

Wedding Packages

Our unique location provides gorgeous indoor and outdoor spaces for your ceremony, cocktail hour and reception. The ceremony site overlooking the manicured golf course provides a stunning backdrop for pictures that will provide a life time of memories.



Our covered patio is the ideal spot for cocktail hour and our Centennial Room with its large windows, vaulted ceiling and hardwood dance floor is perfect for dinner and dancing. We only host one wedding per day so our professional and accommodating staff and management will have their attention focused exclusively on you and your guests. All of our wedding packages are complete yet versatile with no hidden fees.



Portsmouth Country Club
80 Country Club Lane, Greenland NH 03840
603-436-9791 ext 23
manager@portsmouthcc.org






Silver Wedding Package

The package includes the following:
Unlimited consultations with our wedding professionals
Five-hour room rental
Candle with hurricane lamp centerpiece
Basic tablecloths and napkins in a selection of colors
International cheese and fruit tray
Two butler passed Hors D' Oeuvres
Champagne or white wine toast
Banquet or buffet dinner
Cut and serve your wedding cake
Freshly brewed coffee and tea service
N.H meals tax and service charge
\$66.00 per person







Silver Package Banquet Dinner

Appetizers (Choose one)

- | | |
|--|--|
|  Garden Salad with balsamic vinaigrette |  Caesar Salad |
|  Soup | |

Entrées

(Maximum of two selections)

- | | |
|--|--|
|  Breast of Chicken with apple cranberry stuffing and a tarragon cream sauce |  Baked Haddock with lemon crumb topping |
|  Rosemary and Garlic Loin of Pork with red wine demi-glaze |  Oven Roasted Medallions of Beef with shallot mushroom demi-glaze |
|  Grilled Swordfish with lime, ginger, and saffron butter |  Grilled Salmon with citrus butter sauce |

Duet Entrée

Two half portions of any of the above served to each guest

Choice of roasted red potatoes, au gratin potatoes or rice pilaf

Vegetable, Rolls and butter

Special dietary requests and children's meals are available






Portsmouth Country Club, 80 Country Club Lane, Greenland, NH 03840
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Silver Package Buffet Dinner

Appetizers

(Choose one)

Individually served at table with rolls and butter

- | | |
|--|--|
|  Garden salad with balsamic vinaigrette |  Caesar salad |
|  Soup | |







Pasta

(Choose one)

- | | |
|--|--|
|  Shell Pasta Puttanesca |  Cheese Ravioli with tomato pesto sauce |
|  Penne a la Vodka |  Cheese Tortellini Alfredo |

Entrées

(Choose one)

- | | |
|--|---|
|  Pork Loin Saltimbocca with sage and Prosciutto ham |  Breast of Chicken with balsamic rosemary sauce |
|  Baked Haddock with Crumb Topping |  Tender Beef Medallions marinated in garlic and herbs |
|  Breast of Chicken with apple cranberry stuffing and tarragon cream sauce |  Baked Salmon Mediterranean |

Carved Meat

(Choose One)

Roasted Breast of Turkey
Country Style Boneless Pit Ham
Marinated Roast Loin of Pork
Marinated Flank Steak

Choice of roasted red potatoes, au gratin potatoes or rice pilaf and vegetable



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Gold Wedding Package

The package includes the following:
Unlimited consultations with our wedding professionals
Five-hour room rental
Candle with hurricane lamp centerpiece
Basic tablecloths and napkins in a selection of colors
International cheese and fruit tray
Four butler passed Hors D' Oeuvres
Champagne cocktail with floating raspberries or wine for your toast
Banquet or buffet dinner
Cut your wedding cake and serve it with chocolate covered strawberries
Freshly brewed coffee and tea service
N.H meals tax and service charge
\$71.00 per person

Gold Package Banquet Dinner

Appetizers

(Choose one)

- ♥ Garden Salad with balsamic vinaigrette
- ♥ Caesar Salad
- ♥ Soup
- ♥ Spinach Salad with goat cheese, dried cranberries and raspberry vinaigrette
- ♥ Seafood Chowder

Entrées

(Maximum of two selections)

- ♥ Seafood Stuffed Haddock with lobster sauce
- ♥ Breast of Chicken stuffed with spinach and sun-dried tomatoes with champagne sauce
- ♥ Baked Stuffed Shrimp with lemon butter sauce
- ♥ Roast Sirloin of Beef with portabella mushroom sauce
- ♥ Breast of Chicken Oscar
- ♥ Any Entrée from the Silver Package

Duet Entrée

Two half portions of any of the above served to each guest

Choice of roasted red potatoes, au gratin potatoes or rice pilaf

Vegetable, Rolls and butter

Special dietary requests and children's meals are available



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Gold Package Buffet Dinner

Appetizer

(Choose one)

Individually served at table with rolls and butter

- ♥ Garden Salad with balsamic vinaigrette
- ♥ Soup
- ♥ Seafood Chowder
- ♥ Caesar Salad
- ♥ Spinach Salad with goat cheese, dried cranberries and raspberry vinaigrette

Pasta

(Choose one)

- ♥ Cheese Ravioli with tomato pesto sauce
- ♥ Shell Pasta Puttanesca
- ♥ Penne a la Vodka
- ♥ Cheese Tortellini with sun-dried tomatoes, broccoli and garlic cream sauce
- ♥ Mushroom Ravioli with sage, blue cheese and shiitake mushrooms

Entrées

(Choose two)

- ♥ Baked Salmon Mediterranean
- ♥ Baked Haddock with red onions and capers
- ♥ Breast of Chicken with apple cranberry stuffing and tarragon cream sauce
- ♥ Seafood Stuffed Fillet of Sole
- ♥ Chicken, Sausage and Shrimp Jambalaya
- ♥ Breast of Chicken with balsamic rosemary sauce
- ♥ Beef Medallions marinated in garlic and herbs
- ♥ Grilled Swordfish with lime, ginger and saffron butter
- ♥ Seafood Newburg

Carved Meat

(Choose One)

Roasted Breast of Turkey
Country Style Boneless Pit Ham
Marinated Roast Loin of Pork
Marinated Flank Steak
Prime Rib of Beef
Roast Leg of Lamb

Choice of roasted red potatoes, au gratin potatoes or rice pilaf and vegetable



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Platinum Wedding Package

The package includes the following:

- 🍷 Unlimited consultations with our staff
- 🍷 Five-hour room rental
- 🍷 Candle with hurricane lamp centerpiece
- 🍷 Basic tablecloths and napkins in a selection of colors
- 🍷 International cheese and fruit tray
- 🍷 Six butler passed Hors D'Oeuvres
- 🍷 Champagne cocktail or wine for your toast
- 🍷 One hour premium open bar
- 🍷 Banquet or buffet dinner
- 🍷 Cut your wedding cake and serve it with a chocolate covered strawberries
- 🍷 Freshly brewed coffee and tea service
- 🍷 N.H. Meals tax and service charge

\$95.00 per person

Please inquire for under 21 guest pricing

Platinum Package Banquet Dinner

Appetizers

(Choose one)

- 🍷 Garden Salad with balsamic vinaigrette
- 🍷 Soup
- 🍷 Grilled Asparagus, Shallot, Watercress and Radicchio Salad
- 🍷 Sautéed Crab-cake with tarragon aioli and caribbean slaw
- 🍷 Shrimp Cocktail with spicy cilantro cocktail sauce
- 🍷 Caesar Salad
- 🍷 Spinach Salad with goat cheese, dried cranberries and raspberry vinaigrette
- 🍷 Marinated Shrimp and Scallop Kebab over grilled pineapple
- 🍷 Lobster Bisque
- 🍷 Crabmeat Turnover with asparagus salad
- 🍷 Seafood Chowder

Entrées

(Maximum of two selections)

- 🍷 Prime Rib of Beef au Jus
- 🍷 Baked Salmon and Spinach Wellington with lemon dill beurre blanc
- 🍷 Rack of Lamb Chops marinated with rosemary and garlic and served with pearl onion relish and white beans
- 🍷 Roast Duckling with orange, thyme and ginger demi-glaze
- 🍷 Tenderloin of Beef with shallots, madeira and roasted garlic sauce
- 🍷 Fillet of Sole with crabmeat stuffing and rum citrus butter sauce
- 🍷 Marinated Swordfish Filet with cilantro butter
- 🍷 Any Entrée from the Silver or Gold Package

Duet Entrée

Two half portions of any of the above served to each guest

*Choice of roasted red potatoes, au gratin potatoes or rice pilaf
Vegetable, Rolls and butter*

Special dietary requests and children's meals are available



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Platinum Package Buffet Dinner

Appetizer *(Choose one)*

Individually served at table with rolls and butter

- 🍴 Garden Salad with balsamic vinaigrette
- 🍴 Soup
- 🍴 Grilled Asparagus, Shallot, Watercress and Radicchio Salad
- 🍴 Sautéed Crab-cake with tarragon aioli and Caribbean slaw
- 🍴 Shrimp Cocktail with spicy cilantro cocktail sauce
- 🍴 Caesar Salad
- 🍴 Spinach Salad with goat cheese, dried cranberries and raspberry vinaigrette
- 🍴 Marinated Shrimp and Scallop Kebab over grilled pineapple
- 🍴 Lobster Bisque
- 🍴 Crabmeat Turnover with asparagus salad
- 🍴 Seafood Chowder

Pasta

(Choose one)

- 🍴 Mushroom Ravioli with sage, blue cheese and shiitake mushrooms
- 🍴 Cheese Ravioli with tomato pesto sauce
- 🍴 Roasted Pepper and Cheese Ravioli with roasted sweet peppers and basil
- 🍴 Penne a la Vodka
- 🍴 Shell Pasta Puttanesca
- 🍴 Cheese Tortellini with sun-dried tomatoes, broccoli and garlic cream sauce

Entrées

(Choose two)

- 🍴 Seared Breast of Duckling with orange, thyme and ginger demi-glaze
- 🍴 Baked Salmon Mediterranean
- 🍴 Baked Haddock Almandine
- 🍴 Breast of Chicken with apple cranberry stuffing and tarragon cream sauce
- 🍴 Seafood Stuffed Filet of Sole
- 🍴 Grilled Swordfish with tropical fruit salsa;
- 🍴 Breast of Chicken with balsamic rosemary sauce
- 🍴 Blanquette of Veal
- 🍴 Beef Medallions marinated in garlic and herbs
- 🍴 Grilled Tuna Filet with smoked tomato butter

Carved Meat

(Choose One)

Tenderloin of Beef, with béarnaise sauce
Roasted Breast of Turkey with a fresh herb demi-glaze
Prime Rib of Beef au Jus.
Country Style Boneless Pit Ham
Marinated Roast Loin of Pork
Marinated Flank Steak
Roast Leg of Lamb with garlic mint sauce

Choice of roasted red potatoes, au gratin potatoes or rice pilaf and vegetable



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Ultimate Package

This package includes:

Unlimited consultations with our wedding professionals

5 1/2 hour room rental

Napkins in a selection of colors

Chair covers with organza or satin sashes

Floor length tablecloths

Candle with hurricane lamp centerpiece

International cheese and fruit tray

Choice of six butler passed Hors D' Oeuvres

Champagne cocktail toast

Four Course banquet dinner

Wine service during dinner

4 1/2 hours Top Shelf open bar

5 1/2 hours non-alcoholic beverages

Cut and serve your wedding cake with chocolate covered strawberries

Freshly brewed coffee and tea service

N.H meals tax and service charge

\$132.00 per person

Please inquire for under 21 guest pricing














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Ultimate Package









Appetizers

(Choose two courses)

- | | |
|--|---|
|  Soup |  Caesar Salad |
|  Garden Salad with balsamic vinaigrette |  Spinach Salad with goat cheese, dried cranberries and raspberry vinaigrette |
|  Grilled Asparagus, Shallot, Watercress and Radicchio Salad |  Marinated Shrimp and Scallop Kebab over grilled pineapple |
|  Sautéed Crab-cake with tarragon aioli and Caribbean slaw |  Lobster Bisque |
|  Shrimp Cocktail with spicy cilantro cocktail sauce |  Crabmeat Turnover with Asparagus Salad |
| |  Seafood Chowder |

Sorbet Intermezzo

Dinner

- | | |
|--|--|
|  Prime Rib of Beef au Jus |  Tenderloin of Beef with shallots, Madeira and roasted garlic sauce |
|  Baked Salmon and Spinach Wellington with lemon dill beurre blanc |  Veal Oscar topped with lobster, asparagus and hollandaise sauce |
|  Rack of Lamb Chops marinated with rosemary and garlic and served with pearl onion relish and white beans |  Marinated Swordfish Filet with cilantro butter |
|  Roast Duckling with orange, thyme and ginger demi glaze |  Any entrée from all other packages |

The above menu is just a sampling of the many options that are available to you on our Ultimate Package. Our Chef and wedding professionals will work with you to create the special day that you always imagined.



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HORS D' OEUVRES SELECTIONS

VEGETARIAN

sun-Dried Tomato, Olive and Cheese Phyllo Triangles
Eggplant and Parmesan Stuffed Mushrooms
Vegetable Pot Stickers
Shiitake Mushroom and Spinach Phyllo Cups
Brie Cheese, Almond and Pear Phyllo Triangles
Spinach and Artichoke Crisp
Caramelized Onion and Goat Cheese Crostini
Asparagus and Parmesan Phyllo Wraps
Cheese Straws
Tomato, Mozzarella and Basil Crostini

SEAFOOD

Barbeque Shrimp Wrapped in Bacon
Coconut Shrimp with Pineapple Dipping sauce
Prosciutto Wrapped Shrimp
Scallops Wrapped in Bacon
Cornmeal Crusted Scallop with Red Pepper Sauce
Mini Crabcakes
Golden fried Oysters with Remoulade Sauce
Smoked Salmon Mousse on Cucumber Slices
Escargot Stuffed Mushrooms
Lobster Salad Stuffed Endive Leaves
Parmesan and Crabmeat Toast Rounds

MEAT OR POULTRY

Teriyaki Beef Kebabs
Chicken Saltimbocca Bites
Coconut Chicken Bites, Pineapple Dipping Sauce
Asparagus and Ham Phyllo Rolls
Buffalo Chicken Spring Rolls
Pork Pot Sticker with Dipping Sauce
Mesquite Chicken Quesadilla Roll
Smoked Chicken, Red Pepper and Basil in Endive Leaves
Lemon Rosemary Chicken Bites
Peanut Crusted Chicken, Peanut Sauce
Asian Marinated Beef and Asparagus Rolls
Chili, Curry and Garlic Marinated Beef Skewer
Spinach, Sausage, and Cheddar Stuffed Mushrooms

Add an extra Hors D' Oeuvre to any Package for \$2.00 per person

A Seafood Raw Bar is also available at market price



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Bar Service

Premium Open Bar:

A fully stocked bar featuring premium selections of liquor, red and white wine, domestic beer, juices, sodas and all other appropriate mixers and garnishes.

A sample of liquors available includes the following:

Our house brands along with Absolut, Stolichnaya Flavored Vodkas, Bacardi, Captain Morgan, Tanqueray, Beefeater, Dewers, Jack Daniels, Jim Beam, Canadian Club, Seagrams 7, Kahlua, Sambucca, Tequila, Amaretto and Assorted Schnapps

House Wines - Chardonnay, White Zinfandel, Pinot Grigio, Merlot and Cabernet

1st Hour \$15.00

2nd Hour \$8.25

Each additional hour \$3.75

Maximum 5 Hours

Top Shelf Open Bar:

A fully stocked bar featuring a premium selection of liquor, red and white wine, domestic and imported beer, juices, sodas and all other appropriate mixers and garnishes

Top Shelf Bar includes selections from the premium bar along with the following:

Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal, Crown Royal, Chambord, Jose Cuervo, Drambuie, Hennessy, Pinot Noir, Shiraz, Imported Beer

1st Hour \$18.00

2nd Hour \$9.25

Each additional hour \$4.25

Maximum 5 Hours

Beverages for Guests under 21 years old:

Unlimited Soda, Milk, Juice for your entire event \$5.00

All Prices are per person for the specified amount of time and include 9% New Hampshire Meals and Room Tax and 18% Service Charge



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Additional Services

Function Room Rental

Packages include specified amount of time
Additional hours are available for \$300 per hour

Rental for ceremonies \$175.00

Chair setup for ceremonies 1.75 per chair

Chair covers and premium linens are available for an additional charge

Bottled wine is available starting at \$18.00 per bottle

Directions

From the South : Follow Interstate 95 North to Exit 3 and take a left at the traffic light at the end of the ramp onto Route 33 West. Travel West 0.8 miles and take a right at the third set of lights (opposite the Sunoco station). Travel 0.7 miles to the second right into the club's entryway opposite Sanderson Lane.

From the North : Follow Interstate 95 South to Exit 3B and take a left at the traffic light at the end of the ramp onto Route 33 West. Travel West 0.2 miles and take a right at the next light (opposite the Sunoco station). Travel 0.7 miles to the second right into the club's entryway opposite Sanderson Lane.

From the West : Follow Route 101 East to Exit 11 for Stratham and take a left at the light at the end of the ramp for Route 108 North. Follow Route 108 North to Route 33 East and take a left at the intersection with Route 151 (Dunkin Donuts and Hunkins Real Estate at corner). Follow for 0.6 miles and take the third left into the club's entryway opposite Sanderson Lane.

From the East: Follow Route 101 West to Exit 11 for Stratham and take a right at the light at the end of the ramp for Route 108 North. Follow Route 108 North to Route 33 East and take a left at the intersection with Route 151 (Dunkin Donuts and Hunkins Real Estate at corner). Follow for 0.6 miles and take the third left into the club's entryway opposite Sanderson Lane.



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