

MEETINGS & EVENTS ARE BETTER...



...AT THE LAKE



312 DANIEL WEBSTER HIGHWAY | MEREDITH, NH | (800) 508-4598 | MILLFALLS.COM

# CHURCH LANDING

Located on the Shores of Lake Winnepesaukee, Church Landing Features 70 Designer-Decorated Guest Rooms with Private Lakefront Balconies, Cozy Fireplaces, Down Bedding, Convenient Beach Access, Two Indoor/Outdoor Pools, a Fitness Center, and the Full-Service Cascade Spa and Salon.



# BAY POINT

Bay Point is Perched at the End of Meredith Bay and Offers Breathtaking Views of Lake Winnepesaukee. In 2018, the Lakefront Property Completed a Full Renovation of its 24 Guest Rooms and Common Spaces. The Contemporary Decor Provides a Sumptuous, Nautical Ambiance for a Picturesque Stay on Winnepesaukee.



# Chase House

Across the street from Meredith Bay, the newly renovated Chase House offers views of the bustling Town Docks and positions you just steps away from Meredith's quaint village life. All 21 guest rooms in this lodging are built for your comfort, with crackling fireplaces, lake views, and some with two-person jetted baths.



# THE INN AT MILL FALLS

A restored nineteenth-century linen mill and a tumbling 40-foot waterfall create a setting that envelops guests in an atmosphere of warmth, comfort, and easy relaxation. This 54-room Meredith, NH inn has two pet-friendly hotel rooms and is ideal for families, with its indoor pool and favorable location adjacent to the Marketplace shops, restaurants, and main street activities.





## FUNCTION ROOMS & CAPACITIES

| FUNCTION ROOM          | DIMENSIONS | SQ. FT. | THEATER   | U-SHAPE | CLASSROOM | HOLLOW SQUARE | CONFERENCE | BANQUET | EXHIBITORS (TABLETOP) |
|------------------------|------------|---------|---|---------|-----------|---------------|------------|---------|-----------------------|
| <b>CHASE HOUSE</b>     |            |         |   |         |           |               |            |         |                       |
| Flagship               | 38' x 56'  | 2,128   | 150   | 50      | 81        | 60            | 46         | 140     | 19                    |
| ~Fireside              | 19' x 38'  | 722     | 45  | 28      | 30        | 26            | 26         | 40      | 8                     |
| ~Steamboat             | 37' x 38'  | 1,406   | 100   | 34      | 45        | 32            | 32         | 70      | 12                    |
| Sunroom                | 13' x 30'  | 390     | N/A   | N/A     | N/A       | N/A           | N/A        | N/A     | 4                     |
| Grass Patio            | N/A        | N/A     | 120   | N/A     | N/A       | N/A           | N/A        | 60      | N/A                   |
| <b>MILL FALLS</b>      |            |         |   |         |           |               |            |         |                       |
| Cummings               | 27' x 33'  | 891     | 50  | 32      | 40        | 24            | 24         | 48      | N/A                   |
| Lang                   | 14' x 24'  | 336     | N/A   | N/A     | N/A       | N/A           | 10         | N/A     | N/A                   |
| <b>CHURCH LANDING</b>  |            |         |   |         |           |               |            |         |                       |
| Election               | 12' x 21'  | 252     | 12  | N/A     | N/A       | N/A           | 8          | 12      | 4                     |
| Ballot                 | 19' x 35'  | 665     | 50  | 26      | 38        | 26            | 26         | 40      | 8                     |
| Winnepesaukee Ballroom | 46' x 70'  | 3,220   | 397   | 72      | 160       | 88            | 60         | 240     | 32                    |
| ~Laker                 | 46' x 40'  | 1,840   | 220   | 46      | 85        | 60            | 40         | 140     | 20                    |
| ~Garwood               | 46' x 30'  | 1,380   | 110   | 38      | 50        | 40            | 36         | 70      | 11                    |
| Chris Craft            | 18' x 58'  | 1,044   | N/A   | N/A     | N/A       | N/A           | N/A        | N/A     | 3                     |
| Boathouse Deck         | N/A        | N/A     | Existing Set-Up – Fireplace with Patio Furniture and 4 Small Tables with Chairs |         |           |               |            |         |                       |
| Oval Room              | 28' x 24'  | 672     | 30  | 15      | 20        | 15            | 16         | 30      | N/A                   |
| Carriage House         | 37' x 46'  | 1,702   | 138   | 40      | 76        | 50            | 38         | 110     | 24                    |

The Flagship Ballroom and the Winnepesaukee Ballroom Have Airwalls That Can Be Placed to Divide the Room in to Two Halves. Divided Room Names and Sizes are Denoted by the ~ Symbol.

Banquet Style Denotes Round Tables WITHOUT a Dance Floor or A/V.

Room Capacities May Diminish Based on Dance Floor, Audio/Visual Requirements, and/or Additional Set-Up Needs. Please Ask Your Sales Manager for More Information.

We Are Pleased to Offer the Following A/V Items for Rent – For More Specialized Requirements, We Are Happy to Refer Several Vendors Who are Familiar with the Inns.

- Easels
- Flipcharts
- Dry Erase Board
- Projection Screens - 8x8 or 6x6
- Overhead Projectors
- Microphones - Lavalier, Wireless & Cable Connected
- LCD Flat Screen
- Polycom Speaker Phones
- LCD Projectors



BALLOT ROOM

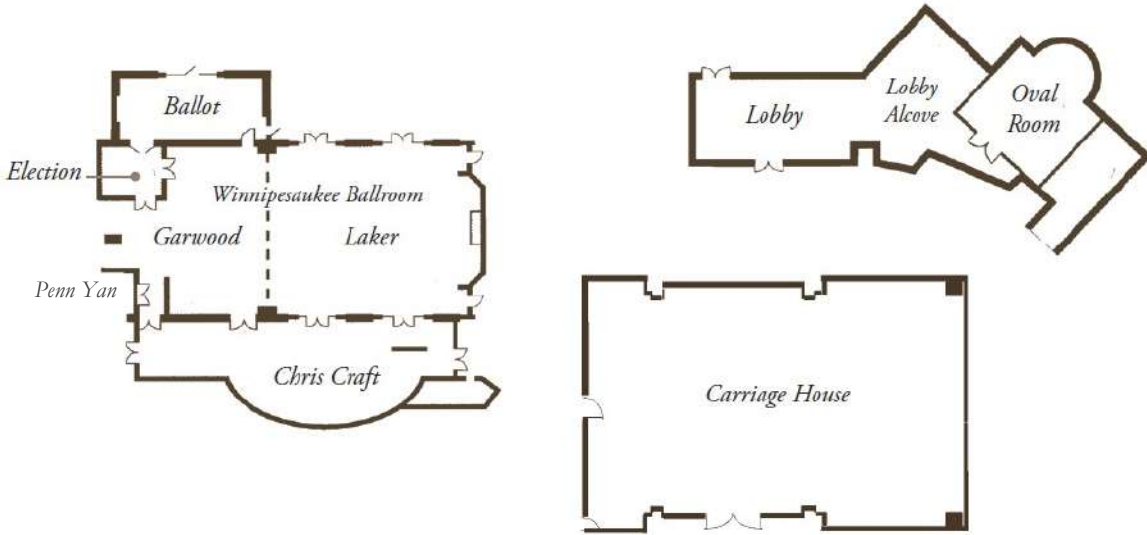


WINNEPESAUKEE BALLROOM

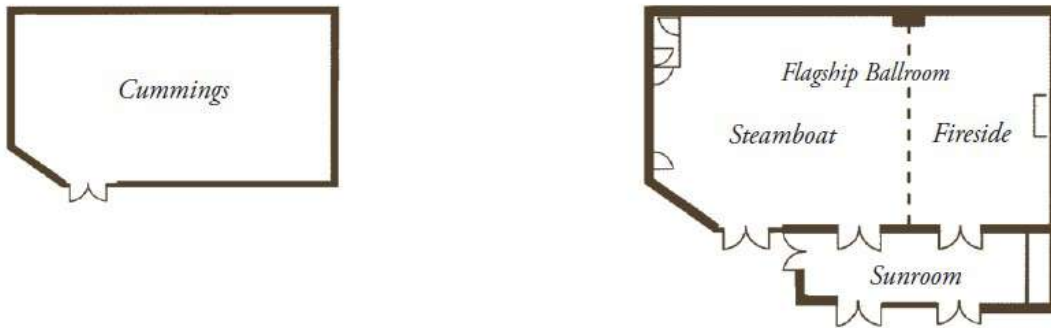


OVAL ROOM

CHURCH LANDING FUNCTION ROOMS



MILL FALLS & CHASE HOUSE FUNCTION ROOMS



CUMMINGS

FLAGSHIP BALLROOM

SUNROOM



# BREAKFAST & BRUNCH

---

## CONTINENTAL BREAKFAST

Assortment of House-Baked Breakfast Pastries and Seasonal Whole Fruit  
Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$11 Per Person

## BAGEL BAR

Assorted Bagels, Flavored Cream Cheese, Nut Butters and Assorted Toppings to Include: Bacon Crumbles, Sliced Strawberries,  
Cucumber and Tomato Rounds

Fresh Fruit Salad

Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$13 Per Person

Smoked Salmon Display with Capers, Red Onions and Boiled Eggs - \$7 Per Person Additional

## ASSORTED BREAKFAST SANDWICHES

Handmade Egg Sandwich on an English Muffin with Bacon, Sausage or Vegetarian, Fresh Fruit Salad, Assorted Stonyfield Farm Organic  
Yogurts and Granola

Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$17 Per Person

## CHEF'S LAKESIDE BREAKFAST BUFFET

Choose One: Scrambled Eggs, Cheesy Scallion Scrambled Eggs, or Florentine Egg Frittata

Crisp Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Salad, and an Assortment of House-Baked Breakfast Pastries

Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$21 Per Person *(20 Guest Minimum)*

Choose One: Crisp Belgian Waffles, French Toast or Sausage Stuffed Biscuits and Gravy with Maple Syrup Drizzle - \$3 Per Person  
Additional

## CHEF'S WINNIPESAUKEE BRUNCH BUFFET

Choose One: Scrambled Eggs, Cheesy Scallion Scrambled Eggs or Florentine Egg Frittata

Choose One: French Toast or Crisp Belgian Waffles

Choose One: Chicken and Leeks with Mornay Sauce, Fennel Roasted Pork with Blueberry Gastrique, Seared Salmon with Maple  
Mustard Glaze, Sliced Roast Turkey, or Gourmet Macaroni and Cheese

Crisp Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Salad, Vegetarian Pasta Salad, an Assortment of House-Baked Breakfast Pastries  
Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$30 Per Person *(30 Guest Minimum)*

## BREAKFAST ENHANCEMENTS

Fresh, House-Baked Cinnamon Buns - \$3 Per Person

Cider Donuts - \$4 Per Person

Assorted Stonyfield Organic Yogurts, Granola, Dried Fruits, Berries, Nuts & Honey - \$5 Per Person

Classic or Florentine Eggs Benedict - \$5 Per Person

Chef-Attended Omelet Station - \$10 Per Person + \$75 Chef Attendant Fee

Chef-Attended Waffle Station - Crisp Belgian Waffles, Toppings Include: Chocolate Chips, Walnuts, Seasonal Berries, Whipped  
Cream and Maple Syrup - \$10 Per Person + \$75 Chef Attendant Fee *(25 Guest Minimum)*

Above prices are per person (unless noted) and do not include 17% service charge, 7% admin fee, or 9% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

# TREATS & SWEETS

---

Items Below May be Ordered Alone or Added to Other Menus. Have Ideas in Mind? Let Us Help You Create a Fun, Delicious Break Your Guests Are Sure to Love!

---

## REFRESHMENTS

---

### BEVERAGE BREAK

2-Hour Service

Locally Roasted in Plymouth, NH, Freshly Brewed Coffee and Tea - \$4 Per Person

Assorted Sodas, Seltzers & Bottled Water - \$4 Per Person

Assorted Chilled Juices - \$4 Per Person

### SPECIALTY COFFEE STATION

2-Hour Service

Locally Roasted in Plymouth, NH Coffee Presented with Cinnamon Sticks, Chocolate Covered Espresso Beans, Rock Candy Swizzle Sticks, Flavor Shots, Homemade Whipped Cream and Brown Sugar

\$6 Per Person

### HOT COCOA & CIDER STATION

Creamy Hot Chocolate and Local Hot Apple Cider Served with Cinnamon Sticks, Nutmeg, Peppermint Sticks, Marshmallows and Homemade Whipped Cream

\$7 Per Person

### WATER STATION

Flat Water with Fruit and Berry Garnish

\$3 Per Person

---

## BREAKS & DESSERTS

---

### COOKIE JAR

Assortment of Homemade Cookies and Gourmet Dessert Bars

\$6 Per Person

### STRAWBERRY SHORTCAKE

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

\$8 Per Person (A La Mode - \$3 Per Person Additional)

### SEASONAL HOT CRISP STATION

Spring and Summer Mixed Berry Crisp, Fall and Winter Apple Crisp, Served with Whipped Cream

\$8 Per Person (A La Mode - \$3 Per Person Additional)

### ICE CREAM SHOPPE

Common Man Homemade Vanilla and Chocolate Ice Cream, Hot Fudge, Homemade Whipped Cream and Waffle Bowls with an Assortment of Toppings

\$8 Per Person (25 Guest Minimum)

Add Additional Flavor of Ice Cream or Root Beer - \$2 Per Person

### POPCORN TIME

Buttered Popcorn, Cheddar Popcorn and Kettle Corn with Assorted Flavored Salts and Mini M&M's

\$7 Per Person

### SNACK ATTACK

Trail Mix, Pretzels, Chips, Assorted Granola Bars and Candy Bars

\$11 Per Person

### APPLE TREE

Assorted Whole Apples, Apple Turnovers with Warm Caramel Sauce and Apple Muffins

\$11 Per Person

### HEALTHY HIATUS

Domestic and Imported Cheeses, Crackers, French Bread, Sliced Fresh Fruit with Berries, Almonds, Olives and Fig Preserves

\$12 Per Person

Above prices are per person (unless noted) and do not include 17% service charge, 7% admin fee, or 9% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

# LIGHTER FARE

---

All Lunch Buffets are Priced Per Guest, and Include Locally Roasted Coffee, Tea and Soda. There is a 20 Guest Minimum. If Your Guaranteed Count Falls Below the Minimum Guest Requirement, the Difference in Count Will Be Charged.

## ITALIAN

Caesar Salad, Minestrone Soup, Vegetarian Pasta Salad  
Vegetable Stromboli, Meat-Lovers Stromboli, and Sweet Italian Sausage Grinders with Assorted Toppings

\$24 Per Person

## SOUTH OF THE BORDER

Field Greens Salad with Roasted Corn, Monterey Jack Cheese and Chimichurri Vinaigrette  
Make Your Own Tacos: Hard Shell Corn and Soft Flour Tortillas, Seasoned Ground Beef, Shredded Chicken, Pork Carnitas  
Spanish Rice, Vegetarian Refried Beans, Tortilla Chips with Salsa, Pico de Gallo, Lettuce, Sour Cream and Guacamole

\$26 Per Person

## HEARTY WRAPS

Choice of One Salad (*See Options Below*), Platters of Wraps Filled with Assorted Meats, Cheeses, Spreads, Lettuce and Tomato.  
Accompanied by Potato Chips and Pickles. *Vegetarian Selection Included.*

\$23 Per Person

## ASSORTED GOURMET SANDWICHES

Choice of One Salad (*See Options Below*), Chicken Caesar Wrap, Capicola Salami with Roasted Red Peppers, Provolone, Lettuce and Tomato on a Brioche Roll, Roast Beef with Caramelized Onions, Smoked Cheddar, Horseradish Cream, Lettuce and Tomato on Ciabatta Bread, Turkey with Cranberry Aioli, Lettuce and Tomato on Multi Grain Bread, and Grilled Portabella with Roasted Red Peppers, Spinach and Goat Cheese Mousse in a Wrap. Accompanied by Potato Chips and Pickles.

\$24 Per Person

## CHEF'S SOUP & SALAD

Gourmet Macaroni and Cheese, Roasted Vegetables, Field Greens Salad with Assorted Dressings, Classic Caesar Salad, Fresh Fruit Salad, Sliced Grilled Chicken, and Choice of Homemade Soup (*See Options Below*). Accompanied by Artisan Breads.

\$24 Per Person

Lobster Corn Chowder - \$6 Per Person Additional | Salmon - \$9 Per Person Additional | Grilled Steak - \$11 Per Person Additional

### SALAD OPTIONS

Field Greens Salad with Assorted Dressings

Classic Caesar Salad

Spinach Salad with Bacon, Red Onion, Tomatoes, Blue Cheese, and Maple Balsamic Vinaigrette

Vegetarian Pasta Salad

Fresh Fruit Salad

House Potato Salad

Add a Second Salad - \$2 Per Person

### SOUP OPTIONS

Minestrone

Broccoli and Smoked Aged Cheddar

Tomato Basil Bisque with Parmesan Cheese

Coconut Curry Bisque with Pumpkin Seeds

Clam Chowder

ADD CHEF'S CHOICE THEMED DESSERT TO ANY BUFFET ABOVE - \$4 PER PERSON ADDITIONAL

Above prices are per person (unless noted) and do not include 17% service charge, 7% admin fee, or 9% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.



# CHEF'S LUNCH BUFFET

Buffet Includes Chef's Choice Seasonal Vegetable, Your Choice of Starch, and Locally Roasted Coffee, Tea and Soda. There is a 20 Guest Minimum. If Your Guaranteed Count Falls Below 20 Guests, the Difference in Count Will Be Charged.

## SALADS

(Choose One)

Field Greens Salad with Assorted Dressings

Classic Caesar Salad

Chopped Salad with Iceberg Lettuce, Cucumbers, Celery, Tomatoes, Hard-Boiled Eggs and, Blue Cheese Dressing

Spinach Salad with Bacon, Red Onion, Tomatoes, Blue Cheese, and Maple Balsamic Vinaigrette

House Potato Salad

Fresh Fruit Salad

Vegetarian Pasta Salad

## ENTRÉES

(Choose Two or Three)

Char-Grilled Bourbon Beef Tips with Cracked Pepper Demi-Glace

New England Pot Roast with Root Vegetable Gravy

Chicken Caprese with Pesto Mornay

Roast Turkey with Pan Gravy, Stuffing and Cranberry Sauce

Fennel-Rubbed Roasted Pork Loin with Blueberry Gastrique

Crab and Scallop Stuffed Baked Sole with Bearnaise Sauce

Seared Salmon with a New Hampshire Maple Mustard Glaze

Three Cheese Vegetable Lasagna

Gourmet Macaroni and Cheese – Baked Cavatappi with Creamy Smoked Gouda and Parmesan

Parmesan Polenta Cake with Seasonal Vegetable "Noodles," Herbed Ricotta, and Olive and Artichoke Pomodoro Sauce

## STARCHES

(Choose One)

Traditional Whipped Potatoes

Herbed Roasted Fingerling Potatoes

Wild Rice Pilaf

## UPGRADED STARCHES - \$3 Per Person Additional

Truffled Parmesan Whipped Potatoes

Sweet Potato Souffle Topped with Brown Sugar

Herbed Parmesan Risotto

Potato Gratin with Gruyere Cheese

Chef's Choice Seasonal Vegetable

Locally Roasted Coffee, Tea and Soda

**\$30 – TWO ENTRÉES | \$33 – THREE ENTRÉES**

**ADD CHEF'S CHOICE DESSERT - \$4 PER PERSON ADDITIONAL**

Above prices are per person (unless noted) and do not include 17% service charge, 7% admin fee, or 9% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

# HORS D'OEUVRES

Displayed Hors d'Oeuvres are Priced Per Person. Final Display Count Must be Equal to or Greater Than Your Final Guest Count.

## DISPLAYED HORS D'OEUVRES

### RAW BAR

Oysters, Little Neck Clams and Jumbo Shrimp Cocktail with Cocktail Sauce, Horseradish, Lemons, Tabasco Sauce and Red Wine Mignonette.

\$20 Per Person

Lobster Tails - \$9 Per Person Additional | Clam and Oyster Shucking by Uniformed Chef - \$75 Chef Attendant Fee Additional

### LOBSTER CORN CHOWDER STATION

Fresh Lobster Corn Chowder Topped with Sauteed Lobster Meat Accompanies by Sweet Cornbread Muffins and Presented by a Chef.

\$9 Per Person + \$75 Chef Attendant Fee

### HANDCRAFTED ARTISANAL CHEESE AND CHARCUTERIE

Artisan Cheeses, Charcuterie and House-Made Pate with Seasonal Preserves, Nuts, Berries, Grapes, Crackers, and French Bread Crostini.

\$11 Per Person

## PASSED HORS D'OEUVRES

Passed Hors d'Oeuvres are Priced Per 100 Pieces. Passed Hors d'Oeuvres May Be Ordered in Increments of 25 Pieces. Ask About Seasonal Hors d'Oeuvres Options.

### HOT

Scallops Wrapped in Bacon Tossed with Maple Syrup and Lime Juice - \$375

Mini Beef Wellington with Shaved Truffles and Dijonnaise - \$375

Short Rib Quesadilla with Goat Cheese, Caramelized Onion, and Crème Fraiche - \$350

Reuben Spring Roll with House Thousand Island Dressing - \$275

Pork Potstickers with Ponzu Drizzle - \$300

Chicken Tempura Drizzled with Honey Soy Sesame Glaze - \$275

Sweet Chili Thai Chicken Bites - \$275

Macaroni and Cheese Bites Topped with Smoked Pulled Pork - \$350

New Hampshire Wild Mushroom Arancini with Caramelized Shallots and Gruyere Mornay - \$275

Vegetable Spring Rolls with Asian Dipping Sauce - \$250

Spanakopita Wraps with Tzatziki Sauce - \$250

Sweet Baby Bell Peppers Stuffed with Creamy Pico de Gallo and Corn - \$225

### COLD

Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce and Fresh Lemon - \$375

Petite Lobster Rolls with Butter Lettuce - \$350

Tuna Taco with Wasabi Aioli - \$350

Antipasto Skewers with Mozzarella, Sun-Dried Tomato, Kalamata Olive, Artichoke and Balsamic Drizzle - \$300

Bruschetta – Marinated, Slow-Roasted Tomatoes on Crostini with Basil and Balsamic Reduction - \$225

Above prices are per person (unless noted) and do not include 17% service charge, 7% admin fee, or 9% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

# PLATED DINNER

---

All Plated Dinner Selections Include Artisan Bread, Choice of Soup or Salad, Choice of Starch, Chef's Choice Vegetable, and Locally Roasted Coffee Service. We Ask That a Maximum of Two Entrées, plus a Vegetarian Selection, be Chosen to Offer to Your Guests. Should You Wish to Add a Third Entrée, an Additional Per Person Price Will be Added. Ask Us About Appetizer, Premium Soups and Salads, and Surf 'n Turf Options.

## SOUPS & SALAD

(Choose One)

Field Greens Salad with Balsamic Vinaigrette

Classic Caesar Salad

**OR**

Minestrone, Broccoli and Smoked Aged Cheddar, Tomato Basil Bisque with Parmesan Cheese, Coconut Curry Bisque with Pumpkin Seeds, or Clam Chowder

## ENTRÉES

(Choose Two Plus One Vegetarian Option)

Bourbon Beef Tips Skewered and Char-Grilled with a Cracked Pepper Demi-Glace

New York Sirloin Steak with Brandy Au Poivre

Cider Braised Boneless Short Ribs

Seared Salmon with New Hampshire Maple Mustard Glaze

Lakehouse Crab Cakes with Roasted Red Pepper Aioli

Caprese Statler Chicken with Pesto Mornay

Roasted Statler Chicken with Caramelized Shallot Jus

Roasted Pork Loin with Fennel Chili-Rubbed, Pancetta Crisp, Blueberry Gastrique

Crab and Scallop Stuffed Baked Sole with Bearnaise Sauce

Three Cheese Vegetable Lasagna

Butternut Squash Ravioli with Sage Brown Butter Sauce

( PLATED DINNER UPGRADES – SUBSTITUTE FOR ONE CHOICE ABOVE )

Pan-Seared Scallops with White Wine Butter Sauce - \$5 Additional

Filet Mignon with New Hampshire Wild Mushroom Demi-Glace - \$5 Additional

Applewood Smoked Bacon-Wrapped Filet of Beef with Demi-Glace - \$5 Additional

## STARCHES

(Choose One)

Traditional Whipped Potatoes

Herbed Roasted Fingerling Potatoes

Wild Rice Pilaf

## UPGRADED STARCHES - \$3 Per Person Additional

Truffled Parmesan Whipped Potatoes

Sweet Potato Souffle Topped with Brown Sugar

Herbed Parmesan Risotto

Potato Gratin with Gruyere Cheese

Chef's Choice Seasonal Vegetable

Locally Roasted Coffee, Tea and Soda

**\$45 PER PERSON**

**ADD CHEF'S CHOICE PLATED DESSERT - \$4 PER PERSON ADDITIONAL**

---

## CHILDREN'S MENU

Choose One of the Following to be Served to Children Under 12. All Children's Meals are Served with a Fruit Cup.

Chicken Fingers and French Fries **OR** Pasta with Creamy Cheese Sauce - \$18 Per Person

Petite Filet Mignon with Starch and Vegetable - \$23 Per Person

Above prices are per person (unless noted) and do not include 17% service charge, 7% admin fee, or 9% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

# CHEF'S DINNER BUFFET

---

## SALADS

(Choose One)

Field Greens Salad with Assorted Dressings

Classic Caesar Salad

Chopped Salad with Iceberg Lettuce, Cucumbers, Celery, Tomatoes, Hard-Boiled Eggs and, Blue Cheese Dressing

Spinach Salad with Bacon, Red Onion, Tomatoes, Blue Cheese, and Maple Balsamic Vinaigrette

## STARCHES

(Choose One)

Traditional Whipped Potatoes

Herbed Roasted Fingerling Potatoes

Wild Rice Pilaf

Includes Chef's Choice Seasonal Vegetable

Locally Roasted Coffee, Tea and Soda

## ENTRÉES

(Choose Two)

Char-Grilled Bourbon Beef Tips with Cracked Pepper Demi-Glace

Seared Salmon with a New Hampshire Maple Mustard Glaze

Caprese Statler Chicken with Pesto Mornay

Roasted Statler Chicken Breast with Caramelized Shallot Jus

Roasted Pork Loin with Fennel Chili-Rubbed, Pancetta Crisp, Blueberry Gastrique

Three Cheese Vegetable Lasagna

Gourmet Macaroni and Cheese – Baked Cavatappi with Creamy Smoked Gouda and Parmesan

Parmesan Polenta Cake with Seasonal Vegetable "Noodles," Herbed Ricotta, and Olive and Artichoke Pomodoro Sauce

\$40 PER PERSON

ADD CHEF'S CHOICE DESSERT - \$4 PER PERSON ADDITIONAL

---

# THEMED DINNER BUFFETS

---

## SOUTHERN LIVING

Sweet Cornbread Muffins, Toasted Corn and Tomato Salad with Charred Vidalia Onion Vinaigrette

Buttermilk Fried Chicken, BBQ Ribs, Brisket Macaroni and Cheese, Cole Slaw, Mashed Potatoes with Gravy

Locally Roasted Coffee, Tea and Soda

\$37 Per Person

## LAKESIDE BBQ

Field Greens Salad with Assorted Dressings, Biscuits Burgers, Hot Dogs, Bone-In BBQ Chicken, Homemade Veggie Burgers, Creamy Coleslaw, Baked Beans, Corn on the Cob, and Watermelon

Locally Roasted Coffee, Tea and Soda

\$33 Per Person

Grilled Salmon - \$8 Per Person Additional  
Bourbon Beef Tips - \$11 Per Person Additional

## ITALIAN CUCINA

Antipasto Salad with Olives, Artichokes, Mozzarella, Blistered Tomatoes, Basil, Arugula, and Focaccia Croutons, Classic Caesar Salad, Garlic Bread

Three Cheese Vegetable Lasagna, Chicken Parmesan, Fettuccine, Meatballs in Marinara, and Seasonal Vegetable

Locally Roasted Coffee, Tea and Soda

\$40 Per Person

## NEW ENGLAND CLAM BAKE

Field Greens Salad with Assorted Dressings, New England Clam Chowder

Steamers, Whole Maine Lobster (One Per Person), Steamed Corn on the Cob, Red Bliss Potatoes, Cornbread, and Sliced Watermelon

Locally Roasted Coffee, Tea and Soda

\$65 Per Person

ADD CHEF'S CHOICE THEMED DESSERT TO ANY BUFFET ABOVE - \$4 PER PERSON ADDITIONAL

There is a 20 Guest Minimum for All Buffets Above. If Your Guaranteed Count Falls Below This Minimum, the Difference in Count Will Be Charged.

Above prices are per person (unless noted) and do not include 17% service charge, 7% admin fee, or 9% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.

# SPIRITS & LIBATIONS

---

Cocktail Pricing Below is Based on a Single Liquor Cocktail. Cocktails Requiring Multiple Liquors will be Charged Accordingly. Specialty Martinis, Signature Drinks, Special Request Wines and Beers are Available Upon Request.

## DRINK PRICING

Beer Selections - \$5.50 - \$8.50 Per Drink  
Common Man Private Label Wines - \$8 Per Glass  
Premium Wines - Ask the Sales Office for More Information  
Cocktails & Mixed Drinks - \$9 - \$15 Per Drink  
Glass of House Champagne - \$7 Per Glass  
Soft Drinks/Juices - \$3 Each

## BAR SELECTIONS

**BEERS:** Budweiser, Bud Light, Miller Lite, Samuel Adams, Samuel Adams Seasonal, Smuttynose IPA, Blue Moon, Corona Light, Heineken, Moat Mountain Bone Shaker Brown Ale, Common Man IPA, White Claw, Downeast Cider, Kaliber (Non-Alcoholic)

**WINES:** Common Man Private Label Wines from California: White Zinfandel, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

**LIQUORS:** Grey Goose, Hendricks, Jack Daniels, Jameson, Common Man Woodford Bourbon, Johnny Walker Black, Absolut, Absolut Citron, Stolichnaya Flavors, Bacardi, Captain Morgans, Malibu, Tanqueray, Beefeater, Bombay Sapphire, Canadian Club, Seagrams 7, Seagrams VO, Southern Comfort, Jim Beam, Dewars, Jose Cuervo Gold, Peachtree Schnapps, Razzmatazz, Apple Pucker, Titos, Cointreau, Midori Melon, Baileys, Kahlua, Amaretto Disaronno, Sambuca

Ask About Premium Wines and/or Brands Not Listed

## BUBBLES BAR

Zardetto Prosecco, Chambord, Elderflower Liquor, Peachtree Schnapps, Deep Eddy Grapefruit Vodka and Deep Eddy Cranberry Vodka, Served with Orange Juice, Cranberry, Pineapple, Grapefruit and Pomegranate Juices

\$10 Per Person (25 Guest Minimum, Bartender Fee - \$75)

## BLOODY MARY BAR

Titos, Absolut Peppar, Ketel One and Grey Goose Vodkas Served with House Bloody Mary Mix, Tomato Juice, Limes, Lemons, Pickles, Celery, Olives, Shrimp Cocktail, Pepperoncini, Cheddar Cheese Cubes, Celery Salt, Lemon Pepper and Chili Lime Rims

\$12 Per Person (25 Guest Minimum, Bartender Fee - \$75)

## SEASONAL SANGRIAS

Must Be Preordered with a Guaranteed Guest Count and Paid for in Advance. Available at the Bar or Passed During a Cocktail Hour. Minimum of 20 Guests.

**WINTER SANGRIA:** Red Wine, Cranberry, Orange Juice, Cointreau, and Fresh Cranberries

**SPRING SANGRIA:** Rose, Lemon Vodka, Raspberry Lemonade, and Raspberries

**SUMMER SANGRIA:** White Wine, Malibu Rum, Pineapple Juice, and Pineapple Slice

**FALL SANGRIA:** White Wine, Caramel Vodka, and Apple Cider

\$9 Per Glass

SHOULD THE TOTAL REVENUE NOT EXCEED \$250, A BARTENDER FEE OF \$75 WILL BE ADDED TO THE FINAL INVOICE

Cash Bar – Guests Pay for Their Own Drinks

Hosted Consumption Bar – Client Pays for All Drinks Ordered. Credit Card on File is Required, and Will be Billed Within 48 Hours After the Event for the Total Amount Due

Above prices are per person (unless noted) and do not include 17% service charge, 7% admin fee, or 9% NH state tax. Special dietary needs accommodated upon request when possible. All prices subject to change at any time without notice. Some menus require a minimum final guest count.