



1131 BACK BAY DRIVE
NEWPORT BEACH
CALIFORNIA, 92660
949.729.3800

NEWPORTDUNES.COM



BANQUET MENU

Choose your package with the setup you prefer above and then select your menu.

- *Price per person includes package selection above, tax, and service charge. Some packages include additional setup and menu items; see menu pricing for details.*
- *Space rental fees are additional and vary based on site location.*
- *Guest counts under 50 may incur additional fees*

Picnic Package

Includes:

- Picnic Tables
- Cotton Linen
- Disposable Plates, Flatware and Napkins
- Accent Décor
- Choice of 1 Beach Game*
- Sound Permit
- Guest Parking

**Beach Games (choice of 1) include: Volleyball, Horseshoes, Bean Bag Toss, Bocce Ball, Giant Jenga, and Giant Connect 4.*

Sunset Package

Includes:

- Banquet Rounds and Folding Chairs or Picnic Tables
- House Centerpieces
- Poly Linen and Napkins
- Disposable Plates, Flatware
- Fire Ring with Wood
- Tiki Torches
- Accent Décor
- Sound Permit
- Guest Parking
- Choice of Beach Game

Moe B's BBQ

Starters: (Choice of Three)

- Field Greens
- Dairy-Free Home Style Potato Salad
- Carolina Cole Slaw
- Sliced Seasonal Fruit
- Pasta Salad

Entrees: (Choice of Three)

- Ground Sirloin Burgers
- Sage Turkey Burgers
- Vienna All Beef Hot Dogs
- Bratwurst
- Salmon Steak Burger Style
- Vegetarian Burger Available Upon Request

Served With:

- Sliced Tomato, Bibb Lettuce, Maui Onions, Kosher Dill Pickles, Mayonnaise, Assorted Mustards, and Ketchup
- Cheddar, Swiss, and Muenster Cheeses
- Assorted Bags of Chips
- Assorted Rolls, Buns, and Corn Muffins

Dessert:

- Cookies and Brownies

Beverages:

- Bottled Water, Iced Tea, and Lemonade

Picnic Package:

\$58 Per Person All Inclusive • \$40 Per Child (8 yrs. & under)

Sunset Package:

\$71 Per Person All Inclusive • \$51 Per Child (8 yrs. & under)

Includes appetizers (choice of two):

- *Crostini with Brie and Lavendar Honey*
- *Seared Filet of Beef on Sourdough Toast with Horshradish Cream*
- *Tomato Caprese Skewers with Basil*

South American

Starters:

- Ceviche
- Chips and Salsa
- Mexican Salad Station with Spiced Pepitas, Red Onion, Tomato, Arugula, Cilantro and Chipotle Dressing

Taco Station:

- Shredded Beef and Chicken Accompanied with Guacamole, Sour Cream, Shredded Cheese, Onion, Cilantro, and Fresh Salsas
- Cheese Enchiladas

Served With:

- Black Beans (without Cheese)
- Cilantro Rice
- Warm Corn and Flour Tortillas

Dessert:

- Churros with Carmel Sauce and Flan

Beverages:

- Bottled Water, Iced Tea, and Lemonade

Picnic Package:

\$57 Per Person All Inclusive • \$40 Per Child (8 yrs. & under)

Sunset Package:

\$71 Per Person All Inclusive • \$51 Per Child (8 yrs. & under)

Includes appetizers (choice of two):

- *Avocado and Shrimp Salad*
- *Mexican Street Corn Tostadas*
- *Coconut Shrimp*

Ciao Bella

Starters: (Choice of Two)

- Antipasto Salad
- Orzo with Tomatoes, Basil and Feta
- Caprese with Balsamic Reduction

Entrees: (Choice of Two)

- Traditional Lasagna
- Italian Sausage with Rigatoni and Spicy Cream Sauce
- Italian Stuffed Mushrooms (Portobello)
- Lemon Chicken Piccata
- Eggplant Parmesan
- Three Cheese Ravioli
- ∞ Vegetarian Lasagna Available Upon Request

Served With: (Choice of Two)

- Ratatouille
- Garlic Bread
- Sauteéd Asparagus
- Classic Caesar

Dessert:

- Biscottis and Tiramisu

Beverages:

- Bottled Water, Iced Tea, and Lemonade

Picnic Package:

\$62 Per Person All Inclusive • \$45 Per Child (8 yrs. & under)

Sunset Package:

\$80 Per Person All Inclusive • \$57 Per Child (8 yrs. & under)

Includes appetizers (choice of two):

- *Tomato Caprese Skewers with Basil*
- *Wrapped Cantaloupe with Prosciutto*
- *Tomato Feta Bruschetta*

The Mediterranean

Starters: (Choice of Two)

- Hummus, Assorted Olives and Pita Triangles
- Assorted Artisan Cheeses and Cured Meats
- Greek Salad with Tomato, Cucumber, and Feta Cheese
- Tomato and Mozzarella with Fresh Basil

Entrees: (Choice of Three)

- Chicken Shish Kebob
- Beef Skewers
- Baked Fish
- Baked Salmon with Citrus Sauce

Served With: (Choice of Three)

- Ratatouille
- Fruit Salad
- Grilled Vegetables
- Rice Pilaf
- Risotto Salad with Anchovy and Peppers
- Assorted Rolls, Bread Sticks and Flat Breads

Dessert:

- Carrot Cake, Short Bread Cookies and Biscotti

Beverages:

- Bottled Water, Ice Tea, and Lemonade

Picnic Package:

\$65 Per Person All Inclusive • \$47 Per Child (8 yrs. & under)

Sunset Package:

\$80 Per Person All Inclusive • \$57 Per Child (8 yrs. & under)

Includes appetizers (choice of two):

- *Tomato Feta Bruschetta*
- *Petite Lamb Chops with Mint Jus*
- *Panko Crusted Artichoke with Herb Cheese*

All American

Starters: (Choice of Three)

- Back Yard Field Greens
- Spinach Salad
- Dairy-Free Home Style Potato Salad
- Carolina Cole Slaw
- Wedge Salad
- Sliced Seasonal Fruit
- Pasta Salad

Entrees: (Choice of Three)

- BBQ Chicken
- Baby Back Ribs
- Sliced Brisket
- Louisiana Hot Sausage
- ∞ Vegetarian Burger Available Upon Request

Served With: (Choice of Three)

- Corn on the Cobb
- Baked Beans
- Mashed Potatoes
- Green Beans
- Assorted Rolls, Buns, and Corn Muffins

Dessert:

- Apple Pie and Fruit Cobbler

Beverages:

- Bottled Water, Iced Tea, and Lemonade

Picnic Package:

\$68 Per Person All Inclusive • \$49 Per Child (8 yrs. & under)

Sunset Package:

\$85 Per Person All Inclusive • \$59 Per Child (8 yrs. & under)

Includes appetizers (choice of two):

- *Mini Beef Sliders*
- *Seared Filet of Beef on Sourdough Toast with Horseradish Cream*
- *Grilled Watermelon with Honey Balsamic Glaze*

Back Bay Luau

Starters: (Choice of Three)

- Luau Crunch Salad Tossed in Vinaigrette Dressing
- Shrimp Salad Cups
- Bok Choy and Poke Salad
- Maui Macaroni Salad
- Pineapple Cole Slaw

Entrees: (Choice of Three)

- Teriyaki Glazed Chicken with Grilled Pineapple
- Kalua Pulled Pork
- Hawaiian Grilled Salmon with Mango Papaya Salsa
- Soy Glazed Ribeye Steak

Served With: (Choice of Three)

- Steamed White Rice
- Grilled Island Vegetables
- Grilled Sweet Potatoes
- Lemon Asparagus
- Sweet Hawaiian Bread

Dessert:

- Kahlua Cheesecake and Coconut Bars

Beverages:

- Bottled Water, Iced Tea, and Lemonade

Picnic Package:

\$79 Per Person All Inclusive • \$59 Per Child (8 yrs. & under)

Sunset Package:

\$120 Per Person All Inclusive • \$91 Per Child (8 yrs. & under)

Includes appetizers (choice of two):

- *Pork Pot Stickers*
- *Coconut Shrimp*
- *Teriyaki Meatballs*

Starter (Choice of Soup or Salad)

Salads

- House Salad
- Traditional Caesar Salad
- Wedge Salad

Plated Lunch Salads

Cobb Salad – Iceberg Lettuce, Shrimp, Bacon, Crumbled Blue Cheese, Avocado, Tomato, Egg, Blue Cheese Dressing

\$22 Per Person

Cajun Chicken Caesar – Romaine Heart, Cajun Chicken, Grated Parmesan Cheese, and Croutons with House-Made Caesar Dressing

\$22 Per Person

Orange Ginger Chicken Salad – Grilled Chicken Breast, Napa Cabbage, Mesclun, Iceberg Lettuce, Julienne Carrots, Mandarin Oranges, and Wonton Crisps with a Sesame Dressing

\$23 Per Person

Steak Salad – Grilled Steak, Romaine Lettuce, Feta Cheese, Spicy Avocado Dressing

\$24 Per Person

Poached Salmon Salad – North Atlantic Salmon Poached to Perfection served with Butter Lettuce, Tomato Wedges, and Champagne Vinaigrette Dressing

\$25 Per Person

All Salads Served with Fresh Rolls

Plated Lunch Entrees

Herb Roasted Chicken Breast with Portobello Mushroom Sauce

\$26 Per Person

Roasted Pork Tenderloin with Mango BBQ Sauce

\$33 Per Person

Baked Salmon with Brown Butter

\$28 Per Person

Blackened Local Sea Bass with Mild Chipotle Honey Sauce

\$34 Per Person

Grilled Butcher Cut Filet with Blue Cheese Crumble and Bacon Sauce

\$31 Per Person

Grilled 8oz. New York Steak with Roasted Cipollini Onion Cabernet Glaze

\$36 Per Person

**All Entrees Served with Chef Selected Seasonal Vegetables and Your Choice of Jasmine Rice, Mushroom Risotto, Butter Mashed Potatoes, or Red Potatoes*

**All Selections must be made (10) days prior to Event Date.*

**Price does not include current tax and 22% service charge.*

Starter (Choice of Soup or Salad)

Salads

- House Salad
- Traditional Caesar Salad
- Wedge Salad

Chicken Entrees

Oven Roasted Breast of Chicken with Creamy Mustard Sauce

\$37 Per Person

Oven Roasted Breast of Chicken with Sundried Tomatoes, Olives, and Artichoke Relish

\$38 Per Person

Stuffed Chicken with Feta and Spinach in a Citrus Butter Sauce

\$42 Per Person

Pork Entrees

Pork Prime Rib Bone-In with Asian BBQ Plum Glaze

\$41 Per Person

Pork Tenderloin with Rum Raisin Sauce

\$44 Per Person

Seafood Entrees

Crab Cakes with Tarragon Lemon Aioli

\$41 Per Person

Mustard Baked Salmon with Lemon Butter Sauce

\$41 Per Person

Macadamia Crusted Mahi Mahi with Thai Peanut Sauce

\$45 Per Person

Sea Bass with Mango Chutney

\$51 Per Person

Steak Entrees

Grilled Top Sirloin with Maitre d' Shallot Butter

\$47 Per Person

Butcher Cut Filet with a Red Wine Reduction

\$55 Per Person

Coffee Crusted Center Cut Filet of Beef

\$60 Per Person

**All Entrees Served with Chef Selected Seasonal Vegetables and Your Choice of Jasmine Rice, Mushroom Risotto, Butter Mashed Potatoes, or Red Potatoes*

**All Selections must be made (10) days prior to Event Date.*

**Price does not include current tax and 22% service charge.*

ALTERNATE OPTIONS & PLATED DESSERTS

Alternate Options \$36 Per Person

Vegetarian Options

Vegetable Wellington with Red Pepper Coulis

Vegetable Ravioli with Sundried Tomato, Alfredo Garnish with Fresh Summer Squash

Pan Seared Polenta and Portobello Stacks with Buffalo Mozzarella and Heirloom Tomatoes

**Penne Pasta with Pesto Sauce, Grilled Ratatouille, Olives and Fresh Basil
Seasonal Vegetables Tian with Goat Cheese and Marinara**

Vegan Option

Butternut Squash Ravioli with Tomato Herb Sauce

Gluten Free Option

**Grilled Chicken Breast with Buffalo Mozzarella,
Heirloom Tomatoes, and Pepperoni**

**All Selections must be made (10) days prior to Event Date.*

**Price does not include current tax and 22% service charge.*



Hot	Per Piece	Cold	Per Piece	Displays
Panko Crusted Artichoke with Herb Cheese	\$4.50	Crostini with Brie and Lavender Honey	\$3.75	Classic Chilled Vegetable Crudités Served with Ranch and Onion Dip \$8 Per Person
Pork Pot Stickers	\$4.50	Tomato Caprese Skewers with Basil	\$3.75	
Chicken Samosas	\$4.50	Asian Ahi Poke in a Wonton Cone	\$3.75	Sliced Fresh Seasonal Fruit Served with Mint Yogurt Dip \$10 Per Person
Chicken Satay with Thai Peanut Sauce	\$4.50	Avocado and Bay Shrimp Salad Served on a Tortilla Chip	\$3.75	
Beef Satay with Sweet Plum Cilantro Sauce	\$4.50	Seared Filet of Beef on Sourdough Toast with Horseradish Cream	\$3.75	
Coconut Shrimp	\$4.50	Asian Chicken Salad Served in a Phyllo Cup	\$3.75	Bruschetta Display Roasted Pepper and Gorgonzola, Feta, Olives and Spinach, Roma Tomatoes, Basil and Fresh Mozzarella, Served with Sliced Fresh Baked Baguette \$13 Per Person
Swedish, BBQ, or Teriyaki Meatballs	\$4.50	Wrapped Cantaloupe with Prosciutto	\$3.75	
Crab Stuffed Mushrooms	\$4.50	Tomato Feta Bruschetta	\$3.75	
Miniature Beef Wellington	\$4.50	Smoked Salmon Roulade on Pumpernickel Toast	\$4.50	
Scallops Wrapped in Bacon	\$4.50	Grilled Watermelon with Honey Balsamic Glaze	\$4.50	Tortilla Chips and Fresh Salsas Variety of Corn Tortilla Chips served with Pico De Gallo, Tomatillo, and Guacamole \$13 Per Person
Crab Cake with Remoulade	\$4.50	Mexican Street Corn Tostadas	\$4.50	
Mini Beef Sliders	\$5.50			Domestic and Artisan Cheese Display Served with an Assortment of Sliced Breads, Crackers, and Seasonal Berries \$18 Per Person
Petite Lamb Chops with Mint Jus	\$6.50			Wine Country Charcuterie Assorted Meats and Artisan Cheeses served with Olives, Assorted Rustic Breads, and Crackers \$20 Per Person

**All Selections must be made (10) days prior to Event Date.*

**Price does not include current tax and 22% service charge.*

Chef Attended Stations (Add any station to a Buffet or Plated Menu or a minimum of 2 Stations will be required.)

Slider Station

Combination of Three: Beef Sliders with Cheddar and Bacon, Salmon, Ground Turkey, Buffalo Chicken with Blue Cheese, or Vegetarian Patty

\$19 Per Person

Pasta Station

Choice of Penne or Linguine Pasta and Cheese Tortellini Sautéed to order with Traditional Bolognese, Carbonara, Pesto, or Marinara Sauce, Served with Grated Parmesan, Red Pepper Flakes, and Garlic Bread

\$17 Per person

Street Taco Station

Shredded Beef, Carnitas, and Chicken

Served with Warm Corn and Flour Tortillas, Tri-Colored Chips and Salsa, Accompanied with Guacamole, Sour Cream, Shredded Cheese, Cilantro, Diced Onions, Shredded Lettuce, Salsa Verde, and Pico De Gallo

\$20 Per Person

Farm to Table

Assorted Flat Bread, Rolls, Baguettes, Olive Crackers, Pita Crisps, Grissini, Quinoa Salad with Olive Oil and Fresh Squeezed Lemon

Southwest Chicken Salad with BBQ Ranch Dressing

Endive and Orange Crusted Beef Medallions with Chimichurri Dressing

Assorted Cold Cuts, Pate, and Sausage

\$19 Per Person

Mediterranean

Traditional Hummus, Roasted Red Pepper Hummus, and Tzatziki

Pita Bread, Olive Bread, Assorted Olives, Roasted Peppers

Dolma, Tabbouleh Salad, Goat Cheese Cake

Grilled Lamb Kabobs Mint Yogurt Sauce

\$25 Per Person

Asian Infusion

Pork Pot Stickers, Char Siu Bao, Asian Meatballs, Vegetabe Spring Rolls,

Firecracker Shrimp, California Rolls, Asian Slaw, Ginger Dipping Sauce,

Hot Mustard, Soy Sauce, Siracha Chili

\$23 Per Person

Herb Crusted Turkey Breast Carving Station

Served with Sundried Cherry and Apple Relish

\$12 Per Person

Coffee Crusted New York Carving Station

Served with Bourbon Butter Sauce

\$25 Per Person

Nacho Station

Warm tortilla chips served with nacho cheese, sliced jalapenos, pico de gallo, sour cream, black olives, black beans, radishes, green onions and cilantro

\$18 Per Person

Build Your Own S'mores

Graham Crackers, Hershey's Chocolate, Marshmallows

*Includes a Fire Ring for Outdoor Events

\$8.50 Per Person

**All Selections must be made (10) days prior to Event Date.*

**Price does not include current tax and 22% service charge.*

A labor fee of \$200 per Attendant will be applied for each station, pricing is for 90 minutes of service or until items deplete.

Hosted Bar Packages

Packages are priced per guest

Deluxe

Deluxe Brand Cocktails, Import and Domestic Beer, Premium Chardonnay, Cabernet Sauvignon, Sparkling Wine and Rosé

First Hour	\$31
Second Hour	\$17
Each Additional Hour	\$14

Premium

Premium Brand Cocktails, Import and Domestic Beer, Premium Chardonnay, Cabernet Sauvignon, and Sparkling Wine

First Hour	\$19
Second Hour	\$15
Each Additional Hour	\$12

Well

House Brand Cocktails, Import and Domestic Beer, House Chardonnay, Cabernet Sauvignon

First Hour	\$17
Second Hour	\$13
Each Additional Hour	\$11

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars.

All Selections must be made (10) days prior to Event Date.

**Price does not include current tax and 22% service charge.*

Beer and Wine

Import and Domestic Beer, House Chardonnay, Cabernet Sauvignon

First Hour	\$15
Second Hour	\$11
Each Additional Hour	\$9

Table-Side Wine Service with Dinner

House Chardonnay, Cabernet Sauvignon
(Additional Labor Charges May Apply.)

\$40 Per Bottle

Premium Chardonnay, Cabernet Sauvignon, Sparkling and Rose
(Additional Labor Charges May Apply.)

\$52 Per Bottle

Non-Alcoholic

Assorted Sodas, Bottled Water, Lemonade, and Iced Tea

First Hour	\$8
Second Hour	\$6
Each Additional Hour	\$4

Drink Tickets

Pre-Paid and Non-Refundable

Soda/Water	\$4 Per Ticket
House Beer/Wine	\$8 Per Ticket
Well Brands	\$9 Per Ticket
Premium Brands	\$10 Per Ticket
Deluxe Brands	\$12 Per Ticket

Hosted Consumption Bar

Client to be charged based on actual number of drinks consumed.

Deluxe Drinks	\$13
Deluxe Wine	\$13
Premium Drinks	\$11
Premium Wine	\$12
Well	\$9
House Wine	\$11
Import Beer	\$9
Domestic Beer	\$8
Assorted Juices	\$4
Assorted Sodas	\$4
Bottled Water	\$2

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars.

All Selections must be made (10) days prior to Event Date.

**Price does not include current tax and 22% service charge.*

Cash Bars

Deluxe Drinks	\$14
Deluxe Wine	\$14
Premium Drinks	\$12
Premium Wine	\$13
House Wine	\$12
Import Beer	\$10
Domestic Beer	\$9
Assorted Juices	\$4
Assorted Sodas	\$4
Bottled Water	\$2

Coffee Station

Includes Regular and Decaffeinated Coffee and Herbal Teas for two hours.

\$4 Per Person

Irish Coffee Station

Includes Regular and Decaffeinated Coffee and Jameson Irish Whiskey and Bailey's Irish Cream for two hours.

\$11 Per Person

House Wine

SeaGlass Chardonnay
SeaGlass Pinot Noir

Premium Wine

J Lohr Cabernet Sauvignon
J Lohr Chardonnay
Opera Prima Brut

Domestic Beers

Coors/Coors Light
Bud/Bud Light
Miller Lite
Michelob Ultra

Import/Craft Beers

Stella Artois
Modelo Negro
Modelo Especial
Corona
Corona Light
Pacífico
Coastal Eddy Hazy IPA
Stone IPA

Deluxe Bar

Grey Goose Vodka
Tito's Vodka
Captain Morgan Rum
Bacardi Rum
Don Julio Tequila
Patron Tequila
Bombay Sapphire Gin
Tanqueray Gin
Maker's Mark Whiskey
Jameson Whiskey
Johnny Walker Black
Hennessy

Premium Bar

Kettle One Vodka
Absolut Vodka
Malibu Rum
Milagro Tequila
Tanqueray Gin
Jack Daniels Whiskey
Dewars Scotch
Hennessy

Well Bar

Nikola Vodka
Ron Rio White Rum
Torado Silver Tequila
Krista Gin
Kentucky Blend Whiskey
Bartons Scotch

Ask about our Signature Drinks!

Custom pricing for Keg Packages Available Upon Request

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars

Rental Items

Fire Ring with Wood	\$75 each
Market Umbrellas	\$35 each
Upgraded Linens	Per Quote
Mushroom Patio Heaters	\$160 each
Horseshoe Set	\$50 each
Bocce Ball	\$50 each
Giant Jenga	\$50 each
Giant Connect 4	\$50 each
Tiki Torches	\$10 each
American Corn Hole	\$50 each
Volleyball Court Set-up	\$75 each
Lifeguard (3 hour minimum)	\$45 hour

Moe B's Watersports (per 4 hours)

Boat Delivery/Pickup Fee	\$75
Four Man Pedal Boat	\$75 each
One Man Kayak	\$60 each
Two Man Kayak	\$65 each
Stand Up Paddle Board	\$60 each

Audio Visual

Easel	\$15 each
Microphone and Speaker System	\$350
55" Monitor with a Stand	\$350
LCD Projector and Screen	\$275
6'x 8' Riser	\$250
12'x 16' Riser	\$350
12' x 16' Wood Laminate Dance Floor	\$350
20' x 20' Wood Laminate Dance Floor	\$500

All meeting space includes note pads, pencils, mints, and water.

Activities

Snow Cone Machine

Starting at \$550 for up to 100 guests
2 hours of services includes attendant
(\$90 each additional hour)

Cotton Candy Machine

Starting at \$450 for up to 100 guests
2 hours of services includes attendant
(\$80 each additional hour)

Popcorn Machine

Starting at \$450 for up to 100 guests
2 hours of services includes attendant
(\$80 each additional hour)

Kettle Corn Machine

Starting at \$500 for up to 100 guests
2 hours of service includes attendant
(\$80 each additional hour)

Special pricing for multiple machine rentals

Activities

Balloon Twister

\$450 for 2 hours (\$175 each additional hour)

Face Painter

\$450 for 2 hours (\$175 each additional hour)

Caricature Artist

\$500 for 2 hours (\$175 each additional hour)

Henna Tattoo Artist

\$450 for 2 hours (\$175 each additional hour)

Airbrush Artist

\$500 for 2 hours (\$175 each additional hour)

Kids Craft Station

Starting at \$550 for 2 hours
Includes crafts for up to 50 kids

Photobooth

Starting at \$950 for 3 hours
Includes Prints, Props, and Digital Copies

Beach Games

We adapt our games to fit your event and theme.

Pricing includes an activities facilitator, staff
and equipment based on your guest count.

Starting at \$800

Teambuilding Through Fun and Competition

Disguised as fun, our teambuilding events work
on time management, following directions, logical
thinking, increasing camaraderie and morale!

Starting at \$1,500

Scavenger Hunt

Cardboard Regatta

Sandcastle Building Contest

Beach Olympics

Tricycles for Charity

Canned Goods Sculptures

And many more... the only limitation is
your imagination!

Location

110 waterfront acres conveniently located at the corner of Pacific Coast Hwy and Jamboree Road at 1131 Back Bay Drive in Newport Beach (949) 729-3800

Features

- Bayside banquet facilities suited for receptions, dinners, team-building and drive-ins.
- Private Beach-front event spaces that include electricity and lighting.
- Our Bayside Pavilion accommodates for unique receptions, expos, and conferences and festivals.
- Wave-less swimming lagoon with seasonal lifeguards.

Room and Space Rental

All rooms and event spaces are rented for a period of five hours; any additional time required will be subject to labor fees. Site fees range between \$250 and \$5000 and vary by location and event date. Call the sales office for specific rates. Beach buyouts are available upon request.

Service Charge and Tax

All food and beverage, and related services are subject to applicable taxes (currently 7.75%) and service charge (currently 22%).

Food and Beverage Minimum

All meal functions with a guarantee less than 50 people may be subject to an additional fee.

Wine Corkage

750 ml bottles may be provided, if approved in advance, at an \$25 per bottle corkage fee.

Parking

Pre-paid parking is available at \$4 per guest for all events. Standard event parking is available at \$15 per vehicle to be paid by event guest upon arrival to the resort.

Tents and Inclement Weather

Many of Newport Dunes Resort event locations are outdoor sites. Indoor back-up alternatives are based on availability if previously discussed with your sales manager. Tents in varying sizes are available at an additional cost.

Special Event Amplified Sound Policies

A special event sound permit is required for all amplified sound outdoors. Newport Dunes Resort will obtain a permit from the City of Newport Beach at a fee of \$575.



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