

Welcome to the Newport Syndicate

EST. 1995

Thank you for considering us for your rehearsal dinner.

The Newport Syndicate has the experience to make your rehearsal dinner a memory for a lifetime. With staff dedicated to creating the dinner of your dreams, including experienced planners, your rehearsal dinner planning has never been easier.

You can choose between three private rooms, which can accommodate 20-80 guests.

Enjoy venue access the day of your event to make it easy and convenient for any vendor deliveries.

Our parking is safe and convenient with a walk across the street.

Our food is prepared onsite by our chef, and your personally selected menu is something your guests will be talking about for years to come. Worried about dietary restrictions? Our chef is ready and willing to accommodate all manner of dietary restrictions; just talk to your planner!

Not seeing what you're looking for? We are happy to customize a menu for you!

Come experience the Newport Syndicate.

Betsi Rutkowski,

General Manager

&

Athena Byrd,

Head of Sales



ALL MENUS ARE SUBJECT TO 20% SERVICE CHARGE & 6% KY STATE SALES TAX

MENU PRICES SUBJECT TO CHANGE - SEE EVENT COORDINATOR FOR DETAILS

Amenities

3 Hour Room Rental

Unlimited Coffee, Tea, Soft Drinks

Customized Bar Packages

Buffet or Plated Dinners

Availability to Accommodate Any Dietary Restrictions

Use of our Linens and China (Black or White Table Cloths; Black or White Chair Covers; Skirting;

Your Choice from 20 Napkin Colors)

2 Complimentary Styles of Centerpiece

3 Votive Candles on Each Table

Set-Up and Cleanup

Event Coordinator to Assist with your Details

All Staffing Included

Bartenders, Servers, and Event Manager

Open House every Saturday from 11am-3pm

Upgraded Wireless Internet in Every Space

Appetizers

All appetizer selections are based upon a 50 piece minimum.

Appetizers By The Piece

Italian or Bourbon Meatballs	\$1.95 Per Piece
Tomato or BLT Bruschetta	\$1.95 Per Piece
Pimento Mac & Cheese Fritters	\$1.95 Per Piece
Vegetable Spring Rolls	\$1.95 Per Piece
Coconut Shrimp	\$1.95 Per Piece
Spanakopita	\$1.95 Per Piece
Assorted Mini Quiche	\$2.95 Per Piece
Provolone Stuffed Mushrooms	\$2.95 Per Piece
Crab Cakes	\$2.95 Per Piece
Bacon Wrapped Scallops	\$2.95 Per Piece
Cheese Stuffed Peppadews	\$2.95 Per Piece
Candied Apple & Pork Belly	\$3.95 Per Piece
Asiago Asparagus in Phyllo	\$3.95 Per Piece
Goat Cheese and Honey Triangles	\$3.95 Per Piece

Appetizer Displays

Chef's Choice Appetizer (\$4.95 Per Person)

Chef's Choice of Three Hot Appetizers

Jumbo Shrimp Cocktail Display (\$4.95 each)

Jumbo Shrimp served with our House Dipping Sauce

Newport Syndicate Display (\$5.95 Per Person)

An Assortment of Cheeses, Fresh Fruit & Seasonal Vegetables
Served with Dips and Crackers.

Sit Down Dinners

All entrees include non-alcoholic beverages, garden salad served family style with Ranch and House Dressing, as well as Fresh Dinner Rolls and Butter, Garlic Whipped Potatoes & Fresh Seasonal Vegetables.
Maximum of 2 Choices.

Can't decide? Combine two favorites with our Dinner Duet and pair a 6 oz. portion of Filet Mignon with one of our signature chicken dishes for just \$49.95 per person!

Champagne Chicken (8 oz. Portion)

\$26.95 Per Person*

Lightly Breaded Chicken Breast
Sautéed in Butter and Topped with our Signature
Champagne Cream Sauce

Chicken Capone (8 oz. Portion)

\$25.95 Per Person*

Chicken Breast Sautéed with Artichoke
Tomatoes, Black Olives, and Mushrooms in a Lemon
Butter Sauce

Chicken Marsala (8 oz. Portion)

\$25.95 Per Person*

Lightly Breaded Chicken Breast Sautéed in Butter
with a Sweet Marsala Wine and Mushroom Sauce

Salmon with Herb Butter (8 oz. Portion)

\$27.95 Per Person*

Grilled Salmon Filet Topped with our Herb Butter

Filet Mignon (8 oz. Portion)

\$37.95 Per Person*

Center Cut Tenderloin Seasoned
and Grilled to Perfection

Vegetarian Lasagna

\$24.95 Per Person*

A Blend of Seasonal Vegetables and Cheese Layered
with Noodles and Marinara Sauce

Vegan Stuffed Portabella Mushroom

\$24.95 Per Person*

Vegan Portabella Mushrooms Stuffed with a
Mediterranean Black Bean Mixture, Served atop a
Bed of Sautéed Spinach

*Prices based on Friday/Saturday events. See Event Coordinator for Lunch and Weekday pricing.
ALL FOOD & BEVERAGE SUBJECT TO 20% SERVICE & 6% KY STATE SALES TAX

Buffet Dinners

All buffets include Non-Alcoholic Beverages, Garden Salad with Ranch and Italian Dressing, Fresh Dinner Rolls. Minimum of 25 people.

FLAMINGO

Choose Two Entrées and Pair with Three of Our Signature Side Items

Top Round Beef

Slow-Roasted Top Round of Beef, Prepared Medium, Carved to Order and Served with A Jus and Horsey Sauce

Slow-Roasted Turkey

Slow-Roasted Boneless Turkey Breast, Carved to Order.

Carved Ham

Ham in a Sweet Honey Glaze, Carved to Order.

Chicken Diablo

Boneless Chicken Breast, Lightly Breaded and Topped with our Spicy Diablo Sauce

Chicken Marsala

Boneless Chicken Breast, Lightly Breaded and Topped with our Marsala Wine and Mushroom Sauce

Parmesan Chicken

Boneless Chicken Breast, Lightly Breaded and Topped with Mozzarella and Marinara. Served on a Bed of Pasta.

Baked Tilapia

Oven-Roasted Tilapia in our Signature Herb Butter.

\$35.95 PER PERSON

*Prices based on Friday/Saturday events. See Event Coordinator for Lunch and Weekday pricing.
ALL FOOD & BEVERAGE SUBJECT TO 20% SERVICE & 6% KY STATE SALES TAX

Buffet Dinners

All buffets include Non-Alcoholic Beverages, Garden Salad with Ranch and Italian Dressing, Fresh Dinner Rolls. Minimum of 25 people.

CLASSIC SYNDICATE

Choose Two Entrées and Pair with Three of Our Signature Side Items

Beef Tenderloin

Slow-Roasted Beef Tenderloin, Prepared Medium, Carved to Order and Served with A Jus and Horsey Sauce.

Bourbon Pork Loin

Slow-Roasted Pork Loin in our Signature Bourbon Glaze. Carved to Order.

Slow-Roasted Turkey

Slow-Roasted Boneless Turkey Breast, Carved to Order.

Champagne Chicken

Boneless Chicken Breast, Lightly Breaded and Topped with our Signature Champagne Cream Sauce

Chicken Florentine

Boneless Chicken Breast, Lightly Breaded and Topped with our Spinach and Cream Sauce

Salmon with Herb Butter

Center-Cut Norwegian Salmon, Oven-baked in our Signature Herb Butter.

\$45.95 PER PERSON

*Prices based on Friday/Saturday events. See Event Coordinator for Lunch and Weekday pricing.
ALL FOOD & BEVERAGE SUBJECT TO 20% SERVICE & 6% KY STATE SALES TAX

Buffet Dinners

All buffets include Non-Alcoholic Beverages, Garden Salad with Ranch and Italian Dressing, Fresh Dinner Rolls. Minimum of 25 people.

SIGNATURE SIDE ITEMS

Choose Three of our Signature Side Items to pair with our Buffet Entrees

Fresh Green Beans

Haricots-Verts Style Green Beans, Steamed with Garlic and Spices

Country Green Beans

Cut Green Beans Cooked with Onions and Ham

Glazed Baby Carrots

Baby Carrots, Steamed and Topped with our Sweet Honey Glaze

Garlic Whipped Potatoes

Red Potatoes Whipped with Garlic and Butter. A Flagship Side Item!

Baked Sweet Potatoes

Sweet Potatoes Whipped with Butter and Cream

Vegetable Medley

A Steamed Blend of Broccoli, Cauliflower, and Carrots

Steamed Broccoli

Fresh Steamed Broccoli

Buttered Fiesta Corn

Sweet Corn, Oven-Baked with Onions and Peppers

Wild Rice Pilaf

Long-Grain Rice, Cooked in Broth and Seasoning.

Pasta Alfredo

Bow-Tie Pasta, Cooked Al Dente and Tossed in Our House-Made Alfredo Sauce.

DON'T WANT THE PRESSURE OF PICKING THE MENU?

TRY OUR CHEF'S CHOICE BUFFET FOR \$27.95 PER PERSON

*Prices based on Friday/Saturday events. See Event Coordinator for Lunch and Weekday pricing.

ALL FOOD & BEVERAGE SUBJECT TO 20% SERVICE & 6% KY STATE SALES TAX

Bar Options

All Bar Packages are 2 Continuous Hours.

Domestic Beer, House Wine, Well Brand Liquors \$12.00 Per Person

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra,
Merlot, Chardonnay, White Zinfandel, Vodka, Gin, Rum, Bourbon,
Tequila, Scotch, Triple Sec, Amaretto

Domestic Beer, House Wine, Well & Call Brand Liquors \$16.00 Per Person

Tito's, Beefeater, Bacardi, Captain Morgan, Jim Beam, Seagrams7, José Cuervo, J&B Scotch,
DeKuyper Schnapps (Peach & Razz), Well Brand Selections

Domestic Beer, House Wine, Well, Call & Premium Brand Liquors \$20.00 Per Person

Grey Goose, Tanqueray, Jack Daniels, Makers Mark, Crown Royal,
Baileys, Kahlua, Dewars, Corona, Assorted Seltzers

Upgrade By The Bottle Available

Ask your Event Coordinator about Bar Customizations.

Ask your Event Coordinator about Additional Options.

Wine List and Craft Beer Available.

Cash & Consumption Bar Pricing Available upon Request.

**NEWPORT SYNDICATE RESERVES THE RIGHT TO REFUSE ANYONE WHO APPEARS INTOXICATED
ALL FOOD & BEVERAGE SUBJECT TO 20% SERVICE & 6% KY STATE SALES TAX**

Desserts

Placed at Each Table \$5.95 Per Person

A Platter of Assorted Chocolate and Non-Chocolate Desserts Cut in Petite Sizes.

Enjoy a few!

Served To Each Guest \$5.95 Per Person

A Double Chocolate Cake with Dark Chocolate Ganache and a Berry Drizzle

or

Original Cheesecake Drizzled with Chocolate Sauce and Topped with Fresh Berries

(1 Selection per Event)

Dessert and Coffee Station \$6.95 Per Person

Fresh Coffee and Assorted Hot Teas, Served with an Assortment of Chocolate and Non-Chocolate Desserts.

Assorted Cookies and Brownies \$4.95 Per Person

Ask your Event Coordinator about additional dessert options!

ALL FOOD & BEVERAGE SUBJECT TO 20% SERVICE & 6% KY STATE SALES TAX

Preferred Vendors

DJ's

McFadden Music

McFaddenMusicDJs.com
859-344-6160

Party Pleasers

PartyPleasersServices.com
513- 417-8316

Photographer - Masterworks

MasterworksPhotography.com
859-371-1373

Videographer - Lifetime Films

CincinnatiBride.com
513-231-0080

Cake House - Buttercup

www.ButtercupCakeHouse.com
859-261-5900

The Cheesecakery

Stacy McKeel
513-405-7255

Sweet Jazz Treats Bakery

Jasmine Davis
SweetJazzTreatsBakery@gmail.com
513-293-1934

Florist's

Swan Floral

SwanFloral.com
859-342-7575

Petals & Glass

Petals3270@gmail.com
(513) 471-3270

Audio Visual - ITA

Nico.Dominguez@ita.com
859-866-2831

Wedding Gifts - Strickley Creations

StrickleyCreations3@gmail.com
217-377-3077

Ice Cream - Graeters

Rob Sentney
513-762-3020

Gangsters Murder Mystery Series

See Betsi or Athena for more information.

Hotels

Aloft Hotel

AloftHotels.com
859-916-5306

Courtyard Marriott

CincinnatiCovingtonCourtyard.com
859-491-4000

Fairfield Inn

Shelbyr@rhhospitality.com
859-291-0015

Hampton Inn

Valarie.orr@hilton.com
859-415-0678