

Menu Planner



*Unforgettable
Meetings & Events*





The Inns & Spa at Mill Falls . 800.508.4598 . millfalls.com

New Hampshire's Award Winning, Four-Season, Lakeside Destination

The Inns & Spa at Mill Falls

We take pride in ensuring that every group has a successful event.

Our Sales Team will guide you through every detail of planning to ensure a positive experience for you and all of your attendees.

Menu Selections

Menu selections and prices noted in this planner are valid for the calendar year 2010.

Please be sure to add 9% New Hampshire State Tax and 20% service gratuity to any food or beverage item you are considering.

We ask that a maximum of two entrées be selected for plated luncheons and/or dinner events. If you wish to offer your guests a third entrée selection, a fee of \$1.50 per person will be added to the entrée with the highest price point.

Our Executive Chef stands ready to accommodate any special dietary requests.

Guaranteed Attendance Count

A guaranteed attendance count is required 10 days before your event.

(For example: 48 Haddock, 30 Filet Mignon).

We will be pleased to set 5% over this guarantee to account for any unexpected arrivals.

This guarantee is not subject to reduction.

Food and Beverage Services

The State of New Hampshire and its liquor commission regulate the sale and service of alcoholic beverages.

The Inns & Spa at Mill Falls is responsible for the administration of these laws.

Therefore, we do not allow food or beverages to be brought in or taken away from the premises.

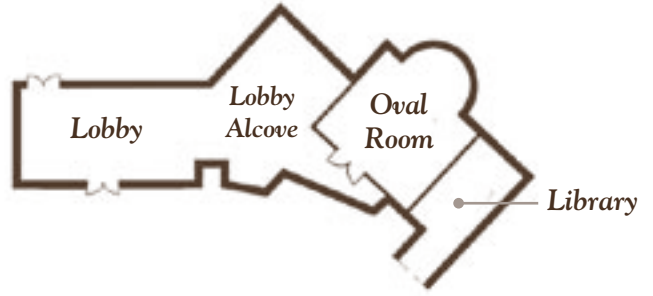
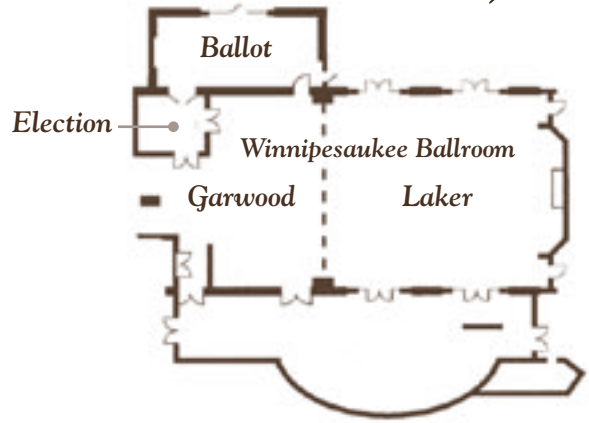
This is for your safety and the well being of all of our guests.

MF denotes items available exclusively in the Inn at Mill Falls' Cummings and Lang Meeting Rooms.

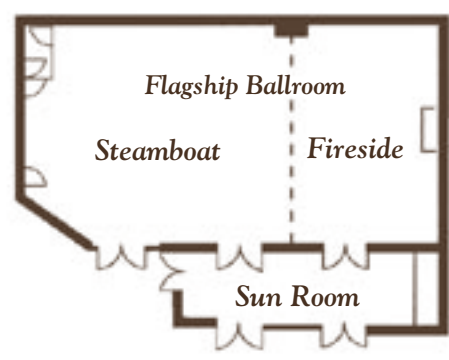


Meeting Room Layouts

Church Landing



Chase House



Mill Falls



Meeting Rooms & Capacities

Function Rooms	Dimension	SQ. FT.	Theater	U-Shape	Class Room	Hollow Square	Conference	*Banquet	Floorplan	Location
Penthouse	18' x 23'	414	24	12	20	14	15	n/a	n/a	Bay Point
Capt. Lavallee	14' x 18'	252	10	n/a	10	12	10	n/a	n/a	Chase House
Flagship	38' x 56'	2,128	150	40	70	50	n/a	130	View	Chase House
Fireside	19' x 38'	722	45	15	30	14	20	36	View	Chase House
Steamboat	37' x 38'	1,406	60	25	35	30	30	50	View	Chase House
Cummings	27' x 33'	891	50	25	30	24	24	40	View	Mill Falls
Lang	14' x 24'	336	n/a	n/a	n/a	n/a	10	n/a	View	Mill Falls
Election	12' x 21'	252	12	n/a	n/a	n/a	8	8	View	Church Landing
Ballot	19' x 35'	665	50	26	40	30	22	40	View	Church Landing
Winnepesaukee	46' x 70'	3,200	300	75	150	100	n/a	250	View	Church Landing
Garwood	46' x 30'	1,380	80	34	50	40	30	65	View	Church Landing
Laker	46' x 40'	1,840	160	40	85	60	40	100	View	Church Landing
Chris Craft	18' x 58'	1,044	n/a	n/a	n/a	n/a	n/a	n/a	View	Church Landing
Carriage House	37' x 20'	740	30	15	15	16	20	30	n/a	Church Landing
Penn Yan	12' x 17'	204	n/a	n/a	n/a	n/a	6	n/a	n/a	Church Landing
Oval									View	Church Landing

Due to space layout and/or permanent furnishings, some function rooms are not able to accommodate all room set-up configurations. Capacities may diminish based on audio/visual requirements or additional equipment set-up.

**Banquet Style = Round Tables without a Dance Floor.*

In-Stock Equipment

On the house

The Inns are pleased to offer complimentary internet access to all of our meeting spaces, both wired and wireless. In addition, we also offer the following in-stock equipment:

Overhead Projectors • Speaker Phones • Screens (8x8, 6x6) • Polycom
Microphones (lavalier, wireless and cable connected) • Flip Charts • Easels • Dry Erase Boards

~ LCD Projectors are available at an additional fee ~

If your meeting equipment requirements are more specialized, we are pleased to refer you to several vendors who are very familiar with the Inns & Spa at Mill Falls. Please ask us for local vendors contact information.

Morning Beverages & Light Breakfasts

Rise & Shine!

*Treat your attendees to one of these great choices to jump start your meeting!
Your guarantee number will be applied to your selections.*

Beverage Break \$3.95 ~ MF

Freshly Brewed Coffee, Tea, Assorted Juices and Soda

Bottomless Beverage \$5.95 ~ MF

Freshly Brewed Coffee, Tea and Soda, continually refreshed throughout the day

The Continental \$8.95 ~ MF

Assortment of Breakfast Muffins, Danish and Sweet Breads with Butter, Preserves,
and a Selection of Chilled Juices, Coffee, Tea, Decaf and Hot Chocolate

Apple Tree \$8.95

Assorted Whole Fresh Fruit, and Apple Turnovers with Warm Caramel Sauce,
Coffee Cake, Tea, Coffee and Decaf

The Executive Continental \$10.95 ~ MF

Yogurt, Granola, Sliced Fresh Fruit Display, Cold Cereal with an
Assortment of Breakfast Muffins, Danish and Sweet Breads with Butter, Preserves,
and a Selection of Chilled Juices, Coffee, Tea, Decaf and Hot Chocolate

Lox and Bagels \$12.95 ~ MF

Assorted Fresh Bagels and Rye Toast, Sweet and Savory Cream Cheese,
Capers, Shaved Red Onions, Fresh Fruit
and a Selection of Chilled Juices, Coffee, Tea, Decaf and Hot Chocolate

MF denotes items available exclusively in the Inn at Mill Falls' Cummings and Lang Meeting Rooms.

Hearty Breakfasts & Brunch

Start your day off right

Build Your Own Waffle Station \$14.00

Belgian Waffles, Breakfast Potatoes and Fresh Fruit

Toppings Include: Chocolate Chips, Seasonal Berries, Whipped Cream and Maple Syrup
Selection of Chilled Juices, Coffee, Tea, Decaf and Hot Chocolate

Lakeside Breakfast Buffet \$16 (Minimum of 20 guests)

Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes, Fresh Fruit,
Muffins, Danish and Sweet Breads
Selection of Chilled Juices, Coffee, Tea, Decaf and Hot Chocolate

Meredith Bay Breakfast Buffet \$18 (Minimum of 20 guests)

Choice of One: Scrambled Eggs or Egg Strata
Choice of One: French Toast, Belgian Waffles or Pancakes
Choice of One: Bacon or Sausage
Accompanied by Breakfast Potatoes, Fresh Fruit, Muffins, Danish and Sweet Breads
Selection of Chilled Juices, Coffee, Tea, Decaf and Hot Chocolate

Winnepesaukee Brunch \$26 (Minimum of 30 guests)

Choice of One: Scrambled Eggs or Egg Strata
Choice of One: French Toast, Belgian Waffles with Maple Syrup, or Pancakes
Choice of Two: Chicken Marsala, Baked Country Ham with Cinnamon Apple Compote,
Sliced Roast Turkey, Pasta Primavera or Baked Haddock
Accompanied by an Assortment of Breakfast Muffins, Danish and Sweet Breads, Crisp Bacon,
Sausage, Breakfast Potatoes, Fresh Fruit with Honey Yogurt Dipping Sauce and Homemade Pasta Salad
Selection of Chilled Juices, Coffee, Tea, Decaf and Hot Chocolate

Brunch Enhancements

Smoked Salmon with Bagels and Cream Cheese \$9

Bloody Marys and Mimosas \$3.75

INN & SPA
At Mill Falls
HOTEL

Afternoon Beverages & Snacks

Everybody loves to snack

Your attendees will love snacking on these items during their afternoon break!
Your guarantee number will be applied to your selections. All items are priced per person.

Beverage Break \$3.95 ~ MF

Freshly Brewed Coffee, Tea, Assorted Juices and Soda

Bottomless Beverage \$5.95 ~ MF

Freshly Brewed Coffee, Tea and Soda,
continually refreshed throughout the day

Cookie Jar \$8.95 ~ MF

Assortment of Homemade Cookies, Gourmet Dessert Bars,
Coffee, Tea, Decaf and assorted Sodas

Snack Attack \$8.95 ~ MF

Nuts, Pretzels, Chips, Popcorn and other great snacks,
assorted Granola Bars, Candy Bars and assorted Sodas

Halftime Break \$8.95

Fresh Tortilla Chips with Salsa, Buffalo Wings with Bleu Cheese Dressing,
Fresh Carrots and Celery with Garden Dip and assorted Sodas

Ice Cream Shoppe \$7 (A minimum of 25 guests)

Common Man Homemade Vanilla Ice Cream, Hot Fudge,
Whipped Crème and Cones with an assortment of toppings and assorted Sodas
Attendant Fee: \$50

Apple Tree \$8.95

Assorted Whole Fresh Fruit, and Apple Turnovers with Warm Caramel Sauce
Coffee Cake, Tea, Coffee and Decaf

By the Lake \$6.95 ~ MF

Granola, Yogurt, Whole Fruit, Trail Mix and assorted Sodas

MF denotes items available exclusively in the Inn at Mill Falls' Cummings and Lang Meeting Rooms.

Lunch Entrées

So many choices, so little time

We ask that you choose two entrées to offer to your guests. A vegetarian entrée may be chosen as a third option.
A guaranteed attendance count is required 10 business days before your event.
(For example: 48 Haddock, 30 Chicken) All items are priced per person.

Plated Lunch Entrées

- Shrimp Scampi served on Lemon-Chive Risotto \$17.95
- Grilled Atlantic Salmon with a Fiery Mango Glaze \$17.95
- Sliced New York Sirloin with Marsala Demi Glace and Horseradish Crème Fraîche \$16.95
- Baked Stuffed Haddock with Lobster Sherry Cream Sauce (Cracker Crumb Crust) \$16.95
- Roast Turkey with Pan Gravy, Stuffing and Cranberry Sauce \$15.95
- Chicken Saltimbocca with Roasted Garlic Tomato Demi Glace \$15.95
- Herb Marinated Grilled Chicken with Seasonal Fruit Salsa \$15.95
- Roasted Vegetable Stuffed Shells on a bed of Wilted Spinach topped with a Spicy Tomato Purée \$14.95
- Heirloom Tomato and Tofu Gratin \$14.95

Starch, please choose one:

Roasted Red Bliss Potatoes • Garlic Mashed Potatoes • Harvest Vegetable Rice Pilaf

Entrées accompanied by:

Salad, Specialty Breads, Choice of Starch, Chef's Selection Vegetable, Dessert,
Assorted Soda, and Coffee Service

Salad & Sandwich Entrée

- Grilled Chicken Caesar Salad served with Ciabatta Crostini \$13.95
- Jumbo Shrimp Caesar Salad served with Ciabatta Crostini \$15.95
- Traditional Deli Sandwich \$13.95
- Chef's Selection Quiche with Field Greens and House Dressing \$12.95

Add Soup:

- Seasonal Selection of Broth Based and Cream Based Soups or Clam Chowder \$4
- Lobster Corn Chowder \$6

Sandwiches accompanied by:

Chips, Dill Pickle, Chef's Selection Dessert, Assorted Soda, and Coffee Service

Lunch Buffets

Variety is the spice of life

All lunch buffets include assorted Soda, Coffee, Tea and Chef's Selection Dessert

Salad Choices for the Following Lunch Buffets

Field Green *with Assorted Dressings* • Chef's Selection Pasta Salad
Marinated Roasted Vegetables *topped with Aged Parmesan* • Honey Dijon Dill Potato Salad
Mozzarella and Vine-Ripened Tomato Salad *drizzled with Basil, Oil & Balsamic Reduction* • Fruit Salad

Deli Wraps \$16.95 ~ 19.95 with soup ~ *MF*

Assorted Deli Wraps *with Lettuce and Tomato*, Choice of one Salad, Pickles and Potato Chips

Garden Patch Soup & Salad Bar \$14.95

Chef's Selection of Homemade Soup and Chowder, Field Greens Salad *with Assorted Dressings*, Caesar Salad,
Choice of Two Salads, Fresh Fruit Salad and Artisan Breads (Lobster Corn Chowder, add \$4)

Bay Point Deli \$18.95 ~ \$21.95 with soup ~ *MF*

Choice of Two Salads, Platters of Sliced Domestic and Imported Meats and Cheeses,
Lettuce, Tomato, Onions, Pickles,
Potato Chips, Condiments, Assorted Rolls and Sandwich Breads

Flatbreads (Maximum of 30 guests) \$16.95

Choice of One Salad • Assorted Flatbread Pizzas and Calzones
Spinach and Feta Calzone • Steak and Cheese Calzone
Pizza Choices (choose two): Grilled Chicken, Broccoli and Alfredo
Pepperoni • Garden Veggie • Traditional Cheese

Assorted Gourmet Sandwiches \$17.95 ~ \$20.95 with soup

Choice of One Salad • Assorted Sandwiches: Tomato, Buffalo Mozzarella, Spinach and Pesto Aioli
Turkey *with a Mango Cranberry Spread* • Ham and Swiss *with Honey Mustard*
Roast Beef *with Sweet and Sour Onions, Chipotle BBQ and Cheddar*
Salami, Capocollo, Roasted Red Peppers and Provolone
Potato Chips and Pickles

Lunch Buffet Enhancements

Chicken Salad \$4 • Tuna Salad \$4 • Deviled Egg Salad \$4 • Lobster Salad \$8

Deluxe Lunch Buffet

Inspiring appetites everywhere

A Buffet style luncheon is the ideal choice for meeting planners who want to offer a variety of items to their attendees, and who prefer not to gather plated entrée choices. There is a 30 guest minimum for this buffet.

Specialty Breads, Chef's Selection of Seasonal Vegetable, Assorted Soda, Coffee, Tea and Chef's Selection Dessert accompanies all entrées.

2 Entrée Buffet \$21.95 • 3 Entrée Buffet \$23.95

Salads, please choose one:

Field Greens Salad *with Assorted Dressings* • Classic Caesar Salad
Spinach Salad *with Mandarin Oranges, Toasted Almonds, Hearts of Palm with Citrus Vinaigrette*
Field Greens Salad *with Cucumbers, Tomatoes, Red Onions, Black Olives and Feta Cheese*
Fresh Mozzarella and Roma Tomato *with basil, oil and Balsamic Reduction* • Honey Dijon Dill Potato Salad
Pasta Salad • Fresh Fruit Salad

Starch, please choose one:

Roasted Red Bliss Potatoes • Garlic Mashed Potatoes • Harvest Vegetable Rice Pilaf

Entrées, please choose two or three:

Steak Tips *in Cracked Pepper Gorgonzola Demi Glace*
Herb Marinated Chicken *with Seasonal Fruit Salsa*
Chicken Marsala • Atlantic Salmon *with Fiery Mango Glaze*
Roast Turkey *with Pan Gravy Stuffing and Cranberry Sauce*
Seafood Stuffed Haddock *with a Lobster Sherry Cream Sauce*
Vegetable Lasagna • Gourmet Macaroni and Cheese

Add an Additional Salad \$2 per person • Add an Additional Starch \$3 per person

Taste of Asia

\$17.95

Crisp Iceberg Lettuce Salad • Chilled Spicy Soba Noodle • Miso Soup
Seasoned Sliced Beef and Chicken • Vegetable Stir Fry *over Rice*
Wonton Chips *with Orange Duck Sauce*

Hors d'oeuvres Selections

A nibble here, a nibble there

Passed, per 100 pieces

Jumbo Shrimp Cocktail, *Horseradish Cocktail Sauce and Fresh Lemon* \$350

Lobster & Mango Salad *on top of Seasoned Crostini with Petite Greens* \$350

Scallops Wrapped in Bacon *tossed with Maple Syrup and Lime Juice* \$250

Crab Cakes *with Chili Remoulade* \$200

Smoked Mussels, Crab and Prosciutto Stuffed Mushroom Caps \$250

Coconut Crusted Shrimp *with Red Pepper Jelly* \$300

Grilled Baby Lamb Chops *with Mint Jelly Drizzle* \$300

Chicken Tempura *Drizzled with Honey Soy Sesame Glaze* \$175

Smoked Chicken Quesadilla Rolls \$200

Chicken Yakitori Skewers \$225

Steak Tataki *with Garlic Soy Dipping Sauce* \$225

Beef and Duxelles en Croûte \$275

Beef Empanada *with a Zesty Salsa Cream* \$175

Antipasto Kabob of Olive, Sundried Tomato, Artichoke and Fresh Mozzarella \$175

Fried Ravioli *with Spicy Creme Rosa Dipping Sauce* \$175

Asiago Risotto Croquette *with Pesto Marinara Sauce* \$225

Greek Style Feta Cheese and Spinach Phyllo Wraps \$175

Vegetable Spring Rolls *with Asian Dipping Sauce* \$175

Roasted Vegetable Sundried Tomato Tart *with a Blend of Monterey Jack and Cheddar Cheeses* \$175

Caramelized Onion, Wild Mushroom and Goat Cheese Pissaladieres \$200

Crispy Asparagus *with Asiago Cheese wrapped in Phyllo* \$175

Breaded Parmesan Artichoke Hearts \$200



Hors d' oeuvres Displays

Presentation is everything

Fresh Vegetable Crudités *with Garden Herb Dip* \$2 per person

Handcrafted Domestic and Imported Cheeses \$3.5 per person
with Fresh Fruit, Berries, Crackers and French Bread

Antipasto \$8 per person
*Assorted Meats and Cheeses with Roasted Marinated Vegetables, Olives, Pepperoncinis,
Toasted Breads, Dips and Seasoned Oils*

Roasted Marinated Vegetables *with Garden Herb Dip* \$3 per person

Lobster Corn Chowder \$8 per person
Fresh Lobster Corn Chowder individually served and topped with Sautéed Lobster Meat

Raw Bar \$15 per person
*Oysters, Little Neck Clams and Jonah Crab Claws with Cocktail Sauce,
Horseradish, Lemons, Tabasco Sauce and Red Wine Mignonette
add Jumbo Shrimp for \$4 more*

Traditional Smoked Salmon \$5 per person
served with Rye Toast Points, Crostini, Horseradish Sauce, Capers, Red Onions and Boiled Egg

Trio of Dips \$6 per person
*Chilled Avocado and Crab • Baked Creamy Fire Onion • Baked Fire-Roasted Corn and Pico de Gallo
Accompanied by Assorted Breads, Crackers and Vegetables*

Sliced Fruit Display \$2.75 per person
Assorted Fresh Fruit Thinly Sliced and Accompanied by Grapes, Berries and a Honey Yogurt Dip

Non Alcoholic Beverage Station \$1.95 per person
Iced Tea or Lemonade



Plated Dinner Service

Palatable Pleasures

*The following are included with all entrée selections:
Salad, Specialty Breads, Choice of Starch,
Chef's Choice of Seasonal Vegetable and Coffee Service.*

Appetizers

- Jumbo Shrimp Cocktail *with Horseradish Cocktail Sauce and Fresh Lemon (3 pcs.)* \$7.5
- Lobster Corn Chowder \$6
- Crab Cake *with Chili Remoulade* \$6
- Smoked Duck and Cranberry Agnolotti *with a Marsala Cream Sauce* \$6
- Chef's Soup Selection, *please inquire for available selections* \$4
- Butternut Ravioli *with Sage Brown Butter Cream Sauce* \$6

Salads

- Iceberg Wedge *with Crispy Bacon, Bleu Cheese Dressing and Shaved Red Onions* \$4
- Field Greens Salad *with Gorgonzola Candied Hazelnuts and Balsamic Vinaigrette* \$4
- Salad Caprese *with Basil, Oil and Balsamic Reduction* \$4
- Caesar Salad *with Ciabatta Crostini and Parmesan Cheese* \$5
- Field Greens Salad *with Balsamic Vinaigrette included*

Intermezzo \$3

Sorbet is served as a palate refresher between courses.
Sorbet with a Fresh Sprig of Mint

Children's Menu

Please choose one of the following to be served to children under 12 attending your event.
All children's meals served with a fruit cup.

- Chicken Fingers *with French Fries* \$15
- Mini Cheese Pizza \$15
- Pasta tossed *with Parmesan Cheese Butter Sauce* \$15

Entrée Selections

Please select two entrées to offer your guests.
A vegetarian entrée may be chosen as a third option.

- Prosciutto Wrapped Filet of Beef with Pomegranate Demi Glace \$42
Filet Mignon with Port Wine Demi Glace \$36
Jumbo Shrimp Scampi served over Lemon-Chive Risotto \$34
Slow Roasted New York Sirloin with Marsala Demi Glace and Horseradish Crème Fraiche \$33
Grilled Atlantic Salmon with a Fiery Mango Glaze \$32
Seafood Stuffed Haddock with a Lobster Sherry Cream Sauce (Cracker Crumb Crust) \$31
Chicken Saltimbocca Boneless Breast of Chicken Rolled with Prosciutto, Provolone,
Garlic and Sage with Roasted Garlic Tomato Demi Glace \$30
Herb Marinated Grilled Chicken Breast topped with a Seasonal Fruit Salsa \$29
Goat Cheese Crusted Chicken with a Tomato and Onion Ragout \$30
Apple Brie Chicken Stuffed with Apple Stuffing, topped with a Creamy Brie Sauce \$30
Roasted Pork Loin with Apricot Cranberry Glaze \$28
Roasted Vegetable Stuffed Shells on a bed of Wilted Spinach topped with a Spicy Tomato Purée \$26
Heirloom Tomato and Tofu Gratin \$26

Mixed Grille Entrées

Leave a lasting impression

- Petite Filet Mignon served with your choice of...
Baked Stuffed Lobster Tail \$65
Baked Stuffed Shrimp \$40
Jonah Crab Cake with Chili Remoulade \$38

Please choose one of the following to accompany your entrée choices:
Garlic Whipped Potatoes • Harvest Vegetable Rice Pilaf • Herb Roasted Potatoes
Risotto Cakes at an additional \$1.25 per person

Dessert Options

Chocolate Cake, Cheesecake, Apple Crisp,
Lemon Italian Cake, Boston Cream Pie



Buffet Dinner

Bountiful Buffets

There is a 50 guest minimum for a buffet. The following are included with all buffet selections: Specialty Breads, Choice of Starch, Chef's Choice of Seasonal Vegetable, Dessert and Coffee Service.

2 Entrée Buffet \$34 • 3 Entrée Buffet \$37

Salads, please choose two:

Field Greens Salad with Assorted Dressings

Classic Caesar Salad

Spinach Salad with Mandarin Oranges, Toasted Almonds, Hearts of Palm with Citrus Vinaigrette

Field Greens with Cucumbers, Tomatoes, Red Onions, Black Olives and Feta Cheese

Fresh Mozzarella and Roma Tomato with Basil, Oil and Balsamic Reduction

Honey Dijon Dill Potato Salad

Pasta Salad

Fresh Fruit Salad

Starch, please choose one:

Roasted Red Bliss Potatoes • Garlic Mashed Potatoes • Harvest Vegetable Rice Pilaf

Risotto Cake for an additional \$1.25 per person

Buffet Entrées, please choose two or three:

Apple Brie Chicken

Atlantic Salmon with a Fiery Mango Glaze

Herb Marinated Chicken with Seasonal Fruit Salsa

Goat Cheese Crusted Chicken with a Tomato and Onion Ragout

Chicken Saltimbocca with Roasted Garlic Tomato Demi Glace

Gourmet Macaroni and Cheese

Vegetable Lasagna

Seafood Stuffed Haddock with Lobster Sherry Cream Sauce (Cracker Crumb Crust)

Steak Tips in a Cracked Pepper Gorgonzola Demi Glace

Add an Additional Salad \$2 per person • Add an Additional Starch \$3 per person

Buffet Additions

A Little Something Extra

*A Wonderful addition to your buffet selections.
There is a minimum of 50 guests required. Stations are priced per person.*

Carving Stations

Slow Roasted Leg of Lamb *with Rosemary Au Jus* \$11

Roast Turkey *with Stuffing and Pan Gravy* \$9

Roasted Pork Loin *with Apple Walnut Stuffing and Apricot Glaze* \$9

Slow Roasted NY Sirloin *with Marsala Demi Glace and Horseradish Crème Fraîche* \$11

A carving fee of \$50 is applied to the above items.



Theme Dinners

of theme for any occasion

*Coffee Service and Iced Tea are included with your theme dinner menu.
Minimum of 40 Guests.*

New England Clam Bake Market Price

Crisp Garden Salad *with Assorted Dressings*,
New England Clam Chowder, Steamers,
Whole Maine Lobster (one per person), Bone-in Barbecued Chicken,
Steamed Corn on the Cob, Honey Dijon Dill Potato Salad, Cornbread,
Sliced Watermelon and Build Your Own Strawberry Shortcake

Add Sliced Beef Tenderloin at \$9 per person.

Hawaiian Luau \$36

Fresh Hawaiian Fruits, Roast Pork *with Pineapple Sauce*,
Seasonal Tropical Seafood *with Citrus Salsa*, Grilled Chicken,
Polynesian Risi Bisi (Hawaiian Rice), Snow Peas *with Sesame Oil*,
Island Breads and Chef's Tropical Dessert

Lakeside BBQ \$27

Crisp Garden Salad *with Choice of Dressing*, Burgers, Hot Dogs, Bone in BBQ Chicken,
Homemade Veggie Burgers, Pasta Salad, Baked Beans, Corn on the Cob,
Biscuits, Watermelon, Cookies and Brownies

Just ask . . .

If you envision a theme not listed here, just ask and we will do our best to bring your vision to fruition.



Sweets & Treats

How sweet it is

Sweet Assortment \$6

Assortment of Gourmet Dessert Bars, Cannolis,
Petit Fours, Éclairs and Mini Cheesecakes

Seasonal Dessert Assortment \$7

A Variety of Pies, Tarts, Cakes and other Great Seasonal Sweets

Ice Cream Shoppe \$7

(A minimum of 25 guests)

Common Man Homemade Vanilla Ice Cream, Hot Fudge,
Homemade Whipped Crème and Cones with an Assortment of Toppings

Chocolate Dipped Strawberries \$2.5 each

Strawberry Shortcake \$5 ala mode \$8

Macerated Strawberries, Homemade Biscuits,
Whipped Crème and White Chocolate Shavings

Specialty Coffee Station \$5

Gourmet Coffee presented with Cinnamon Sticks,
Chocolate Covered Espresso Beans, Rock Candy Swizzle Sticks,
Flavor Shots, Homemade Whipped Crème and Brown Sugar

Chocolate Fountain \$10

Dipping Fruit and other Delights in a Cascade of Warm, Delicious Chocolate
(Minimum of 50 Guests)

Wine Selections

Nectar of the gods

For Toasting...

Lunetta Prosecco, Veneto \$3.5 per person
"Little Man" in Italian. Refreshing, dry and harmonious with crisp fruit flavors and a clean finish.

Canella Bellini Cocktail di Venezia \$3.5 per person
Lovely, vibrant Sparkling Wine together with a sweet blend of fresh white peaches and wild raspberries

Common Man "Private Label" Wines

Common Man White Zinfandel, CA \$6 glass / \$22 bottle

Common Man Cabernet Sauvignon, CA \$6 / \$22

Common Man Chardonnay, CA \$6 / \$22

Common Man Merlot, CA \$6 / \$22

Specialty Wines

Volpe Rosa Pinot Grigio Blue Label, Italy \$6 glass / \$22 bottle

Montevina Pinot Grigio, California \$7 / \$26

Santa Rita 120 Sauvignon Blanc, Chile \$7 / \$26

Bogle Merlot, California \$7 / \$26

Rosemount Estates Shiraz, Australia \$7 / \$26

Robert Mondavi Private Selection Cabernet Sauvignon, California \$7 / \$26

Kendall Jackson Vintner's Reserve Chardonnay, California \$9 / \$34

*Specialty wines and beer not listed in the planner must be ordered by the case.
These arrangements must be made at least one month prior to your event.*

Bar Selections

Spirits & Libations

*The pricing listed below is based on a single liquor cocktail.
Cocktails requiring multiple liquors will be charged accordingly.
Specialty martinis and signature drinks are available upon request.*

House Liquor \$4.25 - \$5

El Dorado Tequila, McCormick Gin, McCormick Vodka, McCormick Rum,
McCormick Whiskey, McCormick Triple Sec, McCormick Irish Cream,
Ten High Bourbon, Amaretto, DeKuyper Razzmatazz, Apple Pucker

Call Liquors \$4.5 - \$6

Absolut Vodka (Citron), Bacardi Rum, Canadian Club Whiskey,
Captain Morgan Spiced Rum, Dewars White Label, Jack Daniels Bourbon, J & B Scotch, Jameson's Irish Whiskey,
Jim Beam Bourbon, Johnny Walker Red Label Scotch, Jose Cuervo Gold Tequila, Makers Mark,
Midori Melon Liqueur, Mount Gay Rum, Peachtree Schnapps, Seagram's 7, Seagram's VO,
Southern Comfort, Stolichnaya Raspberry, Stolichnaya Vodka (Orange and Vanilla),
Tanqueray Gin, Beefeater Gin, Kaluha, Malibu Rum

Premium Liquors \$6 - \$7.5

Amaretto DiSaronno, Bailey's Irish Cream, Bombay Sapphire Gin,
Chambord Raspberry Liqueur, Chivas Regal, Crown Royal Whiskey, Cointreau,
Johnny Walker Black Label Scotch, Romana Sambuca, Kettle One Vodka, Drambuie

Super Premium Liquors \$7.5 and up

B & B, Glenlivet 12 Year Old Scotch, Grand Marnier,
Grey Goose Vodka, Knob Creek Bourbon

Beer Selections \$3 - \$4.25

Budweiser, Bud Light, Coors Light, Miller Lite,
Sam Adams Light, Harpoon IPA

We proudly serve Common Man Ale on draft. \$3.75

Assorted sodas, juices, bottled waters and coffee are available \$1.5 - \$2.5

Restaurant Dining

Ground Town

For groups of 35 or less, we are pleased to reserve dining space in one of our Marketplace Restaurants. Limited menus from each restaurant will be available for your attendees to choose from. Please inquire with your Conference Coordinator for menus and further details.



Located within Church Landing, the Lakehouse Grille serves a tasty variety of Great American cooking. Available for Breakfast, Lunch, Dinner and Sunday Brunch.



Located within Bay Point at Mill Falls, Lago offers an authentic Old World dining experience. Available for Dinner.



Located within Chase House at Mill Falls, Camp offers "comfort food" in our cozy Adirondack Camp. Available for Dinner.



Located on Plymouth Street in Meredith, Mame's is a short walk from the Inns. All-American Fare within a restored building, circa 1800's. Available for Sunday Brunch, Lunch and Dinner.



The Waterfall Café and Giuseppe's Ristorante are located within the Mill Falls Marketplace. Available for Breakfast, Lunch and Dinner.



The Inns & Spa at Mill Falls . 800.508.4598 . millfalls.com



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