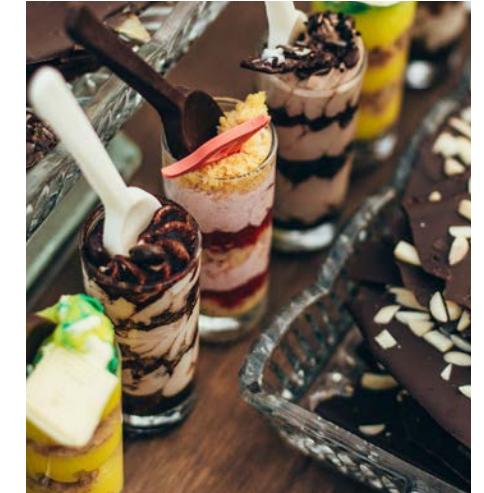
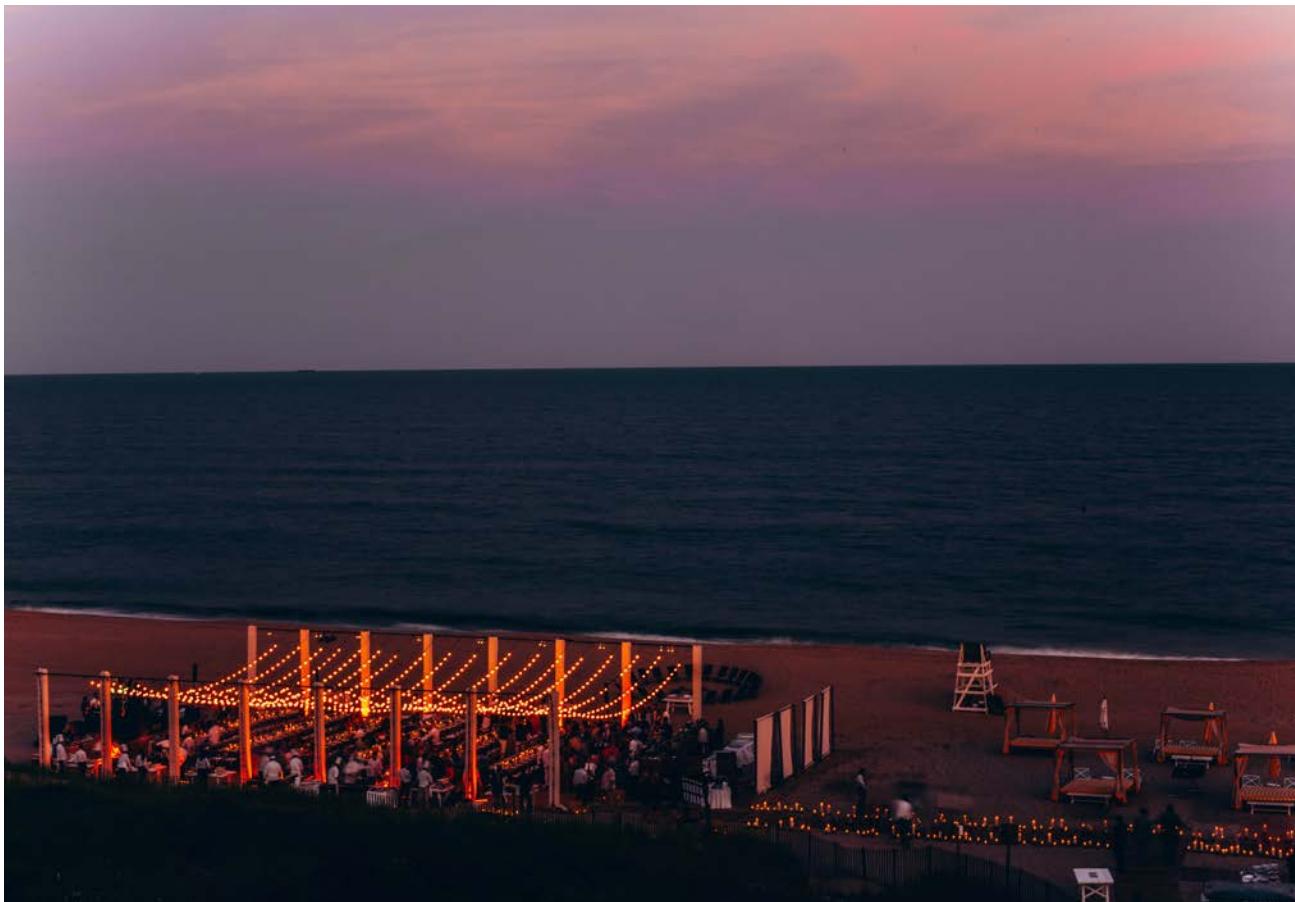


# MARRY ME AT GURNEY'S

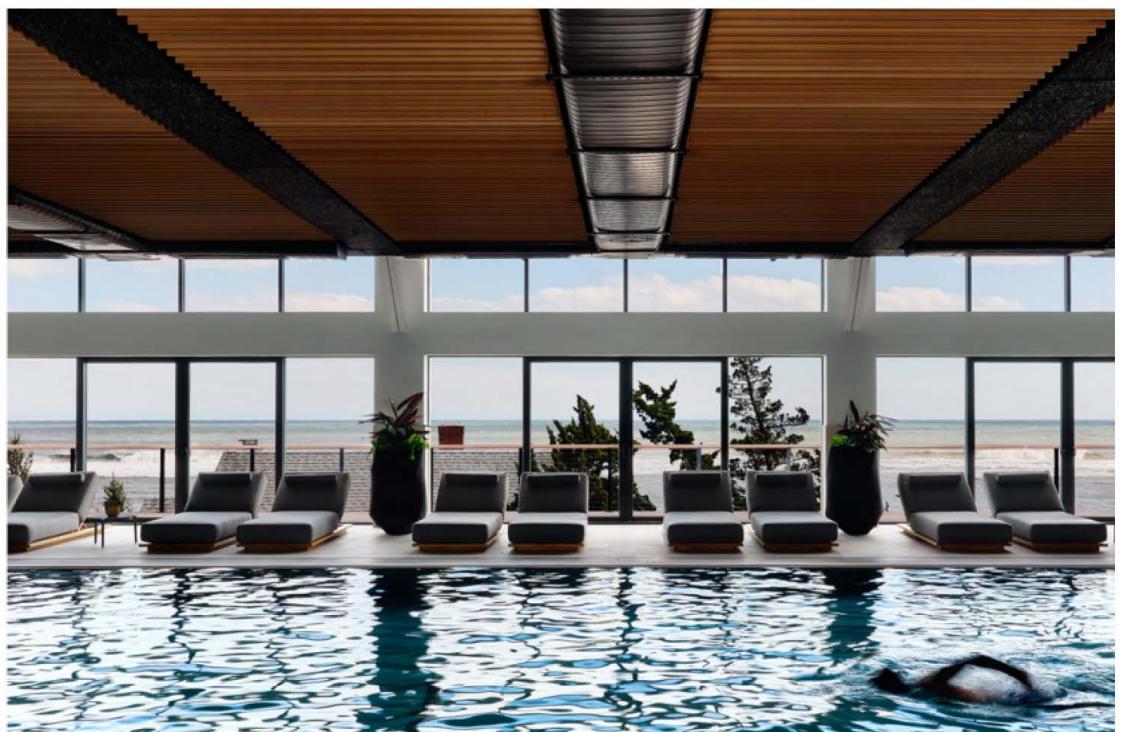
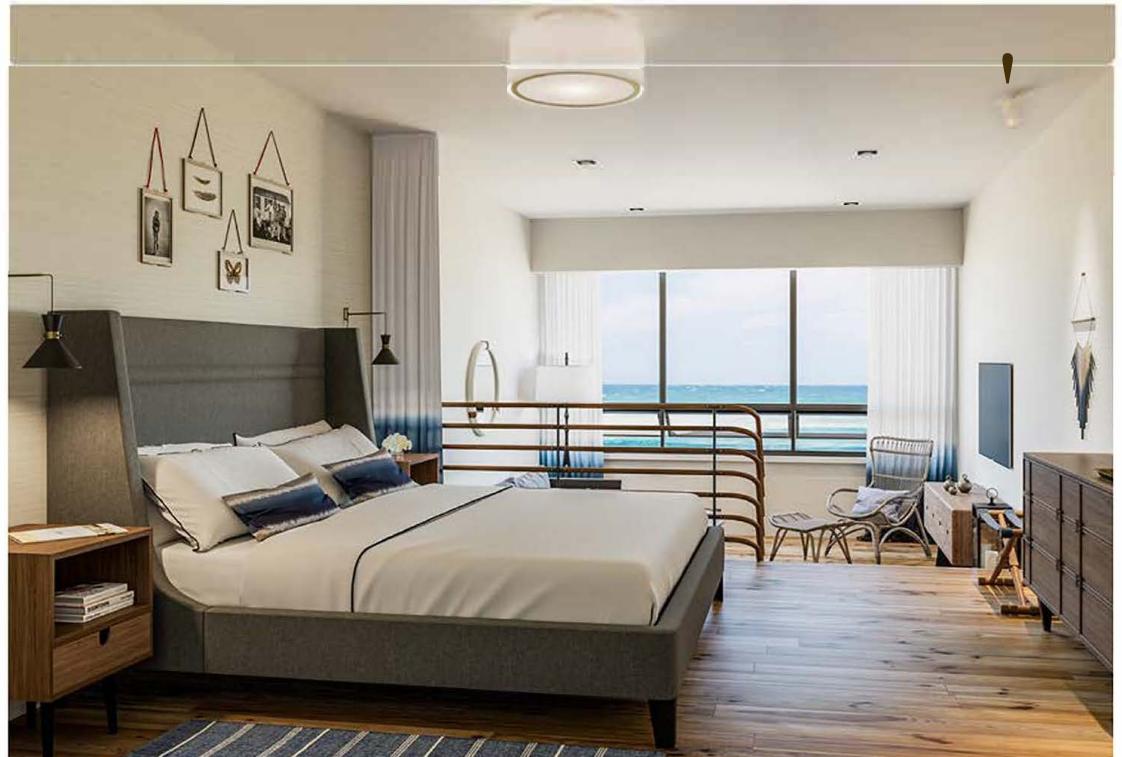
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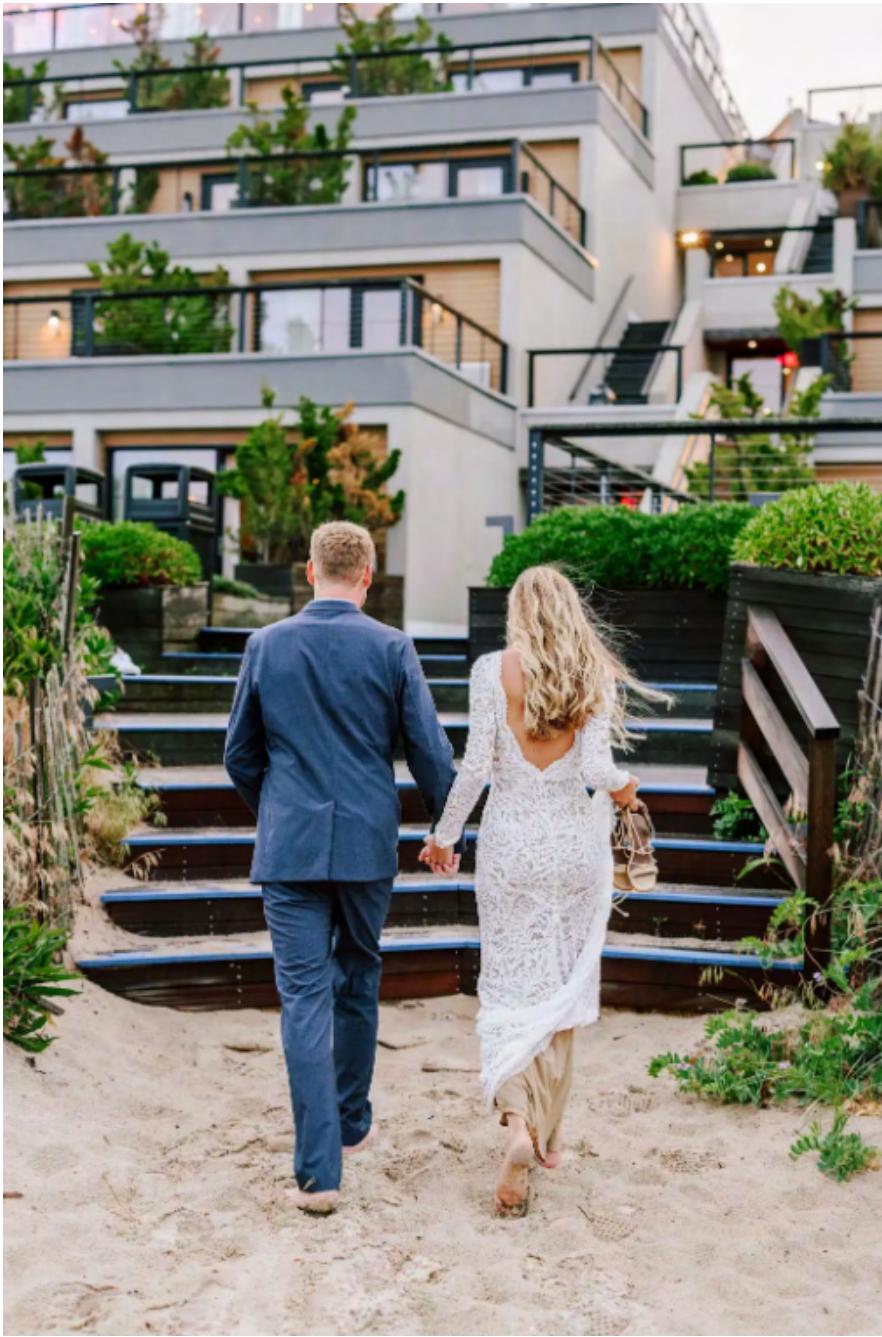
GURNEY'S MONTAUK RESORT & SEAWATER SPA





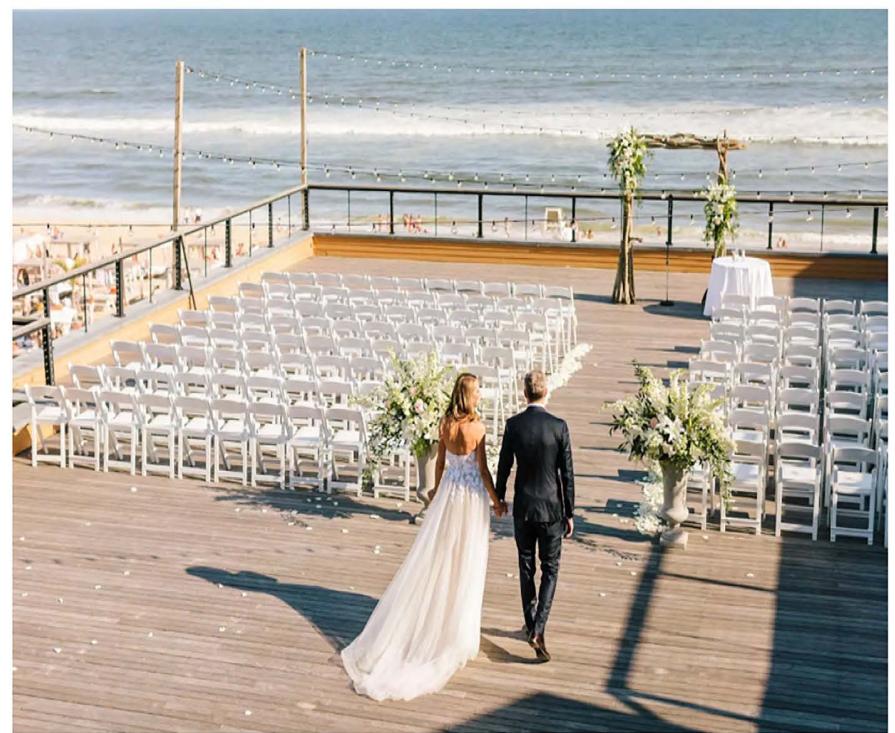






## GURNEY'S MONTAUK

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.

## 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

## SPATENT

May/June & September/October

Seats up to 280 guests

(Includes 60' x 100' tent, ceiling liner, bistro lighting, deck flooring, dance floor)



## 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 2 Entrees & 1 Silent Vegetarian Option, Plated Dessert  
Choice of 2 Signature Drinks From Classic Cocktail Recipes  
Bridal Suite From 8am Until Midnight  
Day of Bridal Attendant  
Complimentary Oceanfront King Room For Wedding Night

## VENUE FEES INCLUDE:

White Folding Chairs  
2 Speakers and Microphone For Ceremony  
High Cocktail Tables with White Linen  
60" or 72" Round Tables  
White Linen, White Napkins, Flatware, Glassware, China  
Up to an 8' x 24' x 9" Riser For Entertainment  
  
Up to 20' x 24' Brown Dance Floor  
Bar Set Ups

For pricing inquiries and date availability please reach out to [Lisa.Maola@gurneysresorts.com](mailto:Lisa.Maola@gurneysresorts.com)



## Cocktail Hour Menu

### Passed Hors D'oeuvres

Choice of Six

#### COLD CANAPÉS

- Chilled Prawns With a Brandied Cocktail Sauce
- Truffled Deviled Eggs: Crème Fraiche, Chive, Smoked Trout Roe
- Seared Ahi Tuna: Cilantro, Sweet Soy Sauce
- Salt Roasted Beet Tartine: Goat Cheese Mousse, Citrus Vincotto, Onion Sprout
- Avocado Toast: Smashed Avocado, Breakfast Radish, Chervil, North Fork Sea Salt
- Smoked Salmon Bite: Cream Cheese, Red Onion, Caper
- Baby Romaine With Catch of The Day Ceviche

#### HOT CANAPÉS

- Saffron Arancini: Fontina Cheese, Sundried Tomato Aioli
- Mini CAB Sliders: Brioche, Tomato Jam, White Cheddar
- Spinach and Cheese Empanada: Queso Blanco, Roasted Garlic Aioli
- Pork Belly Lollipops: Whistle Pig Maple Syrup, Huckleberry
- Vietnamese Spring Roll: Soy Curd, Mint, Basil, Cilantro, Pickled Carrot, Honey Soy
- Dip Wild Mushroom Bouchée: Herbed Goat Cheese, Seasonal Mushroom
- Thai Curry Chicken Skewer: Honey Chili Glaze, Thai Basil

#### PREMIUM OPTIONS

\$18 Per Piece

- Jumbo Lump Crab Cake: Herb Garlic Aioli
- Coconut Shrimp: Cracked Mustard Marmalade
- Chicken Drumette: Honey Chili Glaze, Scallion
- Lobster Roll: Lemon Emulsion, Celery, Tarragon Aioli
- Pepper Crusted Sirloin: Garlic Salt, Horseradish Creme Fraiche, Arugula, Olive Oil Crostini
- Shrimp Cocktail

### Cocktail Hour Display Stations

#### GORMET CRUDITÉ DISPLAY

- Freshly-Cut Selection of Chef Choice Local and Pickled Vegetables  
*Served With Roasted Garlic Hummus, Baba Ghanoush, House Made Buttermilk Ranch and Pita Chips*

#### ARTISANAL & HANDCRAFTED CHEESES

- Chef Choice Assortment of Local Soft & Hard Cheeses  
Served With Dried Fruits, Assorted Nuts, Honeycomb, Berries, House Made Fruit Spread, Grilled Rustic Bread and Crackers

Additional Enhancements Available Upon Request

# Dinner Reception Menu

## APPETIZERS

*Choice of One*

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

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

Roasted Filet Mignon: Cabernet Jus and Chimichurri

Roasted Skin-On Chicken Breast: Madeira Jus

King Salmon: Red Brodetto Sauce, Capers

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

Wild Sea Bass: Tomato Fennel Fondue

Alaskan Halibut: Beurre Blanc, Dill

## STARCH

*Choice of One*

Pomme Puree

Farro "Risotto"

Parmesan Polenta

Couscous

Fingerling Potato

## VEGETARIAN

*Choice of One Silent*

Spinach Ricotta Ravioli: Pomodoro, Torn Basil, Gran Padano

Wild Mushroom Risotto: Porcini Dust, Shaved Parm, Balsamico De Oro, Lemon Olive Oil

Ratatouille: Braised Eggplant, Zucchini, Onion, Sweet Bell Pepper In Tomato Sauce With Basil Pesto

Season Vegetables with Mashed Potato (Vegan)

## VEGETABLE

*Choice of One*

Grilled Broccolini

Fire Roasted Cauliflower

Braised Seasonal Mushrooms

Asparagus: Meyer Lemon Oil

## DESSERT

*Optional Choice of One*

Valrhona Chocolate Mousse Bar: Hazelnut, Caramel Rice Puff

Strawberry Shortcake With Wild Berry Coulis

New York Cheesecake With Seasonal Berries

Blood Orange Crème Brûlée: Almond Brittle, Blackberries

Cinnamon Flan



# OPEN BAR MENU

## DELUXE OPEN BAR

(Five hours included in package)

\$20 per person for each additional hour

### WINE

Mumm Napa Sparkling  
Kenwood 'Six Ridges' Pinot Noir  
Rodney Strong Cabernet Sauvignon  
Mer Solei 'Unoaked' Chardonnay  
Brancott Sauvignon Blanc  
Maso Canali Pinot Grigio  
Minuty 'Prestige' Rose

### BEER

Montauk Seasonal, Peroni, Corona, Miller Light

### ASSORTED DRINKS

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

### ASSORTED JUICES

Cranberry, Orange, Grapefruit, Pineapple

### LIQUOR

Vodka – Tito's  
Gin – Tanqueray  
Rum – Bacardi Superior  
Tequila – Espolon  
Whiskey – Maker's Mark  
Scotch – Johnnie Walker Black

## LUXURY OPEN BAR

\$25 per person to upgrade to this package for 5 hours

\$15 per person for each additional hour

### WINE

Lallier Brut Champagne  
Adelsheim Pinot Noir  
Daou Cabernet Sauvignon  
Flower's Chardonnay  
Domaine de la Garenne Sancerre  
Maso Canali Pinot Grigio  
Whispering Angel

### BEER

Montauk Seasonal, Peroni, Corona, Miller Light

### ASSORTED DRINKS

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

### ASSORTED JUICES

Cranberry, Orange, Grapefruit, Pineapple

### LIQUOR

Vodka – Grey Goose  
Gin – Hendrick's  
Rum – Bacardi 8 Year Reserve  
Tequila – Codigo  
Whiskey – Angels Envy  
Scotch – Macallan 12 year

\*Wine Brand Selections Are Subject To Change



Gurney's  
MONTAUK

GURNEY'S MONTAUK RESORT & SEAWATER SPA

290 Old Montauk Highway, Montauk, NY 11954 (646) 844-9655 [www.gurneysresorts.com/montauk](http://www.gurneysresorts.com/montauk)