

hotel
VIKING
NEWPORT EST 1926

2019 BANQUET MENUS

NEWPORT, RHODE ISLAND



BREAKFAST

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

THE BELLEVUE BUFFET 32 / person

Assorted Muffins, Bagels, Croissants, and House-made Breakfast Breads with Fruit Preserves, Cream Cheese and Whipped Butter
Seasonal Fruit
Fluffy Scrambled Eggs with your choice of three of the following toppings:
Aged Cheddar Cheese, Swiss Cheese, Spinach, Tomato, Chives, Mushrooms or Sweet Peppers
Crispy Apple Smoked Bacon, Breakfast Sausage Links
Your Choice of Home Fried Potatoes or Cajun Style Wedges or Hash Brown Rounds

THE HEALTHY CHOICE BUFFET 34 / person

Assorted Hot Oatmeal with Walnuts, Cinnamon, and Dried Fruit
A Selection of Seasonal Fresh Fruit, Bananas and Assorted Yogurts with House Mix Granola
House-made Breakfast Breads with Fruit Preserves, Whipped Butter, Peanut Butter
Scrambled Eggs with Organic Spinach and Roasted Tomatoes
Chicken Breakfast Sausage

THE NEWPORT CONTINENTAL 24 / person

Assorted Muffins, Bagels, Croissants, and House-made Breakfast Breads with Fruit Preserves, Cream Cheese and Whipped Butter
Seasonal Fruit

THE CLIFF WALK CONTINENTAL 28 / person

Assorted Fruit Yogurt with House Mix Granola
Seasonal Fruit, Bananas & Berries
House-made Breakfast Breads with Fruit Preserves, Whipped Butter and Peanut Butter

BREAKFAST TO-GO (COFFEE NOT INCLUDED) 27 / person

Fresh Fruit Cup, Yogurt, Orange Juice, Granola Bar
Choice of Breakfast Sandwich:
Egg and Cheese on a Brioche Bun OR Egg, Cheese and Breakfast Meat on a House-baked Croissant

INDIVIDUAL BUFFET ADDITIONS

With the Purchase of Any Hot Buffet or Continental

HOT

Breakfast Sandwich- Egg, Cheese and Bacon on a Brioche Bun 6 / person
Breakfast Sandwich- Egg, Cheese and Sausage on a House-baked Croissant 6 / person
Hot Oatmeal with Walnuts, Cinnamon and Dried Fruit (+ 20 guests) 6 / person
Hot Oatmeal Pouches (less than 20 guests) 5 / consumption
Golden Belgian Waffles with Chantilly Cream, Whipped Butter and Syrup 8 / person
Cinnamon French Toast with Syrup 8 / person
Fluffy Plain or Blueberry Buttermilk Pancakes with Maple Syrup 8 / person

EGGS AND OMELETS PREPARED TO ORDER 10 / person

Toppings Include: Cheddar and Swiss Cheese, Mushrooms, Onions, Chives, Sweet Peppers, Tomato, Spinach, Ham, Bacon
CHEF ATTENDANT REQUIRED at \$125 per 30 Guests

Fluffy Scrambled Eggs with Aged Cheese, Chives and Tomato 6 / person
Scrambled Egg Whites with Fresh Herbs 7 / person
Seared Honey Ham Slices 6 / person
Crispy Apple Smoked Bacon *or* Breakfast Sausage Links 6 / person

CHILLED

Individual Fruit Yogurt 4 / consumption
Greek Yogurt 5 / consumption
An Assortment of Cereals and Chilled Milk 4 / person
Individual Fresh Fruit Smoothies 5 / person
Sliced Seasonal Fresh Fruit 8 / person
Assortment of Whole Fruit to include Bananas, Oranges and Apples 5 / consumption
Hard Boiled Eggs (Hot or Cold) 3 / person
Smoked Salmon with Traditional Accompaniments 12 / person

ACCOMPANIMENTS INCLUDE:

Assorted Bagels, Red Onions, Capers, Diced Tomato, Boiled Eggs and Fresh Lemon Zest

***Plated breakfast options available upon request*

GRAB & GO A LA CARTE

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, or selection Of Mighty Leaf Teas	75 / gallon
Flavored Coffee: <i>Choice of French Vanilla Or Hazelnut</i>	85 / gallon
Assorted Soft Drinks, Still and Sparkling Water	5.50 each
Assorted Flavored Sparkling S. Pellegrino Water	6 each
Snapple, Gatorade®, or Red Bull® Energy Drinks	6 each
Unsweetened Iced Tea or Pink Lemonade	12 / pitcher
Bottled Milk, V8 Juice, Tomato Juice	5.50 / each
Infused Water Urn Station: (Apple Cinnamon) (Blueberry & Lavender) (Mint & Orange) (Citrus & Cucumber) (Strawberry & Basil) (Orange, Berry & Rosemary) (Ginger & Pineapple)	15 / urn
We Proudly Serve Pepsi Products. Coke Products Are Available Upon Request	6 each

ADD ON SNACKS

Assorted Nutri-Grain® Cereal Bars	4 each
KIND Bars ®	6 each
Individual Trail Mix	3 each
Individual Bags of Peanuts or Pretzels or Potato Chips	3 each
Assorted Candy Bars	5 each
Bowl of Mixed Nuts	5 / person
Haagen Dazs® Ice Cream Bars	7 each

BAKERY BY THE DOZEN

Assorted Fudge Brownies	60 / dozen
House Made Cookies - Chocolate Chip, Oatmeal Raisin, White	60 / dozen
Chocolate Macadamia, Peanut Butter (By The Dozen)	
Muffins with Fruit Preserves & Butter or Bagels with Cream Cheese	48 / dozen
Assorted Gluten Free Pastries or Cookies (72 hour Pre-Order)	75 / dozen

CLASSIC AFTERNOON TEA - MAXIMUM 80 GUESTS 20 / person

Assorted Scones Served with Lemon Curd, House-made Coffee Cakes, French Truffles and Macaroons, Selection of Mighty Leaf Teas, Freshly Prepared Tea Sandwiches (choice of three):	
Smoked Scottish Salmon with Dill Cream Cheese on Light Rye	
Roasted Ham and Swiss with English Mustard on Honey Wheat	
Toasted Almond Chicken Salad on Pumpnickel Bread	
Mull of Kintyre Cheddar and Heirloom Tomato English	
Cucumber with Greek Yogurt and Watercress	
Roasted Red Pepper and Garlic Hummus	
Upgrade to a Royal Tea to Include House Champagne	10 / person

SPECIALTY THEMED BREAKS

Served for a maximum of 60 minutes

MEDITERRANEAN MARKET 15 / person

Vegetable Crudit  and Baked Pita Chips with Assorted Hummus, Babaganoush, Assorted Olives and Imported Feta

MAKE YOUR OWN PARFAIT BAR 13 / person

Plain and Strawberry Yogurt with Sliced Strawberries, Blueberries, Pineapple, Granola, Chocolate Shavings and Almonds

MAKE YOUR OWN TRAIL MIX BAR 13 / person

House-made Mix Granola, Raisins, Mixed Nuts, Assorted Dried Fruit, Coconut and Chocolate Morsels. Served in Bowls with Scoops and Clear Plastic Bags

CHOCOLATE LOVERS 15 / person

Mini Assorted Truffles, House-made Fudge, Assorted Cookies and Chocolate Covered Strawberries

POPCORN MOVIE BREAK 14 / person

Freshly Popped in Room Popcorn Machine with Assorted Shaker Seasonings, Warm Drawn Butter, Popcorn Bags and Assorted Candy Bars

PRETZEL BAR 15 / person

Warm Soft Pretzel Sticks, Pretzel Rods and Pretzel Crisps with Assorted Dips to include Beer Cheese, Chocolate & Honey Mustard

APPLE BREAK 16 / person

Golden Delicious, Granny Smith and Red Delicious Apples Dipped in your choice of Dark Chocolate or Caramel. Toppings to include: Crushed Nuts, Small Candies and Sprinkles. Apple Chips, Apple Tea Bread and your choice of Hot or Chilled Apple Cider

BEN & JERRY'S BREAK - 55 GUEST MINIMUM

Cup & Cone Station 12 / person

Two scoops of Ice Cream, Frozen Yogurt or Sorbet, Served in Cups or Sugar Cones

"Make Your Own" Sundae Bar 17 / person

Two Scoops of Ice Cream, Frozen Yogurt or Sorbet with 6 Dry Topping Choices, Hot Fudge, Hot Caramel and Fresh Whipped Cream

Banana Split Station 19 / person

Three Scoop Banana Splits of Ice Cream, Frozen Yogurt or Sorbet with 6 Dry Topping Choices, Hot Fudge, Hot Caramel and Fresh Whipped Cream

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LUNCH BUFFET SELECTIONS

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

Lunch Buffets For Groups Fewer Than 20 Guests Are Subject To An Additional \$6 Per Person Charge

BAJA BUFFET

44 / person

Avocado Salad with Pickled Bell Peppers, Cilantro, Diced Tomatoes & Paprika
Tortilla Bowl Salad to Include Your Choice of the following: Braised Black Beans, Freshly Chopped Lettuce, Diced Tomatoes, Diced Mangos, Queso Fresco Cheese, Red Onions, Organic Corn and Cilantro Honey Vinaigrette
Build Your Own Organic Soft Corn Tortilla: Mole Marinated Pulled Chicken and Seared Cod, Chipotle Salsa, Spicy Tomatillo Salsa, Crumbled Mexican Cheese
House Refried Beans and a Medley of Seasonal Roasted Vegetables over Herbed Rice
Tres Leches Cake with Dark Caramel

OCEAN DRIVE

44 / person

Choice of: New England Clam Chowder or Lobster Bisque (GF)
Freshly Tossed Garden Greens with Heirloom Tomatoes and a Dark Balsamic Vinaigrette (GF)
Fresh Lobster on Brioche Bread
Grilled, Marinated Chicken Breast (GF)
Seared Scallops with Marble Potatoes in a Citrus Beurre Blanc (GF)
Stuffed Clams
Medley of Roasted Seasonal Vegetables, Herbed Oil
Add on: Sliced Bistro Steak with a Veal Demi Glaze \$8 per person
Assorted House-Made Desserts

MIDDLETOWN MARKET

43 / person

Choice of: Carrot Ginger Soup (GF) (V), or Tomato Bean Stew with Kale (GF) (V)
Mixed Green Salad with Radishes, Apples, Shaved Parmesan and a Dijon Dressing
Grilled Vegetable Platter Drizzled with Aged Balsamic (GF)
Fresh Atlantic Salmon with Sundried Tomato and Caper Butter (GF)
Grilled Marinated Chicken Breast (GF) & Baked Sweet Potatoes (GF)
Individual Seasonal Fruit Topped with Pineapple and Coconut Mousse (GF) (V)

PRANZO IN ITALIA

42 / person

Fire-Roasted Imported Tomato and Basil Soup (GF) (V)
Vine-Ripe Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar and Extra Virgin Olive Oil (GF)
Arugula, Walnuts and Roasted Beet Salad, Caprino Cheese with a Dark Balsamic Dressing (GF)
Panko Crusted Chicken Frisee' and Cherry Tomato Salad
Roasted Eggplant with Pine Nuts and Pecorino Cheese (GF)
Rigatoni Pasta, Braised Sausage and Mushroom Sauce, Grana Padano Cheese
Classic Tiramisu

***Plated lunch options available upon request*

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DELI LUNCH SELECTIONS

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

EAST COAST DELI

40 / person

New England Clam Chowder
Yukon Gold Potato Salad (GF)
Harvest Greens Salad with Dijon Vinaigrette 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
Avocado Spinach Wrap with Roasted Tomatoes, Mozzarella Cheese, Harvest Greens
Individual Bags of Cape Cod Potato Chips
Assorted House-Made Desserts

TRIO

40 / person

Choice of: Seasonal Vegetable Bisque (GF) or Fire-Roasted Imported Tomato and Basil Soup (GF) (V)
Classic Caesar Salad with Herbed Croutons, Parmesan & Traditional Dressing
Grain Salad of Farro, Roasted Peppers, Dried Cranberries, Black Olives, Fresh Thyme with Lemon Mint Citronette
Peppered Roast Beef, Monterey Jack Cheese, Horseradish Mayonnaise, Baby Spinach on Multi Grain Bread
Roasted Eggplant, Hummus, BBQ Carrots on Focaccia Bread (V)
Classic Grilled Chicken Salad with Mixed Greens on White Bread
Assorted House-Made Desserts

***Gluten Free Bread Available Upon Request at an additional charge*

LUNCH TO-GO (COFFEE NOT INCLUDED)

37 / person

All Boxed Lunches Include an Individual Bag of Potato Chips, a Cookie, Whole Fresh Fruit, Bottle of Water and Plastic-Ware

SANDWICH OPTIONS *Choice of three:*

Roasted Fresh Turkey and Swiss with Cranberry Mayonnaise on Herb Focaccia Bread
Classic Tuna Sandwich with Tomatoes and Mixed Greens on a Flaky Croissant
Avocado Spinach Wrap with Roasted Tomatoes, Mozzarella Cheese, Harvest Greens
Peppered Roast Beef, Monterey Jack Cheese, Horseradish Mayonnaise, Baby Spinach on Multi Grain Bread
Roasted Eggplant, Hummus, BBQ Carrots on Focaccia Bread (V)
Classic Grilled Chicken Salad with Mixed Greens on White Bread

HORS D'OEUVRES RECEPTION

Our Hors D'Oeuvres Package Includes Butler Passed Service.

Three Pieces **\$17** / person *OR* Four Pieces **\$22.50** / person *OR* Five Pieces **\$28** / person

CHILLED

Smoked Salmon Mousse on a Dark Rye Crostino
Sesame Crusted Tuna with Seaweed Salad on a Crispy Wonton
Mini Cones with Lobster Salad
Chilled Balsamic Marinated Shrimp Wrapped in Prosciutto (GF)
Fig and Mascarpone Cheese Filo Shell
Fresh Mint Marinated Watermelon and Feta (GF)
Sea Scallop Ceviche with Orange and Fennel (GF)
Bloody Mary Shooters with Local Oysters (GF)
Mini One Bite Chilled Crab Tacos with Slaw and Smoked Crema (GF)
Artichoke and Fresh Mozzarella Skewer, Drizzled with Balsamic Glaze (GF)

HOT

Grilled Truffle Polenta with Mushroom "Ragout" (GF)
Lollipop Lamb Chops with Raspberry-Balsamic (GF)
Seared Bay Scallop with a Spicy Mango Relish (GF)
Mini Crab Cakes with Fresh Bell Pepper Relish
Pork Belly and Smoked Golden Apple Hoisin Skewer
Vegetable Spring Rolls with Sweet Chili Sauce
Spanakopita Wrapped in Phyllo with Spinach and Feta Cheese
Clam Cake and Chowder Shooter
Mini Arancino with Parmesan Crema
Steak and Gouda Cheese Sliders, Tomato Relish
Brown Mushroom Cap with Shrimp and Parmesan Crust
Fried Chicken Bite with Smoked Chipotle

DISPLAYS

Assorted Domestic and Imported Cheeses with French Bread and Gourmet Crackers	12 / person
Seasonal Vegetable Crudités with Assorted Dips to Include: Blue Cheese, Ranch and Minted Tzatziki	12 / person
Baked Brie En Croute with a Raspberry Chutney and Sliced French Bread (25 guests)	75 / wheel
Mediterranean Display of Hummus, Baba Ganoush, Grilled Artichokes, Tabbouleh, Roasted Peppers, and Grilled Pita	14 / person
Assorted Sashimi	72 / dozen
Classic Antipasto Display with a Selection of Cured Meats including Genoa Salami, Prosciutto, Mortadella and Sweet Capicola,	14 / person
Imported Cheeses and Cured Olives	

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STATIONS

BRUSCHETTA STATION 13 / 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 / person

Mixed Greens, Pear Tomatoes, Cucumbers, White Balsamic Vinaigrette
Arugula, Toasted Organic Seeds, Soy Beans, Beets with Dijon Mustard Dressing
Fresh Romaine, Croutons and Grated Parmesan with Traditional Dressing
Baby Spinach, Candied Walnuts and Dried Cranberry with Raspberry Vinaigrette
Rolls and Butter

THE AQUIDNECK ISLAND RAW BAR (BY THE DOZEN)

Iced Jumbo Shrimp Cocktail	52 / dozen
Local Oysters on the Half Shell	48 / dozen
Littleneck Clams	40 / dozen

Served with Cocktail Sauce, Fresh Horseradish, Tabasco® and Fresh Cut Lemons

RHODE ISLAND SPECIALTY STATION 20 / person

New England Clam Chowder Shooters
Chorizo Stuffies with Lemon Herb Butter
Rhode Island Crab Cakes with Remoulade sauce
Green & Red Pepper Clam Cake with Herbed Crème Fresh
Served with Tabasco® and Fresh Cut Lemons

PASTA STATION 17 / person

CHEF ATTENDANT REQUIRED at \$125 per 30 guests
Pastas Cooked to Order:
Penne, Rigatoni, Orecchiette and Tortellini, Served with Parmesan Cream Sauce,
Tomato/Basil Sauce, and Basil Pesto.
Italian Sausage, Sun-Dried Tomatoes, Black Olives, Artichokes, Mushrooms, Roasted
Red Peppers, Asparagus and Fresh Basil
Garlic Bread and Parmesan Cheese

ADDITIONS:
Shrimp 6 / person
Grilled Chicken Breast 3 / person

STIR FRY STATION 18 / person

CHEF ATTENDANT REQUIRED at \$125 per 30 guests
Array of Toppings to Include: Snow Peas, Bean Sprouts, Broccoli, Peppers, Carrots, Ginger,
Baby Corn, Chicken, Beef, Shrimp, Toasted Cashews, Ground Peanuts, Soy Sauce, Mongolian
Sauce, Green Curry and Fried Rice

PULLED PORK OR BEEF SLIDER STATION 14 / person

CHEF ATTENDANT REQUIRED at \$125 per 50 guests
Slow Roasted B.B.Q. Pulled Pork, or Pulled Beef Short Ribs
Accompanied by Cole Slaw, Blue Cheese Crumbles, Salsa, Pickled Red Onions and
Guacamole. Fresh Buns & House French Fries

CARVING STATIONS

Each Station is accompanied by Freshly Baked Rolls.
CHEF ATTENDANT REQUIRED at \$125 per 50 Guests

OVEN-ROASTED TURKEY BREAST (GF)

Brandy-Cherry Sauce \$300 each serves 20 guests

PRIME BEEF TENDERLOIN (GF)

Béarnaise Sauce and a Demi-Glaze \$430 each serves 15 guests

SALT BAKED SALMON

Lemon Clarified Butter, Herb Pesto \$99 each serves 10 guests

HONEY GLAZED VIRGINIA HAM (GF)

Whole Grain Mustard, Apple Chutney \$375 each serves 35 guests

SLOW COOKED PRIME RIB OF BEEF (GF)

Horseradish Cream, Jus Reduction \$440 each serves 25 guests

BELLEVUE AVENUE PASTRY TABLE 15 / person

Chef's Selection of Viennese, French Mini Pastries,
Cannoli's, Assorted House-Made Cheese Cakes and
Chocolate Truffles Regular Coffee, Decaf Coffee and
Assorted Hot Teas

BUFFET DINNER

Includes Regular Coffee, Decaf Coffee and Assorted Hot Teas, Assorted Rolls with Butter
Dinner buffets for groups fewer than 30 guests are subject to an additional \$10 per person charge

ITALIAN DINNER

69 / person

Roasted Creamy Cauliflower Soup (GF)
Baby Romaine Lettuce, Focaccia Croutons, Grana Padano Shaved Cheese, Creamy Anchovy Dressing
Wild Mushroom Ravioli, Smoked Pork Guanciale, Sage Butter
Pasta with Basil and Tomato Sauce, Shaved Pecorino Romano cheese
Roasted Chicken Thighs Cacciatore Style (GF)
Grilled Swordfish, Cherry Tomato and Fennel Sauce, Taggiasca Black Olives, Marjoram Oil (GF)
NY Strip with Rainbow Chards and Roasted Miniature Potatoes, Barolo Wine Reduction
Tiramisu and Sicilian Cassata

NEWPORT CLIFFS

70 / person

Crab and Corn Chowder
Grilled Hearts of Romaine Salad with Roasted Peppers, Herb Croutons and Dijon Vinaigrette
Baby Mixed Greens with Dried Pears, Roquefort Cheese and Dark Balsamic Vinaigrette (GF)
Grilled Flank Steak with Wild Mushroom Demi-Glace
Lobster Mac and Cheese
Apricot Glazed Grilled Chicken
Squash Ravioli with Olive Oil, Garlic and Broccoli Parmesan Cheese
Baked Potato with Herbs and Crème Fresh
Tarragon Buttered Baby Carrots
Assorted House-Made Desserts

CLASSIC AMERICAN FARE

69 / person

Mixed Green Salad with Pear Tomatoes, Cucumbers and
Dark Balsamic Vinaigrette (GF)
Grilled Vegetables with Balsamic Syrup and Basil Oil
Herb-Roasted Chicken
Seared Jumbo Scallops with Lemon Cream, Leeks and Tarragon (GF)
Sirloin of Beef with Caramelized Onions (GF)
New Potatoes
Vegetable and Herb Rice (GF) (V)
Asparagus, Baby Carrots and Broccoli (GF) (V)
Assorted House-Made Desserts

THE NEW ENGLAND CLAM BOIL (20 GUEST MINIMUM)

95 / person

New England Clam Chowder
Mixed Greens with Pear Tomatoes, Cucumbers and Dark Balsamic Vinaigrette (GF)
Steamed 1 ¼ lb. Whole Maine Lobsters (1 per person)
Littleneck Clams & Mussels in a Garlic White Wine Broth
Grilled Chicken with Rosemary Red Bliss Potatoes (GF)
Squash Ravioli with Olive Oil, Garlic and Broccoli Parmesan Cheese
Corn on the Cob
Freshly Baked Cornbread
Drawn Butter and Lemons
Sliced Watermelon and Apple Cobbler with Vanilla Ice Cream

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THE VIKING PLATED DINNER

Includes Regular Coffee, Decaf Coffee and Assorted Hot Teas, Assorted Rolls with Butter for the Table.

Choice of Soup or Salad, Entrée and Dessert.

SOUP OR SALAD

Choice of One- To include both soup and salad, \$7 additional / person

New England Clam Chowder

Classic Lobster Bisque, Brandy Reduction

Seasonal Vegetable Bisque, Chive Oil (GF) (V)

Mixed Greens with Tomatoes, Cucumbers, Shaved Carrots and a Dark Balsamic Vinaigrette (GF) (V)

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

Organic Wild Arugula Salad with Baby Beets, Toasted Almonds, Goat Cheese and Lemon Mint Citronette (GF)

Organic Baby Spinach Leaves, Candied Walnuts, Pickled Shallots, Dijon Vinaigrette (GF)

APPETIZER

Choice of One additional \$11 / person

Roasted Squash, Pearl Farro and Edamame, Grilled Shrimp

Seasonal Vegetable Terrine, Hazelnut, Focaccia Cracker

Beef Tartare, Quail Egg, Truffle Scented Crème Fraiche, Pepperpress (GF)

Poached Lobster Salad, Black Olives, Radicchio, Fennel (GF)

ENTRÉES

Choose up to Three

**Chef's Favorites*

Petit Filet and Stuffed Lobster Tail – Creamy Rainbow Potatoes and Asparagus (GF) 75 / person

Petit Filet and Shrimp –Golden Mashed Potatoes, Asparagus, and Tarragon Butter* (GF) 67 / person

Cider Glazed Chicken with Seared Salmon –Golden Mashed Potatoes, Roasted Asparagus (GF) 60 / person

Grilled Beef Tenderloin –Golden Mashed Potatoes, Broccolini and a Veal-Port Demi* (GF) 59 / person

Four Seared Jumbo Scallops – Warm Barley Salad, Baby Carrots and Smoked Herb Butter* 59 / person

Roasted Black Cod – Celeriac, Sautéed Spinach and an Olive Tapenade with Lemon Butter (GF) 49 / person

Chicken a la Francaise – Marble Potatoes, Whipped Carrots, Organic Asparagus, Herbed Beurre Blanc 45 / person

Truffle Statler Chicken – Black Truffle Mashed Potato, Sautéed Mushrooms, Butternut Squash, White Truffle & Mushroom Demi Glaze * 46 / person

Pan Seared Salmon – Black Wild Rice with English Peas in House Sweet Ponzu Glaze* 46 / person

Mushroom Layered Terrine – Roasted Pepper with Asparagus, Sweet Basil Pesto, and Squash Demi (GF) 43 / person

Squash and Ricotta Ranoli – Roasted Vegetables in a Tomato Basil Sauce, Shaved Grana Padano Cheese 43 / person

DESSERTS

Assorted House-Made Desserts

****TO OFFER A CHOICE OF ENTREES, THE HIGHEST PRICE PREVAILS****

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IRON CHEF

\$130 PER PERSON

Maximum 80 guests

INCLUDES:

- A Cocktail Reception with Cheese and Crackers and your choice of Three Passed Hors D' Oeuvres
- A Hotel Viking Keepsake Apron for Each Guest
- Our Iron Chef Cooking Competition
- A Three-Course Plated Dinner

EVENT - OUR FOOD AND BEVERAGE MANAGER WILL MC YOUR ENTIRE EVENT AS FOLLOWS:

- Your guests will arrive and mingle for a 30 minute cocktail reception. At the end of the reception, our Iron Chef Culinary MC's will go through introductions, rules & team pairings.
- All teams will break out to their cooking stations equipped with burners, cutting boards, a protein, spices, vegetables and all cooking utensils needed. Within the time allotted by our Hotel Viking judge, each group will have to work together to create one dish with a secret ingredient announced some time during the competition.
- Each team will explain and present the plate to our panel of judges
- Teams will be judged on **Presentation, Creativity, Taste** and **Teamwork**.
- Prizes will be awarded (if provided)
- The team building ends and your group sits down to enjoy a three-course plated dinner prepared by our culinary team

COCKTAIL RECEPTION

Assorted domestic and imported cheeses with french bread and gourmet crackers
Your choice of three passed hors d' oeuvres on page 6.

PLATED DINNER

Please choose your three-course dinner from our Viking Plated Menu on Page 9.

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

BEVERAGE ARRANGEMENTS

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

Please note cash bars do not accept credit cards.

AVAILABLE ON ALL BARS

Premium House Wine, Assortment of Beer, Your selection of Liquor Choice, Soft Drinks, Juices and Bottled Waters

BEER SELECTIONS

Domestic: Bud Light, Michelob Ultra

Boutique/Import: O'Doul's, Sam Adams, Corona, Heineken, Stella Artois, Truly Wild Berry Spiked Seltzer

Gluten Free (On Request Only): Omission IPA

LIQUOR CHOICES

ESSENTIAL:

VODKA: New Amsterdam

GIN: New Amsterdam

BOURBON: Jim Beam White

WHISKEY: Old Overholt Rye

TEQUILA: Sauza Blue

RUM: Cruzan

SCOTCH: Famous Grouse

WINE: Proverb Wine

EXCEPTIONAL:

VODKA: Wheatley

GIN: Plymouth, Tanqueray

BOURBON: Four Roses

WHISKEY: Old Overholt Rye, Jack Daniels, Baileys Irish

whiskey TEQUILA: El Tesoro

RUM: Flor de cana 4yr, Sailor Jerry

SCOTCH: Dewar's White

LIQUOR: Grand Marnier, Kahlua,

WINE: Trincherio Trinity Oaks Wine

EXTRAORDINARY:

VODKA: Tito's, Grey Goose

GIN: Bombay Sapphire, Tanqueray,

BOURBON: Maker's Mark

WHISKEY: Old Overholt Rye, Jack Daniels, Bailey's, Jameson

TEQUILA: Espalon Silver, Patron Silver

RUM: Flor de cana 4yr, Sailor Jerry

SCOTCH: Johnnie Walker Black

LIQUOR: Grand Marnier, Kahlua

WINE: Trincherio Trinity Oaks Wine

HOSTED / CASH COCKTAILS

Exceptional Brands 9 – 9.50 each

Essential Brands 10 – 10.50 each

Extraordinary Brands 12 – 12.50 each

Premium House Wines 9 – 9.50 each

Domestic Beer 6 – 7 each

Boutique or Imported Beer 7 – 8 each

Assorted Sodas and Bottled Waters 5.50 – 6 each

Cordials & Martinis 12 – 12.50 each

BEER & WINE BAR / PRICED PER HOUR

A selection of Domestic and Imported Beer as well as House Wine, Soda and Water.

17 First Hour

9 Each Additional Hour

EXCEPTIONAL BRANDS / PRICED PER HOUR

A selection of Domestic and Imported Beer, Premium House Wine, Soda, Water and our Exceptional Brand Tier:

21 First Hour

10 Each Additional Hour

EXTRAORDINARY BRANDS / PRICED PER HOUR

A selection of Domestic and Imported Beer, Premium House Wine, Soda, Water and our Extraordinary Brand Tier:

25 First Hour

12 Each Additional Hour

Please ask your Conference Services Manager about special pricing for events taking place on our seasonal roof top bar, The Top of Newport or in our restaurant, One Bellevue.

All meeting room, food and beverage, audio visual and related services are subject to applicable taxes (currently 8%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all meeting room, food and beverage, audio visual and related services will be subject to a 24% administrative charge. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 15% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages.

EVENT INFORMATION

FOOD AND BEVERAGE

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 20 guests for lunch and 30 guests for dinner will apply. For guests under this count, an additional fee will apply. The Hotel Viking does not allow any "to-go" containers from any banquet function.

Guarantees: Final attendance must be confirmed (5) five business days in advance, or the expected number will be used. This number is not subject to a reduction.

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.

Alcoholic beverages will not be sold after 12:45 AM.

Alcoholic beverages will not be sold before 9:00 AM.

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.

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 audiovisual needs for your event.

Chuck Spaulding

401-848-4876

spaulding@psav.com

SHIPPING AND RECEIVING

Please speak with your Event Planning Manager about shipping items to/from the Hotel as we have specific guidelines and pick-up/drop off requirements.

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.