The Hotel Viking
2016 Banquet Menus
Newport, RI

ALL DAY CONFERENCE PACKAGES

Packages Include Regular Coffee, Decaf Coffee and Assorted Hot Teas at Each Meal Period

THE PLUM BEACH LIGHTHOUSE PACKAGE

$69 per person, maximum 50 guests please

Morning Continental

Chilled Orange Juice and Cranberry Juice

Assorted Muffins, Mini Bagels, Scones and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter

A Selection of Sliced Fresh Fruit

*Upgrade your continental breakfast to a full breakfast buffet for $10 per person

Mid-Morning Coffee Break with Whole Fruit

Deluxe Deli Luncheon

Roasted Tomato and Basil Soup ***or*** Seasonal Mixed Greens Salad

Gemmelli Pasta Salad with Roasted Tomato, Feta, Olives and a Lemon-Oregano Dressing

Sliced Herbed Roast Beef, Virginia Ham, Oven-Roasted Turkey and Genoa Salami

Grilled Chicken Salad with Apricots

Monterey Jack, Provolone and Swiss Cheeses, Lettuce, Tomato and Onion

Croissants, Brioche Rolls and Assorted Whole Grain Breads

Assorted Brownies, Blondies, Bande Dessert Cakes

Afternoon Break

Giant Soft Pretzels, Spicy Mustard, Smart Food Popcorn®, Cracker Jacks®, Peanuts

THE ROSE ISLAND LIGHTHOUSE PACKAGE

$74 per person

Morning Continental

Chilled Orange Juice and Cranberry Juice

Assorted Muffins, Mini Bagels, Scones and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter

A Selection of Sliced Fresh Fruit

*Upgrade your continental breakfast to a full breakfast buffet for $10 per person

Mid-Morning Coffee Break with Whole Fruit

Tuscan Luncheon

Harvest Greens with Tear Drop Tomatoes, Baby Mozzarella, Cannellini Beans, White Balsamic Cumin Vinaigrette

Assorted Focaccia Sandwiches to Include:

Roasted Turkey, Smoked Gouda Cheese, Roasted Peppers and Arugula

Marinated Chicken with Sliced Cucumbers, Roasted Tomato Hummus Spread and Baby Spinach

Portabella and Fresh Mozzarella with Arugula Pesto and Balsamic Reduction

Roast Beef with Havarti Cheese, Baby Greens, Horseradish Mayonnaise, Red Onions

Individual Bags of Cottage Potato Chips

Assorted Brownies, Blondies and Bande Dessert Cakes

Afternoon Break

Fresh Baked Cookies, Nutrition Bars, Trail Mix and Individual Assorted Yogurts

BREAKFAST

All Buffets Include Regular Coffee, Decaf Coffee, Assorted Hot Teas, Chilled Orange Juice and Cranberry Juice

THE NEWPORT CONTINENTAL

$20 per person
Assorted Muffins, Mini Bagels, Scones, and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter
A Selection of Sliced Fresh Fruit

THE HEALTHY CHOICE CONTINENTAL

$26 per person
Assorted Hot Oatmeal with Walnuts, Cinnamon and Raisins
Sliced Fresh Fruit, Bananas and Seasonal Berries
Mini Sliced Breads with Fruit Preserves, Butter and Peanut Butter
Dried Fruit Trail Mix

BELLEVUE AVENUE BUFFET

$30 per person
Assorted Muffins, Mini Bagels, Scones, and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter
A Selection of Sliced Fresh Fruit
Fluffy Scrambled Eggs with Cheddar Cheese, Scallion and Tomato
Crispy Apple Smoked Bacon and Breakfast Sausage Links
Home Fried Potatoes

THE HEALTHY CHOICE BUFFET

$32 per person
Assorted Hot Oatmeal with Walnuts, Cinnamon, and Raisins
A Selection of Sliced Fresh Fruit, Bananas and Assorted Yogurts with Granola Topping
Mini Sliced Breads with Fruit Preserves, Butter and Peanut Butter
Scrambled Eggs with Spinach and Roasted Tomatoes
Turkey Bacon

THE VIKING BUFFET

$30 per person
Assorted Muffins, Mini Bagels, Scones and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter
A Selection of Sliced Fresh Fruit
Breakfast Burrito with Salsa, Pepper Jack Cheese, Bell Peppers and Scrambled Eggs
Seasoned Hash Browns and Crispy Apple Smoked Bacon

THE BAG N' GO BREAKFAST

$25 per person
Fresh Fruit Cup, Yogurt, Orange Juice, Granola Bar
Choice of Breakfast Sandwich:
Egg and Cheese on Brioche Bun or Ham and Swiss Croissant or Breakfast Burrito

**Plated breakfast options available upon request

INDIVIDUAL BUFFET ADDITIONS

With the Purchase of any Continental or Breakfast Buffet

HOT

Fluffy Plain ***or*** Blueberry Buttermilk Pancakes with Maple Syrup	$6 per person
Golden Belgian Waffles with Bailey's Irish Cream, Whipped Butter and Syrup	$8 per person
Cinnamon French Toast with Syrup	$6 per person
Breakfast Sandwich - Egg, Cheese and Bacon on a Brioche Bun	$6 per person
Breakfast Sandwich - Ham and Swiss Cheese on a Flaky Croissant	$6 per person
Breakfast Burrito with Salsa, Pepper Jack Cheese, Bell Peppers, and Scrambled Eggs	$7 per person
Fluffy Scrambled Eggs with Cheddar Cheese, Scallion and Tomato	$6 per person
Scrambled Egg Whites with Fresh Herbs	$7 per person
Seared Honey Ham Slices	$4 per person
Crispy Apple Smoked Bacon ***or*** Breakfast Sausage Links	$6 per person
Assorted Hot Oatmeal with Walnuts, Cinnamon and Raisins	$5 consumption
Eggs and Omelets Prepared to Order	$10 per person

Toppings Include: Cheddar and Swiss Cheese, Mushrooms, Onions, Sweet Peppers, Tomato, Ham, Bacon

Chef Attendant Required at $125 per 50 Guests

CHILLED

Individual Fresh Fruit Smoothies	$5 per person
Individual Breakfast Yogurt with Granola	$5 consumption
Greek Yogurt	$4 consumption
A Selection of Sliced Fresh Fruit	$6 per person
Assortment of Fruit to include Bananas, Oranges and Apples	$5 consumption
An Assortment of Cereals and Chilled Milk	$4 per person
Hard Boiled Eggs	$3 per person
Smoked Salmon with Traditional Accompaniments	$12 per person

Accompaniments Include: Assorted Bagels, Red Onion, Capers, Diced Tomato, Boiled Eggs and Garnished with Lemon

GRAB & GO A LA CARTE

BY THE DOZEN

Assorted Fresh Baked Jumbo Cookies	$40 per dozen
Fudge Brownies and Blondie's	$40 per dozen
Low Fat Muffins with Fruit Preserves & Butter	$40 per dozen
Mini Bagels with Cream Cheese	$40 per dozen

SPECIALTY BEVERAGES

Red Bull® Energy Drinks	$6 each
Assorted Snapple® Beverages	$5 each
Gatorade® Beverages	$5 each
Bottled Milk, V8 Juice, Tomato Juice	$4 each
Hot Chocolate	$4 per person
Warm Apple Cider with Cinnamon Sticks	$4 per person
Unsweetened Iced Tea and Lemonade	$9 per pitcher

ADD ON SNACKS

Assorted Nutri-Grain® Cereal Bars	$4 each
Power Bars® and KIND Bars ®	$6 each
Individual Bags of Peanuts or Pretzels	$2 each
Individual Trail Mix	$3 each
Individual Bags of Potato Chips	$3 each
Haagen Dazs® or Dove® Ice Cream Bars	$7 each
Assorted Candy Bars	$5 each
Bowl of Mixed Nuts	$5 per person
Homemade Potato Chips with Dip	$7 per person

"SUGGESTED" ALL DAY BEVERAGE STATION

The below suggested beverage station will be set up inside your meeting room, refreshed throughout the day and charged on consumption

Assorted Soft Drinks, Still and Sparkling Water $4 each

Freshly Brewed Coffee and Decaffeinated Coffee $65 per gallon

Selection of Mighty Leaf Teas $65 per gallon

VIP MEETING ROOM UPGRADE

25 guests and under / $12 per person

Upgrade your meeting room with our VIP set. This includes bottled water at each place setting, an assortment of candy and nuts for the table, plus blotters, pads, and pens at each place setting.

BRUNCH

VIKING BRUNCH BUFFET

$48 per person
Minimum 30 guests please
Attendant fee of $125 applies to the omelet station, one attendant per 50 guests required

Orange and Cranberry Juices
Seasonal Fresh Fruit Tray and Berries
Mascarpone Strawberry-Stuffed French Toast Dipped in Sweet Egg and Cinnamon Batter
Crispy Bacon and Sausage
Omelet Station* Including Cheddar and Swiss Cheeses, Mushrooms, Onions, Sweet Peppers,
Tomato, Ham and Bacon
Assorted Muffins, Mini Bagels, Scones and Coffee Cake with Fruit Preserves, Butter and Cream Cheeses

Arugula, Frisee and Endive with Strawberries, White Cheddar and Champagne Vinaigrette
Broccolini and Roasted Tomato Cavatelli Pasta Salad with a Grain Mustard Emulsion
Seasonal Vegetable Medley
Dijon and Herb Crusted Chicken
Garlic Roasted Fingerling Potatoes with Fresh Rosemary
Grilled Swordfish with Sundried Tomato and Caper Butter
Assorted Array of Bande Dessert Cakes
Regular Coffee, Decaf Coffee and Assorted Hot Teas

Add Bloody Mary & Mimosas / $10 each
Make your own Bloody Mary Bar/ $12 per person
Celery Salt, Celery Stalks, Worchester Sauce, Tomato Juice, Horseradish,
Assorted Hot Sauces, Olives and Black Pepper

For all bars, the bartender fee is $100 per 75 guests

CREATE YOUR OWN LUNCH BUFFET

All Buffets Include Regular Coffee, Decaf Coffee and Assorted Hot Teas

$39 per person

STARTERS

Choose two

Red Bliss Potato Salad and Broccoli Coleslaw

Harvest Mixed Greens with Ranch and Citrus Dressing

Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing

Greek Salad with Fresh Tomato, Kalamata Olives, Feta, Red Onion and Lemon Vinaigrette

Heirloom Tomato and Mozzarella Salad with Vine-Ripe Tomatoes, Fresh Mozzarella, Balsamic Aged Vinegar & Extra Virgin Olive Oil

New England Clam Chowder

Roasted Tomato Florentine Soup

ENTREES

Choose two

Sesame Beef with Pea Pods

Grilled Chicken Breast with a Tomato Marsala Sauce

Rosemary and Sea Salted Pork Loin

Tortellini with Roasted Vegetables in a Garlic and Pecan Cream Sauce

ENTREES CONTINUED

St. Louis B.B.Q. Ribs

Cajun Salmon with a Strawberry Balsamic Glaze

Rice Cavatelli with Pancetta and Sweet Pea's in a Garlic Cream Sauce

Sliced Marinated Flank Steak with Chimi Churri (add $5pp)

SIDES

Choose two

Seasonal Vegetable Medley

Apple Raisin Stuffing

Rice Pilaf

Fried Rice

Homemade Potato Chips with Dip

Grilled Tuscan Style Vegetable Platter with Balsamic Syrup and Basil Infused Olive Oil

Roasted Tomato and Spinach Risotto

Garlic Herb Roasted Potatoes

DESSERT

Assorted Cookies, Brownies and Bande Cakes

LUNCH

All Buffets Include Regular Coffee, Decaf Coffee and Assorted Hot Teas
Selected lunch buffets have a 25 person minimum. Additional fees may apply

THE HEALTHY LIVING BUFFET

$35 per person
Miso Soup with Tofu and Scallions ***or*** Fire Cracker Salad with Pineapple Ginger Dressing
Grilled Tuscan Vegetable Platter Drizzled with Aged Balsamic
Grilled Swordfish with Sundried Tomato and Caper Butter
Grilled Lemon Chicken with Fresh Herbs
Roasted Tomato, Fresh Mozzarella, Basil and Olive Oil Flat Bread and Baked Sweet Potatoes
Tropical Fruit Salad

THE NEW ENGLANDER

$42 per person
New England Clam Chowder
Freshly Tossed Garden Greens with Heirloom Tomatoes and White Balsamic Vinaigrette
Traditional Lobster Rolls
Grilled Lemon Chicken with Fresh Herbs
Roasted Scallops with Fingerling Potatoes in a Citrus Beurre Blanc
Apple Pie, Pecan Pie and Strawberry Shortcake

TASTE OF ITALY BUFFET

$37 per person
Fire-Roasted Tomato Florentine Soup
Vine-Ripe Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar and Extra Virgin Olive Oil
Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing
Panko Crusted Chicken Parmigiana
Braised Italian Sausage with Peppers and Onions
Penne Pasta Primavera with Roasted Garlic and Parmesan Cream Sauce
Warm Garlic Bread
Assorted Cupcakes and Italian Cookie Display

SALSA FIESTA

$37 per person
Chicken Tortilla Soup
Crispy Tortilla Salad with Iceberg Lettuce, Fresh Tomato, Roasted Poblano Peppers and Chipotle Ranch Dressing
Seasoned Ground Beef, Fajita Chicken, Fried Red Snapper
Refried Beans, Paprika Rice, Assortment of Hard and Soft Taco Shells, Shredded
Lettuce, Salsa, Cheddar Cheese, Sour Cream and Guacamole
Cinnamon Churros and Bande Cakes

THE NEW ENGLAND DELI

$37 per person

New England Clam Chowder

Potato Salad and Coleslaw

Harvest Greens Salad with Ranch and Citrus Dressing

Roasted Fresh Turkey and Swiss with Cranberry Mayonnaise on Herb Focaccia Bread

Classic Tuna Sandwich with Tomatoes and Mixed Greens on a Flaky Croissant

Genoa Salami, Hot Cappicola, Mortadella, Provolone Cheese, Lettuce, Tomato,

Banana Peppers, Extra Virgin Olive Oil on an Italian Grinder Roll

Cape Cod Potato Chips

Fresh Baked Chocolate Chip Cookies

SOUP, SALAD AND SANDWICH

$37 per person

Zucchini Bisque ***or*** Pasta Primavera Salad

Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing

Frisée and Radicchio Salad with Strawberries, White Cheddar and Champagne Dijon Vinaigrette

Grilled Chilled Vegetables and Fresh Mozzarella, Balsamic Glaze and Extra Virgin Olive Oil in a Spinach Wrap

Petite Turkey Club Sandwich with Bacon, Tomato, Lettuce and Mayonnaise on Toasted Multi Grain Bread

Peppered Roast Beef, Monterey Jack Cheese, Horseradish Mayonnaise,

Baby Spinach on Marble Rye Bread

Assorted Bande Cakes

MARDI GRAS BUFFET

$42 per person

Chicken, Andoullie, Okra Gumbo Soup ***or*** Old Bay Coleslaw

Spicy Cajun Homemade Potato Chips

Mixed Harvest Green Salad with White Balsamic Vinaigrette

New Orleans Muffelatta Sandwiches

Cajun Shrimp Po' Boy with Sweet Relish

Grilled Chicken with Creole Sauce

Roasted Corn Hush Puppies

Cinnamon Beignets with Fresh Cream

BAG N' GO LUNCH

$26 per person. All Boxed Lunches Include an Individual Bag of Potato Chips, a Cookie, Whole Fresh Fruit, 4oz. Bottle of Water and Plastic-Ware. **SANDWICH OPTIONS** *Choice of three:*

Turkey Breast with Smoked Gouda, Bacon, Lettuce, Tomato and Roasted Garlic Mayonnaise on a White Bread

Balinese Chicken Salad with Green Grapes and Mangos on Multi Grain Bread

Sliced Honey-Roasted Ham with Dijon Mustard and Swiss Cheese on Honey Wheat Bread

Peppered Roast Beef, Monterey Jack Cheese, Horseradish Mayonnaise, Baby Spinach on Marble Rye Bread

Grilled Chilled Vegetables and Fresh Mozzarella, Balsamic Glaze and Extra Virgin Olive Oil in a Spinach Wrap

Classic Tuna Sandwich with Tomatoes and Mixed Greens on a Flaky Croissant

Portobella Caprese Sandwich with Mozzarella, Sliced Tomato, Baby Spinach and Basil on Multi Grain Bread

Fresh Lobster Salad, Crisp Lettuce, Mayonnaise and Tomato on Whole Wheat Bread / add $9 per person

PLATED LUNCH

$38 per person

Each 3-Course Lunch Comes Complete with Regular Coffee, Decaf Coffee and Assorted Hot Teas
Assorted Rolls with Butter for the Table
Soup or Salad Choice, Entrée Choice, and Dessert Choice

SOUP OR SALAD

Roasted Tomato Bisque Soup
New England Clam Chowder
Frisée and Radicchio Salad with Strawberries, White Cheddar and Champagne Dijon Vinaigrette
Mixed Greens, Arugula, Pecorino Romano with Pear Tomatoes, Cucumbers and White Balsamic Vinaigrette
Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing
Baby Spinach Leaves with Golden Beets, Walnuts and Creamy Roquefort Dressing

ENTRÉE

Portabello Mushroom and Roasted Vegetables with a Red Pepper Sauce
Seared Statler Chicken Breast, Garlic Whipped Potatoes and Asparagus with a Tomato Marsala Sauce
Sliced Sirloin of Beef with Potato Onion Gratin, Asparagus and a Roasted Garlic Demi Sauce (add $3 pp)
Chicken Keiv, Wilted Spinach and Roasted Fingerling Potatoes
Soy Glazed Salmon with Mushroom Risotto and Steamed Baby Bok Choy
Grilled Swordfish with Sundried Tomato and Caper Butter
Tortellini with Roasted Vegetables in a Garlic Cream Sauce

DESSERT

Tuxedo Truffle Mousse Cake
Key Lime Pie
Blueberry White Chocolate Cheese Brulee Cake
Flourless Chocolate Cake
Classic New York Style Cheesecake
Salted Caramel Vanilla Crunch Cake

SPECIALTY THEMED BREAKS

HEALTHY TREATS

Fruit Festival $12 per person - Skewered Fresh Fruit Kabobs and Chocolate-Covered Strawberries (white/dark)

Mediterranean Market $14 per person - Vegetable Crudités and Baked Pita Chips with Assorted Hummus

The Green Theme $12 per person - Tortilla Chips with Fresh Guacamole, Herb Dip with Celery, Broccoli, Green Peppers and Cucumber

Make Your Own Parfait Bar $12 per person - Plain and Strawberry Yogurt with Sliced Strawberries, Blueberries, Pineapple, Granola, Chocolate Chips and Almonds

The Health Break $12 per person - Assortment of Nutri-Grain® Bars and Granola Bars, Whole Fruit and Assorted Fruit Yogurts

Make Your Own Trail Mix Bar $12 per person **-** Granola, Raisins, Mixed Nuts, Dried Fruit, Coconut, Chocolate Chips, Served in Bowls with Scoops and Clear Plastic Bags

SWEET & SAVORY TREATS

Chocolate Lovers $14 per person - Mini Assorted Candy Bars, Double Fudge Brownies, Chocolate Chip Cookies and Chocolate Covered Strawberries

The Game Break $14 per person - Giant Soft Pretzels with Spicy Mustard, Smart Food Popcorn, Cracker Jacks and Peanuts

Popcorn Movie Break $13 per person - Freshly Popped in Room Popcorn Machine with Assorted Shaker Seasonings and Warm Drawn Butter, Popcorn Bags and Assorted Candy Bars

Build Your Own Ice Cream Sundae $18 per person - Vanilla and Chocolate Ice Cream, Chocolate, Caramel and Strawberry Sauce, M&M's®, Crumbled Oreo® Cookies, Chocolate Sprinkles, Crushed Heath® Bars, Fresh Bananas, Pineapple and Whipped Cream
(25 person minimum please)

AFTERNOON TEA

"There are Few Hours in Life More Agreeable than the Hour Dedicated to the Ceremony Known as Afternoon Tea." Henry James

Maximum of 80 guests please

ROYAL TEA

$28.95 per person

An Assortment of Freshly Prepared Tea Sandwiches

Assorted Scones Served with Lemon Curd

Assorted Tea Breads

Truffles and Petit Fours

House Champagne with Kir Royale

Selection of Mighty Leaf Teas

CLASSIC AFTERNOON TEA

$18.95 per person

An Assortment of Freshly Prepared Tea Sandwiches

Assorted Scones Served with Lemon Curd

Assorted Tea Breads

Truffles and Petit Fours

Selection of Mighty Leaf Teas

Freshly Prepared Tea Sandwiches to Include:

Chicken Salad: Mayonnaise, Grapes and Coriander Served on Rye Bread

Avocado and Cucumber: Freshly Prepared Guacamole and Sliced Cucumber Served on Wheat Bread

Tomato and Mozzarella: Basil Pesto Served on White Bread

HORS D'OEUVRES RECEPTION

Our Hors D 'Oeuvres and Canapés Package Includes White Glove Butler Passed Service.

3 Pieces $16 per person *OR* 4 Pieces $20 per person *OR* 5 Pieces $25 per person

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 and Chipotle Crema
Sesame Crusted Tuna with Seaweed Salad on a Crispy Wonton
Antipasto Vegetable Kabob with Artichoke and Mozzarella, Drizzled with Balsamic
Mini Cones with Lobster Salad
Chilled Balsamic Marinated Shrimp Wrapped in Prosciutto

HOT – GLUTEN FREE

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

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 French Onion Boulle
Mini Veal Meatballs Pomodoro

DISPLAYS

Assorted Domestic and Imported Cheeses with French Bread and Gourmet Crackers	$10 per person
Seasonal Vegetable Crudités with Blue Cheese, Yellow Curry and Ranch Dips	$8 per person
Baked Brie en Croute with a Raspberry Chutney and Sliced French Bread (35 guests)	$75 per wheel
Classic Antipasto Display with a Selection of Cured Meats including Genoa Salami, Prosciutto, Mortadella and Sweet Capicola, Imported Cheeses and Cured Olives	$12 per person
Assorted Maki Rolls and Nigiri Sushi	$50 per dozen
Assorted Sashimi	$72 per dozen

STATIONS

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

SALAD STATION

$11 per person

Mixed Greens with Pear Tomatoes, Cucumbers and a White Balsamic Vinaigrette

Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing

Frisée and Radicchio Salad with Strawberries, White Cheddar and Champagne Dijon Vinaigrette

Rolls and Butter

THE PRUDENCE ISLAND RAW BAR

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

ASIAN STIR FRY

$18 per person

chef attendant required at $125 per 50 guests

Array of Asian Toppings to Include: Sesame Oil, Snow Peas, Peas, Mung Bean Sprouts, Broccoli, Peppers, Carrots, Water Chestnuts, Chicken, Beef, Shrimp, Toasted Cashews, Soy Sauce, Mongolian Sauce and Fried Rice

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

Additional 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

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

PULLED PORK TACO STATION

$14 per person

chef attendant optional at $125 per 50 guests

Slow Roasted B.B.Q. Pulled Pork Accompanied by Chopped Lettuce, Tomato, Onion,

Pickled Jalapenos, Guacamole, Hot Cheese Sauce, Salsa

Hard and Soft Taco Shells

VIKING DESSERT TABLE

$15 per person

A Multi-Level Display of Your Favorite Desserts to Include:
Assorted Bande Cakes, Salted Caramel Vanilla Crunch Cake, Apple Strudel, Classic NY Style Cheesecake with Seasonal Berry Compote, Regular Coffee, Decaf Coffee and Assorted Hot Teas

BELLEVUE AVENUE PASTRY TABLE

$15 per person

Chef's Selection of Viennese, French Mini Pastries and Chocolate Truffles
Regular Coffee, Decaf Coffee and Assorted Hot Teas

CARVING STATIONS

Each Station is Accompanied by Freshly Baked Rolls. Chef Attendant Required at $125 per 50 Guests

OVEN-ROASTED TURKEY BREAST
Brandy-Cranberry Sauce
$195 each serves 20 guests

PRIME BEEF TENDERLOIN
Béarnaise Sauce and a Demi-Glaze
$430 each serves 20 guests

SALMON
Brie and Sautéed Spinach Wrapped in Puff Pastry
$99 each serves 10 guests

GLAZED VIRGINIA HAM
Whole Grain Mustard
$339 each serves 40 guests

SEA SALT ROASTED PRIME RIB OF BEEF
Horseradish Cream
$440 each serves 30 guests

BUFFET DINNER

Includes Regular Coffee, Decaf Coffee and Assorted Hot Teas, Assorted Rolls with Butter

LITTLE ITALY

$54 per person
Italian Wedding Soup
Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing
Wild Mushroom and Spinach Ravioli with Roasted Fennel, Fried Leeks and Oven Roasted Tomato Cream
Penne Pasta with Marinara and Shaved Parmesan Cheese
Roasted Chicken in a Lemon-Caper Butter Sauce
Asiago and Artichoke-Stuffed Sole over Fennel and Leek Rice
Braised Italian Sausage with Peppers and Onions
Tiramisu and Carrot Torte

LAND AND SEA BUFFET

$69 per person
Crab and Corn Chowder
Grilled Hearts of Romaine Salad with Roasted Peppers, Sardines, Herb Croutons and Dijon Vinaigrette
Baby Mixed Greens with Dried Pears, Roquefort Cheese and Balsamic Vinaigrette
Grilled Flank Steak with a Wild Mushroom Demi-Glace
Lobster Mac and Cheese
Apricot Glazed Grilled Chicken, Lyonnaise Potatoes and Tarragon Buttered Baby Carrots
Assorted Mini Pastries and Cup Cakes

ALL AMERICAN

$68 per person
Mixed Green Salad with Pear Tomatoes, Cucumbers and White Balsamic Vinaigrette
Grilled Vegetables with Balsamic Syrup and Basil Oil
Herb-Roasted Chicken with New Potatoes
Grilled Swordfish with Lemon Cream, Leeks and Tarragon
Sliced Sirloin of Beef with Caramelized Onions and Roasted Garlic Whipped Potatoes
Vegetable Rice Pilaf
Asparagus, Baby Carrots and Broccolini
Assorted Bande Cakes, Brownies and Blondies

THE "CLASSIC" NEW ENGLAND CLAM BOIL

$89 per person, 20 guest minimum
Steamed 1 ¼ lb. Whole Maine Lobsters *(1 per person)*
Littleneck Clams & Mussels in a Garlic White Wine Broth
New England Clam Chowder
Mixed Greens with Pear Tomatoes, Cucumbers and White Balsamic Vinaigrette
Penne Pasta Salad with a Grain Mustard Cream
Grilled Chicken with Rosemary Red Bliss Potatoes
Freshly Baked Cornbread, Corn on the Cob, Drawn Butter and Lemons
Sliced Watermelon and Apple Cobbler with Vanilla Ice Cream

THE VIKING PLATED DINNER

Includes Regular Coffee, Decaf Coffee and Assorted Hot Teas, Assorted Rolls with Butter for the Table
Fresh Soup or Salad Choice, Entrée Choice and Dessert Choice

SOUP OR SALAD

Choose one, to include both soup and salad add $7 additional

New England Clam Chowder
Lobster Bisque with Cognac Crème Fraiche
Roasted Tomato Bisque
Mixed Greens with Pear Tomatoes, Cucumbers and a White Balsamic Vinaigrette
Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing
Arugula Salad with Candy Cane Beets, Almonds, Goat Cheese and a Citrus Vinaigrette
Baby Spinach Leaves with Caramelized Onions, Cranberries and a Pancetta Vinaigrette

INTERMEZZO

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

DESSERTS

Choose One

Belgian Chocolate Mousse Cake
Classic NY Style Cheesecake with Seasonal Berry Compote
Salted Caramel Vanilla Crunch Cake
Carrot Torte
Flourless Chocolate Cake

ENTRÉES

Choose up to Three

Petit Filet and Lobster Tail $75 per person - Roasted Corn, Buttered Fingerling Potatoes and Asparagus
Petit Filet and Crab Stuffed Shrimp $67 per person -Roasted Corn, Whipped Potatoes, Asparagus and Tarragon Butter
Cider Glazed Chicken with Seared Salmon $49 per person - Pancetta Mashed Potatoes, Roasted Asparagus
Roasted Halibut $49 per person - Lyonnaise Potatoes, Wilted Spinach and an Olive Tapenade with Herb Butter
Pan Seared Salmon $46 per person - Shiitake Mushroom Risotto, Baby Bok Choy and a Ponzu Glaze
Four Seared Jumbo Scallops $59 per person - Bacon and Mushroom Barley, Baby Carrots and an Herb Butter
Charcoal Broiled Duck Half $57 per Person – Wild Rice Blend, Asparagus and Honey Garlic Sea Salt Butter
Statler Chicken Breast $41 per person - Boursin Mashed Potatoes, Grilled Asparagus and Tomato Marsala
Grilled Beef Tenderloin $59 per person -Cipollini Mashed Potatoes, Broccolini and a Port Demi
NY Strip Steak $58 per person - Aged Cheddar Potato Gratin, Glazed Carrots and a Balsamic Demi-Glace
Portabello Mushroom $39 per person - Roasted Squash Napoleon with Asparagus and Sweet Basil Pesto
Tortellini $39 per person - Roasted Vegetables in a Garlic and Pecan Cream Sauce

IRON CHEF

$130 per person

This includes the Reception, Iron Chef Competition, A Hotel Viking Apron Keepsake, Chef Hat and 3-Course Plated Dinner.

Maximum 80 guests

EVENT

Our Food and Beverage Manager will MC your entire event as follows:

- 30 Minute reception with introductions, rules & team pairings
- Teams get ready: Pick a team name and gear up with their Hotel Viking apron and chef hat
- All teams break out to their team cooking stations and within the time allotted by our Hotel Viking judge, each group will have to work together to create one dish
- Present the plate to our panel of judges
- Judging & prizes (if provided)
- 3 Course plated dinner

HORS D'OEUVRES & CHEESE RECEPTION

Welcome your guests with our Cheese and Cracker Display and your choice of Three Hors D'oeuvres per person

TEAM DISH

With the supervision of a Hotel Viking chef, each team will work together to create one entrée with the secret ingredient being announced at the time of competition.

The hotel will provide judges to proclaim a winner.

Teams will be judged on **Presentation**, **Creativity**, **Taste** and **Teamwork**.

PLATED DINNER

Please choose your 3 course dinner from our Viking Plated Menu on Page 18.

If you wish to select Petit Filet and Lobster, add $16 per person.

If you wish to select Petit Filet and Crab Stuffed Shrimp, add $8 per person

TEAM BUILDING

A fun and interactive experience for you and your guests.
Add any team building to enhance your lunch, dinner, or break.

SCAVENGER HUNT

This fun, competitive and interactive team building will take you and your guests crisscrossing around scenic Newport. Your group will be broken out into small teams and compete against each other to find clues set up throughout the city.
There are many variations and options to customize a scavenger hunt that will be ideal for your group.

GAME NIGHT

Kick back and relax with your colleagues after a long day of meetings.
Your private room will be set up with classic board games, an air hockey table, ping pong table and Wii gaming system complete with a “mini bowling alley” and dance floor.

Please contact your Sales/Conference Services Manager for additional team building options:

- Charitable Activities
- Sailing Regatta
- Olympic Games
- Ice Breakers

BEVERAGE ARRANGEMENTS

For all bars, the bartender fee is $100 per 75 guests

AVAILABLE ON ALL BARS
Premium House Wine, Assortment of Beer, Your selection of Liquor Choice, Soft Drinks, Juices and Mineral Waters

BEER SELECTIONS
Domestic:
Coors Light, Bud Light, Bud, Michelob Ultra

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

Gluten Free:
Estrella Damm Daura (light lager), Estrella Damm Daura Marzen (dark, malt beer)

LIQUOR CHOICES
Call Brand Bar
Premium Brand Bar
Ultra-Premium Brand Bar

HOSTED/CASH COCKTAILS

Call Brands	$7.50-$8 each
Premium Brands	$8.50-$9 each
Ultra-Premium Brands	$9-$9.50 each
Martinis	$10.50 each
Premium House Wines	$9-$9.50 each
Domestic Beer	$6.50 - $7 each
Boutique or Imported Beer	$7-$7.50 each
Assorted Sodas and Bottled Waters	$4 each
Cordials	$10 each

TOP OF NEWPORT / ONE BELLEVUE BAR PRICING
For special events taking place on our seasonal roof top bar, The Top of Newport or in our restaurant, One Bellevue.

Call Brands	$8-$10 each
Premium Brands	$10-$12 each
Ultra-Premium Brands	$12-14 each
Top Shelf Drinks	$14 +
Selection of Wines	$9-$15 each
Domestic & Imported Beer	$4 - $8 each

DIETARY SPECIFICS MENU

Please choose from the following items as our culinary team will accommodate any dietary need. If you do not see something that suits your needs, please feel free to ask and the Chef can personally speak to you about other options.

GLUTEN/TREE NUTS/DAIRY OPTIONS

Breakfast

Dairy Free Scrambled Eggs with Bacon and Potatoes
Dairy Free Fruit Smoothie

Lunch/Dinner

Mixed Green Salad with Grilled Chicken, Cherry Tomatoes, Cucumbers, Carrots,
Oil and Vinegar on the Side
Grilled Chicken with Rice, Asparagus, and Tomato Salsa
Seared Salmon with Dairy Free Vegetable Risotto and Sautéed Spinach

VEGETARIAN/VEGAN OPTIONS

Breakfast

Grilled Tomatoes and Fresh Herbs with Crispy Potato Hash
Dairy Free Fruit Smoothie

Lunch/Dinner

Vegetarian and Dairy Free Risotto with Seasonal Vegetables
Grilled Vegetable Napoleon with Rice and a Balsamic Reduction
Sliced Tomato Salad with Fresh Basil and a Balsamic Reduction

Gluten Free Hors D 'Oeuvres

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

EVENT INFORMATION

FOOD AND BEVERAGE

Event details must be provided four weeks prior to your event.
A service charge of 15 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.
All taxes and gratuities are subject to change.
The Hotel Viking must provide all food and beverage product. Menu pricing will be guaranteed 45 days prior to your arrival.
Buffets are designed to remain open for one and a half hours and a minimum buffet guarantee of 25 guests will apply.
The Hotel Viking does not allow any "to-go" containers from any banquet function.

LAWS WE MUST COMPLY WITH

Law prohibits the sale and/or delivery of alcohol to a minor.
Law prohibits serving alcohol to an intoxicated person.
The Hotel Viking and its Management Staff have the legal right to not serve alcohol to any individual or close any banquet bar at any time for any reason.
The Hotel Viking Newport is governed by the Rhode Island State Liquor Control Act & Regulations and pursuant to these laws we do not allow alcoholic beverages to be brought into the hotel from the outside.

POLICIES TO INSURE THE SAFE ENJOYMENT OF YOUR EVENT

Guests who look thirty years of age or younger could be asked to produce identification.
No more than 3 ounces of alcohol will be poured into any one specialty drink. We do not serve shots, pitchers, Long Island Iced Teas, carafes of wine or doubles.
Beer is served by bottle only – no kegs or cans. Alcoholic beverages will not be sold after 12:45 AM.
Alcoholic beverages will not be sold before 9:00 AM.

AUDIO VISUAL

PSAV is our in-house AV Company, and are happy to provide you with all of your AV needs. They will be in contact 30 days prior to review all audio visual needs for your event. 401-848-4876

SHIPPING AND RECEIVING

All conference materials should arrive no earlier than three (3) business days prior to the start of your event. To ensure a timely delivery, please have the name of the organization, group contact and Conference Services Manager's name on the materials. A standard package charge will apply over 5 items at $35 per package. Please note that hotel staff will not move palettes and/or crates.

SECURITY

Although the hotel provides security 24 hours a day, any special security must be arranged two weeks prior to the start of your event.
A $50 charge per officer, per hour will be charged for any police officer hired.

POLICY FOR RESPONSIBLE ALCOHOL SERVICE

It is the policy of the Hotel Viking to provide safe and responsible alcohol service to our guests. Additionally, we strive to provide our guests with friendly, professional service at all times. We ask that you pay particular attention to the following: as your host, we are accepting our share of the responsibility for the safe service of alcohol to your guests, you also share in this responsibility and your cooperation and understanding of our policies and the laws of the State of Rhode Island will ensure that you and your guests enjoy your event.