

Sheraton Portsmouth Harborside Hotel

Wedding Packages

Highlights Included in Your Wedding Package:

- *Choice of Event Room
- *Professional Catering Manager
- *Full Maitre D' Services
- *Reception Hors D'oeuvres
- *Plated or Stationed Dinner Entrée Selections
- *Signature Dessert Selection
- *Personalized Menu Cards at each place setting
- *Complimentary Holding room Beverages and Hors D'oeuvres
- *Complimentary Cake Cutting Services
- *Champagne Toast
- *Bar Setup and Service
- *Hosted Bar Services (selected packages)
- *Traditional White Floor Length Table Linens
 - White or Ivory Overlay
 - White or Ivory Napkins
 - White or Ivory Chair Covers and Sash
- *Complimentary Deluxe Overnight Accommodations
(Port of Call Suite on Diamond Level Package)
- *Reservation cards available for your invitations
- *Discounted overnight guest room accommodations for your wedding guests

Customize Your Wedding Package To Include:

- *Tablesides Wine Service with Dinner
- *Additional Hors D'oeuvres, Dinner Courses or Dessert Options
- *Chocolate Fountain Services
- *Custom Ice Carvings
- *Linen Upgrades
- *Chivari Chairs
- *Luxury Port of Call Suites
- *Valet parking for your guests
- *Post Wedding Breakfast for your Guests
- *Rehearsal Dinner Services
- *In Room Amenities for your Overnight Guests

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

Sheraton Portsmouth Harborside Hotel and Conference Center
Tel: 603-431-2300 Fax 603-433-5649

Silver Package

Stationed Reception Displays

International Fruit and Cheese Montage
Garden Vegetable Display with Charred Pepper Aioli

Passed Selection of Hot Hors d' oeuvres

Select Four:

Scallops Wrapped in Bacon ~ Spanikopita ~ Crab Stuffed Mushrooms ~ Coconut Chicken
Thai Spiced Chicken Satay ~ Teriyaki Beef Skewers ~ Vegetable Spring Rolls ~ Mini Beef
Wellington ~ Brie Filo with Almond and Pear ~ Crab Risotto Cakes ~
Chicken Quesadilla Trumpet

Soup and Salad Station

Select One:

Tomato Boursin with Asiago Crouton
Potato Leek with Roasted Garlic
New England Clam Chowder
Broccoli Gruyere

Select Two:

Tossed Garden Salad
Classic Cesar Salad
Baby Spinach Salad
Grilled Vegetable Antipasti
Warm Chibatta Rolls with Butter

Pasta Station

Select Two:

Fettuccine
Linguini
Smoked Mozzarella Ravioli
Penne
Orchiette

Select Two:

Marinara Sauce
Alfredo Sauce
Sun-Dried Tomato Cream
Bolognese Sauce
Carbonara Sauce

Mashed Potato Bar

Select Two:

Roasted Garlic Mashed Potatoes
Boursin Mashed Potatoes
Mashed Red Potatoes
Yukon Gold and Turnip Mashed

Vegetable

Select One:

Green Beans, Dried Cranberries, Almonds
Asparagus with Lemon Herb Butter
Spring Garden Medley
Whipped Maple Butternut Squash

Carving Station

Select Two:

Roasted Honey Glazed Turkey Breast
Bourbon Molasses Glazed Smoked Ham
Salmon En Croute
Grilled Herb Chicken and Ricotta en Croute
Garlic and Pepper Studded New York Strip Loin
Prime Rib Au Jus

**additional chef carving fee of \$100 per chef applies*

Viennese Dessert Selection

Champagne Toast

\$70.00 per person

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Gold Wedding Package

Stationed Reception Displays

International Fruit and Cheese Montage
Garden Vegetable Display with Charred Pepper Aioli

Passed Selection of Hot Hors d' oeuvres

Select Four:

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Thai Spiced Chicken Satay ~ Teriyaki Beef Skewers ~ Vegetable Spring Rolls ~ Mini Beef
Wellington ~ Brie Filo with Almond and Pear ~ Crab Risotto Cakes ~
Chicken Quesadilla Trumpet

Wedding Day Dinner Service

Baby Field Green Salad
Warm Rustic Rolls and Butter

Entrée Selections

Garlic and Herb Roast Prime Rib of Beef Au Jus

Baked Atlantic Haddock with Parsley Butter Ritz Crumbs
With a Creamy Lobster, Sherry and Thyme Sauce

Marinated Grilled Rosemary Chicken Breast with Madeira, Mushroom
And Shallot Jus

Sheraton Harborside Signature Dessert Selection

Champagne Toast

\$70.00 per person

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Platinum Wedding Package

Stationed Reception Displays

International Fruit and Cheese Montage
Garden Vegetable Display with Charred Pepper Aioli

Passed Selection of Hors d' oeuvres

Select Four:

Scallops Wrapped in Bacon ~ Spanikopita ~ Crab Stuffed Mushrooms ~ Coconut Chicken
Thai Spiced Chicken Satay ~ Teriyaki Beef Skewers ~ Vegetable Spring Rolls ~ Mini Beef
Wellington ~ Brie Filo with Almond and Pear ~ Crab Risotto Cakes ~
Chicken Quesadilla Trumpet

Wedding Day Dinner Service

Hearts of Romaine Caesar Salad
Warm Rustic Rolls and Butter

Entrée Selections

Grilled Black Angus Sirloin Accompanied by a
Cabernet Wild Mushroom Ragout

Pan roasted Salmon Filet over a Roasted Corn and Shallot Risotto
Laced with a Warm Tomato Basil Confit

Chicken Broccolatine
Sautéed Breast of Chicken with Proscuitto di Parma and Fontina Cheese
Over Wilted Baby Spinach with a Marsala Wine Sauce

Sheraton Harborside Signature Dessert Selection

One Hour Premium Bar Package

Champagne Toast

\$100.00 per person

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Diamond Wedding Package

Stationed Reception Displays

Baked Brie en Croute with Caramelized Nuts, Fresh Fruits, Berries and French Baguette
Marinated Grilled Vegetable Crudite with Curried aioli and Garlic Crostini
Gulf Shrimp Cocktail and Baby Crab Claws with Lemon, Horseradish Sauce and Basil Aioli
served in an Ice Sculpture

Passed Selection of Hot Hors d' oeuvres

Select Four:

Scallops Wrapped in Bacon ~ Spanikopita ~ Crab Stuffed Mushrooms ~ Coconut Chicken
Thai Spiced Chicken Satay ~ Teriyaki Beef Skewers ~ Vegetable Spring Rolls ~ Mini Beef
Wellington ~ Brie Filo with Almond and Pear ~ Crab Risotto Cakes ~
Chicken Quesadilla Trumpet

Wedding Day Dinner Service

Baby Spinach with Shitake Mushrooms, Dried Infused Cranberries, Vermont Chevre' and
Pralines with a Raspberry Maple Vinaigrette
Warm Rustic Rolls and Butter

Award Winning Roasted Corn and Lobster Chowder

Entrée Selections

Pan Seared Sea Bass with Black Truffle Mashed Red Creamer Potatoes
Grilled Asparagus and Citrus Butter Sauce

Duet of Petite Filet Mignon and Pan Seared Diver Scallops Served with
Cabernet Thyme Demi Glace or Sauce Béarnaise

Garlic and Dijon Seared Domestic Rack of Lamb with Baked Tomato Florentine
And a Maple Chipolte Glaze

Sautéed Chicken and Shrimp Picata Served with Creamy Artichoke Risotto

Sheraton Harborside Signature Dessert Selection

Premium Bar Package Entire Event

Upgraded Champagne Toast

\$160.00 per person

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Hors D'oeuvres

Cold Canapés

Shrimp Cocktail
140.00 per 50 pieces

Spinach Pesto Flatbread
Crabmeat Stuffed Profiteroles
Summer Thai Vegetable rolls
Snow Peas with Smoked Salmon Mousse
Grilled Scallops with Baby Spinach on Crostini
Portobello Mushroom and Sun-dried Tomato with Pesto and Goat Cheese
Lamb Stuffed Grape Leaves with Lemon Balsamic Dressing
Belgium Endive with Gorgonzola and Walnuts
Asparagus Wrapped in Prosciutto with Raspberry Vinaigrette
Sliced Sirloin with Horseradish Cream on Crostini
Maine Shrimp and Blue Cheese on Rye Rounds
Smoked Salmon Pinwheels with Lemon Basil Aioli

135.00 per 50 pieces

Hot Hors d'oeuvres

Grilled Baby Lamb Chops with apple mint jelly
160.00 per 50 pieces

Spanikopita
Potato Pancakes with Sour Cream
Caramelized Onion Filo with Blue Cheese and Bacon
Coconut Chicken
Crab Rangoon's with Ginger Sauce
Peking Dumplings with Ginger Sauce
Vegetable Potstickers with Hot Mustard
Thai Peanut Chicken Satay with a Peanut Curry Sauce
Cajun Chicken Satay
Turkey Potstickers with Ginger Sauce
Wild Mushroom Phyllo Beggars Purse
Crab Stuffed Mushrooms
Spinach and Brie Mushrooms
Swedish Meatballs
Tahitian Meatballs
Beef Teriyaki
Scallops Wrapped in Bacon
Seafood Beggars Purse
Brie Filo with Almond and Pear
Chicken Dijon en Croute
Mini Beef Wellington
Chicken Quesadilla Trumpet
Roasted Vegetable Tart
Crab Risotto Cakes with Red Pepper Aioli

130 per 50 pieces

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Beverages

Bar setup and service is included in your wedding package. You may choose a host bar, cash bar, or a combination of both for a set number of hours or the entire evening.

Hosted and Cash Bar Service

House brand liquor	5.25 per service
Premium brand liquors	5.50 per service
Cordials and brandies	6.25 per service
House wine	5.25 per service
Domestic Beer	4.00 per service
Imported Beer	4.25 per service
Soft drinks	1.50 per service
Juices	1.75 per service

Host Package Options

With either package option, guests may order any number of beverages during your selected package time at the listed cost.

House Brands Host Package

One Hour – 17.00 per person
Two Hours – 23.00 per person
Three Hours – 29.00 per person
Four Hours – 33.00 per person
Five Hours – 37.00 per person
Six Hours – 41.00 per person

Premium Brands Host Package

One Hour – 19.00 per person
Two Hours – 25.00 per person
Three Hours – 32.00 per person
Four Hours – 35.00 per person
Five Hours – 39.00 per person
Six Hours – 43.00 per person

Host by Consumption

Host by consumption can be any number of hours or up to a specified dollar amount. As guests order beverages, an ongoing check is calculated.

Wine and Champagne

"Featured" Chardonnay	25.00 per bottle
"Featured" Cabernet Sauvignon	25.00 per bottle
"Featured" Merlot	25.00 per bottle

In addition, a specialty wine list is available upon request from your catering representative.

Alcoholic and Non- Alcoholic Punches Available

Specialty Drinks and Signature Drinks Available

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Rehearsal Dinner

First Course:

Warm Rolls with Butter
California baby greens with Belgian endive, red onion, roma tomato & alfalfa sprouts

Main Course:

(Guests may choose at time of event)

NY Sirloin
Choice cut aged 12oz. NY sirloin cooked to your specifications
served with garlic mashed potato

Atlantic Salmon
Grilled fresh salmon filet with lemon caper butter served with garlic mashed potato

Maine Crab Stuffed Haddock
sweet Maine crab, sherried sour cream oyster sauce, sautéed baby spinach and creamy wild
mushroom risotto

Chicken Breasts with Roasted Portobello and Marsala
Roasted shallots, chicken glaze, roasted garlic mashed potato and wilted spinach

Vegetable Pomodoro
grilled Portobello mushrooms, broccolini, red pepper and asparagus tossed with a sundried
tomato pesto cream , black pepper fettucine,
pecorino cheese and grilled flatbread.

Final Course:

Chef's Selection Specialy Dessert

\$35.95 per person

*Rehearsal Dinner Menu limited to 25 guests
Your coordinator is happy to provide additional options for parties of 25 or more

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Sunday Brunch

Minimum service of 25 people

Assorted chilled juices
Assorted mini breakfast pastries and scones
Fresh bagels with flavored and plain cream cheese
Ricotta blintzes with fruit sauces
Sliced fresh seasonal fruit display
Omelet station attended by chef
Apple cinnamon French toast
Eggs Benedict
Country sausage and bacon
Breakfast potatoes
Fresh brewed coffee and decaffeinated coffee
A variety of specialty teas
\$23.25 per person

Breakfast Options

Harborside

Sliced seasonal fruit
Country scrambled eggs with fresh herbs
Crispy bacon, country sausage
Breakfast potatoes
Assorted mini pastries and bagels
Assorted chilled juices
Freshly brewed coffee and decaffeinated coffee
And a variety of specialty teas
\$13.25 per person

Rockingham

Sliced fresh fruit
Country scrambled eggs with fresh herbs
Crispy bacon, country sausage
Buttermilk pancakes
Breakfast potatoes
Assorted mini pastries and bagels
Assorted cold cereals
Assorted chilled juices
Freshly brewed coffee and decaffeinated coffee
And a variety of specialty teas
\$15.25 per person

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Policies

Food and Beverage Minimums

The Sheraton Portsmouth Harborside Hotel does not require a room rental charge. Instead we have established with each function room a minimum for food and beverage that must be spent. These amounts differ by day and evening, as well as by weekday and weekend. If the minimums are not met, then a room rental charge for the difference will be added to the final bill, and be subject to 8% New Hampshire 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 all music must conclude by 11:30 PM) Timing is flexible on Sundays and during Off-Season dependent upon your preferred date.

Contract, Deposit, and Payment

A non-refundable deposit of \$1,000.00 is required to reserve your space along with a signed contract. All deposits are non refundable. The remaining balance will be paid in full based upon estimated charges 10 days in advance. All deposits are credited toward your final bill. Any remaining balances are due at the conclusion of your function.

Guarantee Count

A final confirmation or guaranteed number of guests is required two weeks prior to your function. This number will be considered a final guarantee, not subject to reduction, and charges will be based on this count. If this number is not received, the hotel will consider your estimated number the final guarantee. Any additional guests that are added on site will be charged in full at the established food and beverage pricing.

Meal Selections

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

Guest Rooms

We also can accommodate overnight guest room blocks at a discounted rate for your special event. The rates will vary from season to season. The bride & groom do receive complimentary deluxe accommodations for the night of your wedding reception. We also have wonderful Port of Call Suites available.

Gift Bags

It is the responsibility of the Booking Party to inform Hotel Sales Contact of gift bags if provided for Guest Rooms. The Sheraton Portsmouth Hotel Policy does not allow for gift bags to be handed out at the Front Desk. Gift bags are required to be delivered to individual guest rooms. Delivery fee is \$2.00 per bag. The Hotel does not assume responsibility for non-communicated gift bags.

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