
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. It 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 300 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. The Gas Light Pizza Pub offers award winning brick oven baked pizza and wings, pasta, sandwiches and more. The Gas Light 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. NECN's Baby You're the Best! Contest has awarded us "Best Pizza in New Hampshire" for 2012. NH Magazine dubbed us "Best Night Life" for 2012 as well.

Services Details

Our **private event space**, located in the 3rd Floor Night Club can accommodate up to 300 guests for cocktail style events. We can accommodate up to 160 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. It will include bartenders, servers and one doorman (if needed). Please ask us for details. The private event space is booked for a minimum of 3 hours.

We provide satellite radio for your event at no additional cost. If you wish to bring in a mp3 player, please let us know (there is no additional fee for a mp3 player hook-up).

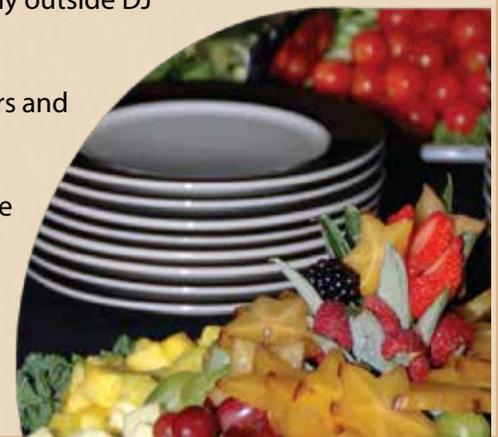
Our projector is available for slide shows or movies during your event. Please let us know if you will be bringing your slide show in on a PC, Mac, or DVD. A run through of any slide show or movie is necessary prior to the event to ensure equipment compatibility.

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.

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**, can be booked for your event. Customers can work with him 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 need additional doormen.
- **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.com

Cakes

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

Ceres Street Bakery: (603) 436 - 6518 www.ceresbakery.com

Salons

Vanity Hair Salon: (603) 430 - 8689 www.vanityhairstudionh.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

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

\$21/person



Private Event Menu

Appetizers (50 piece minimum)

- Mini Lobster Cakes** House made lobster cakes sautéed and served with a chipotle aioli \$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
- Philly Cheesesteak Roll** A crispy spring roll wrapper filled with shredded beef, onion, green pepper and cheese \$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
- Tomato Mozzarella Bruschetta** Tomatoes, mozzarella and fresh basil are layered on a crostini and then drizzled with a balsamic reduction \$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, black beans, corn, 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, Barfalo (½ BBQ, ½ 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

Baskets (serves 2 - 3 people)

Garlic Flatbread Our famous garlic flatbread topped with mozzarella cheese. Served with marinara sauce for dipping \$5.95 Add pepperoni \$6.95

Garlic Breadsticks Thick and fluffy breadsticks topped with a garlic Romano herb blend. Served with marinara sauce \$5.95

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 (25 piece minimum)

Cupcakes Vanilla or chocolate cupcakes topped with vanilla or chocolate frosting \$3.00

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

Assorted Cookie Platter Chocolate Chip, Double Chocolate and White Chocolate 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 different 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

Fenway Park:

Mini hot dogs, pretzels and beef sliders served with a variety of condiments \$12

Down Home BBQ:

Slow roasted rotisserie ribs (individual), our sweet and spicy barfalo wings, cornbread and cole slaw \$12

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

You may substitute Mini Crab Cakes or Lobster Cakes for an additional \$4

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

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

The New Englander:

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

The Taste of the East:

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

Portsmouth Gas Light Stations

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

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

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

Carving Stations:

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 chutney \$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

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)

Glazed Carrots

Green Beans with Almonds

Vegetable Ratatouille

Garlic Mashed Potatoes

Penne Pasta with Gorgonzola Cream Sauce

Oven Roasted Baby Potatoes

Brown Rice

Entrees (choose 2)

Marinated Steak Tips

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

Broiled Haddock

Haddock filet lightly breaded and broiled with white wine and lemon

Grilled Chicken Breast

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

BBQ Ribs

Slow roasted on our rotisserie then finished on our wood-fire grill with sweet barbeque sauce.

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

\$21/person

Clam Chowder \$6

Add a second salad \$2.50

Lobster Rolls \$Mkt

Additional Side \$3

Additional Protein \$7

Sample Grill Menu #2

Hors D'oeuvres (choose 3)

Sesame Chicken Skewers

Pork Potstickers

Mini Vegetable Spring Rolls

Caprese Skewers

Stationary Platters (choose 3)

Assorted Cheese and Crackers

Crudite

Hummus with Fresh Vegetables

Baked Brie en Crouete

Salads (choose 1)

Traditional Caesar Salad

Traditional Caesar Salad

Sides (choose 2)

Glazed Carrots

Green Beans with Almonds

Vegetable Ratatouille

Garlic Mashed Potatoes

Penne Pasta with Gorgonzola Cream Sauce

Oven Roasted Baby Potatoes

Brown Rice

Entrees (choose 2)

Marinated Steak Tips

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

Broiled Haddock

Haddock filet lightly breaded and broiled with white wine and lemon

Grilled Chicken Breast

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

BBQ Ribs

Slow roasted on our rotisserie then finished on our wood-fire grill with sweet barbeque sauce.

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 Petit Fours

Assorted Cookie Platter

Holiday Buffet

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

\$31/person

Italian Buffet

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.

Grilled Chicken
Wood fired chicken breasts in Italian marinade.

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

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

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

\$21/person

Specialty Pizza from the Brick Oven

The Children's Museum

Our classic cheese pizza \$14.95

The Muddy River

A BBQ based pie with a blend of sharp cheddar and mozzarella, oven roasted BBQ pork, fresh jalapeños, oven roasted tomatoes, shaved red onion, cajun spice and garnished with fresh cilantro and sour cream \$18.95

The Congress St.

Our take on the traditional "supreme" pizza is piled high with pepperoni, sweet sausage, onions, green peppers, mushrooms and black olives \$18.95

The Badger's Island

You asked for it...we start with a base of bleu cheese dressing and top it off with a cheddar & mozzarella cheese blend and spicy buffalo chicken \$17.95

The Molly Malone

Potatoes on pizza? Yes...and it's amazing! We start with an olive oil base and top it with pieces of baked potato, a mozzarella/sharp cheddar blend, bacon and caramelized onions and garnish the whole pizza with fresh chives and sour cream \$17.95

The Mayor Foley

One of our most popular, this pizza is made with an extra sweet sauce and topped with sauteed spinach, mushrooms, caramelized onions and mozzarella cheese \$18.95

The Memorial Bridge

Our take on a Margherita pizza starts with our own housemade sauce and is topped with slices of fresh soft mozzarella, fresh basil and romano cheese... simplicity at its best \$16.95

The Harbor Light

A ranch based pie with a blend of mozzarella and sharp cheddar, roasted chicken, fresh sliced jalapeños and bacon \$18.95

The Wentworth

A classic cheese pizza topped with chicken, feta cheese, tomato slices, fresh basil and mozzarella \$18.95

The Gas Light

Our flagship and by far our most popular specialty pizza combines sweet Italian sausage, pepperoni, ricotta, pizza sauce and mozzarella \$18.95

The Fort Foster

An upscale twist on a basic veggie pie; built on a red sauce and mozzarella base with crumbled goat cheese, oven roasted red peppers and tomatoes, artichokes, mushrooms and spinach \$18.95

The Pirates Cove

We combine our traditional pizza sauce with a sweet and smokey BBQ sauce and top it off with onions, chicken and mozzarella cheese \$17.95

The Farmers Market

Fresh ground beef, bacon, ham, pepperoni and sweet sausage atop our traditional cheese pizza \$19.95

The Fort Pierce

How do you make a pepperoni pizza even better... with extra mozzarella and pepperoni \$16.95

The King Tiki

Our take on the classic polynesian inspired pie; a red sauce base with sharp cheddar and mozzarella topped with ham, bacon, oven roasted tomatoes, fresh pineapple and shaved red onion \$19.95

The Salt Pile

This white pizza (no sauce) is loaded with garlic and topped with swiss, ricotta, romano and mozzarella cheese \$17.95

The Isles of Shoals

Our classic pizza topped with prosciutto, artichoke hearts, roasted red peppers and mushrooms \$18.95