



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.



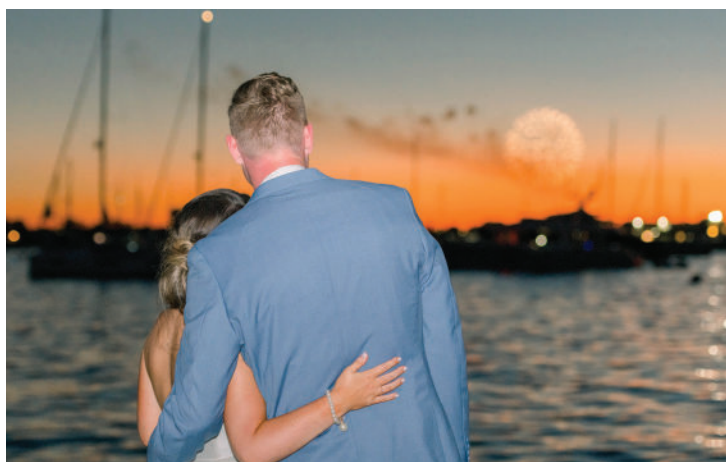
SEASIDE CEREMONIES

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 Charles S. Barrett 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

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 RECEPTION DISPLAYS

ARTISAN CHEESE BOARD

Cheddar, chèvre, blue cheese, brie
Honeycomb, white bean hummus, seasonal fruit mostarda, whipped ricotta,
Fresh fruit and vegetables, green goddess dressing
Artisanal breads and crackers

14.

ADDITIONAL ENHANCEMENT

Prosciutto, soppressata, saucisson

10.

RAW BAR

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

25.

Lobster Tail Addition

Market pricing.

Chef Attendant

150. each

MARINA STATION

Local smoked mussels and fish, bluefish pâté, grilled oysters, local calamari salad
Whipped crème fraîche, pickled red onion, fruit gastrique, lavash, baguette.

TBD.

HARBOR HARVEST STATION

Baked clams and mussels in garlic broth, corn, chorizo, red potatoes
Swordfish skewers, grilled vegetables, drawn butter, grilled sourdough

TBD.



COCKTAIL RECEPTION DISPLAYS

SAILORS STATION

Local cured meats and fishes, assorted pickled vegetables, mustards
Fresh tomato and cucumber salad, grilled shrimp panzanella, whipped ricotta, roasted garlic
Artisanal breads and crackers
TBD.

SLIDERS

Cheeseburger, pulled pork, meatball
Arugula, sliced tomato, cabbage slaw, truffle aioli, BBQ sauce, marinara sauce
Potato buns, garlic bread
20.

BRUSCHETTA STATION

Rustic breads, goat cheese, ricotta, mozzarella, soppressata, prosciutto,
Tomato panzanella, basil and burrata salad,
Seasonal fruit spreads, roasted and fresh vegetables
16.

TIDE AND TABLE

A dockside sushi experience featuring fresh sashimi, specialty rolls, and coastal inspired bites

BOHLIN LOBSTER ROLL

Chilled lobster, tarragon crème fraîche crispy shallots, romaine

SMOKED OYSTER ROLL

Local smoked oysters, cucumber, pickled red onion, crème fraîche

TUNA ROLL

Tuna, avocado, kewpie mayo, wasabi, tobiko

NEW ENGLAND ROLL

Fresh johann crab, cucumber, avocado

FARM FRESH VEGETABLE ROLL

Local fresh and pickled vegetables, sesame ginger dressing

Soy sauce, wasabi, yum yum sauce, pickled ginger, fried shallots, oyster sauce
TBD.



PASSED HORS D'OEUVRES

Rhode Island stuffies, banana pepper aioli
Sun-dried tomato arancini, basil aioli
Crispy fried oyster, kimchi aioli
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
Cuban empanada, dijonaise
Greek chicken flatbread, feta
Vol au vent, goat cheese, pear

4.75 Each

Street corn beignet, lime crema
Pork belly, sesame glaze, cucumber
Kettle chip fried fish and chips, vinegar powder, tartar sauce, crispy fries
BBQ shrimp, scallion relish
Burrata knot, truffle, roasted tomato sauce
Tuna, crispy rice, pickled tomato, miso
Lobster salad sliders, house made parker house rolls, crispy fried shallots
Bohlin signature fried-chicken slider, pickles, sriracha aioli
Maple glazed scallops wrapped with bacon
Duck Rangoon, sweet chili sauce
Crab salad, cucumber cup, tarragon
Steak and cheese egg roll, horseradish cream

5.75 Each



SPRING AND SUMMER APPETIZER SELECTIONS

NEW ENGLAND CLAM CHOWDER

Applewood bacon and clam fritter

14.

MIXED FIELD GREENS

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

14.

CAESAR SALAD

Chopped romaine, creamy Parmesan dressing, garlic croutons

15.

HEIRLOOM TOMATO AND BURRATA SALAD

Heirloom tomatoes, pickled Anaheim peppers, basil pesto, arugula, croutons

17.

SWEET CORN RAVIOLI

Poblano cream, roasted tomatoes, persillade, cilantro

20.

ROASTED SHRIMP

Garlic wine sauce, sautéed spinach, tomatoes, grilled sourdough

22.

COASTAL SPOONBREAD

Corn pudding, shrimp, scallops, shellfish nage

26.

BRAISED BEEF EN CROÛTE

Strawberry barbeque, pickled shallots, frisée, dijon

24.



SPRING AND SUMMER ENTREE SELECTIONS

STUFFED STATLER CHICKEN BREAST

Portuguese sweetbread, fontina, Yukon mashed potatoes, haricots verts, jus lié

38.

SEARED NATIVE HALIBUT

Corn Soubise, roasted vegetable hash, tomato beurre blanc

40.

BOHLIN SIGNATURE SHALLOT AND ROSEMARY ENCRUSTED FILET MIGNON

Caramelized shallot mashed potatoes, green asparagus, red wine jus

60.

PAN SEARED SALMON

Farm fresh vegetables, orzo, spinach, lemon beurre blanc

38.

MISO MARINATED COD LOIN

Sesame bok choy, fried rice cake, pickled mushroom, soy emulsion

40.

HERB ROASTED RACK OF LAMB

Couscous salad, feta cream, wilted greens, meyer lemon

56.

12 OZ N.Y. STRIP STEAK

Potato gratin, roasted carrots, port wine jus

60.

SURF AND TURF

Grilled petite filet, butter-poached lobster, loaded mashed potatoes, grilled asparagus, Béarnaise

65.

GEMELLI CAPONATA

Roasted vegetables, whipped ricotta, toasted breadcrumbs, basil pistou

34.



AUTUMN FIRST COURSE SELECTIONS

NEW ENGLAND CLAM CHOWDER

Applewood bacon, clam fritter

14.

ROASTED CORN BISQUE

Roasted corn, poblano pepper relish

12.

MIXED FIELD GREENS

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

14.

CAESAR SALAD

Chopped romaine, creamy Parmesan dressing, garlic croutons

15.

SWEET CORN RAVIOLI

Poblano cream, tomato confit, persillade, cilantro

20.

ROASTED SHRIMP

Garlic wine sauce, sautéed spinach, tomatoes, grilled sourdough

22.

COASTAL SPOONBREAD

Corn pudding, shrimp, scallops, shellfish nage

26.

DUCK CONFIT

White beans, pancetta, garlic crumbs

22.



AUTUMN ENTREE SELECTIONS

STUFFED STATLER CHICKEN BREAST

Portuguese sweetbread, fontina, Yukon mashed potatoes, haricots verts, jus lié
38.

SEARED SWORDFISH

Corn Soubise, roasted vegetable hash, tomato beurre blanc
40.

MISO MARINATED COD LOIN

Sesame bok choy, fried rice cake, pickled mushroom, soy emulsion
40.

12 OZ N.Y. STRIP STEAK

Potato gratin, roasted carrots, port wine jus
60.

BOHLIN SIGNATURE SHALLOT AND ROSEMARY ENCRUSTED FILET MIGNON

Caramelized shallot mashed potatoes, green asparagus, red wine jus
60.

PAN SEARED SALMON

Sweet potato purée, wilted kale, roasted corn and andouille maque choux
38.

BRAISED BEEF SHORT RIB

Vermont cheddar polenta, roasted autumn vegetables, braising jus
52.

SURF AND TURF

Grilled petite filet, jonah crab, hollandaise, grilled asparagus, loaded mashed potatoes
65.

GEMELLI CAPONATA

Roasted vegetables, whipped ricotta, toasted breadcrumbs, basil pistou
34.



PLATED DESSERTS

VANILLA BEAN CHEESECAKE

Mixed berry compote

12.

FLOURLESS CHOCOLATE CAKE

Crème anglaise, Chantilly cream

12.

FRENCH APPLE TART

Salted caramel

12.

KEY LIME TART

Citrus caramel

12.

TIRAMISU

Cocoa, espresso

12.

CARROT CAKE

Spiced honey

12.



DESSERT STATIONS

WOODEN PIN BAKING CO. PATISSERIE

Select Five.

Coconut Panna Cotta, *passionfruit curd*

Lemon Posset, *creamy lemon mousse, fresh blueberries*

Double Chocolate Petit Four

Passionfruit Petit Four

Red Velvet Cheesecake, *graham crust, white chocolate*

Chocolate Raspberry Cream Tartlet

Earl Grey Savarin, *blackberry jam, ginger cookie*

Dark Chocolate Mousse Savarin, *fluted chocolate sable*

Fruit Tarts, *vanilla pastry cream, berries, apricot glaze*

Key Lime Tartlet

Baked Apple Tartlet, *streusel crumb topping*

Mini Eclairs, *chocolate, salted caramel, vanilla bean*

Mini Cupcakes, *chocolate chiffon, red velvet, vanilla bean*

Assorted Macarons, *champagne, coffee, passionfruit, pistachio, raspberry, salted caramel*

22.

DOUGHNUT STATION

Coffee milk

15.

STRAWBERRY SHORTCAKE STATION

Fresh marinated berries, sponge cake, sugared biscuits, Grand Marnier anglaise,

Chantilly cream, roasted strawberries, chocolate sauce

15.

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

16.

Waffle Bowl Addition

2.25

ONLY THE FINEST CANNOLI STATION OR ROAMING CANNOLI

Shells: Traditional, Pistachio, CocoaCream

Fillings: Chocolate, Pistachio, Vanilla

Toppings: Chocolate Chips, Pistachios, sprinkles

Pricing and vendor availability to be confirmed by Event Manager



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

WOODEN PIN BAKING CO. PATISSERIE

Select Five.

Coconut Panna Cotta, *passionfruit curd*

Lemon Posset, *creamy lemon mousse, fresh blueberries*

Double Chocolate Petit Four

Passionfruit Petit Four

Red Velvet Cheesecake, *graham crust, white chocolate*

Chocolate Raspberry Cream Tartlet

Earl Grey Savarin, *blackberry jam, ginger cookie*

Dark Chocolate Mousse Savarin, *fluted chocolate sable*

Fruit Tarts, *vanilla pastry cream, berries, apricot glaze*

Key Lime Tartlet

Baked Apple Tartlet, *streusel crumb topping*

Mini Eclairs, *chocolate, salted caramel, vanilla bean*

Mini Cupcakes, *chocolate chiffon, red velvet, vanilla bean*

Assorted Macarons, *champagne, coffee, passionfruit, pistachio, raspberry, salted caramel*

DOUGHNUT STATION

Coffee milk

STRAWBERRY SHORTCAKE STATION

Fresh marinated berries, sponge cake, sugared biscuits, Grand Marnier anglaise,

Chantilly cream, roasted strawberries, chocolate sauce



STATION STYLE RECEPTION

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 Bowl Addition

2.25

ONLY THE FINEST CANNOLI STATION OR ROAMING CANNOLI

Shells: Traditional, Pistachio, CocoaCream

Fillings: Chocolate, Pistachio, Vanilla

Toppings: Chocolate Chips, Pistachios, sprinkles

Vendor availability to be confirmed by Event Manager

Coffee and tea station

125.



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
6. ea

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
5. ea

FRIES

Shoestring fries, "mac sauce"

Sweet potato fries, chipotle maple aioli

JoJo potatoes, ranch
4. ea



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
5. ea

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
6. ea

FOR THE SWEET TOOTH

Chocolate chip cookies, vanilla milk shot

Warm cinnamon buns, coffee milk

Churros, spiced chocolate ganache
5. ea



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*

FOCACCIA STYLE PIZZA

Select one.

Classic cheese

Pepperoni

RI Mushroom white pizza

Buffalo chicken and blue cheese

Greek with spinach, olives, feta
9. ea

LATE NIGHT SNACK DISPLAY

RHODE ISLAND STATION

Stuffies, RI-style hot wieners, miniature Italian grinders, doughboys
Coffee milk shots
15.

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 \$5. per guest

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 \$65. per guest

(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 \$75. per guest

(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

Prices are subject to a taxable 24% service charge, 8% RI state and local sales tax.

Prices and menu selections are subject to change.



SPECIAL EVENTS BEVERAGE PACKAGE ENHANCEMENTS

1/2 HOUR PRE CEREMONY ADDITION

PASSED HOUSE SPARKLING RECEPTION

10. per guest

100. Beverage Attendant

450. Time Extension Fee

A LA CARTE ENHANCEMENTS

SIGNATURE COCKTAIL

May add one signature cocktail to the Gold or Platinum Packages at 6. per guest

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

BOHLIN ESPRESSO MARTINIS

12. per guest

SPARKLING WINE TOAST

Bohlin house selection

10. per guest

TABLE-SIDE WINE SERVICE

Bohlin house red and white selections

16. per guest

DEL'S FROZEN LEMONADE

Pricing available upon request

ESPRESSO STATION

Pricing available upon request

CORDIALS

15. per drink

Port, Frangelico, Amaretto, Sambuca, Courvoisier, Grand Marnier

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Prices and menu selections are subject to change.