

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.*

HOTEL VIKING

Newport

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 ORGANIC

Vegetable Crudités
Blue Cheese, Ranch Dips, Minted tzatziki
\$8 / person

MEDITERRANEAN DISPLAY

Hummus, Baba Ganoush, Grilled Artichokes, Tabbouleh,
Roasted Peppers, Grilled Pita
\$12 / person

VIKING ANTIPASTO DISPLAY

Selection of Cured Meats including Genoa Salami, Prosciutto, Smoked
speck and Sweet Capicola, cured olives, stuffed sweet peppers
\$12 / person

PASSED HORS D'OEUVRES

CHILLED

Smoked Salmon Mousse on a Dark Rye Crostino
Gazpacho Shooters (GF) (V)
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 on "Pastafrolla" Spoons (GF)
Bloody Mary Shooters With Local Oyster (GF)
Mini One Bite Chilled Crab Tacos With Slaw And Smoked Crema (GF)
Artichoke And Fresh Mozzarella Skewer, Drizzled With Balsamic Glaze (GF)

HOT

Crustless Quiche with Spinach And Swiss (GF)
Grilled Truffle Polenta with Mushroom "Ragout" (GF)
Lollipop Lamb Chops with Raspberry-Balsamic (GF)
Seared Bay Scallop with a Spicy Mango Relish
Mini Crab Cakes with Fresh Bell Pepper Relish
Pork Belly and Smoked Golden Apple Hoisin Skewer (GF)
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
Oyster Thermidor Bite

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COCKTAIL RECEPTION ADDITIONS

THE PRUDENCE ISLAND RAW BAR

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	

SALT BAKED SALMON

Lemon Clarified Butter, Herb Pesto
\$99 each Serves 10 Guests

BRUSCHETTA STATION

\$13 / person

Grilled Rustic Country Breads*

ASSORTED TOPPING TO INCLUDE:

Eggplant Caponata
Tuscan White Bean Puree
Balsamic Marinated
Tomato-Basil Mozzarella

ITALIAN PASTA STATION

\$17 / person

CHEF ATTENDANT REQUIRED at \$125 per 50 guests

Pastas Cooked to Order:

Penne, Rigatoni, Orecchiette and Tortellini

Served with

Parmesan Cream Sauce, Tomato\Basil Sauce, Basil Pesto, and Walnut 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 / person
Grilled Chicken Breast	\$3 / person

CARVING STATION

OVEN ROASTED TURKEY BREAST

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

FILET OF BEEF TENDERLOIN

Béarnaise Sauce and Demi Glaze

HONEY GLAZED VIRGINIA HAM (GF)

Whole Grain Mustard, Apple Chutney
\$375 each serves 40 guests

SLOW COOKED PRIME RIB OF BEEF (GF)

Horseradish Cream, Jus Reduction
\$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)

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)

BURRATA

Soft Mozzarella Wrapped in Prosciutto

Black Olive Pesto, Frisee' Lettuce (GF)

SOUP OR SALAD

(Included in All Packages : Select One)

NEW ENGLAND CLAM CHOWDER

CLASSIC LOBSTER BISQUE, BRANDY REDUCTION

SEASONAL VEGETABLE BISQUE, CHIVE OIL (GF) (V)

MIXED GREENS

Tomatoes, Cucumbers, Shaved Carrots
and White Balsamic Vinaigrette (GF) (V)

CLASSIC CAESAR

Petite Romaine, Herbed Croutons, Grated Parmesan
and Traditional Dressing (GF) (V)

ORGANIC WILD ARUGULA SALAD

Baby Beets, Toasted Almonds, Goat Cheese
and a Citrus Vinaigrette (GF) (V)

ORGANIC BABY SPINACH LEAVES

Candied Walnuts, Pickled Shallots, House Pancetta Vinaigrette (GF) (V)

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ENTRÉES

(Beef Entrees Additional with The Classic Package ~ Select Up to Three)

PETIT FILET AND STUFFED LOBSTER TAIL

ADDITIONAL \$18 PER PERSON

Creamy Rainbow Potatoes and Asparagus (GF)

PETIT FILET AND SHRIMP

Golden Mashed Potatoes, Asparagus and Tarragon Butter (GF)

GRILLED PRIME BEEF TENDERLOIN

Golden Mashed Potatoes, Broccoli and a Veal-Port Demi (GF)

FOUR SEARED JUMBO SCALLOPS

Warm Barley Salad, Baby Carrots and Smoked Herb Butter

NY STRIP STEAK

Sweet Potato Gratin, Glazed Rainbow Carrots and a Balsamic Demi-Glace

GLAZED CHICKEN WITH SEARED SALMON

Golden Mashed Potatoes, Roasted Asparagus (GF)

ROASTED BLACK COD

Celeriac, Sautéed Spinach and an Olive Tapenade with Lemon Butter (GF)

SEARED ATLANTIC SALMON

Black Wild Rice with Snap Peas in House Sweet Ponzu Glaze

HERB STUFFED ROULADE OF CHICKEN

Boursin Mashed Potatoes, Grilled Asparagus and
Tomato Reduction with Marsala Wine

MUSHROOM LAYERED TERRINE

Roasted Pepper, with Asparagus, Sweet Basil Pesto, Squash Demi (GF)

SQUASH AND RICOTTA RAVIOLI

Roasted Vegetables in a Tomato Basil Sauce, Shaved Grana Padano Cheese

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DESSERT

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

DESSERT STATIONS

(Dessert Additions)

BELLEVUE AVENUE PASTRY TABLE

\$18 / PERSON

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

A MULTI-LEVEL DISPLAY OF ASSORTED CAKES, PIES AND CHOCOLATE TRUFFLES

\$10 / PERSON

AFTER HOURS SNACK

CHEESEBURGER SLIDER STATION

Cheeseburger Sliders with Lettuce, Tomato,
Onion, Pickles, Ketchup, Mustard and Mayo

\$8 / PERSON

ASSORTED PIZZAS

Cheese, Vegetable and Pepperoni

\$8 / PERSON

MINI GRILLED CHEESE STATION

Assorted Mini Grilled Cheese Sandwiches

\$5 / PERSON

All of the Above are Served with French Fries

POPCORN BREAK

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

\$10 / 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

BEVERAGES CHARGED PER DRINK

	Hosted / Cash
Call Brands	\$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 / person
Call Brand Bar	\$34 / person
Premium Brand	\$36 / person
Ultra-Premium Brand	\$38 / person

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 Ketel 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 Liqueur, Flavored Liquors: DeKuyper Cordial Line, Cinzano Vermouth, Taylor Port, Red Bull Energy Drink

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.