

WEDDINGS & PRIVATE EVENTS

at The Hampton Maid



WEDDINGS

THE CEREMONY

Celebrate your love with us in a setting as timeless as your story.

Exchange vows beneath our handmade wooden arbor, or our iconic Hampton Maid windmill as your backdrop, surrounded by nature and beautifully landscaped grounds. Begin your day with an intimate ceremony shared with loved ones amid the serene beauty of Shinnecock Hills.



WEDDINGS

THE RECEPTION

Option 1. Restaurant

Our restaurant offers an inviting setting for weddings, with a light-filled dining room overlooking Shinnecock Bay—perfect for an intimate celebration. After dinner, continue the festivities in our open, fully covered Garden Room, where twinkling bistro lights create a truly magical evening.

Our restaurant can accommodate up to 70 guests to allow for dance floor.



WEDDINGS

THE RECEPTION

Option 2. Hillside Garden

Our beautifully landscaped lawn provides a romantic setting for an unforgettable outdoor wedding. Begin your celebration with a cocktail hour, followed by a reception just steps from your ceremony. Designed as a truly personalized experience, our team will guide you through every detail.

Hillside Garden can accommodate up to 125 guests.



RESTAURANT

Includes:

- Five-hour wedding reception & ceremony
- An experienced and dedicated event coordinator to handle planning, timelines, vendors, rehearsal, and all day-of details with full-service coordination and management
- Ceremony seating, reception tables and chairs, linens, and high top tables for cocktail hour
- Accommodations for newlyweds with a congratulatory gift from us
- Beautifully manicured gardens available to you all day for pictures
- Full wedding and day-of coordination
- Reception tables and chairs, hightop tables for cocktail hour, linens
- Full service staff

HILLTOP GARDEN

Includes:

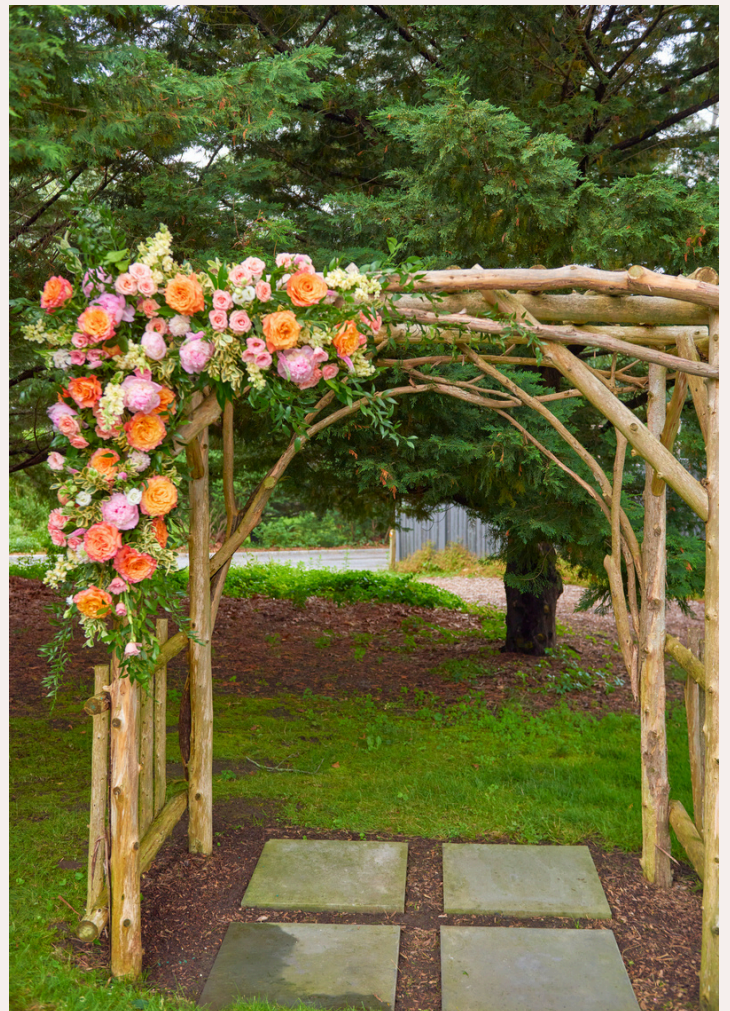
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- Full wedding and day-of coordination
- Full service staff

The Hampton Maid works with preferred vendors and will manage rentals and vendor communication on your behalf. This includes coordination, delivery acceptance, setup, breakdown, and rental return. Minimum food and beverage spend applies

WEDDINGS

BRUNCH WEDDINGS

Celebrate your wedding in a fresh and lively way with a chic brunch celebration. Begin your day with a ceremony beneath our arbor, followed by our renowned brunch with your closest loved ones. Perfect for gatherings of 40–70 guests.



WEDDINGS

INTIMATE WEDDINGS

Celebrate your special day in a private, elegant setting in our Garden Room.

Enjoy a cozy, romantic atmosphere perfect for close-knit gatherings, with twinkling lights and timeless Hamptons charm enhancing every moment. Share a beautifully curated dinner with your nearest and dearest.

Available for up to 30 guests.



Please note this option does not allow for dancing due to the space and layout of the room.

WEDDINGS

ELOPEMENTS

For a truly intimate celebration, exchange vows beneath our charming wooden arbor on the lawn. This setting is designed for just the two of you, letting you enjoy every moment of your special day.



ELOPEMENTS

Includes:

Ceremony Site

Exchange vows under our gorgeous wooden arbor. We provide seating for your guests and champagne to toast.

Flower Bundle

Arbor arrangement, bridal bouquet and grooms boutonniere based on seasonal availability.

Overnight Stay For The Newlyweds

Spend the night in one of our beautiful standard rooms after saying "I do"*

Breakfast For Two

Wake up in marital bliss with our famous breakfast served right to your room

Private dinner available at additional cost.

*In the months of June-September 2-night minimum required on weekends.
Second night will be charged at the applicable room rate.

PRIVATE EVENTS

From baby showers to birthday celebrations, our private events are crafted to make every occasion feel special. With thoughtful details, exceptional service, and an experienced full day-of coordinator, we'll bring your vision to life and create a celebration your guests will truly cherish.

EVENT SETTINGS

Brunch

Cocktail Hour

Three Course Dinner

Family Style



CATERING

CRAFTED WITH CARE SINCE 1959

At The Hampton Maid, our food sets us apart — always fresh, made from scratch, and crafted with care. Since 1959, we've focused on sustainability, sourcing locally and even growing some of our own produce when we can.

Our menus highlight the best local ingredients and global flavors, with custom dishes available to suit any dietary need.



MENU

WEDDING BRUNCH & PRIVATE BRUNCH

INCLUDES: 3 PASSED APPETIZERS & 1 ENTRÉE
SOFT DRINKS, COFFEE AND TEA

Passed Appetizers: *(choice of 3)*

Sweet Pea Pancake and Smoked Salmon Sliders
Cucumbers, dill sour cream, capers & micro Greens

Avocado Toast with Daikon Cress

Cherry Tomato, Bacon and White Cheddar Kebabs

Caprese Skewers

Jalapeño, Bacon and Cheddar Grilled Cheese

Spinach and Feta Cheese Mini Quiche

Watermelon Mint and Feta Cheese Stacks with Balsamic Glaze

Crab Cakes with Roasted Red Pepper Aioli

Kielbasa with Mustard and Horseradish

Smoked Salmon, Lemon Avocado Mousse on 15 Grain Toast

Prosciutto and Cantaloupe Bites

Seasonal Ricotta Toast

Chicken and Waffles with Hot Honey

Chocolate & Banana Crepe Bites



MENU

WEDDING BRUNCH & PRIVATE BRUNCH

Entrée: *(choice of 1)*

Traditional Eggs Benedict

Lemon Ricotta Pancakes

Lemon mascarpone and mixed berries

Avo Smash

Sourdough bread, poached eggs, topped with chimichurri Sauce

Mango Pancakes

Choice of ham, bacon or sausage

Nova Eggs Benedict

English muffin, smoked salmon, poached eggs, hollandaise sauce and home fried potatoes

Amish Cheddar Omelet

Side of herb roasted tomato

Cinnamon Swirl French Toast

Sliced strawberries with choice of ham, bacon or sausage

Special Scramble

Garden fresh chives and finely diced ham

Western Omelet

Peppers, onions and ham

Corned Beef Hash

Two eggs any style

Shakshuka baked eggs

Tomato sauce, chorizo, feta cheese, herbs, grilled sourdough

Breakfast Burger

House ground prime meat and chorizo, american cheese, sunny side up egg, bacon, brava sauce on brioche bun and home fried potatoes



MENU

COCKTAIL HOUR

Passed Hors D' Oeuvres Menu *(choice of 3 or 5)*

Grilled Octopus
Potato foam

Bacon Wrapped Sea Scallop
Citrus aioli

Grilled Beef Skewers
Mojo verde sauce

Gazpacho Shots (V)
Raw cold tomato soup

Crab Cakes
Roasted red pepper aioli

Crispy Croquettes
Choice of: chicken & mushroom/seafood/spinach & pine nuts (V) /prosciutto/lobster

Local Fish Ceviche

Chicken Skewers with Mojo Verde Sauce

Jamón & Cantaloupe Bites
Balsamic glaze

Grilled Chorizo
Lemon aioli

Caprese Skewers (V)

Oysters Rockfeller

Cauliflower Two Textures (V)
Pureed cauliflower underneath topped with crispy cauliflower

Ahi Tuna
Sesame coated & served on a crispy wonton

Wagyu Beef Sliders



MENU

3-COURSE DINNER

First Course *(choice of 2)*

Seasonal Salad (V)

Caesar Salad (V)

Seasonal Vegetable Soup (V)

Lobster Bisque

Patatas Bravas (V)
Garlic and brava aioli

Organic Crispy Artichokes (V)
*Black garlic aioli, pickled onion, sweet gorgonzola,
colatura di alici*

Pork Belly Bao Bun

Wagyu Beef Carpaccio



MENU

3-COURSE DINNER CONT.

Second Course *(choice of 2)*

Seasonal Fish
Couscous, garlic parsley picada, seasonal vegetable

Pan Seared Salmon
Roasted rainbow carrots, crispy chickpeas, pickled raisins, fish velouté

Seared Sea Scallops
Parsnip puree, crispy leeks

Wild Mushroom Fideuà (spanish pasta) (V)
Short-cut thin pasta, mixed wild mushrooms, sofrito, mushroom stock, garlic aioli

Stuffed Eggplant (V)
Beans, lentils, manchego cheese

Vegetable Coconut Curry (V)
Sweet potatoes, chickpeas & spinach over rice

Roasted Chicken
Mashed potatoes, broccolini, demi-glace

Duck Breast
Crispy spinach polenta, sautéed pears, citrus fluid gel, fig demi-glace

Pork Chop
Celery mash, broccolini, port sauce

Grilled Beef Wagyu Filet Mignon
Truffle mashed potatoes, seasonal vegetable



MENU

3-COURSE DINNER CONT.

Third Course

(choice of 2 plated options or one station)

Basque Cheesecake

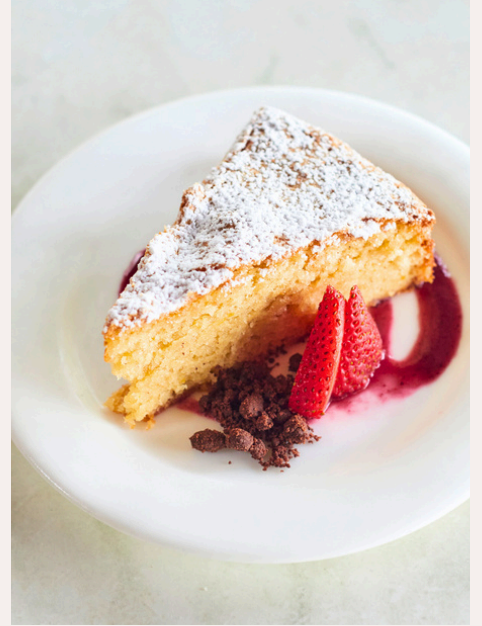
Tarta De Santiago (Almond cake)

Chocolate & Hazelnut Mousse Cake

Caramel Flan

Gelato Station

Macron & Cookie Station



MENU

FAMILY STYLE

Salad *(choice of 1)*

Caesar Salad
Charred croutons, manchego cheese & colatura di alici

Compressed Watermelon Salad
Arugula, sweet gorgonzola, lemon oil

Tapas *(choice of 3)*

Patatas Bravas
Garlic aioli, salsa brava, smoked paprika

Shishito Peppers
Bonito flakes, maldon sea salt, smoked peppercorns

Grilled Chorizo
Lemon aioli

Meatballs
House ground prime meat, tomato sauce, manchego

Pinchos Morunos
Chicken, mojo verde sauce, Moroccan spices

Crispy Artichokes
Black garlic aioli, pickled onions, sweet gorgonzola, colatura di alici

Mussels
Coconut milk, green curry, garlic, wine

Croquetas of the Day
Choice of one flavor

Calamari a la Romana
Lemon aioli, smoked paprika, rice flour



MENU

FAMILY STYLE CONT.

Paella *(choice of 1)*

Seafood

Calamari, mussels, shrimp, clams

Meat

Chorizo, pork, chicken

Mushroom Fideuà

seasonal mixed mushrooms, aioli

add confit duck thigh or iberico pork for additional cost

Squid Ink Fideuà

Aioli, calamari, mussels, shrimps, clams



CONTACT US

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PRICING & DETAILS

Site fees apply to all event types and may vary depending on the season and specific event details. We will be happy to provide customized pricing upon inquiry.

Menus subject to change.

Tax and gratuity not included.

Bar packages available upon request.

ROOM CAPACITIES

Main Dining Room Capacity:

70 Seated

95 Standing

Garden Room Capacity:

30 Seated

40 Standing

Hillside Garden:

Up to 125 guests