

# Wedding Packages



**Sheraton®**

PORTSMOUTH  
HARBORSIDE  
HOTEL

# The Sheraton Wedding Packages

Inspirational Beginnings  
Signature Event  
Social Gala  
Distinguished Celebration

## Sheraton Portsmouth Harborside Wedding Packages Include

Six Hour Wedding Reception

Complimentary wedding suite on the evening of your wedding

Complimentary parking in our outdoor lot for the reception time frame

Chivari wedding chairs in your choice of white, black, gold, silver, or fruitwood

Floor length linen in white or ivory

Dance Floor

Starwood Preferred Points

Professional Catering Sales Manager

Full Maître' d services

Reception hors d'oeuvres

Plated dinner entrees, stationed or buffet style tables

Jacques Fine European Pastries wedding cake  
Complimentary cake cutting services

Personalized escort cards and custom table numbers

Complimentary holding room hors d'oeuvres and beverage service

Champagne toast

Menu tasting experience for four

Preferred professional vendor recommendations

# Signature Event

## STATIONED RECEPTION DISPLAYS

*(Select two)*

International fruit and cheese montage  
Caramelized brie en croute with seasonal berries and French baguette  
Garden vegetable display with charred pepper aioli  
Balsamic marinated grilled vegetable display with pesto and grilled flatbread  
North End antipasto display

## PASSED SELECTION OF HOT HORS D' OEUVRES

*(Select three)*

Spanakopita, brie filo with almond and pear, fried artichoke hearts  
Sweet potato coconut chicken, chicken quesadilla trumpet  
Beef teriyaki skewers, mini beef wellington, crab stuffed mushrooms  
Scallops wrapped in bacon, crab risotto cakes, vegetable spring rolls  
Asparagus wrapped in prosciutto, Belgium endive with gorgonzola and walnuts  
Beef carpaccio on crostini

## Three Course Plated Dinner

### SALAD COURSE

*(Select one)*

Baby field green salad with Chianti vinaigrette  
Baby spinach salad with strawberries, pralines and Chevre with raspberry vinaigrette  
Wedge iceberg salad with diced tomato, bacon and blue cheese dressing  
Hearts of Romaine Caesar salad

### ENTRÉE SELECTIONS

Boneless Short Ribs of Beef  
*With julienne vegetables and a merlot fine herb jus*

Baked Atlantic Haddock  
*With parsley buttered crumbs and a creamy lobster, sherry and thyme sauce*

Apple Cranberry and Sage Chicken  
*Chicken breast stuffed with apple, cranberry and sage with a cranberry Grand Marnier sauce*

Wild Mushroom Ravioli  
*Gorgonzola cream, baby spinach, Roma tomato, Portobello mushroom and roasted garlic*

Jacques Fine European Pastries Wedding Cake  
*And freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas*

**PRICE: \$90.00 PER GUEST**

All prices are subject to New Hampshire state meals tax 9% and hotel service charge 21%.  
Prices quoted are subject to change

# Social Gala

## STATIONED RECEPTION DISPLAYS

*(Select two)*

International fruit and cheese montage  
Caramelized brie en croute with seasonal berries and French baguette  
Garden vegetable display with charred pepper aioli  
Balsamic marinated grilled vegetable display with pesto and grilled flatbread  
North End antipasto display

## PASSED SELECTION OF HOT HORS D' OEUVRES

*(Select three)*

Spanakopita, brie filo with almond and pear, fried artichoke hearts  
Sweet potato coconut chicken, chicken quesadilla trumpet  
Beef teriyaki skewers, mini beef wellington, crab stuffed mushrooms  
Scallops wrapped in bacon, crab risotto cakes, vegetable spring rolls  
Asparagus wrapped in prosciutto, Beef carpaccio on crostini

## Wedding Dinner Table

### DINNER TABLE SALADS

*(Select two)*

Baby field green salad with Chianti vinaigrette  
Baby spinach salad with chevre, pralines and dried cranberries with a maple vinaigrette  
Caprese salad with balsamic vinaigrette  
Classic Caesar salad

### DINNER TABLE SELECTIONS

*(Select two)*

Caribbean grilled chicken with pineapple salsa  
Apple, cranberry and leek stuffed chicken with a cranberry Grand Marnier glaze  
Walnut crusted chicken with a apple Brie sauce  
Pecan crusted pork loin with a maple Dijon glaze  
Sesame seared salmon with fresh pineapple salsa Vidalia onion and bacon haddock  
Baked haddock with a brandied lobster cream sauce  
Boneless short ribs of beef with julienne vegetables and merlot fine herb jus  
Lemon basil penne primavera

### DINNER TABLE CARVED SELECTIONS

*(Select one)*

Roast prime rib of beef accompanied with a horseradish cream  
Roasted honey turkey breast accompanied with orange cranberry relish  
Salmon en croute with Boursin cheese, roasted red peppers and leeks  
Grilled chicken and ricotta en croute with Prosciutto ham and spinach

Jacques Fine European Pastries Wedding Cake

*And freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas*

**PRICE: \$94.00 PER GUEST**

All prices are subject to New Hampshire state meals tax 9% and hotel service charge 21%.  
Prices quoted are subject to change

# Inspirational Beginnings

Floral centerpieces for each guest table

## STATIONED RECEPTION DISPLAYS

*(Select two)*

International fruit and cheese montage

Caramelized brie en crouete with seasonal berries and French baguette

Garden vegetable display with charred pepper aioli

Balsamic marinated grilled vegetable display with pesto and grilled flatbread

North End antipasto display

## PASSED SELECTION OF HOT HORS D' OEUVRES

*(Select three)*

Spanakopita, brie filo with almond and pear, fried artichoke hearts

Sweet potato coconut chicken, chicken quesadilla trumpet

Beef teriyaki skewers, mini beef wellington, crab stuffed mushrooms

Scallops wrapped in bacon, crab risotto cakes, vegetable spring rolls

Asparagus wrapped in prosciutto, Belgium endive with gorgonzola and walnuts

Beef carpaccio on crostini

## Three Course Plated Dinner

### SALAD COURSE

*(Select one)*

Baby field green salad with Chianti vinaigrette

Baby spinach salad with strawberries, pralines and Chevre with raspberry vinaigrette

Wedge iceberg salad with diced tomato, bacon and blue cheese dressing

Hearts of Romaine Caesar salad

### ENTRÉE SELECTIONS

Coffee Encrusted Roast Sirloin

*Accompanied by a Cabernet wild mushroom ragout*

Sesame Seared Salmon

*Duet of black and white sesame seeds with a tamari ginger glaze*

Chicken Marsala

*Chicken with ricotta, Asiago and mozzarella cheese, fresh basil*

*With a Marsala wine mushroom jus*

Wild Mushroom Ravioli

*Gorgonzola cream, baby spinach, Roma tomato,*

*Portobello mushroom and roasted garlic*

Jacques Fine European Pastries Wedding Cake

*And freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas*

**PRICE: \$97.00 PER GUEST**

All prices are subject to New Hampshire state meals tax 9% and hotel service charge 21%.

Prices quoted are subject to change

# Distinguished Celebration

Floral centerpieces for each guest table

Five hour Open Bar with Premium Selections

## STATIONED RECEPTION DISPLAYS

*(Select two)*

Caramelized brie en crouete with seasonal berries and French baguette  
Balsamic marinated grilled vegetable display with pesto and grilled flatbread  
Charcuterie display imported cured meat, cheese and grilled sourdough bread  
Gulf shrimp cocktail and baby crab claws on ice, with lemon, cocktail sauce and basil aioli

## PASSED SELECTION OF HOT HORS D' OEUVRES

*(Select three)*

Spanakopita, brie filo with almond and pear, fried artichoke hearts  
Sweet potato coconut chicken, chicken quesadilla trumpet  
Beef teriyaki skewers, mini beef wellington, crab stuffed mushrooms  
Scallops wrapped in bacon, crab risotto cakes, vegetable spring rolls  
Asparagus wrapped in prosciutto, Beef carpaccio on crostini

## Four Course Plated Dinner

### SOUP COURSE

Award winning roasted corn and lobster chowder

### SALAD COURSE

*(Select one)*

Baby field green salad with Chianti vinaigrette  
Baby spinach salad with strawberries, pralines and Chevre with raspberry vinaigrette  
Wedge iceberg salad with diced tomato, bacon and blue cheese dressing  
Hearts of Romaine Caesar salad

### ENTRÉE SELECTIONS

Pan Seared Halibut

*With a tomato shallot compote and black truffle mashed potato*

Duet of Petite Filet Mignon and Crab Stuffed Shrimp

*Served with a Cabernet thyme demi-glace or sauce béarnaise*

Garlic Dijon Domestic Rack of Lamb

*With baked tomato Florentine*

Sautéed Chicken and Shrimp Piccata

*Served with a cream artichoke risotto*

Jacques Fine European Pastries Wedding Cake

*And freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas*

**PRICE: \$189.00 PER GUEST**

All prices are subject to New Hampshire state meals tax 9% and hotel service charge 21%.

Prices quoted are subject to change

# Beverages

## HOSTED HOUSE BAR PACKAGES

House liquor, selection of imported, domestic and craft beer, wine and assorted soft drinks

One Hour - 21.00 per person

Two Hours - 27.00 per person

Three Hours - 33.00 per person

Four Hours - 39.00 per person

Five Hours - 45.00 per person

Maximum five hour bar package

## HOSTED PREMIUM BAR PACKAGES

Premium liquor, selection of imported, domestic and craft beer, wine and assorted soft drinks

One Hour - 25.00 per person

Two Hours - 31.00 per person

Three Hours - 37.00 per person

Four Hour - 43.00 per person

Five Hours - 49.00 per person

Maximum five hour bar package

## CASH BAR

All brands of liquor, selection of imported, domestic and craft beer, wine and assorted soft drinks, Current hotel pricing applies

## HOST BAR BY CONSUMPTION

House brand or premium brand liquor, selection of imported, domestic and craft beer, wine and assorted soft drinks

Charges based upon the number of drinks consumed during the specified time period

## HOUSE BRANDS 7.00 per service

Liquor - Smirnoff, Cruzan rum, Jim Beam, Seagram 7, Dewars White Label, Beefeater, Bacardi, Sauza, Kapali. Bailey's Irish Cream, House Amaretto and Malibu

## PREMIUM BRANDS 8.25 per service

Liquor - Absolut, Absolut Citron, Grey Goose, Amaretto Di Saronno, Bombay Sapphire, Captain Morgan, Chivas, Cuevo Gold, Johnny Walker Red Label, Jack Daniels, Jameson, Kahlua and Sambuca

## DOMESTIC BEER 5.00 per service

Budweiser, Coors Light, Bud Light, St. Paulie Girl

## LOCAL AND IMPORTED BEER 5.25 per service

Sam Adams, Sam Adams Seasonal, Heineken, Heineken Light, Corona, Corona Light, Blue Moon, Smuttynose IPA, Additional Seasonal Selections

## CRAFT BEER 6.50 per service

Selections Change Regularly

"Featured" Wine Selections 7.00 per service / By the Bottle 31.00 per bottle

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

# Post Wedding Brunch

*All breakfast and brunch tables served with fresh brewed Starbucks® coffee, decaffeinated coffee, and a variety of Tazo specialty hot tea and assorted chilled fruit juice selections*

## HARBORSIDE BREAKFAST TABLE

Fresh cut seasonal fruit  
Country scrambled eggs with fresh herbs  
Crispy bacon and country sausage  
Breakfast potatoes  
Assorted breakfast pastries and bagels  
19.00 per person

## ROCKINGHAM BREAKFAST TABLE

Fresh cut seasonal fruit  
Country scrambled eggs with fresh herbs  
Crispy bacon, country sausage  
French toast, breakfast potatoes  
Assorted breakfast pastries and bagels  
Hot oatmeal with brown sugar and dried fruits  
22.00 per person

## HEALTHY BEGINNINGS

Fresh cut seasonal fruit  
Healthy egg scrambler  
Turkey sausage  
Greek yogurt parfait bar  
Hot oatmeal with brown sugar and dried fruits  
Fresh baked scones  
Bolthouse Farms juice shooters  
\$25.00 per person

## BRUNCH TABLE

Baby spinach salad with Chevre, praline, and pear, with a pommeray maple vinaigrette  
Assorted bakery scones and buttery croissants  
Ricotta blintzes with fresh berry sauces  
Fresh cut seasonal fruit  
Bananas foster style French toast  
Classic eggs benedict  
Potatoes Lyonnaise (thin sliced potatoes sautéed in onions, butter and parsley)  
Chef attendant carving station with Virginia apricot and ginger glazed ham  
Fresh North Atlantic haddock with a sherry lobster cream sauce  
\$30.00 per person

All prices are subject to New Hampshire state meals tax 9% and hotel service charge 21%.  
Prices quoted are subject to change



# Wedding Guidelines

## FOOD AND BEVERAGE MINIMUM

The Sheraton Portsmouth Harborside Hotel does not require a room rental charge. Instead we have established with each function room a minimum food and beverage purchase. These amounts differ by day and evening time periods, as well as weekday and weekends. If the minimums are not met, a room rental charge for the difference in value, would be added to the final bill and be subject to the current 9% NH state rooms and meals tax.

## EVENT TIMING

Daily time frames for reserving function space are 11:00 am - 5:00 pm for afternoon events and 6:00 pm - 12:00 am for evening events. (Note that all music must conclude by 11:30 pm) Timing is flexible on Sundays and during off-season dates, depending upon availability.

## CONTRACT, DEPOSITS, AND PAYMENT

A non-refundable deposit of \$1,000 is required to reserve your wedding reception, along with a Signed contract. All deposits are non-refundable. Fifty percent (50%) is due six months from your Wedding date and final payment of all estimated charges is due ten days prior to your wedding date.

## GUARANTEE COUNTS

A final confirmation of guest attendance is required two weeks prior to your wedding. This Number will be considered a final guarantee, not subject to reduction, and charges will be based Upon this number. If this Number is not received, the hotel will consider your estimated number the final guarantee. Any additional guests added on-site, will be charged in full at the established Food and beverage pricing.

## MEALS SELECTIONS

In addition to the final guarantee of guests, meal selections must be indicated on Individual place cards for each guest at time of event.

## VENDOR MEALS

Meal services for your wedding vendors will be calculated at a fixed cost of \$40.00 per vendor. One meal selection for all vendors will be made in advance of your wedding day. A final Guarantee of vendor meals must be given along with your final wedding guest guarantee, 10 days in advance of your wedding day.

## CHILDREN'S MEALS

Meal services for children under the age of 10, will be calculated at a fixed cost of \$40.00 per Child. One meal selection for all children will be made in advance of your wedding day. A final Guarantee of children's meals must be given along with your final wedding guest guarantee, 10 days in advance of your wedding day.

## ON-SITE WEDDING CEREMONIES

On-Site wedding ceremonies held at the Sheraton Portsmouth Harborside Hotel would have a \$1,500 room rental charge (subject to New Hampshire state meals tax 9% and hotel service Charge 21%). Ceremony room rental charge include use of private event space, setup with hotel Function chairs. A ceremony officiant must be hired by the wedding party for the event. The Sheraton Portsmouth Harborside Hotel is not responsible for Coordinating on-site ceremony services.

#### GUEST ROOMS

Overnight accommodations (guest room blocks) at discounted rates are available for wedding groups. Rates will vary from season to season. The bride and groom receive complimentary overnight accommodations in a Ports of Call Suite for the night of the wedding. All wedding blocks will have a 30 day cut-off date for available rooms. After this cut-off date, all rooms will be sold at current hotel pricing.

#### WELCOME AMMENITIES

It is the responsibility of the wedding group to inform the hotel sales contact of any gift bags or welcome Amenities. All gift bags or welcome amenities will be given out at the front desk upon guest arrival.

#### PARKING

Guest's not staying overnight but attending the reception may self park in our gated lot complimentary during the reception. The Sheraton Harborside Portsmouth Hotel is pleased to offer a choice of overnight parking options for your guests. The hotel offers a parking rate of \$19.00 per night self-parking in our gated parking lot and \$24.00 parking rate for valet service. Our gated lot is located directly across the street from our main entrance. Parking rates are subject to change.

#### SERVICE CHARGE AND TAX

All food and beverage charges are subject to the current hotel service charge of 21% and the current state meal tax of 9%.