



Thank you for considering the Officers' Club, Naval Station Newport, to host your wedding celebration. The Officers' Club is the ultimate location for your special event, combining the elegance of Newport with the affordability of a spectacular seaside property offering one of the best views of Narragansett Bay. Our team of event and culinary professionals are excited to bring their expertise to your once in a lifetime celebration.

All Wedding Packages include:

- ✓ Complimentary Parking*
- ✓ Group Food Tasting (complimentary for the Bride & Groom)*
- ✓ 5 Hour Room Rental*
- ✓ Tables*
- ✓ Dance Floor*
- ✓ Ivory Gold Rim China*
- ✓ Table Numbers*
- ✓ Professionally Attired Staff*
- ✓ An Experienced and Dedicated Event Coordinator*
- ✓ Bridal Room*
- ✓ Water Service to Bridal Room*
- ✓ Plate & Serve your provided Wedding Cake*
- ✓ Reserved Parking (one car) for Bride & Groom*
- ✓ Dietary Restrictions Happily Met with Advance Notice*

*We are here to ensure that you have the special day you have always imagined.
Our packages are all inclusive, no site fee, no hidden fees or additional costs.*

~Customized menus are available upon request~

Officers' Club

Naval Station Newport

Sponsor Form

Clarification of eligibility for private parties and other events:

1. SPONSOR: Must be an MWR eligible patron; active duty personnel, eligible family member (spouse), retiree, reservist, DoD civilian or base contractor. Authorized patrons may invite bonafide guests to the club. A bonafide guest is an individual who has been specifically invited to accompany an authorized patron or group to the club. The authorized patron assumes overall responsibility for the guests' conduct.

Sponsor's Name (print): _____

Rank/Grade: _____ Command: _____

Host's Name (if not sponsor): _____

Event Name: _____

Day/Date/Time of Event: _____

E-mail: _____

Phone: (Work): _____ (Home): _____ (Cell): _____

Address: _____

Signature of Sponsor: _____ Date: _____

I state that I am sponsoring a private party in which all bonafide guests are in response to a specific invitation for a specific occasion. I assume full responsibility for this function; including the overseeing of entire payment for services rendered.

NOTICE: This form grants temporary permission by the sponsor to his/her guest to use and make arrangements with the Officers' Club. Morale, Welfare and Recreation (MWR) reserves the right, after providing ten (10) days notice of any uncollected debt, to garnish wages of active duty, retired, reserve personnel or MWR employee for payment of said debt.

2. This completed form must be returned to:

Officers' Club; 95 Perry Road; Naval Station Newport; Newport, RI 02841 or via fax (401) 841-1579, accompanied by the signed catering policies and the applicable nonrefundable deposit in order to confirm the function.

Menu offerings & pricing are valid January 1 – December 31, 2018. With the exception of wedding cake, all food & beverages must be provided by the Officers' Club. Navy regulations prohibit the removal of any leftover food or beverage from the Officers' Club; A 20 percent service charge will be added to all hosted bar/services and non-packaged selections. Prices are subject to change. Revised January 2018.

MEMORANDUM

From: Morale, Welfare, and Recreation, Naval Station Newport
To: Pass & ID, Naval Station Newport

Subj: Morale, Welfare, and Recreation Event

Ref: (a) NAVSTANPTINST 5530.6B

Encl: (1) MWR Event Guest Roster

1. Per reference (a) the following information, and enclosure (1), are submitted for guest access to a Morale, Welfare, and Recreation event:

- a. Sponsor Name:
- b. Sponsor Telephone:
- c. Sponsor email:
- d. Event Description:
- e. Event Location:
- f. Event Date:
- g. Event Time(s):
- h. Estimated Number of Guests:

DIGITAL SIGNATURE

Acknowledgement of responsibility for guests attending an event, for which I am the sponsor, hosted by Morale, Welfare, and Recreation at Naval Station Newport, RI.

I am sponsoring the following event, hosted by Morale, Welfare, and Recreation (MWR); at Naval Station Newport, RI, for which I would like one, or more, unaffiliated individuals to attend:

I understand that I am responsible for the conduct and actions of my unaffiliated guests for the entire time they are onboard Naval Station Newport, to include but not limited to:

Conduct or actions which are criminal in nature.

Conduct or actions which are dangerous or put anyone at risk.

Conduct or actions which are to the prejudice of good order and discipline or of a nature to bring discredit upon the U.S. Navy or Naval Station Newport.

I further understand that I am responsible for my guests:

Remaining in the immediate event area, during my event.

Departing the installation, in a timely and orderly manner, at the conclusion of my event.

Obeying all state, local, and installation driving laws, rules and regulations while driving a personal vehicle on the installation; to include ensuring all my unaffiliated guests are familiarized with all installation-specific driving regulations.

If alcohol is served at my event, I am responsible to ensure only individuals of legal age are consuming alcohol and that all my guests consuming alcohol do so responsibly.

I will ensure that juveniles under the care of any of my guests will be adequately supervised for the duration of the event and the time on the installation.

I understand that, while not prohibited, guests bringing animals onto the installation is discouraged; with the exception of service animals. I will be responsible for ensuring all my guests exercise supervision and restraint over any animals brought onto the installation, to include keeping all animals caged or on a leash; and attended at all times.

I understand and acknowledge that if any my guests violate any of the above items I may be held responsible in a punitive, legal, or monetary manner.

Name (Print)

Signature

Date

Officers' Club
Naval Station Newport
Wedding Catering Policies

1. Date, availability and site tour appointments may be made by phone, e-mail or in person Monday through Friday, 8:30 am to 5 pm, evenings and weekends by appointment only. Space is available on a first-come, first-served basis; with applicable paperwork and a nonrefundable deposit required for wedding events.
2. A 30 person minimum is required for all private functions. The minimum counts for each room are listed on the function information page. Should the minimum count not be met, the host is responsible for payment to achieve the minimums. In-season minimum guest count (paying adult guests) for the Grand Ballroom is 125; Constellation Room is 40; and Gearing Room is 30; Friday through Sunday. All other time frames are booked at the discretion of the catering office. All deposits are nonrefundable and nontransferable. Deposit is 5000.00 for Grand Ballroom; 1,500.00 for Constellation Room; 1000.00 for Gearing Room (This is a deposit, not a room rental fee ~ deposits are applied to your event charges); plus any applicable ceremony fees and/or rain back up room fees.
3. An estimated 50 percent deposit is due ninety (90) days prior to your wedding. Final payment is to be made three (3) days prior to the event or at the Final Detail Appointment. A credit card (Visa, MasterCard, American Express or Discover) is to be provided for incidental charges.
4. Due to fluctuating food costs, certain items may become seasonably available. All prices are subject to change without notice prior to signing the contract. A formal contract will be typed at least fourteen (14) days prior to your event.
5. The contract must be signed and the final guaranteed count and entrée selections, if applicable, are to be provided no later than ten (10) business days prior to the event.
6. The Officers' Club will be prepared to provide seating and to serve the guaranteed count. Reductions in the guarantee will not be accepted within ten (10) business days of the event. If a guaranteed count is not provided, the Officers' Club will consider the estimate to be final guarantee. Billing will be based on the guaranteed count or the actual number, whichever is greater. Guest counts that increase between 48-72 hours will be charged a 10 percent increase per person fee, 24-48 hours will be charged a 20 percent increase per person fee, and within 24 hours there will be a 30 percent increase per person fee. With the exception of a host provided wedding cake, all food and beverage must be provided by the Officers' Club. Navy regulations prohibit the removal of any leftover food or beverages from the Officers' Club _____ (initial).
7. Cancellations will result in a complete forfeiture of all deposits. In the event of a cancellation after the contract is signed or fewer than thirty (30) business days prior to the scheduled function, all catering services must be paid in full for the guaranteed or estimated number of guests, whichever is greater. A partial cancellation (i.e.: switching from the Grand Ballroom to a smaller room) will result and the higher required minimum guests unless the other room is resold. Should the host be an active duty military member and unable to fulfill contractual obligations with the Officers' Club due to unexpected change of orders, any deposits will be refunded in full, providing a copy of the original signed orders are submitted with written notice _____ (initial).
8. Guests under the age of 21 years old are prohibited from purchasing or consuming alcoholic beverages. The responsibility for compliance rests solely with the host to assure that minors do not consume alcoholic beverages. Should minor guests be discovered consuming such beverages, the host will be requested to make arrangements for the guest to be removed from the Officers' Club. No shots are served during any function.

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9. All guests must enter Naval Station Newport through Gate One (unless otherwise directed). It is the host's responsibility to provide the catering office with a typed list (alphabetized by last name with the last name first) on provided gate access form, stating each guest's name, function name, day/date/time of function and sponsor name, at least three (3) business days prior to the function, no exceptions. Actual vendor names (not just vendor company names) must also be included on the gate list.

10. Due to health and safety codes shoes must remain on at all times _____ (initial).

11. Other weddings and functions may be occurring at the Officers' Club simultaneously with your function. You are renting a specified function room not the entire Officers' Club; our catering sales team will try to arrange rooms to minimize conflict. If estimated counts upon booking increase or decrease 25 percent, the catering staff reserves the right to move the function to an appropriate size room.

12. In the event of inclement weather, a decision regarding the location of outdoor events will be made by the Officers' Club four hours prior to the start of the function. Every effort will be made to consult the host regarding this decision. In the event that Naval Station Newport declares "Mission Essential Personnel Only" due to severe weather, an event may be cancelled without penalty for payment.

13. Vendors may arrive no earlier than one and one half hours prior to the start of the event, unless prior arrangements are made with the catering department. All vendors must vacate the property no later than 30 minutes following the conclusion of the event. Client may be subject to additional fees if the property is not vacated _____ (initial).

14. For wedding ceremonies occurring on site, wedding participants may arrive no earlier than one and one half hours prior to the start of the ceremony _____ (initial).

15. Open flames are prohibited. All candles and/or votives must be contained in glass.

16. Glitter, confetti, rice, bird seed, silly string, sand and/or live rose petals scattered on carpeting are not allowed. If the above items are used, client will be subject to an excessive clean up fee, 350.00.

I HAVE READ AND BEEN ADVISED OF THE FOREGOING POLICIES AND I AGREE TO ABIDE BY THEM.

Event Name: _____

Bride's Name: _____ Groom's Name: _____

Phone: _____ E-Mail: _____

Address: _____

Function Room: _____ Minimum Guaranteed Adult Guests: _____

Day/Date/Time of Function: _____

Signature of Host: _____ Date: _____

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Officers' Club
Naval Station Newport
Wedding Event Information

Weddings may be booked up to 18 months in advance, although certain exceptions may apply. Saturday wedding receptions are scheduled either 11:00 am – 4:00 pm or 6:00 pm – 11:00 pm. Friday and Sunday events have more flexibility and may be scheduled differently. To extend the five hour rental, the cost is 1,500.00 per hour or part of an hour. There is an additional fee of 1000.00 for those events occurring on Sunday and/or holidays.

Room capacities:

| | | |
|--------------------|-------------------|--|
| Gearing Room | 30 guest minimum | 46 guest maximum, seated dinner 36 guest maximum, buffet dinner |
| Constellation Room | 40 guest minimum | 80 guest maximum, seated dinner 60 guest maximum, buffet dinner |
| Grand Ballroom | 125 guest minimum | 350 guest maximum, seated dinner 300 guest maximum, buffet dinner |

Ask about our active duty discounts!

Outdoor Ceremonies:

Outdoor ceremonies may take place on Dewey Field, weather permitting. Ceremony fee includes white padded garden chairs and white pergola. Ceremony fee is 750.00 for one hour rental.

| | |
|---------------|-------------------|
| Guest Arrival | Ceremony Time |
| 10:00 am | 10:30 to 11:00 am |
| 5:00 pm | 5:30 to 6:00 pm |

An indoor room may be booked as a rain back up plan for 500.00 (see below). This fee includes standard banquet chairs and two decorative pedestals. You may also choose to be married on the dance floor and the guests may stand or sit around their reception room dining tables for a 250.00 early room set up fee. Sound system can be rented for 50.00

Indoor Ceremonies:

Ceremony fee is 500.00 and includes standard banquet chairs and two decorative pedestals.

Officers' Club

Naval Station Newport

Wedding Procedures At A Glance

Booking Your Wedding

A deposit of 5,000 for Grand Ballroom, 1,500 for Constellation Room or 1,000 for Gearing Room, ceremony fees and rain back up room fees, if applicable, are due at time of booking. Rooms will be guaranteed upon receipt of the completed and signed Sponsor Form, Catering Policy Form and full deposit. Deposits may be made by cash, check, Visa, MasterCard, American Express or Discover. Please make checks payable to COM~MWR. All deposits/payments are nonrefundable and nontransferable.

The Wedding Questionnaire

Approximately four months prior to your wedding, the catering office will contact you to schedule a wedding questionnaire appointment. The appointment may be done in person, over the phone or via email. The bridal questionnaire form should be filled out as much as possible. We realize you will have questions and will assist you in completing the form. The catering office will generate an estimated invoice from the wedding questionnaire form to estimate your 50 percent deposit, which is due ninety (90) days prior to your wedding. Again, deposits may be made by cash, check, Visa, MasterCard, American Express or Discover. Your Final Detail Appointment will be scheduled at this time.

Ten Days Prior

Final guaranteed count and entrée choice selections, if applicable, are due at least ten (10) business days prior to your event.

Three Days Prior

Your final detail appointment is usually scheduled the Tuesday or Wednesday before your wedding. At this time, you may drop off all of your wedding day items, such as place cards, favors, toasting glasses, completed floor diagram, gate access list, etc. We will also review every detail one last time! If you arrive without your wedding day items, your final detail appointment may be rescheduled. Estimated outstanding balance is paid at this time, with a credit card to be left on file for any incidental charges. If there are any funds remaining from your deposits, a refund will be issued from Central Accounting within ten weeks.

ENJOY YOUR DAY!!!!

**One Star* Wedding Event*

(*package not available Saturday evenings April 1 - December 31 or Sunday, anytime)

- ✓ Half Length Ivory or White Linen
- ✓ Ivory or White Napkins
- ✓ Two Course Dinner

**One Star* Wedding Menu*

Stationary Hors d'oeuvres Display

An assortment of domestic cheeses with crackers and garnished with seasonal fruits

Fresh Garden Salad *with Balsamic Vinaigrette*

Hearth Baked Rolls & Butter

-Choose Up to Two Entrées-

Chicken Francese - with White Wine, Lemon & Butter

Chicken Marsala - with Wild Mushrooms in a Marsala Wine Demi-Glace

Baked Fresh Atlantic Salmon - with a Caramelized Sweet Onion & Fig Jam

Baked Local Cod - with an Herbed Panko Crust in a Lemon Beurre Blanc

Grilled 8 oz Bistro Steak - with a Rosemary Demi-Glace

Served with Chef's Choice Seasonal Starch & Vegetable

Complete Starbucks Coffee Service

55.00 per guest, inclusive

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**Two Star* Wedding Event*

- ✓ Half Length Ivory or White Linen
- ✓ Ivory or White Napkins
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ Three Course Dinner
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake

**Two Star* Wedding Menu*

Stationary Hors d'oeuvres Display

An assortment of domestic cheeses with crackers and garnished with seasonal fruits

An Assortment of Passed Hors d'oeuvres, *to include*

Spanakopita

Chicken Cordon Bleu Bites

Cheeseburger Sliders, *American Cheese, Caramelized Onion, Tomato & Pepper Relish on a Hawaiian Bun*

Fresh Garden Salad *with Balsamic Vinaigrette*

Hearth Baked Rolls & Butter

-Choose Up to Two Entrées-

Chicken Francese ~ *with White Wine, Lemon & Butter*

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace*

Baked Fresh Atlantic Salmon ~ *with a Caramelized Sweet Onion & Fig Jam*

Baked Local Cod ~ *with an Herbed Panko Crust in a Lemon Beurre Blanc*

Seafood Stuffed Sole ~ *with a Lemon & Butter Sauce*

Grilled 8 oz Bistro Steak ~ *Topped with Classic Hollandaise*

Sliced Roast Sirloin ~ *with a Rosemary Demi-Glace*

Served with Chef's Choice Seasonal Starch & Vegetable

Complete Starbucks Coffee Service

80.00 per guest, inclusive

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**Three Star* Wedding Event*

- ✓ Half Length Double Ivory or White Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ Wine Service with Dinner, Canyon Road Chardonnay & Cabernet, includes two passes
- ✓ House Champagne Toast
- ✓ Three Course Dinner
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake
- ✓ Passed Chocolate Truffles

**Three Star* Wedding Menu*

Stationary Hors d'oeuvres Display

~to include~

A Selection of International & Domestic Cheeses, Vegetable Crudités & Dips, Seasonal Fruits, served with Assorted Breads, Crackers & Crostini

An Assortment of Passed Hors d'oeuvres

~choose three~

Spanakopita

Cucumber, Grape Tomato & Feta Cheese Phyllo *with Roasted Garlic Aioli*

Mini Tomato Mozzarella Picks *with Fresh Basil and Aged Balsamic*

Mac & Cheese Bites *with an Aged White Cheddar Cream Sauce*

Cheeseburger Sliders, *American Cheese, Caramelized Onion, Tomato & Pepper Relish on a Hawaiian Bun*

Braised Short Ribs wrapped in Bacon *with a Maple Glaze*

Scallop wrapped in Smoked Bacon *with a Balsamic Glaze*

Chicken Cordon Bleu Bites

Chicken Quesadilla *with Pico de Gallo & Avocado Sour Cream*

Boursin Prosciutto Pita Pizza

~choose one~

Fresh Garden Salad *with Balsamic Vinaigrette*

Traditional Caesar Salad *with Shaved Parmesan and Garlic Croutons*

Hearth Baked Rolls & Butter

-Choose Up to Two Entrées-

Baked Chicken Breast ~ *with Asparagus, Prosciutto, Fresh Mozzarella and topped with a White Truffle Cream Sauce*

Chicken Francese ~ *with White Wine, Lemon & Butter*

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace*

Baked Fresh Atlantic Salmon ~ *with a Caramelized Sweet Onion & Fig Jam*

Baked Local Cod ~ *with an Herbed Panko Crust in a Lemon Beurre Blanc*

Seafood Stuffed Sole ~ *with a Lemon & Butter Sauce*

Grilled 8 oz Filet Mignon ~ *Topped with Classic Hollandaise*

Grilled 8 oz Ribeye ~ *with Bleu Cheese Butter*

Grilled 10 oz New York Sirloin ~ *with a Rosemary Demi-Glace*

Served with Chef's Choice Seasonal Starch & Vegetable

Complete Starbucks Coffee Service

\$105.00 per guest, inclusive

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**Four Star* Wedding Event*

- ✓ Ceremony Beverage Station (if ceremony on site)
- ✓ Fruitwood Ballroom Chairs
- ✓ Floor Length Ivory or White Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Bottle of House Champagne for Bridal Room
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ Passed Hors d'oeuvres for Bridal party during on site photographs
- ✓ Dedicated Cocktail Server for Bridal Party during on site photographs
- ✓ Wine Service with Dinner, Canyon Road Chardonnay & Cabernet, includes two passes
- ✓ House Champagne Toast
- ✓ Three Course Dinner
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake, along with a Chocolate Dipped Strawberry
- ✓ Passed Chocolate Truffles
- ✓ Up to six (6) Chef's Choice Vendor Meals
- ✓ Up to eight (8) Children's Meals (chicken fingers & French fries)

**Four Star* Wedding Menu*

Stationary Hors d'oeuvres Display

-choose one-

International & Domestic Cheese Board

An Assortment of International & Domestic Cheeses, served with with Assorted Crackers, Breads, Honey, Nuts, Fresh and Dried Fruits

Seasonal Brie Display

Fall/Winter – Brie wrapped in Puff Pastry with Fig Compote and Sliced Baguettes

Spring/Summer – Brie with Raspberry Jam and Sliced Seasonal Fruits with Baked Crostini

Seasonal Fruit Display

Ripe Seasonal Sliced Fruit, garnished with fresh Berries and served with a Honey Yogurt Sauce

Vegetable Crudit  Display

Seasonal Vegetable Display, served with Herbed Bleu Cheese or Ranch Dip

Appetizer Landscape

A Selection of International & Domestic Cheeses, Vegetable Crudit s & Dips, Seasonal Fruits, Served with Assorted Breads, Crackers & Crostini

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An Assortment of Passed Hors d'oeuvres

~choose three~

Spanakopita

Cucumber, Grape Tomato & Feta Cheese Phyllo *with Roasted Garlic Aioli*

Mini Tomato Mozzarella Picks *with Fresh Basil and Aged Balsamic*

Mac & Cheese Bites *with an Aged White Cheddar Cream Sauce*

Cheeseburger Sliders, *American Cheese, Caramelized Onion, Tomato & Pepper Relish on a Hawaiian Bun*

Braised Short Ribs wrapped in Bacon *with a Maple Glaze*

Scallop wrapped in Smoked Bacon *with a Balsamic Glaze*

Chicken Cordon Bleu Bites

Chicken Quesadilla *with Pico de Gallo & Avocado Sour Cream*

Boursin Prosciutto Pita Pizza

Sliced Beef Tenderloin on Crostini *with an Arugula Pesto, Gorgonzola and Red Onion Jam*

Lobster Salad *in a Phyllo cup with Lemon Dill Aioli*

Miniature Portuguese Style Stuffed Clams *with Chourico & Cracker Crumbs*

Lobster Mac & Cheese *in Phyllo cups with Smoked Gouda*

Chicken Saltimbocca *with Fresh Mozzarella, Sage, Prosciutto and Herbed Demi-Glace*

Demitasse of New England Clam Chowder, *served with a Mini Clam Cake*

New England Crab Cake *with Roasted Red Pepper Aioli*

Beef Tenderloin Bites *with a Warm Bleu Cheese Fondue*

Cornbread Crostini *with Pulled Pork, Smoked Gouda & Apricot Chutney*

~choose one~

Fresh Garden Salad *with Balsamic Vinaigrette*

Traditional Caesar Salad *with Shaved Parmesan and Garlic Croutons*

Baby Arugula *with Shaved Shallots, Grape Tomatoes, Prosciutto Crisps & Gorgonzola with Balsamic Vinaigrette*

Hearth Baked Rolls & Butter

-Choose Up to Two Single Entrées or One Duet Entrée-

Baked Chicken Breast ~ *with Asparagus, Prosciutto, Fresh Mozzarella and topped with a White Truffle Cream Sauce*

Chicken Francese ~ *with White Wine, Lemon & Butter*

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace*

Chicken Saltimbocca ~ *with Prosciutto, Fontina, Sage and a Rosemary Demi-Glace*

Statler Chicken Breast ~ *stuffed with Heirloom Tomatoes, Mozzarella & Basil, wrapped in Prosciutto and finished with a Yellow Tomato Cream*

Baked Fresh Atlantic Salmon ~ *with a Caramelized Sweet Onion & Fig Jam*

Baked Local Cod ~ *with an Herbed Panko Crust in a Lemon Beurre Blanc*

Baked Stuffed Shrimp (4) ~ *with a Traditional Seafood Stuffing and Lemon Butter*

Roasted North Atlantic Cod ~ *with Crab & Asparagus Imperial, topped with Classic Hollandaise*

Seafood Stuffed Sole ~ *with a Lemon & Butter Sauce*

Grilled 8 oz Filet Mignon ~ *Topped with Classic Hollandaise*

Grilled 8 oz Ribeye ~ *with Brandy Bleu Cheese Butter*

Grilled 10 oz New York Sirloin ~ *with a Rosemary Demi-Glace*

Gingersnap Cookie Encrusted Pork Tenderloin ~ *with Red Wine Glaze*

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace paired with Two Baked Stuffed Shrimp ~*

with a Traditional Seafood Stuffing and Lemon Butter

6 oz Grilled Filet Mignon ~ *Topped with Classic Hollandaise paired with Chicken Piccata ~ with White Wine, Capers, Lemon & Butter*

Served with Chef's Choice Seasonal Starch & Vegetable

Complete Starbucks Coffee Service

130.00 per guest, inclusive

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**Five Star* Wedding Event*

- ✓ Ceremony Beverage Station (if ceremony on site)
- ✓ Fruitwood Ballroom Chairs
- ✓ Floor Length Ivory, White Linen, Pintuck, Krinkle or Crush Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Bottle of Champagne for Bridal Room
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ Passed Hors d'oeuvres for Bridal Party during Photographs
- ✓ Dedicated Cocktail Server for Bridal Party during Photographs
- ✓ Wine Service with Dinner, Kendall Jackson Chardonnay & Mark West Pinot Noir, includes two passes
- ✓ House Champagne Toast
- ✓ Three Course Dinner
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake, along with a chocolate dipped strawberry
- ✓ Passed Chocolate Truffles
- ✓ Up to six (6) Chef's Choice Vendor Meals
- ✓ Up to eight (8) Child's Meals (chicken fingers & fries)

**Five Star* Wedding Menu*

Stationary Hors d'oeuvres Display

-choose one-

International & Domestic Cheese Board

An Assortment of International & Domestic Cheeses, served with Assorted Crackers, Breads, Honey, Nuts, Fresh and Dried Fruits

Seasonal Brie Display

Fall/Winter – Brie wrapped in Puff Pastry with Fig Compote and Sliced Baguettes

Spring/Summer – Brie with Raspberry Jam and Sliced Seasonal Fruits with Baked Crostini

Seasonal Fruit Display

Ripe Seasonal Sliced Fruit, garnished with fresh Berries and served with a Honey Yogurt Sauce

Vegetable Crudité Display

Seasonal Vegetable Display, served with Herbed Bleu Cheese or Ranch Dip

Appetizer Landscape

A Selection of International & Domestic Cheeses, Vegetable Crudités & Dips, Seasonal Fruits, served with Assorted Breads, Crackers & Crostini

Antipasto Display

A Selection of International Cured Meats, Pickled Vegetables and Imported Cheeses, served with Seasonal Breads, Crackers & Crostini served with assorted Breads & Baguettes

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An Assortment of Passed Hors d'oeuvres

~choose three~

- Sliced Beef Tenderloin on Crostini *with an Arugula Pesto, Gorgonzola and Red Onion Jam*
Cucumber, Grape Tomato & Feta Cheese Phyllo *with Roasted Garlic Aioli*
Lobster Salad *in a Phyllo Cup with Lemon Dill Aioli*
- House Made Sushi Rolls, to include, *Spicy Tuna, California, Newport, Philadelphia and Specialty Roll*
Mini Tomato Mozzarella Picks *with Fresh Basil and Aged Balsamic*
Shrimp Cocktail *with traditional Cocktail Sauce, additional 1.80 per guest*
Miniature Portuguese Style Stuffed Clams *with Chourico & Cracker Crumbs*
Mac & Cheese Bites *with an Aged White Cheddar Cream Sauce*
Lobster Mac & Cheese *in Phyllo Cups with Smoked Gouda*
Chicken Saltimbocca *with Fresh Mozzarella, Sage, Prosciutto and Herbed Demi-Glace*
Spanakopita
Demitasse of New England Clam Chowder, *served with a Mini Clam Cake*
Cheeseburger Sliders, *American Cheese, Caramelized Onion, Tomato & Pepper Relish on a Hawaiian Bun*
New England Crab Cake *with Roasted Red Pepper Aioli*
Beef Tenderloin Bites *with a Warm Bleu Cheese Fondue*
Asparagus & Roasted Pepper Risotto Truffles *with Basil Pesto*
Braised Short Ribs wrapped in Bacon *with a Maple Glaze*
Lollipop Lamb Chops *with a Mustard Herb Crust and Warm Gorgonzola Cream*
Seared Scallop *with Sweet Chili Sauce & Crème Fraiche on a Fried Wonton*
Scallop wrapped in Smoked Bacon *with a Balsamic Glaze*
Chicken Cordon Bleu Bites
Chicken Quesadilla *with Pico de Gallo & Avocado Sour Cream*
Boursin Prosciutto Pita Pizza
Cornbread Crostini with Pulled Pork, Smoked Gouda & Apricot Chutney
Rare Tuna on a Tamari Rice Crackers *with Wasabi Aioli, Black Sesame Seeds and Red Pepper Confetti*

~choose one~

- Fresh Garden Salad *with Balsamic Vinaigrette*
Traditional Caesar Salad *with Shaved Parmesan and Garlic Croutons*
Baby Arugula *with Shaved Shallots, Grape Tomatoes, Prosciutto Crisps & Gorgonzola with Balsamic Vinaigrette*
Spring Specialty Salad ~ *Spring Greens topped with Baby Red & Yellow Beets, Goat Cheese, Spiced Almond & Shaved Shallots with a Raspberry Vinaigrette*
Summer Specialty Salad ~ *Sliced Vine-Ripened Tomatoes with Fresh Mozzarella, Basil, Balsamic Glaze and Extra Virgin Olive Oil*
Fall/Winter Specialty Salad ~ *Baby Greens topped with Shaved Red Onion, Roasted Pears, Candied Walnuts & Brie with a Warm Pancetta Vinaigrette*

Hearth Baked Rolls & Butter

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-Choose Up to Two Single Entrées or One Duet Entrée-

Baked Chicken Breast ~ *with Asparagus, Prosciutto, Fresh Mozzarella and topped with a White Truffle Cream Sauce*

Chicken Francese ~ *with White Wine, Lemon & Butter*

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace*

Chicken Saltimbocca ~ *with Prosciutto, Fontina, Sage and a Rosemary Demi-Glace*

Statler Chicken Breast ~ *stuffed with Heirloom Tomatoes, Mozzarella & Basil, wrapped in Prosciutto and finished with a Yellow Tomato Cream*

Baked Fresh Atlantic Salmon ~ *with a Caramelized Sweet Onion & Fig Jam*

Baked Local Cod ~ *with an Herbed Panko Crust in a Lemon Beurre Blanc*

Baked Stuffed Shrimp (4) ~ *with a Traditional Seafood Stuffing and Lemon Butter*

Roasted North Atlantic Cod ~ *with Crab & Asparagus Imperial, topped with Classic Hollandaise*

Seafood Stuffed Sole ~ *with a Lemon & Butter Sauce*

Grilled Swordfish ~ *with a Citrus Marinade and White Truffle Aioli*

Grilled 8 oz Ribeye ~ *with Brandy Bleu Cheese Butter*

Grilled 8 oz Filet Mignon ~ *Topped with Classic Hollandaise*

Grilled 10 oz New York Sirloin ~ *with a Rosemary Demi-Glace*

Prime Rib ~ *Natural Au Jus and Herbed Horseradish Cream*

Gingersnap Cookie Encrusted Pork Tenderloin ~ *with Red Wine Glaze*

6 oz Grilled Filet Mignon ~ *Topped with Classic Hollandaise paired with Butter Poached Lobster Tail and Citrus Butter*

6 oz Grilled Filet Mignon ~ *Topped with Classic Hollandaise paired with Two Baked Stuffed Shrimp -*

with a Traditional Seafood Stuffing and Lemon Butter

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace paired with Two Baked Stuffed Shrimp -*

with a Traditional Seafood Stuffing and Lemon Butter

6 oz Grilled Filet Mignon ~ *Topped with Classic Hollandaise paired with Chicken Francese ~ with White Wine, Lemon & Butter*

Served with Chef's Choice Seasonal Starch & Vegetable

Complete Starbucks Coffee Service

155.00 per guest, inclusive

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Buffet Wedding Event

- ✓ Half Length Double Ivory or White Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ House Champagne Toast
- ✓ Dinner Buffet
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake
- ✓ Passed Chocolate Truffles

Buffet Wedding Menu

Stationary Hors d'oeuvres Display

~to include~

A Selection of International & Domestic Cheeses, Vegetable Crudités & Dips, Seasonal Fruits, Served with Assorted Breads, Crackers & Crostini

An Assortment of Passed Hors d'oeuvres

~choose three~

Spanakopita

Cucumber, Grape Tomato & Feta Cheese Phyllo *with Roasted Garlic Aioli*

Mini Tomato Mozzarella Picks *with Fresh Basil and Aged Balsamic*

Mac & Cheese Bites *with an Aged White Cheddar Cream Sauce*

Cheeseburger Sliders, *American Cheese, Caramelized Onion, Tomato & Pepper Relish on a Hawaiian Bun*

Braised Short Ribs wrapped in Bacon *with a Maple Glaze*

Scallop wrapped in Smoked Bacon *with a Balsamic Glaze*

Chicken Cordon Bleu Bites

Chicken Quesadilla *with Pico de Gallo & Avocado Sour Cream*

Boursin Prosciutto Pita Pizza

~choose one served salad accompanied by Hearth Baked Rolls & Butter~

Fresh Garden Salad *with Balsamic Vinaigrette*

Traditional Caesar Salad *with Shaved Parmesan and Garlic Croutons*

~choose one chicken selection~

Baked Chicken Breast - *with Asparagus, Prosciutto, Fresh Mozzarella and topped with a White Truffle Cream Sauce*

Chicken Francese - *with White Wine, Lemon & Butter*

Chicken Marsala - *with Wild Mushrooms in a Marsala Wine Demi-Glace*

Chicken Saltimbocca - *with Prosciutto, Fontina, Sage and a Rosemary Demi-Glace*

~choose one seafood selection~

Baked Fresh Atlantic Salmon - *with a Caramelized Sweet Onion & Fig Jam*

Baked Local Cod - *with an Herbed Panko Crust in a Lemon Beurre Blanc*

Baked Stuffed Shrimp - *with Traditional Seafood Stuffing and Lemon Butter*

Served with, Oven Roasted Prime Rib - *Natural Au Jus and Herbed Horseradish Cream - carved buffet-side*

~choose one pasta selection~

Farfalle *with a Sun-Dried Tomato and Basil Cream*

Tortellini *served with an Asiago Cream*

Rigatoni *with a Traditional Bolognese Sauce*

Penne *with a Roasted Red Pepper Cream*

Served with Chef's Choice Seasonal Starch & Vegetable

Complete Starbucks Coffee Service

105.00 per guest, inclusive

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Wedding Brunch Buffet Event

(*package only available Monday – Saturday morning)

- ✓ Half Length Double Ivory or White Linen
- ✓ Choice of Ivory or White Napkins
- ✓ House Champagne Toast
- ✓ Brunch Buffet
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake

Wedding Brunch Buffet Menu

Pastry & Fruit Station

Assorted Danish, muffins, bagels croissants & scones

Fresh Sliced Fruit & Berries

-Condiments to include Butter, Preserves & Cream Cheese-

Farm Fresh Scrambled Eggs *with Fresh Garden Herbs*

Apple Wood Smoked Bacon **OR** Grilled Sausage Links

Traditional Home Fries

Omelet Station

Blueberry Breakfast Bread Pudding *with Vermont Maple Syrup*

Chicken Francese ~ *with White Wine, Lemon & Butter*

Baked Local Cod ~ *with an Herbed Panko Crust in a Lemon Beurre Blanc*

Chef's Choice Pasta

Chef's Choice Vegetable

Chilled Juice Station

Complete Starbucks Coffee Service

55.00 per guest

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Specialty Cocktail Hors d'oeuvres Station Enhancements

~may be added to any package~

New England Raw Bar

Iced Littlenecks, Oysters, Shrimp and Chilled Lobster

~offered with~

*Traditional Cocktail Sauce, Tabasco Sauce, Mignonette Sauce, Worcestershire Sauce,
Horseradish, Fresh Lemons and Natural Oyster Crackers*

Market Price

Antipasto Display

*A Selection of International Cured Meats, Pickled Vegetables and Imported Cheeses,
served with Seasonal Breads, Crackers & Crostini*

6.50 per guest

Little Dipper Station

*A selection of dippers will be chosen to compliment your dips, which may include roasted or fresh
seasonal vegetables, Fresh or Dried Fruit, Crackers, Pita, Crostini and/or Bread Sticks*

~choose three dips~

Mango, Pineapple, Papaya Margherita

Apple Cheddar Chutney

Boursin, Pear & Roquefort

Southwest Avocado, Cilantro, Corn & Black Bean

Roasted Garlic Hummus, Olive, Cucumber & Feta

Buffalo Chicken & Bleu Cheese

Honey & Yogurt

Brie, Hazelnut & Fig Compote

Brie, Raspberry & Almond

6.00 per guest

Miniature Gourmet Burger Bar

~choose two~

Black Angus and Maytag Bleu Cheese and Bacon

Turkey Burger with Roasted Red Pepper Pesto

Black Bean Burger with Pineapple Salsa and Avocado

Ahi Tuna and Shitake Burgers with Wasabi Aioli and Pickled Ginger

Served with House Made Chips, Condiments and Garnishes

7.25 per guest

Sushi Station

An Assortment of House Made Sushi, served with Wasabi, Pickled Ginger and Aged Soy

12.00 per guest

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Pasta Station

~choose two~

Farfalle with a Sun-Dried Tomato and Basil Cream

Tortellini served with an Asiago Cream

Rigatoni with a Traditional Bolognese Sauce

Penne with a Roasted Red Pepper Cream

Served with Seasoned Breadsticks

6.00 per guest

Carving Station

~choose two, served with hearth baked rolls~

Roasted Herb Crusted Turkey Breast with a Cranberry Chutney

Pepper Crusted Sirloin of Beef with Horseradish Cream

Virginia Baked Ham with Assorted Mustards

7.50 per guest

International Rice & Risotto Station

~choose two~

Asparagus & Roasted Red Pepper

Parmesan & White Truffle

Tomato, Basil & Mozzarella

Pancetta & Fontina

Lobster & Gruyere

6.75 per guest

Whipped Potato Martini Bar

Garlic Red Skin Smashed Potatoes

Yukon Gold Mashed Potatoes

Whipped Sweet Potatoes

~toppings to include~

Crumbled Smoked Bacon, Gorgonzola, Shredded Jack Cheese,

Sautéed Mushrooms, Caramelized Onions, Sour Cream, Chopped Chives

Cabernet Gravy, Whipped Butter

6.75 per guest

Wood Grilled Pizza Station

Grilled over hardwood charcoal and cut into bite sized pieces

~choose two~

Al Forno – Garden Tomatoes & Basil

Funghi – Mushrooms, Caramelized Onion

Pesto – Basil Pesto, Garden Tomatoes & Three Cheeses

Tuscany – Sweet Italian Sausage, Basil & Tomato Sauce

6.75 per guest

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Dessert Enhancements

~may be added to any package~

Viennese Station

Extravagant Display of whole cakes, tortes & pies

~choose three of the following~

Chocolate Mousse Cake

Lemon Tart

New York Style Cheesecake

Fresh Fruit Tart

Flourless Chocolate Torte

English Trifle

Tiramisu

Assorted Petit Fours

~along with~

Hand dipped chocolate strawberries, chocolate truffles and mini seasonal fruits

8.00 per guest

Mini Dessert Indulgences

~mini shot-glass size desserts, choose three from the following~

Strawberry Shortcake

Old Fashioned Carrot Cake

Rocky Road

Chocolate Peanut Butter Mousse

Blueberry Cheesecake

Tiramisu

Caramel Apple

Key Lime Pie

8.50 per guest

Assorted Miniature French Pastries (cream puffs, petit fours, miniature eclairs, etc.) and Tea Cookies

6.25 per guest

Ice Cream Sundae Station

Chocolate & Vanilla Ice Cream, Hot Fudge, Caramel, Strawberry, M&Ms, Heath Bar Crunch,
Crushed Reese's Peanut Butter cups, Walnuts, Cherries, Whipped Cream

7.00 per guest

S'mores Station

Plain, Cinnamon Sugar & Chocolate Graham Crackers

Chocolate Bars, Reeses Peanut Butter Cups

Marshmallows Galore!

7.00 per guest

The Candy Bar

Your guests will be "kids in the candy store" as they fill candy bags with assorted candies
displayed in oversized glasses and decorative jars with scoops

5.00 per guest

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Mini Italian Pastry Table

Almond Cream Puff, Assorted Cannolis, Italian Cookies,
Zeppole & Zuppa Inglese
9.00 per guest

Milk & Cookies

An assortment of seven cookie varieties, accompanied by ice cold milk
6.00 per guest

Platters of Italian Cookies

-serves 8-10 guests-
25.00 per platter

Crème Brulee

3.95 per guest

Passed Desserts

Miniature Ice Cream Cones

4.75 per guest

Cookie & Milk Shooters **OR** Donut & Flavored Milk

3.95 per guest

RI Autocrat Coffee Frappes

Mini coffee milk shakes in a shooter glass
3.95 per guest

Cupcake Tower

Unfilled standard size vanilla or chocolate cupcakes

With traditional vanilla or chocolate buttercream

1.50 each

Filled standard size cupcakes ~ choose up to two flavors

Vanilla with Raspberry Filling

Vanilla with Chocolate Mousse Filling

Vanilla with Lemon Filling

Chocolate with Chocolate Mousse Filling

Chocolate with Raspberry Filling

Chocolate with Peanut Butter Mousse Filling

2.50 each

Add a seashell white chocolate to any of the above ~ .25 per cupcake

Make it a jumbo cupcake ~ .50 additional per cupcake

Ceremonial Cutting Cake ~ 50.00

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Rehearsal Dinner, Post Wedding Brunch & Bridal Shower

As our way of saying thank you for hosting your wedding reception at the Officers' Club, we're pleased to offer you a complimentary room (based on availability) to host either your Rehearsal Dinner or Bridal Shower onsite.

Rehearsal Dinner Barbecue Buffets

All American BBQ

6 oz Juicy Hamburgers & Cheeseburgers
Hot Dogs
Old Fashioned Potato Salad
Coleslaw
Assorted Cookies
Lemonade & Iced Tea
18.75 per guest

Add Chicken – 2.25 per guest

Stick to Your Ribs

BBQ Ribs with Tennessee Mopping Sauce
BBQ Chicken
Country Baked Beans
Old Fashioned Potato Salad
Coleslaw
Assorted Cookies
Lemonade & Iced Tea
22.00 per guest

Add 6 oz Hamburgers – 2.00 per guest

New England Clam Boil

Tossed Garden Salad with Balsamic Vinaigrette
New England Clam Chowder with Oyster Crackers
Steamers & Mussels with Drawn Butter & Clam Broth
Savory Broth-steamed Red Bliss Potatoes, Onions, Chourico,
Italian Sausage and Corn on the Cob
Herb Roasted Chicken Legs & Thighs
Cornbread & Butter
Strawberry Shortcake
Iced Tea & Lemonade
27.95 per guest

Add 1 ¼ lb Lobster – *Market Price*

Add 10 oz New York Strip Steak - *\$14.00 per guest*

Post Wedding Brunch

Chef's Selection of Freshly Baked Pastries
Bagel Assortment with Toaster
-Condiments to include Butter, Preserves & Cream Cheese-
Sliced Seasonal Fresh Fruit
Farm Fresh Scrambled Eggs with Fresh Garden Herbs
Apple Wood Smoked Bacon or Grilled Sausage Links
Traditional Home Fries
Blueberry Breakfast Bread Pudding with Vermont Maple Syrup
Chicken Francese – with White Wine, Lemon & Butter
Chef's Choice Salad & Pasta
Chilled Juices
Complete Starbucks Coffee Service
24.00 per guest

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Bar Services

Calling upon our experience and Navy regulations, please review the following guidelines regarding alcohol service:

- ✓ Alcohol service will cease fifteen minutes prior to the end of your event but we will happily serve non-alcoholic beverages until the event's conclusion.
- ✓ We reserve the right to refuse alcohol to anyone who is under 21 years of age, cannot produce a legal ID or in our professional judgment appears intoxicated.
- ✓ Alcohol of any kind, including favors, may not be brought into or removed from the Officers' Club.
- ✓ Shots of any kind are not permitted.
- ✓ At management discretion, high quality plastic ware may be used during the final thirty minutes of your event.

Hosted Bars

Please choose your level of bar service. The bar is charged on the total number of drinks consumed. You may choose to host your bar for your entire event or a portion thereof (i.e. hosted for the first hour). You may also opt for a pre-arranged deposit.

Classic - up to 6.25 per drink

Amserdan Flavored Vodkas
Svedka Vodka
Gilbey's Gin
Bacardi Superior Rum
Mount Gay Rum
Camarena Silver Tequila
Jim Beam Whiskey
Seagrams 7 Blended Whisky
Kahlua
Peach Schnapps
Korbel Brandy
Cutty Sark Scotch Whisky

Top Shelf - up to 7.25 per drink

Deep Eddy Vodkas
Ketel One Vodka
Tito's Vodka
Bombay Sapphire Gin
Tanqueray Gin
Bacardi Spice Rum
Captain Morgan Rum
Thomas Tew Rum
Myers Dark Rum
Goslings Rum
Malibu Rum
Canadian Club Whisky
Seagrams VO Whisky
Southern Comfort
Woodford Reserve Bourbon
Crown Royal Canadian Whisky
Jack Daniels Whiskey
Jameson Irish Whisky
Makers Mark Bourbon
Disaronno
Baileys
Dewars Blended Scotch Whisky

Premium - up to 8.00 per drink

Stoli Vodka
Grey Goose Vodka
Patron Tequila
Knob Creek Bourbon Whiskey
Sons of Liberty Uprising Single-Malt Whiskey
Sons of Liberty Battle Cry Single-Malt Whiskey
Hennessey Cognac
Drambuie
Grand Marnier
Courvoisier Cognac

For all packages: Canyon Road Wine Selection - 7.00 per glass

For indoor bars, choose two draught beer selections and two bottled beer selections:

Draught: Bud Light, Goose Island IPA, Harpoon, Newport Storm, Sam Adams Boston Lager/Seasonal or Shock Top Belgian White - 4.25 - 5.50 per glass. Ask your event sales coordinator about our seasonal selections.

Bottled: Bud Light, Budweiser, Coors Light, Guinness, Heineken, Heineken Light, Michelob Ultra, Newport Storm Blueberry, O'Doul's (Non-Alcoholic), Sam Adams Boston Lager/Seasonal, Stella Artois or Yuengling - 4.00 - 4.50 per bottle

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Cash Bars

A wide brand selection of alcohol will be available for your guests, including beers & wine. Please notify the catering sales team if you have a specific preference.

Pre-Ceremony Beverage Station

Ice infused water & thirst quenching lemonade (May-September) or warm spiced cider (October-April) ~ 3.00 per guest

Champagne Toast

House White Wine Toast ~ 2.50 per guest

House Prosecco Toast ~ 3.00 per guest

House Champagne Toast ~ 3.00 per guest

Korbel Champagne Toast ~ 4.25 per guest

Signature Drinks

Just let us know your special drink and we will have it available for your guests, priced accordingly.

Past Successful Drinks:

Tuscan Manhattan

Disaronno, Makers Mark Bourbon & cherry garnish

Bellini

House prosecco & peach puree

Cake By The Ocean

Cake vodka, orange juice, pineapple juice, splash of grenadine, served on the rocks with a cherry garnish

"Something Blue" Martini

Malibu Coconut Rum, orange vodka, Blue Curacao, splash of pineapple juice, garnished with a lemon twist

Frozen drinks are available, in season & on deck bar only, priced accordingly starting at 8.00 per drink.

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Officers' Club Catering Dinner Wine List

Prices are per bottle, all bottles are .750 mil

HOUSE SELECTION

Canyon Road ~ California ~ 17.00

Chardonnay, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, Merlot

WHITES

Champagne

Wycliff ~ California ~ 20.00

Korbel Brut ~ California ~ 34.00

Moet Imperial Vintage Brut ~ California ~ 120.00

Sparkling Wine

La Marca Prosecco ~ Italy ~ 29.00

(labels can be customized)

Chardonnay

William Hill ~ California ~ 24.00

Kendall Jackson Vintners Reserve ~ California ~ 31.00

Clos Du Bois ~ California ~ 36.00

Robert Mondavi Napa ~ California ~ 38.00

Pinot Grigio

Ecco Domani ~ Italy ~ 23.00

Chloe ~ California ~ 24.00

Santa Margarita ~ Italy ~ 52.00

Riesling

Starling Castle ~ Germany ~ 25.00

Sauvignon Blanc

Nobilo ~ New Zealand ~ 26.00

Simi ~ California ~ 36.00

Kim Crawford ~ New Zealand ~ 40.00

REDS

Cabernet Sauvignon

J. Lohr Estate ~ California ~ 36.00

St. Francis ~ California ~ 40.00

Malbec

Tamari ~ Argentina ~ 27.00

Pinot Noir

Chloe ~ California ~ 28.00

Mark West ~ California ~ 28.00

Robert Mondavi Napa ~ California ~ 38.00

Merlot

Blackstone ~ California ~ 24.00

Murphy Goode ~ California ~ 32.00

St. Francis ~ California ~ 36.00

Blend

Apothic ~ California ~ 23.00

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Extra Amenities

Linens, Centerpieces & Chairs

In House Colored Napkins ~ .50 each
Double Table Cloths (Ivory or White) ~ 5.00 each
House Faux Floral Centerpiece ~ 10.00 each
Fruitwood Ballroom Chairs ~ 5.00 each
White Chair Covers ~ 3.50 each
Square Silver Cake Stand ~ 35.00
Round Silver Cake Stand ~ 35.00
Cupcake Stand (Host Provided Cupcakes) ~ 35.00

Call our Catering Office for Floor Length & Specialty Linens
Chair Covers and Custom Invitation pricing. Delivery fee may apply.

Podium & Flags ~ No Charge

Podium
American Flag
Navy Flag
Flag Stand

POW/MIA Table Set Up ~ No Charge

Small Round Table, White Tablecloth, Single Place Setting (All White), White Napkin, Wine Glass ~ Inverted, Salt Shaker, Slice of Lemon on Bread Plate with A Pile of Spilled Salt, Small Bud Vase with A Single Stem Red Rose, Red Ribbon Tied Around the Vase, White Candle ~ Lit, Empty Chair

Missing Man Table Set Up ~ No Charge

Round Table Set for Six, White Tablecloth, Place Settings (All White), White Napkin, Wine Glass ~ Inverted, Salt Shaker, Slice of Lemon on Bread Plate with A Pile of Spilled Salt, Small Bud Vase with A Single Stem Red Rose, Yellow Ribbon Tied Around the Vase, White Candle, Empty Chairs & Bible

Audio Visual

Sound Patch ~ 55.00
LCD Screen/Projector (Includes All Cables, Host Provides Laptop) ~ 75.00

Staging

4' by 8' sections ~ 20.00 per section

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*Directions & Travel Information to
the Newport Officers' Club
(401) 841-1442*

Do not use MapQuest, GPS or Navigation Systems

Download the Navy MWR NAVSTA Newport app at the Apple Store or Google Play for door to door driving directions.

All drivers should be prepared to show valid federally recognized driver's license, auto registration & proof of automobile insurance. With the exception of children, all passengers should be prepared to show valid federally recognized driver's license or photo identification.

From T. F. Green Airport

Take I-95 South to Route 4, then follow signs to Newport (Route 138 East) and the Newport Bridge (toll - \$4).

Take the second exit off of Newport Bridge and a right at the end of the exit ramp onto Admiral Kalbfus Road (at Newport Grand). Go straight and under the overpass. At the rotary, take the second right (before the Shell station). Go over the railroad tracks and through the light to Gate One, where there will be a secured sentry booth. All guests must stop at the booth (be sure to dim your lights if traveling through at night). After the sentry booth take a left at the stop sign, then take the next left. The Officers' Club is on the right.

** This is approximately a 30-minute drive. These directions may also be used from the Providence area.*

From Points South, New York Area

Follow I-95 North to Rhode Island. Once in Rhode Island, take exit 3 (Route 138 East) and follow signs for Newport.

After approximately 30 minutes, look for signs for Newport Bridge. Cross the Jamestown Bridge followed by the Newport Bridge (toll - \$4). Follow rest of directions from TF Green Airport above.

** This is approximately a three and a half-hour drive from New York City.*

From the Providence Area

Take Route 195 East to Route 24 South, which then becomes Route 114 South. Follow Route 114 South into Newport to Admiral Kalbfus Road (at the Dominos). Take a right onto Admiral Kalbfus and follow through two sets of lights. Go straight and under the overpass. At the rotary, take the second right (before the Shell station). Go over the railroad tracks and through the light to Gate One where there will be a secured sentry booth. All guests must stop at the booth (be sure to dim your lights if traveling through at night). After the sentry booth take a left at the stop sign, then take the next left. The Officers' Club is on the right.

** This is approximately a 45-minute drive.*

From Points North, Boston Area

Leave Boston area on Route 128 South to Route 24 South, which then becomes Route 114 South.

Follow rest of directions from the Providence area above.

** This is approximately a one and a half-hour drive.*

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