

The Front Porch Piano Bar & Restaurant

Events & Catering

A lively setting for unforgettable celebrations,
from rehearsal dinners to milestone moments

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events@thefrontporchogt.com



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FRONT PORCH



Signature Event Experiences

At The Front Porch, celebrations come with a little extra energy. Known as **Everyone's Happy Place**, our spaces bring together live music, vibrant atmosphere, and memorable food to create events guests talk about long after the final song.



WEDDING CELEBRATIONS

Rehearsal dinners, welcome parties, and wedding after-parties

- Private or semi-private event spaces
- Prix fixe or family-style dining
- Passed hors d'oeuvres and bar packages
- Live piano entertainment and dancing



CORPORATE EVENTS

- Team dinners and client celebrations
- Prix fixe menus or buffet options
- Bar and wine service
- AV capabilities available



SOCIAL CELEBRATIONS

- Birthday parties and milestone gatherings
- Bachelorette and group celebrations
- Customizable food and beverage packages
- Live entertainment options



BRUNCH & DAYTIME GATHERINGS

- Baby and bridal showers
- Brunch buffet menus
- Mimosa or Bloody Mary bars
- Coffee and tea service

Reservations vs. Buyouts

The Front Porch offers a variety of spaces designed to match the size and style of your celebration.

LARGE PARTY RESERVATIONS (10–20 GUESTS)

Ideal for birthdays, bachelorette parties, and small celebrations.

Includes

- Reserved table seating
- Prix fixe menu options
- Personalized menus
- Flexible seating arrangements

Details

- Reservations must be booked **at least two weeks in advance**
- Tables are reserved for up to two hours
- Extended time may be available for an additional fee

Notes

- Groups of 10 or more must submit an inquiry through the [Private Events](#) page on our website
- Outside food and beverages are not permitted
- Guests under 21 are not permitted in the piano bar, even when accompanied by a parent or guardian
- Decorations welcome (excluding confetti and feather boas)

SEMI-PRIVATE BUYOUTS (20–50 GUESTS)

A reserved section within the restaurant, allowing your group to enjoy the energy of The Front Porch while maintaining a designated area for your celebration.

Includes

- Semi-private seating area
- Customizable food and beverage packages
- Live entertainment atmosphere
- Optional décor accommodations

Details

- Available for up to three hours
- A table rental fee and food and beverage minimum apply
- Guests under 21 are not permitted in the piano bar, even when accompanied by a parent or guardian

Reservations vs. Buyouts (cont.)

FULL BUYOUTS (UP TO CAPACITY)

Perfect for weddings, corporate celebrations, and large parties looking for a fully private experience.

Includes

- Exclusive use of event space
- Custom food and beverage packages
- Live entertainment options
- Flexible décor and layout

Optional Add Ons

- Custom lighting and entertainment options
- Dance floor enhancements
- Extended hours available

Details

- Events available for up to four hours
- Room rental fee applies
- Food and beverage minimums vary based on date, guest count, and event space
- Full buyouts generally begin at \$4,000

ADDITIONAL POLICIES

- Guests under 21 are not permitted in the upstairs piano bar during standard service hours
- Children under 12 are not subject to minimum spend requirements
- Outside desserts may be arranged through an approved local bakery or prepared in-house
- Please inform our team of any accessibility needs in advance

BOOKING INFORMATION

To begin planning your event, please submit an inquiry through the [Private Events](#) page on our website or contact events@thefrontporchogt.com



Venues

PIANO BAR

UP TO 120 GUESTS

Best For:

- Cocktail receptions
- Corporate celebrations
- Wedding after parties
- Holiday parties
- High-energy private events

Features:

- Live piano entertainment
- Elevated bar
- Open layout for dancing
- Flexible Table Layouts

Room Rental

\$1000



DINING ROOM

UP TO 50 GUESTS

Best For:

- Rehearsal dinners
- Corporate dinners
- Intimate celebrations
- Family gatherings

Features:

- Warm lighting
- Flexible table layouts
- Refined, conversational atmosphere
- Seated dinner service



TIKI BAR (SEASONAL)

UP TO 50 GUESTS

Best For:

- Summer parties
- Welcome parties
- Birthday celebrations
- Casual receptions

Features:

- Outdoor bar
- Firepits
- Laid-back coastal atmosphere
- Mixed Seating

\$500

All pricing is subject to change based on event date, time, and availability.

Hors d'oeuvres

Individual pricing listed below,
with a minimum order of 20 per item.

Passed Bites

Bruschetta Mozzarella Crostini | \$3

Antipasto Skewers | \$4

Caprese Skewers | \$4

Mini Beef Wellingtons | \$5

Spanakopita | \$3

Boursin-Stuffed Mushrooms | \$4

Chilled & Raw Selections

TFP Deviled Eggs | \$3

Prosciutto-Wrapped Melon | \$4

Shrimp Cocktail | \$5

with Bloody Mary Cocktail Sauce

Ahi Tuna on Cucumber | \$5

with Wasabi Mayo

RAW BAR

Shrimp | \$5

Clams | \$3

Oysters | \$4

Lobster Tail | Market Price

Warm & Savory

Bacon-Wrapped Scallops | \$5

Mini Seafood Cakes | \$5

Chicken Fingers | \$3

Crispy Chicken Wings | \$3

Bang Bang Shrimp | \$5

New England Clam Chowder | \$4

Satay Skewers – Beef | \$5

Satay Skewers – Chicken | \$4

Swedish Meatballs | \$3



Hors d'oeuvres (cont.)

Individual pricing applies to passed items (minimum of 20 per item).
Stationary platters are priced per platter and serve up to 25 guests.

Small Bite Cups

- Mac + Cheese | \$4
- Grilled Cheese with Tomato Bisque | \$4
- Hummus & Veggies | \$3
- Caesar Salad | \$3
- Beet Salad | \$4
- Bang Bang Shrimp | \$5
- Pasta Salad | \$3
- Ceviche | \$9
- Fruit Salad | \$4
- Shrimp Cocktail | \$5

Stationary Platters

- Spinach & Artichoke Dip | \$75
with Tortilla Chips
- Vegetable Spring Rolls | \$75
with Chili Maple Dipping Sauce
- Charcuterie Board | \$150
- Artisanal Cheese Board | \$135
- Dip Trio with Chips & Fresh Veggies | \$125
Spinach Artichoke, Hummus, Tzatziki

Handhelds

- Charcuterie Cones | \$5
- French Fry Cones | \$3
- Flatbreads (per pie) | \$18
Cheese, Veggie, or Pepperoni

Sliders

- Burger | \$5
lettuce, pickle, remoulade
- Chicken | \$5
lettuce, cheddar, honey mustard
- Lobster | Market Price
served cold with light mayo & lettuce

Pinwheels

- Cranberry Chicken Salad | \$5
- Turkey Club | \$5
- Veggie Hummus | \$5



Late Night Packages

Perfect for wedding after-parties, late-night celebrations, and post-event gatherings. Prices listed serve approximately 25 guests.



OGUNQUIT NIGHTS | \$450

- Bang Bang Shrimp Cups
- Mac & Cheese Cups
- Hummus & Vegetable Cups
- Caesar Salad Cups
- Margherita Flatbreads (3 pies)
- Fried Chicken Sliders
- Deviled Eggs

THE AFTER PARTY | \$500

- Chicken Wings or Tenders
- Shrimp Cocktail
- Vegetable Spring Rolls
- Burger Sliders
- Margherita Flatbreads (3 pies)
- Pepperoni & Cheese Flatbreads (3 pies)
- French Fry Cups



GET ROCKED | \$550

- French Fry Cups
- Spanakopita
- Chicken Wings
- Shrimp Cocktail
- Bruschetta with Fresh Mozzarella & Balsamic
- Meatballs Marinara on Garlic Cheese Crostini
- Chicken Tenders

THE PIANO MAN | \$675

- Bacon-Wrapped Scallops
- Ahi Tuna on Cucumber - wasabi aioli, sriracha
- Wagyu Beef Sliders
- Fresh Fruit Cups
- Chicken Tenders
- Lobster Salad Sliders
- Mini Beef Wellingtons



Dinner Buffet - À La Carte

Prices listed serve approximately 25 guests

ENTREES

- Lemon Baked Haddock | \$11
- Beef Tips with Mushroom Bordelaise | \$12
- Chicken Piccata | \$10
- Coconut Curry Salmon | \$11
- Seared Scallops with Lemon Butter & Breadcrumbs | \$13
- Pasta Primavera | \$7
- Chicken Broccoli Alfredo | \$10
- Stuffed Chicken Roulade with Country-Style Stuffing | \$11
- Crab-Stuffed Haddock with Lemon Butter Sauce | \$13
- Shrimp Scampi with Chef's Pasta | \$11

SIDES

- Mac & Cheese | \$5
- Italian Roasted Potatoes | \$5
- Mashed Potatoes | \$5
- Herbed Wild Rice Pilaf | \$5
- Roasted Broccolini | \$6
- Parmesan Garlic Asparagus | \$6
- Green Beans Almondine | \$5
- Tri-Colored Carrots | \$5
- Roasted Root Vegetables | \$5
- Ratatouille | \$6
- Whipped Butternut Squash | \$5

SWEETS

- Assorted Cheesecakes | \$3
- Flourless Chocolate Tortes | \$4
- Blueberry Cobbler | \$5
- Chocolate Peanut Butter Pie | \$6
- Triple Layer Chocolate Cake | \$5
- Key Lime Pie | \$5
- Assorted Cookies | \$3
- Chocolate Brownie Bites | \$3

DESSERT TRIFLES:

- Tiramisu | \$5
- Chocolate Brownie Mousse | \$5
- Lemon Berry | \$5
- Blueberry Cobbler | \$5



Brunch Buffet - À La Carte

Prices listed serve approximately 25 guests unless otherwise noted

STARTERS

Assorted Danishes | \$36 / dozen

Muffins | \$20 / dozen

Cinnamon Rolls | \$36 / dozen

Fruit Cups | \$6

Charcuterie Cups | \$6

Available as a Charcuterie Board

Assorted Cheeses with Fresh Fruit | \$5

STUFFED BEIGNETS:

priced per dozen

Raspberry | \$24

Cookie Butter | \$16

Chocolate Caramel | \$18

BRUNCH FAVORITES

Classic Home Fries | \$4

Farm Fresh Scrambled Eggs | \$5

Lorraine Frittata | \$6

Roasted Vegetable Frittata | \$7

Meat Lovers Frittata | \$8

Sausage Links | \$6

Crispy Bacon | \$6

Breakfast Ham | \$6

French Toast | \$5

Mini Pancake Stacks | \$5

Waffle Stacks | \$5

BOOZY BRUNCH STATIONS

BLOODY MARY BAR

Tito's Vodka & House Bloody Mix

\$15 per person | Minimum 40

- Celery
- Citrus
- Olives
- Candied Bacon Skewers

MIMOSA BAR

Lunetta Prosecco

\$8 per person | Minimum 40

- Orange Juice
- Cranberry Juice
- Pineapple Juice
- Fresh Fruit

COFFEE & TEA SERVICE

Freshly Brewed Coffee & Assorted Teas
Creamer, Sugar & Sweeteners Included
\$2 per guest

Sample Prix-Fixe Menus

Menus below are examples and can be customized based on your event

REHEARSAL DINNER | \$85 PP

STARTERS

Local Charcuterie Boards
Seasonal Greens Salad
white balsamic vinaigrette
Intermezzo Fruit Sorbet

ENTRÉE SELECTION

Lobster Risotto with Shaved Parmesan
Baked Haddock with Shrimp Scampi
Brick Chicken with Dijon Butter
Bavette Steak Frites

DESSERT

Tiramisu & Berry Cobbler Trifles

CORPORATE DINNER | \$80 PP

STARTERS

New England Clam Chowder
Seasonal Greens Salad
white balsamic vinaigrette

ENTRÉE SELECTION

Baked Haddock with Shrimp Scampi
Bavette Steak Frites
Brick Chicken with Dijon Butter
Coconut Curry Salmon

DESSERT

Berry Cobbler Trifles

FAMILY-STYLE | \$85 PP

minimum 20 guests

STARTERS

New England Clam Chowder
or Seasonal Soup
Garden Salad
served with warm brioche rolls

ENTRÉES SERVED FAMILY STYLE

Baked Haddock with Shrimp Scampi
Bavette Steak Frites
Brick Chicken with Dijon Butter
Coconut Curry Salmon

DESSERTS

Chocolate Mousse Trifles

LARGE PARTY | \$75 PP

minimum 12 guests, maximum 30

STARTERS

Mediterranean Mezza Plates
Garden Salad
choice of dressing

ENTRÉE SELECTION

Bavette Steak with Chimichurri
Thai Coconut Curry Salmon
Roasted Red Potatoes
Charred Broccolini

DESSERTS

Assorted Cheesecakes

Beverage Packages

The Front Porch offers several bar service options designed to fit the style and size of your event

BAR SERVICE OPTIONS

HOSTED OPEN BAR

Beverages are charged based on consumption and applied to a single hosted tab.

Hosts may set a spending limit or time limit, with the option to transition to a cash bar once the limit is reached. Running totals are available throughout the event upon request.

Soft drinks included.

CASH BAR

Guests purchase beverages individually or may open personal tabs. Tabs can be monitored throughout the event for convenience and transparency.

BEER & WINE ONLY

A curated selection of domestic and craft beers, red and white wines, and non-alcoholic options. Charged based on consumption.

Package Details

WINES

Pinot Grigio
Chardonnay
Sauvignon Blanc
Riesling
Campuget Rosé
Cabernet Sauvignon
Pinot Noir
Merlot
Malbec

BEER

Bud / Bud Light
Corona / Corona Light
Michelob Ultra
Miller Lite
Coors Light
Guinness
Downeast Cider

DRAFT

Piano Man Pilsner
Maine Lunch IPA

NON-ALCOHOLIC

N/A Pinot Grigio
N/A Corona
N/A Sam Adams Hazy IPA

Beverage Packages (cont.)

SPECIALTY ADD-ONS

CHAMPAGNE TOAST

\$8 PER GUEST

Servers circulate with trays of sparkling champagne during a welcome toast or celebratory speech. Optional self-serve is available.

COFFEE & TEA STATION

\$4 PER GUEST

Freshly brewed coffee, decaf, assorted teas, sugar, sweeteners, cream, honey, and lemon.

INFUSED WATER STATION

\$2 PER GUEST

Choice of lemon berry or cucumber mint infused water.

Serves approximately 50 guests

Mini Martinis & Bites - \$12 per person | Minimum 20 guests

Servers circulate with trays of mini espresso martinis (light or dark, with or without Baileys) paired with a chef-crafted double chocolate truffle.

Bloody Mary Bar - \$15 per person | Minimum 40 guests

Tito's vodka with house Bloody Mary mix and garnishes including olives, citrus, horseradish, pickled vegetables, and celery shoots.

Optional upgrades available: candied bacon, smoked shrimp skewers, cheese skewers.

Mimosa Bar - \$8 per person | Minimum 40 guests

Prosecco paired with orange, pineapple, and cranberry juices with fresh fruit garnishes.

Event Guidelines

Parties of 10 or more may be accommodated as either large party reservations or private events, depending on availability and time of year. All groups must submit an inquiry through the [Private Events](#) page on our website or by contacting **events@thefrontporchogt.com**.

A minimum food and beverage spend applies and varies based on the event date and reserved space. Please note that large party reservations are not available during July and August.

All private events are subject to a 20% service charge. A 7% administrative fee applies only to contracted events and does not apply to standard à la carte dining or large party reservations.

Event Type	Duration
Large Party Reservation	2 hours
Semi-Private Event	3 hours
Full Buyout	4 hours

For buyouts, room access begins one hour prior to event start time for décor and setup, unless otherwise arranged.