

NEWPORT DUNES WEDDINGS



NEWPORT DUNES™
WATERFRONT RESORT & MARINA

NEWPORTDUNES.COM

Ceremony and Reception Locations

(EACH OF OUR RECEPTION SITES INCLUDES THE CEREMONY LOCATION)

BAYVIEW ROOM AND GARDEN (Up to 100 seating capacity with dance area)

This beautiful and romantic lush garden and indoor event space with bay windows allows natural light and an incredible view of the lagoon making this a charming site for your wedding.

\$1,900 - Saturday • \$1,500 - Friday/Sunday

BEACH PAVILIONS (Up to 160 seating capacity with dance area)

Named the top beach location for events in Orange County by Coast Magazine the pavilions are the perfect spot for romantic nuptials or festive receptions on the sand.

\$3,000 - Saturday • \$2,000 - Friday/Sunday

GAZEBO (Up to 150 seating capacity with dance area)

The gazebo is the centerpiece of the Newport Dunes Resort. Bordered on one side by the resort's lagoon, and the other side with the beach, this courtyard features beautiful landscape and lawn area with breathtaking sunsets.

\$2,500 - Saturday • \$1,800 - Friday/Sunday

MARINA TERRACE (Up to 400 seating capacity with dance area)

Extending from the harbor that leads to the Pacific Ocean, the expansive Marina Terrace Lawn provides the ultimate Southern California outdoor event setting.

\$4,000 - Saturday • \$3,000 - Friday/Sunday

MARINA CLUBHOUSE (Up to 60 seating capacity with dance area) Enjoy front row marina views as you say your "I do's" in front of our gorgeous fountain or watch the sun set on your private balcony.

\$1,500 - Saturday • \$1,000 - Friday/Sunday

MARINA DOCK (Up to 20 seating capacity; ceremony only) Host the perfect intimate ceremony on our Private Dock as you take in the scenery of our Marina.

\$500 - Saturday • \$250 - Friday/Sunday

Site fees are for a maximum 5 hour event timeframe; each additional hour is \$500/hour. No additional fees will be applied for vendor setup/cleanup.





Ceremony and Reception Locations

BACK BAY BISTRO (Up to 150 seating capacity varies based on setup)

The charming Back Bay Bistro features a wall of windows out to the picturesque Back Bay, which floods the room with natural light.

\$4,900 - Saturday

\$4,500 - Friday/Sunday

Site fees are for a maximum 5 hour event timeframe; each additional hour is \$500/hour. No additional fees will be applied for vendor setup/cleanup.

Site fees are for a maximum 5 hour event timeframe; each additional hour is \$500/hour. No additional fees will be applied for vendor setup/cleanup.

Silver Package

- Padded folding chairs (White or Mahogany)
- 66" round guest tables with seating for ten per table
- Guest book table, gift table, place card table, and cake/dessert table
- Linens/napkins: choice of white, ivory, or black floor length linen, choice of color napkin
- Choice of head table or sweetheart table
- Three votive candles per guest table and head table
- Table numbers and/or table stands
- 12x16 wood parquet dance floor
- Choice of plated or buffet meal
- Coffee and Hot Tea service (2 hours)
- Cake cutting service – cake not included
- Champagne or Sparkling Cider toast
- Sound permit for amplified sound
- Newlywed's meal
- Self-parking for guests
- 20% off cottage for Wedding party - subject to availability





Platinum Package

- Chiavari chairs
- 66" round guest tables with seating for ten per table
- Guest book table, gift table, place card table, and cake/dessert table
- Linens/napkins: choice of white, ivory, or black floor length linen, choice of color napkin
- Choice of head table or sweetheart table
- Three votive candles per guest table and head table
- Table numbers and/or table stands
- 12x16 wood parquet dance floor
- Newlywed's meal
- Choice of plated or buffet meal
- Stationed Hors D'oeuvre Classic Vegetable Crudités and Sliced Fresh Fruit Display
- Coffee and Hot Tea service (2 hours)
- Cake cutting service – cake not included
- Champagne or Sparkling Cider toast
- Sound permit for amplified sound
- Self-parking for guests
- 20% off cottage for Wedding party - subject to availability

PLATED DINNERS



Plated Dinners

SALADS (Select One)

- Hearts of Romaine with Caesar Dressing Topped with Parmesan Cheese and Garlic Croûtons
- Mixed Green Salad with Cherry Tomatoes and Sliced Carrots with Assorted Dressings
- Wedge Salad with Iceberg Lettuce and Bleu Cheese

ENTRÉES (Select One Entrée for Entire Party)

- **Grilled Chicken Breast with Citrus Butter Sauce**
Served with Scalloped Potatoes and Seasonal Vegetables

\$75 – Silver Package

\$88 – Platinum Package

- **Point Reyes Crusted New York Steak**
Served with Red Potatoes and Seasonal Vegetables

\$85 – Silver Package

\$98 – Platinum Package

- **Grilled Salmon with Cranberry Vert Jus**
Served with Jasmine Rice and Seasonal Vegetables

\$85 – Silver Package

\$98 – Platinum Package

Package pricing is inclusive of service charge and tax.

PLATED DINNERS



Plated Dinners

GUEST CHOICE TWO ENTRÉE OPTION

- Grilled Chicken stuffed with Boursin in a Red Wine Reduction
OR
- Grilled Filet of Beef with Green Peppercorn Sauce
Served with Butter Mashed Potatoes and Asparagus and Baby Carrots

\$95 – Silver Package

\$110 – Platinum Package

COMBO PLATE

- Petit Filet Mignon & Jumbo Prawns
Filet accented with a Cabernet Reduction with Jumbo Prawns in a Garlic Butter Sauce served with Red Roasted Potatoes and Asparagus and Baby Carrots

\$105 – Silver Package

\$120 – Platinum Package

Package pricing is inclusive of service charge and tax.

BUFFET DINNERS



The Boardwalk

SALADS (Select Two)

- Hearts of Romaine with Caesar Dressing Topped with Parmesan Cheese and Garlic Croûtons
- Mixed Green Salad with Cherry Tomatoes and Sliced Carrots with Assorted Dressings
- Heirloom Tomato Salad with Fresh Basil, Extra Virgin Olive Oil and Buffalo Mozzarella Cheese
- Sautéed Mushrooms and Asparagus Salad Tossed in Olive Oil and Balsamic Vinegar

SIDES (Select Two)

- Red Roasted Potatoes
- Grilled Ratatouille Vegetables
- Jasmine Rice

Served with Fresh Garlic Cheese Focaccia Bread and a selection of assorted baked artisan rolls and butter

Includes Pitchers of Water and Freshly Brewed Coffee and Hot Tea

\$80 – Silver Package

\$95 – Platinum Package

ENTRÉES (Select Two)

- Ravioli Florentine with Ricotta Cheese and Spinach in a Sundried Tomato Cream Sauce
- Chicken Breast with Wild Mushroom Sauce
- Penne Pasta with a Roasted Garlic and White Wine Alfredo Sauce
- Baked Salmon with Honey Mustard Sauce

Package pricing is inclusive of service charge and tax.

BUFFET DINNERS



The Mediterranean

SALADS (Select Two)

- Fresh Roma Tomatoes & Cucumber Salad with Balsamic Vinaigrette Dressing
- Hearts of Romaine with Caesar Dressing Topped with Parmesan Cheese and Garlic Croutons
- Mixed Green Salad with Cherry Tomatoes and Sliced Carrots with Assorted Dressings
- Spinach Salad with Dried Cranberries, Walnuts, and Feta Cheese with Raspberry Vinaigrette Dressing

ENTRÉES (Select Two)

- Chicken Scallopini with Lemon Caper Sauce
- Pasta Primavera with Sautéed Seasonal Vegetables and Marinara
- Grilled Sea Bass with Lemon Shallot Butter
- Certified Black Angus Strip Loin with Sautéed Onions and Mushrooms in a Cabernet Reduction

SIDES (Select Two)

- Grilled Asparagus
- Red Roasted Potatoes
- Jasmine Rice

Served with Fresh Garlic Cheese Focaccia Bread and a selection of assorted baked artisan rolls and butter

Includes Pitchers of Water and Freshly Brewed Coffee and Hot Tea

\$85 – Silver Package

\$98 – Platinum Package

Package pricing is inclusive of service charge and tax.

BUFFET DINNERS



The Southern California

STARTER (Select Two)

- Romaine with Cilantro Lime Vinaigrette
- Classic Caesar Salad
- Fish Ceviche
- Jicama Slaw

SIDES (Select Two)

- Cheese Enchilada
- Black Beans, Pinto, or Refried
- Cilantro Rice

Served with Chips, Salsa and Guacamole, Flour and Corn Tortillas

Includes Pitchers of Water and Freshly Brewed Coffee and Hot Tea

ENTRÉES

- Carne Asada
- Marinated Shredded Chicken
- Seasoned Bay Shrimp
- Carnitas
- Grilled Vegetables

\$95 – Silver Package

\$110 – Platinum Package

Package pricing is inclusive of service charge and tax.

BUFFET DINNERS



Back Bay Luau

SALADS: (Select Two)

- Luau Crunch Salad Tossed in Vinaigrette
- Shrimp Salad
- Ahi Poke
- Maui Macaroni Salad
- Hawaiin Gazpacho

ENTRÉES: (Select Three)

- Macademia Nut Crusted Mahi Mahi with Vanilla Rum Butter
- Pork Tenderloin with Mango Glaze
- Teriyaki Chicken Breast
- Filet Medallions with Papaya Salsa and Demi Glaze

SIDES: (Select Two)

- Choice of Jasmine or Steamed White Rice
- Grilled Sweet Potatoes
- Sautéed Island Vegetables

Served with Sweet Hawaiin Bread and Butter

Includes Pitchers of Water and Freshly Brewed Coffee and Hot Tea

\$105 – Silver Package

\$118 – Platinum Package

Package pricing is inclusive of service charge and tax.

HORS D'OEUVRES



Tray Passed

COLD \$3.50 piece

- Crostini with Brie and Lavender Honey
- Seared Filet of Beef on Sourdough Toast with Horseradish Cream
- Tomato and Feta Bruschetta
- Prosciutto Wrapped Melon

COLD SPECIALTY \$3.75 piece

- Avocado and Shrimp in a Cup
- Smoked Salmon Roulade on Pumpernickel Toast
- Asian Ahi Poke in a Won-Ton Cone
- Tomato Mozzarella Skewer

HOT \$3.75 piece

- Panko Crusted Artichoke with Herb Cheese
- Meatballs–Swedish, Teriyaki, or Barbecue
- Chicken Satay with Thai Peanut Sauce
- Spinach & Feta Spanakopita
- Pork Pot Stickers
- Lamb Lollipop

HOT SPECIALTY \$4.50 piece

- Beef Satay with Sweet Plum Cilantro Sauce
- Coconut Shrimp with a Mango Papaya Sauce
- Petite Crab Cakes with Chipotle Aioli
- Bacon Wrapped Scallops

All Items are subject to a 22% service charge and 7.75% tax. Food presentation and items may vary based on season.

HORS D'OEUVRES



Specialty Displays (Each Item Serves 50 Guests)

Classic Chilled Vegetable Crudités

\$200

Served with Ranch and Onion Dip

Sliced Fresh Seasonal Fruit

\$225

Served with Mint Yogurt Dip

Domestic & Artisan Cheese Display

\$350

Served with an Assortment of
Sliced Breads, Crackers, and
Seasonal Berries

Wine Country Charcuterie

\$400

Assorted Meats and Artisan Cheeses
accompanied with Olives, Assorted
Rustic Breads and Crackers

All Items are subject to a 22% service charge and 7.75% tax. Food presentation and items may vary based on season.



Stations

Sushi & Sashimi

\$20 per person

- California Rolls, Vegetables Rolls, Spicy Tuna Rolls,
- Salmon Sashimi and Shrimp Nigiri
- Accompanied by Pickled Ginger, Soy Sauce, and Wasabi

Slider Trio

\$17 per person

- Kobe Beef with bleu cheese and caramelized onion
- Pulled Pork with pineapple coleslaw
- Ahi Tuna with Wasabi Aioli

Street Taco Action Station

\$18 per person

- Shredded Beef, Pork and Shredded Chicken
- Served with Warm Flour and Corn Tortillas
- Accompanied with Guacamole, Sour Cream, Shredded Cheese, Cilantro,
- Diced Onions, Shredded Lettuce, Salsa Verde, and Pico de Gallo

Pasta Action Station

\$17 per person

- Cheese Tortellini and Penne Pasta Sautéed to Order with Traditional Bolognese, Carbonara, Pesto, and Marinara
- Condiments to Include Grated Parmesan and Red Pepper Flakes
- Served with Garlic Bread

Farm to Table

\$18 Per Person

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

Add any station to one of our buffet or plated menus or a two-station minimum will be enforced.

All Items are subject to a 22% service charge and 7.75% tax..

Food presentation and items may vary based on season.



Stations

Mediterranean

\$18 per person

- 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

Asian Infusion

\$22 per person

- Pork Pot Stickers, Cha Siu Bao, Asian Meatballs
- Vegetable Spring Rolls, Firecracker Shrimp
- California Rolls
- Asian Slaw, Ginger Dipping Sauce, Hot Mustard,
- Soy Sauce, Sracha Chili

Carving Stations

(Minimum of 50 Guests & Chef Attendant Required)

Herb Crusted Turkey Breast

\$12 Per Person

Served with Sundried Cherry and Apple Relish

Slow Roasted All Natural Kurobuta Pork Steamship

\$14 Per Person

Served with Sundried Tomato Bordelaise

Ribeye Blackened

\$17 Per Person

Served with Garlic Aioli and Mustard Horseradish

Tenderloin of Beef

\$20 Per Person

Served with choice of Green Peppercorn, Gorgonzola Bacon, or Bistro Steak Sauce

Add any station to one of our buffet or plated menus. All Items are subject to a 22% service charge and 7.75% tax. Food presentation and items may vary based on season.



Hosted Bar Packages

(Packages are priced per guest)

Deluxe

Deluxe Brand Cocktails, Import and Domestic Beer,
Premium Chardonnay, Cabernet Sauvignon, Sparkling Wine and Rose

First Hour: \$20

Second Hour: \$16

Each Additional Hour: \$13

Premium

Premium Brand Cocktails, Import and Domestic Beer,
Premium Chardonnay, Cabernet Sauvignon, Sparkling Wine and Rose

First Hour: \$18

Second Hour: \$14

Each Additional Hour: \$11

Standard

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

First Hour: \$16

Second Hour: \$12

Each Additional Hour: \$10

Beer & Wine

Import and Domestic Beer, House Chardonnay, Cabernet Sauvignon

First Hour: \$14

Second Hour: \$10

Each Additional Hour: \$8

Table Side Wine Service with Dinner

Premium Chardonnay, Cabernet Sauvignon, Sparkling Wine and Rose
\$48 Per Bottle

(Additional labor charges may apply)

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars.

BEVERAGES



Hosted Bar

Client to be charged based on actual number of drinks consumed.

Deluxe Drinks	\$12
Deluxe Wine	\$12
Premium Drinks	\$10
Premium Wine	\$11
Well Drinks	\$8
House Wine	\$10
Import Beer	\$8
Domestic Beer	\$7
Juices	\$4
Sodas	\$4.
Premium Bottled Water	\$4

Cash Bar

Guest to pay per drink.

Deluxe Drinks	\$13
Deluxe Wine	\$13
Premium Drinks	\$11
Premium Wine	\$12
House Wine	\$11
Import Beer	\$9
Domestic Beer	\$7
Juices	\$4
Assorted Sodas	\$4
Premium Bottled Water	\$5

Coffee Station

Includes Regular & Decaffeinated Coffee and Herbal Teas per hour
\$4 per person

Irish Coffee Station

Includes Regular & Decaffeinated Coffee, Jameson Irish Whiskey and Bailey's Irish Cream
\$11 per person

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars.

SPECIAL ENTREE SELECTIONS



Special Entrée Selections

Kids Meals (Available for kids 12 and under)

Select One Entrée

- Chicken Strips
Served with Fruit and Mac 'N Cheese
\$25 per child
- Fish n' Chips
Served with Fruit and French Fries
\$25 per child
- 2 Mini Hamburgers
Served with Fruit and French Fries
\$25 per child
- Spaghetti with Marinara
Served with Fruit and Garlic Bread
\$25 per child

Vegetarian, Vegan & Gluten-Free Entrées

Available upon request

Vendor Meals

Chef's Choice
\$30 per person

All Items are subject to a 22% service charge and 7.75% tax. Food presentation and items may vary based on season.

Guidelines

Event Venues

All rooms and event spaces are rented for a five hour period and will have a site fee dependent upon the venue selected and setup required. Any additional time required will be subject to labor fees.

Linens

The resort offers complimentary white, ivory, or black table linens and napkins. Our Catering Managers can assist with the rental of specialty linens for your event.

Sound Amplification Policies

A sound permit is required for all amplified sound. Amplified sound for outdoor/indoor events must end promptly at 10:00p.m.

Insurance Requirements

Newport Dunes Resort requires all caterers to provide an insurance policy with two million dollar (\$2,000,000.00) liability, naming Newport Dunes Waterfront Resort and Marina, Newport Dunes Marina, LLC and the City of Newport Beach, Dunes Resort LLC, G & K Management and County of Orange as additionally insured.

Deposit and Billing Schedule

A non-refundable deposit will be required in order to make your event definite. The final balance is due (10) ten days prior to your event in form of cash, credit card or cashier's check.

Any remaining balance must be paid in full prior to the event start time. A credit card must be kept on file prior to the event for any outstanding balances. Event dates are held on a tentative basis until a deposit and signed contract have been received.

Vendor Set-up and Tear Down

We allow access for all vendors to deliver equipment including: flowers, cakes, and etc., no sooner than (2) two hours prior to the event start time. It is prohibited to nail, staple, tape or remove anything from the walls.

Overnight storage is not available.

Event and Menu Planning

We can assist you with all your event planning needs and will make every effort to adjust menus to conform you and your guest's preferences. No food or beverage, alcoholic or otherwise shall be brought into the resort from outside sources without permission of the resort. The resort reserves the right to charge a corkage fee or outside catering fee for such services.

Rehearsal

Wedding rehearsal available with package the day prior to your wedding at an available venue. Please schedule rehearsal time with your coordinator in advance.