NEWPORT AQUARIUM PACKAGES

Your catering coordinator will work with you to create a completely customized menu tailored to fit your event. To give you an idea of what we offer we've created sample menus and included all other additional pricing that would be involved in creating your total catering bill.

First you'll select the menu package that best fits what you are looking for (many more options/styles available), then estimate your service charge and add your china and linen package.

START HERE

To give you a quick estimate of your total bill:

Select menu package Estimate your service charge Add on your linen and china rental

AMENITIES INCLUDE

- Personalized catering consultant and event coordinator
- Complimentary menu tasting for up to four people
- Complimentary cake cutting services
- Ability to customize menus and accommodate any dietary needs



HOUSE PLATED DINNER

\$37.00 PER PERSON

Two hors d'oeuvres (package value \$6) Two course plated meal

SAMPLE MENU SELECTIONS

All dietary restrictions can be accommodated at no extra cost

First Course – Choice of Salad or Soup

Entrée – choice of one Grilled Salmon with Cauliflower Potato Puree and Haricots Verts served with a Blistered Tomato, Garlic and Basil Sauce

Marinated Roast Chicken Breast with Green Onion Whipped Potatoes, Roasted Garlic, Olives and Swiss Chard, Served with a Lemon Caper Vinaigrette

Herb Roasted Pork Loin atop Creamy Polenta with Braised Bok Choy, Roasted Shallots with a Sherry Cream Sauce

UPGRADED PLATED DINNER

\$52.00 PER PERSON

Three hors d'oeuvres (package value \$9) Two course plated meal

SAMPLE MENU SELECTIONS

All dietary restrictions can be accommodated at no extra cost

First Course – Choice of Salad or Soup

Entrée – choice of one Duet of Herb Roasted Supreme Chicken Breast and Braised Short Rib served with Cauliflower Potato Puree and Haricots Verts

Rib served with Cauliflower Potato Puree and Haricots Verts with a Bordelaise Sauce

Duet of Scottish Salmon and Crab served with Saffron Scented Potato Puree, Baby Bok Choy and American Caviar Cream

Filet Mignon with Yukon Gold Potato Puree, Sautéed Spinach, Grilled Red Onion and Roasted Tomato Served with a Bordelaise Sauce

Duet of Lamb - Grilled Chops and Braised Shoulder with Flageolet Beans, Sautéed Broccolini and Sofritto Served with Bordelaise Sauce and Salsa Verde \$43 (additional \$7 per person)

BUFFET DINNER

\$42.00 PER PERSON

Two hors d'oeuvres (package value \$6)

DINNER BUFFET TO INCLUDE: 2 Salads

2 Entrees:

Orchiette Pasta with Mushrooms, Cipollene Onions, Oregano and Pecorinio

Quattro Fromaggio Tortellini with Pesto

Grilled Chicken Breast Served with Thyme Chicken Au Jus

Pan Seared Scottish Salmon Served with a White Wine Tomato Sauce (additional \$5 per person)

Roast Pork Loin Wrapped with Smoked Bacon, Brown Sugar Demi Glace (additional \$5 per person)

Garlic and Herb Marinated Flank Steak (additional \$7 per person)

Chef Attended Sliced Beef Tenderloin with Bordelaise (additional \$10 per person + \$100 Chef)

1 Vegetable

1 Starch



SERVICE CHARGE

Based on 6 hours on-site, each additional hour add \$15 per person/per hour Service Captain: \$175 (x 1 needed)

Server: \$150 (x ____ will vary depending on guest count and menu, roughly 1 per 15-20 guests)

Culinary: \$150 (x ____ will vary on the guest count and menu selections, typically 1 needed)

CHINA & LINEN RENTAL PACKAGE

\$3.50 PER PERSON INCLUDES

China: Plateware, flatware, glassware for each placesetting (value \$2.5 per person)

Linens: 85 x 85 White, Black or Ivory (lap length) Linen Napkins (various colors) (value \$1 per person)

UPGRADES

Menu Upgrades: Choice of Entrée: \$5 per person (per additional choice)

Late Night Stations: Cincinnati Coney Station \$9 per person Mini Hot Dog Bar \$7 per person Mini Taco Bar: \$9 per person Slider Bar: \$9 per person

Custom Buffet Designs: AQ

Linen Upgrades: Floorlength Linens: 120 Round- White, Black or Ivory \$3 per person Specialty Linens: AQ



CINCINNATI, OHIO CINCINNATI'S PREMIER WEDDING VENUE