
GAS LIGHT

EVENT PACKET



64 Market Street, Portsmouth, NH 03801
PortsmouthGasLight.com
603.431.9122



A Little About Us

The **Portsmouth Gas Light Co.** building constructed in 1837, was the home of the city's first utility company and is located in the heart of downtown Portsmouth. The Portsmouth Gas Light Co has stood the test of time and boasts a space adorned with rich textures of brick and wood that are highlighted by a vaulted 25 foot ceiling.

We can accommodate groups from 25 to 200 guests in our stylish private event space. Our professional staff is experienced in hosting events including, but not limited to: weddings, rehearsal dinners, bridal/ baby showers, birthday parties, corporate events, networking events and business dinners.

The Portsmouth Gas Light Co is famous for our wood-fired cooking. Our Pizza Pub offers award winning brick oven baked pizza and wings, pasta, sandwiches and more. The Grill boasts a versatile menu that offers wood-fire grilled items such as burgers, steak and seafood, award winning chowder and delicious entrees including lobster stuffed haddock and chicken gorgonzola. Our chef would love to create a menu that fits your particular needs!

The Portsmouth Gas Light Co. has been striving to deliver exceptional service, food and entertainment to the Seacoast since 1989. We have recently received several accolades in this regard. Taste Magazine's Best Night Life 2015, NH Business Review's Best Business Dinner 2015 and NH Magazine's Best Pizzeria 2015.

Services Details

Our **Private Event** space, located in the 3rd Floor Night Club can accommodate up to 200 guests for cocktail style events. We can accommodate up to 85 guests for a sit down dinner. A wide variety of food items are available for your event including, but not limited to: hors d'oeuvres, platters, salads, our award winning pizza, buffets from the Grill restaurant, and desserts. Please let us know what you have in mind and we will put together a suggested menu for your review.

The room fee for our private event space is based on the number of guests, the time and the date of the event. This fee includes basic staffing (including bar staff), one hour of set up time and use of our AV equipment. The private event space is booked for a minimum of 3 hours.

Guests are welcome to utilize our satellite radio or mp3 player hook up for no additional cost.

Our projector is available for slide shows or movies during your event. Please let us know if you will be bringing your slide show in on a PC, Mac, or DVD. A run through of any slide show or movie is necessary prior to the event to ensure equipment compatibility.

Events will be booked until 8:30PM on Friday and Saturday nights to ensure the Night Club will be ready for the public at 9:00PM. At 8:30PM all guests will be asked to close out any outstanding tabs and all decorations and food must be removed from the space.

Prior to the Night Club opening at 9:00PM, staff will assess all guests in regards to alcohol consumption. Per New Hampshire Liquor Laws, any individual who shows signs of intoxication will not be permitted entrance to the Night Club. All other guests who are 21 years of age or older are more than welcome to enjoy the Night Club at no additional cost. A contract will be issued and a deposit will be requested in order to secure your date.

Services Offered (for an additional fee)

- **Linen and Equipment** Rentals can be arranged for your event. Your event coordinator is available to order and arrange deliveries for items including but not limited to tables, chairs, linens, cakes, flowers, and anything else you may need.
- **Staff set-up** is available for most events. Our staff will set-up any rental tables, accept any deliveries associated with the event, and decorate the space to the host's specifications.
- **Our house DJ** is available for your event! Customers can work with our DJs directly to make their playlist. Karaoke and Trivia are also available. Parties are welcome to hire their own DJ but any outside DJ must bring in their own free standing equipment and sound system.
- **Butler style appetizers** can be provided. This fee is based on the quantity of appetizers and how many servers will be necessary to pass them. Please ask for details.
- **Doorman:** Large events or events which have a large number of guests under the age of 21 may require doormen for an additional fee.
- **Cake cutting:** A staff member will expertly cut your cake and provide plates, utensils and napkins for your guests.



Local Services

Flowers

Ambrosia Gardens: (603) 436 - 7000 www.ambrosiagardens.com

Flowers by Leslie: (603) 436 - 0633 www.flowersbyleslie.cim

Cakes

Popovers: (603) 431 - 1119 www.popoversonthesquare.com

Salons

DuDa Spa: (603) 430-9800 www.theDuDaSpa.com

Oomph: (203) 216-9848 www.oomphonline.com

Portsmouth Day Spa: (603) 430-0059 www.portsmouthspa.com

Photo Booth

Classic Photographers of Manchester: (603) 625 - 2100

Northeast Photobooth: (603) 505 - 5929 www.northeastphotoboos.com

This list is for information purposes only. The Portsmouth Gas Light Company is not responsible for the products or services provided by these listed vendors.



Brunch Buffet

\$21/person

Starters (select 1)

Traditional Caesar Salad Mini Parfaits Mixed Field Green Salad

Main Course

Scrambled Eggs Assorted Pastries
French Toast or Monte Christo Bites Oven Roasted Home Fries or Sweet Potato Hash

Sides (select 2)

Pulled Pork Bisquits Ham
Bacon Sausage

Optional Add Ons

Marinated Steak Tips \$5/person Lobster Cakes \$6/person
Grilled Chicken Tenders \$4/person Bloody Marys, Mimosas or Sangria \$5 each



Private Event Menu

Appetizers (priced per piece, 50 piece minimum)

- Lobster Sliders** Lightly dressed lobster salad served on brioche slider buns \$4.00
- Prime Rib Crostini** Slow roasted rotisserie prime rib tops crunchy crostinis with a horseradish drizzle \$4.00
- Mini Crab Cakes** Delicate crab meat and seasoning covered in a light breading and pan fried \$3.75
- Scallops Wrapped in Bacon** Large all natural sweet sea scallops wrapped in crispy bacon \$3.50
- Steak Kabob** Skewered steak tip, red pepper and onion \$3.00
- Crab Rangoon** Delicious crab meat, cream cheese and spices wrapped in a wonton \$3.00
- Santé Fe Chicken Rolls** A hearty blend of chicken, cheese and vegetables in a crispy flour tortilla \$3.00
- Buffalo Tenders** Tender chicken is lightly coated in flour, fried and then tossed in spicy buffalo sauce \$3.00
- Spanakopita** Baked phyllo triangles are filled with spinach, feta cheese and garlic \$2.75
- Asparagus in Phyllo** Puff pastry filled with seasoned asparagus and cheese \$2.75
- Mini Chowder Cups** Our housemade clam chowder portioned into individual cups. Offered as a passed appetizer only, to ensure that your chowder comes piping hot! \$2.50
- BBQ Pork Biscuits** House made pulled pork is topped with caramelized onions and BBQ sauce and served on a puff pastry \$2.50
- Coconut Shrimp** Butterflied shrimp are battered and tossed in coconut then deep fried to perfection \$2.50
- Potato Skins** Quartered potatoes are filled with bacon, sour cream, chives and cheddar cheese \$2.50
- Chicken Quesadilla** Shredded chicken, salsa and pepper jack cheese folded into a chipotle tortilla. Served with salsa and sour cream on the side \$2.50
- Jalapeno Poppers** Jalapeno pepper halves filled to the max with rich cream cheese and submerged in a crispy breading \$2.25
- Chicken Sesame Skewers** Marinated chicken is grilled then topped with our sesame glaze \$2.25
- Vegetarian Spring Roll** Minced vegetables with a hint of ginger in a crisp spring roll wrapper \$2.00
- Brick Oven Wings** Baked to perfection (not fried) in our wood fired brick oven. Tossed in your choice of: Regular Buffalo, Extra Hot Habanero-Buffalo, BBQ, Bufaque (1/2 BBQ, 1/2 Buffalo) or Ginger Teriyaki. Served with ranch, blue cheese and celery sticks \$2.00
- Pork Potsticker** Tender oriental noodle wrapped around fresh vegetables and pork \$1.75
- Mini Buffalo Chicken Bites** Crispy bites are filled with buffalo chicken and blue cheese \$1.50
- Mozzarella Sticks** Fresh mozzarella breaded and then deep fried. Served with marinara for dipping \$1.50
- Caprese Skewers** Grape tomatoes and fresh mozzarella are skewered and then drizzled with a basil balsamic reduction \$1.50

Private Event Menu

Platters small (25 guests), medium (50 guests), large (100 guests)

Crudite An assortment of vegetables served with ranch dipping sauce - \$75 - \$150 - \$275

Hummus An assortment of vegetables served with our house made roasted red pepper hummus - \$125 - \$225 - \$325

Cheese & Fruit An assortment of fruits, cheese and crackers - \$150 - \$300 - \$575

Brie En Croute Soft brie cheese baked in phyllo dough and served with crackers - \$150 (one size only)

Antipasto An assortment of grilled vegetables paired with Italian meats and cheeses - \$150 - \$300 - \$575

Shrimp Cocktail Chilled shrimp served with cocktail sauce and lemons - \$175 - \$325 - \$625

Chips and Pico de Gallo - \$30 (one size only)

Chips and Guacamole - \$50 (one size only)

Salads (25 person minimum)

Classic Caesar Crunchy romaine tossed in creamy Caesar dressing with croutons and shaved Romano cheese \$4.95

Mixed Field Greens Salad Topped with sliced cucumbers, cherry tomatoes, shaved red onion and matchstick carrots \$4.95

Desserts (priced per piece, 50 piece minimum)

Mini Cheesecakes Personal cheesecakes with a variety of sweet toppings \$2.50

Assorted Cookie Platter Chocolate Chip, Peanut Butter and Oatmeal Raisin cookies all baked fresh in house \$1.50

Brownies These brownies are soft, delicious and baked fresh in house \$1.50

Mini Eclairs Miniature pastries filled with custard and topped with chocolate frosting \$1.50

Petit Fours Little cakes in a variety of flavors \$1.50

Portsmouth Gas Light Stations

Mashed Potato Bar:

Mashed potatoes with add ons: bacon, chives, sour cream, blue cheese, caramelized onions, cheddar cheese, horseradish and gravy \$6/per person

The Pub:

Perfect for watching the game or just hanging with friends: potato skins, Philly cheesesteak roll, BBQ pulled pork biscuits (or sliders), buffalo chicken bites and jalapeno poppers \$10/per person

Slider Bar:

Certified Angus Beef burgers, rotisserie roasted pulled pork and wood fire grilled chicken breasts served with toasted brioche buns and all the fixings to make it just how you like it! \$14/per person. You may substitute Mini Crab Cakes or Lobster Cakes for an additional \$4/per person

MYO Salad Station:

Mixed Greens, Shaved Romaine, Sliced Cucumber, Cherry Tomatoes, Chopped Red and Green Bell Peppers, Shaved Red Onion, Matchstick Carrots, Craisins, Candied Pecans, Parmesan, Blue Cheese Crumbles, and Croutons with choice of 2 dressings \$8/per person

The New Englander:

What is more New England than mini lobster sliders, clam chowder, and cornbread? \$16/per person

The Taste of the East:

Our Far East favorites including crab rangoons, vegetable spring rolls, chicken sesame skewers, coconut shrimp and pork potstickers \$12/per person

Very Berry Shortcake:

Your guest starts with their choice of pound cake or angel food cake then tops with a selection of seasonal berries and whipped cream. Then the fun starts with toppings including coconut, almonds, mini chocolate chips and sprinkles \$8/per person

Portsmouth Gas Light Stations

Sundae Station:

You guests choose from vanilla or chocolate ice cream (maybe a scoop of each??) and top it with hot fudge, whipped cream, sprinkles, cherries and crushed walnuts \$8/per person

Carving Stations:

- **The following stations require an Attendant (\$50 Attendant Fee/50 Guests)**

Picnic Ham:

Served with brioche buns, chipotle aioli and honey mustard \$240/ 50 guests

Pork Loin:

Served with corn bread, apple pecan chutney, and spicy Dijon mustard \$240/ 50 guests

Turkey Breast:

Served with brioche buns, basil mayonnaise and a cranberry orange chuntney \$150/ 25 guests

Prime Rib:

Served with brioche buns, horseradish mayonnaise and au jus \$250/ 25 guests

Tenderloin:

Served with brioche buns, horseradish mayo and au jus \$250/ 25 guests

Sample Grill Menu #1

\$21/person

Salads (choose 1)

Traditional Caesar Salad

Crunchy romaine tossed in creamy Caesar dressing with croutons and shaved Romano cheese

Mixed Field Greens Salad

Mixed field greens topped with sliced cucumbers, cherry tomatoes, shaved red onion and matchstick carrots

Sides (choose 2)

Vegetable Ratatouille

Glazed Carrots

Mashed Potatoes

Oven Roasted Baby Potatoes

Green Beans with Almonds

Penne Pasta with Gorgonzola Cream Sauce

Jasmine Rice

Sauteed Summer Squash & Zucchini

Entrees (choose 2)

Marinated Steak Tips

Tender steak tips marinated with lemon and fresh herbs and cooked on our wood-fired grill

Grilled Chicken Breast

Chicken breast wood-fired with your choice of marinade (Lemon Pepper, BBQ or Teriyaki)

Broiled Haddock

Haddock filet lightly breaded and broiled with white wine and lemon

Rotisserie Pork Loin

Whole pork loin is rubbed with roasted garlic and herbs then slow cooked on our rotisserie. Served with apple chutney

Buffet Enhancements

Clam Chowder \$6

Add a second salad \$2.50

Lobster Rolls \$Mkt

Additional Side \$3

Additional Protein \$7

Sample Grill Menu #2

\$35/person

Hors D'oeuvres (choose 3)

Sesame Chicken Skewers

Mozzarella Sticks

Mini Vegetable Spring Rolls

Pork Potstickers

Mini Buffalo Chicken Bites

Caprese Skewers

Stationary Platters (choose 3)

Assorted Cheese and Crackers

Chips and Pico de Gallo

Hummus with Fresh Vegetables

Crudite

Chips and Guacamole

Baked Brie en Croute

Salads (choose 1)

Traditional Caesar Salad

Mixed Field Green Salad

Sides (choose 2)

Glazed Carrots

Vegetable Ratatouille

Garlic Mashed Potatoes

Oven Roasted Baby Potatoes

Green Beans with Almonds

Penne Pasta with Gorgonzola Cream Sauce

Brown Rice

Sauteed Summer Squash & Zucchini

Entrees (choose 2)

Marinated Steak Tips

Tender steak tips marinated with lemon and fresh herbs and cooked on our wood-fired grill

Grilled Chicken Breast

Chicken breast wood-fired with your choice of marinade (Lemon Pepper, BBQ or Teriyaki)

Broiled Haddock

Haddock filet lightly breaded and broiled with white wine and lemon

Rotisserie Pork Loin

Whole pork loin is rubbed with roasted garlic and herbs then slow cooked on our rotisserie. Served with apple chutney

Desserts

Assorted Cookie and Brownie Platter

Holiday Buffet

\$29/person

Sides

Butternut Squash

Green Beans with Almonds

Stuffing

Mashed Potatoes

Entrees

Rotisserie Turkey Breast

Rotisserie turkey is rubbed with herbs and spices then slow cooked over our wood fire.

Glazed Ham

Our Chef's delicious bone in ham is glazed in our chef's delicious maple dijon and slow roasted to perfection!

Served with Cranberry Sauce, Gravy and Maple Glaze

Italian Buffet

\$21/person

Sides

Garlic Bread with Mozzarella

Caesar Salad

Penne Marinara

Ziti Alfredo

Entrees (choose 2)

Housemade Meatballs

Ground beef mixed with our chef's secret recipe of herbs and spices and slow cooked in marinara.

Italian Sausage

Your choice of sweet or hot Italian sausage is slow cooked in our housemade marinara.

Grilled Chicken

Wood fired chicken breasts in Italian marinade.

Vegetarian Ratatouille

Mixed vegetables are roasted with tomatoes, garlic and fresh herbs.

Add a 3rd option for an additional \$4/per person

Specialty Pizza from the Brick Oven

Children's Museum

Our classic cheese pizza \$13.95

Congress Street

Our take on the traditional "supreme" pizza is piled high with pepperoni, sweet sausage, onions, green peppers, mushrooms, black olives and mozzarella \$17.95

Badger's Island

A base of bleu cheese dressing topped with spicy buffalo chicken and a cheddar and mozzarella cheese blend \$16.95

Memorial Bridge

Our take on a Margherita pizza starts with our house made pizza sauce, topped with slices of fresh mozzarella, basil and Romano cheese \$15.95

Gas Light

Our flagship and by far our most popular specialty pizza, combines house made pizza sauce, sweet Italian sausage, pepperoni, ricotta and mozzarella \$17.95

Fort Foster

An upscale twist on a basic veggie pie; house made pizza sauce, oven roasted red peppers, tomatoes, artichokes, mushrooms, spinach and mozzarella topped with crumbled goat cheese \$17.95

Salt Pile

This white pizza (no sauce) is loaded with garlic and topped with swiss, ricotta, Romano and mozzarella \$16.95

Pirates Cove

We combine our house made pizza sauce with a sweet and smokey BBQ sauce, topped with onions, chicken and mozzarella cheese \$16.95

Farmers Market

Our Childrens Museum pizza with bacon, ham, pepperoni and sweet sausage \$18.95

Chapel Street

A southwest style pizza, with a black bean puree base, loaded with roasted chicken, wood fire grilled corn, roasted jalapeños, mozzarella and parmesan cheese. Finished with sour cream, lime juice and cilantro \$17.95

Molly Malone

An olive oil base topped with sliced baked potato, bacon, caramelized onions, a mozzarella/sharp cheddar blend and topped with fresh chives and sour cream \$16.95

Mayor Foley

Sweet sauce, sauteed spinach, mushrooms, caramelized onions and topped with mozzarella \$17.95

Capt. Barnes

A wood fire grilled wheat crust, house made pizza sauce, shaved choice prime rib, arugula, fresh garlic, cracked blackpepper, a mozzarella cheddar cheese blend and drizzled with a horseradish aioli \$20.95

Fort Pierce

Our Childrens Museum pizza with extra mozzarella and pepperoni \$15.95