

enhancements

All enhancement prices are subject to change.

LIQUOR & BEER

Wine

Prices per 12 bottle case

Wölffer Rosé \$136.00 ++

Wölffer "Summer in the Bottle" Rosé \$208.00 ++

Oyster Bay Sauvignon Blanc \$144.00 ++

Cloudy Bay Sauvignon Blanc \$329.92 ++

Draft Beer

Prices per slim keg / 6.6 gallons

Montauk Wave Chaser IPA \$82.99 ++

Montauk Juicy IPA \$86.99 ++

Bottled Beer

\$3.50 per item pp ++

Heineken / Heineken Light / Amstel Light

Corona / Miller Lite / Stella Artois / Michelob Ultra

Montauk Brewery Cans / White Claw Hard Seltzer Cans

Liquor

\$4.50 per item pp ++

SCOTCH

Johnny Walker Red / Johnny Walker Black

VODKA

Grey Goose / Ketel One / Stolichnaya / Chopin Vodka

TEQUILA

Casamigos / Patron Silver / Herradura Silver / Don Julio

GIN

Bombay Sapphire / Hendrick's

BOURBON

Maker's Mark / Woodford Reserve

Note: All Liquor, wine and beer must remain on premises due to NYS liquor laws.

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COCKTAIL HOUR

Trattoria Station

(Select Two)

Orecchiette Pasta, Broccoli Rabe, Sweet Italian Sausage

Penne a la Vodka with Artichoke Hearts and Pancetta

Rigatoni Bolognese

Tortellini with Arugula and Roasted Tomatoes

Farfalle Pasta with Julienne Vegetables, Roasted Garlic

Tri-Color Tortellini, Quattro Formaggio

\$7.50 pp ++

From The Butcher

(Select One)

*Roast Loin of Pork with Smoked Apple Glaze

Roast Beef with Bordelaise Sauce

Herb Roasted Turkey Breast with Cranberry Chutney

*Marinated London Broil with Fresh Horseradish Sauce

NY Deli Style Pastrami with Spicy Grain Mustard

*Garlic Teriyaki Marinated Skirt Steak

ACCOMPANIED BY YOUR CHOICE OF ONE SIDE DISH

Crispy Fried Onions / Mashed Yukon Gold Potatoes

Garlic Mashed Potatoes / Creamed Spinach

\$10.50 pp ++

Iced Vodka & Caviar Bar

Imported & Domestic Caviars,

Chilled Stolichnaya Vodka, Lox, Hard Boiled Egg,

Chopped Red Onion, Sour Cream, Chives,

Toast Points, Blini

\$16 pp ++

Montauk Raw Bar

Fresh Clams & Oysters Shucked to order

by Professional Shuckers Served with Lemons,

Cocktail Sauce & Mignonette

\$24.50 pp ++

Hampton Raw Bar

Fresh Clams & Oysters Shucked to order by

Professional Shuckers. Accompanied by

Chilled Jumbo Shrimp Served on a

Large Clam Shell Ice Sculpture with

Spicy Cocktail Sauce, & Mignonette

\$28.50 pp ++

Jumbo Shrimp Bar with Ice Clam Shell Sculpture

Jumbo Chilled Gulf Shrimp with

Spicy Cocktail Sauce & Lemons

\$16.00 pp ++

East Hampton Raw Bar

Clams & Oysters, Calamari Salad, Bay Scallop Ceviche &

Jumbo Shrimp Cocktail with Trio of Sauces.

With Professional Shuckers

\$38.00 pp ++

Cold Seafood Extravaganza

Clams and Oysters Opened To Order, Cold Cracked Lobster,

Jumbo Shrimp Served With Lemons, Cocktail Sauce,

Mignonette Sauce, Rémoulade Sauce,

Horseradish Sauce

\$45.00 pp ++

Sushi Station

Yellowfin Tuna, Spicy Tuna, California Roll, Dragon Roll,

Salmon Sashimi, Tuna Sashimi, Smoked Eel, Octopus

& Assorted Handmade Rolls. Served with

Soy Sauce, Wasabi & fresh ginger

Display: \$32 pp ++

Passed: \$19.50 pp ++

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COCKTAIL HOUR

Empanada Station

Beef, Chicken, Cheese Empanadas with Yellow Rice,
Plantains, Guacamole, Chips, Salsa, Hot Sauce
\$9.50 pp ++

Southwest Fajita Station

Grilled Chicken Breast & Pan Seared Flank Steak
Wrapped in Warm Flour Tortillas. Served With Cilantro,
Roasted Chiles, Onion. Finished With Sour Cream,
Guacamole & Hand Cut Chips
\$9.00 pp ++

South of the Border Taco Station

Ground Beef, Shredded Chicken, Grilled Vegetables
Served with Crispy and Soft Tortillas, Salsa Picante,
Sour Cream, Chipotle Aioli, Cheddar Cheese, Chimichurri,
Lettuce and Tomato, Black Beans, Spanish Rice, Guacamole
\$9.50 pp ++

Smokin' BBQ Station

Pulled Pork, Texas Lone Star Brisket,
Carolina Mustard Glazed Chicken, Homemade Corn Bread,
Sweet Mashed Potatoes, Candied Pecans
\$10.50 pp ++

Martini Station

Our Bartender Will Mix Up The Best Martinis From Classic To
Cutting Edge Including: Traditional, Cosmopolitan,
Watermelon, Apple, Lemon Drop and Chocolate
Cocktail Hour \$8.50 pp ++
All Evening \$12.50 pp ++

Meatball Tasting Station

Black Angus Meatballs, Herbed Chicken Meatballs,
Pork and Veal Ricotta Meatballs Served with Mushroom Gravy,
Parmesan Cheese, Classic Tomato Sauce, Spicy Meat Sauce
\$10.50 pp ++

Seafood Paella

Saffron Rice, Clams, Mussels, Shrimp, Chicken, Chorizo
Served with Fried Plantains, Selection of Hot Sauces
\$9.50 pp ++

Middle Eastern Bazaar

Israeli Falafel with Yogurt Cucumber Sauce, Baba Ghanoush
with Pita Triangles Hummus, Stuffed Grape Leaves,
Rosemary Marinated Lamb and Chicken Kabobs Served with
Parsley Tahini Sauce, Mediterranean Tabbouleh Salad
\$9.50 pp ++

Polish / Ukraine Station

Pierogies, Sauteed Onions, Kielbasa,
Sauerkraut, Slice Rye, Sour Cream, Mustard
\$9.00 pp ++

New York Deli Station

American Hero, Italian Hero, Reubens on Rye,
Accompanied by Pickles, Cole Slaw & Pasta Salad
\$8.00 pp ++

Fingers and Fries

Delectable Chicken Fingers, Waffle Fries
Honey BBQ Sauce, Sriracha Ketchup
\$7.50 pp ++

Ask About Our Bacon Station,
Stir Fry Wok Station And Long Island Duck Station

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DESSERTS

TO GO STATIONS

Hot Pretzel Grill

Giant NY Style Pretzels with Hot Cheese Dip and Mustard
\$6.00 pp ++

Hot Dogs and Knishes

\$6.95 pp ++

Midnight Snack Bar

Grilled Cheese, Pigs-n-Blanket,
French Fries, Chicken Fingers, Mini Sliders
\$12.50 pp ++

Keep This Party Going

Extra Hour Added To Reception
\$12.50 pp ++ (Minimum price \$1250 ++)

Extra Hour With Midnight Snack Bar

Extra Hour Added To Reception \$25.00 pp ++

Extra Hour With Mini Midnight Snack Bar

Extra Hour Added To Reception with
Grilled Cheese, Tiny Assorted Pizzas, Pigs-n-Blanket
\$18.50 pp ++

Extra Hour To Cocktail Hour

Extra Half Hour to Cocktail Hour
\$6.50 pp ++ (Minimum price \$800 ++)

International Coffee and Cordial Bar

International Coffee &, Cordial Bar Espresso and Flavored
Coffees, Served in Demitasse, Accompanied by a Selection
of Digestifs and Fine Liquors Including Ruby and Tawny Port,
Grand Marnier, Cointreau, Drambuie, Kahlua, Disaronno
Amaretto, Frangelico, Baileys Irish Cream, Sambuca Romano,
Marie Brizard Anisette, Antica Formula and Courvoisier Cognac
\$8.50 pp ++

Chocolate Fountain

Hot Cascading European Chocolate with Marshmallows and
Fresh Fruit: Pineapple, Strawberry and Assorted Melons
\$8.50 pp ++

Ice Cream Sundae Bar

With Your Favorite Toppings
\$12.50 pp ++

French Quarter Flambe

Bananas Foster and Cherries Jubilee Made to Order
Served Over Vanilla Ice Cream
\$12.50 pp ++

Belgium Waffle Station

Belgium Waffles Made To Order, Served With: Strawberries,
Blueberries, Bananas, Chocolate Chips, Chocolate Sauce,
Warm Maple Syrup, Whipped Cream, Vanilla Ice Cream
\$12.50 pp ++



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AFTER PARTY DETAILS

Includes 2 Hour Access to 19th Hole Cafe,
Candles, Theater/Club Lighting with Cash Bar & Bartenders

Serves 75 to 125 guests \$4250 ++

Serves 125 to 175 guests \$4850 ++

Coney Island Station

Coney Island Dogs & Knishes, Mustard,
Onions, Sauerkraut and Ketchup

Midnight Snack Bar

Grilled Cheese, Mini Assorted Pizzas & Pigs in a Blanket

Hot Pretzel & Popcorn Station

Mustard & Hot Cheese Sauce

South of the Border

Soft & Hard Tacos, Assorted Toppings

Gourmet Macaroni & Cheese

Corkscrew Macaroni served with a choice of Aged Cheddar,
Pepper Jack, Fontina & Tomato Fondue
Toppings Include Bacon & Roasted Asparagus