

NEWPORT DUNES™
WATERFRONT RESORT & MARINA

2024 Holiday Menu



HOLIDAY HAPPY HOUR

(AVAILABLE TUESDAY – FRIDAY)

ALL-INCLUSIVE PACKAGE INCLUDES:

- Two Hour Event in one of the Back Bay Bistro's Private Dining Rooms
- Complimentary Parking for Your Guests

BRUSCHETTA STATION

- Roasted Pepper and Gorgonzola
- Feta, Olives, Grilled Mushrooms, and Spinach
- Roma Tomato, Basil and Fresh Mozzarella
- Served with Sliced Fresh Baked Baguette

TRAY PASSED APPETIZERS (SELECT TWO)

- Tomato Caprese Skewers
- Chicken Satay with Peanut Sauce
- Beef Satay with Sweet Plum Cilantro Sauce
- Pork Pot Stickers
- Ahi Lollipop
- Coconut Shrimp with Apricot Glaze
- Stuffed Mushrooms (Garlic & Herb or Blue Cheese)
- Meatballs (Swedish, Teriyaki, or BBQ)
- Prosciutto Wrapped Cantaloupe

\$54 PER PERSON (Price per person all-inclusive of service charge and tax)

ADD ON:

- | | |
|---|---------------------|
| • Two Hour Unlimited Happy Hour Beer & Wine Package | \$26/per person |
| • Happy Hour Cash Bar | \$250/bartender fee |
| • Wine Country Charcuterie Platter | \$27/per person |

TAKE YOUR PARTY TO THE BEACH

Additional \$8.50/per person

Includes: A Bonfire and S'mores Station

(For cash bar and add-ons, price per person does not include current tax and 22% service charge)

HOLIDAY BUFFET

STARTERS (CHOICE OF)

- Assorted Winter Greens with Raspberry Vinaigrette Dressing
- Traditional Caesar Salad
- Baby Spinach Salad
- Antipasto Salad
- Tomato Basil Soup

ENTRÉE (CHOICE OF)

- Salmon with Cranberry Verjus
- Butternut Squash Ravioli with Sage Brown Butter Sauce
- Chicken Florentine
- Pan Seared Swordfish with Sundried Tomatoes and Capers
- Braised Short Rib
- Roast Beef with Cabernet Sauce
- Gluten-Free Penne Pasta with Winter Vegetables

ACCOMPANIMENTS (CHOICE OF)

- Garlic Mashed Potatoes
- Green Bean Almondine
- Honey Drizzled Brussel Sprouts with Pancetta
- Mac and Cheese
- Wild Rice
- Ratatouille

DESSERTS (CHOICE OF)

- Pumpkin Cheesecake
- Fruit Tart
- Apple Cobbler
- Yule Log
- Tiramisu
- Pumpkin Mousse Tulip

BUFFET INCLUDES:

Bread and Butter • Freshly Brewed Coffee and Herbal Teas

\$54 PER PERSON

Choose Two Starters, Two Entrees, Two Accompaniments, and One Dessert

\$63 PER PERSON

Choose Two Starters, Three Entrees, Three Accompaniments, and One Dessert

(Minimum of 40 guests is required; price per person does not include current tax and 22% service charge)

BUFFET ENHANCEMENTS

CARVING STATIONS

Glazed Ham	\$21 Per Person
Coffee Crusted New York Steak Served with Bourbon Butter Sauce	\$25 Per Person
Herb Crusted Turkey Breast Served with Sundried Cherry and Apple Relish	\$20 Per Person
Prime Rib Served with Au Jus and Horse Radish Cream	\$29 Per Person

EVENT ENHANCEMENTS

• Cocktail Hour (Choice of Fruit & Cheese or Bruschetta Display and 1 hour Host Beer & Wine Bar)	\$29 per person
• Welcome Glass of Champagne	\$9 per person
• Irish Coffee Station	\$11 per person
• Hot Cocoa & Cider Station	\$4.50 per person
• Upgraded Linen and Napkins	Market price
• Winter Centerpieces	\$20 per table
• Photo Booth (4 Hours)	\$950
• 12x16 Wood Dance Floor	\$350

HORS D'OEUVRES

HOT

- Panko Crusted Artichoke with Herb Cheese
- Pork Pot Stickers
- Chicken Samosas
- Chicken Satay with Thai Peanut Sauce
- Beef Satay with Sweet Plum Cilantro Sauce
- Coconut Shrimp
- Meatballs: Swedish, BBQ, or Teriyaki
- Crab Stuffed Mushrooms
- Miniature Beef Wellington
- Scallops Wrapped in Bacon
- Crab Cake with Remoulade
- Mini Beef Sliders
- Petite Lamb Chops with Mint Jus

PER PRICE

\$4.50
\$4.50
\$4.50
\$4.50
\$4.50
\$4.50
\$4.50
\$4.50
\$4.50
\$4.50
\$4.50
\$5.50
\$6.50

COLD

- Crostini with Brie and Lavender Honey
- Tomato Caprese Skewers with Basil
- Asian Ahi Poke in a Wonton Cone
- Avocado and Bay Shrimp Salad Served on a Tortilla Chip
- Seared Filet of Beef on Sourdough Toast with Horseradish Cream
- Asian Chicken Salad Served in a Phyllo Cup
- Wrapped Cantaloupe with Prosciutto
- Tomato Feta Bruschetta
- Smoked Salmon Roulade on Pumpernickel Toast
- Grilled Watermelon with Honey Balsamic Glaze
- Mexican Street Corn Tostadas

PER PRICE

\$3.75
\$3.75
\$3.75
\$3.75
\$3.75
\$3.75
\$3.75
\$3.75
\$3.75
\$3.75
\$3.75

HORS D'OEUVRES

DISPLAYS

Classic Chilled Vegetable Crudités

Served with Ranch and Onion Dip
\$8 Per Person

Sliced Fresh Seasonal Fruit

Served with Mint Yogurt Dip
\$10 Per Person

Bruschetta Display

Roasted Pepper and Gorgonzola, Feta, Olives and Spinach, Roma Tomatos, Basil and Fresh Mozzarella, Served with Sliced Fresh Baked Baguette
\$13 Per Person

Tortilla Chips and Fresh Salsas

Variety of Corn Tortilla Chips served with Pico De Gallo, Tomatillo, and Guacamole
\$13 Per Person

Domestic and Artisan Cheese Display

Served with an Assortment of Sliced Breads, Crackers, and Seasonal Berries
\$18 Per Person

Wine Country Charcuterie

Assorted Meats and Artisan Cheeses served with Olives, Assorted Rustic Breads, and Crackers
\$20 Per Person

RECEPTION STATIONS

CHEF ATTENDED STATIONS

Add any Station to a Buffet or Plated Menu or a minimum of 2 Stations will be required.

Slider Station

Combination of Three: Beef Sliders with Cheddar and Bacon, Salmon, Ground Turkey, Buffalo Chicken with Blue Cheese, or Vegetarian Patty

\$19 Per Person

Pasta Station

Choice of Penne or Linguine Pasta and Cheese Tortellini Sautéed to order with Traditional Bolognese, Carbonara, Pesto, or Marinara Sauce, Served with Grated Parmesan, Red Pepper Flakes, and Garlic Bread

\$17 Per person

Street Taco Station

Shredded Beef, Carnitas, and Chicken Served with Warm Corn and Flour Tortillas, Tri-Colored Chips and Salsa, Accompanied with Guacamole, Sour Cream, Shredded Cheese, Cilantro, Diced Onions, Shredded Lettuce, Salsa Verde, and Pico De Gallo

\$20 Per Person

Farm to Table

Assorted Flat Bread, Rolls, Baguettes, Olive Crackers, Pita Crisps, Grissini, Quinoa Salad with Olive Oil and Fresh Squeezed Lemon, Southwest Chicken Salad with BBQ Ranch Dressing, Endive and Orange Crusted Beef Medallions with Chimichurri Dressing, Assorted Cold Cuts, Pate, and Sausage

\$19 Per Person

Mediterranean

Traditional Hummus, Roasted Red Pepper Hummus and Tzatziki, Pita Bread, Olive Bread, Assorted Olives, Roasted Peppers, Dolma, Tabbouleh Salad, Goat Cheese Cake, Grilled Lamb Kabobs, Mint Yogurt Sauce

\$25 Per Person

Asian Infusion

Pork Pot Stickers, Char Siu Bao, Asian Meatballs, Vegetabe Spring Rolls, Firecracker Shrimp, California Rolls, Asian Slaw, Ginger Dipping Sauce, Hot Mustard, Soy Sauce, Siracha Chili

\$23 Per Person

Herb Crusted Turkey Breast

Carving Station

Served with Sundried Cherry and Apple Relish

\$12 Per Person

Coffee Crusted New York Carving Station

Served with Bourbon Butter Sauce

\$25 Per Person

Nacho Station

Warm tortilla chips served with nacho cheese, sliced jalapenos, pico de gallo, sour cream, black olives, black beans, radishes, green onions and cilantro

\$18 Per Person

Build Your Own S'mores

Graham Crackers, Hershey's Chocolate, Marshmallows. *Includes a Fire Ring for Outdoor Events

\$8.50 Per Person

(For add-ons, price per person does not include current tax and 22% service charge).

A labor fee of \$200 per Attendant will be applied for each station, pricing is for 90 minutes of service or until items deplete.

HOLIDAY HOSTED BAR

HOSTED BARS

Bar setups are included. Client to be charged based on actual number of drinks consumed.

Deluxe Drinks.....	\$14
Deluxe Wine	\$14
Premium Drinks.....	\$12
Premium Wine	\$13
Well Drinks.....	\$10
House Wine	\$12
Import Beer	\$10
Domestic Beer.....	\$9
Assorted Juices.....	\$4
Assorted Sodas.....	\$4
Bottled Water	\$2

CASH BARS

A bar set-up fee of \$175 will be charged per bar for a maximum of 5 hours.

Deluxe Drinks.....	\$15
Deluxe Wine	\$15
Premium Drinks.....	\$12
Premium Wine	\$13
Well Drinks.....	\$10
House Wine	\$12
Import Beer	\$10
Domestic Beer.....	\$9
Juices.....	\$4
Assorted Sodas.....	\$4
Bottled Water	\$2

Alcoholic beverages are prohibited on Newport Dunes property except for private, pre-arranged functions serviced by Newport Dunes Resort. Glass containers are not permitted on the beach.

HOSTED BAR & BEVERAGE PACKAGES

PACKAGES ARE PRICED PER GUEST

DELUXE

Deluxe Brand Cocktails, Import/Craft and Domestic Beer, Deluxe House Chardonnay, Cabernet Sauvignon, Rosé and Sparkling Wine

First Hour.....	\$32
Second Hour	\$18
Each Additional Hour.....	\$15

PREMIUM

Premium Brand Cocktails, Import/Craft and Domestic Beer, Premium House Chardonnay and Cabernet Sauvignon

First Hour.....	\$20
Second Hour	\$16
Each Additional Hour.....	\$13

STANDARD

House Brand Cocktails, Import/Craft and Domestic Beer, House Chardonnay and Cabernet Sauvignon

First Hour.....	\$18
Second Hour	\$14
Each Additional Hour.....	\$12

BEER & WINE

Import/Craft and Domestic Beer, House Chardonnay & Cabernet Sauvignon

First Hour.....	\$16
Second Hour	\$12
Each Additional Hour.....	\$10

TABLE SIDE WINE SERVICE WITH DINNER

· House Chardonnay, Cabernet Sauvignon

\$40 Per Bottle

· Premium Chardonnay, Cabernet Sauvignon, Rosé and Sparkling Wine

\$52 Per Bottle

(Additional Labor Charges May Apply)

NON-ALCOHOLIC

First Hour.....	\$8
Second Hours	\$6
Each Additional Hour.....	\$4

DRINK TICKETS

(Pre-Paid and Non-Refundable)

Soda/Water	\$4 Per Ticket
House Beer/Wine	\$9 Per Ticket
Well Brands.....	\$10 Per Ticket
Premium Brands.....	\$11 Per Ticket
Deluxe Brands.....	\$13 Per Ticket