



Perfect

Classic Beauty

Quiet Grace

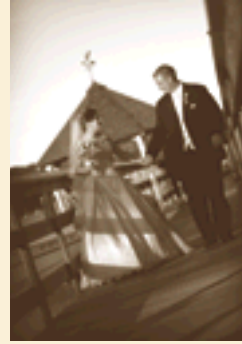
Strong Traditions

Inns & Spa at Mill Falls

Perfect.



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



Miscellaneous Information

You are welcome to bring your own cake knife, toasting goblets, and other remembrance items.

Our standard ivory table linens will be provided complimentary.
Specialty linens are available in a variety of colors for an additional fee.

The Inns do not allow the throwing of confetti, rice, or rose petals in the function rooms, inn, or hotel grounds. Wedding bubbles are prohibited inside our facilities.

Welcome Bags or Gifts for guestrooms: You may order these through the Inns or provide your own.
Please note, there is a delivery fee of \$1.50 per bag/gift if not ordered through the Inns.
These arrangements must be made in advance.

Outside areas are limited to ceremony and/or cocktail hours only.

Deposits / Payment Schedule

All deposits are non-transferable and non-refundable
Initial Deposit: \$1000 deposit is required at the time of securing the arrangements
Second Payment: \$3000 due three months before the wedding date
Final Payment: Due one week before the wedding date

Menu Selections

Menus and pricing are done on a calendar year basis and are available in January of each year.
A guaranteed attendance count will be required 10 days before your event date. The final count is not subject to reduction. If more than 1 entrée is offered to guests, the specific counts will be due at this time, as well.

Food and Beverage Services

The Inns must provide all catering and beverage items, with the exception of the wedding cake.

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



Passed Hors D'oeuvres Selections

Priced per 100 pieces

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

Lobster & Mango Salad *on top of a 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

Chef's Selection of Assorted Gourmet Flatbread Pizzas \$175

Fried Ravioli *with Spicy Crème 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 Pissaladières \$200

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

Breaded Parmesan Artichoke Hearts \$200

Hors D'oeuvres Displays

All items are priced per person.

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

Handcrafted Domestic and Imported Cheeses \$3.50 per person
with Fresh Fruit, Berries, Crackers and French Bread

Antipasto \$8 per person
Assorted Meats and Cheeses with Roasted Marinated Vegetables, Olives, Peppercornis,
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

*The following are included with all entrée selections:
Field Greens 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 Squash 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.

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, if necessary.

Prosciutto Wrapped Filet of Beef *with Pomegranate Demiglace* \$42

Filet Mignon *with Port Wine Demiglace* \$36

Jumbo Shrimp Scampi *served over Lemon-Chive Risotto* \$34

Slow Roasted New York Sirloin *with Marsala Demiglace and Horseradish Crème Fraiche* \$33

Grilled Atlantic Salmon *with 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 Demiglace* \$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



Buffet Dinner

*There is a 50 guest minimum for a buffet. The following are included with all buffet selections:
Artisan Breads, Choice of Starch, Chef's Choice of Seasonal Vegetable, 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 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

Risotto Cake for an additional \$1.25 per person

Entrées listed on the next page.

Buffet Dinner

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 Demiglace*

Gourmet Macaroni and Cheese

Vegetable Lasagna

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

Steak Tips *in a Cracked Pepper Gorgonzola Demiglace*

Add an Additional Salad \$2 per person

Add an Additional Starch \$3 per person

Buffet Additions

A carving fee of \$50 will apply.

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

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

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

Slow-Roasted NY Sirloin *with Marsala Demi Glaze and Horseradish Crème Fraîche* \$11 per person





Sweets & Treats

*Unique offerings to assure that your event is like no other!
priced per person*

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*

Sweet Assortment \$6

Gourmet Brownies, Cannolis, Petits Fours,
Éclairs and Mini Cheesecakes

Seasonal Dessert Assortment \$7

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

Chocolate Dipped Strawberries \$2.50 each

Chocolate dipped strawberries are the perfect addition
to a slice of delicious wedding cake.

Strawberry Shortcake \$5 á la 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)



Late Night Snacks

*What better way to send your guests off
than with a little something extra to nibble on?*

(Minimum of 50 Guests)

Cookies and Milk \$3

Freshly Baked Cookies wrapped fresh to go
and served with Carafes of Cold Milk

Petite Cheeseburgers \$3.50

Served with Seasoned French Fries
and Zesty Ketchup

Calzones \$7

Steak & Cheese and Spinach & Feta
served with Marinara Sauce for dipping

Ballpark \$2.75

Individual Bags of Cracker Jacks
and Warm Baked Pretzels with Mustard for dipping



Theme Dinners

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, New England Clam Chowder or Seafood Chowder, Steamers, Whole Maine Lobster (one per person), Bone-in Barbequed Chicken, Steamed Corn on the Cob, Potato Salad, Cornbread, Sliced Watermelon and Build Your Own Strawberry Shortcake
Add Sliced Beef Tenderloin at \$9.00 per person.

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

Farewell Buffets

Just for your guests at our unique restaurants, Lago or Camp.
(Minimum of 30 Guests)

Meredith Bay Breakfast Buffet \$18

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, Hot Chocolate

Winnepesaukee Brunch \$26

Choice of One: Scrambled Eggs or Egg Strata
Choice of One: French Toast, Belgian Waffles or Pancakes *with Maple Syrup*
Choice of Two: Chicken Marsala, Baked Country Ham *with Cinnamon Apple Compote*,
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, Hot Chocolate

Brunch Enhancements

Smoked Salmon with Bagels and Cream Cheese \$9
Bloody Marys and Mimosas \$3.75

*Please inquire with your event specialist
regarding other breakfast and brunch options!*



Wine Selections

For Toasting...

Lunetta Prosecco, Veneto \$3.50 per person

“Little Man” in Italian. Refreshing, dry and harmonious with crisp fruit flavors and a clean finish.

Canella Bellini Cocktail di Venezia \$3.50 per person

Lovely, vibrant Sparkling Wine together with a sweet blend of fresh white peaches and wild raspberries

add a fresh strawberry garnish \$2 per glass

Common Man “Private Label” Wines

(all bottles pour approximately 5 glasses)

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 Rossa Pinot Grigio Blue Label, Italy \$6 / \$22

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

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.

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 \$4.50 - \$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 - \$7.50

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 \$7.50 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 \$1.50 - \$2.50



May We Reccommend...

Cakes

Cakes by the Lake, Meredith, NH, (603) 279-1456, cakesbythelake.com
Hemlocks Confections, Bristol, NH, (603) 744-5542, hemlocksconfections.com
Jacques Bakery, Suncook, NH, (603) 485-4035, jacquespastries.com

Photographers

A Photographic Memory, Hooksett, NH, (888) 436-8648, apmnh.com
Bharat Parmar Photography, Stoneham, MA, (781) 435-1261, parmarphoto.com
Emilie Sommer Photography, South Portland, ME, (207) 272-2285, emilieinc.com
Forester Photography, Concord, NH, (603) 228-3689, foresterphotography.com
Gibbons Photography, Bedford, NH, (888) 387-7779, gibbonsphoto.com
Hinkley Photo, Epsom, NH, (603) 738-4613, hinkleyphoto.com
Jenkins Photography, Nashua, NH, (603) 594-9860, jenkinsphoto.biz
Michael Cirelli Photography, Londonderry, NH, (603) 490-1366, cirelliworke.com
NH Images, Nashua, NH, (603) 888-7204, nhimages.com
Philbrick Photography, North Conway, NH, (603) 356-9822, philbrickphoto.com
Robert Hunt Photography, Winthrop, MA, (617) 846-3153, roberthuntphotography.com

Videographers

Excalibur Video, Conway, NH, (603) 447-6752, excaliburvideoproductions.com
Meg Simone, Intervale, NH, (603) 986-6234, megsimone.com
NH Images Video, Hillsboro, NH, (603) 865-7445, nhimages.com

Florists

Ladd Hill Gardens, Belmont, NH, (603) 524-8267, laddhillgardens.com
Lakes Region Floral Studio, Laconia, NH, (603) 524-1853, lakesregionfloralstudio.com
Lyndsey Loring Designs, Dover, NH, (603) 743-4855, lyndseyloringdesign.com
Mountain Laurel, Ashland, NH, (603) 968-3059, mountainlaurelflowers.com

Entertainment

5 Star Entertainment DJs, Belmont, NH, (603) 630-3280, nh5star.com
A Good Time DJ, Salem, NH, (800) 783-FUNN, agoodtimedj.com
Aprylle & Reed (flute & guitar), Loudon, NH, (603) 783-8901, aprylleandreed.com
Cuzin Richard Entertainment, Portsmouth, NH, (603) 436-8596, cuzinrichard.com
DJ Chuck Noel, Bristol, NH, (603) 744-6113
Douglas Rickard (Bagpiper), Manchester, NH, (603) 345-4219
First Class Band, Boston, MA, (781) 878-5686, firstclassband.com

Entertainment continued

Get Down Tonight DJs, Salem, NH, (888) 411-down, getdowntonight.com
Hank Agency Group, Newburyport, MA, (617) 628-0400, hankagency.com
Holy Cows band, DJ & Jazz Trio, Meredith, NH, (603) 455-7488, holycowband.com
Lisa Love Experience (band), Boston, MA, (978) 535-4823, lisalovexp.com
Lisa Young & Co. (band, jazz quartet), Center Harbor, NH, (603) 253-6733, lisayoungband.com
Locomotion DJ Productions, Dracut, MA, (978) 975-7762, locomotiondj.com
Main Event Disc Jockey, Bedford, NH, (888) 833-8293, amainevent.com
Pat Tecce Entertainment, Wakefield, MA, (781) 246-8215, pattecce.com

Hair & Makeup

Cascade Spa at Mill Falls, Meredith, NH, (603) 677-8620, millfalls.com
The Galleria Salon, Laconia, NH, (603) 527-0505, thegalleriasalon.com
Sun Day's Image Specialist, Laconia, NH, (603) 524-9445, sundaysalonspa.com

Transportation

Distinctive Transportation, Chichester, NH, (877) 627-7522, distinctivetransportationservices.com
Grace Limousine, Manchester, NH, (800) 328-4544, gracelimo.com
LRST Charter & Shuttle, Sanbornton, NH, (603) 286-8181, lrstnh.com
Wolfeboro Trolley Co., Wolfeboro, NH, (603) 569-1080, wolfeborotrolley.com

Miscellaneous

Babysitting Services – Go Nanny, Laconia, NH, (603) 527-5800, gonanny.net
Divine Linens, Manchester, NH, (603) 647-7841, divinelinesrentals.com
Gift Baskets – Charlene Stryker, Meredith, NH, (603) 253-9499
Ice Sculptures by Jeff Day, Sanbornton, NH, (603) 286-9558, icedesigns-nh.com
Lady of the Lake – Bridal Attire, Meredith, NH, (603) 279-9967

Churches & Justices of the Peace

First Baptist Church, Meredith, NH, (603) 279-8108
First Congregational Church, Meredith, NH, (603) 279-6271
New Hampton Community Church, New Hampton, NH, (603) 744-8252
Our Lady of the Lakes Church, Lakeport, NH, (603) 524-1357
Sacred Heart, Laconia, NH, (603) 524-4155
St. Joseph's Catholic Church, Laconia, NH, (603) 524-1442
Trinity Episcopal Church, Meredith, NH, (603) 279-6689
Union Church, Meredith Neck, NH, (603) 279-4300
Edward Charest, Moultonboro, NH, (603) 476-2369
Leo Greene, Sandwich, NH, (603) 284-6836
Pat Cassidy, Laconia, NH, (603) 344-6828



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