



The Landing Restaurant  
**Private Events Menu**

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**2022**

THELANDINGRESTAURANTNEWPORT.COM

# Hors D'oeuvres BY THE DOZEN

Lobster Salad on Endive.....	\$60	Crab Cakes .....	\$48
Lobster Mac and Cheese Bites.....	\$48	Chicken Florentine Meatball.....	\$36
Spicy Tuna Tartar on Cucumber.....	\$48	Scallops wrapped with Bacon.....	\$60
Beef Wellington.....	\$48	Herb Marinated Grilled Lamb Chops.....	\$60
Tomato, mozzarella, and crouton with basil oil .....	\$36	Rosemary and Garlic Marinated Shrimp Skewer.....	\$48
Vegetarian Stuffed Mushrooms.....	\$36	Fried Oysters with a Spicy Aioli .....	\$48
Seafood Stuffed Mushrooms .....	\$48	Fresh Oysters on the Half Shell.....	\$48
Clams Casino.....	\$48	Vegan Hummus Pod, roasted red pepper hummus in a crispy multigrain shell.....	\$36

## RECOMMENDED HORS D'OEUVRES BY THE DOZEN

	4 pieces per person	5 pieces per person	8 pieces per person	10 pieces per person
<b>50 Guests</b>	17 DOZEN	21 DOZEN	33 DOZEN	42 DOZEN
<b>75 Guests</b>	25 DOZEN	31 DOZEN	50 DOZEN	63 DOZEN
<b>100 Guests</b>	33 DOZEN	42 DOZEN	67 DOZEN	83 DOZEN
<b>125 Guests</b>	42 DOZEN	52 DOZEN	83 DOZEN	104 DOZEN
<b>150 Guests</b>	50 DOZEN	63 DOZEN	100 DOZEN	125 DOZEN
<b>200 Guests</b>	67 DOZEN	83 DOZEN	133 DOZEN	167 DOZEN

4-5 pieces recommended per person for a cocktail hour

8-10 pieces per person for a cocktail reception



## Stations

\$100 per chef at carving or raw bar station

### CARVING STATION

Prime Rib

*Add \$25 per person to buffet price*

### RAW BAR STATION

Oysters **\$48/doz**

Littleneck clams **\$36/doz**

Jumbo shrimp cocktail **\$48/doz**

Jonah Crab Claws, Lobster Tails  
and Claws **MKT Price**

# Platters

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\$150 per platter, each platter serves approximately 25 guests

## ARTISANAL CHEESE

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A variety of flavorful cheeses served with fresh toasted bread

## FRUIT

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Our chef's selection of the freshest seasonal fruits

## CRUDITÉS

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A selection of fresh vegetables served with ranch dressing

## MEDITERRANEAN

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A variety of Olives, cheese, and Mediterranean dips served with fresh toasted bread

## CRAB AND SPINACH DIP

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Fresh crabmeat and spinach in a creamy parmesan sauce served with fresh toasted bread

## MEDITERRANEAN HUMMUS FLATBREAD

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Toasted flatbread topped with hummus, roasted red peppers, olives, artichokes and tomatoes

## GRILLED PIZZA

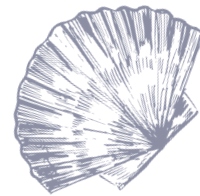
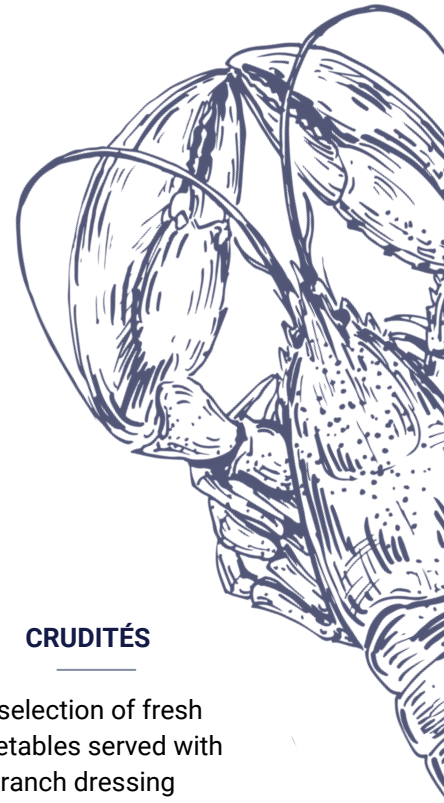
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Chef's selection of meat, vegetable, and cheese pizzas

## MINI DESSERTS

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Chef's selection of bite size desserts including bars, brownies, and cakes



# New England Style Clambake

ENTRÉE COUNTS ARE REQUIRED FOR THIS OPTION (FOR EXAMPLE: 20 LOBSTER, 10 FILET, 5 VEGETARIAN)

## STARTER

*choose one for entire group*

New England Clam Chowder

Garden Salad

## ENTRÉE

1 1/4 lb Lobster

Steamed Littlenecks

Mussels

Corn on the Cob

Chourico, Potato, Onion

## DESSERT

*choose one*

Key Lime Pie

Flourless Chocolate Cake (GF)

Mini Desserts Platter

**\$75 per person**

We serve a steak and vegetarian option at the same price as the clambake

Larger Lobsters Available upon request @ Market Prices



# Buffet Dinner

LIMITED TO GROUPS OF 50 OR MORE



## STARTERS

Garden Salad and New England Clam Chowder

## ENTRÉES

### **Vegan Roasted Vegetable Pasta**

Roasted tomatoes, artichokes, Mediterranean veggies, wild mushrooms, and cavatappi pasta

### **Crab Stuffed Sole**

Topped with a lemon cream

### **Herb Marinated Chicken Breast** DF GF

Grilled and topped with a lemon caper sauce

Mashed Potatoes and Vegetable Medley

## DESSERT

*select one for all guests*

Key Lime Pie

Flourless Chocolate Cake (GF)

Mini Desserts Platter

### **Add a Carving Station**

Prime Rib...Additional \$25 per person

\$100 for carving Chef per 50 guests

**\$60 per person**

# Plated Function

ENTRÉE COUNTS ARE REQUIRED TEN DAYS PRIOR TO THE EVENT FOR THIS OPTION  
(FOR EXAMPLE, 20 CHICKEN, 20 SEAFOOD, 5 VEGETARIAN)

**PLEASE CHOOSE ONE STARTER FOR THE ENTIRE GROUP**

**New England Clam Chowder**  
**Garden Salad**

**SELECT THREE ENTREES FROM THE FOLLOWING**

All entrees served with chef's selection of starch and vegetable.  
Pasta dishes do not have sides

**Broiled Cod**

Atlantic cod broiled in white wine and butter then finished with seasoned breadcrumbs.

**Salmon**

Seared Salmon with a lemon butter and roasted tomatoes

**Crab Stuffed Sole**

Topped with a lemon cream

**Broiled Seafood Plate**

Atlantic cod, shrimp, and sea scallops broiled in white wine and butter, finished with seasoned breadcrumbs.

**Lemon Caper Chicken (GF)**

Grilled chicken breast topped with a lemon caper sauce.

**Grilled Chicken Breast with Mushrooms (GF)**

Topped with a garlic and rosemary mushroom demi.

**Lobster Macaroni and Cheese**

Fresh lobster meat tossed with cavatappi pasta, cheddar cheese, roasted garlic cream sauce, ritz cracker crumbs

**Filet Mignon (GF)**

Grilled 8oz center cut filet finished with a roasted garlic demi.

*Add Two Grilled Shrimp \$12 additional*

*Add Half Grilled Lobster Tail*

***\$Market Price***

**Vegan Vegetable Pasta**

Roasted tomatoes, artichokes, Mediterranean vegetables, wild mushrooms, cavatappi pasta

**DESSERTS (choose one)**

**Key Lime Pie**

**Flourless Chocolate Cake (GF)**

**Mini Desserts Platter**

**\$60 per person**



# The Complete Package

**Choice of One Stationary Platter During cocktail hour**

**Choice of Four Passed Hors D'Oeuvres During cocktail hour**

*Based on one hour, additional charge for lobster salad on endive.*

**Three Course Plated Dinner Includes:**

Choice of One Starter

Choice of Three Entrées

*Counts required for this option, up charge for shrimp added to filet*

**Mini Desserts Platter**

**\$90 per person**



# Breakfast Buffet

Perfect for post wedding brunches!  
Private Events only and a Minimum of 60 guests.  
10AM-12PM

OMELET STATION  
SCRAMBLED EGGS  
HASH BROWNS  
PANCAKES  
BACON AND SAUSAGE  
ASSORTED MUFFINS  
FRESH FRUIT BOWL  
COFFEE AND JUICE STATION

**\$40 per person**

2 Chefs for omelet station per 100 guests at \$100 per chef

Saturday Food and Beverage Minimum: \$4,000

Sunday Food and Beverage Minimum: \$3,000

Inquire about our crepe  
station add on for a fun  
addition!



# Bar Options

Our bar is based on consumption only, your options include:

<b>FULL OPEN BAR</b> Beer, Wine, & liquor	<b>OPEN BAR</b> Beer & Wine only
<b>OPEN BAR</b> For a certain time period	<b>OPEN BAR</b> To a certain dollar amount

**Cash Bar and Signature Cocktails also available**



**SPECIAL BEER, WINE, OR LIQUOR REQUESTS POLICY:**

A special order is any beer, wine, or liquor that is not currently sold on the property's existing menus. It is possible to request a special beer, wine, or liquor as long as our distributors are able to get it.

**Please note the following when ordering any special product:**

1. The client must determine the amount they wish to order.
2. The client must pay for the total amount of the special order.

*Any unconsumed product cannot be removed from the property; therefore, we suggest careful consideration when ordering any special beer, wine, or liquor.*

**There is NO room rental fee, Only the food and beverage minimums listed below.**

Pricing does not include Holidays, 8% tax, 20% gratuity, linen, and server fees. \$1,000 retainer and signed contract required to secure the Waterfront Room. \$50 per server and bartender. \$250 for our white linens

	APRIL	MAY	JUNE	JULY & AUG	SEPTEMBER	OCT. MID-NOV
<b>MONDAY</b>	\$2,000	\$2,000	\$3,000	\$3,000	\$3,000	\$2,000
<b>TUESDAY</b>	\$2,000	\$2,000	\$3,000	\$3,000	\$3,000	\$2,000
<b>WEDNESDAY</b>	\$2,000	\$2,000	\$3,000	\$3,000	\$3,000	\$2,000
<b>THURSDAY</b>	\$2,000	\$3,000	\$5,000	\$5,000	\$4,000	\$3,000
<b>FRIDAY</b>	\$3,000	\$5,000	\$6,000	\$8,000	\$6,000	\$4,000
<b>SATURDAY</b>	\$4,000	\$6,000	\$8,000	\$10,000	\$8,000	\$6,000
<b>SUNDAY</b>	\$2,000	\$3,000	\$4,000	\$7,000	\$4,000	\$3,000

# Check out our Sister Properties

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**The Lobster Bar is great for wedding after parties and lunch or dinner with your families!**

Located at the very end of Bowen's Wharf, a stunning 270 degree view of Newport harbor. No private events in mid June, July, August, Memorial Day Weekend, Fourth of July, or Labor Day Weekend.

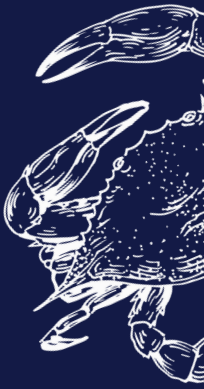


**Queen Anne's Loft is great for intimate private events up to 125 guests, including but not limited to: bridal showers, rehearsal dinners, welcome receptions, and post wedding breakfasts.**

Located right in the center of Downtown Newport and completely private for your event!



# Frequently Asked Questions



## **DO YOU HAVE A ROOM RENTAL FEE? WHAT OTHER FEES DO YOU HAVE ON TOP OF FOOD AND BEVERAGE?**

We do not have a room rental fee, but we do have a food and beverage minimum. Please see the minimums all listed in our events package. The minimum varies based on the day of the week and month you are interested in. On top of the food and beverage minimum we have a \$250 linen fee if you choose to use our white linens, \$50 per server and bartender (~3 for 50 guests, ~4 for 60-80 guests, ~5 for 80-110 guests), 20% gratuity, 8% tax.

## **IS THE ENTIRE SECOND FLOOR OF THE RESTAURANT PRIVATE?**

Our private event space, the Waterfront Room, is not the entire second floor. There are three outdoor decks that remain open to the public for lunch and dinner service also located on the second floor. Restaurant guests and guests from the event space share the restrooms on the second floor. The rest rooms are located just outside of the event space.

## **IS YOUR SPACE HANDICAP ACCESSIBLE?**

Our Waterfront Room is located on the second floor. We do not have an elevator or lift to the second floor. We can allow a guest to drive down to the bottom of the staircase, this is ideal for guests that may have trouble walking, to get out very close to the staircase.

## **DO YOU HAVE PARKING ON SITE?**

We do not have parking on site. However, there are many options close by to us. There are various public parking lots such as the Mary Street parking lot, Newport Harbor Hotel parking lot, Long Wharf parking lot, Newport Visitors Center parking garage. Uber, Pedicabs, and water taxis all drop off very close to our restaurant. Many hotels also have a shuttle to Market Square.

## **WHAT ARE THE TABLE DIMENSIONS? DO YOU ALLOW A DJ OR BAND? IS THERE SPACE FOR A DANCE FLOOR?**

We use rectangular tables of 8 guests. The tables are 34" wide x 72" long. We have three high top tables you are welcome to incorporate into your room set up. Yes, we do allow DJs or bands. We have plenty of room for a dance floor.

## **WHAT IS REQUIRED TO SECURE A DATE AND WHAT IS THE PAYMENT SCHEDULE?**

We require a signed contract along with a \$1,000 non-refundable retainer to secure a date. Three weeks prior to the event we will ask for the final menu, the final food payment is due five days prior to the event.

## **ARE YOU ABLE TO ACCOMMODATE ALLERGIES?**

Yes, our chef takes great care in accommodating different allergies. Most times we are able to slightly alter an entrée to make it safe for your guest's allergies. That may include omitting a sauce or topping, for example.

## **ARE YOU AFFILIATED WITH ANY RENTAL PROPERTIES IN NEWPORT?**

Yes, we do have a few rental houses and apartments that we are affiliated with. They are great for smaller groups, or large families staying together. Please see the PDF attached with your inquiry for more information, or please do not hesitate to ask about them!

