



Event Packages

293 Connell Highway
Newport, RI 02840

information@newportcraft.com

(401)-849-5232

Rooftop Patio

Capacity: 432
Seated: 200

The Rooftop Patio is a great space if you are looking for stunning views of the Newport Pell Bridge and breathtaking sunsets. Give your guests several spaces to enjoy by extending your event out onto the patio. This area can be added to any indoor event space booking.

Please inquire about pricing.





Upstairs Indoor Taproom

Capacity: 250

Seated: 150

Not only will you love the stunning views of the Newport Pell Bridge, this space will meet all your entertainment needs. The dance floor, state of the art A/V system, and full bar set-up will make any party come to life. Invite your favorite caterer to use the full kitchen for rehearsal dinners, wedding receptions, birthday parties, and more.

Full buyout Includes:

Indoor Taproom

Rooftop Patio

60' Rounds with Chairs

Full Bar

Up to 5 Hour Window

Please inquire about pricing.



Tasting & Tour

Enjoy a Tour for Four, Reservation Required.

Outdoor Taproom

Capacity: 96

Our beautifully built Outdoor Tap Room provides relaxed vibes in the open-air setting. With mixed lounge seating this is an ideal space for reservations of various sizes.

Large Reservation Booking Includes:

High Top Table Access for
Three Hour Maximum
Lawn Games

***THIS IS A SEMI-PRIVATE BOOKING**

Please inquire about pricing.





The Lawn

Capacity: 667

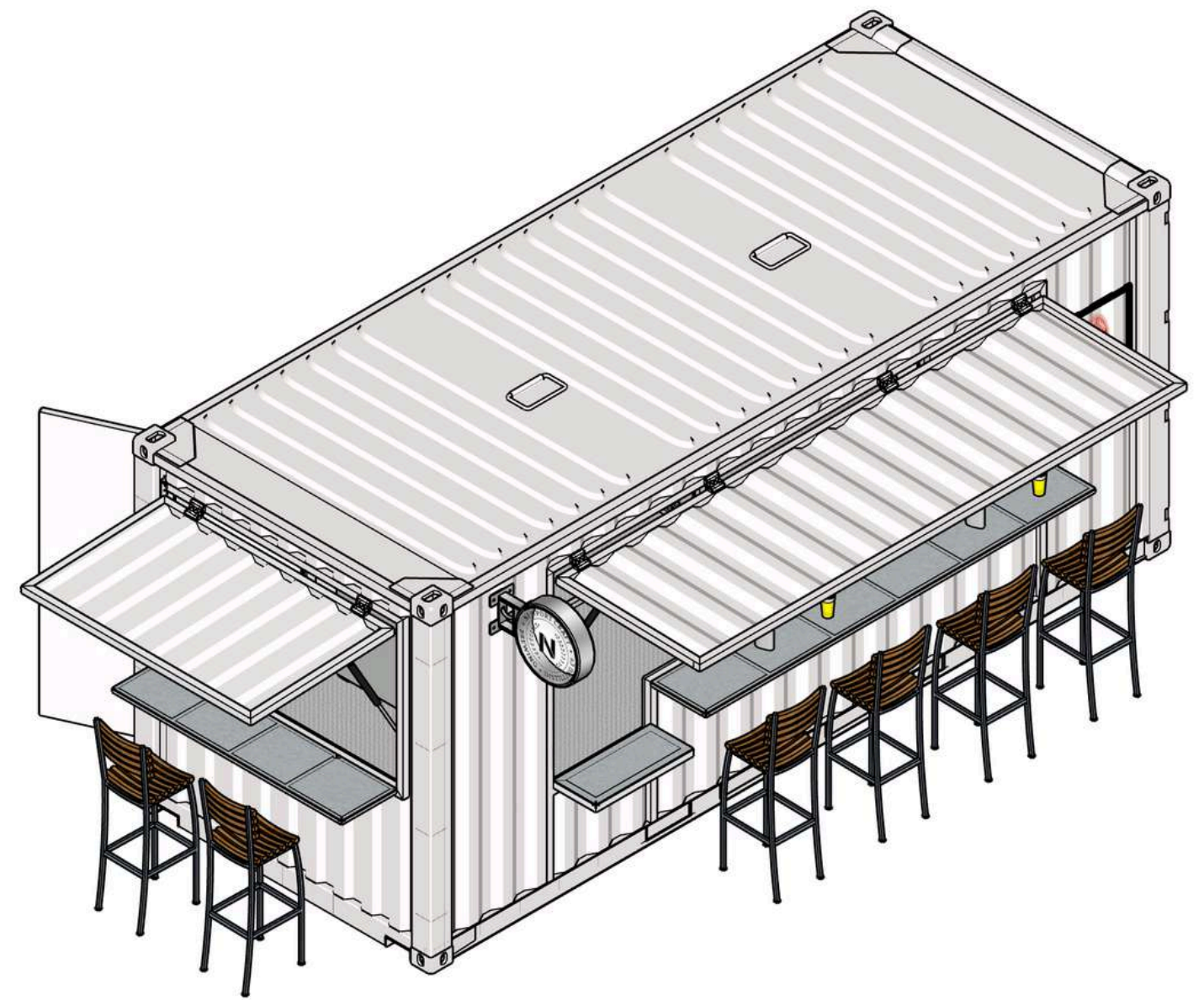
This unique space boasts 200 yards of lush lawn and greenery. Whether you are interested in tented celebrations, wedding receptions, or live concerts, this space can host a variety of events. This space also has several hook-ups to invite your favorite food truck.

Full Buyout Includes:

Private area for up to 5 hours
Event Tent
Mobile Container Bar
Bartender

Tent Capacity: Standing 300 Seated 150

Please inquire about pricing.



Lawn Features

**TENT
CONTAINER BAR**

Host Your Event Today!

4 Areas Available:

- Rooftop Patio
- Upstairs Indoor Taproom
- Outside Taproom
- The Lawn



NEWPORT CRAFT ENHANCEMENTS

FEES

Equipment Rental

Under 50 Guests \$500

Includes: Linens, Available Tables, Chairs, & Serve Ware

Equipment Rental

Over 50 Guests \$1,000

Includes: Linens, Available Tables, Chairs, & Serve Ware

Bartender Fees

\$25 an Hour

Server Fees

\$25 an Hour

ENHANCEMENTS

Customized Menus **\$2 Per item**

Customized Name Cards **\$1 Per item**

Customized Table Numbers **\$1 Per item**

Floral Coordination **\$100+**
Arrangement Price

Speaker & Microphone **\$200**

Brewery & Distillery Group Tours
Inquire for Pricing

**Pricing Subject to Change*

CRAFT BEER, CRAFT SPIRIT & NON-ALCOHOLIC

Bushwick Pilsner

Czech Style Pilsner 5.5 % ABV

Blueberry Ale

Blueberry Wheat Ale 4.6% ABV

Rhode Trip

New England IPA 6.3% ABV

Rhode Rage

Double IPA 8.5 % ABV

Save the Robots

Northeast IPA 7% ABV

Seasonal Sour

Fruited Sour Ale

Seasonal Cider

Fruited Hard Cider

Clear Harbor Hop Water

Hop Water 0% ABV

Sparkling Water

Still Water

Seafog Rye Whiskey

Straight Rye Whiskey 45% ABV/90
Proof

Seafog Single Malt Whiskey

Single Malt Whiskey 45% ABV/90
Proof

Thomas Tew Single Barrel Rum

Single Barrel Rum 42% ABV/84 Proof

Thomas Tew Spiced Rum

Spiced Rum 35% ABV/70 Proof

White Squall Vodka

Vodka 40% ABV/80 Proof

White Squall Gin

American Contemporary Gin
40% ABV/80 Proof

Plus 8% Sales Tax & 20% Gratuity

**Subject to Change*

**Establishment may not serve more than 4 drinks per guest*

SIGNATURE COCKTAILS

Amity

Thomas Tew Single Barrel Rum, Guava,
Orange & Pineapple Juices

Sailor's Seafoam

Thomas Tew Single Barrel Rum, Lime Juice,
Bitters, Simple Syrup, Mint

Seaside Sunset

White Squall Gin, Grapefruit Juice,
Simple Syrup & Lemon Juice

Basil- Cranberry Gin Smash

White Squall Gin, Lemon Juice, Simple Syrup,
Cranberry Juice

Blueberry Mule

White Squall Vodka, Ginger Beer, Lime Juice,
Blueberry Simple Syrup

Lavendar Lemonade

White Squall Vodka, House Infused Lavendar
Lemonade

Magnolia

Seafog Rye Whiskey, Orange Liqueur
Simple Syrup & Guava Juice

Blood Orange Whiskey Sour

Seafog Rye Whiskey, Lemon Juice, Orange
Juice & Simple Syrup

**Subject to Change*

Plus 8% Sales Tax & 20% Gratuity

**Establishment may not serve more than 4 drinks per guest*

PREFERRED VENDOR SERVICES

FOOD & BEVERAGE

LA FORGE CASINO RESTAURANT

Restaurant
laforgenewport.com

BRICK ALLEY PUB

Restaurant
brickalley.com

WALLY'S WIENERS

Restaurant
wallyswieners.com

CLUCK HOUSE

Restaurant
cluckhousenewport.com

A MANO PIZZA & GELATO

Food Truck
amanopizzanpt.com

LA COSTA LOBSTER & TACOS

Food Truck
lacostanpt.com

CLUCK TRUCK

Food Truck
cluckhousenewport.com

WIENER WAGON

Food Truck
wienerwagonri.com

RENTALS & TRANSPORTATION

PRANZI TENTS & EVENTS

(401)-593-8368
www.pranzitents.com

VIKING TOURS OF NEWPORT & THE WEDDING TROLLEY

(401)-847-6921
www.vikingtoursnewport.com

FLORAL SERVICES

WILD SEASONS FLORALS

401-408-7870
hello@wildseasonflorals.com

ALL CATERING IS PROVIDED BY AUDRAIN HOSPITALITY

Audrain Hospitality
(401) 367-4232 | audrainhospitality.com | @audrainhospitality

FAQ'S

DO I HAVE TO BE 21+ TO VISIT NEWPORT CRAFT BREWERY AND DISTILLERY?

All visitors must be at least 21 years old with a valid government issued ID to purchase and/or consume alcohol on premise. Individuals under 21 years of age may visit us if accompanied by a parent or guardian. We reserve the right to deny admission to anyone under 21 at any time. International visitors must provide a passport as a valid ID. We have the right to refuse anyone with any ID.

IS THERE A RESTAURANT AT THE BREWERY?

No, however we have local food trucks and vendors on-site daily to provide our patrons with lite bites and fair. For private and semi-private events, we have catering provided by Audrain Hospitality.

CAN I BRING IN FOOD FROM AN OUTSIDE VENDOR?

No, we do not allow food from outside vendors unless there is an allergy that are not able to accommodate. The patron would have to call in advance and receive approval from management to bring the special item in. You are welcome to invite a Caterer for any private or semi-private event. Please refer to our Preferred Vendors List.

CAN I HAVE LIVE ENTERTAINMENT AT MY EVENT?

Yes, Newport Craft has a live entertainment license that will allow a DJ or Band to connect to our state- of -the art A/V system. The entertainer will need to abide by the city ordinance with a decibel threshold of 75dBA and a decibel reduction to 55 dBA between the hours of 1:00am -7:00am. The ordinance specifies that when sound equipment and sound amplifying equipment are used, the same decibel threshold cannot be exceeded at or beyond the property line.



AUDRAIN HOSPITALITY

Event Package



AUDRAIN HOSPITALITY FEES

FEES

Equipment Rental

Under 50 Guests \$500

Includes: Linens, Available Tables, Chairs, & Serve Ware

Equipment Rental

Over 50 Guests \$1,000

Includes: Linens, Available Tables, Chairs, & Serve Ware

**Additional Event Rental Needs*
ex. Bar, Additional Tables, Silverware, Platters*

Server Fees

\$25 An Hour

Bartender Fees

\$25 An Hour

ENHANCEMENTS

Customized Menus **\$2 Per item**

Customized Name Cards **\$1 Per item**

Customized Table Numbers **\$1 Per item**

Cotton Candy Machine **\$250**

Based on 50 Guest

Floral Coordination **\$100+**

Arrangement Price

Linen Napkin **\$1 Per Guest**

Choice of Color

Easel Rental **\$25**

Speaker & Microphone **\$200**

BRUNCH

A Service Fee Will Apply For Groups with Fewer Than 30 Guest

Assorted Muffins & Pastries

With Jellies, Honey & Butter

Seasonal Fresh Cut Fruit & Berries

Scrambles Eggs

Traditional Eggs Benedict

Buttermilk Pancakes

North Country Bacon

Breakfast Sausage

Pan Seared Salmon

Lemon- Dill Beurre Blanc

Grilled Chicken

Honey Dijon Sauce

Seasonal Sautéed Vegetables

Macaroni & Cheese

Assorted Cookies & Brownies

Coffee Station

\$55 Per Person

Plus 8% Sales Tax & 20% Gratuity

ADD A MIMOSA OR BLOODY MARY BAR TO YOUR BRUNCH MENU!

MIMOSA BAR \$50 Per Bottle

*Fresh Orange, Pineapple, Cranberry &
Strawberry Juice, Freshly Cut Orange,
Pineapple or Strawberries, Served over Ice
or in a Champagne Flute*

LIGHT RECEPTION

Seasonal Fresh Cut Fruit & Berries

Caesar Salad

Romaine Lettuce, Croutons, Caesar dressing

Caprese Chicken

Tomato, Basil, Mozzarella & Balsamic Glaze

Assorted Finger Sandwiches

Baked Macaroni & Cheese

OR

**Meatballs in Marinara with
Penne**

Homemade Cookies & Brownies

OR

Miniature Desserts

Non-Alcoholic Beverages

\$38 Per Person

Plus 8% Sales Tax & 20% Gratuity

PLATTERS

Mediterranean Platter

Serving 25 - \$150

Serving 50- \$300

*Hummus, Olives, Pita, Tzatziki, Oven
Roasted Tomato, Olive Tapenade*

Charcuterie Board

Serving 25- \$200

Serving 50- \$400

Italian Meats, Cheese, Olives, Tomatoes

Sandwich Platter

Serving 25- \$200

Serving 50- \$400

*Chicken Salad, Ham & Swiss, Turkey and
Cheddar, Egg Salad, B.L.T.*

Slider Platter

Serving 50- \$200-\$300

*Barbeque Pulled Pork
Barbeque Pulled Chicken
Original Cheeseburger
Fried Chicken*

PICNIC BOXES

OPTION #1

Lobster Roll

Pasta Salad

Fresh Baked Chocolate Chip Cookie

Gourmet Dill Pickle

\$39 Per Person

Plus 8% Sales Tax & 20% Gratuity

OPTION #2

Italian Wrap

Pasta Salad

Fresh Baked Chocolate Chip Cookie

Gourmet Dill Pickle

\$28 Per Person

Plus 8% Sales Tax & 20% Gratuity

OPTION #3

Mediterranean on Ciabatta

Pasta Salad

Fresh Baked Chocolate Chip Cookie

Gourmet Dill Pickle

\$26 Per Person

Plus 8% Sales Tax & 20% Gratuity

TRAY PASSED HORS D'EOUVRES

Serves 50 Pieces

Shrimp Ceviche Rounds

\$180

Chilled Shrimp Poached & Marinated, Corn Tortilla, Tropical Salsa

Truffle Butter Infused Lobster Salad on Potato Coin

\$500

Ribeye Crostini

\$405

Topped with Horseradish Crema & Scallions

Miniature Crab Cake

\$185

Lemon Panko, Avocado, Red Chili Sauce

Marinated Scallops Wrapped in Bacon

\$265

Fig Bark

\$200

Citrus Vinaigrette, Arugula, Shaved Pear, Goat Cheese

Spinach & Feta Spanakopita with Chive Cream

\$200

Carmelize Onion and Parmesan Tartelete

\$200

Mediterranean Bite

\$200

*Served on Either Cucumber **OR** Pita, Topped with Hummus & Chickpea*

Chowder & Clam Cakes

\$210

Vegetarian Bruschetta

\$200

Fresh Tomato, Red Onion, Mozzarella, Basil on Crostini, Balsamic Reduction

Chicken & Sweet Potato Waffle Bites

\$250

Bang Bang Chicken Skewers

\$250

Fried Chicken with Sweet Sriracha Aioli

Rhode Island Mushrooms Crostini

\$200

Roasted Mushrooms, Whipped Ricotta

Deviled Egg with Ancho Shrimp

\$265

CONTINENTAL BREAKFAST

Assorted Muffins & Pastries

With Jellies, Honey & Butter

Seasonal Fresh Cut Fruit & Berries

Yogurt Parfait with Granola

Assorted Quiche

Juice Bar

Coffee & Tea Station

\$22 Per Person

Plus 8% Sales Tax & 20% Gratuity

A Service Fee Will Apply For Groups with Fewer Than 20 Guest

BREAKFAST BUFFET

Assorted Muffins & Pastries

With Jellies, Honey & Butter

Scrambles Eggs

Traditional Eggs Benedict

Buttermilk Pancakes

Home-Fried Potatoes

North Country Bacon

Breakfast Sausage

Juice Bar

Coffee & Tea Station

\$32 Per Person

Plus 8% Sales Tax & 20% Gratuity

A Service Fee Will Apply For Groups with Fewer Than 20 Guest

STATIONARY HORS D'OEUVRES

Raw Bar Per 50 Pieces

Jumbo Shrimp Cocktail - **\$260**

Little Neck Clams - **\$160**

Locally Sourced Oyster - **\$160**

Charcuterie Board Serving 25 or 50: **\$200 or \$400**

Italian Meats, Cheese, Olives, Tomatoes

Artisan Cheese Platter Serving 25 or 50: **\$175 or \$350**

Fresh Fruit, Crackers

Mediterranean Platter Serving 25 or 50: **\$150 or \$300**

Hummus, Olives, Pita, Tzatziki, Oven Roasted Tomato, Olive Tapenade

Flatbread Serving 50: **\$400**

(Choose 3)

Caprese, Fig & Goat Cheese, Buffalo Chicken, Truffle Mushroom, Garlic Shrimp & Pesto

Dessert Display Serving 25 or 50: **\$200 or \$275**

Miniature Cheesecakes, Miniature Cupcakes, Macaroons, Assorted Desserts

BUFFET ENHANCEMENTS

Salad Station Serving 50: **\$400**

Traditional Caesar

Seasonal Salad Selection

Mixed Greens

Chicken Tenders OR Wings Station Serving 50: **\$300**

Buffalo, BBQ, Sesame Garlic, Garlic Parmesan

Slider Station Serving 50

BBQ Pulled Pork or Pulled Chicken- **\$200**

Cheeseburger Sliders, Lettuce, Tomato & Signature Sauce- **\$250**

Fried Chicken Sliders, Pickles and Signature Cluck Sauce- **\$300**

Pasta Station with Garlic Bread **\$15** Per Person

(Choose 3 Combinations)

PASTA

Penne, Linguine, Cheese Tortellini- Choose 2

SAUCE

Scampi Sauce, Alfredo, Marinara- Choose 2

PROTEIN

Shrimp, Chicken, Italian Sausage- Choose 2

VEGETABLE

Tomatoes, Mushrooms, Spinach, Broccoli, Sundries

Tomatoes,

Basil, Garlic, Shaved Parmesan Cheese

BUFFET

Option #1

STARTERS

Select One:

Creamy New England Clam Chowder
Mixed Greens Salad

Sliced Vegetables, Balsamic Vinaigrette

ENTREES

Select Three:

Pan Seared Salmon

Lemon Buerre Blanc

New England Style Baked Cod

Chourico, Clams, Potatoes

Tortellini Primavera

Caprese Mozzarella Chicken

SIDES

Seasonal Vegetables

Whipped Potatoes OR Lemon Herb Rice

DESSERT

Select One:

Homemade Cookies & Brownies

Strawberry Shortcake Biscuits

\$52 Per Person

Plus 8% Sales Tax & 20% Gratuity

A Service Fee Will Apply For Groups with Fewer Than 30 Guest

BUFFET

Option #2

STARTERS

Select One:

Creamy New England Clam Chowder

Tomato Basil Soup

Mixed Greens Salad

Sliced Vegetables, Balsamic Vinaigrette

Baby Spinach and Berry Salad

ENTREES

Select Three:

Broiled Atlantic Salmon

Lemon Buerre Blanc

New England Style Baked Cod

Chourico, Clams, Potatoes

Risotto Primavera

Herb Roasted Statler Chicken

Peach Barbecue Sauce

Citrus Chimichurri

SIDES

Seasonal Vegetables

Whipped Potatoes OR Lemon Herb Rice

DESSERT

Select One:

Homemade Cookies & Brownies

Key Lime Cheesecake

\$68 Per Person

Plus 8% Sales Tax & 20% Gratuity

A Service Fee Will Apply For Groups with Fewer Than 30 Guest

PLATED

Option #1

FIRST COURSE

Select One:

**Creamy New England Clam
Chowder**

Mixed Greens Salad

Sliced Vegetables, Balsamic Vinaigrette

SECOND COURSE

Select Three:

**New England Style Baked
Cod**

Chourico, Clams, Potatoes

**Mussels Marinara over
Linguini**

Breast of Chicken Florentine

*Garlic, Spinach, White Wine Cream Sauce
wit Chef's Vegetable & Whipped Potatoes*

**Chicken Penne Alfredo
Pasta Bolognese**

THIRD COURSE

Select One:

**Cheesecake with Fresh Berries
Chocolate Cake**

\$46 Per Person

Plus 8% Sales Tax & 20% Gratuity

A Service Fee Will Apply For Groups with Fewer Than 30 Guest

PLATED

Option #2

FIRST COURSE

Select One:

**Creamy New England Clam
Chowder**

Seasonal Soup

Caesar Salad

Seasonal Salad

SECOND COURSE

Select Three:

Baked Shrimp Casserole

Portuguese Seafood Stuffing

**Atlantic Salmon with Tropical
Salsa**

Chicken Saltimbocca

Prosciutto, Sage, Shallot and White Wine Sauce

**Chicken Penne Alfredo
Bistro Steak**

Red Wine Demi Glace

THIRD COURSE

Select One:

**Warm Brownie Sundae
Seasonal Cheesecake**

\$51 Per Person

Plus 8% Sales Tax & 20% Gratuity

A Service Fee Will Apply For Groups with Fewer Than 30 Guest