



Say Yes

to making your wedding even more memorable.



Sheraton®

PORTSMOUTH
HARBORSIDE
HOTEL

SheratonPortsmouth.com • 250 Market St. Portsmouth, NH • (603) 431-2300



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PORTSMOUTH
HARBORSIDE
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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
Starwood Preferred Guest 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 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 with starch and vegetable, wedding cake as dessert, and Starbucks[®] coffee, decaffeinated coffee, and a variety of specialty teas

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

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, starch, vegetable, wedding cake as dessert, 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

Select One

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

Roasted honey turkey breast accompanied with an 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

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Inspirational Beginnings Wedding Package

THREE COURSE PLATED DINNER

Dinner includes a plated salad, warm artisan rolls with butter, entrée with starch and vegetable, wedding cake as dessert, Chocolate dipped fruit display, Starbucks® coffee, decaffeinated coffee, a variety of specialty teas, and a 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 Fry

With fried vegetables, 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 with starch and vegetable, wedding cake as dessert, Chocolate dipped fruit display, Starbucks® coffee, decaffeinated coffee, a variety of specialty teas, and a 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
Chicken breast stuffed with sausage, ricotta, sundried tomato, and spinach with 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: \$189.00 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

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 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 \$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

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 Hours \$43.00 per person
Five Hours \$49.00 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 \$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 / \$31.00 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

Grilled cheese and creamy tomato soup \$6

COOKIES & MILK BAR

Assorted cookies and milk \$4

CHIPS & DIPS

Potato chips complemented with French onion & ranch dips \$5

TACO BAR

Assorted salsa's, 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

Soft jumbo pretzels with spicy brown mustard
Mini soft drinks \$4

CHICKEN FINGERS & FRIES

Chicken fingers and French fries \$8

PIZZA BAR

Cheese pizza with assorted toppings \$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 and bagels
Assorted chilled fruit juice selections
Fresh brewed Starbucks[®] coffee, decaffeinated coffee, and a variety of Tazo tea
\$22.00 per person

ROCKINGHAM

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 fruit
Assorted chilled fruit juice selections
Fresh brewed Starbucks[®] coffee, decaffeinated coffee, and a variety of Tazo tea
\$26.00 per person

HEALTHY BEGINNING

Fresh cut seasonal fruit
Egg scramble with fresh vegetables
Turkey sausage
Greek yogurt parfait bar
Hot oatmeal with brown sugar and dried fruit
House made bran muffins & fruit breads
Assorted chilled fruit juice selections
Fresh brewed Starbucks[®] coffee, decaffeinated coffee, and a variety of Tazo tea
\$28.00 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 Harborside 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 prices are subject to a 12% non-taxable gratuity, 9% taxable administrative fee and 9% New Hampshire State food and beverage tax.