

HOST YOUR HOLIDAY

CELEBRATION AT

THE HAMPTON MAID



WE OFFER CUSTOM-TAILORED HOLIDAY PARTIES

- ~ Starting at \$60 per guest, all inclusive*
- ~ Full-service in-house catering and event coordination

*Does not include taxes and gratuities





EVENT SETTINGS:

Cocktail Party

-01-

Buffet Style Served Dinner

-01-

3-Course Sit-Down Dinner

*No site fee for events booked now through December 30th, 2025

COCKTAIL PARTY

\$60/pp

Available in the garden room; parties exceeding 40 guests require a full buyout of the main space.

INCLUDES:

4 Passed appetizers

1 Choice of white wine

1 Choice of red wine

2 Craft beer choices

PASSED APPETIZERS: Choice of 4:

Patatas bravas, salsa brava & garlic aioli

Oysters Rockefeller

Lobster bisque shooter

Crab cakes

Bacon wrapped sea scallop, citrus aioli

Jamon & cantaloupe bites

Grilled chicken skewers, mojo verde sauce

Pigs in a blanket

Grilled chorizo, lemon aioli

R.AIRE sliders with manchego cheese & brava

Crispy croquettes

Choice of 1:

Chicken & mushroom

Codfish

Spinach & pine nuts

Jamon



BUFFET STYLE SERVED DINNER

\$75/pp - up to 50 guests

Available in the garden room; parties exceeding 30 require a full buyout of the main space.

INCLUDES:

Buffet Dinner

1 Choice of white wine

1 Choice of red wine

2 Craft beer choices

CHOICE OF I

Caesar Salad

Seasonal salad

CHOICE OF 2

Mushroom Fideua (Spanish pasta)

Pan seared salmon, beurre blanc sauce

Roasted chicken

Grilled hanger steak

SIDES

Roasted broccolini Blistered green beans

Rice pilaf

Mashed potatoes



3-COURSE SIT-DOWN DINNER

\$95/pp - up to 75 guests

Available in the garden room; parties exceeding 35 require a full buyout of the main space.

INCLUDES:

3-Course sit-down dinner

1 Choice of white wine

1 Choice of red wine

2 Craft beer choices

SOUP/SALAD:

Choice of 2:

Caesar salad

Seasonal salad

Butternut squash soup

Lobster bisque

ENTRÉE

Choice of 2:

Wild mushroom fideua (Spanish pasta), short-cut thin spaghetti, mixed wild mushrooms, sofrito, mushroom stock, garlic aioli

Pan seared salmon. rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc Roasted chicken, mashed potatoes, broccolini, demi-glace

Duck breast, crispy spinach polenta, sautéed pears, citrus fluid gel, fig demi-glace Grilled filet mignon, mashed potatoes, seasonal vegetable

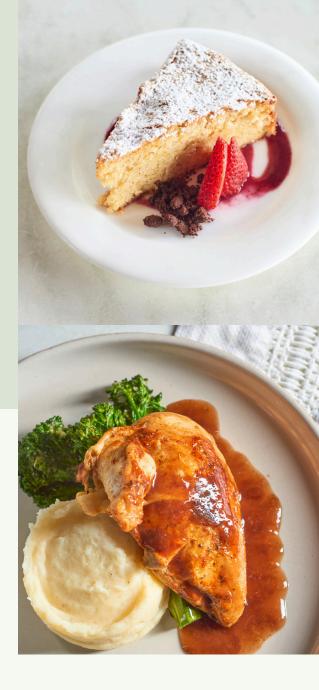
DESSERT:

Choice of 2:

Tarta de santiago (almond cake)

Basque cheesecake

Chocolate hazelnut cake





MAIN DINING ROOM

Capacity: 40 Seated 60 Standing 95 Entire Buyout





GARDEN ROOM

Fully enclosed & heated

Capacity: 35 Seated 40 Standing





CONTACT US

PHONE: 631-728-4166 ext. 102

EMAIL: events@hamptonmaid.com

ADDRESS: 259 E Montauk Hwy, Hampton Bays, NY 11946

Prices do not include tax; a 20% gratuity will be applied.

For availability and inquiries, please contact us at events@hamptonmaid.com or by phone.

Additional bar packages are available.

Personalized floral decor may be arranged upon request.

A 50% deposit is required to secure your reservation; the remaining balance is due one day prior to the event.

PRICING ABOVE INCLUDES:

Three-hour venue rental

Linens and service

Full event coordination

