



Weddings by the Sea

Welcome to the Ashworth by the Sea, New Hampshire's only full service ocean front hotel, offering rich history along with a twist of modern charm.

Whether you are looking for a traditional sit-down banquet in our elegant ballroom or a more relaxed coastal outdoor view from our Sandbar, our professional staff will attend to every last detail. From your dedicated wedding coordinator, who will plan and implement all of your visions, to our Executive Chef, who creates your customized menu, Ashworth by the Sea will make your Hampton Beach celebration truly unique and memorable.

Ballroom Rental fee of \$1,000.00, plus tax (Saturdays in May-October)

Includes the following:

- ❖ Dedicated Event Coordinator
- ❖ Exclusive use of the Grand Ballroom for up to 5 hours
- ❖ Round tables and Ballroom chairs
- ❖ Your choice of color napkins
- ❖ Elegant white or ivory floor length linens
- ❖ Glassware, china and silverware
- ❖ Spacious dance floor
- ❖ Full Bar set up within function space





Simply Ashworth

Cheese & Cracker Display| Fresh Vegetable Crudités with Dip

butler passed hors d'oeuvres

Please select one Hors d'oeuvre from *Indulge* column and one Hors d'oeuvre from *Delight* column

salad

Fresh Salad Greens with Tomatoes, Cucumbers & Olives Served with Assorted Dressings
Salad served with Fresh Baked Rolls & Butter

buffet entrées

Roast Sirloin of Beef Au Jus
Chicken Marsala
Baked Haddock with Herb Crumb Topping

accompanied by:

Fresh Seasonal Vegetable
Rice Pilaf
Herb Roasted Potatoes

dessert

Coffee, Tea, Decaffeinated Coffee
Client's Wedding Cake Served with a Chocolate Dipped Strawberry
Champagne Toast with Raspberries

60 per person

*Pricing does not include the applicable 9% NH State Tax, 7% Admin Fee and 13% Service Charge.
Pricing and menus may be are subject to change.*



Distinguished Ashworth

Cheese & Cracker Display | Fresh Vegetable Crudités with Dip

butler passed hors d'oeuvres

Please select two Hors d'oeuvres from *Indulge* column and two Hors d'oeuvres from *Delight* column

salad

Caesar Salad with Accompaniments
Salad served with Fresh Baked Rolls & Butter

buffet entrées

Prime Rib Carving Station with Au Jus
Stuffed Chicken Supreme
Mushroom Ravioli with Marinara Sauce
Broiled Salmon with Lemon Dill Sauce

accompanied by:

New England Clam Chowder
Fresh Seasonal Vegetable
Rice Pilaf
Herb Roasted Potatoes

dessert

Coffee, Tea, Decaffeinated Coffee
Client's own Cake served with a Chocolate Dipped Strawberry
Champagne Toast with Raspberries

70 per person

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Unequivocally Ashworth

Cheese & Cracker Display | Fresh Vegetable Crudités with Dip

butler passed hors d'oeuvres

Please select two Hors d'oeuvres from *Indulge* column and two Hors d'oeuvres from *Delight* columns

salad (choose one)

Caesar Salad with Accompaniments
Wedge Salad with Blue Cheese, Bacon & Tomato
Salad Served with Fresh Baked Rolls & Butter

plated entrées (choose two)

6 oz Filet Mignon with Au Jus and Two Baked Stuffed Shrimp in Lobster Cream Sauce
8oz Chicken Marsala with Wild Mushrooms
Broiled Salmon with Lemon Tarragon Sauce
Bow Tie Pasta with Native Shrimp Fresh Tomato, Basil and Mozzarella Cheese

accompanied by:

New England Clam Chowder or Lobster Bisque (choose one)
Fresh Seasonal Vegetable
Herb Roasted Potatoes

dessert

Coffee, Tea, Decaffeinated Coffee
Client's Own Wedding Cake Served with a Chocolate Covered Strawberry
Fruit with Sherbet
Champagne Toast with Raspberries

80 per person

Pricing does not include the applicable 9% NH State Tax, 7% Admin Fee and 13% Service Charge.

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Butler Passed Hors d'oeuvres

Indulge

Coconut Shrimp
 Native Crab Cakes with Spicy Remoulade
 Scallops Wrapped in Bacon
 Seafood Stuffed Mushrooms
 Lobster Quesadilla
 Shrimp Cocktail
 Shaved Tenderloin Beef Crostini
 Mini Beef Wellingtons

Delight

Tomato Basil Bruschetta
 Spanakopita
 Spinach & Cheese Stuffed Mushrooms
 Honey Butter Sesame Chicken
 Meatballs (Swedish, Sweet & Sour or Italian)
 Vegetable Spring Rolls
 Chicken Quesadilla
 Crab Rangoon

Enhancements for any Menu

Raw Bar

(pricing listed per 25 people)

Shrimp, Oysters on the Half Shell, Lobster Tails, King Crab Claws on Crushed Ice *MP*

Mediterranean Display

Hummus & Tabouleh with Assorted Olives, Roasted Red Peppers,
 Marinated Artichokes, Pepperoncinis, Feta Cheese & Pita Bread Triangles *175*

Charcuterie

Chef's Assortment of Artisan Meats & Cheeses, Pickled Vegetables, Mustards,
 Grilled Breads & Crackers *200*

Soups

New England Clam Chowder *75*
 Lobster Bisque *100*

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