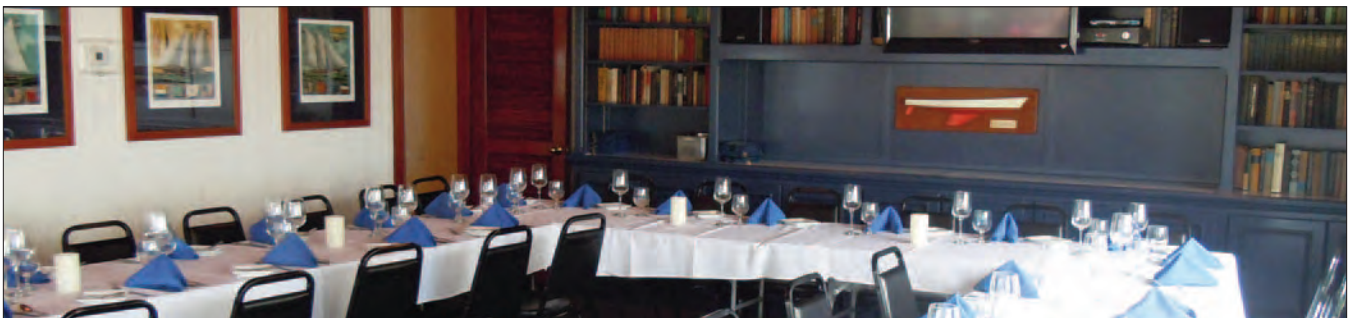


Private Dining Rooms



Americas Cup

The Americas Cup is a small private banquet room, located upstairs with a stunning harbor view. Seats between 12~20 guests.



Library Lounge

The Library Lounge is a perfect private banquet room. Seats between 20~45 guests.



Main Dining

The Main Dining room has both booths and tables. Seats between 45~70 guests.



Lanai

The Lanai patio is a covered outside area with heaters on the harbor's edge. Seats between 30~50 guests.



Banquet Event Information

Banquet Rooms

- America's Cup 12-20, Library 20-45, Lanai Patio 30-50, Blue Room 45-70, Buyout 175-225
 - Room Rental: America's Cup-\$100, Library-\$150, Outside Lanai or Main Dining Room-\$250
 - Food/Bar Minimum for America's Cup-is \$500 per event, and \$1200 for Lanai per event.
 - Banquet room events are reserved for three (3.0) hours, additional hour at \$100 when available.
 - Room set up may begin thirty (30) minutes prior, and removal must occur when the event ends.
 - Nothing may be attached to the walls, floors or ceiling.
- Open flame candles, glitter, confetti, rice, smoke or light machines are not allowed.

Menus

- Appetizers can be ordered from Small Plates all day Oyster Bar menu at the posted prices.
- Lunch and Dinner Banquet Package (Happy Hour menus are not offered for Banquets)
- Packages: Lunch \$28 or \$34, Dinner is \$42 or \$47, add \$6 to any package for Soup/Salad
- Kids under 12 years of age may order from the kids menu.
- All Banquet Packages include soda, iced teas, hot tea and coffee.
- Special dietary requests can be accommodated, just let the Manager know in advance.
- Your own ceremony cake may be brought the day of the event and \$2/pp fee will be applied.

Alcoholic Beverages

- Alcoholic beverages will not be served to anyone without a valid ID, indicating they are 21.
- Hosted Cocktail service available upon request, otherwise cash and carry.
- Wine or champagne service included for all bottles purchased from Newport Landing.
- Bringing your own wine is \$15/bottle corkage, maximum of two (2) bottles.

Service

- Lunch offered between 11:30am and 4:00pm, Dinner offered between 4:00pm to 8:00pm
- Staffing per event may vary depending on size of party and menu.

Payments

- Banquet Room bookings require a credit card, along with a signed banquet contract, to confirm your reservation. The full amount will be charged upon completion of the event.
- Cancellations-require 72-hour notice to avoid a \$250 cancellation fee (must speak to Manager).
- Automatic gratuity of 18% will be applied to the final bill, and goes directly to the serving staff.
- Final payment must be made by cash or credit card at the close of the event.
(business checks must be pre-approved by the GM two weeks in advance)
- All prices are subject to state and local sales taxes.

Event Timeline

- Guaranteed Guest Counts and menu selections must be received four (4) days prior to event.

Parking

- Public parking is available within blocks of the restaurant and public meters are free after 6pm.
- Public parking structure behind restaurant, rates vary and some big car restrictions may apply.

Technical Equipment

- Free Wi Fi is available, but coverage is not guaranteed everywhere.
- Limitations on noise due to other diners, and no DJs allowed.

Contact Us

Phone: (949) 675-2373 Email: banquets@newport-landing.com

Managers: Tracy~GM, Stephanie~Manager, Carlos~Manager, Servando~Chef, Carlos~Sous



Banquet Menus Lunch Package #1

Lunch Includes:

choice of beverage (coffee/tea/soda)

Lunch Entrees (choose three)

Bacon Cheeseburger

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

Grilled Chicken Avocado Tostada Salad

grilled chicken / avocado / pico de gallo / egg / roasted corn / creamy avocado cilantro dressing
flour tortilla shell

Tuna Avocado Melt

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

French Dip

sliced roast beef / provolone cheese / caramelized onions / au jus / garlic parmesan french roll / french fries

Seared Ahi Rice Bowl

cajun ahi tuna / fresh seasonal vegetables / rice pilaf / cucumber / avocado / edamame
tamari sauce on the side (gf)

Baja Fish Tacos

alaskan wild caught cod / house made battered / cabbage / sour cream
cilantro tomatillo sauce / corn tortillas / black beans / rice pilaf

Chicken Pesto Pasta

grilled chicken breast / creamy pesto / parmesan cheese / penne pasta / garlic toast

Vegetable Tacos

fresh assorted steamed vegetables / tomatillo cabbage slaw / pico de gallo / avocado
fresh lime wedges / red corn tortillas / black beans / rice pilaf

"We are able to produce an additional item for dietary sensitive guests"

\$28 per person

or add a cup of soup, salad or dessert plus \$6

Please inform your server in advance if you have any food allergies or need assistance.

An Automatic Gratuity of 18% will be added to parties of 12 or more, and we can only divide up checks evenly between payments.

*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 this item is gluten free. "v" is vegetarian with no meat or seafood but may include dairy or eggs. "df" is dairy free no dairy or meat products.

150508



Banquet Menus Lunch Package #2

Lunch Includes:

choice of beverage (coffee/tea/soda)

Lunch Entrees (choose three)

Crispy Chicken Salad

crispy chicken tenders / chopped / mixed greens / avocado / roasted corn
cheddar cheese / pico de gallo / tortilla strips / chipotle ranch dressing on the side

Grilled Atlantic Salmon

Fresh salmon / charbroiled or poached / lemon caper butter
seasonal vegetables / rice pilaf

Turkey Avocado Sandwich

all-natural roasted turkey breast / provolone cheese / avocado
mayonnaise / wheat bread / french fries

Grilled Mahi Fish Tacos

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

Clams Linguine

White clams / alfredo cream sauce / white wine
parmesan cheese / linguine noodles / garlic toast

Fish and Chips

alaskan wild caught cod / house made battered / cole slaw / tartar sauce / french fries

Lemon Caper Snapper

fresh pacific caught rockfish / pan seared / lemon caper sauce
seasonal vegetables / rice pilaf

"We are able to produce an additional item for dietary sensitive guests"

\$34 per person

or add a cup of soup, salad or dessert plus \$6

Please inform your server in advance if you have any food allergies or need assistance.

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Banquet Menus Dinner Package #1

Dinner Includes:

choice of beverage (coffee/tea/soda)
chef's choice of dessert

Dinner Entrees (choose three)

Blackened Salmon Tacos

fresh salmon / cajun spiced / cilantro / cabbage / red bell pepper aioli
pico de gallo / corn tortillas / black beans / rice pilaf

Shrimp Pasta

large shrimp / tomatoes / light cream wine sauce
linguine pasta / garlic toast

Teriyaki Tri Tip

half pound marinated / pineapple ring / teriyaki glaze
seasonal vegetables / mashed potatoes

Skewered Mediterranean Chicken

chicken breast / marinated / broiled / onions / bell peppers / herb de provence
honey mustard dipping / seasonal vegetables / rice pilaf

Half and Half

three coconut shrimp / two alaskan cod filets
cole slaw / tartar sauce / cocktail sauce / french fries

Grilled Filet Mignon Kebob

third pound certified black angus / bell peppers / onions
ginger soy glaze / seasonal vegetables / mashed potatoes

Blackened Mahi Mahi

cajun spiced / tropical fruit relish / avocado
seasonal vegetables / rice pilaf (gf)

"We are able to produce an additional item for dietary sensitive guests"

\$42 per person or add a cup of soup or salad plus \$6

Please inform your server in advance if you have any food allergies or need assistance.

An Automatic Gratuity of 18% will be added to parties of 12 or more, and we can only divide up checks evenly between payments.

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Banquet Menus Dinner Package #2

Dinner Includes:

choice of beverage (coffee/tea/soda)
chef's choice of dessert

Dinner Entrees (choose three)

Filet Mignon Tip Fettuccini

tenderloin medallions / mushrooms / brandy peppercorn sauce
sour cream / fettuccini noodles / garlic toast

Hawaiian Mac Nut Crusted Snapper

macadamia nut and panko crusted / beurre blanc sauce
tropical fruit salsa / seasonal vegetables / rice pilaf

Pacific Swordfish

fresh wild caught / charbroiled / tropical fruit salsa / lemon butter / seasonal vegetables / rice pilaf

Orange Coconut Crusted Salmon

fresh sustainable salmon / orange marmalade marinated / coconut & panko breaded
lemon cream sauce / ginger soy glaze / seasonal vegetables / rice pilaf

Angus Top Sirloin

half pound angus / center cut / chimichurri sauce / onion straws
seasonal vegetables / mashed potatoes

Shrimp and Crab Louie

jumbo shrimp / wild crab meat / mixed greens / avocado / tomatoes / egg
carrots / 1000 dressing on the side

"We are able to produce an additional item for dietary sensitive guests"

\$47 per person or add a cup of soup or salad plus \$6

Please inform your server in advance if you have any food allergies or need assistance.

An Automatic Gratuity of 18% will be added to parties of 12 or more, and we can only divide up checks evenly between payments.

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150508



Banquet Wine List

WHITE WINES

		Split	Bottle
N/V	SPARKLING		
N/V	STANFORD (187ml)-California	9.00	
N/V	LA MARCA PROSECCO (187ml)-Italy	14.00	
N/V	CHANDON BRUT (187ml)-California	16.00	
N/V	WYCLIFF BRUT SPARKLING-California (750ml)		21.00
N/V	DOMAINE CHANDON BRUT-California (750ml)		62.00
N/V	SCHRAMSBERG MIRABELLE "Brut Rose"-North Coast (750ml)		76.00
N/V	PIPER HEIDSIECK CHAMPAGNE "Cuvee 1785 Brut"-France (750ml)		89.00

	CHARDONNAY	6oz	9oz	Bottle
2022	WILLIAM HILL-California	9.00	12.25	30.00
2022	J LOHR-Monterey	10.00	13.75	34.00
2023	KENDALL JACKSON-California	11.00	15.00	38.00
2023	DAOU-Paso Robles	12.00	16.25	42.00
2022	LA CREMA-Sonoma County	14.50	19.50	52.00
2022	SONOMA CUTRER-Sonoma	15.50	21.00	56.00
2021	PATZ & HALL-Sonoma County			76.00
2023	ROMBAUER-Napa Valley			86.00
2022	CAKEBREAD CELLARS-Napa			96.00

	OTHER WHITES	6oz	9oz	Bottle
2023	ECCO DOMANI Pinot Grigio-Italy	9.00	12.25	30.00
2021	WILAMETTE VALLEY VINEYARDS Riesling-Oregon	11.50	15.75	40.00
2022	CHATEAU MIRAVAL STUDIO-Rose-France	12.75	17.25	45.00
2022	SIMI Sauvignon Blanc-California	10.00	13.75	34.00
2022	KIM CRAWFORD-Sauvignon Blanc-New Zealand	12.00	16.25	42.00

RED WINES

	CABERNET SAUVIGNON	6oz	9oz	Bottle
2021	WILLIAM HILL-California	10.00	13.75	34.00
2022	J LOHR "Seven Oaks"-Paso Robles	13.00	18.50	46.00
2022	DAOU -Paso Robles	15.50	20.25	56.00
2022	DECOY "Limited" by Duckhorn-Napa Valley	16.00	21.75	58.00
2021	QUILT Napa Valley			72.00
2022	AUSTIN HOPE (1 Liter)-Paso Robles			94.00

	PINOT NOIR	6oz	9oz	Bottle
2022	BONTERRA-Mendocino (organic)	14.75	20.00	53.00
2021	MACMURRAY RANCH-Sonoma			59.00
2020	DUCKHORN "Goldeneye"-Anderson Valley			96.00

	OTHER REDS	6oz	9oz	Bottle
2021	EDNA VALLEY Merlot-San Luis Obispo	10.00	13.75	34.00
2023	GASCON Malbec-Argentina	11.50	15.75	40.00
2022	QUEST by Austin Hope-Red Wine-Paso Robles	12.50	16.75	44.00



Drink List

DRAFT PINTS

STELLA ARTOIS 5% Pilsner	7.75
KONA BREWING 4.4% "Big Wave" Lager	8.00
MADEWEST BREWING "Hazy IPA" 7.0% Hazy IPA	8.25
STONE IPA 6.7% IPA	8.50

BOTTLED BEERS & SELTZERS

MILLER LIGHT 4.2% light pale lager	7.00	CORONA 4.6% lager	7.25
MICHELOB ULTRA 4.2% light lager	7.00	HEINEKEN 0.0% Alcohol free	7.25
MODELO ESPECIAL 4.4% light lager	7.25	HIGH NOON VODKA SELTZER 4.5% Assorted Flavors	6.75

HOUSE COCKTAILS

ORGANIC CUCUMBER COOLER

crop organic cucumber vodka / fresh mint / fresh lime / simple syrup / soda 13.00

LANDING OLD FASHIONED

bulleit rye / orange bitters / simple syrup / orange slice / cherry 13.50

COSMOPOLITAN MARTINI

absolut citron / triple sec / cranberry juice / fresh lime 14.50

AMERICAN MULE

tito's vodka / ginger beer / fresh lime / fresh mint 13.00

ITALIAN CHERRY MARGARITA

hornitos plata / amaretto disaronno / agave / black cherry / limes / salted rim / rocks 14.00

MICHELADA

modelo bottle / housemade bloody mary / celery / olive 11.00

ESPRESSO MARTINI

absolut vanilla / baileys / kahlua / espresso 15.00

BIG KAHUNA

dark rum / sauza tequila / brandy / grand marnier / tropical juices / 60oz fishbowl 23.00

STRAWBERRY BASIL MARGARITA

hornitos plata / strawberry / fresh basil / sour / tajin rim 13.00

ELECTRIC LEMONADE

absolut citron vodka / blue curacao / sweet & sour / sprite / lemonade 13.00

ISLAND TROPIC

malibu banana rum / malibu mango rum / pineapple juice / sweet & sour / midori float 13.00

CLASSIC MOJITO

bacardi rum / fresh mint / sugar / lime juice / soda water 11.50

RASPBERRY LEMONDROP MARTINI

absolut citron / chambord / lemon juice / sugar rim 14.00

LANDING MANHATTAN

makers mark / sweet vermouth / angostura bitters / served up 14.00

POG PUNCH HAWAIIAN COCKTAIL

malibu coconut rum / passion / orange / guava 12.00



Spirits List

BOURBON / WHISKEY

Bulleit Rye "Frontier" American Whiskey Shelbyville, Kentucky 45% abv	13.00
Jack Daniels Tennessee Whiskey Lynchburg, Tennessee 40% abv	12.00
Four Roses Bourbon Yellow Label Lawrenceburg, Kentucky 40% abv	11.00
Skrewball Peanut Butter San Diego, CA 35% abv	13.00
Buffalo Trace Whiskey Frankfort, KY 45% abv	12.50
Crown Royal Canadian Whisky Manitoba, Canada 40% abv	14.00
Maker's Mark Bourbon Whisky Loretto, Kentucky 45% abv	14.00
Woodford Reserve Bourbon Whiskey Versailles, Kentucky 45.20% abv	16.00
Jameson's Irish Whiskey Cork County, Ireland 40% abv	12.50

SCOTCH

Dewars White Label Blend Perth, Scotland 40% abv	13.50
Johnnie Walker Black Label 12-year Scotland 40% abv	17.00
Glenlivet 12-year Single Malt Speyside, Scotland 40% abv	17.50
Macallan 12-year Single Malt Highlands, Scotland 43% abv	22.00

VODKA

Absolut (wheat) Ahus, Sweden 40% abv (flavors Vanilla, Mandarin, Citron)	12.00
Crop Organic Cucumber (certified organic) New York 40% abv	11.00
Grey Goose (winter wheat) France 40% abv	14.00
Ketel One (wheat) Netherlands 40% abv	12.00
Tito's (corn) Austin, Texas (gluten free) 40% abv	12.00

GIN

Beefeater London, England 44% abv	11.00
Bombay Sapphire Hampshire, England 47% abv	13.50
Hendrick's Girvan, Scotland 41.4% abv	15.00
Tanqueray Edinburgh, Scotland 47.3% abv	12.50

RUM

Bacardi Silver Cuba 40% abv	10.00
Captain Morgan Spiced Jamaica 40% abv	10.50
Malibu Coconut (flavors banana, mango, passionfruit) Barbados 21% abv	10.00
Mount Gay Eclipse Barbados 40% abv	10.00

TEQUILA

Casamigos Blanco Jalisco, Mexico 40% abv	17.00
Hornitos Plata Jalisco, Mexico 40% abv	11.00
Hornitos Reposado Jalisco, Mexico 40% abv	13.00
Don Julio Reposado Jalisco, Mexico 40% abv	18.00
Don Julio Blanco Jalisco, Mexico 40% abv	16.00
Patron Silver Jalisco, Mexico 40% abv	15.00
Cazadores Reposado Los altos de Jalisco, Mexico 40% abv	15.00



Credit Card Authorization



Newport Landing Restaurant • www.newport-landing.com

503 E. Edgewater Avenue, Newport Beach, California 92661

Phone: (949) 675-2373

Email to: banquets@newport-landing.com

I hereby authorize the Newport Landing Restaurant in Newport Beach, California to charge my credit card \$250 Cancellation Fee, if I do not show for the banquet/event or cancel to a Manager, in less than seventy-two (72) hours prior to the event.

Banquet Client Name: _____

Banquet Date: _____ Room: _____ Guests: _____

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: _____

Email: _____