

Hotel Viking 2017 Wedding Packages

PLATINUM

\$139 per guest

One Hour Hosted Ultra-Premium Brand Bar
Classic Antipasto Display
Four Passed Hors d'oeuvres Per Person
House Champagne Toast for All Guests
Three Course Plated Dinner
Sorbet Intermezzo
Custom Wedding Cake from Konditor Meister
Floor Length White or Ivory Linen and Napkins
Chiavari Chairs in Gold, Silver, Black, or Wood

SILVER

\$119 per guest

One Hour Hosted Call Brand Bar
Cheese Display for Cocktail Hour
Three Selections of Passed Hors D'Oeuvres
Three Course Plated Dinner
Custom Wedding Cake from Konditor Meister
Floor Length White or Ivory Linen & Napkins
Chiavari Chairs in Gold, Silver, Black, or Wood

GOLD

\$129 per guest

One Hour Hosted Premium Brand Bar
Cheese Display for Cocktail Hour
Three Selections of Passed Hors d'oeuvres
House Champagne Toast for All Guests
Three Course Plated Dinner
Custom Wedding Cake from Konditor Meister
Floor Length White or Ivory Linen & Napkins
Chiavari Chairs in Gold, Silver, Black, or Wood

CLASSIC

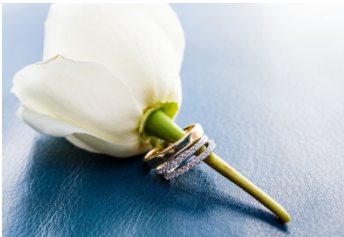
\$79 per guest

One Hour Open Beer & Wine Bar
Cheese Display for Cocktail Hour
Two Course Plated Dinner
(\$5 additional fee for beef entrées)
White House Linens and House Chairs

Included in Each Package

- ♥ Five Hour Rental of Bellevue or Viking Ballroom
- ♥ Separate Location for Cocktail Reception
- ♥ Complimentary Food Tasting for Four, Prepared by our Award-Winning Chef
- ♥ Complimentary Votive Candles to Enhance your Tables
- ♥ Cake Cutting, Bartender, Coat Check Services
- ♥ Custom Floor Plan with Dance Floor
- ♥ Suite Accommodations for the Wedding Couple the Night of the Wedding

Please ask your Wedding Specialist if you would like other additions to help create your dream wedding.



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♥ Cocktail Reception ♥

Included with all Packages

Assorted Domestic and Imported Cheeses with French Bread and Gourmet Crackers are Included with all Packages

Additional Displays

Seasonal Vegetable Crudités
Blue Cheese, Yellow Curry and Ranch Dips
\$8 per person

Mediterranean Display
Hummus, Baba Ganoush, Grilled Artichokes, Tabbouleh,
Roasted Peppers, Grilled Pita
\$12 per person

Baked Brie en Croute
Raspberry Chutney and Sliced French Bread
\$75 per wheel (serves 35 guests)

Passed Hors d'oeuvres

CHILLED

Smoked Salmon Mousse on a Pastry Spoon
Gazpacho Shooters
Strawberries Filled with Mascarpone, Drizzled with Balsamic
Caribbean Scallop Ceviche Spoons
Bloody Mary Shooters with Baby Shrimp
Mini One Bite Tuna Tacos with Slaw & Chipotle Crema
Sesame Crusted Tuna with Seaweed Salad on a Crispy Wonton
Vegetable Kabob with Artichoke Hearts and Mozzarella, Drizzled with Balsamic
Mini Cones with Lobster Salad
Chilled Balsamic Marinated Shrimp Wrapped in Prosciutto

HOT

Scallops Wrapped in Bacon with Pomegranate Molasses
Chicken and Lemongrass Pot Stickers with Hoisin Sauce
Lollipop Lamb Chops with Raspberry-Balsamic
Mini Crab Cakes with Chipotle Remoulade
Raspberry and Brie Phyllo Stars
Smoked Chicken Quesadillas with Monterey Jack Cheese
Vegetable Spring Rolls with Sweet Chili Sauce
Spanakopita Wrapped in Phyllo with Spinach and Feta Cheese
Miniature Beef en Croute with Duxelle
Clam Cake and Chowder Shooter
Sesame Chicken with Honey-Mustard Dipping Sauce
Crispy Asparagus with Asiago Wrapped in Flaky Phyllo
Mini Veal Meatballs Pomodoro
Steak and Cheese Spring Roll with Chipotle Crema

HOT (Gluten Free)

Chili Lime Chicken Kabob
Crustless Quiche with Spinach and Swiss
Fire Roasted Vegetable Polenta Cake

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Cocktail Reception Additions

The Prudence Island Raw Bar

(Priced By the Dozen)

Iced Jumbo Shrimp Cocktail \$48/dozen
Local Oysters on the Half Shell \$48/dozen
Littleneck Clams \$38/dozen
Served with Cocktail Sauce, Horseradish,
Tabasco® and Fresh Cut Lemons

Mashed Potato Bar

\$10 per person

Creamy Whipped Yukon Gold and Sweet
Potatoes Accompanied by: Caramelized Onions,
Crumbled Bacon, Sour Cream, Sautéed
Mushrooms, Oven Roasted Grape Tomatoes,
Shredded Cheddar Cheese and Fresh Chives

Salmon en Croute

\$10 per person

Brie and Sauteed Spinach
Wrapped in Puff Pastry

Bruschetta Station

\$13 per person

Grilled Rustic Country Breads* with Assorted
Toppings to Include: Eggplant Caponata, Tuscan
White Bean Puree and Balsamic Marinated
Tomato-Basil Mozzarella

Italian Pasta Station

\$17 per person

Chef Attendant Required at \$125 per 50 Guests
Pastas Cooked to Order: Penne, Farfalle, and
Cheese Tortellini, Served with Alfredo, Marinara
and Pesto.

Accompaniments Include: Italian Sausage, Sun-
Dried Tomatoes, Black Olives, Artichokes,
Mushrooms, Roasted Red Peppers, Asparagus
and Fresh Basil

Garlic Bread and Parmesan Cheese

Deluxe Additions:

Shrimp \$5 per person

Grilled Chicken Breast \$3 per person

Carving Station

Oven Roasted Turkey Breast

Brandy-Cranberry Sauce
\$195 each (serves 20 guests)

Filet of Beef Tenderloin

Béarnaise Sauce and Demi Glaze
\$430 each (serves 20 guests)

Glazed Virginia Ham

Whole Grain Mustard
\$340 (serves 40 guests)

Sea Salt Roasted Prime Rib of Beef

Horseradish Cream
\$440 each (serves 30 guests)



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♥ Dinner Selections ♥

Served with Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Appetizers

(Dinner additions)

Shrimp Cocktail with Marinated Cucumber Salad, Jalapeno Aioli Cocktail Sauce
\$13 per person

Spinach & Portabella Ravioli Roasted Tomato Cream, Crumbled Goat Cheese
\$12 per person

Broiled Crab Cake Cajun Remoulade, Red Pepper, Bacon and Corn Relish
\$15 per person

Lobster Ravioli Fennel and Roasted Corn Cream, Fried Leeks, Tarragon Oil
\$16 per person

Warm Prosciutto Wrapped Mozzarella Sliced Tomato, Fresh Basil & Balsamic Reduction
\$11 per person

Penne or Cheese Tortellini Choice of Homestyle Marinara or Garlic Cream Sauce
\$9 per person

Soup or Salad

(Included in all packages ~ kindly select one)

New England Clam Chowder

Lobster Bisque Cognac Crème Fraiche, Minced Chives

Italian Wedding Soup

Roasted Tomato Bisque

Mixed Greens Pear Tomatoes, Cucumber, Shredded Carrots and a White Balsamic Vinaigrette

Classic Caesar Salad Garlic Croutons, Grated Parmesan Cheese and Traditional Dressing

Bibb, Radicchio and Kale Salad Shaved Onion, Tear Drop Peppers, Pecorino and Peppercorn Dressing

Arugula and Spinach Salad Roasted Beets, Slivered Almonds, Crumbled Goat Cheese and Citrus Vinaigrette

Baby Spinach Leaves Caramelized Onions, Dried Cranberries, Walnuts and Pancetta Vinaigrette

Sorbet Intermezzo

(Dinner Additions)

Lemon, Raspberry, Apricot, or Granny Smith Apple
\$5 per person

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Entrées

(Beef Entrees additional with the Classic Package ~ kindly select up to three)

Parmesan and Dijon Encrusted Cod

Lyonnaise Potatoes, Honey Glazed Baby Carrots and Lemon Beurre Blanc

Pan Seared Salmon

Tri Color Orzo with Sugar Snap Peas and a Ponzu Glaze

Cider Glazed Statler Chicken Breast

Pancetta Mashed Potatoes, Sautéed Mushroom & Spinach

Chicken Sorrentino

Boneless Chicken Breast topped with Prosciutto & Provolone, Herb Roasted Fingerling Potatoes, Broccoli in a Tomato Marsala Sauce

Filet of Beef Tenderloin

Cippolini Mashed Potatoes, Broccoli and a Port Demi Glaze

Chicken and Salmon Duo

Cider Glazed Statler Chicken Breast, Seared Salmon, Pancetta Mashed Potatoes and Roasted Asparagus

Petit Filet & Lump Crab Cake

Potatoes Dauphine, Broccoli, and Chipotle Butter

Petit Filet & Baked Crab Stuffed Shrimp

Roasted Corn Whipped Potatoes, Asparagus and Tarragon Butter

Grilled Vegetable Cupola

Layered Marinated Portabella Mushroom, Yellow Squash, Zucchini, Asparagus, Bell Peppers and Roasted Tomatoes

Eggplant Rotini

Breaded Eggplant Stuffed with Spinach, Shallots and Ricotta Cheese served with Basil Risotto and Marinara

Cheese Tortellini

Roasted Vegetables in a Garlic and Cream Sauce with Asparagus

Dessert

Sliced Wedding Cake Accompanied by a Chocolate Dipped Strawberry
(Included with Silver, Gold and Platinum Packages Only)

Dessert Stations

(Dessert Additions)

Bellevue Avenue Dessert Table
Chef's Selection of Viennese & French
Mini Pastries and Chocolate Truffles
\$8 per person

Viking Dessert Table
A multi-level display of assorted cakes, pies and chocolate truffles
\$10 per person

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♥ After Hours Snack ♥

Cheeseburger Slider Station
Cheeseburger Sliders with Lettuce, Tomato,
Onion, Pickles, Ketchup, Mustard and Mayo
\$8 Per Person

Assorted Pizzas
Cheese, Vegetable and Pepperoni
\$8 per person

Mini Fenway Sausage and Pepper "Grindaz"
Italian Sausage, Roasted Peppers,
Hoagie Rolls and Mustard
\$8 per person

Mini Grilled Cheese Station
Assorted Mini Grilled Cheese Sandwiches
\$5 per person

All of the Above are Served with Individual Boxes of French Fries

Popcorn Break
Freshly Popped in Room Popcorn Machine with Assorted Shaker Seasonings
and Warm Drawn Butter, Popcorn Bags
\$10 per person



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♥ Beverage Arrangements ♥

A Selection of Domestic and Imported Beer, Wine, Soft Drinks, Juices and Mineral Waters are Included on All Bars

Beer Selections

Domestic

Coors Light, Bud Light, Budweiser, Miller Lite, Michelob Ultra

Boutique/Imported

Sam Adams, Sam Adams Light, Corona, Heineken, Amstel Light, New Castle, Newport Storm, Stella Artois, Bass, Guinness, O'Doul's

Liquor Choices

Call Brand Bar

Svedka Vodka or Sobieski Vodka, Meyers Platinum Rum, Sauza Gold Tequila, Gordon's Gin, Jim Beam Whiskey, Canadian Club Blended Whiskey, J+B Scotch Whiskey, Presidente Brandy, Flavored Liquors: De Kuyper Cordial Line, Cinzano Vermouth, Red Bull Energy Drink

Premium Brand Bar

Absolut Vodka, Meyers Original Dark Rum, Cruzan Rum or Malibu Rum, Jose Cuervo Gold, Tanqueray Gin or Beefeater Gin, Jack Daniels Whiskey, Seagrams 7 Blended Whiskey, Johnny Walker Red Scotch, Hennessy VS Cognac, Grand Marnier, Flavored Liquors: De Kuyper Line, Cinzano Vermouth, Red Bull Energy Drink

Ultra-Premium Brand Bar

Grey Goose Vodka or Kettle One Vodka, Captain Morgan Original Spiced Rum, Meyer's Original Dark Rum, Patron Silver Tequila, Bombay Sapphire Gin or Tanqueray No. 10 Gin, Jameson Irish Whiskey, Makers Mark, Johnny Walker Black Scotch, Courvoisier VS Cognac, Grand Marnier, Bailey's Irish Cream, Patron, Silver, Kahlua, Godiva Liquor, Flavored Liquors: DeKuyper Cordial Line, Cinzano Vermouth, Taylor Port, Red Bull Energy Drink

Beverages Charged per Drink

Call Brands	Hosted/Cash \$7.50/\$8 each
Premium Brands	\$8.50/\$9 each
Ultra-Premium Brands	\$9/9.50 each
Martinis	\$10 each
Cordials	\$10 each
House Wines	\$8/\$8.50 each
Premium House Wines	\$9/\$9.50 each
Domestic Beers	\$6.50/\$7 each
Boutique/Import Beers	\$7/7.50 each
Assorted Sodas	\$4.25 each
Bottled Waters	\$4.25 each

Hosted Beverages Charged Per Person for Additional 4 Hours

Beer and Wine	\$30 per person
Call Brand Bar	\$34 per person
Premium Brand	\$36 per person
Ultra-Premium Brand	\$38 per person

Signature Cocktails

Select up to 2 with your "Per Person" package bar to be passed during cocktail hour at no additional charge, OR you may add to your "Per Drink" bar at \$9 each

Blushing Bride – Champagne & Chambord
Something Blue – Vodka, Blue Curacao, Splash of Lime Juice
Altered State – Goslings Rum & Ginger Beer
The "Best" Man -Tanqueray & Tonic with a Lime

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♥ General Information ♥

Menu Selections

Please submit your menu selections to your Wedding Specialist at least two months prior to your event date or menu selections may be limited. Unused food and beverage supplied by the hotel may not be removed from the function space.

Prices

Wedding package prices will be confirmed no earlier than one year prior to the wedding date. Please consult your Wedding Specialist for current price questions. All reservations are tentative until the authorized party signs the contract and remits the required deposit. Deposit amounts are subject to a cancellation fee.

Guarantee of Number of Guests to be Served

A final guarantee of the number of persons attending is required five business days prior to the function along with the final seating plan. Reductions in the count will not be accepted after this time. The Hotel Viking will be prepared to serve 3% over the guarantee. Charges are based on whichever number is greater: the guarantee or the actual number of guests served.

Payment

Payment of the estimated bill is due three business days before the event. A credit card number will also be required for any incidental charges.

Decorations, Displays and Entertainment

All displays and decorations are subject to approval by an authorized representative. Nothing can be attached to Hotel property unless an authorized representative of the Hotel supplies fasteners or prior permission is obtained by The Hotel Viking.

Food and Beverage

The Rhode Island State Liquor Control Board regulates the sale and service of alcoholic beverages. The Hotel Viking strictly enforces these regulations. Alcoholic beverages are not allowed to be brought in from an outside source. We reserve the right to limit and control the amount of alcoholic beverages consumed by hotel guests. Any food items brought in or produced from an outside source are subject to a service fee as determined by The Hotel Viking. Our Department of Health License does not presume any responsibility or liability on food that is produced from outside sources.

Special Dietary Requirements

Our Chef will work with you to accommodate special dietary requirements. These requirements should be noted at least two weeks prior to the event

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