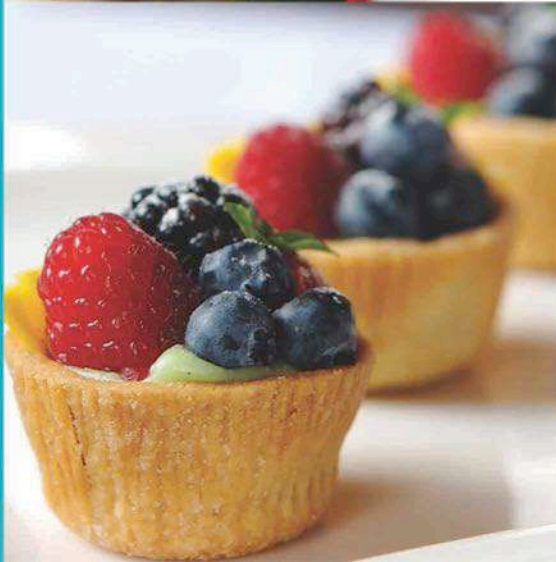


ALL DAY BREAKS
BREAKFAST
BREAKFAST BUFFET
BRUNCH
REFRESHMENT BREAKS
À LA CARTE
LUNCH
LUNCH BUFFET
RECEPTIONS
DINNER
DINNER BUFFET
ENHANCEMENTS
BEVERAGES
GENERAL INFORMATION



NEWPORT BEACHSIDE
HOTEL & RESORT

BANQUET MENU

ALL DAY BREAKS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

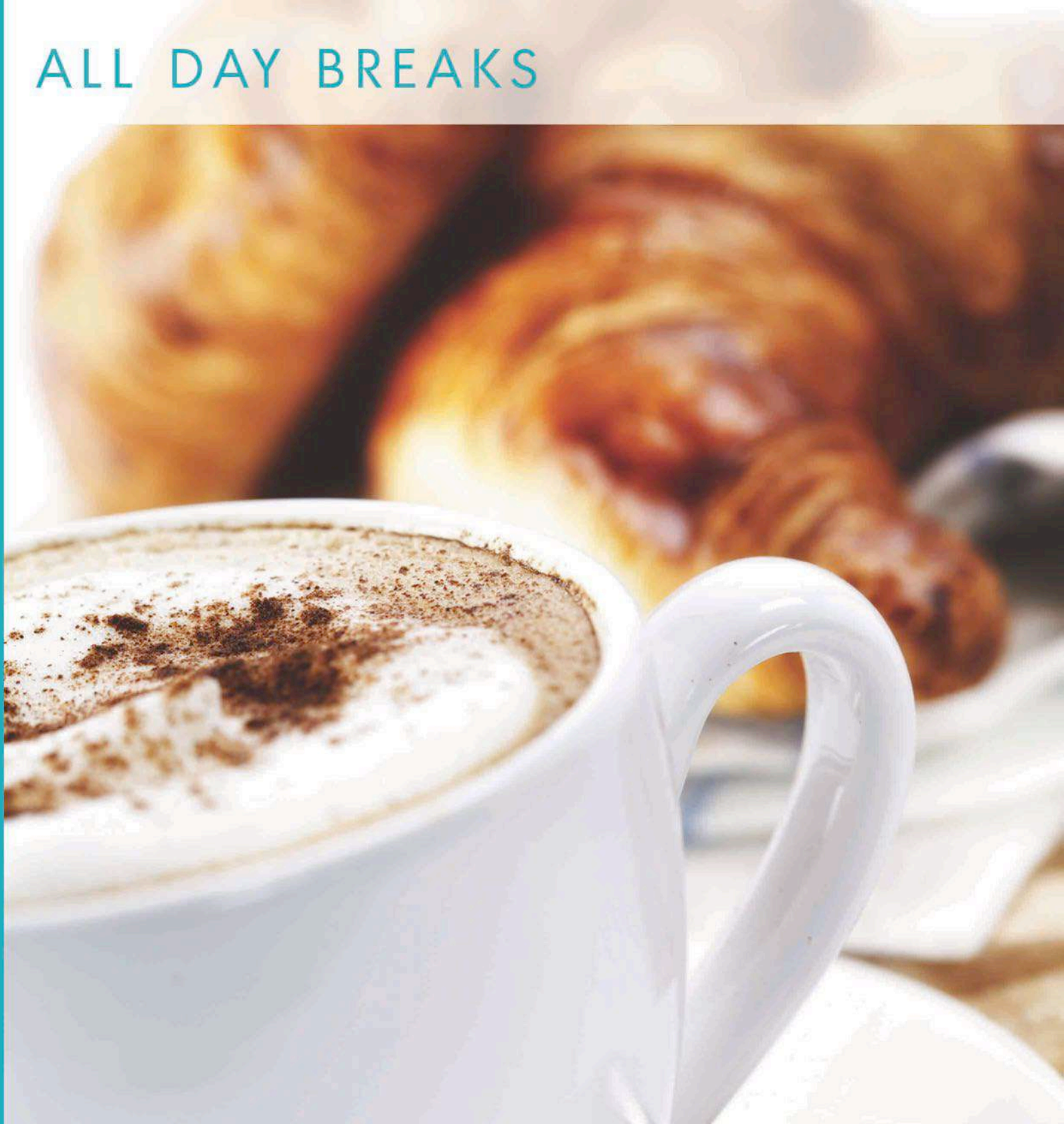
DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



ALL DAY BREAKS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

ALL DAY BREAKS

CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

BREAKFAST

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



TAZO

Based on a Minimum of 30 Guests Guaranteed

BREAKFAST BUFFET

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



BREAKFAST BUFFET

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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 Coffee and Tazo Teas 5 per person



TAZO

Based on a Minimum of 30 Guests Guaranteed

BREAKFAST

ENHANCEMENTS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



Based on a Minimum of 30 Guests Guaranteed

BREAKFAST

ENHANCEMENTS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



BRUNCH

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



BRUNCH

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

REFRESHMENT BREAKS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

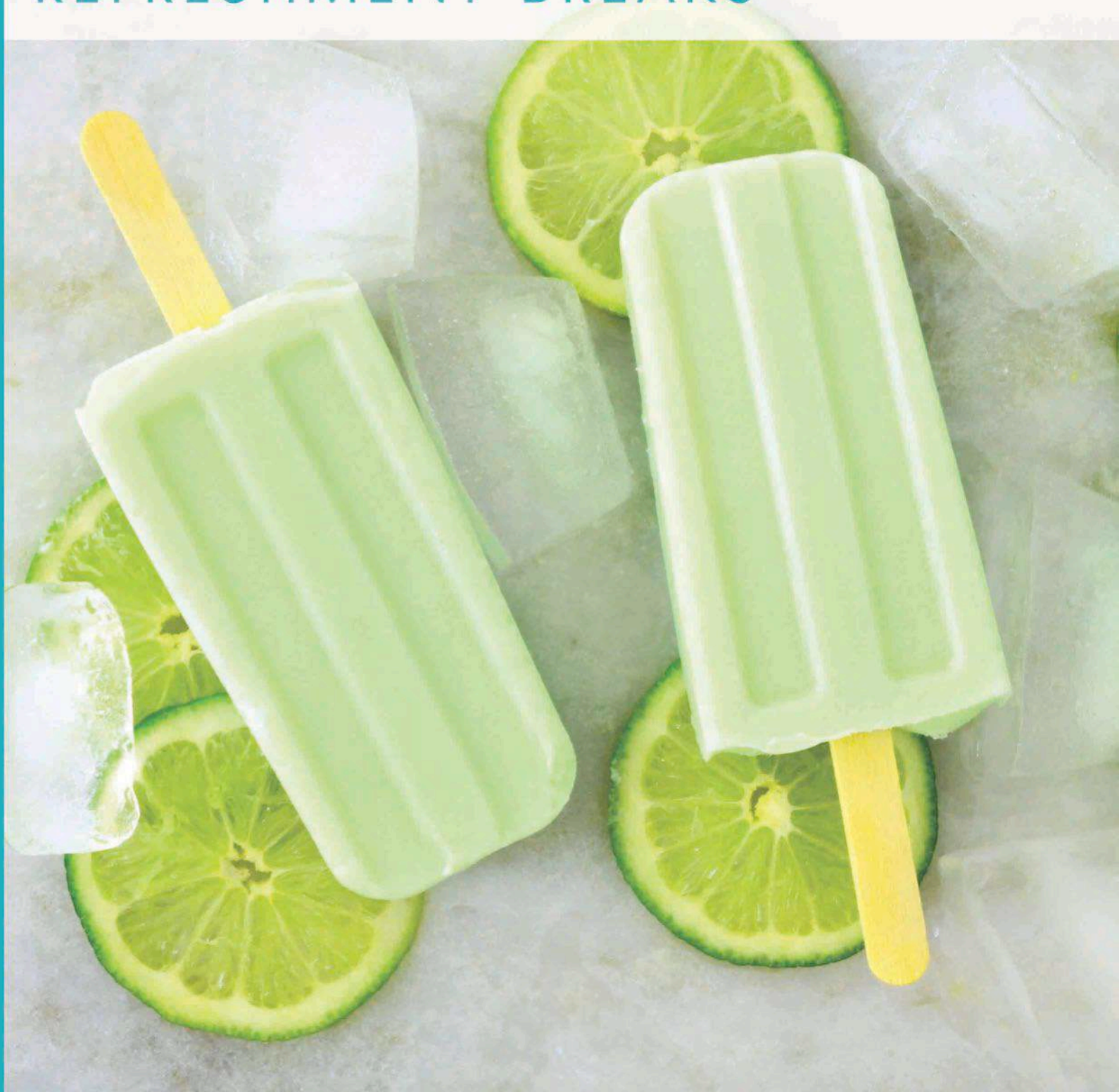
DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



REFRESHMENT BREAKS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



TAZO

À LA CARTE



ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

À LA CARTE

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



TAZO

LUNCH

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

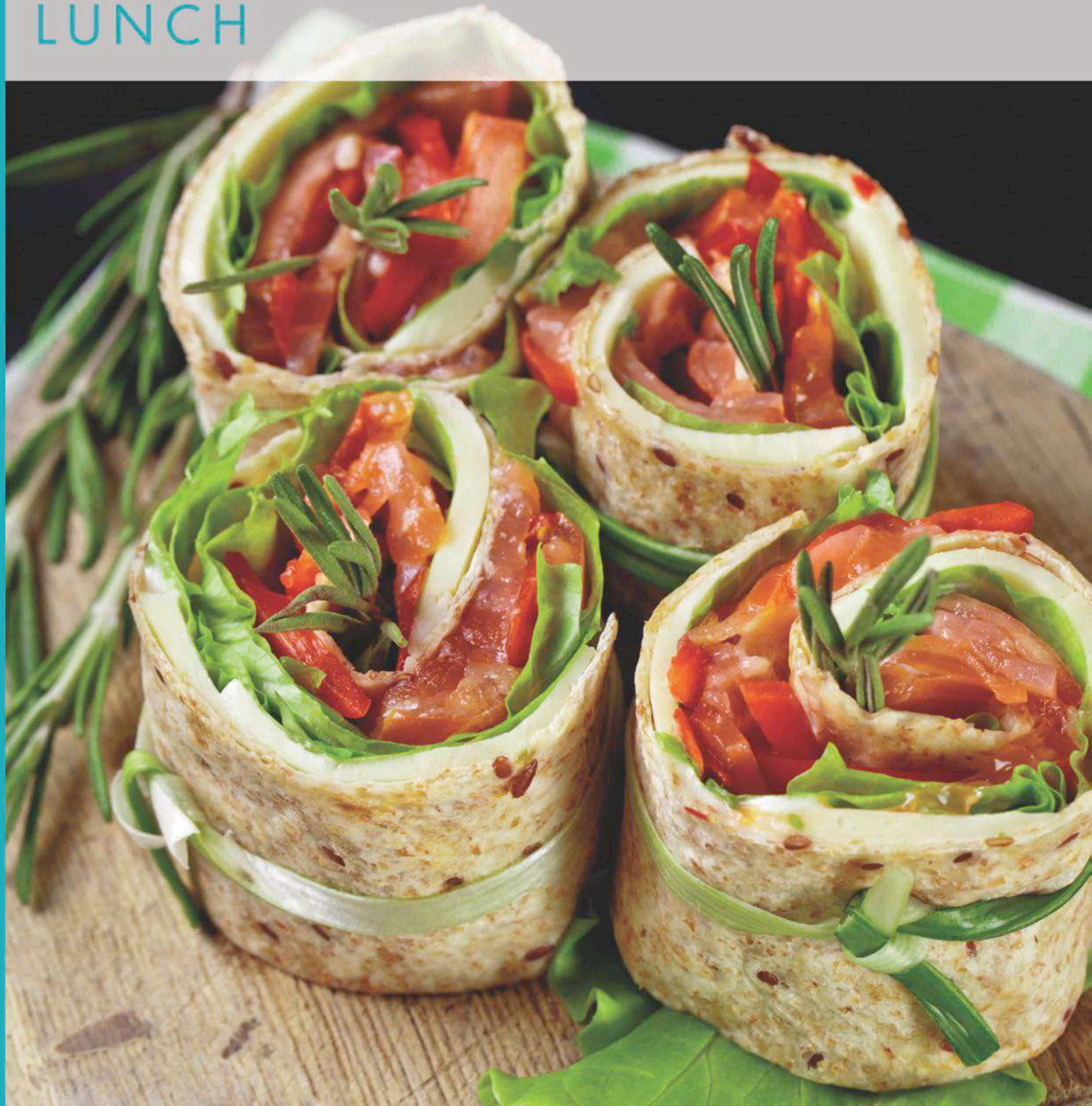
DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



LUNCH

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	



ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

LUNCH CONTINUED

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



ALL DAY BREAKS
BREAKFAST
BREAKFAST BUFFET
BRUNCH
REFRESHMENT BREAKS
À LA CARTE
LUNCH
LUNCH BUFFET
RECEPTIONS
DINNER
DINNER BUFFET
ENHANCEMENTS
BEVERAGES
GENERAL INFORMATION



TAZO

Based on a Minimum Guarantee of 25 Guests

ALL DAY BREAKS
BREAKFAST
BREAKFAST BUFFET
BRUNCH
REFRESHMENT BREAKS
À LA CARTE
LUNCH
LUNCH BUFFET
RECEPTIONS
DINNER
DINNER BUFFET
ENHANCEMENTS
BEVERAGES
GENERAL INFORMATION

LUNCH

CHILLED PLATED LUNCH

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

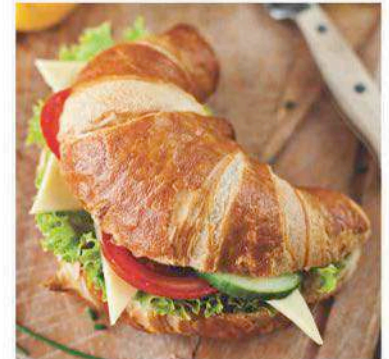
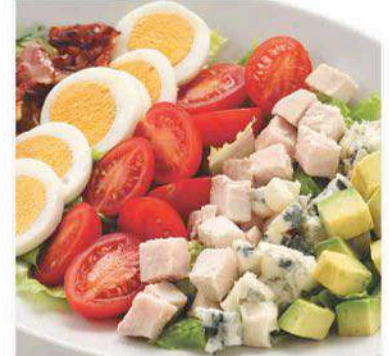
Sliced Seasonal Fruit and Berries
Pesto Pasta Salad

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



TAZO

Based on a Minimum Guarantee of 30 Guests

LUNCH

CHILLED PLATED LUNCH CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



LUNCH BUFFET

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

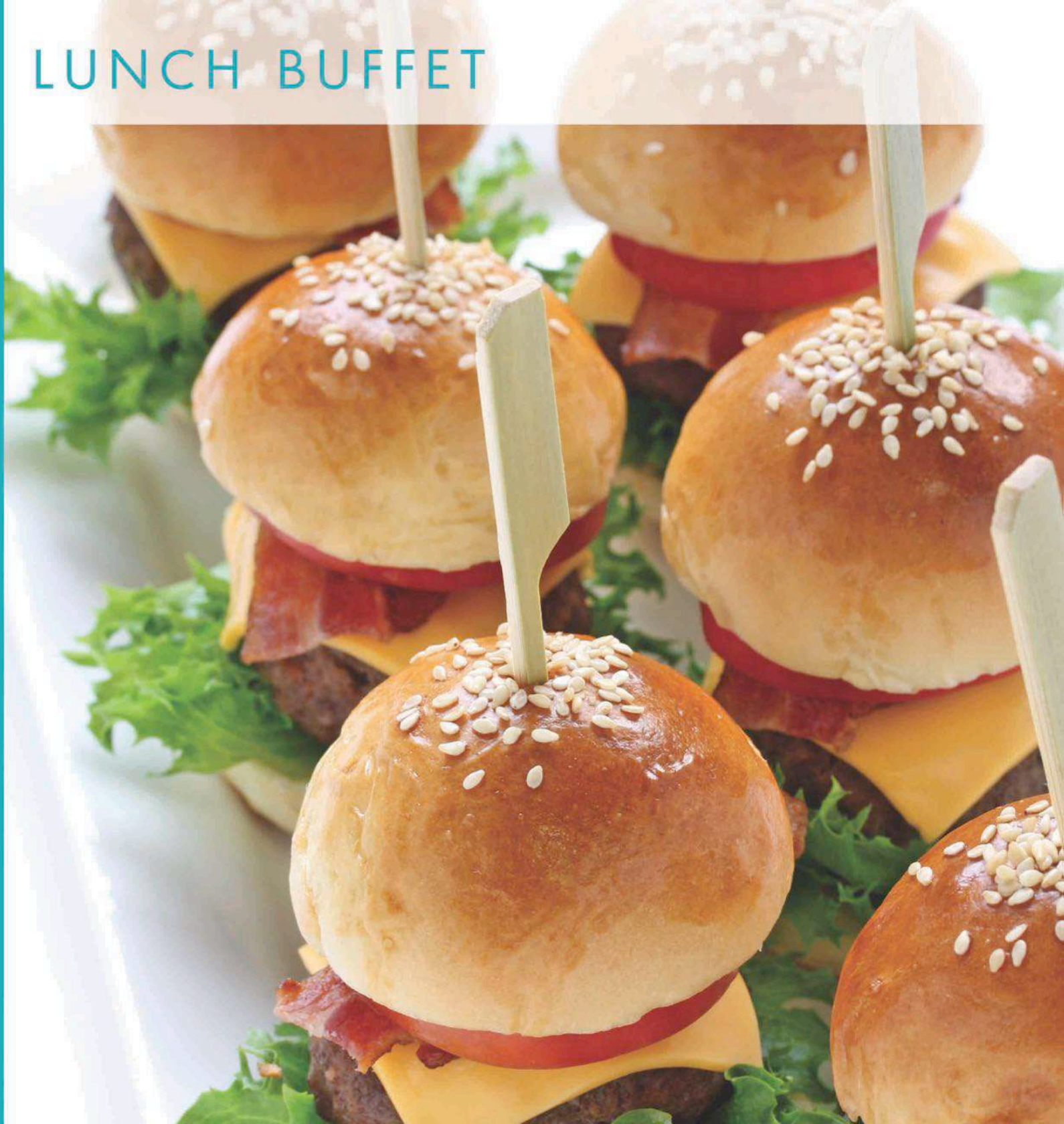
DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



LUNCH BUFFET

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



TAZO

Based on a Minimum Guarantee of 40 Guests

LUNCH BUFFET

CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

RECEPTIONS



ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

RECEPTIONS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

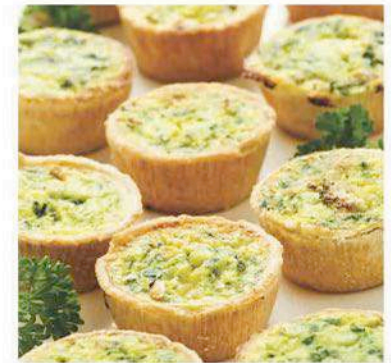
HOT & COLD HORS D'OEUVRES

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
Corned 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



RECEPTIONS

ENHANCEMENTS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

ENHANCEMENTS CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



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

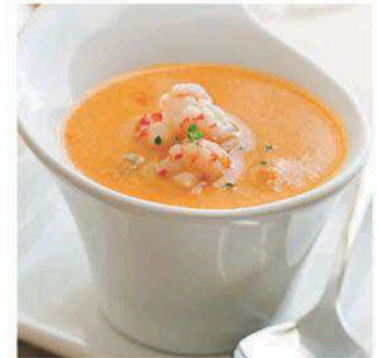
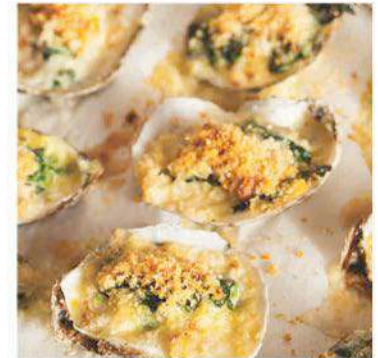
14 per person

14 per person

14 per person

16 per person

18 per person



ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

DINNER CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

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



ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



TAZO

DINNER BUFFET

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



DINNER BUFFET

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

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

DINNER BUFFET CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

DINNER BUFFET

CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



TAZO

Based on a Minimum Guarantee of 50 Guests

DINNER BUFFET CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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



TAZO

Based on a Minimum Guarantee of 50 Guests

ENHANCEMENTS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



ENHANCEMENTS

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

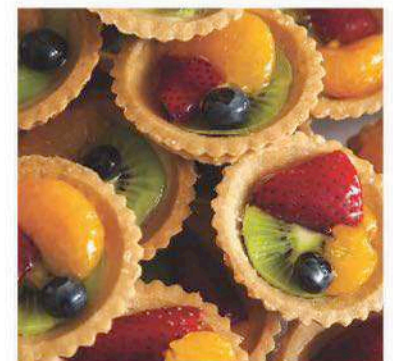
INTERNATIONAL COFFEE AND CORDIAL CART

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



ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

BEVERAGES

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

	One Hour	Two Hours	Three Hours	Four Hours	Five Hours
Soda Bar Assorted Sodas and Juices • Bottled Still and Sparkling Water	\$11	\$16	\$21	\$26	\$30
Beer / Wine Assorted Domestic & Imported Beer • Featured House Wine	\$16	\$24	\$31	\$38	\$45
Call Brands 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
Premium 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
Executive 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.



BEVERAGES CONTINUED

- ALL DAY BREAKS
- BREAKFAST
- BREAKFAST BUFFET
- BRUNCH
- REFRESHMENT BREAKS
- À LA CARTE
- LUNCH
- LUNCH BUFFET
- RECEPTIONS
- DINNER
- DINNER BUFFET
- ENHANCEMENTS
- BEVERAGES
- GENERAL INFORMATION

	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



GENERAL INFORMATION

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION



GENERAL INFORMATION

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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

GENERAL INFORMATION

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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.



GENERAL INFORMATION CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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.

GENERAL INFORMATION CONTINUED

ALL DAY BREAKS

BREAKFAST

BREAKFAST BUFFET

BRUNCH

REFRESHMENT BREAKS

À LA CARTE

LUNCH

LUNCH BUFFET

RECEPTIONS

DINNER

DINNER BUFFET

ENHANCEMENTS

BEVERAGES

GENERAL INFORMATION

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.

