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# THE NEWPORT

HARBOR HOTEL AND MARINA



## BANQUET/SPECIAL EVENT MENU

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***BREAKFAST***

# *PLATED BREAKFAST*

Our plated breakfast  
includes a side and an entrée

All plated breakfasts are served with Home Fries, Toast, Locally Brewed Regular  
and Decaffeinated Coffee and a Selection of Herbal Teas

Please select one item from each category of sides and entrées

**\$35.00 per guest**

## SIDES

**Fresh Sliced Fruit**

**Applewood Smoked Bacon**

**Link Sausages**

## ENTRÉES

**Farm Fresh Scrambled Eggs**

**French Toast**

served with Vermont maple syrup and butter

**Buttermilk or Blueberry Pancakes**

served with Vermont maple syrup and butter

# ***BUFFET BREAKFAST***

(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**

**Applewood Smoked Bacon Or Link Sausages**

**Assorted Freshly Baked Bagels, Muffins, Croissants**

**Fresh Locally Brewed Regular and Decaffeinated Coffee**

**and a selection of Herbal Teas**

**\$42.00 per guest**

## **ENHANCEMENTS FOR YOUR BREAKFAST**

(ONE SELECTION PER GROUP)

### **French Toast**

served with Vermont maple syrup and butter

**\$11.00 per guest**

### **Smoked Salmon**

with capers, hard boiled egg, red onions and cream cheese

**\$25.00 per guest**

### **Buttermilk or Blueberry Pancakes**

served with Vermont maple syrup and butter

**\$11.00 per guest**

## RISE AND SHINE

**Chilled Orange, Cranberry And Grapefruit Juices,  
Assorted Freshly Baked Muffins, Croissants,  
English Muffins, Bagels  
Seasonal Fruits,  
Fresh Locally Brewed Regular And  
Decaffeinated Coffee And A Selection Of Herbal Teas**

**\$32.00 per guest**

## BREAKFAST ENHANCEMENTS

### **Scrambled Eggs**

with either bacon or sausage

**\$8.00 per guest**

### **Hot Breakfast Sandwich-Fried Egg**

**with bacon or ham with cheddar cheese  
served on a fresh English Muffins**

**\$8.00 per guest**

### **Oatmeal**

**\$7.00 per guest**



***BRUNCH***

# *BRUNCH*

(Based on a minimum of 20 guests)

**Chilled Orange and Cranberry Juice**

**Farm Fresh Scrambled Eggs**

**Home Fries**

**Choice Of Applewood Smoked Bacon Or Link Sausages**

**Seasonal Sliced Fresh Fruit**

**Assorted Fresh Bagels**

with cream cheese, butter, and preserves

**Buttermilk Pancakes**

Choice of one of the following:

**Grilled Sliced Flank Steak Or Smoked Salmon**

**Freshly Brewed Regular And Decaffeinated Coffee And A Selection Of Teas**

**\$49.00 per guest**



***BREAK'S***

# ***BREAKS***

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

## **Assorted Freshly Baked Cookies**

**Brownies And Blondies**

**Bags Of Chips And Pretzels**

**Cheese Board**

Chef's selection of assorted cheese and crackers

**Fresh Vegetable Crudite**

Seasonal selection of vegetables with hummus

**Assorted Candy Bars**

**Chips And Salsa**

**Fresh Hot Popcorn**

**Individual Fruit Cups**

**Granola Bars**

**Assorted Muffins And Croissants**

**Yogurt Parfaits**

**\$23.00 per guest**

# ***BREAKS BEVERAGE***

**Fresh, Locally Brewed Regular And Decaffeinated Coffee**

**\$83.00 per gallon**

**Selection Of Herbal Teas**

**\$45.00 per gallon**

**Chilled Cranberry, Orange Or Apple Juice**

**\$6.00 each**

**Red Bull**

**\$6.00 each**

**Assorted Soft Drinks**

**\$5.50 each**

**Bottled Life Water**

**\$5.50 each**

**Freshly Brewed Iced Tea With Lemon**

**\$27.00 per gallon**

**Country Style Lemonade**

**\$27.00 per gallon**



**LUNCH**

# LUNCH

## PICNIC ON THE BAY

(Based on a minimum of 10 guests)

### **Buffet Style Lunch**

**is served with local breads and fresh locally brewed regular and decaffeinated coffee and a selection of herbal teas**

**New England Clam Chowder**

**Red Bliss Potato Salad**

**Cole Slaw**

**Mixed Field Greens**

with tomatoes, cucumbers, and red onions

**Sliced Grilled Chicken**

Choose one:

**Fish and Chips with sweet tartar sauce**

**Mini Lobster Roll**

**\$54.00 per guest**

## FIESTA TIME

**Grilled Corn and Black Bean Salad**

Choose two proteins

**Ground Beef, Ground Turkey, Pulled Chicken, Flaked White Fish**

**Pico De Gallo**

**Shredded Lettuce, Guacamole, Sour Cream, Shredded Cheese,**

**Diced Onions, Flour Tortillas, Taco Shells, Mexican Rice,**

**Fresh Sliced Jalapeno Peppers**

**Churros**

**\$45.00 per guest**

## THAMES STREET DELI

(Based on a minimum of 10 guests, if more than 30 guests, an attendant fee of \$150.00 required)

**Buffet style lunch is served with chips, pretzels, kosher pickles,  
lettuce, tomato, onion**

### **Soup/Salad**

Choice of chef's seasonal soup or New England Clam chowder

**Mixed Field Greens Salad  
with tomatoes, cucumbers, and red onions**

### **Red Bliss Potato Salad**

Entrées-choice of three:

### **Peppered Roast Beef**

### **Roasted Turkey**

### **Tuna Salad**

### **Grilled Seasonal Vegetables**

## SLICED CHEESES

**Cheddar, American, Pepper Jack**

## BREADS

**White, Wheat, Marble Rye**

## ASSORTED COOKIES

**\$44.00 per guest**

## GREENS AND PROTEINS

### **Vegetable Minestrone Soup**

Choose two greens

### **Chopped Romaine Lettuce**

**Mesclun Greens**

**Baby Spinach**

Choose two proteins

**Chicken Breast**

**Albacore White Tuna**

**Sliced Flank Steak**

**Shrimp**

**(add \$10 per guest)**

Choose five toppings

**Shredded Carrots**

**Blue Cheese Crumbles**

**Grape Tomatoes**

**Diced Hardboiled Egg**

**Crumbled Bacon**

**Sliced Cucumbers**

**Kalamata Olives**

**Sliced Bell Peppers**

**Marinated Artichoke Hearts**

**Avocado Chunks-\$1 Surcharge**

**Choice Of Assorted Cookies Or Brownies And Blondies**

**\$45.00 per guest**



***RECEPTION***

# *RECEPTION*

## HOT HORS D'OEUVRES

\$250 per 50 pieces, per selection

**Chicken Satay**

**Shrimp Tempura**

**Spanakopita**

**Potstickers**

**Spring Rolls**

\$275 per 50 pieces, per selection

**Mini Quiche**

**Raspberry Brie In Phyllo**

**Beef Satay**

\$300 per 50 pieces, per selection

**Scallops Wrapped in Bacon**

**Saltwater Cheeseburger Slider**

**Mini Fried Oyster**

**Mini Crab Cake**

**Miniature Beef Wellington**

## COLD HORS D'OEUVRES

\$275.00 per 50 pieces, per selection

**Pepper Crusted Roast Beef On Toast Points, Horseradish Cream**

**Tomato Bruschetta**

**Smoked Salmon Canape**

**Mini Lobster Rolls**

**Melon And Prosciutto Wraps**

**Antipasto Kabob with Mozzarella**

**Watermelon And Feta Skewer**

## CHEESE BOARD

Based on a minimum of 20 guests

**Assortment of Imported and Domestic Cheese  
with assorted crackers and breads**

\$250 per 25 guests

## ANTIPASTO

**Fresh Mozzarella, Sundried Tomatoes,  
Pepperoncini, Roasted Red Peppers,  
Marinated Mushrooms, Artichokes, Salami,  
Kalamata Olives, And Breads**

\$325 per 25 guests

## SALTWATER RAW BAR

**Chef's Selection Of Oysters, Little Necks, And Chilled Shrimp,  
served with cocktail sauce and lemon**

**\$5.00 per piece**

## SWEET TOOTH

**Seasonal Assortment Of Mini Fresh Fruit Tarts, Cheesecakes,  
And Mini Pastries**

**\$22 per guest**

## THE FRUIT STAND

**Array Of Fresh Sliced Fruit  
Including Pineapple, Honey Dew, Cantaloupe,  
Grapes, And Mixed Berries**

**\$10 per guest**

## VEGETABLE CRUDITE

**Array of Farm Fresh Vegetables  
served with assorted dressings and hummus**

**\$125 per 25 guests**

## BRIE EN CROUTE

**Fruit Chutney, Seasonal Berries, French Baguettes,  
And Assorted Crackers**

**\$95 per wheel**



***PLATED DINNER***

# *PLATED DINNER*

Our plated dinner includes a salad, two entrée selections, one starch, one vegetable and a dessert. Also served with local breads, locally brewed regular and decaffeinated coffee, and a selection of herbal teas.

FINAL MEAL CHOICES MUST BE PRESENTED A MINIMUM OF 14 BUSINESS DAYS PRIOR TO THE EVENT DATE. 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**

**\$8 per Guest**

**New England Crab Cakes**

**with chipotle aioli**

**\$16 per Guest**

**Chef's Seasonal Soup**

**\$8 per Guest**

**Chilled Shrimp Cocktail**

**with traditional cocktail sauce and lemon**

**\$15 per Guest**

## SALADS

Please select one for the entire group

### **Saltwater House Greens**

Artisanal Greens, Red Onions, Carrot, Tomato, Vinaigrette

### **Arugala Salad**

Baby Arugala, Almonds, Strawberries, Vinaigrette

### **Heirloom Tomatoes And Fresh Mozzarella**

with fresh basil and aged balsamic and olive oil

## ENTRÉE SELECTION

Poultry

### **Chicken Piccata**

**with capers and lemon butter sauce**

**\$51 per Guest**

**Stuffed Roasted Chicken Breast, Mushroom And Spinach Stuffing**

**\$52 per Guest**

**Grilled Chicken Breast, Rosemary And Garlic Jus**

**\$51 per Guest**

Meat

**Grilled Beef Tenderloin Medallions, Cabernet Demiglace**

**\$60 per Guest**

**Grilled Choice Ribeye Steak**

**\$60 per Guest**

**Grilled Pork Chop, Whole Grain Mustard Cream Sauce**

**\$58 Per Guest**

Seafood

**Grilled Swordfish, Herbed Compound Butter**

**\$55 per Guest**

**Seafood Stuffed Baked Cod**

**\$54 per Guest**

**Grilled Salmon, Orange Bourbon Glaze**

**\$54 per Guest**

Vegetarian

**Seasonal Stuffed Bell Pepper**

**\$33 per Guest**

**Chickpea Stuffed Portabello Mushroom**

**\$33 per Guest**

## SURF AND TURF

**Grilled Rosemary And Garlic Chicken Breast**  
**with grilled shrimp**

**\$78 per Guest**

**Grilled Beef Tenderloin**  
**with bearnaise and lobster tail**

**MARKET PRICE**

### STARCH

Choose one

**Mashed Potatoes**

**Roasted Fingerling Potatoes**

**Rice Pilaf**

**Citrus Orzo**

### VEGETABLES

Choose one

**Grilled Asparagus**

**Chef's Seasonal Vegetables**

### DESSERTS

Choose one

**Flourless Chocolate Cake**

**Seasonal Cheesecake**

**Carrot Cake**

# ***DINNER BUFFET***

(Our Buffet is based on a minimum of 20 guests)

**Our dinner buffet is served with specialty breads,  
and locally brewed regular and decaffeinated coffee  
and a selection of herbal teas**

## **SOUPS AND SALADS**

Choose two

**New England Clam Chowder**

**Chef's Seasonal Soup**

**Tomatoes, Mozzarella, And Balsamic**

**Mixed Field Greens**

## **ENTRÉES**

Choose two

**Grilled Chicken Picatta**

with capers and lemon butter sauce

**Rosemary And Garlic Chicken Breast-Marinaded**

with extra virgin olive oil, fresh herbs, lemon juice

**Grilled Salmon Filet with bruleed citrus gastric**

**Seafood Stuffed Baked Cod**

**Grilled Tenderloin Medallions**

**\$10.00 per Guest**

## STARCH

Choose One

**Fingerling Potatoes**

**Mashed Potatoes**

**Rice Pilaf**

**Citrus Orzo**

**Pasta Primavera**

## VEGETABLES

**Seasonal Vegetables**

## DESSERTS

Choose One

**Seasonal Cheesecake**

**Tiramisu**

**Flourless Chocolate Cake**

**Carrot Cake**

**Seasonal Cobbler**

**\$82.00 per Guest**

# BEVERAGE

**The Newport Harbor Hotel offers various beverage options for events. The following will detail those options.**

Option 1 – Hosted Bar (each drink to master account)

Option 2 – Cash Bar (each drink to individual pay)

Details:

- Cash bar purchases do not count towards food & beverage minimums
- An individual 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, for three hours of service.
- A cashier fee of \$50.00 will also apply for cash bar only for three hours of service.

## HOSTED BAR PRICING

### Prices Per Person by the Hour

House Brands

(For Premium Brands Add \$2 to Each Hour |  
For Premier Brands Add \$4 to Each Hour)

- ONE HOUR \$27.00 per guest**
- TWO HOURS \$34.00 per guest**
- THREE HOURS \$39.00 per guest**

## BEER & WINE ONLY

House Brands

- ONE HOUR \$20.00 per guest**
- TWO HOURS \$28.00 per guest**
- THREE HOURS \$34.00 per guest**

Menu items and prices may change with advance notice.  
All Prices are subject to a 23% taxable  
service charge and 8% state tax

LIQUOR SELECTIONS PREMIER	PREMIUM	HOUSE	CORDIALS
Grey Goose	Tito's	New Amsterdam Vodka	Amaretto di Saronno
Tanqueray	Beefeater	New Amsterdam Gin	Baileys Irish Cream
Bacardi	Bacardi	Don Q Rum	Grand Marnier
Crown Royal	Jack Daniel's	Canadian Club	Courvoisier VS
Maker's Mark	Maker's Mark	Jim Beam	Kahlua
Johnny Walker Black	Johnny Walker Red	Dewar's	
Tres Agave Anejo	Tres Agave Blanco	Tres Agave Blanco	
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Hosted Bar: <b>\$14.00 Each</b>	Hosted Bar: <b>\$13.00 Each</b>	Hosted Bar: <b>\$11.00 Each</b>	Hosted Bar: <b>\$10.00 Each</b>
Cash Bar: <b>\$15.00 Each</b>	Cash Bar: <b>\$14.00 Each</b>	Cash Bar: <b>\$12.00 Each</b>	Cash Bar: <b>\$11.00 Each</b>

## BEER AND WINE SELECTIONS

DOMESTIC BEER	IMPORTED BEER	HOUSE WINE	
Budweiser	Heineken	Cabernet Sauvignon	
Bud Light	Amstel Light	Merlot	
Miller Lite	Corona	Pinot Noir	
Coors Light		Chardonnay	
O'Doul's		Pinot Grigio	
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Hosted Bar: <b>\$6.00 Each</b>	Hosted Bar: <b>\$6.00 Each</b>	Hosted Bar: <b>\$9.00 Each</b>	Prosecco: <b>\$79.00 Per Bottle</b>
Cash Bar: <b>\$7.00 Each</b>	Cash Bar: <b>\$7.00 Each</b>	Cash Bar: <b>\$10.00 Each</b>	



# THE NEWPORT

HARBOR HOTEL AND MARINA

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