

Hotel Viking 2016 Wedding Packages

CLASSIC

\$79 per guest

One Hour Open Beer & Wine Bar
Cheese Display for Cocktail Hour
Three Course Plated Dinner
(\$5 additional fee for beef entrées)
House Linens and Chairs



SILVER

\$109 per guest

One Hour Open Beer & Wine Bar
Cheese Display for Cocktail Hour
House Champagne Toast for All Guests
Three Course Plated Dinner
Custom Wedding Cake from Konditor Meister
Floor Length White or Ivory Cotton Linen & Napkins



GOLD

\$135 per guest

One Hour Open Call Brand Bar
Cheese Display for Cocktail Hour
Three Passed Hors d'oeuvres Per Person
House Champagne Toast for All Guests
Three Course Plated Dinner
Custom Wedding Cake from Konditor Meister
Floor Length White or Ivory Cotton, Linen & Napkins
Chiavari Ballroom Chairs in Gold, Silver,
Black, White or Wood



PLATINUM

\$155 per guest

One Hour Open Premium Brand Bar
Cheese Display for Cocktail Hour
Four Passed Hors d'oeuvres Per Person
House Champagne Toast for All Guests
Four Course Plated Dinner
Custom Wedding Cake from Konditor Meister
Choice of Upgraded Floor Length Linen & Napkins
Chiavari Ballroom Chairs in Gold, Silver,
Black, White or Wood

Included in each package

- ♥ Five Hour Rental of Bellevue or Viking Ballroom
- ♥ Separate Location for Cocktail Reception
- ♥ Complimentary Food Tasting for Four, Prepared by our Award-Winning Chef
- ♥ Complimentary Votive Candles to Enhance your Tables
- ♥ Cake Cutting, Bartender Fees, Coat Check Attendant
- ♥ Custom Floorplan with Dance Floor and Staging
- ♥ Suite Accommodations for the Wedding Couple the Night of the Wedding

Please ask your Wedding Planner if you would like other additions that are not listed here to help create your dream wedding.



Cocktail Reception

Assorted Domestic and Imported Cheeses with French Bread and Gourmet Crackers are Included with all Packages

Additional Displays

Seasonal Vegetable Crudités with Blue Cheese, Yellow Curry and Ranch Dips	\$6 per person
Classic Antipasto Display with a Selection of Cured Meats including Genoa Salami, Prosciutto, Mortadella and Sweet Capicola, Imported Cheeses and Cured Olives	\$12 per person
Assorted Maki Rolls and Nigiri Sushi	\$50 per dozen
Assorted Sashimi	\$72 per dozen

Passed Hors d'oeuvres

Selection of Hot or Chilled Hors d'oeuvres included with **Silver, Gold** and **Platinum** Packages.
Additional hors d'oeuvres Available at \$4.50 per piece

CHILLED

Smoked Salmon Mousse on a Pastry Spoon
Gazpacho Shooters
Strawberries Filled with Mascarpone, Drizzled with Balsamic
Caribbean Scallop Ceviche Spoons
Bloody Mary Shooters with Baby Shrimp
Mini One Bite Tuna Tacos with Slaw and Chipotle Crema
Sesame Crusted Tuna with Seaweed Salad on a Crispy Wonton
Antipasto Vegetable Kabob with Artichoke and Mozzarella, Drizzled with Balsamic
Mini Cones with Lobster Salad
Chilled Balsamic Marinated Shrimp Wrapped in Prosciutto

HOT – GLUTEN FREE

Chili Lime Chicken Kabob
Crustless Quiche with Spinach and Swiss
Fire Roasted Vegetable Polenta Cake

HOT

Scallops Wrapped in Bacon with Pomegranate Molasses
Chicken and Lemongrass Pot Stickers with Hoisin Sauce
Lollipop Lamb Chops with Raspberry-Balsamic
Mini Crab Cakes with Chipotle Remoulade
Raspberry and Brie Phyllo Stars
Smoked Chicken Quesadillas with Monterey Jack Cheese
Vegetable Spring Rolls with Sweet Chili Sauce
Spanakopita Wrapped in Phyllo with Spinach and Feta Cheese
Miniature Beef en Crouete with Duxelle
Clam Cake and Chowder Shooter
Sesame Chicken with Honey-Mustard Dipping Sauce
Crispy Asparagus with Asiago Wrapped in Flaky Phyllo
Mini French Onion Boule
Mini Veal Meatballs Pomodoro

Cocktail Reception Additions

The Prudence Island Raw Bar

By the Dozen

Iced Jumbo Shrimp Cocktail \$48/dozen
Local Oysters on the Half Shell \$48/dozen
Littleneck Clams \$38/dozen
Served with Cocktail Sauce, Horseradish, Tabasco® and Fresh Cut Lemons

Mashed Potato Bar

\$10 Per Person

Creamy Whipped Yukon Gold and Sweet Potatoes Accompanied by: Caramelized Onions, Crumbled Bacon, Sour Cream, Sautéed Mushrooms, Oven Roasted Grape Tomatoes, Shredded Cheddar Cheese and Fresh Chives

Mediterranean Display

\$12 Per Person

Hummus, Baba Ghanoush, Grilled Artichokes, Tabbouleh, Roasted Peppers, Grilled Pita

Bruschetta Station

\$13 Per Person

Grilled Rustic Country Breads* with Assorted Toppings to Include: Eggplant Caponata, Tuscan White Bean Puree and Balsamic Marinated Tomato-Basil Mozzarella

Italian Pasta Station

\$17 Per Person

Chef Attendant Required at \$125 per 50 Guests
Pastas Cooked to Order: Penne, Farfalle, and Cheese Tortellini, Served with Alfredo, Marinara and Pesto.

Accompaniments Include: Italian Sausage, Sun-Dried Tomatoes, Black Olives, Artichokes, Mushrooms, Roasted Red Peppers, Asparagus and Fresh Basil Garlic Bread and Parmesan Cheese

Deluxe Additions:

Shrimp / \$5 per person

Grilled Chicken Breast / \$3 per person

Carving Stations

Oven Roasted Turkey Breast

Brandy-Cranberry Sauce
\$195 each (serves 20 guests)

Prime Beef Tenderloin

Béarnaise Sauce and a Demi-Glaze
\$430 each (serves 20 guests)

Glazed Virginia Ham

Whole Grain Mustard
\$339 each (serves 40 guests)

Sea Salt Roasted Prime Rib of Beef

Horseradish Cream
\$440 each (serves 30 guests)

Dessert Stations

Viking Dessert Table

\$10 per person A Multi-Level Display of Your Favorite Desserts to Include, Assorted Bande Cakes, Salted Caramel Vanilla Crunch Cake, Apple Strudel, Classic NY Style Cheesecake with Seasonal Berry Compote

Bellevue Avenue Dessert Table

\$8 per person
Chef's Selection of Viennese, French Mini Pastries and Chocolate Truffles

Dinner Selections

Served with Freshly Baked Rolls and Butter

Appetizers ~ Select One

(Included with Gold & Platinum Package Only)

Shrimp Cocktail with Marinated Cucumber Salad, Jalapeno Aioli Cocktail Sauce

Spinach & Portabella Ravioli Roasted Tomato Cream, Crumbled Goat Cheese

Broiled Crab Cake Cajun Remoulade, Red Pepper, Bacon and Corn Relish

Lobster Ravioli Fennel and Roasted Corn Cream, Fried Leeks, Tarragon Oil

Warm Prosciutto Wrapped Mozzarella Sliced Tomato, Fresh Basil & Balsamic Reduction

Soup or Salad ~ Select One

New England Clam Chowder

Lobster Bisque Cognac Crème Fraiche, Minced Chives

Italian Wedding Soup

Roasted Tomato Bisque

Mixed Greens Pear Tomatoes, Cucumber, Shredded Carrots and a White Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons, Grated Parmesan Cheese and Traditional Dressing

Bibb, Radicchio and Kale Salad Shaved Onion, Tear Drop Peppers, Pecorino and Peppercorn Dressing

Arugula and Spinach Salad Roasted Beets, Almonds, Crumbled Goat Cheese and Citrus Vinaigrette

Baby Spinach Leaves Caramelized Onions, Cranberries, Walnuts and Pancetta Vinaigrette

Entrees ~ Select up to Three

Grilled Vegetable Cupola - Grilled, Marinated Portabella Mushroom, Risotto, Yellow Squash, Zucchini, Asparagus, Bell Peppers and Roasted Tomatoes

Cheese Tortellini - Roasted Vegetables in a Garlic and Pecan Cream Sauce with Asparagus

Eggplant Rotini - Breaded Eggplant Stuffed with Spinach, Shallots and Ricotta Cheese served with Basil Risotto and Marinara

Parmesan and Dijon Encrusted Cod - Vegetable Risotto, Sautéed Local Swiss Chard & Pinot Noir Reduction

Pan Seared Salmon Over Shitake Mushroom Risotto, Baby Bok Choy and a Ponzu Glaze

Cider-Glazed Statler Chicken Breast - Pancetta Mashed Potatoes, Sautéed Mushroom & Spinach

Chicken Sorrentino - Boneless Chicken Breast with Prosciutto Ham, Provolone Cheese in a Tomato Marsala Sauce

Bone-in Veal Strip Loin - Wild Mushroom Risotto, Roasted Fennel, Baby Carrots, Truffle Butter and Potato Frites

Filet of Beef Tenderloin- Cippolini Mashed Potatoes, Broccolini and a Port Demi Glaze

Chicken and Salmon Duo - Cider Glazed Statler Chicken Breast, Seared Salmon, Roasted Asparagus with Pancetta Mashed Potatoes

Grilled Sirloin and Lump Crab Cake - Potatoes Dauphine, Broccolini, in a Chipotle Butter

Petit Filet & Baked Crab Stuffed Shrimp- Roasted Corn Whipped Potatoes, Asparagus and Tarragon Butter

Petit Filet and Lobster Tail (add +\$14 per guest) Fingerling Potatoes, Asparagus and Roasted Corn with a Lemon-Herb Butter

Dessert

Sliced Wedding Cake Accompanied with a Chocolate-Dipped Strawberry

After Hours Snack

Cheeseburger Slider Station

Cheeseburger Sliders on Slider Rolls, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard and Mayo
\$8 Per Person

Assorted Pizzas

Cheese, Vegetable and Meat Assortments
\$8 Per Person

Mini Fenway Sausage and Pepper “Grindaz”

Italian Sausage, Roasted Peppers, Hoagie Rolls, Mustard and Nacho Cheese Sauce
\$8 Per Person

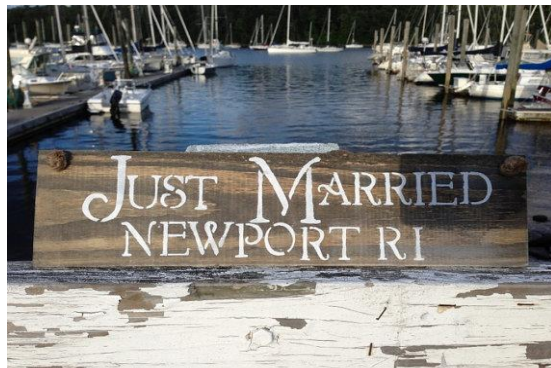
Mini Grilled Cheese Station

Assorted Mini Grilled Cheese Sandwiches
\$5 Per Person

All of the Above are Served with Individual Boxes of Waffle Fries

Popcorn Break

Freshly Popped in Room Popcorn Machine with Assorted Shaker Seasonings and Warm Drawn Butter, Popcorn Bags
\$10 per person



Beverage Arrangements

Available on all Bars: A Selection of Domestic and Imported Beer, Wine, Soft Drinks, Juices and Mineral Waters

Beer Selections

Domestic

Coors Light, Bud Light, Budweiser, Miller Lite, Michelob Ultra

Boutique/Import

O'Doul's, Sam Adams, Sam Adams Light, Corona, Heineken, Amstel Light, New Castle, Newport Storm, Stella Artois, Bass, Guinness

Liquor Choices

Call Brand Bar

Svedka Vodka or Sobieski Vodka, Meyers Platinum Rum, Sauza Gold Tequila, Gordon's Gin, Jim Beam Whiskey, Canadian Club Blended Whiskey, J+B Scotch Whiskey, Presidente Brandy, Flavored Liquors: De Kuyper Cordial Line, Cinzano Vermouth, Red Bull Energy Drink

Premium Brand Bar

Absolut Vodka, Meyers Original Dark Rum, Cruzan Rum or Malibu Rum, Jose Cuervo Gold, Tanqueray Gin or Beefeater Gin, Jack Daniels Whiskey, Seagrams 7 Blended Whiskey, Johnny Walker Red Scotch, Hennessey VS Cognac, Grand Marnier, Flavored Liquors: De Kuyper Line, Cinzano Vermouth, Red Bull Energy Drink

Ultra-Premium Brand Bar

Grey Goose Vodka or Kettle One Vodka, Captain Morgan Original Spiced Rum, Meyer's Original Dark Rum, Patron Silver Tequila, Bombay Sapphire Gin or Tanqueray No. 10 Gin, Jameson Irish Whiskey, Makers Mark, Johnny Walker Black Scotch, Courvoisier VS Cognac, Grand Marnier, Bailey's Irish Cream, Patron, Silver, Kahlua, Godiva Liquor, Flavored Liquors: DeKuyper Cordial Line, Cinzano Vermouth, Taylor Port, Red Bull Energy Drink

Hosted & Cash Cocktails

Charged on Consumption

Call Brands	\$7-\$7.50 each
Premium Brands	\$8-\$8.50 each
Ultra-Premium Brands	\$8.50-\$9 each
Martinis	\$10 each
House Wines	\$7 each
Premium House Wines	\$8.50-\$9 each
Domestic Beers	\$6-\$6.50 each
Boutique/Import Beers	\$6.50-\$7 each
Assorted Sodas	\$4 each
Bottled Waters	\$4 each
Cordials	\$9 each

Open Bar Additions

Beer and Wine Bar	
Four Hours	\$24 per person
Call Brand Bar	
Four Hours	\$26 per person
Premium Brand Bar	
Four Hours	\$28 per person
Ultra-Premium Brand Bar	
Four Hours	\$30 per person



General Information

Menu Selections

Please submit your menu selections to our Catering Office at least two months prior to the function or menu selections may be limited. Unused food and beverage supplied by the hotel may not be removed from the function space.

Prices

Wedding package prices will be confirmed no earlier than one year prior to the wedding date. Please consult our catering sales office for current price questions. All reservations are tentative until the authorized party signs the contract that remits the required deposit. Deposit amounts are subject to cancellation fee.

Guarantee on Number of Guests to be Served

A final guarantee of the number of persons attending is required three business days prior to the function along with final seating plan. Reductions in the count will not be accepted after this time. The Hotel Viking will be prepared to serve 3% over the guarantee. Charges are based on whichever number is greater: the guarantee or the actual number of guests served.

Payment

Payment of estimated bill is due three business days before the event. A credit card number will also be required for any incidental charges.

Service Charge and Taxes

A service charge of 15% of the total food and beverage revenue will be added, which will be provided to the wait staff employees and/or service bartenders. An administrative fee of 9% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee (s) providing service to you.

Decorations, Displays and Entertainment

All displays and decorations are subject to approval by an authorized representative. Nothing can be attached to Hotel property unless an authorized representative of the Hotel supplies fasteners or prior permission is obtained by The Hotel Viking.

Food and Beverage

The Rhode Island State Liquor Control Board regulates the sale and service of alcoholic beverages. The Hotel Viking strictly enforces these regulations. Alcoholic beverages are not allowed to be brought in from an outside source. We reserve the right to limit and control the amount of alcoholic beverages consumed by hotel guests. Any food items brought in or produced from an outside source are subject to a service fee as determined by The Hotel Viking. Our Department of Health License does not presume any responsibility or liability on food that is produced from outside sources.

Special Dietary Requirements

Our Chef will work with you to accommodate special dietary requirements. These requirements should be noted at least two weeks prior to the event