



Banquet Facilities



Americas Cup

The Americas Cup is a small private banquet room, located upstairs with a stunning harbor view. Minimum of 12, Maximum of 20 guests.



Lanai

The Lanai patio is a covered outside area with heaters on the harbor's edge. Minimum of 30, Maximum of 50 guests.



Main Dining

The Main Dining room has both booths and tables. Minimum of 45, Maximum of 70 guests.



Library Lounge

The Library Lounge is a perfect private banquet room. Minimum of 25, Maximum of 50 guests.



Banquet Information

BANQUET INFORMATION

- Minimum guests: 15 for Lunch and 20 for Dinner
- Maximum guests: 85 (with multiple rooms)
- Buffet and Breakfast pricing is available upon request
- Lunch and dinner two packages include a house salad or soup
- Dinner starts at 5:00pm
- Guaranteed guest count must be received 3 days prior to event
- Guaranteed guest will determine the minimum charge per guest on the day of event
- Set and breakdown, and white table linens are provided at no charge
- Room charges are included in the prices for the first 3 hours, \$100 ea. additional hour
- Set up begins one (1) hour prior to event, and removal must occur when event ends
- A \$10/pp credit card authorization must be received to reserve the room
- No charges will occur unless, no one shows or the event cancels in less than 24 hours
- Dessert service charge of \$1.00 per person if you choose to bring in your own dessert
- You will be charged for any damage or extra cleaning required from your event
- Sales tax will be added to all food, bar and other charges as required by law
- Gratuities are voluntary and paid directly to the staff and paid at the end of the event
- All prices and items are subject to price changes
- All prices are subject to California sales tax
- Valet Parking is limited but can reserve up to 12 cars behind the restaurant at \$15/car
- Public parking is available within blocks of Newport Landing, meters are free after 6pm
- WiFi is available in the banquet rooms (except some areas of Main Dining Room)
- Audio visual equipment must be arranged in advance

COCKTAIL SERVICE

- Hosted Cocktail service available upon request
- Wine or champagne service included for all bottles purchased from Newport Landing
- Bottles of wine not provided by Newport Landing are \$15 corkage, max 2 bottles

BANQUET ROOMS

	MINIMUM	MAXIMUM
America's Cup Room	12 guests	20 guests
Library Lounge Room	25 guests	45 guests
Lanai Patio (outside/covered/heated)	30 guests	45 guests
Main Dining Room (seasonal)	45 guests	65 guests

I have read and understand the policies and procedures listed above

Type of Event

Date of Event

Room

Client Signature / Printed Name

Date



Appetizers to Share

Blue Point Oysters on Ice (seasonal)

half dozen fresh shucked eastern oysters / cocktail sauce* 16

Calamari Tempura

beer battered / steak cut strips / cocktail sauce 13

Shrimp and Scallop Ceviche

marinated in fresh citrus juices / avocado / cucumber / tomatoes / tortilla chips* 12.5

Crab Cake

grilled corn relish / red pepper aioli 14.5

Coconut Shrimp

three large shrimp / tropical fruit salsa / sweet chili sauce 10

Lobster Empanadas

three folded red corn tortillas / lobster / guacamole / sour cream 17

Shrimp Cocktail

chilled shrimp / cocktail sauce 13

Ahi Poke Stack

fresh ahi tuna / tropical fruit salsa / avocado / cucumber wasabi aioli / wonton crackers* 15.5

Crab and Artichoke Dip

artichoke hearts / crab / creamy parmesan fondue / fresh tortilla chips 14.5

Appetizer Trays

18" serving tray serves 12 to 18 guests

Cheese and Cracker Tray

cheddar / provolone / swiss cheeses / carr's and flatbread crackers 38

Vegetable Crudité Tray

five fresh cut vegetables / ranch dressing 32

Tortilla Chip Tray

fresh fried corn tortillas / pico de gallo / guacamole 38

Assorted Fruit Tray

fresh cut seasonal fruits 39

Assorted Finger Sandwich Tray

ham & swiss / tuna & cheddar / roast beef & provolone / lettuce / mayo 46

Shrimp Cocktail Tray

large shrimp / cocktail sauce 65

Caesar Salad

romaine hearts / shredded parmesan 35

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 180828



Lunch Banquet Package

(15 guests minimum)

Soup or Salad (choose one)

Landing House Salad

mixed greens tossed / bacon / egg / cheddar / carrots
fried onion straws / creamy Italian dressing

New England Clam Chowder

cup of creamy clam chowder

Entrée Options (choose three)

Avocado Bacon Cheese Burger

ground beef / avocado / bacon / cheddar / 1000 dressing / tomato / onion
lettuce / brioche bun / french fries

Grilled Chicken Avocado Salad

grilled chicken / avocado / pico de gallo / egg / avocado cilantro dressing

Albacore and Avocado Melt

white albacore salad / tomato / avocado / cheddar cheese
toasted sourdough / french fries

Grilled Mahi Fish Tacos

cilantro cabbage / tropical fruit salsa / tomatillo sauce
corn tortillas / french fries

French Dip

sliced roast beef / provolone cheese / sautéed onions / au jus
french roll / french fries

Fish and Chips

filet of pacific cod / tartar sauce / green salad / french fries

Mahi Mahi Sandwich

grilled mahi / fruit salsa / tomatillo sauce / tomato / lettuce
red onion / brioche bun / french fries

California Chicken

fresh chicken breast / tomatoes / avocado / provolone / open-faced
sourdough toast / french fries

\$20 per person

(not including sales tax or gratuity)

Banquet Lunch Dessert (choose one) Add \$5 per person

Crème Brulee • Key Lime Tart

Oreo Cookie Cheesecake • Fudge Brownie

White Chocolate Bread Pudding • Berry Cobbler



Banquet Dinner Packages

(minimum 20 guests)

Soup or Salad (choose one)

Landing House Salad

mixed greens tossed / bacon / egg / cheddar / carrots
fried onion straws / creamy Italian dressing

New England Clam Chowder

cup of creamy clam chowder

Entrée Package #1 (choose two)

Grilled Atlantic Salmon

caper lemon butter sauce / sautéed french green beans / organic wild rice

Top Sirloin Steak

8oz choice sirloin / broiled / peppercorn sauce / sautéed french green beans
mashed potatoes

Orange Chicken

fresh chicken breast / bourbon orange glaze / sautéed french green beans
organic wild rice

Shrimp Linguini

large shrimp / mushrooms / tomatoes / white wine / sautéed french green beans
light cream sauce / garlic toast

Halibut Fish and Chips

pacific halibut / beer battered / green salad / french fries / tartar sauce

\$26 per person

Entrée Package #2 (choose two)

Mac Nut Crusted Mahi Mahi

oven roasted / toasted mac nut crusted / hoisin sauce
sautéed french green beans / organic wild rice

Pacific Swordfish

blackened / tropical fruit salsa / asparagus / jasmine coconut rice

Filet Mignon

8oz choice tenderloin / cabernet herb butter / asparagus / mashed potatoes

Hawaiian Macadamia Nut Opakapaka

pan seared / panko breaded / tropical fruit salsa / lemon beurre blanc
sautéed french green beans / jasmine coconut rice

Pacific Halibut

Pan seared oven roasted / capers / garlic / wine / herb butter
sautéed french green beans / mashed potatoes

\$32 per person

Banquet Desserts Add \$5 per person



Credit Card Authorization

Newport Landing Restaurant • www.newport-landing.com
503 E. Edgewater Avenue, Newport Beach, California 92661
Phone: (949) 675-2373 Fax: (949) 675-0682
Email to: banquets@newport-landing.com

I hereby authorize the Newport Landing Restaurant in Newport Beach, California to charge my credit card \$10 per person if I do not show for the banquet/event or cancel in less than twenty four (24) hours prior to the event.

Banquet Client Name: _____

Banquet Date: _____ / _____ / _____ Room: _____ Guests: _____

Description of Payment: _____

Cardholder Name: _____

Cardholder Billing Address: _____

Business Ph: () _____ Home Ph: () _____

Method of Payment

Visa MasterCard Amex Discover

Credit Card Number: _____

Expiration: _____ In the Amount of: \$ _____

Cardholder Signature: _____

Print: _____

Today's Date: _____

**Fax this signed form to (949) 675-0682
or Scan and email to "banquets@newport-landing.com"**