



JUMPIN' JAY'S

FISH CAFE

PRIVATE DINING

Welcome to Jumpin' Jay's Fish Café where attentive service, a comfortable atmosphere, and great food help to exceed our guest expectations. We make it our goal to take care of all your needs to ensure your day is an enjoyable and memorable event.

Hold your next business meeting, special occasion celebration, or rehearsal dinner in the heart of historical downtown Portsmouth. We offer both completely private and casual dining facilities to suit a wide array of event possibilities. We can assist you with all the details to create a successful event and assure all the components of your event are coordinated professionally by our staff.

Please take some time to review our menus and let us know if we can do anything to further accommodate your event.

Please contact Stacy Kelley: stacy@jumpinjaysfishcafe.com or 603.766.3474 to reserve your private dining event today!

GENERAL INFORMATION

Please use this private dining packet as a guideline to give you general ideas and pricing. We are always willing to work with your needs to be sure your event is successful.

FOOD & BEVERAGE

All food and beverage is to be provided by Jumpin' Jay's Fish Café with an exception to celebration cakes. If cakes are brought to the restaurant, dishes, silverware and candles may be provided along with complimentary cake cutting service.

Jumpin' Jay's menus regularly change with the seasons, making the following menus subject to change. Any event or menu changes must be made 72 hours prior to the date of the event.

ROOM MINIMUMS, GUARANTEES & CANCELLATIONS

Jumpin' Jay's Fish Café does not charge a room fee, rather a pre-determined room minimum is requested. This minimum is dependent on the space being used, time of day, day of the week, and time of the year. If food and beverage consumption does not meet the minimum guarantee you will be charged for the remaining balance as a room fee.

Your event is not guaranteed until Jumpin' Jay's Fish Café receives the signed contract. In addition, a final guaranteed guest count is due 48 hours prior to the event. On the day of your event you will be charged the final guaranteed guest count. The use of our regular menu is available to parties of 18 or less. There is a \$45 per person charge applied to the bill in the event that there are missing guests from the confirmed guest count.

Cancellations must be made 72 hours prior to the date of the event, after which, the minimum guarantee will be charged.

TAX & GRATUITY

The predetermined room minimum does **not** include a 8.5% tax and a 20% service charge. The 20% service charge is applied to unmet minimums.

DECORATIONS

A Jumpin' Jay's staff member will be happy to provide you with recommendations for floral and decoration needs. We will not permit the affixing of anything to the wall, floor or ceiling. We provide our own equipment including tables, chairs, table cloths, dishes, glassware, napkins, serving dishes and candles. If your function requires other styles, colors and sizes than we offer, we can arrange rental of those items with a potential additional fee.

AUDIO-VISUAL CAPABILITIES

- LCD Projector: PC & Mac compatible, 3000 Lumens, HDMI cable included - \$50
- Complimentary use of presentation screen
- Wi-Fi & hardwired internet access

DINNER - SUMMER HOURS

Monday - Thursday 5:00-9:30
Friday & Saturday 5:00-10:00
Sunday 5:00-9:00

DINNER - WINTER HOURS

Sunday - Thursday 5:00-9:00
Friday & Saturday 5:00-10:00

ROOM MINIMUMS & CAPACITIES

RAW BAR DINING ROOM

Our Raw Bar dining room is perfect for larger gatherings more formal in nature, such as rehearsal dinners, business meetings, and other special occasions. The room sits at the front of the restaurant with downtown street views and just the right amount of privacy. This location can be set up in a variety of ways to suit your occasion.

DINNER

Sunday - Thursday	\$3,000.00
Sunday - Thursday (Memorial Day to Columbus Day)	\$4,000.00
Friday - Saturday	\$6,000.00
Friday - Saturday (Memorial Day to Columbus Day)	\$7,000.00

CAPACITY

Seated Dinner: 60 guests
Cocktail: 80 guests

CONGRESS STREET DINING ROOM

The Congress Street dining room is a semi-private space with a view of downtown Portsmouth right on Congress Street. This room with a view is ideal for presentations, guest speakers, or a cocktail style event.

DINNER

Sunday - Thursday	\$2,000.00
Sunday - Thursday (Memorial Day to Columbus Day)	\$3,000.00
Friday - Saturday	\$4,500.00
Friday - Saturday (Memorial Day to Columbus Day)	\$5,000.00

CAPACITY

Seated Dinner: 30 guests
Cocktail: 40 guests
Seated Dinner with Cocktail Hour: 20 guests

OYSTER BAR DINING ROOM

The Oyster Bar is a semi-private space with close proximity to our oyster bar where you can see our chefs hard at work preparing all our raw bar items. This fun and energetic location is perfect for a more casual gathering of friends and family or for a more laid back business event.

DINNER

Sunday - Thursday	\$800.00
Sunday - Thursday (Memorial Day to Columbus Day)	\$1,000.00
Friday - Saturday	\$1,500.00
Friday - Saturday (Memorial Day to Columbus Day)	\$2,000.00

CAPACITY

Seated Dinner: 18 guests, 14 guests with presentation
Cocktail: 30 guests

PASSED HORS D'OEUVRES

Hors D'oeuvres are priced \$2.50 / \$3.50 per piece with a minimum of 25 pieces per platter

TIER ONE:

\$2.50 per piece

SPICY CHARRED CAULIFLOWER BITES
GINGER AIOLI AND SOY GLAZE

CHERRY TOMATO BRUSCHETTA
GOAT CHEESE CRUMBLE,
TOASTED PISTACHIO, CROSTINI

SEASONAL ARANCINI
SPICY TOMATO SAUCE

MANDARIN CHICKEN SKEWERS
TOASTED SESAME AND PEANUT CRUMBLE

CLAM FRITTERS
HOUSE TARTAR SAUCE

BAKED SWEET CHILI GLAZED SALMON
SLICED CUCUMBER, SESAME SEEDS, WASABI AIOLI

TIER TWO:

\$3.50 per piece

GRILLED BEEF CROSTINI
GOAT CHEESE MOUSSE, PICKLED RED ONION

MINIATURE CRAB CAKE
NEW ORLEANS REMOULADE

BANG BANG SHRIMP

BACON WRAPPED SCALLOP

TUNA POKE BITE
AVOCADO, SEASONED SOY, SESAME SEEDS,
HOUSE CRACKER

MAKI SUSHI ROLL
CUCUMBER, AVOCADO, WASABI, SPICY AIOLIS
CHOICE OF: SPICY TUNA OR SPICY SALMON

RAW BAR

OYSTERS

EACH 3 1/2 DOZEN 17.5 DOZEN 35

COCKTAIL SHRIMP

EACH 3.5 1/2 DOZEN 19 DOZEN 38

LITTLENECK CLAMS

EACH 1.5 1/2 DOZEN 8.5 DOZEN 16

HALF LOBSTER TAIL IN SHELL

EACH 7.5

Please notify your server of any food allergies

THREE COURSE DINNER MENU \$50

SALAD

MIXED GREEN SALAD

MIXED GREENS, RED RADISH, CHERRY TOMATOES,
JULIENNED CARROTS, ENGLISH CUCUMBER,
BALSAMIC THYME VINAIGRETTE

STRAIGHT UP CAESAR SALAD

HEARTS OF ROMAINE, GARLIC HERB CROUTONS, PARMESAN

ENTRÉE

HADDOCK PICCATA

BREADCRUMBS, LEMON-CAPER BEURRE BLANC,
WHIPPED POTATOES, SEASONAL HOUSE VEGETABLE
(NOT A FISH LOVER... WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED OR GRILLED FRESH CATCH

(COD, MONKFISH OR SALMON)
WHIPPED POTATOES, SEASONAL VEGETABLE,
CHEF'S CHOICE OF SAUCE
*SCALLOPS AND TUNA \$4 UPCHARGE

CLAMS AND LINGUINI

LITTLENECK CLAMS, CREAM, LEMON, GARLIC, CRUSHED RED PEPPER
SEAFOOD FETTUCCINI - \$5 UPCHARGE

DESSERT

DARK CHOCOLATE ESPRESSO CAKE

ESPRESSO CARAMEL, CHOCOLATE CRUMB, VANILLA ICE CREAM

SORBET OF THE DAY

Please notify your server of any food allergies

THREE COURSE DINNER MENU \$60

SOUP & SALAD

NEW ENGLAND FISH CHOWDER

APPLEWOOD SMOKED BACON, RED BLISS POTATOES

MIXED GREEN SALAD

MIXED GREENS, RED RADISH, CHERRY TOMATOES,
JULIENNED CARROTS, ENGLISH CUCUMBER,
BALSAMIC THYME VINAIGRETTE

STRAIGHT UP CAESAR SALAD

HEARTS OF ROMAINE, GARLIC HERB CROUTONS, PARMESAN

ENTRÉE

HADDOCK PICCATA

BREADCRUMBS, LEMON-CAPER BEURRE BLANC,
WHIPPED POTATOES, SEASONAL VEGETABLE
(NOT A FISH LOVER... WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED DIVER SCALLOPS

LOBSTER VELOUTE, WHIPPED POTATOES,
SEASONAL VEGETABLE

PAN SEARED OR GRILLED FRESH CATCH

(COD, MONKFISH OR SALMON)
WHIPPED POTATOES, SEASONAL VEGETABLE,
CHEF'S CHOICE OF SAUCE
*TUNA \$5 UPCHARGE

CLAMS AND LINGUINI

LITTLENECK CLAMS, CREAM, LEMON, GARLIC, CRUSHED RED PEPPER
*SEAFOOD FETTUCCINI \$5 UPCHARGE

DESSERT

DARK CHOCOLATE ESPRESSO CAKE

ESPRESSO CARAMEL, CHOCOLATE CRUMB, VANILLA ICE CREAM

SORBET OF THE DAY

Please notify your server of any food allergies

FOUR COURSE DINNER MENU \$70

STARTERS

CHEF'S WEEKLY CEVICHE

FRESNO PEPPER JAM, GREEN OIL,
HOUSE SQUID INK CRACKER

SHRIMP COCKTAIL

COCKTAIL SAUCE,
HORSERADISH, LEMON WEDGES

SOUP & SALAD

NEW ENGLAND FISH CHOWDER

APPLEWOOD SMOKED BACON,
RED BLISS POTATOES

MIXED GREEN SALAD

MIXED GREENS, RED RADISH,
CHERRY TOMATOES,
JULIENNED CARROTS, ENGLISH CUCUMBER,
BALSAMIC THYME VINAIGRETTE

STRAIGHT UP CAESAR SALAD

HEARTS OF ROMAINE, GARLIC HERB CROUTONS,
PARMESAN

ENTRÉE

HADDOCK PICCATA

BREADCRUMBS, LEMON-CAPER BEURRE BLANC,
WHIPPED POTATOES, SEASONAL VEGETABLE
(NOT A FISH LOVER... WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED YELLOWFIN TUNA

MANDARIN SESAME WITH WASABI AIOLI,
WHIPPED POTATOES, SEASONAL VEGETABLE

PAN SEARED OR GRILLED FRESH CATCH

(COD OR SALMON)
WHIPPED POTATOES, SEASONAL VEGETABLE
CHEF'S CHOICE OF SAUCE
*DIVER SCALLOPS \$4 UPCHARGE

CLAMS AND LINGUINI

LITTLENECK CLAMS, CREAM, LEMON, GARLIC, CRUSHED RED PEPPER
SEAFOOD FETTUCCINI \$5 UPCHARGE

BEEF TENDERLOIN MEDALLIONS

MASHED POTATOES, SAUTÉED BROCCOLINI,
PICKLED MUSHROOMS, BALSAMIC DEMI GLACE

DESSERT

DARK CHOCOLATE ESPRESSO CAKE

ESPRESSO CARAMEL, CHOCOLATE CRUMB, VANILLA ICE CREAM

SORBET OF THE DAY

Please notify your server of any food allergies

PRIVATE DINING CONTRACT AGREEMENT

Please email your completed contract to Conner Kolter at conner@jumpinjaysfishcafe.com or fax to Jumpin' Jay's Fish Café at 603.766.0009

HOST'S INFORMATION

NAME: _____ PHONE NUMBER: _____

EMAIL: _____ MAILING ADDRESS: _____

EVENT INFORMATION

DATE: _____ ARRIVAL TIME: _____ GUEST COUNT: _____

A FINAL GUEST COUNT IS DUE 48 HOURS PRIOR TO YOUR EVENT. ON THE DAY OF YOUR EVENT, YOU WILL BE CHARGED FOR THE FINAL GUEST COUNT. \$50 CHARGE FOR ANY CONFIRMED GUEST WHO DOES NOT ATTEND.

FINAL GUEST COUNT DUE ON: _____

TYPE OF EVENT: _____ COMPANY NAME: _____

DINING ROOM: RAW BAR CONGRESS STREET OYSTER BAR

MENU: DINNER \$50 DINNER \$60 DINNER \$70 REGULAR MENU*

OTHER: _____

*18 PERSON MAXIMUM FOR REGULAR DINNER MENU

BAR: OPEN BAR CASH BAR BEER & WINE ONLY OTHER: _____

PRESENTATION SCREEN: YES NO PROJECTOR (\$50): YES NO

FLOOR PLAN REQUESTS: _____

HORS D'OEUVRES:

\$2.50/\$3.50 a piece

Mandarin Chicken Skewers #__

Bang Bang Shrimp #__

Clam Fritters #__

Bacon Wrapped Scallop #__

Spicy Charred Cauliflower Bites #__

Baked Sweet Chili Glazed Salmon #__

Tuna Poke Bite #__

Cherry Tomato Bruschetta #__

Grilled Beef Crostini #__

Make Sushi Roll:

Seasonal Arancini #__

Miniature Crab Cake #__

Tuna #__ Salmon #__

RAW BAR:

OYSTERS

Each #__

1/2 Dozen #__

Dozen #__

JUMBO SHRIMP

Each #__

1/2 Dozen #__

Dozen #__

LITTLENECK CLAMS

Each #__

1/2 Dozen #__

Dozen #__

HALF LOBSTER TAIL

Each #__

MINIMUM GUARANTEE

MINIMUM FOOD & BEVERAGE GUARANTEE: \$ _____

If food and beverage consumption does not meet the minimum guarantee the credit card below will be charged for the remaining balance as a room fee.

CANCELLATIONS

Cancellations must be made **72 hours prior** to the date of the event, after which, the minimum guarantee will be charged to the card below.

CREDIT CARD INFORMATION

VISA MASTERCARD DISCOVER AMEX

CREDIT CARD NUMBER: _____ EXP. DATE: _____

NAME ON CARD: _____

SIGNATURE: _____ DATE: _____

YOUR RESERVATION IS NOT GUARANTEED UNTIL THE CONTRACT IS RECEIVED