



BANQUET & EVENTS MENU

REDHOOK BREWERY PORTSMOUTH

1 Redhook Way, Pease Tradeport, Portsmouth, NH 03801

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EVENT SPACE

ALEMAKER'S HALL

Alemaker's Hall is spacious, private and flexible in its design. With the ability to transform to your specific event needs, its 3,800 square feet of space, and can accommodate up to 180 guests.

The space overlooks our Brewhouse and has a cool industrial feel.

Private restrooms, a full bar and lounge seating make it the perfect space for corporate events and weddings.

Built into Alemaker's Hall is an HD projector, 8' x 6' projection screen, podium and wireless microphone, PA system for speaking or background music, and iPod hookup. An additional fee of \$75 is incurred for equipment use.

TOUR GALLERY

The Tour Gallery is an intimate space that overlooks both our Brewhouse and our Innovation Brewery offering 1,600 square feet of flexible space.

With an industrial feel, the Tour Gallery can comfortably fit up to 56 guests and includes a private bar.

Portable screen, projector, easels, and flip charts are available for use in the Tour Gallery. An additional fee of \$75 is incurred for equipment use.

OUTDOOR BEER GARDEN

Redhook's outdoor patio is super spacious and, when fully utilized, can accommodate up to 200 guests. For smaller groups, the patio can be split in half for a more intimate setting. Surrounding the patio is lush green grass, perfect for playing corn hole and ladder ball. For all patio reservations, we include weather backup space for peace of mind. The option of picnic tables or banquet rounds with chairs is available.



BAR OPTIONS

The private bar for your event includes four draft beers, red and white wines, and assorted sodas. For a \$75.00 upgrade fee (plus individual drink cost), we can include a full liquor bar. The liquor bar will offer mixed cocktails.

Paying for your bar is entirely customizable; options include cash bar, hosted bar, (with a set limit that would be added to your final bill), or drink tickets to hand out to your guests, (again, total would be added to your final bill).

PRICING:

Beer \$5

Wine \$7

Liquor \$8

Soda \$2



BREAKFAST

All prices are per person

Continental \$13

assorted muffins & bagels, seasonal fruits, whipped cream cheese, cold cereals, Greek yogurt, orange juice, milk & coffee

Classic Hot Breakfast \$15

griddled pancakes, warm maple syrup, roasted Maine potatoes, scrambled eggs, applewood bacon, chives, seasonal fruits, coffee & orange juice

High Test Hot Breakfast \$16

caramelized onion & scallion frittata, griddled pancakes, warm maple syrup, roasted Maine potatoes, breakfast sausage, seasonal fruits, coffee & orange juice

ADD ON

Chef Attended Omelet Station \$12

onion, tomato, sausage, green peppers, baby arugula, bacon, assorted cheeses
\$75 chef fee; a minimum order of 25 guests is required for any action station.

SNACKS & BREAKS

house baked cookies \$4 apples, oranges & bananas \$2
individual chips & pretzels \$3 assorted candy bars \$3

SOUPS

Chicken & Thyme \$5 barley, baby spinach

Roasted Potato \$4 smoked cheddar, pesto

Smoked Mussel & Haddock Chowder \$6 charred leeks, potato



PASSED APPETIZERS

Priced per 25 pieces

- Scallops & Bacon \$70** N.H. maple syrup, soy sauce
- Smoked Chicken Wings \$40** house made BBQ, chive
- Crab Cake Sliders \$125** dill-caper remoulade, tarragon slaw
- Slow Roasted Pork Sliders \$75** house BBQ, chipotle slaw
- Buttermilk Fried Chicken Tenders \$60** honey hot sauce
- House Smoked Salmon Toast \$80** crunchy toast, truffle-honey, chive
- Balsamic Bruschetta \$25** grilled crostini, fried basil
- Sweet Soy Pork Meatballs \$30** Thai chili sauce, scallion, sesame
- Deviled Eggs \$25** parsley pesto, scallion

DISPLAYS

All priced per person

- Local Cheeses \$7** (Pineland Farms in New Gloucester, ME)
smoked cheddar, Monterey jack, chèvre and baby Swiss, charred crostini, caramelized onion jam
- Vegetable Crudités \$6**
seasonal vegetables, tahini hummus, basil salt
- Seasonal Fruits & Berries \$6**
honeydew, cantaloupe, pineapple, seasonal berries, honey-yogurt
- Chilled Shrimp \$8**
Cocktail sauce, grilled lemon
- Local Seafood, Market Price**
poached shrimp, local oysters, smoked salmon spread, assorted condiments, grilled lemon



LUNCH AND DINNER BUFFETS

Choose one salad, one vegetable, one starch and two entrees. Includes dinner rolls. \$31 per person.

SALADS

Chopped Salad

mixed greens, crumbled egg, bacon, tomato, cucumber, scallion, buttermilk & dill vinaigrette

Classic Caesar

romaine, shaved Parmesan, olive oil croutons, Parmesan dressing

Mixed Greens

cucumber, tomato, shaved carrot, red onion, honey-balsamic vinaigrette

Arugula

tart apples, pickled red onion, pumpkin seed brittle, local goat cheese, lemon vinaigrette

Quinoa

feta cheese, arugula, tomato, pickled red onion, citrus vinaigrette

VEGETABLES AND STARCHES

Whipped Potatoes

buttermilk, chives

Herb Roasted Potatoes

thyme, rosemary, garlic oil

Wild Rice Pilaf

parsley, mirepoix

Roasted Vegetables

squash, zucchini, roasted peppers

Steamed Green Beans

sea salt



ENTREES

Lemon Braised Chicken Legs

sumac, slow cooked greens, shaved fennel

Basil Crusted Eggplant

smoked tomato salsa, lemon-tahini, pea tendrils

Smoked Mozzarella & Arugula Ravioli

tomato-rosemary cream, baby spinach, spiced sunflower kernels
(five raviolis in each portion)

Bruschetta Grilled Chicken

crispy prosciutto, vine tomato, olive oil, balsamic reduction

Haddock Piccata

lemon caper cream, tomato, gremolata

Roasted Salmon

cider & Bourbon glaze, Napa cabbage slaw

Grilled & Marinated Steak Tips Add \$4 per person

Marsala sauce, pesto roasted mushrooms

Porter Braised Short Ribs Add \$4 per person

cremini mushrooms, pearl onions, gremolata



CHEF ATTENDED STATIONS

\$75 Chef fee; a minimum order of 25 guests is required for any action station.

Orecchiette & Cavatelli Pasta \$12

Bolognese and smoked cheddar sauce, shaved Parmesan, parsley pesto

Carnaroli Risotto \$10

baby arugula, tomato, chorizo sausage, snap peas, cremini mushrooms, asparagus

Slow Roasted Prime Rib \$18

red wine jus, horseradish cream

Maple Brined Pork Loin \$10

gingered apple chutney, herb rub

THEMED DINNERS

Served buffet style. Priced per person. No substitutions, please.

Korean BBQ \$25

hoisin roasted pork shoulder, kimchi, BBQ bulgogi chicken, toasted white rice, cold sweet & sour soba noodle salad, lettuce wraps, assorted pickles & condiments

Italian Buffet \$25

grilled chicken piccata, spinach & ricotta tortellini, arugula-pesto orzo salad, tomato & fresh mozzarella, green garlic bread, roasted garlic broccoli

Charleston County \$25

smoked BBQ pork shoulder, orecchiette pasta w/ smoked cheddar sauce, sour cream & chive potato salad, grilled corn w/ smoked salt, chipotle cole slaw, herbed watermelon & buttermilk corn bread

Pease Picnic \$16

grilled burgers, hot dogs, grilled chicken, citrus cole slaw, mixed green salad, corn on the cob, Kettle chips, seasonal fruit, assorted condiments

Sliced Meats & Deli Salads \$13

North Country Black Forest ham, house roasted turkey, dilled egg salad, grilled chicken salad, assorted cheeses, breads & condiments



DESSERTS

Priced per person.

Vanilla & Buttermilk Panna Cotta \$4

salted caramel syrup

Macerated Strawberries \$4

biscuits, whipped cream, shaved chocolate

Seasonal Cobbler \$5

house made vanilla ice cream

Chocolate Torte \$6

cherry compote

House Made Cookies & Brownies \$3

seasonal berries