

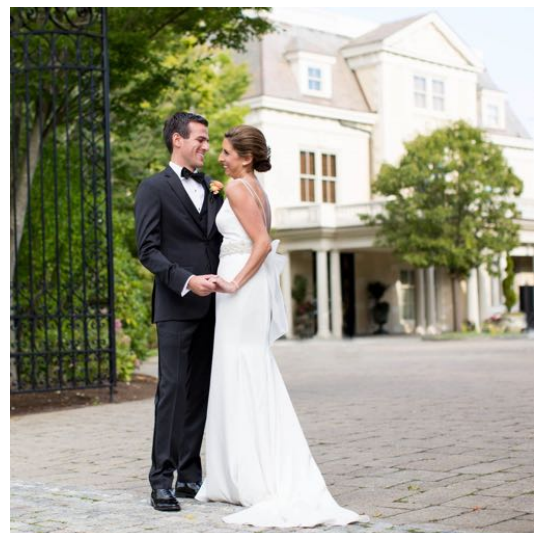


THE CHANLER

AT CLIFF WALK



ICONIC | OCEANFRONT | MANSION



WEDDING MENU

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"WHEN YOU REALIZE YOU WANT TO SPEND THE REST OF YOUR LIFE WITH SOMEBODY, YOU WANT THE REST OF YOUR LIFE TO START AS SOON AS POSSIBLE." -HARRY BURNS

IMBUED WITH A VISCERAL SENSE OF HISTORY AND GILDED WITH ARCHITECTURAL REMINDERS OF DECADES PAST, A WEDDING AT THE CHANLER IS AN EVENT LIKE NO OTHER, IN A PLACE LIKE NO OTHER. THE TAKING OF VOWS DESERVES A LOCATION THAT TOUCHES THE SOUL - YOURS AND EVERYONE PRESENT. LOCATED ON NEWPORT'S LEGENDARY CLIFF WALK AND OVERLOOKING THE ATLANTIC OCEAN; OUR SETTING INSPIRES AND CAPTURES THE ESSENCE OF ELEGANCE AND RELAXED SOPHISTICATION. NO MATTER WHAT YOUR VISION, AN INTIMATE CEREMONY ON OUR LUSH LAWN OR A STYLISH RECEPTION ON OUR TERRACE, OUR TALENTED TEAM ENSURES EVERY DETAIL - FROM HORS D'OEUVRES AND TABLE SETTINGS TO CHAMPAGNE TOASTS AND CUSTOMIZED MENUS - IS ELEGANT, EFFORTLESS, AND JUST AS YOU DREAMED IT WOULD BE.

OUR MENUS ARE CAREFULLY CURATED AND DESIGNED WITH YOUR EVENT IN MIND. IN ORDER TO PROVIDE YOU AND YOUR GUESTS WITH THE FINEST CUISINE, WE INCORPORATE A SELECTION OF SEASONAL AND LOCAL INGREDIENTS. THESE INGREDIENTS ARE SUBJECT TO SEASONALITY AND AVAILABILITY.

ADDITIONALLY, ALL OF OUR MENUS ARE CUSTOMIZABLE. PLEASE SPEAK WITH OUR SALES AND EVENT TEAM FOR CUSTOMIZATION OPTIONS.



THE CHANLER

AT CLIFF WALK



PASSED HORS D'OEUVRES

COLD

VEGETABLE RATATOUILLE, PARMESAN CHEESE,
CHERRY TOMATO, CROUTON ^

COMPRESSED WATERMELON AND GOAT
CHEESE LOLLIPOP *

MEDITERRANEAN VEGETABLE SKEWER ^*

NANCY'S CAMEMBERT, STRAWBERRY
COMPOTE, HAZELNUT

AHI TUNA TARTARE, TOASTED SESAME SEEDS,
GINGER WASABI, RICE CRACKER*

MINIATURE LOBSTER ROLLS

CITRUS POACHED SHRIMP, COCKTAIL SAUCE *

TRUFFLE CHICKEN SALAD, TOASTED
BAGUETTE

FOIE GRAS MOUSSE PB & J

PORK TERRINE, GRAIN MUSTARD

BEEF TARTARE, POTATO CRISP *

SHAVED IBERICO HAM, MANCHEGO, SEASONAL
FRUIT

HOT

STUFFIES, CLAM, CHOURICO, BROICHE

DEMI SEC TOMATO FLAT BREAD, FRESH
MOZZARELLA, SABA ^

TRUFFLE AND PECORINO CHEESE ARANCINI

MINIATURE LEEK AND GRUYERE QUICHE,
HERB SALAD

OPEN FACE BUTTERMILK FRIED OYSTERS,
LEMON CAPER REMOULADE, BISCUIT

LOBSTER MAC AND CHEESE

KING CRAB BLT

CRISPY FISH TOSTADA, RANCHERO SAUCE,
AVOCADO *

DUCK CONFIT, GOAT CHEESE, POTATO
DRIED CHERRY *

SMOKED PORK SLIDER, PICKLE

KOBE BEEF PIGS IN A BLANKET, WHOLE GRAIN
MUSTARD AIOLI

\$34 PER PERSON

PRICE IS BASED ON A SELECTION OF FOUR ITEMS
HORS D'OEUVRES CAN BE PASSED FOR UP TO ONE HOUR

* Indicates gluten free | ^ Indicates can be made vegan

STATIONARY DISPLAYS

MEDITERRANEAN MEZZA

CUMIN HUMMUS, QUINOA TABBOULEH, MARINATED VEGETABLES, HOUSE CURED OLIVES, FLATBREAD

\$16 PER PERSON

ARTISANAL CHEESE DISPLAY

COLLECTION OF DISTINCT ARTISANAL AND FARMSTEAD CHEESES DISPLAYED WITH SEASONAL GARNISHES AND ASSORTED GOURMET CRACKERS

\$18 PER PERSON

CHARCUTERIE DISPLAY

COLLECTION OF IMPORTED CURED MEATS, MUSTARD, CORNICHONS, SLICED BAGUETTE

\$20 PER PERSON

DISPLAY DUET

COMBINE TWO OF THE ABOVE DISPLAYS (MEDITERRANEAN, ARTISANAL OR CHARCUTERIE)

\$22 PER PERSON

CLASSIC SHELLFISH BAR

CHILLED CLAMS, OYSTERS, SHRIMP
GIN COCKTAIL SAUCE, HORSERADISH, LEMON

\$42 PER PERSON

SIGNATURE SHELLFISH BAR

CLASSIC SHELLFISH BAR + CRAB AND LOBSTER

\$63 PER PERSON

THERE IS A 15 GUEST MINIMUM FOR ALL STATIONARY DISPLAYS
DISPLAYS MUST BE ORDERED FOR ALL GUESTS IN YOUR PARTY

MANOR

INCLUDES BREAD SERVICE AND COFFEE SERVICE

SALAD

CUVÉE SALAD, RED GRAPES, SPICED PECANS

ENTRÉE *

ENTRÉE PRE-COUNTS MUST BE PROVIDED 14 DAYS IN ADVANCE

PAN ROASTED CHICKEN BREAST, POTATO CAKE, GREEN BEANS, SMOKED APPLE CHUTNEY

FILO CRUSTED FLOUNDER, CRAB BRANDADE, HORSERADISH MASCARPONE

FLAT IRON STEAK, POTATO GRATIN TOPS, ASPARAGUS, RED WINE REDUCTION, CRISPY FRIED ONION

FORAGER'S RISOTTO, MUSHROOMS, SPINACH

DESSERT

CHOICE OF 1 TO BE PRE-SELECTED FOR YOUR ENTIRE GROUP

CLASSIC CRÈME BRÛLÉE, HOUSE MADE SHORTBREAD

CHOCOLATE MOUSSE, CRÈME ANGLAISE

\$89 PER PERSON

ESTATE

INCLUDES BREAD SERVICE, COFFEE SERVICE AND CAKE PLATING
MAY ALSO SELECT FROM MANOR MENU ITEMS

APPETIZER

CHOICE OF 1 TO BE PRE-SELECTED
FOR YOUR ENTIRE GROUP

ARTISAN CHEESE PLATE, TRUFFLE HONEY

VEGETABLE TERRINE, FRIED PROSCIUTTO

BEEF TARTARE, POTATO CRISP

SALAD

CHOICE OF 1 TO BE PRE-SELECTED
FOR YOUR ENTIRE GROUP

CUVÉE SALAD, RED GRAPES, SPICED PECANS

CAESAR SALAD, OLIVE CROUTONS

SEASONAL GREEN SALAD

ENTRÉE

TO BE ORDERED TABLE SIDE
AT YOUR EVENT

CHICKEN, VEGETABLE FARRO, VER JUS REDUCTION
RED GRAPES

ATLANTIC SALMON, SWEET CORN, FRIED LEEKS, POLENTA

GRILLED FILET MIGNON, MASHED POTATOES, FOIE GRAS
BUTTER, BORDELAISE

WILD MUSHROOM RAGOUT, CRISPY FILO CUP, FRIZZLED LEEKS

\$110 PER PERSON

SIGNATURE

INCLUDES BREAD SERVICE, COFFEE SERVICE AND CAKE PLATING
MAY ALSO SELECT FROM MANOR AND ESTATE MENU ITEMS

APPETIZER

CHOICE OF 1 TO BE PRE-SELECTED
FOR YOUR ENTIRE GROUP

LOBSTER MACARONI AND CHEESE

JUMBO LUMP CRAB CAKE, WHOLE GRAIN MUSTARD SAUCE

VEGETABLE CANNELLONI

SOUP

CHOICE OF 1 TO BE PRE-SELECTED
FOR YOUR ENTIRE GROUP

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

SALAD

CHOICE OF 1 TO BE PRE-SELECTED
FOR YOUR ENTIRE GROUP

LITTLE GEM LETTUCE, SUNFLOWER, GOAT CHEESE

SIGNATURE SALAD FEATURING THE SEASON'S
FRESHEST VEGETABLES

ENTRÉE

TO BE ORDERED TABLE SIDE
AT YOUR EVENT

ROASTED DUCK BREAST, BRAISED ENDIVE, CHERRIES

HALIBUT, SCALLOP MOUSSE, ENGLISH PEAS, LEEK BROTH

GRILLED WAGYU RIBEYE, MASHED POTATOES, SEASONAL
VEGETABLES, RED WINE REDUCTION

SEARED TOFU, SPINACH, BLACK TRUFFLE, PARMESAN CHEESE

\$135 PER PERSON

SIX COURSE TASTING

THIS IS ONLY A SAMPLE MENU . A CUSTOMIZED SEASONAL MENU WILL BE CURATED FOR YOUR EVENT.

INCLUDES BREAD AND COFFEE SERVICE

FIRST COURSE

BEET CARPACCIO, PURPLE HAZE GOAT CHEESE, CARA CARA ORANGE, RED WATERCRESS

SECOND COURSE

LOBSTER TORTELLINI, HAZELNUT BUTTER, CELERY, ARUGULA

THIRD COURSE

DIVER SCALLOP AND FOIE GRAS, PAIN PERDU, PARSNIP, APPLE

FOURTH COURSE

ATLANTIC SALMON, CUCUMBER AND ONION SALAD, PLUM BUTTER SAUCE, PICKLED GINGER

FIFTH COURSE

WAGYU RIBEYE, POTATO RÖSTI, WILD MUSHROOMS, BLACK TRUFFLE

SIXTH COURSE

GRIDDLED POUND CAKE, SAUTÉED PEACHES, PISTACHIO ICE CREAM

\$170 PER PERSON

ADDITIONAL COURSES

SOUP

POTATO AND LEEK
\$12 PER PERSON

SEASONAL VEGETABLE
\$12 PER PERSON

LOBSTER BISQUE
\$14 PER PERSON

NEW ENGLAND CLAM CHOWDER
\$14 PER PERSON

INTERMEZZO

LEMON, LIME, YUZU, CUCUMBER, MANGO OR RASPBERRY SORBET
\$6 PER PERSON

PLATED DESSERTS

BERRY COBBLER, CRÈME FRAÎCHE ICE CREAM
\$12 PER PERSON

OPERA CAKE, ALMOND SPONGE CAKE, CHOCOLATE GANACHE, ESPRESSO
BUTTERCREAM
\$12 PER PERSON

SEASONAL FRUIT SHORTCAKE, CRÈME CHANTILLY
\$14 PER PERSON

VALRHONA CHOCOLATE, DEVIL'S FOOD CAKE, ALMOND STREUSEL, HIBISCUS
\$16 PER PERSON

ENHANCEMENTS

BAR BITE DISPLAY

SERVED AFTER DINNER ONLY

SMOKED PORK SLIDERS, PICKLE

ASSORTED FLATBREAD PIZZAS

FRIED CAULIFLOWER WITH DIPPING SAUCES

TRUFFLE PARMESAN POPCORN

TRUFFLE FRENCH FRIES

BACON GRILLED CHEESE

SELECTION OF 2 FOR \$18 PER PERSON

UPGRADED CAKE PLATING

VALRHONA CHOCOLATE SAUCE AND HOUSE MADE ICE CREAM

BERRY COULIS, FRESH BERRIES AND HOUSE MADE MACARON

\$6 PER PERSON

DESSERT DISPLAY

CHEF'S SELECTION OF SEASONALLY INSPIRED PETIT FOURS

\$16 PER PERSON

CHANLER S'MORES KITS

HOUSEMADE HONEY GRAHAM CRACKERS, MARSHMALLOWS
AND VALRHONA CHOCOLATE BARS

\$8 PER PERSON

BEVERAGE

ALL BARS INCLUDE APPROPRIATE JUICES, MIXERS AND SODAS

BEER AND WINE BAR

CABERNET SAUVIGNON, PINOT NOIR, ROSÉ, PINOT GRIGIO,
CHARDONNAY, SAUVIGNON BLANC, SPARKLING WINE, BUDWEISER,
BUD LIGHT, HEINEKEN, NEWPORT STORM, AMSTEL, SAM ADAMS

\$22 PER PERSON FIRST HOUR

\$10 PP EACH ADDITIONAL HOUR

SELECT BRANDS BAR

*INCLUDES BEER & WINE BAR

ABSOLUT, BOMBAY, JACK DANIELS, SOUTHERN COMFORT,
SEAGRAM 7, JOSE CUERVO ESPECIAL GOLD, DEWER'S WHITE,
BACARDI SUPERIOR, CAPTAIN MORGAN, AMARETTO DI SARONNO,
KAHLUA, MIDORI MELON, MARIE BRIZARD ANISETTE

\$24 PER PERSON FIRST HOUR

\$10 PP EACH ADDITIONAL HOUR

PREMIUM BRANDS BAR

*INCLUDES BEER & WINE BAR

GREY GOOSE, MAKER'S MARK, CANADIAN CLUB, BOMBAY
SAPPHIRE, JAMESON, BACARDI, PATRON SILVER, JOHNNY WALKER
BLACK, BAILEYS, CHAMBORD, GRAND MARNIER, KAHLUA, MIDORI
MELON, SAMBUCA

\$28 PER PERSON FIRST HOUR

\$12 PP EACH ADDITIONAL HOUR

ALL MENU ITEMS ARE SUBJECT TO CHANGE

TABLE SIDE WINE SERVICE IS AVAILABLE AT A PER BOTTLE PRICE

BAR PACKAGES ARE ONLY AVAILABLE WITH USE OF A PRIVATE BAR AREA

BAR PACKAGES ARE NOT AVAILABLE DURING WELCOME RECEPTIONS

EVENT POLICIES

THE CHANLER MUST BE NOTIFIED NO LATER THAN 14 DAYS PRIOR TO YOUR SCHEDULED FUNCTION AS TO THE EXACT NUMBER OF GUESTS IN ATTENDANCE. IF AN ENTRÉE PRE-COUNT IS REQUIRED, IT MUST ALSO BE PROVIDED AT THIS TIME. THIS NUMBER WILL CONSTITUTE YOUR GUARANTEE WHICH IS NOT SUBJECT TO REDUCTION AFTER THAT POINT.

THE LISTED MENU PRICES ARE CURRENT AND SUBJECT TO CHANGE. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 7% RHODE ISLAND SALES TAX AND 1% CITY OF NEWPORT TAX.

THE SALES AND SERVICE OF ALCOHOL IS STRICTLY REGULATED BY THE RI STATE LIQUOR CONTROL BOARD. THE CHANLER IS RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS. WE ASK YOUR FOR COOPERATION IN ENFORCING THE LAW BY NOT BRINGING ANY ALCOHOLIC BEVERAGES INTO THE HOTEL FROM OUTSIDE SOURCES. WE RESERVE THE RIGHT TO LIMIT AND CONTROL THE AMOUNT OF ALCOHOLIC BEVERAGES CONSUMED BY GUESTS. THE LEGAL DRINKING AGE IN RHODE ISLAND IS 21 YEARS OF AGE.

ANY AND ALL DISPLAYS AND DECORATIONS ARE SUBJECT TO APPROVAL BY AN AUTHORIZED REPRESENTATIVE OF THE HOTEL. ALL OUTSIDE VENDORS WILL HAVE ACCESS TO THE DESIGNATED FUNCTION SPACES NO EARLIER THAN ONE AND A HALF HOURS PRIOR TO THE START OF THE EVENT UNLESS OTHER ARRANGEMENTS HAVE BEEN CONFIRMED IN ADVANCE.

AMPLIFIED MUSIC IS ONLY PERMITTED OUTDOORS BETWEEN THE HOURS OF 1:00PM AND 6:00PM AT A VOLUME THAT IS DEEMED APPROPRIATE BY THE MANAGEMENT TEAM AT THE HOTEL.

THANK YOU.

