
EVENT MENU

2022-2023



Newport Marriott

25 America's Cup Avenue, Newport, Rhode Island, USA

14018491000

marriott.com/pvdlw

BREAKFAST

Plated Breakfast

Option 1

Cage free scrambled eggs, triple smoke bacon, breakfast sausage, seasoned potato
\$ 29.00

Option 2

Brioche French toast, mixed berry compote, sweet butter, RI pure maple \$ 27.00

Option 3

Breakfast skillet, mixed cage free scrambled eggs, marble potatoes, bell peppers, black forest ham, Bermuda onions, Grafton Village cheddar, Tito's organic salsa \$ 28.00

Option 4

House made corned beef hash, cage free fried egg, Kerigold butter hollandaise \$ 29.00



Our culinary team uses only the freshest ingredients when preparing your meals. Due to market conditions, menu pricing and items may change without notice

All Breakfast Options Include:

Assorted Chilled Fruit Juices to Include Orange, Cranberry, and Grapefruit, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Taylors of Harrogate® Teas

Breakfast Buffet

New England Buffet

Market cut melons, pineapple, Chobani yogurts, assorted signature cold cereals, bananas, house made granola, cage free scrambled eggs, seasoned breakfast potato, sausage links, triple smoke bacon, muffins, bagels, croissants, tea breads \$ 38.00

The Morning After in Newport

Morning Mind Tonics, infused waters, cold brew iced coffees, chocolate glazed cronuts, cinnamon rolls, scones, blueberry griddle cakes, triple smoke bacon, breakfast skillet, cage free scrambled eggs, ham, peppers, onion, Grafton Village cheddar tots \$ 42.00

Healthy “Wake Up”

Market cut melons, pineapple, strawberries, blueberries, steel cut oatmeal, RI pure maple, golden raisins, Chobani yogurts, house made granola, Zeppy’s bagels, cage free scrambled eggs, Misty Knolls turkey bacon, local chicken apple sausage \$ 39.00

Early Riser

Scrambled cage free egg whites, quinoa “grits”, Tito’s Organic Salsa, Artisanal crusty loaf bread, whipped avocado, fresno pepper hummus, organic pesto, chopped hardboiled egg, mixed heirloom cherry tomatoes, queso fresco \$ 42.00

Continental Breakfast

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Newporter

Market cut fresh fruits, honey dew, cantaloupe, pineapple, assorted muffins, bagels, croissants, tea breads \$ 28.00

Express

Whole fruits, local apple, oranges, bananas, assorted muffins, croissants, tea breads \$ 25.00

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BREAKFAST UPGRADES

Breakfast Sandwiches

Fall River Burrito

Local chorizo, peppers, onions, aged cheddar, salsa, cage free scrambled eggs \$ 10.00

Broken Egg Panini

Artisanal sourdough, cage free fried egg, black forest ham, boggy meadow Swiss, mighty mo sauce \$ 10.00

Egg White Muffin

Whole wheat English muffin, cage free egg whites, baby spinach, heirloom tomato, whipped goat cheese \$ 8.00

Biscuit Egg & Cheese Slider

Fried cage free egg, turkey sausage, smoked Gouda, chimichurri, cheddar chive biscuit \$ 8.00

Breakfast Stations

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Avocado Toast Station

Artisanal crusty loaf bread, whipped avocado, heirloom cherry tomatoes, queso fresco, chopped egg, fresno pepper hummus, organic pesto, chopped triple smoke bacon, toasted almond, rainbow micros \$ 12.00

Belgian Waffles

Made to order, strawberry preserves, maple syrup, Nutella, whipped cream \$ 15.00

Smoked Salmon

House smoked, bagels, capers, chopped egg, Bermuda onion, whipped organic cream cheese \$ 16.00

Omelette Station

Made to Order, fresh tomatoes, green peppers, chopped onions, sliced mushrooms, shredded cheddar cheese and chopped ham \$ 15.00

Breakfast Add-Ons

- Roasted Chicken Apple Sausage \$ 5.00
- Steel Cut Oatmeal \$ 10.00
- House Made Corned Beef Hash \$ 7.00
- Green Kale Smoothie Shooters \$ 6.00
- Quinoa Parfait \$ 6.00
- Chia Seed Pudding Shooters \$ 6.00
- Bacon Wrapped French Toast \$ 6.00
- Lobster Hash, Quail Egg and Sriracha Hollandaise \$ 10.00
- Charred Cauliflower, Fried Egg, Chimichuri \$ 6.00
- Whole Fruit \$ 6.00
- Individual Assorted Chobani Greek Yogurts, Granola \$ 7.00
- Assorted Protein Bars \$ 7.00
- Boston Coffee Cake Company Assorted Crumb Cakes \$ 7.00

*Breakfast Stations require a \$75.00 attendant fee

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COFFEE BREAKS

All Coffee Break Options Include: Assorted soft drinks, iced tea, bottled water, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and Taylors of Harrogate® Teas during the break

Build Your Own Chobani® Yogurt

Dried cranberries, apricots, pineapple, raisins, dried banana, coconut, almonds, chia seeds, toasted pepitas, chocolate chips \$ 19.00

Apple Break

Local apples, cinnamon spiked cider, Grafton village cheddar, house made chips, apple cream cheese dip, apple coffee cake \$ 19.00

Pretzel Break

Salted pretzels, Newport Storm beer cheese dip, stone ground mustard \$ 18.00

Sweet Street

Swedish Fish, Milk Duds, M&M's, assorted candy bars \$ 16.00

Cookie Break

RI Autocrat coffee milk, chocolate chip cookies, brownies, blondies, pistachios, cashews \$ 18.00

Build Your Own Trail Mix

Cashews, pistachios, mixed nuts, raisins, dried cranberries, chocolate chips, M&M, dried apricots, dried coconut, banana chips \$ 18.00

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Farm Stand

Seasonal sliced raw vegetables, hummus, chili lime remoulade \$ 14.00

Chips & Dips

House made chips, green goddess dip, onion dip, Newport Storm cheese dip, buffalo chicken dip \$ 15.00

House-made Cronuts

Dusted with cinnamon and sugar \$ 12.00

Popcorn Break

House made, buttered and truffle parmesan \$ 14.00

Continuous Coffee Break

Unlimited soft drinks, iced tea, bottled water, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and Taylors of Harrogate® Teas | \$27 per person for all day | \$16 for half day

A La Carte

- Seasonal Sliced Fruit \$ 7.00
- Seasonal Whole Fresh Fruit \$ 6.00
- Mini Mixed Berry Shooters with Raspberry Preserves \$ 6.00
- Assorted Granola Bars \$ 6.00
- Assorted Individual Trail Mix \$ 6.00
- Smoked Cajun Peanuts, Candied Aquidneck Honey Cashews \$ 8.00
- M&M Shots \$ 5.00
- Assorted Candy Bars \$ 7.00
- Brownies, Blondies \$ 7.00
- Cookies \$ 7.00
- Chef's Selected New England Cheeses \$ 15.00
- Warm Buffalo Chicken Dip \$ 10.00
- Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Taylors of Harrogate® Tea \$ 8.00

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LUNCH BUFFET

New England Buffet

New England Clam Chowder
Mixed Greens, strawberries, toasted almonds, herb vinaigrette
Mini Lobster Rolls, lemon aioli, celery micros
Slow Cooked Classic Pot Roast, snipped green beans, baby bell peppers
butter whipped mashed potatoes
Herb Crusted Cod, lemon burre blanc
Freshly Baked Assorted Rolls
Chef's Selected Dessert \$ 42.00

Latin

Chicken tortilla soup, chicken, tomatoes, tomatillos, hominy, crispy tortillas
Baby iceberg wedge salad, bell pepper, black beans, manchego, chile lime ranch
Chicken tinga, braised chicken, heirloom tomatoes
Carne asada, garlic-lime marinated thin sliced flank steak
Jasmine rice
Sofrito, Cotija cheese, Sour cream, Guacamole
Warm flour tortillas
Chef's selected dessert \$ 45.00

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Straight from the Chefs

Chicken Noodle Soup, pulled chicken, vegetable broth, ditalini pasta

Chopped Salad Romaine, tomatoes, english cucumbers, carrots, bacon, chopped egg, ham, house ranch

Chef's Country Fried Steak, boneless chicken, buttermilk dredge, sausage gravy Chef Garrett's

Smoked Beef Brisket, Sons of liberty BBQ

Buffalo Chicken Mac & Cheese

RI Maple Glazed Baby Carrots

Cream Cheese Biscuits

Chef's Selected Dessert \$ \$ 48.00

Sandwich Buffet

Chef's Crafted Soup Of The Day

House Salad, mixed greens, tatsoi, cucumbers, carrots, Grape tomatoes, herb vinaigrette

Pasta Salad, gemelli, spring peas, corn, bacon, arugula, ranch dressing

Potato Salad, green beans, onions, arugula, mustard dressing

Roasted Top Round Beef, horseradish crème,

balsamic onions, stilton, arugula, brioche roll

Roasted Turkey Panini, herb mayo, avocado, bacon, tomato, arugula, artisanal sourdough

Vegetable Wrap, ancient grains, millet, quinoa, organic cream cheese, pickled red onion, golden

raisin, kale, whole wheat tortilla

House Made Chips

Dill Pickles

Chef's Selected Dessert \$ \$ 42.00

Italian Buffet

Roasted Tomato Bisque, heirloom tomatoes, herbs, cream

Panzanella Salad, brioche croutons, heirloom tomatoes, charred corn, red onions, cucumbers, mozzarella, arugula, creamy lemon dressing

Chilled Tortellini Salad, artichokes, pepperoncinis, spinach, organic pesto, lemon crème

Balsamic Glazed Chicken, roasted tomatoes, whole milk mozzarella, basil micros

Baked Rigatoni Campagnola, pulled Italian sausage, pomodoro, herbed New England goat cheese, aged provolone

Roasted Season Vegetables

Cheesy Foccacia Bread

Chef's Selected Dessert \$ \$ 42.00

Gourmet Express

Chef's crafted soup of day

Mixed greens, tatsoi, baby iceberg wedges,

Accompanients, carrots, English cucumber, grape tomato, radish sprouts, onions, avocado, chopped egg, crispy garbanzo beans, kalamata olives, aged cheddar, cotija

Kale and Brussel Sprout Salad, shaved kale, toasted almonds, lemon, dijon

Charred corn salad, New England corn, onions, bell peppers, cilantro, lime dressing

Proteins, natural chilled grilled sliced chicken, cajun charred shrimp, sofrito marinated chilled grilled flank steak

Italian seasoned chilled grilled seasonal vegetables

Assorted rolls

assorted dressings, balsamic, herb, house blue cheese

Chef's selected dessert \$ 50.00

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House Deli

Chef's Crafted Soup of the Day

House Salad, mixed greens, tat soi, cucumber,
carrots, grape tomato, herb vinaigrette

Potato Salad, green beans, onion, arugula, mustard
dressing

Natural Pulled Chicken Salad, cranberries, walnuts,
celery, herb mayo

House Roasted Turkey Breast

House Roasted Beef Top Round

Korbut Ham

Assorted Cheeses, aged cheddar, baby swiss,
provolone

Gem lettuce, Sliced tomatoes, Onions

House mayo, Stone ground mustard, Sweet pepper
relish

Selection of Deli Breads & Rolls

House Made Chips

Pickle

Chef's Selected Dessert \$ 44.00

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PLATED LUNCH

Choice of one soup or salad included in entree price

Soups & Salads

- New England Clam Chowder +\$3
- Roasted Tomato Bisque
- Lobster Bisque +\$3
- Rhode Island Chorizo Kale Soup

House Salad

Mixed greens, cucumbers, carrots, grape tomatoes, herb vinaigrette

Caesar Salad

Romaine hearts, shaved parmesan, herb crouton, house caesar dressing

Spinach Salad

Baby spinach, roasted peppers, spiced pecans, cotija cheese, bacon vinaigrette

Baby Kale Salad

Baby kale, quinoa, orange segments, dried cherries, toasted pepitas, pomegranate vinaigrette

Entrees

Choice of three

Long Line Cod

Ritz crumb, myers lemon reduction, Grafton Village cheddar creamed orzo, snipped green beans
\$ 39.00

Murrays Natural Statler

Roasted Statler chicken, ancient grains, quinoa, millet, farro, spiral vegetable, zucchini, summer squash, carrots, RI maple mornay \$ 27.00

Club Sirloin

Flat iron, sofrito marinade, jasmine rice, corn relish, spiced chickpea tomato puree \$ 42.00

Carne Asada

Quick grits, black garlic reduction \$ 38.00

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Atlantic Salmon

Quinoa, Narragansett creamery smoked mozzarella, panko, pomodoro \$ 38.00

Cold Plated Salads

Chicken Caesar Salad

Peruvian marinated chicken, romaine hearts, shaved parmesan, herb croutons, house Caesar dressing \$ 30.00

Flat Iron Wedge

House marinade grilled flat iron steak, baby iceberg, chopped eggs, tear drop tomatoes, triple smoked bacon, onions, house bleu cheese dressing \$ 38.00

Miso Salmon

Miso glazed salmon, spinach, bok choy, carrots, mung beans, peanuts, sesame, fried rice noodle, ginger yuzu dressing \$ 35.00

Shrimp & Baby Greens

Grilled shrimp, baby greens, tat soi, seasonal berries, toasted almonds, New England goat cheese, house creamy herb dressing \$ 35.00

All Lunches Include: Assorted soft drinks, iced tea, bottled water, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and Taylors of Harrogate® Teas

For a choice of pre-determined entrees, the highest price prevails. Maximum selections of three entrées

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BOXED LUNCH

Roasted Top Round Beef

Horseradish crème, balsamic onions, stilton, arugula, brioche roll \$ 40.00

Italian Muffuletta

Sweet pepper relish, olive, garlic, pickles, roasted red pepper, salami, pepperoni, capicola, aged provolone, ciabatta roll \$ 40.00

Roasted Tenderloin

Caramelized onion, roasted tomato, balsamic, smoked Gouda, arugula, ciabatta roll \$ 40.00

Roast Turkey Breast

Cranberry chutney, butter lettuce, applewood bacon, tomato, avocado, baguette \$ 40.00

Vegetable Wrap

Ancient grains, millet, quinoa, organic cream cheese, pickled red onion, golden raisin, kale, whole wheat tortilla \$ 40.00

Peanut Butter Banana Berry Wrap

Peanut butter spread, banana, strawberries, blueberries, greek yogurt, house crafted granola, flour tortilla \$ 40.00

All Boxed Lunches Include: Chef's Pasta salad, individual bag of potato chips, gourmet cookies, fresh whole fruit, choice of soft drinks.

**Boxed lunches are limited to off-property events with a maximum of three (3) sandwiches and are subject to availability.*

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BUFFET DINNER

Memorial Boulevard

New England Clam Chowder
 Field Green Salad, spiced pecans, gorgonzola,
 poached pears, maple herb dressing
 Charred Watermelon Salad, shaved onion, haloumi
 cheese, balsamic reduction
 Braised Short Ribs, Newport Storm Beer jus
 Atlantic Salmon, lemon preserve reduction, roasted
 cedar plank
 Statler Chicken, BBQ bacon jam, roasted fingerling
 potato
 Chef's Selected Vegetable
 Assorted Dinner Rolls
 Mini Boston Cream Pies
 Chef's Selected Dessert \$ \$ 78.00

Bellevue Ave

Lobster bisque, lobster stock, sherry, cream, knuckle
 claw meat
 Chopped Salad, romaine, bacon, onion, tomatoes,
 chopped egg, bacon, blue cheese crumbles, herb
 dressing
 Charred Corn Salad, onion, bell pepper, cilantro, lime
 aioli
 Toasted Orzo salad, tomato, arugula, Kalamata olive,
 feta, Greek dressing
 Beef Chateau, red wine reduction
 Seared Statler Chicken, wild mushrooms moray
 Long Line Cod, basil gremolata
 Fried Potato Confit
 Roasted Beets, Baby Carrot, Pearl Onions
 Assorted Dinner Rolls
 Chef's Selected Dessert \$ \$ 80.00

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Ocean Drive

Lobster Florentine, knuckle claw lobster meat, spinach, mushrooms, sherry, herbs, cream
Kale Salad, dried cranberries, toasted almonds, honey poppy dressing
Orecchiette Pasta Salad, fried prosciutto, arugula, snap peas, herb dressing
Adobo Marinated Grilled Shrimp
Potato Crusted Halibut, preserved lemon tomato relish
Smoked Grass Fed NY Strip, horseradish cream, pickled shallot
Grilled Pork Chops, caramelized onion apple chutney
Potato Gratin, Yukon potato, aged cheddar
Roasted Asparagus, tomato, baby carrot & sunburst squash
Assorted Dinner Rolls
Chef's Selected Dessert \$ \$ 95.00

Long Wharf Lobster Boil

NE Clam Chowder
Green Salad, tomato, cucumber, carrots, honey thyme dressing
Coleslaw, cabbage, carrots, dried cranberries, toasted walnuts, honey poppy dressing
Little Neck Clams, chorizo, garlic, white wine
Boneless Grilled BBQ Chicken
Steamed Lobsters, drawn butter, red bliss roasted potatoes
Buttered Corn on Cob
Cornbread Cheddar
Chive Biscuits
Sliced Watermelon
Pound Cake, sugared mixed berries, Chantilly cream \$ 85.00

Patriot Nation

Buffalo Chicken Chowder, chicken, onions, carrots, celery, cream, hot sauce
Caesar Salad, romaine, shaved parmesan, croutons, Caesar dressing, coleslaw
House Smoked BBQ Pulled Pork Chorizo Flat Bread, onions, banana peppers
Classic Cheese Flat Bread, house sauce, whole milk mozzarella
Fried Chicken Wings with BBQ, buffalo, ranch, blue cheese dressing
Carrot sticks, Celery sticks
Classic Mac & Cheese, elbow macaroni, American and Cheddar cheese blend
Loaded Tater Tots, bacon, cheddar, beer cheese sauce, chives, sour cream
Buttered Corn on Cob
Cheddar Chive Biscuits
Novelty Ice Cream Bars \$ \$ \$ 65.00

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Enhancements

- Grass Fed Grilled NY Strip Steak \$ 18.00
- 1 1/2 lb Lobsters | Market Price
- Chef's Selected Vegetarian Pasta \$ 9.00

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PLATED DINNER

Choice of one soup or salad included in entrée price

Soups & Salads

- New England clam chowder +\$3
- Smoked Chicken corn chowder
- Lobster Bisque +\$3
- Rhode Island Chorizo Kale soup

Caesar Salad

Romaine hearts, shaved parmesan, herb crouton, house caesar dressing

Baby Kale Salad

Baby kale, quinoa, orange segments, dried cherries, toasted pepitas, pomegranate vinaigrette

House Salad

Mixed baby greens, tat soi, tomato, carrot, English cucumber, balsamic vinaigrette

Spinach Salad

Baby spinach, roasted peppers, spiced pecans, cotija cheese, bacon vinaigrette

Arugula & Baby Fraise

Arugula, fraise, dried apples, golden raisins, dried cranberries, spiced pecans, gorgonzola, honey yogurt dressing

Appetizers

Crab Croquette

Jumbo lump crab, panko breading, bacon tarter, maple drizzle \$ 14.00

Chilled Shrimp & Lobster Tail

Chilled cocktail shrimp, lobster tail, spicy remoulade, charred lemon preserve \$ 20.00

Tuna Poke

Ahi tuna, seaweed salad, ginger carrot emulsion, fried rice noodle \$ 15.00

Braised Short Rib

Quick grits, black garlic reduction \$ 12.00

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Quinoa Arancini

Quinoa, Narragansett creamery smoked mozzarella, panko, pomodoro \$ 11.00

Plated Entrées

Choice of three

Grilled Filet

Twice baked loaded potatoes, spiral squash, foie infused hollandaise \$ 80.00

Braised Beef Short Ribs

Barley risotto, baby rainbow carrot, forest shroom demi-glace \$ 65.00

Smoked Atlantic Salmon

Farro, braised rainbow chard, chimichuri \$ 54.00

Tomato Pesto Tortellini

Baby heirloom tomatoes, broccoli, spring peas, organic pesto, cheese filled tortellini \$ 42.00

Strauss Farms NY Strip

Smashed cauliflower, sweet & sour brussel sprouts, demi-glace \$ 70.00

Long Line Cod

Pretzel crusted, preserved lemon orzo, roasted broccoli, mornay sauce \$ 58.00

Rosemary Roasted Chicken

Grafton cheddar mashed potatoes, roasted green beans, lemon mornay \$ 50.00

Forest Mushroom Tart

Wild mushrooms, Narragansett creamery smoked mozzarella, chef's selected vegetables \$ 42.00

Plated Dessert

Choice of one

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Chocolate Trio Cake

Dark, milk & white chocolate with mousse layers

Classic Vanilla Cheesecake

Cream cheese, vanilla, berry compote

Salted Caramel Tart

Sea salt caramel, chocolate ganache in chocolate tart shell

Fruit Crumble Tart

Seasonal fruit compote in vanilla tart shell with crunch crumb topping

Red Velvet Cake

Layered red velvet cake, filled & frosted with cream cheese icing

Boston Cream Pie

Classic Boston Creme cake brushed with rum syrup, filled with vanilla pastry cream and topped with chocolate ganache

Seasonal Crème Brûlée

Vanilla crème brûlée

Key Lime Graham Tart

Graham cracker tart shell, key lime curd with whipped cream and toasted coconut

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HORS D'OEUVRES

Passed Hors D'Oeuvres

Tomato & Mozzarella

On amusette spoon \$ 6.00

Fried Cauliflower

Sweet chili glaze \$ 6.00

Charred Brussel Sprouts

Aquidneck island honey, bacon jam \$ 6.00

Wild Mushroom Truffle Arancini

Wild mushroom, aborio rice, mozzarella,
truffle oil, panko, lightly fried \$ 6.00

Stuffed Mushrooms

Herbs, garlic, parmesan \$ 6.00

Fried Artichokes

Panko, parmesan, goat cheese \$ 6.00

Vegetable Spring Roll

Tamari \$ 6.00

Edamame Pot Sticker

Edamame, nappa cabbage, shoepeg corn \$
6.00



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Chicken Lemon Grass Pot Sticker

Chicken, lemon grass, corn \$ 6.00

Mini Crab Cakes

Maryland crab, remoulade sauce \$ 6.00

Braised Short Rib

Cheddar mashed cup \$ 6.00

Scallop & Bacon

Maple bourbon glaze \$ 6.00

BBQ Pulled Pork Taco

BBQ pulled pork, cilantro cream coleslaw \$ 6.00

Caesar Deviled Eggs

Caesar dressing, shaved parmesan, bread shards \$ 6.00

Beef Bourguignon

Braised beef, red wine, mushroom duxelle, puff pastry \$ 6.00

Sesame Seared Ahi tuna

Tamari, yuzu, seaweed salad \$ 6.00

Coconut Shrimp

Sweetened coconut, panko, sweet chili \$ 6.00

Small Plates

Braised Short Rib

Cauliflower mashed, salsa verde \$ 15.00

Scallop Wrapped in Bacon

Thick cut triple smoke bacon, potato puree, maple bourbon glaze \$ 15.00

Shrimp Po-Boy

Cajun battered fried shrimp, iceberg, tomato, chili-lime ranch, grilled brioche finger roll \$ 14.00

Ahi Tuna, Sesame

Ginger carrot puree, tamari, sea weed salad \$ 16.00

Lobster Roll

Fresh local shucked lobster, lemon mayo, grilled brioche finger roll, micro celery \$ 15.00

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Display Stations

Taco Station

Garlic lime marinated chicken, garlic lime marinated beef, grilled onions, peppers, pico, guacamole, black beans, charred corn, cotija cheese, shredded iceberg, sour cream \$ 20.00

Mac & Cheese Station

Ditalini pasta, classic cheese sauce, toasted breads crumbs, chicken, chorizo, bacon, shrimp, roasted tomato, broccoli, spinach, bell peppers, caramelized onions \$ 20.00

International & Domestic Cheese Display

Cave aged cheddar, baby swiss, manchego, flavored honey & fruit compote \$ 16.00

Chips & Dips

House made chips, pita chips, onion dip, garlic hummus, preserved lemon aioli, beer cheese dip \$ 15.00

Build Your Own Nachos

Tito's local organic tortilla chips, Tito's organic salsa, beer cheese sauce, diced tomatoes, sliced olives, black beans, onions, bacon, chili-lime marinated chicken, ground sirloin, cave aged cheddar, jalapenos, sour cream, guacamole \$ 15.00

Antipasto Display I

Provolone, whole milk mozzarella, prosciutto, capicola, salami, roma tomato, olives, artichokes, marinated mushrooms \$ 18.00

Farm Fresh Vegetable Display

Carrots, asparagus, zucchini, cauliflower, broccolini, Ranch, garlic hummus \$ 16.00

Flat Bread Pizzas

Margherita, roma tomato & whole milk mozzarella | Basil chorizo, ground chorizo, banana peppers, onions, & balsamic reduction | BBQ chicken, house BBQ & Grafton village cheddar \$ 17.00

Action Stations

Jumbo Lobster Cakes

Local lobster, peppers, Myers lemon crème fraiche \$ 18.00

Fair Style Mexican Street Corn

Traditional, house mayonnaise, cajun seasoning, cotija cheese, Italian, garlic oil, basil, romano cheese, sour cream ranch, classic crushed Doritos \$ 15.00

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R.I. Locals

Classic fried Rhode Island dough boys, cinnamon sugar dusted, Classic Rhode Island Autocrat coffee milk \$ 16.00

Carving Stations

Smoked Grass Fed Prime Sirloin

Grain mustard, horseradish cream, hinged rolls \$ 23.00

Stuffed Roasted Pork Loin

Chorizo, arugula, smoked gouda, Cajun demi, hard rolls \$ 17.00

Misty Knolls Fried Turkey

Cornbread stuffing, cranberry jam, turkey jus, cheddar chive biscuits \$ 19.00

Brandt Farms Herb Roasted Prime Rib

Pickled shallot, black garlic demi, hinged rolls \$ 15.00

Display & carving stations do not include \$75 attendant fee

Raw Bar

- Iced Jumbo Shrimp \$ 6.00
- Little Neck Clams on the Half Shell \$ 5.00
- Oysters on the Half Shell \$ 5.00

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All Raw Bar items are priced per piece.

All Raw Bar items are served with cocktail sauce, remoulade, horseradish, Tabasco® and lemon

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BEVERAGE SERVICE

Call Spirits

- Absolute Vodka
- Absolute Citron Vodka
- Tanqueray Gin
- Captain Morgan Original Spiced Rum
- Bacardi Superior Rum
- Jose Cuervo Silver
- Dewar's Redemption
- High Rye Bourbon
- Canadian Club
- Jack Daniel's
- Courvoisier VS

Premium Spirits

- Grey Goose Vodka Grey
- Goose Le Citron
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Mount Gay Eclipse Rum
- Don Julio Blanco Tequila
- Johnnie Walker Black
- Knob Creek Bourbon
- Crown Royal Whiskey
- Jack Daniel's Hennessy Privilege VSOP

Cordials

- DiSaronno Amaretto B & B
- Baileys Irish Cream
- Courvoisier VS Frangelico
- Grand Marnier
- Kahlua
- Romana Sambuca

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Local & Craft Beer

- Whalers Rise Grey Sail
- Little Sister IPA
- Local Rotation Selection

Domestic Beer

- Budweiser
- Bud Light
- Stella Artois
- Truly Wildberry

Call Wines

- CK Mondavi
Chardonnay
- CK Mondavi Pinot Grigio
- CK Mondavi Cabernet
- CK Mondavi Merlot
- Sirena de Mare Rosé

Premium Wines

- Folie a Duex
Chardonnay
- Pighin Pinot Grigio
- Vin 21 Sauv Blanc
- Alamos Malbec
- Line 39 Pinot Noir
- Estancia Cabernet

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OPEN & HOST BAR

Call Brand

\$24.00 per person

\$12.00 per person each additional hour

Call Brands - Price Per Drink

Mixed - \$12

On the Rocks - \$13

Martini -\$14

Domestic Beer - \$7

Local, Imported & Craft Beer - \$8

House Wine - \$10

Premium Wine - \$12

Soft Drink/Water -\$5 Cordial - 13

Premium Brands

\$26.00 per person

\$14.00 per person each additional hour

Premium Brands - Price Per Drink

Mixed - \$13

On the Rocks - \$14

Martini -\$15

Domestic Beer - \$7

Local, Imported & Craft Beer - \$8

House Wine - \$10

Premium Wine - \$12

Soft Drink/Water -\$5

Cordial - \$14

Beer & Wine

\$19.00 per person

\$9.00 per person each additional hour

Drink Tickets

Beer & Wine - \$11 per ticket

Bartender Fee

\$100 per Bartender for Maximum of 4 Hours

Maximum of 75 people per Bar

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WINES

White Wine

- Chateau Ste. Michelle, Riesling, WA \$ 38.00
- Kim Crawford, Sauvignon Blanc, NZ \$ 55.00
- Pighin, Pinot Grigio IT \$ 50.00
- St. Supery, Sauvignon Blanc, CA \$ 55.00
- Folie a Duex, Chardonnay CA \$ 42.00
- Sonoma Cutrer, Chardonnay , CA \$ 58.00

Champagne & Sparkling Wine

- Veuve Clicquot Brut, FR \$ 160.00
- Moet & Chandon “Imperial”, FR \$ 150.00
- Mumm Napa “Brut Prestige” CA \$ 55.00
- Mionetto, Prosecco, IT \$ 50.00
- Segura Viudas “Aria” Brut ES \$ 45.00

Red Wine

- Line 39, Pinot Noir , CA \$ 46.00
- J. Lohr Estates, Merlot, CA \$ 52.00
- St. Francis Vineyards, Merlot, CA \$ 58.00
- Alamos, Malbec, Argentina \$ 46.00
- Columbia Crest H3, WA \$ 54.00
- Ferrari-Carano, Cabernet Sauvignon, CA \$ 94.00
- Jordan Vineyard & Winery, Cabernet Sauvignon, CAI \$ 140.00



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EVENT TECHNOLOGY

Equipment Packages

Projection Support Package

Includes: Up to 8' Tripod or Drop Down Screen, Skirted Projection Cart and Extension Cord with Power Strip \$ 175.00

Computer Data Display

Includes: XGA LCD Projector Up to 4000 lumens, Up to 8' Tripod or Drop Down Screen, Skirted Projection Cart and Extension Cord with Power Strip \$ 500.00

Portable Sound

Includes: 4 Mic / 4 Line Input Audio Mixer, (2) Powered Speakers, Wired Microphone and Appropriate Cabling \$ 300.00

Enhanced Portable Sound

Includes: 8 Mic / 2 Line Input Audio Mixer, (4) Powered Speakers, Wired Microphone and Appropriate Cabling \$ 500.00

Equipment A La Carte

Projection Screens

- Tripod / Drop Down (Up to 8') \$ 75.00
- 7' x 12' Fast Fold Screen \$ 275.00

Electrical

- Power Strip with Extension Cord \$ 25.00
- 50 Amp Single Phase Connection / Spider Box \$ 175.00
- 100 Amp Three Phase Connection / *One Time Fee *
- Client Supplies Feed Cable \$ 700.00

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Audio Hardware

- Wireless Lavalier Microphone \$ 180.00
- Wireless Handheld Microphone \$ 180.00
- Wired Podium Condenser Microphone \$ 70.00
- Wired Handheld / Table Top Microphone \$ 70.00
- 4 Mic / 4 Line Input Mixer \$ 95.00
- 8 Mic / 2 Line Input Mixer \$ 105.00
- 16-Channel Mixer \$ 185.00
- M3 Recorder with SD Card \$ 125.00
- 10" Powered Speaker \$ 70.00
- 15" Powered Speaker \$ 90.00
- JBL Powered Laptop Speaker (Pair) \$ 35.00

Lighting

- Ballroom Custom Gobo \$ 200.00
- Atrium Custom Gobo with 10' Truss Mount \$ 250.00
- Ballroom String Lighting (6-30' runs) \$ 500.00
- Ballroom String Lighting (6-60' runs) \$ 1,000.00

Connectivity

Connectivity

Conference Speaker Phone with Direct in Dial Line \$ 125.00

Projection Hardware

- LCD Projector (Up to 4000 Lumens) \$ 375.00
- 7000 Lumen HD LCD Projector \$ 875.00
- Perfect Cue Slide Advancer \$ 135.00
- Roland VR 50 HD Video Switcher \$ 425.00
- SDI/HDMI Video Converter \$ 75.00
- SDI 1 x 6 Video Distribution Amplifier \$ 100.00
- 32" Flat Screen Monitor \$ 250.00
- 42" Flat Screen Monitor \$ 350.00
- 65" Flat Screen Monitor \$ 425.00

Meeting Accessories

- Self Stick Flipchart with 4 Colored Makers \$ 75.00
- Flipchart with Tape & 4 Colored Markers \$ 65.00
- Pipe & Drape Black Velour (Cost per Foot) \$ 15.00
- Whiteboard with 4 Colored Markers \$ 40.00
- Corkboard with Tacks & Easel \$ 30.00

Wireless Internet

Custom SSID available. Please ask your event manager for more information and pricing

Installation, Labor & Fees

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Installation, Labor & Fees

Labor calls are four hour minimum and begin one hour prior to start of event, unless otherwise specified. Monday – Friday, 7AM – 6PM | \$95 per hour All Other Times & Holidays | \$115 per hour Specialized Labor (Audience Response, PowerPoint Technician, etc.) | Custom pricing prepared per event

Production Surcharge

Newport Marriott Event Technology will provide as a professional Consultant to take you through from planning to execution for any major production. Any event, with a peak of 100 attendees that brings their own Event Production Team will incur a \$1,000 per day surcharge. Any Audio Visual equipment purchased from the Newport Marriott will deducted from the surcharge.

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NEWPORT MARRIOTT

25 America's Cup Avenue, Newport, Rhode Island, USA

marriott.com/PVDLW

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