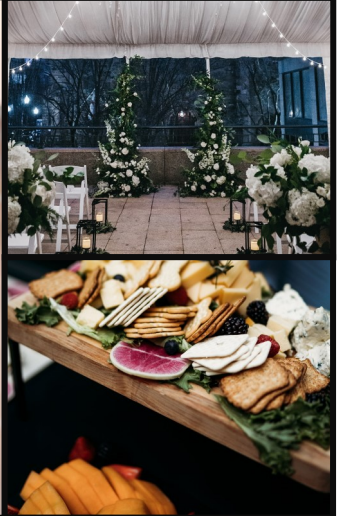
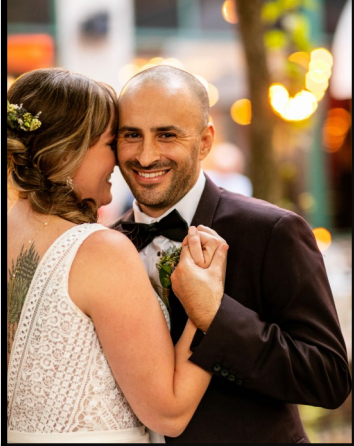
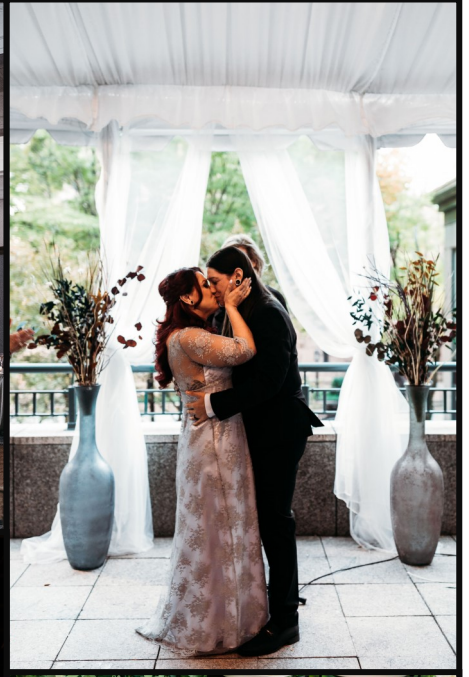


Weddings at Hotel Providence



CONGRATULATIONS!

We are honored that you are considering Hotel Providence for one of the most momentous and significant days of your life!

Your wedding should be uniquely you, and here at Hotel Providence we are passionate about helping you bring your vision to life. Combine romance and history by designing a one of a kind experience in our versatile and distinctive event spaces.

Exchange your vows in front of your nearest and dearest on our dreamy **Blackstone Terrace**. This tented rooftop space overlooks our inviting gated courtyard, and offers a charming view of Providence's arts district. Featuring romantic white draping and whimsical chandeliers, it's a fairy tale backdrop for the most important part of your big day.

Enjoy decadent hors d'oeuvres and sip cocktails under the stars in our outdoor gated **Courtyard**. The perfect place for mixing and mingling for cocktail hour, the courtyard has romantic bistro lighting, a water fountain, as well as a fire pit and outdoor heaters for those chillier New England months.

Step into one of our gorgeous interior event spaces for a delicious meal lovingly created by our talented culinary team. The stately **Tilden Thurber Ballroom** boasts soaring coffered ceilings and classic chandeliers for a timeless and elegant look for your reception. Seeking something a bit more modern? Our **Main Stage Dining Room** will dazzle you with its' hand-crafted Swarovski crystal chandeliers and edgy red leather walls. Looking to create something a little different for your day? Utilize all of our incredible spaces by savoring your reception dinner in our classic ballroom before moving the party to the contemporary Main Stage to dance the night away.

We are proud to offer complete event exclusivity for your wedding day -- meaning no other weddings or events will be happening during your wedding. Not only does this mean you can use each of our distinct event spaces to tell a different part of your love story, it also means that our knowledgeable team of event professionals will be completely dedicated to the two of you. Allow us to ensure that your special day runs smoothly from start to finish. All you need to worry about is having the time of your lives.

Welcome to Hotel Providence, founded on passion.



Erica Hendricks
Catering Sales Manager



Kate Heemsoth
Director of Sales & Marketing

INCLUDED IN EVERY WEDDING

- DEDICATED WEDDING COORDINATOR
- DETAIL MEETINGS PRIOR TO WEDDING DATE
- EXCLUSIVE USE OF EVENT SPACES FOR 5 HOURS
- BANQUET CHAIRS + TABLES
- FLOOR LENGTH LINEN IN COLOR OF CHOICE
- NAPKIN IN COLOR OF CHOICE
- CHAIR COVERS + OPTIONAL SASHES
- CHAMPAGNE TOAST
- 2 TICKETS TO GROUP TASTING EVENT
- CAKE CUTTING + SERVICE
- OVERNIGHT ACCOMMODATIONS FOR NEWLYWEDS
- COMPLIMENTARY ANNIVERSARY STAY*

PLATED PACKAGES

[ROMANCE WEDDING PACKAGE]

COCKTAIL HOUR:

- WINE, BEER, & SELTZER OPEN BAR - 1 HOUR
- SELECTION OF 3 PASSED HORS D'OEUVRES
- CHEESE, FRUIT, & VEGETABLE STATIONARY DISPLAY

RECEPTION:

- CASH BAR FOR DURATION
- SALAD COURSE, FRESHLY BAKED DINNER ROLLS
- 2 PROTEIN + 1 VEGETARIAN ENTRÉE OPTIONS
- FRESHLY BREWED COFFEE & TEA

FRIDAYS/SUNDAYS: \$115.00 PER PERSON**

SATURDAYS: \$125.00 PER PERSON

ROMANCE PACKAGE ONLY AVAILABLE ON FRIDAYS & SUNDAYS OF NON-HOLIDAY WEEKENDS DURING IN-SEASON.
AVAILABLE ON SATURDAYS OFF-SEASON.

[ELEGANCE WEDDING PACKAGE]

COCKTAIL HOUR:

- MID-LEVEL OPEN BAR FOR 1 HOUR
- SELECTION OF 5 PASSED HORS D'OEUVRES
- CHOICE OF STATIONARY APPETIZER DISPLAY

RECEPTION:

- MID-LEVEL OPEN BAR FOR ADDITIONAL 4 HOURS
- STRAWBERRY GARNISH ON CHAMPAGNE
- SALAD COURSE, FRESHLY BAKED DINNER ROLLS
- 3 PROTEIN + 1 VEGETARIAN ENTRÉE OPTIONS
- FRESHLY BREWED COFFEE & TEA
- 2 PASSED LATE NIGHT SNACKS

ENHANCEMENTS:

- SPECIALTY LINEN FOR 2 TABLES
- VALET PARKING FOR EVENT-ONLY GUESTS

FRIDAYS/SUNDAYS: \$135.00 PER PERSON**

SATURDAYS: \$145.00 PER PERSON

[LUXURY WEDDING PACKAGE]

COCKTAIL HOUR:

- PREMIUM LEVEL OPEN BAR FOR 1 HOUR
- SELECTION OF 5 PASSED HORS D'OEUVRES
- CHOICE OF 2 STATIONARY APPETIZER DISPLAYS

RECEPTION:

- PREMIUM LEVEL OPEN BAR FOR ADDITIONAL 4 HOURS
- STRAWBERRY GARNISH ON CHAMPAGNE
- SALAD COURSE, FRESHLY BAKED DINNER ROLLS
- PASTA COURSE
- 3 PROTEIN + 1 VEGETARIAN ENTRÉE OPTIONS

FRIDAYS/SUNDAYS: \$165.00 PER PERSON**

SATURDAYS: \$175.00 PER PERSON

- UPGRADED ENTRÉE SELECTIONS
- FRESHLY BREWED COFFEE & TEA
- MINIATURE DESSERTS STATION
- 2 PASSED LATE NIGHT SNACKS

ENHANCEMENTS

- CHIAVARI CHAIRS
- ENHANCED LINEN PACKAGE
- VALET PARKING FOR EVENT-ONLY GUESTS

*Anniversary Stay based on Availability. **Applicable only for Sundays of non-Holiday Weekends.
Packages without bar included available. Please see your sales representative for details.

BUFFET & STATIONARY PACKAGES

[DINNER BUFFET PACKAGE]

COCKTAIL HOUR:

- MID-LEVEL OPEN BAR FOR 1 HOUR
- SELECTION OF 3 PASSED HORS D'OEUVRES
- CHEESE, FRUIT, & VEGETABLE STATIONARY DISPLAY

RECEPTION:

- MID-LEVEL OPEN BAR FOR ADDITIONAL 4 HOURS

BUFFET:

- DINNER ROLLS & BUTTER
- 2 SOUP AND/OR SALAD OPTIONS
- 1 VEGETABLE OPTION
- 1 STARCH OPTION
- 2 ENTRÉE OPTIONS
- 1 CARVING STATION OPTION:
PRIME RIB, BEEF TENDERLOIN, TURKEY, OR HAM
- FRESHLY BREWED COFFEE & TEA

FRIDAYS/SUNDAYS: \$125.00 PER PERSON**

SATURDAYS: \$135.00 PER PERSON

MINIMUM OF 50 GUESTS, MAXIMUM OF 100 GUESTS

[COCKTAIL STYLE PACKAGE]

COCKTAIL HOUR:

- MID-LEVEL OPEN BAR FOR 1 HOUR
- SELECTION OF 5 PASSED HORS D'OEUVRES
- CHOICE OF STATIONARY APPETIZER DISPLAY

RECEPTION:

- MID-LEVEL OPEN BAR FOR ADDITIONAL 4 HOURS
- 1 PREMIUM STATIONARY APPETIZER DISPLAY
- 1 CARVING STATION OPTION:
PRIME RIB, BEEF TENDERLOIN, TURKEY, OR HAM
- FRESH PASTA ACTION STATION
CHEF ATTENDED - PASTA WITH PINK VODKA, ALFREDO, AND TOMATO SAUCES WITH CHICKEN, SHRIMP AND SEASONAL VEGETABLES
- 2 PASSED LATE NIGHT SNACKS
- MINIATURE DESSERTS STATION
- FRESHLY BREWED COFFEE & TEA

FRIDAYS/SUNDAYS: \$125.00 PER PERSON**

SATURDAYS: \$135.00 PER PERSON

BAR DETAILS

[MID-LEVEL BAR]

- SOFT DRINKS
- SELECTION OF 5 BEERS
- SELECTION OF 5 WINES
- ASSORTED HARD SELTZERS
- MIXED COCKTAILS
FEATURING TITO'S, TANQUERAY, CAPTAIN MORGAN, JOSE CUERVO SILVER, JACK DANIEL'S, JAMESON

INCLUDED WITH ELEGANCE, COCKTAIL, & DINNER BUFFET PACKAGES

(NOTE: MID-LEVEL BAR DOES NOT INCLUDE MARTINIS, NEAT, ROCKS, OR SHOTS DRINKS)

[PREMIUM LEVEL BAR]

ALL INCLUSIONS OF MID-LEVEL BAR, PLUS:

- MIXED COCKTAILS, MARTINI, NEAT, AND ROCKS DRINKS
FEATURING TITO'S, GREY GOOSE, KETEL ONE, TANQUERAY, HENDRICKS, BOMBAY, CAPTAIN MORGAN, JOSE CUERVO SILVER, PATRON, JACK DANIEL'S, CROWN ROYAL, JAMESON, BULLIET

INCLUDED WITH LUXURY PACKAGE

(NOTE: ADDITIONAL \$20 PER PERSON TO UPGRADE FROM MID-LEVEL BAR IN WEDDING PACKAGES.)

PASSED HORS D'OEUVRES

LAND

CHICKEN TERIYAKI
THAI CHICKEN LETTUCE CUPS
COCONUT CHICKEN SKEWERS
CHICKEN & WAFFLE SKEWERS
BUFFALO CHICKEN RANGOONS
SEARED DUCK WITH MANGO CHUTNEY
PROSCIUTTO + MELON SKEWERS
MINI BEEF WELLINGTONS
BACON WRAPPED SHORT RIBS
SAUSAGE STUFFED MUSHROOMS
BEEF TARTARE CANAPE

SEA

BACON WRAPPED SCALLOPS
AHI TUNA TARTARE
MINI CRAB CAKES
SHRIMP COCKTAIL
LOBSTER RANGOONS
CRAB RANGOONS
SESAME CRUSTED TUNA ON WONTON
SALMON TARTARE ON CUCUMBER
SEAFOOD STUFFED MUSHROOMS
NEW ENGLAND CLAM CAKE
& CHOWDER SHOOTERS

VEGETARIAN

VEGETABLE SPRING ROLLS
SPANAKOPITA
FRIED MAC & CHEESE BITES
BRIE & RASPBERRY BITES
SPICY CAULIFLOWER BITES
TOMATO, MOZZARELLA + BASIL CROSTINI
FIG, ARUGULA + GOAT CHEESE TART
MINI GRILLED CHEESE
& TOMATO BISQUE SHOOTERS

STANDARD STATIONARY HORS D'OEUVRES

Included with Elegance, Luxury, and Cocktail Packages.

CHEESE, FRUIT, & VEGETABLE DISPLAY

ASSORTED IMPORTED AND DOMESTIC CHEESES, CRACKERS,
FRESHLY SLICED SEASONAL FRUIT, AND VEGETABLE CRUDITÉ
WITH DIPS

MEDITERRANEAN ANTIPASTO DISPLAY*

ASSORTMENT OF ITALIAN SPECIALTIES CAPICOLA, SALAMI, PRO-
VOLONE + MOZZARELLA CHEESES, MARINATED MUSHROOMS,
ARTICHOKES, OLIVES, STUFFED CHERRY PEPPERS, GRILLED VEG-
ETABLES, CAPRESE RICOTTA DIP + CROSTINIS

MACARONI & CHEESE BAR*

BAKED MACARONI & CHEESE SERVED WITH DICED TOMATO,
BROCCOLI, GRILLED CHICKEN, BACON, HAM, CHIVES

MASHED POTATO BAR*

YUKON GOLD MASHED POTATOES SERVED WITH CHEDDAR
CHEESE, BACON, CHIVES, SOUR CREAM, CARAMELIZED ONIONS,
ROASTED GARLIC, GORGONZOLA, AND POTATO SKINS

TASTE OF CHINATOWN*

CRAB RANGOONS, CHICKEN TERIYAKI, VEGETABLE SPRING
ROLLS, GENERAL TSO CHICKEN, PORK BELLY WITH GRILLED
PINEAPPLE

COMFORT FOOD*

MINIATURE CHEESEBURGER, PULLED PORK, AND CRISPY
CHICKEN SLIDERS, FRENCH FIRES, ASSORTED FLAT BREAD
PIZZAS, PRETZEL BITES WITH DIPPING SAUCES

**\$3 per person upcharge for Romance + Dinner Buffet Package.*

PREMIUM STATIONARY HORS D'OEUVRES

Included with Luxury, & Cocktail Packages.

NEW ENGLAND SEAFOOD DISPLAY**

HOUSE MADE CLAM CAKES & NEW ENGLAND CLAM CHOWDER
SHOOTERS, SEARED SEA SCALLOPS WITH A POMEGRANATE
REDUCTION, SHRIMP COCKTAIL, & MINIATURE FISH & CHIP
BASKETS

PASTA STATION**

ACTION STATION FEATURING FRESH PASTA NOODLES, PINK
VODKA, ALFREDO, AND RED SAUCES, GRILLED CHICKEN,
GRILLED SHRIMP, AND SEASONAL VEGETABLES
CHEF ATTENDANT FEE \$100.00 PER 100 GUESTS

***\$5 per person upcharge for Romance & Dinner Buffet Package, \$3 per person upcharge for Elegance Package.*

RAW BAR

LITTLENECKS, SHRIMP, OYSTERS, CRAB LEGS
+\$MKT.

Raw Bar is not included with any package.

ENTRÉE OPTIONS

POULTRY

CHICKEN PICCATA
CHICKEN MARSALA
SPINACH & RICOTTA STUFFED CHICKEN
CRANBERRY STUFFED CHICKEN
PORTUGUESE STUFFED CHICKEN
CAPRESE CHICKEN

FISH

NEW ENGLAND STYLE COD
HOISIN GLAZED SALMON
SWORDFISH (+2)*
SEAFOOD STUFFED HADDOCK (+\$2)*
SEAFOOD STUFFED SHRIMP (+\$4)*

BEEF

TENDERLOIN OF BEEF
BRAISED BEEF SHORT RIBS (+\$3)*
16OZ PRIME RIB OF BEEF (+\$5)*
CENTER CUT FILET MIGNON (+\$9)*

SURF & TURF

FILET MIGNON + SEAFOOD STUFFED SHRIMP (+\$11)
FILET MIGNON + LOBSTER TAIL (+\$MKT)

VEGETARIAN

MUSHROOM FILLED RAVIOLI
BUTTERNUT SQUASH FILLED RAVIOLI
EGGPLANT ROLLATINI (VEGAN)
CAULIFLOWER STEAK (VEGAN)
PORTOBELLO MUSHROOMS (VEGAN)

**Included with Luxury Package at no additional charge.*

Vendor Meals are available at a rate of \$45.00 per meal + any relevant upcharges.

SIDES & ADDITIONAL COURSES

VEGETABLES

SEASONAL VEGETABLE MEDLEY
GLAZED CARROTS
SEASONED GREEN BEANS
ROASTED ASPARAGUS
ROASTED BUTTERNUT SQUASH (SEASONAL)

STARCHES

TRI-BLEND ROASTED POTATOES
GARLIC MASHED POTATOES
RICE PILAF
SEASONAL RISOTTO (+\$1)

SOUPS

ITALIAN WEDDING SOUP
TUSCAN MINISTRONE SOUP
TOMATO BISQUE
NEW ENGLAND CLAM CHOWDER

SALADS

MIXED GREENS SALAD
CLASSIC CAESAR SALAD
SPINACH SALAD
CAPRESE SALAD

PASTA**

MUSHROOM RAVIOLI
CHEESE TORTELLINI
TAGLIATELLE BOLOGNESE
LOBSTER RAVIOLI (+\$MKT)

CHILDREN'S MEALS (\$39)

AGES 12 & UNDER
CHICKEN TENDERS & FRENCH FIRES
MACARONI & CHEESE
HAMBURGER / HOT DOG & FRIES
GRILLED CHICKEN & SIDES

***\$4 per person upcharge for Romance + Elegance Packages. Included with Luxury Package.*

DESSERTS

CHEF'S DESSERT DISPLAY (+\$6)

A VARIETY OF INDIVIDUAL SIZED DESSERTS INCLUDING
CHOCOLATE MOUSSE CAKES, TIRAMISU, ASSORTED CUP CAKES,
MINIATURE CHEESECAKES, AND ASSORTED PETIT FOURS

KNEAD DOUGHNUT BAR (+\$7)

ASSORTMENT OF ARTISAN DOUGHNUTS FROM PROVIDENCE'S
OWN KNEAD DOUGHNUTS
VEGAN + GLUTEN FREE OPTIONS AVAILABLE

PASSED LATE NIGHT SNACKS

CHEESEBURGER SLIDERS
PULLED PORK SLIDERS
CRISPY CHICKEN SLIDERS
FRENCH FRY CUPS
SOFT PRETZEL BITES
ASSORTED FLATBREAD PIZZAS

CHOOSE TWO: \$4 PER PERSON*

**Included with Elegance, Luxury, and Cocktail packages.*

ADDITIONAL SERVICES

ADDITIONAL HOURS OF TIME (\$450 PER HOUR)
ADDITIONAL BAR SET UPS (\$250 PER BAR)
COAT ROOM ATTENDANT (\$150)

LAWN GAMES (\$150+)

TENT SIDING (\$750+)
TENT HEATING (\$350+)

CHIAVARI CHAIR UPGRADE (\$8 PER CHAIR)
NAPOLEON CHAIR UPGRADE (\$9 PER CHAIR)
SPECIALTY LINEN + NAPKINS (PRICED UPON REQUEST)
EXTRAORDINARY DÉCOR FEE (\$350+)

WEDDING CEREMONIES

ADDS (1) ADDITIONAL HOUR OF TIME TO EVENT BLOCK
100 WHITE GARDEN CHAIRS
WELCOME BEVERAGE STATION
SCHEDULED REHEARSAL PRIOR TO WEDDING DAY

\$650

SITE FEE & OCCUPANCY

Hotel Providence offers exclusive use of all event spaces for your wedding day. All spaces are truly unique, and we are happy to customize the layout of your wedding to create a special day unlike any other.

IN SEASON

(APRIL 1— NOVEMBER 30)

\$3,000.00

OFF SEASON

(DECEMBER 1— MARCH 31)

\$2,000.00

TILDEN THURBER BALLROOM

150 GUESTS SEATED

150 GUESTS COCKTAIL

COURTYARD

80 GUESTS SEATED

150 GUESTS COCKTAIL

MAIN STAGE DINING ROOM

130 GUESTS SEATED

130 GUESTS COCKTAIL

BLACKSTONE TERRACE

60 GUESTS SEATED

120 GUESTS COCKTAIL

BACKSTAGE KITCHEN + BAR

40 GUESTS SEATED

100 GUESTS COCKTAIL

OVERNIGHT GUEST ROOMS

Hotel Providence has 80 guest rooms in a variety of bed types and combinations, so your loved ones can be close at hand for your big weekend. Our newlyweds are treated to our largest available suite for the wedding night, and we offer discounts on overnight rooms via traditional wedding blocks or courtesy rates for your guests.

ROOM BLOCKS

- DISCOUNTED GUEST ROOM RATES
- SETS ASIDE A DESIGNATED AMOUNT OF ROOMS FOR YOUR GUESTS IN SPECIFIC ROOM TYPES
- ROOMS ARE HELD SPECIALLY FOR GUESTS OF YOUR WEDDING UNTIL 30 DAYS PRIOR TO THE WEDDING
- 90% ATTRITION CLAUSE - YOU ARE REQUIRED TO FILL 90% OF THE TOTAL BLOCK

COURTESY RATES

- DISCOUNTED GUEST ROOM RATES
- ALL AVAILABLE ROOMS IN THE HOTEL ARE ELIGIBLE FOR BOOKING, INCLUDING SUITES
- NO ROOMS ARE HELD SPECIALLY FOR YOUR GUESTS UNTIL THEY ARE SPECIFICALLY RESERVED, AND ARE INSTEAD OFFERED ON A FIRST COME-FIRST SERVED BASIS
- NO ATTRITION CLAUSE

AN INTIMATE AFFAIR

Looking for something a little more low-key, or looking to plan your wedding in 90 days or less? Consider our intimate wedding package for your special day!

INCLUSIONS

DEDICATED DAY-OF VENUE COORDINATOR
(1) DETAIL MEETING WEEK PRIOR TO EVENT
(4) HOURS OF EVENT TIME
EVENT SERVERS + (1) BARTENDER
FLOOR LENGTH LINEN IN WHITE, BLACK, OR IVORY

NAPKIN IN CHOICE OF COLOR
CHAMPAGNE TOAST FOR GUESTS
PRIVATE BAR SET UP
CAKE CUTTING + SERVICE
OVERNIGHT STAY IN LUXURY SUITE

COCKTAIL HOUR:

SELECTION OF 3 PASSED HORS D'OEUVRES
CASH BAR

RECEPTION:

CASH BAR FOR DURATION
SALAD COURSE, FRESHLY BAKED DINNER ROLLS
2 PROTEIN + 1 VEGETARIAN ENTRÉE OPTIONS
(ADDITIONAL CHARGES APPLY FOR UPGRADED ENTREES)
FRESHLY BREWED COFFEE & TEA

FRIDAY/SATURDAY/SUNDAY: \$65.00 PER PERSON
MONDAY-THURSDAY: \$55.00 PER PERSON

CEREMONIES

ADDS (30) MINUTES OF TIME TO EVENT
CEREMONY CHAIRS
ANY NECESSARY TABLES WITH LINEN

\$500

DETAILS

MINIMUMS & RENTALS

FRIDAY / SATURDAY / SUNDAY
RENTAL: \$750.00
FOOD + BEVERAGE MINIMUM: \$4,000.00

MONDAY-THURSDAY
RENTAL: \$500.00
FOOD + BEVERAGE MINIMUM: \$3,000.00

TERMS & CONDITIONS

Our Intimate Wedding packages are designed for smaller parties of **(60)** guests or less. Packages are available for booking on Fridays, Saturday, and Sundays within 90 days of contract signing, and available Monday-Thursday year-round. All other Hotel policies apply. Please see your sales representative for more details.

CATERING POLICIES

FOOD & BEVERAGE MINIMUMS

IN SEASON

APRIL 1ST - NOVEMBER 30TH

FRIDAYS - \$7,500

SATURDAYS - \$10,000

SUNDAYS* - \$6,000

OFF SEASON

DECEMBER 1ST - MARCH 31ST

FRIDAYS - \$5,000

SATURDAYS - \$7,500

SUNDAYS* - \$4,500

Minimum applies to food and beverage purchases only. Ceremony fee and site fee do not contribute to minimum.

*Note: Sundays of Holiday Weekends are treated as Saturdays.

New Year's Eve is treated as an In Season Saturday and is subject to additional service fees.

FOOD & BEVERAGE POLICIES

Hotel Providence is responsible for the quality and freshness of the food served to our guests. Due to health regulations, all food served at the Hotel must be prepared by our culinary staff, with the exception of your celebration dessert. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state of Rhode Island. As a licensee, this Hotel is responsible for the administration of those regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the Hotel from outside.

TAXES & FACILITY FEE

All event spaces, food and beverage, and related services are subject to applicable taxes (currently 8% on food and beverage, and 7% on all other items) in effect of the date(s) of the event, and are subject to change without notice. Prior to the application of taxes, a facility fee of 23% will be charged on all services and related items. The facility fee is not a tip, gratuity, or service charge for your staff, and will be retained by the hotel for costs associated with your event. Please note the facility fee is subject to all applicable taxes.

GUARANTEES

A guaranteed attendance figure is required for all weddings fourteen (14) days prior to the function date, and is not subject to reduction. At this time, your breakdown of meal choices (for plated events) and floor plan/seating chart are also due. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee.

PARKING

For packages that don't include valet parking, hosted valet parking may be arranged through the catering office. There is a charge of \$12 per car for event-only guests, and \$32 per car for any overnight guests.

OUTSIDE VENDORS & DECOR

Hotel Providence must be informed of all outside vendors, and may ask them to provide a certificate of insurance. All linen, chairs, draping, etc. rentals must be provided by the hotel or an affiliated vendor. All event materials, fabrics, and décor must comply with local fire laws and building codes. No event materials or décor may be affixed to the walls, floors, windows, doors or ceilings with nails, staples, tape, or any other substance. Any loss or damage to décor or property rented from or supplied by Hotel Providence will result in a fee determined by management. Confetti, Glitter, and Helium Balloons are prohibited, and if used will result in additional \$500 cleaning fee. Your event manager will take care of reasonable decorating and clean up services. Your event manager will place centerpieces, set up welcome tables, arrange place cards, etc. All items must be as assembled as possible (no individually wrapped items that need to be unwrapped, place cards already in alphabetical order, centerpieces assembled, etc.) or you will be subject to a decoration fee starting at \$500.00. Extraordinary decorating services are available directly through your event manager for additional rates.

PREFERRED VENDORS

(@ symbol designates Instagram handle)

CAKES & SWEETS

ELLIE'S

401.563.3333 // @ELLIESPROV

SIN BAKERY

401.369.8427 // @SINDESSERTS

ONLY THE FINEST ITALIAN COOKIES & ESPRESSO

401.450.9276 // @ONLYTHEFINESTITALIANCOOKIES

ENTERTAINMENT

MUSIC MACHINE ENTERTAINMENT

401.524.6162 // @MUSICMACHINERIDJ

OCCASIONAL SOUNDS DJ SERVICE

774.644.8339 // @DJFRENCHIE

TURNING MUSIC INTO MEMORIES

774.454.7492 // @DJ_JESSB

LUKE RENCHAN ENTERTAINMENT

401.816.5496 // @LUKESENT

OFFICIANTS

GREG NAWROCKI

508.496.9964 // SOUTHCOASTJP.COM

DEBORAH HOCH - AN EVERLASTING MEMORY

508.472.6252 // @REVDEBORAHHOCH

MIKE EGAN - HEAVENLY WEDDINGS

401.440.6780 // @MIKEEGANHEAVENLYWEDDINGS

DECOR

FABULOSITY DESIGNS & RENTALS

401.215.8870 // @FABULOSITYDESIGNS

UNIQUELY CHIC VINTAGE

401.309.1801 // @UNIQUELYCHICVINTAGERENTALS

ADVANCED PRODUCTION & DESIGN

401.484.8790 // @APAD_RI

XO THE GIRLS

508.679.9650 // @XOTHEGIRLS

WEDDING FASHION

ALDO'S HOUSE OF FORMALS

401.946.2889 // @ALDOS_FORMALS

THISTLE ROSE BRIDAL

978.884.4078 // @THISTLEROSEBRIDAL

PERCEPTION JEWELRY

401.447.5877 // @PERCEPTIONJEWELRY

TRAVEL

SHARED ADVENTURES TRAVEL

401.270.4834 // @SHAREDADVENTURESTRAVEL

WORLD WISE TRAVEL

508.336.6868 // @WORLDWISETRAVEL

FLORALS

TEXTURE FLORALS

508.677.7148 // @TEXTUREFLORALDESIGN

BLOOM BACK FLOWERS

401.654.7633 // @BLOOMBACKFLOWERS

PHOTOGRAPHY

VICTORIA COMFORT PHOTOGRAPHY

401.862.7660 // @VICTORIACOMFORTPHOTOGRAPHY

MEGAN THERESE PHOTOGRAPHY

@MEGANTHERESEPHOTOGRAPHY

STELLA MIA PHOTOGRAPHY

401.480.4564 // @STELLAMIAPHOTOGRAPHY

DANYEL DEBOISE PHOTOGRAPHY

774.481.1313 // @DANYELDEBOISEPHOTOGRAPHY

SABRINA SCOLARI PHOTOGRAPHY

401.524.7538 // @SABRINA_SCOLARI_PHOTOGRAPHY

PHOTO BOOTHS

FUNFOTOS2GO

774.319.0097 // @FUNFOTOS2GO

VIDEOGRAPHY

NEW ENGLAND CREATIVE

401.225.5278 // @NEWENGLANDCREATIVE

BACKSTORY WEDDING FILMS

@BACKSTORYFILMS

ANNEAR WEDDING FILMS

401.702.0143 // @ANNEARWEDDINGFILMS

HAIR & BEAUTY

SARAH DEPAULT BEAUTY

401.774.7942 // @SARAHDEPAULTBEAUTY

ALI LOMAZZO BEAUTY

401.644.0036 // @ALI_LOMAZZO_BEAUTY

OTHER SERVICES

ALLYSON DUPONT DESIGNS - STATIONARY

401.580.5296 // @PAPERBLOSSOM87