

# **The Landing Restaurant**

## **Private Events Menu 2026**



**Beautiful Waterfront Dining**

# Hors D'oeuvres by the Dozen

\*Must select a minimum of 3 dozen per selection

Please see our recommended amount of hors d'oeuvres chart on the next page

Lobster Salad on Endive \$Market

Lobster Mac and Cheese Bites \$72

Spicy Tuna Tartar on Cucumber \$72

Beef Wellington \$72

Tomato and Mozzarella Skewer with Basil Oil \$48

Vegetarian Stuffed Mushrooms \$48

Seafood Stuffed Mushrooms \$66

Clams Casino \$72

Crab Cakes \$72

Chicken Meatball \$48

Scallops wrapped with Bacon \$96

Herb Marinated Grilled Lamb Chops \$Market

Rosemary and Garlic Marinated Shrimp Skewer \$66

Fried Oysters with a Spicy Aioli \$66

Fresh Oysters on the Half Shell \$60

Vegan Hummus Cups, topped with chopped red pepper and cucumber \$48

# Recommended Hors D'oeuvres by the Dozen

4-5 pieces recommended per person for a cocktail hour

8-10 pieces per person for a cocktail reception

	4 pieces per person	5 pieces per person	8 pieces per person	10 pieces per person
50 Guests	17 dozen	21 dozen	33 dozen	42 dozen
75 Guests	25 dozen	31 dozen	50 dozen	63 dozen
100 Guests	33 dozen	42 dozen	67 dozen	83 dozen
125 Guests	42 dozen	52 dozen	83 dozen	104 dozen
150 Guests	50 dozen	63 dozen	100 dozen	125 dozen
200 Guests	67 dozen	83 dozen	133 dozen	167 dozen

## Stations

(\$200 per chef at each station per 50 guests)

### Carving Station

Prime Rib with horseradish cream... \$40 per person

### Raw Bar Station

Oysters, Littleneck clams, Jumbo shrimp cocktail,  
Lobster Tails and Claws MKT Price

### Sliders

Do not require a chef, \*Minimum 3 dozen of each selection, \$60 per dozen. Options include:  
Shaved steak with caramelized onions, Barbacoa pulled beef, Smoked Tri-Tip  
Burger, Cheeseburger, Pulled Pork



# ***Stationary Platters***

\$300 per platter, each serves approximately 25 guests

## **Artisanal Cheese Display**

A variety of flavorful cheeses served with fresh toasted bread

## **Fruit Platter**

Our chef's selection of the freshest seasonal fruits

## **Crudités Platter**

A variety of fresh vegetables served with ranch dressing

## **Mediterranean Platter**

A variety of Olives, feta cheese, and Mediterranean dips served with fresh toasted bread

## **Crab, Spinach, and Artichoke Dip**

Fresh crabmeat, artichoke, and spinach in a parmesan sauce served with fresh toasted bread

## **Mediterranean Hummus Flatbread**

Toasted flatbread topped with hummus, roasted red peppers, olives, artichokes and tomatoes

## **Grilled Pizza Platter**

Chef's selection of vegetarian, meat, and cheese pizzas.

## **Mini Desserts Platter**

Chef's selection of bite size desserts.

Selections range from assorted dessert bars, mini cheesecakes, assorted macaroons,  
And chocolate brownies

# New England Style Clambake

\* Entrée Counts are required ten days prior to event for this option  
(for example: 20 Lobster, 10 filet, 5 vegetarian)

## Starter

(Choose one for entire group)

**New England Clam Chowder**  
**Garden Salad**

## Entrée

**1 1/4 lb Boiled Lobster**  
**Steamed Littlenecks, Mussels,**  
**Corn on the Cob,**  
**Chourico, Potato, Onion**

## Dessert (Choose One)

**Key Lime Pie, Flourless Chocolate Cake (Gluten Free), or Mini Desserts Platter**



**We serve a steak and vegetarian option as well. Alternate choice will be charged the same as the clambake  
Larger lobsters available upon request @ Market Prices**

**\$Market Price**

# Buffet Dinner

\$95 per person

Limited to groups of 50 or more

**Garden Salad**

**New England Clam Chowder**

**Vegan Vegetable Pasta**

Chef's selection of pasta and seasonal fresh ingredients

**Crab Stuffed Sole**

Topped with a lemon cream

**Herb Marinated Chicken Breast**

Grilled and topped with a lemon caper sauce

**Mashed Potatoes**

**Vegetable Medley**

**Dessert**

Mini Desserts Platter

---

## ***\*Add a Carving Station***

Additional \$40 per person for Prime Rib,  
must order for full guest count  
\$200 for carving chef



# Plated Function Option

**\*Entrée counts are required ten days prior to the event for this option  
(for example, 20 chicken, 20 seafood, 5 vegetarian)**

**\$95 per person**

Please choose one starter for the entire group

New England Clam Chowder  
Garden Salad

Select three entrees from the following

All entrees served with chef's selection of starch and vegetable. Pasta dishes do not have sides

## **Broiled Cod**

Atlantic cod broiled in white wine and butter, finished with seasoned breadcrumbs.

## **Salmon**

Seared Salmon with a lemon butter and roasted tomatoes

## **Crab Stuffed Sole**

Topped with a lemon cream

## **Broiled Seafood Plate**

Atlantic cod, shrimp, and sea scallops broiled in white wine and butter. GF

## **Lemon Caper Chicken**

Grilled chicken breast topped with a lemon caper sauce. GF

## **Grilled Chicken Breast with Mushrooms**

Topped with a garlic and rosemary mushroom demi. GF

## **Lobster Macaroni and Cheese**

Fresh lobster meat tossed with pasta, cheddar cheese, roasted garlic cream sauce, ritz cracker crumbs

## **Filet Mignon**

Grilled 6oz center cut filet finished with a roasted garlic demi. GF

\*Add Two Grilled Shrimp \$12

\*Add Half Grilled Lobster Tail \$Market Price

## **Vegan Vegetable Pasta**

Chef's selection of pasta served with fresh seasonal ingredients

Please choose one dessert for the entire group

Key Lime Pie  
Flourless Chocolate Cake GF  
Mini Desserts Platter

# The Complete Package

\$120 per person

Choice of One Stationary Platter Selection

During cocktail hour based on your guest count

Choice of Four Passed Hors D'Oeuvres

During cocktail hour based on your guest count

Based on one hour, additional charge for lobster salad on endive and lamb chops

Three Course Plated Dinner Includes:

Choice of One Starter

Choice of Three Entrées

Counts required for this option, up charge for shrimp added to filet

Mini Desserts Platter



# Breakfast Buffet

Perfect for post wedding brunches! Private Events only and a Minimum of 60 guests.

10AM-12PM

Omelet Station

Scrambled eggs

Hash browns

Pancakes

Bacon and Sausage

Assorted Muffins

Fresh fruit bowl

Coffee and Juice station

\$60 per person

2 Chefs for omelet station per 100 guests at \$200 per chef

Saturday Food and Beverage Minimum: \$5,000, Sunday Food and Beverage Minimum: \$3,500

Minimums vary for Holiday Weekends





## Bar Options

**Our bar is based on consumption only, your options include:**

- Full Open Bar: Beer, Wine, and liquor
  - Open Bar: Beer and Wine only
  - Open Bar: For a certain time period
  - Open Bar: To a certain dollar amount
- Cash Bar and Signature Cocktails also available

### **Special Beer, Wine, or Liquor Requests Policy:**

A special order is any beer, wine, or liquor that is not currently sold on the property's existing menus. It is possible to request a special beer, wine, or liquor as long as our distributors are able to get it.

Please note the following when ordering any special product:

1. The client must determine the amount they wish to order.
2. The client must pay for the total amount of the special order.

Any unconsumed product cannot be removed from the property; therefore, we suggest careful consideration when ordering any special beer, wine, or liquor.





There is a \$1,500 Site Fee that includes staffing, white linens, tables, and chairs,  
 In addition to the food and beverage minimums listed below.

Pricing does not include Holidays, 8% tax, 22% service charge.

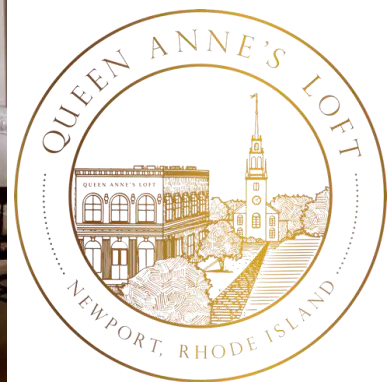
\$1,000 non-refundable retainer and signed contract required to secure the Waterfront Room.  
 \$2000 ceremony fee.

	April	May	June	July & Aug	September	Oct/Mid Nov
Monday	\$3,000	\$3,000	\$ 3,000	\$ 3,000	\$ 3,000	\$3,000
Tuesday	\$3,000	\$3,000	\$3,000	\$ 3,000	\$ 3,000	\$3,000
Wednesday	\$3,000	\$3,000	\$3,000	\$ 3,000	\$ 3,000	\$3,000
Thursday	\$3,000	\$5,000	\$ 5,000	\$ 5,000	\$ 5,000	\$3,000
Friday	\$5,000	\$7,000	\$10,000	\$10,000	\$ 10,000	\$8,000
Saturday	\$6,000	\$10,000	\$10,000	\$10,000	\$ 10,000	\$10,000
Sunday	\$3,000	\$3,000	\$5,000	\$7,000	\$4,000	\$3,000

## Check out our sister properties!



The Lobster Bar is great for wedding after parties and lunch or dinner with your families! Located at the very end of Bowen's Wharf, a stunning 270 degree view of Newport harbor. No private events in June, July, August, Memorial Day Weekend, Fourth of July, or Labor Day Weekend.



Queen Anne's Loft is great for intimate private events up to 125 guests, including but not limited to: bridal showers, rehearsal dinners, welcome receptions, wedding receptions, and post wedding breakfasts. Located right in the center of Downtown Newport and completely private for your event!

## Frequently Asked Questions

### **Is the entire second floor of the Restaurant private?**

Our private event space, the Waterfront Room, is not the entire second floor. There are three outdoor decks that remain open to the public for lunch and dinner service also located on the second floor. Restaurant guests and guests from the event space share the restrooms on the second floor. The rest rooms are located just outside of the event space.

### **Is your space handicap accessible?**

Our Waterfront Room is located on the second floor. We do not have an elevator or lift to the second floor. We can allow a guest to drive down to the bottom of the staircase, this is ideal for guests that may have trouble walking, to get out very close to the staircase.

### **Do you have parking on site?**

We do not have parking on site. However, there are many options close by to us. There are various public parking lots such as the Mary Street parking lot, Newport Harbor Hotel parking lot, Long Wharf parking lot, Newport Visitors Center parking garage. Uber, Pedicabs, and water taxis all drop off very close to our restaurant. Many hotels also have a shuttle to Market Square.

### **What are the table dimensions? Do you allow a DJ or Band? Is there space for a dance floor?**

We use rectangular tables of 8 guests. The tables are 34" wide x 72" long. We have three high top tables you are welcome to incorporate into your room set up. Yes, we do allow DJs or bands. We have plenty of room for a dance floor.

### **What is required to secure a date and what is the payment schedule?**

We require a signed contract along with a \$1,000 non-refundable retainer to secure a date. Three weeks prior to the event we will ask for the final menu, the final food payment is due seven days prior to the event.

### **Are you able to accommodate allergies?**

Yes, our chef takes great care in accommodating different allergies. Most times we are able to slightly alter an entrée to make it safe for your guest's allergies. That may include omitting a sauce or topping, for example.