

MILA

by THE WHITE APRON

Wedding Package



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

MILA

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SAMPLE MENU

COCKTAIL HOUR

(6) BUTLER PASSED HORS D'OEUVRES

Mini Tomato Tart Tatin (v)

Pesto Flatbread, House Made Whipped Ricotta, Garlic Confit, Roasted Baby Tomato (v)

Roasted Beef Ribeye, Crostini, Roasted Tomato Aioli

Fried Chicken N' Waffle Beignet, Hot Maple Glaze

Local Whitefish Ceviche, Lime, Cucumber, Red Onion, Jalapeno, Avocado (gf, df)

Maine Lobster 'Rangoon' Bite, Warm Lobster Filling, Wonton Crisp, Szechuan Chile Oil

PLATED DINNER

SALAD

Beet & Orange - Baby Kale, Arugula, Slow-Roasted Candy Stripe & Golden Beets, Toasted Pepitas, Goat Cheese, Honey-Orange Vinaigrette (gf,v)

House Baked Breads & Whipped Butter

ENTRÉES

(Pre-Selected)

Braised Beef Short Ribs, w/ Madeira Demi-Glace, Horseradish Gremolata

OR

Brined & Roasted Chicken, Glazed Cippolini, Lemon, Tarragon Vinaigrette (gf)

OR

Pan-Seared Atlantic Salmon, Miso-Ginger Vinaigrette

ALL ENTRÉES SERVED W/:

Fresh Herb Risotto w/ NH Mushrooms & Parmigiano-Reggiano

Seasonal Vegetable Medley, EVOO, Fleur de Sel

VEGETARIAN ALTERNATE

Grilled Cauliflower Steak w/ Carrot Coconut Puree, Grilled Red Onion, Confit Tomatoes, Forbidden Rice (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

5-Hour Open Bar - House Brands

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

\$175.00 per person*

(Includes Staffing)

*May add additional stations or enhancements, see full menus below

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 & Bridal Suite

Tables, Chairs, House Linens, China, Glassware & Silverware

Coat Check

House Sound System (Sonos for Background Music)

Complimentary WiFi

\$1,000.00 - \$3,500.00

(based on guest count & space usage)

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

CEREMONY FEE

Includes:

White Garden Chairs for Ceremony Only

Set up

Breakdown/Flip of Space

\$500.00

MINIMUMS

Saturday: \$5,000.00

Friday/Sunday: \$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.

Pricing is based on a 5-hour event

NOTE:

Price remains the same for Plated, Buffet or Family Style Service.

Buffet & Family Style includes choice of:

1 Salad

2 Proteins

2 Sides



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.

VENDOR MEALS

Vendor meals can be provided for \$40.00 per vendor. Vendors are typically served after all guests have been served and will receive a "chef's choice" entree. If any of your vendors have a dietary restriction/allergy or need to be served at a specific time, please let us know and we will try to accommodate accordingly.

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 button-down shirt, 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. This proposal is based on a 5-hour event.

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

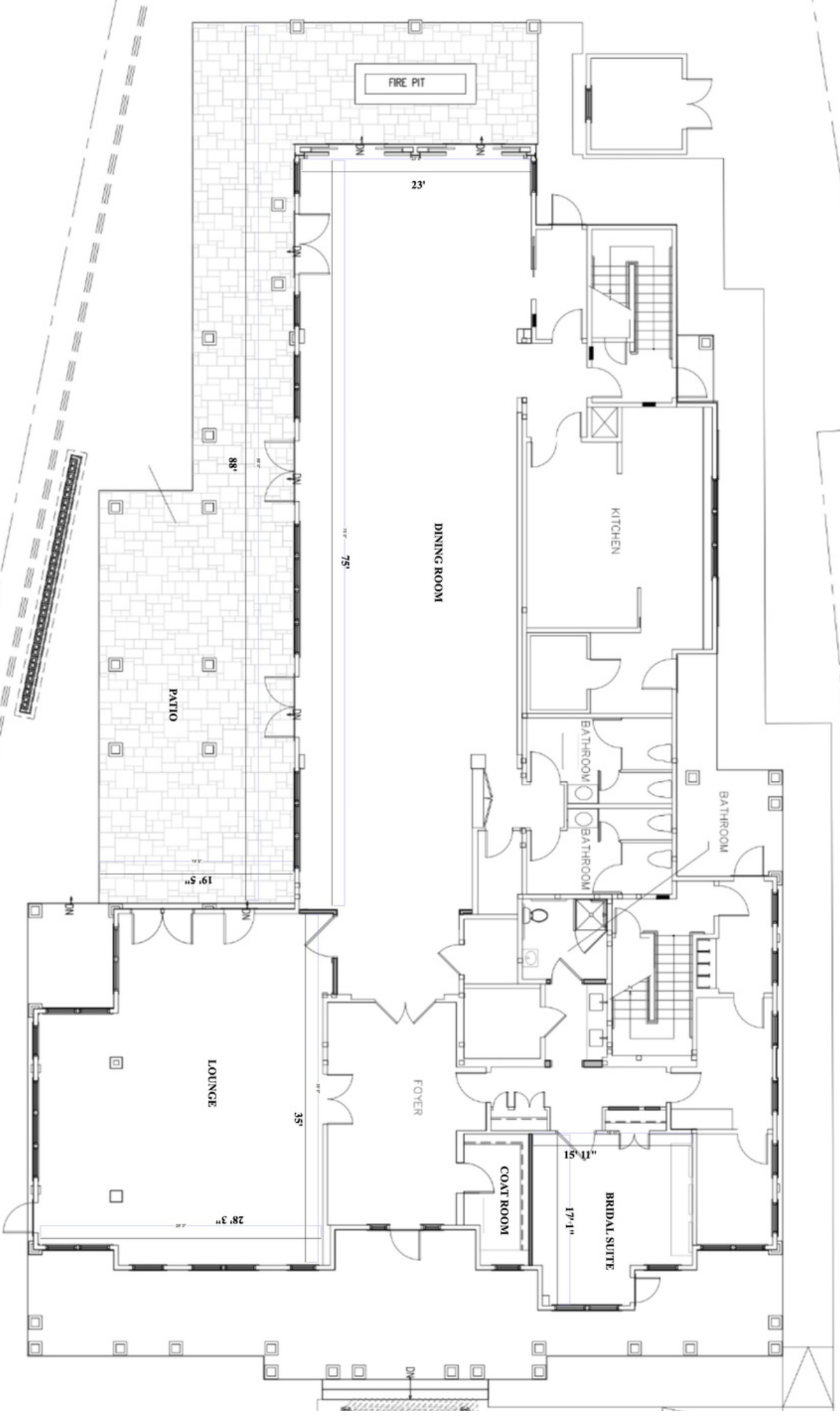
Full payment will be required.

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.





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.



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Thank you!



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