



MONTAUK
— YACHT CLUB —

MARRY ME IN MONTAUK











Montauk Yacht Club

Our dedicated and discerning wedding coordinators will help you handle every detail, as we create the wedding of your dreams. You will also have the culinary talents of our executive chef and his team at your disposal, crafting a menu to your exact specifications. On the big day, your personal bridal attendant will be by your side ensuring everything goes smoothly, while our specialized staff, will provide your guests with an effortlessly elegant experience.





WEDDING VENUES

The perfect destination for your Montauk wedding. Located on a private lakefront in the hamlet of Montauk, the Montauk Yacht Club offers a timeless backdrop for your special day. Our waterfront resort offers indoor and outdoor wedding venues that are ideal for celebrations from five to 1,000 guests. Whether you prefer an intimate ceremony down on the beach or a black-tie affair in the Waterfront Ballroom, our Hampton's wedding venues can be as casual or formal as you desire.

CEREMONIES & VENUE RENTALS

Choose the location of your ceremony or reception from among our four stunning venue options:



PRE CEREMONY HOSPITALITY

Thirty Minutes of Bubbles



WATERFRONT BALLROOM \$4,000 (Capacity 267 ceremony, 150 reception)

THE GREAT LAWN* \$7,500 (Capacity 450 reception)

VILLA COURTYARD \$4,000 (Capacity 520 ceremony)

SUNSET PIER \$3,500 (Capacity 150 ceremony)

*Client responsible for tent rental and portable restroom rental
Hotel provides kitchen equipment and set up

YOUR 2024 WEDDING PACKAGE INCLUDES

Complimentary Water View guestroom for the night of your wedding
Our Bridal Suite for the day of your wedding, from 8am until midnight (complimentary for Saturday weddings)
Five-hour open bar from the start of the cocktail hour to the end of the four-hour reception
Cocktail hour, passed hors d'oeuvres and stations
Four-hour reception, plated appetizer, choice of three entrées and plated dessert

April

FRIDAY | \$200

Food & Beverage Minimum Spend
\$28,000

SATURDAY | \$240

Food & Beverage Minimum Spend
\$33,600

SUNDAY | \$200

Food & Beverage Minimum Spend
\$28,000

May

FRIDAY | \$225

Food & Beverage Minimum Spend
\$31,500

SATURDAY | \$275

Food & Beverage Minimum Spend
\$38,500

SUNDAY | \$225

Food & Beverage Minimum Spend
\$31,500

June -October

FRIDAY | \$295

Food & Beverage Minimum Spend
\$41,300

SATURDAY | \$350

Food & Beverage Minimum Spend
\$49,000

SUNDAY | \$295

Food & Beverage Minimum Spend
\$41,300

*All food and beverage is subject to NY sales tax and 23% service fee

KICK IT OFF / KEEP IT GOING

WELCOME DRINKS/REHERSAL DINNER

Say Hello and Welcome Your Guests

*Subject to Availability
&
Coordinated a Month in Advance

GROOM'S SUITE

STARBOARD
8am – Midnight

\$500
Venue Rental

\$500
Food & Beverage
Minimum Spend



BRIDAL SUITE

LIGHTHOUSE TWO
Natural Daylight, Water View
8am – Midnight

\$500
Venue Rental
(Complimentary for Saturday Weddings)

\$500
Food & Beverage
Minimum Spend

AFTER PARTY

Continue Dancing the Night Away

LIGHTHOUSE ONE

11pm – 1am

\$4,000
Food & Beverage
Minimum Spend

DEPARTURE BRUNCH

Say Farewell to Your Guests

SHOWFISH PRIVATE DINING ROOM

Capacity 70
10am – 12pm

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

LIGHTHOUSE ONE & TERRACE *Capacity 40*

\$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

Watermelon Gazpacho

Grilled Vegetable Bruschetta

Caprese Skewers – Basil Seed Vinaigrette

Steak Tartare – Mustard, Cornichons & Cured Egg Yolk

Pastrami Smoked Salmon – Pumpernickel, Caper & Lemon Cream

Chilled Asparagus – Prosciutto di Parma & Port Wine Reduction

HOT CANAPÉS

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

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

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

(\$70 Per Person)

Local Oysters & Clams

Chilled Tiger Prawns with Cocktail Sauce

Snow Crab Claws with Louise Sauce

Fresh Lemons, Cucumber Mignonette & Tabasco

Lobster Tail Addition – \$25 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
Chilled Lobster Salad
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

FISH

Choice of One

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

MEAT

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

Silent Vegetarian Available

STARCH

Choice of One

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 Broccoli & Garlic Confit

DESSERT

Choices to be offered for the tasting selection.

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 & \$250 Chef Fee

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

STEAK HOUSE

\$40 Per Person & \$250 chef fee

Choice of Two

American Wagyu Prime Rib Roast
Coffee Rubbed Black Angus Beef Tenderloin
Roasted Leg of Colorado Lamb
Porchetta Dijon & Fennel
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

SUSHI BAR

Outside vendor, Cost Subject to Change

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 & Chocolate Tower

DOUGHNUT WALL

\$15 Per Person

Decorated Wall filled with an assortment of doughnuts
sourced from a local vendor

OPEN BAR MENU

STANDARD OPEN BAR

*(Five hours included in package)
\$17 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 – Tito's/Absolute
Gin – Beefeater
Rum – Bacardi
Tequila – Milagro
Whiskey – Jack Daniel's
Scotch – Dewar's

DELUXE OPEN BAR

*\$46 per person to upgrade to this package for 5 hours
\$17 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 – Dewar's

LUXURY OPEN BAR

*\$70 per person to upgrade to this package for 5 hours
\$24 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

