

Private Dining Rooms



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.



Library Lounge

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



Main Dining

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



Lanai

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



Banquet Information

BANQUET INFORMATION

- Minimum guests to reserve a banquet are 15 for Lunch and 20 for Dinner
- Buffet and Breakfast Package pricing is available upon request
- All packages include soda, iced teas, hot tea and coffee/decaf
- Lunch and dinner packages include a garden salad or a cup of clam chowder
- Dinner packages include warm bread and butter
- Lunch starts at 11:00am and Dinner starts at 5:00pm
- There are no Room Charges, but minimums must be met
- All Banquets are 'tentative' until 5 days prior to the event, when guest counts are received
- If Banquet Host can't be reached or doesn't respond, event will be canceled 3 days prior
- Guaranteed guest count must be received 5 days prior to event
- Guaranteed guest count will determine the minimum charge per guest on the day of event
- Kids under 12 years of age may order from the Kids Menu
- Special dietary requests can be accommodated, just let the Manager know in advance
- Set and breakdown, and white table linens are provided at no charge
- Banquet room events are limited to three (3) hours, additional time can be purchased
- Set up may begin thirty minutes prior, and removal must occur when event ends
- Dessert service charge of \$1.50 per person if you choose to bring in your own dessert
- Nothing may be attached to the walls, floors or ceiling
- Open flame candles or decorations are not allowed (exception is celebration cakes)
- 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
- Final banquet payment must be made by cash or approved credit card at end of event
- All prices are subject to State and local sales tax
- Valet Parking is limited but may prepay up to 12 cars behind the restaurant at \$15/car
- Public parking is available within blocks of Newport Landing, meters are free after 6pm
- Wi Fi is available in the inside banquet rooms, but should be tested prior to the event
- Audio visual equipment must be arranged in advance

COCKTAIL SERVICE

- Hosted Cocktail service available upon request, otherwise cash and carry
- 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 | 50 guests |
| Lanai Patio (outside/covered/heated) | 30 guests | 50 guests |
| Main Dining Room (seasonal) | 45 guests | 70 guests |

I have read and understand the policies and procedures listed above

Type of Event

Date of Event

Room

Client Signature / Printed Name

Date



Starters

(Individual plates serve 1 to 3 guests)

Blue Point Oysters on Ice (seasonal)
six fresh shucked eastern oysters / cocktail sauce / mignonette sauce* (gf) 17

Calamari Tempura
beer battered / steak cut strips / cocktail sauce 14

Crab Cake
grilled corn relish / corn relish / red pepper aioli 14

Crispy Coconut Shrimp
four large shrimp / tropical fruit salsa / sweet chili sauce 14

Shrimp Cocktail
chilled jumbo shrimp / cocktail sauce (gf) 15

Ahi Poke
fresh ahi tuna / tropical fruit salsa / avocado / cucumber
seaweed / ginger / wonton crackers* 16

Artichoke Dip
artichoke hearts / warm creamy parmesan fondue / fresh tortilla chips 13

Appetizer Trays

(18" serving tray serves 12 to 15 guests)

Cheese and Cracker Tray
cheddar cheese / provolone cheese / carr's and flatbread crackers 36

Vegetable Crudit  Tray
fresh cut vegetables / ranch dressing (gf) 32

Tortilla Chip Tray
fresh fried corn tortillas / pico de gallo / salsa roja 29

Assorted Fruit Tray
fresh cut seasonal fruits (gf) 39

Sandwich Tray
tuna & cheddar / prime rib & provolone / lettuce / mayo 46

Shrimp Cocktail Tray
jumbo shrimp / cocktail sauce (gf) 65

Caesar Salad
romaine hearts / shredded parmesan / croutons (gfo) 35

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. (gf) means the item is gluten free as described. (gfo) means this item can easily be modified to be gluten free. 190525



Lunch Banquet Package

Soup or Salad (choose one)

Garden Salad

mixed greens tossed / tomatoes / carrots / cucumbers / 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

Tuna Avocado Melt

tuna salad / tomato / avocado / cheddar cheese
toasted sourdough / french fries

Grilled Mahi Fish Tacos

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

Prime Rib French Dip

sliced hickory smoked prime rib / provolone cheese
sautéed onions / au jus / french roll / french fries

Fish and Chips

alaskan wild caught cod / tartar sauce / french fries

Mahi Mahi Sandwich

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

California Chicken

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

\$24 per person / with a dessert \$29

House Made Desserts (choose one)

Crème Brulee • Key Lime Pie • Cheesecake

Fudge Brownie • Bread Pudding



Banquet Dinner Packages

Soup or Salad (choose one)

Garden Salad

mixed greens tossed / tomatoes / carrots / cucumbers / 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 (gf)

Top Sirloin Steak

choice sirloin / broiled / peppercorn sauce / sautéed french green beans
mashed potatoes (gfo)

Orange Chicken

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

Shrimp Linguini

jumbo shrimp / mushrooms / tomatoes / white wine / light cream sauce / garlic toast

Fish and Chips

alaskan wild caught cod / beer battered / tartar sauce / french fries

\$27 per person / with a dessert \$32

Entrée Package #2 (choose two)

Mac Nut Crusted Mahi Mahi

oven roasted / toasted mac nut crusted / hoisin sauce
sautéed baby vegetables / organic wild rice

Blackened Pacific Swordfish

cajun spice / tropical fruit salsa / sautéed baby vegetables / jasmine coconut rice

Filet Mignon

choice tenderloin / cabernet herb butter / asparagus / mashed potatoes (gf)

Hawaiian Macadamia Nut Opakapaka

pan seared / panko breaded / tropical fruit salsa / lemon beurre blanc
sautéed baby vegetables / jasmine coconut rice

Alaska Halibut

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

\$36 per person / with a dessert \$41

House Made Desserts (choose one)

Crème Brulee • Key Lime Pie • Cheesecake

Fudge Brownie • Bread Pudding



Banquet Wine List

WHITE WINES

| | | Split | Bottle |
|-----|-------------------------------------|-------|--------|
| N/V | STANFORD (Split)-California | 8 | |
| N/V | CANELLA PROSECCO DOCG (Split)-Italy | 10 | |
| N/V | CHANDON (Split) Brut-California | 12 | |
| N/V | DOMAINE CHANDON "Brut"-California | | 42 |
| N/V | LANSON Brut Black Label-France | | 77 |

| | | Glass | Bottle |
|------|---|-------|--------|
| 2015 | WILLIAM HILL-Central Coast | 9 | 28 |
| 2016 | J LOHR-Monterey | 10 | 32 |
| 2015 | KENDALL JACKSON-California | 11 | 36 |
| 2015 | LA CREMA-Sonoma County | 13 | 44 |
| 2015 | CALERA by Duckhorn-Central Coast | 14 | 48 |
| 2015 | LAGUNA-Russian River | | 60 |
| 2014 | TALLEY ESTATE-Arroyo Grande Valley | | 62 |
| 2015 | PATZ & HALL-Sonoma County | | 66 |
| 2014 | NICKEL & NICKEL "Stiling Vineyard"-Napa | | 74 |
| 2015 | CAKEBREAD CELLARS-Napa | | 78 |

| | | Glass | Bottle |
|------|--|-------|--------|
| 2016 | ECCO DOMANI-Pinot Grigio-Italy | 8 | 24 |
| 2016 | J LOHR-Riesling-Paso Robles | 9 | 28 |
| 2015 | MARTIN CODAX-Albarino-Spain | 10 | 32 |
| 2016 | KIM CRAWFORD-Sauvignon Blanc-Marlborough | 12 | 40 |
| 2016 | CHATEAU MIRAVAL Rose- Cotes de Provence | 12 | 40 |
| 2017 | DUCKHORN-Sauvignon Blanc-Napa | | 63 |

RED WINES

| | | Glass | Bottle |
|------|---------------------------------------|-------|--------|
| 2015 | CHATEAU SOUVERAIN-North Coast | 10 | 32 |
| 2016 | MENAGE A TROIS "Decadence"-California | 11 | 36 |
| 2016 | JOSH-"Josh Cellars"-California | 12 | 40 |
| 2015 | J LOHR "Seven Oaks"-Paso Robles | 13 | 44 |
| 2015 | JUSTIN-Paso Robles | 16 | 58 |
| 2014 | PINE RIDGE-Napa | | 73 |
| 2015 | HEITZ CELLARS-Napa | | 84 |
| 2013 | DUCKHORN-Napa | | 96 |

| | | Glass | Bottle |
|------|--|-------|--------|
| 2014 | MURPHY GOODE-California | 9 | 28 |
| 2014 | HITCHING POST "Hometown"-Santa Barbara | 12 | 40 |
| 2014 | MACMURRAY RANCH-Sonoma | | 62 |
| 2014 | DUCKHORN "Goldeneye"-Anderson Valley | | 83 |

| | | Glass | Bottle |
|------|--|-------|--------|
| 2015 | EDNA VALLEY Merlot-San Luis Obispo | 9 | 28 |
| 2015 | GASCON Malbec-Argentina | 10 | 32 |
| 2014 | J LOHR "South Ridge" Syrah-Paso Robles | | 32 |
| 2015 | RAVENSWOOD "Old Vine" Zinfandel-Lodi | 9 | 28 |



Drink List

DRAFT

| | |
|---|------|
| COORS LIGHT light lager 4.2% | 6.00 |
| LANDING BLONDE blonde ale 5% | 6.50 |
| STONE IPA india pale ale 6.9% | 7.50 |
| STELLA ARTOIS pale lager 5% | 7.50 |
| PIZZA PORT "KOOK" double india pale ale 8.5% | 8.00 |
| ROTATING HANDLE | 8.00 |

BOTTLED

| | |
|---|------|
| COORS LIGHT light lager 4.2% | 6.00 |
| BUD LIGHT light lager 4.2% | 5.75 |
| ST. PAULI (non-alcoholic) euro pale lager .5% | 5.75 |
| MICHELOB ULTRA light beer 4.2% | 6.00 |
| MODELO ESPECIAL light lager 4.4% | 6.50 |
| CORONA EXTRA lager 4.6% | 6.50 |
| HEINEKEN pale lager 5% | 6.50 |
| ANGRY ORCHARD hard cider 5% | 6.50 |
| LOST COAST "HAZY IPA" 6.7% | 6.50 |
| SAINT ARCHER "WHITE ALE" belgian wit 5% | 6.75 |
| LAGUNITAS "LITTLE SUMPIN' SUMPIN'" american wheat ale 5.5% | 7.00 |
| BELCHING BEAVER peanut butter milk stout 5.3% | 7.75 |

COCKTAILS

| | |
|---|-------|
| ORGANIC CUCUMBER COOLER crop organic cucumber vodka fresh mint / fresh lime / simple syrup / soda | 10.00 |
| OLD FASHIONED four roses / orange bitters / simple syrup orange slice / luxardo cherry | 12.00 |
| AMERICAN MULE blue ice vodka / ginger beer / fresh lime | 10.00 |
| IRISH MULE jameson / ginger beer / fresh lime | 12.00 |
| CADILLAC MARGARITA sauza hornitos / organic agave sweet & sour / fresh lime / grand marnier float | 12.00 |
| CLASSIC MANHATTAN high west double rye whiskey sweet vermouth / orange bitters / served up | 12.00 |
| STRAWBERRY MOJITO cruzan rum / mint / strawberry simple syrup / fresh lime / soda | 11.00 |
| MAI TAI cruzan rum / tropical juices / dark rum | 11.00 |
| CITRON BERRY SMASH absolut citron / berries / fresh mint fresh lime / simple syrup | 11.00 |
| ESPRESSO MARTINI absolut vanilla / baileys / kahlua / espresso | 14.00 |
| BIG KAHUNA cruzan rum / sauza tequila / brandy grand chevalier orange liqueur / dark rum tropical juices cranberry juice / served in a large schooner (only one per guest) | 23.00 |
| CUCUMBER BREEZE hendrick's gin / elderflower liqueur fresh cucumber / fresh lime / fresh mint / ginger beer | 11.00 |
| BIG ISLAND MARTINI absolut citron / amaretto disaronno lemon juice / simple syrup / cranberry juice | 12.00 |
| MANGO TYPHOON malibu mango rum / absolut vanilla mango puree / coconut syrup / fresh lime | 11.00 |
| BLUE HAWAIIAN bacardi / malibu / blue curacao / pineapple coconut syrup | 12.00 |
| LONG BEACH ICED TEA blue ice vodka / beefeater gin sauza blue agave tequila / cruzan rum / triple sec fresh lemon juice / cranberry juice | 14.00 |