

The Newport

	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>	<u>Mon-Thur</u>
January, February, March	\$80	\$85	\$75	\$70
April, June, July, August, November, December	\$86	\$96	\$81	\$75
May, September, October	\$90	\$100	\$85	\$80
Service Fee of \$250 added to all packages	Plus 25% for gratuity & tax			

- ❖ *His & Her Signature Cocktails*
- ❖ *Five-Hour Premium Open Bar Included Tableside Wine Service*
- ❖ *Ten Butler ~ Passed Hors D'oeuvres*
- ❖ *Two Cold Displays*
- ❖ *Three Captain Stations*
- ❖ *Chef's Table of Three Hot Selections in Silver Chafing Dishes*
- ❖ *Champagne Toast*
- ❖ *Bride & Groom "All Time Favorite" Meals, Three-Course Plated Dinner or Buffet*
- ❖ *Custom-Designed Wedding Cake*
- ❖ *Choice of 2 - A Tray of Pastries & Cookies on Each Table, Good Bye Station*
OR Breakfast Party for Registered Guests
- ❖ *Complimentary Deluxe Room Overnight for Bride & Groom*
- ❖ *Discounted Room Rate for Your Wedding Guests*
- ❖ *Valet Parking*
- ❖ *Dedicated Maitre d*
- ❖ *Chivari Chairs*
- ❖ *Upgraded Table Linen*
- ❖ *Complimentary Menu Consultation & Tasting*
- ❖ *Personalized Menu Cards & Escort Seating Cards*
- ❖ *Complimentary Direction & Room Reservation Cards for your Invitations*

Ceremonies at the Shore Club

We provide Ceremony space at no additional charge, as well as the rehearsal prior to the day of your ceremony. The day of your wedding we offer a private area for attendants to get dressed and for hair and makeup.

As you are preparing for your special day, we can offer food service, Champagne and soft drinks for an additional fee.

Cocktail Hour



Premium Open Bar

Beer Brands Include:	Premium Bar Includes:	
<p><i>Budweiser</i></p> <p><i>Coors Lite</i></p> <p><i>Miller Lite</i></p> <p><i>Yuengling</i></p> <p><i>Corona</i></p>	<p><i>Absolut Vodka</i></p> <p><i>Absolut Citron</i></p> <p><i>Absolut Ruby Red</i></p> <p><i>Amaretto DiSaronno</i></p> <p><i>B & B</i></p> <p><i>Bacardi Rum</i></p> <p><i>Bailey's Irish Creme</i></p> <p><i>Beefeater Gin</i></p> <p><i>Campari</i></p> <p><i>Canadian Club Whiskey</i></p> <p><i>Captain Morgan Spiced Rum</i></p> <p><i>Chivas Regal</i></p> <p><i>Dewar's White Label Scotch</i></p> <p><i>Drambuie</i></p> <p><i>Frangelico Liqueur</i></p> <p><i>Grand Marnier</i></p> <p><i>Grey Goose</i></p> <p><i>Hennessy</i></p> <p><i>Jack Daniels</i></p> <p><i>Jameson Irish Whiskey</i></p> <p><i>Jim Bean Bourbon</i></p>	<p><i>JW Red Scotch</i></p> <p><i>Jose Cuervo Tequila</i></p> <p><i>Kahlua Coffee Liqueur</i></p> <p><i>Ketel One</i></p> <p><i>Malibu Rum</i></p> <p><i>Melon Liqueur</i></p> <p><i>Myers Rum</i></p> <p><i>Peach Schnapps</i></p> <p><i>Peppermint Schnapps</i></p> <p><i>Sambuca</i></p> <p><i>Seagram's 7 Whiskey</i></p> <p><i>Seagram's VO</i></p> <p><i>Sour Apple Liqueur</i></p> <p><i>Southern Comfort Liqueur</i></p> <p><i>Stoli Vodka</i></p> <p><i>Stoli Orange</i></p> <p><i>Stoli Raspberry</i></p> <p><i>Tanqueray Gin</i></p> <p><i>Tito's "Homemade" Vodka</i></p> <p><i>Triple Sec</i></p>
<p><i>Wine Selections</i></p>		
<p><i>White Zinfindel</i></p> <p><i>Merlot</i></p> <p><i>Cabernet</i></p> <p><i>Pinot Noir</i></p> <p><i>Pinot Grigio</i></p> <p><i>Chardonnay</i></p>		

Hors D'Oeuvres



Butler Passed

(Newport Choice of 10)

Coconut Chicken Skewers with Pineapple Salsa *Chicken and Cheddar Quesadillas with Guacamole and Salsa*
Parmesan Crusted Chicken with Honey Mustard Dipping Sauce

Bacon Wrapped Sea Scallops *Skewered Seared Ahi Tuna with Wasabi Ginger Dipping Sauce*
Mini Crab Cakes with Roasted Pepper Remoulade *Chop Stick Shrimp Tempura with Soy Scallion Dipping Sauce*
*Shrimp Shooter ** *Clams Casino*
Crispy Coconut Shrimp with Sweet & Sour Marmalade

*Lollipop Lamb Chops with Basil Mint Pesto ** *Beef Tenderloin on a Garlic Croustade with Horseradish Cream*
"Coney Island" Cocktail Franks Wrapped in Puff Pastry *Steak au Poivre*
Mini Cheddar Burgers *Miniature Grilled Corned Beef Reubens*

Crispy Potato Pancakes with Crème Fraîche *Spinach & Feta in Phyllo*
French Brie & Raspberry Tartlets *Goat Cheese Lollipop with Prosciutto*
Vegetable Spring Roll *Tomato & Mozzarella Skewers*
Flat Bread with Crumbled Bleu Cheese, *Belgian Endive with Pear, Gorgonzola & Cashews*
Caramelized Onions & Figs *Cream of Tomato Shooter with Grilled Cheese*
Wild Mushroom Phyllo Triangles *Wild Mushroom Quesadilla with Guacamole*

Specialty Butler Passed

Available with the Shore Club Package and as a supplement to the Newport package

Short Rib & Fontina Mini Panini *Skirt Steak Fajita Scoops in a Tortilla Tart Shell*
Petite Tenderloin & Mushroom Wellington *Seasonal Soup Shooter*
Mini Philadelphia Style Cheese Steak Hoagie *Edamame Dumplings*
Meatball Parm on Mini Artisan Rolls *Asparagus Rollups with Asiago & Blue Cheeses wrapped in Phyllo*

Mini Cubano Sandwich with Pork, Ham, Swiss & Pickles
Smoked Pull Pork Tenderloin in a Mini Southern Style Biscuit
Turkey Tenderloin infused with Sage & wrapped in Applewood Smoked Bacon

Lobster Bisque Boule
Wild Caught Swordfish Kabobs with Red & Green Peppers and Pineapple
Maine Lobster with Sherry laced Newburg Sauce in Phyllo Triangles
Dragon Shrimp with Curry & Coconut Milk in a Braided Wonton Wrapper
Skewers of Lobster Tail Coated with Shredded Coconut & a Malibu Rum Batter

Hors D'Oeuvres



Ice Carving

with Fresh Shrimp, Oysters & Clams on the 1/2 Shell or Steamed Clams

Available with the Shore Club Package and as a supplement to the Newport package

Cold Display

(All Packages Choice of 2)

Imported and Domestic Cheeses with Crackers and Flatbreads

Fresh Seasonal Array of Fruits and Melons

Tomato Bruschetta with Garlic Crostini

Hot Chafing Dishes

(All Packages Choice of 3)

Paella prepared with lobster claws, clams and scallops presented on saffron rice

Boneless Chicken Filet with a Mustard Sauce

Crisp Fried Calamari with Spicy Red Sauce

Sweet Italian Sausage with Bell Peppers

Petite Stuffed Cabbage

New Zealand Mussels Marinara

Eggplant Rollatini

Oriental Pepper Steak

Chicken & Artichokes in a White Wine Sauce

Baked Stuffed Shells

Swedish Meatballs

Tortellini Alfredo

Buffalo Chicken Wings

Cavatelli with Broccoli

Penne Pasta with Creamy Vodka Sauce

Cheese Pierogies

Hors D'Oeuvres



Captain Stations

(Newport Choice of 3)

Pasta Station – Your Choice of Two Pastas: Penne, Tri-Color Rotini, Fusilli, or Bow Ties
Tossed with Your Choice of Two Sauces: Marinara, Alfredo, Basil & Tomato, Vodka,
Creamy Mushroom, Red Clam, Pesto, Bolognese or
Broccoli, Portabella Mushrooms, Roasted Red Peppers, Sundried Tomatoes in a Virgin Olive Oil

Mashed Potato Martini Bar – Your Choice of Two Potatoes:
Rich, Homemade Fresh Whipped Idaho Potatoes, Garlic Mashed or Roasted Sweet Potatoes
Condiments include Sour Cream and Chives, Butter, Brown Gravy, Crumbled Bacon, Diced Scallions,
Sautéed Mushrooms, Blue Cheese

Carving Station - Choice of One with Nantucket Package, and any Two with Newport or Shore Club Packages:
Pastrami, Roast Vermont Turkey, Glazed Baked Virginia Ham, Bourbon Roasted Fresh Pork Loin,
Demi Glaze Roasted Leg of Lamb or Corned Beef

Slider Station –Mini Sirloin Burgers, served on Freshly Baked Rolls with a
Variety of Toppings to Include Diced Onions, Shredded Lettuce, Chopped Tomatoes, Ketchup & Mustard

Asian Wok Station - Bok Choy, Water Chestnuts, Mushrooms, Carrots,
Chicken & Beef Sautéed in a Ginger Teriyaki Sauce served with Lo Mein Noodles

Crepe Station - Crepes Made to Order ~ Filling of Asparagus, Cheese, Onions or Seafood

Gourmet Mac 'n' Cheese Bar – Layers of Cooked Macaroni Blended
with Imported Cheeses ~ Cheddar, Manchego, Gruyere, Swiss
Then Add your Favorite Toppings Bacon, Ham, Breadcrumbs, Potato Chips, Roasted Tomato

Anitpasta Station - Roasted Peppers, Marinated Fresh Mozzarella,
Artichokes, Marinated Mushrooms, Sliced Capricola Ham, Salami

Guacamole Station – Made to Order Guacamole in a Mexican Molcajete; Ripe Avocado with Chopped White
Onions, Tomatoes, Cilantro & Jalapenos Served with Tortilla Chips

Scampi Station – Scallops & Shrimp sautéed in Scampi Sauce served over Seasoned Rice

Grilled Cheese Station – Made to Order Grilled Cheese Sandwiches served with Seasonal Soup

Taco Station - Chipotle Braised Beef, Tequila Grilled Shrimp, Citrus Cilantro Grilled Chicken
Accompaniments: Pico de Gallo, Black Bean, Salsa, Sour Cream, Cheese, Salted Tortilla Chips

Veggies on the Grill - Marinated & Grilled Broccoli, Julianne Carrots & Peppers,
Sliced Zucchini, Eggplant, Halved Plum Tomatoes & Mushrooms

The Newport

*Five-hour Premium Open Bar included Tableside Wine Service
One-Hour Butler Passed Homemade Hors d'oeuvres, Two Cold Displays,
Chef's Table of Three Hot Chafing Dishes, Three Captain Stations, Champagne Toast*



Salad

(choose one)

*Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese in a Balsamic Dressing
Field of Greens with Feta, Fresh Strawberries & Almonds with Champagne Vinaigrette
Classic Caesar Salad
Seasonal Fresh Garden Salad*

Entrees

(Tableside Choice of 3)

*Stuffed French Breast of Chicken with Caramelized Shallots, Wild Mushrooms in a Madeira Wine Sauce
Stuffed French Breast of Chicken with Demi Glaze Sauce
Herb Crusted Seared Salmon with Citrus Butter over Fresh Spinach
Pecan Crusted Chilean Sea Bass with Mandarin Glaze or with Fresh Tomato Bruschetta
Slow Roasted Prime Rib of Beef Au Jus
Peppercorn Seared Chateaubriand in a Bordelaise Sauce
Filet Mignon Wellington with a Red Wine Demi Glace
Lemon Peppered Chicken and Shrimp
8 oz. Filet Mignon
Additional Charge
12oz. Filet Mignon
Surf n Turf ~ Filet Mignon & Lobster Tail
Petit Filet Mignon with Grilled Prawns*

Dessert

Custom Wedding Cake

Choice of 2

- 1. A Tray of Pastries on each Table*
- 2. Good Bye Station- ~Pork Roll and Cheese, Hot Pretzels and Coffee*
- 3. Breakfast Party*