



# THE ONEHUNDRED CLUB

PORTSMOUTH, NH | 603-766-4100 | [EVENTS@ONEHUNDREDCLUB.COM](mailto: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

# EVENTS PACKET 2017



## 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.

# EVENTS PACKET 2017



## 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

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.

# EVENTS PACKET 2017



## 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-Marinated 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

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.

# EVENTS PACKET 2017



## **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

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.

# EVENTS PACKET 2017



## 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

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.

# EVENTS PACKET 2017



## 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.