



## THE VINEYARDS AT AQUEBOGUE



THE  
VINEYARDS  
AT AQUEBOGUE





# THE VINEYARDS

## YOUR WEDDING MENU

### WINE COUNTRY RECEPTION WEDDING MENU

Guests Welcomed with a Wine Bar in Our Tasting Room.

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, Cappelletti

#### 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\*

## The Vineyards' Farm to Table Station

### LOCALLY SOURCED NORTH FORK SPECIALTY CRAFT FOODS

### ALL INCLUDED

Bison Sliders with Caramelized Onions and Feta Cheese\*  
Goat Cheese with Artisanal Breads and Fresh Crudités  
Grilled Chicken Salad Crostini  
Fried Flounder Sliders with American Cheese and Tartar Sauce  
North Fork Oyster Chowder with Long Island Sweet Cornbread  
Mixed Local Green Salad with Cabernet Vinaigrette Dressing  
Pasta Salad with Local Vegetables  
Assorted Pickles, Horseradish, Chips, Jams, and Fresh local Cider

# 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

# 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

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

# 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 Sautéed 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 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

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# 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



# 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

\*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.

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

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## VINEYARDS WEDDING DAY FEATURES

Vineyards Wedding Website with a Wedding Dashboard to Access all Forms Such as  
Menus, Décor, Beverages, Setup and Layout

A Personal Maître' D, Bridal Attendant and Captain to Handle All of Your "Day-Of Needs".  
Maître D and Bridal Attendant on Duty as You Arrive Two Hours Prior to Your Wedding

Entire Floor of Private Bridal Suites and a Groom's Parlor for You and Your Wedding Party  
Venue Accessible 2 hours Prior to Start of Wedding

Premium Grade Burlap Jute Rattan Linens

Premium Grade China, Silverware, and Glassware

Hardwood X Back Wooden Chairs with Premium Cushions

Full Use of More than 8 Acres of Property with Beautiful Gardens, Pond,  
Gazebos, Nature Trail, Waterfall and Our Own Private Vineyard

Six Passenger Covered Golf Cart with Driver to Escort You Around The Property for photographs.

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## 2024 WEDDING PRICE LIST

ALL PRICING FOR 2024 IS AS LISTED AT THIS TIME

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

### PEAK DATES 2024

MAY, JUNE, SEPTEMBER, OCTOBER

**Saturday Evening: \$225 per person**

175 person minimum (6pm-12am)

**Friday: \$200 per person**

150 person minimum

**Sunday: \$190 per person**

150 person minimum

**Saturday Noon: \$175 per person**

125 person minimum (11am-5pm)

**Thursday: \$145 per person**

100 person minimum

## **SUMMER DATES 2024**

### **JULY & AUGUST**

**Saturday Evening: \$215 per person**

175 person minimum (6pm-12am)

**Friday: \$185 per person**

150 person minimum

**Sunday: \$175 per person**

150 person minimum

**Saturday Noon: \$155 per person**

125 person minimum (11am-5pm)

**Thursday: \$140 per person**

100 person minimum

## **OFF PEAK DATES 2024**

### **NOVEMBER, DECEMBER, APRIL**

**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 2024**  
**JANUARY, FEBRUARY, MARCH**

**Friday & Sunday: \$130 per person**  
100 person minimum

**Saturday Evening: \$145 per person**  
100 person minimum

**Thursday: \$120 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 The Vineyards (stations, after party, desserts, wine favors, to-go stations, etc.).

All prices are subject to 22% administrative fee and NYS Sales Tax. Gratuities are not included.  
*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).*

*2025 Prices are +\$5 Per Person On All Dates*

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**CEREMONY FEE 2024/2025**

\$1,600 ++ 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
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- 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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## BOOKING PROCESS

**Congratulations! You have selected a wedding date and would like to host your wedding at The Vineyards at Aquebogue.**

**At this time, please send us an email with your information:**

(Names, Address, Phone, Email, Date, Guest Count, Preferred Start Time, Ceremony On or Off Site)

After we receive your personal information, we will generate your contract electronically and email it over to you with the details regarding further steps. At this time, you will also receive the link to our Planning Dashboard. The initial payment can be made via credit card or check. (*Checks: Lessing's, PO Box 2277, Aquebogue NY 11931*)

We look forward to the opportunity of hosting your dream wedding!





## OUR RECOMMENDED VENDORS

### DJ ENTERTAINMENT

Absolute DJ Entertainment  
[www.absolutedjs.com](http://www.absolutedjs.com) 631-286-8117

Make Some Noise DJs – DJ Phil  
[www.makesomenoisedjs.com](http://www.makesomenoisedjs.com) 631-495-7650

Long Island Sound DJ Entertainment  
[www.lisounddj.com](http://www.lisounddj.com) 631-244-3624

Barattini Productions  
[www.barattiniproductions.com](http://www.barattiniproductions.com) 631-979-2662

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### LIVE MUSICIANS AND BANDS

Crossing Midnight Entertainment  
[www.crossingmidnightent.com](http://www.crossingmidnightent.com) 516-224-3398

Hank Lane (Bands and Orchestras)  
[www.hanklane.com](http://www.hanklane.com) 516-626-8300

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### FLORISTS

Verbena Floral Design  
[www.verbenadesigns.com](http://www.verbenadesigns.com) 516-935-3757

Dalsimer Spitz and Peck Floral & Event Decorators  
[www.dalsimerspitzandpeck.com](http://www.dalsimerspitzandpeck.com) 516-569-2100

Elegant Designs by Joy  
[www.elegantdesignsbyjoy.com](http://www.elegantdesignsbyjoy.com) 631-446-4600

Something Blue Floral Events  
[www.somethingblueflorals.com](http://www.somethingblueflorals.com) 631-244-0850

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### BEAUTY

Beauty Mark Spa & Bridal Hair and Makeup  
[www.beautymark-spa.com](http://www.beautymark-spa.com) 631-859-0003

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### EVENTS COORDINATOR

Deborah Minarik Events  
[www.deborahminarikevents.com](http://www.deborahminarikevents.com) 516-318-6079

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### ICE SCULPTURES AND FRUIT CARVINGS

Creative Chef Services  
[restynombrado@gmail.com](mailto:restynombrado@gmail.com) 631-790-0369

### PHOTOGRAPHY AND VIDEOGRAPHY

Park Ave. Photography  
[www.parkavestudio.com](http://www.parkavestudio.com) 631-589-7735

North Fork Wedding Films & Photography  
[www.northforkweddingfilms.com](http://www.northforkweddingfilms.com) 516-606-1783

Yellowhouse Images  
[www.yellowhouseimages.com](http://www.yellowhouseimages.com) 347-705-0161

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### LIMOUSINE SERVICE AND SHUTTLES

Mark of Elegance  
[www.markofelegance.com](http://www.markofelegance.com) 631-582-4280

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### BAKERY FOR INCLUDED CAKE

Dortoni Bakery  
Contact: [dortoniportjeff@gmail.com](mailto:dortoniportjeff@gmail.com)

Audrey's Bakery  
[www.audreybakes.com](http://www.audreybakes.com) 631-244-7288  
Contact: [katie.moran@audreybakes.com](mailto:katie.moran@audreybakes.com)

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### ATTIRE

North Fork Bridal Shoppe  
[www.northforkbridalshoppe.com](http://www.northforkbridalshoppe.com) 631-886-2616

Generation Tux  
[www.generationtux.com](http://www.generationtux.com) Code: BPLESSINGSWED for 20% off

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### INVITATIONS

Jessica Leigh Paperie  
[www.jessicaleighpaperie.com](http://www.jessicaleighpaperie.com) 631-647-8892

Melinda Cantor Designs  
[www.melindacantordesigns.com](http://www.melindacantordesigns.com) 631-277-2444

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### FAVORS

Woops Macarons: [www.bywoops.com](http://www.bywoops.com)  
e: [mcole@bywoops.com](mailto:mcole@bywoops.com)

Tupelo Honey Local Favors  
[www.tupelohoneycatering.com](http://www.tupelohoneycatering.com) 631-871-4890



## **HOTEL ACCOMMODATIONS & LODGING**

Please View [www.northfork.org](http://www.northfork.org) For Additional Information

**ALL HOTELS ARE APPROXIMATELY 10 MINUTES FROM THE VINEYARDS**



**HILTON GARDEN INN**  
2038 Old Country Road (Route 58),  
Riverhead ~ (631) 727-2733



**HOLIDAY INN EXPRESS**  
1717 Old Country Road, (Route 58),  
Riverhead ~ (631) 548-1000



**HOTEL INDIGO EAST END**  
1830 Route 25, Riverhead  
(631) 369-2200



**MARRIOTT RESIDENCE INN EAST END**  
2012 Old Country Rd, Riverhead  
(631) 905-5811



**HYATT PLACE EAST END**  
451 East Main Street, Riverhead  
(631) 208-0002



**PRESTON HOUSE & HOTEL**  
428 East Main Street, Riverhead  
(631) 775-1550



## **NORTH FORK INNS AND COTTAGES**

### **BAY BREEZE INN**

46 Front Street, South Jamesport  
(631) 722-2659

### **AQUA BY AMERICAN BEECH**

15 Bay Ave, Aquebogue  
(631) 722-3212

### **SOUND VIEW**

58775 County Rd 48, Greenport  
(631) 477-1910

### **JEDIDIAH HAWKINS INN**

400 S Jamesport Ave, Riverhead  
(631) 722-2900

### **HERON HARBOR SUITES**

61600 Main Road, Southold  
(631) 765-5121

### **CEDAR HOUSE B & B**

4850 Sound Ave, Mattituck  
631-298-7676

### **JAMESPORT BAY SUITES**

81 Front Street, South Jamesport  
(631) 722-3458

### **HARBOR FRONT INN**

209 Front Street, Greenport  
(631) 477-0707

## **RECOMMENDED WEDDING CEREMONY OFFICIANTS**

Michele LaRosa - (631) 876-1124 or [officiantmichele@gmail.com](mailto:officiantmichele@gmail.com)

Ceremonies by Lauren - (631) 748-8558 or [uniqueceremoniesbylauren@gmail.com](mailto:uniqueceremoniesbylauren@gmail.com)

## **CHURCHES AND SYNAGOGUES**

Our Lady of Ostrabrama (Catholic) ~ (631) 734-6446

Saint Isidore's (Catholic) ~ (631) 727-2114

Sacred Heart (Catholic) ~ (631) 734-6722

St. John The Evangelist (Catholic) ~ (631) 727-2030

Church of the Redeemer (Episcopal) ~ (631) 298-4277

Cutchogue Presbyterian Church (Presbyterian) ~ (631) 734-6418

United Methodist Church (Methodist) ~ (631) 734-9087

Temple Israel of Riverhead (Jewish) ~ (631) 727-3191

# THE VINEYARDS

## ENHANCEMENT PACKAGES

May We Suggest Our Most Popular Additions Available to Enhance Your Wedding Reception or Event

### FROM THE SEA

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#### \*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.

**\$20 PER PERSON**

#### \*SUSHI STATION

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sashimi, Tuna Sashimi, Smoked Eel, Octopus Roll and a "Create Your Own" option; Served along with Cucumber and Crab Salad. With Fresh Ginger, Soy Sauce and Wasabi.

**\$12 PER PERSON BUTLER STYLE**

**\$18 PER PERSON WITH SUSHI CHEF**

#### 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**

Conveniently Located on The North Fork, Long Island's World Renowned Wine Region

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## MEATS & INTERNATIONAL

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### 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

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### GRAND VIENNESE

Featuring Italian Pastries, Fresh Fruit Display, Assorted Specialty Cakes, Italian Butter Cookies, Chocolate Fountain, Make Your Own Sundae Station, Homemade Tiramisu, Tortes and Tarts, Cordials, International Coffees, Espresso, Cognacs, Brandy, Single Malt and Port Wines.

**\$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

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### 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

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### 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**

### SHUTTLE SERVICE

55-Passenger Coach Bus Transports Your Guests With 8-Hour Continuous Service to Local Hotels (In Partnership with Mark Of Elegance Limousine Service).

**\$1,700**

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 Maître D' Gratuity: \$3-\$6 Per Guest: Suggested Staff Gratuity \$3-\$5 Per Guest. (Please Distribute Separately).



# THE VINEYARDS

## ULTIMATE AFTER PARTY

Continue the Party on Our Garden Patio Under the Bistro Lights!

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 Toppings 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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### ULTIMATE MAC & CHEESE STATION

Fusilli or Elbow Macaroni Served with a Choice of Aged Cheddar and Pepper Jack Cheeses with Assorted Toppings 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

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