



BRICK ALLEY

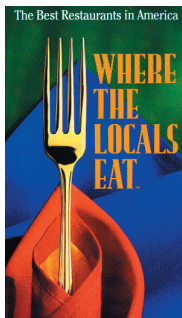
SPECIAL EVENTS MENU PACKAGE

Thank You for considering us for your special event.

The Brick Alley Pub & Restaurant is located in the heart of Newport's downtown waterfront shopping district. We have consistently been named "Best Newport Restaurant" by the readers of Newport Life Magazine. For over thirty years it has been our privilege to serve our guests. We look forward to serving you.

Tom Desmond
General Manager

Susan Sperling
Special Events Coordinator



RI Monthly Readers Poll:
"Best Rhode Island Restaurant"

Newport Life Magazine:
"Best Rehearsal Dinner Venue"



BRICK ALLEY

SPECIAL EVENTS

Top o' the Brick

INDIVIDUAL COLD HORS D'OEUVRES

50 Pieces per Type

Belgian Endive

Filled with hummus and tabouli.

75

Classic Jumbo Shrimp Cocktail

150

Oysters on the 1/2 shell

100

Littleneck Clams on the 1/2 shell

50

Ahi Tuna Sliders

Pepper and herb crusted, pan seared *RARE*, chilled and thinly sliced. Served with soy sauce, pickled ginger and wasabi on crispy wontons with wasabi cream cheese.

75

Cold Native Lobster Meat

With mustard cream sauce.

Market

Smoked Turkey

With cranberry mayo on mini rye.

75

Chilled Medium Rare Sliced Filet Mignon

With horseradish cream.

150

Fruit Skewers

Bamboo skewers of strawberry, pineapple, honeydew and canteloupe.

100



Newport Life
MAGAZINE





BRICK ALLEY

SPECIAL EVENTS

Top o' the Brick

INDIVIDUAL HOT HORS D'OEUVRES

50 Pieces per Type

Spinach & Artichoke Rangoon

With cucumber wasabi sauce.

100

Thai Veggie Spring Rolls

With Thai sweet chile and Asian peanut sauces.

100

Coconut Shrimp

With orange horseradish sauce.

175

Chicken Saté (Skewers)

With peanut sauce.

100

Fried Chicken Wings

With your choice of sauces **or** sea salt, fresh ground pepper and garlic.

50

Rhode Island Red Hot Chicken Wings

Spicy chicken wings, served with celery sticks and a side of tangy bleu cheese dressing.

50

Boneless Fried Chicken Tenders

With your choice of traditional buffalo, 24k honey mustard or smokey barbeque.

150

Pan Seared Cajun Sea Scallops

With bistro sauce.

125

George's Bank Sea Scallops

Wrapped in bacon.

125

Roasted New Zealand "Lollipop" Rack of Lamb

With honey/mint dipping sauce.

150



Newport Life
MAGAZINE





BRICK ALLEY

SPECIAL EVENTS

Top o' the Brick

HOT HORS D'OEUVRES STATIONS

50 Pieces per Type

Mini Lobster Cakes

With bistro sauce.

200

Chicken Quesadilla

With guacamole, sour cream and pico de gallo.

100

Green Chile & Cheese Quesadilla

With pico de gallo.

75

Thin Crust Gourmet Pizzas

75

Shrimp Pizza

125

Bacon Cheese Stuffed Potato Skins

With sour cream horseradish dip.

75

Clams Casino

100

Baked Stuffed Clams

A la Portugese

150

Breaded Mozzarella Wedges

Mozzarella cheese wedges with Italian seasoned breading.

Served with a side of marinara.

75

Classic RI Clam Cakes (Fritters)

(Minimum order 100 fritters)

50

Baked Oysters "Newport"

Spinach, artichokes, crumbled bacon and chopped tomatoes.

Finished with hollandaise sauce.

150

Famous Seafood Stuffed Mushrooms

100



Newport Life
MAGAZINE





BRICK ALLEY

SPECIAL EVENTS

Top o' the Brick

HORS D'OEUVRES STATIONS

Serves 50

Sandwich Platter

Assortment of half sandwiches:

Ham & Swiss on rye, Turkey & Meunster on whole wheat, Chicken Salad & American on white. Served with mayo, Dijon mustard and pickles.

250

Fried Fresh Calamari

Fresh, hand-cut breaded calamari rings and tentacles, deep-fried then tossed in melted garlic butter with lemon and sliced hot cherry peppers. Served with warm marinara.

100

Spinach and Artichoke Dip

Topped with crisp crumbled bacon and chopped tomatoes. Served with fresh, crisp house-made tortilla chips.

100

International Cheese Display

Imported and domestic cheeses garnished with fresh fruit and served with assorted crackers and thin sliced garlic crostini.

175

Crudit 

An array of fresh crisp garden vegetables served with bleu cheese or ranch.

100

“Build Your Own” Taco Bar

Chicken, beef, Machaca beef, mixed vegetables, shredded lettuce, pico de gallo, sour cream, guacamoli, chopped tomatoes, chopped onion, shredded cheddar Jack cheese, salsa and fresh sliced jalape os. Served with hard corn and soft flour tortillas.

650

House-made Corn Tortilla Chips

Served with fresh guacamole, pico de gallo and salsa.

150

Portuguese Littlenecks

Steamed littlenecks with white wine, green peppers, onions, garlic, olive oil and chourico.

350



Newport Life
MAGAZINE





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Top o' the Brick

SALAD STATIONS

Serves 50

Caesar Salad

Anchovies on the side.

250

Caesar Salad

With hot cajun chicken served in a side chafer.

450

Greek Salad

Traditional Greek salad with tomatoes, cucumber, Kalamata olives, red onion, green peppers, pepperoncini, feta cheese and Greek dressing

350

Harvest Salad

Spring mix, Great Hill Bleu cheese, crisp sliced apples and walnuts with balsamic vinaigrette.

350

Nona's Italian Tossed Salad

A homestyle classic. Mixed greens, chopped celery, thin sliced green sweet bell peppers, baby carrots, sliced cucumbers, cherry tomatoes, shredded parmesan cheese, Bermuda red onion and croutons tossed with Italian dressing.

300

Tomatoes, Basil & Fresh Mozzarella on Field Greens

Bermuda onion on request.

350

Add Chicken	200
Add Grilled Shrimp	300
Add Grilled Scallops	400
Add Grilled Salmon	300



Newport Life
MAGAZINE





BRICK ALLEY

SPECIAL EVENTS

Top o' the Brick

SOUP STATIONS

Serves 50

Our Famous Creamy Clam Chowder

250

Newport Lobster Bisque

300

Albondigas Soup

250

Portuguese Kale

250



Newport Life
MAGAZINE





BRICK ALLEY

SPECIAL EVENTS

Top o' the Brick

CARVING STATIONS

Serves 50

Roasted Angus Beef Tenderloin

750

Served with traditional bearnaise, wild mushroom demi-glace and coarse ground horseradish.

Also served with snowflake rolls.

(Additional guests at 13 per guest)

Roasted Turkey Breast

500

Served with whole berry cranberry sauce, mayo,

Dijon aioli and snowflake rolls.

(Additional guests at 9 per guest)

Maple Glazed Ham

400

Served with Dijon mustard, mayo and snowflake rolls.

(Additional guests at 7 per guest)



Newport Life
MAGAZINE





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SPECIAL EVENTS

Top o' the Brick

PASTA STATIONS

Serves 50

Pasta Alfredo

400

Choice of pastas: spinach fettuccine, angel hair, crushed red pepper rigatoni (hot) or penne.

With Shrimp 800

With Broccoli 450

With Chicken 650

With Chicken & Broccoli 650

With Scallops 800

With Mixed Vegetables 550

Pan Seared Jumbo Shrimp and Native Sea Scallops in a Cajun Cream Sauce

800

Choice of pastas: spinach fettuccine, angel hair, crushed red pepper rigatoni (spicy!) or penne.

Frank's Penne Al Pomodoro

400

Fresh basil, sun-dried tomatoes, chopped tomatoes, garlic, black pepper and parmesan.

Triple Hot! Hot! Hot! Buffalo Pasta

400

An aged cayenne red pepper cream sauce on fresh crushed red pepper rigatoni. This very spicy pasta dish is garnished with chopped tomatoes and fresh chopped spinach. *No Crybabies. No Wimps.*

With Shrimp 800

With Chicken 650

With Scallops 800

With Mixed Vegetables 550

Penne Pasta Marinara

450

With house made meatballs.



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MAGAZINE





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SPECIAL EVENTS

Top o' the Brick

PRESIDENT'S BUFFET

– Soup –

Choice of:

Soup du Jour,
Clam Chowder or Lobster Bisque

– Salad –

Choice of:

Nona's Italian Tossed or Caesar

– Buffet –

Long Grain & Wild Rice
Garlic Smashed Potatoes
Green Beans Almondine
Fresh Vegetable Medley
Penne al Pomodoro & Penne Alfredo
Baked Stuffed Jumbo Shrimp
Chef Carved Prime Rib of Beef
35.00

Substitute

**Sliced Tenderloin and Lobster Newburg
for**

Baked Stuffed jumbo Shrimp and
Chef Carved Prime Rib of Beef
44.95

GOVERNOR'S BUFFET

– Soup –

Soup du Jour

– Salad –

Choice of:

Nona's Italian Tossed or Caesar

– Buffet –

Long Grain & Wild Rice
Garlic Smashed Potatoes
Green Beans Almondine
Fresh Vegetable Medley
Penne al Pomodoro & Penne Alfredo

Choice of one:

Baked Stuffed Gourmet Chicken,
Chicken Parmigiana, Chicken Piccata

and

Choice of one:

Baked Stuffed Sole with Lobster Sauce,
Poached Atlantic Salmon in a Dill Caper Cream Sauce
32.95

NEW ENGLAND CLAMBOIL BUFFET

(Minimum 50 persons)

1 1/4 lb. Boiled Lobster & 1/2 BBQ Chicken
New England Clam Chowder • Clam Cakes • Steamed Clams
Chourico • Sausage • Drawn Butter & Broth • Corn on the Cob
Boiled Potato • Boiled Onion • Baked Beans • Watermelon • Coffee
Market



BRICK ALLEY

SPECIAL EVENTS

Top o' the Brick

BUFFET LUNCHEON MENU

LUNCHEON STATIONS

- Soup -

Choice of:

Soup du Jour

New England Clam Chowder add 3.00

Lobster Bisque add 3.00

- Cold Station -

Corned Beef

Turkey

Chicken Salad

Ham

American & Swiss Cheese

Rolls

Lettuce & Tomato

Pickles & Olives

Mayo & Dijon Mustard

Caesar Salad

Potato Salad

Cole Slaw

- Hot Station -

Penne Marinara with Meatballs

Assorted Gourmet Pizzas

Pan Bronzed Cajun Chicken Breast

Caprese Panini Sandwiches

- Dessert -

Assorted Dessert Selection

80 - 120 17.95 pp

65 - 79 19.95 pp

50 - 64 21.95 pp



Newport Life
MAGAZINE





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SPECIAL EVENTS
Top o' the Brick

BRUNCH BUFFET MENU

- Eggs Benedict
- Scrambled Eggs
- Fresh Fruit
- Sausage
- Crisp Bacon
- Breakfast Pizza
- Assorted Mini Muffins
- Strawberry Yogurt with Granola
- Baked Salmon w/Cucumber Dill Sauce
- Chicken Piccata
- Long Grain & Wild Rice
- Home Fried Potatoes
- Bagels & Cream Cheese
- Coffee, De-Caf, Tea
- Assorted Juices 3 pp
- Carved Tenderloin add 14 pp

80 - 120 24.95 pp

65 - 79 29.95 pp

OMELET & CARVING STATIONS AVAILABLE

(Priced Accordingly)



Newport Life
MAGAZINE





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SPECIAL EVENTS
Top o' the Brick

BANQUET DESSERTS

(minimum 20 slices)

Milky Way Cake 7

New York Cheesecake 6
w/Strawberries 7

Warm Apple Crisp A La Mode 6

Warm Kentucky Derby Chocolate Chip Cookie Pie A La Mode 6

Authentic Key Lime Pie 6

Fresh Berries & Whipped Cream 8

Fruit Skewers

Bamboo skewers of strawberry, pineapple, honeydew and canteloupe. 2 pp (minimum 50 skewers)

THE GOURMET DESSERT TABLE

Assorted Cheese, Fresh Fruit • Berries • Whipped Cream
Key Lime Pie • Chocolate Cake • New York Cheesecake
Warm Chocolate Chip Cookie Pie • Double Chocolate Brownies

80 - 120 12 pp

65 - 79 14 pp

50 - 64 16 pp



Newport Life
MAGAZINE



WE GUARANTEE IT!!!

You deserve great food and service. We are dedicated to giving you exactly that.

Our goal is 100% total guest satisfaction. But we're only human.

If for any reason we don't meet that goal, just tell us. We'll do whatever it takes to make it right.

FUNCTION CONTRACT

Thank you for choosing Brick Alley Pub & Restaurant. We are pleased to host your event.

Our professional staff will do their utmost to please you in every way possible.

Menu Selection:

Must be submitted to the Function Manager at least two weeks in advance; otherwise, items selected cannot be guaranteed. Due to quality and safety concerns, cocktail buffet selections can only be left out for an hour maximum. Doggie bags are not permitted.

Prices and Menu:

Please consult the Function Manager for current price quotations. The Function Manager has a list of items that can be passed at a fee of \$45.00 per server. All reservations booked are tentative until this sheet is signed and the required deposit is received. If at the time of the function, 1 or more guests change their selection; the additional selection will be billed as well as the original selection.

Service Charge and Tax:

All prices are subject to a 20% service charge and 8% RI sales tax. Pursuant to RI State Law: Division of Taxation SU04-59, sales tax will be added to all food, beverage and service charges.

Guarantees:

Your expected number of guests is due to the Function Manager three weeks prior to the function. Your guaranteed number of guests is due ten days prior to the function. You will be responsible for payment of the number of guests that you guarantee us. If there are meals served above your guaranteed number, the actual number of guests served will be charged. You are responsible for a minimum of 40 guests. A \$3,500.00 food and beverage minimum excluding tax and gratuity must be met for Saturday evening events.

Decorations:

Our Function Manager is available to assist you in arranging for flowers and centerpieces for your special function. Any and all decorations and displays are subject to approval by Brick Alley Management. Prior arrangements must be made for an agreed upon date and time for decorating. No confetti on the tables.

Entertainment:

The Function Manager may provide you with a list of approved Disc Jockeys. The Management must approve those not listed. Arrangements must be made in advance to have a disc jockey.

Beverages:

No beverage of any kind will be supplied, sold or served by anyone other than the Brick Alley Pub & Restaurant. We reserve the right to limit and control the amount of alcoholic beverages consumed by your guests. Rhode Island liquor laws will not permit any liquor service after 1:00 a.m. All guests consuming alcoholic beverages must be 21 years of age. I.D. upon request.

Host _____ Host Signature: _____
PRINT

Date of Event _____

Rental Hours:

There is a \$300 room charge, which includes set-up, breakdown and all linens. An additional charge of \$200 per hour will be added to your bill for functions that exceed four hours.

Floor Plans:

Will be provided for all functions. Our round banquet tables seat up to eight (8) guests. Please advise us if you will require a head table, dance floor, disc jockey or band requirements, reserved seating, and any other needs three weeks in advance. Unless your function has booked the entire room, a disc jockey may not be permitted. Our room dividers are not sound proof; therefore, unless you have booked the entire room, there may be another party in the other part of the room.

We reserve the right to decrease your room size and/or open our upstairs bar to the public in the event that your original booking number decreases.

Payment:

A \$1000 deposit is required for all functions. Balance is due at the conclusion of the function.

Rental Charges:

Rental charges apply to specific functions. Our Function Manager will be happy to consult with you.

Weddings:

Call the Banuqet Manager for details.

Liability:

The Brick Alley reserves the right to inspect and control all private functions. Liability for damage to the premises or equipment will be charged accordingly. We cannot assume responsibility for personal property and equipment brought into our premises.

Bar Service:

A bartender will be provided for you at no additional fee if your bar tab exceeds \$500.00. In the event that your bar tab is less than \$250.00, a \$100.00 bartender fee will be added to your bill. A bar tab between \$250.00 and \$500.00 will result in a bartenders fee of \$50.00.

Plate Charge:

There is a \$2.00 per plate charge when you provide your own cake.

Cocktail Party:

Minimum food requirements:	40-50 people.....	\$1,500.00
	51-65	\$2,000.00
	66-85	\$2,500.00
	86-100	\$3,000.00
	101-130	\$3,500.00
	131-170	\$4,000.00
	plus 20% service charge and 8% R.I. sales tax.	

Late Fee:

In the event that you are late for your reservation, \$100.00 per hour will be added to your bill.

Promotions:

All incentives, promotions, and discounts, which are applicable to the Brick Alley Pub & Restaurant downstairs, are not available for private functions.

I have read and understand all the above provisions.

Signed: _____

Date: _____