

MARRY ME AT GURNEY'S

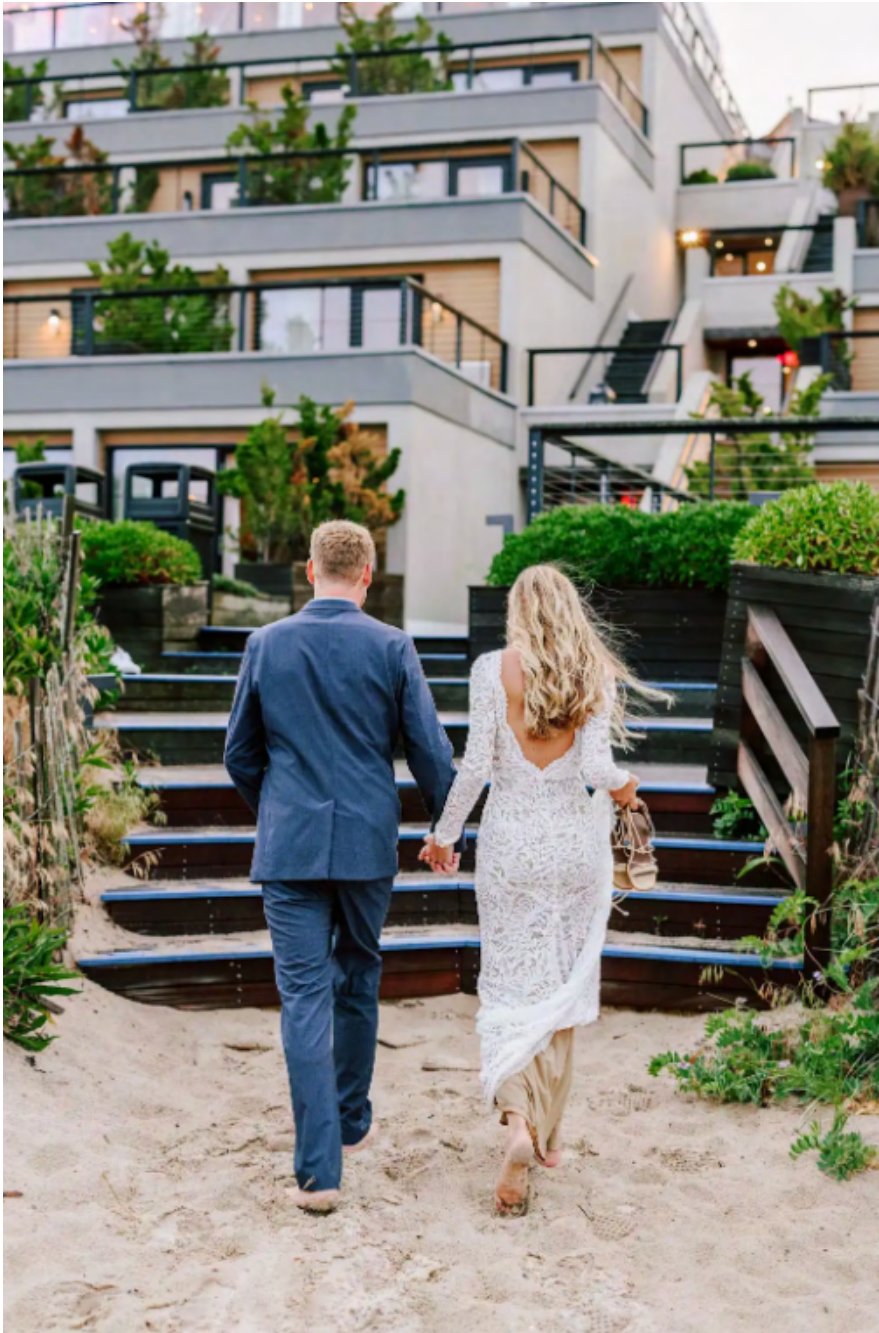
GURNEY'S MONTAUK RESORT & SEAWATER SPA





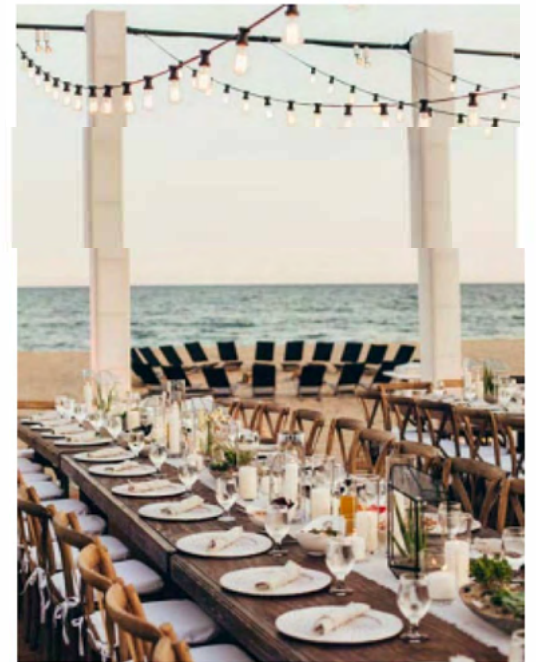
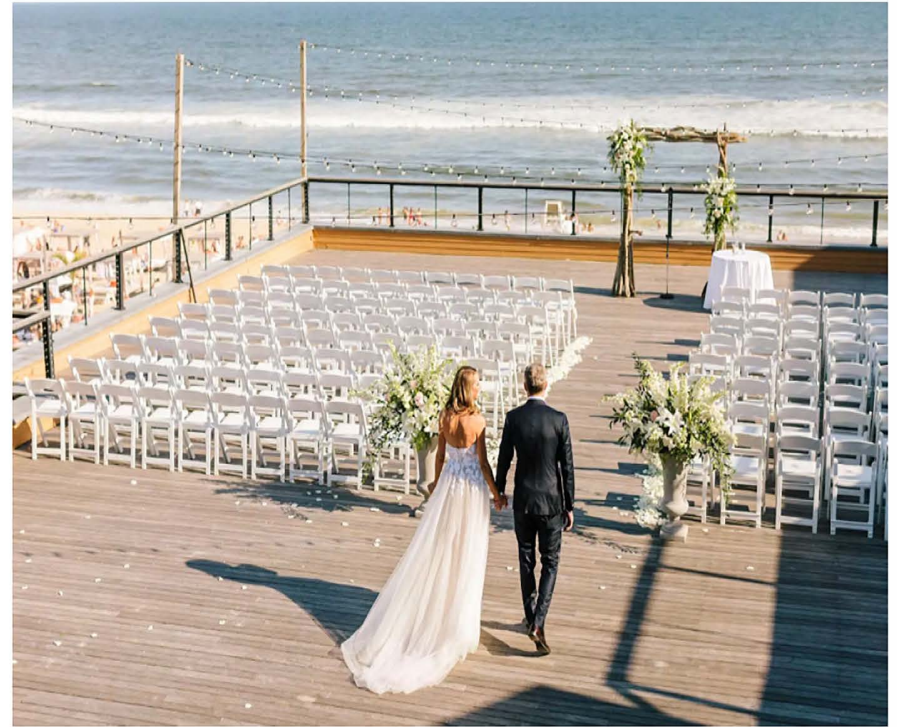






GURNEY'S MONTAUK

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

SPA TENT

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 3 Entree, 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



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
- Lamb Meatballs: Cumin, Sweet Chili
- 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

Cocktail Hour Display Stations

GOURMET CRUDITÉ DISPLAY

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

ARTISANAL & HANDCRAFTED CHEESES

- 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

ENTRÉES

Choice of Two

Salt Crust Roasted Strip Loin: Bordelaise and Chimichurri

Roasted Filet Mignon: Cabernet Jus and Chimichurri

Roasted Skin-On Chicken Breast: Madeira Jus

Pan Seared King Salmon: Lemon Beurre Blanc, Dill

Grilled Alaskan Halibut: Red Brodetto Sauce

Poached Fluke: Lemon Butter Caper Sauce

VEGETARIAN

Choice of One

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

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

STARCH

Choice of One

Pomme Puree

Farro "Risotto"

Wild Rice With Saffron

Old Fashion Baked Potato: Sour Cream, Bacon, Butter, Chives

VEGETABLE

Choice of One

Grilled Broccolini

Fire Roasted Cauliflower

Braised Seasonal Mushrooms

Asparagus: Meyer Lemon Oil

Grilled Seasonal Lettuce

DESSERT

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 Brule: Almond Brittle, Blackberries



OPEN BAR MENU

DELUXE OPEN BAR

(Five hours included in package)

\$20 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

\$15 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

*Wine Brand Selections Are Subject To Change



Gurney's
MONTAUK

GURNEY'S MONTAUK RESORT & SEAWATER SPA

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