



2024
wedding brochure

NEWPORT DUNES
WATERFRONT RESORT & MARINA

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

welcome

Newport Dunes Waterfront Resort and Marina would be honored to host your wedding ceremony and reception at one of our beautiful venues in the heart of Newport Beach.

Our variety of venues includes intimate ceremonies of 50 to larger weddings up to 300 guests. Whether you envision a toes-in-the-sand casual wedding or a more formal event, we can help. Take a look at our ceremony and reception locations and let our sales representatives help guide your selections. We offer two wedding staging packages, as well as a variety of catering packages.

We look forward to assisting with planning your life-changing wedding.



Ceremony & Reception Locations

EACH OF OUR RECEPTION SITES INCLUDES THE CEREMONY LOCATION

BEACH PAVILIONS

(Up to 160 seating capacity with dance area)

Named the top beach location for events in Orange County by *Coast Magazine*, the pavilions are the perfect spot for romantic nuptials or festive receptions on the sand.

GAZEBO

(Up to 150 seating capacity with dance area)

The gazebo is the centerpiece of the Newport Dunes Resort. Bordered by the resort's lagoon and beach, this courtyard features beautiful landscape and lawn area with breathtaking sunsets.

MARINA TERRACE

(Up to 400 seating capacity with dance area)

Extending from the harbor that leads to the Pacific Ocean, the expansive Marina Terrace Lawn provides the ultimate Southern California outdoor event setting.

MARINA CLUBHOUSE

(Up to 60 seating capacity with dance area)

Enjoy front row marina views as you say your "I do's" in front of our gorgeous fountain or watch the sun set on your private balcony.

BAYVIEW ROOM & GARDEN

(Up to 120 seating capacity with dance area)

Enjoy a tropical garden setting with the Back Bay's calm waters as your backdrop. Alongside the garden is our Bayview Room, an indoor space with lots of windows for a breath of fresh air.

BACK BAY BISTRO

(Up to 150 seating capacity varies based on setup)

The charming Back Bay Bistro features a wall of windows out to the picturesque Back Bay, which floods the room with natural light.



Site fees are for a maximum 5 hour event timeframe; each additional hour is \$500/hour. No additional fees will be applied for vendor setup/cleanup.

reception packages

Wedding couples are offered two choices for how the wedding is staged. Select the Silver or Platinum option and then choose from our catering offerings. You are welcome to provide your own staging if desired.

Silver Package

- Padded Folding Chairs (White or Mahogany)
- 66" Round Guest Tables with Seating for Ten Per Table
- Guest Book Table, gift table, place card table, and cake/dessert table
- Linens/Napkins: Choice of White, Ivory, or Black Floor Length Linen, Choice of Color Napkin
- Choice of Head Table or Sweetheart Table
- Three Votive Candles Per Guest Table and Head Table
- Table Numbers and/or Table Stands
- 12x16 Wood Parquet Dance Floor
- Newlywed's Meal
- Choice of Plated or Buffet Meal
- Coffee and Hot Tea Service (2 Hours)
- Cake Cutting Service - Cake Not Included
- Champagne or Sparkling Cider Toast
- Sound Permit for Amplified Sound
- Self-Parking for Guests
- 20% Off Cottage for Wedding Party - subject to availability

reception packages

Platinum Package

- Chiavari Chairs (for reception only)
- 66" Round Guest Tables with Seating for Ten Per Table
- Guest Book Table, Gift Table, Place Card Table, and Cake/Dessert Table
- Linens/Napkins: Choice of White, Ivory, or Black Floor Length Linen, Choice of Color Napkin
- Choice of Head Table or Sweetheart Table
- Three Votive Candles Per Guest Table and Head Table
- Table Numbers and/or Table Stands
- 12x16 Wood Parquet Dance Floor
- Newlywed's Meal
- Choice of Plated or Buffet Meal
- Stationed Hors D'oeuvre Classic Vegetable Crudités and Sliced Fresh Fruit Display
- Coffee and Hot Tea Service (2 Hours)
- Cake Cutting Service - Cake Not Included
- Champagne or Sparkling Cider Toast
- Sound Permit for Amplified Sound
- Self-Parking for Guests
- 20% Off Cottage for Wedding Party - subject to availability

buffet dinners

The Boardwalk

Silver Package: \$82
Platinum Package: \$97

SALADS (Select TWO)

- Hearts of Romaine with Caesar Dressing topped with Parmesan Cheese and Garlic Croutons
- Mixed Green Salad with Cherry Tomatoes and Sliced Carrots with Assorted Dressings
- Heirloom Tomato Salad with Fresh Basil, Extra Virgin Olive Oil and Buffalo Mozzarella Cheese
- Sautéed Mushrooms and Asparagus Salad Tossed in Olive Oil and Balsamic Vinegar

ENTRÉES (Select TWO)

- Ravioli Florentine with Ricotta Cheese and Spinach in a Sundried Tomato Cream Sauce
- Chicken Breast with Wild Mushroom Sauce
- Penne Pasta with a Roasted Garlic and White Wine Alfredo Sauce
- Baked Salmon with Honey Mustard Sauce

SIDES (Select TWO)

- Red Roasted Potatoes
- Grilled Ratatouille Vegetables
- Jasmine Rice

INCLUDES:

- Fresh Garlic Cheese Focaccia Bread and a selection of Assorted Baked Artisan Rolls and Butter
- Pitchers of Water and Freshly Brewed Coffee and Hot Tea



buffet dinners

The Mediterranean

Silver Package: \$86

Platinum Package: \$99

SALADS (Select TWO)

- Hearts of Romaine with Caesar Dressing topped with Parmesan Cheese and Garlic Croûtons
- Mixed Green Salad with Cherry Tomatoes and Sliced Carrots with Assorted Dressings
- Fresh Roma Tomatoes and Cucumber Salad with Balsamic Vinaigrette Dressing
- Spinach Salad with Dried Cranberries, Walnuts, and Feta Cheese with Raspberry Vinaigrette Dressing

ENTRÉES (Select TWO)

- Chicken Scallopini with Lemon Caper Sauce
- Pasta Primavera with Sautéed Seasonal Vegetables and Marinara
- Grilled Sea Bass with Lemon Shallot Butter
- Certified Black Angus Strip Loin with Sautéed Onions and Mushrooms in a Cabernet Reduction

SIDES (Select TWO)

- Red Roasted Potatoes
- Grilled Asparagus
- Jasmine Rice

INCLUDES:

- Fresh Garlic Cheese Focaccia Bread and a selection of Assorted Baked Artisan Rolls and Butter
- Pitchers of Water and Freshly Brewed Coffee and Hot Tea



buffet dinners

The Southern California

Silver Package: \$95

Platinum Package: \$110

SALADS (Select TWO)

- Romaine with Cilantro Lime Vinaigrette
- Classic Caesar Salad
- Fish Ceviche
- Jicama Slaw

ENTRÉES (Select TWO)

- Carne Asada
- Marinated Shredded Chicken
- Carnitas

SIDES (Select TWO)

- Cheese Enchilada
- Grilled Vegetables
- Beans: Black, Pinto or Refried
- Cilantro Rice

INCLUDES:

- Chips, Salsa and Guacamole, Flour and Corn Tortillas
- Pitchers of Water and Freshly Brewed Coffee and Hot Tea



buffet dinners

Back Bay Luau

Silver Package: \$105
Platinum Package: \$118

SALADS (Select TWO)

- Luau Crunch Salad tossed in Vinaigrette
- Ahi Poke
- Hawaiian Gazpacho
- Shrimp Salad
- Maui Macaroni Salad

ENTRÉES (Select TWO)

- Macademia Nut Crusted Mahi Mahi with Vanilla Rum Butter
- Pork Tenderloin with Mango Glaze
- Teriyaki Chicken Breast
- Filet Medallions with Papaya Salsa and Demi Glaze

SIDES (Select TWO)

- Choice of Jasmine or Steamed White Rice
- Grilled Sweet Potatoes
- Sautéed Island Vegetables

INCLUDES:

- Sweet Hawaiian Bread and Butter
- Pitchers of Water and Freshly Brewed Coffee and Hot Tea



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

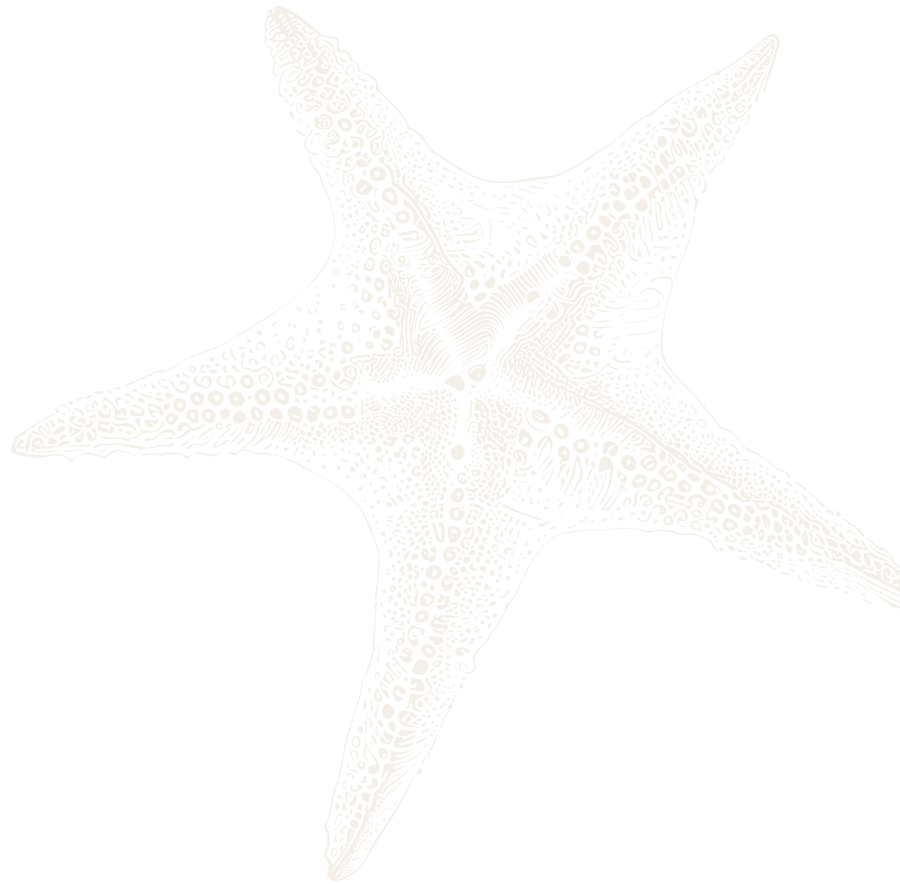
VEGAN OPTION

- Butternut Squah Ravioli with Tomato Herb Sauce

GLUTEN FREE OPTION

- Grilled Chicken Breat with Buffalo Mozzarella, Heirloom Tomatoes, and Pepperoni

\$36 Per Person



hors d'oeuvres

Tray Passed

COLD \$3.50 PIECE

- Crostini with Brie and Lavender Honey
- Seared Filet of Beef on Sourdough Toast with Horseradish Cream
- Tomato and Feta Bruschetta
- Prosciutto Wrapped Melon

COLD SPECIALTY \$3.75 PIECE

- Avocado and Shrimp in a Cup
- Smoked Salmon Roulade on Pumpernickel Toast
- Asian Ahi Poke in a Won-Ton Cone
- Tomato Mozzarella Skewer

HOT \$3.75 PIECE

- Panko Crusted Artichoke with Herb Cheese
- Meatballs: Swedish, Teriyaki, or Barbecue
- Chicken Satay with Thai Peanut Sauce
- Spinach and Feta Spanakopita
- Pork Pot Stickers
- Lamb Lollipop

HOT SPECIALTY \$4.50 PIECE

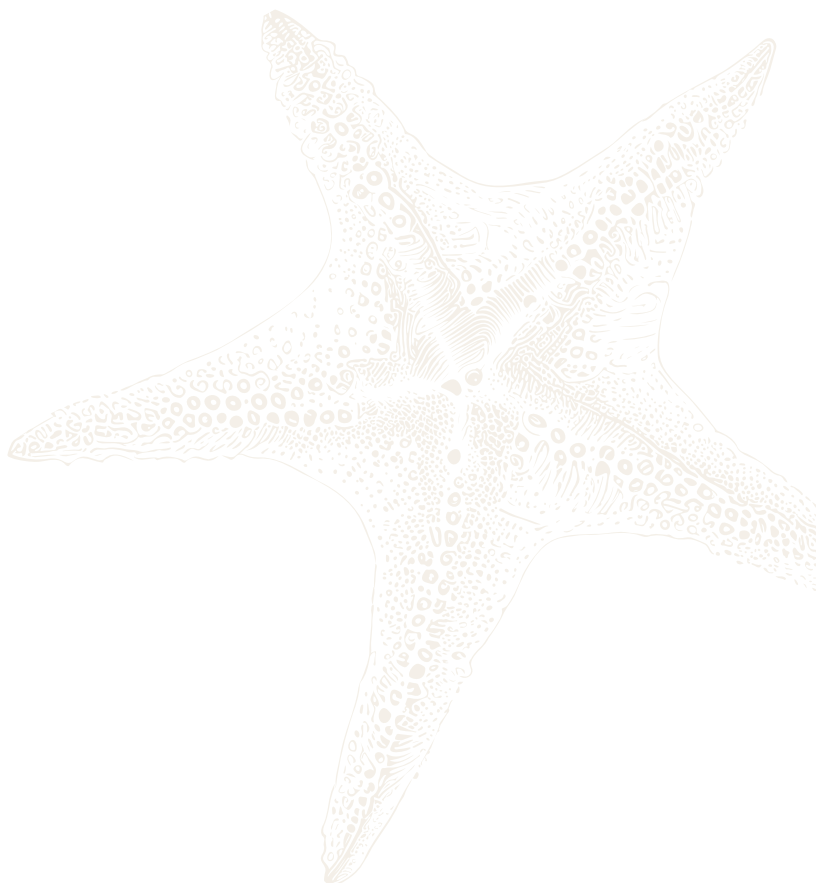
- Beef Satay with Sweet Plum Cilantro Sauce
- Coconut Shrimp with a Mango Papaya Sauce
- Petite Crab Cakes with Chipotle Aioli
- Bacon Wrapped Scallops



All Items are subject to a 22% service charge and 7.75% tax.
Food presentation and items may vary based on season.

Specialty Displays EACH ITEM SERVES 50 GUESTS

- Classic Chilled Vegetable Crudités served with Ranch and Onion Dip
\$250
- Sliced Fresh Seasonal Fruit served with Mint Yogurt Dip
\$250
- Domestic and Artisan Cheese Display served with an Assortment of Sliced Breads, Crackers, and Seasonal Berries
\$450
- Wine Country Charcuterie Assorted Meats and Artisan Cheeses accompanied with Olives, Assorted Rustic Breads and Crackers
\$500



PASTA ACTION STATION \$17 Per Person

- Cheese Tortellini and Penne Pasta sautéed to order with traditional Bolognese, Carbonara, Pesto, and Marinara

Includes: Grated Parmesan and Red Pepper Flakes

Served with Garlic Bread

SLIDER TRIO \$20 Per Person

- Kobe Beef with Bleu Cheese and Caramelized Onion
- Pulled Pork with Pineapple Coleslaw
- Ahi Tuna with Wasabi Aioli

STREET TACO ACTION STATION \$22 Per Person

- Shredded Beef, Pork and Chicken

Includes: Guacamole, Sour Cream, Shredded Cheese, Cilantro, Diced Onions, Shredded Lettuce, Salsa Verde, and Pico de Gallo

Served with Warm Flour and Corn Tortillas

FARM TO TABLE \$22 Per Person

- Assorted Flat Bread, Rolls, Baguettes, Olive Crackers, Pita Crisps, Grissini, Olive Oil
- 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

MEDITERRANEAN \$25 Per Person

- 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 with Mint Yogurt Sauce

ASIAN INFUSION \$25 Per Person

- Pork Pot Stickers, Cha Siu Bao, Asian Meatballs
- Vegetable Spring Rolls, Firecracker Shrimp
- California Rolls

Includes: Asian Slaw, Ginger Dipping Sauce, Hot Mustard, Soy Sauce and Sriracha Chili Sauce

CARVING STATIONS

Minimum of 50 guests

Chef attendant required

- **HERB CRUSTED TURKEY BREAST** \$16 Per Person
Served with Sundried Cherry and Apple Relish
- **RIBEYE BLACKENED** \$22 Per Person
Served with Garlic Aioli and Mustard Horseradish
- **TENDERLOIN OF BEEF** \$25 Per Person
Served with Choice of Green Peppercorn, Gorgonzola Bacon, or Bistro Steak Sauce

special entree selections

KIDS MEALS *\$25 Per Child*

(Available for Kids 12 and Under)

Select ONE Entrée:

- **CHICKEN STRIPS**
Served with Fruit and Mac 'n Cheese
- **2 MINI HAMBURGERS**
Served with Fruit and French Fries
- **FISH N' CHIPS**
Served with Fruit and French Fries
- **SPAGHETTI WITH MARINARA**
Served with Fruit and Garlic Bread

VENDOR MEALS

\$30 Per Person

CHEF'S CHOICE

**VEGETARIAN, VEGAN, GLUTEN-FREE &
PLANT-BASED PROTEIN ENTRÉES**

Available upon request



All Items are subject to a 22% service charge and 7.75% tax. Food presentation and items may vary based on season.

beverages

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: \$21 Second Hour: \$17 Each additional Hour: \$14

• PREMIUM

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

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

• STANDARD

House brand Cocktails, Import and Domestic Beer, Premium Chardonnay, Cabernet Sauvignon

First Hour: \$17 Second Hour: \$13 Each additional Hour: \$11

• BEER & WINE

Import and Domestic Beer, Premium Chardonnay, Cabernet Sauvignon

First Hour: \$15 Second Hour: \$11 Each additional Hour: \$9

• TABLE SIDE WINE SERVICE WITH DINNER

Premium Chardonnay, Cabernet Sauvignon, Sparkling Wine and Rosé

\$48 per bottle

(Additional Labor Charges May Apply)



Labor fee of \$250 per bartender for up to 5 hours will be applied to all bars.

beverages

HOSTED 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 Drinks	\$10
House Wine	\$12
Import Beer	\$10
Domestic Beer	\$9
Juices	\$4
Sodas	\$4
Premium Bottled Water	\$4

COFFEE STATION

Includes Regular and Decaffeinated Coffee and Herbal Teas Per Hour

\$4 Per Person

CASH BAR

Guest to pay per drink

Deluxe Drinks	\$14
Deluxe Wine	\$14
Premium Drinks	\$12
Premium Wine	\$13
House Wine	\$12
Import Beer	\$10
Domestic Beer	\$8
Juices	\$4
Sodas	\$4
Premium Bottled Water	\$5

IRISH COFFEE STATION

Includes Regular and Decaffeinated Coffee, Jameson Irish Whiskey and Bailey's Irish Cream

\$12 Per Person

Labor fee of \$250 per bartender for up to 5 hours will be applied to all bars.

guidelines

EVENT VENUES

All rooms and event spaces are rented for a five hour period and will have a site fee dependent upon the venue selected and setup required. Any additional time required will be subject to labor fees.

LINENS

The resort offers complimentary white, ivory, or black table linens and napkins. Our Catering Managers can assist with the rental of specialty linens for your event.

SOUND AMPLIFICATION POLICIES

A sound permit is required for all amplified sound. Amplified sound for outdoor/indoor events must end promptly at 10:00 p.m.

INSURANCE REQUIREMENTS

Newport Dunes Resort requires all caterers to provide an insurance policy with two million dollar (\$2,000,000.00) liability, naming Newport Dunes Waterfront Resort and Marina, Newport Dunes Marina, LLC and the City of Newport Beach, Dunes Resort LLC, G & K Management and County of Orange as additionally insured.

DEPOSIT AND BILLING SCHEDULE

A non-refundable deposit will be required in order to make your event definite. The final balance is due (10) ten days prior to your event in form of cash, credit card or cashier's check.

Any remaining balance must be paid in full prior to the event start time. A credit card must be kept on file prior to the event for any outstanding balances. Event dates are held on a tentative basis until a deposit and signed contract have been received.

VENDOR SET-UP AND TEAR DOWN

We allow access for all vendors to deliver equipment including: flowers, cakes, and etc., no sooner than (2) two hours prior to the event start time. It is prohibited to nail, staple, tape or remove anything from the walls.

Overnight storage is not available.

EVENT AND MENU PLANNING

We can assist you with all your event planning needs and will make every effort to adjust menus to conform you and your guest's preferences. No food or beverage, alcoholic or otherwise shall be brought into the resort from outside sources without permission of the resort. The resort reserves the right to charge a corkage fee or outside catering fee for such services.

REHEARSAL

Wedding rehearsal available with package the day prior to your wedding at an available venue. Please schedule rehearsal time with your coordinator in advance.

