

NEWPORT GRILL

on Lake Bonavista



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www.newportgrill.com

Banquet and Reception Information

The Newport Grill on Lake Bonavista is an exquisite lakeside venue, ideal for hosting a variety of parties, receptions, meetings, special events, weddings, brunches, lunches or dinners.

With luxurious ambiance and superior service, the Newport Grill provides a unique setting for any catered event.

With the flexibility to host a small intimate reception for 10, a dinner for 120 guests or a cocktail reception for 200 +, the Newport Grill will be able to accommodate all your needs.

To complement its ambiance and setting, our Executive Chef has created a designer menu to accommodate your requirements. Should you wish to choose a different menu selection, we would be more than happy to custom create one for you.

FACILITY CAPABILITIES

Newport Room	up to 120 people (seated)
West Wing Room	up to 40 people (seated)
Lounge	up to 24 people (seated)
Patio	up to 16 people (seated)

For more information about our services and facilities
**Please call (403) 271-6711 Extension #3 or visit
www.newportgrill.com**

We look forward to hosting your function at the Newport Grill on Lake Bonavista!

Prices and procedures outlined in this package are effective November 1, 2011
The Newport Grill reserves the right to make suitable substitutions for any food, beverage or alcohol choice.

Newport Grill on Lake Bonavista Banquet and Reception Information

1. OUR FACILITY

Newport Dining Room:

The Newport Dining Room is located lakeside and includes one large feature fireplace and has a seating capacity of 120 people.

West Wing Dining Room:

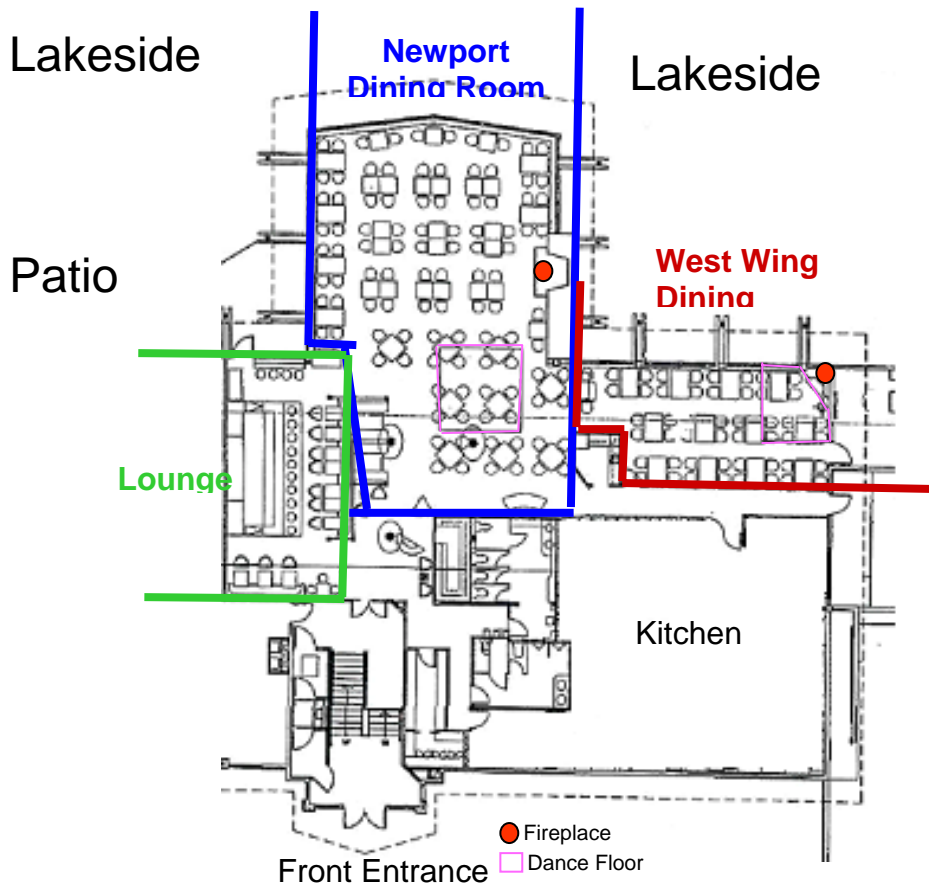
The West Wing Room is located lakeside and includes a corner fireplace and has a seating capacity of 40 people.

Lounge:

The lounge holds a maximum of 35 people and features a large ornate bar. This area may be rented for small, secluded dinner parties or as a cocktail reception for smaller parties.

Patio:

Our patio comfortably seats 16 people or can hold up to 30 people for a reception.



Maximum Occupancy of the Newport Grill is 225 persons.

2. RESERVATION PROCEDURES

Group bookings may be made by contacting the restaurant and speaking with our Events Coordinator. A deposit is required to confirm a booking. Tentative reservations may also be made for an available date and will be held for a maximum of 2 weeks. Should another party be interested in booking for the same date during the 2 week hold period, you will be contacted and asked to confirm or release the booking.

3. MINIMUMS

The Newport Grill on Lake Bonavista no longer charges room rental fees nor enforces a minimum number of guests to utilize one or more of our rooms. However, we do recognize that a function does affect our regular dining public. In order to seek a balance, we apply a minimum billing amount to your function depending upon room(s) chosen and the day and time of the week. The use of more than one room results in the cumulative amount as a minimum billing amount.

	Afternoon			Evening		
	Tuesday to Thursday	Friday to Saturday*	Sunday (2pm to 5pm)	Sunday, Tuesday & Wednesday	Thursday	Friday to Saturday
Newport West Wing Lounge	no minimum	\$3,000	\$3,000	\$5,000	\$7,500	\$10,000
	no minimum	\$1,500	\$1,500	no minimum	\$1,500	\$3,000
	no minimum	no minimum	no minimum	no minimum	no minimum	\$1,000

Afternoon is 11:30am until 5pm, except Sunday which is 2pm to 5pm; Evening is 5pm until close.
 * Effective March 1st, 2007 an additional staffing surcharge of \$1,000 will be added to any event which is booked to take place outside of normal restaurant operating hours or on Statutory Holidays. Please note that currently the Newport Grill is not open on Mondays and does not open until 5pm on Saturdays. This surcharge covers the overtime labour that is required to open and staff the restaurant outside of normal operating hours. The surcharge may also be applicable to events that are booked past 11pm on Sundays through Thursdays or past 1am on Fridays or Saturdays.

The Minimum Billing Amount means that you must consume a certain amount of food, beverage and alcohol purchases from us to reach a required subtotal, in exchange for your use of the space. Surcharges, GST or Gratuities are not used in the calculation of the minimum bill.

If there is any shortfall of the minimum bill required, a room charge in the amount of the shortfall will be added to the bill, to bring it up to the minimum bill required, and then the surcharges, tax and gratuity will be added on. For example, if the minimum bill required is \$1,500.00, and your subtotal amounts to \$1,400.00, a room charge of \$100.00 will be added to your bill to bring the total up to the \$1,500.00 required, and then the surcharges, tax and gratuity will be added on.

If your function consumes more food, beverage and alcohol than the Minimum Billing Amount then you will be billed for the actual amount consumed. The actual Minimum Billing Amount will be calculated and set on the Contract required to reserve your function

If the Minimum Billing Amount does not apply to your booking, you may give an estimate of the number of guests, your menu choice, rooms requested and the date and time of your function and our Events Coordinator will be pleased to calculate an Estimated Billing Amount for your function. This calculation is only an estimate and is not binding on the Newport Grill.

4. UNAVAILABLE DATES

Unfortunately, due to popular demand from our dining public we are unable to book functions on the following dates:

New Year's Day	January 1, 2012	January 1, 2013
Valentine's Day	February 14, 2012	February 14, 2013
Easter Sunday	April 8, 2012	March 31, 2013
Mother's Day	May 13, 2012	May 12, 2013
Father's Day	June 17, 2012	June 16, 2013
Thanksgiving Day	October 8, 2012	October 14, 2013
Christmas Day	December 25, 2012	December 25, 2013
New Year's Eve (after 4pm)	December 31, 2012	December 31, 2013

The Newport Grill reserves the right to add additional dates to this list at any time, functions that have been previously booked with deposits paid for these additional dates will be honored.

5. CONTRACT

A signed contract with a valid credit card number and accompanying deposit is required in order to secure a booking.

6. DEPOSIT

A deposit is required at time of booking in order to secure the date and room(s). The deposit shall be 50% of the Estimated Billing Amount (minimum deposit \$500.00) OR 50% of the Minimum Billing Amount whichever is greater. The deposit will be regarded as a down payment towards the total cost of the event and under certain circumstances is non-transferable and non-refundable (please see Cancellations).

7. PAYMENTS

Payments for your function are due as follows:

- Payment for the Deposit must accompany the signed contract in order to book your function.
- Payment for the Remaining Pre-function Balance is required two weeks (14 calendar days) before the function date. The Remaining Pre-function Balance is calculated as:
 - o The Minimum Billing Amount less any Deposits paid, or
 - o If the date and time of your function has no Minimum Billing Amount then a payment equal to the total Food and Beverage estimate prepared by the Event Coordinator less any Deposits.
- A Final Bill will be calculated which will summarize all food, beverage and alcohol charges, any required room charge, surcharges, G.S.T., and Gratuities. The Total Amount Due will be the total of the Final Bill less any Deposits or Remaining Pre-function Balance payments made. This Total Amount Due must be settled **at the conclusion of your function**. In the event of an overpayment the amount will be credited back in the form of a cheque.

. We accept cash, certified cheques, debit, American Express, MasterCard and VISA.

8. CANCELLATION

Our cancellation policy is as follows:

- All cancellations must be received in writing.
- Cancellations greater than 120 calendar days before the event will, at your choice, result in the deposit being transferred to another function booking or 50% of the deposit amount may be refunded less a 5% transaction fee if a credit card was used.
- Cancellations received within 120 calendar days before the event result in the deposit being forfeited (non-refundable and non-transferable).

9. CHOICE OF MENU

The Newport Grill provides set menus with a wide range of selections and price ranges. When selecting your menu choice, please remember that for each meal function (Starter, Appetizer, Dessert) the menu must be identical for all guests attending with a maximum of 2 to 3 choices for entrees. Depending on the number of people attending, we will require you to have your guests pre select their entrees ahead of time and then provide our Events Coordinator with the numbers required for entrée option. Special dietary substitutions are available and must be pre-arranged in advance of the function. Menu selections must be submitted at least 21 calendar days prior to the function to ensure the availability, proper staffing and coordination of your function. You are responsible for making certain that the Newport Grill receives this information on time. A Late Menu Choice surcharge will be added for decisions or changes made within 20 days of your function. Meals will be prepared for the guaranteed number only. Additional meals over the guaranteed number may require substitution from the confirmed menu.

At the Newport Grill we care about our guest's health and safety. If you have any allergy or dietary concerns please let us know. Our Executive Chef would be pleased to work with you to offer substitutions for dietary restrictions. In most cases, menu items can be made to order so that requests to remove certain ingredients can be accommodated. Please inform us of all allergy requests at least 21 calendar days, prior to the function, otherwise a Late Menu Choice surcharge may be applicable.

10. FOOD & BEVERAGE

The Newport Grill does not allow any food or beverage to be brought in or removed from the function due to City of Calgary and Provincial Health Regulations. The only exception to this is for specialty cakes/cupcakes or wedding cakes. Any food from a full service catered event cannot be packaged to take home.

11. GUARANTEES

A Final Guest Count and any layout related changes are required 72 business hours prior to your function. For weekend functions, your Final Guest Count and layout changes will be due by Wednesday of that week. If no Final Guest Count is received we will use the expected number as stated on your contract. You will be billed for the Final Guest Count or the actual number of guests whichever is greater. If the number of people attending the function is less than the guaranteed number, the difference will be based upon the average check per person for that function and added to the bill.

For example, suppose your function was held in the Newport Dining Room on a Tuesday night. Assume that the guaranteed number of guests was 100 and was confirmed 72 hours before the function. However, only 35 guests attended with the average check per person \$85.00. You would be billed \$8,500 for food and beverage plus surcharges, taxes and gratuity. If 100 guests had attended then you would be billed your actual consumption, provided it remained greater than the minimum billing amount.

The Newport Grill reserves the right to move groups to a more suitable room if the number of guests differs greatly from that of the original number quoted at the time of booking. In such cases, you will be advised in advance.

12. PRICING

All prices are stated exclusive of taxes and service charges. Prices are subject to change without notice up to 21 calendar days before your function. At that time, firm prices will be provided.

13. TAXES, LABOUR & GRATUITIES

We will apply the 5% Federal Goods and Services Tax (GST) to all food, beverage, alcohol, surcharges and gratuities. An 18% Gratuity will apply to the total function billing. **A surcharge for labour may be added dependent upon the ending time of your function or in the case of a cash bar.**

Please note: Consistent with Canada Revenue Agency rules (RC4036(E) Rev. 06) gratuities that customers voluntarily give to employees are not taxable for GST purposes, however, gratuities included as a mandatory or suggested amount as a service charge for your function is GST taxable. For further information please consult: “**GST/HST Information for the Travel and Convention Industry**”, which can be located on the Canada Revenue Agency website at: http://www.cra-arc.gc.ca/E/pub/tg/rc4036/rc4036-e.html#P348_26871

14. SURCHARGES

The Newport Grill attempts to include most chargeable items within our per person menu costs. However, several charges are applicable to only selected functions and therefore in order to keep our menu prices reasonable, these items are not included in our menu pricing and will be added to the Final Bill as they are applicable. G.S.T. will be added on all Surcharges unless specified otherwise. Surcharges may include:

- Outsourced Rental Fees (i.e. extra chairs, conference supplies) = actual cost + 10% handling
- Ceremony Set-up Fee = \$500 for Newport; \$200 for West Wing
- S.O.C.A.N. Fee = as applicable
- Disc-Jockey = \$650 to \$950 (based on the number of hours)
- Late Menu Choices = \$500
- Music / Sound / AV Equipment:
 - Sound podium = \$100 (regular podium is free)
 - Grand Piano = \$200
 - Screen = \$25
- Patio = \$500 additional Minimum Billing Amount
- Extra Linen Cleaning Charge (effective September 1, 2011) = \$100.00 on any function with a Minimum Billing Amount equal to or greater than \$5,000.00.
- Extra Cleaning = actual cost
- Additional Staffing Surcharge = \$1,000 for events outside of normal operating hours or on Statutory Holidays, effective after March 1st, 2007.

15. LIABILITY

The Newport Grill is not liable for any loss or damage to goods, property, vehicles or equipment brought onto the property by the hosts and/or their guests.

16. SECURITY

Newport Grill does not provide security. If you wish to provide security, you must make your own arrangements. Meals consumed by security personnel will be included in your headcount.

17. MULTIPLE EVENTS

The Newport Grill will often host more than one function at a time, or will have public dining occurring at the same time as a function is taking place. Semi-private booking of rooms is also available. We will attempt to keep functions and dining separate but we also recognize that this is not always practical. If you require absolute privacy please consider booking the appropriate space, for which all Minimum Billing Amounts will be applicable.

Semi-private functions are available and the Minimum Billing Amount will only be applicable if the function exceeds 40 persons in the Newport Dining Room. If you are considering a semi-private function please be aware that seating arrangements in the Newport Grill do not include guarantees of lakeside or fireside seating as that may be required for the regular a la carte dining.

18. CEREMONY

Our beautiful rooms can be arranged to hold your wedding ceremony before your reception. A Ceremony Set-Up Fee of \$500.00 will be charged for this service in the Newport Dining Room (\$200.00 for the West Wing). Ceremonies held in the Newport Dining Room will require the simultaneous booking of the West Wing in order to provide for table storage. In this situation, any Minimum Billing Amount applicable for the West Wing during this time will also be included.

The Ceremony Set-Up Fee includes a 'ceremony' set-up, with chairs placed in rows, an aisle, and a signing table. Additional tables may be arranged at no additional charge. The Entrance and staircase cannot be used as part of the ceremony. Additional rooms, such as the lounge may be required to be booked should you require additional room for bridal preparation, in this case all Minimum Billing Amounts will be applicable.

While every effort will be made to accommodate ceremonies, the Newport Grill reserves the right to limit such activity, if timing does not allow for the proper setup and teardown or if this will interfere with any other function or public dining. Please note, this service will be limited to 100 attendees and if increased, with the consent of the Events Coordinator and the General Manager, you may be subject to Rental Surcharges for the required chairs.

The Newport Grill is pleased to be a part of your celebrations. For any wedding ceremonies conducted on the premise, the Newport Grill will, with your approval, include the names of the wedding couple in a register. Inclusion in the register will allow the married couple (2 persons maximum) to a 20% discount off food on the one year

anniversary of the event. Should that anniversary fall on a date where the restaurant is closed or booked out due to another function, please contact the General Manager for alternate arrangements.

19. MUSIC

The Newport Grill has an excellent disc jockey on staff. The in-house charge for equipment and personnel is \$650 to \$950 (based on the number of hours). You may choose other music suppliers. All musical entertainment may be subject to a one time S.O.C.A.N. (Society of Composers, Authors and Music Publishers of Canada) charge. All live entertainment, including amplified live bands, will be permitted only with the General Manager's permission and under his direction at all times. All music must be kept at a reasonable volume throughout your event. No music is permitted after 1:00 am in respect of our neighbors.

20. LAKE BONAVIDA, PARKING AND THE MAIN ENTRANCE

Lake Bonavista is private property and is not accessible from the Newport Grill. No object may be placed or dropped into the Lake from the premise. The main entrance and stairs leading to the Newport Grill are not considered part of the Newport Grill and may not be used in the undertaking of your function. You may utilize the parking lot but under no circumstances may any parking spaces be reserved. This is a condition of the owner of the parking lot and this provision is not under the control of the Newport Grill.

21. PATIO

Bookings of the Newport Dining Room, West Wing Dining Room or the Lounge do not include usage of the outdoor patio. The patio is situated between the Lounge and the Newport Dining Room with access through a door located next to the bar in the Lounge. The patio is only available from May to September and for a maximum of 16 seated at tables. The maximum seated number is controlled by city bylaw and may not be exceeded. The patio may be booked on its own or in conjunction with any other room being booked. Any booking involving the patio, at any time, will incur an additional \$500.00 Minimum Billing Amount.

22. COMPLIMENTARY PROVISIONS

The Newport Grill provides the following complimentary provisions with every function:

- Fresh white linen, black napkins and candles on all of our tables. Other colours of linen can be rented for an extra surcharge.
- Standard House Background Music
- Silver Table Number Holders (15 tall & 15 short available)
- Coat Room
- Wedding Cake Table
- Clothed Guest Book Table & Gift Table

23. DELIVERIES & SET-UP

Please arrange all deliveries with our Events Coordinator. If arranged prior to delivery, Newport Grill will accept delivery of materials required for use during your function on the day the function is to take place. No deliveries will be accepted before the function date. All items must be clearly labeled with the function date and name of the function or host. Vendors and decorators are granted access no earlier than two hours prior to the event to begin setup, and only with permission and under the direction of the General Manager. Afternoon function access: 10:00am and Evening function access: 4:30pm. We regret that our staff do not function as decorators but we will assist as much as is reasonably possible. Please be aware that our staff have many other duties that must be performed in order for your function to be successful.

Deliveries of specialty cakes/cupcakes or wedding cakes and floral arrangements may be made on the day of your wedding. Floral arrangements should arrive at the restaurant already arranged in vases. Due to the limited amount of space available, we unfortunately cannot provide space for you to arrange your cut flowers at the restaurant. We will attempt to accommodate the storage of any specialty cakes in our Wine Room Coolers. However, our storage space is limited and storage is at the discretion of our General Manager. There may be times when we are not able to accommodate your request for storage given our preparation and inventory space required for your function and the operation of the Newport Grill. We regret any inconvenience that this may cause.

The Newport Grill is not liable for any loss or damage to goods, property, vehicles or equipment brought onto the property by the hosts and/or their guests.

24. DÉCOR

You are welcome to bring in your own décor for your function, in accordance with our Deliveries and Set-up policy. Please observe the following guidelines for all décor:

- The use of confetti, table confetti, birdseed or rice is strictly forbidden inside or outside the restaurant.
- The existing restaurant decorations (including paintings on the walls) may not be moved or removed and nothing may be hung from or attached to the overhead beams or ductwork.
- We do not permit the use of live animals on the premise at any time (i.e. fish as table centerpieces)
- Other than our candles; no candles, matches, sparklers, table sparkles or other forms of open flame or ignition will be permitted.
- You may not nail, tack, staple glue or tape anything to any surface of the restaurant.
- All décor, personal effects and equipment must be removed from the restaurant at the end of the function unless other arrangements have been made. The Newport Grill is not responsible for any items left behind.

- A cleaning surcharge may be applied to the Final Bill should there be any damage to the restaurant above and beyond normal wear and tear, or if additional cleaning services are required.
- Please consult the Events Coordinator with regards to any décor questions you might have.

25. LIQUOR LAWS

The Newport Grill as a licensee is responsible for all beverage sales and service in accordance with the Alberta Gaming & Liquor Commission (“AGLC”). The Newport Grill will supply all alcohol (unless Corkage has been previously arranged with the Event Coordinator) and non-alcoholic beverages served. The Newport Grill’s Alberta Liquor License prohibits the service of alcoholic beverages prior to 10:00 am and after 2:00 am Monday through Sunday. All consumption must cease prior to 3:00am. All evening functions and consumption of alcoholic beverages shall be booked to conclude at 1:00am, unless an extended time has been agreed to. Extension of function and liquor consumption past 1:00am is subject to labor charges.

Newport Grill expressly reserves the right to refuse service to any guest we determine, in our sole discretion, to be intoxicated. We reserve the right to escort this guest off the property if we deem it necessary.

In accordance with AGLC regulations, Newport Grill must demand proof of age (photographic ID) from any person who appears to be under 25 years of age. You shall be responsible to ensure that all guests under the age of 18 are identified prior to your function. Newport Grill reserves the right to discontinue service for the entire event pursuant to section 27 below.

Newport Grill does not stock, sell or allow on our premise energy drinks of any kind.

26. SMOKING

The Smoking Bylaw of the City of Calgary prohibits smoking in any public spaces or function room within the Newport Grill.

27. POLICY VIOLATIONS / FACILITY DAMAGE / INAPPROPRIATE BEHAVIOUR

You shall be responsible for any damage to the Newport Grill’s property during your event and you are responsible for the actions and/or conduct of your guests. The Newport Grill reserves the right to inspect and monitor all functions and events and to discontinue service in the event that a violation of any facility policy, City of Calgary bylaw or Alberta Provincial law occurs. In any such case, you will be liable for any and all outstanding balances. Liability for Damages or theft from the premises will be charged accordingly. The Newport Grill is not liable for any loss or damage to goods, property, vehicles or equipment brought onto the property by the hosts and/or their guests.

Menu

The following menus represent menu options that are the most popular with our customers. We recognize that your group may want other variations and our Executive Chef welcomes the opportunity to work with you to customize your menus. In addition to plated dinners, we also offer buffets and cocktail style receptions. We will work with you to ensure that your choice of buffet selections or cocktail items will be ideal for your function.

For a plated dinner, the menus are designed that for each of the following meal functions (Starter, Appetizer and Dessert) the menu choice must be identical for all guests attending with a maximum of 2 to 3 choices for the Entrées.

Our Executive Chef, Event Coordinator and Sommelier work hard to ensure that your function is not only successful but memorable.

**We welcome you to the experience of the
Newport Grill
on
Lake Bonavista!**

NEWPORT GRILL



on Lake Bonavista

The following Breakfast Menu represents menu options that are the most popular with our customers. We recognize that your group may want other variations and our Executive Chef welcomes the opportunity to work with you to customize your menus.

Breakfast – A la carte

Minimum 15 people

Choice of 2 items

The following items are served with your choice of hash browns or toast

Nana's Eggs Benedict

toasted english muffin, pancella, caramelized onions and creamy hollandaise sauce

\$17

Bonavista Frittata

baked omlette in a skillet with onion, garlic, tomato, goat cheese, mushrooms and spinach

\$15

Traditional Breakfast on the Lake

3 eggs done your style, 3 pieces of bacon, southwest refried blackbeans and tomato salsa

\$16

Newport French Toast

wildberry compote and Chantilly cream

\$14

The following items are served with your choice of housemade seasoned fries or field greens

Homestyle Reuben

corned beef, sauerkraut, swiss cheese, thousand island sauce on homemade dark rye bread and kosher dill pickle

\$16

Chef's Club Sandwich

grilled chicken breast, bacon, fried egg, swiss cheese, lettuce, tomato, roasted garlic and olive aioli and kosher dill pickle

\$15

GST and Gratuities not included in the prices.



The following Breakfast Buffet Menu represents menu options that are the most popular with our customers. We recognize that your group may want other variations and our Executive Chef welcomes the opportunity to work with you to customize your menus.

Breakfast – Buffet
Minimum 25 people
Prices per person per item

- | | | | |
|---------------------|--|----------------------------------|-------------------|
| Pancakes | Waffles | Hash Browns | Muffins |
| Poached Eggs | Toast
\$4 each | Scrambled Eggs | |
| Bacon | Sausages
Danish
\$5 each | Oatmeal
Granola | Croissants |
- Fruit Salad**
\$6
- Premium Coffee and Select Teas**
\$3
- Apple, Orange and Cranberry Juice**
\$4

GST and Gratuities not included in the prices.

NEWPORT GRILL

on Lake Bonavista

Coffee break choices are for those looking for either morning or afternoon snack selections.

Coffee Break - Morning

**assorted muffins and cinnamon buns
premium coffee and select teas
\$7 per person**

**fresh sliced seasonal fruit
Assorted yoghurt
premium coffee and select teas
\$9 person**

**muffins, croissants and squares
whole fresh fruit
premium coffee and select teas
\$10 person**

Coffee Break -Afternoon

**cookies and squares
whole fresh fruit
premium coffee and select teas
\$9 per person**

**fresh seasonal sliced fruit
fresh cut vegetable crudités with dips
premium coffee and select teas
\$10 per person**

**domestic cheese board
assorted brownies and squares
premium coffee and select teas
\$14 per person**

**Add
chilled bottled water
\$3**

GST and Gratuities not included in the prices.

NEWPORT GRILL

on Lake Bonavista

The following Lunch menu represents menu options that are the most popular with our customers. We recognize that your group may have time constraints during lunch, wish to vary portion sizes or even switch out the starter for a dessert and our Executive Chef welcomes the opportunity to work with you to customize your menus.

The menus are designed that for each of the following meal functions (Starter, Appetizer, Dessert) the menu choice must be identical for all guests attending with a maximum of 2 to 3 choices for the Entrées.
Vegetarian options available.

Lunch – Two Course Menu

Prices vary according to menu choices

Starter (Select one)

Seasonal Soup

chef's homemade creation

Mesclun Salad

mixed greens, cherry tomatoes,
balsamic and fig vinaigrette

Entrées (Select two)

Chef's Club Sandwich

grilled chicken breast, bacon, fried egg, swiss cheese, lettuce, tomato, roasted garlic and olive aioli

Homestyle Rubeen

corned beef, sauerkraut, swiss cheese, thousand island sauce on homemade
Dark rye bread and kosher dill pickle

Chicken Pot Pie

homemade rustic chicken stew filling, baked with puff pastry

Seafood Mac n' Cheese

medley of salmon and prawns, creamy mornay sauce, with garlic cheese toast

Newport Burger

housemade all beef patty, lettuce, tomato, onions, bacon, mushrooms, swiss cheese, fried egg

GST and Gratuity not included in the prices



The following Canapés and Platter menu represents menu options that are the most popular with our customers. We recognize that your group may want other variations and our Executive Chef welcomes the opportunity to work with you to customize your menus. Whether for the start of your event while greeting and socializing with your guests, or to be passed during the entire reception.

Canapés

Minimum 15 people (Prices per dozen)

Newport Mini Burgers

gruyère cheese, herbed mayonnaise
\$36

Grilled Asparagus and Proscuitto

lemon olive oil drizzle
\$30

Poached Shrimp

herbed boursin, crostini
\$30

Breaded Bocconcini

tomato emulsion with basil oil
\$25

Vietnamese Spring Rolls

sweet chili dipping sauce
\$28

Mini Grilled Cheese

swiss and gruyere cheeses
\$26

Platters

Minimum 15 people (Prices per person)

Crudité Platter

Newport blue cheese dip
\$10

Antipasto Platter

assorted meats and pickles
\$12

Cheese Platter

assorted Canadian and international cheeses,
crackers and breads
\$15

Dip Station

\$6

GST and Gratuities not included in the prices.

NEWPORT GRILL

on Lake Bonavista

The following dinner menus represent menu options that are the most popular with our customers. We recognize that your group may want other variations and our Executive Chef welcomes the opportunity to work with you to customize your menus.

The menus are designed that for each of the following meal functions (Starter, Appetizer, Dessert) the menu choice must be identical for all guests attending with a maximum of 2 to 3 choices for the Entrées. Vegetarian options available.

Dinner – Three Course Menu **\$55 per person**

Starter (Select one)

Pumpkin Soup

toasted pumpkin seed, crème fraîche

Mesclun Greens

mixed greens, cherry tomatoes, balsamic and fig vinaigrette

Entrée

Seared Salmon with an Orange Tarragon Sauce

glazed seasonal vegetables,
buttered mashed potatoes

Or

Grilled Chicken Supreme with an Herb Cream Sauce

chef's select seasonal vegetables,
mashed yukon gold potatoes

(Add beef option \$65) AAA Ribeye

yukon gold mashed potatoes,
sautéed mushrooms and roast tomatoes,
glazed seasonal vegetables,
red wine reduction

Dessert (Select one)

Lemon Pannacotta

candied lemon zest and basil syrup

Kahlua Mousse

berries and crispy sugar tuile

GST and Gratuities not included in the prices.

NEWPORT GRILL



on Lake Bonavista

Dinner – Four Course Menu **\$70 per person**

Starter (Select one)

Newport Signature Caesar Salad

housemade dressing, shaved parmesan cheese and olive tapenade crustini

Mesclun Greens

mixed greens, cherry tomatoes, balsamic and fig vinaigrette

Appetizer (Select one)

Creamy Curry Butternut Squash and Bacon Soup

toasted pumpkin seeds, honey spiced foam, pancetta wrapped bread stick

Newport Clam Chowder

housemade New England style with garlic cheese toast

Entrée

Braised Bison Short Ribs

seared polenta cakes, glazed pearl onions,
chef's select seasonal vegetables

Or

Confit Leg of Duck

sweet potato gratin, sautéed mushrooms,
glazed seasonal vegetables

Dessert (Select one)

Crème Brulee

with caramelized rum pineapple

Kahlua Mousse

deep dark chocolate

GST and Gratuities not included in the prices.

NEWPORT GRILL



on Lake Bonavista

Dinner – Five Course Menu \$90 per person

Starter (Select one)

Mesclun Greens

mixed greens, cherry tomatoes, balsamic and fig vinaigrette

Prosciutto

melon, arugula, toasted almonds and virgin canola dressing

Soup (Select one)

Newport Clam Chowder

housemade New England style, garlic cheese toast

Creamy Curry Butternut Squash and Bacon Soup

toasted pumpkin seeds, honey spiced foam, pancetta wrapped bread stick

Palate Cleanser

Granité

Chef's choice

Entrée

AAA Ribeye

yukon gold mashed potatoes,
sautéed mushrooms and roast tomatoes,
glazed seasonal vegetables,
red wine reduction

Or

Seared Halibut

buttered mashed potatoes, braised leeks,
chef's select seasonal vegetables,
herb butter sauce

Dessert (Select one)

Crème Brulée

with caramelized rum pineapple

Banana Bread Pudding

vanilla crème anglaise, strawberry salsa

GST and Gratuities not included in the prices.



Newport Grill - Banquet Wine List

<u>White Wines</u>	<u>Btl</u>
Peter Mertes Liebfraumilch ~ Germany	29
Santa Julia Viognier ~ Argentina	32
Gabbiano Pinot Grigio ~ Italy	32
Rosemount Traminer Riesling ~ Australia	33
Robertson Winery Sauvignon Blanc ~ South Africa	31
Alamos Chardonnay ~ Argentina	34

<u>Red Wines</u>	
Beringer Merlot ~ California	29
Gabbiano Chianti ~Italy	32
Beringer Cabernet Sauvignon ~ California	29
Sister Run Barossa Valley Shiraz ~ Australia	32
Penfolds Rawsons Retreat Shiraz/Cabernet ~Australia	30
Alamos Malbec ~ Argentina	34
Magnum (1500 ml) Ruffino Chianti ~ Italy	59

Please Note – All wines are listed progressively, from light to full body

As well, we invite you to make your wine choices directly from our wine list. Professional advice for selection or for pairings with your menu is available.

Larger groups with sizable wine orders must have their wine choices pre-selected at least 30 days in advance of the function date in order to guarantee delivery. Smaller groups have the option of an escorted tour of our wine cellar to choose their wine at the time of the function. While this option does allow for a variety of wines to be chosen, the Newport Grill does not guarantee the availability of any specific wine not pre-ordered and confirmed.

Please see your Event Coordinator to make your wine selections.

GST and Gratuities not included in the prices.

Sommelier Andrew Paulsen

October 2011

