



THE  
**BOHLIN**

WEDDINGS & EVENTS





Taking cues from classic New England architecture styles and design sensibilities, we're pleased to introduce to you, The Bohlin - a wedding & event destination that nods to the nautical heritage of Newport. Anchored by a signature Sperry Tent, the softness of sailcloth is complemented with a touch of rustic elements and rich woods, just as they are on a beautifully designed schooner. The Bohlin embodies the historic character of Newport's downtown waterfront while embracing a coastal chic design aesthetic.

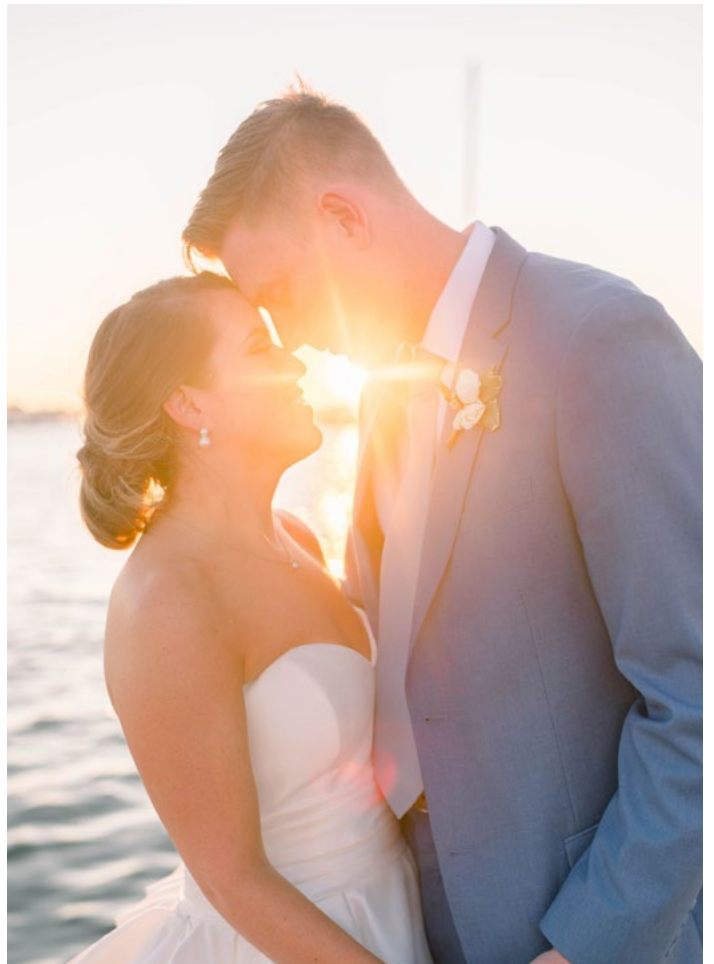


Our tent combines the art of sailmaking, the strength of marine rigging and the warmth of varnished wood into a beautiful engineered fabric tent. A custom designed sidewall system completely encloses the tent from the elements.



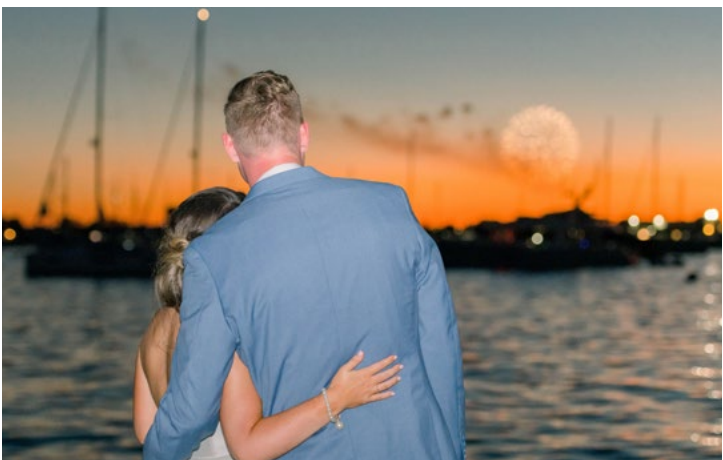
## SEASIDE CEREMONIES

Say “I do” in the heart of Newport Harbor. Celebrate in the midst of majestic sailboats and watch the sun set over the iconic Newport Bridge. Our waterfront setting offers soft Atlantic breezes, unsurpassed harbor views, and comfortable, casual elegance. Enjoy the intimacy of our private seaside retreat just steps from all that downtown Newport has to offer. Create your dream wedding at The Bohlin.



## CITY BY THE SEA

The Bohlin is set in the heart of downtown Newport at the Newport Yachting Center, long renowned for its natural beauty and refined elegance. Located just 90 minutes from Boston and three hours from New York City, this quintessential New England town boasts cobblestone streets lined with quaint shops, boutique restaurants, and colorful galleries. For your guests, The Bohlin is an easy walk, drive, or shuttle ride to Newport's vast array of inns and hotels.



## PERSONALIZED

Experience panoramic views of the surrounding harbor front, a breathtaking backdrop for your private celebration. Whether you'd like a casual reception for up to 400 guests, a more formal seated affair for 250, or anything in between, we will happily customize our signature Sperry tent to your style. We also offer an array of options to complement your wedding weekend. From a bridal party sailing excursion to a classic New England clambake rehearsal dinner or a relaxing post-wedding brunch, we're here to help you make the most of Newport's charm.



## WORLD-CLASS DINING

The Bohlin's distinctive culinary options are thoughtfully crafted to reflect the natural beauty and indigenous flavors of New England. Executive Chef Joseph Melanson and his team attentively design unique, savory menus of exquisitely presented offerings by blending fresh, local ingredients, hand-made cooking methods, and a clear, ardent devotion to their craft.



## DELIGHTFUL EXTRAS

The details make your day unmistakably your own, and we're happy to help with every extra touch. From a ceremony arrival by boat to advice on flowers or favors, our personal event planner can coordinate all the particulars. We make it easy to dream up the details, as each event already includes:

- A personal event planner
- Premier custom catering options
- Private waterfront open-air patio with teak furniture
- Tables and chairs with customized linen selections
- Sperry tent fully equipped with electricity and heat





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WEDDINGS & EVENTS

THANK YOU

for your interest in The Bohlin. We'd love to speak with you about planning your event. Please contact us at 401.619.7199 or online at [bohlinnewport.com](http://bohlinnewport.com)

We look forward to hearing from you!



## BE INSPIRED

With Newport Harbor as your backdrop, craft extraordinary memories at The Bohlin. Our waterfront locale and signature Sperry Tent anchor your celebration for five hours.

Fine China, Stemware and Flatware  
Guest Tables, Choice of Enhanced Elegant Floor Length Table Linens  
Fruitwood Chiavari Chairs, Dance Floor

Artisan Cheese Board  
Selection of Four Hot or Cold Passed Hors d'oeuvres

Champagne Toast  
Platinum Beverage Package

Three Course Plated Dinner  
Includes:

Choice of Appetizer, Soup or Salad

Choice of Two Entrées

Custom Designed Wedding Cake  
Coffee and Tea

Late Night Snack

Five Complimentary Parking Spaces

*Create your own...*



## COCKTAIL HOUR BEVERAGE STATIONS

### MARGARITA

Casamigos, Patrón , Lunazul  
Classic sour, passion fruit, prickly pear, watermelon, blood orange  
Jalapeños, watermelon, limes, mint, orange  
Agave, jalapeño simple syrup  
Salt, sugar, tajín

Bar Attendant

### SPRITZ

Aperol, Limoncello, Elderflower Liqueur, Campari  
Club soda, yuzu lime soda, blood orange  
House prosecco, rosé  
Orange, blueberries, mint, elderflower-soaked strawberries, lemons

Bar Attendant

### TROPICAL RUM

Malibu, Bacardi, Goslings Black Seal  
Pineapple, orange, lime juice, grenadine, coconut milk, fresh fruit, nutmeg

Bar Attendant

### MARTINI

Grey Goose, Tito's, Kettle One, Espresso Liqueur  
Lemon, lime, cranberry juice  
Olives, pickled onions, lemon twists, blue cheese stuffed olives  
Simple syrups, vermouth

Bar Attendant



## COCKTAIL RECEPTION DISPLAYS

### ARTISAN CHEESE BOARD

Cabot Cheddar, Vermont chèvre, Great Hill blue cheese, imported Brie, Aquidneck honeycomb, market vegetables, fresh berries, green goddess dressing, White bean hummus, seasonal fruit mostarda, Narragansett Creamery Angelito, Artisanal breads and crackers

### ADDITIONAL ENHANCEMENT

Prosciutto, soppressata, saucisson

### RAW BAR

Native littlenecks, local oysters, shrimp cocktail  
Traditional cocktail sauce, local hot sauce, mignonette, lemons, limes

Lobster Tail Addition

Chef Attendant

### ANTIPASTI STATION

Prosciutto, soppressata, saucisson, Genoa salami, Pecorino cheese, assorted pickled vegetables, fresh tomato and cucumber salad, cherry tomato panzanella, artisanal breads and crackers

### TOSTADA BAR

Crispy corn and flour tortilla, queso, guacamole, crème fraîche, beans, pico de gallo, jalapeño, shredded chicken, beef



## COCKTAIL RECEPTION DISPLAYS

### DELICATESSEN STATION

Mini corned beef Reuben, hot pastrami sandwiches, matzo ball soup, potato knish, latkes  
Bagels and lox, assorted cream cheeses  
Pickles, mustards, challah, chopped liver, matzo, crackers

### BRATWURST AND BEER

*Selection of Three Beers*

Sausage, peppers skewers, bacon wrapped bratwurst, warm pretzels, mustard, marinated cucumber salad

### NEW ENGLAND SEAFOOD

Mussels in garlic broth, baked clams, clam chowder  
Persillade, Gremolata, drawn butter, corn relish  
Sourdough, baguettes

### SLIDERS

Cheeseburger, pulled pork, meatball  
Arugula, sliced tomato, cabbage slaw, truffle aioli, BBQ sauce, marinara sauce  
Potato buns, garlic bread



## COCKTAIL RECEPTION DISPLAYS

### BRUSCHETTA STATION

Rustic breads, goat cheese, ricotta, mozzarella, soppressata, prosciutto,  
seasonal fruit spreads, roasted and fresh vegetables

### FOCACCIA STYLE PIZZA

*Select Three.*

Classic cheese

Pepperoni

RI Mushroom white pizza

Buffalo chicken and blue cheese

Greek with spinach, olives, feta

Infused olive oils, crushed red pepper, fresh basil, Parmesan

### SUSHI STATION

*Select Three.*

Sweet potato roll

Spicy salmon roll

California crab roll

Yellowtail scallion roll

Pickled ginger, wasabi, soy caramel



## PASSED HORS D'OEUVRES

Rhode Island stuffies, banana pepper aioli  
Sun-dried tomato arancini, basil aioli  
Korean-fried cauliflower, soy garlic glaze  
Fresh summer roll, pork, nước chấm  
Buffalo chicken croquettes, blue cheese  
Handmade meatballs, marinara sauce, Pecorino cheese  
Black bean and corn falafel, lime yogurt  
Petite avocado toast, tomato salsa  
Crostini, warm brie, fig

Chorizo empanada, cilantro crema  
Roasted corn and crab beignet, spicy rémoulade  
Pork belly, sesame glaze, cucumber  
Kettle chip fried fish and chips, vinegar powder, tartar sauce, crispy fries  
BBQ shrimp, scallion relish  
Chicken alfredo flatbread, broccoli, garlic  
Vol au vent, goat cheese, pear  
Burrata knot, truffle, roasted tomato sauce

Tuna, crispy rice, pickled tomato, miso  
Lobster salad sliders, crispy fried shallots  
Chermoula rubbed lamb lollipop, tzatziki  
Fried-chicken sandwich, bread and butter pickles, sriracha aioli  
Maple glazed scallops wrapped with bacon  
Duck Rangoon, sweet chili sauce  
Oyster on the half shell, Mignonette, grapefruit  
Steak and cheese egg roll, horseradish cream



## SPRING AND SUMMER APPETIZER SELECTIONS

### NEW ENGLAND CLAM CHOWDER

Applewood bacon and clam fritter

### MIXED FIELD GREENS

Cucumber, tomato, stone fruit, pickled strawberries, goat cheese, roasted shallot vinaigrette

### CAESAR SALAD

Parmigiano dressing, garlic croutons

### MAPLEBROOK BURRATA

Heirloom tomatoes, pickled Anaheim peppers, basil pesto

### ELOTE RAVIOLI

Poblano cream, tomato confit, persillade

### ROASTED SHRIMP

Garlic wine sauce, sautéed spinach, tomatoes, sourdough

### COASTAL SPOONBREAD

Shrimp, scallops, shellfish nage

### BEEF RILLETTE EN GROÛTE

Strawberry barbeque, pickled mustard seed, frisée





## SPRING AND SUMMER ENTREE SELECTIONS

### STUFFED STATLER CHICKEN BREAST

Portuguese sweetbread, fontina, Yukon potato purée, haricots verts, jus lié

### SEARED NATIVE HALIBUT

Corn Soubise, roasted vegetable hash, tomato butter

### SHALLOT AND ROSEMARY ENCRUSTED FILET MIGNON

Caramelized shallot mashed potatoes, green asparagus, red wine demi-glace

### PAN SEARED SALMON

Farm fresh vegetables, orzo, spinach, lemon beurre blanc

### MISO MARINATED COD LOIN

Bok choy, fried rice cake, pickled mushroom

### HERB ROASTED RACK OF LAMB

Couscous salad, feta cream, wilted greens, preserved lemon dressing

### BONE IN N.Y STEAK STRIP

Potato gratin, roasted carrots, port wine jus

### SURF AND TURF

Grilled petite filet mignon, butter-poached lobster, truffled risotto, grilled asparagus

### EGGPLANT CAPONATA

Roasted vegetables, goat cheese, toasted breadcrumbs, herb pistou



## AUTUMN FIRST COURSE SELECTIONS

### NEW ENGLAND GLAM CHOWDER

Applewood bacon and clam fritter

### ROASTED CORN BISQUE

Roasted corn, poblano pepper relish

### MIXED FIELD GREENS

Pear relish, shaved apple, Vermont goat cheese, poached cranberries, roasted shallot vinaigrette

### CAESAR SALAD

Garlic-Parmigiano dressing, garlic croutons

### LOBSTER RAVIOLI

Roasted garlic cream, persillade

### ROASTED SHRIMP

Garlic wine sauce, sautéed spinach, tomatoes, sourdough

### COASTAL SPOONBREAD

Shrimp, scallops, shellfish nage

### CASSOULET

Confit duck, white beans, pancetta



## AUTUMN ENTREE SELECTIONS

### STUFFED STATLER CHICKEN BREAST

Portuguese sweetbread, fontina, Yukon potato purée, haricots verts, jus lié

### SEARED SWORDFISH

Corn Soubise, roasted vegetable hash, tomato butter

### MISO MARINATED COD LOIN

Bok choy, fried rice cake, pickled mushroom

### BONE IN N.Y. STRIP STEAK

Potato gratin, roasted carrots, port wine jus

### SHALLOT AND ROSEMARY ENCRUSTED FILET MIGNON

Caramelized shallot mashed potatoes, green asparagus, red wine demi-glace

### PAN SEARED SALMON

Blackened sweet potatoes, wilted kale, andouille, roasted corn maque choux

### BRAISED BEEF SHORT RIB

Vermont cheddar polenta, roasted autumn vegetables, crispy shallots, braising jus

### SURF AND TURF

Grilled petite filet mignon, butter-poached lobster, truffled risotto, grilled asparagus

### EGGPLANT CAPONATA

Roasted vegetables, goat cheese, toasted breadcrumbs, herb pistou



## PLATED DESSERTS

### BERRY CRUMBLE

Lime syrup

### SALTED CARAMEL CHEESECAKE

Mocha sauce

### KEY LIME PIE

Salted caramel

### FLOURLESS CHOCOLATE CAKE

Crème anglaise

### FRUIT TART

Bourbon caramel



## DESSERT STATIONS

### DOUGHNUT STATION

Coffee milk

### STRAWBERRY SHORTCAKE STATION

Fresh marinated berries, sponge cake, sugared biscuits, Grand Marnier anglaise,  
Chantilly cream, roasted strawberries, chocolate sauce

### CEREAL BAR

Fruit Loops, Lucky Charms, Frosted Flakes, Cookie Crisp, Cocoa Puffs, and Golden Grahams  
Fresh cut strawberries, mangos, caramelized bananas  
Chocolate chips, shredded coconut  
Vanilla, chocolate, strawberry milk

### BEN AND JERRYS ICE CREAM BAR

Selection of 5 ice cream or frozen yogurt flavors  
Selection of 6 dry toppings  
Hot fudge, hot caramel, whipped cream

Waffle Cone Addition



## DESSERT STATIONS

### LIVE CANNOLI STATION

Vanilla, chocolate, raspberry filling

Milk and white mini chocolate chips, crushed Oreos, sprinkles, dried fruit, mini M&Ms, marshmallows

### S'MORES

Toasted marshmallows, chocolate bars, melted chocolate, melted marshmallow pound cake, graham crackers, candy bars, sliced fruit

### ICE CREAM FLOATS

Vanilla, strawberry, chocolate ice cream

Root beer, cola, orange and strawberry soda

Whipped cream

### WOODEN PIN BAKING CO. PATISSERIE

*Select Five.*

Mocha Pot de Crème

Lemon Posset, *fresh blueberries*

Classic Opera Torte

Passion Fruit Petit Four

White Chocolate Mousse, *fluted almond sable, cherry filling*

Dark Chocolate Mousse, *fluted chocolate sable*

Fruit Tarts

Key Lime Tartlet

Baked Apple Frangipane, *almond*

Red Velvet Cream Puff

Paris Brest, *hazelnut buttercream*

Chocolate Raspberry Cream Tartlet

Assorted Macarons: *coffee, vanilla, chocolate, pistachio, passion fruit*



## STATION STYLE RECEPTION

Please Select Two

### CAESAR SALAD STATION

Chopped romaine and kale, house made croutons, shaved Parmesan, anchovies, shaved Brussels sprouts  
Grilled chicken, shrimp, flank steak

### SEASONAL SOUP

Chili oil, goat cheese, grilled cheese triangles, chives, pepitas

### SEASONAL GRAZING TABLE

Fresh and roasted local seasonal vegetables, quinoa tabbouleh, farro verde  
Flatbread crackers, hummus, green goddess dressing

### FARMSTAND STATION

Tomato panzanella, Yukon potato salad, summer vegetable slaw,  
Charred broccoli and balsamic salad, lyonnaise potatoes

### ANTIPASTI

Three bean salad, pickled vegetables, prosciutto and provolone stuffed cherry peppers, caprese salad  
Infused olive oils, garlic knots



## STATION STYLE RECEPTION

Please Select Three

### TENDERLOIN CARVING STATION

Crispy fingerling potatoes, asparagus, demi glace, rolls, butter

### LAMB

Orzo salad, grilled pita, yogurt, hummus, tzatziki

### SHELLFISH

Mussels, clams, green curry broth, lemon white wine broth, melted butter, focaccia, grilled baguette

### SCHNITZEL

Spaetzle, sauerkraut, pickled onions, mustards, applesauce, beer cheese

### PARM

Chicken cutlets, breaded eggplant, Parmesan, red sauce, pesto, vodka sauce, focaccia

### ROASTED SALMON

Capers, pickled onions, crème fraîche, avocado mousse, dill, sourdough

### SWORDFISH

Rice pilaf, roasted vegetables, lemon beurre blanc

### PRIME RIB

Au jus, horseradish cream, mashed potato, roasted carrots

### STATLER CHICKEN

Cornbread bread pudding, wilted greens, strawberry BBQ





## STATION STYLE RECEPTION

Please Select One Dessert Station

### DOUGHNUT STATION

Coffee milk

### STRAWBERRY SHORTCAKE STATION

Fresh marinated berries, sponge cake, sugared biscuits, Grand Marnier anglaise,  
Chantilly cream, roasted strawberries, chocolate sauce

### CEREAL BAR

Fruit Loops, Lucky Charms, Frosted Flakes, Cookie Crisp, Cocoa Puffs, and Golden Grahams  
Fresh cut strawberries, mangos, caramelized bananas  
Chocolate chips, shredded coconut  
Vanilla, chocolate, strawberry milk

### BEN AND JERRYS ICE CREAM BAR

Selection of 5 ice cream or frozen yogurt flavors  
Selection of 6 dry toppings  
Hot fudge, hot caramel, whipped cream

Waffle Cone Addition



## STATION STYLE RECEPTION

### LIVE CANNOLI STATION

Vanilla, chocolate, raspberry filling  
Milk and white mini chocolate chips, crushed Oreos, sprinkles, dried fruit, mini M&Ms, marshmallows

### S'MORES

Toasted marshmallows, chocolate bars, melted chocolate, melted marshmallow pound cake,  
graham crackers, candy bars, sliced fruit

### ICE CREAM FLOATS

Vanilla, strawberry, chocolate ice cream  
Root beer, cola, orange and strawberry soda  
Whipped cream

### WOODEN PIN BAKING CO. PATISSERIE

*Select Five.*

Mocha Pot de Crème  
Lemon Posset, *fresh blueberries*  
Classic Opera Torte  
Passion Fruit Petit Four  
White Chocolate Mousse, *fluted almond sable, cherry filling*  
Dark Chocolate Mousse, *fluted chocolate sable*  
Fruit Tarts  
Key Lime Tartlet  
Baked Apple Frangipane, *almond*  
Red Velvet Cream Puff  
Paris Brest, *hazelnut buttercream*  
Chocolate Raspberry Cream Tartlet  
Assorted Macarons: *coffee, vanilla, chocolate, pistachio, passion fruit*

Coffee and tea station



## PASSED LATE NIGHT SNACKS

*Please select up to two items. Priced per person, per selection.  
Number of pieces ordered must equal your total guest count with no less than half of the guest count per item*

### SLIDERS

Cheeseburger sliders, fontina, arugula, truffle aioli

Pulled pork, BBQ sauce, cabbage slaw

Meatball, marinara sauce, Parmigiano, garlic bread

### FROM THE GRIDDLE

Sourdough grilled cheese, Vermont cheddar, kettle chips

Pastrami Reuben, Swiss cheese, sauerkraut, thousand island, pickles

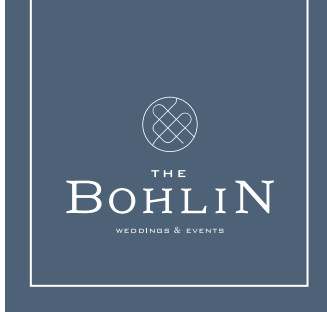
Braised short rib panini, onion jam, Boursin spread

### FRIES

Shoestring fries, "mac sauce"

Sweet potato fries, chipotle maple aioli

JoJo potatoes, ranch



## PASSED LATE NIGHT SNACKS

*Please select up to two items. Priced per person, per selection.  
Number of pieces ordered must equal your total guest count with no less than half of the guest count per item*

### LOADED TOTS

Baja sauce, cotija, corn salsa

Rosemary, truffle, Parmigiano

Beer cheese, applewood bacon, shaved scallions

### SOUTHWESTERN

Chicken quesadilla, pepperjack cheese, guacamole, cilantro-lime crema

Veggie nachos, queso, salsa, guacamole, cotija, black bean-corn relish

Jalapeño poppers, bacon-cheddar stuffing, cilantro lime crema

### FOR THE SWEET TOOTH

Chocolate chip cookies, vanilla milk shot

Warm cinnamon buns, coffee milk

Churros, spiced chocolate ganache



## PASSED LATE NIGHT SNACKS

*Please select up to two items. Priced per person, per selection.  
Number of pieces ordered must equal your total guest count with no less than half of the guest count per item*

### FOGACCIA STYLE PIZZA

*Select one.*

Classic cheese

Pepperoni

RI Mushroom white pizza

Buffalo chicken and blue cheese

Greek with spinach, olives, feta

## LATE NIGHT SNACK DISPLAY

### RHODE ISLAND STATION

Stuffies, RI-style hot wieners, miniature Italian grinders, doughboys  
Coffee milk shots

### BEVERAGE ADDITION

Frozen Del's Lemonade Cart

*Pricing to be confirmed by Event Manager*



## SPECIAL EVENTS BEVERAGE PACKAGE

*Selections are subject to change to similar producers and regions*

### SILVER BEVERAGE PACKAGE

Five hours

*Soft Drinks and Mineral Water*

*House Sparkling Wine*

*Bohlin House Red and White Wine Selections*

*Imported Beer      Domestic Beer      Non-Alcoholic Beer*

*Coffee and Tea*

### GOLD BEVERAGE PACKAGE

Five hours

*(includes Silver Beverage Package)*

Sobieski Vodka, New Amsterdam Gin, Captain Morgan Rum, Don Q Rum, Johnnie Walker Red, Jim Beam Bourbon, Seagram's 7 Whiskey, Lunazul Tequila, Baileys Irish Cream, Kahlua Coffee Liqueur

### PLATINUM BEVERAGE PACKAGE

Five hours

*(includes Gold Beverage Package)*

Tito's Vodka, Grey Goose Vodka, Tanqueray Gin, Hendrick's Gin, Johnnie Walker Black, Bulleit Rye, Jack Daniels Whiskey, Maker's Mark Bourbon, Patrón Tequila, Casamigos Tequila, Gosling's Rum, Bacardi Rum, Aperol

### SIGNATURE COCKTAILS

*Guava Sour*

*Tequila, coconut rum, guava nectar, lemon juice, agave, aquafaba*

*Blackberry Malt*

*Muddled blackberries, Maker's Mark Bourbon, lime juice, simple syrup, soda*

*Sangria*

*Fresh fruit, citrus vodka*

### ESPRESSO

*Pricing available upon request*