



HOTEL VIKING

NEWPORT, RI • EST 1926

WEDDING PACKAGES

2024





Hotel Viking Weddings

Boasting classic elegance, endless beauty, unparalleled service and exquisite dining, Hotel Viking has been the perfect venue for romantic Newport Weddings since 1926. Kay Chapel is a historic landmark and is one of Newport's most unique private settings for intimate weddings.

Hotel Viking showcases a team of wedding service professionals who are seasoned experts at wedding planning. We will help you customize the perfect hotel wedding reception and ensure that this memorable occasion is seamless and special in every way. We will work to meet your specific space needs, menu requirements, and budget.

Guests, families, and members of the wedding party can mix and mingle before, during, and after your big day, extending the celebration with a rehearsal dinner or day-after brunch



Kay Chapel was built in 1859 on land purchased from the Moravian Church as a replacement to the old Trinity School House, which still stands on the corner of School and Mary Streets. The chapel was dedicated to the memory of Nathaniel Kay, Collector of King's Customs in the early 18th century. With the addition of Cavalry Chapel, Kay Chapel and the multipurpose parish house located behind it became the center of church life for Trinity until the 1960's and 1970's, when the chapel was closed and ultimately sold.



After an extensive restoration, the chapel has been reopened for use by The Hotel Viking. Many of the original details in the chapel remain intact, including the large stain glass window on the South wall of the nave, which once graced the altar in Trinity. Five of the other ten stained glass windows contain their original dedicated tablets. Cavalry Chapel, the tiny extension to Kay Chapel, retains its original woodwork.

GENERAL INFORMATION

- The Chapel is non-denominational and has no religious affiliation
- The Chapel can accommodate up to 180-200 guests & the aisle is 60 feet long
- The rental fee includes any tables, chairs, and votive candles on windowsills along with private wedding parlor that includes bottled water for the wedding party, Xbox, & putting green.

VENDORS

- Couples are responsible for hiring their own officiant to perform their rehearsal and ceremony
- **Outside wedding planners or day-of coordinators are strongly recommended**
- Client is responsible for providing their own musicians or recorded music
- Client is responsible for all floral arrangements and other decorations
- RI law prohibits open flames – exceptions will be made for Unity Candles and small candles in glass containers. **NO FLOATING CANDLES ARE ALLOWED**
- Aisle runner and rose petals are allowed
- **It is the responsibility of the client to ensure all floral arrangements and other décor is set up and removed immediately following the ceremony and transported to the Hotel Viking or offsite reception***

**There is a \$200 fee for transporting any décor by hotel staff*



all hotel viking weddings include

- Complimentary Tasting (Up to Four People)
- Complimentary Rental Fee: One-Hour Cocktail Hour plus Four-Hour Dinner & Dancing Reception
- Ivory or White Floor Length Linen & Napkins
- Fruitwood Chiavari Chairs
- Elegant Table Settings Including White China, Glassware, & Flatware as well as Votive Candles
- Complimentary Overnight Wedding Suite
- Discounted Valet Event Parking

packages

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

classic

COCKTAIL HOUR

- (3) Passed Hors d'Oeuvres

DINNER RECEPTION

- Champagne Toast
- (3) Course Plated Dinner; including dessert
- Client Provides Wedding Cake (sliced and plated by hotel) OR Dessert Choice
- Coffee & Tea Service

Starting at \$129/person

iconic

COCKTAIL HOUR

- (4) Passed Hors d'Oeuvres
- (1) Hour Exceptional Bar

DINNER RECEPTION

- Champagne Toast
- (3) Course Plated Dinner; including dessert
- Client Provides Wedding Cake (sliced and plated by hotel) OR Dessert Choice
- Coffee & Tea Service

Starting at \$159/person

luxe

COCKTAIL HOUR

- (5) Passed Hors d'Oeuvres
- (1) Hour Extraordinary Bar

DINNER RECEPTION

- Champagne Toast
- (3) Course Plated Dinner; including dessert
- Client Provides Wedding Cake (sliced and plated by hotel) OR Dessert Choice
- Coffee & Tea Service
- (4) Hour Extraordinary Bar

Starting at \$219/person



passed hors d'oeuvres



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+\$7 per person for each additional passed hors d'oeuvres (max 6 choices)

FROM THE LAND

Cold:

Beef Carpaccio, Truffle & Parmesan Vinaigrette, Crostini

Hot:

Sesame Chicken Skewer, Ginger Hoisin GF | DF

Fried Pork Belly, Tomato Jam GF | DF

Lamb Tenderloin, Mint-Mango Puree GF | DF

Beef Satay Skewers, Sweet Chili, Chive GF | DF

Chicken Parmesan Puff

FROM THE SEA

Cold:

Maine Style Mini Lobster Salad Rolls

Ponzu Tuna Tartar, Avocado Puree, Wonton GF | DF

Lobster and Mango, Butter Lettuce Taco GF | DF

Hot:

Maryland Style Crabcakes, Local Crab, Remoulade

Bacon-Wrapped Scallops, Maple Glaze GF

Lobster Tempura, Sherry, Basil

Fried Oysters, Lemon Aioli

FROM THE GARDEN

Cold:

Marinated Local Mushrooms, Ricotta, Crostini VG

Maytag Bleu Cheese Stuffed Dates GF | VE

Caprese, Tomato, Mozzarella, Crostini VG

Hot:

Potato Latkes, Coconut Greek Yogurt VG

Asparagus Wrapped in a Cheese Phyllo VE

Spinach Artichoke Tart VE

Vegetable Spring Roll VE

VE = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE

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.

All plated dinner selections include artisanal bread, coffee & tea. Counts for each entree must be provided in advance and place cards are required.

To include both soup and salad add \$7 additional per person.

For choice of (2) first course options add \$4 additional per person.

FIRST COURSE | (choice of one)

Lobster Bisque

New England Clam Chowder

Caesar Salad, Shaved Parmesan, Sourdough Crostini, Lemon Caesar Dressing

Field Greens, Cucumber, Carrot, Heirloom Tomato, Radish, Red Beet, Balsamic VG

Gem Wedge Salad, Pork Lardons, Hard Boiled Egg, Heirloom Tomato, Buttermilk-Bleu Cheese GF

Baked Apple Salad, Shaved Fennel, Local Baby Kale, Pickled Shallot, Toasted Sunflower Seeds, Lemon-Thyme Dressing GF | DF | VG

MAIN COURSE | (choice of three; including vegetarian)

FROM THE LAND

Grass-Fed Beef Sirloin | Lobster Succotash, Lobster-Sherry Butter

Pork Saltimbocca | Prosciutto, RI Mushrooms, Mashed Potatoes, Haricot Verts, Marsala Sauce GF

Crispy Chicken Breast | Carrot Puree, Braised White Beans, Roasted Heirloom Tomato, Chimichurri GF

Roast Bone-in Chicken Breast | Wild Rice Blend, Glazed Rainbow Carrot, Thyme Jus GF

Grass-Fed Beef Tenderloin | RI Mushrooms, Duchess Potato, Carrots, Green Chili Demi-Glace GF | **+\$10**

FROM THE SEA

Seared Salmon | Roasted Leeks, Asparagus, Fingerling Potatoes, Dijon Beurre Blanc, Carrot Oil GF

Grilled Swordfish | Green Pea Risotto, Snow Peas, Roasted Heirloom Tomato Sauce GF

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

Seafood Risotto | Saffron Scented Carnaroli Rice with Butter Poached Lobster, Scallops, Mussels and Clams, Parmesan, Fresh Herbs, Heirloom Tomato GF | **+\$10**

FROM THE GARDEN

Green Curry Cauliflower | Forbidden Rice, Haricot Verts, Fermented Carrot Coulis VG

Eggplant Involtini | Red Pepper Pomodoro, Ricotta, Mozzarella, Nut Free Pesto, Gnocchi VE

Duo-Plated | Choice of two: Grass-Fed Beef Sirloin, Block Island Scallops or Roasted Bone-in Chicken Breast with Chef's Choice of Sides | **+\$20**

**Additional per person pricing for Classic & Iconic packages*

DESSERT | (choice of one) **or in lieu of cake cutting/plating*

Seasonal Fruit Galette, Smoked Maple Syrup, Vanilla Mascarpone

Chocolate Layer Cheesecake

NY Style Cheesecake, Stewed Strawberries, Whipped Local Cream

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Available on all bars: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Fever Tree Tonic, Fever Tree Soda Water, Ginger Beer, Nestle Water, Orange Juice, Cranberry Juice, Orange Juice

ESSENTIAL

SPIRITS

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Bourbon, Old Overholt Rye, Jack Daniel's Whiskey, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch, Sweet and Dry Vermouths, Irish Cream

BEER

Budweiser, Bud Light, Sam Adams Lager

Choice of (2) additional:

Michelob Ultra, Heineken, Blue Moon

WINE

Wycliff Sparkling & Proverb Wines

EXCEPTIONAL

SPIRITS

Ketel One Vodka & Wheatley Vodka, Bombay Sapphire Gin, Four Roses Bourbon, Knob Creek Rye, Jack Daniel's Whiskey, Espolon Silver Tequila & Don Julio Silver Tequila, Flor de Cana 4-year White Rum, Dewar's White Label Blended Scotch, Sweet and Dry Vermouths, Kahlua & Irish Cream

BEER

Budweiser, Bud Light, Sam Adams Lager

Choice of (3) additional:

Michelob Ultra, Blue Moon, Heineken, Heineken 00, Corona, Corona Light, Lagunitas IPA, Whaler's IPA, Truly Seltzer

WINE

La Marca Prosecco & Trinchero Trinity Oaks Wines

EXTRAORDINARY

SPIRITS

Tito's Vodka & Grey Goose Vodka, Sipsmith London Dry Gin, Woodford Reserve Bourbon, Basil Hayden Rye, El Tesoro Reposado Tequila & Patron Silver Tequila, Flor de Cana 4 Year White Rum, Diplomatico Reserva Exclusiva Rum, Johnnie Walker Black, Hennessy VS Cognac, The Dalmore 12 Year Scotch, Grand Manier, Sweet and Dry Vermouths, Kahlua & Irish Cream

BEER

Budweiser, Bud Light, Sam Adams Lager

Choice of (4) additional:

Michelob Ultra, Blue Moon, Stella Artois, Heineken, Heineken 00, Corona, Corona Light, Lagunitas IPA, Whaler's APA, New Belgium Voodoo Ranger IPA, Truly Seltzer

WINE

Lucien Albrecht Sparkling Rose, Chalk Hill Chardonnay & Banshee Pinot Noir
Choice of: Acrobat Pinot Grigio OR Dashwood Sauvignon Blanc
Choice of: Roth Estate Merlot OR Sebastiani Cabernet



bar pricing

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.

Available on all bars: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Fever Tree Tonic, Fever Tree Soda Water, Ginger Beer, Nestle Water, Orange Juice, Cranberry Juice, Orange Juice

PER PERSON BAR PRICING

BEER & WINE

Essential: \$18 | First Hour | \$10 Each Additional Hour
Exceptional: \$19 | First Hour | \$10 Each Additional Hour
Extraordinary: \$20 | First Hour | \$10 Each Additional Hour

BEER, WINE & LIQUOR

Essential: \$24 | First Hour | \$10 Each Additional Hour
Exceptional: \$26 | First Hour | \$12 Each Additional Hour
Extraordinary: \$28 | First Hour | \$14 Each Additional Hour

CONSUMPTION BAR PRICING

BEER:

Essential Beer \$7 hosted | \$8 cash
Exceptional Beer \$8 hosted | \$9 cash
Extraordinary Beer \$9 hosted | \$10 cash

WINE:

Essential Wine \$11 hosted | \$12 cash
Exceptional Wine \$12 | \$13 cash
Extraordinary Wine \$13 | \$14 cash

LIQUOR:

Essential Liquor: \$12 | \$13 cash
Exceptional Liquor: \$13 | \$14 cash
Extraordinary Liquor: \$14 | \$15 cash

SPECIALTY DRINKS & WINE SERVICE

Signature Passed Cocktail | \$15 per person
Ketel One Nitro Espresso Martinis | \$17 each

**Requires Attendant @ \$150*

Poured Wine Service with Dinner | \$5 per person + \$45 | bottle



add any of the following to customize
one of our packages above



*No Attendant Required. Priced per person, a minimum of 25 attendees.
All display stations must be ordered based on final guarantee.*

MEZZE PLATTER | \$18

Carrots, Cucumbers, Red Radish, Mini Sweet Peppers, Dolmas, Marinated Olives, Roasted Tomatoes, Feta Cheese, Baba Ghanoush, Assorted Hummus, Organic Yogurt Dip, Flatbread Crackers & Pita Chips

CRUDITE | \$18

Asparagus, Heirloom Tomato, Baby Carrots, Cucumbers, Celery, Radish, Mini Sweet Peppers, Broccolini, Sugar Snap Pea, White Bean Dip, Buttermilk Ranch, Blue Cheese Dip

ARTISANAL CHEESE | \$23

French Double Cream Brie, Camembert, Maple Smoked Vermont Cheddar, Local Goat Cheese, Maytag Bleu Cheese, Candied Nuts, Fresh Berries, Dried Fruits, Marmalade & Preserves, Crackers, Sourdough Crostini, Gluten Free Crackers

DIPS & CHIPS | Select 2 - \$18 or 4 - \$24

Pita Chips, Tortilla Chips, House Chips
Chilled: Traditional Guacamole or Boursin & Caramelized Onion
Hot: Local Crab & Horseradish or Smoked Pumpkin & Cheddar Dip

STREET TACO BAR | \$21

Beef Barbacoa, Pork Carnitas, Chicken Tinga Red & Green Salsas, Avocado, Diced Onion, Radish, Cilantro, Cotija Cheese, Sour Cream, Jalapeño Relish, Flour & Corn Tortillas

ANTIPASTO | \$25

Porchetta, Mortadella, Prosciutto, Hot Capicola, Salami, Marinated Mozzarella, Smoked Provolone Roasted Red Peppers, Grilled Zucchini, Eggplant, Marinated Mushrooms & Artichoke Hearts, Pickled Seasonal Vegetables, Giardiniera, Castelvetrano Olives, Nut Free Pesto & Eggplant Tahini, Sourdough Bread, Seasonal Crostini

THE PRUDENCE ISLAND RAW BAR | Market Price

By the Dozen | 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

BUILD YOUR OWN SALAD BAR | \$23

Chopped Romaine Lettuce, Spring Greens, Baby Spinach, Roasted Beets, Marinated Olives, Sliced Cucumbers, Shaved Carrots, Cherry Tomatoes, Crumbled Feta, Shredded Cheddar Cheese, Toasted Walnuts, Sunflower Seeds, Dried Cranberries, Seasonal Berries, Garlic Croutons, Crumbled Bacon, Balsamic/Honey Vinaigrette, Bleu Cheese Dressing, Buttermilk Ranch Dressing, Lemon-Thyme Vinaigrette

BELLEVUE AVE PASTRY BAR | \$19

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

Chef Attendant Required. One chef attendant per 50 guests | \$175 per attendant. Priced per person, a minimum of 25 attendees. All display stations must be ordered based on final guarantee .

GRASS-FED BEEF STRIPLOIN | \$27 (Minimum 50 Guests)

Dry Rub, Medium Rare, Balsamic-Onion Jam, Horseradish Cream, Au Jus, Fresh Baked Rolls

PORK PETITE TENDERLOIN | \$20 (Minimum 25 Guests)

Rosemary-Sea Salt Brine, Smoked Apple Barbecue Sauce, Sesame Crostini

ORGANIC CHICKEN | \$19 (Minimum 25 Guests)

Au Jus, Fresh Baked Rolls

APPLE PORK BELLY | \$18 (Minimum 25 Guests)

Duroc Pork Belly, 72 Hour Green Apple Cure, Blackberry & Red Onion Curd, Apple Gremolata, Fresh Baked Rolls

PASTA BAR | \$25

Garganelli, Cheese Tortellini, Gluten Free Penne Pasta

Truffle Cream Sauce, Tomato Basil Sauce, Pesto, Bolognese

Fried Capers, Garlic, Basil, Cracked Olives, Crushed Red Peppers, Oregano, Sundried Tomatoes,

Bacon, Sage Butternut Squash, Roasted Mushrooms, Grilled Asparagus, Shrimp, Grilled Chicken,

Parmesan, Pecorino Cheese

Rustic Bread Display, Herbed

NOODLE BAR | \$19

Rice Noodles, Ramen Noodles, Beef Broth, Kombu Broth, Chicken Broth

Soy Pulled Chicken, Ginger Garlic Beef, Spicy Shrimp, Scallions, Mint, Basil, Cilantro, Sprouts, Ginger,

Garlic, Radish, Hard Boiled Egg, Jalapeños, White Soy, Sriracha, Oyster Sauce

KABOB STATION | \$19

Lime Shrimp Skewers with Zucchini, Red Pepper & Pineapple

Teriyaki Marinated Chicken Skewers with Tomato, Onion & Green Pepper

Beef Skewers with Chimichurri

Mushroom Skewers with Fig & Balsamic

MINI SLIDER STATION | \$23

Waffle Fries

Choice of (3)

- All American Beef Slider with Cheese, Lettuce, Tomato & Pickles
- Shrimp and Lettuce Slider
- Warm Lobster Slider
- Chicken Slider with Lettuce & Lemon Aioli
- Cod Fish Slider with Cheese & Tartar Sauce
- Tofu Slider on a Gluten Free Bun

late night snacks

Priced per person, a minimum of 25 attendees.

ICE CREAM STATION | \$18*

Chocolate & Vanilla Ice Cream

Sprinkles, Chopped Nuts, M&M's, Oreos, Chocolate Chips, Whipped Cream, Salted Caramel & Chocolate Sauce

**One chef attendant required per 75 guests at \$175 per attendant*

PUBLIC HOUSE | \$13

Soft Pretzels with Ale Mustard & Beer Cheese Sauce

House-Made Potato Chips with Roasted Onion Dip

Doughboys with Cinnamon & Sugar

Seasonal Fruit Skewers with Agave

TULUM | \$13

Fresh Guacamole, Diced Jalapenos, Queso, Pico de Gallo & Mango

Salsa with Fresh Corn Tortilla Chips

Churros with Chocolate & Caramel Sauce

BY THE BATCH | 25 piece servings each

Beef Sliders | \$125

Beef Sliders with Cheese | \$150

Pulled Pork Sliders | \$150

Mini Corn Dogs | \$100

Chicken Wings, choose from - buffalo, barbecue, sweet chili, hoisin | \$115

Chicken Tenders | \$100

PAN PIZZAS | 18"x26", serves up to 15 people each

Choose from cheese, pepperoni, sausage & peppers | \$35 per pizza

PER PERSON ADD-ONS | 25 person minimum

Mac n Cheese | \$6

French Fries | \$6

Tater Tots | \$6

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.*

- 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 environmental 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.



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THANK YOU 2024

