# **Function Packet**

Thank you for choosing the Black Water Grill for your event. We hope our team can make your event a huge success. If there is anything that we may have forgotten to include, please let us know. At our initial meeting, we are hoping to grasp your vision and make it come to life. At any time during the planning process, please feel free to contact us with changes; we just ask that you have your final decisions made two weeks prior to the date of your event.



We are happy to customize a menu that best suits your budget and your group, so please ask questions about mixing and matching items to make a menu that works for you. We can accommodate a variety of party styles: cocktail and appetizer, buffet dinner, plated and served meal, or a combination. The following pages

display some of our more popular dishes and price points. Be creative!



TO BOOK A FUNCTION, PLEASE CONTACT EVAN ROONEY

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM** 

# General Information

# Molson Function Room

\$250 non-refundable room fee to secure the date, ivory table clothes and black napkins Can accommodate up to 65 people seated or 85 people cocktail style

\*Events held Tuesday thru Thursday in the Molson room require a \$650.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

\*Events held Friday and Saturday events require a \$1,000.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

\*Events held Sundays and Mondays are subject to a \$1500.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

Additional charges include a \$150.00 administrative fee, 20% gratuity is added to all menu items, as well as the 8.5% state room and meal tax.

We ask for your final headcount one week prior to the event and your food menu finalized two weeks prior to the event.

Payment is due the day of the event, except for Sunday and Monday events; we require a pre-payment of \$1,500 for Sunday and Monday events 60 days prior to the event and the balance is due the day of the event.

#### ADDITIONAL NOTES

Each event will be scheduled for four hours from the agreed start time. All services and charges are due the day of the event. Please note that you may tastefully decorate our private room **one hour** prior to your event, please refrain from anything be taped or stapled to the walls, ceilings, etc. **Glitter or confetti decorations are not allowed at any time.** An extra clean-up fee will be assessed if these decorations are used. Please contact us with any questions.



TO BOOK A FUNCTION, PLEASE CONTACT Evan Rooney

(603).508.2610

BLACKWATERGRILL@GMAIL.COM

# Semi- Private Dining Room

\$100 non-refundable room fee to secure the date, ivory table clothes and black napkins

Can accommodate up to 20 people

\*Events held Tuesday thru Thursday in the Semi Private Dining Room require a \$500.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

\*Events held Friday and Saturday in the Semi Private Dining Room events require a \$800.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

\*Events held Sundays and Mondays are subject to a \$1500.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

Additional charges include a \$150.00 administrative fee, 20% gratuity is added to all menu items, as well as the 8.5% state room and meal tax.

We ask for your final headcount one week prior to the event and your food menu finalized two weeks prior to the event.

Payment is due the day of the event, except for Sunday and Monday events; we require a pre-payment of \$1,500 for Sunday and Monday events 60 days prior to the event and the balance is due the day of the event.

# Upstairs Lounge

\$250 non-refundable room fee to secure the date, ivory table clothes and black napkins

Can accommodate up to 40 people

\*Events held Tuesday thru Thursday in the Upstairs Lounge require a \$2,000.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

\*Events held Friday and Saturday in the Upstairs Lounge events require a \$3,000.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

\*Events held Sundays and Mondays are subject to a \$1500.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

Additional charges include a \$150.00 administrative fee, 20% gratuity is added to all menu items, as well as the 8.5% state room and meal tax.

We ask for your final headcount one week prior to the event and your food menu finalized two weeks prior to the event.

TO BOOK A FUNCTION, PLEASE CONTACT Evan Rooney

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM** 

# Upstairs Lounge, Deck and Dining room

\$400 non-refundable room fee to secure the date, ivory table clothes and black napkins Can accommodate up to 85 people cocktail tyle and 70 seated

\*Events held Tuesday thru Thursday in the Upstairs Lounge, deck and dining room require a \$3,000.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

\*Events held Friday and Saturday in the Upstairs Lounge, deck and dining room require a \$5,000.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

\*Events held Sundays and Mondays are subject to a \$1500.00 food minimum, not to include tax, gratuity, administrative fee or beverages.

Additional charges include a \$150.00 administrative fee, 20% gratuity is added to all menu items, as well as the 8.5% state room and meal tax.

We ask for your final headcount one week prior to the event and your food menu finalized two weeks prior to the event.

#### ADDITIONAL NOTES

Each event will be scheduled for four hours from the agreed start time. All services and charges are due the day of the event. Please note that you may tastefully decorate our private room **one hour** prior to your event, please refrain from anything be taped or stapled to the walls, ceilings, etc. **Glitter or confetti decorations are not allowed at anytime.** An extra clean-up fee will be assessed if these decorations are used. Please contact us with any questions.

TO BOOK A FUNCTION, PLEASE CONTACT EVAN ROONEY

(603).508.2610

BLACKWATERGRILL@GMAIL.COM



# Appetizers

# **Cold Appetizers**

Vegetable Platter with homemade boursin dipping sauce	\$4/person
International Cheese and Fruit Platter	\$5/person
Cured Italian Meats and Assorted Cheese Platter	\$12/person
Roast Beef sliders	\$24/dozen
Mango and Black Bean Salsa with homemade chips (Serves 10)	\$20/order
Shrimp Cocktail with homemade cocktail sauce	\$42/dozen
Tomato Mozzarella Bruschetta	\$4/person
Caprese Skewers fresh mozzarella, tomato and basil	\$3.50/each
Fruit Kabobs with chai yogurt dipping sauce	\$3.50/each
*AHI tuna skewers with ginger tamari sauce	\$34/dozen
Antipasto skewers	\$30/dozen
*Smoked salmon cucumber sliders with a dill cream cheese spread	\$26/dozen

ITEMS WITH \* REQUIRE A 3 DOZEN MINIMUM

# **Hot Appetizers**

### **Beef**

Asian Steak Satay with a ginger, tamari sauce	\$35/dozen
Burger Sliders	\$40/dozen
Pulled Pork Sliders	\$30/dozen
*Asparagus wrapped in prosciutto	\$22/dozen
Pulled pork and asiago puffs	\$26/dozen
Cheese burger eggroll	\$32/dozen

TO BOOK A FUNCTION, PLEASE CONTACT Evan Rooney

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM** 

# **Hot Appetizers**

## Chicken

Honey Siracha Chicken Skewers	\$32/dozen
Cajun Chicken Skewers with boursin cheese sauce	\$32/dozen
*Chicken Wings: lemon pepper, hot and spicy, or plain	\$24/dozen
Lemon Pepper Chicken Skewers with boursin cheese sauce	\$32/dozen
Chicken Crunch Tenders	\$28/dozen
Chicken Quesadilla (Serves 6)	\$10/each
Buffalo Chicken Wontons	\$30/dozen
Pulled buffalo Chicken slider	\$30/dozen
*Buffalo chicken meatballs	\$24/dozen

### **Seafood**

Mussels sautéed in a Dijon, tarragon cream sauce	Market price
Mussels Fradiavlo	Market price
Seafood Stuffed Mushroom Caps	\$34/dozen
*Baby Shrimp Spring Rolls	\$34/dozen
*Coconut Shrimp with a spicy marmalade	\$40/dozen
Mini Crab Cakes with tartar sauce	\$44/dozen
Sea Scallops wrapped in apple wood bacon	\$44/dozen
Shrimp wrapped in apple wood bacon or prosciutto	\$40/dozen
Cajun Shrimp Kabobs: 3 per kabob	\$54/dozen
*Homemade Crab Rangoons	\$34/dozen
*Sweet Cherry Pepper Calamari (Serves 4)	\$20/each
Lobster and Artichoke Dip (Serves 8)	\$38/each

### Vegetarian

Feta and Spinach Puffs	\$24/dozen
*Wild Mushroom and Baby Leek Spring Rolls	\$30/dozen
Mini Baked Brie Tarts with honey and berries	\$32/dozen
Battered Artichoke Hearts with lemon aioli	\$18/order
*Eggplant parm bites with marinara sauce	\$24/dozen
Cajun French fry shooters	\$22/dozen
Grilled cheese and tomato soup shooters	\$24/dozen

ITEMS WITH \* REQUIRE A 3 DOZEN MINIMUM
TO BOOK A FUNCTION, PLEASE CONTACT
EVAN ROONEY

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM** 

# **Additional Platters**

#### \$8.00/person

Assorted Sandwich Wrap Platter
Turkey, ham, roast beef, chicken salad, and vegetarian wrapped up for easy grabbing

#### \$4.00/person

Caesar or House Salad Served with your choice of 1 dressings: balsamic vinaigrette, boursin cheese, or spicy ranch

#### \$5.95/person

Assorted Cheesecake Platter

Assorted Cookie Platter A variety of cookies and brownies

#### \$8.95/person

Chocolate and Vanilla ice cream with various toppings and candy

# **Trays**

(All trays serve about 20 people)
Trays can only be ordered for cocktail events

#### \$95.00

Cheese Filled Ravioli
Tossed in a tomato sauce with baby spinach

#### \$170.00

Chicken Sautee

Tossed with ziti, sundried tomatoes and mozzarella in a parmesan cream sauce.

Chicken Ziti Broccoli

Tossed with pasta, and broccoli in a parmesan cream sauce.

Buffalo Chicken Mac N Cheese

Pulled Pork Mac N Cheese

#### \$200.00

Lobster Ravioli

Tossed with a tomato parmesan cream sauce

\$250.00

Steak Tips and Rice Served Medium with basmati rice.

TO BOOK A FUNCTION, PLEASE CONTACT EVAN ROONEY

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM** 

# Beverage Options

Wow your guests with one of the following...

\$4.00/person

Champagne Toast

\$425.00

Champagne Cart
12 bottles of Champagne

\$525.00

Prosecco Cart 12 bottles of Mionetto Prosecco

\$175.00

Sangria Bowl

Serves 35-40 guests Flavors to include White Peach, Summer Punch, Apple and Cranberry, Red Berry

\$225.00

Malibu Rum Punch Bowl

Serves 30-35 guests

Different flavors of Malibu with cranberry juice, pineapple juice, and orange juice

\$225.00

Red Apple Martini Bowl

Serves 30-35 guests

Absolute Vodka with apple liquor, cranberry juice and apple cider and served in a martini glass with a caramel rim

\$225.00

**BWG Cosmo Martini Bowl** 

Serves 30-35 guests

Absolute Citron Vodka with triple sec, fresh squeezed limes and cranberry juice

\$225.00

Margarita Bowl

Serves 30-35 guests

TO BOOK A FUNCTION, PLEASE CONTACT

**EVAN ROONEY** 

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM** 

# Create Your Buffet

Buffets are often a popular choice when you are looking for a more social atmosphere; where people are up and mingling to choose their own dinner options. You can customize your buffet by choosing 1 starter, 2 entrée options, 2 side options and 1 dessert. Coffee and tea is included with all buffets. The buffet pricing is per person for your entire group. The prices listed above the entrees include the 1 starter, 2 entrée options, 2 side options and 1 dessert. Please contact us to customize your buffet, add a carving station, and/or for specific per person pricing.

# **Cold Appetizer**

#### **CHOOSE 1 OF THE FOLLOWING:**

International Cheese and fruit platter
Vegetable platter
Tomato Mozzarella Bruschetta

# **Starters**

#### **CHOOSE 1 OF THE FOLLOWING:**

Caesar Salad with shaved cheese and croutons
Fresh Garden Salad with house balsamic dressing
Harvest Salad
Greek Salad





TO BOOK A FUNCTION, PLEASE CONTACT EVAN ROONEY

(603).508.2610

BLACKWATERGRILL@GMAIL.COM

### Entrées

#### **CHOOSE 2 OF THE FOLLOWING:**

#### \$37.95/person

Eggplant Parmesan lightly breaded in our own tomato basil marinara sauce and served with pasta Chicken Parmesan lightly breaded in our own tomato basil marinara sauce and served with pasta Homemade Meatballs and Sweet Italian Sausage in a slow cooked tomato sauce Cheese Filled Ravioli tossed in a tomato sauce with baby spinach Chicken Ziti Broccoli tossed in a parmesan cream sauce Butternut Squash Raviolis tossed in a sage butter sauce Pasta Primavera pasta with mixed vegetables in a parmesan cream sauce

#### \$39.95/person

Chicken Sautee tossed with pasta, sundried tomatoes and mozzarella in a tomato parmesan cream sauce Grilled Sausage, Peppers, Mushrooms and Onions tossed in a tomato basil marinara sauce House Steak Tips served medium Chicken and Vegetable Stir Fry tossed with fresh seasonal vegetables and our house sauce Stuffed Chicken hickory smoked ham and boursin cheese stuffed chicken breast with panko bread crumb Sautéed Chicken and Fresh Sage served over lemon, white wine sauce, and pasta

#### \$43.95/person

Baked Haddock topped with crab meat herb stuffing Chicken Marsala tossed with sliced mushrooms and served over pasta in a marsala wine sauce Lobster Ravioli tossed with a tomato parmesan cream sauce

#### \$48.95/person

Seafood Scampi with shrimp, mussels, lobster, and scallops tossed in a parmesan cream sauce and served over pasta Steak and Shrimp Stir Fry tossed with fresh seasonal vegetables and our house sauce Honey Siracha Salmon served medium rare Herb Encrusted Salmon served medium rare Blackened Scallops served with Cajun seasoning

TO BOOK A FUNCTION, PLEASE CONTACT EVAN ROONEY

(603).508.2610

BLACKWATERGRILL@GMAIL.COM



# Sides

#### **CHOOSE 2 OF THE FOLLOWING:**

Seasonal Vegetables sautéed in a light butter
Penne Pasta with marinara or a light parmesan cream sauce
Basmati Rice
Roasted Red Bliss Potatoes
Garlic Bread

### Dessert

#### **CHOOSE 1 OF THE FOLLOWING:**

Warm Apple Crisp

Cheesecake with strawberry and chocolate sauce lce Cream Sundae Bar...additional \$5.00 per person

# **Carving Stations**

Pricing is additional per person		As a Meal with two sides and dessert
Sliced Turkey Breast	\$16.95/person	\$33.95/person
Prime Rib Roast	\$22.95/person	\$38.95/person
New York Strip Loin	\$22.95/person	\$39.95/person
Roast Tenderloin	\$24.95/person	\$42.95/person

TO BOOK A FUNCTION, PLEASE CONTACT
EVAN ROONEY

(603).508.2610

BLACKWATERGRILL@GMAIL.COM

# Choice Menu Plated Dinner

Plated and served dinners are a popular choice when you are looking for a more formal evening. We can arrange your seating to best suit your group with small or large tables We will print your customized menu with 1 starters, 3 entrée options, and 1 dessert. Coffee and tea is included. The pricing is based upon consumption of each entrée. The prices listed above each different entrée include the starter, entrées, and dessert. Please contact us to customize your event. For events over 20 guests, we require your guests to choose their options one week prior to the event. When you give us their dinner choices, please include their name that way we can print up name card with their dinner choice. Plated dinner events over 20 guests will have an additional \$150.00 charge for additional serving staff needed.

### **Starters**

#### **CHOOSE 1 OF THE FOLLOWING:**

Caesar Salad with shaved cheese and croutons Fresh Garden Salad with house balsamic dressing

### Entrées

#### **CHOOSE 3 OF THE FOLLOWING:**

\$36.95/person

Chicken Stir Fry

Tossed with fresh seasonal vegetables and our house sauce (Served vegetarian for \$34.95)

\$38.95

Chicken Parmesan

Served over pasta in a tomato sauce

#### Chicken Sautee

Served in a tomato and parmesan cream sauce with sundried tomatoes and baby spinach over pasta.

#### \$42.95/person

Steak and Shrimp Stir Fry

Tossed with fresh seasonal vegetables and our house sauce

#### Boursin Stuffed Chicken

Hickory smoked ham and boursin cheese stuffed chicken breast with panko bread crumb and topped with boursin cheese sauce

#### House seasoned Steak Tips

Served Medium

TO BOOK A FUNCTION, PLEASE CONTACT EVAN ROONEY

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM** 

## **Entrées Continued**

#### \$44.95/person

Herb Crumb Encrusted Salmon Served with a lemon caper mayo

> Grilled Strip Steak Served medium

Chicken Marsala
Tossed with a white wine sauce, mushrooms and pasta.

# \$45.95/person Baked Haddock

Topped with a crab meat herb stuffing

# **\$48.95/person**Seared Scallops

Blackened Scallops served with saffron citrus aioli

#### \$55.95/person

Surf and Turf

8-ounce petit filet served with two stuffed shrimp

All entrées that do not include pasta with them are served with a side of seasonal vegetables and the potatoes of the day.

# Dessert

#### **CHOOSE 1 OF THE FOLLOWING:**

Warm Apple Crisp Cheesecake with strawberry or chocolate sauce

TO BOOK A FUNCTION, PLEASE CONTACT EVAN ROONEY

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM** 

43 PELHAM ROAD, SALEM, NEW HAMPSHIRE 03079 Phone: 603-328-9013 FAX: 603-328-9014

WWW.THEBLACKWATERGRILL.COM

# Our Local Friends

#### **CAKES & PASTRIES:**

Fisichelli's Pastry Shop

978-682-7774 55 Union Street, Lawrence, MA

Fredrick's Pastries

25 S River Rd, Bedford, NH 603-647-2253

Jacques Pastries

128 Main St, Suncook, NH 603-485-4035

Auntie K's Cookies, Cupcakes, & More

Tcup57@yahoo.com 603-425-8821

#### **ENTERTAINMENT**:

Get down tonight DJ

59 Stiles rd North, Suite Salem NH 603-890-1204 888-411-DOWN

Good time DI's

68 Stiles Rd Ste A4, Salem, NH 603-890-3866

#### FLOWERS:

Ford Flower Co

83 S Broadway Salem, NH 03079 603-893-955

**Exquisite Flowers** 

30 Bridge St, Pelham, NH 603-635-8844

Flowers by Steve

14 Cross rd Haverhill, MA 01835 978-521-5696

#### HOTELS:

La Quinta

8 Keewaydin Dr, Salem NH 603-893-4722

Holiday Inn

8 Keewaydin Dr, Salem NH 877-859-5095

#### SPAS AND SALONS:

**Dolce Vita Salon** 

127 Rockingham rd rte.28 Windham NH 603-437-1199

Hi-Maintenance Salon and Spa

254 N. Broadway Suit 109 Salem, NH 603-898-6740

Bella Viaggio Salon and Spa

183 Rockingham Rd Windham NH 603-898-9222

TO BOOK A FUNCTION, PLEASE CONTACT EVAN ROONEY

(603).508.2610

**BLACKWATERGRILL@GMAIL.COM**