



2024 catering brochure

NEWPORT DUNES
WATERFRONT RESORT & MARINA

949.729.3800 | 1131 Back Bay Drive | Newport Beach | California, 92660
NewportDunes.com

buffet packages

Choose your package with the setup you prefer below 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

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

SUNSET PACKAGE

- Banquet Rounds and Folding Chairs or Picnic Tables
- House Centerpieces
- Poly Linen and Napkins
- Disposable Plates and Flatware
- Fire Ring with Wood
- Tiki Torches
- Accent Décor
- Sound Permit
- Guest Parking
- Choice of 1 Beach Game*



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

buffet packages



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

buffet packages



CIAO BELLA

Starters: (Choice of Three)

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

Entrees: (Choice of Three)

- 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 Three):

- 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 Three)

- 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
- Cous Cous Salad

Dessert:

- Carrot Cake, Short Bread Cookies and Biscotti

Beverages:

- Bottled Water, Iced Tea, and Lemonade

PICNIC PACKAGE:

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

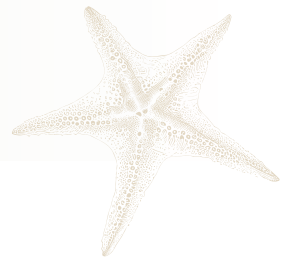
SUNSET PACKAGE:

\$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

buffet packages



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

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:

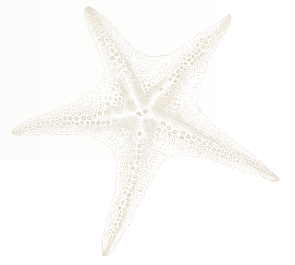
\$120 Per Person All Inclusive

\$91 Per Child (8 yrs. & under)

Includes appetizers (choice of two):

- Pork Pot Stickers
- Coconut Shrimp
- Teriyaki Meatballs

alternate options



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 Breat with Buffalo Mozzarella, Heirloom Tomatoes, and Pepperoni

\$36 Per Person



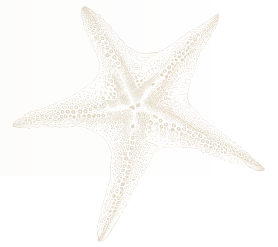
HOT	PER PIECE	COLD	PER PIECE
• Panko Crusted Artichoke with Herb Cheese	\$4.50	• Crostini with Brie and Lavender Honey	\$3.75
• Pork Pot Stickers	\$4.50	• Tomato Caprese Skewers with Basil	\$3.75
• Chicken Samosas	\$4.50	• Asian Ahi Poke in a Wonton Cone	\$3.75
• Chicken Satay with Thai Peanut Sauce	\$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
• Meatballs: Swedish, BBQ, or Teriyaki	\$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	\$3.75
• Scallops Wrapped in Bacon	\$4.50	• Grilled Watermelon with Honey Balsamic Glaze	\$3.75
• Crab Cake with Remoulade	\$4.50	• Mexican Street Corn Tostadas	\$3.75
• Mini Beef Sliders	\$5.50		
• Petite Lamb Chops with Mint Jus	\$6.50		

DISPLAYS

- **Classic Chilled Vegetable Crudités Served with Ranch and Onion Dip**
\$8 Per Person
- **Sliced Fresh Seasonal Fruit Served with Mint Yogurt Dip**
\$10 Per Person
- **Bruschetta Display**
Roasted Pepper and Gorgonzola, Feta, Olives and Spinach, Roma Tomatos, Basil and Fresh Mozzarella, Served with Sliced Fresh Baked Baguette
\$13 Per Person
- **Tortilla Chips and Fresh Salsas**
Variety of Corn Tortilla Chips served with Pico De Gallo, Tomatillo, and Guacamole
\$13 Per Person
- **Domestic and Artisan Cheese Display**
Served with an Assortment of Sliced Breads, Crackers, and Seasonal Berries
\$18 Per Person
- **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

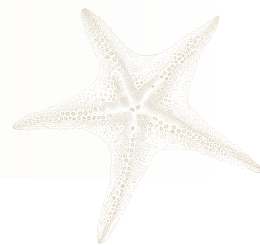
- **Build Your Own S'mores**

Graham Crackers, Hershey's Chocolate, Marshmallows
*Includes a Fire Ring for Outdoor Events
\$8.50 Per Person

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

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

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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 \$32
- Second Hour \$18
- Each Additional Hour \$15

PREMIUM

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

- First Hour \$20
- Second Hour \$16
- Each Additional Hour \$13

WELL

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

- First Hour \$18
- Second Hour \$14
- Each Additional Hour \$12

BEER AND WINE

Import and Domestic Beer, House Chardonnay, Cabernet Sauvignon

- First Hour \$16
- Second Hour \$12
- Each Additional Hour \$10

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

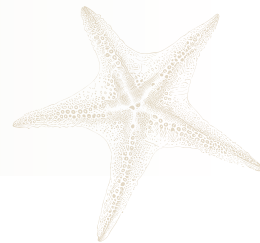
Assorted Sodas, Bottled Water, Lemonade, and Iced Tea

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

Labor fee of \$250 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.*



DRINK TICKETS

Pre-Paid and Non-Refundable.

• Soda/Water	\$4 Per Ticket
• House Beer/Wine	\$9 Per Ticket
• Well Brands	\$10 Per Ticket
• Premium Brands	\$11 Per Ticket
• Deluxe Brands	\$13 Per Ticket

HOSTED CONSUMPTION BAR

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

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

CASH BARS

• Deluxe Drinks	\$15
• Deluxe Wine	\$15
• Premium Drinks	\$13
• Premium Wine	\$14
• House Wine	\$13
• Import Beer	\$11
• Domestic Beer	\$10
• Assorted Juices	\$4
• Assorted Sodas	\$4
• Bottled Water	\$2

COFFEE STATION

• Regular and Decaffeinated Coffee	
• Herbal Teas	
Per Person; for Two Hours	\$4

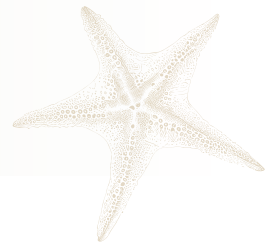
IRISH COFFEE STATION

• Regular and Decaffeinated Coffee	
• Jameson Irish Whiskey	
• Bailey's Irish Cream	
Per Person; for Two Hours	\$12

Labor fee of \$250 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.*



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 Negra
- Modelo Especial
- Corona
- Corona Light
- Pacifico
- 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 \$250 per bartender for up to 5 hours will be applied to all bars.

RENTAL ITEMS

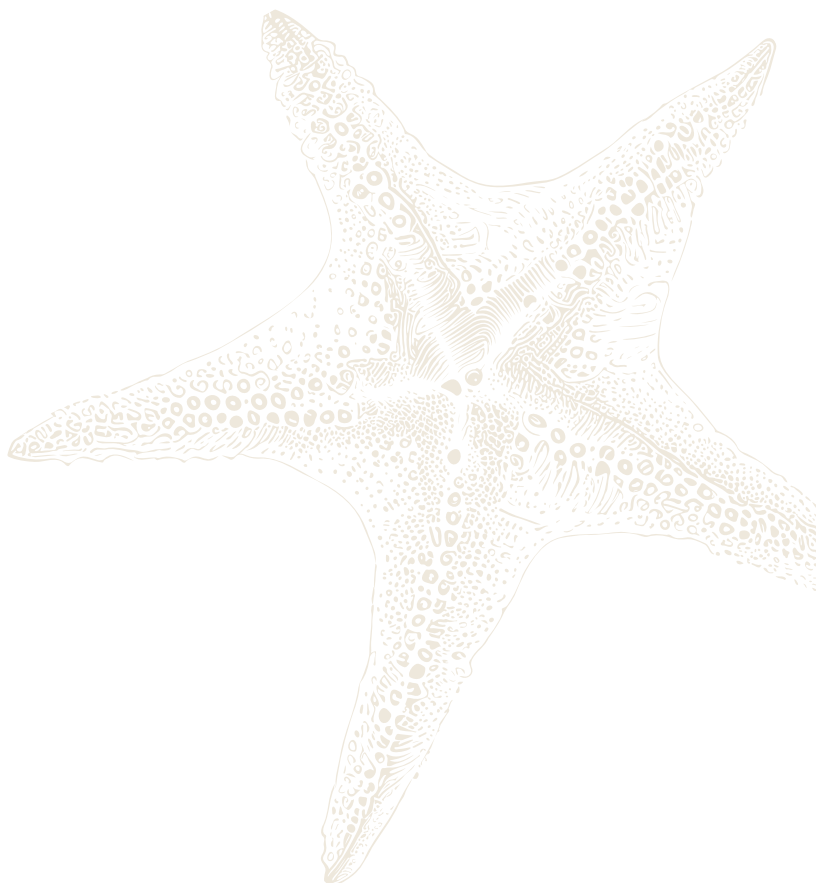
• Fire Ring with Wood	\$75 each
• Market Umbrellas	\$35 each
• Upgraded Linens	Per Quote
• Mushroom Patio Heaters	\$160 each
• Horseshoe Set	\$50 each
• Bocce Ball	\$50 each
• Giant Jenga	\$50 each
• Giant Connect 4	\$50 each
• Tiki Torches	\$10 each
• American Corn Hole	\$50 each
• Volleyball Court 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	\$275
• 6'x 8' Riser	\$250
• 12'x 16' Riser	\$350
• 12' x16' Wood Laminate Dance Floor	\$350
• 20' x 20' Wood Laminate Dance Floor	\$500





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)
- **Balloon Twister**
\$550 for 2 hours (\$175 each additional hour)
- **Body Art**
\$550 for 2 hours (\$175 each additional hour)
- **Caricature Artist**
\$650 for 2 hours (\$175 each additional hour)
- **Airbrush Artist**
\$500 for 2 hours (\$175 each additional hour)
- **Kids Craft Station**
Starting at \$650 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

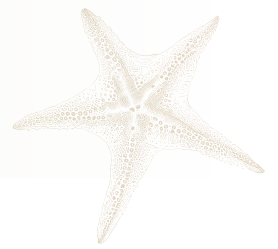
- We adapt our games to fit your event and theme.
 - Pricing includes an activities facilitator, staff and equipment based on your guest count.
- Starting at \$1,000

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 \$5,000 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

750ml 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.