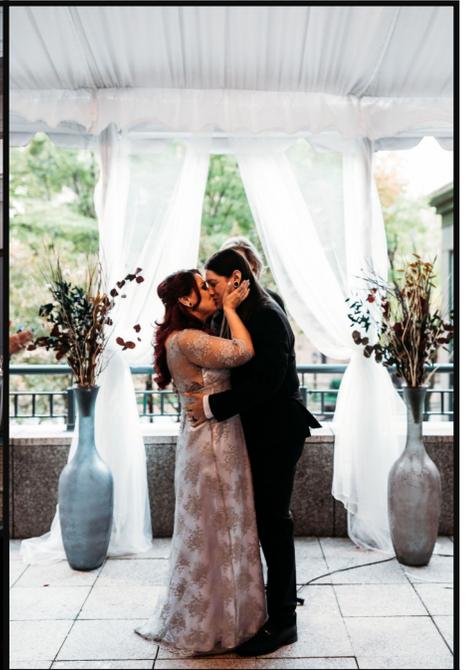


Weddings at Hotel Providence



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.

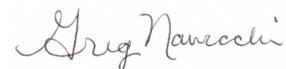
Step into one of our gorgeous interior event spaces for a delicious meal lovingly created by our talented culinary team. The stately **Tilden Thurber Ballroom** boasts soaring coffered ceilings and classic chandeliers for a timeless and elegant look for your reception. Seeking something a bit more modern? 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.



Kate Heemsoth
Catering Sales Manager



Greg Nawrocki
Director of Sales

INCLUDED IN EVERY WEDDING

- DEDICATED WEDDING COORDINATOR
- EXCLUSIVE USE OF EVENT SPACES FOR 5 HOURS
- 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 OPEN BAR - 1 HOUR
- SELECTION OF 3 PASSED HORS D'OEUVRES
- CHEESE, FRUIT, & VEGETABLE STATIONARY DISPLAY

RECEPTION:

- CASH BAR FOR DURATION
- SOUP OR SALAD COURSE (CHOICE OF 1)
- FRESHLY BAKED DINNER ROLLS & ARTISANAL SPREADS
- TWO ENTRÉE SELECTIONS + VEGETARIAN OPTION
- FRESHLY BREWED COFFEE & TEA

FRIDAYS/SUNDAYS: \$99.00 PER PERSON**

SATURDAYS: \$109.00 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
- SOUP OR SALAD COURSE (CHOICE OF 1)
- FRESHLY BAKED DINNER ROLLS & ARTISANAL SPREADS
- THREE ENTRÉE SELECTIONS + VEGETARIAN OPTION
- FRESHLY BREWED COFFEE & TEA
- 2 PASSED LATE NIGHT SNACKS

ENHANCEMENTS:

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

FRIDAYS/SUNDAYS: \$119.00 PER PERSON**

SATURDAYS: \$129.00 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
- SOUP OR SALAD COURSE (CHOICE OF 1)
- FRESHLY BAKED DINNER ROLLS & ARTISANAL SPREADS
- PASTA COURSE

FRIDAYS/SUNDAYS: \$149.00 PER PERSON**

SATURDAYS: \$159.00 PER PERSON

- THREE ENTRÉE SELECTIONS + VEGETARIAN OPTION
- UPGRADED ENTRÉE SELECTIONS
- FRESHLY BREWED COFFEE & TEA
- CHOCOLATE COVERED STRAWBERRIES
- 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.*

All prices are per-person unless otherwise noted, and are subject to 8% tax and 23% administrative fee.

BUFFET & STATIONARY PACKAGES

[DINNER BUFFET WEDDING 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: \$109.00 PER PERSON**

SATURDAYS: \$119.00 PER PERSON

MINIMUM OF 50 GUESTS, MAXIMUM OF 100 GUESTS

[COCKTAIL 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
- 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
- KNEAD DONUT DESSERT BAR
- FRESHLY BREWED COFFEE & TEA

FRIDAYS/SUNDAYS: \$109.00 PER PERSON**

SATURDAYS: \$119.00 PER PERSON

BAR DETAILS

[MID-LEVEL BAR]

- SOFT DRINKS
- SELECTION OF 5 BEERS
- SELECTION OF 5 WINES
- 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 SATAY
CHICKEN TERIYAKI
COCONUT CHICKEN SKEWERS
CHICKEN & WAFFLE 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
SALMON TARTARE
SEAFOOD STUFFED MUSHROOMS
NEW ENGLAND CLAM CAKE
& CHOWDER SHOOTERS

VEGETARIAN

VEGETABLE SPRING ROLLS
SPANAKOPITA
FRIED MAC & CHEESE BITES
BRIE & RASPBERRY BITES
SPICY CAULIFLOWER BITES
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 INCLUDING PROSCIUTTO
WRAPPED ASPARAGUS, CAPRESE SKEWERS, ASSORTED MEATS &
CHEESES, MARINATED MUSHROOMS, ARTICHOKEs, & CROSTINIS

MASHED POTATO BAR*

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

MACARONI & CHEESE BAR*

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

**\$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

FISH

NEW ENGLAND STYLE COD
HOISIN GLAZED SALMON
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)

**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
HONEY 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 (\$29)

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

ELLIE'S WEDDING CAKE (+\$8)

GOURMET WEDDING CAKE MADE FROM THE HIGHEST QUALITY INGREDIENTS FROM ELLIE'S BAKERY WITH CUSTOMIZABLE FLAVORS AND DESIGNS
GLUTEN FREE OPTIONS AVAILABLE

ICE CREAM SUNDAE BAR (+\$9)

CHOCOLATE & VANILLA ICE CREAM, COOKIE AND CANDY TOPPINGS, MINI MARSHMALLOWS, SPRINKLES, HOT FUDGE, CARAMEL, WHIPPED CREAM, AND CHERRIES

KNEAD DOUGHNUT BAR (+\$6)

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 (\$350 PER HOUR)
ADDITIONAL BAR SET UPS (\$250 PER BAR)
COAT ROOM ATTENDANT (\$150)

LAWN GAMES (\$250+)

TENT SIDING (\$750)
TENT HEATING (\$300+)

CHIAVARI CHAIR UPGRADE (\$7 PER CHAIR)
NAPOLEON CHAIR UPGRADE (\$8 PER CHAIR)
SPECIALTY LINEN + NAPKINS (PRICED UPON REQUEST)
EXTRAORDINARY DÉCOR FEE (PRICED UPON REQUEST)

WEDDING CEREMONIES

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

\$850

SITE FEES & OCCUPANCY

Hotel Providence charges one site fee based on the largest space your party is using, and not individual site fees for each event space. 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	OFF SEASON
TILDEN THURBER BALLROOM 150 GUESTS SEATED 150 GUESTS COCKTAIL	\$2,000	\$1,000
MAIN STAGE DINING ROOM 150 GUESTS SEATED 150 GUESTS COCKTAIL	\$1,500	\$750
BLACKSTONE TERRACE 60 GUESTS SEATED 120 GUESTS COCKTAIL	\$750	N/A
BACKSTAGE KITCHEN + BAR	<i>PRICING AVAILABLE UPON REQUEST. SUBJECT TO AVAILABILITY.</i>	

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

CATERING POLICIES

FOOD & BEVERAGE MINIMUMS

IN SEASON

APRIL 1ST - NOVEMBER 30TH

FRIDAYS - \$6,500

SATURDAYS - \$10,000

SUNDAYS* - \$5,000

OFF SEASON

DECEMBER 1ST - MARCH 31ST

FRIDAYS - \$3,000

SATURDAYS - \$6,500

SUNDAYS* - \$3,000

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 & ADMINISTRATIVE 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, an administrative fee of 23% will be charged on all services and related items. The administrative 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 administrative 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 \$10 per car for event-only guests, and \$30 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

ENTERTAINMENT

MUSIC MACHINE ENTERTAINMENT

401.524.6162 // @MUSICMACHINERIDJ

RHYTHM EXPRESS

401.254.1519 // @RHYTHMEXPRESSDJ

TURNING MUSIC INTO MEMORIES

774.454.7492 // @DJ_JESSB

LUKE RENCHAN ENTERTAINMENT

401.816.5496 // @LUKESENT

OFFICIANTS

ANCHOR PRODUCTIONS

508.846.0893 // @ANCHORPRODUCTIONSRI

DEBORAH HOCH - AN EVERLASTING MEMORY

508.472.6252 // @REVDEBORAHHOCH

MIKE EGAN - HEAVENLY WEDDINGS

401.440.6780 // @MIKEEGANHEAVENLYWEDDINGS

TRANSPORTATION SERVICES

ROCKSTAR LIMO

888.725.7871 // @ROCKSTAR_LIMO

EXPERIENCE RHODE ISLAND

401.886.0733 // @EXPERIENCERHODEISLAND

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

ANNIE'S ESCAPES

401.270.4834 // @ANNIESESCAPES

WORLD WISE TRAVEL

508.336.6868 // @WORLDWISETRAVEL

FLORALS

STUDIO 539 FLOWERS

401.454.4400 // @STUDIO539FLOWERS

MICHELLE JEANNE FLORAL DESIGN

401.882.3535 // @MICHELLEJEANNEFLORAL

RUSTIC ROSE FLORAL DESIGN

774.319.5129 // @RUSTICROSEFLORAL

PHOTOGRAPHY

VICTORIA COMFORT PHOTOGRAPHY

401.862.7660 // @VICTORIACOMFORTPHOTOGRAPHY

MEGAN THERESE PHOTOGRAPHY

@MEGANTHERESEPHOTOGRAPHY

STELLA MIA PHOTOGRAPHY

401.480.4564 // @STELLAMIAPHOTOGRAPHY

DANYEL STAPLETON PHOTOGRAPHY

774.481.1313 // @DANYELSTAPLETONPHOTOGRAPHY

PHOTO BOOTHS

SMASHING PHOTO BOOTH

401.862.7660 // @VICTORIACOMFORTPHOTOGRAPHY

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

ANCHOR PRODUCTIONS - EVENT PLANNING

508.846.0893 // @ANCHORPRODUCTIONSRI

ALLYSON DUPONT DESIGNS - STATIONARY

401.580.5296 // @PAPERBLOSSOM87