

ATLANTIC GRILL

Weddings



Misses / Emma's Wedding
Wednesday, April 21, 2015

Miss
Brother's Wedding

Miss
Miss



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 and cheese - mustards - pickled vegetables - preserves - crackers

Chips & Dip

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

Cheese

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

Mediterranean

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

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, cucumber

Tuna Poke

wonton crisp, scallion, soy sauce, chili thread

Smoked Salmon

caper cream cheese, lemon, cucumber, bagel crisp

Coconut Shrimp

chili-orange marmalade

Caprese Skewer

tomato, mozzarella, balsamic, basil

Deviled Egg

truffle oil, chive

Avocado Toast

roasted tomato, chili pepper, Romano

Eggplant Caponata

grilled focaccia, pesto

Whipped Goat Cheese

date jam, fried sage, phyllo crisp

Roasted Fig

gorgonzola, honey, hazelnut

🍷 Falafel

hummus, pickled vegetable

🍷 Veggie Potsticker

ponzu, scallion

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

shredded buffalo chicken, blue cheese, scallion

Italian Sausage Meatball

pickled cherry pepper, red sauce, pesto

Antipasto Skewer

salumi, cheese, roasted pepper, olive

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

Smoked Salmon | \$4

crème fraîche, red onion, lemon

Lobster Cocktail | MKT

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

Plated Dinner

\$110/ guest

STARTER

Choose One.

Lobster Bisque
Lemon Chicken & Rice Soup
Corn Chowder
Garden Salad, *lemon vinaigrette*
Classic Caesar Salad, *romaine, house crouton, Romano, Caesar dressing*
Strawberry Fields Salad, *strawberry, arugula, goat cheese, 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, fried shallots

NY Strip Steak

asparagus, mashed potato, au poivre

Beef Bourguignon

mashed potato, bacon, onion, carrot, red wine reduction

Steak Tips

sautéed pepper, cipollini onion, mashed potatoes, steak sauce

Chicken Cacciatore

onion, pepper, stewed tomato, garlic, basil, trofie pasta

Chicken Scallopini

lemon, white wine, caper, asparagus, trofie pasta

Chicken Marsala

shallot, mushroom, sage, garlic, broccolini, trofie pasta

Pork Roulade

spinach, prosciutto, parmesan, pesto cream, wild rice, balsamic jus

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

Herb Crusted Haddock

garlic green bean, mashed potato, caper, brown butter

Glazed Salmon

scallion, roasted broccolini, sweet potato, ginger chili vinaigrette

Swordfish Puttanesca

tomato, caper, olive, lemon, fresh herbs

VEGETARIAN

Ravioli Florentine

fried shallots, garlic, lemon, ricotta cream

Baked Eggplant

ricotta, mozzarella, vodka sauce

White Lasagna

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

Vegan Stir Fry

basmati rice, market vegetable, ginger chili sauce

Vegetable Tikka Masala

basmati rice, cauliflower, peas, carrots, chickpea

Fried Cauliflower

rice, buffalo sauce, vegan avocado crema

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.

Buffet Dinner

\$110/ guest

SOUP/ SALAD

Choose Two.

Lobster Bisque

Lemon Chicken & Rice Soup

Broccoli Cheddar Soup

V Miso Soup

Roasted Tomato Bisque

Corn Chowder

V 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, 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

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 béarnaise 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

ENTREES

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

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, carrot, broccoli, ricotta, mozzarella, Romano

Vegan Stir Fry

basmati rice, ginger chili sauce

Vegetable Masala

basmati rice, cauliflower, chickpeas, peas, carrots

Fried Cauliflower

rice, buffalo sauce, vegan avocado crema

Beverage

BEVERAGE PACKAGES

Priced per Guest, per Hour.

Basic Open Bar

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

Chardonnay - Pinot Grigio - Prosecco
Pinot Noir - Cabernet Sauvignon

Budweiser - Bud Light - Corona Extra
Blue Moon - Harpoon IPA - Sam Boston Lager
Glutenberg Blonde Ale (GF) - 603 Craft Seltzer
Heineken 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 - 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 Station

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

Please note that coffee service at the bar is available at no additional cost as part of your wedding package

LATE NIGHT SNACK STATIONS

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



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)

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
- Jardiniere
603-427-5560