The NEWPORT EXPERIENCE

OCEANCLIFF HOTEL & REGATTA PLACE

2025 WEDDING PACKAGES

The NEWPORT EXPERIENCE

Wedding Packages

SILVER

$135
Newport Experience Cheese Board
Five Passed Hors D'oeuvres
Sparkling Wine Toast
Two Course Plated Dinner
Client Provided Wedding Cake, Sliced & Presented with Raspberry Coulis, Crème Anglaise
Coffee Service

GOLD

$170
Newport Experience Cheese Board
Tuscan Table
Six Passed Hors D'oeuvres
Prosecco Toast
Trumpet Champagne Flutes
Two Course Plated Dinner
Client Provided Wedding Cake, Sliced & Presented with Raspberry Coulis, Crème Anglaise
Coffee Service

PLATINUM

$200
Newport Experience Cheese Board
Tuscan Table
Six Passed Hors D'oeuvres
Veuve Clicquot Toast
Trumpet Champagne Flutes
Two Course Plated Dinner
Client Provided Wedding Cake, Sliced & Presented with Raspberry Coulis, Crème Anglaise
Coffee Service
OceanCliff's Selection of Upgraded Linen on Dinner, Cake & Sweetheart Tables
One Complimentary Late Night Snack

INCLUDED IN EACH EXPERIENCE

Ivory Linen, Ivory Napkins, Gold Chiavari Chairs
Complimentary Parking
Private Server For Couple & Wedding Party
Votive Candles
Framed Table Numbers

Menu subject to change based on availability and seasonality.

Silver Package

PRE-RECEPTION

Newport Experience Cheese Board
Five Passed Hors D'oeuvres
(two cold, three hot)

RECEPTION

Sparkling Wine Toast

FIRST COURSE OFFERINGS

(choose one)

Caesar Salad
Chopped Hearts of Romaine, Shaved Parmesan, Herb Croutons,
Classic Caesar Dressing

Local Field Greens *gf*
Grape Tomatoes, Cucumbers, Carrots, Shaved Pecorino,
Fresh Herbs, Balsamic Vinaigrette

DINNER ENTREES

Served with Chef's selected accompaniments
chosen for the best seasonal design.
(choose two)

Herb Roasted Statler Breast of Chicken *gf*
Natural Pan Jus

Tuscan Chicken Roulade
Artichoke, Sun-Dried Tomato, Basil, Cabernet-Balsamic Reduction

Boston Baked Cod
Herb Crusted and Baked, Lemon Butter Sauce

SAMPLE

All prices are subject to a 24% Administrative Fee and State & Local Taxes. Please note some of these foods may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Valid through December 2025.

SILVER DINNER ENTREES (CONT.)

Grilled North Atlantic Salmon *gf*
Charred Tomato Compote, Bok Choy Slaw, Ginger Soy Vinaigrette

Slow Braised Boneless Short Ribs *gf*
Fresh Herbs, Caramelized Pearl Onions, Crisp Bacon, Bordelaise Sauce

Herb & Spice Rubbed Bistro Tender *gf*
Roasted Bell Pepper Demi, Chimichurri, Frizzled Onion Confetti

Vegetarian Option included in the Silver Package

Vegetable Napoleon
gf/df/vegan
Jasmine Rice Topped with a Garlic and Spinach Saute, Grilled Summer Vegetables
and Portobello Mushroom Drizzled with Balsamic Glaze and Basil Oil

DESSERT

Client Provided Wedding Cake
Sliced & Presented with Raspberry Coulis, Crème Anglaise
Coffee & Tea Station

$135 per guest

SAMPLE

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Gold Package

PRE-RECEPTION

Newport Experience Cheese Board
Tuscan Table
Six Passed Hors D'oeuvres
(two cold, four hot)

RECEPTION

Prosecco Toast

FIRST COURSE OFFERINGS

(choose one)

Backyard Farm Heirloom Tomatoes
Micro Greens, Focaccia Wedge, Chiffonade of Opal and Green Basil, Sea Salt, Cracked Black Pepper, Balsamic Syrup, Extra Virgin Olive Oil

Local Field Greens *gf*
Grape Tomatoes, Cucumbers, Carrots, Shaved Pecorino, Fresh Herbs, Balsamic Vinaigrette

Caesar Salad
Chopped Hearts of Romaine, Shaved Parmesan, Herb Croutons, Classic Caesar Dressing

Chef's Seasonal Salad

DINNER ENTREES

Served with Chef's selected accompaniments chosen for the best seasonal design.
(choose two)

Herb Roasted Statler Breast of Chicken *gf*
Natural Pan Jus

SAMPLE

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GOLD DINNER ENTREES (CONT.)

(choose two)

Seasonal North Atlantic Salmon *gf*
Summer: Lemon Caper Beurre Blanc, **Winter**: Cider Nage

Pan Seared Native Halibut *gf*
Roasted Cauliflower and Corn, Champagne Beurre Blanc

Slow Braised Boneless Short Ribs *gf*
Fresh Herbs, Caramelized Pearl Onions, Crisp Bacon, Bordelaise Sauce

Herb Crusted Filet Mignon *gf*
Sauce Marchand de Vin

Classic Sirloin Steak "Au Poivre" *gf*
Brandy Cream Reduction

Vegetarian Option included in the Gold Package

Vegetable Napoleon
gf/df/vegan
Jasmine Rice Topped with a Garlic and Spinach Saute, Grilled Summer Vegetables and Portobello Mushroom Drizzled with Balsamic Glaze and Basil Oil

DESSERT

Client Provided Wedding Cake
Sliced & Presented with Raspberry Coulis, Crème Anglaise
Coffee & Tea Station

$170 per guest

SAMPLE

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Platinum Package

PRE-RECEPTION

Newport Experience Cheese Board
Tuscan Table
Six Passed Hors D'oeuvres
(two cold, four hot)

RECEPTION

Veuve Clicquot Toast

FIRST COURSE OFFERINGS

(choose one)

Napoleon "Caprese Style" *gf*
Heirloom Tomato, Fresh Mozzarella, Marinated Grilled Portobello Mushrooms, Baby Arugula, Freshly Cracked Pepper, Basil Oil, Balsamic Syrup

Caesar Salad
Chopped Hearts of Romaine, Shaved Parmesan, Herb Croutons, Classic Caesar Dressing

Local Field Greens *gf*
Grape Tomatoes, Cucumbers, Carrots, Shaved Pecorino, Fresh Herbs, Balsamic Vinaigrette

Chef's Seasonal Salad

DINNER ENTREES

Served with Chef's selected accompaniments chosen for the best seasonal design.
(choose two)

Herb Roasted Statler Breast of Chicken *gf*
Natural Pan Jus

SAMPLE

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PLATINUM DINNER ENTREES (CONT.)

Seasonal North Atlantic Salmon *gf*
Summer: Lemon Caper Beurre Blanc, **Winter**: Cider Nage

Pan Seared Native Halibut *gf*
Roasted Cauliflower and Corn, Champagne Beurre Blanc

Herb Crusted Filet Mignon *gf*
Marchand de Vin

Slow Braised Boneless Short Ribs *gf*
Fresh Herbs, Caramelized Pearl Onions, Crisp Bacon, Bordelaise Sauce

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OR
Select Duet Option for all guests

Herb Crusted Tenderloin of Beef Duet *gf*
Marchand de Vin
&
(choose one)
Butter Poached Lobster *gf*
Tarragon Butter
or
Grilled Jumbo Black Tiger Shrimp *gf*
Lemon-EVO, Garlic & Herbs
or
Grilled Faroe Island Salmon *gf*
Fennel Pollen Butter, Micro Greens

Vegetarian Option included in the Platinum Package

Vegetable Napoleon
gf/df/vegan
Jasmine Rice Topped with a Garlic and Spinach Saute, Grilled Summer Vegetables and Portobello Mushroom Drizzled with Balsamic Glaze and Basil Oil

DESSERT

Client Provided Wedding Cake
Sliced & Presented with Raspberry Coulis, Crème Anglaise
Coffee & Tea Station

$200 per guest

SAMPLE

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Passed Hors D'oeuvres

CHILLED

Edamame Hummus Swirl, Cucumber Cup, Thai Garlic Chili, Toasted Sesame Seeds *gf*
Tomato Ciliegine Bites, Basil Chiffonade, Balsamic Syrup *gf*
Three Melon & Prosciutto Spoons, Cracked Pepper, Olive Oil *gf*
Port Wine Cheddar, Soppressata, Peppadew Pepper, Honey, Crostini
Avocado, Prosciutto, Red Onion, Grape Tomato, Toast
Tuna Poke Tartar, Ahi Tuna, Wakame Salad, Sriracha Aioli, Soy Pearls
Pepper Crusted Tenderloin, Grilled Garlic Crostini, Horseradish Cream, Red Onion Jam
Nim Chow Roll, Bean Sprouts, Bean Thread Noodles, Scallions, Peppers, Red Cabbage, Mango & Thai Basil *gf*

HOT

Herb & Garlic Stuffed Mushrooms, Horseradish Cream
Scallops Wrapped in Applewood Smoked Bacon, Bourbon Dip *gf*
Crab Cake Bites, Aurora Sauce
Vegetable Spring Roll, Soy Dip
Chicken Tikka Kabob, Curry & Coconut *gf*
Tuscan Chicken Brochette, Peppers, Lemon-Rosemary Rub *gf*
Spanakopita, Spinach, Feta Cheese, Phyllo Dough
Mini Reuben, Corned Beef, Swiss Cheese, Sauerkraut, Cocktail Bread, Russian Dip
Mini Kobe Beef Frank, Spicy Mustard Drizzle
French Dip, Caramelized Onion, Swiss Cheese, Garlic-Herb Au Jus, Crostini
Coconut Shrimp, Sweet Red Chili Mango Sauce
Petite Clam Fritter & New England Chowder Sipper
Mini Cocktail Beef Slider, Melted Cheese, Ketchup
Beef Negimaki, Sriracha Aioli, Wonton
Crab Rangoon, Scallion Duck Sauce
Fried Pork Dumplings, Sweet Red Chili Sauce
Cajun Shrimp Pineapple Skewer *gf*

$415 per 100 pieces

COCKTAIL HOUR ENHANCEMENTS

Maine Lobster Salad
Tarragon-Crème Fraîche, Pretzel Bun
$450 per 100 pieces

Sesame Seared Ahi Tuna
Wonton, Wakame, Wasabi Aioli
$450 per 100 pieces

Shrimp Ceviche
$750 per 100 pieces

Mini Lamb Chops
Seasoned with Herbes de Provence
$900 per 100 pieces

Mini Lobster Roll
(May-October)
Sea Salt Dill Chips
$1,200 per 100 pieces

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Stationary Displays

Newport Experience Cheese Board
Selection of Local and Artisan Farmhouse-Style Cheeses Served with Fig Jam,
Seasonal Fruit, Honey, Crusty Breads, Assorted Crackers
$350 for 50 guests

Cheese & Vegetable Crudite
Artisan Cheese, Seasonal Fruit, Honey, Seasonal Vegetables, Dipping Sauces, Crackers, Crostini
$330 for 50 guests

Mediterranean Table
(to include)
Hummus, Chickpea Couscous Salad, Olive Medley, Falafel, Roasted Red Peppers,
Cucumbers, Hot Pepper Relish, Tabbouleh, Tzatziki, Pita Chips
$380 for 50 guests

Tuscan Table
(to include)
Prosciutto, Capicola, Sweet Soppressata, Parmesan-Reggiano, Olive Medley, Tomato and
Fresh Mozzarella Salad, Grilled Artichokes, Seasonal Vegetables, Crackers, Crostini
$380 for 50 guests

Raw Bar
Littlenecks $300 for 100
Shrimp Cocktail $450 for 100
Oysters $500 for 100
Cocktail Sauce, Horseradish, Tabasco, Lemon, Peppercorn Mignonette, Oyster Crackers

Chowder Bar
New England Clam Chowder, Clam Cakes, Oyster Crackers, Tabasco
$12 per guest | minimum of 50

Creamy Spinach & Artichoke Dip
Baby Spinach, Roasted Artichoke Hearts, Parmesan, Garlic, White Wine Cream Sauce, Crostini
$250 for 50 guests

Baked Lobster Mac & Cheese
Cavatappi, Bacon, Three Cheese Béchamel, Toasted Bread Crumbs
$500 for 50 guests

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Pasta Stations

(*choose one for all guests or choose two for half portions)

*Baked Rigatoni, Provolone, Ricotta, Marinara

*Orecchiette, Italian Sausage, Broccoli Rabe, Roasted Fennel, Cherry Tomatoes, Garlic White Wine Sauce

*Chicken Alla Vodka, Cavatappi, Sun-Dried Tomato, Tasso Ham, Peas, Dill, Pink Vodka Sauce

*Bolognese, Tomato, Red Wine, Braised Beef, Veal, Italian Sausage, Wagon Wheel Pasta

Includes Parmesan Garlic Knots, Marinara

$18 per guest | minimum of 50

CARVING STATIONS

Served with miniature rolls, sliced baguettes, mustards, horseradish cream and seasonal grilled vegetables.

Roasted Pork Loin
Port Wine Sage Sauce
$220 per 20 guests

Peppercorn Crusted Prime Rib
Horseradish Cream, Garlic-Herb Au Jus
$440 per 40 guests

Turkey Breast
Roasted Garlic Sauce, Cranberry Compote
$220 per 20 guests

Honey Smoked Ham
Pineapple Honey Mustard
$220 per 20 guests

Roasted Tenderloin
Red Wine Bordelaise
$470 per 20 guests

**Carving Chef Attendant Required $110*

ACCOMPANIMENTS

Served with Chef's selected accompaniments chosen for the best seasonal design.

$7 per guest | minimum of 20

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Dessert Stations

SWEET TREATS

(to include)
Petit Fours, Macaroons, Biscotti, Milanos, Brownies, Cannolis
$10 per guest | minimum 35

BEN & JERRY'S SUNDAE BAR

Five Ice Cream Flavors, Six Toppings, Hot Fudge, Hot Caramel, Fresh Whipped Cream
$10.50 per guest | minimum of 50

INTERNATIONAL VIENNESE STATION

(to include)
An Extravagant Display of Assorted Cakes, Tortes, Cookies,
Petit Fours and French Pastries.
$15 per guest | minimum of 50

HAND-DIPPED CHOCOLATE COVERED STRAWBERRIES

$6 per guest | minimum of 50

PLATED DESSERTS

SLICES

Cheesecake
Strawberry Coulis, Whipped Cream

Mississippi Mud Pie
Chocolate Sauce, Whipped Cream

Red Velvet Cake
Fresh Raspberries, Whipped Cream

Chocolate Cake
Crème Anglaise, Whipped Cream

$12 each

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Lobster Boil Buffet

PRE-RECEPTION

Newport Experience Cheese Board
Four Passed Hors D'oeuvres
(two cold, two hot)

RECEPTION

Sparkling Wine Toast

PLATED SALAD COURSE

Seasonal Salad

DINNER PRESENTATION

Maine Lobster *gf*
Parsley Butter

Barbeque Glazed Breast of Chicken *gf*

Bouillabaisse *gf*
Local Clams, Mussels, Black Tiger Shrimp and Chorizo Sausage
Steamed in Chardonnay with Herbs, Fennel and Vegetable Mirepoix

New England Clam Chowder
Native Clams, Potato, Bacon and Thyme

Cheddar and Applewood Smoked Bacon Mac & Cheese

Sea Salt Dill Roasted Creamer Potato *gf*

Classic Coleslaw *gf*

Corn on the Cob *gf*

Broccoli *gf*

Cornbread

DESSERT

Client Provided Wedding Cake
Sliced & Presented with Raspberry Coulis, Crème Anglaise
Coffee & Tea Station

$140 per guest

SAMPLE

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Deluxe Stations

PRE-RECEPTION

Newport Experience Cheese Board
Five Passed Hors D'oeuvres
(two cold, three hot)

RECEPTION

Sparkling Wine Toast

PLATED SALAD COURSE

Seasonal Salad

PASTA STATION

(*choose one for all guests or choose two for half portions)
*Baked Rigatoni, Provolone, Ricotta, Marinara
*Orecchiette, Italian Sausage, Broccoli Rabe, Roasted Fennel, Cherry Tomatoes, Garlic White Wine Sauce
*Chicken Alla Vodka, Cavatappi, Sun-Dried Tomato, Tasso Ham, Peas, Dill, Pink Vodka Sauce
*Bolognese, Tomato, Red Wine, Braised Beef, Veal, Italian Sausage, Wagon Wheel Pasta
Includes Parmesan Garlic Knots, Marinara

ENTREE STATION

Chicken Marsala *gf* **&** Dijon Herb Salmon *gf*

CARVING STATION

Served with miniature rolls, sliced baguettes, mustards, horseradish cream and seasonal grilled vegetables.
(choose one*)

***Roasted Pork Loin**
Port Wine Sage Sauce

***Peppercorn Crusted Prime Rib**
Horseradish Cream, Garlic-Herb Au Jus

***Turkey Breast**
Roasted Garlic Sauce, Cranberry Compote

***Honey Smoked Ham**
Pineapple Honey Mustard

***Roasted Tenderloin**
Red Wine Bordelaise

ACCOMPANIMENTS

Chef's selected accompaniments chosen for the best seasonal design.

DESSERT

Client Provided Wedding Cake
Sliced & Presented with Raspberry Coulis, Crème Anglaise
Coffee & Tea Station

$160 per guest

SAMPLE

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Late Night Snacks

(during reception)

Parmesan Garlic Knots, Marinara
$300 per 100 pieces

Plain Chicken Tenders, Assorted Dipping Sauces, French Fries
$300 per 100 pieces

Buffalo Chicken Tenders, French Fries
$300 per 100 pieces

Bacon, Cheddar & Sour Cream Potato Kegs
$300 per 100 pieces

Cheese Pizza Bagels
$220 per 50 pieces

Pepperoni Pizza Bagels
$220 per 50 pieces

Plain Sliders, Pickles, Diced Onions, Safari Sauce, French Fries
$225 per 50 pieces

Cheeseburger Sliders, Pickles, Diced Onions, Safari Sauce, French Fries
$225 per 50 pieces

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Wedding Party Luncheon

Chef's Selection of Assorted Pre-Made Sandwiches/Wraps
*includes one vegetarian option

Bottled Water and Sodas

Selection of one of the following:
Cape Cod Kettle Chips & Cookies/Brownies
or
Fresh Fruit platter and individual yogurts

$30 per guest

CHIPS & DIPS

Guacamole, Salsa, Sour Cream, Scallions, Tortilla Chips
Hummus, Tabbouleh, Grape Tomatoes, Tahini, Toasted Pitas
$12 per guest

PITCHER OF MIMOSA

Classic Orange
Peach Bellini
Pear-Pomegranate

$85 pitcher
(12 Servings)

SAMPLE

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Breakfast Buffet

Scrambled Eggs *gf*
Home Fried Potatoes *gf*
Bacon *gf*
Sausage *gf*
Sliced Fresh Fruits *gf*
Assorted Bagels, Muffins, Whipped Butter, Fruit Preserves and Cream Cheese
Assorted Cereals, Non-Fat Fruit Yogurt, Granola
Assorted Chilled Juices (Orange, Cranberry, Grapefruit)
Coffee & Tea

$35 per guest | minimum of 25

Brunch Enhancements

Smoked Salmon, Red Onion, Capers, Dill Lemon *gf*
$275 per side

Chowder & Clam Cakes
$11 per guest

Lobster Rolls
MKT Price

Chicken Marsala *gf*
$11 per guest

Baked Rigatoni, Mozzarella, Marinara
$8 per guest

Strawberry Shortcake Croissants
$8 per guest

Waffles, Mixed Berries, Whipped Cream, Maple Syrup
$7 per guest

Cinnamon Buns
$6 per guest

BEVERAGES

House-Made Bloody Marys & Mimosas

(billed on consumption)

SAMPLE

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The Newport Experience

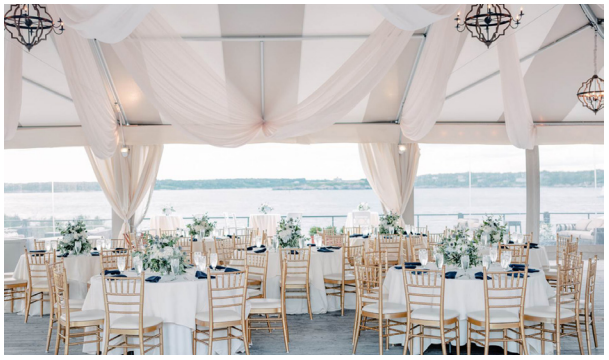
Rehearsal Dinners
Cocktail Parties and Social Events

SAFARI ROOM AT OCEANCLIFF

Upscale and exclusive, the Safari Room is our signature restaurant at OceanCliff Hotel. Specializing in world-class cuisine and exceptional service, a rehearsal dinner in the Safari Room is the perfect complement to your wedding at OceanCliff Hotel. The Safari Room comfortably seats up to 50 guests inside and 70 guests outside.

OCEANCLIFF UPPER DECK

The Upper Deck at OceanCliff offers sweeping views of the Newport Bridge and Narragansett Bay. The deck is covered with a 40' x 60' tent and is a popular spot for rehearsal dinners and oceanfront cookouts. The OceanCliff Upper Deck comfortably seats up to 150 guests.



REGATTA PLACE

Located on Goat Island, Regatta Place offers relaxed, waterfront dining in the heart of Newport Harbor. Our dockside covered patio seats up to 180 people and can accommodate up to 200 for cocktails. End the evening by sailing away on Schooner Aurora, conveniently docked only steps away.

SCHOONER AURORA

This 101' classic schooner is a great way to get your out of town guests on the water. The capacity of the boat is 68 passengers and food and beverage can be served on board. Ask us about our Rehearsal Dinner and Sail Packages, coupled with a lobster boil on the Regatta Place patio.

The Newport Experience

Event Services

At the Newport Experience, events are more than just planned; they are designed. Every detail is the result of a decision made by you, which assures that your event is precisely what you envision. Our Catering & Banquet Staff executes each event with exacting skill, pride and professionalism.

Coat Check
$275 per event*

Valet Service
OceanCliff – Pricing based on guest count
Regatta Place – Complimentary valet service

Ballroom Time Extension
$750 per 30 minutes | $1,500 per 60 minutes

ADDITIONAL STAFFING

Additional Bartender
$220 per bartender*

Additional Server
$220 per server*

Additional Bar Setup with Bartender Fee
(if going above the IDC staffing matrix) $770 per bar*

*All of the above items are subject to Administrative Fee and taxes

Ceremony Package
$2,200 per event
(includes a 30-minute ceremony rehearsal the day before, ceremony coordinator and white garden chairs)

Floral and Decor Set Up

For any clients that may need assistance with their extra decor set up, the following services are available with prior arrangements.

Client's flowers to be arranged into the client provided vases and placed on your dining tables	$35 per table
Décor set (Christmas trees, ceremony décor ...)	$Priced by request
Labor fee for tying client provided chair bows to the chairs	$3 per chair
Labor fee for attaching the rental chair cushions to the chairs	$3 per chair
Removal of venue provided chairs to make room for rental chairs	$500 flat fee

All fees are subject to a 24% administrative fee and all state and local taxes.

CANDY BAR DISPLAYS

Please bring candy ready to be displayed and simply placed on a table (i.e. candy in the jars, scoops unwrapped and favor bags provided by the client ready to be placed on display) If the client has preassembled their display (clean jars/provided scoops, candy in containers, all stickers off the jars) and the display is ready to be placed out on the waiting banquet table, there is no additional labor charge. If labor is required to assemble display, there is a fee of $4 per person. Please contact Catering or Sales for our Preferred Vendors who will handle the total process.

EXTRA DESSERT ITEMS OR DISPLAYS

OceanCliff allows the Wedding Client to provide one Dessert in all wedding menu packages: 1. Wedding Cake – sliced, plated and garnished or 2. Client provided Dessert Station

Additional Labor Fees for dessert products being brought in by the Client
Plating charge for extra dessert items needing to be plated/set up on a display:

Client provided Cookies to be plated for the tables
$2 per person
Client provided Assorted Mini Pastries/Items for a Dessert Station
$3.50 per person

The Newport Experience

Outdoor Music Policy

OCEANCLIFF

Outdoor ceremonies are located on the OceanCliff Bridge Lawn.

OceanCliff allows non-amplified music only for ceremonies.

Outdoor Pre-Reception or Cocktail Hour is located on the OceanCliff Bridge Patio. There can be no amplified music on the Bridge Patio or any outdoor location at OceanCliff.

OceanCliff will provide background music for Pre-Reception on the Bridge Patio. Please contact the OceanCliff Catering Department or your Sales Manager if you have any questions prior to contracting outside vendors for this service.

REGATTA PLACE

Ceremonies are located on the harbor side dock of Regatta Place. Ceremonies will take place under a tent with the option for tent sides in the case of inclement weather. Regatta Place allows amplified and non-amplified music for all ceremonies. Please contact Regatta Place Catering Department or your Sales Manager if you have any questions prior to contracting outside vendors for this service.

Suggestions for non-amplified musicians ranging from Classical Strings to Harp and Flute:

La Bella Musica
String Ensemble | 401-203-7324

Shelly Otis
Harpist | 774-454-7525

Troy Ramey
Acoustic Guitar | 917-476-2728

Allegro Chamber Players
Mike Monte | 508-672-5692

Lois Vaughan Trio
Lois Vaughan | 401-849-3470

New England Harp
Judith Saiki | 617-536-4337

Entertainment Specialists
Mike Amado | 800-540-8157

Music Performance Service
Bruce Hopkins | 401-568-2302

The Naticks
Telli Quinn & Ross MacAndrew | Acoustic & Vocals
401-465-2546