

YOUR WEDDING

Everything you've always dreamed and more

The Hotel Providence, the city's only boutique hotel, is complete with a wide selection of intimate gathering spots perfect for rehearsals, receptions and brunches. With 80 elegantly appointed guest rooms, Rhode Island's Crown Jewel can be your castle for the day.



HOTEL
PROVIDENCE

139 Mathewson St. | Providence 02903 | 401.861.8000 | hotelprovidence.com
311 Westminster St. | Providence 02903 | 401.521.3333 | aspirerestaurant.com



Congratulations on Your Recent Engagement!

Welcome to The Hotel Providence, Rhode Island's Premier Boutique Hotel.

The founders of Hotel Providence envisioned a quintessential hotel in the center of it all. One that would reflect the unique character of Providence, embrace luxury and enhance that beauty of it's surroundings.

Today, Hotel Providence is a very special place that epitomizes the distinct charm of the city. Located in the historic district, this landmark property offers an ideal location in the heart of downtown. From vibrant theatres and shopping, to its world class educational institutions and bustling convention center, all the excitement of the city is within a short walking distance.

Experience the distinctive luxury and personalized service that Hotel Providence can bring to your wedding day.

Allow us to assist you in planning the day of your dreams!



Rehearsal Dinner Packages

Your Rehearsal Dinner Includes a Selection of

First Course, Entree and Dessert

Your choice of Aspire's Wine Room or One of our Luxurious Banquet Rooms

First Course

New England Clam Chowder

Chefs Seasonal Soup Selection

Boston Bibb and Endive with Great Hill Blue Cheese and Toasted Pecans

Mixed Greens, Orange Segments, Dried Cranberries, Goat Cheese, Toasted Pecans, Citrus Vinaigrette

Aspire Caesar Salad with Brioche Croutons and Shaved Parmigiano Reggiano Cheese

Mixed Greens, Balsamic Vinaigrette, Cucumber, Cherry Tomato, Shaved Red Onion

Entree Course

Braised Beef Short Ribs Topped with Gremolata	45
Grilled Prosciutto and Pear Stuffed Veal Chop, Sambuca Cream	55
Grilled Filet Mignon, Wild Mushroom Ragout	55
Bourbon Glazed Pork Loin, Pan Sauce	45
Seasonal Fish Selection	45
Porcini Filled Ravioli, Roasted Tomato Herb Broth	35
Slow Roasted Atlantic Salmon, Lemon, Caper Beurre Blanc	35
Pan Roasted Chicken Statler Breast, Natural Chicken Jus	
or Champagne Cream Sauce	35
Herb Crusted "New Bedford" Style Cod, Tomato, Chorizo, Olives and Thyme	45

Dessert Course

Creme Bruleé and Fresh Berries

Flourless Chocolate Torte with Raspberry Coulis and Cream Anglaise

Lemon Tart, Pear-Lavender Sauce, Fresh Mint

Prices are per person and include bread, butter and coffee service.

These prices are valid for the 2011 season. We reserve the right to change the prices at any time.

Tilden Thurber Ballroom or Aspire Restaurant Wedding Reception Packages

With your Choice of either Aspire Restaurant/A-Bar or the Tilden Thurber Ballroom

All packages include the following

- Complimentary Accommodations on your 1st Anniversary with Dinner in Aspire
- Reception Hors d'oeuvre, a choice of Three Passed and One Display Station
- Three Course Gourmet Dinner
- White Gloved Butler Service
- Complimentary Valet Parking for your Wedding Reception Guests
- Private Chef Tasting Meal for up to Four People at Aspire
- Personal Bridal Attendant to Assist on your Special Day
- Complimentary Champagne and Afternoon Hors d'oeuvre for Bridal Party
- Dance Floor and Head Table Set to Your Specifications
- Luxurious Complimentary Overnight Honeymoon Suite with Late Check Out
- Special Rates for your Guest's Overnight Accommodations
- Turndown Service with Champagne and Chocolate Dipped Strawberries
- Floor Length Ivory Linens and Napkins
- Chilled Champagne Toast
- Your Wedding Cake Presented on a Painted Plate
- Vegetarian and Children's Entree Selections Available



Tilden Thurber Ballroom Package

Please Select three Hot and/or Cold Hors d'oeuvre and one Display Station from the options below

Hot Passed Hors d'oeuvre

Chicken Satay with Spicy Peanut Sauce
Mini Beef Wellington
Scallops Wrapped in Applewood Smoked Bacon
Vegetable Spring Rolls with Sweet Ginger Sauce*
Rhode Island Style Clams Casino
Marinated Grilled Beef Skewers
Feta Cheese and Spinach Phyllo Triangles*
Sesame Chicken Skewers with Scallion Dipping Sauce
Zucchini and Corn Fritter*

Cold Passed Hors d'oeuvre

Ahi Tuna Tartar, Wonton Crisp
Antipasto Skewer*
Brie Brulé on Crostini*
Tomato, Fresh Mozzarella and Basil Crostini*
Gazpacho Shooter*
Smoked Salmon and Pumpernickel Toast Points
Roast Beef and Herb Cream Cheese Toast Points



Display Station Options

Garden Vegetable Crudites

Seasonal Selection of Fresh Vegetables with Bleu Cheese Dip and Sweet Almond Balsamic Dip

Mediterranean Antipasto

Assortment of Grilled Vegetables with Roasted Garlic, Sweet Peppers, Marinated Olives, Hummus and Crisp Pita Chips

Cheese Plates

Imported and Domestic Cheeses with Dried Apricots, Figs, Grapes, Assorted Crackers and Toasted French Bread

Sliced Fruit Platter

Seasonal Selection of Sliced Fruit and Fresh Berries

Bruschetta Station

Grilled Country Breads with Toppings: Olive Caponatta, Tomato and Artichoke Salad, and White Bean Puree

* Vegetarian Friendly Selections

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Tilden Thurber Ballroom Plated Dinner Options

All Entrees Include Warm Crusty Rolls, Sweet Butter, Choice of Soup and Salad,
Choice of Entree, Side Items, Fresh Ground Coffee and Assorted Hot Tea.

Soup

(choose one)

Cream of Wild Mushroom Soup
New England Clam Chowder
Gazpacho with Basil Crème Fraiche
Tuscan Minestrone

Salad

(choose one)

Aspire Caesar Salad with Brioche Croutons and Shaved Parmigiano Reggiano
Baby Spinach with Crispy Bacon, Goat Cheese, Warm Shallot Vinaigrette
Mixed Greens with Balsamic Vinaigrette, Cucumber, Pear Tomato and Shaved Red Onion

Entree Suggestions

(choose two)

Grilled Filet Mignon, Wild Mushroom Ragout	109
Bourbon Glazed Pork Loin, Pan Sauce	89
Grilled Swordfish, Lobster Tarragon Beurre Blanc	109
Herb Crusted Cod Fish "New Bedford" Style, Tomato, Chorizo, Olives and Thyme	89
Thick Cut Cod Fish "Classic New England Style" (Buttered Herb Crumbs)	89
New England Baked Stuffed Shrimp, Lemon Beurre Blanc	99
New York Sirloin Strip, Great Hill Bleu Cheese Butter	109
Pan Roasted Chicken Breast, Natural Chicken Jus or Champagne Cream Sauce	89
Prosciutto, Spinach and Fontina Stuffed Chicken Breast, Marsala Cream	99
Slow Roasted Atlantic Salmon, Yellow and Red Pear Tomato Chutney	89

Sides

(choose two)

Escarole and Wild Mushrooms
Glazed Carrots
Herb Stuffed Roasted Tomato
"Jay's" Silky Potato Puree
Rosemary Roasted Red Bliss Potatoes
Roasted Seasonal Vegetables
Sautéed Green Beans Almondine
Sautéed Vegetable Medley

Dessert

Your Wedding Cake will be professionally cut and served on a customized painted plate
with accompanying sauce and garnish.

Additional Dessert options can be customized.

Prices are Per Person

These prices are valid for the 2011 season. We reserve the right to change the prices at any time.



Weddings

"You couldn't Aspire
to a more romantic
dining spot
in Providence"

The Providence Journal

401.521.3333

311 Westminster Street

Providence RI 02903

Fall in love with award-winning Aspire, where setting the scene for your special day is our passion.

You and your guests can celebrate at the city's hippest and most luxurious dining spot for your rehearsal dinner, reception or post day brunch.

Inviting menus complemented by a gracious staff all contribute to the elegant surroundings that exceed even the highest expectations.

Let us help you begin happily ever after with our specially designed packages offering every detail for your perfect wedding.



Aspire Restaurant Wedding Package

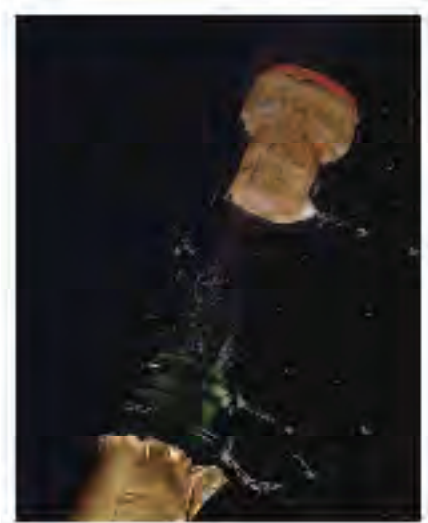
Cocktail Reception

Hot Passed Hors d'oeuvre

Shrimp Potstickers, Yuzu Wasabi Dipping Sauce
Chicken Satay with Spicy Peanut Sauce
Scallops Wrapped in Smoked Bacon
Mini Beef Wellington
Unagi Glazed Shrimp
Ginger and Chicken Potstickers with Ponzu Sauce
Angus Beef Skewers Wrapped in Proscuitto and Gorgonzola
Marinated Grilled Beef Skewers
Zucchini and Corn Fritter
Vegetable Spring Rolls

Cold Passed Hors d'oeuvre

Tuna Tartar with Miso Flakes on a Wonton Crisp
Gazpacho Shooter
Antipasto Skewer
Shrimp and Crab Salad in Endive Leaf
Brie Brulee on Crostini
California Roll



Display Station Options

Garden Vegetable Crudites

Seasonal Selection of Fresh Vegetables with Bleu Cheese Dip and Sweet Almond Balsamic Dip

Mediterranean Antipasto

Assortment of Grilled Vegetables with Roasted Garlic, Sweet Peppers, Marinated Olives, Hummus and Crisp Pita Chips

Cheese Plates

Imported and Domestic Cheeses with Dried Apricots, Figs, Grapes, Assorted Crackers and Toasted French Bread

Sliced Fruit Platter

Seasonal Selection of Sliced Fruit and Fresh Berries

Bruschetta Station

Grilled Country Breads with Toppings: Olive Caponatta, Tomato and Artichoke Salad, and White Bean Puree

Aspire Restaurant Wedding Package

Appetizer or Soup

(choose one)

Fried Mozzarella & Prosciutto

Red and Yellow Tomato Chutney

Marinated Grilled Shrimp Skewer

Mango Salsa

Stuffed Portobello Mushroom

Spinach, Tomato, Parmigiano Reggiano, Pine Nuts, Balsamic Glaze

New England Clam Chowder

Westminster Oyster Crackers

Tuscan Minestrone

Chef's Seasonal Soup Selection



Salad

(choose one)

Baby Arugula

With Extra Virgin Olive Oil, Lemon Zest and Shaved Parmigiano-Reggiano

Mixed Greens

Orange Segments, Dried Cranberries, Goat Cheese, Toasted Pecans, Citrus Vinaigrette

Aspire Caesar

Salad with Brioche Croutons and Shaved Parmigiano Reggiano Cheese

Entree

(choose two)

Atlantic Salmon

99

Farm Raised Hand-Cut Filet with Seasonally Inspired Risotto Cake

Tarragon Lobster Beurre Blanc

Pan Roasted Jumbo Scallops

99

Potato Gnocchi, Buttered Squash, Dried Cranberry and Pepita Seeds in Brown Butter Sauce

Lobster Feast

MKT

Two Pound Baked Stuffed Lobster Served with Boiled Fingerling Potatoes and Sauteed Baby Spinach

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Center Cut Filet Mignon	109
Creamy Potato Gratin, Roasted Baby Carrots, Brussels Sprouts with a Carmelized Shallot Sauce	
Grilled Veal Tenderloin	109
Crispy Polenta Cake, Sauteed Seasonal Wild Mushrooms, Slightly Wilted Baby Spinach and Thyme Veal Jus	
Berkshire Pork Osso Bucco	109
Creamy Saffron and Root Vegetable Risotto with Gremolata and Pan Sauce	
Veal Bolognese	89
Served over Orecchiette Pasta with Fresh Basil and Shaved Parmigianno-Reggiano	
Berkshire Pork Chop	89
Stuffed with Pear, Shallot and Pancetta over Roasted Sweet Potato and Rainbow Chard Topped with Candied Walnuts, Sage Cream	

Dessert

Your Wedding Cake will be professionally cut and served on a customized painted plate with accompanying sauce and garnish.

Additional Dessert options can be customized.

Prices are Per Person



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Beverage Packages

For The Tilden Thurber Ballroom or Aspire Restaurant

We Offer These Distinctive Options and Can Customize Your Requests

Hosted Bar By The Drink

Offers a complete selection of beers, wine, liquor and non-alcoholic beverages and is charged on actual consumption.

or

Guest Cash Bar

Your guests and participants are responsible for their own beverages.

Cocktails

Call \$8 – Premium \$9 – Super \$10
\$3

Imported Beer

\$5.50

Domestic Beer

\$5

Sodas

Enhance your Bar Package with the Following Selections

Cordial Cart

\$9 per drink

Serving the Finest Liqueurs and Cognacs Including:

Drambuie, Amaretto, Grand Marnier, Kahlua,

Sambuca, Schnapps, Courvoisier, Remy Martin

and Bailey's Irish Cream

Martini Bar

\$10 per drink

An Assortment of Exciting Martini's Including:

Orangtini, Lemoncello, Green Apple, Cosmopolitan,

White Chocolate "Confetti", Key Lime Pie and

the Classic Bond Martini "Shaken, not Stirred"

A customary 22% service charge and 8% sales tax is added to all food and beverage.

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Wine Selection

To Be Served at Dinner

HOUSE SPARKLING

101 Canella Prosecco - Italy Split 8

HOUSE WHITES

102 Penfolds "Rawsons Retreat"
Chardonnay - Australia 30
103 Chateau Ste Michelle Riesling - Columbia Valley 34
104 Tilia Chardonnay - Mendoza 34
105 Bivio Pinot Grigio - Italy 30
106 Pacific Rim Chenin Blanc - Central Coast 30
107 Sakonnet Vidal Blanc - Rhode Island 30
108 Oyster Bay Sauvignon Blanc - New Zealand 34
109 Mahua Sauvignon Blanc, New Zealand 34

HOUSE BLUSH

110 Montevina White Zinfandel - California 26
111 Chateau Grand Cassagne Rose - France 34

HOUSE REDS

112 Folie a Deux "Menage a Trois" Red - Napa 30
113 Perrin Cotes du Rhone Reserve - France 30
114 Lockwood Merlot - Monterey 30
115 Zonin Chianti - Tuscany 30
116 Robert Mondavi
"Private Selection" Pinot Noir - California 30
117 Los Cardos Malbec - Argentina 30
118 Strong Arms Shiraz - Australia 30
119 Cline Zinfandel - Sonoma 30
120 Main Street Cabernet Sauvignon - Napa 30
121 Avalon Cabernet Sauvignon - Napa 38
122 Chelsea Reserve Merlot - Chile 38

CHAMPAGNES AND SPARKLING WINES

201 Domaine Chandon 60
202 Schramsberg 90
203 Moet Chandon 115
204 Moet Chandon 1.5L 220
205 Moet Nectar 125
206 Laurent-Perrier, Brut 130
207 Veuve Clicquo 110
208 Dom Perignon 250

WHITES

Pinot Grigio / Sauvignon Blanc / Interesting Whites

301 Bottega Vinaia Pinot Grigio - Italy 45
302 Marco Felluga Pinot Grigio - Italy 45
303 Kuentz - Bas Pinot Blanc - Alsace 35
304 Dry Creek Fume Blanc - Sonoma 35
305 Seaglass Sauvignon Blanc - California 30
306 St. Suprey Sauvignon Blanc - Napa 45
307 Pascal Jolivet, Sancerre - Loire 60
308 Caymus Conundrum - Napa 60
309 Feudi di San Gregorio Falanghina - Italy 55

Chardonnay

401 Sakonnet - Rhode Island 29
402 Hess Chardonnay - Monterey 34
403 Trefethen Estate - Napa 60
404 Mer Soleil - Santa Lucia Highlands 80
405 Far Niente - Napa 100

REDS

Pinot Noir & Beaujolais

501 Kris Pinot Nero - Italy 30
502 Joseph Faively "Bourgogne Rouge" - Burgundy 44
503 Adelsheim Pinot Noir-
Willamette Valley - California 60

Merlot, Cabernet Sauvignon & Zinfandels

601 Terra de Oro Zindandel - Amador County 40
602 Clos du Bois Cabernet Sauvignon - Sonoma 44
603 Folie a Deux Cabernet Sauvignon - Napa 42
604 Seghesio Zinfandel - Sonoma 52
605 Green and Red Zinfandel,
chiles Canyon Vineyard - Napa 45
606 Clos du Val Cabernet Sauvignon - Napa 65
607 Steltzner Merlot - Napa 65
608 Chateau Montelena Cabernet Sauvignon - Napa 85
609 Trefethen Estate Cabernet Sauvignon - Napa 90
610 Stag's Leap "Artemis" Cabernet Sauvignon - Napa 100
611 Caymus Special Select Cabernet Sauvignon - Napa 250
612 Opus One - Napa 250

Shiraz, Tempranillo & Malbecs

701 Penfolds "Koonunga Hill" Shiraz - Australia 30
702 Dona Paula Reserve Malbec - Argentina 36
703 Muga Reserva - Rioja 44
704 Bodega Colome Malbec - Argentina 44
705 Hundred Tree Shiraz - Australia 52
706 Rivarey Tempranillo - Spain 24
707 Graffigna Malbec - Argentina 30
708 Wyndham Shiraz - Australia 32
709 Condesa de Leganza Crianza Tempranillo - Spain 32

Italian Reds & Blends

801 Coltibuono Chianti Classico "RS" - Italy 35
802 Guigal Chateauneuf du Pape - France 95
803 Monsanto Chianti "Riserva" - Italy 60
804 Zenato Ripassa Valpolicella - Italy 55
805 Chateau Bel Air - Saint Estephe - France 68
806 Hess Mountain Cuvee- Cab/Syrah/Malbec - Napa 70
807 Monte Antico Sangiovese - Italy 32

Post Wedding Day Breakfast

Breakfast Buffet

to include

\$25

Farm Fresh Scrambled Eggs

French Toast (with Maple Syrup and Butter)

Aspire Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage Links

Assorted Individual Yogurt

Sliced Seasonal Fruits

Freshly Baked Croissants

Muffins and Danish

Sweet Butter and Assorted Fruit Preserves

Chilled Orange, Grapefruit, and Cranberry Juice

Freshly Brewed Coffee and Selection of Teas

Additional Suggested Enhancements

Omelette Station (Attendant Required)

8

Eggs and Egg Beaters

Made to Order with Your Choice of:

Ham, Bacon, Cheddar Cheese, Swiss Cheese

Tomatoes, Mushrooms, Peppers, Onions and Spinach

Ham Carving Board (Attendant Required)

8

Honey Glazed Smoked Ham

Dijon Mustard Encrusted Rolls

Smoked Salmon and Bagels

12

Duck Trap Smoked Salmon, Shaved Red Onion, Cucumber

Sliced Tomato and Capers

Grilled Marinated Chicken Breast

8

Madeira Caramelized Onion Au Jus

Sauteed Seasonal Vegetables

5

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Terms & Conditions

Minimums	The Hotel allows a 10% reduction from your contracted number of expected guests.
Deposit	25% of the estimated cost is due at contract signing for the first deposit to confirm your date. Scheduled deposits can be set up with your Catering Sales Manager. 50% is due 90-days in advance. The remaining balance is due 3 business days prior to your wedding. Acceptable methods of payment are Credit Cards, Cashiers Check, Certified Check or Cash.
Guarantee	Your final guarantee must be received no later than 12:00 noon three business days prior to your wedding. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than five percent over the provided guarantee.
Service Charge	All enhancement items (excluding labor and delivery of guest provided amenities) are subject to a 22% taxable service charge.
Sales Tax	All enhancement Food and Beverage items are subject to an 8% sales tax. All Non-Food enhancement items are subject to a 7% sales tax.
Valet Parking	Valet Parking is available at either Main Entrance of the Hotel or Aspire Restaurant.
Bar Service	All guests in attendance who are drinking alcoholic beverages will be required to have a valid Identification regardless of age. Our bartenders have the right to require proof of age if the guest appears less than thirty years of age. No food or beverages are to be brought into the hotel, with the exception of the Wedding Cake. The Hotel specifically prohibits the removal of food and beverages from the function by the client or any of the client's guests.
Outside Vendors	The Hotel will be provided with the phone number and contact person for all outside vendors involved in the Wedding.



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Tilden Thurber Ballroom

Enter through
the Hotel
Lobby

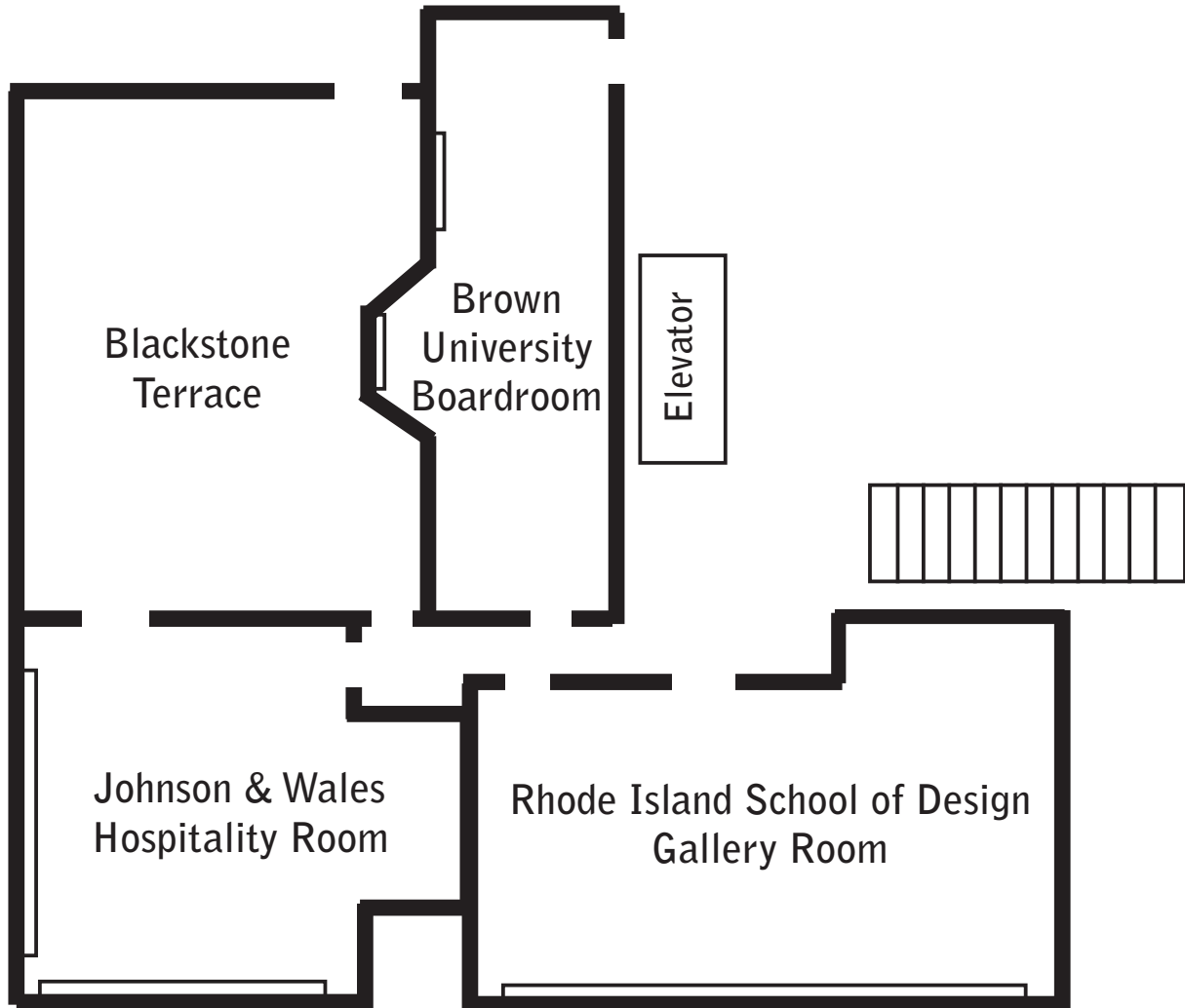
Meeting Rooms	Classroom	Theater	Cocktail	Conference	Hollow Square	U-Shape	Half Rounds	Rounds
Tilden Thurber Ballroom	100	170	200	n/a	42	55	90	150

Tilden Thurber Ballroom: 30x60 (2,033 sq. ft.)



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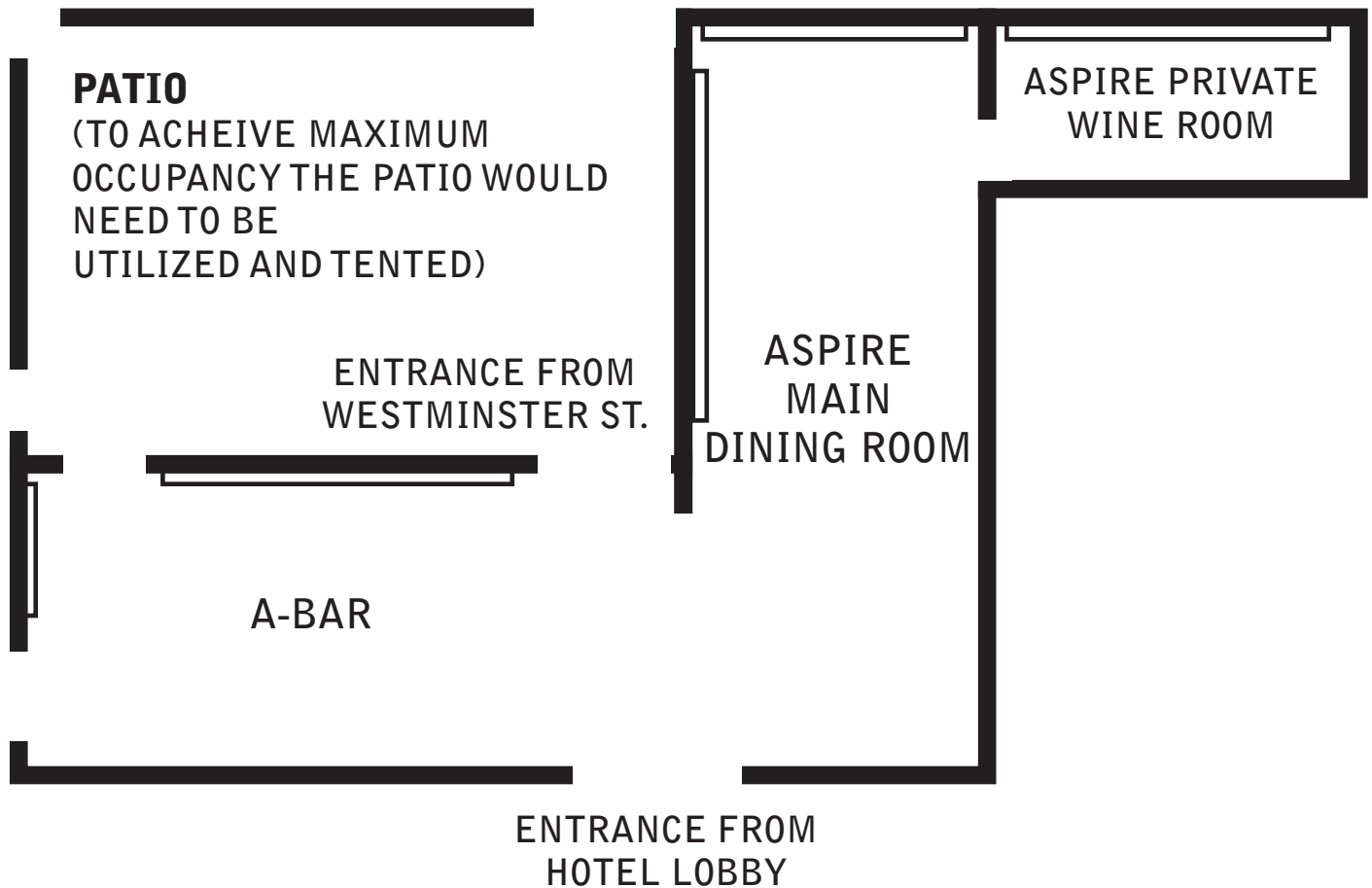
Meeting Rooms	Classroom	Theater	Cocktail	Conference	Hollow Square	U-Shape	Half Rounds	Rounds
Brown University Boardroom	n/a	n/a	n/a	14	n/a	n/a	n/a	n/a
Rhode Island School Of Design Gallery Room	36	80	60	32	26	26	36	40
J&W Hospitality Room	30	65	60	32	26	26	30	40
Blackstone Terrace	n/a	80	150	n/a	n/a	n/a	n/a	100

Rhode Island School of Design: 20 x 40 (775 sq. ft.) Johnson & Wales: 20 x 38 (763 sq. ft.)
Brown Boardroom: 13 x 29 (437 sq. ft.) Blackstone Terrace: 38 x 40 (1,490 sq. ft.)



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Meeting Rooms	Classroom	Theater	Cocktail	Conference	Hollow Square	U-Shape	Half Rounds	Rounds
Aspire Restaurant (Plated function: 250 max)	n/a	n/a	275	n/a	n/a	n/a	n/a	n/a