



THE VINEYARDS AT AQUEBOGUE

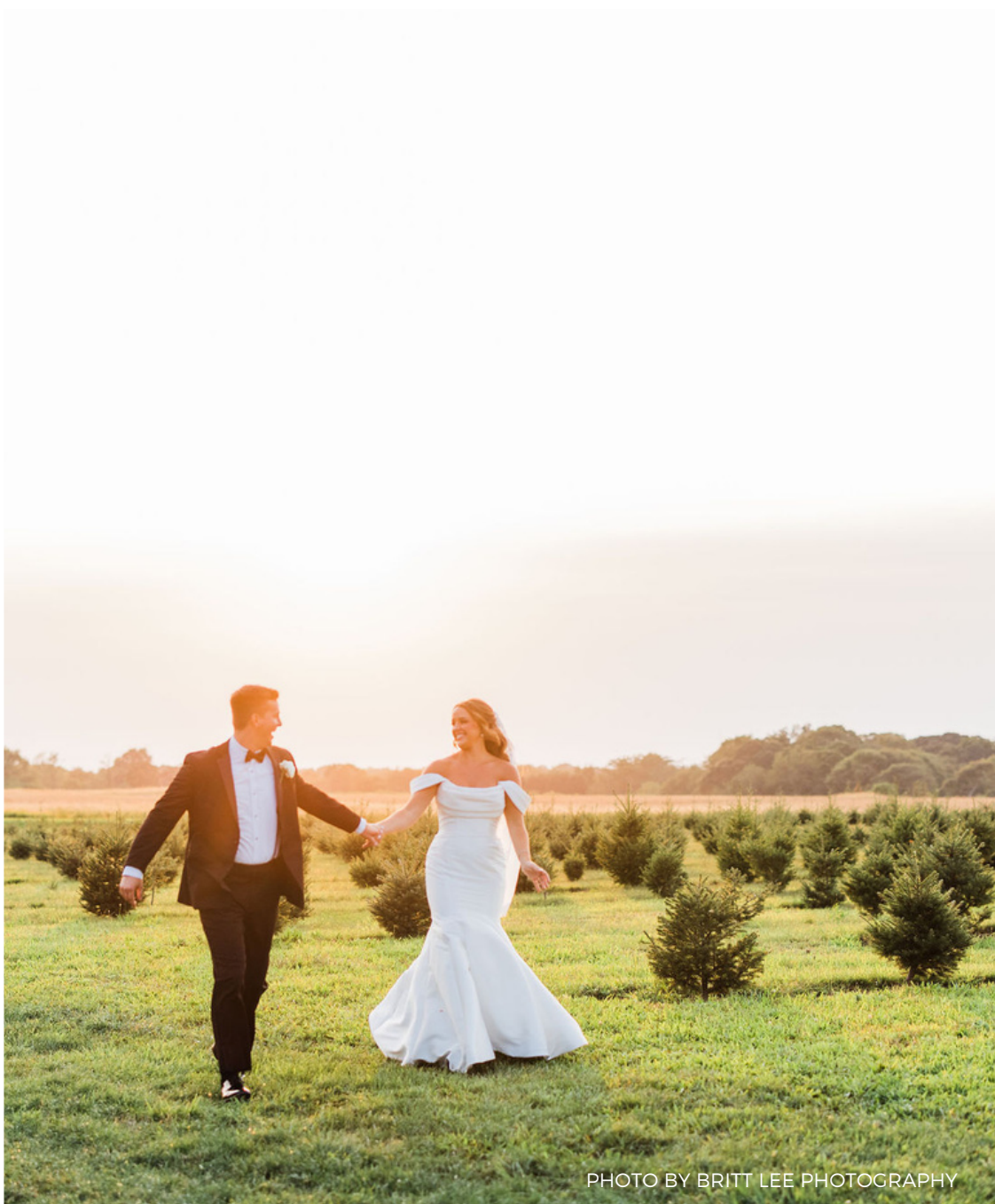


PHOTO BY BRITT LEE PHOTOGRAPHY

THE
VINEYARDS
AT AQUEBOGUE



THE VINEYARDS YOUR WEDDING MENU

WINE COUNTRY RECEPTION WEDDING MENU

Guests Welcomed with Champagne and Water in Our Lobby

OPEN BAR

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

Two Signature Drinks Included

COCKTAIL HOUR

RECEPTION TABLE

Chilled Fresh Seasonal Fruit

Seasonal Fresh Fruit and Berries

Artisanal Cheeseboard

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

Charcuterie

Italian Cured Meats featuring Prosciutto, Mortadella, Sopressata and Pepperoni

Gourmet Salads

Asian Fusion Noodle Salad with Vegetables
Fresh Mozzarella and Heirloom Tomato Caprese Platter
Chickpea Salad with Assorted Local Vegetables
Farro Salad with Feta, Red Peppers, Cucumber, Cherry Tomatoes, Herbs, in a Roasted Garlic Dressing

COCKTAIL HOUR CONTINUED

The Vineyards' Farm to Table Station

ALL INCLUDED

North Fork Burger Bites with Caramelized Onions and Cheddar Cheese
Grilled North Fork Chicken Salad Crostini
Fried Chicken Sliders with Cabbage Slaw and Chipotle Aioli
Tuscan Kale Salad with Blueberries, Shaved Almonds, Quinoa, Sweet Potatoes, Maple Dijon Vinaigrette
Vegetable Crudit  with Roasted Garlic Hummus, Tzatziki, and Whipped Feta Cheese,
Accompanied by Stuffed Cherry Peppers, Assorted Olives, and Pita Bread
Assorted North Fork Chips

Pasta Station

SELECT TWO

Cheese Tortellini with Quattro Formaggi Sauce
Orecchiette Pasta with Broccoli Rabe and Sweet Italian Sausage
Farfalle Primavera in Roasted Garlic and Olive Oil
Penne Alla Vodka with Pancetta and Shaved Parmesan
Fresh Hand Rolled Gnocchi with Spinach-Sun Dried Tomato Garlic Cream Sauce
Pappardelle Bolognese
Rigatoni Pomodoro
Linguine with Clam Sauce, Shrimp and Fresh Basil
Handmade Lobster Ravioli in Lobster Cream Sauce *Additional \$4 Per Person*
Short Rib Tortelloni with Red Wine Demi-Glace *Additional \$4 Per Person*
Cacio e Pepe in Parmesan Cheese Wheel *Additional \$6.50 Per Person*

Carving Station

SELECT ONE

ACCOMPANIED BY MASHED POTATOES AND CREAMED SPINACH

Rosemary Garlic Roasted Loin of Pork
Slow Roasted Turkey Breast with Cranberry Relish and Gravy
Marinated Flank Steak*
New York Style Pastrami
Roasted Sirloin Steak with Wild Mushroom
Marinated Leg of Lamb with Fresh Mint Aioli*
Slow Smoked Barbeque Brisket
Seared Skirt Steak with Peter Luger Steak Sauce and Crispy Onions* *Additional \$6 Per Person*

COCKTAIL HOUR CONTINUED

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

SELECT EIGHT

HOT HORS D'OEUVRES

New Zealand Baby Lamb Chops*
Miniature Maryland Crabcakes with Spicy Aioli
Roasted Scallops in a Shell with Bacon Garlic Butter
White Cheddar Grilled Cheese with Tomato Soup Shooter
Sweet Chili Sesame Chicken Bites
Crispy Oysters with Lime Sriracha Aioli
Miniature Potato Cheddar and Bacon Skins with Herb Sour Cream
Chicken Gyoza with Ponzu Sauce
Miniature Reuben Sandwich with Russian Dressing
Fried Chicken & Waffle Bites with Maple Syrup
Chicken Quesadillas
Long Island Duck Wonton
Mozzarella en Carrozza
Lobster Risotto Cake with Saffron Aioli and Roasted Tomato Dipping Sauce
Long Island Peking Duck Spring Roll with Sweet Teriyaki Sauce
Mini Beef Wellington
Mahi Fish Taco with Cabbage Slaw

COLD HORS D'OEUVRES

Montauk Lobster Roll on Potato Bread
Tuna Tartare in a Sesame Cone*
Jumbo Shrimp Cocktail Shooter with Cocktail Sauce
Vineyard Chicken Salad on a Tuscan Garlic Crostini
Watermelon Feta Bites
Marinated Shrimp Ceviche Citrus and Herbs
Potato Roll Lemon Aioli
Blueberry Goat Cheese Flatbread
Sesame Seared Ahi Tuna with Ginger Teriyaki*
Whipped Goat Cheese and Fig Jam on Barbecue Crostini
Avocado Toast on Seven Grain Bread
Tomato Bruschetta
Tuna Poke Soy Furikake in a Spoon*
Garlic Shrimp Avocado Smash on a Crostini

SEATED BANQUET DINNER

FIRST COURSE

SELECT ONE

Harvest Salad

Diced Apples, Celery, Heirloom Cherry Tomatoes, Hickory Bacon,
Red Onion, Goat Cheese, Walnuts,
Field Greens with a Red Wine Vinaigrette

Fresh Burrata

Fresh Burrata, Crispy Prosciutto, Cherry Heirloom Tomatoes,
Balsamic Pearls, Local Organic Field Greens
Tossed with Balsamic Dressing with a Tomato Jam

The North Fork Salad

Butter Lettuce with Quinoa, Goat Cheese, Peppadew Peppers, Toasted Pecans,
Butternut Squash, Crunchy Sweet Potato Crisps and Apple Cider Dijon Vinaigrette

Watermelon Feta Salad

Fresh Watermelon, Red Onions, Cucumbers, Heirloom Cherry Tomatoes, Feta Cheese,
and Local Organic Field Greens Tossed in a Red Wine Garlic Vinaigrette

Baby Gem Caesar Salad

Baby Gem Lettuce with Homemade Caesar Dressing, Shaved Parmesan Cheese,
Toasted Garlic Crumb, Pickled Shallots and Artisanal Rustic Croutons

SEATED BANQUET DINNER

MAIN ENTRÉES

POULTRY

SELECT ONE

Pan Roasted French Chicken Breast

Yukon Potato Puree, Herb Jus with Seasoned Vegetables

Roasted Bella Chicken Breast

Bella Artichoke, Lemon & Capers, Garlic Herb Sauce,
Potato Au Gratin with Carrots and Haricot Vert

Chicken Roulade

Breaded Chicken Breast Stuffed with Mozzarella, Roasted Red Peppers, Prosciutto,
and Fresh Basil, Topped with a Red Pepper Coulis, with Seasoned Orzo and Broccolini

Grilled Applewood Smoked Pork Chop

Roasted Baby Potatoes, Maple Bacon Chutney with Broccolini

Pan Seared Long Island Duck

Wild Rice, Apricot Glaze with Roasted Carrots

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

MAIN ENTRÉES

BEEF SELECT ONE

Braised Short Rib

Corn Pudding, Sauteed Kale, Cipollini Onions, Crispy Shaved Brussels Sprouts

New York Strip*

Chanterelle Ragu, Fried Shallots, Pommes Purée and Haricot Vert

Sliced Herb Chateaubriand*

Sliced Filet Mignon, Garlic Herb Cream Sauce
with Seasoned Vegetables and Potato Au Gratin

Gorgonzola Filet Mignon*

Gorgonzola Fondue & Merlot Reduction, Au Gratin Potato with Asparagus

Herb Crusted Rack of Lamb

Cabernet Demi-Glace, Wild Mushroom, Potato Au Gratin
with Seasoned Vegetables

Lobster Surf and Turf*

Grilled Filet Mignon with Lobster Tail
Potato Au Gratin, Asparagus, Red Wine Demi-Glace, Lemon, Butter
(Additional \$12 Per Person)

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

SEAFOOD

SELECT ONE

Roasted Atlantic Salmon

Lemon & Butter Garlic Sauce, Pecorino Romano Risotto
Served with Seasoned Vegetables

Garlic Herb Branzino Filet

Roasted Tomatoes, Kalamata Olives, Dijon Vinaigrette,
Lemon Beurre Blanc with Heirloom Quinoa

Herb Crusted Striped Bass Oreganata

Crispy Caper Lemon Sauce with Buttered Farro and Sweet Peas

Jumbo Shrimp with Lobster Risotto

Served Alongside Seasoned Vegetables

VEGETARIAN

INCLUDED

ALTERNATE CHOICES UPON REQUEST

Quinoa Stuffed Squash

With Fire Roasted Vegetables
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

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

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 Two 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.

THE
VINEYARDS
.....
AT AQUEBOGUE

Our Recommended Vendors

DJ Entertainment

Absolute DJ Entertainment
www.absolutedjs.com 631-286-8117

Make Some Noise DJs – DJ Phil
www.makesomenoisedjs.com 631-495-7650

Long Island Sound DJ Entertainment
www.lisounddj.com 631-244-3624

Barattini Productions
www.barattiniproductions.com 631-979-2662

Live Musicians and Bands

Crossing Midnight Entertainment
www.crossingmidnightent.com 516-224-3398

Code Bleu Music and Entertainment
Contact: sean@skylineorchestras.com 631-277-7777

Hank Lane (Bands and Orchestras)
www.hanklane.com 516-626-8300

Florists

Verben Floral Design
www.verbenadesigns.com 516-935-3757

Dalsimer Spitz and Peck Floral & Event Decorators
www.dalsimerspitzandpeck.com 516-569-2100

Elegant Designs by Joy
www.elegantdesignsbyjoy.com 631-446-4600

Something Blue Floral Events
www.somethingblueflorals.com 631-244-0850

Beauty

Beauty Mark Spa & Bridal Hair and Makeup
www.beautymark-spa.com 631-859-0003

Content Creator

Slick Creations
Contact: SlickCreationsli@gmail.com

Pet Sitting Services

Love and Leashes
Contact: loveandleashesli@gmail.com

Photography and Videography

Park Ave. Photography
www.parkavestudio.com 631-589-7735

Britt Lee Photography
www.britt-lee.com hello@britt-lee.com

North Fork Wedding Films & Photography
www.northforkweddingfilms.com 516-606-1783

Yellowhouse Images
www.yellowhouseimages.com 347-705-0161

Limousine Service and Shuttles

Mark of Elegance
www.markofelegance.com 631-582-4280

Bakery for Included Cake

Rolling Pin Bakery
Contact: david@rollingpinbakery.com

Audrey's Bakery
www.audreybakes.com 631-244-7288
Contact: katie.moran@audreybakes.com

Attire

North Fork Bridal Shoppe
www.northforkbridalshoppe.com 631-886-2616

Tomasso Black
Contact: info@tomassoblack.com 212-457-6207

Invitations

Jessica Leigh Paperie
www.jessicaleighpaperie.com 631-647-8892

Lounge Furniture Rentals

NY Lounge Decor
Contact: mario@harttohart.com

THE VINEYARDS

AT AQUEBOGUE

Local Hotel Accommodations & Lodging

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

THE VINEYARDS

AT AQUEBOGUE

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 Officials

Michele LaRosa - (631) 876-1124 or officiantmichele@gmail.com

Reverend Joe Iadanza - info@churchofancientways.org

Ceremonies by Lauren - (631) 748-8558 or uniqueceremoniesbylauren@gmail.com

Recommended Local Churches and Synagogues

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

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
Served With Lemons, Cocktail Sauce
And Mignonette Sauce

\$20 PER PERSON

*SUSHI STATION

Yellow Fin Tuna, Spicy Tuna, California Rolls,
Dragon Rolls, Salmon Sashimi, Tuna Sashimi, Smoked Eel,
Octopus Roll And A "Create Your Own" Option
Served Along With Cucumber And Crab Salad,
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

MONTAUK CLAM & OYSTERS

Shucked by Attendant
Served With Lemon, Cocktail Sauce And Mignonette Sauce

\$12 - \$14 PER PERSON

MEATS & INTERNATIONAL

.....

STIR FRY WOK STATION

Stir Fried Chicken, Beef Or Shrimp
With Baby Corn, Oyster Mushrooms, Scallions,
Bok Choy, Water Chestnuts, Broccoli,
Snap Peas, Bean Sprouts And Ginger
Served With Fried Rice, Soy Sauce,
Chinese Mustard And Duck Sauce

\$10 PER PERSON

MEDITERRANEAN STATION

Chicken and Lamb Souvlaki
Served With Tomatoes, Cucumbers, 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

\$8 PER PERSON

PIZZA BISTRO STATION

Assorted Local Pizza Served With
Crushed Red Pepper, Parmesan Cheese, And Pepperoni

\$8 PER PERSON

MASHED POTATO MARTINI BAR

Garlic Infused Mashed Potatoes And Mashed Sweet Potatoes
Presented In Martini Glasses, Made To Order
Toppings Include: Bacon Bits, Sour Cream, Chopped Chives,
Sriracha, Shredded Cheddar Cheese And Caramelized Onions

\$8 PER PERSON

SOUTHWEST FAJITA STATION

Grilled Chicken Breast And Pan Seared Flank Steak*
Grilled In Adobo Spices And Wrapped In Warm Flour Tortillas
Served With Cilantro, Roasted Chiles, Bermuda Onion,
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

\$8 PER PERSON

ALL-AMERICAN STATION

Hot Dogs And Jumbo Pretzels
Served With Popcorn And Peanuts

\$6 PER PERSON

DESSERTS

.....

GRAND VIENNESE

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

\$18 PER PERSON

\$30 PER PERSON WITH AN ADDITIONAL HOUR

NORTH FORK PIE BAR

Selection Of 3 Local Pies

Rhubarb, Blueberry, Cherry, Peach, Apple Or Raspberry

Served With Ice Cream, Whipped Cream, And Fresh Fruit

\$8 PER PERSON FROM LOCAL BAKERY

\$10 PER PERSON FROM BRIERMERE FARMS

S'MORES STATION

Tabletop S'mores With Graham Crackers, Marshmallows, and Chocolate

\$8 PER PERSON

PASSED DESSERTS

Cheesecake Lollipops, Tiramisu Shooters, Fried Oreos, Mini Ice Cream Cones, Salted Caramel Churro Shooters And French Macaroons

\$8 PER PERSON

DONUT WALL

Assorted Frosted, Glazed, and Cake Donuts,

Accompanied By: Tableside Jelly And

Boston Cream Donuts

\$6 PER PERSON

NORTH FORK FARMSTAND DESSERT BAR

Apple Cider Donuts, Pecan Bites,

Apple Streusel Squares And Pumpkin Pie

Accompanied by Pumpkin Beer (In Season)

And Hot Apple Cider

\$12 PER PERSON

FAVORS

.....

GUEST TO-GO BAGS

(Choose One)

Hot Chocolate And Chocolate Chip Cookie

Bagels With Cream Cheese And Coffee

Bacon, Egg And Cheese Muffin With Orange Juice

Donut And Coffee

Hot Pretzel And Lemonade

\$6 PER PERSON

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

*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 & NYS 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).

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

\$1,000 PER HALF HOUR • \$2,000 PER HOUR

CHAMPAGNE WALL

Boxwood Greenery Wall Holding 80 Champagne Glasses

\$295

LAWN GAMES

Rustic Cornhole And Wine Barrel KanJam

To Entertain Your Guests

\$395

SHUTTLE SERVICE

55-Passenger Coach Bus To Transport Your Guests

8-Hour Continuous Service To Local Hotels

(In Partnership With Mark Of Elegance Limousine Service)

\$2,000

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, Jalapenos, 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, Sautéed Broccoli, and Fried Crispy Onions

PRICING:

\$2,500 Per Hour

ALL PRICES QUOTED SUBJECT TO 22% ADMINISTRATION FEE & 8.75% NY SALES TAX. MAITRE D' & STAFF GRATUITY IS AT YOUR DISCRETION.

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