



THE VINEYARDS AT AQUEBOGUE



THE
VINEYARDS
AT AQUEBOGUE



THE VINEYARDS YOUR WEDDING MENU

WINE COUNTRY RECEPTION WEDDING MENU

Guests Welcomed with a Wine Bar in Our Tasting Room.

Wine, Sparkling Water, and Champagne

OPEN BAR

Five Hour Top Shelf Open Bar

Top Shelf Spirits, Local and Imported Draft Beer, Wine,
Chilled Champagne, Soft Drinks, and Juices

One Signature Drink Included

COCKTAIL HOUR

RECEPTION TABLE

Chilled Fresh Seasonal Fruit

Seasonal Fresh Fruit and Berries

Artisanal Cheeseboard

Pepper Jack, Cheddar, Swiss, Smoked Gouda with Assorted Crackers and Flatbreads

Farmer's Market Crudite

Sliced Raw Farm Stand Vegetables with Creamy Ranch and Dijon Mustard Dipping Sauces

Charcuterie

Italian Cured Meats featuring Prosciutto, Mortadella, Sopressata and Pepperoni

Gourmet Salads

Asian Fusion Noodle Salad with Vegetables

Fresh Mozzarella and Heirloom Tomato Caprese Platter

Chickpea Salad with Assorted Local Vegetables

Farro Salad with Feta, Red Peppers, Cucumber, Cherry Tomatoes, Herbs, in a Roasted Garlic Dressing

COCKTAIL HOUR CONTINUED

Pasta Station

SELECT TWO

Cheese Tortellini with Quattro Fromaggi Sauce
Orecchiette Pasta with Broccoli Rabe and Sweet Italian Sausage
Farfalle Pasta tossed with Locally Sourced Vegetables, Roasted Garlic, and Olive Oil
Penne Ala Vodka with Pancetta and Shaved Parmesan
Cheese Tortellini with Spinach and Artichoke Cream
Fresh Hand Rolled Gnocchi with Spinach-Sun Dried Tomato Garlic Cream Sauce
Rigatoni Bolognese
Penne Pomodoro
Rigatoni in Pesto Cream Sauce

Carving Station

SELECT ONE

ACCOMPANIED BY MASHED POTATOES AND CREAMED SPINACH

Roasted Loin of Pork with Rosemary and Garlic
Slow Roasted Turkey Breast with Cranberry Relish and Gravy
Marinated Flank Steak with Chimichurri Sauce*
New York Style Pastrami with Spicy Grain Mustard
Roasted Sirloin Steak with Wild Mushroom*
Marinated Leg of Lamb with Red Wine Demi-Glace
Slow Smoked Barbeque Brisket with BBQ Sauce

The Vineyards' Farm to Table Station

LOCALLY SOURCED NORTH FORK SPECIALTY CRAFT FOODS

ALL INCLUDED

North Fork Burger Bites with Caramelized Onions and Cheddar Cheese*
Grilled North Fork Chicken Salad Crostini
Fried Local Fish Sliders with American Cheese and Tartar Sauce
Mixed Local Green Salad with Cabernet Vinaigrette Dressing
East End Shell Pasta Salad with Local Vegetables
Assorted Pickles, Horseradish, Chips, Jams

COCKTAIL HOUR CONTINUED

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

SELECT FOUR HOT

Marinated Lamb Tenderloin with Red Onion Jam on a Pretzel Roll
Miniature Maryland Crabcakes with Spicy Aioli
Roasted Scallops in a Shell with Bacon Garlic Butter
American Grilled Cheese with Apple Smoked Bacon
Grilled Cheese with White Cheddar & Gruyere
Warm Fresh Mozzarella on a Garlic Baguette with Tomato Bruschetta
Sesame Chicken with Sweet Chili Sauce
Crispy Oysters with Lime Sriracha Aioli
Miniature Potato Cheddar Bacon Skins with Herb Sour Cream
Fried Chicken Dumpling with Ponzu Sauce
Miniature Reuben Sandwich with Russian Dressing
Beef Tenderloin with Cheese and Horseradish Aioli*
Fried Chicken & Waffle Bites with Maple Syrup
Chicken Quesadillas
Long Island Duck Wonton
Artichoke Beignet with Lemon Aioli
Guacamole Bites with Chipotle Dipping Sauce
Crispy Mozzarella Bites
Lobster Risotto Cake with Saffron Aioli and Roasted Tomato Dipping Sauce
Long Island Peking Duck Spring Roll with Sweet Teriyaki Sauce

SELECT FOUR COLD

Montauk Lobster Roll on Potato Bread
Tuna Tartare in a Sesame Cone*
Jumbo Shrimp Cocktail Shooter with Cocktail Sauce
Vineyard Chicken Salad on a Tuscan Garlic Crostini
Watermelon Feta Bites
Caprese Inspired Kebab
Ginger Teriyaki Sliced Sesame Tuna*
Marinated Shrimp Ceviche Citrus and Herbs
Montauk Lobster BLT
Potato Slider Roll Lemon Aioli
Blueberry Goat Cheese Flatbread
Sesame Seared Ahi Tuna with Ginger Teriyaki*
Goat Cheese, Fig Jam, Balsamic Pearls in a Cone
Avocado Toast Seven Grain Bread
Tomato Bruschetta Guacamole Crostini
Tuna Poke Soy Furikake in a Spoon*
Garlic Shrimp Avocado Smash on a Crostini

SEATED BANQUET DINNER

DUET PLATES

SELECT ONE / A DUET IS A COMBINATION OF APPETIZER AND SALAD COURSES

Harvest Salad

Diced Apples, Celery, Heirloom Cherry Tomatoes, Hickory Bacon,
Red Onion, Goat Cheese, Walnuts,
Wrapped in Red-Head Lettuce with a Red Wine Vinaigrette

Fresh Burrata

Fresh Burrata, Crispy Prosciutto, Cherry Heirloom Tomatoes,
Pistachios, Balsamic Pearls, Local Organic Field Greens
Tossed with Balsamic Dressing with a Tomato Jam

Watermelon Feta Salad

Fresh Watermelon, Red Onions, Cucumbers, Heirloom Cherry Tomatoes, Feta Cheese,
and Local Organic Field Greens Tossed in a Red Wine Garlic Vinaigrette

North Fork Caprese Salad

Fresh Mozzarella & Vine Ripe Tomatoes, Basil Oil Balsamic Glaze,
Toasted Pine Nuts, Organic Mesclun Greens, Balsamic Dressing

Poached Pear Salad

Candied Walnuts, Gorgonzola Cheese, Poached Pears, Cherry Heirloom Tomatoes,
Watermelon Radish and Local Organic Field Greens with Raspberry Vinaigrette

*Two Course Appetizer / Salad Option Available Upon Request
(Additional \$6 Per Person)*

SEATED BANQUET DINNER

MAIN ENTRÉES SELECT FOUR \ ONE FROM EACH CATEGORY

POULTRY

Pan Roasted French Chicken Breast

Yukon Potato Puree, Herb Jus with Seasoned Vegetables

Tuscan Chicken Breast

Sun Dried Tomatoes, Fresh Mozzarella, Spinach, Garlic Cream Sauce,
Potato Au Gratin with Seasoned Vegetables

Roasted Bella Chicken Breast

Bella Artichoke, Lemon & Capers, Garlic Herb Sauce,
Potato Au Gratin with Seasoned Vegetables

Stuffed Chicken Breast

Mozzarella, Spinach, Artichoke, Lemon Herb Sauce,
Potato Au Gratin with Seasoned Vegetables

Grilled Applewood Smoked Pork Chop

Yukon Potato Puree, Maple Bacon Chutney with Seasoned Vegetables

Pan Seared Long Island Duck

Yukon Potato Puree, Apricot Glaze with Seasoned Vegetables

All Dietary Requests Can Be Accommodated with Prior Knowledge
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications

SEATED BANQUET DINNER

MAIN ENTRÉES SELECT FOUR \ ONE FROM EACH CATEGORY

BEEF

Braised Short Rib

Yukon Potato Puree, Red Wine Demi-Glace
with Seasoned Vegetables

Sliced Herb Chateaubriand*

Sliced Filet Mignon, Garlic Herb Cream Sauce
with Seasoned Vegetables and Potato Au Gratin

Wood Grilled New York Sirloin Steak*

Yukon Potato Puree, Truffle Butter Sauce with Seasoned Vegetables

Seared Filet Mignon*

Red Wine Demi-Glace, Potato Au Gratin
with Seasoned Vegetables

Herb Crusted Rack of Lamb

Cabernet Demi-Glace, Wild Mushroom, Potato Au Gratin
with Seasoned Vegetables

Gorgonzola Filet Mignon*

Gorgonzola Fondue & Red Wine Demi-Glace,
Yukon Potato Purée with Seasoned Vegetables

Lobster Surf and Turf*

Grilled Filet Mignon with Lobster Tail
Potato Au Gratin, Asparagus, Red Wine Demi-Glace, Lemon, Butter
(Additional \$12 Per Person)

All Dietary Requests Can Be Accommodated with Prior Knowledge
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications

SEATED BANQUET DINNER CONTINUED

MAIN ENTRÉES SELECT FOUR \ ONE FROM EACH CATEGORY

SEAFOOD

Roasted Atlantic Salmon

Lemon & Butter Garlic Sauce, Pecorino Risotto
Served with Seasoned Vegetables

Sesame Salmon Teriyaki

Teriyaki Glazed Salmon Filet
Served with Sticky Rice & Seasoned Vegetables

Pan Seared Branzino

Dusted with Oreganata & Black Rice with Seasoned Vegetables

Herb Crusted Striped Bass

Local Herbs Encrusted on Local Striped Bass with Crispy Caper Lemon Sauce
Served with Basmati with Seasoned Vegetables
(May - October)

Marinated Grilled Jumbo Shrimp

Served with Creamy Lobster Risotto with Seasoned Vegetables

Crab Crusted Herb Cod

Seafood Cream Sauce, Pecorino Romano Risotto with Seasoned Vegetables

VEGETARIAN

Vegetable Lasagna

Ricotta, Mozzarella and Basil Baked Lasagna, with Wood Grilled Vegetables

Quinoa Stuffed Delicata Squash

Fire Roasted Vegetables over Toasted Quinoa
Vegan and Gluten-Free

Vegetarian Paella

Wild Mushrooms, Roasted Pepper,
Baked with Saffron Rice and Served in an Iron Skillet
Vegan and Gluten-Free

All Dietary Requests Can Be Accommodated with Prior Knowledge
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications

DESSERT

A CUSTOM FOUR TIER WEDDING CAKE

with Your Choice of Filling and Buttercream Design

TABLESIDE COFFEE AND TEA SERVICE

Coffee & Assorted Gourmet Teas, Regular and Decaffeinated
Espresso and Cappuccino Available Upon Request

VINEYARDS WEDDING DAY FEATURES

Vineyards Wedding Website with a Wedding Dashboard to Access all Forms
Such as Menus, Décor, Beverages, Setup and Layout

A Personal Maître' D, Bridal Attendant and Captain to Handle All of Your "Day-Of Needs."
Maître' D and Bridal Attendant on Duty as You Arrive Two Hours Prior to Your Wedding

Entire Floor of Private Bridal Suites and a Groom's Parlor for You and Your Wedding Party

~Venue Accessible Two Hours Prior to Start of Wedding~
Premium Grade Burlap Jute Rattan Linens

Premium Grade China, Silverware and Glassware

Hardwood X Back Wooden Chairs with Premium Cushions

Full Use of More than 8 Acres of Property with Beautiful Gardens, Pond, Gazebos,
Nature Trail, Waterfall, and Our Own Private Vineyard

Six Passenger Covered Golf Cart with Driver to Escort You Around the Property for Photographs.

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2026 WEDDING PRICE LIST

PLEASE INQUIRE FOR 2025 RATES!

All pricing is calculated based upon the Food & Beverage Minimum for the date and time selected.

PEAK DATES 2026

JUNE, JULY, AUGUST, SEPTEMBER, OCTOBER

Saturday Evening: \$215 per person

150 person minimum (6pm-12am)

Friday: \$195 per person

150 person minimum

Sunday: \$175 per person

150 person minimum

Saturday Daytime: \$150 per person

125 person minimum (10am-4pm)

Thursday: \$135 per person

100 person minimum

OFF PEAK DATES 2026
NOVEMBER, DECEMBER, APRIL, MAY

Friday & Sunday: \$165 per person
125 person minimum

Saturday Evening: \$185 per person
150 person minimum

Thursday: \$125 per person
100 person minimum

WINTER DATES 2026
JANUARY, FEBRUARY, MARCH

Friday & Sunday: \$120 per person
100 person minimum

Saturday Evening: \$130 per person
100 person minimum

Thursday: \$115 per person
100 person minimum

All above rates subject to 22% Administrative Fee and 8.625% NYS sales tax. Gratuities are not included.

If a guest count minimum cannot be met, the Minimum can be reached with the addition of enhancements provided solely through The Vineyards (stations, after party, desserts, wine favors, to-go stations, etc.). *F&B minimums cannot be reached with ceremony fee, external vendors, vendor bundles, or gratuities.*

Holiday Sundays (MLK, Memorial Day, July 4, Labor Day, Columbus Day are based upon Saturday price structure).

CEREMONY FEE 2026

\$1,600 ++ Includes chair rental, set up and break down, indoor weather plan.

GRATUITIES

Maitre d' and staff gratuities are not included and are at your discretion.

We recommend approximately \$12/guest.

We will give you a breakdown of our suggestions on the Dashboard upon booking.

VENDORS AND CHILDREN PRICE

Outside Vendor Meals are ½ price. House Recommended Vendors meals are free of charge.

Guests under 12yrs old are ½ price. Guests under 5yrs old are free of charge.

All guests above 12 years old are charged at an adult rate.

DEPOSIT SCHEDULE

\$5,000 Due with Signed Contract – Only Payment Via Credit Card

All Additional Payments Cash, Check, or Certified Check (Final Payment)

- \$5,000 Due 3 Months After Booking
- \$5,000 Due 6 Months After Booking
- \$5,000 Due 6 Months Prior to Function
- 50% of Remaining Balance Due 90 Days Prior to Event Date

- Guaranteed number of guests due via email 14 days prior to Event Date
- Final Payment due in a *Certified Bank Check* 10 days prior to Event Date

THE VINEYARDS

ENHANCEMENT PACKAGES

May We Suggest Our Most Popular Additions Available to Enhance Your Wedding Reception or Event

FROM THE SEA

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*HAMPTONS RAW BAR

Fresh Clams and Oysters Shucked to order by Attendant; Accompanied by Chilled Jumbo Shrimp. Served with Lemons, Cocktail Sauce, and Mignonette Sauce.

\$20 PER PERSON

*SUSHI STATION

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sashimi, Tuna Sashimi, Smoked Eel, Octopus Roll and a "Create Your Own" option; Served along with Cucumber and Crab Salad. With Fresh Ginger, Soy Sauce and Wasabi.

\$12 PER PERSON BUTLER STYLE

\$18 PER PERSON WITH SUSHI CHEF

SHRIMP BOAT

Jumbo Shrimp Cocktail served on Shaved Ice Inside of Two Boats. Decorated with Nautical-Themed Props; Served with Lemons and Fresh Cocktail Sauce made with Locally Harvested Horseradish.

\$12 PER PERSON

LOBSTER LOVER'S STATION

Hot Buttered Lobster Rolls, Cold Lobster Skewers, Lobster Mac + Cheese, Lobster BLT Sliders, and Maine Lobster Chowder.

\$15 PER PERSON

MONTAUK CLAM & OYSTERS

Lemon, Cocktail Sauce + Mignonette Sauce Shucked by Attendant

\$12 - \$14 PER PERSON

MEATS & INTERNATIONAL

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STIR FRY WOK STATION

Asian Vegetables of Baby Corn, Oyster Mushrooms, Scallions, Bok Choy, Water Chestnuts, Broccoli, Snap Peas, Bean Sprouts and Ginger Quickly Stir Fried with Beef, Chicken, or Shrimp and Served with Fried Rice. Soy sauce, Chinese Mustard, and Duck Sauce.

\$10 PER PERSON

MEDITERRANEAN STATION

Chicken and Lamb Souvlaki, Accompanied by Tomato, Cucumber and Feta Salad, Spinach Pie, Warm Pita Bread, and Tzatziki.

\$8 PER PERSON

MAC & CHEESE BAR

Creamy Cheddar Elbow Macaroni and Alfredo Fusilli Pasta, Served with Chicken Bites, Bacon, Ham, Baby Peas, Onions, Sauteed Broccoli, and Tomatoes.

\$8 PER PERSON

PIZZA BISTRO STATION

Assorted Local Pizza Served Alongside Crushed Red Pepper, Parmesan Cheese, and Pepperoncini.

\$8 PER PERSON

MASHED POTATO MARTINI BAR

Garlic Infused Mashed Potatoes and Mashed Sweet Potatoes Presented in Martini Glasses. Made to Order with a Variety of Toppings to Include Bacon Bits, Sour Cream, Chopped Chives, Sriracha, Shredded Cheddar Cheese and Caramelized Onions.

\$8 PER PERSON

SOUTHWEST FAJITA STATION

Grilled Chicken Breast and Pan Seared Flank Steak* Wrapped in Warm Flour Tortillas. Served with Cilantro, Roasted Chiles, Bermuda Onion and Adobo Spices. Finished with Sour Cream, Guacamole, Pico De Gallo and Hand Cut Corn Chips.

\$8 PER PERSON

CANTINA TACO BAR

Spicy Chicken and Seasoned Ground Beef with Crunchy Corn Shells and Soft Flour Tortillas. Accompanied by Fresh Guacamole, Pico De Gallo, Cheddar Cheese, and Sour Cream.

\$8 PER PERSON

ALL-AMERICAN STATION

Hot Dogs and Jumbo Pretzels, Accompanied with Popcorn and Peanuts.

\$6 PER PERSON

DESSERTS

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GRAND VIENNESE

Featuring Italian Cookies, Fresh Fruit Display, Cannoli and Napoleons, Coffee Cake, Chocolate Fountain, Ice Cream Sundae Station, Assorted Mini Dessert Bites

\$18 PER PERSON

\$30 PER PERSON WITH AN ADDITIONAL HOUR

VINTAGE ICE CREAM CART

Vintage Bicycle with Freezer and Umbrella
Serving Nostalgic Ice Cream

\$850

NORTH FORK PIE BAR

Selection of 3 Local Pies Served with Ice Cream, Whipped Cream, and Fresh Fruit.

Choices of pies are: Rhubarb, Blueberry, Cherry, Peach, Apple, Raspberry.

\$8 PER PERSON FROM LOCAL BAKERY

\$10 PER PERSON FROM BRIERMERE FARMS

S'MORES STATION

Tabletop S'mores Station with Graham Crackers, Marshmallows, and Chocolate.

\$8 PER PERSON

PASSED DESSERTS

Cheesecake Lollipops, Tiramisu Shooters, Fried Oysters, Mini Ice Cream Cones, Salted Caramel Churro Shooters, French Macaroons

\$8 PER PERSON

DONUT WALL

Assorted Frosted, Glazed, and Cake Donuts, Accompanied by Tableside Jelly and Boston Cream Donuts.

\$6 PER PERSON

NORTH FORK FARMSTAND DESSERT BAR

Apple Cider Donuts, Pecan Bites, Apple Streusel Squares, Pumpkin Pie, Accompanied by Pumpkin Beer (In Season) and Hot Apple Cider.

\$12 PER PERSON

FAVORS

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GUEST TO-GO BAGS

(Choose One)

Hot Chocolate and Chocolate Chip Cookie
Bagel and Cream Cheese and Coffee
Bacon, Egg and Cheese Muffin with Orange Juice
Donut and Coffee
Hot Pretzel and Lemonade

\$6 PER PERSON

WINE BOTTLE FAVORS

(A COUPLE'S FAVORITE! VERY UNIQUE!)

Our Private Label 375ml Long Island Chardonnay and Merlot Includes Custom Photo Label with Names and Wedding Date.

\$12 PER PERSON

OTHER ADDITIONS

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OVERTIME

(Must be decided no later than 2 weeks prior to event)
Includes Extended Time, Staff, and Bar Service.

\$1,000 PER HALF HOUR • \$2,000 PER HOUR

CHAMPAGNE WALL

Boxwood Greenery Wall Holds 80 Champagne Glasses.

\$295

LAWN GAMES

Rustic Cornhole and Wine Barrel KanJam to Entertain Your Guests.

\$395

SHUTTLE SERVICE

55-Passenger Coach Bus Transports Your Guests With 8-Hour Continuous Service to Local Hotels (in Partnership with Mark of Elegance Limousine Service)

\$2,000

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

ALL PRICES QUOTED SUBJECT TO 22% ADMINISTRATION FEE & 8.625% NY SALES TAX MAITRE D' & STAFF GRATUITY IS AT YOUR DISCRETION

A 22% administration fee and applicable taxes shall be added to all charges for the event. The administration fee is used to offset the administration of the event. This charge is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre D' & staff gratuity not included and are at your discretion. Suggested Maitre D' Gratuity: \$3-\$6 Per Guest: Suggested Staff Gratuity \$3-\$5 Per Guest. (Please Distribute Separately).

THE VINEYARDS

ULTIMATE AFTER PARTY

Continue the Party on Our Garden Patio Under the Bistro Lights!

PACKAGE INCLUDES AN ADDITIONAL HOUR, OPEN BAR, AND THE SELECTION OF ONE OF THE FOLLOWING THEMED STATIONS:

PIZZA BISTRO

Margherita Pizza with Crushed Tomatoes and Fresh Basil, White Pizza with Broccoli Rabe and Sausage, and Tangy BBQ Chicken Pizza

CANTINA

Hard and Soft *Beef and Chicken Tacos, Assorted Toppings to Include Pico De Gallo, Cheddar Jack Cheese, Jalepenos, and Fresh Guacamole

IRISH PUB

Mini Reuben Sandwiches with Sauerkraut, Fish and Chips, Hot Pretzels with Beer Cheese Stout Dip

CHICAGO HOT DOG BAR

Hot Dogs with Assorted Toppings to Include Mustard, Ketchup, Onions, Sweet Pickle Relish, Pickled Peppers, Tomatoes, and Pickle Spears

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

ULTIMATE MAC & CHEESE STATION

Fusilli or Elbow Macaroni Served with a Choice of Aged Cheddar and Pepper Jack Cheeses with Assorted Toppings to Include Local Bacon, Sauteed Broccoli, and Fried Crispy Onions

PRICING:

Serves Up to 100 guests for \$1,750

Serves Up to 150 guests for \$2,000

Serves Up to 200 guests for \$2,250

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HOTEL ACCOMMODATIONS & LODGING

Please View www.northfork.org For Additional Information

ALL HOTELS ARE APPROXIMATELY 10 MINUTES FROM THE VINEYARDS



HILTON GARDEN INN
2038 Old Country Road (Route 58),
Riverhead ~ (631) 727-2733



HOLIDAY INN EXPRESS
1717 Old Country Road, (Route 58),
Riverhead ~ (631) 548-1000



HOTEL INDIGO EAST END
1830 Route 25, Riverhead
(631) 369-2200



MARRIOTT RESIDENCE INN EAST END
2012 Old Country Rd, Riverhead
(631) 905-5811



HYATT PLACE EAST END
451 East Main Street, Riverhead
(631) 208-0002



PRESTON HOUSE & HOTEL
428 East Main Street, Riverhead
(631) 775-1550



NORTH FORK INNS AND COTTAGES

BAY BREEZE INN

46 Front Street, South Jamesport
(631) 722-2659

AQUA BY AMERICAN BEECH

15 Bay Ave, Aquebogue
(631) 722-3212

SOUND VIEW

58775 County Rd 48, Greenport
(631) 477-1910

JEDIDIAH HAWKINS INN

400 S Jamesport Ave, Riverhead
(631) 722-2900

HERON HARBOR SUITES

61600 Main Road, Southold
(631) 765-5121

CEDAR HOUSE B & B

4850 Sound Ave, Mattituck
631-298-7676

JAMESPORT BAY SUITES

81 Front Street, South Jamesport
(631) 722-3458

HARBOR FRONT INN

209 Front Street, Greenport
(631) 477-0707

RECOMMENDED WEDDING CEREMONY OFFICIANTS

Michele LaRosa - (631) 876-1124 or officiantmichele@gmail.com

Ceremonies by Lauren - (631) 748-8558 or uniqueceremoniesbylauren@gmail.com

CHURCHES AND SYNAGOGUES

Our Lady of Ostrabrama (Catholic) ~ (631) 734-6446

Saint Isidore's (Catholic) ~ (631) 727-2114

Sacred Heart (Catholic) ~ (631) 734-6722

St. John The Evangelist (Catholic) ~ (631) 727-2030

Church of the Redeemer (Episcopal) ~ (631) 298-4277

Cutchogue Presbyterian Church (Presbyterian) ~ (631) 734-6418

United Methodist Church (Methodist) ~ (631) 734-9087

Temple Israel of Riverhead (Jewish) ~ (631) 727-3191

OUR RECOMMENDED VENDORS

DJ ENTERTAINMENT

Absolute DJ Entertainment
www.absolutedjs.com 631-286-8117

Make Some Noise DJs – DJ Phil
www.makesomenoisedjs.com 631-495-7650

Long Island Sound DJ Entertainment
www.lisounddj.com 631-244-3624

Barattini Productions
www.barattiniproductions.com 631-979-2662

LIVE MUSICIANS AND BANDS

Crossing Midnight Entertainment
www.crossingmidnightent.com 516-224-3398

Hank Lane (Bands and Orchestras)
www.hanklane.com 516-626-8300

FLORISTS

Verbena Floral Design
www.verbenadesigns.com 516-935-3757

Dalsimer Spitz and Peck Floral & Event Decorators
www.dalsimerspitzandpeck.com 516-569-2100

Elegant Designs by Joy
www.elegantdesignsbyjoy.com 631-446-4600

Something Blue Floral Events
www.somethingblueflorals.com 631-244-0850

BEAUTY

Beauty Mark Spa & Bridal Hair and Makeup
www.beautymark-spa.com 631-859-0003

EVENTS COORDINATOR

Deborah Minarik Events
www.deborahminarikevents.com 516-318-6079

ICE SCULPTURES AND FRUIT CARVINGS

Creative Chef Services
restynombrado@gmail.com 631-790-0369

PHOTOGRAPHY AND VIDEOGRAPHY

Park Ave. Photography
www.parkavestudio.com 631-589-7735

North Fork Wedding Films & Photography
www.northforkweddingfilms.com 516-606-1783

Yellowhouse Images
www.yellowhouseimages.com 347-705-0161

LIMOUSINE SERVICE AND SHUTTLES

Mark of Elegance
www.markofelegance.com 631-582-4280

BAKERY FOR INCLUDED CAKE

Dortoni Bakery
Contact: dortoniportjeff@gmail.com

Audrey's Bakery
www.audreybakes.com 631-244-7288
Contact: katie.moran@audreybakes.com

ATTIRE

North Fork Bridal Shoppe
www.northforkbridalshoppe.com 631-886-2616

Generation Tux
www.generationtux.com Code: BPLESSINGSWED for 20% off

INVITATIONS

Jessica Leigh Paperie
www.jessicaleighpaperie.com 631-647-8892

Melinda Cantor Designs
www.melindacantordesigns.com 631-277-2444

FAVORS

Woops Macarons: www.bywoops.com
e: mcole@bywoops.com

Tupelo Honey Local Favors
www.tupelohoneycatering.com 631-871-4890

By Michelle Rea (Welcome/Hotel Gift Bags)
www.bymichellerea.com/category/welcome-boxes-bags