

THE VENUE

— AT PORTWALK PLACE



WEDDINGS

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Make the quaint seacoast town of Portsmouth, NH your wedding destination of a lifetime. Portsmouth is the perfect backdrop for Seacoast weddings providing endless options for beaches, rocky coasts, boating, sightseeing, shopping, dining and nightlife.

All Packages Include

A Dedicated Wedding Specialist to Assist with the Coordination of your Wedding
Discounted Wedding Night Suite at the Hampton Inn & Suites Portsmouth Downtown
Preferred Rate for Overnight Guest Rooms with Customized Booking Link
Custom Wedding Cake by Preferred Local Wedding Vendor
Exclusive Wedding Tasting for Wedding Couple
Customized Wedding Linens and Coordinating Napkins
Silver Chiavari Chairs
Dance Floor

THE VENUE
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THE VENUE ELITE

Wedding Experience includes the following:

Four Hour Open Premium Bar & Signature Cocktail
Seasonally Infused Water Station
Sparkling Wine and Non-Alcoholic Sparkling Beverage Upon Arrival
Five Butler Passed Hors d'oeuvres
Fruit and Imported & Domestic Cheese Display
One Additional Reception Station
Premium Sparkling Wine Toast with Blueberries
Wine Service with Dinner Featuring House Wines
Elegant Three Course Plated Dinner to Include
Handcrafted Plated Salad
Selection of Two Entrees plus a Vegetarian or
One Duet Entrée plus a Vegetarian
Custom Wedding Cake
Late Night Station
Coffee and Premium Tea Service

\$155 per Person



THE VENUE EXCLUSIVE

Wedding Experience includes the following:

Three Hour Open Premium Bar
Seasonally Infused Water Station
Four Butler Passed Hors d'oeuvres
Fruit and Imported & Domestic Cheese Display
Garden Vegetable Display
Sparkling Wine Toast with Blueberries
Elegant Three Course Plated Dinner to Include
Handcrafted Plated Salad
Selection of Two Entrees plus a Vegetarian
Custom Wedding Cake
Coffee and Premium Tea Service

\$135 per Person



THE VENUE ESSENCE

Wedding Experience includes the following:

One Hour Open Bar
Three Butler Passed Hors d'oeuvres
Fruit and Imported & Domestic Cheese Display
Sparkling Wine Toast with Blueberries
Three Course Plated Dinner to Include
Handcrafted Plated Salad
Selection of Two Entrees plus a Vegetarian
Custom Wedding Cake
Coffee and Premium Tea Service

\$125 per Person



COCKTAIL RECEPTION STATIONS

New England and Imported Charcuterie Palette, Traditional
Accompaniments, Honey, Quick Pickles

Ocean Charcuterie Board Smoked Salmon,
Smoked Mussels Piperade, Smoked Trout Pate

Garden Vegetable Display
Hummus, Baba Ghanoush, Roasted Garlic Puree
Pickled, Roasted, Marinated Vegetables,
Hearth Baked Bread

Cocktail Reception Enhancement
Seacoast Raw Bar \$25
Jumbo Shrimp Cocktail
Chilled Crab Claws
East Coast Oysters on the Half Shell
Traditional Accompaniments



COCKTAIL RECEPTION

COLD SELECTIONS

Petite New England Lobster Sliders, Lemon and Old Bay
Truffle Duck Pate, Orange Marmalade, Crostini, Crumbled Pistachio
Tuna Poke on Wonton Crisp
Tomato and Fresh Mozzarella, Balsamic Glaze
Baked Brie and Raspberry
Truffled Deviled Egg
Smoked Salmon Tartar on Crostini
Tomato and Fresh Mozzarella Bruschetta

HOT SELECTIONS

Tepanyaki Tuna, Garlic Aioli
Curried Chicken Sate with Mango Vinaigrette
Petite Beef Wellington, Mushroom Aioli
Lump Crab Cake, Citrus Aioli
Bacon Wrapped Scallop, Maple Glaze
Pancetta Wrapped Shrimp, Ginger Scented Vincotto
Spinach and Feta Turnover, Coriander and Cilantro Crème Fraiche
Beef Chimichurri Satay
Chorizo and Manchego Empanada, Avocado Cream
Chicken and Lemongrass Pot Sticker, Sweet Soy
Vegetable Spring Roll



WEDDING PLATED

SALADS

- Caprese, Vine Ripe Tomatoes, Fresh Mozzarella, Basil Puree, Balsamic
- Arugula and Power Green Salad, Sundried Blueberries, Gorgonzola Mousse, Candied Walnuts, Roasted Pear
- Community Garden Greens, Honey and Herb Vinaigrette, Farmers Market Vegetables
- Venue Caesar Salad, Romaine, Creamy Caesar Dressing, Marinated Tomatoes, Shaved Parmesan Cheese, Crisp Pesto Croutons

ENTREES

Seafood:

- Pan Seared Halibut, Tarragon Butter Sauce, Blistered Tinker Bell Peppers
- Everything Crusted Salmon, Horseradish Butter Sauce, Pickled Onions
 - Pesto Crusted Swordfish, Tomato Jam, Balsamic Butter Sauce
- Traditional Baked Haddock, Herb Bread Crumb, Mustard Sauce

Poultry:

- Truffle Honey Glazed Chicken, Charred Roma Tomato, Marsala Jus
- Spinach and Goat Cheese Stuffed Chicken, Herb Jus

Meats:

- Mustard Crusted Pork Tenderloin, Fennel-Cherry Jus
- Chargrilled Beef Tenderloin, Cabernet Scented Demi-Glace, Exotic Mushrooms
- Bacon Wrapped Beef Tenderloin, Red Wine Poached Cipollini Onion, Cognac Cream
- Pepper Dusted Center Cut Prime Rib, Red Wine Demi, Horseradish Cream

Vegetarian & Vegan:

- Quinoa and Seasonal Vegetable Mezze, Charred Asparagus, Grilled Vegetable Tian
- Wild Mushroom Ravioli, English Peas, Truffle Cream, Roasted Mushrooms
- Winter Squash Ravioli, Spaghetti Squash, Golden Raisins, Sage Pesto

Duet Option (Elite Package Only):

Pair a Grilled Four Ounce Beef Tenderloin with one of the Following...

- Atlantic Salmon, Wild Mushroom Risotto, Red Wine Butter Sauce
- Shrimp Chimichurri, Smoked Tomato Chutney, Roasted Fingerlings
- Maine Lobster Tail "Newburg Style" Cipollini Onions, Exotic Mushrooms, Tarragon
- Jumbo Lump Crab Cake, Sweet Corn Cream, Black Pepper Caramel

THE COCKTAIL PARTY

4 Hour Wedding Experience includes the following:

One Hour Open Bar & Signature Cocktail
Seasonally Infused Water Station

BUTLER PASSED

Truffled Deviled Egg
Smoked Salmon Tartare on Crostini
Lump Crab Cake with Citrus Aioli
Tomato and Fresh Mozzarella Bruschetta
Vegetable Spring Roll with Sesame Soy Dipping Sauce
Curried Chicken Satay with Mango Vinaigrette

Fruit and Imported & Domestic Cheese Display
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemons
Butler Passed Sparkling Wine with Blueberries

INDIVIDUAL COMPOSED SALADS

Heirloom Tomato and Mozzarella, Basil, Balsamic, Olive Oil
Hearts of Romaine, Blistered Tomatoes, Garlic Croutons, Anchovies,
Parmesan



THE COCKTAIL PARTY

PASTA STATION

Rigatoni, Truffle Cream, Roasted Mushrooms

CARVING STATION ENTRÉE

Select One

- Citrus Brined Turkey Breast, Leek Gravy, Whipped Potatoes
- Smoked Sea Salt Rubbed Prime Rib, Red Wine Jus,
Roasted Fingerlings
- Slow Roasted Coco Cola Glazed Pit Ham, Roasted Baby Carrots,
Biscuits, Rosemary Mustard
- Herb de Provence Dusted Beef Tenderloin, Horseradish Cream,
Au Gratin Potatoes
- Everything Crusted Salmon, Horseradish Aioli, Roasted Asparagus
- Pomegranate Glazed Pork Loin, Ancient Grain Salad, Pita,
Cucumber Yogurt
- Grilled Vegetable Strudel, Lemon-Basmati Rice, Romesco Sauce

Hearth Baked Rolls, Vermont Butter

Selection of Custom Wedding Cake or Petite Dessert Display

\$130 per Person



LITTLE ONES

Fruit Cup, Soft Drinks and Milk, Wedding Cake
\$35.00

Cheeseburger Sliders, Ketchup, Tater Tots
Pasta and Cheese, Buttered Pasta, Grated Parmesan
Pasta and Meatballs, Tomato Basil Sauce, Mamas Meatballs
Breaded Chicken Tenders, French Fries, Barbeque Sauce
Grilled Barbeque Chicken Breast, Chefs Selection Starch and Vegetables
Petite 4oz. Grilled Filet Mignon, Chefs Selection Starch and Vegetables \$3 upcharge

LATE NIGHT

Cookie Jar \$9
French Macaroons, Chocolate Chip Cookies, Macadamia-White Chocolate, Biscotti

Gourmet Coffee Station \$9
Sugar Swizzle Sticks, Whipped Cream, Assorted Beignets, Chocolate Shavings,
Flavored Italian Syrups, Cinnamon, Nutmeg

S'mores Bar \$14
Marshmallows, Assorted Graham Crackers,
Traditional Hershey's Chocolate, Assorted Candy Bars

Bavarian Pretzels \$8
Stone Ground Mustard, Velveeta, Mustard

Assorted Flatbreads \$12

Candy Shop \$10
Classics and Fun Favorites

FAREWELL WEDDING BREAKFAST

Breakfast Sausage, Smokehouse Bacon, Breakfast Potatoes, Scrambled Eggs
Cinnamon French Toast, Berry Compote, Maple Syrup
Assorted Individual Yogurts
House Made Granola with Toasted Nuts and Sundried Fruits
Seasonal Sliced Fruit and Berries
Bakers Basket-Danish, Croissants and Seasonal Muffins
Whipped Butter and Local Preserves
\$22

CONTINENTAL BREAKFAST

Assorted Individual Yogurts
House Made Granola with Toasted Nuts and Sundried Fruits
Seasonal Sliced Fruit and Berries
Bakers Basket-Danish, Croissants and Seasonal Muffins
Whipped Butter and Local Preserves
\$15

BAR & BEVERAGES

PREMIUM CASH BAR | HOSTED BAR

- Martini \$14
- Wine \$9
- Mixed Drink \$12
- Domestic Beer \$5
- Imported Beer \$7
- Soft Drink \$4

SUPREME CASH BAR | HOSTED BAR

- Martini \$16
- Wine \$9
- Mixed Drink \$14
- Domestic Beer \$5
- Imported Beer \$7
- Soft Drink \$4

BEVERAGE HOURLY PACKAGES

All prices are per person and charged based upon guaranteed guest count.

BEER, WINE & SPIRITS

PREMIUM

- One Hour \$25
- Additional Hours \$19

SUPREME

- One Hour \$31
- Additional Hours \$25

PREMIUM LIQUOR SELECTIONS

- Hornitos Tequila
- Jack Daniel's Whiskey
- Gosling's Dark Rum
- Tanqueray Gin
- Tito's Vodka
- Bailey's Kahlua
- Chambord
- Disoranno Amaretto
- Bullet Bourbon

SUPREME LIQUOR SELECTIONS

- Patron Tequila
- Grey Goose Vodka
- Hendrick's Gin
- Jameson Whiskey
- Maker's Mark Bourbon
- Johnnie Walker Black Label
- Crown Royal Canadian Whiskey
- Glenlivet 12

POLICIES, FEES & ADDITIONAL INFORMATION

FOOD, BEVERAGE & ALCOHOL

- To ensure safety and compliance with state and local health regulations, all food, beverages and alcohol must be consumed on premise and purchased solely through The Envio.

PRICING, SERVICE CHARGE, STATE TAX AND GRATUITY

- A 14% service charge, 7% taxable administrative fee and 9% state tax will be added to all food and beverage.
- A 9% state tax will be added to rental.
- A service charge of 20% is applied to all audio-visual equipment.
- Prices are subject to change.
- All catering orders must be received with selections and a signature with the final guest count no later than 14 days prior to the start of the event. This will be considered a guarantee for which you will be charged even if fewer guests attend.

MINIMUMS & FEES

- For all buffet functions of fewer than 25 guests, a \$100 surcharge will be applied.
- Chef, Carver and Attendant fees of \$100 per attendant will apply to your function based on your selected menus.
- Bartender fee of \$100 per bartender.
- One bartender is required for every 75 guests.
- F&B minimum based upon season and day of week.
- Rental Fee based upon season and day of week.

SEASONALITY

- The Culinary Team at The Venue chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year round. Please inquire with your Special Events Manager regarding seasonal menu options at the time of your event or possible substitution.