



*The*  
NEWPORT EXPERIENCE  
OCEANCLIFF HOTEL & REGATTA PLACE



2026 WEDDING MENUS



## Wedding Packages

### SILVER

\$140

Newport Experience Cheese Board  
Five Passed Hors D'oeuvres  
Sparkling Wine Toast  
Two Course Plated Dinner  
Client Provided Wedding Cake  
Coffee & Tea Station

### GOLD

\$175

Passed Prosecco Upon Guest Arrival  
Newport Experience Cheese Board  
Tuscan Table  
Six Passed Hors D'oeuvres  
Prosecco Toast  
Trumpet Champagne Flutes  
Two Course Plated Dinner  
Client Provided Wedding Cake  
Coffee & Tea Station

### PLATINUM

\$200

Passed Champagne Upon Guest Arrival  
Newport Experience Cheese Board  
Tuscan Table  
Six Passed Hors D'oeuvres  
Veuve Clicquot Toast  
Trumpet Champagne Flutes  
Two Course Plated Dinner  
Client Provided Wedding Cake  
Coffee & Tea Station

OceanCliff's Selection of Upgraded Linen on Dinner, Cake & Sweetheart Tables  
One Complimentary Late Night Snack

### INCLUDED IN EACH EXPERIENCE

Ivory Linen, Ivory Napkins, Gold Chiavari Chairs  
Complimentary Parking  
Private Server For Couple & Wedding Party  
Votive Candles  
Framed Table Numbers



## Silver Menu

### COCKTAIL HOUR

Newport Experience Cheese Board  
Five Passed Hors D'oeuvres  
(two cold, three hot)

### RECEPTION

Sparkling Wine Toast

### FIRST COURSE OFFERINGS

(choose one)

#### Caesar Salad

Chopped Hearts of Romaine, Shaved Parmesan,  
Herb Croutons, Classic Caesar Dressing

#### Local Field Greens *gf*

Grape Tomatoes, Cucumbers, Carrots,  
Shaved Pecorino, Fresh Herbs, Balsamic Vinaigrette

### DINNER ENTREES

*Served with Chef's selected accompaniments chosen for the best seasonal design.*  
(choose two)

**Herb Roasted Statler Breast of Chicken *gf***  
Natural Pan Jus

**Tuscan Chicken Roulade**  
Artichoke, Sun-Dried Tomato, Basil,  
Cabernet-Balsamic Reduction

**Grilled North Atlantic Salmon *gf***  
Charred Tomato Compote, Bok Choy Slaw,  
Ginger Soy Vinaigrette

**Boston Baked Cod**  
Herb Crusted and Baked, Lemon Butter Sauce

**Herb & Spice Rubbed Bistro Tender *gf***  
Roasted Bell Pepper Demi, Chimichurri,  
Frizzled Onion Confetti

**Slow Braised Boneless Short Ribs *gf***  
Fresh Herbs, Caramelized Pearl Onions,  
Crisp Bacon, Bordelaise Sauce

**Tahini Roasted Eggplant *gf***  
Quinoa, Baby Carrots, Chimichurri, Cilantro

### DESSERT

Client Provided Wedding Cake  
Sliced & Presented with Raspberry Coulis, Crème Anglaise  
Coffee & Tea Station

**\$140 per guest**



# Gold Menu

## PASSED PROSECCO UPON ARRIVAL

### COCKTAIL HOUR

Newport Experience Cheese Board

Tuscan Table

Six Passed Hors D'oeuvres

(two cold, four hot)

### RECEPTION

Prosecco Toast

### FIRST COURSE OFFERINGS

(choose one)

#### Backyard Farm Heirloom Tomatoes

Micro Greens, Fresh Mozzarella, Focaccia Wedge,  
Chiffonade of Opal & Green Basil, Sea Salt,  
Cracked Black Pepper, Balsamic Syrup, EVOO

#### Local Field Greens *gf*

Grape Tomatoes, Cucumbers, Carrots,  
Shaved Pecorino, Fresh Herbs,  
Balsamic Vinaigrette

#### Caesar Salad

Chopped Hearts of Romaine, Shaved Parmesan,  
Herb Croutons, Classic Caesar Dressing

#### Chef's Seasonal Salad

See Catering Manager for Seasonal Selections.

### DINNER ENTREES

*Served with Chef's selected accompaniments chosen for the best seasonal design.*

(choose two)

#### Herb Roasted Statler Breast of Chicken *gf*

Natural Pan Jus

#### Tuscan Chicken Roulade

Artichoke, Sun-Dried Tomato, Basil,  
Cabernet-Balsamic Reduction

#### Seasonal North Atlantic Salmon *gf*

**Summer:** Lemon Caper Beurre Blanc,  
**Winter:** Cider Nage

#### Pan Seared Native Halibut *gf*

Roasted Cauliflower and Corn,  
Champagne Beurre Blanc

#### Slow Braised Boneless Short Ribs *gf*

Fresh Herbs, Caramelized Pearl Onions,  
Crisp Bacon, Bordelaise Sauce

#### New York Strip "Au Poivre" *gf*

Brandy Cream Reduction

#### Tahini Roasted Eggplant *gf*

Quinoa, Baby Carrots, Chimichurri, Cilantro

### DESSERT

Client Provided Wedding Cake

Sliced & Presented with Raspberry Coulis, Crème Anglaise

Coffee & Tea Stations

**\$175 per guest**



## Platinum Menu

### PASSED CHAMPAGNE UPON ARRIVAL

#### COCKTAIL HOUR

Newport Experience Cheese Board  
Tuscan Table  
Six Passed Hors D'oeuvres  
(two cold, four hot)

#### RECEPTION

Veuve Clicquot Toast

#### FIRST COURSE OFFERINGS

(choose one)

##### **Napoleon "Caprese Style" *gf***

Heirloom Tomato, Fresh Mozzarella, Baby Arugula,  
Freshly Cracked Pepper, Basil Oil, Balsamic Syrup

##### **Caesar Salad**

Chopped Hearts of Romaine, Shaved Parmesan,  
Herb Croutons, Classic Caesar Dressing

##### **Local Field Greens *gf***

Grape Tomatoes, Cucumbers, Carrots, Shaved Pecorino,  
Fresh Herbs, Balsamic Vinaigrette

##### **Chef's Seasonal Salad**

See Catering Manager for Seasonal Selections.

#### DINNER ENTREES

*Served with Chef's selected accompaniments chosen for the best seasonal design.*  
(choose two)

Herb Roasted Statler Breast of Chicken *gf*  
Natural Pan Jus

Seasonal North Atlantic Salmon *gf*  
**Summer:** Lemon Caper Beurre Blanc, **Winter:** Cider Nage

(cont. on page 6)



## Platinum Menu

(cont. from page 5)

### PLATINUM DINNER ENTREES (CONT.)

#### Tuscan Chicken Roulade

Artichoke, Sun-Dried Tomato, Basil, Cabernet-Balsamic Reduction

#### Pan Seared Native Halibut *gf*

Roasted Cauliflower and Corn, Champagne Beurre Blanc

#### Herb Crusted Filet Mignon *gf*

Marchand de Vin

#### Slow Braised Boneless Short Ribs *gf*

Fresh Herbs, Caramelized Pearl Onions, Crisp Bacon, Bordelaise Sauce

#### Tahini Roasted Eggplant *gf*

Quinoa, Baby Carrots, Chimichurri, Cilantro

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**OR**

**Select Duet Option for all guests**

#### Petit Filet Mignon *gf*

Marchand de Vin

&

(choose one)

#### Butter Poached Lobster *gf*

Tarragon Butter

*or*

#### Grilled Jumbo Black Tiger Shrimp *gf*

Lemon-EVO, Garlic & Herbs

*or*

#### North Atlantic Salmon *gf*

Fennel Pollen Butter, Micro Greens

### DESSERT

Client Provided Wedding Cake

Sliced & Presented with Raspberry Coulis, Crème Anglaise

Coffee & Tea Station

**\$200 per guest**



## Passed Hors D'oeuvres

### CHILLED

Edamame Hummus Swirl, Cucumber Cup, Thai Garlic Chili, Toasted Sesame Seeds *gf*  
Tomato Ciliegine Bites, Basil Chiffonade, Balsamic Syrup *gf*  
Port Wine Cheddar, Soppressata, Peppadew Pepper, Honey, Crostini  
Avocado, Prosciutto, Red Onion, Grape Tomato, Toast  
Tuna Poke Tartar, Ahi Tuna, Wakame Salad, Sriracha Aioli, Soy Pearls  
Pepper Crusted Tenderloin, Grilled Garlic Crostini, Horseradish Cream, Red Onion Jam  
Nim Chow Roll, Bean Sprouts, Bean Thread Noodles, Scallions, Peppers, Red Cabbage, Mango & Thai Basil *gf*

### HOT

Herb & Garlic Stuffed Mushrooms, Horseradish Cream  
Scallops Wrapped in Applewood Smoked Bacon, Bourbon Dip *gf*  
Crab Cake Bites, Aurora Sauce  
Vegetable Spring Roll, Soy Dip  
Chicken Tikka Kabob, Curry & Coconut *gf*  
Tuscan Chicken Brochette, Peppers, Lemon-Rosemary Rub *gf*  
Spanakopita, Spinach, Feta Cheese, Phyllo Dough  
Crispy Mac & Cheese Risotto Cakes, Panko Crusted with Truffle & Shaved Parmesan *gf*  
Mini Kobe Beef Frank, Spicy Mustard Drizzle  
French Dip, Caramelized Onion, Swiss Cheese, Garlic-Herb Au Jus, Crostini  
Coconut Shrimp, Sweet Red Chili Mango Sauce  
Petite Clam Fritter & New England Chowder Sipper  
Mini Cocktail Beef Slider, Melted Cheese, Ketchup  
Beef Negimaki, Sriracha Aioli, Wonton  
Crab Rangoon, Scallion Duck Sauce  
Fried Pork Dumplings, Sweet Red Chili Sauce  
Cajun Shrimp Pineapple Skewer *gf*

**\$415 per 100 pieces**

## COCKTAIL HOUR ENHANCEMENTS

### Maine Lobster Salad

Tarragon-Crème Fraîche, Pretzel Bun  
\$450 per 100 pieces

### Sesame Seared Ahi Tuna

Wonton, Wakame, Wasabi Aioli  
\$450 per 100 pieces

### Mini Lobster Rolls (May-October)

Sea Salt Dill Chips  
\$1,200 per 100 pieces

### Mini Lamb Chops

Seasoned with Herbes de Provence  
\$1,350 per 100 pieces



## *Stationary Displays*

### **Newport Experience Cheese Board**

Selection of Local and Artisan Farmhouse-Style Cheeses Served with Fig Jam,  
Seasonal Fruit, Honey, Crusty Breads, Assorted Crackers  
\$350 for 50 guests

### **Cheese & Vegetable Crudité**

Artisan Cheese, Seasonal Fruit, Honey, Seasonal Vegetables, Dipping Sauces, Crackers, Crostini  
\$330 for 50 guests

### **Mediterranean Table**

(to include)

Hummus, Chickpea Couscous Salad, Olive Medley, Falafel, Roasted Red Peppers,  
Cucumbers, Hot Pepper Relish, Tabbouleh, Tzatziki, Pita Chips  
\$380 for 50 guests

### **Tuscan Table**

(to include)

Prosciutto, Capicola, Sweet Soppressata, Parmesan-Reggiano, Olive Medley, Tomato and  
Fresh Mozzarella Salad, Grilled Artichokes, Seasonal Vegetables, Crackers, Crostini  
\$380 for 50 guests

### **Raw Bar**

Little necks \$300 for 100

Shrimp Cocktail \$450 for 100

Oysters \$500 for 100

Cocktail Sauce, Horseradish, Tabasco, Lemon, Peppercorn Mignonette

### **Chowder Bar**

New England Clam Chowder, Clam Cakes, Oyster Crackers, Tabasco  
\$12 per guest | minimum of 50

### **Creamy Spinach & Artichoke Dip**

Baby Spinach, Roasted Artichoke Hearts, Parmesan, Garlic, White Wine Cream Sauce, Crostini  
\$250 for 50 guests

### **Baked Lobster Mac & Cheese**

Cavatappi, Three Cheese Béchamel, Toasted Bread Crumbs  
\$500 for 50 guests



## Pasta Stations

(\*choose one for all guests or choose two for half portions)

\*Baked Rigatoni, Provolone, Ricotta, Marinara

\*Orecchiette, Italian Sausage, Broccoli Rabe, Roasted Fennel, Cherry Tomatoes, Garlic White Wine Sauce

\*Chicken Alla Vodka, Cavatappi, Sun-Dried Tomato, Peas, Dill, Pink Vodka Sauce

\*Bolognese, Tomato, Red Wine, Braised Beef, Veal, Italian Sausage, Wagon Wheel Pasta

*Includes Parmesan Garlic Knots, Marinara*

\$18 per guest | minimum of 50

## CARVING STATIONS

Served with miniature rolls, sliced baguettes, mustards, horseradish cream, and seasonal grilled vegetables.

### Roasted Pork Loin

Port Wine Sage Sauce

\$220 per 20 guests

### Peppercorn Crusted Prime Rib

Horseradish Cream, Garlic-Herb Au Jus

\$440 per 40 guests

### Turkey Breast

Roasted Garlic Sauce, Cranberry Compote

\$220 per 20 guests

### Honey Smoked Ham

Pineapple Honey Mustard

\$220 per 20 guests

### Roasted Tenderloin

Red Wine Bordelaise

\$470 per 20 guests

\*Carving Chef Attendant Required \$110

## ACCOMPANIMENTS

Served with Chef's selected accompaniments chosen for the best seasonal design.

\$7 per guest | minimum of 20



## *Dessert Stations*

### **SWEET TREATS**

(to include)

Macaroons, Biscotti, Milanos, Brownies, Cannolis  
\$15 per guest | minimum 35

### **BEN & JERRY'S SUNDAE BAR**

Five Ice Cream Flavors, Six Toppings, Hot Fudge, Hot Caramel, Fresh Whipped Cream  
\$14.50 per guest | minimum of 50

### **INTERNATIONAL VIENNESE STATION**

(to include)

An Extravagant Display of Assorted Cakes, Tortes, Cookies,  
Petit Fours and French Pastries.  
\$20 per guest | minimum of 50

### **HAND-DIPPED CHOCOLATE COVERED STRAWBERRIES**

\$6 per guest | minimum of 50

### **PLATED DESSERTS**

SLICES

#### **Cheesecake**

Strawberry Coulis, Whipped Cream

#### **Mississippi Mud Pie**

Chocolate Sauce, Whipped Cream

#### **Red Velvet Cake**

Fresh Raspberries, Whipped Cream

#### **Chocolate Cake**

Crème Anglaise, Whipped Cream

**\$12 each**



## Lobster Boil Buffet

### COCKTAIL HOUR

Newport Experience Cheese Board  
Four Passed Hors D'oeuvres  
(two cold, two hot)

### RECEPTION

Sparkling Wine Toast

### PLATED SALAD COURSE

Chef's Seasonal Salad

### DINNER PRESENTATION

Maine Lobster *gf*  
Parsley Butter

Barbeque Glazed Breast of Chicken *gf*

Bouillabaisse *gf*

Local Clams, Mussels, Black Tiger Shrimp and Chorizo Sausage  
Steamed in Chardonnay with Herbs, Fennel and Vegetable Mirepoix

New England Clam Chowder  
Native Clams, Potato, Bacon and Thyme

Cheddar and Applewood Smoked Bacon Mac & Cheese

Sea Salt Dill Roasted Creamer Potato *gf*

Classic Coleslaw *gf*

Corn on the Cob *gf*

Broccoli *gf*

Cornbread

### DESSERT

Client Provided Wedding Cake  
Sliced & Presented with Raspberry Coulis, Crème Anglaise  
Coffee & Tea Station

**\$145 per guest**



## Deluxe Stations

### COCKTAIL HOUR

Newport Experience Cheese Board  
Five Passed Hors D'oeuvres  
(two cold, three hot)

### RECEPTION

Sparkling Wine Toast

### PLATED SALAD COURSE

Chef's Seasonal Salad

### PASTA STATION

(\*choose one for all guests or choose two for half portions)

\*Baked Rigatoni, Provolone, Ricotta, Marinara

\*Orecchiette, Italian Sausage, Broccoli Rabe, Roasted Fennel, Cherry Tomatoes, Garlic White Wine Sauce

\*Chicken Alla Vodka, Cavatappi, Sun-Dried Tomato, Peas, Dill, Pink Vodka Sauce

\*Bolognese, Tomato, Red Wine, Braised Beef, Veal, Italian Sausage, Wagon Wheel Pasta  
*Includes Parmesan Garlic Knots, Marinara*

### ENTREE STATION

Chicken Marsala *gf* & Dijon Herb Salmon *gf*

### CARVING STATION

Served with miniature rolls, sliced baguettes, mustards,  
horseradish cream and seasonal grilled vegetables.  
(choose one\*)

#### \*Roasted Pork Loin

Port Wine Sage Sauce

#### \*Peppercorn Crusted Prime Rib

Horseradish Cream, Garlic-Herb Au Jus

#### \*Turkey Breast

Roasted Garlic Sauce, Cranberry Compote

#### \*Honey Smoked Ham

Pineapple Honey Mustard

#### \*Roasted Tenderloin

Red Wine Bordelaise

### ACCOMPANIMENTS

Chef's selected accompaniments  
chosen for the best seasonal design.

### DESSERT

Client Provided Wedding Cake  
Sliced & Presented with Raspberry Coulis, Crème Anglaise  
Coffee & Tea Station

**\$165 per guest**



## *Late Night Snacks*

(during reception)

### **Parmesan Garlic Knots, Marinara**

\$300 per 100 pieces

### **Plain Chicken Tenders, Assorted Dipping Sauces, French Fries**

\$300 per 100 pieces

### **Buffalo Chicken Tenders, French Fries**

\$300 per 100 pieces

### **Bacon, Cheddar & Sour Cream Potato Kegs**

\$300 per 100 pieces

### **Cheese Pizza Flatbread**

\$220 per 50 pieces

### **Pepperoni Pizza Flatbread**

\$220 per 50 pieces

### **Plain Sliders, Pickles, Diced Onions, Safari Sauce, French Fries**

\$225 per 50 pieces

### **Cheeseburger Sliders, Pickles, Diced Onions, Safari Sauce, French Fries**

\$225 per 50 pieces



## *Wedding Party Luncheon*

Chef's Selection of Assorted Pre-Made Sandwiches/Wraps

\*includes one vegetarian option

Bottled Water and Sodas

Selection of one of the following:

Cape Cod Kettle Chips & Cookies/Brownies

or

Fresh Fruit platter and individual yogurts

**\$30 per guest**

### **CHIPS & DIPS**

Guacamole, Salsa, Sour Cream, Scallions, Tortilla Chips  
Hummus, Tabbouleh, Grape Tomatoes, Tahini, Toasted Pitas

**\$12 per guest**

### **PITCHER OF MIMOSA**

Classic Orange

Peach Bellini

**\$85 pitcher**

(12 Servings)



## *Rehearsal Dinners Cocktail Parties and Social Events*

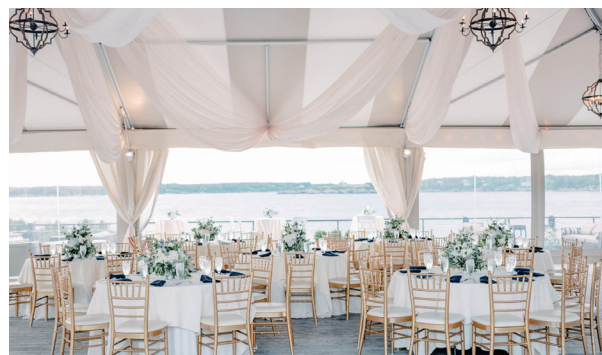
### **SAFARI ROOM AT OCEANCLIFF**

Upscale and exclusive, the Safari Room is our signature restaurant at OceanCliff Hotel. Specializing in world-class cuisine and exceptional service, a rehearsal dinner in the Safari Room is the perfect complement to your wedding at OceanCliff Hotel. The Safari Room comfortably seats up to 50 guests inside and 70 guests outside.



### **OCEANCLIFF UPPER DECK**

The Upper Deck at OceanCliff offers sweeping views of the Newport Bridge and Narragansett Bay. The deck is covered with a 40' x 60' tent and is a popular spot for rehearsal dinners and oceanfront cookouts. The OceanCliff Upper Deck comfortably seats up to 150 guests.



### **REGATTA PLACE**

Located on Goat Island, Regatta Place offers relaxed, waterfront dining in the heart of Newport Harbor. Our dockside covered patio seats up to 180 people and can accommodate up to 200 for cocktails. End the evening by sailing away on Schooner Aurora, conveniently docked only steps away.



### **SCHOONER AURORA**

This 101' classic schooner is a great way to get your out of town guests on the water. The capacity of the boat is 68 passengers and food and beverage can be served on board. Ask us about our Rehearsal Dinner and Sail Packages, coupled with a lobster boil on the Regatta Place patio.





## *Event Services*

At the Newport Experience, events are more than just planned; they are designed. Every detail is the result of a decision made by you, which assures that your event is precisely what you envision. Our Catering & Banquet Staff executes each event with exacting skill, pride and professionalism.

### **Coat Check**

\$275 per event\*

### **Valet Service**

OceanCliff - Pricing based on guest count  
Regatta Place - Complimentary valet service

### **Ballroom Time Extension**

\$750 per 30 minutes | \$1,500 per 60 minutes

## **ADDITIONAL STAFFING**

### **Additional Bartender**

\$250 per bartender\*

### **Additional Server**

\$250 per server\*

### **Additional Bar Setup with Bartender Fee**

(if going above the IDC staffing matrix) \$770 per bar\*

*\*All of the above items are subject to Administrative Fee and taxes*

### **Ceremony Package**

\$2,200 per event

(includes a 30-minute ceremony rehearsal the day before, ceremony coordinator and white garden chairs)



## *Floral and Decor Set Up*

Decor/items will be provided by client in a ready state. If our staff is required to unpack, wash, unwrap, arrange or remove stickers/pricetags, a fee will apply.

For any clients that may need assistance with their extra decor set up, the following services are available with prior arrangements.

If client does not engage a floral company, our team will provide set up services for centerpieces. \$100 per table

Labor fee for tying client provided chair bows to the chairs \$3 per chair

Labor fee for attaching the rental chair cushions to the chairs \$3 per chair

Removal of venue provided chairs to replace with rental chairs \$500 flat fee

All fees are subject to a 24% administrative fee and all state and local taxes.

## **CANDY BAR DISPLAYS**

Please bring candy ready to be displayed and simply placed on a table (i.e. candy in the jars, scoops unwrapped and favor bags provided by the client ready to be placed on display) If the client has preassembled their display (clean jars/provided scoops, candy in containers, all stickers off the jars) and the display is ready to be placed out on the waiting banquet table, there is no additional labor charge. If labor is required to assemble display, there is a fee of \$4 per person. Please contact Catering or Sales for our Preferred Vendors who will handle the total process.

## **EXTRA DESSERT ITEMS OR DISPLAYS**

OceanCliff allows the Wedding Client to provide one Dessert in all wedding menu packages:

1. Wedding Cake – sliced, plated and garnished or 2. Client provided Dessert Station

### ***Additional Labor Fees for dessert products being brought in by the Client***

Plating charge for extra dessert items needing to be plated/set up on a display:

Client provided Cookies to be plated for the tables  
\$2 per person



## *Outdoor Music Policy*

### **OCEANCLIFF**

Outdoor ceremonies are located on the OceanCliff Bridge Lawn.

OceanCliff allows non-amplified music only for ceremonies.

Outdoor Pre-Reception or Cocktail Hour is located on the OceanCliff Bridge Patio. There can be no amplified music on the Bridge Patio or any outdoor location at OceanCliff.

OceanCliff will provide background music for Pre-Reception on the Bridge Patio. Please contact the OceanCliff Catering Department or your Sales Manager if you have any questions prior to contracting outside vendors for this service.

### **REGATTA PLACE**

Ceremonies are located on the harbor side dock of Regatta Place. Ceremonies will take place under a tent with the option for tent sides in the case of inclement weather. Regatta Place allows amplified and non-amplified music for all ceremonies. Please contact Regatta Place Catering Department or your Sales Manager if you have any questions prior to contracting outside vendors for this service.

### **Suggestions for non-amplified musicians ranging from Classical Strings to Harp and Flute:**

#### **La Bella Musica**

String Ensemble | 401-203-7324

#### **Shelly Otis**

Harpist | 774-454-7525

#### **Troy Ramey**

Acoustic Guitar | 917-476-2728

#### **Allegro Chamber Players**

Mike Monte | 508-672-5692

#### **Lois Vaughan Trio**

Lois Vaughan | 401-849-3470

#### **New England Harp**

Judith Saiki | 617-536-4337

#### **Entertainment Specialists**

Mike Amado | 800-540-8157

#### **Music Performance Service**

Bruce Hopkins | 401-568-2302

#### **The Naticks**

Telli Quinn & Ross MacAndrew | Acoustic & Vocals  
401-465-2546