

# WEDDINGS & PRIVATE EVENTS

*at The Hampton Maid*





# WEDDINGS

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## 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

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## 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

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## 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:

- 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
- 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
- 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

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## 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

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## 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

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## 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

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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

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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

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## 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

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## 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

Jalapeno, 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

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## 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

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## 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*

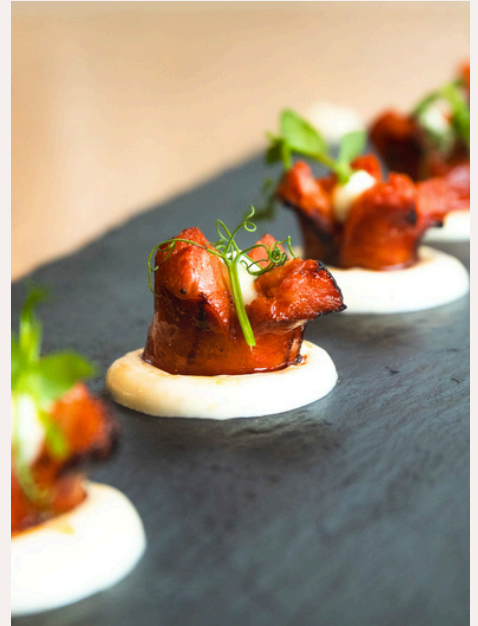
Caprese Skewers (V)

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

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## 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

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## 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

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## 3-COURSE DINNER CONT.

### Third Course

*(choice of 2 plated options or one station)*

Basque Cheesecake

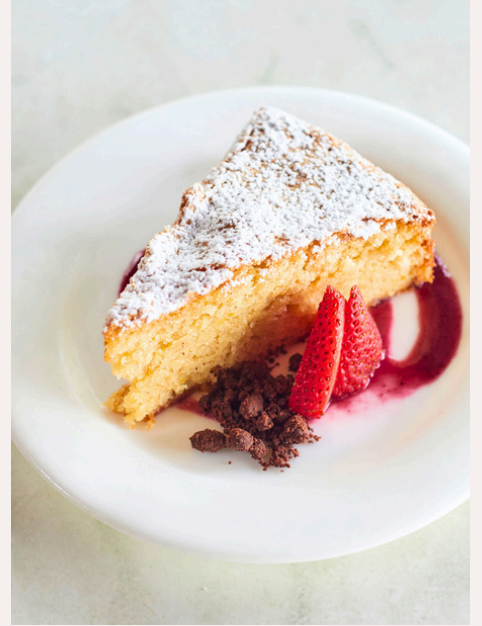
Tarta De Santiago (Almond cake)

Chocolate & Hazelnut Mousse Cake

Caramel Flan

Gelato Station

Macron & Cookie Station





# MENU

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## 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

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## 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

## Address

259 E Montauk Hwy, Hampton Bays, NY 11946

## Phone

631-728-4166 ext. 102

## Email

events@hamptonmaid.com

# 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