

RESORT & MARINA

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EAST HAMPTON

Wedding Package



*View from the Three Mile Harbor*

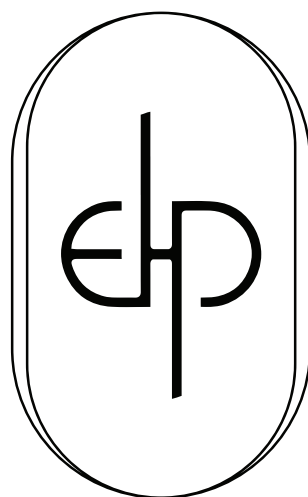


RESORT & MARINA  

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EAST HAMPTON

Welcome to EHP Resort & Marina and thank you for considering us  
for your upcoming wedding event.



RESORT & MARINA

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EAST HAMPTON

Cottages & Suites



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EHP Resort & Marina is the premier East Hampton resort and the perfect setting for destination weddings.

Overlooking the sunsets on Three Mile Harbor it is a magnificent backdrop for that special day.

With thirteen private guest cottages and the Magari Harbor House that houses one, two and three bedroom suites it is the most special escape to have your family and close friends with you throughout your celebration.





# Cottages

Blending historic exteriors with modern interiors, our bespoke cottages have been completely revitalized to immerse you in luxury. Each cottage offers its own layout and charms, with most including spacious and peaceful decks to complete your true escape.

see Cottages & Room Features

*[ehpresort.com/cottages](http://ehpresort.com/cottages)*







## Suites

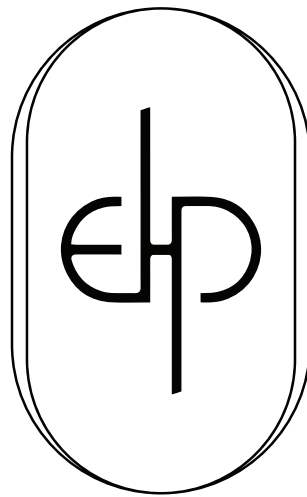
The regal Magari Harbor House sits close to the Marina and boasts some of the best views of Three Mile Harbor and the sunset from its second floor. Single rooms, two-bedroom and three-bedroom suites are available for a spacious and luxurious stay.

see Suites & Room Features

*[ehpresort.com/magarihouse](http://ehpresort.com/magarihouse)*







RESORT & MARINA

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EAST HAMPTON

FOOD & BEVERAGE

# Ceremonies

*Choose the location of your ceremony from among our stunning venue options:*

**WATERFRONT MEZZANINE at Si Si** *(Capacity 80)*

**HARBOR VIEW at Si Si** *(Capacity 175)*

**THE GREAT LAWN at Shagwong Marina** *(Capacity 175)*

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## Food & Beverage Packages

The Catering Department at EHP Resort is delighted to present the following catering selections for your wedding event.

We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your special day.



# FOOD & BEVERAGE PACKAGES

## SIGNATURE PACKAGE \$320pp

COCKTAIL HORS D'OEUVRES | CHOICE OF 6

DINNER | 1 APP (SERVED INDIVIDUALLY) + 2 ENTREES (CHOICE OF)

DESSERT | CHOICE OF DESSERT OR WEDDING CAKE

BAR | 5 HOURS OF DELUXE OPEN BAR

## DELUXE PACKAGE \$400pp

COCKTAIL HORS D'OEUVRES | CHOICE OF 6

COCKTAIL STATIONS | CRUDITE AND CHEESE

DINNER | 3 APPS (FAMILY STYLE) +2 ENTREES (CHOICE OF)

DESSERT | CHOICE OF DESSERT OR WEDDING CAKE

BAR | 5 HOURS OF DELUXE OPEN BAR

## LUXURY PACKAGE \$475pp

COCKTAIL HORS D'OEUVRES | CHOICE OF 6

COCKTAIL STATIONS | CRUDITE AND CHEESE

COCKTAIL STATIONS | CHOICE OF 1: RAW BAR, SUSHI OR STEAK HOUSE

DINNER | 3 APPS (FAMILY STYLE) +2 ENTREES (CHOICE OF)

DESSERT | CHOICE OF DESSERT OR WEDDING CAKE

BAR | 5 HOURS OF DELUXE OPEN BAR

### ++ DESCRIPTION

- Food, Beverage & Room Rental are subject to a State Sales Tax of 8.625%.
- Food & Beverage is subject to an Gratuity of 20%. Gratuity | paid to food service staff
- Minimum guest count is 150 guest. Minimum guest count can be waived if F&B Minimum is met.
- Final guest entree menu selection for guests due 14 days prior to the event.

# Passed Hors D'oeuvres Cold

*Choice of 3 Cold and 3 Hot Hors D'oeuvres.*

## Vegetarian & Vegan

Chilled Watermelon Gazpacho - Pickled Vegetables, Cilantro (GF)  
Caprese Bite - Buffalo Mozzarella, Smoked Tomato, Basil Seed (GF)  
Artichoke Bruschetta - Sardinian Whipped Feta, Olive Tapenade  
Watermelon Radish "Tortilla" - Grilled Vegetable, Salsa Verde, Cilantro (GF-V)  
Avocado Toast - Mashed Avocado, Watercress, Radish (V)  
Vietnamese Vegetable Spring Rolls - Sweet Chili Sauce (GF-V)  
Roasted Beet Hummus Crostini (V)  
Ricotta Crostini - Thousand Flower Honey, Pink Peppercorn

## Pescatarian

Mini Lobster Rolls - Local Lobster, Mayo, Micro Celery  
\*Montauk Pearl Oyster - Salmon Caviar, Apple Mignonette (GF-DF)  
Chilled Tiger Prawn - Lemon Cocktail Sauce (GF-DF)  
\*Peruvian Fluke Ceviche - Coconut, Chili, Yucca Chip (GF-DF)  
Octopus Caponata Crostini (DF)  
\*Hamachi - Crispy Rice, Smoked Soy, Jalapeno (GF-DF)  
\*Tuna Poke - Hawaiian Style Tartar, Black Sesame Cone (GF-DF)  
Whipped Bone Marrow & Uni Toast (DF)

## Additional

Steak Tartare - Black Truffle, Cured Egg Yolk (DF)  
Truffled Chicken Liver - Currant Mostarda (DF)  
Chilled Asparagus - Prosciutto di Parma, Pomegranate Molasse (GF-DF)  
Duck Rillettes - Spices, Sweet Potato Chip, French Plum (GF-DF)  
Korean Chicken Wrap - Ssam Sauce, Sesame, Radish (GF-DF)  
Duck Prosciutto Wrapped Peach - White Balsamic Reduction (GF)

GF- Gluten Free, DF- Dairy, V-Vegan. Please inform your event specialist of any food allergies.

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*Menus and prices are valid for events occurring before December 2023*



# Passed Hors D'oeuvres Hot

*Choice of 3 Cold and 3 Hot Hors D'oeuvres.*

## **Vegetarian & Vegan**

Wild Mushroom Arancini & Taleggio - Fontina Fondue  
Eggplant Parmesan "Meat Balls" - San Marzano Tomato, Mozzarella  
Crispy Cauliflower - Buffalo Sauce, Buttermilk Ranch (GF-V)  
Zucchini Croquette - Cumin and Lime Yogurt  
Crispy Falafel - Harissa Aioli (GF-DF)  
Caramelized Black Mission Figs Tarts - Pink Peppercorn Honey  
Yakatori Japanese Sweet Potato - Pickled Cucumber, Scallion (GF-DF-V)  
English Pea Soup - Tarragon Dust and Sourdough Croutons (DF)

## **Pescatarian**

Peekytoe Crab Cake Slider - Asian Slaw, Wasabi Aioli  
Crispy Shrimp - Coconut Crust, Habanero Mango Sauce (DF)  
Local Fish & Chips - Chipotle Lime Aioli, Radish  
Clams Casino - Kimchi Butter, Coriander Bacon  
Duck Prosciutto Wrapped Scallop (GF-DF)  
Lobster Croquette - Sweet Chili Sauce  
Chinese Fried Oyster - Pickled Cabbage, Sweet and Sour Sauce (GF-DF)  
Montauk Fluke Satay - Peanut Sauce, Sesame Seeds

## **Additional**

Carne Asada Skewer - Salsa Rojas (GF-DF)  
White Truffle Potato Croquette - Truffle Aioli  
Braised Short Ribs Slider - Pickled Red Onion, Smoked Feta (GF)  
Spinach & Feta Baked in Phyllo  
Kobe Beef in a Blanket - Champagne Mustard  
Mini Wagyu Sliders - Smoked Ranch  
Duck Wonton - Duck Confit, Scallion, Ginger (DF)  
Rueben - Corned Beef, House Russian  
Brioche Grill Cheese - Bacon, Comte Cheese  
Smoked Lamb Belly - Chili Yogurt (GF)  
Chicken Banh Mi - Pate, Cilantro, Pickled Carrots and Daikon

*Red*



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# Cocktail Hour Displays

## Farmhouse Cheese \$40

Selection of Local, International and Artisan Farmhouse Cheeses (GF)  
Fig Jam, Honey Comb (GF)  
Country Bread, Assorted Crackers  
Fresh Seasonal Fruit (GF-DF-V)

## Mediterranean \$30

Traditional Hummus (GF-V)  
Baba Ganoush (GF-V)  
Moroccan Spiced Chick Peas (GF-V)  
Marinated Sardinia Feta (GF)  
Cucumber Mint Yogurt (GF)  
Pita Chips, Flatbread Crackers and Artisan Crackers

## Garden Crudité \$30

Garden Vegetable and Lettuces (GF-V)  
Tzatziki (GF)  
Buttermilk Ranch (GF)

## Charcuteries and Cheese Board \$40

Meats - Cured, Smoked, Dried (GF)  
Artesian Cheeses (GF)  
Pickled Vegetables (GF-V)  
Seasonal Jams and Mustard (GF)  
Grilled Breads, Focaccia, Baguette (V)

## Mexican Street Bar \$50

Herb Guacamole- Blue Corn Tortilla Chips (GF-DF)  
Carne Asada (GF-DF)  
Lamb Barbacoa (GF-DF)  
Oaxacan Spicy Grilled Shrimp (GF-DF)  
Corn Tortilla DF Soft Flour Tortilla (GF-DF)  
Avocado Salsa Verde & Salsa Rojas (GF-DF)





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# Cocktail Hour Displays

## GF **Sushi Bar** \$70

A selection of Nigiri, Maki Rolls and Sashimi

\*Nigiri- Tuna, Salmon, Shrimp

Maki- California, \*Spicy Tuna, Vegetable

Pickled Ginger, Wasabi, Chopsticks, Soy Sauce, GF Tamari Soy Sauce

*Sushi Chef Included*

*100 person minimum required*

## GF **Seafood Bar** \$70

\*East Coast Oysters and Clams (GF-DF)

Chilled Long Island Razor Clams (GF-DF)

Chilled Tiger Prawns (GF-DF)

Snow Crab Claws (GF-DF)

Fresh Lemons, Champagne Mignonette, Cocktail Sauce & Tabasco (GF-V)

Add on: GF-DF Chilled Montauk Lobsters \$20 per person

## **Steak House** \$75

*Choice of Two*

Pepper Crusted Prime Rib Roast (GF-DF)

Black Angus Beef Tenderloin (GF-DF)

Roasted Leg of Colorado Lamb (GF-DF)

Citrus & Rosemary Roasted Turkey Breast (GF-DF)

*Sauces Choice of Two:*

Bone Marrow Chimichurri, GF Au Poivre Sauce (GF-DF)

Bordelaise Sauce, GF Béarnaise and GF-DF Cranberry Orange Compote (GF-DF)

*Choice of Two Sides*

Crispy Shoestring Potatoes (DF)

Roasted Garlic Whipped Potatoes (GF)

Smashed Potato- Horseradish and Aged Cheddar (GF)

Sweet Potato Fries (GF)

Creamed Spinach- Bacon & Fontina

Onion Rings

Fire Roasted Wild Mushrooms & Shallots (GF-DF)

Jumbo Roasted Asparagus (GF-V)



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# Wedding Dinner Reception

## Salad Course

*Select One*

### HEIRLOOM BEETS (GF-V)

Jardinière of Vegetables, Baby Mustard Greens, Herb Vinaigrette

### GREEN MARKET SALAD (GF-V)

Boston Bibb Lettuce, Lola Rossa, Baby Carrots, Watermelon Radish, Baby Turnip, Champagne Vinaigrette

### HEIRLOOM TOMATO PANZANELLA

Hot and Cold Tomato, Buffalo Mozzarella, Country Bread, Riviera Lique Olive Oil

### HEARTS OF ROMAINE

Baby Gem Lettuce, Herb Croutons, Boquerones, Caesar Vinaigrette

### GREEK SALAD (GF)

Sugar Snap Peas, Persian Cucumbers, Taggiasca Olives, Sardinian Whipped Feta, Mint

### WEDGE SALAD (GF)

Baby Iceberg Lettuce Confit Tomato, Pickled Red Onion, Great Hill Blue Cheese, Herb Ranch Dressing

### CHICORY SALAD (GF-V)

Italian Farmed Greens, Citrus, Stone Fruit, Castelvetro Olives, Sherry Vinaigrette

### KING TRUMPET MUSHROOM CARPACCIO (GF)

Pecorino Toscano, Herb Salad, Smoked Almonds, Preserved Lemon

reception

## Entrees

*For a selection of 2 entrees. Final entrée guest count due 14 days prior to the event*

### ~PESCATARIAN~

#### SEARED SCOTTISH SALMON (GF)

Two Cooked Yukon Gold, Haricot Verts, Yellow Wax Beans, Riesling Mustard Jus

#### MISO GLAZED ALASKAN COD (GF-DF)

Black Rice Pilaf, Sake Braised Bok Choy, Snap Peas, Sesame Seed

#### SEARED ALASKAN HALIBUT (GF)

Asparagus, Wild Mushrooms, Watercress Salad, Champagne Beurre Blanc

#### STRIPED BASS (GF)

English Pea Risotto, Spring Onions, Fava Beans, Saffron Emulsion

#### ROASTED TILEFISH (GF)

King Trumpet Mushrooms, Braised Leeks, Roasted Fingerling Potato, Meyer Lemon Butter Sauce

### ~MEAT AND POULTRY~

#### BRAISED BEEF OF SHORT RIBS (GF)

Crispy Polenta Cake, Braised Endive, Bordelaise Sauce

#### PAN ROASTED FILET MIGNON (GF)

Dauphinoise Potato, Sautéed Baby Vegetables, Au Poivre Sauce

#### 10OZ NEW YORK STRIPLOIN (GF)

Hasselback Potato, French Beans, Crispy Onions, Red Wine Truffle Sauce

#### ORGANIC ROASTED CHICKEN BREAST (GF)

Truffled Yukon Potato Puree, Broccolini, Ash Spiced Heirloom Carrots, Sherry Chicken Jus

#### FENNEL POLLEN DUSTED CHICKEN BREAST (GF)

Stone Ground Polenta, Grilled Artichoke, Fava Beans, Preserved Lemon Chicken Jus



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## Wedding Dinner Reception

# Chefs Recommended Additional Courses\*

### PENNE POMODORO

San Marzano Tomato Sauce, Basil, Reggiano Parmesan *10 per person*

### EXOTIC MUSHROOM RISOTTO

Black Truffle, Reggiano Parmesan *12 per person*

### CRAB CAKE

Smoked Remoulade, Corn Succotash, Baby Kale *16 per person*

### BUTTERNUT SQUASH RAVIOLI

Fontina Fondue, Crispy Sage *12 per person*

## Upcharge Entrees

*For selection 1 duo entrée for all guest*

### PETITE FILET MIGNON & BUTTER POACHED LOCAL LOBSTER (GF)

Scallion Potato Cake, Roasted Carrots, Tarragon Cream

### PETITE NEW YORK STRIPLOIN & SCOTTISH SALMON (GF)

Peruvian Purple Potato, Lemon Roasted Asparagus, Champagne Beurre Blanc

### ~VEGETARIAN~

### ROASTED DELICATA SQUASH (GF-V)

Roasted Heirloom Carrots, Turnip and Baby Kale

### ZUCCHINI CRUSTED QUINOA FRITTER (V)

Carrot Puree, Baby Radish, Genoese Basil

### SESAME CRUSTED TOFU (V)

Chinese Broccoli "Fried" Rice, Snap Peas, Enoki Mushroom

reception



## Dessert Course

### STICKY TOFFEE PUDDING

Rum Cream, Caramelized Walnut, Pickled Huckleberry

### CITRUS CURED OLIVE OIL CAKE (DF)

Orange Curd, Lemon Olive Oil Powder

### CHOCOLATE TART (GF)

White Balsamic Marshmallow, Chocolate Sauce, Salted Almonds

### SPICED PUMPKIN POT DE CRÈME

Salted Pumpkin Seeds, Cinnamon Meringue

### S'MORES TART

Peppermint Marshmallow, Graham Crust, Chocolate Ganache

### RASPBERRY CHEESECAKE SUNDAE

Raspberry Sauce, Almond Nougatine

### STRAWBERRIES & CREAM

Marinated, Almond Pastry Cream, Sunflower Seeds

### ROASTED PINEAPPLE PANNA COTTA

Sheep's Milk Yogurt Mousse, Drunken Carrot Cake

## Dessert Tables

### ITALIAN PASTRY CART

*Assorted Biscotti and Espresso Florentines*  
*Classic Tiramisu Cakes*  
*Orange and Ricotta Crostata*

*Mini Cannoli*  
*Zuppa Inglese*  
*GF Vanilla Panna Cotta*

Coffee, Decaffeinated Coffee and Tea Station - Whole Milk, Half and Half, Dairy Free Milk



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reception

# Wedding Dinner Reception

## Dessert Tables Upgrades

### MEXICAN PASTRY CART 30

Classic Mexican Churros

*Toppings:* Cinnamon Sugar, Toffee Crumble, Mexican Chocolate, Cookie Crumbs, Toasted Coconut

Cinnamon Spiced Rice Pudding

Classic Tres Leche Cake

Dulce de Leche Caramel Flan

Coffee, Decaffeinated Coffee and Tea Station - Whole Milk, Half and Half, Dairy Free Milk

### DONUT WALL 40

Made to Order Decorated Wall Filled with an assortment of brioche dough donuts and toppings:

*Sauces:* Raspberry Ginger, Dulce de Leche Caramel, Coconut Pistachio, Apricot Glaze, Milk Chocolate, Marshmallow Glaze, Cereal Milk Glaze

*Toppings:* Sprinkles, Shredded Coconut, Crushed Pecan, Crushed Oreos, Smoked Bacon

### PETITE DESSERTS - Select Five | 30 minutes tray passed desserts

2 pieces per person 16 | 3 pieces per person 20 | 4 pieces person 24

FRENCH MACARONS - Crème Brulee | Key Lime Pie | Rum & Raisin | Tres Leche | Strawberry Basil

ECLAIRS - Espresso | Nutella | Italian Marshmallow

CHOCOLATE BON BON - Passion Fruit | Caramel | Strawberry

LYCHEE ROSE PANNA COTTA

FRESH FRUIT TART

KEY LIME TART

CHERRY POT DE FRUIT

MADELEINES

MILLE-FEUILLE

RHUBARB TARTE TATIN

CRÈME CARAMEL

LEMON MASCARPONE CRÈME BRULEE

PISTACHIO MOUSSE CAKE

CHOCOLATE HAZELNUT CHEESECAKE

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# Rehearsal Dinner Option 1 - \$155pp

*all items are served family style for the table  
subject to seasonal changes*

## **Appetizers** | Choice of 3

### **SPICY TUNA TARTARE**

smoked avocado, potato chips

### **SÍ SÍ GREEK**

heirloom tomato, cucumbers, taggiasca olives, red onion, barrel aged feta, oregano

### **LITTLE GEM LETTUCES**

pullman crouton, pecorino dressing, brioche crumbs, cracked pepper

### **CHOPPED SALAD**

mixed baby greens, shaved vegetables, aged sherry vinaigrette

## **Sharables** | Choice of 3

### **MEZZE**

mint tzatziki, green chickpea hummus, baba ganoush, marinated olives, vegetable crudité  
(available vegan)

### **MEDITERRANEAN OCTOPUS**

chickpea salad, pickled pearl onions, avocado hummus

### **ZA'ATAR ROASTED CAULIFLOWER**

herb tahini vinaigrette, whipped goat cheese, sesame

rehearsal

## Entrees | Choice of 3

### LAMB MEAT BALLS

orzo risotto, tomato, castevetrano olives

### SPAGHETTI VONGOLE

manila clams, preserved lemon, parsley, garlic breadcrumbs

### ROASTED HERITAGE CHICKEN

roasted vegetables, black olives, sicilian capers, feta cheese, au jus

### ROASTED STRIPED BASS

chickpeas, roasted fennel, cipollini onions, wild greens, salsa verde

### 14 OZ NY STRIP

roasted hen of the woods, potatoes, bone marrow chimichurri

## Desserts

chef choice



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# Rehearsal Dinner Option 2 - \$205pp

*all items are served family style for the table  
subject to seasonal changes*

## **Appetizers** | Choice of 3

### **SPICY TUNA TARTARE**

smoked avocado, potato chips

### **HAMACHI**

ponzu, ginger oil, smoked salt

### **LOBSTER "COBB" SALAD**

harissa yogurt (ranch), fresh mint, fennel, avocado, bacon, 6 minute egg

### **SÍ SÍ GREEK**

heirloom tomato, cucumbers, taggiasca olives, red onion, barrel aged feta, oregano

### **ROASTED BEETS**

braised leeks, herb salad, truffled robiola cheese, crushed hazelnuts

## **Sharables** | Choice of 3

### **MEZZE**

mint tzatziki, green chickpea hummus, baba ganoush, marinated olives, vegetable crudité

### **MEDITERRANEAN OCTOPUS**

chickpea salad, pickled pearl onions, avocado hummus

### **SEAFOOD FRITTO MISTO**

calamari, shrimp, vegetables, spicy tomato sauce & tzatziki (vegetable option available)

### **ZA'ATAR ROASTED CAULIFLOWER**

herb tahini vinaigrette, whipped goat cheese, sesame

### **BURRATA**

squash, eggplant caponata, black garlic, country bread

rehearsal

## Entrees | Choice of 3

### SQUID INK RIGATONI

frutti di mare~calabrian chili~uni butter~spicy breadcrumbs

### WILD MUSHROOM CAPPELLETTI

morels~crispy leeks~formaggio di fossa

### DAY BOAT SCALLOPS

tri-color cauliflower~wild mushroom~currants~pine nut

### MAINE HALIBUT

tabouleh~asparagus~charred lemon

### 14 OZ NY STRIP

roasted hen of the woods~potatoes~bone marrow chimichurri

## Desserts

chef choice

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## Prefix Additions

each item a la cart

### SÍ SÍ PAELLA 300

spicy lamb sausage, shrimp, calamari, lobster, mussels, manila clams, casteltrevano olives, sofrito

### VEGETABLE PAELLA 95

squash, asparagus, artichoke, wild mushroom, casteltrevano olives, sofrito

### WHOLE ROASTED BRANZINO 160

stuffed with wild mushrooms, spinach, olives, chili garlic olive oil

### LOCAL GRILLED WHOLE LOBSTER mp

espelette beurre monte~grilled lemon

### TOMAHAWK CHOP 205

30 day dry- aged 36 oz



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# Rehearsal Dinner Option 3 - \$235pp

*all items are served family style for the table  
subject to seasonal changes*

## **Appetizers** | Choice of 3

### **SPICY TUNA TARTARE & HAMACHI DUO**

#### **LOBSTER "COBB" SALAD**

harissa yogurt (ranch), fresh mint, fennel, avocado, bacon, 6 minute egg

#### **SÍ SÍ GREEK**

heirloom tomato, cucumbers, taggiasca olives, red onion, barrel aged feta, oregano

#### **ROASTED BEETS**

braised leeks, herb salad, truffled robiola cheese, crushed hazelnuts

## **Sharables** | Choice of 3

### **MEZZE**

mint tzatziki, green chickpea hummus, baba ganoush, marinated olives, vegetable crudité

### **LOBSTER PICCANTE**

1.25# lobster, lemon butter, scallion

### **SEAFOOD FRITTO MISTO**

calamari, shrimp, vegetables, spicy tomato sauce & tzatziki  
(vegetable option available)

### **ZA'ATAR ROASTED CAULIFLOWER**

herb tahini vinaigrette, whipped goat cheese, sesame

### **BURRATA**

squash, eggplant caponata, black garlic, country bread

rehearsal

## Entrees | Choice of 3

### BUCATINI VERDE

lobster, cured tomato, guanciale

### WILD MUSHROOM CAPPELLETTI

morels, crispy leeks, formaggio di fossa

### DAY BOAT SCALLOPS

tri-color cauliflower, wild mushroom, currants, pine nut

### SÍ SÍ PAELLA

spicy lamb sausage, shrimp, calamari, lobster, mussels, manila clams, casteltrevano olives, sofrito

### 20 OZ BONE IN NY STRIP

roasted hen of the woods, potatoes, bone marrow chimichurri

## Desserts

chef choice

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## Prefix Additions

each item a la cart

### VEGETABLE PAELLA 95

squash, asparagus, artichoke, wild mushroom, casteltrevano olives, sofrito

### WHOLE ROASTED BRANZINO 140

stuffed with wild mushrooms, spinach, olives, chili garlic olive oil

### LOCAL GRILLED WHOLE LOBSTER 75

espelette beurre monte, grilled lemon

### TOMAHAWK CHOP 140

30 day dry- aged 36 oz



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# Beverage Packages

## DELUXE BAR PACKAGE

*\*5 hours included in*

*F&B Wedding Packages*

### SPARKLING

Prosecco

### WINE

Rosé

Red

White

### LIQUOR

Vodka | Ketel 1/Haku

Tequila | Altos Silver

Whiskey-Bourboun |

Makers Mark/Wild Turkey

Gin | Roku/Bombay Sapphire

Scotch | Dewar's White Label

Rum | Flor de Cana

Cognac | Courvoisier VS

### BEER

Montauk

Heineken

Corona Light

### ASSORTED DRINKS

Coca-Cola & Diet Coke

Sprite

Ginger Ale

Club Soda

### ASSORTED JUICES

Cranberry

Orange

Grapefruit

Pineapple

## PREMIUM BAR PACKAGE

*\*\$50 for first hour / \$40 per hour*

*each additional hour*

### SPARKLING

Prosecco

### WINE

Rosé

Red | Cabernet Sauvignon &

Pinot Noir

White | Sauvignon Blanc &

Chardonnay

### LIQUOR

Vodka | Ketel 1/Grey Goose

Tequila | Casa del Sol Silver/

Don Julio Silver & Reposado

Whiskey-Bourboun |

Suntory Toki / Basil Hayden

Gin | Roku / Tanqueray

Scotch | Johnnie Walker Black Label

Rum | Flor de Cana/Mount Gay

Cognac | Remy Martin VSOP

Cordials | Limoncello & Sambuca

& Amaro dell'Etna

### BEER

Montauk

Heineken

Corona Light

### ASSORTED DRINKS

Coca-Cola & Diet Coke

Sprite

Ginger Ale

Club Soda

### ASSORTED JUICES

Cranberry

Orange

Grapefruit

Pineapple

## LUXURY BAR PACKAGE

*\*\$60 for first hour / \$50 per hour*

*each additional hour*

### SPARKLING

Champagne & Prosecco

### WINE

Rosé

Red | Bordeaux Blend & Pinot Noir

White | Sancerre & Chardonnay

### LIQUOR

Vodka | Ketel One / Belvedere /

Grey Goose

Tequila | Casamigos Silver / Don Julio

Silver & Reposado / Casa Del Sol

Silver & Reposado

Whiskey-Bourboun |

Suntory Toki / Woodford Reserve /

Basil Hayden

Gin | Hendrik's / Roku

Scotch | Johnnie Walker Black Label /

Glenlivet 15 Yr

Rum | Flor de Cana (Clear) /

Ron Zacapa 23 yr

Cognac | Pierre Ferrand Reserve

Double Cask / Remy Martin VSOP

Cordials | Limoncello, Sambuca,

Frangelico, Amaro dell'Etna, Baileys,

10 Yr Tawny Port

### BEER

Montauk & Heineken & Corona Light

### ASSORTED DRINKS

Coca-Cola & Diet Coke

Sprite

Ginger Ale

Club Soda

### ASSORTED JUICES

Cranberry

Orange

Grapefruit

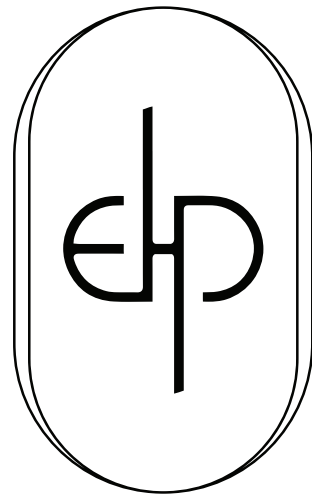
Pineapple

Beverages



*Menus and prices are valid for events occurring before December 2023*





RESORT & MARINA

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EAST HAMPTON

B FLORAL

EHP Resort & Marina is excited to provide florals and decor for weddings, events, and special occasions. In partnership with our exclusive vendor, B Floral, we are able to provide all of your floral and decor needs for your event.

## CEREMONY

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CHUPPAH | \$6.5K\*

ARCH | \$3.5K\*

AISLE ARRANGEMENTS | \$355\*

\*QUANTITY OF ARRANGEMENTS NEEDED DETERMINED BY FINAL AISLE LENGTH

## PERSONALS

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BRIDAL BOUQUET | \$250\*

GROOM'S BOUTONNIERE | \$35\*

BRIDESMAID BOUQUET | \$175\*

GROOMSMAN BOUTONNIERE | \$25\*

## ARRANGEMENTS

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COCKTAIL ARRANGEMENTS | \$85\*

LOW CENTERPIECES | \$250\*

HIGH CENTERPIECES | \$450\*

STATEMENT PIECES | \$550\*

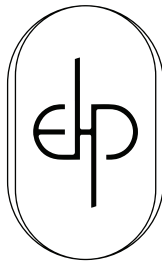
8' X 8' GREENERY WALL | \$5K\*

8' X 8' FULL FLORAL WALL | \$8.5K\*

### PRICING INFORMATION

*\*Pricing above refelects starting amounts and are subject to tax*

*\*Delivery & Setup & Breakdown are calculated on final selections*



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