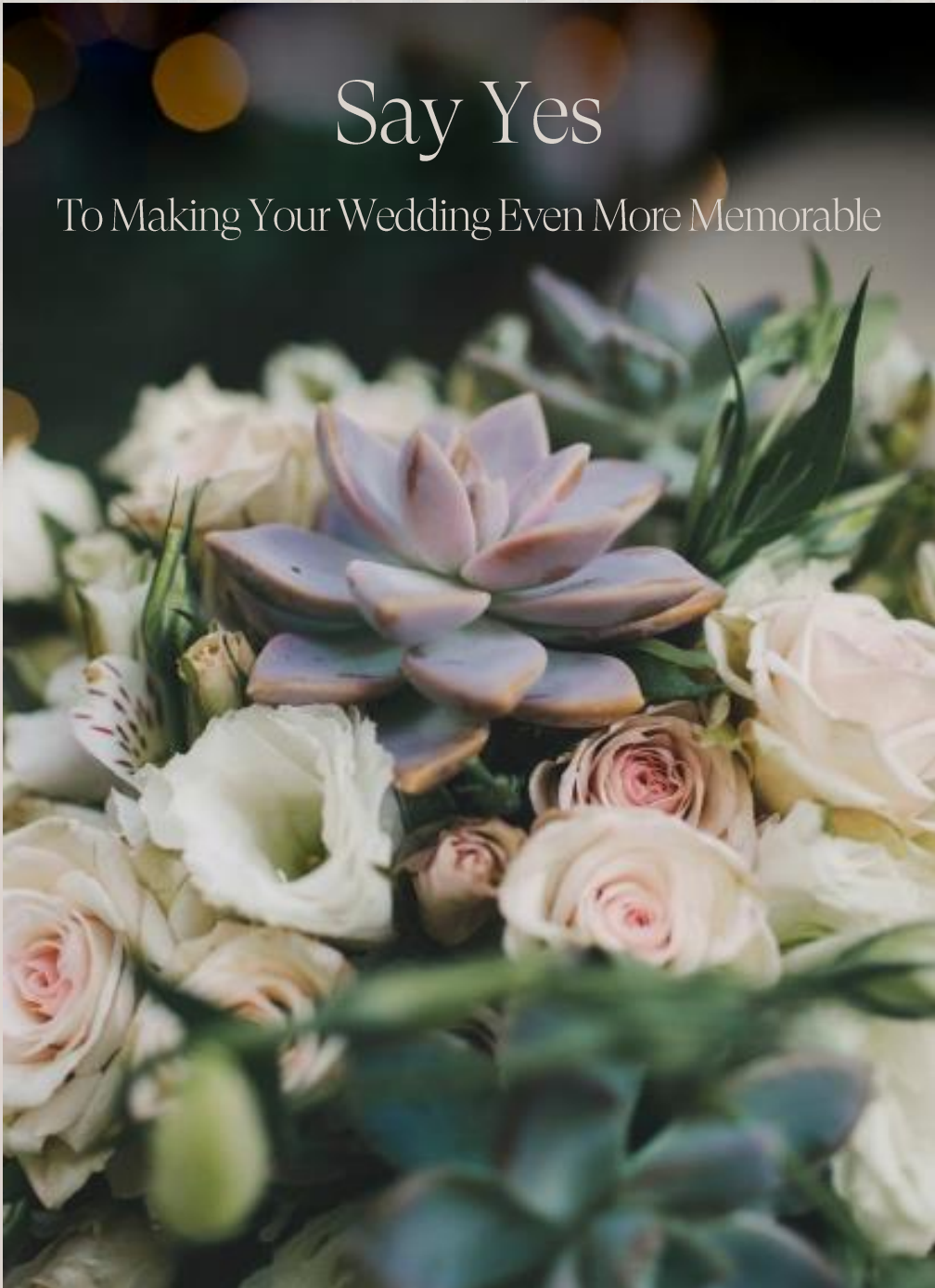




Say Yes

To Making Your Wedding Even More Memorable



Sheraton Portsmouth Harborside Hotel

250 Market Street, Portsmouth, New Hampshire 03801, T 603 431 2300. F 603 433 5649, marriott.com/psmsi



The Sheraton Portsmouth Harborside Hotel

We are honored to be included in the first day of the rest of your lives. Whether your plans include an intimate gathering or a formal gala with family and friends, our award-winning catering team is committed to executing the perfect start to your happily ever after.



Your Hotel

Situated on the harbor of the Piscataqua River, the Sheraton Portsmouth Harborside Hotel offers a special rate for overnight accommodations, access to prime shopping in historic downtown Portsmouth, and personalized service from our professional event coordinators.

Your Rehearsal

Start your wedding weekend off with a pop. Toast your “I Do’s” in the perfect setting at Sheraton Portsmouth Harborside Hotel. Whether a sit-down dinner or a cocktail reception after your one-hour rehearsal, our planners will create the fairytale beginning to your happily ever after.



There’s nothing like a meal to bring together family and friends on a special occasion. When that meal is prepared by our esteemed culinary team who work with you to create a satisfying menu, there’s nothing left to do but enjoy the food, your family and friends, and relax.



Your Ceremony

Whether a more traditional walk down the aisle or a one-of-a-kind ceremony created by you, choose one of our spectacular venues for the perfect backdrop to your “I Do’s”.

Choose from our airy outdoor space The Edge, indoor picturesque Harbor’s Edge Room, or stately Grand Ballroom.





Your Reception

Eat, drink, and celebrate to the fullest. There is something for everyone, and our team is ready and eager to work with you to customize your day. No matter your preferences, we will take care of everything so that you can take care of the memories.



Hotel Gallery



Hotel Exterior



Lobby



Restaurant



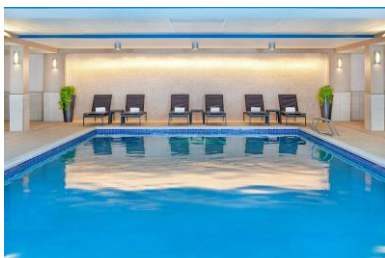
Club Lounge



Wedding Reception



Harborside Suite



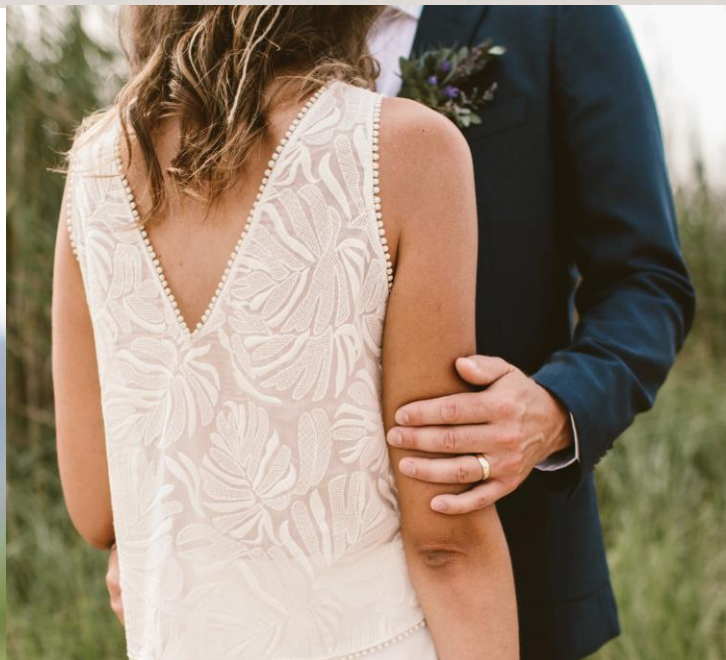
Pool



Grand Ballroom



Catering



Your Details

We know that your special day is in the details, which is why we offer an array of services, from valet parking and private pre-reception areas to specialty linens and chairs, to ensure that you and your guests get a taste of unforgettable.



Wedding Reception Packages

Included for All Wedding Packages at the Sheraton Portsmouth:

Six Hour Event
Complimentary Suite on the Wedding Evening
Complimentary Self-Parking in our Outdoor Lot
Chivari Style Chairs in Choice of Color
Floor Length Table Linen
Napkin Linen in Choice of Color
Floral Centerpieces from Jardiniere Flowers
Dance Floor
Marriott Bonvoy Points
Professional Catering Sales Manager
Full Maître'd Services
Reception Hors D'oeuvres
Plated Dinner Entrées, Stations, or Buffet Style Tables
Wedding Cake from Jacques Fine European Pastries
Complimentary Cake Cutting Services
Personalized Escort Cards and Custom Table Numbers from Portsmouth Invitation Co.
Complimentary Bridal Party Pre-Reception Room with Hors D'oeuvres and Beverage Service
Champagne Toast
Menu Tasting Experience for Four Guests
Preferred Professional Vendor Recommendations

Sheraton Portsmouth Harborside Hotel

250 Market Street, Portsmouth, New Hampshire 03801, T 603 431 2300. F 603 433 5649, marriott.com/psmsi



Cocktail Reception

Stationed Reception Displays

Select Two

Charcuterie Display
with Imported Cured Meat, Cornichons, and Grilled Sourdough Bread

Artisan Cheese Display
with Local and Regional Cheese Selections

Smoked Seafood Display
with House Smoked Baby Shrimp, Bay Scallops, and Salmon with Capers, Red Onion, Chopped Egg, and Remoulade Sauce

Mediterranean Display
with Loaded Hummus, Tzatziki Dip, Whipped Feta Cheese, Assorted Olives, Artichokes, and Toasted Pita

Passed Canapés and Hors D'oeuvres

Select Three

Chilled Canapés

Classic Shrimp Cocktail

Ahi Tuna Crudo on a Wonton Chip

Prosciutto Wrapped Apples
with Basil, Brie Cheese, and Balsamic

Caprese Skewer*

Balsamic Roasted Pear Bruschetta
with Mascarpone Cheese*

Capicola Canapé
with Cream Cheese and Fig

Lobster Salad Tartlets

Smoked Salmon and Herb Aioli Crostini

Bacon and Chive Deviled Egg

Garlic and Herb Bruschetta Crostini

Hot Hors D'oeuvres

Mini Beef Wellington

Chicken Empanada

Spanakopita*

Raspberry Brie Filo*

Kale Dumpling*

Vegetable Spring Rolls
with a Sweet Thai Chili Sauce*

Mini Cuban Sandwich

Scallops Wrapped in Bacon

Shrimp Casino

Mini Crab Cakes

*Vegetarian

Sheraton Portsmouth Harborside Hotel

250 Market Street, Portsmouth, New Hampshire 03801, T 603 431 2300. F 603 433 5649, marriott.com/psmsi



Signature Event Wedding Package

Three Course Plated Dinner

Dinner includes a Plated Salad, Warm Artisan Rolls with Creamy Butter, Entrée with Starch and Vegetable, Wedding Cake Dessert, Freshly Brewed Starbucks® Coffees, and a Variety of Tazo® Specialty Hot Tea

Salad Course

Select One

Baby Field Green Salad
with Citrus Vinaigrette

Baby Spinach Salad
with Pear, Red Onion, Pralines, Shaved Cheddar Cheese, and Raspberry Vinaigrette

Caprese Salad
with Balsamic Vinaigrette

Roasted Beet and Goat Cheese Salad
with Field Greens and Roasted Garlic Vinaigrette

Entrée Selections

Char Grilled Rib Eye
with a Gorgonzola Demi-Glace

New England Haddock
with Cracker Crumbs and Lobster Thyme Cream Sauce

Apple Cranberry and Sage Chicken
Chicken Breast Stuffed with Apple, and Sage with a Cranberry Glaze

Eggplant Caponata
with Garbanzo Beans

Vegetable Options

Choose One

Green Beans Almandine, Asparagus, Rainbow Baby Carrots, Chef's Vegetable Medley

Starch Options

Choose One

Roasted Fingerling Potatoes, Boursin Mashed Red Potatoes, Rice Pilaf Florentine, Bacon Cheddar Mashed Potatoes

Stationed Dessert

Jacques Fine European Pastries Wedding Cake
Freshly Brewed Starbucks® Coffees, and a Variety of Tazo® Specialty Hot Tea

\$97.00 Per Guest

Sheraton Portsmouth Harborside Hotel

250 Market Street, Portsmouth, New Hampshire 03801, T 603 431 2300. F 603 433 5649, marriott.com/psmsi



Social Gala Wedding Package

Dinner Table

Buffet includes Two Salads, Warm Artisan Rolls with Creamy Butter, Two Entrées, One Carving Station, Starch Selection, Vegetable Selection, Wedding Cake Dessert, Freshly Brewed Starbucks® Coffees, and a Variety of Tazo® Specialty Hot Tea

Dinner Table Salads

Select Two

Baby Field Green Salad with Citrus Vinaigrette

Baby Spinach Salad with Pear, Red Onion, Pralines, Shaved Cheddar Cheese, and Raspberry Vinaigrette

Caprese Salad with Balsamic Vinaigrette

Roasted Beet and Goat Cheese Salad with Field Greens and Roasted Garlic Vinaigrette

Vegetable Options

Choose One

Green Beans Almandine, Asparagus, Rainbow Baby Carrots, Chef's Vegetable Medley

Starch Options

Choose One

Roasted Fingerling Potatoes, Boursin Mashed Red Potatoes, Rice Pilaf Florentine, Bacon Cheddar Mashed Potatoes

Stationed Dessert

Jacques Fine European Pastries Wedding Cake Freshly Brewed Starbucks® Coffees, and a Variety of Tazo® Specialty Hot Tea

Dinner Table Entrées

Select Two

Garlic and Herb Statler Chicken with a Thyme Chicken Jus

New England Haddock with Cracker Crumbs and a Lobster Thyme Cream Sauce

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*)

Carving Station

Choose 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

\$90.00 Per Guest

Sheraton Portsmouth Harborside Hotel

250 Market Street, Portsmouth, New Hampshire 03801, T 603 431 2300. F 603 433 5649, marriott.com/psmsi



Inspirational Beginnings Wedding Package

Three Course Plated Dinner

Dinner includes a Plated Salad, Warm Artisan Rolls with Creamy Butter, Entrée with Starch and Vegetable, Wedding Cake Dessert, Chocolate Dipped Fruit Display, Freshly Brewed Starbucks® Coffees, a Variety of Tazo® Specialty Hot Tea, and a Late Night Snack

Salad Course

Select One

Baby Field Green Salad with Citrus Vinaigrette

Baby Spinach Salad with Pear, Red Onion, Pralines, Shaved Cheddar Cheese, and Raspberry Vinaigrette

Caprese Salad with Balsamic Vinaigrette

Roasted Beet and Goat Cheese Salad with Field Greens and Roasted Garlic Vinaigrette

Vegetable Options

Choose One

Green Beans Almandine, Asparagus, Rainbow Baby Carrots, Chef's Vegetable Medley

Starch Options

Choose One

Roasted Fingerling Potatoes, Boursin Mashed Red Potatoes, Rice Pilaf Florentine, Bacon Cheddar Mashed Potatoes

Entrée Selections

Char Grilled NY Sirloin
with a Cabernet Wild Mushroom Ragout

Seared Salmon Filet
with Lemon Herb Vinaigrette

Garlic and Herb Statler Chicken
with Herbed Chicken Jus

Stir Fry Vegetables
with Edamame, Tofu, and Basmati Rice

Stationed Dessert

Jacques Fine European Pastries Wedding Cake
Chocolate Dipped Fruit Display
Freshly Brewed Starbucks® Coffees, and a Variety
of Tazo® Specialty Hot Tea

Late Night Snack

Select One

Grilled Cheese Trio

Cheeseburger Sliders and French Fries

Chocolate Indulgence

Jumbo Soft Pretzels

House Made Ice Cream Sandwiches

Chicken Fingers and French Fries

\$105.00 Per Guest



Distinguished Celebration Wedding Package

Four Course Plated Dinner

Dinner includes a Plated Salad, Warm Artisan Rolls with Creamy Butter, Entrée with Starch and Vegetable, Wedding Cake Dessert, Chocolate Dipped Fruit Display, Freshly Brewed Starbucks® Coffees, a Variety of Tazo® Specialty Hot Tea, and a Late Night Snack

Five Hour Premium Open Bar

Additional Stationed Reception Display

Raw Bar with Gulf Shrimp Cocktail, Oysters and Baby Crab Claws on Ice with Lemon, Cocktail Sauce, and Basil Aioli

Salad Course

Select One

Baby Field Green Salad with Citrus Vinaigrette

Baby Spinach Salad with Pear, Red Onion, Pralines, Shaved Cheddar Cheese, and Raspberry Vinaigrette

Caprese Salad with Balsamic Vinaigrette

Roasted Beet and Goat Cheese Salad with Field Greens and Roasted Garlic Vinaigrette

Vegetable Options

Select One

Green Beans Almandine, Asparagus, Rainbow Baby Carrots, Chef's Vegetable Medley

Starch Options

Select One

Roasted Fingerling Potatoes, Boursin Mashed Red Potatoes, Rice Pilaf Florentine, Bacon Cheddar Mashed Potatoes

Entrée Selections

8oz. Bacon Wrapped Filet Mignon
With a Gorgonzola Demi-Glace

Seared Ahi Tuna Filet
with a Rosemary and Lemon Caper Butter Sauce

Prosciutto Stuffed Statler Chicken
with Sautéed Chard and Wild Mushroom Herb Jus

Stir Fry Vegetables
with Edamame, Tofu, and Basmati Rice

Stationed Dessert

Jacques Fine European Pastries Wedding Cake
Chocolate Dipped Fruit Display
Freshly Brewed Starbucks® Coffees, and a Variety of Tazo® Specialty Hot Tea

Late Night Snack

Select One

Grilled Cheese Trio

Cheeseburger Sliders and French Fries

Chocolate Indulgence

Jumbo Soft Pretzels

House Made Ice Cream Sandwiches

Chicken Fingers and French Fries

\$195.00 Per Guest

Sheraton Portsmouth Harborside Hotel

250 Market Street, Portsmouth, New Hampshire 03801, T 603 431 2300. F 603 433 5649, marriott.com/psmsi



Beverage Arrangements

Hosted Call Bar Packages

House Liquor, Selection of Imported, Domestic and Craft Beer, Wine, and Assorted Soft Drinks

One Hour	\$28.00 per person
Two Hours	\$34.00 per person
Three Hours	\$40.00 per person
Four Hours	\$46.00 per person
Five Hours	\$52.00 per person

Hosted Premium Bar Packages

Premium Liquor, Selection of Imported, Domestic, and Craft Beer, Wine, and Assorted Soft Drinks

One Hour	\$31.00 per person
Two Hours	\$37.00 per person
Three Hours	\$43.00 per person
Four Hours	\$49.00 per person
Five Hours	\$55.00 per person

Cash Bar

All Brands of Liquor, Selection of Imported, Domestic, and Craft Beer, Wine, and 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.

Call Brands \$8.75 per service

Liquor – Tito's, Tanqueray, Bacardi, Captain Morgan, Jack Daniels, Jameson, Makers Mark, Dewar's 12

Premium Brands \$10.50+ per service

Liquor – Ketel One, Grey Goose, Hendricks, Patron, Crown Royal, Knob Creek, JW Black, Hennessy VSOP

Domestic Beer \$5.50 per service

Budweiser, Bud Light, Miller Lite, Smuttynose, Finest Kind IPA, Downeast Cider, Truly Seltzer

Local and Imported Beer \$6.50 per service

Sam Adams, Sam Adams Seasonal, Corona Extra, Corona Light, Heineken, Heineken O (*Non-Alcoholic*)

Craft Beer \$7.50 per service

Selections change regularly.

House Wine Selections \$8.00 per service

Proverb: Cabernet, Sauvignon Blanc, Pinot Grigio, Rosé, Merlot, Pinot Noir, and Chardonnay

Luxury and Premium Wine Selections

Williams Hill, Kendall Jackson Vintners Reserve
Special Order

Wycliff® Champagne \$32.00 per bottle



Late Night Snack Enhancements

Sliders and Fries

Cheeseburger Sliders and French Fries

\$7.00 per person

Grilled Cheese Trio

Mini Grilled Cheese Sandwiches

\$6.00 per person

Chocolate Indulgence

Assortment of Brownies, Fresh Baked Chocolate

Chip Cookies, and Chocolate Mousse Cups

\$5.00 per person

Pretzel Bar

Warm Jumbo Pretzels served with Assorted

Mustards

\$4.00 per person

Chicken Fingers and Fries

Crunchy Chicken Fingers and French Fries served
with Honey Mustard

\$8.00 per person



Post Wedding Breakfast Tables

Harborside

Fresh Cut Seasonal Fruit
Country Scrambled Eggs with Fresh Herbs
Crispy Bacon and Country Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Muffins and Croissants
Assorted Chobani® Yogurts
Steel Cut Oatmeal with Brown Sugar and Dried Fruit
Freshly Brewed Starbucks® Coffees
Tazo® Specialty Hot Tea Selection
Assorted Chilled Fruit Juices
\$22.00 per person

Rockingham

Fresh Cut Seasonal Fruit
Country Scrambled Eggs with Fresh Herbs
Crispy Bacon and Country Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Muffins and Croissants
Assorted Chobani® Yogurts
French Toast
Steel Cut Oatmeal with Brown Sugar and Dried Fruit
Freshly Brewed Starbucks® Coffees
Tazo® Specialty Hot Tea Selection
Assorted Chilled Fruit Juices
\$25.00 per person

Brunch Table

Garden Salad
Assorted Breakfast Pastries
Muffins and Croissants
Ricotta Blintzes with Fresh Berry Sauce
Fresh Cut Seasonal Fruit
Bananas Foster Style French Toast
Classic Eggs Benedict
Breakfast Potatoes
Fresh North Atlantic Baked Haddock
with Sherry Lobster Cream Sauce
Apple Cranberry and Sage Stuffed Chicken
with a Cranberry Glaze
Freshly Brewed Starbucks® Coffees
Tazo® Specialty Hot Tea Selection
Assorted Chilled Fruit Juices
\$35.00 per person



Preferred Vendors

Photographers

NH Images
w. nhimages.com
e. info@nhimages.com
t. 603.566.7911

Nate Creamer Photography
w. natecreamer.com
e. nate.creamer@yahoo.com
t. 603.339.6672

Blue Locket Studios
w. bluelocket.com
e. alyssa@bluelocket.com
t. 603.303.1926

Ashley Helen Photography
w. ashleyhelen.com
e. ashleyhelenphotography@gmail.com
t. 850.559.8625

Flowers

Jardiniere Flowers
w. jardiniereflowers.com
e. jardiniereflowers@gmail.com
t. 603.427.5560

Bakeries

Jacques Fine European Pastries
w. jacquespastries.com
e. jacquespastries@icloud.com
t. 603.485.4035

Ceres Bakery
w. ceresbakery.com
e. ceresbakeryportsmouth@gmail.com
t. 603.436.6518

Planners & Coordinators

Events by Sorrell
w. eventsbysorrell.com
e. eventsbysorrell@gmail.com
t. 603.547.0021

Blue Aisle Events
e. danielle@blueaisleevents.com
t. 207.329.9707

Nicole Mower Weddings & Events
w. nicolemower.com
e. hello@nicolemower.com
t. 603.661.8394

Everyday Details
w. everydaydetails.com
e. laurie@everydaydetails.com
t. 603.601.6223

Makeup & Hair

Vanity Hair Studio
w. vanityhairstudionh.com
e. vanity.heidibea@gmail.com
t. 603.430.8689

The Wingate Salon & Spa
w. wingatespa.com
e. brandy@wingatespa.com
t. 603.772.8400

Stationery

Portsmouth Invitation Co.
w. portsmouthinvites.com
e. deborah@portsmouthinvites.com
t. 603.828.9244

DJs & Musicians

Get Down Tonight Entertainment
w. getdowntonight.com
e. manager@getdowntonight.com
t. 603.890.1204

Main Event Entertainment
w. amainevent.com
e. djoffice@amainevent.com
t. 603.434.8293

Siagel Productions
w. siagelproductions.com
e. rachel@siagel.com
t. 617.614.5435

Silver Arrow Band
w. silverarrowband.com
e. liz@silverarrowband.com
t. 508.315.7538

Cover Story Entertainment
w. coverstoryentertainment.com
e. thecoverstoryband@gmail.com
t. 954.494.4438

Transportation

Great Bay Limousine
w. greatbaylimo.com
e. info@greatbaylimo.com
t. 603.431.6490

Grace Limousine & Shuttle
w. gracelimo.com
e. info@gracelimo.com
t. 603.666.0203



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% New Hampshire 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. 50% is due six months from your wedding date and final payment of all estimated charges is due 14 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 included on individual place cards for each guest at time of event.

Vendor Meals

Meal services for your wedding vendors will be \$40 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 12 is \$40 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 9% New Hampshire State rooms and meals tax, and 21% hotel service charge. Ceremony room rental charges include use of private event space and 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.



Wedding Guidelines

Guest Rooms

Overnight accommodations (guest room blocks) for wedding groups are available at discounted rates. 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 Amenities

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. Welcome amenities delivered to individual guest rooms will incur a \$10 fee per amenity.

Parking

Guest's not staying overnight but attending the reception may self-park in our gated lot, complimentary during the reception. The Sheraton Portsmouth Harborside Hotel is pleased to offer a choice of overnight parking options for your guests. The hotel offers a parking rate of \$25 per night self-parking in our gated parking lot and \$30 overnight 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.

Sheraton Portsmouth Harborside Hotel

250 Market Street, Portsmouth, New Hampshire 03801, T 603 431 2300. F 603 433 5649, marriott.com/psmsi