

# celebrate

YOUR LOVE WITH US



**LET'S CHAT:**

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*it's all in the details*

PERFECT. THAT'S WHAT YOUR WEDDING SHOULD BE. COME CELEBRATE YOUR LOVE WITH US AT OUR FULL-SERVICE WEDDING VENUE LOCATED ON NEWPORT'S BEAUTIFUL WATERFRONT.

*your ceremony*

OUR SOARING ATRIUM SETS THE STAGE FOR YOUR WEDDING DAY.

AS YOUR GUESTS ENTER THE LOBBY, THEY'RE GREETED BY VOLUMINOUS WHITE SAILS, SOOTHING WATER FEATURES + DECOR ACCENTS REMINISCENT OF NEWPORT'S GREAT SAILING SHIPS.

*your reception*

EXPLORE THE POSSIBILITIES IN OUR ELEGANT GRAND BALLROOM WITH HIGH CEILINGS, LUSH CARPETING + BEAUTIFUL RECESSED LIGHTING.





*all packages include...*

LANTERN CENTERPIECES WITH FAUX PILLAR CANDLES

SILVER OR GOLD FRAMED TABLE NUMBERS

WHITE CARD BOX

RELOCATABLE WOODEN DANCE FLOOR

ENHANCED UPLIGHTING IN CHOICE OF COLOR

GETTING READY SPACE FOR WEDDING PARTY

PRIVATE COCKTAIL HOUR FOR WEDDING PARTY

CERTIFIED MARRIOTT WEDDING PLANNER TO ASSIST WITH EVERY DETAIL

DESIGNATED BANQUET MANAGER + BRIDAL ATTENDANT ON WEDDING DAY

COMPLIMENTARY SUITE FOR THE COUPLE ON THEIR WEDDING NIGHT

PRIVATE MENU TASTING FOR THE COUPLE + 2 GUESTS

MARRIOTT BONVOY POINTS



# Glam Package

ENHANCE YOUR GETTING READY SPACE

## RISE + SHINE

**SMALL PLATTER: \$100 | LARGE PLATTER: \$200**

ASSORTED BAGELS + MUFFINS

SLICED FRUIT

COFFEE

## MID DAY FUEL UP

**SMALL PLATTER: \$150 | LARGE PLATTER: \$300**

TRAY OF ASSORTED SANDWICHES

BAGGED CHIPS

SOFT DRINKS

SMALL PLATTER SERVES 10 PEOPLE | LARGE PLATTER SERVES 20 PEOPLE



# *atrium ceremony*

**CEREMONY FEE | \$1,000**  
HOUSE ARBOR WITH WHITE SHEER DRAPE  
WHITE GARDEN CHAIRS

# *ceremony upgrades*

CHIAVARI CHAIRS | \$10 PER CHAIR

FRUIT INFUSED WATER STATION | \$6 PER PERSON

CHAMPAGNE STATION | \$12 PER PERSON



# wedding packages

EACH PACKAGE CAN BE CUSTOMIZED TO MATCH A COUPLE'S TASTE, STYLE + BUDGET.

## **OCEAN BREEZE | \$109 - \$127 PER PERSON**

ONE HOUR OPEN BAR WITH CALL PACKAGE

A SELECTION OF THREE BUTLER-STYLE PASSED HORS D'OEUVRES

CHOICE OF ONE STATIONARY DISPLAY

CHAMPAGNE TOAST

THREE COURSE PLATED DINNER

CUSTOM DESIGNED WEDDING CAKE

BANQUET CHAIRS

FLOOR LENGTH WHITE OR NAVY LINEN

## **COASTAL ELEGANCE | \$162 - \$180 PER PERSON**

ONE HOUR OPEN BAR WITH CALL PACKAGE

A SELECTION OF FIVE BUTLER-STYLE PASSED HORS D'OEUVRES

CHOICE OF TWO STATIONARY DISPLAYS

CHAMPAGNE TOAST

THREE COURSE PLATED DINNER

CUSTOM DESIGNED WEDDING CAKE

CHIAVARI CHAIRS

SPECIALTY LINEN

STRING LIGHTING DRAPED OVER DANCE FLOOR

WALL OF WHITE SHEER FABRIC



# *hors d'oeuvres*

SELECT THREE (OCEAN BREEZE) OR FIVE (COASTAL ELEGANCE):

## *from the sea*

LOBSTER SALAD  
BACON WRAPPED SCALLOP  
SMOKED SALMON MOUSSE  
MINI CRAB CAKES  
SHRIMP + GRITS  
CRAB RANGOON  
LOBSTER + CORN EMPANADA  
SPICY SHRIMP TEMPURA

## *from the land*

MINI BLT CUPS  
BBQ PORK BELLY TACOS  
PULLED CHICKEN TACOS  
BEEF BOURGUIGNON  
SMOKED CHICKEN CROSTINI  
ASIAN PORK STEAM BUNS  
BRAISED SHORT RIB  
CHICKEN POTSTICKER

## *from the earth*

TOMATO + MOZZARELLA  
VEGETABLE SPRING ROLL  
FRIED CAULIFLOWER  
WILD MUSHROOM TRUFFLE ARANCINI



# *stationary displays*

**SELECT ONE (OCEAN BREEZE) OR TWO (COASTAL ELEGANCE):**

**INTERNATIONAL + DOMESTIC CHEESE DISPLAY**

CAVE AGED CHEDDAR, BABY SWISS, MANCHEGO, FLAVORED HONEY +  
FRUIT COMPOTE

**FARM FRESH VEGETABLE DISPLAY**

BABY CARROTS, ASPARAGUS, ZUCCHINI, CAULIFLOWER + BROCCOLINI, PEPPERCORN  
DIP + ROASTED GARLIC HUMMUS DIP

**CHIPS + DIPS**

HOUSE MADE POTATO CHIPS, TITO'S® ORGANIC TORTILLA CHIPS,  
PICO DE GALLO, HOUSE MADE ONION DIP, LEMON BASIL AOLI, NEWPORT STORM  
BEER + CHEDDAR AGED FONDUE



# upgrade your displays

REPLACE THE PACKAGE OFFERINGS WITH AN ENHANCED DISPLAY

## **ANTIPASTO DISPLAY | +\$5 PER PERSON**

PROVOLONE, FRESH MOZZARELLA, PROSCIUTTO, CAPPICOLA, SALAMI, ROMA TOMATOES, BLACK OLIVES, PEPPERONCINI, ROASTED RED PEPPERS  
+ MARINATED MUSHROOMS

## **PASTA STATION | +\$7 PER PERSON**

*CULINARY ATTENDANT \$75*

MADE TO ORDER: GNOCCHI, MUSHROOM, CHICKEN, TRUFFLE MUSHROOM CREAM  
MADE TO ORDER: RIGATONI, SAUSAGE, ROASTED TOMATO, SPINACH, BASIL CREAM

## **JUMBO LOBSTER CAKES | +\$8 PER PERSON**

NATIVE LOBSTER, MANGO, TRI-COLOR PEPPERS, MEYER LEMON CREME FRAICHE





# *Cocktail hour additions*

## *raw bar*

ICED JUMBO SHRIMP | \$6 PER PIECE

LITTLE NECKS ON A HALF SHELL | \$5 PER PIECE

OYSTERS ON A HALF SHELL | \$5 PER PIECE

## *Carving stations*

CULINARY ATTENDANT \$75

SMOKED GRASS FED PRIME SIRLOIN | \$23

MISTY KNOLLS FRIED TURKEY | \$19

STUFFED ROASTED PORK LOIN | \$17



*more cocktail hour additions*

*specialty drink station*

**CHOOSE ONE STATION**

*ONE HOUR OF SERVICE | CHARGED PER BEVERAGE ORDERED | CHOOSE THREE FLAVORS*

**MARTINI STATION | \$14 PER BEVERAGE**

SPICY WATERMELON (TEQUILA), BLACK WALNUT ESPRESSO (VODKA),  
LAVENDER BEE'S KNEES (GIN), VANILLA FIG MANHATTAN (BOURBON)

**MOJITO STATION | \$13 PER BEVERAGE**

STRAWBERRY, PINEAPPLE, CUCUMBER, WATERMELON

**MARGARITA STATION | \$14 PER BEVERAGE**

RASPBERRY, WATERMELON, PINEAPPLE, STRAWBERRY

**BOOZY POPSICLE STATION | \$10 PER BEVERAGE**

SEASONAL ASSORTMENT OF HOUSEMADE POPSICLES  
SERVED WITH CHOICE OF TRULY WILD BERRY OR HIGH NOON WATERMELON

**DRAFT BEER STATION | \$8 PER BEVERAGE**

ROTATING LOCAL BEERS  
*ASK FOR OUR CURRENT OFFERINGS!*

*del's lemonade cart*

**LEMON + WATERMELON | \$12 PER PERSON**

*ADD VODKA FLOATERS | +\$12 PER PERSON  
(100 GUEST MINIMUM)*



# *beverage service*

## *call brands*

ALL PACKAGES INCLUDE ONE HOUR CALL BRAND OPEN BAR  
\$12 PER PERSON FOR EACH ADDITIONAL HOUR

### **LIQUOR**

ABSOLUTE VODKA, ABSOLUTE CITRON VODKA, ABSOLUTE RASPBERRY VODKA,  
CAPTAIN MORGAN ORIGINAL SPICED RUM, JOSE CUERVO SILVER, DEWAR'S  
REDEMPTION, MAKERS MARK BOURBON, CANADIAN CLUB, JACK DANIEL'S, BAILEYS  
IRISH CREAM, KAHLUA

### **WINE**

CK MONDAVI CHARDONNAY, CK MONDAVI PINOT GRIGIO, CK MONDAVI CABERNET,  
CK MONDAVI MERLOT, SIRENA DE MARE ROSE

## *beer*

BUDWEISER, BUD LIGHT, STELLA ARTOIS, WHALERS RISE,  
FIDDLEHEAD IPA, TRULY WILD BERRY



# *beverage service*

## *premium brands*

ALL PACKAGES INCLUDE ONE HOUR CALL BRAND OPEN BAR  
UPGRADE THE FIRST HOUR TO PREMIUM FOR \$6 PER PERSON  
\$14 PER PERSON FOR EACH ADDITIONAL HOUR

### **LIQUOR**

GREY GOOSE VODKA, GREY GOOSE LE CITRON, BOMBAY SAPPHIRE GIN, BACARDI SUPERIOR RUM, MOUNT GAY ECLIPSE RUM, DON JULIO BLANCO TEQUILA, JOHNNIE WALKER BLACK, KNOB CREEK BOURBON, CROWN ROYAL WHISKEY, JACK DANIEL'S, HENNESSY, BAILEYS IRISH CREAM, KAHLUA

### **WINE**

CHATEAU ST. JEAN CHARDONNAY, PIGHIN PINOT GRIGIO, VIN 21 SAUVIGNON BLANC, ALAMOS MALBEC, LINE 39 PINOT NOIR, ESTANCIA CABERNET

## *beer*

BUDWEISER, BUD LIGHT, STELLA ARTOIS, WHALERS RISE,  
FIDDLEHEAD IPA, TRULY WILD BERRY



# beverage service upgrades

## specialty drinks

**CHOOSE ONE PACKAGE TO BE ADDED TO YOUR OPEN BAR OFFERINGS**  
*CHOOSE THREE FLAVORS FROM PACKAGE*

**FIRST HOUR: +10 PER PERSON | ADDITIONAL HOURS: + \$5 PER PERSON**

### MARTINI PACKAGE

SPICY WATERMELON (TEQUILA), BLACK WALNUT ESPRESSO (VODKA),  
LAVENDER BEE'S KNEES (GIN), VANILLA FIG MANHATTAN (BOURBON)

### MOJITO PACKAGE

STRAWBERRY, PINEAPPLE, CUCUMBER, WATERMELON

### MARGARITA PACKAGE

RASPBERRY, WATERMELON, PINEAPPLE, STRAWBERRY

**FIRST HOUR: +6 PER PERSON | ADDITIONAL HOURS: + \$3 PER PERSON**

### BOOZY POPSICLE PACKAGE

CHOOSE THREE: ROTATING HOUSEMADE POPSICLES  
SERVED WITH CHOICE OF TRULY WILD BERRY OR HIGH NOON WATERMELON

### DRAFT BEER PACKAGE

CHOOSE THREE: ROTATING LOCAL BEERS



# *signature cocktails*

MAXIMUM OF TWO CHOICES:

## **BLUSHING BRIDE**

PROSECCO, ST. GERMAIN, PAMA, STRAWBERRY GARNISH  
*INCLUDED IN OPEN BAR PRICING | \$12 PER DRINK FOR CASH OR HOST BARS*

## **SOMETHING BLUE LEMONADE**

BLUEBERRY VODKA, HOUSE MADE LEMONADE, BLUEBERRY GARNISH  
*INCLUDED IN OPEN BAR PRICING | \$12 PER DRINK FOR CASH OR HOST BARS*

## **JUST MARRIED MULE**

VODKA, GINGER BEER, LIME  
*INCLUDED IN OPEN BAR PRICING | \$12 PER DRINK FOR CASH OR HOST BARS*

## **LAVENDER HAZE**

RHODIUM FORAGER GIN, LAVENDER SIMPLE SYRUP, HONEY, LEMON  
*+\$5 PER PERSON, PER HOUR OF OPEN BAR | +\$14 PER DRINK FOR CASH OR HOST BARS*

## **MARRY ME MARGARITA**

818 TEQUILA + CHOICE OF STRAWBERRY, PINEAPPLE, RASPBERRY, WATERMELON  
*+5 PER PERSON, PER HOUR OF OPEN BAR | \$TBD PER DRINK FOR CASH OR HOST BARS*

## **MINT TO BE MOJITO**

THOMAS TEW RUM + CHOICE OF STRAWBERRY, PINEAPPLE, CUCUMBER, WATERMELON  
*+5 PER PERSON, PER HOUR OF OPEN BAR | \$14 PER DRINK FOR CASH OR HOST BARS*





## *salad course*

**CHOOSE ONE**

### **CAESAR SALAD**

TRADITIONAL CAESAR SALAD TOSSED WITH CREAMY CAESAR DRESSING, PARMESAN CHEESE + GARLIC CROUTONS

### **SPINACH + ARUGULA SALAD**

CANDIED PECANS, GREAT HILL BLEU, HONEY MUSTARD VINAIGRETTE

### **CAPRESE SALAD**

HEIRLOOM TOMATO, WHOLE MILK MOZZARELLA, BABY BASIL, BALSAMIC

## *dinner enhancements*

### **SOUPS**

NEW ENGLAND CLAM CHOWDER | \$7 PER PERSON  
RHODE ISLAND CHORIZO + KALE | \$6 PER PERSON

### **QUINOA ARANCINI | \$11**

QUINOA, SMOKED MOZZARELLA, PANKO, POMODORO

### **BRAISED SHORT RIB | \$12**

QUICK GRITS, BLACK GARLIC REDUCTION

### **CHILLED SHRIMP + LOBSTER TAIL | \$20**

SPICY REMOULADE, CHARRED LEMON PRESERVE



# *entrée selections*

**CHOICE OF 2 + VEGETARIAN**  
*HIGHEST PRICE PREVAILS*

*ocean breeze*      *coastal elegance*

<b>CLUB SIRLOIN</b> CIPPOLINI PORT DEMI	<b>\$115</b>	<b>\$168</b>
<b>HERB CRUSTED COD</b> LEMON BEURRE BLANC	<b>\$113</b>	<b>\$166</b>
<b>HONEY BALSAMIC GLAZED SALMON</b> BEEKEEPER'S HONEY	<b>\$113</b>	<b>\$166</b>
<b>PROSCIUTTO + GRUYERE STUFFED CHICKEN</b> LEMON BUERRE BLANC	<b>\$109</b>	<b>\$162</b>
<b>SEARED STATLER CHICKEN</b> ROASTED TOMATO REDUCTION	<b>\$109</b>	<b>\$162</b>
<b>ROASTED MUSHROOM GRUYERE TART</b> WILD MUSHROOM ESSENCE	<b>\$109</b>	<b>\$162</b>
<b>CHARRED CAULIFLOWER STEAK</b> RED PEPPER PESTO	<b>\$109</b>	<b>\$162</b>
<b>SEARED FILET MIGNON</b> TRUFFLE DEMI	<b>\$127</b>	<b>\$180</b>



# *accompaniments*

PLEASE CHOOSE ONE VEGETABLE + ONE STARCH

HERB PARMESAN STEAK FRIES

BUTTER WHIPPED POTATOES

HERB RISOTTO

AGED CHEDDAR POLENTA

PARMESAN POTATO ROUNDS



GREEN BEANS

ASPARAGUS WITH BABY CARROTS

CREAMED SPINACH

BRAISED GREENS

BROCCOLINI WITH SUNBURST SQUASH





# dessert

**WEDDING CAKE**  
ON A PAINTED PLATE WITH CHOCOLATE TRUFFLES

COFFEE + TEA SERVICE

# dessert enhancements

**SOL COFFEE CART | \$15 PER PERSON**  
(100 GUEST MINIMUM)  
*ALSO AVAILABLE FOR CEREMONY OR COCKTAIL HOUR!*

**TRICYCLE ICE CREAM CART | \$12 PER PERSON**  
(100 GUEST MINIMUM)

**BEN + JERRY'S 'MAKE YOUR OWN SUNDAE' BAR | \$10 PER PERSON**  
TWO SCOOP SUNDAES, ASSORTED DRY TOPPINGS, HOT FUDGE, HOT CARAMEL,  
WHIPPED CREAM

**COOKIE STATION | \$10 PER PERSON**  
CHOCOLATE CHIP COOKIES, BROWNIES, BLONDIES



# *Late night additions*

## **WHISKEY + BOURBON STATION | \$20 PER BEVERAGE**

WHISKEYS: GLEMORANGIE 10 YEAR, LAPHROAIG 10 YEAR, GENFIDDICH 12 YEAR  
BOURBONS: BASIL HAYDEN, WOODFOORD RESERVE, ANGEL'S ENVY

## **ESPRESSO MARTINI STATION | \$14 PER BEVERAGE**

JAMESON COLD BREW, CHOCOLATE, BLACK WALNUT, CLASSIC

## **FLATBREAD PIZZAS | \$17 PER PERSON**

MARGHERITA: ROMA TOMATO, BASIL, WHOLE MILK MOZZARELLA  
CHORIZO: GROUND CHORIZO, BANANA PEPPERS, ONIONS, BALSAMIC  
BBQ: CHICKEN, HOUSE BBQ, CHEDDAR

## **PRETZEL STATION | \$14 PER PERSON**

SALTED PRETZELS, BEER CHEESE DIP, STONE GROUND MUSTARD

## **BUILD YOUR OWN NACHOS | \$15 PER PERSON**

TORTILLA CHIPS, SALSA, BEER CHEESE SAUCE, DICED TOMATOES, SLICED OLIVES,  
BLACK BEANS, ONIONS, BACON, CHILI-LIME MARINATED CHICKEN, GROUND SIRLOIN,  
CAGE AGED CHEDDAR, JALAPENOS, SOUR CREAM, GUACAMOLE

## **HOUSE MADE POPCORN | \$10 PER PERSON**

TO INCLUDE: BUTTERED + TRUFFLE PARMESAN



# *Lighting + audio visual enhancements*

## **WEDDING CEREMONY AUDIO PACKAGE | \$300**

WIRELESS MICROPHONE WITH TWO SPEAKER SOUND SYSTEM

## **STRING LIGHTING**

DRAPED LIGHTING OVER ONE SALON | \$500

DRAPED LIGHTING OVER TWO SALONS | \$1,000

## **CUSTOM MONOGRAM**

DESIGN A MONOGRAM + WE'LL PROJECT IT ON THE WALL FOR YOU

BALLROOM PROJECTED MONOGRAM | \$250

ATRIUM PROJECTED MONOGRAM | \$300

**WHITE SHEER FABRIC ALONG BALLROOM WALL (60 FEET) | \$600**

**BACKLIT WHITE SHEER FABRIC ALONG BALLROOM WALL (60 FEET) | \$1,200**

## **SIGNATURE WEDDING RECEPTION PACKAGE | \$1,200**

STRING LIGHTS DRAPED OVER ONE SALON

60 FEET OF WHITE SHEER FABRIC ALONG BALLROOM WALL

CUSTOM MONOGRAM PROJECTED IN THE BALLROOM





# *frequently asked questions...*

## **IS THERE A ROOM RENTAL?**

NOPE! WE OFFER A WAIVED ROOM RENTAL AS PART OF OUR WEDDING PACKAGES.

## **WHAT FEES ARE APPLIED TO YOUR PRICING?**

THERE IS A 25% TAXABLE SERVICE CHARGE + 7% STATE TAX APPLIED TO ALL ITEMS WITHIN OUR MENUS. FOOD + BEVERAGE ITEMS ARE ALSO SUBJECT TO AN ADDITIONAL 1% FOOD + BEVERAGE TAX.

## **DO YOU REQUIRE A FOOD + BEVERAGE MINIMUM?**

YES, WE DO REQUIRE A FOOD + BEVERAGE MINIMUM SPEND. THIS MINIMUM VARIES DEPENDING ON DAY OF THE WEEK + TIME OF YEAR. THIS MINIMUM IS EXCLUSIVE OF SERVICE CHARGE + TAX.

## **WHAT COSTS APPLY TO THE FOOD + BEVERAGE MINIMUM?**

OUR PER PERSON PACKAGE PRICE ALONG WITH ANY FOOD +/-OR BEVERAGE UPGRADES WILL BE APPLIED TO YOUR MINIMUM. ITEMS THAT WILL NOT APPLY ARE AUDIO VISUAL UPGRADES, CASH BAR SALES, CEREMONY FEE, SERVICE CHARGE OR TAX.

## **DO YOU OFFER REDUCED PRICIGN FOR CHILDREN +/-OR VENDORS?**

YES! CHILDREN'S MEALS ARE \$30 EACH + AVAILABLE TO GUESTS UNDER 12 YEARS OLD. VENDOR MEALS ARE AVIALABLE AT \$40 PER VENDOR. VENDORS RECEIVE CHEF'S CHOICE OF ENTRÉE.

## **WHAT DOES HIGHEST PRICE PREVAILS MEAN?**

YOUR WEDDING PACKAGE WILL BE PRICED AT THE COST OF THE MOST EXPENSIVE ENTRÉE SELECTED. WE DO NOT OFFER SPLIT-MENU PRICING.

## **WHAT ARE THE RULES/REGULATIONS ON CANDLES?**

CANDLES ARE WELCOME AS LONG AS THE FLAME IS ENCLOSED WITH GLASS. FOR EXAMPLE, VOTIVE CANDLES OR CANDLES WITH HURRICANE OR TUBE VASES SURROUNDING THEM. NO OPEN FLAME IS PERMITTED.



# *frequently asked questions...*

## **WHERE SHOULD WE TAKE PHOTOS?**

DOWNTOWN NEWPORT HAS ENDLESS PICTURESQUE OPTIONS! PEROTTI PARK IS ACROSS THE STREET + OFFERS A BEAUTIFUL VIEW OF THE HARBOR. OUR HOTEL INTERIOR FEATURES BEAUTIFUL INDOOR PHOTO OPPORTUNITIES.

## **WHEN DO YOU NEED OUR FINAL HEADCOUNT?**

FINAL GUEST COUNT WILL BE DUE TWO WEEKS PRIOR TO THE WEDDING DAY, ROUNDED UP TO THE EARLIEST WEEKDAY. FINAL GUEST COUNT MUST BE BROKEN DOWN BY GUESTS' ENTRÉE CHOICE + SEATING ASSIGNMENT.

## **WHAT DO YOUR PAYMENT PLANS LOOK LIKE?**

A DEPOSIT OF \$2,500 WILL BE DUE AT THE TIME OF CONTRACT SIGNING. AFTER THAT, A DEPOSIT SCHEDULE IS SET UP BASED ON YOUR FOOD + BEVERAGE MINIMUM. FINAL PAYMENT IS DUE ONE WEEK PRIOR TO YOUR WEDDING DAY, ROUNDED UP TO THE EARLIEST WEEK DAY.

## **HOW LONG CAN WE BE IN THE SPACE?**

WEDDING RECEPTIONS ARE A TOTAL OF 5 HOURS, WITH AN ADDITIONAL 30 MINUTES DEDICATED TO ONSITE CEREMONIES. THE COST TO ADD A 6TH HOUR TO THE RECEPTION IS \$1,000 BEFORE SERVICE CHARGE + TAX. RECEPTIONS MUST END BY 1AM.

## **WHAT IS THE STANDARD PRACTICE/TIMING FOR BAR SERVICE?**

ALL WEDDING PACKAGES INCLUDE 1 HOUR OF OPEN BAR DURING COCKTAIL HOUR. OPEN BAR CAN BE EXTENDED FOR A MAXIMUM OF 5 TOTAL HOURS OF BAR SERVICE. BARS CLOSE FOR THE NIGHT 30 MINUTES BEFORE THE RECEPTION ENDS.