

Start Your Day

CONTINENTAL OFFERINGS

Fruit & Yogurt Selections - Petite Yogurt Parfaits
Fresh & Dried Fruit Bowls - Petite Fruit Smoothies
Housemade Granola with Low Fat Milk
Seasonal Fruit Salad cups with Cardamom Scented Honey
Warm, Glazed Cinnamon Buns - Bagels
Whipped Cream Cheese, Sweet Butter, Honey, Fruit Preserves

BREAKFAST STATION OFFERINGS

Our Continental Offerings plus 3 Small Plate Offerings:

Banana “Stuffed” French Toast
with Cognac Anglaise

Petite Crepes
Orange Marmalade & Gran Marnier
Green Apple, Potato & Sausage with Caramelized Onions
Wild Mushrooms with Sauce Mornay

Scrambles with a Twist
Caramelized Leeks, Wild Mushrooms & Goat Cheese
Roasted Peppers, Pancetta & Smoked Mozzarella
Country Ham, Sweet Onion & Herbs

Poached to Perfection
With Truffle Hash Browns & Shaved Aged Gouda

Maple Spoon Bread
Cinnamon Oat Crumble

Apple Griddle Cakes
with Caramel Anglaise

Irish Steel Cut Oatmeal
served with Honey Brulee

Petite Omelet
with Onion & Bacon

DISHED DELIGHTS - SELECTION ONE

Healthy Start Trio
Mango-Raspberry Smoothie
Macerated Seasonal Berries
Honey Brown Sugar Granola with Dried Fruit & Nuts

Duet of Aged Cheddar - Caramelized Onion Frittata & Banana Stuffed
French Toast with Cognac Anglaise

Platters of Bagels, Croissants & Danish
Whipped Cream Cheese, Sweet Butter, Honey, Fruit Preserves

DISHED DELIGHTS - SELECTION TWO

Irish Steel Cut Oatmeal
served with Honey Brulee

New England Seafood Omelet
with Potato Pancakes, Crème Fraiche & Chives

Bagels, Croissants & Danish Pastry Presentation
Whipped Cream Cheese, Sweet Butter, Honey, Fruit Preserves

BEVERAGES:

Freshly Brewed Coffee
Selection of Fine Black & Herbal Teas
Orange & Grapefruit Juices

belle
mer
...
NEWPORT

T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

Take a Break

Petite Root Beer Float
Hot Pretzel
Whole Fruit
Mini Cannolis
Assorted Cookies
Peanut Butter & Jelly Crackers
Purple Potato Chips

Yogurt & Berry Parfait - Fruit Yogurt Smoothies
Chocolate Fudge Brownies with Salted Caramel
Seasonal Berries & Cream
Spinach Artichoke Dip with Pita Chips

White & Dark Chocolate Covered Almonds
Spiced Bar Nuts with Dried Fruit
Fresh Seasonal Sliced Fruits

HOT BEVERAGES

Freshly Brewed Coffees, Fine Black & Herbal Teas

COLD BEVERAGES

Spring & Mineral Waters - Soft Drinks - Tea and Juice Drinks

FULL DAY MEETING OR CONFERENCE

Morning

Fresh & Dried Fruit Presentations
Petite Fruit and Yogurt Smoothies
Warm Croissants & Cinnamon Rolls

Mid Morning

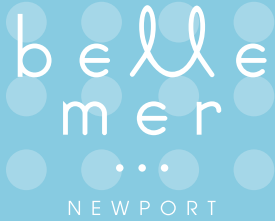
Warm Scones
Sweet Butter, Honey and Fruit Preserves

Afternoon

Cookies & Brownies
Assorted Housemade Sweets
Fresh Seasonal Whole Fruit
Trail Snack Mix

Beverages:

Freshly Brewed Coffees
Fine Black and Herbal Teas
Spring & Mineral Waters
A Selection of Soft Drinks



T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

Plated Luncheons

choose any soup or salad, entrée & dessert

SOUP OR SALAD

Heirloom Butternut Squash & Apple Bisque

with Great Hill Blue Cheese & Rosemary Infused Croutons

Mushroom Barley Soup

with Aged Goat Cheese Croutons

Spicy Leek & Basmati Rice Soup

with Chive Oil Drizzle

Boston Lettuce & Watercress Salad

Julienne Cucumbers, Shaved Red Radish, Almonds,
Creamy Citrus Dressing

Baby Spinach & Frisee Salad

Shaved Mushrooms & Radishes, Red Onion, Pumpkin Seeds,
Herb Croutons, Creamy Blue Cheese Dressing

Baby Red & Green Romaine, Radicchio & Arugula Salad

Grilled Red Onions, Shaved Parmigiano Reggiano,
Balsamic Vinaigrette

Field Greens & Heirloom Lettuce Salad

Herbs, Candied Hazelnuts, Port Soaked Currants,
Sherry Dijon Vinaigrette

Contemporary Mixed Green Salad

Shaved Fennel, Granny Smith Apples, Spiced Walnuts,
Roasted Shallot Vinaigrette

ENTREE

Sliced Sirloin of Aged Beef

Kona Coffee Demi Glace, Caramelized Onion-Thyme Bread Pudding,
Haricot Vert & Yellow Peppers

Fennel Scented Pork Medallion

Crispy Fennel Slaw, White Bean Ragout and Wilted Spinach

Slow Roasted, Free Range, Lemon-Rosemary Chicken

Sautéed Spinach and Lyonnaise Style Fingerling Potatoes

Chilled Miso Glazed Grilled Chicken

Sesame Soba Noodle Salad

Seared Halibut with Spring Vegetable Ragout

Israeli Couscous, Warm Citrus-Herb Vinaigrette

Chilled Orange-Fennel Poached Salmon

Carrot & Cucumber Ribbons, Basil Puree, Sauce Vert

Oven Roasted Black Cod in Preserved Lemon Butter

Rock Shrimp Risotto, Sweet Corn Sauté

Vegetarian Duet

Crispy Ginger Marinated Tofu & Caramelized Baby Bok Choy in Thai
Red Curry & Ginger Roasted Baby Beets with Pumpkin Seeds &
Golden Raisins in Cardamom Cream

DESSERT

Fresh Cherry and Pecan Cobbler

with Crème Fraiche Ice Cream

Pear Tart Tartin

Cinnamon-Brown Sugar Ice Cream

Golden Pecan Pie

Salted Caramel Sauce with Gran Marnier Ice Cream

Espresso Crème Caramel & Valhrona Dark Chocolate Mousse

belle
mer
...
NEWPORT

T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

Executive Luncheon

EXECUTIVE SANDWICH BAR

DELICATESSEN SOUPS & SALADS

Roasted Free Range Chicken Soup a classic recipe

Spicy Leek & Basmati Rice Soup with Chive Oil Drizzle

Mushroom Barley Soup with Aged Goat Cheese Croutons

Contemporary Caesar Salad with Housemade Croutons

Baby Spinach Salad

Green Apples, Celery, Walnuts & Crème Fraiche Dressing

Curried Potato Salad with fresh herbs and spices

Chick Pea Salad with Feta and Cucumber

Seasonal Fruit Salad with Passion Fruit Coulis

SANDWICHES

Roasted Turkey

Aged Cheddar, Cranberry Butter on Whole Grain Roll

Black Forest Ham

Gruyere, Honey Mustard on Sliced Dark Rye Bread

Roasted Sirloin

Mozzarella, Plum Tomatoes, Aged Balsamic on Focaccia

Vegetarian

Avocado, Romaine, Plum Tomato, Herb Aioli on Multi Grain

Hummus & Tabouleh

served in Pita Pocket

EXECUTIVE STATION LUNCH

DELICATESSEN SOUPS & SALADS

choose two soups & two salads

FLAT BREAD PIZZA STATION

Margherita

San Marzano Tomatoes, Mozzarella & Basil

Bianco

Rosemary Roasted Potatoes, Ricotta, Parmigiano Reggiano & Caramelized Onions

Tuscan

Spicy Fennel Sausage, Broccoli Rabe, Pecorino Romano, Aged Herb Goat Cheese

PASTA STATION

Wild Mushroom Ravioli

with Truffle-Parmesan Sauce

Cavatelli with Spicy Sausage

Fennel, Garlic, EVOO

Orecchiette

with San Marzano Pomodoro Sauce

PANINI TO ORDER STATION

Rosemary Chicken, Sun-dried Tomatoes, Asiago Cheese Prosciutto, Genoa Salami, Capicola, Provolone, Pecorino Grilled Balsamic Vegetables, Mozzarella, Red Pepper Aioli

Executive Luncheon

HOT LUNCH - BUFFET

DELICATESSEN SOUPS & SALADS

choose two soups & two salads

ENTREE STATION

Slow Roasted, Free Range Chicken Breast & BBQ Leg

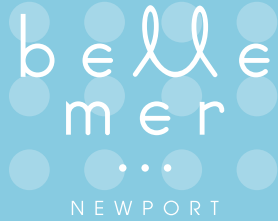
with Julienne Vegetables & Roasted Baby Potatoes

Pan Roasted Chatham Cod

with Diced Potatoes, Bacon Lardoons & Creamed Succotash

Individual Crocks of Macaroni & Cheese

with Aged Gouda & Black Forest Ham



T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

Receptions

PASSED HORS D'OEUVRES – *please select six*

Arancini with Spinach & Feta Cheese
Vegetable Fresh Rolls, Cucumber Dipping Sauce
Vegetable Samosas, Cilantro Chutney
Golden Bronze Crab Cakes with Lime Crème Fraiche
Bacon Dusted Scallops, Red Pepper Jelly
Ginger Shrimp Skewer, Coconut-Pineapple Aioli
Braised Chicken and Asiago Cheese Arancini
Buttermilk Fried Chicken Filet, Sweet Corn Relish
Carne Assada: Skewered Skirt Steak Marinated in Achiote Paste
Cinnamon & Red Wine Braised Short Rib in Edible Spoon
Mini Burgers with Aged Cheddar, Caramelized Shallots & Tomato
Marmalade

RECEPTION DISPLAYS

INDIVIDUALLY COMPOSED PLATE STATIONS

Garlic Marinated Grilled Free Range Chicken

Lemon Braised Baby Artichokes & Chick Peas, Sweet & Spicy Pepper
Agridolce

Cinnamon-Red Wine Braised Short Rib

Parsnip Potato Puree & Crispy Shallots

Grilled Pacific King Salmon

Apple-Fennel Sauté, Warm Sweet Onion Vinaigrette

RAVIOLI STATION

Porcini Mushroom Ravioli

with Truffled Parmesan Sauce

Three Cheese Ravioli

with San Marzano Pomodoro Sauce

Lobster Shrimp Ravioli

with Vanilla Scented Carrot Butter

THE CHEESE SHOP

A selection of European & New England Artisan Cheeses
(might include farmhouses: Westfield Farm, Ma, Springbrook Farm,
Vt, Vermont Butter & Cheese Company, Vt, Crawford Family Farm,
Vt, Smith's Cheeses, Ma, Boggy Meadow Farm, Nh, Peaked Mountain
Farm, Vt)
Marmalades, Chutneys, Jams, Preserves & Honey
A Selection Of Rustic Breads, Flatbreads & Crackers

MEZZE TABLE

Lemon-Parsley Hummus
Marinated Baby Artichokes
Dolmas: Stuffed Grape Leaves
Rosemary-Orange Marinated Olives
Peppadew Peppers Stuffed w/ Kasserli Cheese & Currants
Eggplant, Peppers & Garlic Marinated in Olive Oil
Circassian Chicken: Poached Chicken in Walnut Sauce
Grilled FlatBreads & Crostinis

ANTIPASTI

Prosciutto di Parma, Spicy Cappicola & Bresaola
Fresh Buffalo Mozzarella with Aged Balsamic Vinegar & Olive Oil Tel-
lagio with Pear Mostarda
Ricotta w/ Chestnut Honey
Orange-Rosemary Marinated Olives
Boccones: Marinated White Anchovies
Shaved Artichoke Salad with Pecorino Stagionato
Bell Pepper Agridolce
Eggplant Caponata
Roasted Baby Beets with Pistachios
Grilled Focaccia & Ciabatta Crostinis

belle
mer
...
NEWPORT

T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

Receptions

MEXICAN CANTINA - *please select four items*

Chiles en Nogada

Poblano Chiles Stuffed with Braised Brisket & Topped with Walnut Cream Sauce & Pomegranate Seeds

Chicken Quesadilla

Black Bean & Mango

Braised Pork Enchiladas

Roasted Sweet Potatoes & Cheddar

Carne Assada

Grilled Skirt Steak Marinated in Achiote & Topped with Charred Onions & Peppers

Queso Fundido

with Chorizo, Roasted Piquillo Peppers & Monterey Jack

Braised Chicken Taquito & Mini Fish Tacos

Pico de Gallo & Avocado Cream

Guacamole Made to Order: Prepared by a chef in a mortar & pestle with avocado, cilantro, lime & jalapeño. Served with Blue Tortilla Chips

FAR EAST EXPERIENCE - *please select 2 items*

Spicy Thai Chicken Basil Skewers

with Curry Coconut Sauce

Wok Fried Scallops

with Ginger, Scallions and Plum Wine

Pan Fried Pork Dumplings

with Orange Chili Sauce

Korean BBQ Beef Skewers

Shrimp Tempura

with Ponzu Sauce

TASTE OF INDIA ON MINI PLATES

Saffron Grilled Chicken

with Chick Peas in Tomato Coriander Sauce

Pan Fried Curried Shrimp

with Mango, Coconut Milk & Basmati Rice

Tamarind Glazed Pork Riblets

with Sweet Sour Savoy Cabbage

Chick Pea Crepe

stuffed with Turmeric Braised Lamb, Mint Chutney

Grilled Naan

with Yellow Daal & Grilled Eggplant

BRUSCHETTA BAR

Plum Tomato, Red Onion & Basil

Roasted Red, Yellow & Green Peppers with Oregano & Lemon

Tuscan White Bean with Rosemary

Pea, Pancetta & Caramelized Onion (Spring/ Summer)

Asparagus, Spring Onion & Prosciutto (Spring/ Summer)

Walnut, Pear and Escarole (Fall/ Winter)

Wild Mushroom, Potato & Caramelized Onions (Fall/ Winter)

Toasted & Grilled Breads

Shaved Pecorino, Grated Parmigiano Reggiano

EVOO & Aged Balsamic Vinegar

GOURMET DIP DISPLAY - *please select 5 items*

Roasted Garlic-Almond Dip with Parmesan Crisps

White bean Dip with Olive Flatbread

Artichoke Dip with Lemon Crostini

Spicy Tomatillo & Pineapple Salsa with Blue Corn Tortilla Chips

Creamy Chilled Spinach Saag with Curried Naan

Truffled Leek Dip with Rosemary Flatbread

Guacamole with Tri Colored Tortilla Chips

Sweet Sour Ginger Chili Dip with Scallion Pancakes

The Steakhouse

PASSED HORS D'OEUVRES

Vegetable Dim Sum with Ginger Orange Chili Sauce
Black Angus Sliders with Aged Cheddar, Caramelized Shallots & Tomato Marmalade
Saffron Shrimp Fritter with Green Mojo Sauce
Arancini with Braised Chicken & Asiago Cheese

SUSHI BAR

with Sushi Master

THE STEAKHOUSE - Chef Attended Stations

USDA Choice Beef, Carved to Order
NY Strip
Ribeye
Tenderloin
Colorado Lamb Chops Roasted with Rosemary & Garlic
Whole Grain Mustard Crusted Berkshire Pork Loin

SAUCES & ACCOMPANIMENTS

Demi Glace, Caramelized Onion Steak Sauce, Bearnaise Sauce
Sautéed Onions, Sautéed Wild Mushrooms, Crumbled Blue Cheese

SIDES - please select four items

Crisp Caesar Salad
Blue Cheese Tater Tots
Sour Cream Whipped Potatoes
Creamed Spinach
Gratin of Brussel Sprouts
Asparagus with Chopped Egg & Shallot Vinaigrette
Onion Rings
French Fries
Baked Baby Creamer Potatoes with Sour Cream & Chives

RISOTTO STATION

Shrimp, White Bean & Lemon Risotto
Wild Mushroom Risotto with Crispy Parsnip Strings
Apple, Pancetta & Sage with Pecorino Romano

belle
mer
...
NEWPORT

T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

Formal Dinner

choose any soup or salad, appetizer, entrée & dessert

SOUP OR SALAD

Heirloom Butternut Squash & Apple Bisque

with Great Hill Blue Cheese & Rosemary Infused Croutons

Mushroom Barley Soup

with Aged Goat Cheese Croutons

Spicy Leek & Basmati Rice Soup

with Chive Oil Drizzle

Boston Lettuce & Watercress Salad

Julienne Cucumbers, Shaved Red Radish, Almonds,
Creamy Citrus Dressing

Baby Spinach & Frisee Salad

Shaved Mushrooms & Radishes, Red Onion, Pumpkin Seeds,
Herb Croutons, Creamy Blue Cheese Dressing

Baby Red & Green Romaine, Radicchio & Arugula Salad

Grilled Red Onions, Shaved Parmigiano Reggiano,
Balsamic Vinaigrette

Field Greens & Heirloom Lettuce Salad

Herbs, Candied Hazelnuts, Port Soaked Currants,
Sherry Dijon Vinaigrette

Contemporary Mixed Green Salad

Shaved Fennel, Granny Smith Apples, Spiced Walnuts,
Roasted Shallot Vinaigrette

APPETIZER

Spinach & Caramelized Onion Tortelli

Heirloom Tomatoes, Spicy Fennel Emulsion

Potato Gnocchi

Wild Mushrooms and Cauliflower, Champagne Butter Sauce

Roasted Beets

Westfield Farm Capri Goat Cheese, Pumpkin Seeds,
Shaved Red Onion, Creamy Citrus Dressing & Micro Mint

Duet of Rosemary Scented Melons

Prosciutto di Parma, Aged Balsamic Vinegar, EVOO & Micro Arugula

Seared Diver Scallops

Onion Rosti with Crushed Ginger Carrots & Parsnips, Calvados-Cider
Reduction & Truffle Froth

belle
mer
...
NEWPORT

T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

Formal Dinner

ENTREE

Pecan Crusted Colorado Lamb Chops

Black Currant Sauce, Roasted Baby Potatoes, Sautéed Spinach

Grilled Filet Mignon

Lobster Risotto, Pinot Noir Emulsion, Vanilla Baby Carrots

Roasted Bronzino

Sherry Caramelized Shallots, Red Wine Risotto, Braised Autumn Greens

Cinnamon Red Wine Braised Short Rib

Parsnip Potato Puree, Butternut Squash-Apple Timbale,
Shaved Brussel Sprouts with Pancetta

Tournedos of Organic Free Range Chicken

with Balsamic Butter Sauce, Grilled Asparagus
& Fregola with Caramelized Acorn Squash

Chicken Duet

Roasted Organic Chicken & Braised Rosemary Chicken Crepinette
Roasted Baby Potatoes, Smashed Root Vegetables & Spinach

Roasted Mahi Mahi

Spicy Rock Shrimp Beurre Fondue, Crispy Potato Cake, Baby Vegetables

Olive Oil Poached Halibut Provencal

Wild Mushroom Orzo, Haricot Verts

Grilled Pacific King Salmon

Warm Sweet Onion Vinaigrette, Smashed Root Vegetables,
Apple-Fennel Sauté

Vegetarian Duet

Crispy Ginger Marinated Tofu & Caramelized Baby Bok Choy in Thai
Red Curry & Ginger Roasted Baby Beets with Pumpkin Seeds & Golden
Raisins in Cardamom Cream

DESSERT

Duet of Vanilla Panna Cotta with Amarena Cherries
& Grape Tartlet with Mulled Port Wine Syrup

Chocolate Trio

Chocolate Parfait with Malted & Vanilla Cream
Chocolate Truffle Tart
Spicy Mexican Chocolate Ice Cream

Strawberry Trio

Strawberry-Rhubarb Tart in Pistachio Pastry
Warm Strawberry Crepe with Gran Marnier
Strawberry Shortcake with Crème Fraiche Ice Cream

Pecan Pie with Salted Caramel Sauce

Gran Marnier Ice Cream

Espresso Crème Caramel

Valhrona Dark Chocolate Mousse

belle
mer
...
NEWPORT

T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

Dessert & Sweets

ICE CREAM SANDWICH STAND - *please select three items*

Vanilla Ice Cream Sandwiched between Chocolate Chip Cookies Rolled in Mini Chocolate Chips

Peach Ice Cream Sandwiched between Housemade Ginger Snap-White Pepper Cookies Rolled in Chopped Candied Pecans

Pina Colada Ice Cream Sandwiched between White Chocolate-Macadamia Cookies Rolled in Toasted Toffee Bits

Peanut Butter & Jelly Ice Cream Sandwich: Strawberry Ice Cream Sandwiched between Housemade Peanut Butter Cookies

Lemon-Thyme Sorbet Sandwiched between Pistachio Cookies, Rolled in Chopped Pistachios

Blueberry-Lavender Sorbet Sandwiched between Honey Granola Cookies, Rolled in Candied Walnuts

CHOCOLATERIA - Decandence Defined!

White & Dark Chocolate Covered Almonds, Cashews and Macadamia Nuts

Valhrona Dark Chocolate Mousse Napoleon with Almond Lace Wafers

Molten Chocolate Cake with Pecan Praline

White Chocolate Cream Brule with Pineapple Relish

Petite Boston Crème Pies

Chocolate Fudge Brownies with Sea Salted Caramel

Assorted Chocolate Truffles

CANDY JARS

Peppermint Candies, Malted Milk Balls, Swedish Fish, Chocolate Covered Almonds, Root Beer Barrels, Butterscotch Candies, M&Ms, Jelly Beans, Tootsie Rolls, Jolly Ranchers, Lemon Drops

PETITE DESSERTS

Assorted Chocolate Truffles

Traditional Petit Fours

Fresh Raspberry Mousse in a Chocolate Tart Shell

Orange Scented Chocolate Tart with Candied Hazelnut

Lavender Pane Cotta & Apricot Soup in a Spoon

Ginger Crème Brule Tart with Tropical Fruit

CUPCAKE DISPLAY

Milk Chocolate Cupcakes with Lucious Caramel Frosting

Vanilla Cupcakes with Milk Chocolate Buttercream Frosting

Spiced Carrot Cupcakes with Fluffy Cream Cheese Frosting

Classic Red Velvet Cupcakes with Ripe Raspberry Frosting

Espresso Mocha Cupcakes with Vanilla Buttercream Frosting



T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue

The Bar

OFFERINGS

Sky Vodka, Absolut, Absolut Citron, Grey Goose

Gordon's Gin, Tanqueray, Bombay Sapphire

Bacardi Silver Rum, Captain Morgan, Mt. Gay

Dewars Blended Scotch, Johnny Walker Black, Macallan 12 yr.

Jim Beam Bourbon, Jack Daniels, Rittenhouse Rye, Woodford Reserve

Seagrams 7, Jameson's

Sauza Gold Tequila, Patron Silver

Southern Comfort, Pierre Ferrand Cognac, Canton Ginger, Campari

Amaretto DiSaronno, Baileys Irish Cream, Chambord, St. Germain

Grand Marnier, Kahlua, Cherry Brandy, Maraschino Liqueur

Selection of Beers from Local & Global Breweries

Premier Sparkling Wine, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlo, Pinot Noir from Handpicked Wineries

SIGNATURE COCKTAILS

State Room Cosmo - Vodka, Canton Ginger Liqueur, Cranberry, Lime

Blood & Sand - Scotch, Cherry Brandy, Sweet Vermouth, and Orange Juice

Champagne Negroni - Gin, Campari, Punt e Mas, Champagne

Clover Club - Gin, Raspberry Syrup, Egg White, Lemon

Moscow Mule - Vodka, Ginger Beer, Lime, Mint

Promissory Note - Tequila, Dry Vermouth, Canton Ginger Liqueur, Absinthe, Touch of Honey

Red Hook - Rye, Punt e Mas, Maraschino Liqueur

St. Germain Cocktail - St. Germain Elderflower Liqueur, Sparkling Water, Sparkling Wine

belle
mer
...
NEWPORT

T. 401-841-0330

F. 401-841-0338

Two Goat Island

Newport, RI 02840

bellemernewport.com

a longwood events venue