

# 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

Tomato or BLT Bruschetta

Pimento Mac & Cheese Fritters

Vegetable Spring Rolls

Coconut Shrimp

Spanakopita

Assorted Mini Quiche

Provolone Stuffed Mushrooms

Crab Cakes

Bacon Wrapped Scallops

Cheese Stuffed Peppadews

Candied Apple & Pork Belly

Asiago Asparagus in Phyllo

Goat Cheese and Honey Triangles

## **Appetizer Displays**

### **Chef's Choice Appetizer**

Chef's Choice of Three Hot Appetizers

### **Jumbo Shrimp Cocktail Display**

Jumbo Shrimp served with our House Dipping Sauce

### **Newport Syndicate Display**

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!**

## **Champagne Chicken (8 oz. Portion)**

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

## **Chicken Capone (8 oz. Portion)**

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

## **Chicken Marsala (8 oz. Portion)**

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

## **Salmon with Herb Butter (8 oz. Portion)**

Grilled Salmon Filet Topped with our Herb Butter

## **Filet Mignon (8 oz. Portion)**

Center Cut Tenderloin Seasoned  
and Grilled to Perfection

## **Vegetarian Lasagna**

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

## **Vegan Stuffed Portabella Mushroom**

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.  
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# 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.

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# 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.

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# 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**

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# *Bar Options*

All Bar Packages are 2 Continuous Hours.

## **Domestic Beer, House Wine, Well Brand Liquors**

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**

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 Brand Liquors**

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  
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# *Desserts*

## **Placed at Each Table**

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

Enjoy a few!

## **Served To Each Guest**

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**

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

## **Assorted Cookies and Brownies**

Ask your Event Coordinator about additional dessert options!  
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# 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