



2017

Private Event Packet



Private Dining on the Water

WEST LOUNGE



Our West Room can accommodate large groups for sit down dinners, while our East Lounge boasts a full bar for more cocktail style celebrations, yet both are directly on the water.

The West Room event space is ideal for entertaining large groups for sit down dining, for events ranging from celebrations to presentations. With seating for up to 50 people, this venue is a favorite for rehearsal dinners, corporate events and upscale banquet dining.

The West Room is separated from our main dining room and features floor to ceiling windows overlooking the Piscataqua River, that open right up to allow the fresh ocean air to breeze through. This room is equipped with two high definition television monitors for presentations, or photo/video display.

EAST LOUNGE



The East Lounge is perfectly equipped for your more social gatherings. Capable of accommodating up to 60 people, with your very own private bar. The East Lounge is furnished with a combination of high top tables, comfortable couches, and a waterfront rail for dining which spans the entire length of the room. Floor to ceiling windows open directly over the stunning Piscataqua River allowing for sunset backdrops and an open-air feel.

Whether you are meeting with business partners, celebrating the season, reuniting family members, or hosting a wedding for up to 250 people, Martingale Wharf can make your occasion more than memorable!

ROOM RENTAL FEE: \$500

FOOD & BEVERAGE MONDAY-THURSDAY, 11AM-4PM \$1,250

MINIMUM: MONDAY-THURSDAY, 4PM-10PM \$2,000

FRIDAY-SUNDAY, 4PM-11PM \$3,000



HORS D'OEUVRES

Priced by the piece with a 25 piece minimum

Raw Bar / Towers

- Oysters on the Half Shell **\$4** Shrimp Cocktail **\$4**
Littleneck Clams on the Half Shell **\$3** Scallop Ceviche with Shaved Radish and Corn Chips **\$**

Passed Appetizers

- Mini Crab Cakes with Remoulade **\$4** Smoked Salmon Cakes with Herb Aioli **\$3.5**
Smoked Cheddar and Ham Croquettes with Tomato Jam **\$2.5** Slow-Cooked Meatballs with Pomodoro **\$2.5**
Moroccan Spiced Tuna on Crostini with Olive Piperade **\$3** Wild Mushroom Arancini with Gorgonzola Cream **\$3**
Crispy Falafel Croquettes with Mint-Raita **\$2** Bacon Wrapped Scallops with Honey-Bourbon Glaze **\$4.5**

Stationary Appetizers

- Assorted Cheese with Seasonal Fruit and Crostini **\$5pp** Charcuterie Board with Cured Meats and Condiments **\$5pp**
Antipasto – Grilled Marinated Vegetables **\$4pp** Spinach-Artichoke Dip with Hand-Pressed Corn Chips **\$2.5pp**
Smoked Salmon with Boursin, Pickles and Crostini **\$5pp** Hummus with Assorted Vegetables and Corn Chips **\$2.5pp**

Salads

- Classic Caesar Salad with Toasted Croutons and Parmesan **\$1.5pp**
House Salad with Marinated Tomatoes, Shaved Radish, and Citrus Vinaigrette **\$1.5pp**

Sliders

- Cheeseburger Sliders with House Pickles and Aioli **\$4** BBQ Braised Short rib Sliders with Cilantro-Cabbage Slaw **\$4**
Lobster Sliders with Bibb Lettuce and Aioli **\$10** Sweet Chile Chicken Sliders with Cilantro-Cabbage Slaw **\$4**



PLATED LUNCH

THREE COURSES

First Course *(Choice of 3)*

New England Clam Chowder Butternut-Apple Bisque

Wharf Salad Classic Caesar Salad

Second Course *(Choice of 3)*

The Wharf Burger **\$23pp** Fish and Chips **\$29pp**

Grilled Atlantic Salmon "BLT" **\$31pp** Traditional Cobb Salad **\$26pp**

Third Course *(Choice of 2)*

Crème Brulee

Warm Brownie Sundae

Mini Cannoli's



PLATED DINNER

THREE COURSES

First Course *(Choice of 3)*

New England Clam Chowder Butternut-Apple Bisque

Wharf Salad Classic Caesar Salad

Shrimp Cocktail

Second Course *(Choice of 3)*

Grilled Statler Chicken Breast **\$33pp** Baked Cod **\$31pp**

Grilled 10oz Delmonico **\$50pp** Honey-Bourbon Glazed Pork Chop **\$42pp**

Pomegranate Glazed Salmon **\$38pp** Braised Short Rib **\$44pp**

Third Course *(Choice of 2)*

Crème Brulee Warm Brownie Sundae

Mini Cannoli's



DINNER BUFFET

DECKHAND PACKAGE | \$45pp

All Buffet Packages comes with Coffee & Tea service.

Price not including 9% Tax & 20% Gratuity.

Menu subject to change.

Main Dishes (Choice of 2)

Pomegranate Glazed Salmon Baked Cod

Braised Short Rib with Cashew Gremolata Slow-Cooked Prime Rib with Jus

Roasted Chicken Breast with Wharf BBQ Lobster Mac & Cheese

Side Dishes (Choice of 2)

Glazed Baby Carrots Smoked Cheddar Grits Assorted Winter Vegetables

Wild Mushroom Risotto Mashed Potato Roasted Fingerling Potatoes

Salad (Choice of 1)

Classic Caesar Salad with Toasted Croutons and Parmesan House Salad with Marinated Tomatoes and Shaved Radish

Desserts

Assorted Petite Fours Mini Cannoli's



DINNER BUFFET

FIRSTMATE PACKAGE | \$55pp

All Buffet Packages comes with Coffee & Tea service.

Price not including 9% Tax & 20% Gratuity.

Menu subject to change.

Charcuterie Board (for 25-50pp)

Charcuterie Board with Cured Meats and Condiments

Main Dishes (Choice of 3)

Pomegranate Glazed Salmon Baked Cod

Braised Short Rib with Cashew Gremolata Slow-Cooked Prime Rib with Jus

Roasted Chicken Breast with Wharf BBQ Lobster Mac & Cheese

Side Dishes (Choice of 2)

Glazed Baby Carrots Smoked Cheddar Grits Assorted Winter Vegetables

Wild Mushroom Risotto Mashed Potato Roasted Fingerling Potatoes

Salad (Choice of 1)

Classic Caesar Salad with Toasted Croutons and Parmesan House Salad with Marinated Tomatoes and Shaved Radish

Desserts

Assorted Petite Fours Mini Cannoli's



DINNER BUFFET

CAPTAINS PACKAGE | \$75pp

All Buffet Packages comes with Coffee & Tea service.

Price not including 9% Tax & 20% Gratuity.

Menu subject to change.

Charcuterie Board

(for 25-50pp)

Charcuterie Board with Cured Meats and Condiments

Seafood Tower

24 Oysters on the Half Shell & 24 Shrimp Cocktail

Main Dishes (Choice of 3)

Pomegranate Glazed Salmon Baked Cod

Braised Short Rib with Cashew Gremolata Slow-Cooked Prime Rib with Jus

Roasted Chicken Breast with Wharf BBQ Lobster Mac & Cheese

Side Dishes (Choice of 2)

Glazed Baby Carrots Smoked Cheddar Grits Assorted Winter Vegetables

Wild Mushroom Risotto Mashed Potato Roasted Fingerling Potatoes

Salad (Choice of 1)

Classic Caesar Salad with Toasted Croutons and Parmesan House Salad with Marinated Tomatoes and Shaved Radish

Desserts

Assorted Petite Fours Mini Cannoli's

