

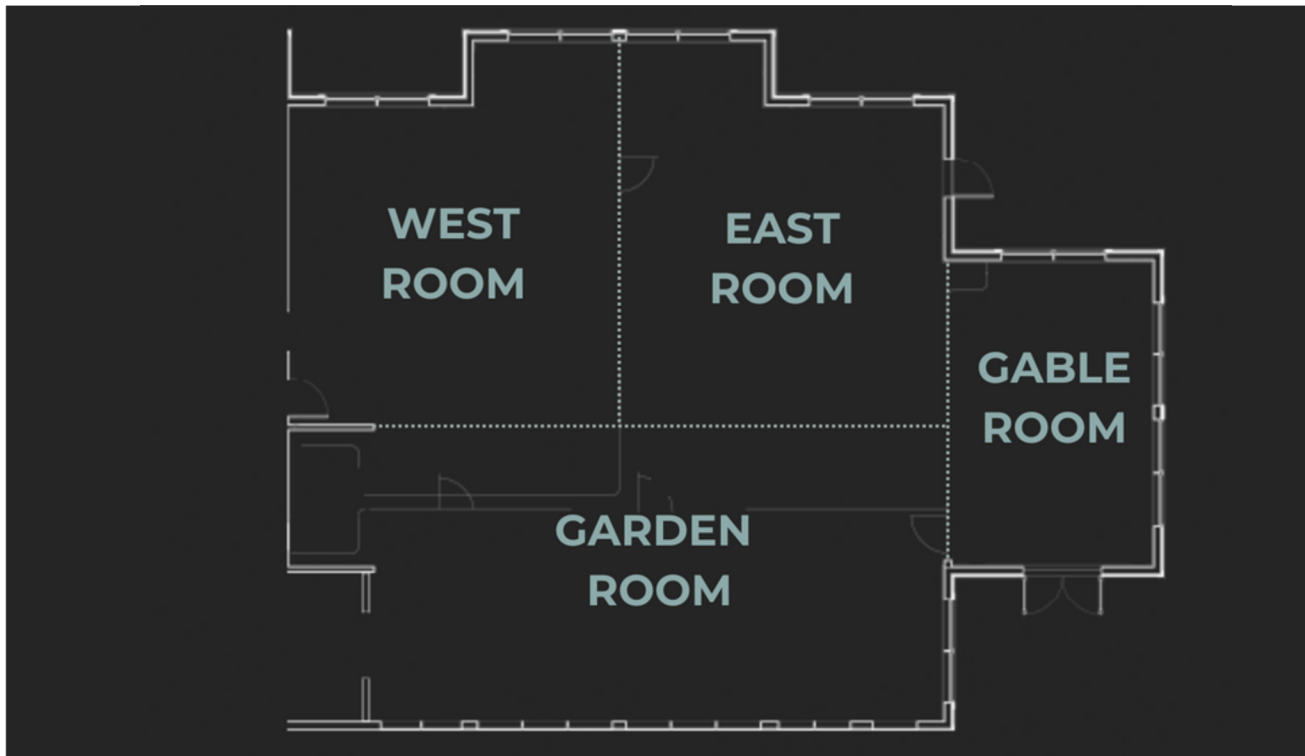
# ATLANTIC GRILL



## *Banquet & Event Menu*

5 Pioneer Rd, Rye, NH  
[www.theatlanticgrill.com](http://www.theatlanticgrill.com)

# Our Spaces



## **Gable Room | 20 guests**

Perfect for family dinners and meetings. This space opens to a small semi-private area on our patio.

## **East Room | 40 guests**

Ideal for mid size gatherings or business meetings with a ceiling mounted projector and screen.

## **West Room | 32 guests**

Ideal for mid size gatherings or business meetings.

## **East & Gable Rooms | 40 guests**

Our most popular option for showers and rehearsal dinners which begin with a cocktail hour.

## **East & West Rooms | 64 guests**

Can also accommodate up to 100 guests for a cocktail style event.

## **Full Event Space Buy Out | 120 guests**

Perfect for weddings, bar/bat mitzvahs, or large events up to 120 guests. Can also accommodate up to 250 guests for a cocktail style event.

**\*Please Note: the Garden View Room may only be booked as part of a Full Event Buy Out**

## **Outdoor Pergola | 48 guests**

Semi-private area under the bistro lights, perfect for dinner for up to 48 guests or cocktail style parties of up to 60 guests. The Pergola has a retractable roof which can be open or closed depending on the weather, mounted heaters, and always includes an indoor back up location.

## **Full Patio Buy-Out | 108 guests**

This space includes our covered Porch, Pergola and the surrounding garden area, suitable for groups of up to 108 for dinner or up to 150 for a cocktail style party. Heaters and indoor back up location are included in the rental of this space.

# Breakfast & Brunch

## Breakfast Buffets

Priced per Guest. 20 Guest Minimum.  
Coffee, Tea, & Juice included in Buffet Price

### Cedar Ledge Continental Breakfast | \$16

Fresh Fruit  
Assorted Pastries  
Bagels & Cream Cheese  
Preserves & Butter  
Assorted Yogurt  
House Made Granola

### Appledore Hot Breakfast | \$28

Fresh Fruit  
Assorted Pastries  
Bagels & Cream Cheese  
Preserves & Butter  
Scrambled Eggs  
Breakfast Potatoes  
Bacon  
Sausage

### The White Island Brunch | \$39

Fresh Fruit  
Assorted Pastries  
Bagels & Cream Cheese  
Preserves & Butter  
Breakfast Potatoes  
Strawberry Fields Salad  
Bacon  
Sausage  
Frittata, *roasted vegetables, cheddar*  
Vanilla Bean French Toast, *maple syrup, fresh berries, whipped cream*  
Herb Grilled Chicken, *lemon, fresh herbs*

## Breakfast Enhancements

- Belgian Waffles**, maple syrup, whipped cream, fresh berries | \$6
- Smoked Salmon**, red onion, caper, dill, horseradish, cream cheese, bagel chips \$9
- Add Choice of Soup** \$8
- Add Choice of Salad** \$6
- Avocado Toast** roasted tomato, chili pepper, Romano \$6
- Baked Mac & Cheese**, herb cracker crumb \$6
- Herb Crusted Haddock**, brown butter, caper \$10
- Corned Beef Hash**, corned beef, potatoes, peppers, onions \$6
- Traditional Eggs Benedict**, eggs, ham, English muffin, hollandaise, chive \$8
- Seasonal Vegetable Eggs Benedict**, eggs, English muffin, hollandaise, chive \$8
- Mini Dessert Display** assorted mini desserts \$6



# Breakfast & Brunch

## Carving Stations

Priced per Guest. 20 Guest Minimum.  
+ \$125 Attendant Fee per Station

### Sirloin Strip | \$20

horseradish cream, red wine jus

### Beef Tenderloin | \$22

warm steak sauce, whipped béarnaise butter

### Turkey Breast | \$11

sage gravy, cranberry sauce

### Rosemary Pork Loin | \$10

Madeira demi, herb blueberry compote

### Smoked Ham | \$10

roasted shallot mustard, pepper jelly



## 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

### Smoked Salmon | \$4

crème fraîche, red onion, lemon

### Tuna Crudo | \$4

sliced tuna, lemon, caper, basil

### Seaweed Salad | \$3

soy, ginger, sesame seed, shaved cucumber

### Lobster Cocktail | MKT

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



# Lunch

## Lunch Buffets

Priced per Guest. 20 Guest Minimum.

### Prescott Park Picnic Buffet | \$27

Seasonal Vegetarian Soup  
Garden Salad, *lemon vinaigrette*  
Seasonal Pasta Salad  
Red Bliss Potato Salad  
House Made Potato Chips  
Roast Beef Sandwich, *sharp cheddar, bbq, mayo, shaved onion, bulkie roll*  
Oven Roasted Turkey Wrap, *bacon, lettuce, tomato, avocado mayo, herb wrap*  
Caprese Sandwich, *tomato, greens, fresh mozzarella, pesto, balsamic glaze, French bread*

Chocolate Chip Cookies & Chocolate Brownies

### Four Tree Island BBQ Buffet | \$34

Chili con Carne  
Broccoli Salad  
Potato Salad  
Garden Salad, *lemon vinaigrette*  
Grilled Veggie Skewers, *garlic, fresh herbs*  
Grilled Chicken Thighs, *maple bbq sauce*  
Dry Rubbed Salmon, *chili-citrus glaze*  
Strawberry Shortcake & Oreo Pie

### Strawbery Banke Fiesta Buffet | \$36

Southwest Salad, *romaine, corn, black bean shredded cheddar, scallion, carrot, avocado ranch*  
Mexican Rice  
Black Beans  
Pulled Chicken Tinga  
Sliced Cilantro Lime Steak  
Fajita Veggies  
Flour Tortillas  
*shredded cheese, lettuce, tomato, red onion, cilantro, pico de gallo, salsa roja, sour cream*  
Coconut Flan & Tres Leches Cake



## Lunch Buffet Enhancements

**Baked Mac & Cheese**, herb cracker crumb **\$6**

**Additional Soup** **\$6**

**Additional Salad** **\$6**

**Mini Lobster Rolls** **\$16**

**Substitute BYO Ice Cream Station** **\$5**

# Lunch

## Lunch Buffets

Priced per Guest. 20 Guest  
Minimum.

## Foye's Corner Build Your Own Buffet

### SOUP/ SALAD

Choose 2:

Lobster Bisque

Lemon Chicken & Rice Soup

Broccoli Cheddar Soup

✓ Miso Soup

Roasted Tomato Bisque

Corn Chowder

✓ Garden Salad, *lemon vinaigrette*

Classic Caesar Salad, *romaine, house*

*crouton, Romano cheese, 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*

Southwest Salad, *romaine, black bean,*

*corn, shredded cheddar, scallion, carrot,*  
*avocado ranch*

Wine Country Salad, *mixed greens, leek,*

*Romano, date, prosciutto, sherry vinaigrette*

### SIDES

Chef's Choice Starch

Chef's Choice Vegetable

## ENTREES

Choose 2: \$34

Choose 3: \$40

### Steak Tips

sautéed peppers and onions, steak  
sauce

### Beef Bourguignon

bacon, onion, carrot, red wine reduction

### Chicken Cacciatore

onion, pepper, stewed tomatoes, garlic,  
basil

### Chicken Marsala

shallot, mushroom, sage, garlic

### Oven Roasted Turkey

sage gravy, cranberry sauce

### Pork Roulade

spinach, prosciutto, parmesan, pesto  
cream

### Herb Crusted Haddock

caper, brown butter

### Glazed Salmon

scallion, ginger-chili sauce

### Swordfish Puttanesca

tomato, caper, olive, lemon, herbs

### Ravioli Florentine

fried shallots, garlic, lemon, ricotta  
cream

### Baked Eggplant

ricotta, mozzarella, vodka sauce

### White Lasagna

bell pepper, broccoli, carrot, ricotta,  
mozzarella, Romano

### ✓ Vegan Stir Fry

basmati rice, ginger-chili sauce

### ✓ Vegetable Tikka Masala

basmati rice, cauliflower, chickpea, peas,  
carrots

### ✓ Fried Cauliflower

rice, buffalo sauce, vegan avocado  
crema

## DESSERT

Key Lime Pie

Seasonal Cheesecake

Tiramisu

Chocolate Mousse



# Appetizers

## Butlered Hors d'Oeuvres

Priced per Piece. 20 Piece Minimum.

### SEA | \$5

#### Bacon Wrapped Scallop

apple gastrique

#### Crab Salad

roasted pepper, cucumber, lemon-herb aioli

#### Tuna Sashimi

mirin, wakame, red onion crema, nori, cucumber

#### Tuna Poke

wonton crisp, scallion, soy sauce, chili thread

#### Smoked Salmon

caper cream cheese, lemon, cucumber, everything bagel crunch

#### Coconut Shrimp

chili-orange marmalade

#### Lobster BLT MKT

bacon, tomato aioli, lettuce, toast

#### Lobster Rangoon MKT

sweet & sour sauce, scallion

### LAND | \$5

#### Pork Pot Sticker

plum hot sauce

#### Lamb Lollipop

tzatziki

#### Chicken Satay

hoisin, soy

#### Duck à l'Orange

Grand Marnier, orange zest

#### Korean Beef Skewer

sesame, scallion, chili thread

#### Buffalo Chicken Phyllo Cup

shredded buffalo chicken, blue cheese, scallion

#### Italian Sausage Meatball

pickled cherry pepper, red sauce, pesto

#### Antipasto Skewer

salumi, cheese, roasted pepper, olive

### VEGETARIAN | \$4

#### Deviled Egg

truffle oil, chive

#### Avocado Toast

roasted tomato, chili pepper, Romano

#### Caprese Skewer

tomato, mozzarella, balsamic, basil

#### Whipped Goat Cheese

date jam, fried sage, filo crisp

#### Roasted Fig

gorgonzola, honey, hazelnut

#### Eggplant Caponata

grilled focaccia, pesto

#### Falafel

hummus, pickled vegetable

#### Potsticker

ponzu, scallion

## 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

### Smoked Salmon | \$4

crème fraîche, red onion, lemon

### Tuna Crudo | \$4

sliced tuna, lemon, caper, basil

### Seaweed Salad | \$3

soy, ginger, sesame seed, shaved cucumber

### Lobster Cocktail | MKT

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

# Appetizers

## STATIONARY DISPLAYS

Priced per Person. 20 guest billing minimum.

### Farmer's Board | \$14

select meats and cheeses  
mustards - pickled vegetables  
preserves - crackers

### Chips & Dip | \$10

roasted onion and shallot - tahini hummus  
Old Bay crab and cheddar - spinach artichoke  
carrot & celery sticks - potato chips

### Cheese | \$12

assorted hard and soft cheeses  
fresh berries - preserves - olive tapenade candied  
nuts - hibiscus honey - crackers

### Mediterranean | \$10

pita - hummus - tabbouleh - baba ganoush - feta  
cucumber - tomato - olive - marinated artichoke  
grilled onion and pepper

### BYO Salad Station | \$10

mixed greens - romaine - carrot - red onion  
cucumber - tomato - fried onion - artichoke  
marinated pepper - goat cheese - cheddar  
lemon vinaigrette - ranch - oil & balsamic

#### + Proteins | +\$6

grilled chicken - ham - bacon  
tuna salad - hard boiled egg

## INTERACTIVE DISPLAYS

Priced per Guest. 20 Guest Billing Minimum.

### Sliders | \$15

beef, grilled chicken, veggie burger  
bibb lettuce - tomato - pickle - red onion  
sautéed mushroom - caramelized onion  
bacon - assorted cheese - potato rolls

#### +Pulled Pork | \$3

#### +Lobster Salad | \$MKT

### Mac & Cheese | \$12

pasta tossed in four cheese mornay sauce  
grilled chicken - buffalo chicken - smoked  
bacon - sautéed mushroom - caramelized onion  
- broccoli - jalapeño - pea - scallion

#### +Lobster Meat | \$MKT

### Dim Sum | \$14

pork dumpling - veggie dumpling  
crispy spring roll - noodle salad - wakame  
ponzu, sweet chili sauce, wasabi aioli

### Street Tacos | \$15

flour tortilla OR corn tortilla  
pulled chicken & ground beef  
fajita veggies - shredded cheese - lettuce  
tomato - red onion - cilantro - pico de gallo  
salsa roja - sour cream

#### +Pulled Pork | \$3

#### +Blackened Shrimp | \$4

### Pasta | \$12

orecchiette, cheese tortellini  
alfredo - bolognese - pomodoro  
Romano - ricotta - mozzarella - fresh herbs

#### + Grilled Chicken | \$4

#### + Garlic Shrimp | \$4

#### + Italian Sausage | \$4





# Dinner

## Dinner Buffets

Priced per Guest. 20 Guest Minimum.

### Odiorne Point Build Your Own Buffet

#### SOUP/ SALAD

Choose 2:

Lobster Bisque

Lemon Chicken & Rice Soup

Broccoli Cheddar Soup

Miso Soup

Roasted Tomato Bisque

Corn Chowder

Garden Salad, *lemon vinaigrette*

Classic Caesar Salad, *romaine, house crouton, Romano cheese, 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*

Southwest Salad, *romaine, black bean,*

*corn, shredded cheddar, scallion, carrot, avocado ranch*

Wine Country Salad, *mixed greens, leek,*

*Romano, date, prosciutto, sherry*

*vinaigrette*

#### SIDES

Chef's Choice Starch

Chef's Choice Vegetable

#### ENTREES

Choose 2: \$48

Choose 3: \$56

#### Steak Tips

sautéed peppers and onions, steak sauce

#### Beef Bourguignon

bacon, onion, carrot, red wine reduction

#### Chicken Cacciatore

onion, pepper, stewed tomatoes, garlic, basil

#### Chicken Marsala

shallot, mushroom, sage, garlic

#### Oven Roasted Turkey

sage gravy, cranberry sauce

#### Pork Roulade

spinach, prosciutto, parmesan, pesto cream

#### Herb Crusted Haddock

caper, brown butter

#### Glazed Salmon

scallion, ginger-chili sauce

#### Swordfish Puttanesca

tomato, caper, olive, lemon, herbs

#### Ravioli Florentine

fried shallots, garlic, lemon, ricotta cream

#### Baked Eggplant

ricotta, mozzarella, vodka sauce

#### White Lasagna

bell pepper, broccoli, carrot, ricotta, mozzarella, Romano

#### Vegan Stir Fry

basmati rice, ginger-chili sauce

#### Vegetable Marsala

basmati rice, cauliflower, chickpea, peas, carrots

#### Fried Cauliflower

rice, buffalo sauce, vegan avocado crema

#### DESSERT

Key Lime Pie

Seasonal Cheesecake

Chocolate Mousse

Tiramisu

# Dinner

## Themed Dinner Buffets

Priced per Guest. 20 Guest Minimum.

### Wallis Sands Lobster Bake | \$MKT

Our Award-Winning Seafood Chowder  
Garden Salad, *lemon vinaigrette*  
Seasonal Corn  
Red Bliss Potatoes, *rosemary, garlic*  
Steamed Clams, *white wine, thyme, garlic, butter*  
Steamed Lobster, *drawn butter, lemon*  
Grilled Chicken, *lemon, pepper, parsley*  
Marinated Steak Tips, *pepper, onion, steak sauce*  
  
S'mores Pie & Fruit Crisp

### Pirate's Cove BBQ Buffet | \$44

Corn Chowder  
Broccoli Salad  
Potato Salad  
Mixed Greens Salad  
Sweet Potato Hash  
Smoked Pork Loin & Baked Beans  
Grilled Chicken, *maple bbq glaze*  
Dry Rubbed Salmon, *chili-citrus glaze*  
**+Veggie Sliders | \$6**  
**+Fried Chicken Drumsticks | \$6**

Strawberry Shortcake & Oreo Pie

### Jenness Beach Italian Buffet | \$44

Italian Wedding Soup  
Caesar Salad  
Garlic Broccolini  
Tomato Mozzarella Salad  
Herb Roasted Potatoes  
Chicken Marsala, *shallot, mushroom, sage, garlic*  
Shrimp Scampi, *roasted tomatoes, basil, garlic butter sauce, pasta*  
Lasagna, *marinara, mozzarella, ricotta, basil, oregano, Romano*  
**+Meatballs & Penne | \$8**  
**+Eggplant Parmesan | \$6**

Cannoli & Tiramisu



## Add a Carving Station

Priced per Guest + \$125 Attendant  
Fee per Station

### Sirloin Strip | \$20

horseradish cream, red wine jus

### Beef Tenderloin | \$22

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

# Dinner

## PLATED DINNER

20 Guest Minimum, Priced per Guest

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

Choose 1 Starter to be served to all guests:

- Lobster Bisque
- Lemon Chicken & Rice Soup
- Broccoli Cheddar Soup
- 🍷 Garden 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 2 Entrees + 1 Vegetarian. Additional choice + \$5

#### LAND

- Filet Mignon | \$66**  
broccolini, potato gratin, red wine reduction, blue cheese, fried shallot
- NY Strip Steak | \$60**  
asparagus, mashed potato, au poivre
- Beef Bourguignon | \$54**  
mashed potato, bacon, onion, carrot, red wine reduction
- Steak Tips | \$50**  
sautéed pepper, cipollini onion, mashed potatoes, steak sauce
- Chicken Cacciatore | \$46**  
onion, pepper, stewed tomato, garlic, basil, trofie pasta
- Chicken Marsala | \$50**  
shallot, mushroom, sage, garlic, broccolini, trofie pasta
- Chicken Scallopini | \$48**  
lemon, white wine, caper, asparagus, trofie pasta
- Pork Roulade | \$46**  
spinach, prosciutto, parmesan, pesto cream, wild rice, balsamic jus



#### SEA

- Herb Crusted Haddock | \$46**  
asparagus, mashed potato, caper, brown butter
- Glazed Salmon | \$48**  
scallion, roasted broccolini, sweet potato, ginger-chili vinaigrette
- Swordfish Puttanesca | \$48**  
tomato, caper, olive, lemon, fresh herbs, wild rice
- Steamed Lobster Dinner | MKT**  
herb potatoes, corn on the cob, drawn butter, lemon

# Dinner



## VEGETARIAN

**Ravioli Florentine | \$42**  
fried shallots, garlic, lemon, ricotta cream

**Baked Eggplant | \$40**  
ricotta, mozzarella, vodka sauce

**White Lasagna | \$40**  
bell pepper, carrot, broccoli, ricotta, mozzarella, Romano

**Vegan Stir Fry | \$40**  
basmati rice, market vegetable, ginger-chili sauce

**Vegetable Tikka Masala | \$40**  
basmati rice, cauliflower, peas, carrots, chickpea

**Fried Cauliflower | \$40**  
rice, buffalo sauce, vegan avocado crema

## DESSERT

*Choose 1 Dessert to be served to all guests:*

**Vanilla Crème Brûlée**, caramelized sugar, strawberry

**Chocolate-Raspberry Pot de Crème**, Chambord whipped cream, chocolate curl

**Turtle Cheesecake**, chocolate ganache, caramel, candied pecan

**Blueberry Crisp**, oat streusel, whipped cream

**Lemon Tart**, toasted meringue, candied lemon zest

**Carrot Cake**, cream cheese frosting, crème anglaise

**Chocolate Cake**, whipped cream, chocolate bark

# Dessert

## Desserts à la Carte

Priced per Piece. 20 Piece Minimum.

**\$6 each**

### Vanilla Crème Brûlée

caramelized sugar, fresh strawberry

### Chocolate Raspberry Pot de Crème

Chambord whipped cream, chocolate curl

### Turtle Cheesecake

chocolate ganache, caramel, candied pecan

### Tiramisu

Kahlúa-coffee lady fingers, mascarpone custard, whipped cream

### Blueberry Crisp

caramel, oats, whipped cream

### Lemon Tart

toasted meringue, candied lemon zest

### Chocolate Mousse

rich light mousse, whipped cream

### Carrot Cake

cream cheese frosting, crème anglaise

### Key Lime Pie

graham cracker crumb, whipped cream

### Berry Cheesecake

macerated strawberries, whipped cream

### Strawberry Shortcake

fresh baked biscuits, macerated strawberries, whipped cream

### Oreo Pie

chocolate cookie crust, whipped oreo filling

### S'mores Pie

graham cracker crust, chocolate ganache, torched marshmallow

## Passed Desserts

**Chocolate Chip Cookie | \$2**

**Chocolate Brownie | \$2**

**Cannoli, chocolate chip or pistachio | \$4**

**Chocolate Covered Strawberry | \$4**

**Assorted Macarons | \$3**

**S'mores Tarts | \$4**

## Build Your Own Sundae Station | \$10

*chocolate & vanilla ice cream*

sprinkles - chocolate chips - cookie crumb

walnuts - gummy bears - M&Ms - cherries

hot fudge - peanut butter sauce - caramel

whipped cream

## Build Your Own Cheesecake | \$10

graham cracker crumb - chocolate crumb

berry coulis - raspberry - blackberry

blueberry - whipped cream - caramel

chocolate sauce - pecans - chocolate chips



# Beverage

## Beverage Packages

*Priced per Guest, per Hour.*

### Basic Open Bar

**\$16 for the first hour & \$7 per additional hour**

Chardonnay - Pinot Grigio - Sauvignon Blanc -  
Prosecco  
Pinot Noir - Cabernet Sauvignon

Budweiser - Bud Light - Corona Extra  
Blue Moon - Harpoon IPA - Sam Boston Lager  
Glutenburg Blonde Ale (GF) - 603 Craft Seltzer  
Heinken 0.0 (NA)

### Standard Open Bar

**\$18 for the first hour & \$8 per additional hour**

*Basic Open Bar offerings plus*

Absolut - 3 Olives - Gordon's - Beefeater - Mi Campo  
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 & \$9 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  
Bulleit Rye - Woodford Reserve - Cointreau  
Jameson - Glenlivet 12yr - Johnnie Walker Black  
*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 Station

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

*Choice of station or tableside service*

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

## Specialty Drink Stations

*Priced per Guest.*

### Build Your Own Mimosa Bar

**\$4/ Guest + \$10/ glass of Prosecco**

### Juices

orange - blood orange - pineapple  
grapefruit - cranberry

### Purées

raspberry - blueberry - strawberry  
peach - mango

### Fresh Fruit

raspberry - blueberry - strawberry  
orange - pineapple

### Bloody Mary Bar

**\$4/ Guest + \$10/ 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 - Kahlúa - Baileys - Buttershots  
Peppermint Schnapps - Chocolate Vodka  
Vanilla Vodka - Jack Daniel's - RumChata

# FAQs

## **How much does it cost to rent the space at Atlantic Grill?**

Room fees vary quite a bit based on which room you are interested in booking, duration of your event, time of day, day of the week, and time of year. Please contact our Sales Office for a quote.

## **What is included in my rental?**

White linens for all your tables, choice of napkin color, and use of our tables, chairs, and tableware.

## **Is AV equipment available for my event?**

Yes! Our East Room includes a ceiling mounted projector and screen and we have a portable projector and screen available for use in any of the other spaces.

We also have a PA with wireless microphone, mic stand, and podium, available by request.

## **How do I secure my date?**

A signed contract and deposit are required to officially secure your date.

## **I am looking to host an event outside Atlantic Grill's regular business hours. Can I do that?**

Absolutely! We host events 8am - 11pm, 7 days/ week.

## **Is Atlantic Grill handicap accessible?**

Yes! Our facility has automated front doors, single level dining, 5 handicap parking spaces right out front, and accessible restrooms.

## **When are my final counts due?**

Final guest counts are due 10 days prior to your event date. If you have selected a plated meal, this is also when your guests' meal selections are due.

## **Can I host my wedding at Atlantic Grill?**

Yes! We actually have Wedding Packages built just for weddings here at Atlantic Grill. Our packages can be found on our website or by reaching out to our Sales Office.

## **Can I come in and decorate the space before my event?**

Yes! Hosts are welcome to come in 1 hour prior to their event start time to decorate.

## **Where do my guests park?**

We offer on-site parking with over 100 parking spots in our main lot and additional parking across the street.

## **Are there any additional fees I should keep in mind?**

8.5% NH Tax and 20% Service Fee apply to all bills. Service Fee is instead of a traditional gratuity and no additional tipping is expected.

We also charge a \$2/guest cake plating fee for any cakes or cupcakes brought in from an outside bakery.



# 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)

### DJs

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

### TRANSPORTATION

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

### CAKES

Popovers  
Portsmouth  
603-431-1119  
Beach Pea  
207-439-3555  
Bearded Baking Co  
603-601-6878

### PHOTOGRAPHERS

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

### FLORIST

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