

set sail  
to the event  
of your dreams

YOUR EVENT. YOUR WAY.  
MEETING & SPECIAL EVENT MENU



[www.newporthotel.com](http://www.newporthotel.com)

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**THE NEWPORT**  
HARBOR HOTEL AND MARINA

## DOCKSIDE SPECIALS

### **Our Plated Breakfast includes a Side and an Entrée**

All Plated Breakfasts are served with Home Fries, Toast, Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

**Please select one item from each category of Sides and Entrées.**

**\$24**

#### SIDES

Fresh Melon Wedge  
Applewood Smoked Bacon or  
Link Sausages

#### ENTREES

##### ◆ FARM FRESH SCRAMBLED EGGS

##### FRENCH TOAST

*Served with Vermont Maple Syrup and Whipped Butter*

##### BUTTERMILK OR BLUEBERRY PANCAKES

*Served with Vermont Maple Syrup and Whipped Butter*

##### ◆ PORTUGUESE QUESADILLA

*Farm Fresh Scrambled Eggs, Chourizo, Pepper Jack Cheese, Sour Cream and Salsa*

## BREAKFAST ON THE HARBOR

### **Our Buffet is based on a minimum of 20 guests**

Chilled Orange, Cranberry and Grapefruit Juices  
Fresh Seasonal Sliced Fruit

#### ◆ Farm Fresh Scrambled Eggs

Home Fries

Assorted Cereals

Applewood Smoked Bacon and Link Sausages

Assorted Toast

Assorted Freshly Baked Bagels, Muffins, Croissants and Specialty Breads

Fresh, Locally Brewed Regular and Decaffeinated Coffee

and a Selection of Herbal Teas

**31**

#### ENHANCEMENTS FOR YOUR BREAKFAST

##### FRENCH TOAST

*Served with Vermont Maple Syrup and Whipped Butter*

**7**

##### CABO SAN LUCAS

*Breakfast Quesadilla made with Eggs, Onions, Peppers, Sausage and Cheddar Cheese, served with Sour Cream and Salsa on the side*

**7**

##### SMOKED SALMON

*With Capers, Egg Yolks, Egg Whites, Red Onions and Cream Cheese*

**20**

##### BUTTERMILK OR BLUEBERRY PANCAKES

*Served with Vermont Maple Syrup and Whipped Butter*

**7**

# RISE AND SHINE

Chilled Orange, Cranberry and Grapefruit Juices, Assorted Freshly Baked Muffins, Croissants, English Muffins, Hard Boiled Eggs, Vanilla Yogurt Bagels and Specialty Breads, Seasonal Fruits, Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

24

## ENHANCEMENTS FOR YOUR BREAKFAST

### ◆ VEGGIE QUESADILLA

*Farm Fresh Scrambled Eggs, Array of Fresh Sautéed Veggies, Pepper Jack Cheese, Sour Cream and Salsa*

6

### ◆ SCRAMBLED EGGS

*Farm Fresh Scrambled Eggs with Bacon or Sausage*

6

### ◆ WESTERN QUESADILLA

*Farm Fresh Scrambled Eggs, Ham, Pepper, Onion, Cheddar Cheese, Sour Cream and Salsa*

6

### ◆ HOT BREAKFAST SANDWICH

*Fried Egg with Bacon or Ham and Cheddar Cheese Served on a Fresh English Muffin*

6

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## THE COMMODORE PACKAGE

\$56 - Our Day Meeting Package includes all of the following :

### RISE AND SHINE

*(Please See Page 2)*

### MID-MORNING BREAK

Assorted Granola Bars, Seasonal Whole Fruit, Fresh Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

### AFTERNOON BREAK

Create your own Afternoon Break

*(Please See Menu on Page 3)*

# CREATE YOUR OWN "MORNING SHAKE-A-LEG" AND "AFTERNOON TIDE ME OVER"

Please choose up to three items from the following menu to customize a break for your group

Assorted Freshly Baked Cookies

Brownies and Blondies

Assorted Dessert Bars

Bags of Chips, Pretzels and Cracker Jacks

Cheese Board & Mixed Nuts

Fresh Vegetable Crudite with Hummus

Assorted Candy Bars

Chips and Salsa

Fresh Hot Popcorn

Individual Assorted Novelty Ice Cream Selections

Seasonal Whole Fruits

Individual Fruit Yogurts

Seasonal Fresh Sliced Fruit

Power Bars

Assorted Muffins & Croissants

Yogurt Parfaits

**18.50**

## ENCHANCEMENTS FOR YOUR COFFEE BREAK

|  |               |
|--|---------------|
| Fresh, Locally Brewed Regular and Decaffeinated Coffee | 75 per gallon |
| Selection of Herbal Teas                               | 45 per gallon |
| Chilled Tomato, Cranberry, Orange or Apple Juice       | 4.75          |
| Red Bull   | 4.75          |
| Gatorade   | 4.75          |
| Vitamin Water  | 4.75          |
| Assorted Soft Drinks                                   | 5.50          |
| Pellegrino Sparkling Water                             | 5.50          |
| Bottled Fiji Water                                     | 5.50          |
| Freshly Brewed Iced Tea with lemon wedges              | 23 per gallon |
| Country Style Lemonade                                 | 23 per gallon |

## BUILD YOUR OWN SMOOTHIE BAR

**Choose 3 Combinations!**

Strawberries, Raspberries, Blueberries, Bananas, Pomegranate, Oranges, Apples, Pears

Kale, Spinach, Beets, Tomatoes

Greek Yogurt, Skim Milk, Soy Milk

Orange Juice, Cranberry Juice, Pineapple Juice, Apple Juice

Peanut Butter, Mixed Nuts

**7**

## NEW ENGLAND COFFEE BAR

Locally Brewed Regular and Decaffeinated Coffee \$75.00 per gallon  
with choice of Two Specialty Coffees:

Specialty Coffee Blends: Blueberry, Caramel Toffee, French Vanilla, Hazelnut, Swiss  
Chocolate Almond

Whipped Cream, Cinnamon Sticks

Flavor Shots (Please Select Two): Caramel, Irish Cream, Coconut, Sugar Free Vanilla

**6.75**

## LUNCH ON AMERICA'S CUP

Our Plated Luncheon includes (1) Starter, (1) Entrée and (1) Dessert

Must Choose one option for each guest

All Plated Luncheons are served with

Local Breads and Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

### STARTERS

New England Clam Chowder

Lobster Bisque

Saltwater House Greens, Mixed Greens, Crispy Shallots, Tomatoes. Gorgonzola, House Pickles, Sangria Vinaigrette

Heirloom Tomatoes & Fresh Mozzarella with Fresh Basil, Aged Balsamic Olive Oil

### ENTRÉES

Grilled Chicken Breast with Herb Beurre Blanc

Grilled Swordfish with Charred Tomato Relish

\*NY STRIP with Blue Cheese Compound Butter

Traditional Cobb Salad (For Shrimp or Lobster add \$12 per person)

*Please note that Vegetarian options are also available*

### DESSERTS

Please Select One

Seasonal Cobbler

Flourless Chocolate Cake

Seasonal Cheesecake

38

\*This Entrée choice is an additional \$6 per guest

## THAMES STREET DELI

Based on a maximum of 30 guests\*

Our Deli Buffet is served with Chips, Pretzels, Kosher Pickles, Mayonnaise, Mustard, Ketchup, Horseradish, Lettuce, Tomato, Onion and Assorted Dessert Bars

Our Deli Buffet includes all of the following:

### SOUP / SALAD

Lobster Bisque or New England Clam Chowder

Mixed Field Greens Salad with Tomatoes, Cucumbers and Red Onions

Red Bliss Potato Salad

### ENTRÉES

Peppered Roast Beef

Roasted Turkey

Chicken Salad

Tuna Salad

Grilled Seasonal Vegetables

### SLICED CHEESES

Swiss

Cheddar

American

Pepper Jack

### BREADS

Assorted Local Breads

36

*\*If more than 30 guest, attendant fee of \$150 required*

# BRUNCH AND LUNCHEON BUFFETS

Our Luncheon Buffets are based on a minimum of 20 guests

## PICNIC ON THE BAY

New England Clam Chowder  
Red Bliss Potato Salad  
Cole Slaw  
Fish and Chips  
Mini Lobster Rolls  
Mixed Field Greens with Tomatoes, Cucumbers and Red Onions  
Roasted Chicken  
Seasonal Cobbler

43

## BACKYARD BARBECUE

Saltwater House Salad with a Sangria Vinaigrette  
Southern Spiced Chicken Breasts with Red Pepper Mayo  
Smoked Pork Ribs with BBQ Sauce  
Orange-Bourbon Salmon  
Country Cole Slaw  
Applewood Smoked Bacon Baked Beans  
Corn on the Cob, Baked Potato  
Baked Macaroni & Cheese  
Assortment of Cookies, Brownies and Blondies

46

## BRUNCH

**Our Brunch Buffet is served for a period of 2 hours and is based on a minimum of 20 guests**

Chilled Orange and Cranberry Juices  
Sliced Fresh Seasonal Fruit and Berries  
◆ Farm Fresh Scrambled Eggs  
Home Fries  
Applewood Smoked Bacon and Link Sausages  
English Muffins (Toast available upon request)  
Assorted Fresh Bagels with Cream Cheese, Butter and Preserves  
Mini Danish Assortment  
Buttermilk Pancakes or Texas Style French Toast  
◆ Flank Steak or ◆ Smoked Salmon  
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

41

## LET'S WRAP IT UP

Gazpacho Soup  
Saltwater House Salad with a Sangria Vinaigrette  
Assorted Wraps to Include:  
Ham and Swiss Cheese with Honey Mustard  
Turkey and Provolone Cheese with Cranberry Relish  
Tuna Salad  
Roast Beef with Boursin Cheese  
Brownies & Blondies

37

# LUNCHEON BUFFETS

Our Luncheon Buffets are based on a minimum of 20 guests

## FIESTA TIME

Grilled Corn, Tomato and Cilantro Salad

Choose Two Proteins

Ground Beef  
Ground Turkey  
Pulled Chicken  
Flaked White Fish

Pico de Gallo  
Shredded Lettuce  
Guacamole Dip  
Sour Cream  
Shredded Mexican Blend Cheese  
Fresh Salsa  
Diced Onions  
Flour Tortillas  
Taco Shells  
Mexican Rice  
Refried Beans  
Jalapeño Pepper Slices  
Nacho Cheese Sauce  
Tres Leches or Churros

37

## GREENS & PROTEINS

Gazpacho  
Freshly Baked Local Breads

Choose Two Greens

Chopped Romaine Lettuce  
Mesclun Greens  
Baby Spinach Greens

Choose Two Proteins

Chicken Breast  
Albacore White Tuna Flakes  
Sliced Beef Tenderloin  
Rock Shrimp

Choose Five Toppings

Blue Cheese Crumbles  
Cherry Tomatoes  
Sliced Egg  
Crumbled Bacon  
Sliced Cucumbers  
Avocado Chunks  
Kalamata Olives  
Steamed Red Potatoes  
Red and Green Sliced Bell Peppers  
Marinated Artichoke Hearts

Chocolate Lava Cake

39



## PRE-ORDER LUNCH MENU

Based on a maximum of 10 guests

A Pre-Order Lunch Menu is given to each guest by 9am on the day of the event

### STARTERS

(Each Guest Selects One)

#### **New England Clam Chowder**

*Red Potatoes, Little Neck Clams, Crispy Pancetta*

#### **Soup of the Moment**

#### **Saltwater House Greens**

*Crispy Red onions, House Pickles, Sangria Vinaigrette*

#### **Arugula Salad**

*Baby Arugula, Marcona Almonds, Strawberries, Maple Vinaigrette*

### ENTRÉES

(Each Guest Selects One)

#### **CHICKEN CAESAR SALAD**

*Red Romaine, Parmesan Tuile, Polenta Croutons, Caesar Dressing*

#### **CHICKEN & APPLE SANDWICH**

*Grilled Chicken Breast, Bacon, Apple, Arugula, Aged Cheddar, Ciabatta*

#### **HARBORSIDE**

*Blackened Cod, Tarragon Aioli, Heirloom Tomato, House Slaw, Bib Lettuce, Local Brioche Bun*

#### **FRESH LOCAL LOBSTER ROLL**

*House made Fresh N.E. Lobster Salad, Locally Baked Bread (additional \$6 per guest)*

#### **PORK BURGER**

*Pork Burger, Grilled Apples, Pork Belly, Baby Arugula, Smoky Bacon Aioli, Local Brioche Bun*

#### **RUSTIC VEGGIE**

*Roasted Portobello, Red Peppers, Onion, Squash, Zucchini, Tomatoes Served over Quinoa with Marinara and Drizzled Balsamic*

## MEETING ADJOURNED...

Our Boxed Lunches are perfect for a meal on the go  
Select up to three sandwich options from the following:

#### **\*FRESH LOCAL LOBSTER ROLL**

*House made Fresh Lobster Salad*

#### **PEPPERED ROAST BEEF WRAP**

*With Lettuce, Tomato and Boursin Cheese*

#### **CHICKEN SALAD WRAP**

*With Lettuce and Tomato*

#### **ROAST TURKEY WRAP**

*With Lettuce, Tomato, Mayonnaise and Provolone Cheese*

#### **BAKED HAM WRAP**

*With Lettuce, Tomato, Honey Mustard and Swiss Cheese*

#### **TUNA SALAD WRAP**

*With Lettuce and Tomato*

#### **GRILLED VEGETABLE WRAP**

*With Boursin Cheese*

**26.50**

*All Boxed Lunches are served with Potato Chips, a Red Delicious Apple and a Freshly Baked Cookie*

Add Assorted Soft Drinks 4.50

Add Bottled Spring Water 5.50

\*This Boxed Lunch choice is an additional \$6 per guest

## HOT HORS D'OEUVRES

\$200 per 50 pieces, per selection

Chicken Satay  
Shrimp Tempura  
Spanakopita  
Potstickers  
Spring Rolls

\$225 per 50 pieces, per selection

Mini Crab Queche  
Veggie Egg Roll  
Raspberry Brie in Phyllo  
Beef Satay

\$250 per 50 pieces, per selection

Saltwater Burger Slider  
Mini Fried Oyster BLT  
Scallops & Belly  
Mini Crab Cakes  
Miniature Beef Wellington

## COLD HORS D'OEUVRES

\$250 per 50 pieces, per selection

Pepper Crusted Roast Beef on Toast Points  
with Horseradish Cream  
Bruschetta  
Smoked Salmon Pinwheels  
Mini Lobster Rolls  
Melon & Prosciutto Wraps  
Antipasto Kabob with Mozzarella  
Watermelon & Feta Skewer

## ... A GREAT BEGINNING

### ASSORTMENT OF IMPORTED & DOMESTIC CHEESE

*With Assorted Crackers  
and Breads*

**\$225 per 25 guests**

### ANTIPASTO

*Fresh Mozzarella, Cured Roma Tomatoes,  
Pepperoncini, Roasted Red Peppers,  
Marinated Mushrooms,  
Artichokes, Salami,  
Hard Boiled Eggs and Kalamata Olives, Flavored Dipping  
Oils and Breads*

**\$300 per 25 guests**

### ◆ SALTWATER RAW BAR

*Chef's Selection of Oysters, Little Necks, & Chilled Shrimp*

**\$4 per piece**

*(Add Lobster Tails at market price)*

### SWEET TOOTH

*Seasonal Assortment Mini Fresh Fruit Tarts, Cheesecakes,  
Cakes, Chocolate Mousse, Chocolate Cake*

**\$18 per guest**

### THE FRUIT STAND

*Array of Fresh, Sliced Fruit Including  
Pineapple, Honey Dew, Cantaloupe, Grapes, Mixed Berries  
and Seasonal Selections*

**\$8 per guest**

### VEGETABLE CRUDITÉ

*Array of Farm Fresh Vegetables  
Served with Assorted Dressings and Hummus*

**\$125 per 25 guests**

### BRIE EN CROUTE

*Fruit Chutney, Seasonal Berries,  
French Baguette Slices and Assorted Crackers*

**\$75 per wheel**

## ... A GREAT BEGINNING

Based on a minimum of 20 guests

### FRESH FROM THE GARDEN

Chopped Romaine Lettuce  
Mesclun Greens  
Baby Spinach Greens  
Chicken Breast  
Albacore White Tuna Flakes  
Choose Five Toppings  
Blue Cheese Crumbles  
Cherry Tomatoes  
Sliced Egg  
Crumbled Bacon  
Sliced Cucumbers  
Avocado Chunks  
Kalamata Olives  
Steamed Red Bliss Potatoes  
Red and Green Sliced Bell Pepper  
Marinated Artichoke Hearts  
Steamed Green Beans  
Red Onions  
Choose Two Dressings  
Balsamic Vinaigrette  
Blue Cheese Dressing  
Italian Dressing  
Oil and Balsamic Vinegar  
**19**

### SPECIALTY MEATS AND CHARCUTERIE

Capicola  
Cured Duck Salami  
Sweet Soppressata  
French Style Dry Salami-Saucisson  
Italian Speck  
Prosciutto  
**23**

### BUILD YOUR OWN POTATO BAR

Idaho Baked Potatoes and a Variety of Smashed Potatoes  
Including Yukon Gold, Red Bliss, and Sweet Potatoes  
Choose Five Toppings  
Sour Cream  
Chopped Chives  
Shredded Cheddar Cheese, Gorgonzola Blue Cheese, and  
Gruyere Cheese  
Applewood Smoked Bacon Bits  
Caramelized Onions  
Roasted Garlic  
Veal Demi  
Chili  
**15**

### TACO BAR

#### Choose Two Proteins

Ground Beef  
Ground Turkey  
Pulled Chicken  
Shredded Pork  
Pico De Gallo

Shredded Lettuce  
Guacamole Dip  
Sour Cream  
Shredded Mexican Blend Cheese  
Fresh Salsa  
Diced Onions  
Flour Tortillas  
Mexican Rice  
Refried Beans  
Jalapeno Pepper Slices  
Nacho Cheese Sauce  
Nacho Chips  
**22**

### CHIPS & DIPS

Potato Chips  
Tortilla Chips  
Pretzels  
Accompanied by Onion Dip, Fresh Herb Dip, Pineapple-  
Mango Salsa, Tomato Salsa, Guacamole, Bean Dip  
**12**

# RECEPTION ENHANCEMENTS

Based on a minimum of 30 guests

Our Hand Carved Items are served with Assorted Freshly Baked Breads

## HERB ROASTED TURKEY BREAST

*Served with Fresh Cranberry Relish*

14

## CIDER BRINED PORK LOIN

*With Apple Sage Jus*

15

## ◆ ROASTED PRIME RIB

*Served with Au Jus and Horseradish Cream*

23

## ◆ GRILLED BEEF TENDERLOIN

*With Cabernet Demi-Glaze*

25

All Hand Carved Items require a Chef Attendant at \$95 per 30 guests

# DINNER BY THE MARINA

Our Plated Dinner includes a Salad, Two Entrées and a Dessert  
Three Entrées or more require an additional \$5 to the Entrée option with most orders  
All Plated Dinners are served with Chef Choice Seasonal Accompaniment,  
Local Breads, Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

FINAL MEAL CHOICES MUST BE PRESENTED A MINIMUM OF THREE BUSINESS DAYS PRIOR TO EVENT  
AT THAT TIME THE FINAL COUNT IS NOT SUBJECT TO REDUCTION

## APPETIZERS

The following are offered as a fourth course enhancement to the Plated Dinner Menu

New England Clam Chowder  
6

Lobster Bisque  
6

New England Crab Cakes With Chipotle Aioli  
11

Chilled Shrimp Cocktail with Traditional Cocktail Sauce  
11

## SALADS

Please Select One for the entire group

### Saltwater House Greens

*Crispy Red onions, House Pickles, Sangria Vinaigrette*

### Arugula Salad

*Marcona Almonds, Strawberries, Maple Vinaigrette*

Heirloom Tomatoes and Fresh Mozzarella with Fresh Basil and Aged Balsamic and Olive Oil

## SWEET TOOTH

Please Select One for the entire group

Seasonal Cobbler  
Chocolate Lava Cake  
Seasonal Cheesecake

# ENTRÉE SELECTION

## POULTRY

### CHICKEN PICCATA

Red Bliss Mash, Grilled Zucchini & Purple Cauliflower

41

### STUFFED ROASTED CHICKEN BREAST

Spinach, Fontina Cheese & Wild Mushrooms, Mashed Potatoes & Roasted Brussel

43

### ROSEMARY & GARLIC ROASTED CHICKEN BREAST

EVOO, Fresh herbs, Lemon juice, Fingerling Potatoes & Parmesan Asparagus

41

## BEEF

### ◆ TENDERLOIN MEDALLIONS WILD MUSHROOM DEMI

Blue Cheese Mashed Potatoes & Roasted Brussel

47

### ◆ ROAST PRIME RIB OF BEEF WITH HORSERADISH CREAM

Medium Rare temp., Fingerling Potatoes & Parmesan Asparagus

48

### ◆ GRILLED BEEF TENDERLOIN CABERNET DEMI GLAZE

Medium temp., Red Bliss Mash, Grilled Zucchini & Purple Cauliflower

50

## SEAFOOD

### GRILLED SWORDFISH TOPPED WITH CARROT GINGER BROTH

Wild Rice Pilaf, Bok Choy

41

### HERB CRUSTED SEAFOOD STUFFED BAKED COD

Parmesan risotto, grilled asparagus

43

### ORANGE BOURBON GRILLED SALMON

Asparagus Risotto Cake

43

### CRABMEAT STUFFED SHRIMP

Asparagus Risotto Cake

45

## VEGETARIAN

### STUFFED BELL PEPPER

On quinoa

With grilled vegetables

27

### ORZO STUFFED PORTABELLA MUSHROOM

Lotus root puree

27

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## Surf & Turf

### ◆ GRILLED BEEF TENDERLOIN ROASTED SHALLOT DEMI AND CRAB STUFFED SHRIMP

Red Bliss Mash, Grilled Zucchini & Purple Cauliflower

66

### ◆ GRILLED BEEF TENDERLOIN AND LOBSTER TAIL WITH BÉARNAISE

Red Bliss Mash, Grilled Zucchini & Purple Cauliflower

72

## THE BEST OF NEWPORT

Based on a minimum of 20 guests  
One Lobster per guest

*Our Lobster Boil Buffet includes:*

New England Clam Chowder or Mixed Field Greens Salad

Freshly Baked Cornbread

\*Steamed 1 ¼ pound Native Lobster

♦ Native Steamers and Mussels  
With Clarified Butter and Clam Broth

Barbecue or Herb Lemon Breast of Chicken

Corn on the Cob

Roasted Red Bliss Potatoes

Cheesecake with Strawberry Garnish

Market Price per guest

Add \*♦ Carved Prime Rib of Beef with Au Jus and Horseradish  
Cream  
for an additional \$19 per guest

## A FEAST ON THE WHARF

Based on a minimum of 20 guests

*Our Dinner Buffet is served with Seasonal Vegetables, Breads and Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas*

### SOUPS AND SALADS

*(Please Select Two)*

New England Clam Chowder  
Chef's Seasonal Soup

Italian Roma Tomatoes & Fresh Mozzarella  
Mixed Field Greens

### ENTRÉES

*(Please Select Two) – Three Entrees for \$50 or More Guests*

### CHICKEN PICCATA

### ROSEMARY & GARLIC ROASTED CHICKEN BREAST

*EVOO, Fresh Herbs, Lemon Juice*

### GRILLED SALMON FILET with Brulee Citrus Gastrique

### HERB CRUSTED SEAFOOD STUFFED BAKED COD *Parmesan Risotto, Grilled Asparagus*

### \*♦ ROAST PRIME RIB

### PASTA PRIMAVERA

### STARCH & VEG

*(Please Select Two)*

Red Bliss Mash  
Creamy Risotto

Truffle Asparagus  
Zucchini, Summer Squash & Purple Cauliflower

### SWEET TOOTH

*(Please Select Three)*

Seasonal Cheesecake  
Tiramisu  
Flourless Chocolate Cake  
Seasonal Cobbler

# PRE-ORDER DINNERS

Each guest has their choice of a Starter, Entrée, Dessert, as well as Fresh, Locally Brewed Regular and Decaffeinated Coffee, and a Selection of Herbal Teas  
Based on a maximum of 20 guests

*A Pre-Order Dinner menu is given to each guest upon arrival to make their selections*

## BEGINNINGS

*(Each Guest Selects One)*

New England Clam Chowder

Saltwater House Salad

## SOLO'S

*(Each Guest Selects One)*

### **BLACK IPA CHICKEN**

*Black IPA Brined Chicken Breast, Smashed Potatoes, Seasonal Vegetables*

### ◆ **GRILLED N.Y. STRIP**

*Fingerling Potatoes, Grilled Asparagus, IPA Demi*

### **GRILLED SALMON**

*Toasted Quinoa, Seasonal Vegetables, Citrus Gastrique*

### **RUSTIC VEGGIE**

*Roasted Portobello, Red Peppers, Onion, Squash, Zucchini, Tomatoes, Served over Quinoa with Marinara and Drizzled Balsamic*

## SWEET TOOTH

*(Each Guest Selects One)*

Seasonal Cheesecake

Chocolate Lava Cake

43

## SALADS

*(Each Guest Selects One)*

### **Heirloom Tomatoes and Fresh Mozzarella**

*Hand Pulled Mozzarella, Heirloom Tomatoes, Aged Balsamic, Olive Oil*

### **Saltwater House Salad**

*Crispy Red Onions, House Pickles, Sangria Vinaigrette*

## STARTERS

*(Each Guest Selects One)*

### **New England Clam Chowder**

*Red Potatoes, Little Neck Clams, Crispy Pancetta*

### ◆ **SALTLWATER SHRIMP**

*Jumbo Shrimp, Pomegranate Cocktail Sauce*

## ENTREES

*(Each Guest Selects One)*

### ◆ **GRILLED BEEF TENDERLOIN**

*Center Cut, Fingerling Potatoes, Grilled Asparagus, IPA Demi*

### **STUFFED ROASTED CHICKEN BREAST**

*Spinach, Fontina Cheese & Wild Mushrooms, Mashed Potatoes & Roasted Brussel*

### **GRILLED SWORDFISH**

*Asparagus Risotto Cake, Carrot Ginger Broth*

### **RUSTIC VEGGIE**

*Roasted Portobello, Red Peppers, Onion, Squash, Zucchini, Tomatoes Served over Quinoa with Marinara and Drizzled Balsamic*

## SWEET TOOTH

*(Each Guest Selects One)*

Seasonal Cobbler

Chocolate Lava Cake

63



# BANQUET BEVERAGE ARRANGEMENTS

The Newport Harbor Hotel offers both Hosted and Cash Bar options for events. Each Bartender can professionally accommodate 75 guests.  
 A required \$100.00 Bartender fee, per 75 guests, will be applied to the Master Bill for each event (per four hours)  
 A cashier fee of \$50.00 will also apply for a cash bar only (per four hours)

## LIQUOR

## CORDIALS

### PREMIER

Grey Goose  
 Tanqueray  
 Bacardi  
 Crown Royal  
 Maker's Mark  
 JW Black  
 Tres Agave Anejo

**Hosted Bar: \$12**  
**Cash Bar: \$13**

### PREMIUM

Absolut  
 Beefeater  
 Bacardi  
 Jack Daniels  
 Maker's Mark  
 JW Red  
 Tres Agave Blanco

**Hosted Bar: \$11**  
**Cash Bar: \$12**

### HOUSE

New Amsterdam Vodka  
 New Amsterdam Gin  
 Don Q Rum  
 Canadian Club  
 Jim Beam  
 Dewar's  
 Tres Agave Blanco

**Hosted Bar: \$9**  
**Cash Bar: \$10**

Amaretto di Saronno  
 Bailey's Irish Cream  
 Grand Marnier  
 Courvoisier VS  
 Kahlua

**Hosted Bar: \$9**  
**Cash Bar: \$10**

*Please note that these prices are for beverages made with a single liquor/cordial; beverages made with multiple liquors/cordials would be an additional \$1.00 each.  
 Additional selections may be included upon request*

## BEERS

### DOMESTIC

Budweiser  
 Bud Light  
 Miller Light  
 Coors Light  
 O'Douls

**Hosted Bar: \$5**  
**Cash Bar: \$6**

### IMPORTED

Heineken  
 Newport Storm IPA  
 Corona

**Hosted Bar: \$7**  
**Cash Bar: \$8**

## HOUSE WINES\*

Cabernet Sauvignon  
 Chardonnay  
 Merlot  
 Pinot Noir  
 Pinot Grigio

**Hosted Bar: \$8**  
**Cash Bar: \$9**

## LOCAL WINE PACKAGE

Newport Vineyard  
 Cabernet Sauvignon  
 Chardonnay  
 Merlot  
 Estancia Pinot Grigio

**Hosted Bar: \$11**  
**Cash Bar: \$12**

*\*Please inquire about additional available wines*

# HOSTED BAR PRICING

Price Per Person by the Hour:

## HOUSE

*(Premium: Add \$1 to each hour, Premier: Add \$3 to each hour)*

ONE HOUR - \$24

TWO HOURS - \$31

THREE HOURS - \$37

FOUR HOURS - \$45

## BEER & WINE ONLY

ONE HOUR - \$18

TWO HOURS - \$26

THREE HOURS - \$32

FOUR HOURS - \$38

- ◆ The Rhode Island Department of Health warns that eating partially cooked beef, eggs or raw seafood increases your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should order their food thoroughly cooked. Children under 12 may not be served undercooked beef.

**All prices are subject to a 23% taxable service charge and 8% state**

# AUDIOVISUAL ARRANGEMENTS

**The Newport offers complete audiovisual services through the Hotel and via the services and equipment of an outside vendor.  
Equipment may be subject to availability of terms requested**

## MEETING ACCESSORIES

Flipchart (includes Easel, Pad,  
4 Markers and Tape)  
Standard Flipchart Pad  
Post-It brand Pad  
Polycom Speakerphone  
With External Mics  
RF Wireless Remote  
for Laptop Control  
Whiteboard with Markers and 2 Easels  
Corkboard with 2 Easels  
Power Strip  
Extension Cord  
Laser Pointer  
13 foot Black Velour Drape  
P&D Upright with Base  
P&D Crossbar

## VIDEO ACCESSORIES

42 inch Flat Panel Monitor  
55 inch Flat Panel Monitor  
Folsom Pres. Pro Switcher  
4 Port VGA Switcher  
15 foot VGA Extension  
25 foot VGA Extension  
50 foot VGA Extension  
VGA Distribution Amp

## PROJECTION

3200 Lumen LCD Projector  
6000 Lumen LCD Projector  
35mm Slide Projector  
Long Throw Lens for 35mm  
Remote for 35mm  
Projector Stand for 35mm

## SCREENS

6 foot Tripod Screen  
8 foot Tripod Screen  
6' by 8' Fastfold Screen

## LIGHTING

Source Four Par (floor)  
Source Four Leko  
Leprecon Dimmer Pack  
Leprecon Control Board  
Magic Gadget Dimmer  
Lighting Tree (2-4 lights)  
Gobo Patterns  
Colored Gels  
Chauvet WELL LED

## AUDIO

Wired Microphone  
Floor Microphone Stand  
Boom Arm for Above  
Table Microphone Stand  
Wireless Microphone  
(Handheld or Lavalier)  
4 Channel Mixer  
Mackie 1202 Mixer  
Mackie 1604 Mixer  
Presonus Digital 24 ch Mixer  
JBL EON 10 Powered Speaker (Each)  
Ultimate Speaker Stand  
Sound Bar and Speaker (laptop audio)  
Computer Speakers

## PRINTERS

HP 1320 Black & White Printer  
HP 1600 Color LaserJet

## COMPUTERS

Laptops  
Desktops

## TECHNICIANS

In room Technician  
(Please call at least two weeks ahead to  
schedule)  
Set Up/Strike Labor  
Delivery

*\* Please note that set up /delivery fees may apply to some equipment. Pricing available upon request*

# ENHANCE YOUR EXPERIENCE

### CIGAR BAR

Assorted Cigars  
Ashtrays  
Cutters  
Lighters

25

### SIGNATURE COCKTAILS

Have our mixologist team create a specialty cocktail fit for your group or party.  
Personalized sign on bar  
Personalized cocktail name  
Unique Design  
Guests can order throughout event or provide for everyone upon arrival

13

### PERSONALIZED CORNHOLE SET

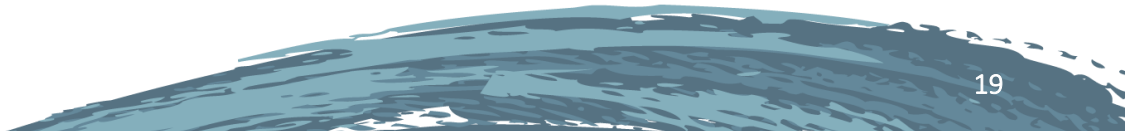
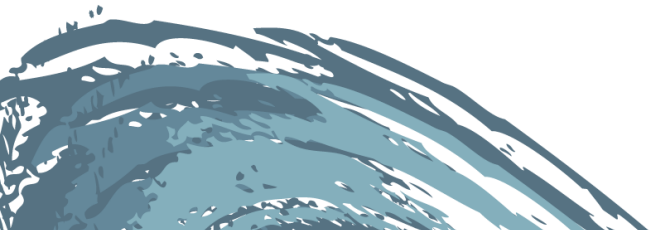
Personalize your own custom corn hole set to be displayed at your event.  
You design colors, lettering & style. Regulation boards include rope handles, storage compartments & golf tee scoreboard.

300

### S'MORES

Complete the evening with a fire pit on our Marina Lawn, complete with Hershey's Chocolate Bars, Marshmallows, Assorted Chocolate, Graham Crackers, Roasting sticks

4



## RECOMMENDED VENDORS

### EXQUISITE EVENTS

*Event Planner & Design*

401-792-3254

### CONFECTIONARY DESIGNS

*Bakery*

774-565-8288

### THE WATER'S EDGE FLOWERS

*Florist*

401-847-1111

### PEAK EVENT SERVICES

*Premier Event Rental Company*

401-845-9393

### LUKE RENCHAN ENTERTAINMENT

*DJ, Lighting & Photo*

401-816-5496

### ALLAN MILLORA PHOTOGRAPHY

*Wedding Photographer*

401-692-8313

### WEDDINGS WITH A HEARTH

*Wedding Service*

401-742-3660