

# MARRY ME AT GURNEY'S

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GURNEY'S MONTAUK RESORT & SEAWATER SPA



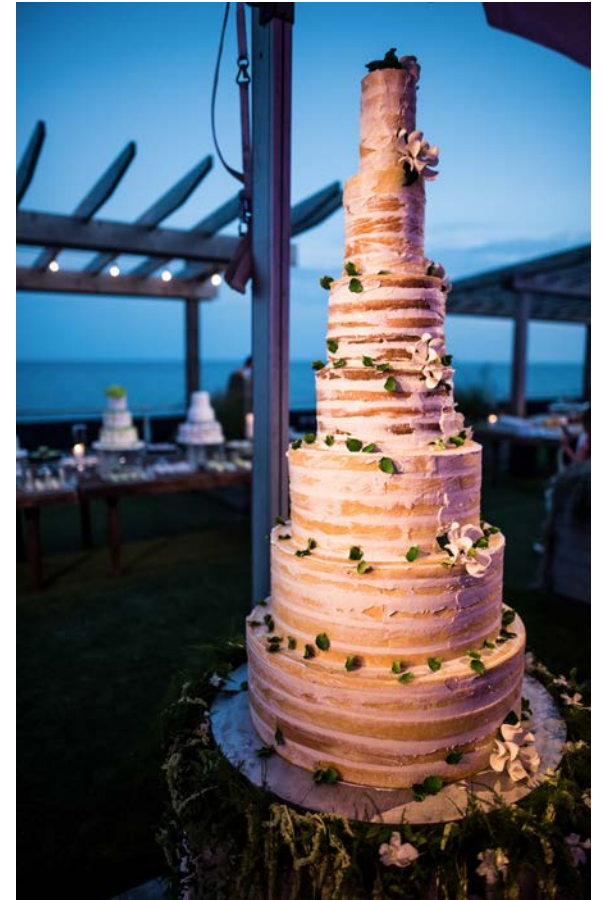
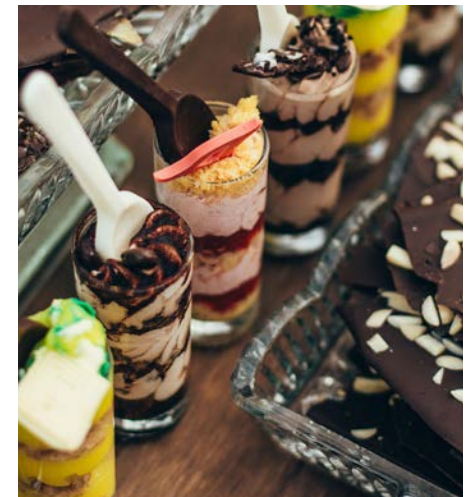


Photo: Fred Marcus Studio









## 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 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.

Venue Rentals Starting at \$5,000

## **PRE CEREMONY HOSPITALITY**

Thirty Minutes of Bubbles Prior to Ceremony

## **GREAT HALL**

Capacity - Ceremony 180, Reception 160

## **TOP DECK**

Capacity - Ceremony 200, Reception 120

## **EAST DECK**

Capacity - Ceremony 170

## **SPA TERRACE\***

Capacity - Ceremony 300

## **SPA TENT**

May/June & September/October

Seats up to 280 guests

(Includes 60' x 90' tent, ceiling liner, bistro lighting, deck flooring, dance floor)

\*Spa Terrace Tent (50' x 50') can be added



## YOUR 2025 WEDDING PACKAGE INCLUDES

Five-hour deluxe open bar (cocktail hour through end of four-hour reception)  
Cocktail hour, 6 passed hors d'oeuvres and 2 stations  
Four-hour reception, plated appetizer, choice of 3 entrees on the night, plated dessert  
Bridal Suite from 8am until midnight  
Bridal attendant  
Complimentary Oceanfront King room for wedding night

### **NOVEMBER - APRIL**

Starts at \$250 per person

### **MAY & OCTOBER**

Starts at \$325 per person

### **JUNE & SEPTEMBER**

Starts at \$375 per person





# WEDDING MENU

## COCKTAIL HOUR

*Passed Hors D'oeuvres  
Choice of Six*

### COLD CANAPÉS

Big Eye Tuna Poke: Citrus Ponzu, Cucumber, Shaved Scallion  
Fluke Ceviche: Lime, Cilantro, Jalapeno, Plantain Chip  
Pepper Crusted Sirloin: Garlic Salt, Horseradish Crème Fraiche, Arugula, Olive Oil Crostini  
Vietnamese Spring Roll; Soy Curd, Mint, Basil, Cilantro, Pickled Carrot, Honey Soy Dip  
Lobster Roll: Meyer Lemon Emulsion, Celery, Tarragon Aioli  
Chilled Tiger Prawns: Brandied Cocktail Sauce  
Truffled Deviled Eggs: Crème Fraiche, Chive, Caviar  
BLT: Smoked Bacon, Lobster, Heirloom Tomato, Bibb Lettuce, Brioche Toast  
Tomato Artichoke Brochette: Artichoke Heart, Belfiore Mozzarella, Heirloom Tomato, Fig Balsamic  
North Fork Oyster: Champagne Mignonette, Brandy Cocktail Sauce  
Wasabi Crusted Ahi Tuna: Cilantro, Kecap Manis  
Salt Roasted Beet Tartine: Goat Cheese Mousse, Citrus Vincotto, Onion Sprout  
Avocado Toast: Smashed Avocado, Breakfast Radish, Chervil, North Fork Sea Salt

### HOT CANAPÉS

Jumbo Lump Crab Cake: Herb Garlic Aioli  
Coconut Prawn: Cracked Mustard Marmalade  
Saffron Arancini: Fontina Cheese, Sundried Tomato Aioli  
Filet of Beef Wellington: Mushroom Duxelles, Puff Pastry, Demi-Glace CAB Sliders:  
Brioche, Tomato Jam, White Cheddar, Dill Pickle Spinach Cheese Empanada: Queso  
Blanco, Roasted Garlic Aioli  
Pork Belly Lollipops: Whistle Pig Maple Syrup, Huckleberry  
Lamb Meatballs: Cumin, Sweet Chili  
Stuffed Medjool Dates: Goat Cheese, Citrus Vincotto  
Achiote Prawn Skewer: Mango Chutney  
Wild Mushroom Bouchée: Herbed Goat Cheese, Maitake Mushroom, Truffle Dust  
Chicken Drumette: Honey Chili Glaze, Scallion

## COCKTAIL HOUR 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

Additional Enhancements Available Upon Request

# DINNER RECEPTION

## APPETIZERS

*Choice of One*

Salt Roasted Beet and Organic Strawberry: Toasted Quinoa, Whipped Goat Cheese, Frisee, Sunflower Seeds, Cider Vinaigrette

Heirloom Tomato Burrata: Sweet Basil Oil, Big Sur Sea salt, Arugula, Balsamico De Oro

Heart of Romaine Caesar: House-made Caesar Dressing, Gran Padano, Garlic Crouton, Meyer Lemon

The Wedge: Baby Iceberg, Confit Heirloom Cherry Tomato, Pt Reyes Blue Cheese, Applewood Smoked Bacon Lardon, Pickled Red Onion

Chef's Garden Salad: Mixed Baby Leaf Lettuce, Shaved Organic Carrots, English Cucumber, Heirloom Cherry Tomato, Shaved Radish, Champagne Vinaigrette

Wasabi Crusted Tuna Salad: Crispy Ahi Tuna Loin, Shaved Heirloom Carrot, Cilantro, Breakfast Radish, Basil, Sweet Peppers, Kecap Manis, Sweet Chili Vinaigrette (additional \$5)

Montauk Lobster: Roasted Cauliflower, Avocado, Pickled Red Onion, Citrus, Bibb Lettuce (additional \$10)

## ENTRÉES

*Choice of Two*

Burgundy Braised Short Rib: Red Wine Jus, Parsnip Crisp

Block cut New York Strip: Sauce Bordelaise, Fried Garlic "Chimichurri"

Pan Seared Filet Mignon: Cabernet Jus, Fried Garlic "Chimichurri"

Bone in Berkshire Pork Chop: Calvados Jus, Apple Compote

Herb Crusted Free Range Lamb Chops: Dijon Crust, Pistachio Gremolata

Roasted Chicken Breast: Madeira Jus, Big Sur Sea Salt

Local Black Cod: Blood Orange Miso Glaze, Kabayaki Beurre Blanc

King Salmon: Meyer Lemon Beurre Blanc, Chive

Wild Sea Bass: Tomato Fennel Fondue, Sauce Ravigote

Pan Seared Alaskan Halibut: Meyer Lemon Emulsion, Radish Sprout

## VEGETARIAN

*Choice of One*

Spinach Ricotta Ravioli: Pomodoro, Torn Basil, Gran Padano

Grilled Eggplant Parmesan: Tomato Fennel Fondue, Burrata

Wild Mushroom Risotto: Porcini Dust, Shaved Parm, Radish Sprout

Gluten Free Penne Impossible Bolognese: Roasted Garlic, Dairy Free Cheese, Pomodoro (Vegan)

Tofu Tajine: Cumin Braised Apricot, Crispy Turmeric Tofu, Tea-Soaked Raisins, Curry Carrot (Vegan)

## STARCH

*Choice of One*

Double Butter Whipped Potato

Herb Roasted Fingerling Potato

Goat Cheese Herb Polenta

Farro "risotto"

Beluga Lentils

Forbidden Rice

## VEGETABLE

*Choice of One*

Grilled Broccolini

Shaved Garlic Braised Greens

Roasted Cauliflower Beurre Noisette

Crispy Maitake Mushrooms

Asparagus, Meyer Lemon Oil

Parsnip Puree

Heirloom Carrot Puree

## DESSERT

*Choice of One*

5 Spice Panna Cotta: Red Wine Poached Pear, Macadamia Nut, Mascarpone Valrhona

Chocolate Mousse bar: Hazelnut, Caramel Rice Puff

White Chocolate Mousse Cake: Passion Fruit, Strawberry Compote

Pistachio Profiterole: Dulce de Leche, Dehydrated Raspberry

Blood Orange Crème Brule: Almond Brittle, Blackberries

Cinnamon Flan: Mexican Chocolate, Strawberry



# OPEN BAR MENU

## DELUXE OPEN BAR

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

### WINE

Mumm Napa Sparkling  
Meiomi Pinot Noir  
Rodney Strong Cabernet Sauvignon  
Napa Cellars Chardonnay  
Kim Crawford Sauvignon Blanc  
Minuty

### BEER

Montauk, Peroni, Corona, Coors Light

### ASSORTED DRINKS

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

### ASSORTED JUICES

Cranberry, Orange, Grapefruit, Pineapple

### LIQUOR

Vodka – Tito's  
Gin – Botanist  
Rum – Mount Gay  
Tequila – Espolon  
Whiskey – Maker's Mark  
Scotch – Johnnie Walker Black

## LUXURY OPEN BAR

*\$20 per person to upgrade to this package for 5 hours  
\$10 per person for each additional hour*

### WINE

Lallier Brut Champagne  
La Crema Pinot Noir  
Daou Cabernet Sauvignon  
Simi Chardonnay  
Conundrum White  
Whispering Angel

### BEER

Montauk, Peroni, Corona, Coors Light

### ASSORTED DRINKS

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

### ASSORTED JUICES

Cranberry, Orange, Grapefruit, Pineapple

### LIQUOR

Vodka – Grey Goose  
Gin – Botanist  
Rum – Bacardi 8 year  
Tequila – Patron  
Whiskey – Angels Envy  
Scotch – Macallan 12 year



Gurney's  
MONTAUK

GURNEY'S MONTAUK RESORT & SEAWATER SPA

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Photo: Fred Marcus Studio