



*Atlantic Resort*  
Newport  
A Cambria Suites Hotel & Conference Center

Thank you for your interest in the Atlantic Resort Newport!

Our Resort includes two large banquet rooms, a 143 room hotel, a restaurant, lounge, indoor pool and several smaller banquet/meeting rooms.

Our banquet facilities are state of the art venues that feature gold chiavari chairs, elegant linens and gold sequined accent cloths. The banquet rooms are approximately 9,600 square feet and can accommodate 125 to 350 pp.

The Atlantic Resort Newport (ARN) houses two banquet rooms. The lower room, The Atlantic Pavilion, hosts weddings and events from 4 pm to 10 pm.

The upper room, The Easton Pavilion, hosts weddings and events from 6 pm to 11 pm. We do not have a site fee, nor any other additional reception fees. There are food and beverage minimums that must be met on either floor.

Our resort has an outdoor area with a pergola that can be used for outdoor ceremonies, and we can provide up to 125 white garden chairs.

Once you have reviewed our packages, we do hope you will call for a site tour. We proudly state that you can have the wedding of your dreams at a price that is within reach.

Enjoy this wonderful journey of wedding planning!



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## 2019 Minimums\*

For In-Season Events (April – October)

### Atlantic Pavilion

(Downstairs)

#### Food & Beverage Minimum

Friday Evenings.....	\$15,000
Saturday Evenings.....	\$17,500
Sunday Evenings.....	\$12,500

### Easton's Pavilion

(Upstairs)

#### Food & Beverage Minimum

Friday Evenings.....	\$17,500
Saturday Evenings.....	\$25,000
Sunday Evenings.....	\$12,500

### Optional Services

On-Site Ceremony Fee.....	\$750
Outdoor Cocktail Hour Fee .....	\$2,000
For Both.....	\$2,500

\*Wedding prices for 2020 are subject to an increase in price of no more than 15%

Please look at our Special Winter packages that are available from November 1 through March 31



## *Package One*

ONE HOUR OPEN BAR

STANDARD FRUIT & CHEESE DISPLAY

domestic & imported cheeses, fresh fruits and vegetables, focaccia bread and crackers

THREE PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE

choice of 2 plus a vegetarian option

For dessert, we serve your wedding cake with double dipped strawberries

Late night pizza is available in the Lounge for an additional \$5 per person

\$100 per person ++

~\$131 inclusive of gratuity & tax





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## *Package Two*

TWO CONSECUTIVE HOURS OF OPEN BAR

DELUXE FRUIT & CHEESE DISPLAY  
featuring Italian cured meats

FOUR PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE  
choice of 2 plus a vegetarian option

DESSERT TABLE  
to include client's cake  
with dipped strawberries plus mini pastry selections created by our in-house baker

This package includes late night pizza in our Lounge

\$125 per person ++

~\$164 inclusive of gratuity & tax





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## *Package Three*

THREE CONSECUTIVE HOURS OF OPEN BAR

DELUXE FRUIT & CHEESE DISPLAY  
featuring Italian cured meats

PASTA STATION WITH ATTENDANT  
three pastas/two sauces

FOUR PASSED HORS D'OEUVRES

MOËT CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE  
choice of 2 plus a vegetarian option

DESSERT TABLE  
to include client's cake  
with dipped strawberries plus mini pastry selections created by our in-house baker

This package includes late night pizza in our Lounge

\$150 per person ++  
~\$196 inclusive of gratuity & tax





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## *Package Four*

FIVE HOURS OF OPEN BAR

RAW BAR STATION

little necks, shrimp and oysters

DELUXE FRUIT & CHEESE DISPLAY

featuring Italian cured meats & baked Brie with apricot glaze

PASTA STATION WITH ATTENDANT

three pastas/three sauces

FOUR PASSED HORS D'OEUVRES

MOËT CHAMPAGNE OR WINE TOAST

WINE SERVICE DURING DINNER

house brands

SALAD

ENTRÉE

choice of 3 plus a vegetarian option

DESSERT TABLE

to include client's cake

with dipped strawberries plus mini pastry selections created by our in-house baker

This package includes late night pizza in our Lounge

\$175 per person ++

~\$229 inclusive of gratuity & tax



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## *A La Carte Items*

### RAW BAR

- Jumbo Shrimp ~ \$3.50
- Oysters on the Half Shell ~ \$3.00
- Little Necks on the Half Shell ~ \$2.50

### STATIONS

- Pasta Station with Attendant..... \$7.00 pp  
three pastas/two sauces
- Mashed Potato Bar..... \$5.00 pp
- Chicken Wing Station ..... \$9.00 pp
- Box Lunches for Late Night..... \$10.00 pp  
turkey or tuna, chips, apple and bottle of water in “to-go” box”

### OPEN BAR OPTIONS

- One Additional Hour ..... \$15.00 pp
- Two Additional Hours ..... \$25.00 pp

All prices are subject to 21% gratuity and 8% RI state tax





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## *Winter Wedding Package*

ONE HOUR OF OPEN BAR

DELUXE FRUIT & CHEESE DISPLAY  
with crudité & baked brie

CHOICE OF THREE OF THE FOLLOWING HORS D'OEUVRES

Spinach Pies  
Stuffed Mushroom Caps  
Scallops Wrapped in Bacon  
Sliders  
Mini Chowder & Cakes  
Coconut Encrusted chicken  
Teriyaki Beef Skewers

CHAMPAGNE TOAST

SALAD

CHOICE OF TWO ENTRÉES

Chicken Picatta  
Mandarin Chicken  
New York Sirloin Steak  
Baked Stuffed Scrod  
Crab & Spinach Stuffed Sole  
Vegetarian Option Available

DOUBLE DIPPED STRAWBERRIES SERVED WITH YOUR WEDDING CAKE

\$75 per person ++  
~\$98 inclusive of gratuity & tax

Should you wish to add open bar to your winter package, the pricing is as follows:

1 hour = \$15.00 per person      2 hours = \$20.00 per person      4 hours = \$40.00 per person





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## *Entrée Selections for Wedding Packages*

**MARINATED AND ROASTED BREAST OF CHICKEN WITH MANDARIN SAUCE**  
a marinated grilled chicken breast with asian glaze, served with mandarin orange slices

**CHICKEN PICATTA**

sautéed breast of chicken with a lemon butter sauce, topped with capers

**NEW YORK SIRLOIN STEAK**

a 14 oz. cut of sirloin grilled to your liking and laced with a light demi glace

**FILET MIGNON WITH DEMI GLACE**

an 8 oz. tenderloin grilled to perfection and topped with demi glace

**CRAB AND SPINACH STUFFED SOLE**

two sole filets stuffed with spinach and crab, topped with a light cream sauce

**GRILLED SALMON WITH TRIPLE CITRON SAUCE**

a perfectly grilled salmon filet topped with a tasty citrus sauce and accented with citrus shavings

**BAKED STUFFED SCROD WITH NEWBURG SAUCE**

freshly caught white fish stuffed with scallops and shrimp then topped with a newburg sauce

**BAKED STUFFED SHRIMP**

four jumbo shrimp stuffed with crabmeat and scallop stuffing, laced with an orange flavored beurre blanc

**SURF AND TURF**

*(with Package Three or Four only)*

filet mignon with grilled salmon, baked stuffed shrimp or lobster tail

**VEGETARIAN PLATE**

a combination of the season's freshest vegetables designed by our chef

*all entrées are served with whipped potatoes and your choice of vegetables*



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## *Hors d'Oeuvres Menu*

SCALLOPS WRAPPED IN BACON

COCONUT ENCRUSTED CHICKEN

STUFFED MUSHROOMS

mushroom caps stuffed with chourico and cheese

CHICKEN QUESADILLA

MINIATURE CRAB CAKES

ASPARAGUS & ASIAGO WRAPPED IN  
PHYLLO

ARN SLIDERS

mini cheeseburger on soft potato roll

MINI BLT

brioche crouton topped with pancetta,  
tomatillo and herb crème fraiche

SEARED FILET

olive bread crouton topped with Roquefort

\*\*GRILLED BABY LAMB CHOPS

\*\*SHRIMP COCKTAIL

served in individual shot glasses

\*\*COCONUT ENCRUSTED SHRIMP

CHOWDER AND MINI CLAMCAKE

BRUSCHETTA

crostini with mozzarella cheese, diced  
tomatoes, basil and cilantro, laced with salsa

SPINACH PIE

a non-traditional "stromboli" of spinach, garlic  
and extra virgin olive oil

LOBSTER DIM SUM

ARANCINI

fried risotto, spinach and ricotta

PAD THAI

rice noodles, peanut sauce and bean sprouts  
served in mini bowls

CAPRESE SKEWERS

cherry tomatoes, buffalo mozzarella and basil  
drizzled with olive oil

LOBSTER ROLL

lobster salad in a mini potato roll

ASSORTED SUSHI

prepared by our own chef

INDIVIDUAL CRUDITE

fresh vegetable sticks served in individual  
containers with an arugula pesto

\*\* Available with Package Three or Four only

Can be substituted for another hors d'oeuvre in other packages for an additional fee