



EVENT PACKAGES

293 CONNELL HIGHWAY NEWPORT, RI 02840
EVENTS@NEWPORTCRAFT.COM
(401)-849-5232



OUR SPACES:

5 Areas Available:

Indoor Tasting Room

The Rooftop

Outdoor Tasting Room

The Lawn

The Distillery

INDOOR TASTING ROOM

CAPACITY: 190 SEATED: 150

Not only will you love the stunning views of the Newport Pell Bridge, this space will meet all of 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.

Full Buyout Includes:

- Indoor Taproom
- 20 Rounds with Chairs
- Full Bar





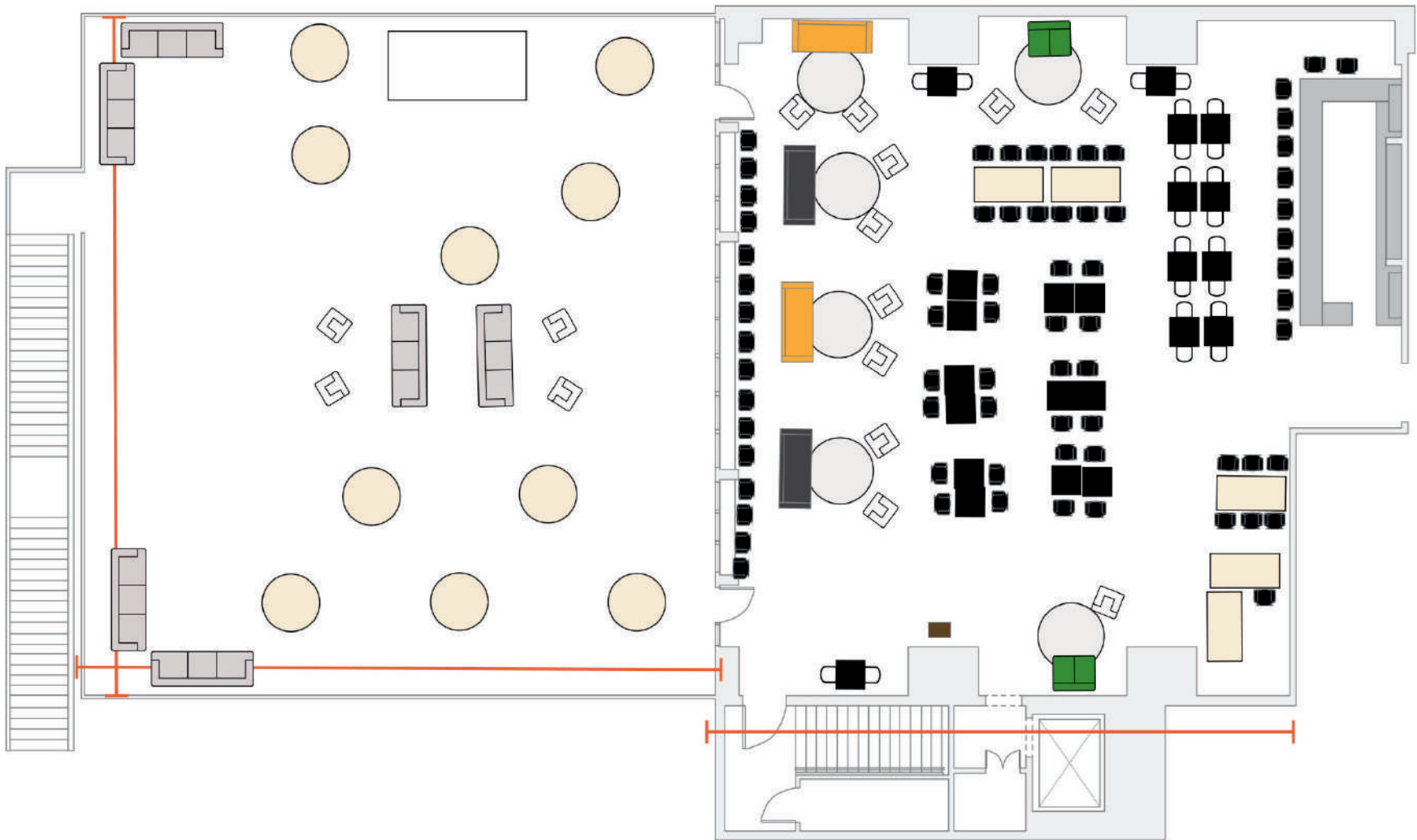
THE ROOFTOP

CAPACITY: 200 SEATED: 150

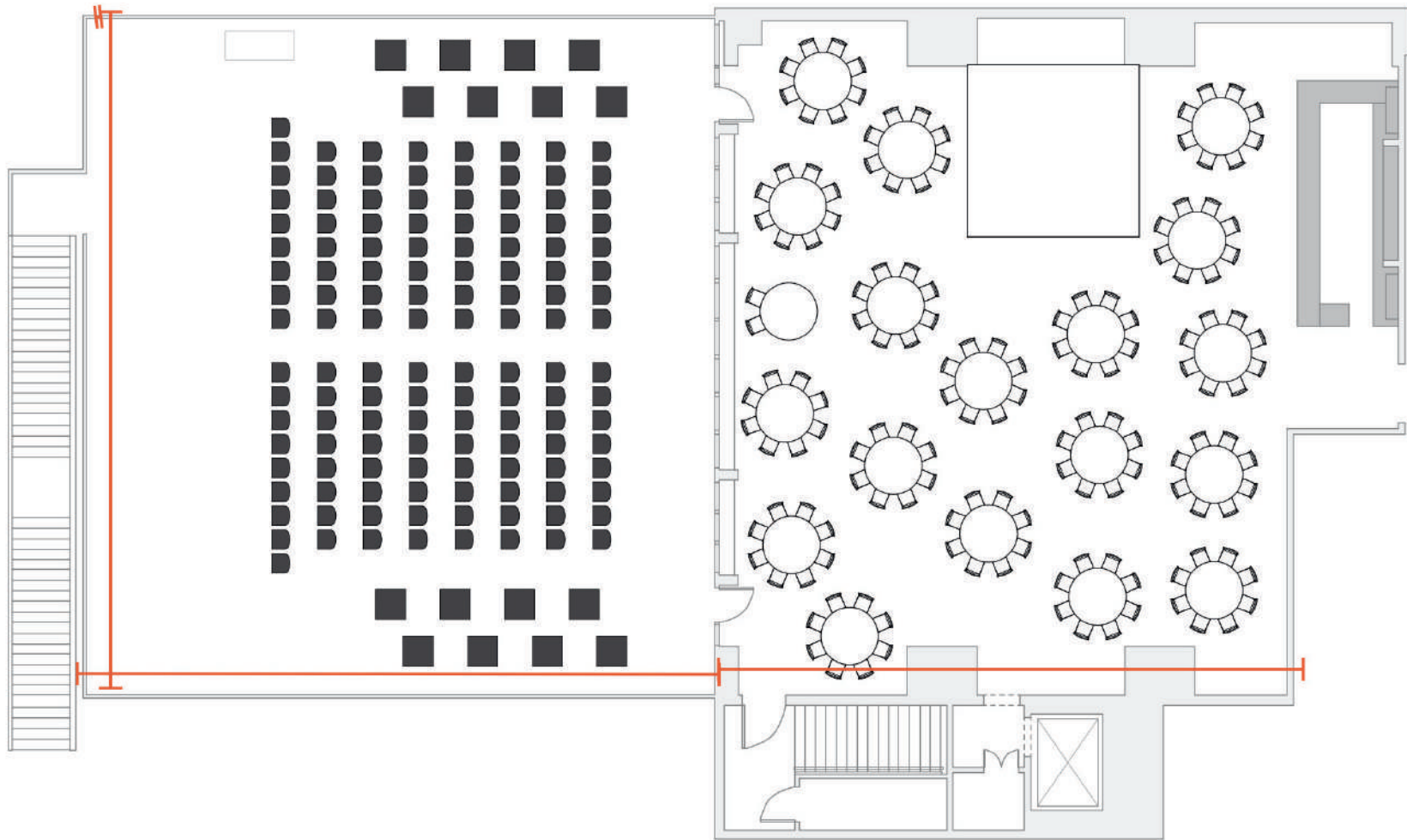


The Rooftop Patio is a great space if you are looking for stunning views of the Newport Pell Bridge and breathtaking sunsets. Give your guests several spaces to enjoy by extending your event out onto the patio. This area can be added to any indoor event space booking.

INDOOR TASTING ROOM/ROOFTOP LAYOUT



INDOOR TASTING ROOM/ROOFTOP WEDDING LAYOUT



OUTDOOR TASTING ROOM

CAPACITY: 96 SEATED: 35

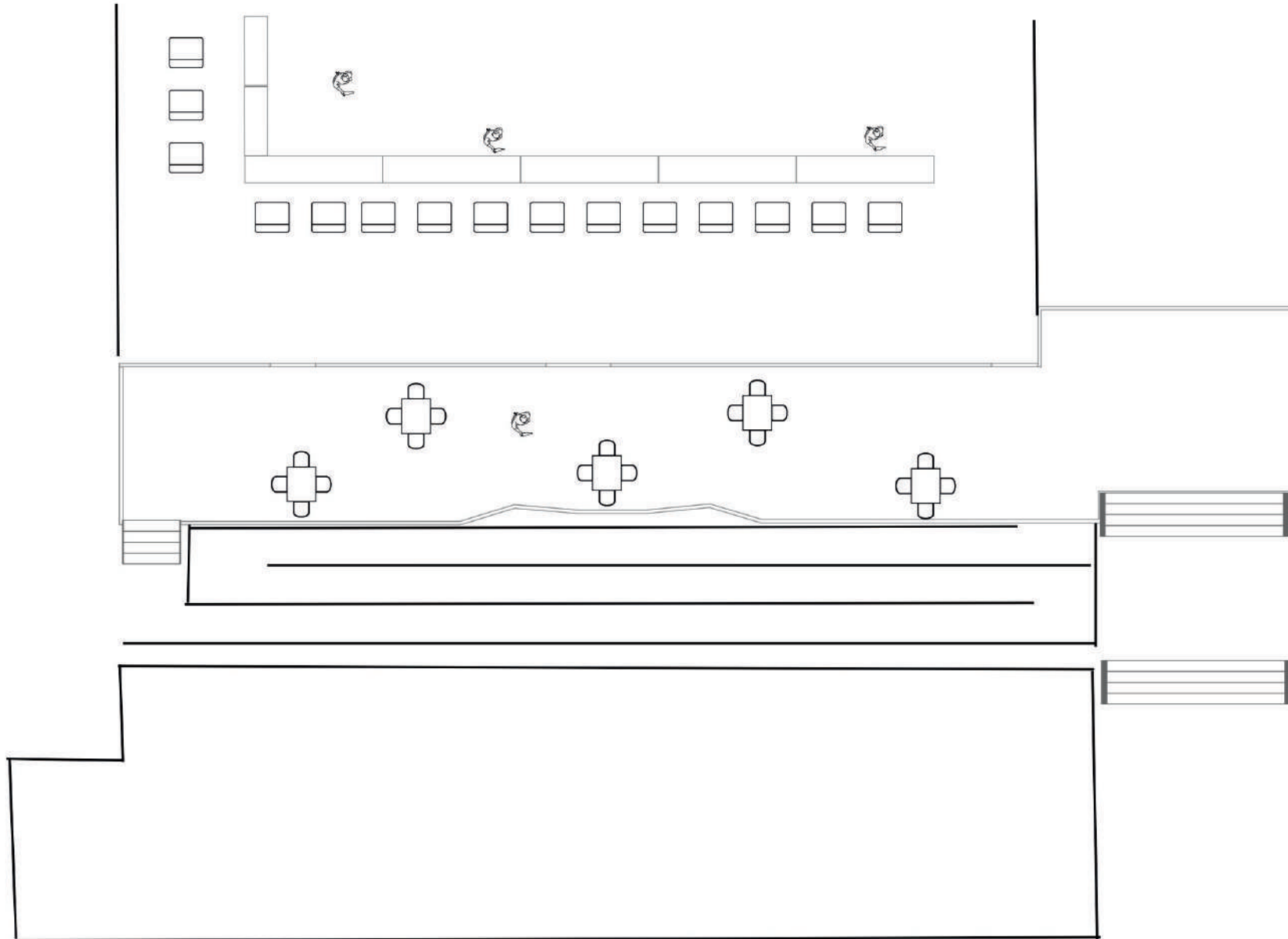
Our beautiful Outdoor Taproom provides relaxed vibes in an open-air setting. With mixed lounge seating, this is an ideal space for reservations of various sizes.

Large Reservation Booking Includes:

- Lawn Games
- High Top Tables
- Bar Seating



OUTDOOR TASTING ROOM LAYOUT





THE LAWN

CAPACITY: 750

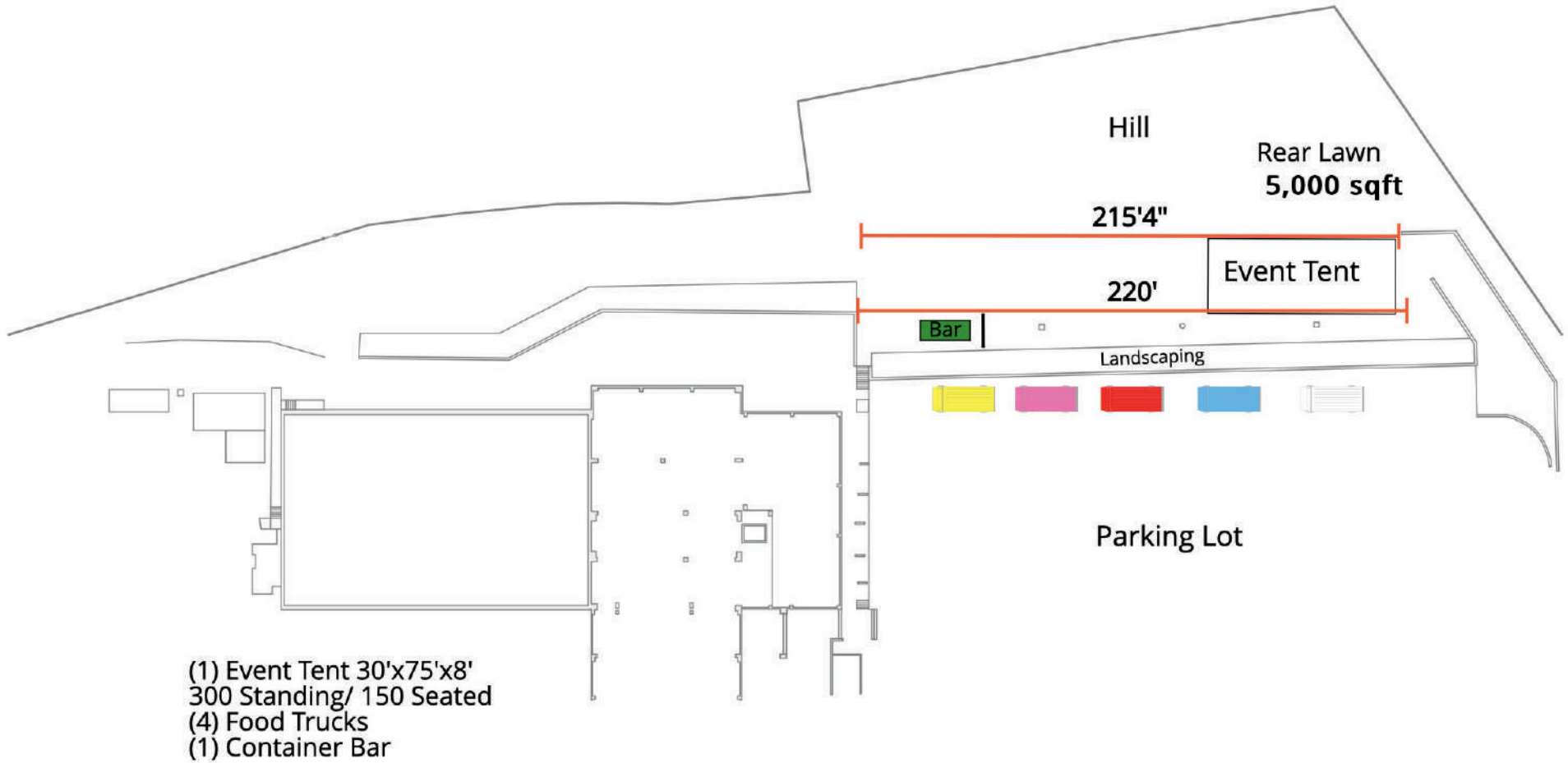
This unique space boasts 200 yards of lush lawn and greenery. Whether you are interested in tented celebrations, wedding receptions, or live concerts, this space can host a variety of events.

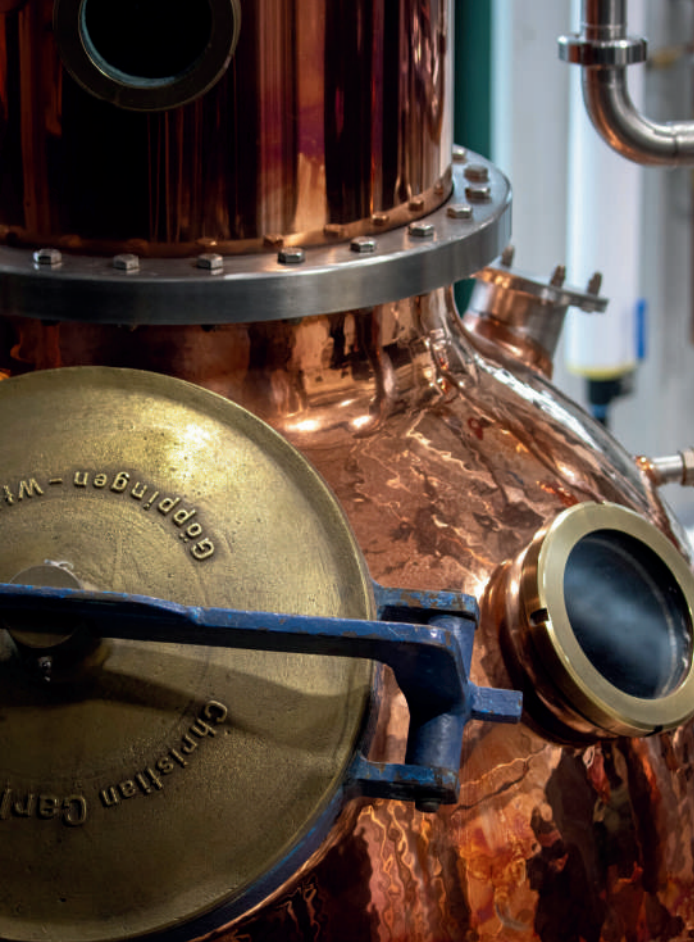
Full Buyout Includes:

- Private Area for up to 5 hours
- Mobile Container Bar



THE LAWN LAYOUT





THE DISTILLERY

Coming soon:
Inquire for more information
events@newportcraft.com

EVENT FEES:

VENUE FEE

Cost based on event space

Please inquire for pricing at events@newportcraft.com.

All of our spaces can be rented for a semi-private or private event.

BEVERAGE MINIMUM

Dependent on number of guests

This includes all alcoholic and non-alcoholic beverages.

BARTENDER/SERVER FEE

Dependent on number of guests

The number of bartenders and servers provided for your event is based on the size of your guest list. This ensures optimal service quality and a seamless experience for your guests.

The background of the top half of the page is a photograph of a dark green, corrugated metal building with a gabled roof. In the center of the building is a large, circular logo. The logo is white with a dark green border and contains a large white letter 'N' in the center. The text 'NEWPORT CRAFT' is written in a semi-circle at the top of the logo, and 'BREWING + DISTILLING Co.' is written in a semi-circle at the bottom. The building is lit from below, creating a warm glow.

BUYOUTS:

ENTIRE FACILITY:

All service areas on our premises are completely reserved for your group; our facility is closed to the public.

FULL ROOM:

Includes completely private access to the room for you and your guests; the room is closed to the public.

SEMI PRIVATE:

Half of the room is sectioned off for you and your guests; a portion of the room is open to the public.


LARGE GATHERING:

A selection of tables and chairs are reserved for you and your guests. Not subject to a Venue Rental Fee.

ENHANCEMENTS:

EQUIPMENT RENTALS

Inquire for pricing:

 Available: tables, chairs, linens, and serveware

Speaker & microphone

CUSTOMIZATIONS

Menus

Name Cards

Table Numbers

Floral Coordination

BELLEVUE BEVERAGE

CRAFT BEER, SPIRIT, & NON-ALCOHOLIC
SEASONAL AND SUBJECT TO CHANGE

The TAPROOM

*All beer and spirits made in house. All prices include sales tax.

DRAFT BEER

Rhode Trip New England IPA 6.3% \$8	Save the Robots Northeast IPA 7% \$8	Bushwick Pilsner Czech Style Pilsner 5.5% \$7
Rhode Rage Double IPA 8.5% \$9	Rise of the Robots Hazy Double IPA 9% \$9	Gangster Duck Happy Red Ale 6.3% \$8
Rhode Runner Craft Lager 4.6% \$7	Dawn of the Robots West Coast IPA 6.0% \$8	Fest Beer Oktoberfest 5.6% \$7
Really Cold Triple IPA 11% \$9	Cider by the Sea Mulled Cranberry Cider 6.3% \$7	It's Called Soccer American Golden Ale 4.5% \$7
Inattention to Detail Imperial Stout 10% \$10	Juicy Fruit Raspberry & Blueberry Sour 5.2% \$8	Ungourdy Hour Pumpkin Spiced Wit 7% \$8
Scarlet Night Imperial Red Ale 9.3% \$9		Voyage 5 (Bottle) Craf-Style Ale, Finished in Calvados Cask 6.0% \$7

TRY ANY FOUR OF OUR DRAFT BEERS IN A BEER FLIGHT!

Four 4-oz pours | \$14

SPIRITS

White Squall Gin & Vodka Gin/Juice Free Distilled from Grains American Botanical Gin 40% \$9 Small Batch Vodka 40% \$9 Blueberry Vodka 40% \$9 Mocha Espresso Vodka 35% \$9	Sea Fog Whiskey Single Malt 45% \$11 Rare Cask - Acacia 50% \$12 Rare Cask - Cherrywood 30% \$12 Rare Cask - Black Sea Cask 50% \$12 Sea Flame Spiced Whiskey 45% \$9	Thomas Tew Rum Single Barrel Rum 43% \$9 Cooper's Blend Voyage 1 Port Cask 42% \$11 Cooper's Blend Voyage 3 Oloroso Cask 48% \$11 Cooper's Blend Voyage 4 PX Cask 46% \$11 Cooper's Blend Voyage 5 Calvados Cask 50% \$11
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TRY ANY THREE OF OUR SPIRITS IN A SPIRIT FLIGHT!

Three 1-oz pours | \$21



@radiantpigbeer



@newportcraft



@bravenbrewing

The TAPROOM

*All beer and spirits made in house. All prices include sales tax.

SPECIALTY COCKTAILS

Rum Old Fashioned Thomas Tew Cooper's Blend Rum, Raw Cane Sugar, Bitters, Orange Peel \$14	Hot Buttered Whiskey Sea Flame Spiced Whiskey, Butter, Brown Sugar, Honey, Baking Spices \$14
Penicillin Sea Fog Single Malt Whiskey, Lemon Juice, Ginger-Honey Syrup, Smoke \$14	Raspberry Beret White Squall Gin, Raspberry Syrup, Lemon Juice, Egg White, Rosa Petal \$14
Cranberry Mule White Squall Vodka, Cranberry, Lime Juice, Ginger Beer, Chinese Five Spice \$14	Winter Painkiller Thomas Tew Single Barrel Rum, Orange, Pineapple, Coconut, Cardamom, Nutmeg \$14

CLASSIC COCKTAILS

Espresso Martini \$13	Gimlet \$13	Dark & Stormy \$13
Old Fashioned \$13	Manhattan \$13	Cosmopolitan \$13
Gin Fizz \$13	Vodka Mojito \$12	Whiskey Sour \$13
Martini \$12	Bloody Mary \$14	

MOCKTAILS

Cranberry Buck Mocktail Cranberry, Lime Juice, Ginger Beer \$7	Sweater Weather Apple Cider, Lime Juice, Soda Water \$7
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@newportcraftdistilling

LOW & NO ABV

*Indicates Alcohol-Free

Hoppy Wife, Hoppy Life

Keel Vodka, Honey, Ginger, Lemon,
Clear Harbor Hop Water
\$12

Keel Spritz

Keel Vodka, Lyre's Non-Alcoholic Aperitif,
Orange Peel, Bubbles
\$12

*Cranberry Buck

Cranberry, Lime Juice, Ginger Beer
\$7

*Sweater Weather

Apple Cider, Lime Juice, Soda Water
\$7

*Clear Harbor Hop Water

Our own in-house seltzer water with
New Zealand hops
\$6

PREFERRED VENDORS



Entertainment:

Unai Loyola

Instagram:
@madhousemusic_

Email:
djmadhouse401@gmail.com

Darwin Almonte

Website:
getdowntonight.com

Food Trucks:

A Mano Pizza & Gelato

amanopizzanpt.com

La Costa Lobster & Tacos

lacostanpt.com

Cluck Truck

cluckhousenewport.com

Weiner Wagon

wienerwagonri.com

Event Catering Packages:

Wally's at the brewery

Audrain Hospitality

Rentals & Transportation:

Pranzi Tents & Events

(401)-593-8368

www.pranzitents.com

Viking Tours of Newport & The

Wedding Trolley

(401)-847-6921

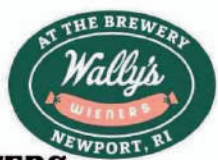
www.vikingtoursnewport.com

Floral Services

Wild Seasons Florals

(401)-408-7870

If you decide to use your own vendor service there will be an upcharge and cleaning fee.



STARTERS

Fries \$7

Thames Street Fries \$10
bacon, peppers, onions, wally sauce

Chili Cheese Fries \$10
house-made chili, cheddar cheese sauce

Crab Fries \$10
old bay seasoning served with a side of cheese sauce

Garlic Parm Fries \$10
garlic parm sauce, parmesan cheese

Fried Pickles \$10
served with house-made ranch

Onion Rings \$10

Corn Dog Bites \$11
served with your choice of dipping sauce

Spud Bombs \$13.50
potatoes topped with buffalo chicken, bacon, choice of blue cheese or ranch

Cheesy Spud Bombs \$13.50
potatoes topped with mac and cheese, bacon, jalapeno, carolina gold

Chili Spud Bombs \$13.50
potatoes topped with chili, cheese, scallions

WIENERS

Wieners also available grilled | Substitute for a 1/4 lb jumbo all beef dog \$2
Gluten Free Buns available \$2

Wally \$7
bacon, grilled peppers & onions, wally sauce

BBQ Bacon Cheddar \$7
bacon, cheddar cheese sauce, carolina gold bbq sauce

Jammin' \$7
bacon onion jam, burger sauce

Coney Island \$7
meat sauce, mustard, onion

Rhody \$7
meat sauce, diced onions, yellow mustard, celery salt

Chili Cheese \$7
house-made chili, onions, cheddar cheese sauce

Mac Dog \$7
new school american cheese, lettuce, diced onions, diced pickles, burger sauce

Kimchi \$7
kimchi, black garlic yuzu, scallions, sesame seed

Elote \$7
house made street corn relish, smoked paprika and lime aioli

Chicago \$7
tomato, relish, onions, yellow mustard, pickles, sport pepper, celery salt

Spicy Kraut \$7
cherry pepper kraut, dijon mustard

Curry Dog \$7
power greens, honey apple vinegar, curry sauce

Balsamic and Brie \$7
arugula, caramelized onions, brie, balsamic drizzle

Classic \$5
ketchup, mustard, relish, diced onions

Mac Daddy \$7
mac and cheese, bacon, carolina gold

Dirty Dog \$14.50
split and grilled 1/4 lb. all beef dog stuffed with our chopped cheese, wally sauce

West Coast \$13
1/4lb beef jumbo dog wrapped in bacon & deep fried ripper style - topped with peppers & onions, ketchup, mustard, mayo

ADD ON'S

Additional 50c per item
pickles | grilled peppers & onions | burger sauce | jalapeños | carolina gold bbq sauce | grilled mushrooms | honey mustard | wally sauce | buffalo sauce | jalapeño aoli | general tso | garlic parm sauce

Additional \$2 per item
cheese sauce | american cheese | LTO | goat cheese

Additional \$3 per item
bacon | bacon onion jam | house chili | guac

SMASH BURGERS

3.5 oz patties smash style (additional patty \$3)

Heidi \$11*
bacon, peppers & onions, american cheese, wally sauce

Wynter \$11*
bacon onion jam, american cheese, burger sauce

Cowboy \$10*
onion ring, american cheese, carolina gold bbq sauce

Cowgirl \$11*
onion ring, american cheese, wally slaw, carolina gold bbq sauce

OG \$10*
lettuce, tomato, pickles, american cheese, burger sauce

Mac \$11*
lettuce, american cheese, diced onion, pickles, burger sauce

Caramelized Swiss & Mushroom \$11*
caramelized onions, grilled mushrooms, swiss, cannonball bbq sauce

Oklahoma Fried Onion \$10*
thinly sliced grilled onions, american cheese, steamed bun

Julcy Lucy \$15*
cheese stuffed burger, lettuce, tomato, onion, pickles, burger sauce

Bacon & Cheddar Julcy Lucy \$16*
bacon and cheddar stuffed burger, lettuce, tomato, burger sauce

Mark Morrison \$13*
mac and cheese, bacon, carolina gold

Chopped Cheese \$11*
smashed & chopped burger patty, peppers & onions, american cheese, wally sauce

Turkey Smash \$12*
roasted jalapeño aioli, pico, guac

CHICKEN

464 \$13.50*
crispy fried chicken, bacon onion jam, pickles, american cheese, burger sauce

Chicken Bacon Ranch \$13.50*
crispy fried chicken, bacon, house-made ranch

Carolina Gold \$13.50*
crispy fried chicken, wally slaw, carolina gold bbq sauce

Barkin Buffalo \$13.50*
crispy fried chicken, lettuce, tomato, bleu cheese or ranch, buffalo sauce

Honey Mustard \$13.50*
crispy fried chicken, lettuce, tomato, bacon, tossed in honey mustard

Chicken and Cheese \$15*
crispy fried chicken, open face pearl sugar waffle, mac & cheese, hot honey

Popcorn Chicken Basket \$12*
served with fries & choice of sauce

Chicken Wings 6/\$8 12/\$14*
choice of sauce toss, celery, bleu cheese or ranch

VEGGIEVILLE

Veggie Wiener \$9.50
vegan wiener, gluten free bun, peppers & onions, ketchup, mustard

Elote Grilled Cheese \$10
house-made street corn, roasted jalapeño aioli

Black Bean Burger \$14
pico, guac, roasted jalapeño aioli

SALADS

add grilled or fried chicken \$6

Power Parm \$14
power greens, honey apple vinegar, roasted chickpeas, parmesan, roasted veggies

Caramelized Apple and Cran \$15
caramelized fuji apple, cranberries, mixed greens, pepitas, onion poppy vinaigrette, cornbread crumbs

Chicken Caesar Salad \$16
romaine, parm, croutons, caesar dressing, grilled or fried chicken

DESSERT

Ask your server about our seasonal dessert options!

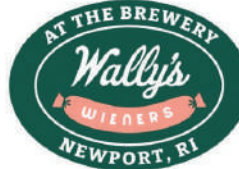
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES

*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.

@wallyswieners

293 JT CONNELL HWY, NEWPORT, RI 02840 | (401) 849-5232 | WALLYSWIENERS.COM

EVENT PACKAGES



HOT DIGGITY DOG

- 40 WIENERS & 20 SMASH BURGERS
- CHOICE OF 2 SPECIALTY DOGS & CLASSIC
- CHOICE OF 2 SPECIALTY BURGERS & OG (SWAP FOR CHICKEN IS \$100 UP-CHARGE)
- SELECTS 50 ORDERS FROM FIRES OR ONION RINGS

\$1,000 PLUS TAX & GRATUITY

RECOMMENDED TO SERVE 50 PEOPLE

WHAT UP DOG

- 70 WIENERS & 30 SMASH BURGERS
- CHOICE OF 2 SPECIALTY DOGS & CLASSIC
- CHOICE OF 2 SPECIALTY BURGERS & OG (SWAP FOR CHICKEN IS \$100 UP-CHARGE)
- SELECTS 50 ORDERS FROM FIRES OR ONION RINGS

\$1,400 PLUS TAX & GRATUITY

RECOMMENDED TO SERVE 75+ PEOPLE

SUNS OUT BUNS OUT

- 100 WIENERS & 35 SMASH BURGERS
- CHOICE OF 2 SPECIALTY DOGS & CLASSIC
- CHOICE OF 2 SPECIALTY BURGERS & OG (SWAP FOR CHICKEN IS \$100 UP-CHARGE)
- SELECTS 50 ORDERS FROM FIRES OR ONION RINGS

\$1,800 PLUS TAX & GRATUITY

RECOMMENDED TO SERVE 125+ PEOPLE

CHICKEN ADD ON

- ADD ANY CHICKEN SANDWICH OR POPCORN CHICKEN
- 20 ORDERS

\$350 PLUS TAX & GRATUITY





CONTINENTAL BREAKFAST

Assorted Muffins, Bagels & Pastries
*With Jellies, Honey, Cream
 Cheese & Butter*

Seasonal Fresh Cut Fruit & Berries
 Yogurt Parfait with Granola
 Assorted Quiche
 Juice Bar
 Coffee & Tea Station

\$22 Per Person

BRUNCH BUFFET

Classic Benedict
*Poached egg, Canadian bacon, hollandaise
 English muffin, mixed baby greens*

Scrambled Eggs
 Buttermilk Pancakes
 Home-Fried Potatoes
 Bacon & Breakfast Sausage
 Baked Mac & Cheese
 Caesar Salad
 Rigatoni Bolognese

\$43 Per Person

BREAKFAST BUFFET

Continental Breakfast
PLUS
 Scrambled Eggs
 Traditional Eggs Benedict
 Buttermilk Pancakes
 Home-Fried Potatoes
 Bacon
 Breakfast Sausage

\$32 Per Person

ADDITIONS

Carving Station +\$16pp
(Select One)
 Roast Beef OR Honey Baked Ham

BAR ADDITIONS

MIMOSA BAR \$50 Per Bottle
*Fresh Orange & Grapefruit Juice + Peach & Strawberry Purees
 Served over Ice or in a Champagne Flute*

BLOODY MARY BAR \$12 Per Cocktail
House Made Bloody Mary Mix, Olives, Celery, Bacon, Lemon, Lime, Tabasco, Horseradish, Cornichons



TRAY PASSED HORS D'OEUVRES

Sea

Truffle Butter Infused Lobster Salad on Potato Coin (GF)	\$500
Miniature Lobster Rolls	\$600
Lobster Rangoon	\$450
Lobster Fritter	\$500
Miniature Crab Cake	\$450
<i>Lemon Panko, Avocado, Red Chili Sauce</i>	
Marinated Scallops Wrapped in Bacon (GF)	\$500
Tuna Tartare on a Wonton Crisp	\$400

Land

Orange-Herb Marinated Grilled Chicken Skewers (GF)	\$250
Bang Bang Chicken Skewers (GF)	\$250
<i>Fried Chicken with Sweet Sriracha Aioli</i>	
Miniature Cheeseburger	\$275
<i>American Cheese, Tomato, Onion, Secret Sauce with Pickle Garnish</i>	
Ribeye Crostini	\$400
<i>Topped with Horseradish Crema & Scallions</i>	
Chicken & Sweet Potato Waffle Bites	\$250
Swedish Meatballs	\$200
Cubed Cantaloupe	\$200
<i>Cantaloupe wrapped in Prosciutto with Cherry Tomato & Mozzarella</i>	

Vegetarian

Rhode Island Mushrooms Crostini (VG)	\$200
<i>Roasted Mushrooms, Whipped Ricotta</i>	
Polenta, Fig & Brie	\$350
<i>Fried Polenta Topped with fig, Brie Drizzled in Truffle Honey</i>	
Vegetarian Bruschetta (VG)	\$200
<i>Fresh Tomato, Red Onion, Mozzarella, Basil on Crostini, Balsamic Reduction</i>	
Chilled Pea Soup	\$200
<i>Dollop of Ricotta with Sundried Tomato</i>	
Spinach & Feta Spanakopita with Chive Cream (VG)	\$200
Carmelize Onion and Parmesan Tartelete (VG)	\$200
Mediterranean Bite (V)	\$200
<i>Served on Either <u>Cucumber</u> OR <u>Pita</u>, Topped with Hummus & Chickpea</i>	



Pricing is per fifty pieces. We recommend choosing between three and five options and 2 to 3 pieces per person for a cocktail hour or 5 to 7 pieces for a cocktail style reception.



STATIONARY

Raw Bar

Serving 50

Jumbo Shrimp Cocktail - \$200

Little Neck Clams - \$175

Locally Sourced Oyster - \$250

Mediterranean Platter

Serving 25 - \$150

Serving 50- \$300

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

Olives, Burrata with Honey

Charcuterie Board

Serving 25- \$250

Serving 50- \$450

Italian Meats, Cheeses, Olives, Tomatoes & Fruit

Focaccia Bread

Serving 25- \$275

(Choose 2-3 Toppings)

Mozzarella, Pecorino Ramona, Tomato, Arugula, Prosciutto,

Pesto, Mushrooms, Basil

Add Truffle Oil +\$10

Chicken Wings Station

Serving 50- \$250

(Choose One)

Buffalo, BBQ, Sesame Garlic, Garlic Parmesan

Salad Station

Serving 50

Caprese Salad, Heirloom Tomato, Mozzarella & Basil - \$350

Traditional Caesar - \$275

Seasonal Salad- \$300

Pasta Station

Serving 50- \$450

(Make your own Combination)

Bowtie, Gnocchi, Cheese Tortellini

Pesto, Alfredo, Marinara

Shrimp, Chicken, Italian Sausage

Tomatoes, Mushrooms, Spinach, Broccoli, Sundried Tomatoes,

Basil, Garlic, Shaved Parmesan Cheese

Slider Station

Serving 50

BBQ Pulled Pork - \$200 Cheeseburger Sliders, Lettuce, Tomato &

Signature Sauce- \$250 Fried Chicken Sliders, Pickles and

Signature Cluck Sauce- \$300

Assorted Dessert Display

Serving 25- \$200

Serving 50- \$300

Three Tiered Miniature Cheesecakes, Macaroons, Fruit

Tarts, Home-made Cookies & Brownies

Cake Display

Serving 25- \$200

Chocolate Cake, Seasonal Cheesecake OR Pie



LIGHT RECEPTION MENU



Seasonal Fresh Cut Fruit & Berries

Caesar Salad

Romaine Lettuce, Croutons, Caesar dressing

Assorted Finger Sandwiches

Baked Macaroni & Cheese

OR

Chicken Parmesan with Cavatappi

Homemade Cookies & Brownies

OR

Miniature Desserts

Non-Alcoholic Beverages

\$38 Per Person



BUFFET SELECTIONS

OPTION #1: \$52 per person

Selection of 1 Starter
 Selection of 2 Entrees
 Selection of 2 Sides
 Selection of 1 Dessert

OPTION #2: \$68 per person

Selection of 2 Starters
 Selection of 3 Entrees
 Selection of 2 Sides
 Selection of 1 Dessert

OPTION #3: \$90 per person

Selection of 2 Starters
 Selection of 4 Entrees
 Selection of 3 Sides
 Selection of 2 Desserts

STARTER

Creamy New England Clam Chowder
 Gazpacho
 Chilled Pea Soup
Dollop of Ricotta with Sundried Tomato
 Mixed Green Salad
*Fresh Vegetables, Mixed Greens with
 Balsamic Vinaigrette*
 Seasonal Salad

ENTREES

Pan Seared Salmon
Lemon Buerre Blanc
 New England Style Baked Cod
Chourico, Clams, Potatoes
 Sliced Chicken Breast
*Beet Infused Mashed Potatoes, Wok Sauteed Bok
 Choy Topped with Coconut Tandoori Sauce*
 Boneless Beef Short Ribs
Root Vegetable Burgundy Demiglace
 Rigatoni Bolognese
 Lobster Pasta (+\$10pp)
Fresh Pappardelle, Lobster Meat & Lobster Sauce
 Mushroom Risotto
Risotto, Parmesan, Sauteed Mushrooms

SIDES

Seasonal Vegetables
 Whipped Potatoes
 Lemon Herb Rice
 Baked Mac n' Cheese

DESSERT

Strawberry Shortcake Biscuits
 Cheesecake with Fresh Berries
Seasonal Cheesecake Available
 Sliced Chocolate Cake
 Homemade Tiramisu



PLATED MENU SELECTIONS

OPTION #1 : \$45 per person

*Choice of 1 Starter
Choice of 2 Entrees
Choice of 1 Dessert*

STARTER

Creamy New England Clam Chowder

Gazpacho

Chilled Pea Soup

Dollop of Ricotta with Sundried Tomato

Mixed Green Salad
*Fresh Vegetables, Mixed Greens with
Balsamic Vinaigrette*

Seasonal Salad

OPTION #2: \$51 per person

*Choice of 1 Starter
Choice of 3 Entrees
Choice of 1 Desserts*

ENTREES

New England Style Baked Cod
Chourico, Clams, Potatoes

Pan Seared Salmon
Lemon Buerre Blanc

Breast of Chicken Florentine
*Garlic, Spinach, White Wine Cream Sauce with Chef's
Vegetable & Whipped Potatoes*

Sliced Chicken Breast
*Beet Infused Mashed Potatoes, Wok Sauteed Bok Choy
Topped with Coconut Tandoori Sauce*

Rigatoni Bolognese

Chicken Parmesan Cavatappi

Lobster Pasta (+\$10pp)

Fresh Pappardelle, Lobster Meat & Lobster Sauce

Boneless Beef Short Ribs
Root Vegetable Burgundy Demiglace

Fire Grilled Filet Mignon (+\$10pp)
8 oz. Tenderloin, finished with a Bearnaise Sauce

Mushroom Risotto
Risotto, Parmesan, Sauteed Mushrooms

Caramelized Eggplant
Mizo & Sesame Drizzle Topped with Micro Greens

OPTION #3 : \$63 per person

*Choice of 2 Starter
Choice of 3 Entrees
Choice of 1 Desserts*

OPTION #4 : \$75 per person

*Choice of 2 Starters
Choice of 4 Entrees
Choice of 1 Desserts*

DESSERT

Strawberry Shortcake Biscuits

Chocolate Mousse

Cheesecake with Fresh Berries

Seasonal Cheesecake Available

Sliced Chocolate Cake

Warm Brownie Sundae

Homemade Tiramisu



BEVERAGES

WINE BY THE GLASS
\$10-\$18 PER GLASS

White:

- Chardonnay
- Pinot Gris
- Sauvignon Blanc
- Riesling

Red:

- Pinot Noir Red Blend
- Cabernet Sauvignon Merlot

Rosé & Sparkling:

- Sparkling Rose
- Rosé
- Prosecco
- Brut

STANDARD TIER
\$12-\$14 PER COCKTAIL

- Vodka
- Gin
- Silver Tequila
- Reposado
- Rum
- Bourbon
- Whiskey
- Scotch

PREMIUM TIER
\$15-\$17 PER COCKTAIL

- Vodka
- Gin
- Silver Tequila
- Reposado
- Rum
- Bourbon
- Whiskey
- Scotch

SELTZERS/BEER BY THE BOTTLE/CAN
\$8-\$12 PER CAN

- | | |
|---------------|--------------------|
| Beer: | Seltzers & Ciders: |
| Domestic | Vodka Seltzer |
| Imported | Tequila Seltzer |
| Craft | Original Cider |
| Non-Alcoholic | Seasonal Cider |

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*

BLOODY MARY BAR

\$12 PER COCKTAIL

*House Made Bloody Mary Mix, Olives, Celery, Bacon,
Lemon, Lime, Tabasco, Horseradish, Cornichons*

SPECIALTY COCKTAIL

\$12-\$15 PER COCKTAIL

Subject to Change Based on Drink Specifics



FAQ:

Q: Can I bring in food from an outside vendor

A: We do not allow outside food vendors at our venue. We are proud to offer a full-service restaurant on-site, as well as a partnership with a skilled hospitality company that can provide tailored catering options from our kitchen.

Q: Is there a restaurant at the brewery?

A: Yes, we have Wally's Wieners Full menu now available every day!

Q: Are dogs allowed at the brewery

A: Yes, we are happy to welcome dogs, but they are only permitted in our outdoor spaces. We kindly ask that dogs remain leashed and under control at all times.

Q: Do I have to be 21 to visit the brewery

A: No, we welcome guests of all ages to our brewery. However, as we are an active brewing facility, we ask that children be closely supervised at all times to ensure their safety. Our staff is happy to provide assistance, but the safety of your little ones is our top priority in this dynamic environment.



CONTACT:

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