

ALL DAY BREAKS  
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À LA CARTE  
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NEWPORT BEACHSIDE  
HOTEL & RESORT

BANQUET MENU

# ALL DAY BREAKS

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## NEWPORT EXECUTIVE

### The Continental Breakfast

Chilled Orange, Grapefruit and Cranberry Juice  
Fresh Breakfast Breads, Croissants and Danish Pastries  
Creamy Butter and Fruit Preserves

### Coffee Service

All-Day Service of Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Herbal Teas

### Mid Morning Refreshment Break

Assortment of Breakfast Snack Bars

### Mid Afternoon Refreshment Break

Assortment of Freshly Baked Cookies and Brownies  
Assorted Soft Drinks, Bottled Waters  
**39 per person**



## NEWPORT EXECUTIVE WITH DELI LUNCH BUFFET

### Salads

Caesar Salad, Romaine Hearts, Toasted Garlic Croutons,  
Freshly Grated Parmesan Cheese  
Creamy Caesar Dressing

Home-Style Potato Salad

### Sandwiches

(Select Three)

Smoked Ham  
Herb Roasted Beef  
Turkey Breast  
Chicken Salad  
Tuna Salad

Freshly Baked Breads to include Rye, Kaiser Rolls and  
Pumpernickel

### Accompaniments

Cheddar, Swiss, Havarti Cheeses  
Lettuce, Tomato, Red Onion  
Seasonal Grilled Vegetables  
Bowls of Chips  
Sliced Seasonal Fruits and Berries  
**59 per person**

Upgrade to Starbucks Coffee and Tazo Teas 10 per person



TAZO

Based on a Minimum of 30 Guests Guaranteed

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## NEWPORT CEO

### The Continental Breakfast, Plus

Chilled Orange, Grapefruit and Cranberry Juice  
Fresh Breakfast Breads, Croissants and Danish Pastries  
Creamy Butter and Fruit Preserves  
Assorted Bagels, Cream Cheese  
Individual Fruit Yogurts  
Granola

### Coffee Service

All-Day Service of Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Herbal Teas

### Mid Morning Refreshment Break

Assortment of Breakfast Snack Bars  
Fresh Fruit Kabobs, Key Lime Dipping Sauce

### Mid Afternoon Refreshment Break

Assortment of Freshly Baked Cookies and Brownies  
Assorted Soft Drinks, Bottled Waters  
45 per person

## NEWPORT CEO WITH NAPA VALLEY BBQ LUNCH

### Salads

Baby Green Salad with Mango Chardonnay Vinaigrette  
Home-Style Potato Salad  
Cucumber Salad

### Entrées

Citrus-Grilled Jumbo Shrimp Skewers  
BBQ Chicken

### Accompaniments

Seasonal Grilled Vegetable Display  
Assorted Breads and Rolls with Creamy Butter  
74 per person

Upgrade to Starbucks Coffee and Tazo Teas 10 per person



TAZO

Based on a Minimum of 30 Guests Guaranteed



# BREAKFAST

A close-up photograph of a variety of baked goods. In the foreground, there are several golden-brown croissants with a flaky texture. To the left, a donut is decorated with white icing in a web-like pattern. In the center, a round chocolate cake sits on a bed of dark sprinkles. To the right, a round muffin with visible red berries is shown. Above the croissants, a large, round, golden-brown donut is partially visible. In the background, another donut is decorated with dark chocolate swirls. A pile of finely chopped nuts and a dusting of white powder are scattered in the center.

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## PRE-SET AT EACH SETTING

(Select One)

Fresh Fruit  
Yogurt and Granola Parfait  
Sliced Seasonal Fruits and Berries, Toasted Coconut

## ENTRÉES

(Select One)

Cornflake Crusted Challah French Toast, Maple Syrup  
21 per person

Scrambled Eggs, Herbs, Aged Cheddar  
22 per person

Belgian Waffle, Berries, Roasted Apples and Pecans, Whipped Cream  
23 per person

Eggs Benedict, Hollandaise Sauce  
25 per person

Baked Frittata, Ham, Swiss Cheese, Mushroom  
25 per person

## ACCOMPANIMENTS

(Select One Breakfast Meat and One Breakfast Potato)

Bacon	Hash Browns
Country Sausage	Herb Roasted Redskin Potatoes
Comed Beef Hash	Yukon and Sweet Potato Hash
Ham	

Includes Fresh Breakfast Breads, Croissants and Danish Pastries  
Creamy Butter and Fruit Preserves

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



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## CONTINENTAL BREAKFAST

### Just A Little Something

Chilled Orange, Grapefruit and Cranberry Juice  
Fresh Breakfast Breads, Croissants and Danish Pastries  
Creamy Butter and Fruit Preserves  
**18 per person**

### Fill Me Up

Chilled Orange, Grapefruit and Cranberry Juice  
Fresh Breakfast Breads, Croissants and Danish Pastries  
Creamy Butter and Fruit Preserves  
Sliced Seasonal Fruits and Berries  
Individual Fruit Yogurts  
**22 per person**

### Healthy-Choice

Chilled Orange, Grapefruit and Cranberry Juice  
Fresh Breakfast Breads, Croissants and Danish Pastries  
Creamy Butter and Fruit Preserves  
Sliced Seasonal Fruits and Berries  
Low-Fat Granola with Raisins, Dried Apricots and Pecans  
Whole Milk and Skim Milk  
Individual Low-Fat Yogurts  
**26 per person**

## BREAKFAST BUFFET

Chilled Orange, Grapefruit and Cranberry Juice  
Breakfast Breads, Croissants and Danish Pastries  
Creamy Butter and Fruit Preserves  
Assorted Bagels with Cream Cheese  
Sliced Seasonal Fruit and Berries  
Scrambled Eggs with Fresh Chives  
Herb Roasted Red Skin Potatoes  
Country Sausage and Applewood Smoked Bacon  
**28 per person**

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee  
and Hot Herbal Teas

Upgrade to Starbucks's Coffee and Tazo Teas 5 per person



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# BREAKFAST

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### BREAKFAST SANDWICHES

(Select One)

Egg, Bacon or Ham, Cheddar,  
Choice of Croissant, English Muffin or Buttermilk Biscuit

Scrambled Eggs, Chorizo, Cheddar, Salsa, Breakfast Burrito

Sawmill Sausage Gravy, Buttermilk Biscuits

Scrambled Eggs, Sausage and Pepper Jack Cheese, Croissant  
**6 per person**

### SMOKED NOVA SCOTIA SALMON

Bermuda Onions, Plum Tomatoes and Capers  
Assorted Bagels and Cream Cheese  
**18 per person**

### BREAKFAST MEATS

(Select One)

Bacon  
Sausage Links  
Italian Sausage  
Ham  
Comed Beef Hash  
**4 per person**

### BREAKFAST POTATOES

(Select One)

Home Fried Potatoes  
Herb-Roasted Red Potatoes  
Sweet Potato Hash  
Yukon Potatoes  
**3 per person**

### FROM THE GRIDDLE, MADE TO ORDER

(Select One)

Buttermilk Pancakes, Fruit Compote, Whipped Cream, Butter  
Maple Syrup

Challah French Toast, Spiked Fruit, Cinnamon  
Maple Syrup

Belgian Waffles, Fresh Berries, Toasted Pecans,  
Chocolate Chips, Whipped Cream, Butter  
Maple Syrup  
**6 per person**

**Chef Attendant Required, 1 per 30 guests**



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### EVERYTHING EGGS

(Select One)  
Scrambled Eggs with Cheddar Cheese and Chives

Vegetable Frittata  
Bacon and Cheddar Frittata

Quiche Lorraine or Veggie  
5 per person

Eggs Benedict, Canadian Bacon, English Muffin, Hollandaise  
12 per person

**Egg and Omelette Station**  
Whole Eggs, Egg Whites, Egg Beaters  
Ham, Bacon, Tomato, Onion, Mushroom, Peppers,  
Spinach, Sausage, Swiss, Cheddar Cheese and Salsa  
10 per person

Chef Attendant Required, 1 per 30 guests





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## BREAKFAST

Chilled Orange, Grapefruit and Cranberry Juice  
Breakfast Breads, Croissants and Danish Pastries  
Creamy Butter and Fruit Preserves  
Assorted Bagels and Cream Cheese  
Sliced Seasonal Fruits and Berries  
Seasoned Breakfast Potatoes  
Sausage and Applewood Smoked Bacon

## SALADS

Mixed Baby Greens, Roma Tomatoes, Cucumbers,  
Red Onions and Sourdough Croutons  
Lemon Herb Vinaigrette

Caprese Salad, Sliced Tomato and Mozzarella  
Drizzled with Extra Virgin and Basil Chiffonade

## ENTRÉES

Chicken Napoleon, Pan Seared Breast of Chicken Topped  
with Wilted Spinach, Grilled Eggplant, Portobello Mushrooms,  
Roasted Roma Tomatoes, Fontina Cheese and Fried Polenta

Chef's Fresh Fish of the Day, Mango Salsa

## ACCOMPANIMENTS

Island Rice

## STATIONS

### Belgian Waffle Station

Waffles made to order with a selection of toppings to include  
Fresh Berries, Toasted Pecans, Chocolate Chips,  
Whipped Cream, Creamy Butter  
Maple Syrup

### Egg and Omelette Station

Whole Eggs, Egg Whites, Egg Beaters  
Ham, Bacon, Tomato, Onion, Mushroom, Peppers,  
Spinach, Sausage, Swiss, Cheddar Cheese and Salsa



## DESSERT TABLE

Selection of Tortes, Cakes and Assorted Pastries

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Herbal Teas  
45 per person

Chef Attendant Required for all Stations, 1 per 50 Guests

## ENHANCEMENTS

Roast Strip Loin of Beef Carving Station  
Cabernet Au Jus and Horseradish Cream Sauce  
10 per person

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



# TAZO

Based on a Minimum of 50 Guests Guaranteed



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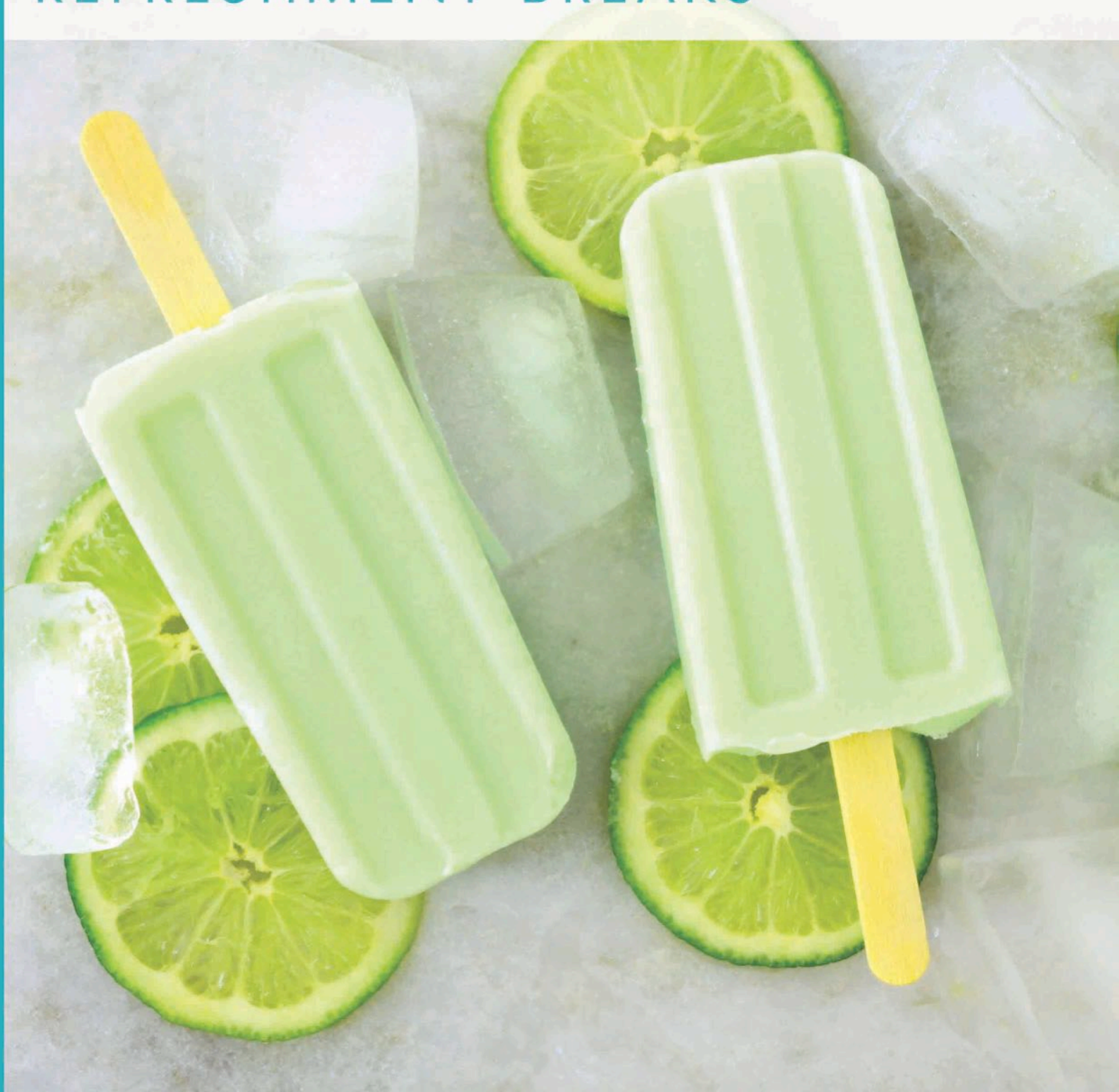
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## KEY WEST CITRUS BREAK

Florida's Famous Key Lime Pie  
Chilled Whole Florida Oranges  
Creamsicle Pops  
14 per person

## PEANUT BUTTER CRAZE

Freshly Baked Peanut Butter Cookies  
Dry Roasted Peanuts  
Reese's Peanut Butter Cups  
14 per person

## COOLING OFF

All Natural Frozen Fruit Bars  
Assorted Ice Cream  
Novelty Bars  
15 per person



## CHEESE 'N FRUIT BREAK

Camembert, Swiss, Cheddar Cheese  
Sliced Seasonal Fruits and Berries  
Carr's Crackers  
16 per person

## CHOCOLATE AFTER SCHOOL BREAK

Assortment of Freshly Baked Cookies  
Double Chocolate Brownies  
14 per person

## SWEET DREAMS

Delicate Angel Food Squares and Rich Devil's Food Cake  
Grand Marnier Infused Strawberries  
Chocolate Dipped Biscotti, Whipped Cream  
16 per person

## SOUTH OF THE BORDER

Miniature Chicken Quesadillas  
Crisp Tortilla Chips, Spicy Salsa, Guacamole  
16 per person

## THE NEWPORT MOVIE BREAK

Freshly Popped Popcorn  
Bite-Size Candy Bars  
Cracker Jack Caramel Corn  
14 per person

All breaks include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas, Assorted Soft Drinks and Bottled Waters

Upgrade to Starbucks's Coffee and Tazo Teas 5 per person



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# À LA CARTE



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Chilled Orange, Grapefruit and Cranberry Juice  
42 per gallon

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Herbal Teas  
48 per gallon

Iced Tea  
42 per gallon

Starbuck's Coffee  
65 per gallon

Tazo Teas  
65 per gallon

Coke Products, Regular and Diet  
Still and Sparkling Bottled Water  
Flavored Ice Tea  
4 each

Vitamin Waters  
4 each

Red Bull or Monster, Regular and Sugar Free  
6 each

Naked Juices, Assorted Flavors  
7 each

Bottled Smoothies  
6 each

Individual Regular and Low-Fat Yogurts  
4 each

Assorted Bagels with Cream Cheese  
36 per dozen

Muffins, Croissants, Breakfast Breads, Cinnamon Rolls  
36 per dozen

Assorted Breakfast and Granola Bars  
36 per dozen

Double Chocolate Brownies  
36 per dozen

Fresh Chocolate Chip, Oatmeal, White Chocolate Chunk,  
Macadamia Nut Cookies  
36 per dozen

Lemon Cranberry, Almond, Chocolate Biscotti  
36 per dozen

Irish Steel Cut Oatmeal, Brown Sugar, Raisins  
5 per person

Yogurt & Berry Parfaits, House-made Granola  
8 per person

Fruit Kabobs, Key Lime Dipping Sauce  
48 per dozen

Sliced Seasonal Fruits and Berries  
5 per person

Assorted Cereals, Whole and 2% Milk  
5 per person

Whole Seasonal Fruits  
24 per dozen



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## SALAD

(Select One)

### Pear

Fresh Baby Spinach, Gorgonzola Cheese, Candied Pecans, Sliced Pears  
Champagne Vinaigrette Dressing

### Wedge

Crisp Iceberg Wedge, Tomatoes, Grilled Red Onion, Candied Applewood Bacon,  
Maytag Blue Cheese Crumbles  
Balsamic Syrup Drizzle and Blue Cheese Dressing

### Caesar

Romaine Hearts, Toasted Garlic Croutons, Freshly Grated Parmesan Cheese  
Creamy Caesar Dressing

Assortment of Warm Breads and Creamy Butter

## ENTRÉES

(Select up to Two)

Lemon Herb Rotisserie Style Chicken	29 per person
Chicken Marengo	31 per person
Chicken Milanese	31 per person
Chicken Napoleon	31 per person
Plum Glazed Salmon	31 per person
Candied Pecan Red Snapper	33 per person
Chimichuri Flank Steak	35 per person
Ropa Vieja	31 per person

Dual Entrée	38 per person
Chicken Napoleon and Filet of Beef Tenderloin	





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## ACCOMPANIMENTS

(Select Two)

Wild Rice Pilaf  
Saffron Rice  
Citrus Jasmine Rice  
Israeli Couscous  
Crisp Polenta Cake  
Herb Roasted Fingerling Potatoes  
Roasted Red Bliss Potatoes  
Cream Cheese Chive Smashed Red Potatoes  
Sweet Potato Mash  
Yukon Gold Mashed Potatoes  
Marinated Grilled Seasonal Vegetables  
Roasted Asparagus  
Roasted Broccolini  
Balsamic Roasted Brussels Sprouts

## DESSERT

(Select One)

South Florida Key Lime Pie, Margarita Sauce  
Caramel Flan  
Strawberry Shortcake  
Double Chocolate Mousse Cake  
Carrot Cake, Cream Cheese Frosting  
Dulce de Leche New York Style Cheesecake  
Meyer Lemon Tart, Graham Cracker Crust  
Chocolate Mousse, Fresh Berries  
Tiramisu, Shaved Chocolate, Vanilla Anglaise  
Apple Pie

A la Mode add 6 per person

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee  
and Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



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Based on a Minimum Guarantee of 25 Guests

# LUNCH

CHILLED PLATED LUNCH

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## CLUB CROISSANT

Turkey, Crispy Smoked Bacon, Swiss Cheese, Crisp Iceberg Lettuce, Ripe Tomato

### Accompaniment

Redskin Potato Salad  
Fresh Crudités

### Dessert

Key Lime Pie, Margarita Sauce  
27 per person



## SUNNY ISLES COBB SALAD

Artisanal Greens, Grilled Chicken, Diced Tomato, Hard Boiled Egg, Crisp Bacon, Shredded Cheddar Cheese Ranch Dressing

### Dessert

Dulce de Leche Cheesecake  
29 per person



## GRILLED CHICKEN & ROAST BEEF WRAPS

Chicken Breast and Roast Beef Wraps, Provolone Cheese, Tomato, Crisp Iceberg Lettuce, Pico de Gallo, Chipotle Ranch Dressing  
Rolled in a Cheese Tortilla

### Accompaniment

Sliced Seasonal Fruit and Berries  
Pesto Pasta Salad

### Dessert

Marble Cheesecake, Chocolate Sauce  
29 per person



Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



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Based on a Minimum Guarantee of 30 Guests



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## PICK ME UP

Salad  
(Select One)

Caesar Salad, Romaine Hearts, Toasted Garlic Croutons,  
Freshly Grated Parmesan Cheese  
Creamy Caesar Dressing

Caprese Salad, Sliced Tomato and Mozzarella,  
Drizzled with Extra Virgin and Basil Chiffonade

Sandwich  
(Select Two)

Rare Roast Beef, Aged Cheddar, Horseradish Dijon Aioli  
Caramelized Onion Roll

Albacore Tuna, Red Onion, Celery, Lemon Mayo  
Whole Wheat Bread

Chipotle Chicken, Mozzarella, Lemon Aioli,  
Artisanal Greens, Tomatoes  
Rolled in an Herbed Tortilla

Grilled Vegetable, Portabella Mushroom, Red Pepper,  
Feta, Hummus, Sprouts  
Pita Pocket

## Accompaniment

Kettle Style Potato Chips

## Dessert

(Select One)

Brownies

Blondies

Lemon Bars

Marshmallow Treats

**32 per person**

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



**TAZO**

Based on a Minimum Guarantee of 30 Guests

# LUNCH

BOX LUNCHES

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## SALAD

(Select One)

Tri-Colored Tortellini Pasta Salad  
Mustard Mayonnaise Potato Salad  
Fresh Tossed Cole Slaw

## SANDWICH

(Select Two)

### Chicken Caesar Wrap

Breast of Chicken, Parmesan Cheese, Romaine Lettuce  
Caesar Dressing  
Flour Tortilla  
**26 per person**

### Turkey & Havarti

Roasted Turkey Breast, Havarti Cheese, Leaf Lettuce, Tomato  
Sourdough Kaiser Roll  
**26 per person**

### Submarine Baguette

Ham, Turkey, Salami, Provolone, Mozzarella Cheese,  
Iceberg Lettuce, Tomato, Red Onion  
French Baguette  
**26 per person**

### Tuna Croissant

Albacore Tuna, Red Onion, Celery, Lemon Mayo,  
Iceberg Lettuce, Tomato  
Croissant  
**26 per person**

## ACCOMPANIMENTS

Individually Packaged Condiments  
Whole Fresh Fruit  
Individual Bags of Potato Chips  
Fresh Baked Cookies  
Assorted Soft Drinks





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## THE NEWPORT DELI

### Salad

Home-Style Potato Salad  
Fresh Tossed Coleslaw

### Sandwiches

(Select Three)

Smoked Ham  
Herb Roasted Beef  
Turkey Breast  
Chicken Salad  
Tuna Salad

Freshly Baked Breads to include Rye, Kaiser Rolls and Pumpernickel

### Accompaniments

Cheddar, Swiss, Havarti Cheeses  
Lettuce, Tomato, Red Onion  
Bowls of Chips

### Dessert

Freshly Baked Cookies, Brownies  
**34 per person**



## PIER BBQ

### Salad

Home-Style Potato Salad  
Fresh Tossed Coleslaw

### From The Grill

Flame Grilled Burgers, Kosher Dogs

### Accompaniments

Cheese, Lettuce, Tomato  
Grilled Onion Relish, Sauerkraut,  
Ketchup, Mustard, Mayonnaise

### Dessert

Sliced Watermelon  
Freshly Baked Cookies, Brownies  
**30 per person**

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



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Based on a Minimum Guarantee of 40 Guests



# LUNCH BUFFET

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## PREMIUM SANDWICH TABLE

### Salad

Baby Spinach Salad, Hearts of Palm, Crumbled Bacon, Chopped Egg, Tomato  
Raspberry Vinaigrette

Al Dente Penne, Andouille Sausage, Mustard Vinaigrette

### Sandwiches

Chilled Grilled Asparagus, Roasted Peppers, Citrus Oil  
Pita Pocket

Asian Chicken, Shredded Lettuce, Matchstick Carrot, Green  
Onion, Toasted Sesame Dressing  
Rolled in a Whole Wheat Wrap

Seared Salmon, Arugula, Cajun Onion  
French Baguette

Peppered Seared Beef Tenderloin, Havarti Cheese,  
Marinated Peppers  
Herb-Focaccia

### Dessert

Freshly Baked Mini Cupcakes  
45 per person



## CUBANO

### Soup & Salad

Caldo Gallego (Soup)

Bibb, Radicchio Salad, Citrus Segments, Mango,  
Hearts of Palm  
Avocado Vinaigrette

### Entrées

Arroz con Pollo

Chimmichurri Churrasco

Yucca Encrusted Mahi-Mahi, Jalapeño Mint Beurre Blanc

### Accompaniments

Polenta Cakes

Black Bean Guacamole, Tri-Color Tortilla Chips

### Dessert

Flan, Tres Leche Martini's

47 per person

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



TAZO

Based on a Minimum Guarantee of 40 Guests

# LUNCH BUFFET

CONTINUED

ALL DAY BREAKS

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BREAKFAST BUFFET

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## NAPA VALLEY BBQ

### Salad

Baby Green Salad  
Mango Chardonnay Vinaigrette

Home-Style Potato Salad

Cucumber Salad

### From The Grill

BBQ Chicken  
Citrus-Grilled Jumbo Shrimp Skewers

### Accompaniments

Seasonal Grilled Vegetable Display  
Assortment of Warm Breads and Creamy Butter

### Dessert

Fresh Seasonal Berries and Cream  
37 per person



## NEW ENGLAND STYLE CLAM BAKE

### Salad

Artisanal Greens, Feta Cheese, English Cucumbers, Tomato,  
Red Onions, Croutons  
Creamy Ranch Dressing and Citrus Vinaigrette

### Entrée

Lobster, Clams, Mussels, Shrimp  
Melted Butter, Horseradish Cocktail Sauce

### Accompaniments

Julienned Peppers, Asparagus, Zucchini, Yellow Squash  
Loaded Baked Potatoes  
Creamed Corn Bread

### Dessert

Boston Cream Pie  
49 per person

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



# TAZO

Based on a Minimum Guarantee of 40 Guests



# LUNCH BUFFET

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## GRAND BUFFET

### Salad

Pear Salad, Fresh Baby Spinach, Gorgonzola Cheese,  
Candied Pecans, Sliced Pears  
Champagne Vinaigrette Dressing

Caeser Salad, Romaine Hearts, Toasted Garlic Croutons,  
Freshly Grated Parmesan Cheese  
Creamy Caesar Dressing

### Entrées

Pan Seared Chicken Milanese, Breaded, Tomato, Mozzarella

Tempura Jumbo Lump Crab Cake  
Soy Sesame Mandarin Orange Vinaigrette

Chimichuri Flank Steak

### Accompaniments

Seasonal Vegetables  
Saffron and Wild Herb Yellow Rice  
Assortment of Warm Breads and Creamy Butter

### Dessert

Chef's Selection of Pastries and Desserts  
**44 per person**

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



TAZO

Based on a Minimum Guarantee of 40 Guests



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## HOT & COLD HORS D'OEUVRES

The following selections are priced per piece with a minimum of 100 pieces

Stuffed Mushrooms, Gorgonzola Cheese, Granny Smith Apples, Candied Pecans  
Brie, Fresh Raspberry Wrapped in Puffed Pastry  
Spinach, Feta Cheese Wrapped in Crispy Phyllo  
Skewers of Fresh Mozzarella Balls, Cherry Tomatoes Marinated in Pesto  
Asian Style Vegetable Egg Rolls, Soy Sauce  
Homemade Italian Meatballs  
Cocktail Franks Hand-Rolled in Puffed Pastry, Spicy Mustard  
Pan Seared Asian Turkey Dumplings, Sweet-n-Sour Sauce  
Mini Quiche Lorraine  
Mini Chicken Parmesan Medallions, Marinara Sauce  
Bahamian Conch Fritters, Remoulade  
Beef Empanadas, Hot Sauce  
Prosciutto-Wrapped Crostini  
Potato Pancake, Homemade Spiced Applesauce, Sour Cream  
Cashew Orange Crusted Chicken Skewers  
Three Cheese, White Truffle Macaroni Spoons  
Chicken Satay, Peanut Soy Sauce  
Antipasto Skewers, Fresh Mozzarella, Sundried Tomato, Artichoke, Olives, Basil  
**4 per piece**

Coconut Shrimp, Sweet Marmalade  
Tomato Gazpacho Shooter, Brioche, Caviar  
Beef Tenderloin Crostini, Horseradish Crème  
Potato Pancake, Dill Sour Cream, Smoked Salmon  
Jamaican Jerk Steak Skewers, Mango Chutney  
Seared Tuna, Brown Sugar Crusted Won-Ton, Wasabi Aioli  
Comed Beef Reuben Springs Rolls, Sauerkraut, Deli Mustard, Sweet Pickles  
Belgian Endive, Stuffed with Smoked Salmon, Capers, Sweet Onion  
**5 per piece**

Jumbo Sea Scallop Wrapped in Smoked Applewood Bacon  
Jumbo Shrimp Cocktail Shooter  
Crab Cakes, Basil Aioli  
Sliced Filet Mignon, Parmesan Crisp, Horseradish Aioli  
Peking Duck Spring Rolls, Sweet and Sour Sauce  
Crispy Artichoke Hearts, Parmesan Crust  
Crisp Potato Skins, Beluga Caviar, Sour Cream, Chives  
**6 per piece**



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## PEPPERCORN CRUSTED BEEF TENDERLOIN CARVING STATION

Warm Freshly Grated Horseradish,  
Mushroom Sauce, Béarnaise  
Mini Herbed French Rolls  
250 each Serves 25-30 People

## ROASTED WHOLE TURKEY CARVING STATION

Ancho Mustard, Cranberry Chutney  
Homemade Corn Muffins  
250 each Serves 40-50 People

## HONEY GLAZED HAM CARVING STATION

Tropical Fruit Relish  
Coconut Muffins  
275 each Serves 40-50 People

## JAMAICAN JERK SPICED PORK LOIN CARVING STATION

Mango Chutney  
Fried Green Plantains  
300 each Serves 40-50 people

## STEAMSHIP ROUND OF BEEF CARVING STATION

Fresh Horseradish, Natural Au Jus, Whole Grain Mustard  
Silver Dollar Rolls  
800 each Serves 175 People

## ROASTED SIRLOIN BEEF CARVING STATION

Chipotle Aioli, Pepper Salsa,  
Sourdough Rolls  
450 each Serves 40 People

## JUMBO COCKTAIL SHRIMP

Cocktail Sauce, Lemons  
250 each 50 pieces

## STOLI® & TABASCO® OYSTER SHOOTERS

275 each 50 pieces

## SUSHI & SASHIMI DISPLAY

California Rolls, Salmon Skin, Vegetable Rolls, Spicy Tuna,  
Nigiri Sushi, Sashimi  
Soy Sauce, Wasabi, Pickled Ginger  
200 each 50 pieces

## CHILLED SEAFOOD

Create Your Own Display - Selections Priced Per 50 Pieces

Jumbo Gulf Shrimp	250
Maine Lobster Tails	1,300
Blue Point Oysters, Stone Crab, Snow Crab Claws	MP

Cocktail, Dijon Lime Sauces

Action and Carving Stations Require Chef Attendant,  
1 per 50 Guests





# RECEPTIONS

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## FRESH VEGETABLE CRUDITÉ

Crisp and Grilled Vegetables of the Season  
Onion, Creamy Herb Dips  
125 per 25 People

## IMPORTED & DOMESTIC CHEESE DISPLAY

Camembert, Dill Havarti, Goat, Cheddar, Gourmandise,  
Emmental Swiss, Double Cream Brie, Smoked Gouda  
Sliced Baguettes, Cracked Herb Lavash, Carr's Water Crackers  
150 per 25 People

## ANTIPASTO DISPLAY

Grilled Vegetables, Prosciutto, Cappicola, Salami,  
Bel Paese, Fresh Mozzarella, Provolone, Marinated Olives  
Ciabatta, Bread Sticks, Herb Focaccia  
500 per 50 People

## TAPAS BAR

Roasted Tomato Salsa, Artichoke Pesto Dip  
Baba Ghanoush (Eggplant Caviar with Roasted Garlic),  
Hummus and Kalamata Olive Tapenade  
Multicolored Tortilla Chips with Margarita Sea Salt  
Toasted Pita Points  
14 per person



## CHICKEN WING BAR

Asian, Jerk, Lemon Pepper and Buffalo Wings  
Celery, Blue Cheese, Ranch Dressing  
\*based on 6 pieces per person  
12 per person

## YUKON GOLD MASHED POTATO BAR (Select Two)

### The Classic

Applewood Smoked Bacon, Cheddar Cheese,  
Sour Cream, Chives

### Southern Style

Buttermilk Creamed Potatoes, Fried Chicken,  
Black Pepper Country Gravy

### Lobster Lovers

Maine Lobster, Sherry Mushroom Cream, Tarragon,  
Belgium Endive

### Wild Mushroom

Portobello, Chanterelle, Crimini and Shiitake Mushrooms,  
Garlic, Thyme, Pearl Onions, Red Wine Sauce  
16 per person

## PASTA STATION

Ravioli, Wild Mushroom Tortellini, Penne  
Prepared to Order with a Choice of:  
Traditional Marinara, Roasted Garlic Chive Oil,  
New England Crab Sherry Cream  
15 per person

Action and Carving Stations Require Chef Attendant,  
1 per 50 Guests

# DINNER

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# DINNER

## SALAD

(Select One)

### Pear

Fresh Baby Spinach, Gorgonzola Cheese, Candied Pecans, Sliced Pears  
Champagne Vinaigrette Dressing

### Wedge

Crisp Iceberg Wedge, Tomatoes, Grilled Red Onion, Candied Applewood Bacon,  
Maytag Blue Cheese Crumbles  
Balsamic Syrup Drizzle and Blue Cheese Dressing

### Caesar

Romaine Hearts, Toasted Garlic Croutons, Freshly Grated Parmesan Cheese  
Creamy Caesar Dressing

Assortment of Warm Breads and Creamy Butter

## APPETIZER

(Select One)

White Truffle Mushroom, Onion Tart

Seasonal Berries, Grand Marnier

Sherried 3 Mushroom Bisque

Striped Cheese Ravioli, Marsala Mushroom Cream

Singapore Wings

Lobster Bisque

Chilled Shrimp

Crab Cake, Red Onion Jam

Oysters Rockefeller

Citrus Marinated Tiger Shrimp

Firecracker Yellow Fin Tuna Martini

Beef Carpaccio

Chilled Lobster Tail

8 per person

10 per person

10 per person

10 per person

11 per person

12 per person

12 per person

14 per person

14 per person

14 per person

14 per person

16 per person

18 per person



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## INTERMEZZO

Lemon, Orange or Grapefruit Sorbet, Candied Peel, Mint

5 per person

## ENTRÉES

(Select Up to Two)

Lemon Herb Rotisserie Style Chicken

38 per person

Chicken Milanese

39 per person

Chicken Piccata

39 per person

Chorizo Chicken

39 per person

Mediterranean Stuffed Chicken

39 per person

Chicken and Shrimp

50 per person

Plum Glazed Salmon

38 per person

Snapper Vera Cruz

42 per person

Pineapple Mojo Roasted Snapper

44 per person

Candied Pecan Red Snapper

44 per person

Fresh Gulf Grouper Pesto

44 per person

Petite Filet of Beef with Cold Water Lobster Tail

65 per person

Filet of Beef Tenderloin and Gulf Shrimp

62 per person

Slow Roast Choice Prime Rib

48 per person

Bistec de Palomilla

42 per person

Chimichuri Flank Steak

43 per person





# DINNER CONTINUED

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## ACCOMPANIMENTS

(Select Two)

Citrus Jasmine Rice  
Saffron Rice  
Wild Rice Pilaf  
Israeli Couscous  
Crisp Polenta Cake  
Herb Roasted Fingerling Potatoes  
Roasted Red Bliss Potatoes

Cream Cheese Chive Smashed Red Potatoes  
Sweet Potato Mash  
Yukon Gold Mashed Potatoes  
Marinated Grilled Seasonal Vegetables  
Roasted Asparagus  
Roasted Broccolini  
Balsamic Roasted Brussels Sprouts

## DESSERT

(Select One)

South Florida Key Lime Pie, Margarita Sauce  
Caramel Flan  
Strawberry Shortcake  
Double Chocolate Mousse Cake  
Carrot Cake, Cream Cheese Frosting  
Dulce de Leche New York Style Cheesecake

Meyer Lemon Tart, Graham Cracker Crust  
Chocolate Mousse, Fresh Berries  
Tiramisu, Shaved Chocolate, Vanilla Anglaise  
Apple Pie  
A La Mode add 6 per person

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee  
and a Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



TAZO

# DINNER BUFFET

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## NEWPORT BUFFET

### Salad

Pear Salad, Fresh Baby Spinach, Gorgonzola Cheese,  
Candied Pecans, Sliced Pears  
Champagne Vinaigrette Dressing

Caeser Salad, Romaine Hearts, Toasted Garlic Croutons,  
Freshly Grated Parmesan Cheese  
Creamy Caesar Dressing

### Entrées

Seared Salmon, Creamy Dill and Cucumber Sauce

Penne Pasta Tossed with Italian Sausage, Basil, Tomato  
Sauce, Peas, Roasted Garlic

Prime Rib Carving Station  
Creamy Fresh Horseradish, Natural Au Jus  
Whole Grain Mustard  
Silver Dollar Rolls

### Accompaniments

Whipped Yukon Gold Potatoes Bar  
Roasted Garlic, Butter, Chives, Cheddar Cheese,  
Crisp Bacon, Creamy Gravy

Fresh Seasonal Vegetables  
Assortment of Warm Breads and Creamy Butter

### Dessert

Mini Pastries  
Tortes  
Pies  
Flans  
Mousse  
Crème Brûlée  
**49 Per Person**



Action and Carving Stations Require Chef Attendant,  
1 per 50 Guests

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



**TAZO**

Based on a Minimum Guarantee of 50 Guests

# DINNER BUFFET CONTINUED

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## RUSTIC ITALIAN

### Salad

Antipasto Display  
Grilled Vegetables, Prosciutto, Cappelletti, Salami,  
Bel Paese, Fresh Mozzarella, Provolone, Marinated Olives  
Ciabatta, Bread Sticks, Herb Focaccia

Caprese Salad  
Vine Ripe Tomatoes, Fresh Mozzarella, Basil Chiffonade

Pesto Pasta Salad

### Entrées

Cheese Tortellini and Long Fusilli  
Sweet Italian Sausage, Peppers, Onions  
Selection of Homemade Marinara and Carbonara Sauces

Traditional Baked Lasagna

Pan Seared Chicken Milanese  
Breaded, Tomato, Mozzarella

### Accompaniments

Zucchini Italiano  
Garlic Breadsticks

### Dessert

Tiramisu  
Limoncello Pound Cake  
Italian Wedding Cookies  
**49 per person**

Action and Carving Stations Require Chef Attendant,  
1 per 50 Guests

Freshly Brewed Regular and Decaffeinated Coffee, Selection  
of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



TAZO

Based on a Minimum Guarantee of 50 Guests



# DINNER BUFFET

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## THE WINDWARD

### Salad

Seasonal Young Mixed Field Greens, English Cucumbers, Tomato, Red Onions, Croutons, Bleu Cheese Carrot Ginger Dressing

Bay Shrimp, Seashell Pasta Salad

Button Mushroom Salad, Lemon-Thyme Vinaigrette

### Caprese Salad

Vine Ripe Tomatoes, Fresh Mozzarella, Basil Chiffonade

### Entrées

Prime Rib Carving Station

Creamy Fresh Horseradish, Natural Au Jus

Whole Grain Mustard

Silver Dollar Rolls

Blackened Catch of the Day, Pineapple Salsa

Chicken Marengo, Seared with Mushrooms, Sautéed Tomatoes, Herbs, Cognac

### Accompaniments

Fresh Seasonal Vegetables

Coconut Rice, Pigeon Peas

Assortment of Warm Breads and Creamy Butter

### Dessert

Myer Lemon Tart

Coconut Cream Pie

Tropical Fruit Martini, Fresh Cream, Shaved Chocolate

**59 per person**

## CREOLE SWAMP PARTY

### Salad

Creole Caesar, Romaine Hearts, Fried Oysters, Combread Croutons  
Spicy Caesar Aioli

### Entrées

Shrimp Creole, Steamed Rice

Chicken Étouffée

### Accompaniments

Red Beans and Rice

Stuffed Tomatoes and Spiced Stewed Okra

Jalapeño Combread

### Dessert

Southern Pecan Pie

Bread Pudding, Whiskey Sauce

Iced Watermelon Wedges

**59 per person**

Action and Carving Stations Require Chef Attendant,  
1 per 50 Guests

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



TAZO

Based on a Minimum Guarantee of 50 Guests

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## GRAND HAWAIIAN

### Salad

Tropical Fruit Display, Piña Colada Dip

Artisanal Greens, Grilled Pineapple, Hearts of Palm,  
Freshly Grated Coconut, Chopped Macadamia Nuts  
Citrus Vinaigrette

Maui Tomato, Green and Red Peppers, Sweet Onion Salad

### Entrées

Whole Roasted Suckling Pig Carved to Order  
Mango BBQ Sauce  
Sweet Hawaiian Rolls

Peel and Eat Shrimp on Pineapple Tree  
Cocktail Sauce

Chicken Huli-Huli, Pickled Ginger, Soy, Pineapple, Brown Sugar

Fresh Mahi Mahi, Ginger Beurre Blanc

### Accompaniments

Roasted Sweet Potatoes  
Stir Fried Vegetables

### Dessert

Pineapple Upside-Down Cake  
Warm Banana Bread, Spiced Rum Icing  
Coconut Macaroons  
**65 per person**

Action and Carving Stations Require Chef Attendant,  
1 per 50 Guests

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



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Based on a Minimum Guarantee of 50 Guests



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## GRAND FLORIDA

### Tampa Station

Romaine and Iceberg, Julienne Ham and Swiss,  
Shredded Parmesan, Green Olives, Tomatoes  
Herb Garlic Vinaigrette

### Mini Cubans

Ham, Pork Roast, Swiss, Pickles, Mustard

### Ropa Vieja

Shredded Beef, Peppers, Tomato, Capers

### Black Beans and Rice

### Key West Station

Conch Chowder

Blackened Grouper Bites, Roasted Pepper Aioli

Mini Crab Cakes, Cajun Remoulade

### Tarpon Station

Greek Salad

Crisp Greens, Cucumbers, Tomatoes, Onion,  
Herb Vinaigrette, Tzatziki Sauce

Spanakopita, Phyllo Wrapped Spinach Pastry

Pork Souvlaki

Pita Rounds

### Strawberry Festival

Market Fresh Strawberries, Shortcake Squares  
Honey Whipped Cream, Toasted Almonds  
**65 per person**



Action and Carving Stations Require Chef Attendant,  
1 per 50 Guests

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Hot Herbal Teas

Upgrade to Starbucks Coffee and Tazo Teas 5 per person



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## VIENNESE TABLE WITH CHOCOLATE FONDUE

Miniature Pastries, Petit Fours, Tortes, Layer Cakes, Cheesecakes, Pound Cake  
Chocolate Dipped Strawberries, Seasonal Fruits and Berries  
Dark Chocolate Fondue  
**14 per person**

## MILK CHOCOLATE FOUNTAIN

(Select Four Dipping Items)

Strawberries, Pineapples, Marshmallows, Pretzel Sticks,  
Rice Krispy Treats, Graham Crackers, Brownie Bites, Oreo Cookies,  
Crème Puffs, Biscotti's, Macaroons  
\*based on two hour service  
**14 per person**

## INTERNATIONAL COFFEE AND CORDIAL CART

Espresso and Cappuccino Cart  
Cinnamon, Rock Sugar Sticks, Chocolate Shavings, Assorted Gourmet Flavors,  
Bailey's Irish Cream, Sambuca, Courvoisier, Kahlua, Amaretto di Saronno, B&B, Frangelico  
\*based on two hour service  
**18 per person**

## ELEGANCE IN ICE

Ask one of our catering professionals for more information  
about adding a personalized Ice sculpture for your special occasion

Upgrade Your Ice Sculpture to a Vodka Slide at a per Bottle Price



# BEVERAGES



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	One Hour	Two Hours	Three Hours	Four Hours	Five Hours
<b>Soda Bar</b> Assorted Sodas and Juices • Bottled Still and Sparkling Water	\$11	\$16	\$21	\$26	\$30
<b>Beer / Wine</b> Assorted Domestic & Imported Beer • Featured House Wine	\$16	\$24	\$31	\$38	\$45
<b>Call Brands</b> Russian Standard Vodka • Bombay Gin • Bacardi Rum • Don Q Rum • Cuervo Gold Tequila Seagram's 7 Blend • Grant's Scotch • Jim Beam Bourbon • Imported and Domestic Beers Featured House Wine	\$18	\$30	\$37	\$44	\$51
<b>Premium</b> Russian Standard Vodka • Beefeater Gin • Bacardi Rum • Captain Morgan Rum • Cuervo Gold Tequila • JW Black Scotch • Jack Daniel's Whiskey • Bailey's • Kahlua • Hennessy V.S Imported and Domestic Beers • Featured House Wine	\$20	\$32	\$40	\$48	\$56
<b>Executive</b> Grey Goose Vodka • Tanqueray Gin • Appleton Rum • Patron Tequila • Chivas Regal 12 Scotch Crown Royal Blend • Maker's Mark Bourbon • Bailey's • Kahlua • Amaretto Disaronno Grand Marnier • Hennessy V.S • Imported and Domestic Beers • Featured House Wine	\$23	\$35	\$44	\$53	\$62

Prices are based on Per Person / Per Hour

Host Bars Also Include Soft Drinks, Fruit Juices, and Bottled Water,

Bartender Fees may apply, please contact your catering manager.



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	Bar on Consumption	Cash Bar*
Executive Brands	\$12	\$13
Premium Brands	\$10	\$11
Call Brands	\$8	\$9
Wine (Hotel Selection)	\$8	\$9
Imported Beer	\$6	\$7
Domestic Beer	\$5	\$6
Non-Alcoholic Beer	\$5	\$6
Champagne	\$8	\$10
Cordials	\$10	\$11
Soft Drinks	\$3	\$4
Bottled Waters	\$4	\$5
Fruit Juices	\$4	\$5

A la Carte Wine by the bottle table service is available, please contact your catering manager for pricing

Bartender Fees will apply to Host Bar on Consumption and Cash Bar

Hotel requires 1 Bartender per 75 Guests at \$150 each

\*Cash Bar is not subject to sales tax and service charge





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## Audio/Visual

The Resort can provide you with the latest technical equipment and support. Rates, information, and technical policies are available upon request.

## Banquet Menu Prices, Service Charges and Taxes

All food and beverage is subject to a 22% service charge and a 9% state and local tax. The 22% service charge and non Food & Beverage items are subject to a 7% state tax. In the event that your organization is tax exempt, the Resort is required to have a copy of your current Florida state tax-exempt certificate on file prior to the event. Payments must be made with the same account holder's name that is reflected in the tax exempt certificate. Banquet and beverage menu prices are subject to change without notice.

## Damages

The event host agrees to be responsible for any damages incurred to the premises or any other area of the Resort by the host, their guests, independent contractors or other agents that are under the host's control or the control of any independent contractor hired by the host while on the premises.



## Entertainment and Décor

The Resort reserves the right to control the sound volume of any music. Please bring this to the attention of the bandleader or DJ.

Function set-up times cannot be confirmed until (14) days prior to your event. If you desire to confirm a set-up time in advance, an additional room rental fee may apply.

All displays, exhibits, decorations, equipment, musicians and entertainers must enter the Resort via service entrance. Delivery time must be coordinated with the Resort in advance. Nothing may be attached to the walls and ceilings unless installation and dismantling is provided by a pre-approved and licensed decorator.

The Resort does not permit fireworks, sparklers, smoke or fog machines, and décor with open flames, with the exception of approved candles.

For your convenience, the Resort can provide a list of pre-approved vendors. Should you choose your own vendors, please supply us with a list of your vendors no less than 30 days prior to your event so that we may assist them in servicing your needs. All vendors must carry a minimum of \$1,000,000 liability insurance and provide a copy listing the Newport Beachside Hotel and Resort as an additional insured prior to your event. A walk through is to be arranged with a designated person and Hotel representative after the dismantling.

## Event Parking

The Resort has parking available as follows:

Guests visiting the Hotel:

Valet parking \$10.00 per car / Self-parking \$5.00 per car

Overnight Guests:

Valet parking \$25.00 per car / Self-parking \$20.00 per car



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## Event Space

Event space is assigned according to the anticipated guaranteed minimum number of guests. This is confirmed one month prior to your event. The Resort reserves the right to change the event space to suit the attendance, with the client's notification, if attendance increases or decreases. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking and / or does not meet the contracted F&B minimum.

Event space is held based on your schedule of events listed in your confirmed contract. Should your event require additional time, based on space availability, there will be a \$350.00 per hour fee applied, with a minimum of one hour.

Should you request an event space to be re-set the day of the function, a \$250.00 service charge will apply.

Additional charges may apply for extraordinary cleaning required following the use of glitter, confetti or similar items.

## Food and Beverage

Client may not bring in outside food and beverage, all food and beverage items must be prepared and supplied by the Resort. Guests may not remove any food or beverage from the premises due to Resort's liability restrictions.

If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort's alcoholic beverage license) Resort will require that beverages be dispensed only by Resort servers and bartenders. The Resort's alcoholic beverage license requires the Resort to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated.

The Resort reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortages.





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## Guarantees

Attendance must be communicated to your event manager by 11:00 am, three business days (72 hours) prior to the event date. This number will be considered a guarantee, not subject to reduction and charged accordingly. Guarantees for Sunday and Monday events are due by 11:00 AM the preceding Wednesday. Guarantees for Tuesday are due by 11:00 AM the preceding Thursday. If the guarantee is not given to the Resort by 11:00 AM on the date that it is due, the resort shall use the "guaranteed number" on the BEO (banquet event order) as the final guarantee. Your signature on the BEO indicates your acceptance of the agreed attendance. The Resort will set 5% over the final guarantee.

For events with multiple entrée selections the attendance must be communicated seven (7) business days prior to event. The event host is required to provide a place-card or meal ticket for each guest identifying guests' entrée selection.

## Labor Fees

According to specific menu selections, the resort may apply the following:

### Chef Attendant

\$125 per station, up to two hours / one attendant per 75 guests

### Bartender

\$150 each up to four hours / one attendant per 75 guests



## Outdoor Events and Outdoor Catering Guidelines

The Resort reserves the right to make the final decision to use indoor facilities when there is a chance of inclement weather on the day of your event. Existing landscaping lighting is provided in the outdoor areas. Should additional lighting be required the associated cost will be the responsibility of the client. Ancillary items such as tents, risers, dance floors, generators, lighting, city permits, security coverage, and transportation, (as needed) as well as dedicated labor (chefs/attendants/bartenders) are additional.

Events held at certain outdoor areas at the Resort may incur an additional \$5.00-\$10.00 per person labor fee due to an increase in coordination and labor logistics.

## Payment

A minimum deposit of 25% of the F&B minimum or \$2,500.00, whichever is greater is due at the time of contract signing. Fifty percent (50%) of the estimated charges are due 90 days prior to the event date or immediately if contract is signed within 90 days. Payment in full, based on contract shall be made no less than seven business days prior to the event date. Final guarantee and any additional payments are due three business days (72 hours) prior to the event date. If client would like to pay with personal check, payment in full is required no less than (20) twenty days prior to the start of the function

If credit has been established with the Resort, a minimum deposit of 25% of the F&B minimum or \$2,500.00, whichever is greater is due at the time of contract signing. The client must make an additional payment of 50% of the estimated balance due no less than three business days (72 hours) prior to the event date. With approved credit, any remaining balance is due thirty days after the date of the event.

## Security

The Resort will not assume responsibility for the damage or loss of any merchandise or articles brought into the Resort, or for any item left unattended. With advanced notice, your event manager can assist you in arranging for dedicated security at your expense. For certain events, the Resort may require that dedicated security be provided at the client's expense.



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## Shipments

Shipments may be delivered to the Resort a maximum of three business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceeds 300 pounds. Storage fees may be incurred if shipment is not picked up in 2 business days after a group's main departure. Off premise storage and transportation at the client's expense may be required. There is a charge \$3.00 per package per day after the first day, if the package is over 5lbs, the charge goes up to \$5.00 per package per day. Please address as follows:

## (Event Manager)

Newport Beachside Hotel and Resort  
16701 Collins Avenue  
Sunny Isles Beach, FL 33160

Attn: (Recipient's name, conference name and date of function)

## Signage

The Resort will provide basic event signage for directional purposes only. If you prefer to bring your own, all signage must be professionally made and approved in advance by your event manager. Easels will be provided at a nominal fee. Please note the Resort does not permit anything to be nailed, posted or otherwise attached to walls or air walls. Banner hanging must be pre-arranged and charges will apply. The Resort reserves the right to reposition and/or remove signs at its sole discretion.

## Smoking

Smoking is not permitted in the Resort per the Florida Clean Indoor Air Act, Chapter 561.

## Special Dietary Requirements

Your event manager will be happy to assist in selecting menus for those with special dietary requirements. Kosher meals can be arranged with a minimum of one-week advance notice and are subject to additional surcharges. Please discuss these special needs with your event manager.

