

DEMETERS

STEAKHOUSE

Private Event Menu Selections

Please indicate the quantity of each item you would like to include in your private event package.

STATIONARY PLATTERS

Essentials

Demi Salads

___ Artisanal Cheese Platter

12. PER PERSON

Assorted fine artisanal imported and domestic cheese with fruit, nuts and crackers

___ Vegetable Crudités

8. PER PERSON

Fresh seasonal veggies with bleu cheese dipping sauce

___ House Green Salad 4.5 EA.

Red Onions | Cherry Tomatoes | Balsamic Vinaigrette

___ Wedge Salad 4.5 EA.

Crisp iceberg, bacon, pears, candied walnuts and crumbled bleu cheese dressing

___ Caesar Salad 4.5 EA.

Parmesan crusted croutons and house dressing

Seafood

___ Demeters Shellfish Tower*

24. PER PERSON

Half lobster tail, two oysters & two shrimp per person, chilled & served with horseradish cocktail sauce

___ Smoked Salmon

8. PER PERSON

Serves up to 25 people with traditional accompaniments

SHELLFISH À LA CARTE*

___ Littleneck Clams 2. EA.

___ Scallops 2.5. EA.

___ Half Shell Oysters 3. EA.

___ Poached Shrimp 3.5. EA.

___ Half Lobster Tail 12. EA.

HORS D'OEUVRES PRICED PER DOZEN

___ Bacon Wrapped Scallops 32.

Maple jalapeño glaze

___ Crispy Coconut Shrimp 32.

Spicy papaya ginger dipping sauce

___ Spicy Figs with Cheeses 34.

Brandy macerated black mission figs, goat cheese, mascarpone and spices in crispy phillo flower

___ Savory Artichoke Cheesecake 34.

Artichoke hearts in a creamy cheese cake heightened with sundried tomatoes, fresh basil, pine nuts and parmesan

___ Four Cheese & Roasted Garlic 32.

Fresh roasted garlic infuses a blend of imported Italian Montasio cheese with feta, ricotta and parmesan

___ Mushroom Truffle Risotto 34.

Buttery flavors of mushrooms, white wine, arborio rice, black truffle oil in crisp phillo flower

___ Stilton with Cranberries 32.

Juicy plump cranberries with stilton cheese in puff pastry crescent

___ Santa Fe Chili Empanada 32.

Deep rich with chipotle and serrano chilis, cilantro and cheddar cheese in a masa harina corn dough

* MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. PLEASE CONSULT WITH YOUR PHYSICIAN IF YOU HAVE ANY QUESTIONS ABOUT CONSUMING RAW OR UNDERCOOKED FOODS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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PLATED DINNERS

The Lafayette

65. PER PERSON

FIRST COURSE

Caesar Salad

Parmesan Crusted Croutons |
House Dressing

House Green Salad

Red Onions | Cherry Tomatoes |
Balsamic Vinaigrette

ENTRÉES

12oz. New York Strip

Whipped Mashed Potatoes |
Green Beans

Stuffed Statler Chicken

Chorizo Goat Cheese Stuffing | Sweet Potato |
Braised Kale | Chicken Jus

Pan Seared Scallops

Roasted Local Corn Succotash | Pork Belly |
Corn Nage | Basil

DESSERT & COFFEE

New York Cheesecake

Housemade Cherry Sorbet |
Graham Crumb

Chocolate Cake

Raspberry Coulis

The Piscataqua

79. PER PERSON

FIRST COURSE

Belle River Crab Cake

Tabasco Vinaigrette | Grilled Leek Chow Chow

SECOND COURSE

Wedge Salad

Applewood Smoked Bacon | Caramelized Pears |
Candied Walnuts | Bleu Cheese Dressing

ENTRÉES

8oz. Filet Mignon*

Garlic Whipped Potatoes | Grilled Asparagus |
Cabernet Demi-Glace

Stuffed Statler Chicken

Chorizo Goat Cheese Stuffing | Sweet Potato |
Braised Kale | Chicken Jus

Pan Seared Scallops*

Roasted Local Corn Succotash | Pork Belly |
Corn Nage | Basil

DESSERT & COFFEE

New York Cheesecake

Housemade Cherry Sorbet |
Graham Crumb

Chocolate Cake

Raspberry Coulis

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Private Event Booking Details

Please fill out the information below to book your event at Demeters Steakhouse.

EVENT INFORMATION

Event or Organization Name

Date

Start Time

End Time

No. of Guests

ROOM SELECTION

Please make your room selection below.
Table maps are available to select on the following page.

_____ **The Napa Room SEATS UP TO 30**

The Napa Room provides a warm atmosphere with plenty of privacy. The room is equipped with a 70" HD TV including Comcast channels, surround sound and A/V adapters for Apple and PC digital presentations. For smaller parties, the room can be divided by sliding partitions for a cozier experience.

_____ **The Tuscany Room SEATS UP TO 40**

The Tuscany Room is a bright all-season heated patio with stylish mounted stone waterfalls and a retractable roof for spring and summer days. The room is ideal for banquet-style celebrations and large cocktail parties.

NOTES

HOST INFORMATION

Host Name

Phone Number

Email Address

Host Arrival Time

BEVERAGE OPTIONS

Please select your beverage options below.
All non-alcoholic beverages will be charged to the host unless otherwise specified.

_____ **Premium Open Bar**

The host will be charged for all wine, beer and liquor, including any premium liquors.

_____ **Standard Open Bar**

The host will be charged for all wine, beer and house (i.e. well) liquors. Individual guests may purchase premium liquors at their own expense.

_____ **Beer & Wine**

The host will be charged for all beer and wine. Individual guests may purchase liquor at their own expense.

_____ **Cash Bar**

Individual guests may purchase wine, beer or liquor at their own expense.

_____ **Other**

Please indicate details and budget below:

DEMETERS

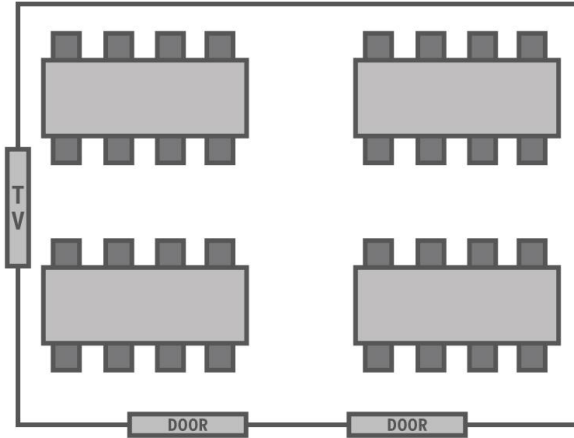
STEAKHOUSE

Private Event Seating Map

Please select the type of table arrangement that would suit your event best.

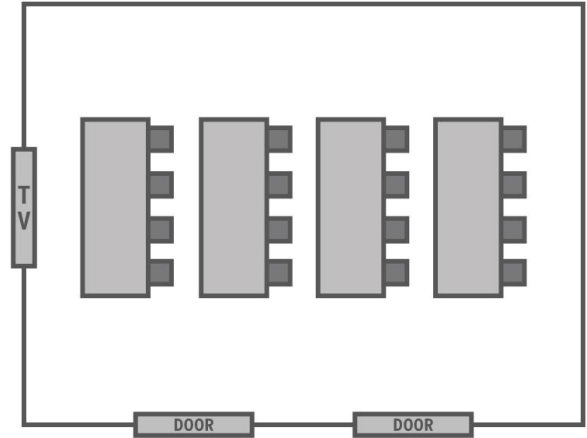
___ Banquet

Four separate tables with ends along the walls



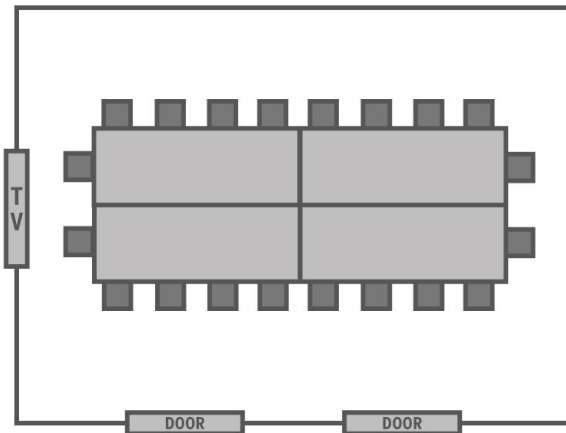
___ Seminar

Three to four long tables facing the television



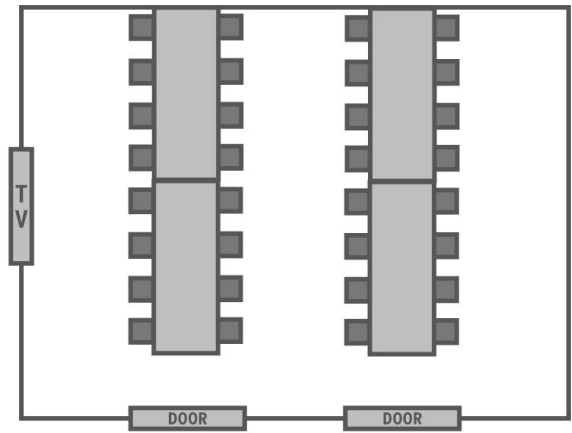
___ Boardroom

One large table at the center of the room



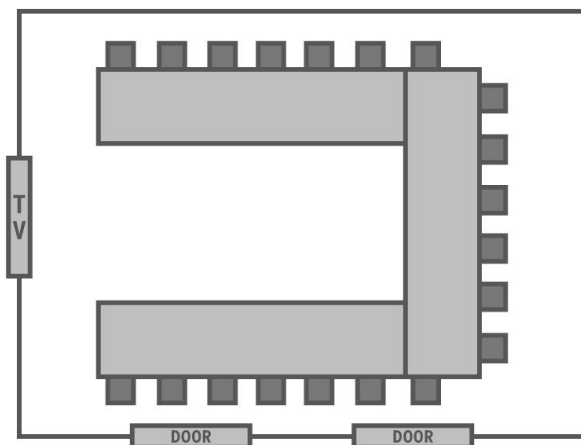
___ Family Style

Two long tables with ends along the wall



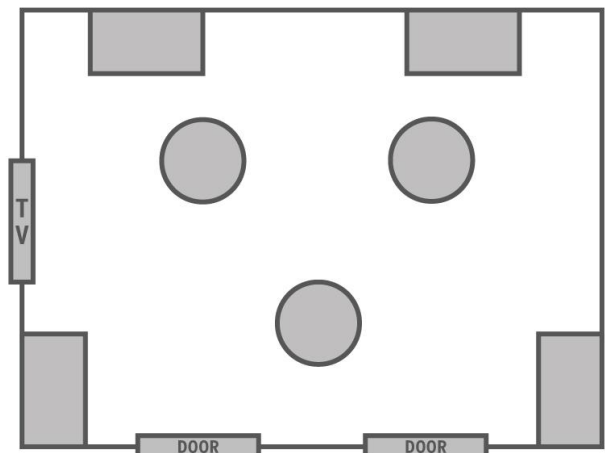
___ Presentation

Three tables in a horseshoe facing television



___ Cocktail Party

Standing room with small service and drink tables



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Private Event Policies

Please read through our event policies below and be sure to let us know if you have any questions.

Food and Beverage Minimum A food and beverage minimum to be determined between the booking contact and event coordinator will be required to be met. The food and beverage minimum will fluctuate based upon season, the day of the reservation, availability, and event space.

A/V Equipment Rental A rental fee of \$125 will be required to utilize our on premise A/V equipment available in the Napa Private Dining Room only. Rental includes use of the 70" HD TV including Comcast channels, surround sound and A/V adapters for Apple and PC digital presentations.

Credit Card Authorization A credit card authorization form is due before making an event reservation. Completion of the authorization form will guarantee the reservation for the scheduled date of your event.

Guest Count Demeters requests a final guest count no later than 14 days prior to your event. This count will serve as the minimum number of billable guests and will be subject to increase if more guests are in attendance. If the count is not received by the requested deadline, Demeters will consider the initial estimated attendance on your event contract as a guarantee of the minimum guest count.

Liquor Policy Demeters adheres to all New Hampshire State Liquor Commission policies and reserves the right to decline alcohol service to any guest at any time. Event guests may not bring liquor into the restaurant from outside sources. Last call for private events is midnight on the night of the event.

Event Menus Food and beverage selection must be confirmed before your event reservation is finalized.

Corkage Fees A corkage fee will be applied to any bottled wines not purchased through Demeters Steakhouse. The corkage fee is \$35 for each 750mL bottle and \$50 for each large format bottle.

Outside Food Policy For health and safety reasons, any food brought from outside Demeters Steakhouse must be approved by the restaurant.

Cancellation Fees If you decide to cancel your event, you will be subject to a possible cancellation fee based on the amount of time before the event and a percentage of food ordered. This amount does not include the non-refundable room charge. The percentages are as follows:

- 72 hours or less: 100%
- 3-4 days: 50%
- 5-10 days: 25%
- 11+ days: No charge

Tax The State of New Hampshire requires a 9% meals tax, which will be added to the subtotal of your combined food and beverage sales.

Gratuity A 20% service gratuity will be added to your total at the time of your event.

Payment Demeters asks that you pay for your event in full on the same day as the event.

TO BOOK YOUR EVENT:

Demeters will use the information provided in this packet to create a custom event contract. *Please note, your event is not booked until that contract is signed and your room charge and credit card authorization have been received.* Thank you for selecting Demeters for your private event destination. We look forward to serving you!

To Return This Packet:

Email: events@demeterssteakhouse.com

Fax: 603.766.0050

Mail or In-Person: ATTN: Events Coordinator
Demeters Steakhouse
3612 Lafayette Road
Portsmouth, NH 03840