

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 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 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.
- 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.

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 \$300 plus tax

Evening from 6PM – 11:30pm \$500 plus tax

Saturday evening events require minimum food expenditure.

Sunday through Friday Events:

Daytime \$250 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 \$500 plus tax

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

Saturday evening events require minimum food expenditure.

Sunday through Friday Events:

Daytime \$500 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.

WEDDING PACKAGE 2011

at the
ASHWORTH by the SEA

Wedding Packages Includes:

*Assorted Cold Horsd'Oeuvres
Passed Hot Horsd'Oeuvres*

*Formal Tasting of Menu Items
Plated Meal Service*

*Champagne & Horsd'Oeuvres for the Bridal Party
Chilled Champagne or Wine Toast*

Cake Cutting Fee

*Ivory Satin Stripe Floor Length
Table Linens & Napkins
Wedding Specialist to help you plan and
Assist during your Wedding Reception*

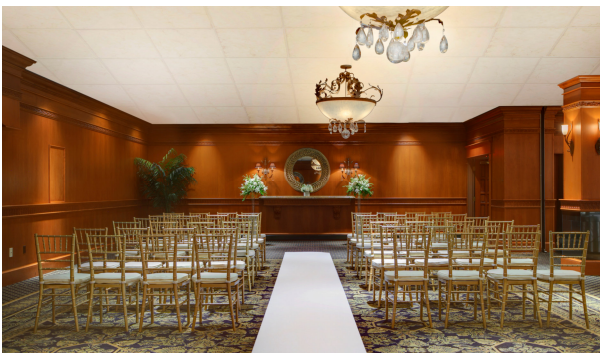
Complimentary Valet Parking

Safety Deposit Box for Envelopes

Special Room Rates for your Overnight Guests'

*Complimentary Stay for the Bride & Groom
on Their Wedding Night*

*10% Discount on all Rehearsal Dinner
and Post Wedding Breakfasts*



Beachside Plated Selection

Imported & Domestic Cheese & Cracker Display with Fresh Fruit Garnish

HORS D'OEUVRES

(select four)

COLD

Fresh Vegetable Crudités with Dip

Roasted Tomato Bruschetta

Melon Wrapped in Prosciutto

HOT

Honey Butter Sesame Chicken

Seafood Stuffed Mushrooms

Vegetable Spring Rolls

Spanikopita

Sweet & Sour Meatballs

SALAD (select one)

Fresh Garden Salad

Classic Caesar Salad

DINNER ENTRÉE SELECTIONS (select two)

Sliced Roast Sirloin of Beef with Mushroom Sauce

Baked Stuffed Chicken with Supreme Sauce

Baked Haddock with Herb Crumb Topping

Broiled Salmon with Lemon Dill Sauce

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

\$45.00

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

Imported & Domestic Cheese & Cracker Display with Fresh Fruit Garnish

HORS D'OEUVRES

(select five)

COLD

Stationary Fresh Vegetable Crudités with Dip

Roasted Tomato Bruschetta

Melon Wrapped in Prosciutto

Assorted Cold Canapes

HOT

Scallops Wrapped in Bacon

Teriyaki Beef Satays

Chicken Satays with Peanut Sauce

Assorted Mini Quiche

Spinach & Cheese Stuffed Mushrooms

Crab Cakes on Brown Bread with Spicy Remoulade

APPETIZER – (select one)

Fresh Fruit Medley with Sherbet

New England Clam Chowder

Italian Wedding Soup

SALAD (select one)

Fresh Garden Salad

Classic Caesar Salad

Mixed Field Greens with Dried Cranberries, Candied Walnuts & Bleu Cheese Crumbles

DINNER ENTRÉE SELECTIONS (select two)

Chicken Marsala or Chicken Picatta

Baked Stuffed Haddock with Seafood Stuffing and Lobster Sauce

Maple Teriyaki Salmon with Tomato Ginger Marmalade

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

\$50.00

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

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Portside Plated Selection

Imported & Domestic Cheese & Cracker Display with Fresh Fruit Garnish

HORS D'OEUVRES

(select six)

COLD

Fresh Vegetable Crudités with Dip
Jumbo Shrimp Cocktail
Crispy Ahi Tuna on Cucumber Wheel
Grilled Tenderloin & Rouquefort Crostini

HOT

Scallops Wrapped in Bacon
Mini Beef Wellington
Coconut Shrimp
Spanikopita
Honey Butter Sesame Chicken
Seafood or Spinach & Cheese Stuffed Mushrooms

APPETIZER – (select one)

Fresh Fruit Medley with Sherbet
New England Clam Chowder
Jumbo Shrimp Cocktail (3)

SALADS – (select one)

Mixed Greens with Dried Cranberries, Candied Walnuts & Feta Cheese & Balsamic Vinaigrette
Fresh Greens with Grilled Bartlett Pear Slices, Slivered Almonds, Goat Cheese & Strawberry Vinaigrette
Iceberg Lettuce Wedge with Bacon, Bleu Cheese, Tomato Confetti & Balsamic Vinaigrette
Tossed Greens with Mandarin Oranges, Red Pepper, Cashews & Sesame Ginger Vinaigrette

SORBET INTERMEZZO – (select one)

Lemon or Raspberry

DINNER ENTRÉE SELECTIONS (select two)

Breast of Chicken Filled with Boursin, Prosciutto and Spinach & Tomato Vodka Cream Sauce
Baked Stuffed Haddock with Seafood Stuffing and Lobster Sauce
Broiled Mahi-Mahi in a Coconut & Macadamia Nut Crust
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

Wedding Cake Served with a Chocolate Dipped Strawberry

\$55.00

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.

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
Chicken Marsala or Chicken Picatta
Fresh Seasonal Vegetable
Rice Pilaf
Herb Roasted Potatoes*

*Coffee, Tea, Decaffeinated Coffee
Cake Cutting Fee*

\$45.00

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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
Baked Stuffed Haddock with Seafood Stuffing
Broiled Salmon with Tarragon Buerre Blanc
Mediterranean Chicken with Roasted Red Peppers, Artichoke Hearts, Lemon & Capers
Penne Pasta Primavera
Fresh Seasonal Vegetable

Rice Pilaf
Herb Roasted Potatoes

Coffee, Tea, Decaffeinated Coffee

\$50.00

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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:

APPETIZER – (select one)

Fresh Fruit Cup with Sherbet
NE Clam Chowder

SALAD (select one)

Mixed Greens with Dried Cranberries, Candied Walnuts & Feta Cheese & Balsamic Vinaigrette
Fresh Greens with Grilled Bartlett Pear Slices, Slivered Almonds, Goat Cheese & Strawberry Vinaigrette
Iceberg Lettuce Wedge with Bacon, Bleu Cheese, Tomato Confetti & Balsamic Vinaigrette
Tossed Greens with Mandarin Oranges, Red Pepper, Cashews & Sesame Ginger Vinaigrette
Fresh Baked Rolls & Butter

BUFFET DINNER ENTREES

Baked Stuffed Haddock with Seafood Stuffing and Lobster Sauce
Sole Florentine with Spinach & Seafood Stuffing
Stuffed Breast of Chicken with Supreme Sauce
Bow Tie Pasta with Native Shrimp Fresh Tomato, Basil and Mozzarella Cheese
Fresh Seasonal Vegetable
Rice Pilaf
Herb Roasted Potatoes

CARVING STATION

Roast Prime Ribs of Beef Au Jus & Horse Radish Cream

Coffee, Tea, Decaffeinated Coffee
Wedding Cake Served with a Chocolate Covered Strawberry

\$55.00

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Host Beverage

PREMIUM

Absolute Vodka
Tanquery Gin
Bacardi Rum
Sauza
Jack Daniels
Seagrams VO
Dewars Scotch
Cordials

SUPER PREMIUM

Kettle One
Bombay Sapphire
Captian Morgan
Jose Cuervo
Wild Turkey
Chivas
Johnny Walker Red
Cordials

DELUXE

Belvidere
Grey Goose
Appleton Especial
Cuervo 1800
Crown Royal
Makers Mark
Johnny Walker Black
Cordials

Premium Host Bar

1st Hour \$12.00

2nd Hour \$7.00

Each Additional Hour
\$2.50

Super Host Bar

1st Hour \$14.00

2nd Hour \$8.00

Each Additional Hour
\$3.50

Deluxe Host Bar

1st Hour \$16.00

2nd Hour \$9.00

Each Additional Hour
\$4.00

ALL BARS INCLUDE THE FOLLOWING

Imported and Domestic Beers

House Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, White Zinfandel

Sodas, Juices, Bottled Waters and all other appropriate mixers and garnishes

OTHER BEVERAGES AVAILABLE UPON REQUEST:

Champagne Toast (house) \$2.25 per person

Mimosa Punch \$69.00 per gallon

Sangria Punch (red or white) \$79.00 per gallon

Bottle Waters \$2.00 each

San Pellegrino \$2.25 each

Soft Drinks & Juices \$1.75 each

9%NH State tax and 20% Service Charge will be added to all Host Bars