



BANQUET MENU



1131 BACK BAY DRIVE
NEWPORT BEACH
CALIFORNIA, 92660
949.729.3800

NEWPORTDUNES.COM

BREAKFAST MENU

Continental

\$15 Per Person

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Assorted Bagels and Cream Cheese
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, and Orange Juice

Healthy Start

\$17 Per Person

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Assorted Bagels and Cream Cheese
- Granola Parfaits
- Assorted Individual Cereal
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, Juice, and Bottled Water

Good Morning

\$22 Per Person

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Granola Parfaits
- Assorted Individual Cereal
- Smoked Salmon Station with Mini Bagels, Capers, Sliced Tomato, Onions and Cream Cheese
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, Juices, and Bottled Water

Newport Sunrise

\$27 Per Person

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Granola Parfaits
- Assorted Individual Cereal
- Smoked Salmon Station with Mini Bagels, Capers, Sliced Tomato, Onions and Cream Cheese
- Cheese Blintz with Blueberry Sauce
- Mexican Scramble with Chorizo
- Smoked Bacon, Sausage, and Ham Steak
- Country Style Breakfast Potatoes
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, Juice, and Bottled Water

Breakfast Enhancements: Add to any Buffet

- Country Chicken Sausage and Turkey Bacon
\$9 Per Person
- Quiche – Lorraine or Spinach and Feta
\$11 Per Person
- Cinnamon French Toast
\$8 Per Person

Breakfast Action Stations:

(\$200 per Chef/Bar Attendant)

- Omelet Station - Includes Cheddar Cheese, Tomato, Spinach, Green Onion, Mushrooms, Bell Peppers, and Ham
\$11 Per Person
- Build-Your-Own Breakfast Burrito Station - Includes Scrambled Eggs, Potatoes, Cheddar Cheese, Tomato, Spinach, Green Onion, Mushrooms, Bell Peppers
\$11 Per Person
- Buttermilk Pancakes – Made to Order and Topped with Your Choice of Blueberries, Bananas, Strawberries, Chocolate Chips, or Walnuts
\$11 Per Person
- Bloody Mary or Mimosa Station
\$11 Per Person

****All Breakfast, Enhancement and Actions Stations are priced for 90 minutes of service or until items are depleted.***

****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

- Bistro House Salad
- Traditional Caesar Salad
- Wedge Salad

Soups

- Tomato Basil
- Southwest Chicken Tortilla
- Bistro Seafood Chowder

Plated Lunch Salads

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

Oriental Chicken Salad – Grilled Asian Chicken Breast, Napa Cabbage, Mesclun, Iceberg Lettuce, Julienne Carrots, Mandarin Oranges, and Wonton Crisps with a Sesame Oriental 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 Bleu 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.*

PLATED DINNER

Starter (Choice of Soup or Salad)

Salads

- Bistro House Salad
- Traditional Caesar Salad
- Wedge Salad

Soups

- Tomato Basil
- Southwest Chicken Tortilla
- Bistro Seafood Chowder

Chicken Entrees

Oven Roasted Breast of Chicken with Creamy Mustard Sauce

\$36 Per Person

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

\$37 Per Person

Stuffed Chicken with Feta and Spinach in a Citrus Butter Sauce

\$41 Per Person

Pork Entrees

Pork Prime Rib Bone-In with Asian BBQ Plum Glaze

\$39 Per Person

Pork Tenderloin with Rum Raisin Sauce

\$42 Per Person

Seafood Entrees

Crab Cakes with Tarragon Lemon Aioli

\$39 Per Person

Mustard Baked Salmon with Lemon Butter Sauce

\$39 Per Person

Macadamia Crusted Mahi Mahi with Thai Peanut Sauce

\$43 Per Person

Chilean Sea Bass with Mango Chutney

\$49 Per Person

Steak Entrees

Grilled Top Sirloin with Maitre d' Shallot Butter

\$44 Per Person

Butcher Cut Filet with a Red Wine Reduction

\$49 Per Person

Coffee Crusted Center Cut Filet of Beef

\$54 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 \$35 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

Plated Dessert Options

Carrot Cake Garnished with Fresh Mint and Raspberry Coulis

\$7 Per Person

Triple Chocolate Cake

\$7 Per Person

Fresh Baked Apple Pie

\$7 Per Person

Seasonal Fruit Cobbler Served Over Vanilla Bean Ice Cream

\$8 Per Person

New York Cheesecake with Lemon Zest and Bailey's Irish Cream

\$8 Per Person

Tiramisu

\$9 Per Person

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

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

BUFFET PACKAGES

Picnic Package

Includes:

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

**Beach Games include Volleyball, Horseshoes, Bean Bag Toss, or Bocce Ball.*

Minimum 2 cabanas rental is required, games are limited and will be based on first booked first served basis.

Sunset Package

Includes:

- Banquet Rounds and Folding Chairs or Picnic Tables
- Centerpieces
- Poly Linen and Napkins
- Disposable Plates, Flatware
- Fire Ring with Wood
- Tiki Torches
- Themed Décor
- Sound Permit
- Parking

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.*

Moe B's BBQ

Starters: (Choice of Three)

- Back Yard Field Greens
- Home Style Potato Salad
- 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
- *Add Sliced Mushrooms or Grilled Onion for \$1

Dessert: Cookies and Brownies

Beverages:

- Bottled Water, Iced Tea, and Fruit Punch or Lemonade

Picnic Package:

\$48 Per Person All Inclusive
\$35 Per Child (8 yrs. & under)

Sunset Package:

\$60 Per Person All Inclusive
\$47 Per Child (8 yrs. & under)
(Includes: S'mores Station)

South American

Starters: (Choice of Three)

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

Taco Station:

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

Served With:

- Black Beans
- Roasted Corn
- Cilantro Rice
- Warm Corn and Flour Tortillas

Dessert: Churros with Carmel Sauce and Flan

Beverages:

- Bottled Water, Iced Tea, and Fruit Punch or Lemonade

Picnic Package:

\$48 Per Person All Inclusive
\$35 Per Child (8 yrs. & under)

Sunset Package:

\$60 Per Person All Inclusive
\$47 Per Child (8 yrs. & under)
(Includes: Blackened Fish Tacos)

Ciao Bella

Starters: (Choice of two)

- Burrata Salad
- 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
- 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 Fruit Punch or Lemonade

Picnic Package:

\$50 Per Person All Inclusive
\$39 Per Child (8 yrs. & under)

Sunset Package:

\$69 Per Person All Inclusive
\$54 Per Child (8 yrs. & under)
(Includes: Gelato and Bruschetta)

BUFFET PACKAGES (CONTINUED)

Asian Pacific

Starters: (Choice of Two)

- Chinese Salad with Crispy Vegetables and Sesame Soy Dressing
- Asian Slaw with Ginger Peanut Dressing
- Handmade Veggie Spring Rolls with Spicy Dipping Sauce
- Thai Style Zucchini and Carrot Salad

Entrees: (Choice of Two)

- Orange Chicken
- Kung Pao Chicken
- Beef and Broccoli
- Tofu and Thai Chiles

Served With: (Choice of Two):

- White, Brown or Fried Rice
- Chow Mein
- Stir Fried Tofu
- Stir Fried Vegetables

Dessert: Cream Cheese Wontons and Fortune Cookies

Beverages:

- Bottled Water, Iced Tea, and Fruit Punch or Lemonade

Picnic Package:

\$50 Per Person All Inclusive
\$39 Per Child (8 yrs. & under)

Sunset Package:

\$70 Per Person All Inclusive
\$51 Per Child (8 yrs. & under)
(Includes: Char Siu Pork)

All American

Starters: (Choice of Three)

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

Entrees: (Choice of Three)

- BBQ Chicken
- Baby Back Ribs
- Sliced Brisket
- Louisiana Hot Sausage
- BBQ Salmon
- *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
- *Add Sliced Mushrooms or Grilled Onion for \$1

Dessert: Apple Pie and Fruit Cobbler

Beverages:

- Bottled Water, Iced Tea, and Fruit Punch or Lemonade

Picnic Package:

\$56 Per Person All Inclusive
\$42 Per Child (8 yrs. & under)

Sunset Package:

\$69 Per Person All Inclusive
\$54 Per Child (8 yrs. & under)
(Includes: Vegetarian Chili Station and Novelty Ice Cream Bars)

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
- Roasted Pork with Apricot Glaze
- 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 Fruit Punch or Lemonade

Picnic Package:

\$65 Per Person All Inclusive
\$50 Per Child (8 yrs. & under)

Sunset Package:

\$98 Per Person All Inclusive
\$80 Per Child (8 yrs. & under)
(Includes: Ahi Poke Appetizer, Macadamia Nut Crusted Mahi and Pineapple Upside Down Cake)

HORS D'OEUVRES

Hot	Per Piece	Cold	Per Piece	Displays
Panko Crusted Artichoke with Herb Cheese	\$3.50	Crostini with Brie and Lavender Honey	\$2.75	Classic Chilled Vegetable Crudités Served with Ranch and Onion Dip \$7 Per Person
Pork Pot Stickers	\$3.50	Tomato Caprese Skewers with Basil	\$2.75	
Chicken Samosas	\$3.50	Asian Ahi Poke in a Wonton Cone	\$2.75	Sliced Fresh Seasonal Fruit Served with Mint Yogurt Dip \$9 Per Person
Chicken Satay with Thai Peanut Sauce	\$3.50	Avocado and Bay Shrimp Salad Served on a Tortilla Chip	\$2.75	
Beef Satay with Sweet Plum Cilantro Sauce	\$3.50	Seared Filet of Beef on Sourdough Toast with Horseradish Cream	\$2.75	
Coconut Shrimp	\$3.50	Asian Chicken Salad Served in a Phyllo Cup	\$2.75	Bruschetta Display Roasted Pepper and Gorgonzola, Feta, Olives and Spinach, Roma Tomatos, Basil and Fresh Mozzarella, Served with Sliced Fresh Baked Baguette \$12 Per Person
Swedish, BBQ, or Teriyaki Meatballs	\$3.50	Wrapped Cantaloupe with Prosciutto	\$2.75	
Crab Stuffed Mushrooms	\$4.00	Tomato Feta Bruschetta	\$2.75	
Miniature Beef Wellington	\$4.00	Smoked Salmon Roulade on Pumpernickel Toast	\$3.50	
Scallops Wrapped in Bacon	\$4.00	Grilled Watermelon with Honey Balsamic Glaze	\$3.50	Tortilla Chips and Fresh Salsas Variety of Corn Tortilla Chips served with Pico De Gallo, Tomatillo, and Guacamole \$12 Per Person
Crab Cake with Remoulade	\$4.00	Mexican Street Corn Tostadas	\$4.00	
Mini Beef Sliders	\$5.00			Domestic & Artisan Cheese Display Served with an Assortment of Sliced Breads, Crackers, and Seasonal Berries \$16 Per Person
Petite Lamb Chops with Mint Jus	\$6.00			Wine Country Charcuterie Assorted Meats and Artisan Cheeses served with Olives, Assorted Rustic Breads, and Crackers \$18 Per Person

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

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

RECEPTION STATIONS

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 Bleu Cheese, or Vegetarian Patty
[\\$16 Per Person](#)

Street Taco Station

Shredded Beef, Pork, 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, & Pico De Gallo
[\\$17 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](#)

Mashed Potato Station

Sweet Potato, Buttermilk Garlic, and Traditional Mashed Potatoes, Accompanied by Green Onions, Shredded Cheddar Cheese, Bacon, and Creamy Horseradish
[\\$17 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 & Orange Crusted Beef Medallions with Chimichurri Dressing
Assorted Cold Cuts, Pate, and Sausage
[\\$18 Per Person](#)

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

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

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
[\\$18 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
[\\$18 Per Person](#)

Herb Crusted Turkey Breast Carving Station

Served with Sundried Cherry and Apple Relish
[\\$11 Per Person](#)

Coffee Crusted New York Carving Station

Served with Bourbon Butter Sauce
[\\$15 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 Chef 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	\$20
Second Hour	\$16
Each Additional Hour	\$13

Premium

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

First Hour	\$18
Second Hour	\$14
Each Additional Hour	\$11

Standard

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

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

Beer & Wine

Import and Domestic Beer, House Chardonnay, Cabernet Sauvignon

First Hour	\$14
Second Hour	\$10
Each Additional Hour	\$8

Table-Side Wine Service with Dinner

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

\$38 Per Bottle

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

\$48 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 \$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.**

BEVERAGES (CONTINUED)

Drink Tickets

Pre-Paid and Non-Refundable

Soda/Water	\$4 Per Ticket
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	\$12
Deluxe Wine	\$12
Premium Drinks	\$10
Premium Wine	\$11
Standard Drinks	\$8
House Wine	\$10
Import Beer	\$8
Domestic Beer	\$7
Assorted Juices	\$4
Assorted Sodas	\$4
Premium Bottled Water	\$5

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	\$13
Deluxe Wine	\$13
Premium Drinks	\$11
Premium Wine	\$12
House Wine	\$11
Import Beer	\$9
Domestic Beer	\$7
Assorted Juices	\$4
Assorted Sodas	\$4
Premium Bottled Water	\$5

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

Mezzacorona Cabernet Sauvignon
Mezzacorona Chardonnay

Premium Wine

J Lohr Cabernet Sauvignon
J Lohr Chardonnay
Freixenet Cava Brut
Charles Smith Band of Roses

Deluxe Wine

Charles Lafitte Brut Champagne
Gérard Bertrand Côte des Roses

Domestic Beers

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

Import/Craft Beers

Stella Artois	Towne Park
Heineken	Stone
Corona	
Pacifico	
Blue Moon	
Modello	
Kona Longboard	
805	

Deluxe Bar

Grey Goose Vodka, Tito's Handmade Vodka
Captain Morgan Rum, Bacardi Rum, Malibu Rum
Don Julio Tequila, Patron
Bombay Sapphire Gin, Tanqueray Gin
Maker's Mark Whiskey, Jameson Irish Whiskey
Johnny Walker Black Label Scotch Whiskey
Hennessy V.S Cognac

Premium Bar

Absolut Vodka, Kettle One Vodka
Bacardi Rum, Malibu Rum
Milagro Tequila
Tanqueray Gin
Jack Daniel's Whiskey
Dewar's White Label Scotch Whiskey
Hennessy V.S Cognac

Standard Bar

Seagram's Vodka
Meyer's White Rum
Sauza Tequila
Seagram's Gin
Jim Beam Whiskey
Barton's Scotch Whiskey

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

RENTALS

Rental Items

Fire Ring with Wood	\$75 each
Market Umbrellas	\$35 each
Upgraded Linens	Per Quote
Mushroom Patio Heaters	\$105 each
Glass Tower Patio Heaters	\$125 each
Horseshoe Set	\$50 each
Bocce Ball	\$50 each
Tiki Torches	\$10 each
American Corn Hole	\$50 each
Volleyball Court Set-up	\$75 each
Lifeguard (3 hour minimum)	\$35 hour

Moe B's Watersports (per 4 hours)

Boat Delivery/Pickup Fee	\$75 each
Four Man Pedal Boat	\$75 each
One Man Kayak	\$60 each
Two Man Kayak	\$65 each
Stand Up Paddle Board	\$60 each
18' Electric Boat	\$325 each

Audio Visual

Easel	\$15 each
Flip Chart with Pad and Markers	\$45 each
Additional Paper Pad for Flip Chart	\$20 each
Microphone and Speaker System	\$250
Screen	\$75 each
LCD Projector and Screen	\$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

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

Additional Activities

Snow Cone Machine

Starting at \$450 for up to 100 guests
2 hours of services includes attendant
(\$80 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 \$325 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)

Frosé Machine

Starting at \$350 for a minimum of 50 guests
2 hours of service includes attendant
(\$80 each additional hour)

Special pricing for multiple machine rentals

Additional Activities (continued)

Bounce Houses

Starting at \$250 (Attendant \$35 per hour)

Balloon Twister

\$425 for 2 hours (\$175 each additional hour)

Face Painter

\$425 for 2 hours (\$175 each additional hour)

Caricature Artist

\$425 for 2 hours (\$175 each additional hour)

Henna Tattoo Artist

\$425 for 2 hours (\$175 each additional hour)

Airbrush Artist

\$425 for 2 hours (\$175 each additional hour)

Kids Craft Station

Starting at \$500 for 2 hours
Includes crafts for up to 50 kids

Photobooth

Starting at \$850 for 4 hours
Includes Props, Prints, and Digital Copies

EVENT INFORMATION

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 meeting and banquet facilities. Multi-faceted meeting rooms well suited for conference break-outs, meetings, sales and training seminars, receptions, and dinners.
- Private Beach-front event spaces that include electricity and lighting.
- Our Bayside Pavilion accommodates up to 1200 people for unique receptions, expos, and conferences.
- 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.

Event Setup

The setup of your event includes our picnic tables or 66" round tables, choice of standard linens and napkins, and in-house theme décor. Additional upgrade items are available through Newport Dunes Resort.

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 40 people may be subject to a labor fee.

Wine Corkage

750 ml bottles may be provided, if approved in advance, at an \$20 per bottle corkage fee.

Parking

Pre-paid parking is available at \$4 per guest for all events. Standard event parking is available at \$10 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 sound event 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.

ACTIVITIES (CONTINUED)

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 & Competition

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

Starting at \$1,000

Scavenger Hunt

Cardboard Regatta

Sandcastle Building Contest

Beach Olympics

Tricycles for Charity

Canned Goods Sculptures

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

NEWPORTDUNES.COM

NEWPORT DUNES



WATERFRONT RESORT & MARINA

1131 BACK BAY DRIVE
NEWPORT BEACH
CALIFORNIA, 92660
949.729.3800