

  
**LESSING'S**  
est. 1890

3 6 0 E A S T A T M O N T A U K D O W N S



PARK AVE STUDIOS

360°  EAST  
at Montauk Downs



## *your wedding menu*

### RECEPTION MENU

Guests Welcomed with Wine, Sparkling Water, and Champagne

### OPEN BAR

Five Hour Top Shelf Open Bar  
Top Shelf Spirits, Local and Imported Draft Beer, Wine,  
Chilled Champagne, Soft Drinks, and Juices  
One Signature Drink Included

### COCKTAIL HOUR

#### RECEPTION TABLE

Chilled Fresh Seasonal Fruit  
Seasonal Fresh Fruit and Berries

#### ARTISANAL CHEESEBOARD

Brie, Pepper Jack, Cheddar, Swiss, Smoked Gouda with Assorted Crackers and Flatbreads

#### FARMER'S MARKET CRUDITE

Sliced Raw Farm Stand Vegetables with Creamy Ranch and Dijon Mustard Dipping Sauces

#### CHARCUTERIE

Italian Cured Meats featuring Prosciutto, Mortadella, Pancetta, Sopressata, Pepperoni, Cappicola

#### GOURMET SALADS

Fresh Seafood Salad with Shrimp, Scallops, and Squid  
Greek Orzo Salad with Feta, Cucumbers, Tomatoes, Black Olives, and Grape Leaves  
Thai Satay Noodle Salad with Vegetables  
Fresh Mozzarella and Heirloom Tomato Caprese Platter  
Chickpea Salad with Assorted Vegetables

## COCKTAIL HOUR *continued*

### PASTA STATION

Select two

Tri-Color Cheese Tortellini with Baby Arugula and Roasted Plum Tomatoes

Orecchiette Pasta with Broccoli Rabe and Sweet Italian Sausage

Farfalle Pasta tossed with Locally Sourced Vegetables, Roasted Garlic and Olive Oil

Penne Ala Vodka with Pancetta and Shaved Parmesan

Tortellini Alfredo with Grilled Chicken and Fresh Parmesan

Fresh Hand Rolled Gnocchi with Pesto

All guests have the option to choose our chef-tended cheese wheel pasta (also known as pasta alla ruota).

Pasta alla ruota is a style of pasta that is made tableside by mixing freshly cooked pasta in a hollowed Parmesan cheese wheel.

### CARVING STATION

Select one

Accompanied by Mashed Potatoes and Creamed Spinach

Roasted Loin of Pork with Smoked Apple Glaze\*

Roast Beef with Bordelaise Sauce\*

Herb Roasted Turkey Breast with Cranberry Chutney

Marinated London Broil with Local Fresh Horseradish Sauce\*

Warm Pastrami with Spicy Grain Mustard

Garlic Teriyaki Marinated Skirt Steak\*

# COCKTAIL HOUR *continued*

## BUTLER STYLE HOT AND COLD HORS D'OEUVRES

Select Eight

### FROM THE SEA

Poached Lobster BLT on Pretzel Roll  
Cold Seared Tuna on Sushi Rice\*  
Lobster Salad Sliders  
Blackened Shrimp with Chili Lime Aioli  
Tuna Tartare in Wonton Cone with Fresh Wasabi\*  
Shrimp Cocktail  
Baked Clams  
Smoked Salmon and Avocado Rolls  
Crispy Shrimp Risotto Balls  
Fresh Lump Crab Cakes with Tartar Sauce  
Bay Scallops Wrapped with Bacon  
Pan Fried Oysters on Garlic Toast Points  
Shrimp Tacos  
Seafood Stuffed Mushrooms  
Fish and Chips Cones

### FROM THE LAND

Southwestern Chicken Salad on Tuscan Crostini  
Miniature Potato Skins with Cheddar and Bacon  
Braised Short Ribs on a Tasting Spoon  
Coney Island Miniature Hot Dogs  
Baby Lamb Chops\*  
Fried Japanese Chicken Dumplings with Ponzu Sauce  
Miniature Beef, Pork, or Chicken Tacos  
Chicken Satay with Peanut Dipping Sauce  
Coconut Chicken with Mango Dipping Sauce  
Miniature Reuben Sandwiches  
Fried Chicken & Waffle Bites with Maple Glaze  
Filet Mignon Crostini with Fresh Local Horseradish Sauce\*  
BBQ Pulled Pork on Cornbread Toast  
White Castle Style Sliders and Beer\*

### VEGETARIAN

Fresh Bruschetta on Garlic Crostini  
Black Bean Hummus and Feta Square on Garlic Pita  
Artichoke and Spinach Crostini  
Watermelon and Feta Bites  
Cranberry Brie Bites  
Miniature Potato Skins with Cheddar Cheese and Scallions  
Miniature Grilled Cheese and Tomato Soup Shooters  
Vegetable Spring Rolls  
Caprese Skewers

# SEATED BANQUET DINNER

## DUET PLATES

Select ONE / A Duet is a Combination of Appetizer and Salad Courses

### PORTOBELLO TOWER

sliced portobello mushroom with roasted red peppers, fresh mozzarella and aged balsamic glaze served over local field greens

### AVOCADO CHICKEN CAPRESE

fresh mozzarella and heirloom tomatoes over local field greens topped with sliced avocado, balsamic grilled chicken breast, and a pesto vinaigrette

### POACHED PEAR SALAD WITH SEARED LONG ISLAND DUCK\*

mixed greens, poached pears, candied walnuts & gorgonzola cheese, topped with a raspberry vinaigrette topped with pan seared long island duck

### KEY LIME CRAB CAKE

lump crab cake with key lime aioli served over local field greens, with mangoes, cucumbers, and roasted peppers

### PAN SEARED TUNA\*

sesame crusted pan seared tuna served with asian slaw

### GREEK ISLAND WITH GRILLED CHICKEN

field greens, avocado cubes, cherry and sundried tomatoes, cucumbers, and local feta cheese with a cucumber dill tzatziki dressing

### HARVEST SALAD WITH BUTTERMILK FRIED CHICKEN

diced red and green apples, dried cranberries, feta cheese, brown sugar walnuts, and applewood smoked bacon tossed with local greens and topped with fried chicken

Two Course Appetizer/Salad Option Available Upon Request

**All Dietary Requests Can Be Accommodated with Prior Knowledge  
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications**

\*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.  
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications

# SEATED BANQUET DINNER

## MAIN ENTRÉES

Select Four \ One From Each Category

### POULTRY

#### CHICKEN MARSALA

farm raised boneless chicken breast with marsala sauce  
served with wild rice and steamed vegetables

#### CHICKEN VALENTINO

stuffed chicken valentino with prosciutto, mozzarella and roasted peppers  
served over a bed of orzo with steamed vegetables

#### PESTO CHICKEN BRUSCHETTA

boneless chicken breast topped with garlic, pine nuts, basil leaves, and parmigiano-reggiano cheese.  
served over a bed of orzo with steamed vegetables

#### PAN SEARED LONG ISLAND DUCK

chipotle rubbed pan seared long island duck breast  
served with wild rice and steamed vegetables

#### CHICKEN PICATTA

boneless chicken breasts pounded thin and sautéed with lemon caper sauce  
served over a bed of orzo with steamed vegetables

#### ASIAN GLAZED CHICKEN

french cut chicken breast with soy honey glaze  
served with wild rice and steamed vegetables

# SEATED BANQUET DINNER *continued*

## MAIN ENTRÉES

Select Four \ One From Each Category

### BEEF

#### SHORT RIBS

balsamic brown sugar braised short ribs  
served over mushroom risotto with julienned steamed vegetables

#### LOBSTER SURF AND TURF\*

grilled filet mignon with lobster tail  
served with roasted corn and avocado salsa and boiled new potatoes  
(additional \$8 per person)

#### PRIME RIB\*

roasted prime rib  
with your choice of sauce:  
au jus  
OR dijon crusted with sauteed onions  
OR horseradish cream

#### FILET MIGNON\*

filet mignon with brandy peppercorn sauce  
OR chateaubriand - sliced filet mignon with mushroom demi-glace  
OR gorgonzola crusted filet mignon  
served with roasted fingerling potatoes and julienned steamed vegetables

#### GRILLED MARINATED SKIRT STEAK WITH ARGENTINIAN CHIMICHURRI SAUCE

tender sliced skirt steak topped with a thick garlic, olive oil, parsley and oregano sauce  
served with roasted fingerling potatoes

# SEATED BANQUET DINNER *continued*

## MAIN ENTRÉES

Select Four \ One From Each Category

### SEAFOOD

#### SALMON TERIYAKI

teriyaki glazed salmon filet  
served with wild rice and steamed vegetables

#### SEAFOOD STUFFED FLOUNDER

shrimp and scallop stuffed flounder with lobster cream sauce  
served with wild rice and steamed vegetables

#### HERB CRUSTED STRIPED BASS

blended local spices and bread crumbs encrusted on broiled striped bass with garlic scampi butter  
served with wild rice and steamed vegetables  
(May – October)

#### BAKED HALIBUT WITH ARUGULA SALSA VERDE

fresh baked alaskan halibut with a zesty arugula and herb salsa  
served with wild rice and steamed vegetables

#### GRILLED TUNA STEAK WITH ASIAN SESAME CRUST\*

sesame crusted ahi tuna steak with soy ginger sauce  
served with asian slaw and steamed white rice

#### PESTO SHRIMP WITH LOBSTER RISOTTO

jumbo pesto glazed shrimp skewers served over lobster risotto  
served with steamed vegetables

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# SEATED BANQUET DINNER CONTINUED

## MAIN ENTRÉES

Select Four \ One From Each Category

### VEGETARIAN

#### VEGETARIAN PAELLA

wild mushrooms, roasted pepper, onion, bell pepper, garlic, tomatoes, and snowshoe peas  
baked with saffron rice and served in an iron skillet (vegan and gluten-free)

#### QUINOA TOWER

roasted vegetables over toasted quinoa (vegan and gluten-free)

#### VEGETABLE LASAGNA

eggplant, ricotta, mozzarella and basil baked lasagna

#### THAI SATAY NOODLE STIR FRY

red pepper, baby corn, carrots, snowshoe peas and garlic  
sautéed in teriyaki sauce with sobu noodles

#### SOUTHWEST BAKED PASTA

kidney beans, black beans, elbow macaroni, peppers, onions, tomatoes and celery  
baked with cheddar cheese and mexican spices and served in an iron skillet

#### POMODORO ZUCCHINI PASTA

shaved yellow and green zucchini noodles sautéed in garlic and olive oil  
topped with a crushed tomato sauce (vegan and gluten-free)

**All Dietary Requests Can Be Accommodated with Prior Knowledge  
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications**

## DESSERT

### A CUSTOM FOUR TIER WEDDING CAKE

with Your Choice of Filling and Buttercream Design

### TABLESIDE COFFEE AND TEA SERVICE

Assorted Gourmet Teas, Regular and Decaffeinated Coffee  
Espresso and Cappuccino Available Upon Request

## ALSO INCLUDED IN OUR WEDDING PACKAGE

A personal Maitre'd and Captain will ensure that every detail of your special day is perfect

Exclusive use of our bridal suite for you and your bridal party  
(Available 2 hours prior to your ceremony or reception\*\*)

Choice of navy or ivory linens  
Blank place cards for all your guests



## 2025 Wedding Price List

2024 Pricing Available Upon Request

All pricing is calculated based upon the Food & Beverage Minimum for the date and time selected.

### *Peak Dates*

June through October

Saturday Evening: \$230 per person  
175 person minimum (6pm-12am)

Friday: \$210 per person  
150 person minimum

Sunday: \$195 per person  
150 person minimum

Thursday: \$145 per person  
100 person minimum

### *Off-Peak Dates*

April, May, November, December

Friday & Sunday: \$165 per person  
125 person minimum

Saturday Evening: \$195 per person  
150 person minimum

Thursday: \$140 per person  
100 person minimum

### *Winter Dates*

January, February, March

Friday & Sunday: \$135 per person  
100 person minimum

Saturday Evening: \$149 per person  
100 person minimum

All above rates subject to 22% Administrative Fee and 8.625% NYS sales tax. Gratuities are not included.



If a guest count minimum cannot be met, the Minimum can be reached with the addition of enhancements provided solely through 360 East (stations, after party, desserts, to-go stations, etc.). *F&B minimums cannot be reached with ceremony fee, external vendors, vendor bundles, or gratuities.*

*Holiday Sundays (MLK, Memorial Day, July 4, Labor Day, Columbus Day are based upon Saturday price structure).*

*2026 Prices are an additional \$10++ Per Person On All Dates*

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## Ceremony Fee 2025

\$3,600 ++ Includes chair rental, set up and break down, indoor weather plan.

## Gratuities

Maitre d' and staff gratuities are not included and are at your discretion.

*We recommend approximately \$12/guest.*

*We will give you a breakdown of our suggestions on the Dashboard upon booking.*

## Vendors and Children Price

Outside Vendor Meals are ½ price. House Recommended Vendors meals are free of charge.

Guests under 12yrs old are ½ price. Guests under 5yrs old are free of charge.

All guests above 12 years old are charged at an adult rate.

## Deposit Schedule

\$5,000 Due with Signed Contract – Only Payment Via Credit Card

*All Additional Payments Cash, Check, or Certified Check (Final Payment)*

- \$5,000 Due 3 Months After Booking
- \$5,000 Due 6 Months After Booking
- \$5,000 Due 6 Months Prior to Function
- 50% of Remaining Balance Due 90 Days Prior to Event Date
- Guaranteed number of guests due via email 10 days prior to Event Date
- Final Payment due in a *Certified Bank Check* 7 days prior to Event Date

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All above rates subject to 22% Administrative Fee and 8.625% NYS sales tax. Gratuities are not included.



## Recommended Vendors

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### *music*

ABSOLUTE ENTERTAINMENT 1-800-867-4487 [info@absolutedjs.com](mailto:info@absolutedjs.com)  
HANK LANE MUSIC 516-626-8300 / 212-767-0600 [info@hanklane.com](mailto:info@hanklane.com)  
MAKE SOME NOISE DJ'S - DJ PHIL- 631-495-7650 [makesomenoisedjs@yahoo.com](mailto:makesomenoisedjs@yahoo.com)  
CROSSING MIDNIGHT ENTERTAINMENT 516-224-3398 [rudy@crossingmidnightent.com](mailto:rudy@crossingmidnightent.com)

### *photography & videography*

YELLOW HOUSE IMAGES 347-705-0161 Andrew Theodorakis. [Andrewtheodorakis@gmail.com](mailto:Andrewtheodorakis@gmail.com)  
PARK AVENUE STUDIOS 631-589-7735 Brian [Mail@parkavestudio.com](mailto:Mail@parkavestudio.com)

### *florists*

DALSIMER SPITZ and PECK FLORIST 516-569-2100 Robert Holland and Brian Holland [info@dspfloral.com](mailto:info@dspfloral.com)  
BLACK DAHLIA 516-456-5440 Sonja Melnychuk [sonja@blackdahliainc.com](mailto:sonja@blackdahliainc.com)  
ANCHOR & BLOOM 718-309-5235 Lori Hern [Lori@AnchorAndBloomFlowers.com](mailto:Lori@AnchorAndBloomFlowers.com)  
SAG HARBOR FLORIST 631-725-1400 Anastasia Casale [sagharborflorist.net](mailto:sagharborflorist.net) [Sagharborflorist@gmail.com](mailto:Sagharborflorist@gmail.com)  
STRAWBERRY FIELDS 631-668-6279 Mary [MontaukStrawberry@gmail.com](mailto:MontaukStrawberry@gmail.com)

### *included wedding cake*

AUDREY'S FINE BAKED GOODS 631-244-7288 Katie Moran [Katie.moran@audreybakes.com](mailto:Katie.moran@audreybakes.com) [www.Audreybakes.com](http://www.Audreybakes.com)

### *day of coordinator*

DEBORAH MINARIK EVENTS 516-318-6079 [DeborahMinarikEvents@gmail.com](mailto:DeborahMinarikEvents@gmail.com)



## Recommended Vendors Continued

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### *transportation*

MARK OF ELEGANCE 631-582-4280 Ricky Uslamer Limo/Trolley/Rolls [weddings@markofelegance.com](mailto:weddings@markofelegance.com)

NORTH FORK TROLLEY 631-283-4600 Ext.7701 Ray (Charter Manager) [Charter@Hamptonlitney.com](mailto:Charter@Hamptonlitney.com)

HAMPTON JITNEY 631-283-4600 Ext.7701 Ray (Charter Manager) [Charter@Hamptonlitney.com](mailto:Charter@Hamptonlitney.com)

### *hair & makeup*

BEAUTY MARK SPA 631-859-0003 Susan - [Beautymarkspa15@gmail.com](mailto:Beautymarkspa15@gmail.com)

### *specialty linens, rentals, & chair covers*

PARTY RENTAL LTD 631-537-4477

FINISHING TOUCH 516-827-7433

### *officiant*

LI OFFICIANT - Michele La Rosa [lofficiant@gmail.com](mailto:lofficiant@gmail.com)

360°  EAST  
at Montauk Downs  
Recommended Hotels

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### Sunset Beach Motels

[www.sunsetbeachmontauk.com](http://www.sunsetbeachmontauk.com)  
631.668.9293  
540 West Lake Drive  
Montauk, NY 11954

### Hartman's Briney Breezes Motel

[www.BrineyBreezes.com](http://www.BrineyBreezes.com)  
631.668-2290  
693 Old Montauk Hwy.  
Montauk, NY 11954

### Montauk Manor

[www.montaukmanor.com](http://www.montaukmanor.com)  
631.668.4400  
236 Edgemere St.  
Montauk, NY 11954

### Wave Crest Resort

[www.wavecrestonoccean.com](http://www.wavecrestonoccean.com)  
631.668.2141  
170 Old Montauk Hwy.  
Montauk, NY 11954

### Ocean Resort Inn

[www.oceanresortinn.com](http://www.oceanresortinn.com)  
631.668.23095  
S. Emerson Ave.  
Montauk, NY 11954

### Sun n' Sound

[www.duneresorts.com](http://www.duneresorts.com)  
631.668.2212  
22 Soundview Dr.  
Montauk, NY 11954

### Royal Atlantic

[www.royalatatlantic.com](http://www.royalatatlantic.com)  
631.668.5103  
126 S. Emerson Ave.  
Montauk, NY 11954

### Solé East/ Solé Beach

[www.soleeast.com](http://www.soleeast.com)  
631.668.2105  
[info@soleeast.com](mailto:info@soleeast.com)  
90 Second House Road  
Montauk, NY 11954

### The Montauk Beach House

[www.thembh.com](http://www.thembh.com)  
631.668.2112  
[yp@thembh.com](mailto:yp@thembh.com)  
55 S. Elmwood Ave.  
Montauk, NY 11954

360°EAST  
at Montauk Downs  
Recommended Hotels

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*Available For Thursday and Sunday Nights*

1 Night Minimums

Amagansett

Sea Crest Resort	(631) 267-3159	<a href="https://www.duneresorts.com/resorts/sea-crest-resort/">https://www.duneresorts.com/resorts/sea-crest-resort/</a>
The Reform Club	(631) 267-8500	<a href="https://www.reformclubamagansett.com/">https://www.reformclubamagansett.com/</a>
Ocean Vista Resort	(631) 267-3448	<a href="https://oceanvistaresort.com/">https://oceanvistaresort.com/</a>
Ocean Colony Beach Resort	(631) 267-3130	<a href="https://oceancolonybeach.com/">https://oceancolonybeach.com/</a>
The Roundtree	(631) 267-3133	<a href="https://www.theroundtreehotels.com/">https://www.theroundtreehotels.com/</a>

Montauk

Driftwood Resort	(631) 668-5744	<a href="https://www.driftwoodmontauk.com/reservations">https://www.driftwoodmontauk.com/reservations</a>
Montauk Harborside Resort	(631) 668-2511	<a href="https://www.montaukharborside.com/">https://www.montaukharborside.com/</a>
Hero Beach Club	(631) 662-9825	<a href="https://www.herobeachclub.com/">https://www.herobeachclub.com/</a>
The Montauk Soundview	(631) 668-5500	<a href="https://montauksoundview.com/">https://montauksoundview.com/</a>
A Wave Inn	(631) 668-2700	<a href="https://www.duneresorts.com/resorts/a-wave-inn/">https://www.duneresorts.com/resorts/a-wave-inn/</a>
Kenny's Tipperary Inn	(631) 668-2010	<a href="https://thetipperaryinn.com/">https://thetipperaryinn.com/</a>
Haven Montauk	(631) 530-6844	<a href="https://thehavenmontauk.com/">https://thehavenmontauk.com/</a>
The Sunset Montauk	(855) 525-9757	<a href="https://sunsetmontauk.com/">https://sunsetmontauk.com/</a>
Ocean Surf Resort	(631) 668-3332	<a href="https://oceansurfresort.com/">https://oceansurfresort.com/</a>
Daunts Albatross Motel	(631) 668-2729	<a href="https://www.dauntsalbatross.com/">https://www.dauntsalbatross.com/</a>



## enhancement packages

MAY WE SUGGEST OUR MOST POPULAR  
ADDITIONS AVAILABLE TO ENHANCE YOUR  
WEDDING RECEPTION OR EVENT

**360° EAST**  
at Montauk Downs

### FROM THE SEA

#### \*HAMPTONS RAW BAR

Fresh Clams and Oysters Shucked to order by Attendant;  
Accompanied by Chilled Jumbo Shrimp and Bay Scallop  
Ceviche. Served with Lemons, Cocktail Sauce, and Mignonette  
Sauce.

**\$30 PER PERSON**

#### SHRIMP BOAT

Jumbo Shrimp Cocktail served on Shaved Ice Inside of Two  
Boats. Decorated with Nautical-Themed Props;  
Served with Lemons and Fresh Cocktail Sauce made  
with Locally Harvested Horseradish.

**\$12 PER PERSON**

#### LOBSTER LOVER'S STATION

Hot Buttered Lobster Rolls, Cold Lobster Skewers,  
Lobster Mac + Cheese, Lobster BLT Sliders,  
and Maine Lobster Chowder.

**\$15 PER PERSON**

# MEATS & INTERNATIONAL

## NEW YORK DELI STATION

American Hero, Italian Hero, Reubens on Rye,  
Accompanied by Local Pickles, Cole Slaw,  
Macaroni Salad, and Pasta Salad.

**\$7 PER PERSON**

## STIR FRY WOK STATION

Asian Vegetables of Baby Corn, Oyster Mushrooms,  
Scallions, Bok Choy, Water Chestnuts, Broccoli,  
Snap Peas, Bean Sprouts and Ginger Quickly Stir Fried with  
Beef, Chicken, or Shrimp and Served with Fried Rice, Soy Sauce,  
Chinese Mustard, and Duck Sauce.

**\$10 PER PERSON**

## MEDITERRANEAN STATION

Chicken and Lamb Souvlaki, Accompanied by Tomato,  
Cucumber and Feta Salad, Spinach Pie, Warm Pita Bread,  
and Tzatziki.

**\$8 PER PERSON**

## MAC & CHEESE BAR

Creamy Cheddar Elbow Macaroni and  
Alfredo Fusilli Pasta, Served with Chicken Bites,  
Bacon, Ham, Baby Peas, Onions, Sautéed Broccoli,  
and Tomatoes.

**\$6 PER PERSON**

## PIZZA BISTRO STATION

Assorted Local Pizza Served Alongside  
Crushed Red Pepper, Parmesan Cheese,  
and Pepperoncini.

**\$6 PER PERSON**

## IRISH PUB STATION

Mini Reuben Sandwiches with Sauerkraut, Fish and Chips,  
and Hot Pretzels with Beer Stout Cheese Dip.

**\$6 PER PERSON**

## MASHED POTATO MARTINI BAR

Garlic Infused Mashed Potatoes and  
Mashed Sweet Potatoes Presented in Martini Glasses.  
Made to Order with a Variety of Toppings to Include  
Bacon Bits, Sour Cream, Chopped Chives, Sriracha,  
Shredded Cheddar Cheese and Caramelized Onions.

**\$7 PER PERSON**

## SOUTHWEST FAJITA STATION

Grilled Chicken Breast and Pan Seared Flank Steak\*  
Wrapped in Warm Flour Tortillas. Served with Cilantro,  
Roasted Chiles, Bermuda Onion and Adobo Spices.  
Finished with Sour Cream, Guacamole, Pico De Gallo  
and Hand Cut Corn Chips.

**\$8 PER PERSON**

## CANTINA TACO BAR

Spicy Chicken and Seasoned Ground Beef with  
Crunchy Corn Shells and Soft Flour Tortillas. Accompanied by  
Fresh Guacamole, Pico De Gallo, Cheddar Cheese,  
and Sour Cream.

**\$7 PER PERSON**

## ALL-AMERICAN STATION

Hot Dogs and Jumbo Pretzels, Accompanied with  
Popcorn and Peanuts.

**\$6 PER PERSON**

## ROADHOUSE GRILL

Pulled Pork, Cornbread, Miniature Reubens,  
Chicken Pot Pie, Mac + Cheese, Loaded Potato Skins,  
and Mini Grilled Cheese.

**\$10 PER PERSON**

# DESSERTS

## GRAND VIENNESE

Featuring Italian Cookies, Fresh Fruit Display, Cannoli and Napoleons, Coffee Cake, Chocolate Fountain, Ice Cream Sundae Station, Assorted Mini Dessert Bites

**\$18 PER PERSON**

**\$30 PER PERSON WITH AN ADDITIONAL HOUR**

## VINTAGE ICE CREAM BICYCLE

Vintage Bicycle with Freezer and Umbrella Serving Nostalgic Ice Cream Treats Including Strawberry Shortcake Bars, Toasted Almond Bars, Chocolate Eclair Bars, Fudgesicles, and Ice Cream Sandwiches.

**\$850**

## CHOCOLATE FOUNTAIN

Chocolate Waterfall with Fresh Strawberries, Bananas, Pineapple, Rice Krispies, Vanilla Wafers, and Pretzel Rods.

**\$5 PER PERSON**

## NORTH FORK PIE BAR

Selection of 3 Local Pies Served with Ice Cream, Whipped Cream, and Fresh Fruit. Choices of pies are: Rhubarb, Blueberry, Cherry, Peach, Apple, Raspberry.

**\$5 PER PERSON FROM AUDREY'S BAKERY**

**\$8 PER PERSON FROM BRIERMERE FARMS**

**(OR OTHER LOCAL FARMSTAND)**

## S'MORES STATION

Tabletop S'mores Station with Graham Crackers, Marshmallows, and Chocolate.

**\$6 PER PERSON**

## PASSED DESSERTS

Mini Cheesecakes with Raspberry Coulis, Mini Whoopie Pies, Tiny Ice Cream Cones, S'mores Bites, and Mini Key Lime Pies.

**\$5 PER PERSON**

## DONUT WALL

Assorted Frosted, Glazed, and Cake Donuts, Accompanied by Tableside Jelly and Boston Cream Donuts.

**\$4.50 PER PERSON**

## NORTH FORK FARMSTAND DESSERT BAR

Apple Cider Donuts, Pecan Bites, Apple Streusel Squares, Pumpkin Pie, Local Grape Pie, Accompanied by Pumpkin Beer (In Season) and Hot Apple Cider.

**\$10 PER PERSON**

## FAVORS

### GUEST TO-GO BAGS

(CHOOSE ONE)

Hot Chocolate and Chocolate Chip Cookie  
Bagel and Cream Cheese and Coffee  
Bacon, Egg and Cheese Muffin with Orange Juice  
Donut and Coffee  
Hot Pretzel and Lemonade

**\$4 PER PERSON**

### WINE BOTTLE FAVORS

(A COUPLE'S FAVORITE! VERY UNIQUE!)

Our Private Label 375ml Long Island Chardonnay and Merlot  
Includes Custom Photo Label with Names and Wedding Date.

**\$11 PER PERSON**

## OTHER ADDITIONS

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

ALL PRICES QUOTED SUBJECT TO 22%  
ADMINISTRATION FEE & 8.625% NY SALES  
TAX MAITRE D' & STAFF GRATUITY IS AT YOUR  
DISCRETION

A 22% administration fee and applicable taxes shall be added to all charges for the event.

The administration fee is used to offset the administration of the event. This charge is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre D' & staff gratuity not included and are at your discretion. Suggested Maitre D' Gratuity: \$3-\$6 Per Guest: Suggested Staff Gratuity \$3-\$5 Per Guest. (Please Distribute Separately).

### OVERTIME

(Must be decided no later than  
2 weeks prior to event)

Includes Extended Time, Staff, and Bar Service.

**\$750 PER HALF HOUR • \$1,250 PER HOUR**

### CHAMPAGNE WALL

Boxwood Greenery Wall Holds  
80 Champagne Glasses.

**\$295**

### LAWN GAMES

Rustic Cornhole and Wine Barrel KanJam to  
Entertain Your Guests.

**\$295**



## ultimate after party

PACKAGE INCLUDES AN ADDITIONAL HOUR,  
OPEN BAR, AND THE SELECTION OF ONE OF THE  
FOLLOWING THEMED STATIONS:

### PIZZA BISTRO

Margherita Pizza with Crushed Tomatoes and Fresh Basil,  
White Pizza with Broccoli Rabe and Sausage, and Tangy  
BBQ Chicken Pizza

### CANTINA

Hard and Soft \*Beef and Chicken Tacos, Assorted Top-  
pings to Include Pico De Gallo, Cheddar Jack Cheese,  
Jalepenos, and Fresh Guacamole

### IRISH PUB

Mini Reuben Sandwiches with Sauerkraut, Fish and Chips,  
Hot Pretzels with Beer Cheese Stout Dip

### CHICAGO HOT DOG BAR

Hot Dogs with Assorted Toppings to Include Mustard,  
Ketchup, Onions, Sweet Pickle Relish, Pickled Peppers,  
Tomatoes, and Pickle Spears

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has a food allergy.

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of food-borne illness, especially if you have certain medical conditions.

### ULTIMATE MAC & CHEESE STATION

Fusilli or Elbow Macaroni Served with a Choice of Aged  
Cheddar and Pepper Jack Cheeses with Assorted Top-  
pings to Include Local Bacon, Sauteed Broccoli, and Fried  
Crispy Onions

#### PRICING:

Serves Up to 100 guests for \$1,750

Serves Up to 150 guests for \$2,000

Serves Up to 200 guests for \$2,250

ALL PRICES QUOTED SUBJECT TO 22% ADMINISTRATION FEE  
& 8.625% NY SALES TAX MAITRE D' & STAFF GRATUITY IS AT  
YOUR DISCRETION

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charges for the event. The administration fee is used to offset the admin-  
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D' & staff gratuity not included and are at your discretion. Suggested  
Maitre D' Gratuity: \$3-\$6 Per Guest: Suggested Staff Gratuity \$3-\$5  
Per Guest. (Please Distribute Separately).

360°  EAST  
at Montauk Downs