



70 North
KITCHEN & MARKET



*Banquet
Packages*



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ROOM RATES & FEES

- All rentals include a 60 minute set-up period & a 30 minute breakdown period.
- \$1500 food & beverage minimum for *The Channel Room* or the *Bar &/or Dining Room*. An additional \$500 food & beverage minimum for *The Rooftop* or *The Deck*.
- Room fee waived for events with food & beverage of \$6500+, excluding taxes, service, and fees.
- Black linens included for food & guest tables. Additional or different linens are available for rent.
- 20% service charge and 8.5% NH meals tax added to food & beverage
- 3% convenience fee added for credit card processing
- Prices are subject to change. Prices will be confirmed in contract.

	The Channel Room	The Bar & Dining Room	The Rooftop**	The Deck **
Capacity Seated	65	70	40	50
Non-Holiday * Weekday M, T, W, Th	\$350 / 2 hrs	\$350 / 2 hrs	\$150 / hr	\$75 / hr
Non-Holiday * Weekend F, Sa, Su	\$450 / 2 hrs	\$450 / 2 hrs	\$200 / hr	\$150 / hr
Holiday / Holiday Weekend	\$600 / 2hrs	\$600 / 2hrs	\$250 / hr	\$150 / hr
Additional Hours	\$125 / hr	\$125 / hr	\$100 / hr	\$100 / hr
F&B Minimum	\$1500	\$1500	\$500	\$500

* Non-holiday rates are discounted 30% for events in November, January, February, March, & April.

** The Rooftop & The Deck are outdoor spaces and can only be rented in combination with an indoor room rental.

BAR PACKAGES

- One (1) bartender per 75 guests.
- Additional bartenders, at host's request, are \$50.
- Each bar must have at least one bartender, regardless of number of guests or event schedule.
- Unless otherwise outlined in contract, bar service ends no later than 8:00pm or 15 minutes before the end of the event, whichever comes first.
- All packages have a \$75 bar fee per bartender.
- Hosted bar packages have 20% service fee and 8.5% NH tax.

HOSTED CONSUMPTION PACKAGE

Priced per drink ordered & paid for by host,
plus 20% service fee & 3% convenience fee (on credit card payments)

Prices inclusive of NH meals tax
Includes host's selections from silver & platinum packages

Cocktails \$10 - 17; Wine & Champagne \$8 - 20
Beer \$7 - 14; Bottled Water, Soda, Juices \$4

GUEST CASH BAR PACKAGE

Priced per drink & paid for by guest at time of service

Prices inclusive of NH meals tax
Includes full selection from silver & platinum packages

Cocktails, \$10 - 17; Wine & Champagne \$8 - 20
Beer \$7 - 14; Bottled Water, Soda, Juices \$4

SILVER BAR PACKAGE

Includes brands such as

Beefeater, Tanqueray, Malibu, Castillo rum, Calypso Spiced rum, Cruzan Aged Dark rum, Jose Cuervo Gold & Silver, Absolut, Stoli, Canadian Club, Evan Williams, Fireball, Dewars, Makers Mark, Skrewball, Aperol, Campari, Southern Comfort, Crown Royal

Wine: Red, White, Champagne

Beer: A collection of Domestic & Imported Beers and Seltzers

Bottled water, soda, & juices

PLATINUM BAR PACKAGE

Includes brands such as

Aviation, Bombay Sapphire, Bacardi, Captain Morgan, Meyers, Kraken Spiced, Bumbu Rum, Goslings Rum, Casamigos, Patron, Grey Goose, Chopin, Chivas, Jameson, Knob Creek, Proper 12, Woodford Reserve, Grand Marnier, Kahlua

Wine: Red, White, Rose, Champagne, Rotating International & Domestic Brands

Beer: a collection of Domestic & Imported Beers and Seltzers

Bottled water, soda, & juices

STATIONARY FOOD DISPLAYS

Charcuterie Board

assorted cured meats, mustards, cornichons,
savory jams, pickled onions & cured olives, crisp crostini & crackers
starting at \$16 pp++

Collection of Cheeses

dried & fresh fruit, candied nuts
sweet & savory jams and spreads
served with crisp crostini & crackers
\$16/pp++

Cheese & Charcuterie Ensemble

duo of cured meats & collection of cheeses,
dried & fresh fruit, mustard, pickles, jams & spreads, crackers & crostini
\$22/pp++

Fresh Fruit & Crudites

melons, pineapple, & fresh berries, lightly sweetened whipped cream cheese, assorted fresh &
blanched vegetables, herbed buttermilk dip & roasted red pepper hummus
\$12/pp++

Coastal Harvest

raw oysters, poached shrimp, & ceviche
bloody mary cocktail sauce, fresh lemon cucumber mignonette, & old bay aioli chive
crackers & baguette crostini
\$24/pp++

Mediterranean Mezze Display

Hummus
with swirl of virgin oil, lemon juice, cumin, & sumac

Smoked Eggplant Dip
mint, feta, garlic + virgin oil

Tzatziki
cucumber, greek yogurt & dill

Toasted Pita Triangles & Fresh Crudites
\$16/pp++

PASSED HORS d'OEUVRES

Choice of three (3) - \$15/pp++

add \$3.75/pp++ for additional selection

* add \$1/pp++ for each premium selection

COLD HORS d'OEUVRES

Caprese Skewers

with balsamic drizzle

B.L.A.T.

petite tomatoes & candied bacon
baby romaine & avocado aioli

Salted Cucumber Cups

with dill & caramelized shallot cream

Spiced Feta Canape

served on crisp crostini

*Old Bay Poached Shrimp Cocktail

with lemon dust & rocket cocktail sauce

Rosemary Scented Beef

with horseradish-blue cheese crème
on crisp crostini

Speck & Melon

with balsamic drizzle

HOT HORS d'OEUVRES

Peking Duck Spring Rolls

with hoisin dipping sauce

Asparagus & Parmesan Tartlet

in petite buttery crust

White Truffle Potato Croquettes

topped with parmesan 'snow'

Raspberries & Brie

folded in phyllo

*Chesapeake Crab Cakes

with dill & caper remoulade

Cuban Cigar Roll

with champagne mustard

Spinach & Parmesan Gougeres

with garlic aioli

BUFFET DINNER

Choice of 1 Salad, 2 Entrees, 1 Pasta/Vegetarian, and 2 Sides

Served with house made bread, sea salted butter & garlic butter

\$48/pp++

SALADS

Backyard Garden Salad

sliced cucumbers
roasted tomatoes
shaved red onions
pickled carrots
focaccia croutons
maple balsamic dressing

Roasted Beet & Goat Cheese

mixed baby greens
roasted & pickled red beets
crumbled goat cheese
citrus segments
candied pecans
minted honey vinaigrette

Grecian Salad

crisp romaine & baby lettuces
crumbled feta cheese
roasted tomatoes
kalamata olives
shaved red onions
red wine vinaigrette

Salad of Late Season Greens

baby greens & arugula
honey macerated figs
candied walnuts
shaved parmesan cheese
granny smith apple vinaigrette

Caesar Salad

crisp romaine lettuce
shaved parmesan cheese
crunchy black peppercorn frico
focaccia croutons
house made dressing

Lemon, Asparagus, & Orzo

crumbled goat cheese
toasted hazelnuts
wilted baby spinach

BUFFET ENTREES

Roasted Side of Salmon

caramelized fennel
roasted tomatoes
tarragon & lemon olive oil

Porcini & Wild Mushroom

Ravioli (V)

caramelized onions & herbed cream sauce

Charred Argentinian Skirt Steak

crisp onion threads
chimichurri & red wine demi

Roasted Root Vegetable

Risotto Milanese (V)

caramelized onions
herbed cream sauce

Pan Roasted Breast of Hen

wilted baby spinach
sherry & chive pan sauce

Eggplant Involtini (V)

herbed goat cheese
roasted red pepper
charred tomato sugo
arugula pesto saffron
peas & assorted root vegetables
parmesan cheese

Grilled Icelandic Cod

lemon & honey gastrique
crispy fried shallots

Braised Beef Short Rib

crisp onion threads
fortified reduction of jus

White Bean & Tomato

Polenta Casserole (V)

topped with fresh mozzarella, & baked
until bubbly

Dijon Encrusted Chicken Breast

wilted baby spinach
garlic butter draped

BUFFET SIDES

White Truffle & Garlic Whipped Potatoes

Citrus & Almond Basmati Rice

Wild Mushroom Risotto

Roasted Fingerling Potatoes

Sauteed French Pole Beans

Wild Rice Pilaf

Roasted Medley of Squash

Plated Dinner Options

Choice of 1 Starter

\$48/pp++

**\$4/pp++ supplemental charge*

served with homemade bread & sea salted butter

STARTERS

Backyard Garden Salad

sliced cucumbers
roasted tomatoes
shaved red onions
pickled carrots
focaccia croutons
maple balsamic dressing

Salad of Late Season Greens

baby greens & arugula
honey macerated figs
candied walnuts
shaved parmesan cheese
granny smith apple vinaigrette

Roasted Beet & Goat Cheese

mixed baby greens
roasted & pickled red beets
crumbled goat cheese
citrus segments
candied pecans
minted honey vinaigrette

Caesar Salad

crisp romaine lettuce
shaved parmesan cheese
crunchy black peppercorn frico
focaccia croutons
house made dressing

Grecian

crisp romaine & baby lettuces
crumbled feta cheese
roasted tomatoes
kalamata olives
shaved red onions
red wine vinaigrette

**Chesapeake Style Crab Cake*

roasted corn & tomato salad
lemon butter sauce
old bay spiced onion threads

PLATED ENTREES

**\$10/pp++ Supplemental Charge*

Crispy Potato Crusted Salmon

tarragon & shallot beurre blanc

Pan Roasted Breast of Chicken

sherry & chive pan sauce

***Green Herb Encrusted Halibut**

lemon & honey gastrique

Charred Sirloin Bavette Steak

chimichurri sauce or red wine demi

Dijon Encrusted Breast of Chicken

garlic butter sauce draped

***Grilled Beef Tenderloin Filet**

rosemary bordelaise sauce

Choice of Side

Garlic & Parmesan Cauliflower Puree -and

Roasted Asparagus Spears

or

Roasted Fingerling Potatoes -and

Wilted Swiss Chard

DESSERTS

Dessert Buffet

\$10/pp++

A collection of petit fours, profiteroles, mousse cups, mendiants, & other small treats

Plated Desserts

\$10/pp++

Cinnamon & Cardamom Bread Pudding

with spiced caramel sauce

Vanilla Crème Brûlée

fresh fruit & almond tuile cookie

Honey Pistachio Cake

almond joconde & pistachio cream
dried apricot & cherry studded honey mousse

Flourless Dark Chocolate Torte

with burnt orange caramel

Selection of Cookies

\$35++ / dozen

a selection of salted caramel chocolate chip, butterscotch chocolate chip, oatmeal raisin, and almond sugar

COFFEE & TEA

Coffee / Tea Buffet

\$7.5 pp++

Includes coffee, decaf, hot water, & selection of teas,
assorted creamers & sweeteners

Coffee / Tea Service

\$5 pp++

Coffee, decaf, & tea service at table

BRUNCH BUFFET

\$48 pp++

Add on: Bloody Mary Bar

\$18 pp++

Charcuterie Table

Choice of two (2)

Domestic & international cheeses,
charcuterie, cornichons, & marinated
olives

Grilled & Roasted Vegetable Platter

Selection of Artisan Breads

Seafood

choice of one (1)

Lobster Scampi Pizza
Jumbo Shrimp Cocktail
Blackened Mahi Mahi
Smoked Salmon Platter

Hot Buffet

Choice of three (3)

Served with breakfast potatoes

Chicken & Biscuits
Frittata of Roasted Vegetables
A Trio of Quiches
French Scrambled Eggs
Challah French Toast
Breakfast Link Sausage
Crisp Hickory Smoked Bacon

Salad Bar

choice of two (2)

Arcadian Green & Heart of Romaine Salad
Fingerling Potato Salad
Fusilli Pasta Salad
Roasted Asparagus & Egg Mimosa Salad

Sweet Station

choice of two (2)

Selection of Pastries
Triple Berry Smoothie
Yogurt & Granola Parfait
Fresh fruit

Beverage Station

Coffee, Decaf & Regular
Selection of Teas
Juice, 2 selections
Water

CASUAL LUNCHEON BUFFET

\$21 pp++

Add soup: +\$3 pp++

Add Lobster Roll: +\$9 pp++

Salad

choice of Backyard Garden or Caesar

Sandwiches

A selection of artisan sandwiches on housemade bread

Cookies

A collection of homemade cookies

Beverage Station

Coffee, Decaf & Regular

Selection of Teas

Juice, 2 selections

Water

SIGNATURE EVENT

Mixology

\$600 pp++ for up to 8 persons
\$50++ for each additional person, maximum of 24 guests

An interactive, intimate event around the 70N bar with a flight of craft cocktails
& a small plate tasting menu

Event includes instruction & information as well as guest participation.

Several menus are available.

Sample Flight of Cocktails

Coquito, Diamonds & Pearls, Rosemary's Pear, Cran-Orange Whiskey Sour, & Glühwein

Sample Tasting Menu of Small Plates

Gruyere Gougères

with parmesan 'snow'

Roasted Beets & Citrus

roasted red & golden baby beets,
blood oranges, ruby grapefruit & cara cara oranges
toasted hazelnuts, pickled shallots & micro greens
chive oil droplets

Apple Cider Brined Pork Tenderloin

maple & whole grain mustard cream
wilted rainbow chard & fried capers

Individual Cheese & Charcuterie Plate

cornichon, fresh fruit, & chocolate stuffed fig
homemade crostini & crackers