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Thank you for your interest in the Atlantic Resort Newport!

Our Resort includes two large banquet rooms, a 142 room hotel, a restaurant, lounge, indoor pool and several smaller banquet/meeting rooms.

Our banquet facilities are state of the art venues that feature gold chiavari chairs, elegant linens and gold sequined accent cloths. The banquet rooms are approximately 9,600 square feet and can accommodate 125 to 300 + guest.

The Atlantic Resort Newport (ARN) houses two banquet rooms. The lower room, The Atlantic Pavilion, hosts weddings and events from 4 pm to 10 pm.

The upper room, The Easton Pavilion, hosts weddings and events from 6 pm to 11 pm.

We do not have a site fee, nor any other additional reception fees. There are food and beverage minimums that must be met on either floor.

Our resort has an outdoor area with a pergola that can be used for outdoor ceremonies. We provide the white garden chairs.

Once you have reviewed our packages, we do hope you will call for a site tour. We proudly state that you can have the wedding of your dreams at a price that is within reach.

Enjoy this wonderful journey of wedding planning!

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# *Food & Beverage Minimums*

For In-Season Weddings (May 1<sup>st</sup> – October 31<sup>st</sup>)

## Easton's Pavilion

(Upstairs)

### Food & Beverage Minimum

Friday Evenings ..... \$20,000

Saturday Evenings ..... \$25,000

Sunday Evenings ..... \$12,500

## Atlantic Pavilion

(Downstairs)

### Food & Beverage Minimum

Friday Evenings ..... \$15,000

Saturday Evenings ..... \$17,500

Sunday Evenings ..... \$10,000

Food & Beverage Minimum for Winter Season Weddings ... \$10,000

## Optional Services

On-Site Ceremony Fee ..... \$750

Outdoor Cocktail Hour Fee ..... \$1,500

Please look at our Special Winter packages that are available from November 1<sup>st</sup> through April 30<sup>th</sup>

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# *Package One*

TWO HOURS OF OPEN BAR

DELUXE FRUIT & CHEESE DISPLAY  
featuring Italian cured meats & baked brie with apricot glaze

FOUR PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE  
choice of 2 plus a vegetarian option

DESSERT TABLE  
to include client's cake  
with dipped strawberries plus mini pastry selections created by our in-house baker

This package includes late night pizza in the pre-function room

\$150 per person ++  
~\$199 inclusive of gratuity & tax



## *Package Two*

THREE HOURS OF OPEN BAR

DELUXE FRUIT & CHEESE DISPLAY  
featuring Italian cured meats & baked brie with apricot glaze

PASTA STATION WITH ATTENDANT  
two pastas/two sauces

FOUR PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE  
choice of 2 plus a vegetarian option

DESSERT TABLE  
to include client's cake  
with dipped strawberries plus mini pastry selections created by our in-house baker

This package includes late night pizza in the pre-function room

\$175 per person ++  
~\$232 inclusive of gratuity & tax



# *Package Three*

FOUR HOURS OF OPEN BAR

DELUXE FRUIT & CHEESE DISPLAY  
featuring Italian cured meats & baked brie with apricot glaze

PASTA STATION WITH ATTENDANT  
two pastas/two sauces

FIVE PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE  
choice of 3 plus a vegetarian option

DESSERT TABLE  
to include client's cake  
with dipped strawberries plus mini pastry selections created by our in-house baker

This package includes late night pizza in the pre-function room

\$200 per person ++

~\$265 inclusive of gratuity & tax



## *Package Four*

FIVE HOURS OF OPEN BAR

RAW BAR STATION  
little necks, shrimp, and oysters

DELUXE FRUIT & CHEESE DISPLAY  
featuring Italian cured meats & baked brie with apricot glaze

PASTA STATION WITH ATTENDANT  
two pastas/two sauces

FIVE PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

WINE SERVICE DURING DINNER  
house brands

SALAD

ENTRÉE  
choice of 3 plus a vegetarian option

DESSERT TABLE  
to include client's cake  
with dipped strawberries plus mini pastry selections created by our in-house baker

This package includes late night pizza in the pre-function room

Additional hour for reception

*\$225 per person ++*  
*~\$299 inclusive of gratuity & tax*



# *Winter Wedding Package*

ONE HOUR OF OPEN BAR

DELUXE FRUIT & CHEESE DISPLAY

with crudité & baked brie

CHOICE OF THREE OF THE FOLLOWING HORS D'OEUVRES

Spinach Pies

Stuffed Mushroom Caps

Scallops Wrapped in Bacon

Sliders

Mini Chowder & Cakes

Coconut Encrusted chicken

Teriyaki Beef Skewers

CHAMPAGNE TOAST

SALAD

CHOICE OF TWO ENTRÉES

Chicken Picatta

Mandarin Chicken

New York Sirloin Steak

Baked Stuffed Scrod

Crab & Spinach Stuffed Sole

Vegetarian Option Available

DOUBLE DIPPED STRAWBERRIES SERVED WITH YOUR WEDDING CAKE

\$95 per person ++

~\$126 inclusive of gratuity & tax

Should you wish to add open bar to your winter package, the pricing is as follows:

1 hour = \$15.00 per person

2 hours = \$25.00 per person

4 hours = \$45.00 per person



## *A La Carte Items*

### RAW BAR

Jumbo Shrimp ~ \$4.00  
Oysters on the Half Shell ~ \$3.50  
Little Necks on the Half Shell ~ \$3.00

### STATIONS

Mashed Potato Bar ..... \$6.00 pp  
Pasta Station with Attendant.....\$8.00 pp two pastas/two sauces  
Chicken Wing Station ..... \$10.00 pp  
Raw Bar Station ..... \$18.00 pp

### OPEN BAR OPTIONS

One Additional Hour ..... \$15.00 pp  
Two Additional Hours ..... \$25.00 pp

All prices are subject to 23% gratuity and 8% RI state tax





# *Entrée Selections for Wedding Packages*

## MANDARIN CHICKEN

a marinated grilled chicken breast with teriyaki glaze, served with mandarin orange slices and citrus beurre blanc

## CHICKEN PICATTA

sautéed breast of chicken with a lemon butter sauce, topped with capers

## NEW YORK SIRLOIN STEAK

a 14 oz. cut of sirloin grilled to your liking and laced with a light demi glace

## FILET MIGNON WITH DEMI GLACE

an 8 oz. tenderloin grilled to perfection and topped with demi glace

## CRAB AND SPINACH STUFFED SOLE

two sole fillets stuffed with spinach and crab, topped with a light cream sauce

## GRILLED SALMON WITH TRIPLE CITRON SAUCE

a perfectly grilled salmon filet topped with a tasty citrus sauce and accented with citrus zest

## BAKED STUFFED SCROD WITH NEWBURG SAUCE

fresh white fish stuffed with scallops and shrimp then topped with a newburg sauce

## BAKED STUFFED SHRIMP

four jumbo shrimp stuffed with crabmeat and scallop stuffing, laced with an orange flavored beurre blanc

## SURF AND TURF

*(with Package Two, Three and Four only)*

filet mignon with grilled salmon, baked stuffed shrimp or lobster tail

## VEGETARIAN PLATE

a combination of the season's freshest vegetables designed by our chef

*all entrées are served with whipped potatoes and your choice of vegetables*



# *Hors d'Oeuvres Menu*

## SCALLOPS WRAPPED IN BACON

*Baby bay scallops*

## COCONUT ENCRUSTED CHICKEN

*Pieces of fried chicken dipped in marshmallow +  
coconut*

## CHICKEN QUESADILLA

*Triangle pieces of a southern delight*

## MINIATURE CRAB CAKES

## ARANCINI

*Fried risotto, spinach, and ricotta*

## ARN SLIDERS

*Mini cheeseburger on soft potato roll*

## MINI BLT

*Brioche crouton topped with pancetta, tomatillo, and  
herb crème fraiche*

## \*\*GRILLED BABY LAMB CHOPS

## \*\*SHRIMP COCKTAIL

*Served in individual shot glasses*

## \*\*COCONUT ENCRUSTED SRIMP

## STUFFED MUSHROOMS

*Mushroom caps stuffed your choice of crabmeat or  
chourico and cheese*

## CHOWDER AND MINI CLAMCAKE

*A shooter of our homemade New Eglanb Chowder  
topped with our famous clam cakes*

## BRUSCHETTA

*Crostini with mozzarella cheese, diced tomatoes, basil,  
and cilantro, laced with salsa*

## SPINACH PIE

*A non-traditional "Stromboli" of spinach, garlic, and  
extra virgin olive oil*

## SEARED FILET

*Olive bread crouton topped with Roquefort and  
tenderloin*

## CHIC FILET SLIDERS

*Fried chicken sliders with our special sauce + pickle*

## GRILLED CHEESE AND TOMATO SOUP

*All American grilled cheese atop tomato soup*

## LOBSTER ROLL

*Lobster salad in a mini potato roll*

## FISH AND CHIPS

*Served in individual cones*

## ASPARAGUS & ASIAGO WRAPPED IN PHYLLO

## TERIYAKI BEEF SKEWERS

**\*\* Available with Package Two, Three and Four only**

**Can be substituted for another hors d'oeuvre in other packages for an additional fee**

