



HOTEL VIKING

NEWPORT, RI • EST 1926

2026 WEDDING PACKAGES



classic wedding reception package



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INCLUDED:

- Menu Tasting for Wedding Couple
- Room Rental/Site Fee for 5 Hours
- Choice of Ivory or White Floor Length Linen & Napkins
- Table Settings including White China, Glassware & Flatware as well as Votive Candles
- Fruitwood Chiavari Chairs
- Dance Floor
- Overnight Wedding Suite
- Discounted Valet Event Parking

COCKTAIL RECEPTION

- Three Passed Hors d'oeuvres of your choice
- One Hour Hosted Essential Bar

DINNER RECEPTION

- Champagne Toast
- Table-side Wine Service
- Three-Course Plated Dinner
- Three Hours Hosted Essential Bar

\$179/person

Base package cannot be altered. Add-ons below allow for customization.

EXTENDED HOUR: \$2,000/hr Room Rental; Hosted Beer & Wine Only, Requires 2x Late Night Snacks selections



PASSED HORS D'OEUVRES

Choice of three included in your package. Additional hors d'oeuvres at \$7 per piece

CHILLED

- Wagyu Carpaccio, Truffle & Parmesan Vinaigrette, Crostini
- Maine Style Lobster Salad on a Lobster Roll Crostini
- Blackened Ahi Tuna on Cucumber Round with Wasabi Aioli, Wakame and Soy Syrup (GF/DF)
- Lobster, Mango & Cilantro Lettuce Bites (GF/DF)
- Tequila and Lime Marinated Shrimp, Grilled Pineapple, Cilantro Agave (GF/DF)
- Caprese Skewer, Tomato, Mozzarella, Pesto, Aged Balsamic (GF/DF/Vegetarian)
- Marinated Local Mushrooms, Ricotta, Crostini (Vegetarian)

HOT

- Dijon Bacon Chicken Skewer, Smoked Honey Mustard (GF/DF)
- Lamb Chop Lollipops with Pomegranate Demi & Pistachio Crumble (DF)
- Beef Satay Skewers, Sweet Chili & Chive (GF/DF)
- Maryland Style Crab Cakes, Local Crab, Remoulade
- Truffle Lobster Macaroni & Cheese Bites
- Bacon Wrapped Scallops, Maple Glaze
- Lobster Tempura, Sherry, Basil
- Spinach & Artichoke Tartlet (Vegetarian)
- Vegetable Spring Roll (Vegetarian)
- Blackberry Goat Cheese Flatbread, Elderberry Balsamic & Almonds (Vegetarian)



- Enhance your cocktail hour or wedding reception with any of the following
- Must be ordered based on final guarantee; priced per person

ARTISANAL CHEESE | \$23

Chef's Selection of Imported & Local Cheeses Accompanied with Accoutrements
Candied Nuts, Fresh Berries, Dried Fruits, Marmalade & Preserves
Crackers, Sourdough Crostini, Gluten Free Crackers

MEZZE PLATTER | \$22

Chef's Crudit  Vegetables, Dolma's, Marinated Olives, Roasted Tomatoes, Feta Cheese
Baba Ghanoush (GF/DF,) Hummus (GF/DF,) Organic Yogurt Dip (GF), Flatbread Crackers & Pita Chips

CRUDITE | \$19

Asparagus, Heirloom Tomato, Baby Carrot, Cucumber, Celery, Radish and Chef's Choice of Seasonal Selection.
Buttermilk Ranch, Blue Cheese Dip (GF,) Traditional Hummus (GF/DF)

ANTIPASTO | \$25

Imported Salamis and Curated Meats with Artisan Italian Style Cheeses, Accoutrements & Crostini

THE PRUDENCE ISLAND RAW BAR*

Cocktail Sauce, Horseradish, Tabasco, Lemon, Mignonette

- Jumbo Shrimp Cocktail \$95 | dozen
- Local Oysters on the Half Shell \$85 | dozen
- Littleneck Clams \$60 | dozen



three-course plated dinner

- Premium selections are priced per person above package pricing
- Place cards are required, noting entree selection and any allergy or dietary restrictions

STARTER

artisanal bread

(choice of one) Serve both soup and salad for additional \$7 per person

Apple Butternut Bisque (Vegan)

New England Clam Chowder

Caesar Salad Romaine, Parmesan, Croutons, Red Cabbage, Caesar Dressing

House Salad English Cucumber, Radish, Carrot, Tomato & Red Wine Vinaigrette

Mesclun Greens Butternut Squash, Goat Cheese, Apple, Cherry, Candied Pecan, Lemon Thyme Dressing

Mediterranean Salad Pepperoncini, Olives, Cucumber, Feta, Red Onion, Red Wine Vinaigrette

PREMIUM STARTER

Lobster Bisque | +\$4

Shrimp Cocktail | +\$8

Poached Lobster Salad black olives, radicchio, fennel | +\$15

Burrata Soft mozzarella wrapped in prosciutto, black olive pesto, frisee' lettuce | +\$7

ENTREE | *(choice of up to three with counts in advance)*

Pork Saltimbocca

Prosciutto, RI Mushrooms, Mashed Potatoes, Haricot Verts, Marsala Sauce (GF)

Rosemary Statler Chicken

Wild Rice Blend, Glazed Rainbow Carrot, Wild Mushroom Jus (GF)

Herb Seared Statler Chicken

Pink Peppercorn Marsala Demi, Fontina Potatoes, Asparagus

Crab Stuffed Local Fluke

Crispy Fingerling Potatoes, Glazed Carrots, Lemon Beurre Blanc

Herb Seared Salmon

Asparagus, Fingerling Potatoes, Dijon Beurre Blanc, Carrot Oil (GF)

Brown Sugar Cajun Crusted Seared Salmon

Orange Agave Glace, Wild Rice Pilaf, Citrus Asparagus (GF)

Green Curry Cauliflower

Forbidden Rice, Haricot Verts, Fermented Carrot Coulis (GF/Vegan)

Eggplant Involtini

Red Pepper Pomodoro, Ricotta, Mozzarella, Nut Free Pesto, Gnocchi (Vegetarian)

PREMIUM ENTREE

Grilled Swordfish +\$5

Green Pea Risotto, Snow Peas, Roasted Heirloom Tomato Sauce (GF)

Seared Diver Scallops +\$25

Lobster Bacon Risotto, Sweet Corn Cream, Warm Asparagus Salad

Bistro Sirloin +\$20

Herb Scalloped Potatoes, Madera Sauce, Asparagus (GF)

Rosemary Dijon Braised Short Ribs +\$15

Truffle Mascarpone Polenta, Cabernet Quince Demi & Asparagus (GF)

DUO PLATE

Bistro Steak (5oz.) & Garlic Sauteed Shrimp | +\$25

Crab and Corn Souffle & Asparagus (GF)

Beef Tenderloin (4oz.) & Shell Less Lobster Tail | +\$35

Brie & Fontina Potatoes, Carrots, Asparagus, Brandy Lobster Cream (GF)

DESSERT

Coffee & Tea Service

(choice of one)

Double Caramel Cointreau Flan with Candied Orange (GF)

NY Style Cheesecake

Flourless Chocolate Espresso Cake

Cut & Serve Client Provided Cake

PREMIUM DESSERT STATION

Bellevue Avenue Pastry Table +\$12

Chef's Selection of Viennese, French Mini Pastries and Chocolate Truffles

Skillet S'mores +\$10

A Warm Cast Iron Skillet Layered with Chocolate Chips & Mini Marshmallows, Graham Crackers

Symphony of Chocolate +\$14

Chocolate Dipped Strawberries, Grand Marnier Chocolate Cremieux, Double Chocolate Brownies, Chocolate Dipped

Espresso Beans

Strawberry Fields +\$13

Strawberry Shortcake, Chocolate Dipped Strawberries, Cheesecake Stuffed Strawberries

The Hotel Viking offers you a choice of a bar priced per person. Each Bar set up requires a bartender fee of \$150 per bartender, per 75 guests.

Available on all bars: Assorted Pepsi soft drinks, Bottled Water, Tonic, Soda Water, Ginger Beer, Orange Juice & Cranberry Juice

ESSENTIAL TIER

Included in your package

ESSENTIAL SPIRITS

New Amsterdam Vodka
Cruzan Rum
New Amsterdam Gin
Jack Daniels Whiskey
Mi Campo Blanco Tequila
Monkey Shoulder Whiskey

ESSENTIAL WINE

Wycliff Sparkling Wine
Proverb Pinot Grigio
Proverb Sauvignon Blanc
Proverb Chardonnay
Proverb Pinot Noir
Proverb Cabernet
Proverb Merlot

ESSENTIAL BEER

Bud Light
Sam Adams Lager
Michelob Ultra
Blue Moon
Stella Artois

EXCEPTIONAL TIER UPGRADE

+\$10 per person | for 4 hours

EXCEPTIONAL SPIRITS

Tito's or Absolut Vodka
Bacardi Rum
Bombay Sapphire Gin
Maker's Mark Whiskey
Espolon Blanco Tequila
Johnny Walker Black Whiskey
Buffalo Trace Bourbon

EXCEPTIONAL WINE

La Marca Sparkling Wine
Sea Glass Pinot Grigio
Joel Goff Sauvignon Blanc
Joel Goff Chardonnay
Sea Glass Pinot Noir
Sea Glass Cabernet
Joel Goff Merlot

EXCEPTIONAL BEER (choice of 6)

Bud Light
Sam Adams Lager
Michelob Ultra
Blue Moon
Corona
Heineken
Stella Artois

EXTRAORDINARY TIER UPGRADE

+\$20 per person | for 4 hours

EXTRAORDINARY SPIRITS

Ketel One or Grey Goose Vodka
Appleton Estate Rum
Hendrick's Gin
Bulleit Whiskey
Don Julio Tequila
Glenfiddich Whiskey
Bulleit Bourbon
Hennessy Cognac

EXTRAORDINARY WINE

Lucien Albrecht Sparkling Rose
Acrobat Pinot Grigio
Dashwood Sauvignon Blanc
Chalk Hill Chardonnay
Banshee Pinot Noir
Sebastiani Cabernet
Kuleto Estate Frog Prince Red Blend

EXTRAORDINARY BEER (choice of 7)

Bud Light
Sam Adams Lager
Michelob Ultra
Blue Moon
Corona
Heineken
Stella Artois
Fat Tire Ale
Voodoo Ranger Juicy Haze IPA
High Noon

No Cash Bars And No Bars On Consumption Per Drink Are Offered.

THE GOLDEN MULE

\$225/gallon (each gallon serves 18)
Vodka, Honey Syrup, Lime Juice, Ginger Beer & Lime

BLUSHING BRIDE

\$225/gallon (each gallon serves 18)
Vodka, Peach Schnapps, Cranberry Juice, Strawberry Seltzer

FLOWER & FRUIT G&T

\$225/gallon (each gallon serves 18)
Gin, Elderflower, Grapefruit Juice, Tonic Water, Rosemary Simple Syrup & Grapefruit

MATRIMONIAL MARGS

\$225/gallon (each gallon serves 18)
Silver Tequila, Triple Sec, House Sour Mix, Lime

PUNCH DRUNK IN LOVE

\$225/gallon (each gallon serves 18)
White Rum, Triple Sec, Pineapple Juice, Orange Juice, Lime Juice, Grenadine

IN THE THICKET LEMONADE

\$225/gallon (each gallon serves 18)
Bourbon Whiskey, Lemonade, Lime Juice, Cinnamon, Blackberry, Rosemary

GROOM'S JUICE

\$225/gallon (each gallon serves 18)
Bourbon Whiskey, Amaretto, Orange Juice, Limeade, Lemon-Lime Soda

CLASSIC WHITE SANGRIA

\$225/gallon (each gallon serves 20)
White Wine, Triple Sec, White Cranberry Juice & Seasonal Fruit

CLASSIC RED SANGRIA

\$225/gallon (each gallon serves 20)
Red Wine, Triple Sec, Orange Juice, Berries & Seasonal Fruit

NON-ALCOHOLIC MANGO CUCUMBER MULE

\$175/gallon (each gallon serves 20)
Cucumber, Mango, Honey Syrup, Lime Juice, Ginger Beer

NON-ALCOHOLIC CRANBERRY BASIL SANGRIA

\$175/gallon (each gallon serves 20)
Cranberry Juice, Orange Juice, Seltzer, Basil & Seasonal Fruit

NON-ALCOHOLIC CITRUS PEACH SANGRIA

\$175/gallon (each gallon serves 20)
White Cranberry Juice, Orange Juice, Peach, Lemon-Lime Seltzer & Seasonal Fruit

EVENT INFORMATION

- The Hotel Viking must provide all food & beverage product.
- Menu pricing will be guaranteed for up to (1) year from contract signing.
- Stations are designed to remain open for 1 hour and a minimum number of guests will apply.
- Hotel Viking does not allow any to-go containers from any banquet function.
- Once guarantees are provided, this number is not subject to reduction.
- All taxes & gratuities are subject to change.

At Hotel Viking, the culinary team is committed to preparing our menus with the focus on environmentally and socially responsible grown products. To maintain this focus, some menu offerings may change on short notice based on seasonal and regional availability and we will substitute appropriate alternatives as necessary.

LAWS WE MUST COMPLY WITH

- Law prohibits the sale and/or delivery of alcohol to a minor or 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.
- Guests who look 30 years of age or younger could be asked to produce identification.
- No more than 3 ounces of alcohol will be poured into any one drink.
- We do not serve shots, pitchers, Long Island Iced Teas, Carafes of wine or doubles.
- Alcoholic beverages will not be sold before 9am or after 12:45am.
- The Hotel Viking 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 outside.

It is the policy of the Hotel Viking to provide safe and responsible alcohol services to our guests. Additionally, we strive to always provide our guests with friendly professional service. 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.

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following your function or banquet. Special arrangements can be made with proper advance notice. Please consult your Event Planning Manager to do so.

hotel viking will:

- Provide a personalized tour of the hotel.
- Recommend Special Event Professionals for all of your wedding needs.
- Act as a menu consultant for all food and beverage selections.
- Personally oversee the details of the wedding couple's reservations (if applicable.)
- Detail your Banquet Event Order outlining your entire event.
- Create an estimate of charges outlining your financial commitments and deposit schedule.
- Create a floor plan of your function space, in order for you to provide seating arrangements.
- Post "No Parking" Signs in front of the Chapel, if ceremony is on-site.
- Schedule a meet & greet the day prior to event to review program and introduce the Banquet Captain executing your event.
- Oversee set-up, food preparation, and other hotel operations.
- Be the on-site liaison between your wedding coordinator and hotel operations staff.
- Ensure a seamless transition to the hotel's Banquet Captain once the Grand Entrance has occurred.
- Review your banquet checks for accuracy, prior to the event and completion of the final bill.

your wedding coordinator will:

- Give you on-going communication prior & throughout the entire planning process.
- Assist in putting together a very detailed timeline.
- Coordinate with all wedding vendors; ensure arrivals for set-up and breakdown is on time.
- Conduct the rehearsal and ceremony.
- Assist with design of the event.
- Be the on-site liaison between your wedding party and all vendors.
- Set place cards, guest book, wedding favors, and additional decor items.
- Oversee special decor and room set-up to ensure it is to Couple's specifications.
- Ensure that wedding gifts/cards are given to the appropriate person.
- Solve any unexpected problems on wedding day.
- Ensure all floral arrangements and other decor is set up in Kay Chapel and removed immediately following the ceremony and transported to the Hotel Viking or offsite reception (if applicable.)

**Hotel Viking's list of preferred wedding coordinators available upon request.*

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THANK YOU
2026

