



240 Aquidneck Avenue ♦ Middletown, RI 02842 ♦ (401) 236-2020  
info@atlanticresortnewport.com ♦ [www.WyndhamNewportRI.com/weddings](http://www.WyndhamNewportRI.com/weddings)

### Welcome to Atlantic Resort

Our picturesque Resort offers two large event spaces and several smaller event rooms along with 142 beautifully appointed guest rooms, indoor heated saltwater pool, gym, full - service restaurant and lounge to relax with your guests before and or after your wedding.

Both of our large event spaces are 9,600 square feet and can accommodate 100 to 350+ guests. These spaces feature gold Chiavari chairs, complete table settings, elegant linens and sequined accent linen.

The Atlantic Pavilion, our lower ballroom, has 3 elegant eternity chandeliers with a large Mediterranean marble bar and hosts weddings from 4pm to 10pm.

The Easton's Pavilion, our upper ballroom, has exquisite starlight lighting with an amazing water view and hosts weddings from 6pm-11pm.

We offer an outdoor area with a beautiful pergola, white garden chairs and a serene water view to accommodate your wedding ceremony.

Please take time to review our packages and contact us for your private tour of our resort.

We look forward to planning the wedding of your dreams at a price within reach.

# *Food & Beverage Minimums*

For In-Season Weddings (May 1<sup>st</sup> – October 31<sup>st</sup>)

## Easton's Pavilion

(Upstairs)

### Food & Beverage Minimum

Friday Evenings ..... \$20,000

Saturday Evenings ..... \$25,000

Sunday Evenings ..... \$12,500

## Atlantic Pavilion

(Downstairs)

### Food & Beverage Minimum

Friday Evenings ..... \$15,000

Saturday Evenings ..... \$17,500

Sunday Evenings ..... \$10,000

## Optional Services

On-Site Ceremony Fee ..... \$750

Event Patio Fee ..... \$2,500

Food & Beverage Minimum for Winter Season Weddings ... \$10,000

Please look at our Special Winter packages that are available from November 1<sup>st</sup> through April 30<sup>th</sup>

# *Package One*

TWO HOUR OPEN BAR

TUSCAN STYLE FRUIT AND CHEESE DISPLAY

Including Italian cured meats, antipasto & baked brie with apricot glaze

FOUR PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE

choice of 2 plus a vegetarian option

DESSERT

Clients wedding cake served on a swirl of raspberry coulis  
and accented with a double dipped strawberry

LATE NIGHT PIZZA

Choice of three varieties

\$150 per person ++

~\$199 inclusive of gratuity & tax



# *Package Two*

THREE HOUR OPEN BAR

TUSCAN STYLE FRUIT AND CHEESE DISPLAY

Including Italian cured meats, antipasto & baked brie with apricot glaze

PASTA STATION WITH ATTENDANT

Choice of two pastas/two sauces

FOUR PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE

choice of 2 plus a vegetarian option

DESSERT

Clients wedding cake served on a swirl of raspberry coulis  
and accented with a double dipped strawberry

LATE NIGHT PIZZA

Choice of three varieties

\$175 per person ++

~\$232 inclusive of gratuity & tax



# *Package Three*

FOUR HOUR OPEN BAR

TUSCAN STYLE FRUIT AND CHEESE DISPLAY

Including Italian cured meats, antipasto & baked brie with apricot glaze

PASTA STATION WITH ATTENDANT

Choice of two pastas/two sauces

FIVE PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

SALAD

ENTRÉE

choice of 3 plus a vegetarian option

DESSERT

Clients wedding cake served on a swirl of raspberry coulis  
and accented with a double dipped strawberry

LATE NIGHT PIZZA

Choice of three varieties

\$200 per person ++

~\$265 inclusive of gratuity & tax



## *Package Four*

FIVE HOUR OPEN BAR  
Including premium liquors

RAW BAR STATION  
little necks, shrimp, and oysters

TUSCAN STYLE FRUIT AND CHEESE DISPLAY  
Including Italian cured meats, antipasto & baked brie with apricot glaze

PASTA STATION WITH ATTENDANT  
Choice of two pastas/two sauces

FIVE PASSED HORS D'OEUVRES

CHAMPAGNE OR WINE TOAST

WINE SERVICE DURING DINNER  
house brands

SALAD

ENTRÉE  
choice of 3 plus a vegetarian option

DESSERT  
Clients wedding cake served on a swirl of raspberry coulis  
and accented with a double dipped strawberry

LATE NIGHT PIZZA  
Choice of three varieties

Six-hour reception

\$225 per person ++  
~\$299 inclusive of gratuity & tax



# *Winter Wedding Package*

ONE HOUR OF OPEN BAR

TUSCAN STYLE FRUIT AND CHEESE DISPLAY

Including Italian cured meats, antipasto & baked brie with apricot glaze

CHOICE OF THREE OF THE FOLLOWING HORS D'OEUVRES

Spinach Pies

Stuffed Mushroom Caps

Scallops Wrapped in Bacon

Sliders

Mini Chowder & Cakes

Coconut Encrusted chicken

Teriyaki Beef Skewers

CHAMPAGNE TOAST

SALAD

CHOICE OF TWO ENTRÉES

Chicken Picatta

Mandarin Chicken

New York Sirloin Steak

Baked Stuffed Scrod

Seafood Stuffed Sole

Vegetarian Option Available

DESSERT

Clients wedding cake accented with a double dipped strawberry

LATE NIGHT PIZZA

Choice of three varieties

\$95 per person ++

~\$126 inclusive of gratuity & tax



# *A La Carte Items*

## RAW BAR

Chilled Jumbo Shrimp ~ \$4.00  
Oysters on the Half Shell ~ \$3.50  
Little Necks on the Half Shell ~ \$3.00

## STATIONS

Pasta Station with Attendant.....\$10.00 pp  
Chicken Wing Station ..... \$10.00 pp  
Raw Bar Station ..... \$18.00 pp  
New England Fare ..... \$20.00 pp

## CALL BAR PRICING

One Additional Hour ..... \$20.00 pp  
Two Additional Hours ..... \$30.00 pp  
Three Additional Hours ..... \$40.00 pp  
Four Additional Hours ..... \$50.00 pp

## PREMIUM BAR PRICING

One Additional Hour ..... \$25.00 pp  
Two Additional Hours ..... \$37.00 pp  
Three Additional Hours ..... \$49.00 pp  
Four Additional Hours ..... \$61.00 pp

All prices are subject to 23% gratuity and 8% RI state tax





# *Entrée Selections for Wedding Packages*

## MANDARIN CHICKEN

Teriyaki glaze, mandarin orange slices and citrus beurre blanc

## STATLER CHICKEN

Grilled baby bok choy and chicken au jus

## CHICKEN PICATTA

Lemon butter sauce, topped with capers

## NEW YORK SIRLOIN STEAK

14 oz. grilled and topped with demi-glaze

## FILET MIGNON

8 oz. grilled tenderloin topped with demi-glaze

## SEAFOOD STUFFED SOLE

Vegetables, shrimp, and crab stuffings, finished with a garlic lemon sauce

## BLACK SEA BASS

Pan seared with sage butter, served on a bed Pesto Risotto

## BONELESS PORK LOIN

Black pepper, pistachio and Dijon mustard sauce

## GRILLED SALMON

Topped with a citrus sauce

## BAKED STUFFED SCROD

Scallops, shrimp and newburg sauce

## BAKED STUFFED SHRIMP

Crabmeat, scallop stuffing and orange flavored beurre blanc

## SURF AND TURF

*(with Package Two, Three and Four only)*

Filet mignon with grilled salmon, baked stuffed shrimp or lobster tail

## HALIBUT

*(with Package Three and Four only)*

Lobster risotto, cherry tomatoes, chives, grilled baby bok choy and sage butter

## VEGETARIAN PLATE

Thick sliced seasonal vegetables towered over a bed of sauteed spinach and mushrooms

*all entrées are served with whipped or roasted potatoes and a choice of vegetables.*



## *Hors d'Oeuvres Menu*

SCALLOPS WRAPPED IN BACON

CHOWDER AND MINI CLAMCAKE

COCONUT ENCRUSTED CHICKEN

BRUSCHETTA

CHICKEN QUESADILLA

SPINACH PIE

MINIATURE CRAB CAKES

CHIC FILET SLIDERS

ARANCINI

GRILLED CHEESE AND TOMATO SOUP

CHEESEBURGER SLIDERS

LOBSTER ROLL

MINI BLT

REUBEN SLIDERS

SPINACH ARTICHOKE BROQUETTE

TAQUITO DIPPER

HUMMUS TRIO

FISH AND CHIPS

STUFFED MUSHROOMS

TERIYAKI BEEF SKEWERS

\*\*SHRIMP COCKTAIL

\*\*LOBSTER BAKED CROSTINI

\*\*COCONUT ENCRUSTED SRIMP

\*\* FIG PROCIUTO & ARUGULA CROSTINI

\*\*GRILLED BABY LAMB CHOPS

\*\* Available with Package Two, Three and Four only  
Can be substituted for another hors d'oeuvre in other packages for an additional fee



# *Call Bar Selections*

## **LIQUOR**

Tito's Vodka  
3 Olives Citrus Vodka  
3 Olives Raspberry Vodka  
Seagram's 7 Blended Whiskey  
Jameson Irish Whiskey  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Kahlua  
Peach Snaps

Amaretto  
Tanqueray Gin  
Cuervo Silver Tequila  
Dewar's Scotch  
Johnny Walker Red  
Malibu Rum  
Bacardi White Rum  
Captain Morgan Rum  
Baileys

## **WINE**

Lagaria Pinot Grigio  
BV Century Cellars Chardonnay  
BV Century Cellars Merlot  
BV Century Cellars Cabernet

Moscato  
BV Costal Pinot Noir  
Wycliff Champagne

## **BEER**

Bud Light  
Corona  
Harpoon IPA

Spindrift Seltzer  
Heineken OO



# *Premium Bar Selections*

## **LIQUOR**

Grey Goose Vodka  
Ketel One Vodka  
Hendricks Gin  
Don Julio Tequila (Silver)  
Casamigos Tequila (Silver)

Bulleit Bourbon  
Makers Mark Bourbon  
Johnny Black Scotch  
Glenlivet 12 Single malt Scotch  
Hennessy

## **WINE**

Kendal Jackson Chardonnay  
Kim Crawford Sauvignon Blanc

Rodney Strong Merlot  
Rodney Strong Cabernet

## **BEER**

Bud Light  
Corona  
Harpoon IPA

Spindrift Seltzer  
Heineken OO

Additional selections available

