
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 exhibits a space adorned with rich textures of brick and wood, that are highlighted by a vaulted 25 foot ceiling.

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, steaks, and signature salads. 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 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.

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.

Service Details

Our Private Event space, located in the Third Floor Night Club can accommodate up to 200 guests for cocktail style events. We can accommodate up to 80 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 sheet 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 for no additional cost.

Our projector is also available for slide shows or movies during your event at no additional cost. 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 recommended 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

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

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 is also available, for an additional fee. Parties are welcome to hire their own DJ but the DJ must bring in their own free standing equipment and sound system.

Butler Style Appetizers

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 many need additional doormen.

Cake Cutting

For a fee of \$1 per person a staff member will expertly cut your cake and provide plates, utensils and napkins for your guests.

Champagne Toast

\$2/per person (Half Glass) + NH Bev Tax

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

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.



Private Event Menu

Appetizers *(priced per piece, 25 piece minimum)*

Caprese Skewers - \$1.50

Grape tomatoes, fresh mozzarella, basil, balsamic reduction

Steak Kabob - \$4.00

Steak tips, red peppers, onions

Chicken Sesame Kabob - \$2.25

Marinated chicken, sesame glaze

BBQ Pork Sliders - \$2.50

Braised pulled pork, BBQ sauce, slaw, hawaiian bun

Lobster Sliders - \$5.00

Lobster salad, Hawaiian bun

Scallops Wrapped in Bacon - \$3.50

Sea scallops, crispy bacon
Served with Maple Ginger Scallion Sauce

Coconut Shrimp - \$2.50

Coconut battered shrimp deep fried

Mozzarella Sticks - \$1.50

Breaded mozzarella, deep fried, marinara sauce

Buffalo Chicken Bites - \$2.00

Buffalo chicken bites, bleu cheese dressing

Tenderloin Beef Crostini - \$4.00

Slow roasted rotisserie prime rib, crostinis, horseradish aioli

Korean BBQ Beef Spring Rolls - \$3

Tender beef, bean thread noodles and umami rich sauce, served with sweet chili sauce

Vegetable Spring Roll - \$2.00

Vegetables, ginger, crispy spring roll
Served with sweet chili sauce

Crab Ragoon - \$2.00

Wonton wrap, cream cheese, crab
Served with duck sauce

Philly Cheesesteak Rolls - \$3.00

Steak, mozzarella, onions
Served with horseradish sauce

Pretzel Sticks - \$3.00

Served with pub mustard and beer cheese

Chile Rellenos - \$2.00

Cream cheese, corn masa battered filled with roasted poblano peppers with mozzarella and cotija cheeses

Haddock Bites - \$1.00

Served with tartar sauce

Chicken Quesadilla - \$2.50

Shredded chicken, pico, cheddar jack cheese, garlic herb tortilla, side salsa, sour cream

Potato Skins - \$2.50

Potatoes, bacon, sour cream, chives, cheddar cheese

Brick Oven Wings - \$2.50

Wood-fire brick oven wings, ranch, bleu cheese, celery sticks
Choice of house buffalo, jerk BBQ, ginger BBQ, ginger garlic teriyaki

Private Event Menu

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

Crudite - Assorted vegetables, ranch dip \$75 - \$150 - \$275

Hummus - House-made roasted red pepper hummus, house-made white bean hummus, assorted vegetables, crostini \$125 - \$225 - \$325

Cheese & Fruit - Assorted cheeses, fruits, crackers \$150 - \$300 - \$575

Antipasto - Grilled vegetables, Italian meats, cheeses \$150 - \$300 - \$575

Shrimp Cocktail - Chilled shrimp, cocktail sauce \$175 - \$325 - \$625

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

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

Salads *(25 person minimum)*

Gas Light Salad - Mixed greens, honey sherry vinaigrette, candied pecans, dried cherries, boursin cheese \$6

Classic Caesar - Romaine, caesar dressing, house-made croutons, asiago cheese \$5

Garden Salad - Mixed greens, cucumbers, cherry tomatoes, shaved red onions, carrots \$5
Dressing options: Blue Cheese, Ranch, Balsamic Vinaigrette, Honey Sherry Vinaigrette, Ceaser and Italian

Desserts *(priced per piece, 50 piece minimum)*

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

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

Caramel Apple Crisps - Fresh seasoned apples topped with oatmeal crumble baked to a golden crisp then drizzled with a salted caramel sauce \$2.25
Served with fresh whipped cream

Peach Cobbler - Fresh peaches with a sweet biscuit then baked to perfection \$2.25
Served with fresh whipped cream

Sundae Bar - Vanilla ice cream, chocolate ice cream, hot fudge, chocolate sauce, whipped cream, sprinkles, M&M's, cherries, crushed walnuts \$8.00

Portsmouth Gas Light Stations

Mashed Potato Bar:

Mashed potatoes with add-ons: bacon, scallions, sour cream, cheddar cheese, and gravy \$6/per person

Slider Bar:

Certified Angus Beef burgers, rotisserie roasted BBQ 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

The Pub:

Potato skins, Philly cheesesteak rolls, brick oven wings, mozzarella sticks, chiles rellenos and pretzel sticks \$12/per person
Served with Pub Mustard, Horseradish Sauce and Pub Beer Cheese

The New Englander:

Mini lobster sliders, clam chowder, and cornbread \$16/per person

The Taste of the East:

Crab rangoons, vegetable spring rolls, chicken sesame kabobs, coconut shrimp, and BBQ beef spring rolls \$12/per person

Carving Stations

THE FOLLOWING STATIONS REQUIRE AN ATTENDANT (\$75 ATTENDANT FEE/50 GUESTS)

Pork Loin:

Served with mango chutney and spicy dijon mustard. \$240/50 guests

Turkey Breast:

Served with basil aioli and cranberry orange chutney. \$175/25 guests

Prime Rib:

Served with horseradish aioli and au jus. \$300/25 guests

Beef Tenderloin:

Served with horseradish aioli and au jus. \$275/25 guests

Sample Grill Menu #1

\$25/person

Salads (choose 1)

Gas Light Salad - Mixed greens tossed with honey sherry vinaigrette, candied pecans, dried cherries, and boursin cheese

Garden Salad - Mixed greens, cucumbers, cherry tomatoes, shaved red onions, carrots, choice of dressing

Classic Caesar - Romaine, caesar dressing, house-made croutons, asiago cheese

Sides (choose 2)

Glazed Carrots

Basamati Rice

Vegetable Ratatouille

Mashed Potatoes

Green Beans with Almonds

Oven Roasted Baby Potatoes

Sautéed Summer Squash & Zucchini

Mediterranean Orzo Pasta Salad

Entrees (choose 2)

Marinated Steak Tips - Bourbon marinated steak tips cooked over our wood-fired grill

Grilled Chicken Breast - Chicken breast cooked over our wood-fired grill with your choice of marinade (Lemon Pepper, BBQ or Teriyaki)

Broiled Haddock - Lightly breaded haddock, white wine, lemon

Rotisserie Pork Loin - Roasted garlic and herb crusted pork loin slow cooked on our rotisserie, served with mango chutney

Roasted Vegetable Lasagna - Onions, mushrooms, spinach, zucchini, fresh herbs, summer squash layered with tomato sauce, ricotta cheese and mozzarella

Vegetable Stir-Fry - Broccoli, carrots, onions, garlic, pineapple, red peppers, cashews, ginger, chestnuts, sesame seeds, tossed with sweet chili ginger soy & noodles

Buffet Enhancements

Lobster Rolls - MKT

Additional Side - \$3

Additional Salad - \$2.50

Clam Chowder - \$6

Additional Protein - \$7

Sample Grill Menu #2

\$40/person

Hors D'oeuvres (choose 3)

BBQ Beef Springrolls

Mozzarella Sticks

Caprese Skewers

Vegetable Spring
Rolls

Steak Kabob

Buffalo Chicken Bites

Stationary Platters (choose 2)

Assorted Cheese and Crackers

Chips and Pico de Gallo

Hummus with Fresh
Vegetables

Crudite

Chips and Guacamole

Salads (choose 1)

Gas Light Salad

House Salad

Classic Caesar Salad

Sides (choose 2)

Mashed Potatoes

Basamati Rice

Sautéed Summer
Squash and Zucchini

Vegetable Ratatouille

Glazed Carrots

Mediterranean Orzo
Pasta Salad

Oven Roasted Baby
Potatoes

Green Beans with
Almonds

Entrees (choose 2)

Marinated Steak Tips - Bourbon marinated steak tips cooked over our wood-fired grill

Broiled Haddock - Lightly breaded haddock, white wine, lemon

Grilled Chicken Breast - Chicken breast cooked over our wood-fired grill with your choice of marinade (Lemon Pepper, BBQ or Teriyaki)

Rotisserie Pork Loin - Roasted garlic and herb crusted pork loin slow cooked on our rotisserie, served with mango chutney

Roasted Vegetable Lasagna - Onions, mushrooms, spinach, zucchini, fresh herbs, summer squash layered with tomato sauce, ricotta cheese and mozzarella

Vegetable Stir-Fry - Broccoli, carrots, onions, garlic, pineapple, red peppers, cashews, ginger, chestnuts, sesame seeds, tossed with sweet chili ginger soy & noodles

Desserts

Assorted Cookie and Brownie Platter

Italian Buffet

\$25/person

Sides (choose 1) ADD A SECOND OPTIONS FOR AN ADDITIONAL \$4/PER PERSON

Home-made Meatballs

Sweet or Spicy Sausage

Grilled Chicken

Entrees (choose 2)

SERVED WITH GARLIC BREAD WITH MOZZARELLA AND CAESAR SALAD

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

Penne Marinara - Penne with house-made marinara

Linguini Alfredo - Linguini with house-made alfredo (pesto available on request)

Brunch Buffet

\$25/person

Starters (select 1)

Mini Parfaits

Classic Caesar

Garden Salad

Fresh Fruit Salad

Main Course

Scrambled Eggs

Assorted Pastries

Oven Roasted Home Fries or
Potato Hash

French Toast or Monte Christo Bites

Sides (select 2)

Sausage Links

Bacon

Ham

Biscuits

Tater Tots

Sausage Pattys

Optional Add Ons

Marinated Steak Tips - \$9/person

Mimosa - \$7/person

Grilled Chicken Tenders - \$4/person

Specialty Pizza from the Brick Oven

Gluten Sensitive Crust Available (Ask your Events Coordinator for pricing)

Children's Museum - Our classic cheese pizza \$16

Congress Street - Our take on the traditional "supreme" pizza- piled high with pepperoni, sweet sausage, onions, green peppers, mushrooms, black olives and mozzarella \$20

Badger's Island - A base of bleu cheese dressing topped with spicy buffalo chicken and a cheddar and mozzarella cheese blend \$19

Memorial Bridge - Our take on a margherita pizza starts with our house made pizza sauce, topped with pieces of fresh mozzarella, basil and romano cheese \$18

Gas Light - Our flagship and by far our most popular specialty pizza! House-made pizza sauce, sweet Italian sausage, pepperoni, ricotta and mozzarella \$20

Fort Foster - An upscale twist on a basic veggie pie; house made pizza sauce, roasted red peppers, tomatoes, artichokes, mushrooms, sautéed spinach and mozzarella topped with crumbled goat cheese \$20

Salt Pile - This white pizza (no sauce) is loaded with garlic and topped with swiss, ricotta, romano and mozzarella \$19

Pirates Cove - We combine our house made pizza sauce with a sweet and smoky BBQ sauce, topped with red onions, chicken and mozzarella cheese \$19

Farmers Market - Our meat lovers pizza with bacon, ham, pepperoni, ground beef and sweet sausage \$21

Market Street - Marinara and pesto base pizza topped with sliced meatballs, provolone, asiago, and fresh basil \$19

Mayor Foley - House-made sweet sauce, sautéed spinach, mushrooms, caramelized onions and topped with mozzarella \$20

Harbor Light - A base of ranch dressing topped with shredded chicken crumbled bacon and mozzarella cheese. Finished with a drizzle of ranch dressing and chives \$19

