

Wedding Packages

Portsmouth Harbor Events offers a variety of wedding packages to accommodate your wedding vision.

Uniquely Yours Package

- Unlimited cocktail service during your event
- Butler-passed champagne upon arrival
- Choice of two display stations
- 5 Butler-passed hors d'oeuvres
- Signature champagne toast
- Elegant four course dinner featuring:
Salad | Plated Appetizer or Soup | Entrée | Custom designed
Jacques wedding cake
- Choice of late night snack for your guests
- Floor length ivory linens
- Silver Chiavari chairs
- On-site wedding specialist
- Holding room for wedding party
- Dedicated server for the newlyweds
- Dinner menu tasting
- Overnight accommodations for the couple for two nights
- Chilled champagne and chocolate covered strawberries
delivered to room
- Special room rates for your guests

Portsmouth Chic Package

- One hour unlimited cocktail service
- Butler-passed champagne upon arrival
- Choice of one display station
- 4 Butler-passed hors d'oeuvres
- Signature champagne toast
- Wine service with dinner
- Elegant four course dinner featuring:
Salad | Plated Appetizer or Soup | Entrée | Custom designed
Jacques wedding cake
- Floor length ivory linens
- Silver Chiavari chairs
- On-site wedding specialist
- Holding room for wedding party
- Dedicated server for the newlyweds
- Dinner menu tasting
- Overnight accommodations for couple on night of wedding
- Chilled champagne & chocolate covered strawberries
delivered to room
- Special room rates for your guests

New England Romance Package

- 4 Butler-passed hors d'oeuvres
- Display of imported and domestic cheeses
- Signature champagne toast
- Elegant three course dinner featuring:
Garden Salad | Entrée | Custom designed Jacques wedding cake
- Floor length ivory linens
- Silver Chiavari chairs
- On-site wedding specialist
- Holding room for wedding party
- Dinner menu tasting
- Overnight accommodations for the couple on night of wedding
- Special room rates for your guests

Wedding Menu

Hors d'oeuvres

New England Romance & Portsmouth Chic – choice of four
Uniquely Yours – choice of five

Seafood

- Day boat scallop & bacon
- Risotto crab cakes, caper remoulade
- Shrimp cocktail
- Crab meat cocktail on crisp flatbread
- House hickory smoked Atlantic salmon on rye bread
- Lobster fritter
- California roll
- Spicy tuna maki
- Blackened shrimp with pineapple chutney

Poultry

- Sesame chicken
- Grilled chicken & hummus with roasted tomato chutney
- Grilled chicken quesadillas with chipotle crème fraîche
- Duck confit with huckleberry compote

Beef, Pork, Lamb

- Lamb slider
- Short rib crostini
- Mini beef wellington
- Beef teriyaki skewer

Vegetable

- Baby brie en croute
- Tomato soup shooter with petite grilled cheese
- Vegetable spring roll
- Classic bruschetta on crostini
- Vegetable ratatouille
- Roasted pepper goat cheese tartlet
- Mini black bean cakes

Reception Enhancements

Portsmouth Chic – choice of one station
Uniquely Yours – choice of two stations

Cheese & Charcuterie

Artisanal cheese, fresh berries, lime infused nuts, red pepper hummus, mortadella, prosciutto, cranberry-mango chutney, whole grain mustard, nicoise olives & accompanied by flatbread crackers, garlic crostinis & rosemary baguette

Dim Sum Station

Assorted dumplings including shrimp, pork & garden vegetable accompanied with Thai chili sauce, coconut peanut sauce & sesame-ginger dressing plus chopsticks

Vegetable Crudite

Mélange of fresh seasonal vegetables with garlic-chipotle ranch, velvety stilton blue cheese & thousand island dressings

Shrimp Bar

Poached shrimp with an array of fresh sauces, horseradish & fresh lemons

Raw Bar – Uniquely Yours Only

Poached shrimp, crab claws, seasonal cold water shucked oysters, served with bloody Mary cocktail sauce, lemons and limes, fresh horseradish & sauce Louis

Cheese Display

Local & Imported selection of cheeses with fresh berries, cranberry mango chutney, fig compote lime infused nuts, assorted crackers & crostinis

Four Course Dinner

Salad

Garden Salad

Boston Bibb

Candied pecans, dried cranberries, gorgonzola with balsamic vinaigrette

Caprese

Fresh mozzarella, basil pesto, garden tomatoes, olive oil & balsamic drizzle

Classic Caesar Salad with garlic crostini

Spinach Salad

Strawberries, goat cheese, shaved almonds & white balsamic vinaigrette

Lolla Rossa Salad

Marinated heirloom tomato-cucumber salsa with a roulade of lolla rossa lettuce & English cucumber drizzled with a garlic herb vinaigrette

Appetizer *(Portsmouth Chic & Uniquely Yours)*

Cabernet braised short rib over polenta with horseradish drizzle

Maine crab cake with micro greens

Grilled shrimp farro salad with avocado dressing (served chilled)

Garlic spaetzle with sundried tomato, fresh herbs, & goat cheese

Soup *(Portsmouth Chic & Uniquely Yours)*

Shrimp & roasted corn chowder

Roasted tomato bisque

New England clam chowder

Entrées

Cape Cod Cranberry Chicken

Asparagus, lemon infused jasmine rice & cranberry mango relish

Stuffed Breast of Chicken

Spinach, wild mushrooms & boursin cheese, tarragon beurre blanc sauce

Grilled Atlantic Salmon

Green onion polenta, roasted tomato salad, citrus butter sauce

Seared Pork Chop

Bacon & apple chutney, sweet potato hash

Lighthouse Land & Sea *(Uniquely Yours only)*

Filet mignon with wild mushroom demi-glaze, butter poached lobster & roasted garlic and green onion whipped potato

Land & Sea

Petite filet mignon with chive hollandaise with baked stuffed shrimp

Filet Mignon

8 oz. grilled with garlic mash & local grown root vegetables
\$2 per person upgrade fee for gorgonzola crust

Center Cut Dry Aged NY Strip

Boursin mashed potatoes, roasted asparagus & steamed carrots, roasted tomato garlic butter

Black Bean Croquettes

Two vegan cakes topped with roasted tomato compote & served with asparagus & jasmine rice

*New England
Romance*

*Portsmouth
Chic*

*Uniquely
Yours*

\$91

\$108

\$137

\$93

\$111

\$139

\$93

\$111

\$139

\$91

\$108

\$139

\$161

\$110

\$127

\$156

\$111

\$128

\$157

\$111

\$128

\$157

\$91

\$108

\$137

When offering a split menu, the highest priced entree prevails for the entire guest count.

Prices are per person. 13% service charge, 7% admin fee and 9% state sales tax will be added to food and beverage prices. All prices are subject to change.

Mimosa Brunch Wedding Reception – Sundays Only

Sunday Wedding Menu

\$91/person

Included items:

Champagne Mimosas
Bloody Mary bar

Cocktail Hour Reception:

Choose 3 Passed Hors d'oeuvres from Our Wedding Menu

The Following Items to be Displayed:

Fresh Sliced Fruit & Smoothies

Sliced daily selection of fresh seasonal fruit with yogurt dipping sauce & accompanied with fresh yogurt smoothies

Fresh Bakery Selection

Assorted muffins, croissants, coffee cake, bagels, & fruit Danish

BRUNCH RECEPTION MENU:

Chef Attended Omelet Station *Included in all brunch menus!*

Eggs & omelets made to order with the following toppings - bacon, sausage, spinach, tomatoes, mushrooms, jack cheese, peppers, ham & feta cheese. Egg beater available if requested before the event

Soups - choose one

Maine Lobster Bisque
Butternut Coconut Soup
New England Clam Chowder
Roasted Corn & Shrimp Chowder

Chef Attended Stations - choose one

Carving stations include warm rolls, appropriate sauces & chutneys

Roast Prime Rib of Beef
Herb Roast Breast of Turkey
Garlic Roast Pork Loin

Stationed Buffet Enhancements - choose one

Cheese & Charcuterie

Artisanal cheese, fresh berries, lime infused nuts, red pepper hummus, mortadella, prosciutto, cranberry-mango chutney, whole grain mustard, nicoise olives & accompanied by flatbread crackers, garlic crostinis & rosemary baguette

Oyster & Shrimp Ice Bar

Cocktail sauce, sauce Louis, fresh lemons & limes

Waffle Station

Served with fresh whipped cream, sliced strawberries, blueberries, bananas, & maple syrup

The Benedicts - choose one

Maine Lobster - English muffin topped with wilted spinach, poached egg & hollandaise

Steak & Egg - Seared filet mignon on grilled potato cake with a poached egg & hollandaise

Smokey Green Mountains - Smoked salmon on top of wilted spinach & covered with chive hollandaise

Traditional - Canadian bacon topped with a poached egg & hollandaise sauce

Entrées - pick two

Roasted Pork Loin with Apple Bacon Chutney
Grilled Chicken & Roasted Vegetable Primavera
Strawberry Chicken with White Wine Strawberry Buerre Blanc
Cheese Blintz with Blueberry Compote
Baked Stuffed Filet of Sole with Lemon Caper Sauce
Shrimp Penne ala Vodka
Grilled Salmon with Sauce Béarnaise
Chicken Pomodoro with Asiago & Wilted Spinach
Spinach & Feta Ravioli with Sherry Cream Sauce

Sides - pick two

Asiago Roasted Potatoes
Roasted Vegetable Medley
Green Bean Almondine
Truffled Macaroni & Cheese
Rosemary Roasted Red Potatoes

Wedding Cake from Jacques Pastries

Rehearsal Dinners

PORTWALK DINNER BUFFET \$45

Minimum of 25 guests: less than 25 add \$4 per person

Includes chef's selection of starch & seasonal vegetables & desserts

Appetizer - choose three

Caesar Salad - crisp romaine, creamy dressing, garlic crouton

Mixed Baby Greens - candied pecans, tart dried cranberries, creamy strawberry dressing

Baby Spinach - gorgonzola, shaved red onion with dried apricots

Tortellini Salad - chilled three cheese filled tortellini, fresh garden vegetables, country olives, in a balsamic vinaigrette

Fresh Mozzarella & Vine Tomato Salad - basil, cracked black pepper, extra virgin olive oil, balsamic glaze

Chef's Soup of the Day

New England Clam Chowder

Entrées - choose two

Local Caught Haddock - lemon butter sauce, herb panko crumbs

Grilled Atlantic Salmon - citrus butter

Shrimp Scampi - tossed with roasted garlic, white wine lemon sauce

Grilled Marinated Steak Tips

Herb Crusted Breast of Chicken

Coconut Chicken - grilled pineapple salsa

Spinach & Feta Ravioli - tomato cream sauce

New York Strip - roasted corn salsa & chimichurri

Roasted Chicken Primavera - tossed with chef's pasta & seasonal vegetables, parmesan cream sauce or traditional marinara

THEMED DINNER BUFFETS

"A Touch of Italy" \$39

Caprese salad

Grilled vegetable display with balsamic drizzle

Orzo salad with feta & roasted tomatoes

Minestrone soup

Chicken saltimbocca

Baked haddock margherita

Fresh cheese ravioli with garlic butter & asiago

Roasted vegetables

Tiramisu

Southern Comfort \$38

Shrimp gumbo

Sweet potato salad

Cole slaw

Corn bread

Roasted corn, red pepper salad

Fried chicken

Beef short ribs

Green beans

Baked apple crisp

Taste of the Coast: Market Price

New England clam chowder

Potato salad

Mixed green salad

Steamed lobsters & steamers with drawn butter and broth

Grilled marinated steak tips

Chef marinated grilled chicken wings

Corn on the cob

Fresh rolls & butter

"Make your own strawberry shortcake"

Late Night Snacks

Included in Uniquely Yours:

Popcorn Station – chef's choice of three flavors of house popped popcorn with authentic bags

Mexican Fiesta – jalapeño poppers, taquitos, tortilla chips, salsa & guacamole

Bavarian Pretzel Bar – soft Bavarian pretzels with assorted mustards, caramel, hot fudge, peanut butter sauce, & cheese sauce

Donuts – assorted donuts served station style

Bread Sticks – garlic bread sticks with chef's choice assortment of dipping sauces

Upgraded Late Night Snacks, priced per guest:

Chicken & Waffles – bourbon maple glaze | \$6

Pizza – cheese, pepperoni, & veggie served station style | \$8

Sliders & French Fries – chicken OR beef sliders with French fries | \$7

Candy Shoppe – assorted candies & truffles displayed in glass jars | \$7

Farewell Breakfast

Fresh Start \$13

Selection of juices

Freshly baked sweet tart, croissants, apple Danish & blueberry muffins

NY style bagels with whipped butter & flavored cream cheeses

Sliced seasonal fruit & berries

Dakota roast coffee, iced coffee

Tazo teas

Portwalk Breakfast Buffet \$19

Assorted juices

NY style bagels with whipped butter & flavored cream cheeses

Individual Greek yogurts & house made granola

Freshly baked sweet tarts, blueberry muffins & croissants

Port Scrambled eggs with herbs & jack cheese

Crisp farmhouse bacon OR country link sausage

Seasoned potatoes

Sliced seasonal fruit & berries

Dakota roast coffee, iced coffee

Tazo teas

Portsmouth Champagne Brunch \$39 (25 person minimum)

Assorted juices, passed champagne & mimosas

Selection of bagels with butter & cream cheeses

Freshly baked breakfast pastries, muffins, & croissants

Chef attended omelet station

Crisp farmhouse bacon OR country sausage links

Cinnamon French toast OR pancakes

Seasoned potatoes

Chef carved NY strip with horseradish butter au jus

Chicken & ricotta ravioli with tomato-shallot confit

Oven roasted vegetables

Array of chef's choice seasonal desserts

Dakota roast coffee, iced coffee

Tazo teas

Enhancements:

Added to already planned menus.

A la carte items can be provided upon request at a different price.

NY style bagels with smoked salmon, capers, onions, chives, chopped eggs & cream cheese | \$6

NY style bagels with flavored cream cheese, whipped butter & fruit preserves | \$3

Buttery croissants with fruit preserves | \$3

European sweet breakfast tart | \$4

Steel cut oatmeal with brown sugar, coconut, raisins, fresh berries, dried cranberries, cream | \$3

House made granola with yogurt & dried fruits | \$4

Fresh fruit smoothies with protein shot | \$5

Sliced fresh seasonal fruits | \$5

Greek yogurts | \$2

Sandwiches:

Egg, prosciutto & arugula croissant | \$5

Sausage breakfast burritos | \$4

Egg whites, swiss & spinach on sandwich English muffin | \$4

Egg & bacon croissant | \$3

Sausage & biscuit | \$3

Breakfast burritos | \$3

Egg, cheese & tomato on English muffin | \$3

Omelet Station \$8 (20 person minimum)

Eggs, egg whites, spinach, tomatoes, mushrooms, peppers, jack cheese, goat cheese feta, onion, sausage, bacon & ham

Chef Attendant Fee \$75

Bar Packages & Upgraded Wine Service with Dinner Options

PREMIUM COCKTAILS:

Liquor:

Absolut, Tanqueray, Bacardi, Jose Cuervo, Canadian Club, Jim Beam, Dewars, Jack Daniels, Canadian Club

Wine:

Harbor Town Sauvignon Blanc, Calina Chardonnay, Calina Cabernet Sauvignon, Honoro Vera Merlot, Prima Perla Prosecco
\$5/person upgrade fee for premium wine service with dinner

Beer:

Sam Adams, Sam Seasonal, Bud Light, Red Hook IPA, Stella Artois, Seasonal Brew (ask for current offerings)

Cash Bar | Host Bar

Wine \$8
Mixed Drinks \$8
Domestic Beer \$5
Imported Beer \$6

Premium Packaged Bar

1 hour \$25
2 hours \$31
3 hours \$37
4 hours \$43

TOP SHELF COCKTAILS:

Liquor:

Bombay Sapphire, Grey Goose, Patron Silver, Captain Morgan, Makers Mark, Jameson, Glenlivet 12, Crown Royal

Wine:

Justin Sauvignon Blanc, Silver Palm Chardonnay, Silver Palm Pinot Noir, Finca El Origin Reserve Malbec, Louis De Grenelle Brut Rose
\$8/person for top shelf wine service with dinner

Cash Bar | Host Bar

Wine \$10
Mixed Drinks \$10
Domestic Beer \$5
Imported Beer \$6

Top Shelf Packaged Bar

1 hour \$28
2 hours \$36
3 hours \$44
4 hours \$52

The Details

Special Overnight Guest Room Rates

The Residence Inn by Marriot Portsmouth Downtown Waterfront and Hampton Inn adjacent to the Events Center are pleased to offer special guest room rates for your guests based on availability, and a two night minimum stay. Rates do not include taxes or parking.

Parking

The city of Portsmouth offers self-parking in the parking garage on Hanover Street, and on-street metered parking. Please check with your sales & event manager for more details.

Gift Bags/Baskets

You may choose to provide your out-of-town wedding guests with a welcome bag or basket which can be handed out upon check-in.

Vendor Insurance Policy

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor to provide the Events Center with an indemnification agreement and proof of adequate insurance.

Deposits & Final Payment Information

A \$1,000 deposit is required to secure your event space on a definite basis. An additional deposit of 50% of your total estimated event charge is due 6 month prior to your event date; and 100% is due 10 days prior. Acceptable methods of payment for your final balance are personal check, credit card, cashier's check, certified check or cash.

Minimum Revenue Requirements

A total food and beverage revenue minimum will apply to your event. This minimum is determined based upon the event space you require (or desire) and a minimum package price per person. This minimum may vary based upon the day of the week and date of interest.

Service Charge & Tax

A customary 13% service charge, 7% administrative fee, and 9% state sales tax will be added to the food and beverage prices, as well as audio visual prices. All pricing is subject to change.

On Site Wedding Ceremonies

\$500 includes chair setup and break down.

*Portsmouth
Harbor Events*

& CONFERENCE CENTER