

# ATLANTIC GRILL







# Wedding Packages

## **All Atlantic Grill Wedding Packages include**

- 5 hour reception in our elegant private event space
  - Consultations with your dedicated event professional
  - Customized set up of our maple wood dance floor
  - Floor length white linens with your choice of napkin color
  - Oversized banquet chairs
  - Standard plates, silverware, and glassware
  - Expertly trained and professional staff to execute your event
  - Prosecco toast
  - Unlimited non-alcoholic beverages
  - Professional cake plating service
  - Convenient and ample parking
  - Vendor recommendations
  - Menu tasting for 4 guests
- (no additional site rental fee for indoor event space)*

# Cocktail Hour

## STATIONARY DISPLAY

Choose One. (Choose Two + \$8/ guest)

### Farmer's Board

select meats, cheese, accompaniments

### Chips & Dip

roasted onion and shallot - tahini hummus - Old Bay crab and cheddar - spinach artichoke

### Cheese

assorted hard and soft cheeses, accompaniments

### Crudit 

fresh, pickled and grilled vegetables, roasted red pepper hummus, herb peppercorn dressing

## BUTLERED HORS D'OEUVRES

Choose Three. (Choose Four + \$5/ guest, Choose Five \$10/ guest)

### Bacon Wrapped Scallop

apple gastrique

### Crab Salad

roasted pepper, cucumber, lemon-herb aioli

### Crab Cake

remoulade, pickled red onion

### Tuna Sashimi

mirin, wakame, red onion crema, nori

### Tuna Poke

wonton crisp, scallion, soy sauce, chili thread

### Smoked Salmon

caper cream cheese, lemon, cucumber, bagel crisp

### Fried Oyster

lemon aioli, parmesan gremolata

### Coconut Shrimp

chili-orange marmalade

### Stuffed Endive

herb boursin, candied almond

### Deviled Egg

harissa, scallion

### Avocado Toast

roasted tomato, chili pepper, Romano

### Eggplant Caponata

grilled focaccia, pesto

### Whipped Goat Cheese

date jam, fried sage, filo crisp

### Roasted Fig

gorgonzola, honey, hazelnut

### Pork Pot Sticker

plum hot sauce

### Lamb Lollipop

golden raisin relish

### Chicken Satay

hoisin, soy

### Smoked Duck Breast Skewer

blue cheese, apricot, chimichurri

### Smoked Ham

dijon, sweet & sour pepper, pita

### Fried Chicken

espelette aioli, pickle

### Italian Sausage Meatball

pickled cherry pepper, red sauce, pesto

### Crispy Pork Belly

maple-soy glaze

### Antipasto Skewer

salumi, cheese, roasted pepper, olive

### Watermelon Skewer

feta, balsamic, mint

### Potato Samosa

curry aioli, cilantro

### ✓ Sweet Potato Vindaloo

jackfruit, toasted naan

### ✓ Falafel

hummus, pickled vegetable

### ✓ Impossible Meatball

pickled cherry pepper, sweet & sour

# Cocktail Hour Enhancements

## CUSTOM RAW BAR DISPLAY

*Priced per Piece. 20 Piece Minimum.*

### Oysters on the Half Shell | \$4

cocktail sauce, horseradish, mignonette

### Shrimp Cocktail | \$4

cocktail sauce, lemon

### Crab Remoulade | \$4

sauce remoulade, lemon, chive

### Tuna Poke | \$4

sesame, soy sauce, scallion

### Shrimp Ceviche | \$4

citrus marinade, cucumber, jalapeño, cilantro

### Smoked Salmon | \$4

crème fraîche, red onion, lemon

### Tuna Crudo | \$4

sliced tuna, lemon, caper, basil

### Smoked Mussels | \$4

roasted pepper aioli, fennel

### ✓ Seaweed Salad | \$3

soy, ginger, sesame seed, shaved cucumber

### Lobster Cocktail | MKT

chilled fresh Maine lobster, cocktail sauce, drawn butter, lemon

## INTERACTIVE DISPLAYS

*Priced per Guest.*

### Sliders | \$15

*beef, grilled chicken, impossible burger*

bibb lettuce - tomato - pickle - red onion sautéed

mushroom - caramelized onion - bacon -

assorted cheese - potato rolls

### +Pulled Pork | \$3

### +Lobster Salad | \$MKT

### Mac & Cheese | \$13

*pasta tossed in four cheese mornay sauce*

grilled chicken - buffalo chicken - pulled pork

smoked bacon - sautéed mushroom - broccoli

caramelized onion - jalapeño - pea - scallion

### +Lobster Meat | \$MKT

### Game Day | \$14

*chicken wings - pretzel bites - fried mozzarella*

*tater tots - tortilla chips*

*cheese dip - salsa - buffalo - bbq - ranch - marinara*

## CHEF ATTENDED ACTION STATION

*Priced per Guest. 20 Guest Minimum.*

*+ \$125 Attendant Fee per Station*

### Pasta | \$15

- gnocchi bolognese, beef, pork, marinara, torn basil, Romano, chili flake
- trofie pesto, potato, caulini, Romano
- orecchiette carbonara, peas, pork belly, egg, cream
- tortellini, sausage, broccolini, ricotta, garlic oil

### Fajitas | \$16

- carne asada, guacamole, roasted corn, cojita
- ✓ roasted sweet potato, black bean, pickled jalapeño, poblano
- pulled chicken, peppers, onions, shredded cheddar
- marinated shrimp, pico de gallo, queso fresco, avocado crema

### Poke | \$17

- tuna, avocado, sushi rice, cucumber, ginger soy, sesame seed
- shrimp, Napa cabbage, wakame, carrot, wasabi mayo
- ✓ tofu, edamame, fried garlic, pickled ginger, sriracha



# Plated Dinner

\$100/ guest

## STARTER

Choose One.

Lobster Bisque

Lemon Chicken & Rice Soup

Butternut Squash Bisque

Garden Salad Salad, *lemon vinaigrette*

Classic Caesar Salad, *romaine, house crouton,*

*Romano, Caesar dressing*

Strawberry Fields Salad, *strawberry, arugula,*  
*goat cheese, shaved red onion, balsamic vinaigrette*

Wine Country Salad, *mixed greens, leek, Romano,*  
*date, prosciutto, sherry vinaigrette*

## ENTREES

Choose Two Entrees from Land and/or Sea. Choose One Vegetarian Entree. Additional choice + \$5/ guest.

### LAND

#### Filet Mignon

broccolini, potato gratin, red wine reduction,  
blue cheese gremolata

#### NY Strip Steak

sautéed garlic green bean, mashed potato, au  
poivre

#### Braised Short Ribs

roasted root vegetable, mushroom conserva,  
fingerling potato, red wine reduction

#### Steak Tips

sautéed pepper, cippolini onion, mashed  
potatoes, steak sauce

#### Duck à l'Orange

Grand Marnier, orange suprême, wild rice,  
sautéed green bean

#### Pecan Chicken

toasted pecan, wild rice, sautéed green bean,  
maple-cranberry glaze

#### Chicken Marsala

shallot, mushroom, sage, garlic, broccolini,  
mashed potato

#### Chicken Parmesan

escarole, herb gnocchi, Romano cream sauce

#### Fig Stuffed Pork Loin

fennel, shallot, wild rice, balsamic jus

*Guests' meal selections must be submitted to AG Sales Office at least  
10 days prior to the event date. Place cards with guests' name, meal  
selection, and any dietary restrictions are required for all plated meals.*

## STARTER UPGRADES

Choose one of the following instead of included starter for price listed.  
Or add as additional course + \$6/ guest to listed price.

Seafood Chowder | +\$4

Caprese Salad | +\$2

Shrimp Cocktail (3) | +\$4

Crab Cakes (3) | +\$6

Italian Sausage Meatballs (3) | +\$6

Bacon Wrapped Scallops (3) | +\$6

### SEA

#### Seared Yellowfin Tuna

seaweed salad, Napa cabbage, sticky rice,  
wasabi vinaigrette

#### Roasted Cod

roasted tomato, herb fingerling, chimichurri

#### Herb Crusted Haddock

garlic green bean, mashed potato, caper,  
brown butter

#### Glazed Salmon

scallion, roasted broccolini, sweet potato,  
ginger chili vinaigrette

#### Grilled Swordfish

roasted leek, wild rice, almond romesco

### VEGETARIAN

#### Mushroom Ravioli

fried leek, Romano, Marsala cream

#### Impossible Meat Cannelloni

ricotta, mozzarella, tomato gravy

#### White Lasagna

zucchini, summer squash, roasted tomato, spinach,  
ricotta, mozzarella, Romano

#### ✓ Vegan Stir Fry

Basmati rice, market vegetable, ginger chili sauce

#### ✓ Sweet Potato Vindaloo

basmati rice, almond, cilantro

#### ✓ Fried Cauliflower

quinoa, raisin, almond romesco

# Buffet Dinner

\$100/ guest

## SOUP/ SALAD

Choose Two.

Lobster Bisque  
Lemon Chicken & Rice Soup  
Hearty Beef & Vegetable Soup  
Minestrone Soup  
Butternut Squash Bisque  
Corn Chowder  
Garden Salad, *lemon vinaigrette*  
Classic Caesar Salad, *romaine, house crouton, Romano, Caesar dressing*  
Cobb Salad, *crumbled egg, bacon, bleu cheese, tomato, avocado vinaigrette*  
Strawberry Fields Salad, *strawberry, arugula, goat cheese, shaved red onion, balsamic vinaigrette*  
Greek Salad, *mixed greens, feta, tomato, olive, pepperoncini, oregano vinaigrette*  
Southwestern Salad, *romaine, avocado, corn, shredded cheddar, scallion, carrot, espelette ranch*  
Wine Country Salad, *mixed greens, leek, Romano, date, prosciutto, sherry vinaigrette*

## SIDES

Chef's Choice Starch  
Chef's Choice Vegetable

## Add a Carving Station

Priced per Guest + \$125 Attendant Fee per Station

### Sirloin Strip | \$19

horseradish cream, red wine jus

### Beef Tenderloin | \$20

warm steak sauce, whipped bearnaise butter

### Fried Turkey Breast | \$11

sage gravy, cranberry sauce

### Rosemary Pork Loin | \$10

Madeira demi, herb blueberry compote

### Smoked Ham | \$10

roasted shallot mustard, pepper jelly

### Leg of Lamb | \$18

mint tzatziki, rosemary jus

## ENTREES

Choose Two. (Choose Three + \$10/ guest)

### Beef Bavette

au poivre sauce

### Braised Short Ribs

mushroom conserva, red wine reduction

### Pecan Chicken

boneless breast, toasted pecan,  
maple- cranberry glaze

### Chicken Marsala

shallot, mushroom, sage, garlic

### BBQ Glazed Boneless Pork Chop

caramelized onion, smoked slaw

### Fig Stuffed Pork Loin

fennel, shallot, balsamic jus

### Herb Crusted Haddock

caper, brown butter

### Glazed Salmon

scallion, ginger-chili sauce

### Grilled Swordfish

leek, almond romesco

### Roasted Cod

roasted tomato, chimichurri

### Mushroom Ravioli

fried leek, Romano, Marsala cream

### Impossible Meat Cannelloni

ricotta, mozzarella, tomato gravy

### White Lasagna

zucchini, summer squash, roasted tomato,  
spinach, ricotta, mozzarella, Romano

### ✓ Vegan Stir Fry

basmati rice, ginger chili sauce

### ✓ Sweet Potato Vindaloo

basmati rice, almond

### ✓ Fried Cauliflower

quinoa, raisin, almond romesco



# Beverage

## BEVERAGE PACKAGES

*Priced per Guest, per Hour.*

### Basic Open Bar

**\$16 for the first hour & \$6 per additional hour**

Chardonnay - Pinot Grigio - Prosecco  
Pinot Noir - Cabernet Sauvignon

Budweiser - Bud Light - Corona Extra  
Blue Moon - Harpoon IPA - Sam Boston Lager  
Widmer Bros Omission (GF) - 603 Craft Seltzer  
Heinken 0.0 (NA)

### Standard Open Bar

**\$18 for the first hour & \$7 per additional hour**

*Basic Open Bar offerings plus*

Absolut - 3 Olives - Gordon's - Beefeater - Sauza  
Bacardi - Captain Morgan - Malibu - Gosling's  
Canadian Club - Seagram's 7 - Jack Daniel's  
Jim Beam - Dewars  
*standard variety of mixers and cordials*

### Premium Open Bar

**\$24 for the first hour & \$8 per additional hour**

*Standard Open Bar offerings plus*

4 Premium Beers  
4 Premium Wines

Tito's - Grey Goose - Ketel One - Kirk & Sweeney  
Bombay Sapphire - Tanqueray - Hendrick's  
Hornito's Plata - Teremana Reposado - Patron Silver  
Crown Royal - Maker's Mark - Knob Creek  
Bulliet Rye - Woodford Reserve - Cointreau  
Jameson - Glenlivet 12yr - Macallan 12yr  
*standard variety of mixers and cordials*

### Cash Bar

*A set-up fee of \$150 will be applied to the host's bill for all cash bars*

### Coffee & Tea

**\$5 for the first 3 hours of service  
& \$2 per additional hour of service**

*Choice of station or tableside service*

**+ Assorted Soft Drinks | \$4**

## Specialty Drink Stations

*Priced per Guest.*

### Build Your Own Mimosa Bar

**\$4/ Guest + \$9/ glass of Prosecco**

#### Juices

orange - blood orange - pineapple  
grapefruit - cranberry

#### Purees

raspberry - blueberry - strawberry  
peach - mango

#### Fresh Fruit

raspberry - blueberry - strawberry  
orange - pineapple

### Bloody Mary Bar

**\$4/ Guest + \$9/ glass of Tito's Vodka**

*additional vodka selections available by request*

### Classic Bloody Mix

#### Mixers

clam juice - pickle brine - worcestershire - steak  
sauce - horseradish - hot sauces - hot mustard

#### Sprinkles

salt - black pepper - chili flake - Old Bay - dill  
celery salt - garlic salt - paprika - cumin - wasabi

#### Toppers

celery - cherry tomato - pickle chip - jalapeño  
house pickled vegetable - pepperoncini - olive  
cocktail onion - lemon - lime

**Add Shrimp Cocktail + \$4 each**

**Add Raw Oyster + \$4 each**

**Add Antipasto Skewer + \$5 each**

**Add Bacon Strip + \$2 each**

**Add Deviled Egg + \$4 each**

### Hot Cocoa Bar | \$5

*House made hot cocoa with all the fixings*

whipped cream - marshmallow - chocolate sauce  
caramel sauce - cinnamon sugar - candy canes  
M&Ms - milk & white chocolate chips

**Add Liquor of Your Choice | \$8/drink**

Malibu - Kahlua - Bailey's - Buttershots  
Peppermint Schnapps - Chocolate Vodka  
Vanilla Vodka - Jack Daniel's - Rumchata



# ATLANTIC GRILL

## Patio Ceremonies & Cocktail Hours

Ceremony seating under our Pergola for up to 80 guests

Ceremony standing room in our Porch for an additional 40 guests

Pergola includes retractable roof and mounted heaters

Cocktail Hour in our Porch & Garden for up to 120 guests

### OFF SEASON RATES

*Weekend after Labor Day -*

*Weekend prior to Father's Day*

#### Fridays & Sundays

\$1,000 Site Rental

\$8,000 Food & Beverage Minimum

#### Saturdays

\$2,000 Site Rental

\$10,000 Food & Beverage Minimum

### PEAK SEASON RATES

*Father's Day Weekend -*

*Labor Day Weekend*

#### Fridays & Sundays

\$3,000 Site Rental

\$10,000 Food & Beverage Minimum

#### Saturdays

\$4,000 Site Rental

\$15,000 Food & Beverage Minimum





# ATLANTIC GRILL

## Preferred Vendor List

### ACCOMMODATIONS

Wentworth by the Sea (1.7 miles)  
The AC Hotel (2.6 miles)  
Sheraton Harborside Hotel (2.6 miles)  
Marriott Residence Inn (2.5 miles)  
Victoria Inn (9 miles)  
The Port Inn (3.3 miles)

### CAKES

Popovers Portsmouth  
603-431-1119  
Three Sisters Cake Shop  
603-834-9978  
Jacques Pastry Shop  
603-485-4035  
Sweetened Memories  
603-868-7253

### PHOTOGRAPHERS

Ana Solo Photography  
anna@annasolo.com  
Jim Barbere Photography  
jimbarbere@gmail.com  
Alanna Hogan Photography  
hello@alannahogan.com

### DJs

Don't Stop the Party  
603-583-3429  
Get Down Tonight  
603-890-1204  
DJ Skooch  
603-285-1143

### FLORIST

Distinct Floral Designs  
603-759-1329  
Flower Kiosk  
603-436-1234  
Flowers by Marianne  
603-601-6312  
Jardiniere  
603-427-5560

### TRANSPORTATION

Grace Limo  
603-666-0203  
Seacoast Trolley  
603-431-6975  
Great Bay Limo  
603-431-6490