

MILA

by THE WHITE APRON

Holiday Packages

See Full Menus for More Options



1 Franklin Street, Exeter NH 03833
(603) 580-2352
milaexeter.com

MILA

by THE WHITE APRON

APÉRITIF

Sample Menu

COCKTAIL STYLE RECEPTION

(5) Passed Hors d'Oeuvres

Pesto Flatbread, House Made Whipped Ricotta, Garlic Confit, Roasted Baby Tomato (v)
NH Mushroom Dumpling, Green Onion, Ginger, Spicy Ponzu (vg)
Slow Roasted Pork Belly, Compressed Pineapple, Radish, Cilantro, Gochujang-Soy Glaze (df)
Fried Chicken N' Waffle Beignet, Hot Maple Glaze
Seared Beef Ribeye, Buttered Toast, Roasted Tomato Aioli, Micro Mustard Green

Cocktail Stations

Bistro Station

Display of Imported & Domestic Cheeses
Accompanied w/ Spiced Nuts (gf, df), Grilled Olives w/ Preserved Lemon & Rosemary (gf, vg),
Fresh Berries (gf, vg)
Sliced Cured Meats (gf, df)
Seasonal Crudit  (gf, vg)
Buttermilk Ranch Dip (gf), Caramelized Onion & Garlic Confit Dip (gf, v),
Seasonal Hummus (gf, vg)
Home Made Flatbreads, Crisps & Crackers (v)

Slider Station

(Select Three)

Beef Burger w/ Fresh Herbs, Capers & Shallots, Roasted Tomato Aioli
Pulled Pork Carnitas Slider, Cilantro-Lime Slaw
Fresh Crab Salad Slider, Lemon-Dill Aioli (df)
Salmon Bahn-Mi, Hoisin Aioli, Spicy Slaw
Quinoa & Sweet Potato Slider, Sriracha Aioli, House Pickles (df,v)
Included: Crispy Veggie Chips & House Pickled Veggies (gf, vg)



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DESSERT

Mini Sweets Station

(Select Five)

Chocolate Dulce De Leche Tarts	Coconut Crackle (gf, v)
Assorted Berry Tartlets (v)	Triple Chocolate Cheesecake (v)
Peanut Butter Caramel (v)	Raspberry Financier (v)
Lemon-Pistachio Frangipane (v)	S'mores Bars
Mocha Dots (v)	Lemon Beehive Tartlets (v)
Salted Caramel Pot du Crème (gf, v)	Pistachio Cherry Blondie (v)
Chocolate Orange Brownies (v)	Chai Latte Profiteroles (v)
Boston Crème Pie Parfaits (v)	Black Cherry-Vanilla Cream Parfaits (v)
Almond Cookies (gf, vg)	Blueberry Cobbler Bar (gf, v)
Opera Cake Bites (v)	Strawberry Cashew Pyramids (gf, v)
Chocolate Jewels (gf, vg)	Citrus Ginger Panna Cotta Bites (gf)
Strawberry Shortcake Bites	
Coffee & Tea	

BEVERAGE

2-Hour Open Bar - House Brands

Includes: Spirits, Beer & Wine, Mixers, Garnish, Assorted Soft Drinks, Juices, Still & Sparkling Water & Ice. Liquor Liability Insurance

\$110.00 per person*

(Includes Staffing)

*May add additional stations or enhancements, see full menus

An additional hour can be added for \$20.00 per person
(this price includes staffing and bar service)



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CHAMPAGNE

Sample Menu

BUFFET DINNER

(5) Passed Hors d'Oeuvres

Greek Flatbread, Roasted Tomato, Artichoke, Kalamata Olive, Feta (v)
Caponata Crostini, Roasted Eggplant, Tomato, Capers, Pine Nuts, Basil (vg)
Saucisson En Croute, House Made Sweet Italian Sausage in Puff Pastry, Dijon Aioli
Crispy Duck Breast, Blueberry-Lemon Agro Dolce (gf, df)
Lamb Meatballs, Apricot Chili Glaze, Yogurt, Toasted Almond, Fresh Mint

Dinner Buffet

Beet & Orange - Baby Kale, Arugula, Slow-Roasted Candy Stripe & Golden Beets,
Toasted Pepitas, Goat Cheese, Honey-Orange Vinaigrette (gf,v)
Braised Beef Short Ribs, w/ Madeira Demi-Glace, Horseradish Gremolata
Pan-Seared Atlantic Salmon, Miso-Ginger Vinaigrette
Fresh Herb Risotto w/ NH Mushrooms & Parmigiano-Reggiano
Seasonal Vegetable Medley, EVOO, Fleur de Sel
House Baked Breads & Whipped Butter

DESSERT

Mini Sweets Station

(Select Five)

Chocolate Dulce De Leche Tarts
Assorted Berry Tartlets (v)
Peanut Butter Caramel (v)
Lemon-Pistachio Frangipane (v)
Mocha Dots (v)
Salted Caramel Pot du Crème (gf, v)
Chocolate Orange Brownies (v)
Boston Crème Pie Parfaits (v)
Almond Cookies (gf, vg)
Opera Cake Bites (v)
Chocolate Jewels (gf, vg)
Strawberry Shortcake Bites
Coffee & Tea

Coconut Crackle (gf, v)
Triple Chocolate Cheesecake (v)
Raspberry Financier (v)
S'mores Bars
Lemon Beehive Tartlets (v)
Pistachio Cherry Blondie (v)
Chai Latte Profiteroles (v)
Black Cherry-Vanilla Cream Parfaits (v)
Blueberry Cobbler Bar (gf, v)
Strawberry Cashew Pyramids (gf, v)
Citrus Ginger Panna Cotta Bites (gf)



BEVERAGE

3-Hour Open Bar - House Brands

Includes: Spirits, Beer & Wine, Mixers, Garnish, Assorted Soft Drinks, Juices, Still & Sparkling Water & Ice. Liquor Liability Insurance

\$135.00 per person*

(Includes Staffing)

*May add additional stations or enhancements, see full menus

An additional hour can be added for \$20.00 per person
(this price includes staffing and bar service)



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GRAND CRU

Sample Menu

PLATED DINNER

(5) Passed Hors d'Oeuvres

House Made Ricotta, Buttered Toast, Truffle Honey (v)

Roasted Grape and Fennel Flatbread, Triple-Cream Cheese, Roasted Shallots, Arugula (v)

Butternut Squash & Pork Belly Dumpling, Spicy Ponzu

Lobster Salad Canapé, Buttered Toast

Vegetable Fried Rice Squares w/ Tuna Tartar, Pan Seared Sticky Rice, Tamari, Ginger, Garlic,
Togarashi (gf, vg)

Dinner

Salad

Chopped Winter Greens - Escarole, Radicchio, Arugula, Pickled Red Onion, Green Apple,
Crumbled Bacon, Candied Pecans, Red Wine Vinaigrette (gf, df)

Entrée

(Pre-Selected)

Pan Seared Ribeye, Madeira Demi-Glace (gf)

OR

Pan-Seared Maine Salmon, Miso-Ginger Vinaigrette (gf)

Entrées Served w/:

NH Mushroom Risotto w/ Fresh Herbs & Parmigiano-Reggiano &
Pan-Roasted Haricots Verts, Roasted Shallots (gf, vg)



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DESSERT

Mini Sweets Station

(Select Five)

Chocolate Dulce De Leche Tarts
Assorted Berry Tartlets (v)
Peanut Butter Caramel (v)
Lemon-Pistachio Frangipane (v)
Mocha Dots (v)
Salted Caramel Pot du Crème (gf, v)
Chocolate Orange Brownies (v)
Boston Crème Pie Parfaits (v)
Almond Cookies (gf, vg)
Opera Cake Bites (v)
Chocolate Jewels (gf, vg)
Strawberry Shortcake Bites
Coffee & Tea

Coconut Crackle (gf, v)
Triple Chocolate Cheesecake (v)
Raspberry Financier (v)
S'mores Bars
Lemon Beehive Tartlets (v)
Pistachio Cherry Blondie (v)
Chai Latte Profiteroles (v)
Black Cherry-Vanilla Cream Parfaits (v)
Blueberry Cobbler Bar (gf, v)
Strawberry Cashew Pyramids (gf, v)
Citrus Ginger Panna Cotta Bites (gf)

BEVERAGE

3-Hour Open Bar - House Brands

Includes: Spirits, Beer & Wine, Mixers, Garnish, Assorted Soft Drinks, Juices, Still & Sparkling Water & Ice. Liquor Liability Insurance

\$145.00 per person*

(Includes Staffing)

*May add additional stations or enhancements, see full menus

An additional hour can be added for \$20.00 per person
(this price includes staffing and bar service)





ADDITIONAL INFORMATION

VENUE FEE

Includes:

Exclusive use of space: Lounge, Dining Room, Terrace w/ Fire Pit & Private Suite / Green Room
Tables, Chairs, House Linens, China, Glassware & Silverware
Coat Check
Valet Parking
House Sound System (Sonos for Background Music)
Complimentary WiFi

\$750.00 - \$1,500.00

(based on guest count & space usage)

*Fee includes set up of tables & chairs & cleaning fee

MINIMUMS

Friday/Saturday: \$5,000.00

Sunday-Thursday: \$3,500.00

The minimum purchase is required based on the day; this does not include the venue fee. Should you fall under the minimum required, the menu will be enhanced to make up the difference.

GRATUITY:

Is not included. While not mandatory, it is customary and suggested at 10-15% on total food & beverage.



KIDS MEALS

Separate meals for children can be provided for \$25.00 per child. Below is a list of our options, please select one; each child will receive the same meal.

- Mac n' Cheese & Chicken Fingers
- Flatbread Pizza & Caesar Salad
- Chicken Fingers & French Fries
- Pasta w/Tomato Sauce
- Grilled Cheese & French Fries

If a child is eating the same meal as the adults (for all styles of service), children age 12 and under are charged at half the quoted menu price.

RENTALS

Venue to provide white cocktail napkins, serving vessels & utensils for food displays, bar equipment including chilling vessels, bar tools, ice chests and garnish trays.

Included in the venue fee: all china, glassware, silverware, linens, tables, chairs and bars.

Venue does not provide staging, audio/visual equipment or musical equipment. The White Apron will assist in coordinating with other vendors for necessary equipment.

The White Apron works with several rental companies should you prefer to rent any specialty items for your event



GENERAL SERVICES

SET UP

The White Apron will set up all food related components of your event. This includes placing linens on tables, place settings (all china, silverware, linen napkins & glassware), ice and water at tables, getting stationary displays & buffets ready, setting up bars, service area and breakdown station.

EVENT SERVICE

The White Apron will handle all food and beverage services as contracted. The “Front of the House” Staff is responsible for making sure all guests are taken care of. Food Service and Bar Service are provided by our well-groomed, friendly staff, in uniform (black polo, black pants, black shoes & a white bistro apron). The FOH Staff will keep the event area clean and tidy, clearing empty glassware and picking up refuse.

The “Back of the House” Staff
is responsible for preparing, plating and replenishing food

DECORATING

The White Apron does not provide any decorating services. Any décor, floral or lighting must be handled through a separate vendor. This includes printing of individual menus at place settings. The White Apron does not provide printed menus.

VENDOR SUGGESTIONS

We are happy to suggest other vendors we have had great experiences with. Please visit our website <https://milaexeter.com/preferred-vendors/>

The following is prohibited at MILA:

- Smoking/Vaping
- Departing premises with alcohol
- Use of drills or nails in walls
- Use of adhesives on floors
- Use of confetti & glitter



SECURING A DATE/RIGHT OF FIRST REFUSAL

We have the capacity to take one (1) event on any given date. If a slot is open, we will place a complimentary soft hold on the date. When you receive a proposal from us, we automatically place a soft hold on your event date. This entitles you to have the “right of first refusal”.

This means if any other person is inquiring about the same date as you, we will inform you immediately. Should the other party be interested in booking before you have made your decision, we will give you 48 hours to decide to book our services.

In order to officially book a date and assure another client will not take your slot, we require a deposit and a signed contract. This is the only way to officially secure your date.

CONTRACTS

When you are ready to move forward with booking your event, the next step is a formal contract. This is our way of agreeing on a date, general time frame, style of service, staff and food purchase minimums.

We understand that your event may be booked as early as a year out. So, we allow menu changes to occur even after a contract has been signed. Your final menu is due two (2) months before your event and is subject to price change based on the adjustments you request (as long as food purchase minimum is met).

Along the same lines, your event time may be slightly different as your event gets closer. We can accommodate these changes, and will simply adjust your labor accordingly.

The Minimum Guest Guarantee cannot be changed after you have signed the contract. During the contracting process, we will ask you to provide a minimum guest count that you are comfortable will attend your event. Once we contract for a certain guarantee, you cannot go below that minimum (i.e., if you contract for 100 guests, but only have 90 RSVPs, you are still held to the original guarantee). We strongly suggest contracting for 10-15% less than the number of your maximum expected guest count, as long as the minimum purchase is met. As you can always increase your guest count, but cannot decrease contracted guest count. Final Guest Guarantee is due 2 weeks before your event.



PAYMENTS

When you sign a contract, we also require an initial reservation fee to officially secure your date.

Booking Events 6 Months or More, in Advance

A 25% reservation fee of the total contracted price is required. Another 25% is due four (4) months prior to your event. Final Payment is due 1 week before your event.

Booking Events 5 Months or Less, in Advance

A 50% reservation fee is required. Final payment is due 1 week before your event.

Booking Events Less than 1 Month in Advance

Full payment will be required.

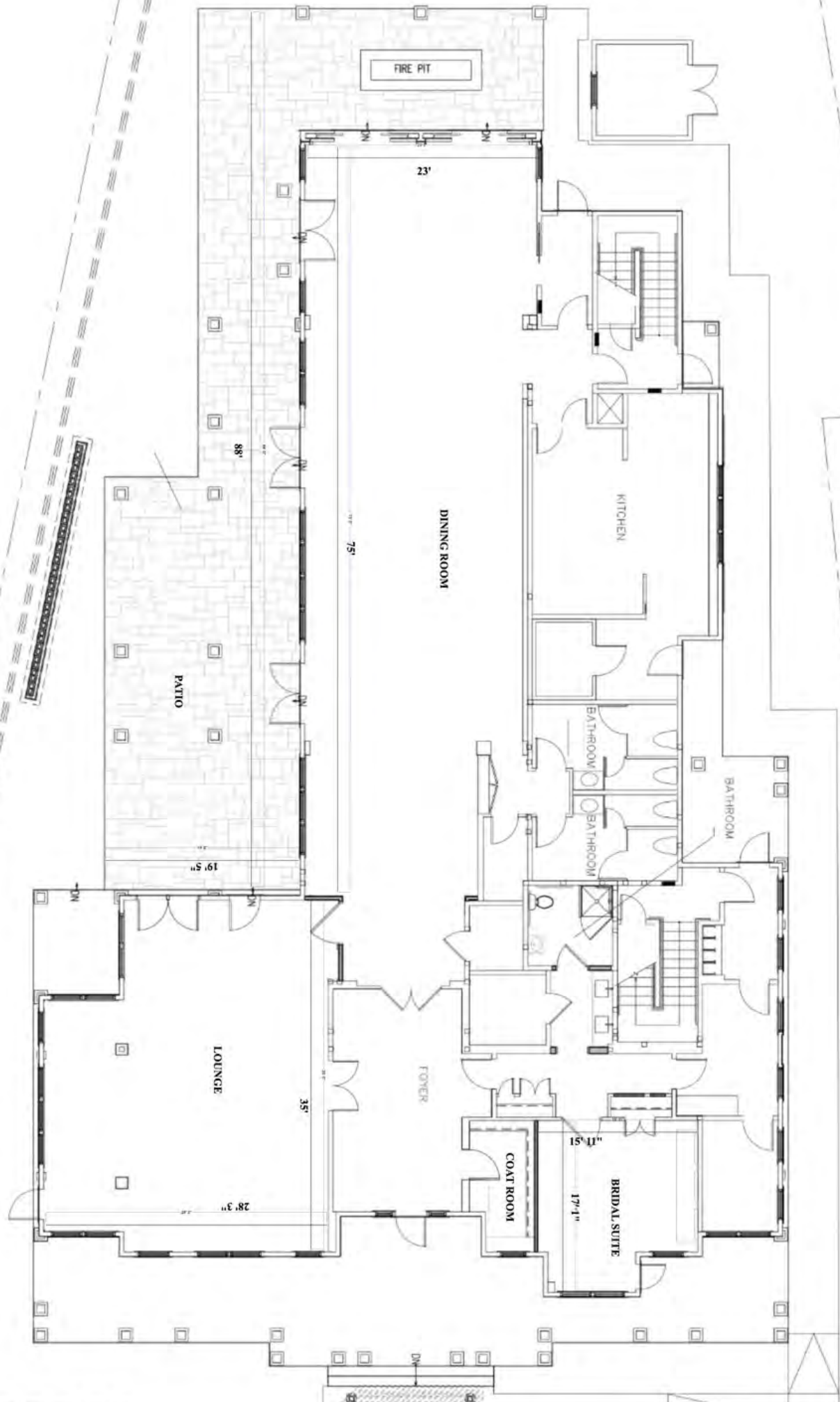
Acceptable Forms of Payment

First and second reservation fees may be made in the following forms:

- Check
- ACH Transfer
- Cash
- Credit Card (VISA, AMERICAN EXPRESS, MASTERCARD)
- Deposits up to 50% of the contracted invoice may be made by credit card and are subject to a 3% processing fee.

All final payments (including events that need to be paid in full) must be made in the form of a check only.

16' 32'





LET'S GET THIS PARTY STARTED!



Booking events now! We can accommodate groups from 25 guests up to 120 guests for a seated event and up to 150 guests for a cocktail style reception.



milaexeter.com

events@milaexeter.com

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Thank you!



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