



THE ONEHUNDRED CLUB

PORTSMOUTH, NH | 603-766-4100 | EVENTS@ONEHUNDREDCLUB.COM

EVENTS PACKET 2017

WELCOME

Thank you for your recent inquiry into hosting your special event at The One Hundred Club.

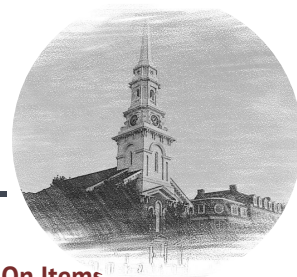
For more than a decade, The One Hundred Club has served as a location of distinction, exclusivity and elegance for numerous weddings, rehearsal dinners, birthdays, anniversaries, client appreciation events and gatherings of all sizes.

Our elegant event spaces have been configured to accommodate intimate gathering as well as larger events of up to 100 people. The stunning rooftop views of beautiful and historic downtown Portsmouth offer the perfect backdrop to your special event. The One Hundred Club is the only events location with private terraces overlooking the waterfront, as well as panoramic views of the famed North Church Steeple.

If you desire the venue for a quality experience from the very first visit, please contact us to schedule a tour of the Club to learn more about why we are the Seacoast's premier events destination.

Respectfully at your service,
One Hundred Club Management

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BEVERAGE STATIONS

Essential Station

Half Day \$6 Per Person Event time of 4hrs or less

Full Day \$9 Per Person Event time of more than 4hrs

Regular & Decaffeinated Coffee

Assortment of Hot Teas

Enhanced Station

Half Day \$10 Per Person Event time of 4hrs or less

Full Day \$14 Per Person Event time of more than 4hrs

Regular & Decaffeinated Coffee

Assortment of Hot Teas

Assortment of Juices

Assortment of Sodas

Coke, Diet Coke & Sprite

Additional Beverage Add On Items

San Pellegrino Still Water (1/2 Liter) | \$4 per bottle

San Pellegrino Still Water (1 Liter) | \$8 per bottle

San Pellegrino Sparkling Water (1/2 Liter) | \$4 per bottle

San Pellegrino Sparkling Water (1 Liter) | \$8 per bottle

Bottled Water | \$3 each

CONTINENTAL BREAKFAST

Fresh Start | \$13

Assorted Danish & Muffins

Assorted Bagels, Cream Cheese & Butter

Fresh Sliced Fruit

Healthy Start | \$16

Individual Greek Yogurts with Granola

Blueberry Muffins

Fresh Sliced Fruit

The Club Breakfast Buffet | \$19

Assorted Danish & Muffins

Scrambled Eggs

Crispy Farm House Bacon OR Country Link Sausage

Homefries

Fresh Sliced Fruit

Additional & A La Carte Breakfast Add On Items

Assorted Danish | \$3

Assorted Muffins | \$4

Assorted Bagels with Cream Cheese & Butter | \$4

Fresh Whole Fruit | \$3

Fresh Sliced Fruit | \$5

Individual Greek Yogurts | \$4

House Made Granola | \$3

Pancake or Waffle Station | \$6

Omelet Station | \$9 (Chef's fee applies)

Bagel & Lox Platter | \$12

Tomato & Spinach Quiche | \$25 (serves 8)

Ham & Gruyere Quiche | \$25 (serves 8)

Cheddar & Bacon Quiche | \$25 (serves 8)

Raspberry Sour Cream Coffee Cake | \$32 (serves 12)

SNACK BREAKS

Afternoon Pick Me Up | \$11

Chickpea Hummus

Fresh Vegetables Platter

Cheese & Cracker Platter

Healthy Refresh | \$14

Fresh Sliced Fruit

Individual Greek Yogurts

Nut & Berry Mix

Assorted Granola Bars

Sweet & Salty | \$9

Cape Cod Kettle Chips

Smartfood Popcorn

Freshly Baked Chocolate Chip Cookies

Chocolate Fudge Brownies

A La Carte Snack Break Items

Freshly Baked Chocolate Cookies | \$30 per baker's dozen

Chocolate Fudge Brownies | \$30 per baker's dozen

Cape Cod Kettle Chips | \$3

Smartfood Popcorn | \$3

Cheese & Cracker Platter | \$9

Chickpea Hummus & Vegetable Platter | \$10

Assorted Granola Bars | \$3

Nut & Berry Mix | \$7

Prices are per person, unless other wise stated.

20% service charge and 9% state sales tax will be added to food and beverage prices. All prices are subject to change.

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LUNCH BUFFET

Let's Wrap I \$22

Assorted Wrap Sandwiches

Choose THREE

Roast Beef, Grilled Chicken, Ham, Turkey or Veggie

Mixed Green Salad

Pasta Salad

Cape Cod Kettle Chips

Freshly Baked Chocolate Chip Cookies

Soup & Salad I \$22

Soup Du Jour OR New England Clam Chowder

Chef's Salad Bar - *includes the following*

Mixed Greens OR Romaine Lettuce

Turkey, Black Forest Ham, Chicken Salad, Cucumbers, Tomatoes, Carrots, Peppers, Mushrooms, Broccoli, Beets, Hard Boiled Eggs, Chopped Bacon, Croutons & Parmesan

Choose TWO Dressings

Balsamic Vinaigrette, Ranch, Caesar, Blue Cheese

Freshly Baked Chocolate Chip Cookies

Market Street Deli I \$25

Soup Du Jour

Pasta Salad

Caesar Salad

Roast Beef, Black Forest Ham, Roasted Turkey, Swiss, American, Provolone, Lettuce, Tomato, Chipotle Aioli, Mustard, Mayo

Assorted Artisanal Breads

Cape Cod Kettle Chips & Smart Food Popcorn

Freshly Baked Chocolate Chip Cookies

Working Lunch I \$25

Toasted Ciabatta Sandwiches

House Sliced Italian Meats & Cheese

Mixed Green Salad

Italian Pasta Salad

Cape Cod Kettle Chips

Freshly Baked Chocolate Chip Cookies

Taste of the Seacoast I \$25

New England Clam Chowder

Caesar, Mixed Greens OR Beet & Arugula Salad

Mini Lobster Rolls

House Made Whoopie Pies

Additional Lunch Buffet Add On Items

Soup Du Jour I \$4

Shellfish Tower I \$30

Ice Cream Sundae Bar I \$10

PLATED LUNCH

The Executive I \$35

First Course

Mixed Green Salad OR Soup Du Jour

Second Course - Choice of

Chicken Club

Cheddar, Bacon, Lettuce, Tomato, Brioche & French Fries

Club Cobb Salad

Bibb Lettuce, Avocado, Tomato, Cheddar Chicken, Bacon, Hard Boiled Egg, Green Onion, Crispy Potato, Buttermilk Dressing

Maple Glazed Salmon BLT & A

Apple Smoked Bacon, Lettuce, Tomato, Avocado, Chipotle Aioli & French Fries

Dessert

Flourless Chocolate Cake

The Premier I \$44

First Course

Mixed Green Salad

Second Course- Choice of

Served with chef composed seasonal sides

Pan Seared Salmon

Roasted Chicken Breast

8oz. New York Sirloin

Dessert

Flourless Chocolate Cake

Additional Lunch Plated Add On Items

French Onion Soup, New England Clam Chowder OR Caesar Supplement I \$5

Vanilla Creme Brulee I \$4

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HORS D'EUUVRES

\$54 per dozen

Minimum of two dozen

Seafood

- Maple-Chipolte Glazed Scallops Wrapped in Bacon
- Blackened Shrimp, Avocado Puree on Yucca Chip
- Coconut Shrimp with Chimichurri
- Sesame Tuna on Wonton, Pickled Cukes, Wasabi
- Spicy Tuna Tartare, Cilantro & Apple-Carrot Salad
- Crab Rangoon, Duck Sauce
- Cured Salmon, Caper Cream Cheese, Pickled Onion

Vegetable

- Vegetable Potstickers, Ponzu Sauce
- Caprese Skewers
- Fried Artichoke, Olive, Remoulade, Manchego
- Tomato, Arugula, Pesto Vinaigrette on Lavash
- Beets, Goat Cheese, Pecans, Sherry Vinaigrette

Poultry & Lamb

- Sriracha Lime Chicken Bite, Cilantro
- Buffalo Chicken Wontons, Spicy Ranch
- Cumin Lamb Kebabs, Cucumber Yogurt Sauce

Beef & Pork

- Beef Tips on Crostini, Red Onion Marmalade
- Smoked Short-Rib, Avocado Purree, Mango, Cucumber
- BBQ Beef Rolls
- Yaki-Marinaded Beef Skewers
- Short-Rib "Vol-au-Vent", Blue Cheese, Pickled Onion
- Prosciutto-Wrapped Asparagus, Manchego, Balsamic
- Monte Cristo Minis with Maple Syrup
- Braised Pork, Salsa Verde, Yucca Chip
- Prosciutto-Wrapped Goat Cheese-Stuffed Pickled Date
- Sausage-Stuffed Mushrooms
- Prosciutto, Oven Dried Tomato, Arugula on Lavash

DISPLAY PRESENTATIONS

Shrimp Cocktail I \$16

Chilled & Served with Horseradish Cocktail Sauce

Lobster Cocktail I \$18

Chilled & Served with Horseradish Cocktail Sauce

Oysters on the Half Shell I \$3 each

Served with Horseradish Cocktail Sauce

Smoked Salmon I \$125 (Serves 25 Persons)

Served with Traditional Accompaniments

Raw Bar Display I \$30

Half Lobster Tail, Two Oysters, Two Shrimp (*per person*)

Charcuterie & Cheese Display I \$10

Assortment of Imported & Domestic Cheese, Assortment of Cured & Smoked Meats

Vegetable Crudite I \$9

Fresh Seasonal Vegetables with Blue Cheese Dipping Sauce

Chip & Dip Display I \$8

Pita Chips, Spinach & Artichoke Dip, Fire Roasted Tomato Salsa & Chickpea Hummus

Antipasto Display I \$12

Roasted Vegetables, House Made Mozzarella, Assortment of Cured & Smoked Meats

Sliders

Lobster Sliders I \$8

Oyster Sliders I \$8

Prime Rib Sliders I \$8

Chicken Parmesan Sliders I \$7

Buffalo Chicken Sliders I \$7

Caprese Sliders I \$6

Cheese Burger Sliders I \$6

Roasted Vegetable Sliders I \$6

Chicken and Waffle Sliders I \$7

Pulled Pork Sliders I \$6

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BUFFET DINNERS

France I \$90

Nicoise Salad
French Onion Soup with Croutons & Gruyere
Escargot with Herb Butter
Coq au Vin
Beef Wellington Carving Station
Au Gratin Potatoes
Green Beans Almondine
Mini Crème Brulee OR House Made Eclair

Cajun I \$73

Shrimp & Corn Chowder OR Oyster Bisque
Cajun Potato OR Black Eyed Pea Salad
Grilled Oysters
Cajun Gumbo with Choice of Protein OR Jambalaya
Shrimp Ettouffe
Fried Okra with Remoulade, OR Fried Pickles
Smokey Collard Greens
Dirty Rice
Bananas Foster

New Englander I \$90

Roasted Beet Salad
Coleslaw
Clam Chowder OR Lobster Bisque
Raw Bar- Shrimp, Oysters, Cherrystones & Lobster
Mussels Marinier OR Beer Braised Steamers
Corn on the Cob OR Green Bean Salad
Boiled Potatoes
Butter Poached Lobster Claws
Linguine with Clam Sauce
Whoopie Pies

Italy I \$65

Caesar Salad OR Caprese Salad
Pasta Fagioli OR Minestrone
Vegetable Lasagne
Veal OR Chicken Scapariello
Veal OR Chicken Marsala/Picatta
Buttered Penne Pasta
Grilled Asparagus with Lemon Vinaigrette
Tiramisu

Japan I \$75

Assorted Hand-Rolled Maki
Crab, Avocado & Cucumber Salad
Vegetable Lo Mein
Lettuce Wraps
Miso Soup
Chicken Yakitori
Teryaki Glazed Pork Loin with Grilled Pineapple
Sriacha Soy Bok Choi
Asian Vegetables
Green Tea Ice Cream with Fresh Mango

Carving Stations (150 chefs fee incurred)

Roasted Leg of Lamb I \$28
Beef Tenderloin I \$30
Beef Wellington I \$35
Prime Rib I \$32
Prime Sirloin I \$25
Turkey Breast I \$20
Smoked Ham I \$20
Pork Loin I \$18

Cocktail Station: Finger Foods

Crab Rangoon I \$5 each
Empanadas- Choice of Protein OR Vegetable I \$4 each
Buffalo Chicken OR Philly Steak Spring Rolls I \$6 each
Fries-*Cajun Sweet, Garlic Parmesan, Plain OR Sweet Potato* I \$4
Truffle Fries I \$5
Assorted Calzones I \$8
Fried Lobster Mac & Cheese Balls I \$60 per dozen
Taqitos - Choice of Protein I \$48 per dozen
Duck Confit & Ricotta Wonton I \$5 each

Dessert Stations

Warm Chocolate Chip Cookies I \$5
Petit Fours I \$36 per dozen
Cheesecake Bites I \$7
Eclairs I \$7
Whoopie Pies I \$7
Fudge Brownies I \$5
Mini Tiramisu I \$7

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PLATED DINNER

Superior Dinner Package I \$70

First Course

Mixed Green Salad

Entrees

Served with chef composed seasonal sides

Filet Mignon

Salmon Filet

Roasted Chicken Breast

Dessert - Select Two

Flourless Chocolate Cake

Cheesecake with Strawberries

Maple-Walnut Bread Pudding

Premium Dinner Package I \$86

Appetizer

Shrimp Platter

First Course

Mixed Green Salad

Entrees

Served with chef composed seasonal sides

Filet Mignon

Prime Strip

Salmon Filet

Roasted Chicken Breast

Dessert - Select Two

Flourless Chocolate Cake

Cheesecake with Strawberries

Maple-Walnut Bread Pudding

Ultra Dinner Package I \$98

Appetizer

Shrimp Platter

Crab Cakes

First Course

Mixed Green Salad

Entrees

Served with chef composed seasonal sides

Filet Mignon

Prime Strip

Salmon Filet

Sesame Seared Tuna

Roasted Chicken Breast

Dessert - Select Two

Flourless Chocolate Cake

Cheesecake with Strawberries

Maple-Walnut Bread Pudding

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POLICIES & TERMS

EVENT ROOM CHARGES

Reservations for private event space are not guaranteed without a room deposit. Room charges are separate from Food and Beverage Minimums.

The Executive Boardroom | \$1000*

The River Room | \$2,000*

The Wine Vault | \$250*

The Founder's Lounge | \$500*

Club Rental on Sunday | \$3,500*

(Members do not pay room fees on first room. Please contact the Club for information regarding membership)

**IN SEASON RATES CHANGE FROM MEMORIAL DAY TO LABOR DAY, AND THROUGH THE HOLIDAY SEASON (MONTH OF DECEMBER). PLEASE CHECK WITH EVENTS REGARDING THE DIFFERENT RATES*

FINAL GUARANTEE

The final billable guarantee will be confirmed 2 business days prior to the event.

EVENT HOURS

Monday - Friday 8 a.m. - 11:30 p.m.

Saturday 5 p.m. - 11:30 p.m.

The club may be reserved Saturday day for Private Events

Sunday

Closed - Opened only for Private Events

HOLIDAYS

The Club is closed in recognition of the following holidays: New Year's Day, Martin Luther King Day, Memorial Day, Labor Day, Independence Day, Columbus Day, Thanksgiving, Christmas Eve, Christmas Day and the day following.

PAYMENT TERMS

All events to be paid in full the same day as the event.

Payment will be accepted in the form of cash, MasterCard, Visa or American Express.

CANCELLATION POLICY

If it is necessary to cancel your event within 48 business hours of your event, there will be a 50% charge of the total food and beverage ordered. If cancelled within 24 business hours of your event, the charge will be 100% of the total food and beverage ordered.

FOOD AND BEVERAGE MINIMUM

The River Room requires a \$3,000 food and beverage minimum on Friday, Saturday evenings. Sunday events require a \$5,000 food and beverage minimum. This amount does not include tax, service, audio visual or any other miscellaneous charges incurred.

MENU SELECTIONS

Menu selections will be finalized 7 business days prior to the event. Parties with 10 guests or less are welcome to order directly off the seasonal One Hundred Club Menu. Parties over 10 will establish customized menus with the event planner.

TAX AND SERVICE CHARGE

The State of New Hampshire imposes a 9% Rooms and Meals Tax on all food and beverage items. There is a service charge of 20% included on all food and beverage.

OUTSIDE FOOD POLICY

No outside food and beverage is permitted in the private event space.

SMOKING POLICY

All areas of the Club are smoke free with the exception of The Rooftop Terrace. Cigarette and Cigar smoking is permitted in specific areas of The Rooftop Terrace only.