

Silver Wedding Package

The package includes the following:

- Unlimited consultations with our wedding professionals
- Five-hour room rental
- Candle with hurricane glass centerpiece
- Floor length tablecloths and napkins in a selection of colors
- International cheese fruit and vegetable crudité
- Two butler passed Hors D' Oeuvres
- Champagne toast
- Plated or buffet dinner
- Cake Cutting Service
- Freshly Brewed Coffee and Tea Service
- N.H Meals Tax, Service Charge and Room Rental
\$80.00 per person

Plated Option

- Choose one Appetizer
- Choose maximum of two Entrees
- Duet Entrée Option (two half portions of any of the entrée options)
- Roasted Red Potatoes, Au Gratin Potatoes, Duchess Potatoes or Rice Pilaf
- Seasonal Vegetable
- Rolls and Butter
- Coffee and Tea

Buffet Option

- Choose one Appetizer
- Choose one Pasta
- Choose two Entrees
- Choose one Carved Meat
- Roasted Red Potatoes, Au Gratin Potatoes, Duchess Potatoes or Rice Pilaf
- Seasonal Vegetable
- Rolls and Butter
- Coffee and Tea

Dinner Selections on separate sheet

Gold Wedding Package

The package includes the following:

- Unlimited consultations with our wedding professionals
- Five-hour room rental
- Candle with hurricane glass centerpiece
- Floor length tablecloths and napkins in a selection of colors
- International cheese fruit and vegetable crudité platter
- Four butler passed Hors D' Oeuvres
- Champagne toast
- Plated or buffet dinner
- Cake Cutting Service with chocolate covered strawberry
- Freshly Brewed Coffee and Tea Service
- N.H Meals Tax, Service Charge and Room Rental
\$100.00 per person

Plated Option

- Choose one Appetizer
- Choose maximum of two Entrees
- Duet Entrée Option (two half portions of any of the entrée options)
- Roasted Red Potatoes, Au Gratin Potatoes, Duchess Potatoes or Rice Pilaf
- Seasonal Vegetable
- Rolls and Butter
- Coffee and Tea

Buffet Option

- Choose one Appetizer
- Choose one Pasta
- Choose two Entrees
- Choose one Carved Meat
- Roasted Red Potatoes, Au Gratin Potatoes, Duchess Potatoes or Rice Pilaf
- Seasonal Vegetable
- Rolls and Butter
- Coffee and Tea

Dinner Selections on separate sheet

Portsmouth Country Club, 80 Country Club Lane, Greenland, NH 03840
603-436-9791

Platinum Wedding Package

The package includes the following:

Unlimited consultations with our staff

Five-hour room rental

Candle with hurricane glass centerpiece

Floor length tablecloths and napkins

in a selection of colors

International cheese fruit and vegetable crudité

Six butler passed hors d'oeuvres

Champagne toast

Open Bar for Cocktail Hour featuring Beer and Wine

Plated or buffet dinner

Cake cutting service with a chocolate
covered strawberry

Freshly brewed coffee and tea service

N.H. Meals tax, Service charge and Room Rental

\$120.00 per person
\$90 for guests under 21

Plated Option

Choose one Appetizer

Choose maximum of two Entrees

Duet Entrée Option (two half portions of any of the entrée options)

Roasted Red Potatoes, Au Gratin Potatoes, Duchess Potatoes or Rice Pilaf

Seasonal Vegetable

Rolls and Butter

Coffee and Tea

Buffet Option

Choose one Appetizer

Choose one Pasta

Choose two Entrees

Choose one Carved Meat

Roasted Red Potatoes, Au Gratin Potatoes, Duchess Potatoes or Rice Pilaf

Seasonal Vegetable

Rolls and Butter

Coffee and Tea

Dinner selections on separate sheet

Portsmouth Country Club, 80 Country Club Lane, Greenland, NH 03840

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Ultimate Package

This package includes:

Unlimited consultations with our wedding professionals
Five and a half hour room rental
Use of our covered patio for cocktail hour
On site ceremony fee with chair rental
Napkins in a selection of colors
Chair covers with sash
Floor length tablecloths
Candle with hurricane glass centerpiece
International cheese fruit and vegetable crudité platter
Choice of six butler passed Hors D' Oeuvres
Champagne Toast
Additional appetizer course *or* late night snack
Plated dinner
Wine service during dinner
Personalized Prosecco Bottle for Bride and Groom Table
5 Hours hour open bar with Beer, Wine, and Spirits
5 ½ hours non-alcoholic beverages
Cake cutting service with chocolate covered strawberries
Freshly brewed coffee and tea service
N.H meals tax and service charge
\$180.00 per person
\$150 for guests under 21

Plated Option

Choose one Appetizer
Choose Additional Appetizer or Late Night Snack
Choose maximum of two Entrees
Duet Entrée Option (two half portions of any of the entrée options)
Roasted Red Potatoes, Au Gratin Potatoes, Duchess Potatoes or Rice Pilaf
Seasonal Vegetable
Rolls and Butter
Coffee and Tea

Dinner selections on separate sheet

Hors D' Oeuvres Selections

Vegetarian

Vegetarian stuffed mushrooms

Spinach and artichoke crostini

Caramelized onion and goat cheese crostini

Asparagus and parmesan phyllo wraps

Tomato, mozzarella and basil crostini

Antipasto Skewers

Vegetable Spring Rolls

Meat or Poultry

Teriyaki beef kebabs

Coconut chicken bites with pineapple dipping sauce

Pork pot sticker with dipping sauce

Chicken or Beef Satay

Lamb Lollipops

Spinach, sausage, and cheddar stuffed mushrooms

Braised Short Rib Crostini

Seafood

Cajun Shrimp Skewers with Pineapple Chutney

Coconut Shrimp with Sweet Chili Sauce

Scallops or Shrimp wrapped in bacon

Mini crab cakes

Seafood stuffed mushrooms

Crab Salad Phyllo Cups with Fresh Chive

Parmesan and Crabmeat Crostini

Add an extra Hors D' Oeuvre to any package for \$2.00 per person

A Seafood Raw Bar is available at market price

Appetizer Selections

Garden Salad with Balsamic Vinaigrette

Caesar Salad

Spinach Salad with Goat Cheese, Fresh Fruit, and Blackberry Vinaigrette

Bib Lettuce Salad with Pickled Red Onion, Orange Segments and Citrus Vinaigrette

Arugula Salad with Roasted Beets and Lemon Vinaigrette

Antipasto Kebabs

Minestrone Soup

Clam Chowder

** Lobster Bisque

Pineapple Shrimp with sweet chili sauce

** Marinated Shrimp, Scallop, and Pineapple Kebabs

Sautéed Crab-Cake with Citrus Remoulade

** Shrimp Cocktail with Sauce

Late Night Snack Selections

Cheeseburger or Hamburger Sliders with French Fries

Chicken and Waffles

Tomato Soup Shooters with Grilled Cheese Dippers

Freshly Baked Chocolate Chip Cookies

Mini Quesadillas with Salsa and Sour Cream

Hot Soft Pretzels with Beer Cheese Dip

Buffalo Chicken Bites with Bleu Cheese or Ranch Dressing

**** Only available with Platinum or Ultimate Package**

Entrée Selections

Poultry

Chicken Carciofi with roasted red peppers and Artichokes hearts in a Lemon basil cream sauce

Chicken Marsala

Chicken Piccata

**** Lobster Stuffed Chicken Breast with lobster cream sauce**

Meat

Beef Medallions with shallot mushroom demi-glaze

Tenderloin of Beef with wild mushroom and roasted garlic sauce

Prime Rib of Beef au Jus

**** Seared Delmonico steaks with sautéed onions and mushrooms**

**** Bacon wrapped Filet Mignon topped with grilled shrimp and béarnaise**

Braised Pork Osso Bucco

Veal Oscar topped with lobster, asparagus and hollandaise sauce

Seafood

Baked Haddock with lemon crumb topping

Seafood Stuffed Haddock with lobster sauce

Grilled Salmon with orange sesame ginger sauce

Grilled Swordfish with citrus butter

**** Baked Salmon and Spinach Wellington with béarnaise**

**** Baked stuffed salmon with herbed goat cheese and a blackberry cream drizzle**

Vegetarian

Roasted Vegetable Tart with Tomato Coulis and Arugula Pesto

Wild Mushroom Ravioli with Bleu Cheese and Sage Cream Sauce

**** Only Available with Platinum or Ultimate Package**

Portsmouth Country Club, 80 Country Club Lane, Greenland, NH 03840

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Pasta Selections

Grilled Vegetable Lasagna

Ricotta Stuffed Shells with Marinara Sauce

Cheese Ravioli with Sundried Tomato Pesto Cream Sauce

Gnocchi Alfredo with Caramelized Shallots and Gorgonzola Cream

Pasta Carbonara with Peas and Pork Lardons

Grilled Vegetable Ravioli with Arugula Pesto

** Lobster Ravioli with Lobster Veloute

Wild Mushroom Ravioli with Bleu Cheese and Sage Cream Sauce

Penne a la Vodka with Shrimp Scallops and Baby Spinach

Cheese Tortellini with Sundried Tomato and Garlic Cream Sauce

Carved Meat Selections

Roasted Breast of Turkey with Gravy

Country Style Boneless Pit Ham with Mustard Maple Cherry Glaze

Marinated Roast Pork Loin with Black Fig Demi-Glaze

Marinated Flank Steak

Prime Rib of Beef with au Jus and Horseradish Crème

Tenderloin of Beef with Béarnaise Sauce

** Roast Leg of Lamb with Garlic Mint Sauce

Roast Sirloin au Jus

**** Only Available with Platinum or Ultimate Package**

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Additional Services

Function Room Rental

Packages include specified amount of time
Additional hours are available for \$500 per hour

On Site Ceremony Fee \$700.00

Includes rental of ceremony chairs

Use of our covered patio for cocktail hour \$500.00

Open Bar available by consumption

Unlimited non-alcoholic beverages \$5.00 per person

Premium chair covers and linens are available for an additional charge

Bottled wine is available starting at \$20.00 per bottle plus tax and gratuity

Directions

From the South : Follow Interstate 95 North to Exit 3 and take a left at the traffic light at the end of the ramp onto Route 33 West. Travel West 0.8 miles and take a right at the third set of lights (opposite the Sunoco station). Travel 0.7 miles to the second right into the club's entryway opposite Sanderson Lane.

From the North : Follow Interstate 95 South to Exit 3B and take a left at the traffic light at the end of the ramp onto Route 33 West. Travel West 0.2 miles and take a right at the next light (opposite the Sunoco station). Travel 0.7 miles to the second right into the club's entryway opposite Sanderson Lane.

From the West : Follow Route 101 East to Exit 11 for Stratham and take a left at the light at the end of the ramp for Route 108 North. Follow Route 108 North to Route 33 East and take a left at the intersection with Route 151 (Dunkin Donuts and Hunkins Real Estate at corner). Follow for 0.6 miles and take the third left into the club's entryway opposite Sanderson Lane.

From the East: Follow Route 101 West to Exit 11 for Stratham and take a right at the light at the end of the ramp for Route 108 North. Follow Route 108 North to Route 33 East and take a left at the intersection with Route 151 (Dunkin Donuts and Hunkins Real Estate at corner). Follow for 0.6 miles and take the third left into the club's entryway opposite Sanderson Lane.