



# WEDDINGS

by the sea

*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 a more relaxed outdoor affair on our sun-drenched Sandbar deck, look no further.

The Ashworth by the Sea is the ideal venue for an intimate gathering or a large event up 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 coordinator 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 King 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](http://ashworthbythesea.com)



# WEDDINGS

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## ASHWORTH BY THE SEA | Wedding Packages

### Distinguished ASHWORTH

- 5 butler passed hors d'oeuvres
- display of imported and domestic cheeses
- choice of enhancement station (excludes raw bar)
- butler passed champagne upon arrival
- butler 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 coordinator with unlimited consultations
- oceanfront room for the night of the wedding
- champagne delivered to your suite
- 5 hour room rental
- chocolate covered strawberries served with your wedding cake

### Coastal ASHWORTH

- 4 butler passed hors d'oeuvres
- display of imported and domestic cheeses
- fresh vegetable crudité display
- butler 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 coordinator with unlimited consultations
- oceanfront room for the night of the wedding
- champagne delivered to your suite
- 5 hour room rental
- chocolate covered strawberries served with your wedding cake

### Simply ASHWORTH

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

- on-site wedding coordinator with unlimited consultations
- oceanfront room for the night of the wedding
- champagne delivered to your suite
- 5 hour room rental
- chocolate covered strawberries served with your wedding cake

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## Distinguished ASHWORTH

PLATED | 136

### Salads and Soup

(Choose One)

#### Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

#### Spring Salad

mixed greens | candied pecans | dried cranberries | goat cheese  
champagne vinaigrette

#### Tomato Basil Bisque

#### Lobster Bisque

### Entrées

(Choose Two)

#### Roasted Chicken Breast

garlic and herbs | herb limoncello sauce

#### Baked Haddock with Shrimp and Scallop Stuffing

lobster cream sauce

#### 7oz Filet Mignon

peppercorn demi-glace

#### Seared Atlantic Salmon

lemon dill beurre blanc

(Choose One)

#### Seasonal Ravioli

tomato-basil cream sauce

#### Garden Cavatappi

roasted mushrooms | grilled zucchini | wilted spinach | sun dried tomato sauce

### Sides

(Choose three)

heirloom carrot/green bean medley | roasted cauliflower | whipped potatoes  
thyme roasted fingerling potatoes | grilled asparagus | haricot verts | wild rice pilaf

*\*Produce based on seasonality\**

Pricing based on per person. Pricing and menus are subject to change. All food & beverage is subject to a 20% facility fee. Meeting space rental and other related services are subject to 9% NH State sales tax.

ASHWORTH  
BY THE SEA





# Distinguished ASHWORTH

BUFFET | 128

## Salads and Soup

(Choose One)

### Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

### Spring Salad

mixed greens | candied pecans | dried cranberries | goat cheese  
champagne vinaigrette

### Tomato Basil Bisque

### Lobster Bisque

## Entrées

(Choose Two)

### Roasted Chicken Breast

garlic and herbs | herb limoncello sauce

### Baked Haddock

herb crumbs | lemon butter

### Beef Tenderloin

au jus

### Seared Atlantic Salmon

lemon dill beurre blanc

(Choose One)

### Seasonal Ravioli

tomato-basil cream sauce

### Garden Cavatappi

roasted mushrooms | grilled zucchini | wilted spinach | sun dried tomato sauce

## Carving Station

(Choose One)

Roasted Turkey | Prime Rib | Pork Loin

cranberry sauce and gravy | au jus and horseradish cream | apple chutney

## Sides

(Choose three)

heirloom carrot/green bean medley | roasted cauliflower | whipped potatoes  
thyme roasted fingerling potatoes | grilled asparagus | haricot verts | wild rice pilaf

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# WEDDINGS

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## Coastal ASHWORTH

PLATED | 106

### Salads and Soup

(Choose One)

#### Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

#### Spring Salad

mixed greens | candied pecans | dried cranberries | goat cheese  
champagne vinaigrette

#### Butternut Bisque

#### Clam Chowder

### Entrées

(Choose Two)

#### Statler Chicken Breast

golden seared | apple coriander chutney

#### Baked Haddock

herb crumbs | lemon butter

#### New York Strip Steak

au jus

#### Seared Atlantic Salmon

lemon dill beurre blanc

(Choose One)

#### Seasonal Ravioli

tomato-basil cream sauce

#### Ricotta Gnocchi

pearl onions | sweet peas | roma tomatoes | garlic and cream sauce

#### Garden Cavatappi

roasted mushrooms | grilled zucchini | wilted spinach | sun dried tomato sauce

**Sides** | (Choose 2)

heirloom carrot/green bean medley | roasted cauliflower | whipped potatoes  
thyme roasted fingerling potatoes | grilled asparagus | haricot verts | wild rice pilaf

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# Coastal ASHWORTH

BUFFET | 99

## Salads and Soup

(Choose One)

### Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

### Spring Salad

mixed greens | candied pecans | dried cranberries | goat cheese  
champagne vinaigrette

## Butternut Bisque

## Clam Chowder

## Entrées

(Choose Two)

### Statler Chicken

golden seared | apple coriander chutney

### Baked Haddock

herb crumbs | lemon butter

### Seared Sirloin of Beef

au jus

(Choose One)

### Seasonal Ravioli

tomato-basil cream sauce

### Ricotta Gnocchi

pearl onions | sweet peas | roma tomatoes | garlic and cream sauce

### Garden Cavatappi

roasted mushrooms | grilled zucchini | wilted spinach | sun dried tomato sauce

## Carving Station

(Choose One)

Roasted Turkey | Prime Rib | Pork Loin

cranberry sauce and gravy | au jus and horseradish cream | apple chutney

## Sides

(Choose 2)

heirloom carrot/green bean medley | roasted cauliflower | whipped potatoes  
thyme roasted fingerling potatoes | grilled asparagus | haricot verts | wild rice pilaf

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# WEDDINGS

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## Simply ASHWORTH

PLATED | 81

### Salads

(Choose One)

#### Caesar Salad

romaine lettuce | shaved asiago | caesar dressing | focaccia croutons

#### Garden Salad

mesclun mix | heirloom tomatoes | carrots | cucumbers | balsamic vinaigrette

### Entrées

(Choose Two)

#### Roasted Chicken Breast

rosemary crusted | white wine veloute

#### Baked Haddock

herb crumbs | lemon butter

#### Roasted Prime Rib

au jus

(Choose One)

#### Ricotta Gnocchi

pearl onions | sweet peas | roma tomatoes | garlic and cream sauce

#### Garden Cavatappi

roasted mushrooms | grilled zucchini | wilted spinach | sun dried tomato sauce

### Sides

(Choose Two)

heirloom carrot/green bean medley | roasted cauliflower | whipped potatoes

thyme roasted fingerling potatoes | grilled asparagus

haricot verts | wild rice pilaf

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# WEDDINGS

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## Simply ASHWORTH

BUFFET | 75

### Salads

(Choose One)

#### Caesar Salad

romaine lettuce | shaved parmesan | caesar dressing | focaccia croutons

#### Garden Salad

mesclun mix | heirloom tomatoes | carrots | cucumbers | balsamic vinaigrette

### Entrées

(Choose Two)

#### Roasted Chicken Breast

rosemary crusted | white wine veloute

#### Baked Haddock

herb crumbs | lemon butter

#### Seared Sirloin of Beef

au jus

(Choose One)

#### Ricotta Gnocchi

pearl onions | sweet peas | roma tomatoes | garlic and cream sauce

#### Garden Cavatappi

roasted mushrooms | grilled zucchini | wilted spinach | sun dried tomato sauce

### Sides

(Choose Two)

heirloom carrot/green bean medley | roasted cauliflower | whipped potatoes  
thyme roasted fingerling potatoes | grilled asparagus | haricot verts | wild rice pilaf

*\*Produce based on seasonality\**

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# WEDDINGS

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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
- Chicken Marsala Duxelles

### 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

Shrimp | Oysters on the Half Shell | Queen Crab Claws on Crushed Ice MP

#### Mediterranean

Hummus | Assorted Olives | Roasted Red Peppers | Falafel | Cucumber Tzatziki Salad  
Marinated Artichokes | Pepperoncini | Pita Bread Triangles 7

#### Charcuterie

Chef's Assortment of Artisan Meats & Cheeses | Pickled Vegetables | Mustards  
Grilled Breads & Crackers 10

### LATE NIGHT SNACKS

#### Beef and Chicken Sliders

Garlic aioli | Siracha | ketchup | shredded lettuce | cheese | pickles and mustard 10

#### Pizza

Your choice of three different types of pizza 10

#### French Fry Bar

Waffle | Sweet Potato | Shoe String | various dips 8

#### Ice Cream OR Belgium Waffle Bar

Strawberries | chocolate sauce | caramel | sprinkles | whipped cream | Nutella | peanut butter  
crushed toffee | candied walnuts | marshmallow crème | cherries 8

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## PRE WEDDING | Rehearsal Dinner

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

### Entrées (Choose Three)

Rosemary Crusted Statler Chicken   cranberry chutney and pan gravy	29
Baked Haddock   herb crumbs and lemon butter	29
Broiled Lobster Tail   shrimp and scallop stuffing	39
Grilled NY Sirloin   horseradish and shallot butter	39
Roast Prime Rib of Beef   au jus and horseradish crème	39
Beef Filet and Stuffed Shrimp   peppercorn demi	45
Seared Atlantic Salmon   lemon tarragon aioli	29

### Dessert (Choose One)

Vanilla Bean Cheesecake   Berry Compote	Apple Tartlet   Vanilla Crème
Strawberry Shortcake	Carrot Cake
Molten Chocolate Cake	

## POST WEDDING | Brunch

### THE PORTSMOUTH HARBOR BUFFET

- Farm Fresh Scrambled Eggs
- Herb Roasted Breakfast Potatoes
- Smoked Bacon and Breakfast Sausage
- Vanilla-Cinnamon French Toast
- Belgium Waffles with Strawberries & Whipped Cream
- Freshly Baked Croissants
- Assorted Greek Yogurts
- House Made Granola, Fresh Fruit & Berries
- Freshly brewed coffee, decaf coffee, and tea
- Chilled fruit juices

24

### THE HAMPTON BEACH BUFFET

- Farm Fresh Scrambled Eggs
- Herb Roasted Breakfast Potatoes
- Smoked Bacon
- Freshly Baked Croissants
- Seasonal Fruit
- Assorted Greek Yogurts
- House Made Granola
- Freshly brewed coffee, decaf coffee, and tea
- Chilled fruit juices

17

BLOODY MARY and MIMOSA, Host or Cash Bar (\$75.00 Set-up Fee)

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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 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 figure 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 room rental charge is applied to all private function rooms.
- Chef Attendant may incur additional fees.
- Valet Parking is available.
- All food and beverage is subject to a 20% Facility fee. Meeting space rental and other related services are subject to 9% NH State sales tax which 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. 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 an other substance.

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