

# Wedding Information

## **Food and Beverage Service**

The Ashworth by the Sea Hotel 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 sale and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel. NH state tax (currently 9%) will be calculated on the total of all charges.

## **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 figure fourteen (14) 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 prices for 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 at that time due to drastic market fluctuation.

## **Additional Fees**

A room rental charge is applied to all private function rooms.

Chef Attendant fee is \$75.00 as applicable.

Bartender set up fee is \$75.00 as applicable.

If two (2) entrees are selected, please add \$2.00 per entrée.

Complimentary Valet Parking is available (seasonal)

A 20% taxable Service Fee 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. 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.

## **Décor and Entertainment**

Your sales contact will be happy to assist you with fresh cut flowers, theme décor and entertainment. The hotel does not permit affixing anything to walls, floors or ceilings with nails, staples, tape or any other substance.

**Prices Subject to Change** applicable 9 % NH Tax & 20% taxable Service Fee applies

Revised 12-31-2009

# *Function Room Options*

## **Rose Room**

*The Rose Room is an extension of our main dining room. Its distinguished Victorian style is perfect for small weddings, rehearsal dinners, bridal showers and family brunches.*

*The Rose Room can accommodate up to 50 guests for a wedding reception. It was used back in the 1920's as the Rose Tea Room where hotel guests could enjoy afternoon tea. The natural light shining through the classic French doors adds a warm charm to the room.*

### **Saturday Events:**

Daytime from 11AM – 4PM \$400 plus tax

Evening from 6PM – 11:30pm \$600 plus tax

Saturday evening events require minimum food expenditure.

### **Sunday through Friday Events:**

Daytime \$300 plus tax

Evening \$400 plus tax

## **Ballroom**

*The main ballroom has a rich regal décor with cherry paneling, crown molding and granite mantels. The carpet has an elegant design while the chandeliers add grace and prestige to the room. Perfect for wedding ceremonies, wedding receptions and family reunions the ballroom can accommodate up to 250 guests.*

### **Saturday Events:**

Daytime from 11AM – 4PM \$600 plus tax

Evening from 6PM – 11:30pm \$1000 plus tax

Saturday evening events require minimum food expenditure.

### **Sunday through Friday Events:**

Daytime \$600 plus tax

Evening \$800 plus tax

Daytime weekend functions may be subject to a food minimum.

*Facility fees include set-up and break down of room, linens, china, flatware, stemware and dance floor. Overnight guest rooms, alcohol revenue, facility fees, tax and service charges are not applicable to food minimums.*

# *Beachside Plated Selection*

## STATIONARY HORS D'OEUVRES

*Cheese & Cracker Display*  
*Fresh Vegetable Crudités with Dip*  
*Honey Butter Sesame Chicken*  
*Sweet & Sour Meatballs*

## SALAD

*Fresh Garden Salad*  
*or*  
*Classic Caesar Salad*

## DINNER entrée Selections

*Sliced Roast Sirloin of Beef with mushroom sauce*  
*Baked Stuffed Haddock with Seafood Stuffing and Lobster Sauce*  
*Broiled Salmon with Lemon Dill Sauce*  
*Chicken Marsala or Chicken Picatta*  
*Roast Stuffed Turkey with Traditional Stuffing & Gravy*

*Accompanied by:*  
*Fresh Baked Rolls & Butter*  
*Chef's Choice of Starch and Fresh Vegetable*

*Coffee, Tea, Decaffeinated Coffee*  
*Cake Cutting Fee*

**\$38.95**

*If two (2) entrees are selected, please add an additional \$2.00 per person.*

*All prices are per person and do not include the applicable 9% NH State Tax and the 20% Service Charge.*

*Prices are subject to change.*

# *Seaside Plated Selection*

## HORS D'OEUVRES

*Stationary Cheese & Cracker Display*  
*Stationary Fresh Vegetable Crudités with Dip*  
*Butler Passed Scallops Wrapped in Bacon*  
*Butler Passed Seafood or Spinach Stuffed Mushrooms*  
*Butler Passed Honey Butter Sesame Chicken*

## APPETIZER – (Choice of One)

*Fresh Fruit Medley with Sherbet*  
*New England Clam Chowder*  
*Italian Wedding Soup*

## SALAD

*Fresh Garden Salad*  
*or*  
*Classic Caesar Salad*

## DINNER entrée Selections

*Baked Stuffed Chicken with Supreme Sauce*  
*Baked Stuffed Haddock with Seafood Stuffing and Lobster Sauce*  
*Roast Prime Rib of Beef Au Jus*  
*Sliced Roast Tenderloin of Beef with Burgundy Mushroom Sauce*

*Accompanied by:*  
*Chef's Choice of Starch and Fresh Vegetable*  
*Fresh Baked Rolls & Butter*

*Coffee, Tea, Decaffeinated Coffee*  
*Cake Cutting Fee*

**\$43.95**

*If two (2) entrees are selected, please add an additional \$2.00 per person.*

*All prices are per person and do not include the applicable 9% NH State Tax and the 20% Service Charge.*

*Prices are subject to change.*

# *Portside Plated Selection*

## HORS D'OEUVRES

*Cheese & Cracker Crudités  
Fresh Vegetable Crudités with Dip  
Butler Passed Scallops Wrapped in Bacon  
Butler Passed Spanikopita or Bruschetta  
Butler Passed Honey Butter Sesame Chicken  
Butler Passed Seafood or Spinach Stuffed Mushrooms*

## APPETIZER – (Choice of One)

*Fresh Fruit Medley with Sherbet  
New England Clam Chowder  
Italian Wedding Soup*

## SALADS – (Choice of One)

*Fresh Garden Salad  
Classic Caesar Salad  
Mixed Field Greens with Dried Cranberries, Candied Walnuts & Bleu Cheese Crumbles*

## SORBET INTERMEZZO

*Lemon      Raspberry      Lime*

## DINNER entrée Selections

*Chicken Cordon Bleu  
Seafood Stuffed Shrimp with Lobster sauce  
Baked Stuffed Haddock with Seafood Stuffing and Lobster Sauce  
Grilled Swordfish with Pineapple-Mango Salsa  
8oz. Grilled Filet Mignon with Cabernet Mushroom Sauce or Sauce Béarnaise  
5oz. Grilled Filet Mignon & (3) Baked Stuffed Shrimp with Lobster Sauce  
Accompanied by:  
Chef's Choice of Starch and Fresh Vegetable*

*Fresh Baked Rolls & Butter  
Coffee, Tea, Decaffeinated Coffee  
Cake Cutting Fee*

**\$49.95**

*If two (2) entrees are selected, please add an additional \$2.00 per person.*

*All prices are per person and do not include the applicable 9% NH State Tax and the 20% Service Charge.  
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# *Beach View Buffet*

## STATIONARY HORS D'OEUVRES

*Cheese & Cracker Display  
Vegetable Crudités with Dip  
Honey Butter Sesame Chicken  
Sweet & Sour Meatballs*

## SALAD

*Salad Greens with Tomatoes, Cucumbers & Olives  
Served with Assorted Dressings*

*Fresh Baked Rolls & Butter*

## ENTREES

*Sliced Roast Sirloin of Beef Au Jus  
Baked Stuffed Haddock with Seafood Stuffing  
Boneless Breast of Chicken Chef's choice  
Penne Pasta Primavera*

*Fresh Seasonal Vegetable  
Rice Pilaf  
Herb Roasted Potatoes*

*Coffee, Tea, Decaffeinated Coffee  
Cake Cutting Fee*

**\$39.95**

*All prices are per person and do not include the applicable 9% NH State Tax and the 20% Service Charge.  
Prices are subject to change.*

# *Sea View Buffet*

## HORS D'OEUVRES

*Stationary Cheese & Cracker Display  
Stationary Fresh Vegetable Crudités with Dip  
Butler Passed Scallops Wrapped in Bacon  
Butler Passed Seafood or Spinach Stuffed Mushrooms  
Butler Passed Honey Butter Sesame Chicken*

## SALAD

*Salad Greens with Tomatoes, Cucumbers & Olives  
Served with Assorted Dressings*

*Fresh Baked Rolls & Butter*

## ENTREES

*Roast Sirloin of Beef Au Jus  
Shrimp, Scallop and Lobster Newburg in a Sherry Cream Sauce  
Baked Stuffed Haddock with Seafood Stuffing  
Boneless Breast of Chicken Chef's choice  
Bow Tie Pasta with Fresh Tomato, Basil and Mozzarella Cheese  
Fresh Seasonal Vegetable*

*Rice Pilaf*

*Herb Roasted Potatoes*

*Coffee, Tea, Decaffeinated Coffee*

*Cake Cutting Fee*

**\$44.95**

*All prices are per person and do not include the applicable 9% NH State Tax and the 20% Service Charge.  
Prices are subject to change.*

# *Port View Buffet*

## HORS D'OEUVRES

*Cheese & Cracker Crudités  
Fresh Vegetable Crudités with Dip  
Butler Passed Scallops Wrapped in Bacon  
Butler Passed Spanikopita or Bruschetta  
Butler Passed Honey Butter Sesame Chicken  
Butler Passed Seafood or Spinach Stuffed Mushrooms*

## INDIVIDUALLY SERVED at TABLE:

*Fresh Fruit Cup with Sherbet or NE Clam Chowder  
Salad Greens with Tomatoes, Cucumbers & Olives Served with Assorted Dressings  
or  
Caesar Salad*

*Fresh Baked Rolls & Butter*

## BUFFET DINNER ENTREES

*Baked Stuffed Haddock with Seafood Stuffing and Lobster Sauce  
Shrimp, Scallop and Lobster Newburg in a Sherry Cream Sauce  
Broiled Salmon with Lemon Dill Sauce  
Boneless Breast of Chicken- Chefs Choice  
Stuffed Roast Loin of Pork  
Mediterranean Penne Pasta*

*Fresh Seasonal Vegetable  
Rice Pilaf  
Herb Roasted Potatoes*

*Coffee, Tea, Decaffeinated Coffee  
Cake Cutting Fee*

## CARVING STATION

*Roast Prime Ribs of Beef Au Jus*

**\$50.95**

*All prices are per person and do not include the applicable 9% NH State Tax and the 20% Service Charge.  
Prices are subject to change.*

	<b>Hampton</b>	<b>Exeter</b>	<b>Portsmouth</b>	<b>Ballroom</b>	<b>Rose</b>
<b>Dimension</b>	41 x 48	22 x 50	29 x 57	50 x 92	30 x 40
<b>Square Feet</b>	1968	1100	1653	4600	900
<b>Theatre</b>	125	50	175	350	50
<b>Classroom</b>	100	40	100	240	30
<b>U-Shape</b>	30	15	30	N/A	20
<b>Conference</b>	40	25	40	N/A	25
<b>Reception</b>	150	80	100	375	50
<b>Banquet</b>	125	50	80	300	40

