

THE NEWPORT

HARBOR HOTEL AND MARINA

49 AMERICA'S CUP AVENUE

NEWPORT, RI 02840

BANQUET & EVENTS MENU

SALES & CATERING OFFICE

TEL: (401) 848-3304

FAX: (401) 846-3932

E-MAIL: NEWPORTSALES@SHANERCORP.COM

WWW.NEWPORTHOTEL.COM

PLATED BREAKFAST

Our Plated Breakfast includes a Starter, a Side and an Entrée

All Plated Breakfasts are served with Breakfast Potatoes,
Assortment of Freshly Baked Breakfast Breads, Butter and Preserves,
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

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

Starters

Chilled Orange Juice
Fresh Seasonal Fruit Cup

Sides

Hickory Smoked Bacon
Link Sausages

Entrées

♦FARM FRESH SCRAMBLED EGGS
\$18.00 per guest

TEXAS STYLE FRENCH TOAST
served with Maple Syrup and Whipped Butter
\$19.00 per guest

BUTTERMILK OR BLUEBERRY PANCAKES
served with Maple Syrup or Whipped Butter
\$18.00 per guest

♦PORTUGUESE WRAP
Farm Fresh Scrambled Eggs, Chourico and Muenster Cheese
\$18.00 per guest

BREAKFAST BUFFET

**Our Breakfast Buffet is served for a period of 1 ½ 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
Breakfast Potatoes
Hickory Smoked Bacon and Link Sausages
Vegetable Quiche
Assorted Cereals with Milk
Assorted Freshly Baked Breakfast Breads
Assorted Fresh Bagels with Cream Cheese, Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas
\$28.00 per guest

CREATIVE ADDITIONS TO THE BREAKFAST BUFFET

BUTTERMILK PANCAKES
served with Maple Syrup and Whipped Butter
\$6.00 per guest

TEXAS STYLE FRENCH TOAST
served with Maple Syrup and Whipped Butter
\$6.00 per guest

♦PORTUGUESE WRAP
Farm Fresh Scrambled Eggs, Chourico and Muenster Cheese
\$6.00 per guest

MIXED FIELD GREENS SALAD
served with a Variety of Dressings
\$6.00 per guest

GRILLED LEMON HERB CHICKEN
\$16.00 per guest

BAKED ATLANTIC COD
With Bread Crumbs and Lemon Beurre Blanc
\$19.00 per guest

BRUNCH

Our Brunch is served for a period of 1 ½ hours and is based on a minimum of 20 guests

Chilled Orange and Cranberry Juices
Sliced Fresh Seasonal Fruit Display with Yogurt
♦Farm Fresh Scrambled Eggs
Hickory Smoked Bacon and Link Sausages
Assorted Freshly Baked Breakfast Breads
Assorted Bagels with Cream Cheese, Butter and Preserves
Assorted Cereals and Granola with Milk
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

Entrees

(Please Select Two)

Baked Atlantic Cod *with Bread Crumbs and Lemon Beurre Blanc*
Grilled Lemon Herb Chicken
Tenderloin Tips *with Mushroom Demi Glaze*
Salmon Filet *with Soy Mirin Glaze*
Tri-Color Cheese Tortellini

Served with Mixed Field Greens *with a Variety of Dressings*,
Chef's Selection of Seasonal Vegetables, Roasted Red Bliss Potatoes
and Chef's Selection of Desserts

\$60.00 per guest

COMPLIMENT YOUR BRUNCH WITH THE FOLLOWING BEVERAGES:

BLOODY MARY	\$6.50 each
MIMOSA	\$6.50 each
ASSORTED SOFT DRINKS	\$3.00 each
BOTTLED SPRING WATER	\$3.50 each

♦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.

CONTINENTAL BREAKFAST

Our Continental Breakfast is served for a period of 1 ½ hours

Chilled Orange and Cranberry Juices
Assorted Freshly Baked Muffins and Croissants
Assorted Bagels with Cream Cheese, Butter and Preserves
Seasonal Fruits
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas
\$19.00 per guest
Add The Newport Hangover Smoothie for an additional \$4.00 per guest

CREATIVE ADDITIONS TO THE CONTINENTAL BREAKFAST

♦PORTUGUESE WRAP

Farm Fresh Scrambled Eggs, Chourico and Muenster Cheese
\$6.00 per guest

♦WESTERN WRAP

Farm Fresh Scrambled Eggs, Ham, Peppers, Onions and Cheddar Cheese
\$6.00 per guest

♦VEGGIE WRAP

Farm Fresh Scrambled Eggs, Array of Fresh Sautéed Veggies and Monterey Jack Cheese
\$6.00 per guest

★ THE COMMODORE PACKAGE ★

Our Day Meeting Package includes all of the following:

CONTINENTAL BREAKFAST

(Please See Above)

MID-MORNING BREAK

Assorted Granola bars
Fresh Whole Fruit *or* Assorted Individual Yogurts
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

AFTERNOON BREAK

(Please Select One)

AT THE MOVIES

Assorted Penny Candy Station
Assorted Freshly Baked Cookies
Hot Popcorn Machine

AFTER SCHOOL SPECIAL

Milk and Cookies
(Regular, Chocolate, Strawberry, Coffee and Soy)
Assorted Freshly Baked Cookies
Freshly Baked Brownies and Blondies
Whoopie Pies

\$38.50 per guest

The Newport Harbor Hotel and Marina

All prices are subject to a 20% taxable service charge and 8% state sales tax

THEMED BREAKS

THE SWEET TREAT

Assorted Dessert Shots
with Chocolate Truffles or Petit Fours

\$18.50 per guest

AT THE MOVIES

Assorted Penny Candy Station
Assorted Freshly Baked Cookies
Hot Popcorn Machine

\$16.50 per guest

THE WELLNESS BREAK

Assorted Granola Bars
Fresh Seasonal Fruit Platter
Assorted Individual Yogurts

\$18.50 per guest

AFTER SCHOOL SPECIAL

Milk and Cookies
(Regular, Chocolate, Strawberry, Coffee and Soy)
Assorted Freshly Baked Cookies
Freshly Baked Brownies and Blondies
Whoopie Pies

\$16.50 per guest

COMPLIMENT YOUR EVENT WITH ANY OF THE FOLLOWING ITEMS

Freshly Brewed Regular and Decaffeinated Coffee with a Selection of Teas	\$3.75 per guest
V8 Juice, Ocean Spray Cranberry, Orange <u>or</u> Apple Juice	\$16.00 per pitcher
Assorted Soft Drinks	\$3.00 each
Assorted Vitamin Water	\$3.50 each
Bottled Sparkling Water	\$3.50 each
Bottled Spring Water	\$3.50 each
Freshly Brewed Iced Tea <i>with lemon wedges</i>	\$14.00 per pitcher
Country Style Lemonade	\$14.00 per pitcher
Seasonal Fruits	\$5.50 per guest
Assorted Freshly Baked Cookies	\$24.00 per dozen

♦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.

PLATED LUNCHEON

Our Plated Luncheon includes a Starter, an Entrée and a Dessert

All Plated Luncheons are served with a Potato or Rice,
Chef's Selection of Seasonal Vegetables, Freshly Baked Rolls and Butter,
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

Starters

(Please Select One)

New England Clam Chowder

Soup of the Day

Mixed Field Greens Salad

Arugula Salad with Mandarin Oranges and Bacon with Balsamic Vinaigrette

Spinach Salad with Blue Cheese, Spice Roasted Walnuts, Tomatoes and Maple Vinaigrette

Italian Roma Tomatoes and Fresh Mozzarella with Fresh Basil and Balsamic Vinaigrette

Entrées

(Please Select One)

Lemon Herb Grilled Chicken

Poached Cod *with Carrot Ginger Sauce, Topped with Orange Fennel Basil Salad*

♦Grilled London Broil *with Mushroom Demi Glaze*

*Lobster Cobb Salad

Please note that Vegetarian options are also available

Desserts

(Please Select One)

Tiramisu with Crème Anglaise

Chocolate Truffle Cake

New York Style Cheesecake with Strawberry Topping

Assorted Freshly Baked Mini Pastries and Tarts, served Family Style

\$28.00 per guest

*This Entrée choice is an additional \$4.00 per guest

A choice of three (3) different Entrées is an additional \$5.00 per guest

Please note that Salad Entrées are not served with a Potato or Rice

DELI MARKET BUFFET

Based on a minimum of 15 guests

Our Deli Market Buffet is served with Assorted Accompaniments,
New York Cheesecake with Assorted Toppings

Our Deli Market Buffet includes all of the following:

Soup / Salad

Minestrone Soup or New England Clam Chowder

Mixed Field Greens Salad

Red Bliss Potato Salad

Entrées

Peppered Roast Beef

Roasted Turkey

Baked Ham

Tuna Salad

Sliced Cheeses

Swiss

Cheddar

American

Monterey Jack

Breads

Wheat Bread

Bulkie Rolls

Baguettes

\$32.00 per guest

♦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.

LUNCHEON BUFFETS

Our Luncheon Buffets are served for a period of 1 ½ hours and are based on a minimum of 20 guests

THE HARBOR PICNIC

New England Clam Chowder
Pasta Salad
Crab Cakes or Fried Clam Strips *with Sweet Tartar Sauce*
Mini Lobster Rolls
Corn on the Cob
Barbeque Chicken
Strawberry Rhubarb Cake

\$36.00 per guest

THE EXECUTIVE DELI

Soup of the Day
Choice of: Red Bliss Potato Salad or Tri-color Bow Tie Pasta Salad
Grilled Lemon Herb Chicken
♦Sliced Marinated Flank Steak
Served with Lettuce, Tomato Slices, Pickles,
Warm Caramelized Onions & Peppers,
Mayonnaise and Deli Mustard
Assorted Breads
New York Style Cheesecake with Assorted Toppings

\$38.00 per guest

A TASTE OF ITALY

Minestrone Soup
Marinated Antipasto Platter
Homemade Pizzas
Meatball Grinders
Assorted Italian Pastries

\$32.00 per guest

A FIELD OF GREENS

Add any of these salads to compliment your Luncheon Buffet:

Mixed Field Greens Salad *with a Variety of Accompaniments and Dressings*
Spinach Salad *with Blue Cheese, Spice Roasted Walnuts, Tomatoes and Maple Vinaigrette*
Arugula Salad *with Mandarin Oranges and Bacon with Balsamic Vinaigrette*

\$4.00 per guest, per Salad Selection

PRE-ORDER LUNCH MENU

Based on a maximum of 20 guests

A Pre-Order Lunch Menu is given to each guest by 9am on the day of the event
Each guest selects their own choice of a Starter and an Entrée

Starters

(Each Guest Selects *One*)

New England Clam Chowder

Soup of the Day

Spinach Salad *with Blue Cheese, Spice Roasted Walnuts, Tomatoes and Maple Vinaigrette*

Arugula Salad *with Mandarin Oranges and Bacon with Balsamic Vinaigrette*

Entrées

(Each Guest Selects *One*)

CHICKEN CAESAR WRAP
Grilled Chicken and Romaine Lettuce
Tossed in Caesar Dressing

JERKED CHICKEN SANDWICH
Jamaican Jerk Spiced and Grilled Chicken Breast
Topped with Monterey Jack Cheese on a Toasted Bulkie Roll

*LOBSTER ROLL

House made Fresh Lobster Salad on a Torpedo Roll

PEPPERED ROAST BEEF WRAP
With Lettuce, Tomato and Boursin Cheese

VEGETABLE PANINI
Herb Focaccia, Grilled Portobello Mushroom, Goat Cheese and Roasted Red Peppers
with Basil Pesto

\$21.00 per guest

*This Entrée choice is an additional \$4.00 per guest

♦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.

BOXED LUNCHES

Our Boxed Lunches are perfect for a meal on the go!

Select up to three sandwich options from the following:

*NARRAGANSETT LOBSTER SALAD WRAP
With Lettuce

PEPPERED ROAST BEEF WRAP
With Lettuce, Tomato and Boursin Cheese

CHICKEN SALAD WRAP
With Lettuce and Tomato

ROAST TURKEY WRAP
With Lettuce, Tomato and Monterey Jack Cheese

BAKED HAM WRAP
With Lettuce, Tomato and Swiss Cheese

TUNA SALAD WRAP
With Lettuce and Tomato

GRILLED VEGETABLE WRAP
With Lemon Hummus

\$21.50 per guest

All Boxed Lunches are served with Potato Chips,
Fresh Whole Fruit and Freshly Baked Cookies

*This sandwich choice is an additional \$4.00 per guest

Add Assorted Soft Drinks at \$3.00 each
Add Bottled Spring Water at \$3.50 each

The Newport Harbor Hotel and Marina

All prices are subject to a 20% taxable service charge and 8% state sales tax

RECEPTION DISPLAY ITEMS

Based on a minimum of 20 guests

IMPORTED AND DOMESTIC CHEESE DISPLAY

Garnished with an Array of Fresh Fruits
Assorted Table Crackers
French Baguette Slices
\$8.50 per guest

ANTIPASTO DISPLAY

Fresh Mozzarella, Roasted Italian Roma Tomatoes,
Pepperoncini, Roasted Red Peppers,
Marinated Mushrooms and Artichokes,
Grilled Carrots and Onions, Salami,
♦Hard Boiled Eggs and Kalamata Olives
With Sliced Rustic Bread
\$10.50 per guest

♦PIER 49 RAW BAR

Chef's Selection of Oysters, Little Necks,
Chilled Shrimp, King Crab Legs
And Split Lobster Tails
Market Price per guest

VEGETABLE CRUDITÉ

Display of Farm Fresh Vegetables
Served with Bleu Cheese and Ranch Dressings
And Lemon Hummus
\$6.50 per guest

BRIE EN CROUTE

With Major Grey's Chutney, Seasonal Berries,
French Baguette Slices and Assorted Crackers
\$40.00 per wheel

PMS PACKAGE

Hot Popcorn Machine
Individual Bags of Trail Mix
\$6.00 per guest

RECEPTION HAND CARVED ITEMS

Our Hand Carved Items are served with Assorted Freshly Baked Breads and
are based on a minimum of 20 guests

OVEN ROASTED TURKEY BREAST

Served with Fresh Cranberry Relish
\$10.00 per guest

MAPLE BOURBON GLAZED BAKED HAM

\$10.00 per guest

♦ROASTED TENDERLOIN OF BEEF

Served with Béarnaise Sauce
\$15.00 per guest

ROAST PORK TENDERLOIN

Served with an Apple Demi Reduction
\$10.50 per guest

All Hand Carved Items require a Chef Attendant at \$75.00 per 50 guests

♦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.

HOT HORS D'OEUVRES

Hibachi Beef
New England Puff
Sesame Chicken
Mushroom Tarts (Vegetarian)
Potato Wrapped Shrimp

\$160.00 per 50 pieces, per selection

Chicken Pot Pie
Butternut Squash Tarts (Vegetarian)
Shepherd's Pie
Scallops Wrapped in Bacon
Roasted Eggplant & Tomato Crisp (Vegetarian)

\$175.00 per 50 pieces, per selection

Newport Lobster Pot Pie
Mini Crab Cakes
Miniature Beef Wellington
Steak Churrasco
Coconut Chicken Fingers
Peking Duck Spring Rolls
Mini Brie en Croute

\$195.00 per 50 pieces, per selection

COLD HORS D'OEUVRES

Bruschetta
Watermelon Gazpacho with Rock Shrimp
California Sushi Roll (Vegetarian)
Chicken Waldorf

\$160.00 per 50 pieces, per selection

Rhode Island Lobster Salad
♦Smoked Salmon Canapé
♦Chilled Little Neck Clams
♦Beavertail Oysters
Chilled Gulf Shrimp
Roast Beef Crostini

\$210.00 per 50 pieces, per selection

♦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.

PLATED DINNER

Our Plated Dinner includes a Salad, an Entrée and a Dessert

All Plated Dinners are served with Chef's Selection of Seasonal Vegetables, Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

Appetizers

The following are offered as a Fourth Course enhancement to the Plated Dinner menu

NEW ENGLAND CLAM CHOWDER

\$4.00 per guest

LOBSTER BISQUE

\$5.00 per guest

NEW ENGLAND CRAB CAKES *with Chipotle Aioli*

\$8.00 per guest

GULF SHRIMP COCKTAIL *with Traditional Cocktail Sauce*

\$8.00 per guest

Salads

(Please Select One)

Mixed Field Greens Salad *with a Variety of Accompaniments and Dressings*

Spinach Salad *with Blue Cheese, Spicy Roasted Walnuts, Tomatoes and Maple Vinaigrette*

Arugula Salad *with Mandarin Oranges and Bacon with Balsamic Vinaigrette*

Italian Roma Tomatoes and Fresh Mozzarella *with Fresh Basil and Balsamic Vinaigrette*

Desserts

(Please Select One)

Warm Apple Blossom

Apples baked in Puff Pastry and Served with Fresh Whipped Cream

Tiramisu *with Crème Anglaise*

Chocolate Truffle Cake

New York Style Cheesecake *with Strawberry Topping*

PLATED DINNER

Entrée Selections

Poultry

CHICKEN PICATTA with Capers and Diced Tomatoes

Served with Rice Pilaf

\$30.00 per guest

ROASTED PESTO CHICKEN

Served with Roasted Red Bliss Potatoes

\$31.00 per guest

BOURSIN & PROVOLONE STUFFED CHICKEN with a Tarragon Cream

Served with Roasted Red Bliss Potatoes

\$32.00 per guest

Beef

TENDERLOIN TIPS in Mushroom Demi Glaze

Served with Red Bliss Smashed Potatoes

\$34.00 per guest

◆ ROAST PRIME RIB OF BEEF with Horseradish Cream

Served at Medium temp. with Red Bliss Smashed Potatoes

\$36.00 per guest

◆ GRILLED FILET OF BEEF with Cabernet Demi Glaze

Served at Medium temp. with Roasted Red Bliss Potatoes

\$40.00 per guest

Seafood

BAKED ATLANTIC COD with Bread Crumbs and Lemon Beurre Blanc

Served with Rice Pilaf

\$30.00 per guest

SOLE FILET with an Herb Crab Meat Stuffing and Lobster Cream Sauce

Served with Rice Pilaf

\$32.00 per guest

SALMON FILET with Soy Mirin Glaze

Served with Rice Pilaf

\$32.00 per guest

BAKED STUFFED SHRIMP

Served with Rice Pilaf

\$35.00 per guest

Vegetarian

WILD MUSHROOM RISOTTO

With Native Asparagus and Parmigiano-Reggiano

\$24.00 per guest

VEGETABLE LASAGNA

21.00 per guest

Combinations

◆ GRILLED TENDERLOIN OF BEEF with Roasted Shallot and Garlic Demi Glaze

and CRABMEAT STUFFED SHRIMP

Served with Red Bliss Smashed Potatoes

\$54.00 per guest

◆ FILET OF BEEF with Roquefort Cabernet Reduction

and LOBSTER TAIL with Tarragon Butter

Served with Roasted Red Bliss Potatoes

\$66.00 per guest

A choice of two (2) different Entrées is an additional \$2.50 per guest A choice of three (3) different Entrées is an additional \$5.00 per guest

◆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.

NEWPORT HARBOR CLAM BOIL BUFFET

Based on a minimum of 20 guests

Our Clam Boil Buffet includes:

New England Clam Chowder or Mixed Field Greens Salad

Freshly Baked Skillet Cornbread
Served with Whipped Butter

*Steamed 1 ¼ pound Native Lobster

♦Native Steamers and Mussels
With Drawn Butter and Clam Broth

Barbecued Breast of Chicken

Corn on the Cob

Roasted Red Bliss Potatoes

Orange Creamsicle
Orange and White Chocolate Mousse Atop Moist Vanilla Cake

Freshly Brewed Regular and Decaffeinated Coffee
and a Selection of Teas

Market Price per guest

Add *♦Carved Roasted Tenderloin of Beef *with Béarnaise Sauce*
for an additional \$17.00 per guest

*Requires a Chef Attendant at \$75.00 per 50 guests

DINNER BUFFET

Based on a minimum of 20 guests

Our Dinner Buffet is served with Chef's Selection of Seasonal Vegetables, Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

Soups and Salads

(Please Select Two)

New England Clam Chowder

Mixed Field Greens Salad

Minestrone Soup

Arugula Salad

Italian Roma Tomatoes and Fresh Mozzarella
with Fresh Basil and Balsamic Vinaigrette

*with Mandarin Oranges and Bacon
with Balsamic Vinaigrette*

Entrées

(Please Select Two)

CHICKEN PICATTA *with Capers and Diced Tomatoes*

BOURSIN & PROVOLONE STUFFED CHICKEN *with a Tarragon Cream*

BAKED ATLANTIC COD *with Bread Crumbs and Lemon Beurre Blanc*

SOLE FILET *with an Herb Crab Meat Stuffing and Lobster Cream Sauce*

SALMON FILET *with Soy Mirin Glaze*

BAKED STUFFED SHRIMP

TENDERLOIN TIPS *with Mushroom Demi Glaze*

*♦ROAST PRIME RIB OF BEEF AU JUS *with Horseradish Cream*

PENNE PRIMAVERA ALFREDO

Starch

(Please Select One)

Red Bliss Smashed Potatoes

Roasted Red Bliss Potatoes

Rice Pilaf

Desserts

(Please Select Two)

Tiramisu *with Crème Anglaise*

Chocolate Truffle Cake

New York Style Cheesecake *with Strawberry Topping*

\$60.00 per guest

The Newport Harbor Hotel and Marina

All prices are subject to a 20% taxable service charge and 8% state sales tax

♦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.

PRE-ORDER DINNERS

Based on a maximum of 20 guests

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

Each guest has their choice of Starter, Entrée and Dessert

Starters

(Each Guest Selects One)

New England Clam Chowder Mixed Field Greens Salad
with Tomato, Cucumber and Red Onion

Entrées

(Each Guest Selects One)

LEMON HERB GRILLED CHICKEN
Served with Rice Pilaf

♦MUSTARD CRUSTED FLAT IRON STEAK
Eight ounce Flat Iron Steak, Pan Seared and Served with Pan Jus
Served with Roasted Red Bliss Potatoes

POACHED COD
With Carrot Ginger Sauce, Topped with Orange Fennel Basil Salad
Served with Rice Pilaf

SPICE ROASTED SCALLOPS
Scallops Dusted with Mustard Seed, Cumin and Fennel Seed and Pan Seared
Served with Rice Pilaf

PASTA FRA DIABLO
Spaghetti Tossed with Fresh Veggies in a Spicy Marinara Sauce

Desserts

(Each Guest Selects One)

Warm Apple Blossom Chocolate Truffle Cake
with Fresh Whipped Cream

\$32.00 per guest

Each guest has their choice of Salad, Starter, Entrée and Dessert

Salads

(Each Guest Selects One)

Salada Caprese Arugula Salad
in a Radicchio Cup *with Mandarin Oranges and Bacon*
with Balsamic Vinaigrette

Starters

(Each Guest Selects One)

Shrimp & Crab Tower ♦Roast Seafood Trio
Lump Crab Meat and Grilled Shrimp *Clams Casino, Oyster Rock and Mussels*
Finished with Lobster Cream *with Chourico and Garlic*

Entrées

(Each Guest Selects One)

♦GRILLED FILET MIGNON
Served with Roasted Fingerling Potatoes and Ginger Carrot Puree

HERB AND LEMON ROASTED HALF CHICKEN
Served with Red Bliss Mashed Potatoes,
Baked Butternut Squash and Pan Herb Gravy

BAKED STUFFED LOBSTER
Served with Roasted Pearl Onions and Potato Noisette

Desserts

(Each Guest Selects One)

Warm Apple Blossom Warm Chocolate Lava Cake
with Fresh Whipped Cream *with Crème Anglaise*

\$70.00 per guest

♦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.

BANQUET BEVERAGE ARRANGEMENTS

The Newport Harbor Hotel offers both Hosted and Cash Bar options for Banquet functions.

Each Bartender can professionally accommodate 75 guests.

A required \$75.00 Bartender fee, per 75 guests, will be applied to the Master Bill for each function.

LIQUOR		CORDIALS
Premium Selections	House Selections	
Absolut	Svedka	Amaretto di Saronno
Dewars	J&B	Baileys Irish Cream
Canadian Club	Seagram's 7	Chambord
Tanqueray	Beefeaters	Courvoisier VS
Jack Daniels	Jim Beam	Drambuie
Captain Morgan	Bacardi	Grand Marnier
Cuervo Gold	Durango	Kahlua
		Sambuca Romana
Hosted Bar: \$8.00 each	Hosted Bar: \$7.00 each	Hosted Bar: \$9.00 each
Cash Bar: \$8.50 each	Cash Bar: \$7.50 each	Cash Bar: \$9.50 each

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.

BEERS		HOUSE WINES*
Domestic	Imported	
Budweiser	Amstel Light	Cabernet Sauvignon
Bud Light	Heineken	Chardonnay
Buckler Non-Alcoholic		Merlot
		Pinot Grigio
		White Zinfandel
Hosted Bar: \$4.00 each	Hosted Bar: \$5.00 each	Hosted Bar: \$7.00 each
Cash Bar: \$4.50 each	Cash Bar: \$5.50 each	Cash Bar: \$7.50 each

*Please inquire about additional available wines

AUDIOVISUAL ARRANGEMENTS

The Newport Harbor Hotel 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)	\$35
Standard Flipchart Pad	\$15
Post-It brand Pad	\$40
Polycom Speakerphone	\$95
With External Mics	\$100
RF Wireless Remote for Laptop Control	\$45
Whiteboard with Markers and 2 Easels	\$35
Corkboard with 2 Easels	\$25
Power Strip	\$15
Extension Cord	\$15
Laser Pointer	\$25
13 foot Black Velour Drape	\$65
P&D Upright with Base	\$25
P&D Crossbar	\$20

Video Accessories

17 inch Flat Panel Monitor	\$65
Folsom Pres. Pro Swit.	\$250
4 Port VGA Switcher	\$50
15 foot VGA Extension	\$15
25 foot VGA Extension	\$25
50 foot VGA Extension	\$45
VGA Distribution Amp	\$55
32 inch Flat Panel Monitor	\$135
With Rolling Stand	\$195

Projection

2500 Lumen LCD Projector	\$550
3300 Lumen LCD Projector	\$425
4000 Lumen LCD Projector	\$425
2000 Lumen Overhead Projector	\$40
35mm Slide Projector	\$50
Long Throw Lens for 35mm	\$35
Remote for 35mm	\$35
Projector Stand for 35mm	\$20

Screens

4 foot Tripod Screen	\$20
6 foot Tripod Screen	\$35
7 foot Tripod Screen	\$35
8 foot Tripod Screen	\$40
6' by 8' Fastfold Screen	\$95
7.5' by 10' Fastfold Screen	\$115
7.5' by 10' Dress Kit for Fastfold Screen	\$65
9' by 12' Fastfold Screen	\$140
9' by 12' Dress Kit for Fastfold Screen	\$95

Lighting

Source Four Par (floor)	\$40
Source Four Leko	\$50
Leprecon Dimmer Pack	\$50
Leprecon Control Board	\$50
Magic Gadget Dimmer	\$35
Lighting Tree (2-4 lights)	\$45
Gobo Patterns	Call for Price
Colored Gels	\$2 each

Audio

Wired Microphone	\$35
Floor Microphone Stand	\$10
Boom Arm for Above	\$10
Table Microphone Stand	\$10
Wireless Microphone (Handheld or Lavalier)	\$175
4 Channel Mixer	\$50
Mackie 1202 Mixer	\$75
Mackie 1604 Mixer	\$100
JBL EON 15 Powered Speaker	\$75 each
Ultimate Speaker Stand	\$10
Portable Stereo AM/FM, CD	\$50
Computer Speakers	\$35

Printers

HP 1320 Black & White Printer	\$100
HP 1600 Color LaserJet	\$150

Computers

Laptops	Call for Price
Desktops	Call for Price

Technicians

In room Technician	\$65 per hour
(Please call at least two weeks ahead to schedule)	(4 hour min.)
Set Up/Strike Labor	Call for Price
Delivery	Call for Price

Please note that set up / delivery fees may apply to some equipment.

BANQUET POLICIES & PROCEDURES

Menu Pricing

Menu prices are guaranteed by the Hotel for 90 days or less prior to the function.

Menu Selection

Please submit your menu selections to our Catering Office at least three weeks prior to the function or menu selections may be limited. If the client wishes to offer a third choice of entrée, there will be an additional \$5.00 per person charge plus service charge and tax.

Guarantees

The exact number of persons to be in attendance for all banquet functions must be confirmed by 12:00pm three (3) business days (Monday thru Friday) prior to the date of the event. For menus with multiple entrée selections, guaranteed choices for the multiple entrees selected also need to be confirmed by 12:00pm three (3) business days (Monday thru Friday) prior to the date of the event. **After the guarantee is received, it is not subject to reduction.** The hotel will prepare for and service up to 5% more than the guarantee. If the guarantee is not given at the required time, the original estimated attendance on the fully executed Group Sales Agreement will become the guarantee.

Service Charge, Labor Charge and Taxes

A taxable service charge of 20% will be added to all food and beverage items. All prices quoted are subject to Rhode Island State Sales Tax, currently 8%. Additionally labor charges for special services such as bartenders, chef attendants and groups under 20 may also apply.

Payment Policy (Catered Events Only)

Full payment in the form of a credit card, cashiers or certified check is required at least 3 days prior to the function.

Outdoor Functions

In the event of inclement weather, a decision regarding the relocation of outdoor events will be made at least 4 hours prior to the function's start time. Every attempt will be made to consult with the group contact. However, we reserve the right to make the final decision.

Noise Ordinance

All outdoor entertainment must cease by 9:00pm.

Liquor Policy

The Hotel holds a liquor license granted by the Rhode Island State Liquor Commission and is held responsible for complying with its regulation. To ensure compliance, no alcoholic beverages may be brought to the Hotel. Rhode Island does not permit any service of alcoholic beverages after 1:00am or on Sundays before 12pm.

Food Policy

Neither the patron nor its guests will be permitted to bring food of any kind to the Hotel. Due to insurance regulations, no remaining food or beverage shall be removed from the premises. Upon the conclusion of the function, such food and beverage becomes property of the Hotel.

Function Rooms

The Hotel reserves the right to move function or meeting space based on space availability and increases or decreases in final guaranteed numbers. If a change from the original set-up is requested by the group on the day of the function or meeting, a labor charge will be assessed to your group, as follows:

Marine Suite or Salon A, B, C, or D	\$150.00
Salon A/D or Salon B/C	\$250.00
Ballroom	\$500.00

Audio Visual

Complete audio visual services are available, if requested, through the Hotel via the services and equipment of an outside vendor. This equipment is subject to availability of terms requested.

Decorations

You may provide your own decorations or flowers. All decorations must comply with local fire laws. No crepe paper or candles with an open flame may be used in the hotel. Use of nails, tacks or glue to hang banners, posters or decorations is prohibited.

Liability

The Newport Harbor Hotel & Marina will not assume responsibility for articles left unattended, personal property or equipment brought onto hotel premises. Safety deposit boxes are available for your valuables.

Shipments

Packages shipped to the hotel should be labeled with the recipient's name, group name and date of event. We will accept delivery of up to five (5) items three (3) days in advance of your event. A \$2.50 service fee will be charged for each additional shipped item. Delivery will not be accepted on shipments in excess of 35 pounds without prior approval from the hotel. A service fee of \$2.50 will be charged for each package shipped from the hotel following the event. This charge is in addition to the normal carrier fee.

Parking Policy

Onsite parking is guaranteed for overnight hotel guests **ONLY** and only one vehicle per room is permitted. From Friday of Memorial Day Weekend until Monday of Columbus Day Weekend, there is a Parking Fee of \$15.00 per car, per night. For those guests attending a meeting or function who do not have an overnight room, the availability of onsite parking is not guaranteed. Alternate parking is available at numerous street lots adjacent to the hotel. On the day of the meeting or function, if onsite parking is available, there is a Parking Fee as follows:

Memorial Day Weekend to	
Columbus Day Weekend:	\$15.00 per car
All Other Dates:	\$5.00 per car

Cancellation Policy

Any notification of cancellation must be received in writing. If a definite booking is cancelled for any reason other than fire, natural catastrophe or Act of God, the client is liable for the following: as follows:

<u>Notice of Cancellation</u>	<u>% of Estimated Revenue</u>
Within One Month:	100%
One to Three Months:	75%
Three to Six Months:	50%

Updated June 2011