

# GURNEY'S MONTAUK

Situated on a pristine stretch of a world class private beach, Gurney's Montauk Resort & Seawater Spa is an institution and the only four-season resort in Montauk. Enjoy our luxury oceanfront guest rooms, suites or cottages; 2,000-foot-long private white sand beach; Seawater Spa and Hairspace Salon offering bridal packages; and our multi-level outdoor decks and beautiful indoor dining and banquet spaces, which provide the perfect wedding destination with breathtaking ocean views.

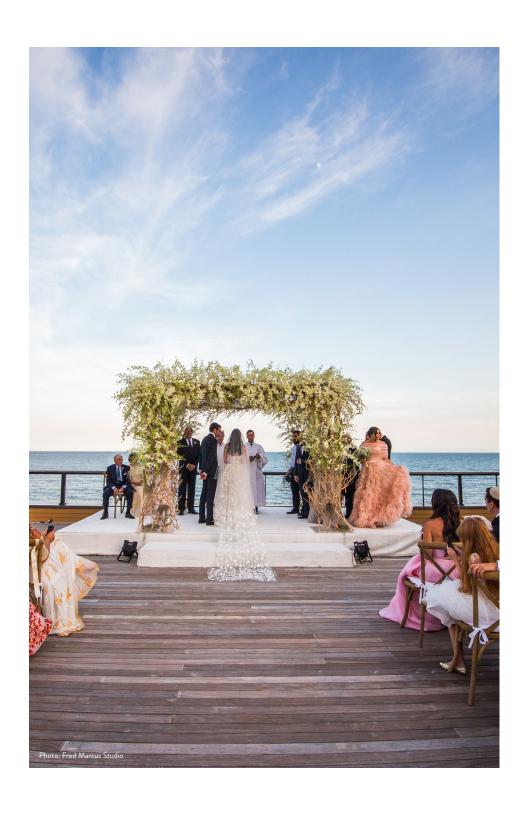












# WEDDING VENUES

Say "I do" in Montauk's most spectacular oceanfront setting.

A Gurney's wedding is unforgettable. Enjoy our pristine private beach, multilevel decks such as, Top Deck, East Deck, and Spa Deck, and elegant indoor dining and banquet spaces including, The Great Hall and The Regent Cocktail Club – all with picturesque views of the ocean. Get ready for your big day in our timeless bridal suite.



# CEREMONIES & VENUE RENTALS

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



#### PRE CEREMONY HOSPITALITY

Thirty Minutes of Bubbles



**GREAT HALL** \$7,500 (Capacity 275)

**TOP DECK** \$7,500 (Capacity 200)

**EAST DECK** \$7,500 (Capacity 275)

**TILLIE'S** \$7,500 (Capacity 100)

**THE BEACH** \$9,000 (Capacity 275)

#### **SPA DECK TENT / SET UP FEES**

2019 \$12,000 (Includes Deck Floor)
2020 \$15,000 (Includes Deck Floor, Liner & Bistro Lights)
May/June & September/October
Tent 50' x 100'

#### **SPA DECK VENUE RENTAL** \$5,000

April, July, August & November

## **HOLIDAY WEEKENDS** \$20,000

Memorial Day Weekend, July 4th Weekend & Labor Day Weekend Additional Site Fee



## YOUR 2020 WEDDING PACKAGE INCLUDES

Five-hour venue rental

Five-hour open bar (cocktail hour through end of four-hour reception) Cocktail hour, passed hors d'oeuvres and stations Four-hour reception, plated appetizer, choice of 3 entrees on the night, wedding cake Bridal Suite from 8am until midnight Bridal attendant

A Deluxe Oceanfront King room for the night of your wedding Valet parking, coat room attendant, bathroom attendants, elevator attendants

OFF-SEASON	SPRING & FALL	PEAK	SUMMER
April / November / December	May & October	June & September	July & August
FRIDAY   \$180	<b>FRIDAY</b>   \$225	FRIDAY   \$280	FRIDAY   \$300
Food & Beverage Minimum Spend			
\$27,000	\$33,750	\$42,000	\$45,000
SATURDAY   \$225	SATURDAY   \$280	SATURDAY   \$325	SATURDAY   \$350
Food & Beverage Minimum Spend			
\$33,750	\$42,000	\$48,750	\$52,500
SUNDAY – THURSDAY   \$180	SUNDAY - THURSDAY   \$225	SUNDAY - THURSDAY   \$280	SUNDAY - THURSDAY   \$300
Food & Beverage Minimum Spend			
\$27,000	\$23,750	\$42,000	\$45,000



# KICK IT OFF / KEEP IT GOING

BRIDAL SUITE	GROOMS LOUNGE	AFTER PARTY	DEPARTURE BRUNCH
LONGITUDE	REGENT COCKTAIL CLUB	REGENT COCKTAIL CLUB	SCARPETTA BEACH
Natural Daylight, Water View	Natural Daylight, Water View	Continue Dancing the Night Away	RESTAURANT
8am – Midnight	8am – 3pm		Capacity 128
-	Available Saturday & Sunday	\$3,500	
\$500		Food & Beverage	TERRACE
Venue Rental	\$500	Minimum Spend	(Weather Permitting)
	Venue Rental	2 Hours	Capacity 106
\$500			
Food & Beverage	\$500	\$1,000	\$4,000
Minimum Spend	Food & Beverage	Each Additional Hour Thereafter	Food & Beverage
	Minimum Spend		Minimum Spend
			(Unavailable July & August)
			TILLIES
			Capacity 113

\$4,000 Food & Beverage Minimum Spend (July & August)



# WEDDING MENU

(Spring/Fall, Peak & Summer Months)

## **COCKTAIL RECEPTION**

Passed Hors D'oeuvres Choice of Six

#### **COLD CANAPÉS**

Mini Lobster Rolls

Montauk Pearl Oyster – Cucumber Mignonette & Salmon Caviar
Chilled Tiger Prawn – Lemon Cocktail Sauce
Sesame-Crusted Ahi Tuna – Wasabi Aioli
Hamachi – Citrus & Jalapeño
Baby Beet & Goat Cheese Crostini

Stuffed Olives - Figs & Truffle Robiola Cheese

Watermelon Gazpacho

Grilled Vegetable Bruschetta

Caprese Skewers – Basil Seed Vinaigrette

Steak Tartare – Mustard, Cornichons & Cured Egg Yolk

House Smoked Salmon - Pumpernickel, Caper & Lemon Cream Cheese

Avocado Toast – Feta Cheese & Pomegranate

Chilled Asparagus - Prosciutto di Parma & Port Wine Reduction

#### **HOT CANAPÉS**

Crispy Asiago Asparagus
Peekytoe Crab Cake – Old Bay Aioli
Crispy Coconut – Pineapple & Coconut Chutney
White Truffle Potato Croquette – Truffle Aioli
Balsamic Figs & Goat Cheese Flat Bread
Spinach & Feta Baked in Phyllo
Tomato Bisque Shooters with Grilled Cheese
Kobe Beef in a Blanket – Champagne Mustard
Mini Kobe Beef Sliders
Peking Duck Spring Rolls – Sweet & Sour Sauce
Bacon-Wrapped Beef Short Ribs – Port Wine Glaze
Wild Porcini Arancini – Fontina Fonduta
Loaded Mini Potato – Lime Sour Cream, Bacon & Chives
Miniature Lamb Meatballs – Yogurt & Tomato Jam

# **COCKTAIL STATIONS**

### **GOURMET CRUDITÉ DISPLAY**

Freshly-cut selection of local and organic vegetables, Served with Lemon Hummus, Tzatziki and Buttermilk Blue Cheese

#### **ARTISANAL & HANDCRAFTED CHEESES**

Assortment of Local and Imported Cheeses, With Seasonal Exotic Fruit, Nuts and Breads

#### **SEAFOOD BAR**

Included in Peak & Summer Months Only (\$50 Per Person All Other Months)

Local Oysters & Clams
Chilled Tiger Prawns with Cocktail Sauce
Snow Crab Claws with Louise Sauce
Fresh Lemons, Cucumber Mignonette & Tabasco
Lobster Tail Addition – \$20 Per Person

### DINNER RECEPTION

#### **APPETIZERS**

Choice of One

Long Island Field Greens – Jardinière Of Vegetables, Preserved Lemon Vinaigrette
Heirloom Tomato – Buffalo Mozzarella, Tuscan Olive Oil, White Balsamic & Basil
Frisée and Red Watercress – Poached Pear, Great Hill Blue, Candied Walnuts, Sherry Vinaigrette
Baby Spinach – Bacon Lardon, Dried Cranberries, Goat Cheese, Walnuts, Mustard Vinaigrette
Montauk Lobster – Bib Lettuce, Roasted Cauliflower, Avocado, Grapefruit
Risotto of Wild Mushrooms – Black Truffle Butter, Parmesan
Blue Lump Crab Cake – Sweet Corn Relish, Chervil, Horseradish Creole Mustard
Wagyu Carpaccio – Arugula, Preserved Truffle, Aged Parmesan, Tuscan Olive Oil

#### **ENTRÉES**

Choice of One

#### **FISH**

Grilled King Salmon – Tarragon Butter Sauce Chatham Cod – Sweet & Spicy Miso Glaze Alaskan Halibut – Bouillabaisse Wild Striped Bass – Salsa Verde Herb-Crusted Swordfish - Chimichurri

#### **MFAT**

Choice of One

Braised Beef of Short Ribs – Bordelaise Sauce
Pan-Roasted Prime Filet Mignon – Au Poivre Sauce
Dry-Aged New York Steak – Cabernet Demi-Glace
Kurobuta Pork Chop – Calvados Jus
Moroccan-Spiced Colorado Lamb Chops – Lamb Jus

#### **POULTRY**

Choice of One

Roasted Statler Chicken Breast – Herb Chicken Jus Organic Roasted Chicken – Sherry Wine Sauce Chicken Roulade – Spinach, Feta, Fine Herbs

#### **STARCH**

Choice of One

Pommes Duchess
Twice Baked Yukon Gold Potatoes
Herb-Roasted New Potatoes
Yukon Gold Potato Purée
Herb Risotto
Israeli Couscous
Creamy Polenta

#### **VEGETABLE**

Choice of One

Young Carrots – Citrus Honey & Orange Zest
Wilted Savoy Spinach
Sautéed Rainbow Swiss Chard
Sautéed Haricot Verts And Caramelized Shallots
Roasted Brussels Sprouts
Roasted Wild Mushrooms
Grilled Broccolini & Garlic Confit

#### **WEDDING CAKE**

Decorative Cake With Your Choice of Filling and Icing

### **ENHANCEMENTS**

#### **MEDITERRANEAN STATION**

\$16 Per Person

Lebanese-Style Stuffed Grape Leaves, Lemon Hummus With Kalamata Olives, Roasted Eggplant, Baba Ganoush, Cucumber-Mint Yogurt Dip, Cucumber Crisps & Carrot Sticks, Pita Chips & Flatbread Crackers

#### **PAELLA STATION**

\$25 Per Person

Traditional Valencia Rice
Lobster Tails, Jumbo Shrimp, Chicken,
Clams, Mussels, Chorizo, Roasted Peppers,
Sweet Peas & Saffron in a Seafood Broth

#### **CARIBBEAN STATION**

\$20 Per Person

Tequila-Marinated Shrimp Skewers
Grilled Mahi-Mahi
Ropa Vieja Skirt Steak
Mango & Papaya Salad
Yucca & Plantain Chips
Roasted Garlic Lime Sauce

#### **STEAK HOUSE**

\$40 Per Person

Choice of Two
American Wagyu Prime Rib Roast
Coffee Rubbed Black Angus Beef Tenderloin
Roasted Leg of Colorado Lamb
Herb Roasted Kurobuta Pork Tenderloin
Citrus & Rosemary Roasted Turkey Breast – Port Wine
Reduction & Cranberry Orange Compote
Za'atar Spiced King Salmon

Choice of Two Sauces Bone Marrow Chimichurri, Au Poivre Sauce, Bordelaise Sauce, Béarnaise and Maitre d' Butter

Choice of Two Sides
Crispy Shoestring Potatoes
Smashed Potato – Horseradish & Aged Cheddar
Sweet Potato Fries
Creamed Spinach – Bacon & Fontina
Onion Rings
Fire Roasted Wild Mushrooms & Shallots

#### **CAVIAR BAR**

MP Per Person

A Sustainably-sourced Selection of Beluga, Osetra, Sevruga, and/or Golden Caviar, Displayed on an Ice Luge.

Accompaniments

Red Onions

Chopped Eggs

Crème Fraiche

Capers

Blinis

Pumpernickel Toast

Lemon Wedges

Chives

#### **SUSHI BAR**

\$30 Per Person, \$200 Chef Fee

Display of Hand-Rolled Sushi

California Roll

Spicy Tuna Roll

Spicy Salmon Roll

Vegetable Roll

Nigiri & Sashimi Display

Served with Soy Sauce, Wasabi, & Pickled Ginger

#### **DESSERT**

#### **VIENNESE**

\$25 Per Person

Assorted Selection of Pies, Cakes & Mini Pastries, Ice Cream Sundae Bar, Crêpes, Banana Foster & Chocolate Fountain

#### **DOUGHNUT WALL**

\$25 Per Person

Decorated Wall filled with an assortment of doughnuts and toppings

#### Sauces:

Raspberry Ginger, Caramel, Coconut Pistachio, Apricot Glaze, Chocolate

### Toppings:

Sprinkles, Shredded Coconut, Crushed Pecan, Bacon, Crushed Oreos



# OPEN BAR MENU

### DELUXE OPEN BAR

(Five hours included in package) \$15 per person for each additional hour

#### FRENCH SPARKLING

#### WINE

Rosé

Red

White

#### **BEER**

Montauk, Heineken, Corona Light, Bud Light

#### **ASSORTED DRINKS**

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Club Soda

#### **ASSORTED JUICES**

Cranberry, Orange, Grapefruit, Pineapple

## LIQUOR

Vodka - Ketel 1

Gin - Bombay Sapphire

Rum – Mount Gay

Tequila - Casamigos

Whiskey – Makers Mark

Scotch - Dewars

### LUXURY OPEN BAR

\$40 per person to upgrade to this package for 5 hours \$20 per person for each additional hour

#### **CHAMPAGNE**

#### WINE

Rosé

Red

White

#### **BEER**

Montauk, Heineken, Corona Light, Stella

#### **ASSORTED DRINKS**

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Club Soda

#### **ASSORTED JUICES**

Cranberry, Orange, Grapefruit, Pineapple

### LIQUOR

Vodka – Grey Goose/Belvedere

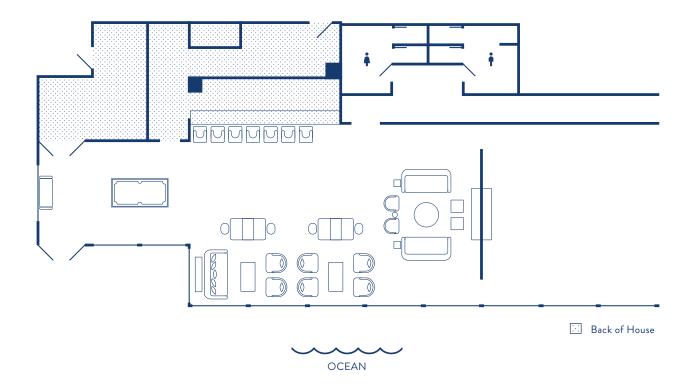
Gin - Hendricks/Botanist

Rum - Mount Gay/Diplomatico Reserva

Tequila - Casamigos/Don Julio

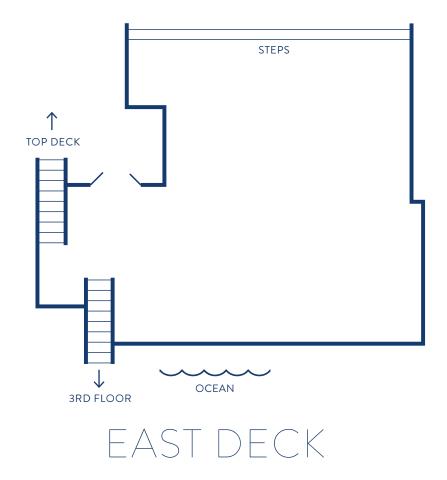
Whiskey - Woodford/Bulleit

Scotch - Johnnie Walker Black

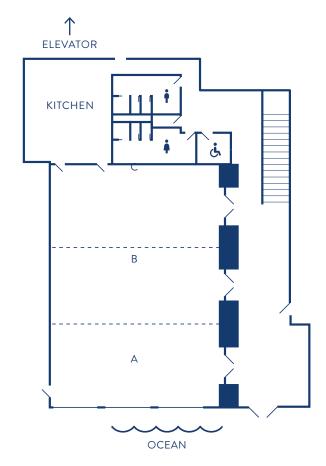


# REGENT COCKTAIL CLUB

The Regent Cocktail Club offers a stylish alternative to the traditional corporate meeting room. With a long, elegant bar on one end, sweeping ocean views on the other, and a fireplace in the center, this relaxed, multi-purpose room can accommodate cocktail parties and receptions, seminars, breakout groups, private meetings and independent focused time. The Regent Cocktail Club has multi-level lighting, speakers, and Wi-Fi. It is ADA-accessible and restrooms are located immediately next door.

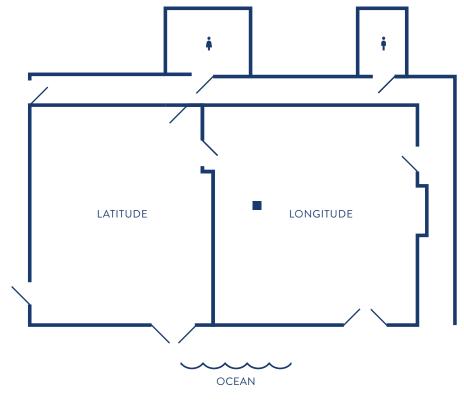


The East Deck is a picturesque location, offering sweeping views of the ocean. It's ideal for cocktail parties or receptions, corporate retreats, team building activities and buffet-style meals. The East Deck has Wi-Fi and audio/visual capabilities and is ADA-accessible.



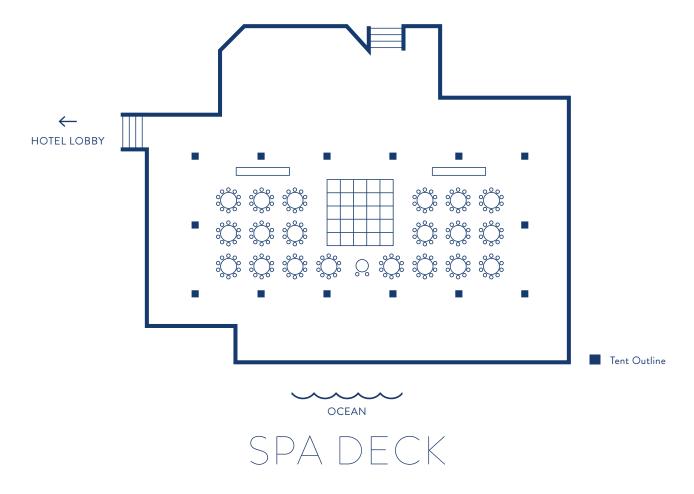
# THE GREAT HALLA, B & C

The Great Hall is our banquet room, designed to accommodate a variety of events of all sizes from full-scale conferences and conventions to corporate retreats, breakout groups and presentations (in classroom, cabaret or crescent styles). This is our largest indoor space and it can be subdivided into three rooms of equal size. The Great Hall has an outdoor patio and benefits from abundant natural light and stunning ocean views. It has Wi-Fi, a sound system with music and motorized pull-down screens. This venue also features multi-level lighting and blackout capabilities. It is ADA-accessible and restrooms are located immediately next door.

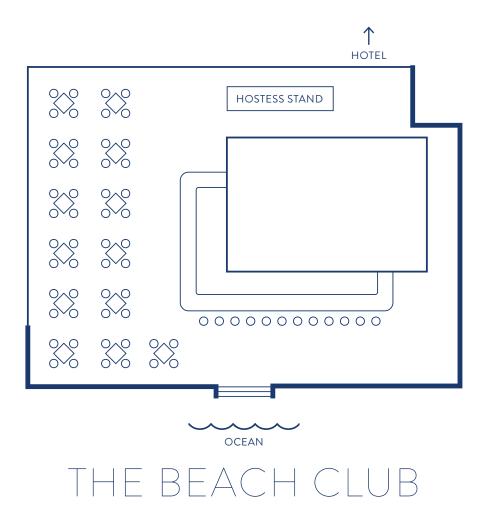


# LATITUDE & LONGITUDE

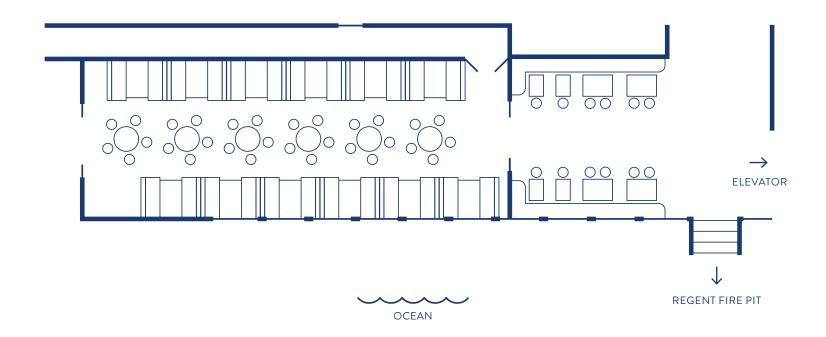
Overlooking the East Deck with views of the ocean, Latitude and Longitude provide intimate spaces in which to host board meetings or breakout groups. The two sister spaces can also serve as satellite offices for independent, focused time. Complemented by natural light, the neighboring meeting spaces are connected by a door that may be locked for privacy. Both venues have Wi-Fi, audio/visual capabilities, and are ADA-accessible. Restrooms are located immediately next door.



Set atop the famous Seawater Spa, this deck is a picturesque location for corporate retreats, team building activities, private seminars, stage presentations, cocktail parties and receptions. In addition, four seating areas are separated by pergolas and overlook the ocean, offering private settings for breakout groups or one-on-one meetings. The Spa Deck has two entrances and can be tented and heated. Wi-Fi and multiple outdoor outlets are available.

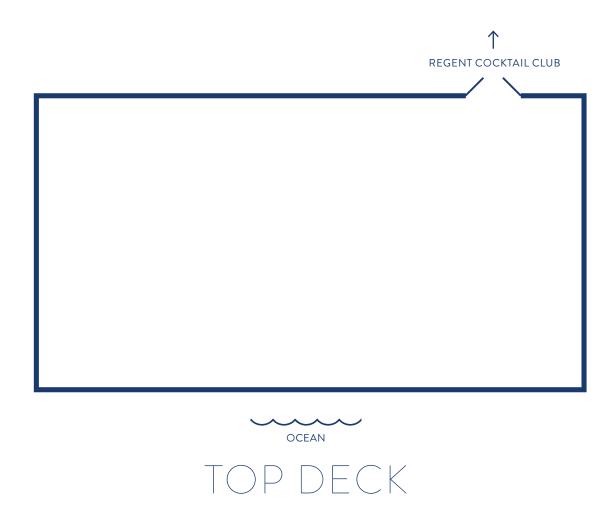


The Beach Club resides on our private, pristine 2,000-foot beach. Cream and canary yellow striped daybeds line the sand to perfectly capture the essence and nostalgic charm of the "endless American summer." Guests can enjoy the surf, sun and sand while savoring American classics like our signature lobster rolls and summer cocktails. This casual bar and grill makes a delightful setting for clam bakes, lobster bakes and barbecues, as well as team building activities, breakout sessions, workshops and down time.

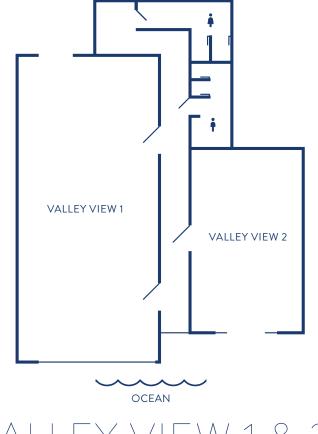


# TILLIE'S

Tillie's is an inviting American kitchen dishing up seasonal classics year-round. Open daily for breakfast and lunch, with brunch served on Sundays, Tillie's offers an approachable menu of American favorites highlighting Montauk produce. This bistro-style space has a casual, sun-kissed elegance, with white oak accents and banquettes throughout. This venue is perfect for private buffet breakfasts, lunches or dinners. There is Wi-Fi and it is ADA-accessible.

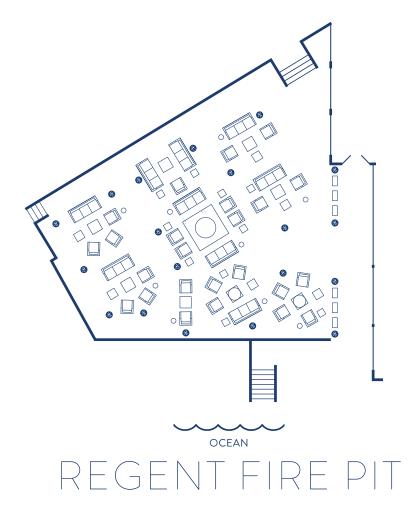


The Top Deck offers the Atlantic as an idyllic backdrop and can accommodate a wide range of events, including classroom-style presentations, seminars, corporate retreats and sit down meals. This deck has a 60 x 30 foot tent year-round that can be heated. It can also be un-tented if desired. This space has Wi-Fi, audio/visual capabilities and is ADA-accessible.

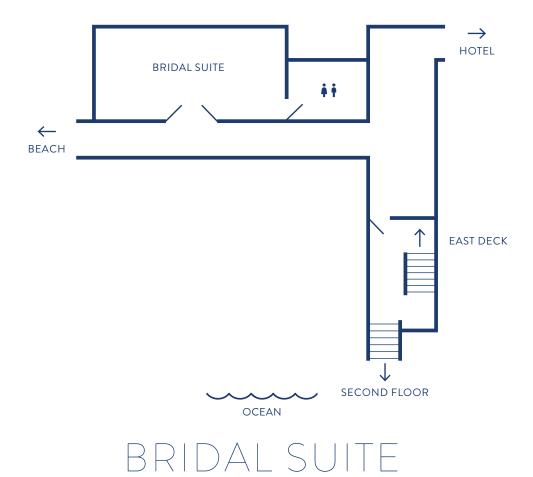


# VALLEY VIEW 1 & 2

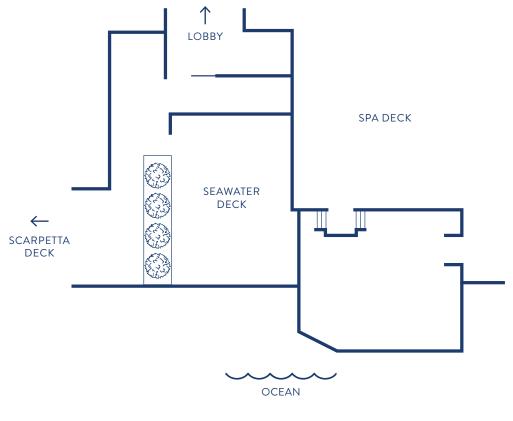
Complemented by natural light and superior ocean views, Valley View 1 and Valley View 2 are located on the west side of Gurney's. Set a modest distance from the bustling hotel, these spaces offer a quiet retreat. Valley View 1 is a long meeting space with high ceilings, able to accommodate a range of events, including board meetings, classroom style presentations and seminars. Its sister space, Valley View 2, is more intimate and ideal for breakout groups, meetings and workshops. Both have Wi-Fi and multiple outlets. Restrooms are located immediately next door.



The Regent Fire Pit is one of our most popular venues, as each seat offers serene ocean views. With an array of couches and lounge chairs set around our large fire pit, this setting is ideal for breakout sessions, one-on-one meetings and unique customized activities such as wine tasting, or cigar rolling.



The Bridal Suite can double as a private office or meeting breakout room for corporate groups. Located on the third floor of the oceanfront Forward Watch building, it features a long communal space; couches, flat screen TV; mini fridge; and a connecting bathroom. Wi-Fi is available and this suite is ADA-accessible.



# SEAWATER DECK

The Seawater Deck sits between Scarpetta Beach and the Seawater Spa. It overlooks the ocean and offers a private space for intimate or family-style lunches and dinners, as well as breakout groups, meetings and workshops. This deck has a 40 x 20 foot tent year-round that can be heated, as well as Wi-Fi and outdoor outlets. It is also ADA-accessible. Restrooms are located inside the hotel.

