



# Functions



20 HIGH STREET  
PORTSMOUTH NEW HAMPSHIRE 03801  
603-430-7834  
RUDISPORTSMOUTH.COM

### PRIVATE PARTY AGREEMENT

Reservation Name \_\_\_\_\_ Phone Number \_\_\_\_\_

Date \_\_\_\_\_ Arrival Time \_\_\_\_\_ Guest Count \_\_\_\_\_

Entrée pre-selections and a guaranteed attendance number for your reservation are requested 7 days prior to the date of your event. On the day of your event you will be charged for the final minimum guest count.

A minimum guarantee of \$\_\_\_\_\_ is required for your reservation, if the food and beverage consumption does not meet the minimum guarantee, the card on this agreement will be charged for the remaining balance.

A deposit in the amount of \$\_\_\_\_\_ is required at the time of signing the contract. This deposit will be used towards your final bill on the date of your event. This deposit will be forfeited if you cancel your event within 7 days of the scheduled date.

A service fee in the amount of \$\_\_\_\_\_ is required for your event. This fee will be charged at the time of your event. This amount will not be applied to the food and beverage balance. This fee covers the set up / break down of the room, linens and all other associated supplies to set up the space.

Credit Card Number \_\_\_\_\_ Exp Date \_\_\_\_\_ Type \_\_\_\_\_

Name on Card \_\_\_\_\_ Authorized Signature \_\_\_\_\_

*Please note, your reservation is not confirmed until this contract is received.*

Please fax or email your completed contract to 603-373-8791 or events@rudisportsmouth.com

# Rudi's

## APPETIZERS

### OPTION A - \$12 PER GUEST

- Mini Bruschetta - Roma tomatoes, roasted garlic, fresh basil & asiago on toast rounds
- Chicken Satay - Marinated chicken skewers with spicy peanut sauce
- Stuffed Philo Shells - Salsa cruda with Vermont chevre
- Stuffed Crimini Mushrooms - Pancetta & asiago or sundried tomato, goat cheese & walnut
- Pot Stickers - Pork or Veggie with a ginger citrus dipping sauce

### OPTION B - \$15 PER GUEST

- Chicken Satay - Marinated chicken skewers with spicy peanut sauce
- Stuffed Philo Shells - Salsa cruda with Vermont chevre
- Beef Tenderloin Canapé - With horseradish on toast rounds
- Mini Crab Cakes - Pickled cucumber, garlic & roasted red pepper aioli
- Prosciutto Wrapped Asparagus - In a puff pastry

### OPTION C - \$20 PER GUEST

- Prosciutto Wrapped Asparagus - In a puff pastry
- Mini Crab Cakes - Pickled cucumber, garlic & roasted red pepper aioli
- Bacon Wrapped Shrimp - Grilled shrimp with a mango glaze wrapped with applewood bacon
- Ahi Tuna Tartare - Fresh Yellow Fin Tuna on crispy wonton, sesame seed & avocado puree
- Crispy Lobster Ravioli - Lobster, cream cheese & scallion stuffed wontons, apricot dipping sauce

**EACH PASSED ASSORTMENT PORTIONED TO SERVE 6 – 8 PIECES PER PERSON**

## PLACED PLATTERS

- Cheese & Fruit - Assorted domestic & imported cheeses, fresh fruit and crackers \$65
- Italian Antipasto - Assortment of Italian cold cuts, sundried tomato & basil Bocconcini cheese and marinated vegetables \$65
- Shrimp Cocktail - Poached shrimp with horseradish dipping sauce Market Price

**EACH PLACED PLATTER SERVES APPROXIMATELY 20 GUESTS**

# Rudi's

## DINNER ENTREES

### OPTION A - \$40

House Salad  
Mesclun Greens, Cucumber, Tomato,  
Carrot & Red Onion

### CHOICE OF 2 ENTREES

**Grilled NY Strip Steak**  
Wild Mushroom Demi Glaze, Onion Relish,  
Sautéed Asparagus, Carrots &  
Roasted Garlic Mashed Potatoes

**Roasted Chicken Breast**  
Tarragon Cream, Sautéed Asparagus, Carrots &  
Roasted Garlic Mashed Potatoes

**Baked Fresh Haddock Filet**  
Lemon Beurre-Blanc, Carrots,  
Sautéed Asparagus & Basmati Rice

**Pasta Primavera**  
Sautéed Seasonal Veggies tossed  
with a White Wine Garlic Sauce

**Chocolate Bundt Cake**  
Chocolate Ganache, Fresh Whipped Cream

### OPTION B - \$50

House Salad  
Mesclun Greens, Cucumber, Tomato,  
Carrot & Red Onion

### CHOICE OF 3 ENTREES

**Grilled NY Strip Steak**  
Wild Mushroom Demi Glaze, Onion Relish,  
Sautéed Asparagus, Carrots &  
Roasted Garlic Mashed Potatoes

**Roasted Chicken Breast**  
Tarragon Cream, Sautéed Asparagus, Carrots &  
Roasted Garlic Mashed Potatoes

**Baked Fresh Haddock Filet**  
Lemon Beurre-Blanc, Carrots,  
Sautéed Asparagus & Basmati Rice

**Pasta Primavera**  
Sautéed Seasonal Veggies tossed  
with a White Wine Garlic Sauce

**Seared Atlantic Salmon**  
Maple Glaze, Sautéed Asparagus,  
Carrots & Basmati Rice

**Chocolate Bundt Cake**  
Chocolate Ganache, Fresh Whipped Cream

# Rudi's

## BEVERAGE MENU

### LIQUOR OPTION A - \$8/DRINK

Vodka Smirnoff  
Gin Beefeater  
Rum Bacardi  
Tequila Sauza Blue  
Whiskey Seagram's 7

### LIQUOR OPTION B - \$9/DRINK

Vodka Tito's Handmade  
Gin Tanqueray  
Rum Capain Morgan  
Tequila Hornitos  
Whiskey Jim Beam

### LIQUOR OPTION C - \$10/DRINK

Vodka Grey Goose  
Gin Hendrick's  
Rum Mount Gay  
Tequila Tres Agaves Añejo  
Whiskey Maker's Mark



### WINES

(Tasting available upon request)

### BERINGER.

**\$30/BOTTLE**

Merlot, Cabernet, Pinot Grigio, Chardonnay

### J. LOHR

VINEYARDS & WINES

**\$40/BOTTLE**

Los Osos Merlot, Seven Oaks Cabernet Sauvignon,  
Flume Crossing Sauvignon Blanc, Riverstone Chardonnay

### BEER - \$5/EACH

Choice of 4 Bottled Beers

### CHAMPAGNE TOAST - \$30/BOTTLE

Piper Sonoma Brut

### MIMOSA BAR - \$8/COCKTAIL

### NON-ALCOHOLIC - \$2/EACH

### COFFEE SERVICE - \$1.25/GUEST

Regardless of number who participate



20 HIGH STREET  
PORTSMOUTH NEW HAMPSHIRE 03801  
603-430-7834  
RUDISPORTSMOUTH.COM

### PRIVATE PARTY HOUSE POLICIES

- All beverages are to be served by cocktail staff in private room.
- No beverages will be served to your guests outside the private rooms.
- Bar may close 10 minutes prior to dinner to facilitate seating of guests.
- Private events are limited to 3 hours. You may extend your event by 1 hour with prior permission from the Event Coordinator.
- No more than 1 drink to be served to a guest at a time.
- No Shots will be served.
- Service may be stopped to individuals or a group at the discretion of the staff and management.

Please note that the New Hampshire State Liquor Commission regulates alcohol sales and service, and Rudi's as a licensee, is responsible for administration of these regulations. As a matter of policy, no liquor, wine, bubbly of any kind may be brought into the restaurant from outside sources. State law prohibits the sale of alcohol to any one under the age of 21 or anyone who is "visibly intoxicated". Anyone "visibly intoxicated" must be removed from the premises at the expense of the client. Proper ID is required for all customers who wish to consume alcohol. Failure to comply with the State of New Hampshire Liquor Laws or the policies of Rudi's will result in bar closure regardless of the time.

A Gratuity of 20% is added to all parties of 6 or more.

A projector screen/Wifi is available for \$25.

Outside deserts \$2 per person.

Discount certificates, gift cards or any dining specials may not be used for private dining at anytime.

**\*\*Please note, prices are subject to change without notice\*\***

I have read and agree to fully comply with Rudi's Private Party House Policies:

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

# J. LOHR

VINEYARDS & WINES

**J. LOHR ESTATES**  
**\$40/BOTTLE**

Los Osos Merlot, *Paso Robles, California*

Seven Oaks Cabernet Sauvignon, *Paso Robles, California*

Flume Crossing Sauvignon Blanc, *Monterey County, California*

Riverstone Chardonnay, *Monterey County, California*

*Samples available upon request.*





# BERINGER®

**BERINGER CLASSICS, CALIFORNIA**  
**\$30/BOTTLE**

Merlot

Cabernet Sauvignon

Pinot Grigio

Chardonnay

*Samples available upon request.*







# PIPER SONOMA®

**BRUT CHAMPAGNE TOAST**  
**\$30/BOTTLE**

*Samples available upon request.*

