



WEDDINGS

by the sea

2022 & 2023

Welcome to the Ashworth by the Sea, New Hampshire's only full-service ocean front hotel.

Rich in history, the Ashworth by the Sea is an ideal destination for your special event. While our traditions in trusted service go back over 100 years, our modern elegance delivers a casual luxury that exceeds today's expectations.

Whether your special event calls for a stunning sit-down dinner in our elegant ballroom or an intimate event in our beautiful Rose Room, look no further.

The Ashworth by the Sea is the ideal venue for Weddings and Events of 35 to 300 guests. Our ocean view and flexible break-out rooms throughout over 5,800 square feet of diverse ceremony space delivers an unforgettable occasion for all!

Our professional staff includes a dedicated wedding specialist to help fulfill your every whim and our Executive Chef to help you customize any of our menu packages.

The attention doesn't stop with you! Your guests are our priority, too - from special group rates for your friends and family, to a complimentary ocean front room for the wedding couple, Ashworth by the Sea is devoted to making your Hampton Beach celebration truly memorable.

**ASHWORTH
BY THE SEA**

295 Ocean Boulevard | Hampton NH | 603.926.6762 | ashworthbythesea.com



WEDDINGS *by the sea*

ASHWORTH BY THE SEA | Wedding Packages

Distinguished ASHWORTH

- 5 passed hors d'oeuvres
- display of imported and domestic cheeses
- choice of enhancement station (excludes raw bar)
- passed champagne upon arrival
- passed signature cocktail upon arrival
- premium bar service throughout your event
- champagne toast with seasonal berries
- wine service with dinner

- late night snack
- choice of white or ivory linens and a wide variety of napkin colors
- ballroom chairs and set-up of your choice
- on-site wedding specialist with unlimited consultations
- oceanfront room for the night of the wedding
- champagne delivered to your suite
- chocolate covered strawberries served with your wedding cake
- Food tasting for two

Coastal ASHWORTH

- 4 passed hors d'oeuvres
- display of imported and domestic cheeses
- fresh vegetable crudité display
- passed champagne upon arrival
- 1 hour unlimited premium bar service
- champagne toast with seasonal berries
- wine service with dinner

- choice of white or ivory linens and a wide variety of napkin colors
- ballroom chairs and set-up of your choice
- on-site wedding specialist with unlimited consultations
- oceanfront room for the night of the wedding
- champagne delivered to your suite
- chocolate covered strawberries served with your wedding cake
- Food tasting for two

Simply ASHWORTH

- 2 passed hors d'oeuvres
- display of imported and domestic cheeses
- champagne toast with seasonal berries
- choice of white or ivory linens
- wide variety of napkin colors
- ballroom chairs and set-up of your choice

- on-site wedding specialist with unlimited consultations
- oceanfront room for the night of the wedding
- champagne delivered to your suite
- chocolate covered strawberries served with your wedding cake
- Food tasting for two



WEDDINGS

by the sea

Distinguished ASHWORTH

PLATED | 156

Salads and Soup

(Choose a Soup or Salad)

Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

Celebration Salad

mixed greens & reds | baby tomatoes / candied pecans | dried cranberries
goat cheese / champagne vinaigrette

Tomato Basil Bisque / sourdough crouton

Lobster Bisque / oyster crackers

Entrées

(Choose Two)

Roasted Statler Chicken Breast

Rosemary crusted | herb limoncello sauce

Stuffed Haddock

Shrimp and Scallop Stuffing / lobster cream sauce

Filet Mignon

tri-peppercorn demi-glace

Seared Atlantic Salmon

lemon dill beurre blanc

(Choose One-Vegetarian Meal Choice)

Seasonal Ravioli

Wild Mushroom / marsala marinara

Grilled Vegetable / roasted tomato basil sauce

Butternut Squash / pumpkin & sage cream

Garden Cavatappi

broccoli flowers | grilled squash | sweet red pepper
sun dried tomatoes / red onion / alfredo cream sauce

Sides

(Choose three)

heirloom baby carrots & green beans | roasted cauliflower

grilled asparagus | green beans almondine

whipped potatoes / thyme roasted fingerling potatoes | wild rice pilaf

Produce & Ravioli based on seasonality

Pricing based on per person. Pricing does not include the applicable 9% NH State Tax, 9% Admin Fee and 13% Service Charge. Pricing and menus are subject to change.

ASHWORTH
BY THE SEA



Distinguished ASHWORTH

BUFFET | 148

Salads and Soup
(Choose a Soup or Salad)

Caesar Salad
romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

Celebration Salad
mixed greens & reds | baby tomatoes / candied pecans | dried cranberries
goat cheese / champagne vinaigrette

Tomato Basil Bisque / sourdough crouton
Lobster Bisque / oyster crackers

Carving Station
(Choose One)
Roasted Turkey Breast | cranberry chutney and gravy
Prime Rib | au jus / horseradish cream
Virginia Spiral Ham | stone fruit chutney

Entrées
(Choose Two)

Roasted Statler Chicken Breast
Rosemary crusted | herb limoncello sauce

Baked Haddock
herb crumbs | lemon butter

Seared Atlantic Salmon
lemon dill beurre blanc

(Choose One)

Seasonal Ravioli
Wild Mushroom / marsala marinara
Grilled Vegetable / roasted tomato basil sauce
Butternut Squash / pumpkin & sage cream

Garden Cavatappi
broccoli flowers | grilled squash | sweet red pepper
sun dried tomatoes / red onion / alfredo cream sauce

Sides
(Choose three)
heirloom baby carrots & green beans | roasted cauliflower
grilled asparagus | green beans almondine
whipped potatoes / thyme roasted fingerling potatoes | wild rice pilaf
Produce based on seasonality

Pricing based on per person.

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WEDDINGS

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Coastal ASHWORTH

PLATED | 126

Salads and Soup

(Choose a Soup or Salad)

Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

Celebration Salad

mixed greens & reds | baby tomatoes / candied pecans | dried cranberries
goat cheese / champagne vinaigrette

Butternut Bisque / crushed pecans

Clam Chowder / oyster crackers

Entrées

(Choose Two)

Statler Chicken Breast

cilantro seared | apple coriander chutney

Baked Haddock

herb crumbs | lemon butter

New York Strip Steak

tri-peppercorn demi

Seared Atlantic Salmon

lemon dill beurre blanc

(Choose One – Vegetarian Meal Choice)

Seasonal Ravioli

Wild Mushroom / marsala marinara

Grilled Vegetable / roasted tomato basil sauce

Butternut Squash / pumpkin & sage cream

Garden Cavatappi

broccoli flowers | grilled squash | sweet red pepper
sun dried tomatoes / red onion / alfredo cream sauce

Sides | (Choose 2)

heirloom baby carrots & green beans | roasted cauliflower

grilled asparagus | green beans almondine

whipped potatoes / thyme roasted fingerling potatoes | wild rice pilaf

Produce based on seasonality

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Coastal ASHWORTH

BUFFET | 119

Salads and Soup

(Choose a Soup or Salad)

Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

Celebration Salad

mixed greens & reds | baby tomatoes / candied pecans | dried cranberries
goat cheese / champagne vinaigrette

Butternut Bisque / crushed pecans

Clam Chowder / oyster crackers

Entrées

(Choose Two)

Statler Chicken Breast

cilantro seared | apple coriander chutney

Baked Haddock

herb crumbs | lemon butter

Roasted Sliced Sirloin of Beef

au jus

(Choose One)

Seasonal Ravioli

Wild Mushroom / marsala marinara

Grilled Vegetable / roasted tomato basil sauce

Butternut Squash / pumpkin & sage cream

Garden Cavatappi

broccoli flowers | grilled squash | sweet red pepper
sun dried tomatoes / red onion / alfredo cream sauce

Carving Station

(Choose One)

Roasted Turkey Breast | cranberry chutney and gravy

Prime Rib | au jus / horseradish cream

Virginia Spiral Ham | stone fruit chutney

Sides

(Choose 2)

heirloom baby carrots & green beans | roasted cauliflower

grilled asparagus | green beans almondine

whipped potatoes / thyme roasted fingerling potatoes | wild rice pilaf

Produce based on seasonality

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WEDDINGS

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Simply **ASHWORTH**

PLATED | 99

Salads

(Choose One)

Caesar Salad

romaine lettuce | shaved asiago | caesar dressing | focaccia croutons

Spring Salad

mesclun mix | heirloom tomatoes | carrots | cucumbers
black olives | herb croutons / balsamic vinaigrette

Entrées

(Choose Two)

Roasted Statler Chicken Breast

rosemary crusted | white wine veloute

Baked Haddock

herb crumbs | lemon butter

Roasted Prime Rib

au jus / horseradish cream

(Choose One-Vegetarian Meal Choice)

Tri-Color Cheese Tortellini

roasted pearl onions | sweet peas | roasted red pepper | sun-dried tomato cream sauce

Garden Cavatappi

broccoli flowers | grilled squash | sweet red pepper
sun dried tomatoes / red onion / alfredo cream sauce

Sides

(Choose Two)

heirloom baby carrots & green beans | roasted cauliflower
grilled asparagus | green beans almondine
whipped potatoes / thyme roasted fingerling potatoes | wild rice pilaf

Produce based on seasonality

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ASHWORTH
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WEDDINGS
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Simply **ASHWORTH**

BUFFET | 90

Salads

(Choose One)

Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

Spring Salad

mesclun mix | heirloom tomatoes | carrots | cucumbers

black olives | herb croutons / balsamic vinaigrette

Entrées

(Choose Two)

Roasted Statler Chicken Breast

rosemary crusted | white wine veloute

Baked Haddock

herb crumbs | lemon butter

Roasted Sliced Sirloin of Beef

au jus

(Choose One)

Tri-Color Cheese Tortellini

roasted pearl onions | sweet peas | roasted red pepper | sun-dried tomato cream sauce

Garden Cavatappi

broccoli flowers | grilled squash | sweet red pepper
sun dried tomatoes / red onion / alfredo cream sauce

Sides

(Choose Two)

heirloom baby carrots & green beans | roasted cauliflower
grilled asparagus | green beans almondine
whipped potatoes / thyme roasted fingerling potatoes | wild rice pilaf

Produce based on seasonality

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butler passed HORS D'OEUVRES

INDULGE

Coconut Shrimp
Lump Crab Cakes with Spicy Remoulade
Scallops Wrapped in Bacon
Shrimp Cocktail
Shaved Tenderloin Beef Crostini
Mini Beef Wellingtons
Crab Rangoon

DELIGHT

Tomato Basil Bruschetta
Spanakopita
Spinach & Cheese Stuffed Mushrooms
Honey Butter Sesame Chicken
Meatballs (Swedish, Sweet & Sour, or Italian)
Vegetable Spring Rolls
Lobster Rangoon
Baby Brie En Croute

enhancements FOR ANY MENU

STATIONARY DISPLAYS

Raw Bar 22

Jumbo Shrimp Cocktail | shucked Oysters | Horseradish Chili / Cider Mignonette / Gourmet Crackers

Mediterranean 9

Hummus | Assorted Olives | Roasted Red Peppers | Mint Tabouleh | Cucumber Tzatziki Salad
Marinated Artichokes | Pepperoncini | Pita Bread Triangles

Charcuterie 12

Chef's Assortment of Artisan Smoked Meats & Cheeses | Pickled Vegetables | Mustards
Jams / Warm Breads & Gourmet Crackers

LATE NIGHT SNACKS

Cheeseburger and Pulled Pork Sliders 12

Mayo | Ketchup | Relish / Shredded Cheddar | Lettuce | Pickles / Mustard / Bourbon BBQ sauce

Pizza 12

Your Choice of Three Different Types of Pizza

French Fry Bar 8

Waffle | Sweet Potato | Shoe String | Ketchup / Cheese Sauce / Garlic Aioli / Sirachi

Ice Cream Bar 10

Fresh Berries | Chocolate Sauce | Caramel Syrup | Sprinkles | Whipped Cream | Crushed Pineapple | Peanuts
Strawberry Syrup | M & M's | Cherries / Belgian Waffles / Chocolate, Mint Chocolate Chip & Vanilla Bean

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PRE
WEDDING

Rehearsal Dinner

All Entrées served with Celebration Salad, Chef's Selection of Starch, and Fresh Seasonal Vegetable, Warm Artisan Rolls & Butter, Dessert, Regular and Decaffeinated Coffee, Assorted Teas.

Entrées (Choose Two)

Rosemary Crusted Statler Chicken cranberry chutney / pan gravy	35
Baked Haddock herb crumbs and lemon butter	37
Roast Prime Rib of Beef au jus and horseradish crème	49
Seared Atlantic Salmon lemon tarragon aioli	37

Dessert (Choose One)

Vanilla Bean Cheesecake | Berry Compote
Carrot Cake

POST
WEDDING

Brunch

BRUNCH BUFFET 45

Fresh Fruit Display
Fresh Scrambled Eggs ~ Veggie Frittata
Herb Roasted Breakfast Potatoes
Smoked Bacon ~ Freshly Baked Croissants w/Preserves
Celebration Salad w/Crisp Vegetables &
Vinaigrettes Sliced Beef Sirloin Au Jus
Seared Chicken Florentine
Fresh Vegetables ~ Rice Pilaf ~ Artisan Rolls
Miniature Pastry Display
Freshly brewed coffee, decaf coffee, and tea

THE HAMPTON BEACH BUFFET 21

Fresh Fruit Display
Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes
Smoked Bacon
Freshly Baked Croissants w/Preserves
Assorted Yogurts
House Made Granola ~ Berries ~ Dried Fruit
Freshly brewed coffee, decaf coffee, and
tea Chilled fruit juices

Pricing based on per person. Pricing does not include the applicable 9% NH State Tax, 9% Admin Fee and 13% Service Charge. Pricing and menus are subject to change.

Champagne: \$4.00 per person
Mimosas: \$99 per gallon

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Event Policies

Food & Beverage Service

The Ashworth by the Sea is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the State. As a result, the State does not allow guests to bring food or alcoholic beverages into the hotel.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of guests anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures. There is a room rental charge applied to all private function rooms, please contact the catering office for details.

Final Guarantee

The catering office must be notified of the minimum guaranteed attendance ten (10) business days prior to the event. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

Menu Pricing

Our menu prices and other services may increase without notice. All menu prices cannot be guaranteed until 90 days prior to the event. Menu pricing would only be revised after that time due to drastic market fluctuation.

Additional Fees

- A Ceremony Space Fee of \$300.00 plus administrative fees and tax, will occur for all on-site ceremonies.
- Chef Attendant may incur additional fees.
- A 13% service fee, 9% administration fee and 9% NH State tax will be calculated on the total of all charges.

Audio Visual Equipment

We will be pleased to arrange any audio visual requirements for your function. Please advise the catering office of your needs a minimum of 3 days prior to your function. Charges for these needs will be added to your final estimated total.

Overnight Accommodations

Discounted rates on overnight rooms may be available for your guests who are staying at the Ashworth by the Sea. Certain months and dates may not be available for a group discount. Contact the sales department for details.

Security

The hotel does not assume any responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event.

Decor and Entertainment

The hotel does not permit affixing items to walls, floors or ceilings with nails, staples, tape or any other substance.

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