



*Say Yes*

to making your wedding even more memorable.



**Sheraton**<sup>®</sup>

PORTSMOUTH  
HARBORSIDE  
HOTEL

[SheratonPortsmouth.com](http://SheratonPortsmouth.com) • 250 Market St. Portsmouth, NH • (603) 431-2300



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# Wedding Reception Packages

## **ALL WEDDINGS AT THE SHERATON PORTSMOUTH INCLUDE:**

Six Hour wedding reception\*  
Complimentary wedding suite on the evening of your wedding  
Complimentary parking in our outdoor lot for duration of the reception  
Chivari wedding chairs in your choice of white, black, gold, silver or fruitwood\*  
Floor length linen available in white or ivory  
Dance floor  
Marriott Rewarding Events  
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 guests  
Preferred professional vendor recommendations

\* Excluded from Simple Elegance and Social Gala Wedding Packages



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# Cocktail Reception

## STATIONED RECEPTION DISPLAYS

Select Two

North End antipasto display

Artisan cheese with local and regional cheese selections

Caramelized brie en croute with seasonal berries and French baguette

Traditional vegetable crudité with garlic herb dip

Whipped feta, toasted pita, and fresh vegetables

# Passed Canapes and Hot Hors d'oeuvres

Select Three

## VEGETARIAN

Spanakopita

Raspberry brie filo

Tomato eggplant crisp

Kale dumpling

Sweet potato puff

Vegetable spring rolls

## BEEF, POULTRY, PORK

Short rib panini

Tandoori chicken

Chorizo bacon stuffed date

Buffalo chicken spring roll

Asian pork steam bun

Mini beef wellington

Chicken empanada

Asparagus wrapped in prosciutto

## SEAFOOD

Shrimp casino

Scallops wrapped in bacon

Mini crab cakes

Classic shrimp cocktail



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# Signature Event Wedding Package

## **THREE COURSE PLATED DINNER**

Dinner includes a plated salad, warm artisan rolls with butter, entrée, wedding cake as dessert and Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas

## **SALAD COURSE**

Baby field green salad with Chianti vinaigrette

Baby spinach salad with pear, red onion, pralines, goat cheese, and raspberry vinaigrette

Caprese salad with balsamic vinaigrette

Arugula salad with red grapes, red onion, garbanzo beans, feta, and champagne vinaigrette

## **ENTRÉE SELECTIONS**

Char Grilled Rib Eye

With a gorgonzola demi-glace and roasted garlic mashed potato

Baked Atlantic Haddock

With parsley buttered crumbs and a creamy lobster, sherry thyme sauce

Accompanied with rice florentine

Apple Cranberry and Sage Chicken

Chicken breast stuffed with apple, cranberry and sage with a cranberry Grand Marnier sauce

Accompanied with boursin mashed potato

Eggplant Caponata

With garbanzo beans

## **STATIONED DESSERT**

Jacques Fine European Pastries wedding cake

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas

PRICE: \$85.00 PER GUEST

All prices are subject to a 12% non-taxable gratuity, 9% taxable administrative fee and 9% New Hampshire State food and beverage tax. Prices quoted are subject to change



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# Social Gala Wedding Package

## DINNER BUFFET

Buffet includes two salads, warm artisan rolls with butter, two dinner entrees, seasonal vegetable, starch selection, wedding cake, and Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas

## DINNER TABLE SALADS

Select two

Baby field green salad with Chianti vinaigrette

Baby spinach salad with pear, red onion, pralines, goat cheese, and raspberry vinaigrette

Arugula salad with red grapes, red onion, garbanzo beans, feta, and champagne vinaigrette

Caprese salad with balsamic vinaigrette

## DINNER TABLE SELECTIONS

Select Two

Garlic and herb statler chicken with a thyme chicken jus

Haddock with Ritz crumbs and a sherried lobster cream sauce

Chicken piccata with a lemon basil caper sauce

Roasted pork loin with apple chutney

Sesame seared salmon with a sweet Thai chili sauce

Boneless short ribs of beef with julienne vegetables in a natural jus

Apple cranberry and sage chicken with a grand marnier sauce

Four cheese ravioli with a tomato basil sauce and fresh mozzarella (vegetarian)

Eggplant caponata (vegan)

Roasted garden vegetable ragout with quinoa (vegan)

## STATIONED DESSERT

Jacques Fine European Pastries wedding cake

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas

PRICE: \$75.00 PER GUEST

\*Menu does not include additional wedding package items

## CARVED STATIONED ENHANCEMENTS

Roast prime rib of beef accompanied with au jus and horseradish cream \$14

Roasted honey turkey breast accompanied with an orange cranberry relish \$11

Salmon en crouete with Boursin cheese, roasted red peppers and leeks \$12

Grilled chicken and ricotta en crouete with Prosciutto ham and spinach \$11

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# Inspirational Beginnings Wedding Package

## **THREE COURSE PLATED DINNER**

Dinner includes a plated salad, warm artisan rolls with butter, entrée, wedding cake as dessert, chocolate dipped fruit display Starbucks® coffee, and late night snack

## **SALAD COURSE**

Select One

Baby field green salad with Chianti vinaigrette

Baby spinach salad with pear, red onion, pralines, goat cheese, and raspberry vinaigrette

Arugula salad with red grapes, red onion, garbanzo beans, feta, and champagne vinaigrette

Caprese salad with balsamic vinaigrette

## **ENTRÉE SELECTIONS**

Char Grilled NY Sirloin

With a cabernet wild mushroom ragout and roasted red bliss potato

Seafood Stuffed Haddock

With a sherried lobster cream sauce and rice pilaf

Garlic and Herb Statler Chicken

With herbed chicken jus and roasted garlic mashed potato

Curried stir fried vegetables with edamame, tofu and basmati rice

## **STATIONED DESSERT**

Jacques Fine European Pastries wedding cake

Chocolate dipped fruit display

Freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas

## **LATE NIGHT SNACK**

Select One

Grilled cheese and creamy tomato soup, Cheeseburger sliders and French fries, Cookies and milk, Jumbo soft pretzels and mini soft drinks, House made ice cream sandwiches, Chips and dips, Taco bar, Chicken fingers and French fries, Assorted pizza

PRICE: \$97.00 PER GUEST

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# Distinguished Celebration Wedding Package

## **FOUR COURSE PLATED DINNER**

Dinner includes a plated soup, salad, warm artisan rolls with butter, entrée, wedding cake as dessert, and Starbucks® coffee and Late night snack

## **FIVE HOUR OPEN BAR WITH PREMIUM SELECTIONS**

## **ADDITIONAL STATIONED RECEPTION DISPLAY**

Select One

Charcuterie display with imported cured meat, cheese and grilled sourdough bread  
Gulf shrimp cocktail, oysters and baby crab claws on ice, with lemon, cocktail sauce, and basil aioli

## **SOUP COURSE**

New England clam chowder

## **SALAD COURSE**

Select one

Baby field green salad with Chianti vinaigrette  
Baby spinach salad with pear, red onion, pralines, goat cheese, and raspberry vinaigrette  
Caprese salad with balsamic vinaigrette  
Arugula salad with red grapes, red onion, garbanzo beans, feta, and champagne vinaigrette  
Mediterranean salad with Kalamata olives, roasted red peppers, manchego cheese, and provencal vinaigrette

## **ENTRÉE SELECTIONS**

8oz Bacon Wrapped Filet Mignon  
With a gorgonzola demi-glace and roasted fingerling potatoes

Grilled Swordfish  
With a lemon caper butter and Rice Florentine

Stuffed Chicken  
With sausage, ricotta, sundried tomato, and spinach stuffing and a pepperade sauce and Roasted Garlic Risotto

Curried stir fried vegetables with edamame, tofu, and basmati rice

## **STATIONED DESSERT**

Jacques Fine European Pastries wedding cake  
Chocolate Dipped Fruit Display and freshly brewed Starbucks® coffee, decaffeinated coffee, and a variety of specialty teas

## **LATE NIGHT SNACK**

Select One

Grilled cheese and creamy tomato soup, Cheeseburger sliders and French fries, Cookies and milk, Jumbo soft pretzels and mini soft drinks, House made ice cream sandwiches, Chips and dips station, Taco bar, Candy bar, Chicken fingers and French fries, Assorted pizza

PRICE: \$179.00 PER GUEST

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# Simple Elegance Wedding Brunch

## STATIONED RECEPTION DISPLAYS

Artisan cheese with local and regional cheese selections  
Breakfast pastries  
Fresh cut seasonal fruit  
Omelet station with chef attendant  
Bacon and sausage  
Champagne toast

## SALAD

Select one  
Baby field green salad with Chianti vinaigrette  
Caesar salad

## ACCOMPANIMENTS

Select three

### VEGETABLE

Green beans with toasted almonds and dried cranberries  
Garden vegetable medley  
Summer squash, zucchini, and grape tomatoes  
Asparagus with a lemon herb butter

### SWEET

Lemon blueberry French toast  
Warm cinnamon buns  
Quinoa porridge with almond milk and agave nectar  
Blueberry pancakes

### STARCH

Garlic rosemary roasted potatoes  
Boursin mashed potatoes  
Traditional mashed potatoes  
Roasted fingerling potatoes

### EGGS BENEDICT

Select one  
Classic - Canadian bacon, poached egg, hollandaise sauce  
Smoked Salmon - spinach, poached egg, smoked salmon with a boursin cream sauce  
Irish - corned beef, poached egg, hollandaise sauce  
Lobster - spinach, poached egg, lobster sherry cream sauce

## ENTRÉE SELECTIONS

Select two

|  |   |
|--|---|
| Roasted pork loin with apple chutney                                 | Seared salmon with a lemon herb vinaigrette   |
| Beef and wild mushroom stroganoff with bow tie pasta                 | Pesto chicken with onions, mushrooms, and penne pasta                               |
| Chicken with apple cranberry stuffing, cranberry grand marnier sauce | Eggplant caponata (vegan)   |
| New England baked haddock  | Wild mushroom ravioli with baby spinach and with a Madeira cream sauce (vegetarian) |
| Roast sirloin with tomato, pepper and garlic sauce                   |   |

## STATIONED DESSERT

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

PRICE: \$65.00 PER GUEST

\*Menu does not include additional wedding package items

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# Beverage Arrangements

## **HOSTED HOUSE BAR PACKAGES**

House 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 Hours  | \$43.00 per person |
| Five Hours  | \$49.00 per person |

## **HOSTED PREMIUM BAR PACKAGES**

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

|             |                    |
|-------------|--------------------|
| One Hour    | \$28.00 per person |
| Two Hours   | \$34.00 per person |
| Three Hours | \$40.00 per person |
| Four Hour   | \$46.00 per person |
| Five Hours  | \$52.00 per person |

## **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 \$8.75 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 \$10.00 and up 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 \$5.50 per service**

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

## **LOCAL AND IMPORTED BEER \$6.50 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 \$8.00 per service / \$32.00 per bottle**

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



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# Late Night Snack Enhancements

All pricing is per person, unless otherwise noted.

## **SLIDERS & FRIES**

Cheeseburger sliders and French fries \$7

## **GRILLED CHEESE & SOUP**

Mini grilled cheese sandwiches and creamy tomato soup shots \$6

## **COOKIES & MILK**

Fresh baked chocolate chip cookies served atop a chilled milk shot \$4

## **CHIPS & DIPS**

Chips and French onion and ranch dips station \$5

## **TACO BAR**

Assorted salsas, pico de gallo, sour cream, guacamole, ground  
Taco beef, soft and hard taco shells, cheese, and traditional  
Accoutrements \$8

## **CANDY BAR**

An array of assorted candies \$8

## **PRETZEL BAR**

Warm jumbo pretzels served with spicy brown mustard and mini soft drinks \$4

## **CHICKEN FINGERS & FRIES**

Crunchy chicken fingers and French fries served with honey mustard \$8

## **PIZZA BAR**

Cheese and pepperoni pizzas served with crushed red pepper and parmesan \$6

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# Post Wedding Breakfast Table

## **HARBORSIDE**

Fresh cut seasonal fruit  
Country scrambled eggs with fresh herbs  
Crispy bacon  
Country sausage  
Breakfast potatoes  
Assorted breakfast pastries  
Muffins and croissants  
Assorted Chobani® yogurts  
Freshly brewed Starbucks® coffee and decaffeinated coffee  
Tazo® specialty hot tea  
Assorted chilled fruit juices  
20.00 per person

## **ROCKINGHAM**

Fresh cut seasonal fruit  
Country scrambled eggs with fresh herbs  
Crispy bacon  
Country sausage  
Breakfast potatoes  
Assorted breakfast pastries  
Muffins and croissants  
Assorted Chobani® yogurts  
French toast  
Steel cut oatmeal with brown sugar  
and dried fruit  
Starbucks® coffee and decaffeinated coffee  
Tazo® specialty hot tea  
Assorted chilled fruit juices  
24.00 per person

## **EUROPEAN TABLE**

Fresh cut seasonal fruit  
Spinach and feta croissants  
Fresh baked breakfast scones  
Assorted breakfast jams and honey  
Hard boiled eggs  
Cottage cheese  
Sliced vine ripened tomatoes  
Assorted Chobani® yogurts  
Sliced French bread  
Sliced black forest ham and genoa salami  
Assorted sliced cheeses  
Starbucks® coffee and decaffeinated coffee  
Tazo® specialty hot tea  
Assorted chilled fruit juices  
25.00 per person

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# Wedding Guidelines

## **FOOD AND BEVERAGE MINIMUM**

The Sheraton Portsmouth Harborside Hotel does not require a room rental charge. Instead, we have established a minimum food and beverage purchase with each function room. 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 11:00AM - 5:00PM for afternoon events and 6:00PM - 12:00AM for evening events. (Note that all music must conclude by 11:30PM) 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.

## **GUARANTEED GUEST COUNTS**

A final confirmation of guest attendance is required 14 days 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 \$40.00 per vendor. A final guarantee of vendor meals must be given along with your final wedding guest guarantee, 14 days in advance of your wedding day.

## **CHILDREN'S MEALS**

Meal services for children under the age of 10, is \$40.00 per child. A final Guarantee of children's meals must be given along with your final wedding guest guarantee, 14 days in advance of your wedding day.

## **ON-SITE WEDDING CEREMONIES**

On-Site wedding ceremonies held at the Sheraton Portsmouth Harborside Hotel have a \$1,500 room rental charge (subject to New Hampshire state meals tax 9% and hotel service Charge 21%). Ceremony room rental charges 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 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 complementary, 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 \$20.00 per night self-parking in our gated parking lot and \$25.00 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 prices are subject to a 12% non-taxable gratuity, 9% taxable administrative fee and 9% New Hampshire State food and beverage tax.