

Your Wedding

MENU



SMITHTOWN LANDING
COUNTRY CLUB

495 LANDING AVENUE • SMITHTOWN, NY 11787 • 631.360.0534
SMITHTOWNLANDINGCOUNTRYCLUB.COM

INCLUDED IN OUR WEDDING PACKAGE

A Personal Maitre'D And Bridal Attendant Will See To It That Every Detail Of Your Special Day Is Perfect!

Use Of Our Bridal Suite For You And Your Bridal Party One Hour Prior to Start Time

Choice Of Linen Colors

Votive Candles For Your Tables

Directional Maps For Your Wedding Invitations

Place Cards For All Your Guests



Your Cocktail Hour

COCKTAIL SERVICE

Throughout Your Affair, We Will Provide Unlimited Top Shelf Liquors, Full Selection Of House Wines, Draught Beers Served By Our Professional Bartenders Whom Are Trained To Serve Responsibly.

(This Includes A "No Shot" Policy)

Passed Hot & Cold Hors D'oeuvres

-SELECT SIX TOTAL HOT & COLD-

Cold Passed Hors D'oeuvres

Duck And Mango Tartlet

Smoked Salmon Pin Wheel

Herb Goat Cheese Stuffed Artichoke

Fresh Fruit Skewers In Yogurt Sauce

Melon & Prosciutto, Honey Lime Drizzle

Bruschetta Diced Vine Ripened Tomatoes & Fresh Basil In Phyllo Cup

*Rare Tuna Seared, Wasabi Aioli (\$3 Addl. Per Guest)

Crabmeat & Mango Tartlet With Asparagus Tips (\$3 Addl. Per Guest)

Hot Passed Hors D'oeuvres

Teriyaki Chicken Sate

Medallions Of Beef On Garlic Bread

Vegetable Pot Stickers, Teriyaki Glaze

Mini Vegetable Risotto, Marinara Sauce

Mini Hot Dogs In Puff Pastries, Dijon Mustard

Chicken Quesadillas Smoked Chicken & Jack Cheese

Baked Clams Casino, Bacon & Roasted Peppers

Mini Maryland Crab Cakes, Old Bay Tatar Sauce

Smoked Salmon Cakes, Crème Fraîche & Fresh Dill

Scallop Wrapped In Applewood Bacon, Horseradish Cream

Spanikopita Pastry Puff Filled With Spinach & Feta Cheese

*Coconut Shrimp Served With Mango Chutney (\$2 Addl. Per Guest)

*Baby Lamb Chops Marinated In Garlic & Fresh Herbs Mint Demi (\$3 Addl. Per Guest)

All Upgraded Selections Additionally Charged Per Guest, Prices May Change According To Market Availability

COCKTAIL HOUR STATIONS

-INCLUDES MAIN RECEPTION TABLE PLUS SELECT 3 ADDITIONAL STATIONS-

Main Reception Table

Sliced Seasonal Fruits & Berries | Grilled Vegetables & Roasted Peppers
Display Of International Artisan Cheeses, Breads, Crisps & Crackers
Antipasto Platter, Cured Meats, Marinated Mushrooms & Olives
Warm Baked Brie With Raspberry Reduction Glaze (\$2 Per Guest Addl.)

Trattoria Pasta Station

- Served With Focaccia Bread & Parmesan Cheese -
- SELECT TWO -

Penne Ala Vodka, Sautéed Shallots, Plum Tomatoes, Pink Vodka Sauce
Tri Color Cheese Tortellini Ala Pesto, Pine Nuts & Basil With A Touch Of Cream
Orrechiette With Broccoli Rabe & Italian Sausage In A Roasted Garlic Broth
Farfalle Gamberi, Petite Shrimp, Artichoke Hearts, Peas Tomatoes, Pesto & Cream
Penne Primavera, Julienne Cut Of Fresh Vegetables, Tossed With Roasted Garlic, Fresh Basil In A Plum Tomato Sauce
Penne Bolognese, Veal, Pork And Beef Meat Sauce, Plum Tomatoes, Basil, Onions With A Touch Of Cream
Eggplant Rollatini Stuffed With Ricotta, & Romano Cheese, Finished With Marinara Sauce
Vegetarian Lasagna, Tomato Basil Sauce

Carving Board

- Expertly Carved & Served With Traditional Garnishes -
- SELECT TWO -

Pork Loin, Smoked Apple Glaze | Baked Virginia Ham Steamship, Stone Ground Mustard Sauce
Herb Roasted Turkey Breast, Fresh Cranberry Compote
*Marinated London Broil, Horseradish Cream Sauce | Brisket Of Corned Beef, Brown Honey Mustard Glaze

Southwest Station

- SELECT ONE -

Soft Taco Station, Pulled Pork, Chicken, Seasoned Beef, Soft Flour Tortillas
Accompanied With Sour Cream, Guacamole, Chips & Salsa, Pico De Gallo
Or
Trio Of Grilled Quesadillas, Chicken, Steak & Vegetable
Accompanied With Sour Cream, Guacamole, Chips & Salsa, Pico De Gallo

Mediterranean Station

Brochettes Of Marinated Beef & Seasoned Chicken Souvlaki Served On Skewers With Tzatziki Sauce
Traditional Greek Salad, Feta, Kalamata Olives, Chickpea Hummus & Grilled Pitas
Add Shrimp Skewers (\$2 Addl. Per Guest)

Bistro Station

- SELECT TWO -

Oriental Stir Fry Beef & Vegetable Stir Fry, Over Vegetable Fried Rice
Steak Pizzaiolo Thinly Sliced Sirloin Pan Seared, Plum Tomatoes, Mushrooms, Sweet Onions
Swedish Meatballs Served Stroganoff Style, Sour Cream & Fresh Dill
Stuffed Silver Dollar Mushrooms, Pecorino Cheese, Spinach, Artichokes, Fresh Herbs & Bread Crumbs
Golden Fried Calamari, Served With Fra Diabolo Sauce And Basil Aioli
Baked Long Island Top Neck Clams, Chopped With Fresh Vegetables & Savory Herbs
Mussels Bianco Steamed In A Broth Of White Wine, Garlic And Fresh Italian Parsley, Finished In Garlic Butter
Seafood Paella, Saffron Infused Rice, Mussels, Clams, Shrimp, Chicken, & Chorizo
Sweet Italian Sausage & Peppers, Spanish Onions Tossed In A Light Tomato Broth
Chicken Scarpariello, Onions, Sweet Peppers, New Potatoes & Italian Sausage, Finished In A Balsamic Broth
Oriental Stir Fry Chicken & Cashews, Garlic Ginger Sauce, Over Vegetable Fried Rice
Lemon Chicken, Artichokes White Wine, Lemon Capers, Diced Plum Tomatoes

Wedding Dinner

CHAMPAGNE TOAST

Appetizer

- SELECT TWO -

Fresh Fruit Plate, Assorted Fresh Seasonal Melons, Fruits And Berries, Honey Raspberry Glaze
Pasta Penne Ala Vodka, Prosciutto, Fresh Basil, Pink Parmesan Cream Sauce
Seasonal Ravioli, Sage & Balsamic Reduction
Trio Of Baked Stuffed Clams Oreganatta
Poached Shrimp Cocktail (\$2 Addl. Per Guest)

Salad

- SELECT ONE -

Classic Caesar Fresh Hearts Of Romaine, Focaccia Croutons Topped With Romano Cheese Shavings
Tossed Garden Salad Greens With Tomatoes & Garden Fresh Vegetables, Drizzled With House Vinaigrette
Greek Salad, Blend Of Romaine & Baby Field Greens With Red & Yellow Peppers, Cucumbers, Kalamata Olives, Feta

OR

Duet Combination Course

In Lieu Of First & Second Course, Great For More Dance Time!

- SELECT ONE -

Fresh Mozzarella with Red & Yellow Beefsteak Tomatoes,
Over Field Greens, Roasted Red Peppers, Balsamic Vinaigrette

Chopped Club Salad of Seasonal Greens, Cucumbers, Tomatoes, Candied Pecans,
Dried Cranberries, Warm Goat Cheese Crostini, Raspberry Vinaigrette

Poached Chilled Gulf Shrimp Served Over A Bed Of Mixed Field Greens, Shaved Fennel, Lemon Vinaigrette

Dinner Entrées

- SELECT THREE -

Herb Encrusted Tilapia, Lemon Herb Sauce

Blackened Mahi Mahi Topped With Mango Pineapple Salsa

Roasted Atlantic Salmon, Fresh Citrus & Chive Sauce

Pan Seared Striped Bass, Lemon and Saffron Cream Sauce (\$5 Addl. Per Guest)

*Sliced New York Sirloin, Wild Mushroom Bordelaise

Grilled Double Rib Pork Chop, Pan Gravy And Apple Chutney

*Roast Prime Rib Au Jus, Horseradish Cream

*Grilled Filet Mignon, Cabernet Sauce (\$5 Addl. Per Guest)

Rosemary Crusted Rack of Australian Lamb, Fresh Mint Demi (\$5 Addl. Per Guest)

Crispy Long Island Duck, Orange Preserve And Plum Glaze (\$5 Addl. Per Guest)

Herb Roasted French Cut Breast Of Organic Chicken, Tarragon Cream Sauce

Chicken Asiago, Prosciutto, Eggplant, Roasted Peppers Topped With Asiago Cheese, Marsala Wine Sauce

ENHANCE YOUR ENTRÉE WITH A SHRIMP SCAMPI TRIO SKEWER (\$3 ADDL. PER GUEST)

All Entrées Accompanied With Seasonal Fresh Vegetables And Potatoes

Vegetarian And Vegan Entrees Available Upon Advance Request

Children's Menu Available Upon Advance Request

All Upgraded Selections Additionally Charged Per Guest, Prices May Change According To Market Availability

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

WEDDING CAKE

Your Personalized Tiered Wedding Cake

TABLE SIDE COFFEE SERVICE

Freshly Brewed Colombian Coffee, Decaffeinated Coffee & Teas



Finishing Touches

Enhance Your Dessert With A Little Extra Sweetness

TASTING PLATE

- \$3 ADDL. PER GUEST -

Elegant Tri-Plate Served Individually To Each Guest. Slice Of Wedding Cake, Chocolate Covered Strawberry And A Mini Fruit Tart

VIENNESE PLATTERS

- \$6 ADDL. PER GUEST -

Platters Served On Each Table Containing An Assortment Of French And Italian Pastries, Cookies, And Chocolate Dipped Fruits

ASSORTED COOKIE PLATTERS

- \$3 ADDL. PER GUEST -

Fresh Cookie Platters With An Assortment Of Italian And Butter Cookies Served At Each Table

DELUXE VIENNESE TABLE

- \$12 ADDL. PER GUEST -

Assorted Cakes, Fruit Tarts, French And Italian Pastries, Delicate Cookies And Biscotti's, Full Ice Cream Sundae Bar And Chocolate Fondue Served With Our International Coffees, Espresso, Cappuccino & Cordials

CHOCOLATE FONDUE

- \$6 ADDL. PER GUEST -

The Finest Of Rich Dark Chocolate With A Variety Of Tasty Treats For Your Dipping Pleasure

INTERNATIONAL COFFEE STATION

- \$5 ADDL. PER GUEST -

Espresso, Cappuccino And Freshly Brewed Coffees Served With Assorted Cordials And Liquors, Cookies And Biscotti

ICE CREAM SUNDAE BAR

- \$6 ADDL. PER GUEST -

Our White Glove Servers Assist You In Making Your Own Sundae With 3 Of Your Favorite Flavors And A Variety Of Delicious Toppings

Party Enhancements

ALL UPGRADED SELECTIONS ADDITIONALLY CHARGED PER GUEST
PRICES MAY CHANGE ACCORDING TO MARKET AVAILABILITY

COCKTAIL HOUR STATIONS

Mini Slider Station

- SELECT THREE SLIDERS -

Cheese Burgers, Pulled Pork, Crab Cake, BBQ Chicken Breast Cutlet, Mini Hot Dogs, Grilled Vegetable Panini's
Served With Coleslaw & Crispy French Fried Potatoes & Condiments

- \$5 ADDL. PER GUEST -

Mashed Potato Or Mac & Cheese Bar

- SELECT TWO -

Garlic And Herb Mashed Potatoes • Mashed Candied Sweet Potatoes • Creamy Mac & Cheese • Tater Tots
Served With Chopped Bacon, Frizzled Onions, Scallions, Cheddar Cheese, Sour Cream, Chives, Brown Gravy

- \$5 ADDL. PER GUEST -

Bacon Station

Shrimp, Scallops, Chicken, Brussel Sprouts, Dates, Water Chestnuts Wrapped In Applewood Smoked Bacon
Served With Mini Wedge Salad, Blue Cheese Dressing

- \$5 ADDL. PER GUEST -

BBQ Station

Hickory Smoked Chicken Wings, Texas Rubbed Pork Spare Ribs
Served With Corn Bread, Coleslaw, Kettle Chips, Pickle Spears

- \$6 ADDL. PER GUEST -

North Shore Raw Bar

- SELECT ONE -

Shrimp Platters Served Butler Style

- \$6 ADDL. PER GUEST -

Raw Bar Clams & Oysters on the ½ Shell Shucked to Order

- \$10 ADDL. PER GUEST -

Chilled Shrimp Cocktail Display, Classic Red Sauce & Horseradish

- \$10 ADDL. PER GUEST -

Deluxe Clams & Oysters on the ½ Shell, Shrimp Cocktail,
Chilled Lobster, Marinated Seafood Salad

- \$15 ADDL. PER GUEST -

SUSHI

*An Assortment Of The Freshest Sushi Platters On Display
Served With Soy Sauce, Wasabi, Pickled Ginger, And Chop Sticks

- \$8 ADDL. PER GUEST -

*Sushi Bar Prepared To Order By An Authentic Sushi Chef
A Superb Selection Of Japanese Raw Fish Specialties Of Fresh Sushi And Sashimi
Presented With Wasabi, Pickled Ginger, And Chop Sticks

- \$20 ADDL. PER GUEST -

PERSONALIZED CUSTOM ICE SCULPTURE

To Enhance Your Cocktail Hour Experience

- \$250 ADDL. PER SCULPTURE -

VALET PARKING

Personal Attendants to Park And Retrieve Your Guests Cars

- \$150 PER ATTENDANT MINIMUM OF TWO REQUIRED -



After Party Amenities

SPECIAL SEND OFF STATIONS

Nice Way for Your Guests to Remember Your Perfect Day

- \$6 ADDL. PER GUEST -

The Times Square

Send your guests off with a warm freshly grilled pretzel

The Corner Market

Cups of fresh brewed coffee and bag of mini doughnuts

Scoops Of Love

A scoop of ice cream/cone or cup to go

ADDITIONAL HOUR OF PARTY TIME

(Includes Extended Bar Service)

- \$8 ADDL. PER GUEST -

SPORTS BAR AFTER PARTY

Perfect Way To Extend Your Wedding Celebration For Two Hours
Includes Open Bar, Munchies Table of Assorted Chips & Dips, Sandwich & Wrap Platter

- \$18 ADDL. PER GUEST -



Intimate Cottage Weddings

SERVING ONE WEDDING AT A TIME

Friday Evening

Flexible Start Time

Saturday Afternoon

12 - 1 pm Cocktail Hour

1 - 5 pm Reception

Saturday Evening

7 - 8 pm Cocktail Hour

8 pm - 12 am Main Reception

Sunday Brunch Wedding

12 - 4 pm reception

Sunday Afternoons

12 - 1 pm Cocktail Hour

1 - 5pm Main Reception

Sunday Evenings

5 - 6 pm Cocktail Hour

6 - 10 pm Main Reception

Sunday Twilight Based Upon Availability

On Premise Ceremonies Available

On premise ceremony, hospitality pricing are available upon request



All prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-\$5 per guest & staff gratuity: \$3-\$5 per guest.