

WEDDINGS AT *Pimmy's*

135 Congress Street, Portsmouth, NH 03801 | 888-603-JAZZ



WEDDING PACKAGES

ALL PACKAGES INCLUDE:

- A Dedicated Event Manager Day of the Event
- Private Menu Tasting for up to 4 Guests
- Access to the Hospitality Suite
- White Floor-Length Linens and Choice of Napkin Color
- Long Event Tables and Chairs
- China, Flatware, and Stemware
- Use of Jimmy's Event Space for Five Hours
- Wedding Cake Cutting and Plating Service
- One-Hour Open Bar during the Cocktail Reception

LEGEND PACKAGE

One-Hour Level One Bar, Two Signature Cocktails, Four Passed Hors d'oeuvres, Imported and Domestic Cheese Display

Three Course Plated Dinner to Include:

- Handcrafted Plated Salad
- Selection of Two Plated Entrees or 1 Duet (Vegetarian option will be available)
- Wedding Cake Cutting and Plating Service
- Local Coffee and Tazo Tea Service

ICON PACKAGE

One-Hour Level One Bar & Two Signature Cocktails, Five Passed Hors d'oeuvres, Imported and Domestic Cheese and Charcuterie Display

Three Course Plated Dinner to Include:

- Handcrafted Plated Salad
- Selection of Two Plated Entrees or 1 Duet (Vegetarian option will be available)
- Prosecco Toast
- Wedding Cake Cutting and Plating Service
- Late-Night Snack Enhancement
- Local Coffee and Tazo Tea Service

GRAMMY PACKAGE

One-Hour Level One Bar, Two Signature Cocktails, Four Passed Hors d'oeuvres, Imported and Domestic Cheese Display

Stations Dinner to Include:

- Two Handcrafted Salads
- Two Composed Dinner Entrees with Seasonal Accompaniments
- Chef Attended Carving Station
- Pasta Station with Accompaniments
- Wedding Cake Cutting and Plating Service
- Late-Night Snack Enhancement
- Local Coffee and Tazo Tea



Anna Solo Photography

Erika Follansbee Photography

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

COLD

Tomato Basil Bruschetta, Garlic Crostini (DF) (VEGAN)
Spinach and Feta Turnover, Curry Cream
Spinach and Cream Cheese Stuffed Mushroom Caps (GF)
Seared Tuna, Yuzu Vinaigrette, Black Garlic Shoyu, Fennel Aioli (DF)
Salmon Tartare, European Cucumber (GF) (DF)
Beef Carpaccio, Baguette, Herbed Cream
Traditional Shrimp Cocktail Skewer, Cocktail Sauce (GF) (DF)
Maplebrook Farms Caprese Skewer, Aged Balsamic (GF)
Tuna Poké Spoon (DF)
Watermelon, Mint, Cucumber Skewer (GF) (DF) (VEGAN)

HOT

Peeky Toe Crab Cake, Rémoulade (DF)
Vegetable Samosa, Tamarind Sauce (DF) (VEGAN)
Baked Oyster, Spinach, Bacon Breadcrumbs
Bacon Wrapped Scallop, Maple Brown Sugar Glaze (GF) (DF)
Three Cheese Macaroni Fritter
Harissa Spiced Crispy Cauliflower, Tzatziki Sauce (GF)
Valencia Paella Bites (GF)
Petite Beef Wellington, Truffle Crème Fraiche
Lobster Rangoon, Duck Sauce
Mini Vegetable Spring Rolls, Ponzu Sauce (DF)
Butchers Blend Meatballs, Sofrito
Hot Maple Fried Chicken-Quick Pickle Skewer (GF)

PLATED DINNER OFFERINGS

SALADS

Jimmy's Caesar, Baby Romaine, Garlic Croutons, Oven Roasted Tomatoes, Shaved Parmesan, Caesar Dressing
Farmers Market Salad, Curly Carrots, Tri-Colored Cherry Tomatoes, Cucumber, Watermelon Radish,
Citrus Vinaigrette (GF) (DF)

Little Gem Lettuce, Applewood Smoked Bacon, Pickled Red Onions, Toasted Walnuts, Cucumber,
Apple Cider Vinaigrette (GF) (DF)

Lef Farms Baby Kale and Market Greens, Candied Pecans, Fig, Goat Cheese, Pickled Red Onions,
Balsamic Dressing (GF)

ENTRÉE SELECTIONS

Misty Knolls Seared Chicken, Garlic Jus (GF) (DF)

Seared Northern Harvest Salmon, Champagne Butter Sauce, Charred Leek Barigoule (GF)

Grilled Atlantic Salmon, Dill and Garlic Cream, Crispy Capers (GF)

Slow Roasted Burgundy Beef Short Rib, Braising Liquids, Gremolata (GF) (DF)

Pan Seared Halibut, Caper Berries, Butter Sauce (GF)

Cider Brined Frenched Pork Chop, Bacon Jam, Apple Brandy Jus (GF) (DF)

Stuffed Chicken Breast, Mozzarella, Basil, Roasted Tomato, Sauce Aurore (GF)

Grilled NY Strip, Shallot Jam, Port Wine Demi-Glace (GF) (DF)

Grilled Atlantic Swordfish, Braised Fennel Jam, Lemon Butter Sauce (GF)

Pepper Dusted Beef Tenderloin, Cabernet Demi, Caramelized Cipollini Onions (GF) (DF)

DUET ENTRÉE

Pair a Grilled Four Ounce Filet of Beef Tenderloin with One of the Following:

Butter Poached Maine Lobster Tail, Lemon Butter Sauce (GF)

Jumbo Lump Crab Cake, Whole Grain Mustard Sauce

Jumbo Garlic Butter Basted Shrimp, Chimichurri (GF)

STARCH OPTIONS

Whipped Yukon Potatoes - Potato Gratin - Mushroom Risotto - Confit Fingerlings

Mashed Sweet Potatoes - Potatoes Lyonnaise - Polenta

STATIONS DINNER OFFERINGS

SALADS

Select Two:

Heirloom Tomato and Cucumber-Fennel Panzanella, Red Wine Vinaigrette (DF)

Caesar, Grilled Hearts of Romaine, Parmesan Frico, Blistered Tomatoes, Caesar Dressing, Croutons

Grilled Jumbo Asparagus, Shaved Parmesan, Honey, Herb Vinaigrette (GF)

Lef Farms Spicy Greens, Shaved Carrot, European Cucumber, Cherry Tomatoes, Citrus Vinaigrette (GF) (DF)

Vine Ripe Tomatoes, Fresh Mozzarella, Aged Balsamic, Basil (GF)

ENTRÉE SELECTIONS

Select Two:

Grilled Atlantic Salmon, Dill and Garlic Cream, Capers (GF)

Slow Roasted Burgundy Beef Short Rib, Potato Gratin, Braising Liquids, Gremolata (GF)

Chicken Saltimbocca, Sage, Prosciutto, Provolone, Marsala Jus (GF)

Pan Seared Halibut, Caper Butter Sauce (GF)

Cider Brined Frenched Pork Chop, Sweet Potato Puree, Bacon Jam (GF)

Petite Beef Tenderloin, Chateaubriand Sauce, Mushroom Confit (GF) (DF)

Grilled Atlantic Swordfish, Roasted Potatoes, Asparagus, Lemon Butter Sauce (GF)

Pepper Dusted Beef Tenderloin, Cabernet Demi, Caramelized Cipollini Onions (GF) (DF)

Marinated Cauliflower Steak, Cashew Cream, Chimichurri, Toasted Pine Nuts, Golden Raisins (GF)

PASTA STATION

Select One:

Pan Flashed Gnocchi, Sherry Cream Sauce, Cured Tomatoes, NH Mushrooms, Roasted Squash

Ratatouille Lasagna, Lemon Ricotta, Roasted Tomato Sauce (GF)

Orecchiette with North End Italian Sausage, Broccoli Rabe, Chili Pepper, Olive Oil (DF)

Italian Bread, Aged Balsamic, Imported Cheese, Olive Oil

CARVING STATION

Select One:

Pepper Crusted Beef Tenderloin (GF) (DF), Sauce Au Poivre (GF) (DF), Horseradish Cream

Hardwood Smoked Pork Loin, Maple Miso Glaze, Asian Slaw (DF)

Citrus Brined Turkey Breast, Herb Gravy, Cranberry Aioli



Glenn Livermore Photography



Lindsay Hackney Photography



Little Redd Photography

ENHANCEMENTS

SEAFOOD BAR

Selection of New England Oysters (GF) (DF)
Poached Jumbo Shrimp Cocktail (GF) (DF)
Cured Atlantic Salmon, Dill Cream Cheese
(GF), Capers, Local Horseradish, Cocktail
Sauce, Seasonal Mignonette, Tabasco

ANTIPASTO

Selection of Cured Meats and Cheeses,
Grilled and Marinated Vegetables,
Pita Bread

MINI LOBSTER ROLLS - MKT

Fresh Maine Lobster Meat, Baby Lettuce,
Celery, Kewpie Mayo, Brioche

CARVING STATION SELECTIONS

Prime Rib, Horseradish Cream, Au Jus (GF),
Dinner Rolls

Seared Turkey Breast, Sage Gravy,
Dinner Rolls

CRUDITÉ

Selection of Raw and Lightly Blanched
Vegetable, Homemade Ranch and
Hummus Dip (GF)

SHRIMP COCKTAIL

Creole Poached Shrimp, Cocktail Sauce,
Fresh Grilled Lemons (GF) (DF)

LATE-NIGHT

SOFT PRETZELS

Honey Mustard, Beer Ale Cheese

THE PUB

Chicken Fingers
Old Bay French Fries
Pigs in a Blanket
Jalapeno Poppers
Assorted Dipping Sauces

SLIDER BAR

Select Two:

Black Bean Patty, Beef and Cheddar,
Petite Crab Cake, BBQ Pulled Pork
Lettuce, Tomato, Onion, Pickles, Condiments

ASSORTED FLATBREADS

Four Cheese
Artisan Pepperoni
Seasonal Vegetable, with Alfredo Cream,
Imported Cheese

SWEETS

JIMMY'S COOKIE JAR

Assorted Cookies

ASSORTED DESSERT DISPLAY

Select Four:

Crème Brûlée (GF),
Mini Blueberry Cheesecake (GF),
Chocolate Mousse Cup (GF), Macarons
Whoopie Pie, Fruit Tartlet, Berry Shortcake
Trifle, Primavera Strip Cake, Mini Boston
Cream Pie, Blueberry Cobbler

CANNOLI BAR

Mini Traditional and Chocolate Coated
Cannoli Shell with Ricotta,
Mini Chocolate Chips, Crushed Oreos,
Rainbow Sprinkles, Chopped Pistachios

HOSPITALITY SUITE MENU

10 Person Minimum

CONTINENTAL BREAKFAST

Assorted Individual Yogurts (GF)
House-made Granola with Toasted Nuts and Sundried Fruit (GF) (DF)
Seasonal Sliced Fruit and Berries (GF) (DF) (VEGAN)
Bakers Basket-Danish, Croissants, and Seasonal Muffins
Whipped Butter and Local Preserves
Chilled Juices, Local Coffee, and Tazo Tea

LIGHT LUNCH

Mediterranean Pasta Salad
Chef's Presentation of Assorted Sandwiches
Appropriate Accompaniments
Assorted Cape Cod Kettle Chips (GF)
Assorted Cookie Jar
Soft Drinks, Bottled Water, Local Coffee, and Tazo Tea

ELLE'S

Chicken Caesar Wraps
Bruschetta Avocado Toast (DF)
Artisan Cheese Display
Tuna Avocado Wraps (GF) (DF)
Chocolate Dipped Strawberries (GF)

JIMMY'S

Bourbon Mixed Nuts (GF) (DF)
Kettle Chips with Onion Dip (GF)
Artisan Cheese and Charcuterie
Korean Pork Bao Buns (DF)
Cheeseburger Sliders

ADDITIONAL BEVERAGES - ON CONSUMPTION

Still and Sparkling Water
Assorted Soft Drinks
Red Bull Energy Drinks
Mimosas
Bloody Mary Mix and Titos Vodka
Local Craft Beers



Anna Solo Photography



Jamie Mercurio Photography



Anna Solo Photography

BAR / BEVERAGES

LEVEL ONE PACKAGE	LEVEL TWO PACKAGE	BEER & WINE PACKAGE
BEER SELECTION Bud Light, Modelo, Great Rhythm Squeeze IPA, Stowe Semi-Dry Cider, High Noon, N/A Beer	BEER SELECTION Bud Light, Modelo, Great Rhythm Squeeze IPA, Stowe Semi-Dry Cider, High Noon, N/A Beer	BEER SELECTION Bud Light, Modelo, Great Rhythm Squeeze IPA, Stowe Semi-Dry Cider, High Noon, N/A Beer
WINE SELECTION Silver Gate Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling	WINE SELECTION Silver Gate Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling	WINE SELECTION Silver Gate Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling
LIQUOR Grainger's Organic Vodka, Bombay Sapphire, Mi Campo Blanco, Bacardi, Captain Morgan, Maker's Mark, Dewars White Label, Bulleit Rye, Jack Daniels, Jameson, Bailey's, Kahlua	LIQUOR <i>Includes all Level One Liquors +</i> Grey Goose, Hendricks, Goslings, Courvoisier VS, Woodford Reserve Bourbon, Basil Hayden Dark Rye, Johnnie Walker Black, Glenlivet 12 year	

Brand availability subject to change

Champagne Toast - Pricing available upon request

Wine Service During Dinner - Pricing is based per bottle. Wine list available upon request.

SIGNATURE DRINK INSPIRATION

Drinks shown are for inspiration and not limited to this list

CLASSICS

Espresso Martini

Vodka, Coffee Liqueur, Espresso

Margarita

Tequila, Lime, Simple Syrup,
Orange Liqueur

Bee's Knees

Gin, Honey Syrup, Lemon

Aperol Spritz

Prosecco, Aperol, Soda Water

Old Fashioned

Whiskey, Simple Syrup, Bitters,
Orange

Gin & Tonic

Gin, Tonic Water, Lime

SPECIALTIES

Apple Cider Marg

Tequila, Lemon, Orange Liqueur,
Apple Cider

Coconut Mojito

Coconut Rum, Mint, Lime, Simple
Syrup, Club Soda

Pomegranate Martini

Vodka, Pomegranate, Simple Syrup,
Lime

Cherry Rickey

Tequila, Luxardo, Lime, Cherry Simple
Syrup, Club Soda

Portsmouth Pear

Vodka, Pear Liqueur, Ginger Liqueur,
Lemon, Sparkling Wine, Club Soda

MOCKTAILS

The No Kick Mule

Cranberry, Thyme Syrup, Lime, Ginger Beer

Pomegranate Dream

Pineapple, Pomegranate, Earl Grey Simple Syrup

Strawberry Basil Lemonade

Strawberries, Basil, Lemon Juice, Simple Syrup, Soda Water

ADDITIONAL INFORMATION

DEPOSITS & PAYMENTS

A deposit in the amount of the Venue Fee is due upon signing the contract. The date and space is not guaranteed until a signed contract with deposit is received. A second deposit of 50% of the estimated total is due 6 months prior to the wedding date. The final balance is due 14 days prior to the event date based on your final guest count.

FOOD & BEVERAGE

All food and beverage must be consumed on premise and purchased and served by Jimmy's. Food and beverages are not permitted to be brought in or removed. This includes alcoholic beverages.

MENUS

The culinary team at Jimmy's chooses to use seasonal and locally grown produce whenever possible. Because the menus are seasonally driven, not all menu items will be available year-round. All menus should be submitted a minimum of 30 days prior to the event.

PRICING

Pricing of all packages are subject to change based on market fluctuations; up to 5% annually. Venue Fees and Food and Beverage Minimums vary based on the day of the week and time of year.

GUARANTEES

A final guest guarantee is required 14 days prior to the event. This also applies to specific entrée counts for plated meals (for example, 25 fish and 30 chicken). Place cards are required for all plated meals. Each card must contain the guest's name, table number (if applicable), meal selection and any dietary restrictions or allergies.

TAX & SERVICE FEES

A 8.5% NH State Tax and 20% taxable Service Fee will be added to all food and beverage charges. All taxes and fees are subject to change.

PARKING

Parking options include Portsmouth's Hanover Garage at 2 Hanover Street and Foundry Place Garage at 100 Foundry Place - both in downtown Portsmouth, NH and within walking distance to Jimmy's Jazz & Blues Club. On-street parking and parking lots both metered & unmetered are also available.