

THE **GULF STREAM**

BAR & GRILLE

CATERING AND PRIVATE EVENTS PACKAGE

1 LAGOON ROAD
EAST PASSAGE YACHTING CENTER
PORTSMOUTH, RI

gulfstreambar.com 401-293-0930 info@gulfstreambar.com

welcome

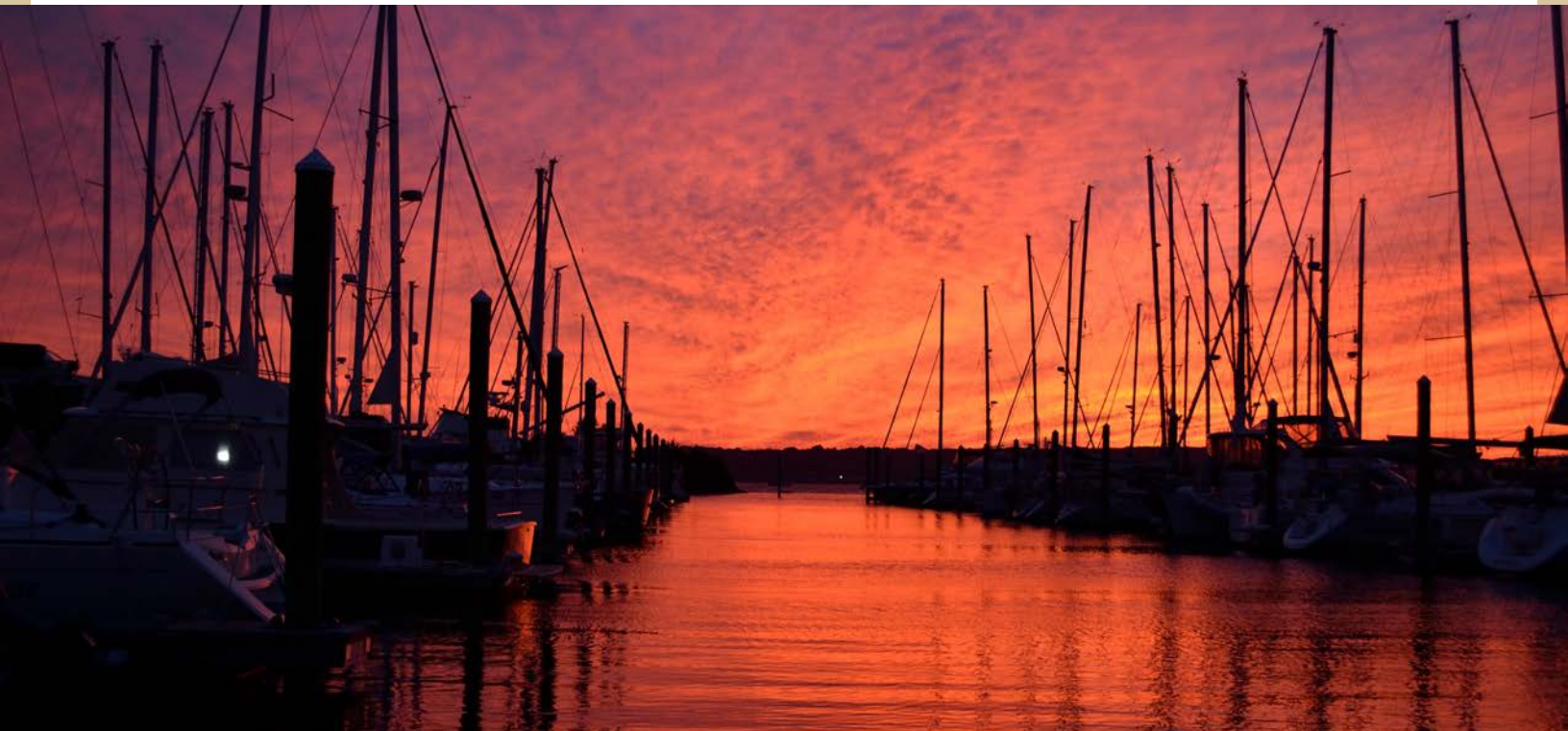
Located at the scenic East Passage Yachting Center in Portsmouth, RI,
The Gulf Stream Bar & Grille offers a comfortable setting with picturesque views - ideal for:

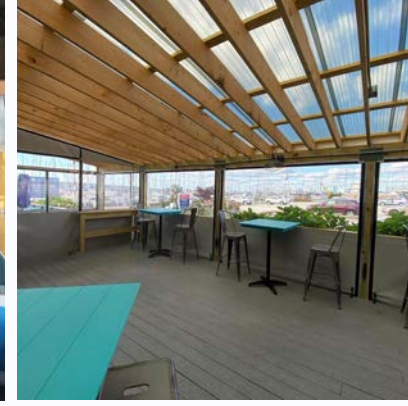
holiday parties
birthdays
anniversary celebrations
business meetings/networking events
bridal/baby showers
rehearsal dinners
memorial gatherings

We are housed in an original Quonset Hut, built in 1942 as part of the US Navy's PT-Boat Training Center at Melville. The space was converted into a restaurant over 30 years ago and began operation as The Gulf Stream Bar and Grille in May, 2016. Our creative menu offers coastal cooking with a New England Twist - featuring delicious recipes from regions along the Gulf Stream with our own local flair. We use only the highest quality products, locally sourced and organic when possible. All of our dishes are house-made with the freshest ingredients and we proudly support our local farmers and fishermen.

We offer a unique setting to celebrate your special occasion.

FOR PLANNING ASSISTANCE,
PLEASE CONTACT READA AT 401-293-0930
OR EMAIL INFO@GULFSTREAMBAR.COM





Our Events Facilities

We have several options available to best suit your event needs.

Our private dining room is fully enclosed with beautifully restored barn doors, offering an intimate setting for your special occasion. We can accommodate up to 25 seated guests at either small tables or long rectangular tables, or 35 guests for a standing room only reception.

Our main dining room offers beautiful views of the marina and an open, semi-private space. The dining room can accommodate up to 50 seated guests.

Our three-season outdoor patio and bar is a partially enclosed and heated space offering a fun, casual area for gatherings. The patio can accommodate up to 75 guests for casual cocktail events.

Group Minimums and Restaurant Buy-Outs

Our event spaces are available individually or as a combined space for larger groups. There is an event minimum based on time of day, time of year and space required. Each event is allotted three hours for the space rental. Please contact us for prices and availability.

Menu Selection & Guest Count

To allow for adequate preparation, menu selections and guest counts must be completed no later than 7 days before the event date. All menu prices include non-alcoholic beverages. Various bar options are available.

Decorations

Your space is available up to one hour in advance for decorating. **Please do not decorate with balloons, glitter or confetti.**

Methods of Payment

The Gulf Stream Bar & Grille accepts MasterCard, Visa, American Express, Discover, cash or checks. The prices on the menu do not reflect the 20% gratuity and 8% meal tax that will be applied to the final bill. **Payment is required upon completion of event.** Additional charges for multiple credit card payment. A maximum of four credit cards may be used for any one event. Cancellations must be made no less than seven (7) days prior to the scheduled event.

The Gulf Stream Bar & Grille reserves the right to inspect and control all functions. No outside food or alcohol is allowed. We also practice responsible alcohol service and reserve the right to limit or stop service to any person or persons who are visibly intoxicated or are disturbing the peace. Liability for damage will be charged accordingly. The Gulf Stream Bar & Grille will not assume responsibility for the loss of gifts, envelopes and personal items.

brunch buffets

Minimum 20 people

Brunch Tier 1 - \$20 per person

SCRAMBLED EGGS
CHOICE OF SAUSAGE OR BACON
CHOICE OF WAFFLES OR SWEET POTATO HASH BROWNS

Brunch Tier 2 - \$28 per person

CHOICE OF VEGGIE OR BACON FRITATAS
CHOICE OF HOUSE SMOKED SALMON OR CRAB CAKES
CHOICE OF WAFFLES OR SWEET POTATO HASH BROWNS
CHOICE OF BACON OR SAUSAGE

BRUNCH ADD ONS:

ASSORTED MUFFINS & BAGELS - \$3 per person
FRUIT PLATTER - \$5 per person
VEGGIE PLATTER - \$5 per person
CAJUN DEVILED EGGS - \$7 per person
SHRIMP COCKTAIL - \$9 per person

All Brunch Buffets include coffee, juice and tea



appetizer buffets

Minimum 20 people

Appetizer Tier 1

Choice of Two - \$16 per person

Each Additional Item - \$7 per person

VEGGIE PLATTER
CHEESE & CRACKERS
CAJUN DEVILED EGGS
HUSH PUPPIES
CHICKEN TENDERS
CUBAN MOJO CHICKEN BITES
MAC & CHEESE

Appetizer Tier 2

Choice of Two - \$21 per person

Each Additional Item - \$9 per person

SHRIMP COCKTAIL
GUMBO DIP
SMOKED SALMON
CALAMARI
JAMAICAN JERK WINGS (+\$1)
GOURMET CHEESE & CRACKERS
CAJUN MEATBALLS

ADDITIONAL OPTIONS:

Appetizer Tier 3

CHOICE OF ANY TWO ITEMS FROM TIER 1 AND
ONE ITEM FROM TIER 2 - \$25 per person

Appetizer Tier 4

CHOICE OF ANY FOUR APPETIZERS FROM TIER 1 & TIER 2 - \$37 per person



entree buffets

Minimum 20 people

One Entrée & 2 sides - \$24 per person

Two Entrées & 2 sides - \$28 per person

Three Entrées & 3 sides - \$32 per person

Entrée Options

GUINNESS BEEF STEW
GUMBO
DEBRIS
CARIBBEAN PULLED PORK
CAJUN MEATLOAF
LEMON CAPER HAKE
SPICY HAKE CRIOLLA
GRILLED BBQ CHICKEN
GRILLED PINEAPPLE CHICKEN

Sides Options

CUBAN BLACK BEANS
SAUTEED VEGGIES
SMASHED POTATOES
RICE
COLE SLAW
MAC & CHEESE
SWEET POTATO TOTS

ADDITIONAL OPTIONS:

HOUSE SALAD - \$5 per person

SEASONAL SALAD - \$6 per person

NEW ENGLAND CLAM CHOWDER - \$7 per person

ANY ITEM FROM APPETIZER TIER 1 - \$7 per person

ANY ITEM FROM APPETIZER TIER 2 - \$9 per person

HOUSE-MADE DESSERT(seasonal selections available upon request) - \$7 per person



taco bar

Minimum 20 people

Two Taco Choices & Two Sides - \$19 per person
Three Taco Choices & Three Sides - \$23 per person

Taco Choices

DEBRIS
PULLED PORK
SAUTEED VEGGIES
GRILLED CHICKEN

Includes soft taco shells, avocado crema, pineapple salsa, shredded cheese and lettuce

Sides

CUBAN BLACK BEANS
SAUTEED VEGGIES
SMASHED POTATOES
RICE
COLE SLAW
MAC & CHEESE
SWEET POTATO TOTS

slider bar

Minimum 20 people

Two Sliders & Two Sides - \$22 per person
Three Sliders & Three Sides - \$26 per person

Slider Choices

DEBRIS
PULLED PORK
BLACK-EYED PEA & PORTOBELLO BURGER
CARIBBEAN JERKED BURGER
BBQ CHICKEN BOMB
CAJUN SLOPPY JOE
GRILLED CHICKEN

Sides

CUBAN BLACK BEANS
SAUTEED VEGGIES
SMASHED POTATOES
RICE
COLE SLAW
MAC & CHEESE
SWEET POTATO TOTS

ADDITIONAL ADD-ONS FOR BOTH TACO & SLIDER BARS:

HOUSE SALAD - \$5 per person
SEASONAL SALAD - \$6 per person
NEW ENGLAND CLAM CHOWDER - \$7 per person
ANY ITEM FROM APPETIZER TIER 1 - \$7 per person
ANY ITEM FROM APPETIZER TIER 2 - \$9 per person
HOUSE-MADE DESSERT (seasonal selections available upon request) - \$7 per person

plated dinners

ALL DINNERS INCLUDE
HOUSE SALAD OR NEW ENGLAND CLAM CHOWDER
MINIMUM 15 PEOPLE, MAXIMUM 25 PEOPLE

J-24 - \$26 per person

CHOOSE THREE OPTIONS:

DEBRIS SANDWICH
FRIED FISH PO BOY
GRILLED CHICKEN SANDWICH WITH BACON & CHEESE
CARIBBEAN PULLED PORK SANDWICH
BLACK EYED PEA AND PORTOBELLO VEGGIE BURGER
SEASONAL SALAD or FARM GREENS SALAD WITH GRILLED CHICKEN

**sandwiches served with french fries*

ADD DESSERT FOR \$7 PER PERSON

S-Boat - \$33 per person

CHOOSE THREE OPTIONS:

CARIBBEAN PULLED PORK or DEBRIS PLATTER
Served with Cuban Black Beans & Rice
BBQ CHICKEN
Served with Cuban Black Beans and House Slaw
BERMUDA FISH CHOWDER
SEASONAL SALAD WITH GRILLED CHICKEN OR GRILLED SHRIMP
MOFONGO (vegan) *spicy
choice of TOFU or GRILLED SHRIMP
CHOICE OF TWO DESSERTS FROM OUR SEASONAL SELECTIONS

ADD FAMILY STYLE APPETIZERS

GULF STREAM CALAMARI - \$8 per person
*Rings flash fried and tossed in a spicy cherry pepper and
lemon cream sauce with chourico*

JAMAICAN JERKED WINGS - \$8 per person
Fried and tossed in a sweet and spicy jerk sauce

HUSHPUPIES - \$6 per person
cornmeal batter mixed with scallions, served with maple-chipotle aioli

plated dinners continued

ALL DINNERS INCLUDE
HOUSE SALAD OR NEW ENGLAND CLAM CHOWDER
MINIMUM 15 PEOPLE

12 METER - \$35 per person

CHOOSE FOUR OPTIONS:

GRILLED BBQ CHICKEN

Served with House Slaw & Cuban Black Beans

PULLED PORK PLATTER

served with Cuban Black Beans & Rice

DEBRIS PLATTER

served with Vegetable of the Day & Sweet Potato Tots

GRILLED PINEAPPLE CHICKEN

Served with Vegetable of the Day & Rice

CAJUN MEATLOAF PLATTER

served with Sweet Potato Tots & Vegetable of the Day

LEMON CAPER HAKE OR SPICY HAKE CRIOLLA

served with Vegetable of the Day & Rice

MOFONGO (vegan) *spicy

choice of TOFU or GRILLED SHRIMP

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HUSHPUPIES - \$6 per person

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we look forward to hosting you and your guests!

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