

wedding reception packages



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- Complimentary Menu Tasting for Wedding Couple
- Waived Room Rental for One-Hour Cocktail Reception and Four-Hour Dinner Reception
- Choice of Ivory or White Floor Length Linen & Napkins
- Elegant Table Settings including White China, Glassware & Flatware as well as Votive Candles
- Fruitwood Chiavari Chairs
- Complimentary Overnight Wedding Suite
- Discounted Valet Event Parking

packages

Base packages cannot be altered. Add-ons below allow for customization.

classic

COCKTAIL RECEPTION

- 3x Passed Hors d'Oeuvres
- 2x Gallons Specialty Drink

DINNER RECEPTION

- Champagne Toast
- Table-side Wine Service
- Coffee & Tea Service
- Three-Course Plated Dinner; including Dessert Service

INCLUDING

- 10% Discount Per Person on Hourly Bar Packages

Starting at \$138/person

iconic

COCKTAIL RECEPTION

- 4x Passed Hors d'Oeuvres
- 1x Cocktail Reception Station
- 4x Gallons Specialty Drink

DINNER RECEPTION

- Champagne Toast
- Table-side Wine Service
- Coffee & Tea Service
- Three-Course Plated Dinner; including Dessert Service

INCLUDING

- Premium Starter OR Dessert
- 1x Premium Entree
- 15% Discount Per Person on Hourly Bar Packages

Starting at \$148/person

luxe

COCKTAIL RECEPTION

- 4x Passed Hors d'Oeuvres
- 2x Cocktail Reception Stations
- 4x Gallons Specialty Drink

DINNER RECEPTION

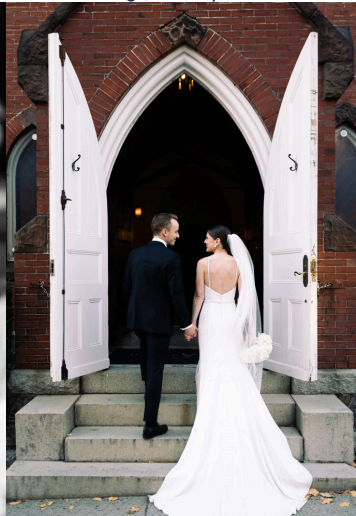
- Champagne Toast
- Table-side Wine Service
- Coffee & Tea Service
- Three-Course Plated Dinner; including Dessert Service

INCLUDING

- Premium Starter
- 2x Premium Entrees OR Duo Plate
- Premium Dessert
- 20% Discount Per Person on Hourly Bar Packages

Starting at \$152/person

EXTENDED HOUR: \$1,000/hr Room Rental; Beer & Wine Only, Requires 2x Late Night Snacks selections



The Hotel Viking offers you a choice of a bar priced per person or a bar charged on consumption per drink. Each Bar set up requires a bartender fee of \$150 per bartender, per 75 guests. All bars must reach a minimum of \$500 in revenue, or the difference will be added as room rental.

Available on all bars: Assorted Pepsi soft drinks, Bottled Water, Tonic, Soda Water, Ginger Beer, Orange Juice & Cranberry Juice

ESSENTIAL TIER

PER PERSON BAR

First Hour \$36

Each Additional Hour \$11

EXCEPTIONAL TIER

PER PERSON BAR

First Hour \$38

Each Additional Hour \$13

EXTRAORDINARY TIER

PER PERSON BAR

First Hour \$40

Each Additional Hour \$15

ESSENTIAL SPIRITS

New Amsterdam Vodka

Cruzan Rum

New Amsterdam Gin

Jack Daniels Whiskey

Mi Campo Blanco Tequila

Monkey Shoulder Whiskey

EXCEPTIONAL SPIRITS

Tito's or Absolut Vodka

Bacardi Rum

Bombay Sapphire Gin

Maker's Mark Whiskey

Espolon Blanco Tequila

Johnny Walker Black Whiskey

Buffalo Trace Bourbon

EXTRAORDINARY SPIRITS

Ketel One or Grey Goose Vodka

Appleton Estate Rum

Hendrick's Gin

Bulleit Whiskey

Don Julio Tequila

Glenfiddich Whiskey

Bulleit Bourbon

Hennessy Cognac

ESSENTIAL WINE

Wycliff Sparkling Wine

Proverb Pinot Grigio

Proverb Sauvignon Blanc

Proverb Chardonnay

Proverb Pinot Noir

Proverb Cabernet

Proverb Merlot

EXCEPTIONAL WINE

La Marca Sparkling Wine

Sea Glass Pinot Grigio

Joel Goff Sauvignon Blanc

Joel Goff Chardonnay

Sea Glass Pinot Noir

Sea Glass Cabernet

Joel Goff Merlot

EXTRAORDINARY WINE

Lucien Albrecht Sparkling Rose

Acrobat Pinot Grigio

Dashwood Sauvignon Blanc

Chalk Hill Chardonnay

Banshee Pinot Noir

Sebastiani Cabernet

Kuleto Estate Frog Prince Red Blend

ESSENTIAL BEER

Bud Light

Sam Adams Lager

Michelob Ultra

Blue Moon

Stella Artois

EXCEPTIONAL BEER (choice of 6)

Bud Light

Sam Adams Lager

Michelob Ultra

Blue Moon

Corona

Heineken

Stella Artois

EXTRAORDINARY BEER (choice of 7)

Bud Light

Sam Adams Lager

Michelob Ultra

Blue Moon

Corona

Heineken

Stella Artois

Fat Tire Ale

Voodoo Ranger Juicy Haze IPA

High Noon



specialty drinks

COCKTAILS BY THE GALLON

THE GOLDEN MULE \$225/gallon (each gallon serves 18)

Vodka, Honey Syrup, Lime Juice, Ginger Beer & Lime

BLUSHING BRIDE \$225/gallon (each gallon serves 18)

Vodka, Peach Schnapps, Cranberry Juice, Strawberry Seltzer

FLOWER & FRUIT G&T \$225/gallon (each gallon serves 18)

Gin, Elderflower, Grapefruit Juice, Tonic Water, Rosemary Simple Syrup & Grapefruit

MATRIMONIAL MARGS \$225/gallon (each gallon serves 18)

Silver Tequila, Triple Sec, House Sour Mix, Lime

PUNCH DRUNK IN LOVE \$225/gallon (each gallon serves 18)

White Rum, Triple Sec, Pineapple Juice, Orange Juice, Lime Juice, Grenadine

IN THE THICKET LEMONADE \$225/gallon (each gallon serves 18)

Bourbon Whiskey, Lemonade, Lime Juice, Cinnamon, Blackberry, Rosemary

GROOM'S JUICE \$225/gallon (each gallon serves 18)

Bourbon Whiskey, Amaretto, Orange Juice, Limeade, Lemon-Lime Soda

CLASSIC WHITE SANGRIA \$225/gallon (each gallon serves 20)

White Wine, Triple Sec, White Cranberry Juice & Seasonal Fruit

CLASSIC RED SANGRIA \$225/gallon (each gallon serves 20)

Red Wine, Triple Sec, Orange Juice, Berries & Seasonal Fruit

NON-ALCOHOLIC MANGO CUCUMBER MULE \$175/gallon (each gallon serves 20)

Cucumber, Mango, Honey Syrup, Lime Juice, Ginger Beer

NON-ALCOHOLIC CRANBERRY BASIL SANGRIA \$175/gallon (each gallon serves 20)

Cranberry Juice, Orange Juice, Seltzer, Basil & Seasonal Fruit

NON-ALCOHOLIC CITRUS PEACH SANGRIA \$175/gallon (each gallon serves 20)

White Cranberry Juice, Orange Juice, Peach, Lemon-Lime Seltzer & Seasonal Fruit

hors d'oeuvres

- *Must be ordered based on final guarantee; one piece per person*
- *Additional hors d'oeuvres at \$7 per piece*

CHILLED

- Wagyu Carpaccio, Truffle & Parmesan Vinaigrette, Crostini
- Maine Style Lobster Salad on a Lobster Roll Crostini
- Blackened Ahi Tuna on Cucumber Round with Wasabi Aioli, Wakame and Soy Syrup (GF/DF)
- Lobster, Mango & Cilantro Lettuce Bites (GF/DF)
- Tequila and Lime Marinated Shrimp, Grilled Pineapple, Cilantro Agave (GF/DF)
- Caprese Skewer, Tomato, Mozzarella, Pesto, Aged Balsamic (GF/DF/Vegetarian)
- Marinated Local Mushrooms, Ricotta, Crostini (Vegetarian)

HOT

- Dijon Bacon Chicken Skewer, Smoked Honey Mustard (GF/DF)
- Lamb Chop Lollipops with Pomegranate Demi & Pistachio Crumble (DF)
- Beef Satay Skewers, Sweet Chili & Chive (GF/DF)
- Maryland Style Crab Cakes, Local Crab, Remoulade
- Truffle Lobster Macaroni & Cheese Bites
- Bacon Wrapped Scallops, Maple Glaze
- Lobster Tempura, Sherry, Basil
- Spinach & Artichoke Tartlet (Vegetarian)
- Vegetable Spring Roll (Vegetarian)
- Blackberry Goat Cheese Flatbread, Elderberry Balsamic & Almonds (Vegetarian)

Prices are per person unless otherwise noted and require a minimum number of guests. A 25% taxable service charge, 7% state sales tax and 1% food and beverage tax will be added. Menu pricing will be guaranteed 1 year from contract signing. Final counts must be confirmed 5 business days in advance, or the expected number will be used. This number is not subject to a reduction.

cocktail reception stations

- *Must be ordered based on final guarantee, priced per person*

CRUDITE | \$19

Asparagus, Heirloom Tomato, Baby Carrot, Cucumber, Celery, Radish and Chef's Choice of Seasonal Selection
Choice of two (2) Dips:

- Buttermilk Ranch
- Blue Cheese Dip (GF)
- Red Pepper Hummus (GF/DF)
- Tzatziki (GF)
- Traditional Hummus (GF/DF)

ARTISANAL CHEESE | \$23

Chef's Selection of Imported & Local Cheeses Accompanied with Accoutrements
Candied Nuts, Fresh Berries, Dried Fruits, Marmalade & Preserves
Crackers, Sourdough Crostini, Gluten Free Crackers

ANTIPASTO | \$25

Imported Salamis and Curated Meats Accompanied with Artisan Italian Style Cheeses
Accoutrements & Seasonal Crostini

DIPS & CHIPS | \$18

Pita Chips, Tortilla Chips, House Chips

Chilled:

- Traditional Guacamole (GF/DF/Vegan)
- Boursin & Caramelized Onion (GF)

Hot:

- Local Crab & Horseradish (GF)
- Smoked Pumpkin & Cheddar Dip (GF)

THE PRUDENCE ISLAND RAW BAR | PRICED PER DOZEN (not included in package selections)

Cocktail Sauce, Horseradish, Tabasco, Lemon, Mignonette

- Jumbo Shrimp Cocktail \$84 | dozen
- Local Oysters on the Half Shell \$60 | dozen
- Littleneck Clams \$48 | dozen
- Lobster Claws | Market Price
- Crab Legs | Market Price

three-course plated dinner



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- All plated dinner selections include artisanal bread, coffee & tea
- Package will determine entree selections
- Premium selections are priced per person above package pricing, unless included in package
- Place cards are required, noting entree selection and any allergy or dietary restrictions

STARTER | (choice of one)

Serve both soup and salad for additional \$7 per person

Apple Butternut Bisque (Vegan)

Lemon Artichoke Chicken Soup | Basil Pesto (GF)

Caesar Salad | Romaine, Parmesan, Croutons, Baby Tomatoes, Red Cabbage, Caesar Dressing

House Salad | English Cucumber, Radish, Carrot, Tomato & Red Wine Vinaigrette (GF/DF/Vegan)

Mesclun Greens | Butternut Squash, Goat Cheese, Apple, Dried Cherry, Candied Pecan, Lemon Thyme Dressing

PREMIUM STARTER

New England Clam Chowder | +\$2

Lobster Bisque | +\$2

Mediterranean Salad | Pepperoncini, Kalamata Olives, Cucumber, Feta, Red Onion, Red Wine Vinaigrette | +\$2

ENTREE | (choice of up to three with counts in advance)

Bistro Sirloin | Herb Scalloped Potatoes, Madera Sauce, Asparagus (GF)

Rosemary Dijon Braised Short Ribs | Truffle Mascarpone Polenta, Cabernet Quince Demi & Asparagus (GF)

Rosemary Statler Chicken | Wild Rice Blend, Glazed Rainbow Carrot, Wild Mushroom Jus (GF)

Herb Seared Statler Chicken | Pink Peppercorn Marsala Demi, Fontina Potatoes, Asparagus

Crab Stuffed Local Fluke | Crispy Fingerling Potatoes, Glazed Carrots, Lemon Beurre Blanc

Herb Seared Salmon | Asparagus, Fingerling Potatoes, Dijon Beurre Blanc, Carrot Oil (GF)

Green Curry Cauliflower | Forbidden Rice, Haricot Verts, Fermented Carrot Coulis (GF/Vegan)

Eggplant Involtini | Red Pepper Pomodoro, Ricotta, Mozzarella, Nut Free Pesto, Gnocchi (Vegetarian)

PREMIUM ENTREE

Grilled Swordfish | Green Pea Risotto, Snow Peas, Roasted Heirloom Tomato Sauce (GF) | +\$5

Seared Diver Scallops | Lobster Bacon Risotto, Sweet Corn Cream, Warm Asparagus Salad | +\$10

Beef Medallions | lobster succotash, red pepper lobster cream | +\$10

DUO PLATE

Bistro Steak (5oz.) & Garlic Sauteed Shrimp | Crab and Corn Souffle & Asparagus (GF) | +\$15

Beef Tenderloin (4oz.) & Shell Less Lobster Tail | Brie & Fontina Potatoes, Carrots & Asparagus, Brandy Lobster Cream (GF) | +\$20

DESSERT | (choice of one)

Apple Galette

NY Style Cheesecake

Flourless Chocolate Espresso Cake

Cut & Serve Client Provided Cake

PREMIUM DESSERT

Bellevue Avenue Pastry Collection | +\$8

Strawberry Fields Showcase | +\$8

Symphony of Chocolate | +\$8

Champagne Toast | +\$8

- *Must be ordered based on final guarantee, priced per person*

DIPS & CHIPS | \$18

Pita Chips, Tortilla Chips, House Chips

Chilled:

- Traditional Guacamole (GF/DF/Vegan)
- Boursin & Caramelized Onion (GF)

Hot:

- Local Crab & Horseradish (GF)
- Smoked Pumpkin & Cheddar Dip (GF)

SWEET MEETS SALTY | \$16

Soft Pretzels with Ale Mustard & Beer Cheese Sauce, House-Made Potato Chips with Roasted Onion Dip (GF)
Fresh Baked Chocolate Chip Cookies & Seasonal Fruit Skewers with Agave (GF/DF/Vegan)

GAME BREAK | \$16

Pigs in a Blanket with Dijon Mustard, Individual Bags of White Cheddar Popcorn & Trail Mix
Chocolate Chip Cookies

STREET TACO BAR | \$25

Salsa Roja, Diced Onion, Cilantro, Cotija Cheese, Sour Cream, Pico de Gallo

Flour and Corn Tortillas (GF)

Choice of two (2) Proteins:

- Beef Barbacoa (GF/DF)
- Pork Carnitas (GF/DF)
- Chicken Tinga (GF/DF)
- Carne Asada (GF/DF)

MACARONI & CHEESE STATION | \$26

Traditional, Truffle Gouda and Pesto

Accompanied with Grilled Chicken, Bacon Bits, Green Peas, Caramelized Onion, Goldfish Crumbles & Diced Tomatoes

BELLEVUE AVE PASTRY | \$19

Chef's Selection of Viennese, French Mini Pastries and Chocolate Truffles

SYMPHONY OF CHOCOLATE | \$21

Chocolate Dipped Strawberries

Grand Marnier Chocolate Cremieux

Double Chocolate Brownies

Chocolate Dipped Espresso Beans

EVENT INFORMATION

- The Hotel Viking must provide all food & beverage product.
- Menu pricing will be guaranteed for up to (1) year from contract signing.
- Stations are designed to remain open for 1.5 hours and a minimum number of guests will apply.
- Hotel Viking does not allow any to-go containers from any banquet function.
- Once guarantees are provided, this number is not subject to reduction.
- All taxes & gratuities are subject to change.
- For hosted bars on consumption, an additional deposit of 10% will be added to your final bill estimate and refunded if not consumed.

At Hotel Viking, the culinary team is committed to preparing our menus with the focus on environmentally and socially responsible grown products. To maintain this focus, some menu offerings may change on short notice based on seasonal and regional availability and we will substitute appropriate alternatives as necessary.

LAWS WE MUST COMPLY WITH

- Law prohibits the sale and/or delivery of alcohol to a minor or an intoxicated person. The Hotel Viking and its management staff have the legal right to not serve alcohol to any individual or close any banquet bar at any time, for any reason.
- Guests who look 30 years of age or younger could be asked to produce identification.
- No more than 3 ounces of alcohol will be poured into any one drink.
- We do not serve shots, pitchers, Long Island Iced Teas, Carafes of wine or doubles.
- Alcoholic beverages will not be sold before 9am or after 12:45am.
- The Hotel Viking is governed by the Rhode Island State Liquor Control Act & Regulations and pursuant to these laws we do not allow alcoholic beverages to be brought into the hotel from outside.

It is the policy of the Hotel Viking to provide safe and responsible alcohol services to our guests. Additionally, we strive to always provide our guests with friendly professional service. We ask that you pay particular attention to the following: As your host, we are accepting our share of the responsibility for the safe service of alcohol to your guests, you also share in this responsibility and your cooperation and understanding of our policies and the laws of the state of Rhode Island.

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following your function or banquet. Special arrangements can be made with proper advance notice. Please consult your Event Planning Manager to do so.

hotel viking will:

- Provide a personalized tour of the hotel.
- Recommend Special Event Professionals for all of your wedding needs.
- Act as a menu consultant for all food and beverage selections.
- Personally oversee the details of the wedding couple's reservations (if applicable.)
- Detail your Banquet Event Order outlining your entire event.
- Create an estimate of charges outlining your financial commitments and deposit schedule.
- Create a floor plan of your function space, in order for you to provide seating arrangements.
- Post "No Parking" Signs in front of the Chapel, if ceremony is on-site.
- Schedule a meet & greet the day prior to event to review program and introduce the Banquet Captain executing your event.
- Oversee set-up, food preparation, and other hotel operations.
- Be the on-site liaison between your wedding coordinator and hotel operations staff.
- Ensure a seamless transition to the hotel's Banquet Captain once the Grand Entrance has occurred.
- Review your banquet checks for accuracy, prior to the event and completion of the final bill.

your wedding coordinator will:

- Give you on-going communication prior & throughout the entire planning process.
- Assist in putting together a very detailed timeline.
- Coordinate with all wedding vendors; ensure arrivals for set-up and breakdown is on time.
- Attend the rehearsal and assist with ceremony coordination.
- Assist with design of the event.
- Be the on-site liaison between your wedding party and all vendors.
- Set place cards, guest book, wedding favors, and additional decor items.
- Oversee special decor and room set-up to ensure it is to Couple's specifications.
- Ensure that wedding gifts/cards are given to the appropriate person.
- Solve any unexpected problems on wedding day.
- Ensure all floral arrangements and other decor is set up in Kay Chapel and removed immediately following the ceremony and transported to the Hotel Viking or offsite reception (if applicable.)

**Hotel Viking's list of preferred wedding coordinators available upon request.*



HOTEL VIKING

NEWPORT, RI • EST 1926

THANK YOU
2025

