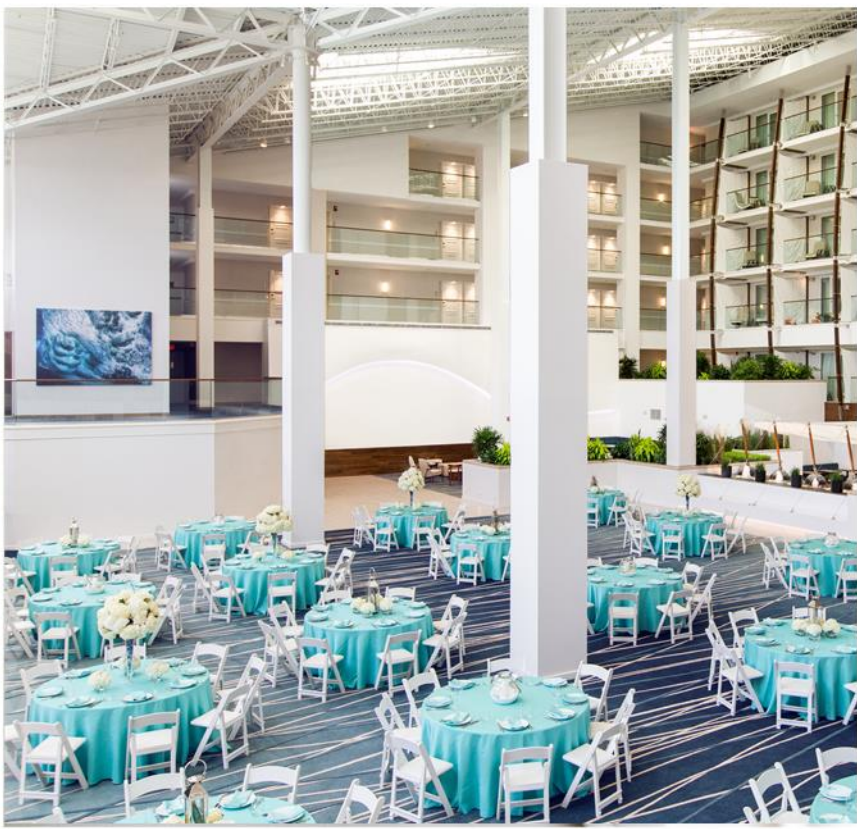


POST WEDDING BREAKFAST

MENU OPTIONS





New England Buffet | \$35

Minimum of 25 People

"Market Style" Cut Fresh Fruit

Chobani® Yogurts

Assorted Cold Cereal, Bananas and Granola

Fat Free and 2% Milk

Fresh Scrambled Eggs

Seasoned Breakfast Potatoes

Country Sausage Links, Thick Smokehouse Bacon Strips

Sweet and Savory Breakfast Breads, Croissants, Muffins and Bagels

Assorted Chilled Fruit Juice to Include Orange, Cranberry and Grapefruit

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee

Taylors of Harrogate® Teas

Prices are per person. A customary 25% taxable service charge, 7% state sales tax and 1% food & beverage tax will be added.



Newlywed Brunch | \$57

Minimum of 25 People

"Market Style" Cut Fresh Fruit

Chobani® Yogurts

Assorted cold cereals, bananas & granola

Fat free & 2% Milk

Cage free scrambled eggs

Seasoned Breakfast Potatoes

Bacon & Sausage

Tea breads, Croissants, Muffins & Bagels

Cheese Blintz, Warm Strawberry Preserves

Lobster Strata

Cage Free Eggs, Lobster, Cave Aged Cheddar, Sourdough

Omelets Made to Order:

Garden Tomatoes, Green Peppers, Chopped Onions, Sliced Mushrooms
Chopped Ham and Cheddar Cheese

Belgian Waffles Made to Order:

Sliced Strawberries with Warm Maple Syrup and Nutella® Mousse

Assorted Chilled Fruit Juice to Include Orange, Cranberry and Grapefruit

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee

Taylors of Harrogate® Teas

Prices are per person. A customary 25% taxable service charge, 7% state sales tax and 1% food & beverage tax will be added



I love you a Brunch! | \$72

Minimum of 25 People

"Market Style" Cut Fresh Fruit

Chobani® Yogurts

Assorted Cold Cereals, Bananas & Granola

Fat free & 2% Milk

Steel Cut Oatmeal

Cage Free Scrambled Eggs

Seasoned Breakfast Potatoes

Bacon & Chicken Apple Sausage

Tea breads, Croissants, Muffins & Bagels

Bourbon Glazed Spiral Ham

Grain Mustard, Apple Chutney "carved to order"

Murrays Natural Statler Herb Roasted Chicken

Maple Honey Reduction

Lobster Ravioli, Pernod Cream, Tarragon, Blistered Tomato

Chefs Selected Seasonal Organic Wild Rice Blend

Chefs Selected Seasonal Vegetable

Assorted Dinner Rolls

Assorted Chilled Fruit Juice to Include Orange, Cranberry and Grapefruit

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee

Taylor's of Harrogate® Teas

Prices are per person. A customary 25% taxable service charge, 7% state sales tax and 1% food & beverage tax will be added



Continental Breakfast Options

Newporter | \$28

"Market Style" Cut Seasonal Fresh Fruit

Sweet and Savory Breakfast Breads, Muffins and Bagels

Assorted Chilled Fruit Juices to Include: Orange, Cranberry and Grapefruit

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee

Taylors of Harrogate® Teas

Express | \$20

Sweet and Savory Breakfast Breads, Muffins and Bagels

Assorted Chilled Fruit Juices to Include: Orange, Cranberry and Grapefruit

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee

Taylors of Harrogate® Teas

Prices are per person. A customary 25% taxable service charge, 7% state sales tax and 1% food & beverage tax will be added



Breakfast Upgrades

Roasted Chicken Apple Sausage | \$4

Oatmeal | \$6

Maple Syrup, Brown Sugar and Raisins

Housemade Corned Beef Hash | \$6.50

Yukon Gold Potato Pancakes | \$6.50

Chives and Crème Fraiche Puree

Lox | \$18

Smoked Salmon, Capers, Onion, Hardboiled Egg, Crème Fraiche

Omelets | \$14

Made to Order:

Garden Tomatoes, Green Peppers, Chopped Onions, Sliced Mushrooms, Chopped Ham and Cheddar Cheese

Bacon Wrapped French Toast | \$8

Lobster Hash, Fried Quail Egg and Sriracha Hollandaise | \$8

Broken Egg Panini | \$9

Fried Egg with Thick Smokehouse Bacon and Cheddar Cheese on Sourdough Bread

Belgian Waffles | \$12

Made to Order: Sliced Strawberries with Warm Maple Syrup and Nutella® Mousse

Southwest Breakfast Wrap | \$10

Tortilla Filled with Scrambled Eggs, Pepper Jack Cheese, Chorizo and Salsa

Cereal, Granola and Banana | \$6

Individual Yogurts | \$5

Variety of Energy Bars | \$5

Classic Crumb Coffee Cake | \$6.50

Assorted Soft Drinks, Iced Tea and Bottle Water | \$5

Prices are per person. A customary 25% taxable service charge, 7% state sales tax and 1% food & beverage tax will be added



Mimosa & Make Your Own Bloody Mary Bar | \$11/each

Continue the Celebration by offering your guests Mimosa's!

Bloody Mary's

Pick Your Vodka:

Absolut, Absolut Citron, Absolut Peppar, Tito's Handmade

Add Your Mild Bloody Mary Mix

Pick Your Toppings:

Assorted selection of Hot Sauces & Spices

Fresh Herbs

Fresh Sliced Limes & Lemons

Olives

Celery

Hot Peppers

Pickles

Bacon

Prices are per person. A customary 25% taxable service charge, 7% state sales tax and 1% food & beverage tax will be added



Event Information

Guarantees

We require a guaranteed number of guests to be provided five (5) business days prior to your event, or the expected number will be used as your guarantee. We will set and be prepared to service for 3% over the guarantee. Should your actual numbers exceed the guarantee, you will be charged accordingly.

Minimum Revenue

Our revenue minimums are exclusive of tax. Minimum revenue will be outlined in the Sales Agreement.

Additional Fees

Attendant/Carver Fees are not included in the package. We suggest one (1) per 75 guests. Carver & Attendant Fees are \$60 each; Bartender fee is \$90 each

Liquor Regulations

Hotel liquor license requires that only Hotel supplies alcoholic beverages and that only Hotel Staff may dispense alcoholic beverages. Alcohol will be denied to those guests who appear intoxicated or who are under 21 years of age. Hotel will refuse to service guests without legal identification. Service is limited to two (2) drinks per person per trip to the bar. Open Bar service is limited to five (5) hours. Liquor is served until 12:45am.

Non-alcoholic beverages may be provided for functions that run past this time.

Payment

Terms for payment will be established in your Sales Agreement. The Newport Marriott requires a **\$500.00** non-refundable deposit upon booking of your event. The deposit will be credited to your final bill. Final payment will be due either by certified check or credit card, seven (7) days prior to your event.

Safety Regulations & Liability

Arrangements for floral centerpieces and special themed events can be made through your Event Expert. All decorations, staging, exhibits, etc. must meet within the approval of the Fire Marshall's office and safety codes of the Marriott Hotel. The Hotel will not permit the affixing of anything to the walls, floors or ceilings of the function room with nails, tacks, staples or tape without proper approval. Contacts agree to be responsible for any damage to the function room (s) or any other part of the Hotel by the client, his/her guests, invitees, employees, independent contractors or other agents under the client's control. The hotel will not assume or accept any responsibility for damage or loss of any merchandise or articles left in the Hotel prior to, during or following an event.

\$30 per officer per hour, 1 per 100 guests

Rachel Deschenes
Catering Sales Executive
Email: Rachel.Deschenes@marriott.com
Telephone: (401) 848-6927