


HOTEL *VIKING* *Newport*

WEDDINGS



Steeped in tradition and alive with New England warmth and charm, The Hotel Viking has provided a distinctive setting for Newport weddings since 1926. From ceremonies in our private 1859 Kay Chapel, to receptions in our historic Bellevue Ballroom and classic Viking Ballroom, The Hotel Viking creates a rare environment for memories to last a lifetime.

WEDDING PACKAGES

Classic

109 per guest

One Hour Open Beer & Wine Bar
Cheese Display for Cocktail Hour
House Champagne Toast for All Guests
Three Course Plated Dinner
Custom Wedding Cake from Konditor Meister
Floor Length White or Ivory Cotton Linen
Tablecloths & Napkins

Silver

135 per guest

One Hour Open Call Brand Bar
Cheese Display for Cocktail Hour
Three Passed Hors d'oeuvres per person
House Champagne Toast for All Guests
Three Course Plated Dinner
Custom Wedding Cake from Konditor Meister
Floor Length Colored White or Ivory Cotton Linen
Tablecloths & Napkins
Chiavari Ballroom Chairs in Gold, Silver,
Black, White or Wood

Gold

155 per guest

One Hour Open Premium Brand Bar
Cheese Display for Cocktail Hour
Four Passed Hors d'oeuvres per person
House Champagne Toast for All Guests
Four Course Plated Dinner
Custom Wedding Cake from Konditor Meister
Floor Length Colored Satin or Bengaline
Tablecloths & Napkins
Chiavari Ballroom Chairs in Gold, Silver,
Black, White or Wood

Create Your Own Dream Wedding Package

79 per guest

One hour open Beer and Wine Bar
Cheese Display for Cocktail Hour
Three Course Plated Dinner
House linens and chairs

In addition to the above inclusions, you can build
your package from the following additions:

3 passed hors d'oeuvres
One hour open bar featuring call brands
Champagne toast for all guests
Custom Wedding Cake from Konditor Meister
Floor Length white or ivory linen
Chiavari Chairs in Gold, Silver, Black, White or Wood
Glass of house wine served with dinner

Please ask your Wedding Coordinator if you would like other
additions that are not listed here to help you create your
dream wedding.

* A \$5 per guest surcharge will apply

Also Included in Each Package

Five Hour Rental of Bellevue or Viking Ballroom with
Separate Location for Cocktail Reception
Complimentary Food Tasting for Four,
Prepared by our Award-Winning Chef
Complimentary Votive Candles to Enhance Your Tables
Cake Cutting, Bartender Fees, Coat Check Attendant
Custom Floorplan with Dance Floor and Staging
Suite Accommodations for the Wedding Couple
the Night of the Wedding

COCKTAIL RECEPTION

Assorted domestic and imported cheeses with french bread
and gourmet crackers are included with all packages.

Passed Hors d'Oeuvres

Selection of hot or chilled hors d'oeuvres included with silver, gold and platinum packages.
Additional hors d'oeuvres available at \$4.50 per piece.

Cold Hors d'Oeuvres

Port Wine and Grape Marmalade

brie and walnut toast points

Hummus and Olive Tapenade

on crispy pita bread

Tarragon Chicken Salad

on crostini

Pulled Pork on a Sweet Potato Crisp

mango salsa

Crab Salad on a Crispy Tortilla

truffled herbs

Smoked Salmon Roses

crème fraîche

Sesame Crusted Tuna

seaweed salad on a crispy wonton

"BLT's"

sweet brioche crostini, tomatillo,
crispy pancetta and dill emulsion

Hot Hors d'Oeuvres

Brie in Phyllo Pastry
raspberry and almonds

Vegetable Spring Rolls
sweet chili sauce

Artichoke & Boursin Beignet

Miniature Warm Caprèse Salad
on focaccia with aged balsamic vinegar

Spanakopita
phyllo stuffed with spinach and feta cheese

Crispy Asparagus with Asiago
fresh asparagus tips wrapped in flaky phyllo

Peking Duck Roll
orange ginger glaze

Smoked Chicken Quesadillas
monterey jack cheese

Sesame Chicken
honey-mustard dipping sauce

Coconut Shrimp
yellow-curry and coriander yogurt sauce

Clams Casino
baked with garlic, bacon, onion and parmesan

Mini Crab Cakes
chipotle remoulade

Asian Shrimp Spring Rolls

Grilled Scallops
wrapped in bacon

Miniature Beef en Croute
mushroom duxelle

Lollipop Lamb Chops
raspberry-balsamic

Roquefort-Crusted Miniature Beef Tenderloins
on garlic focaccia

COCKTAIL RECEPTION ADDITIONS

Seasonal Vegetable Crudités / 6 per guest
blue cheese, yellow curry and ranch dips

Baked Brie En Croute / 75 per wheel for 35 guests
burnt pear jam and sliced french bread

Assorted Maki Rolls & Nigiri Sushi / 48 per dozen

Assorted Sashimi / 72 per dozen

The Prudence Island Raw Bar / market price

3 Iced Jumbo Shrimp, 1 Local Oyster on the Half Shell & 1 Littleneck Clam Per Guest
served with cocktail sauce, horseradish, tabasco® and fresh cut lemons

Classic Antipasto Display / 12 per guest

Selection of Cured Meats

genoa salami, prosciutto, mortadella and sweet capicola imported cheeses and cured olives

Bruschetta Station / 13 per guest

Grilled Rustic Country Breads & Loaves

assorted toppings to include: caponata, wild mushroom and blue cheese spread,
smoked chicken pate, tomato-basil relish and tuscan white bean purée

A Little Taste of Italy / 17 per person

Chef attendant required at \$100 per 50 guests.

Pasta Cooked to Order

penne, farfalle, and cheese tortellini

Three Sauces

alfredo, marinara and pesto cream

Additional Accompaniments

italian sausage, sundried tomatoes, black olives, artichokes, mushrooms,
roasted red peppers, asparagus and fresh basil

Garlic Bread, Breadsticks & Parmesan Cheese

Deluxe Additions:

Shrimp / 5 per guest

Grilled Chicken Breast / 3 per guest

Carving Stations

Each station is accompanied by miniature croissants and miniature whole wheat and onion rolls. Chef attendant required at \$100.00 Per 50 guests.

Oven-Roasted Turkey Breast / 195, serves 20 guests

brandy-cranberry sauce

Prime Beef Tenderloin / 325 each, serves 25 guests

béarnaise sauce and demi-glaze

Glazed Virginia Ham / 325 each, serves 40 guests

whole grain mustard

Roasted Prime Rib of Beef / 325, serves 30 guests

horseradish cream

DINNER SELECTIONS

Served with Freshly Baked Rolls and Butter.

Appetizers

select one, included with gold and platinum packages

Shrimp Cocktail

over marinated cucumber salad, jalapeño aioli and cocktail sauce

Spinach & Portabella Ravioli

roasted tomato cream, ashed goat cheese

Broiled Crab Cake

cajun remoulade, red pepper, bacon and corn relish

Lobster Spring Rolls

ginger soy vinaigrette, jicama slaw salad

Lobster Ravioli

fennel and roasted corn cream, fried leeks and tarragon oil

Warm Serrano-Wrapped Buffalo Mozzarella

on sliced vine-ripe tomato and fresh basil

Soup or Salad

select one

New England Clam Chowder

Lobster Bisque

cognac crème fraîche

Italian Wedding Soup

Roasted Tomato Bisque

Mixed Greens

pear tomatoes, cucumber and a white balsamic vinaigrette

Classic Caesar Salad

garlic croutons, grated parmesan and traditional dressing

Bibb & Radicchio Salad

red onion and mushrooms, creamy peppercorn dressing

Arugula Salad

candy cane beets, almonds, goat cheese and citrus vinaigrette

Baby Spinach Leaves

caramelized onions, cranberries, walnuts and pancetta vinaigrette

Entrée

select up to three

Portabella Mushroom & Roasted Squash Napoleon

asparagus and sweet pea sauce

Tortellini

roasted vegetables in a garlic
and pecan cream sauce

Spinach & Portabella Ravioli

roasted tomato butter, ashed goat cheese

Roasted Halibut

tapenade, red pepper cous cous, asparagus, smoked tomato butter

Pan Seared Salmon

over shiitake mushroom risotto,
baby bok choy and a ponzu glaze

Cider-Glazed Statler Chicken Breast

pancetta mash, morel mushroom
and sautéed spinach

Statler Chicken Breast

boursin mashed potato, grilled asparagus and truffle jus

***Grilled Veal Chop**

wild mushroom risotto, roasted fennel
and carrots, madeira jus

***Filet of Beef Tenderloin**

cipolini mashed potato, broccolini
and a port demi

***Beef Wellington**

roasted fingerling potatoes,
grilled asparagus, truffle jus

Cider-Glazed Chicken

seared salmon, roasted asparagus, pancetta mashed potatoes

***Grilled Sirloin**

lump crab cake, potatoes dauphine, broccolini, chipotle butter

***Petit Filet & Crab Stuffed Shrimp**

roasted corn, whipped potatoes, asparagus, tarragon butter

Petit Filet & Lobster Tail / +14 per guest

roasted corn, asparagus,
buttered fingerling potatoes

Dessert

Sliced Wedding Cake

chocolate-covered strawberry

Our Signature Coffee & Tea Service

DESSERT EMBELLISHMENTS

Bellevue Avenue Dessert Table

16 per guest

Chef's Selection of Viennese and French Mini Pastries, Chocolate-Dipped Fresh Fruits

Starbucks® Regular Coffee, Decaf Coffee & Assorted Hot Teas

Candy Buffet

7 per guest

An Array of Assorted Candy for Your Guests to Enjoy

Build Your Own Ice Cream Sundae

17 per guest

Vanilla Ice Cream, Chocolate Ice Cream, Chocolate, Caramel, Strawberry Sauce, M&Ms,
Crumbled Oreo Cookies, Chocolate Sprinkles, Crushed Heath Bars,
Fresh Bananas & Pineapple, Whipped Cream

International Coffee Display

12 per guest

Freshly Brewed Regular & Decaffeinated Coffees

Flavored Syrups, Whipped Cream, Chocolate Shavings,
Cinnamon & Sugar Sticks Choice of Two Liqueurs

BEVERAGE ARRANGEMENTS

House wine, soft drinks, juices and mineral waters are available on all bars.

Choice of Four Beer Selections

Domestic

coors light, bud light, budweiser, miller lite, michelob ultra

Boutique / Import

o'doul's, sam adams, sam adams light, corona, heineken, amstel light, new castle,
newport storm, stella artois, bass, guinness

Liquor Choices

Call Brand Bar

smirnoff vodka, seagram's gin, bacardi rum, seagram's 7 whiskey, cuervo gold tequila,
dewar's white label, wild turkey bourbon, captain morgan

Premium Brand Bar

absolut vodka, mount gay rum, meyers dark rum, cuervo tradicional, johnnie walker red,
canadian club whiskey, makers mark bourbon, tanqueray gin

Ultra Premium Brand Bar

grey goose vodka, bombay sapphire gin, patron silver, knob creek bourbon,
glenlivet scotch, remy martin vsop cognac

Hosted & Cash Cocktails

charged on consumption

Call Brands / 7 - 7.50 each

Premium Brands / 8 - 8.50 each

Ultra Premium Brands / 8.50 - 9 each

Martinis / 10 each

Premium House Wines / 8.50 - 9 each

Domestic Beers / 6 - 6.50 each

Boutique/Import Beers / 6.50 - 7 each

Assorted Sodas & Bottled Waters / 4 each

Cordials / 9 each

Open Bar Additions

Beer & Wine Bar – Additional Four Hours / 24 per guest

Call Brand Bar – Additional Four Hours / 26 per guest

Premium Brand Bar – Additional Four Hours / 28 per guest

Ultra Premium Brand Bar – Additional Four Hours / 30 per guest

GENERAL INFORMATION

Menu Selection

Please submit your menu selections to our Catering Office at least two months prior to the function or menu selections may be limited. Unused food and beverage supplied by the hotel may not be removed from the function space.

Prices

Wedding package prices will be confirmed no earlier than one year prior to the wedding date. Please consult our catering sales office for the current price quotations. All reservations are tentative until the authorized party signs the contract and remits the required deposit. Deposit amounts are subject to cancellation fee.

Guarantee on Number of Guests to be Served

A final guarantee of the number of persons attending is required three business days prior to the function along with final seating plan. Reductions in the count will not be accepted after this time. The Hotel Viking will be prepared to serve 3% over this guarantee. Charges are based on whichever number is greater: the guarantee or the actual number of guests served.

Payment

Payment of estimated bill is due three business days before the event. A credit card number will also be required for any incidental charges.

Service Charge and Taxes

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Decorations, Displays and Entertainment

All displays and decorations are subject to approval by an authorized hotel representative. Nothing can be attached to hotel property unless an authorized representative of the hotel supplies fasteners or prior permission is obtained from The Hotel Viking.

Food & Beverage

The Rhode Island State Liquor Control Board regulates the sale and service of alcoholic beverages. The Hotel Viking strictly enforces these regulations. Alcoholic beverages are not allowed to be brought in from outside sources. We reserve the right to limit and control the amount of alcoholic beverages consumed by hotel guests. Any food items brought in or produced from an outside source are subject to a service fee as determined by The Hotel Viking. Our Department of Health License does not presume any responsibility or liability on food that is produced from outside sources.

Special Dietary Requirements

Our chef will work with you to accommodate special dietary requirements. These requirements should be noted at least two weeks prior to the event.

Law

Rhode Island will not permit any service of alcoholic beverages after 1:00am. City law prohibits amplified outdoor entertainment. Newport outdoor noise ordinances are strictly enforced. Patrons must clear all public function rooms, lounges, etc. by 1:20am. In consideration of other hotel guests, hospitality suites in guest room areas are requested to limit their activity after 11:00pm. The Hotel Viking reserves the right to limit and control the amount of alcoholic beverages consumed by hotel guests.

Security

The Hotel Viking employs 24-hour in-house security. The Hotel Viking cannot assume responsibility for articles left unattended. Additional security details can be arranged through the catering and conference service office.

Weather

In the event of inclement weather, a decision regarding the relocation of outdoor events will be made in consultation with the client at least 24 hours prior to the function's start time.

Notes

All alcoholic beverages are sold for consumption on premises and in private rooms. Beverages may not be brought into public areas. Additionally, any alcoholic beverage sold by The Hotel Viking must be consumed on property, and may not be removed from the premises. All beverages consumed on property are to be dispensed by The Hotel Viking. The Hotel Viking has the right to refuse alcoholic beverage service to anyone who is unable to produce proper identification or to any person, in the judgement of The Hotel Viking, who appears to be intoxicated. In compliance with The Department of Public Health, restaurants are required to provide you with the following statement: "The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly-susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness."