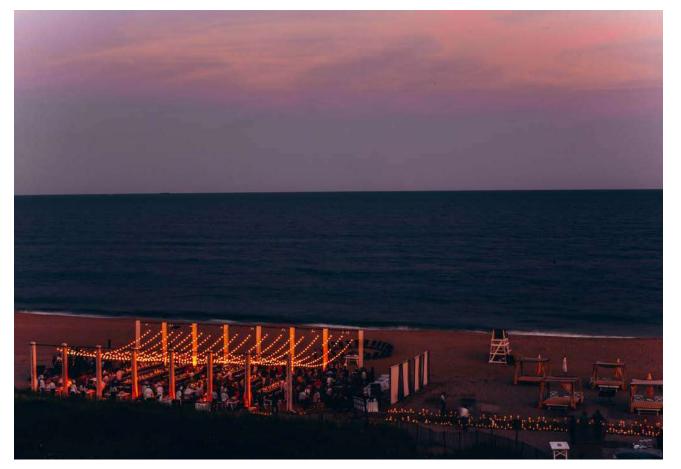
MARRY ME AT GURNEY'S

GURNEY'S MONTAUK RESORT & SEAWATER SPA



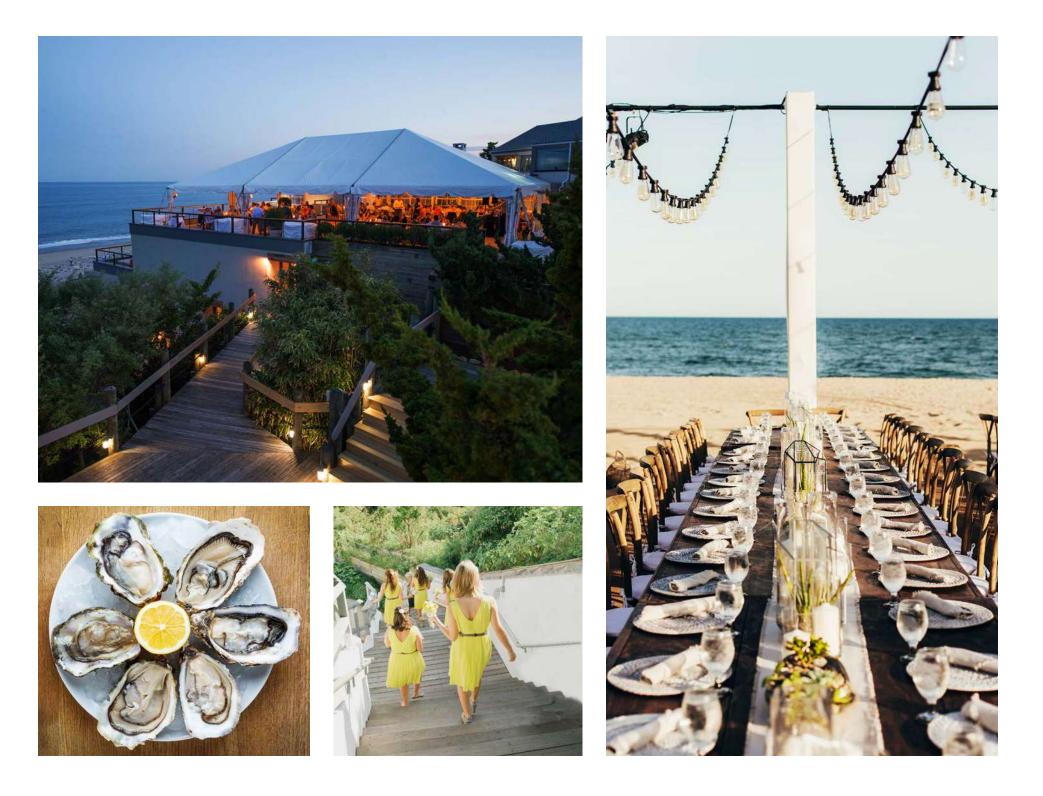










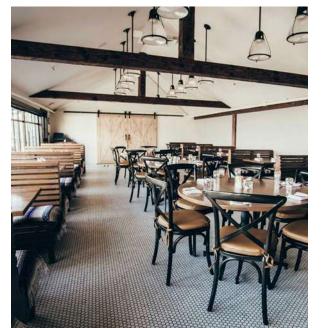




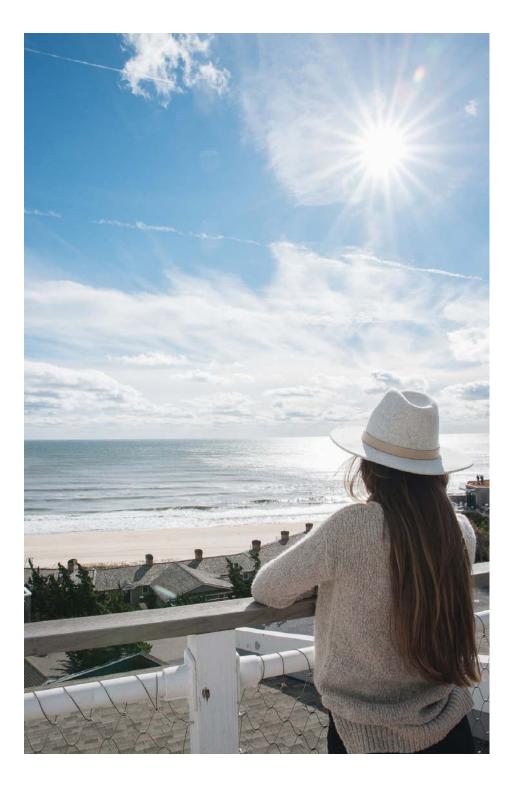












GURNEY'S MONTAUK

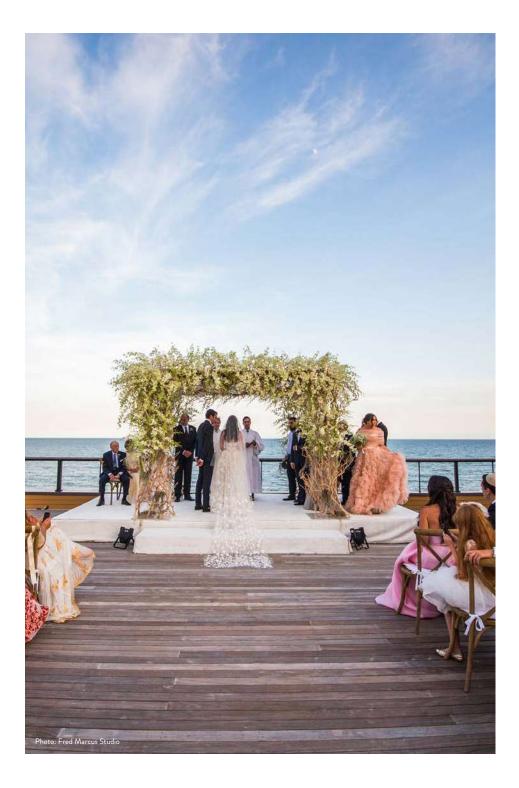
Situated on a pristine stretch of a world class private beach, Gurney's Montauk Resort & Seawater Spa is an institution and the only four-season resort in Montauk. Enjoy our luxury oceanfront guest rooms, suites or cottages; 2,000-foot-long private white sand beach; Seawater Spa; and our multi-level 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.



CEREMONIES & VENUE RENTALS

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

PRE CEREMONY HOSPITALITY

Thirty Minutes of Bubbles

GREAT HALL

\$10,000 (Capacity 180)

TOP DECK

\$8,000 (Capacity 200)

SPA TERRACE

\$8,000 (Capacity 300)

SPA TENT

\$25,000 | Seats up to 300 guests (Includes 60x90 tent, ceiling liner, bistro lighting, deck flooring, dance floor, and spa terrace) May/June & September/October *Spa Terrace Tent (50' x 50') can be added for an additional \$15,000



YOUR 2023 WEDDING PACKAGE INCLUDES

Five-hour deluxe open bar (cocktail hour through end of four-hour reception) Cocktail hour, passed hors d'oeuvres and stations Four-hour reception, plated appetizer, choice of 3 entrees on the night, plated dessert Bridal Suite from 8am until midnight Bridal attendant Complimentary Oceanfront King room for wedding night

NOVEMBER - APRIL

FRIDAY | \$300 Food & Beverage Minimum Spend \$50,000

SATURDAY | \$325 Food & Beverage Minimum Spend \$55,000

SUNDAY | \$300 Food & Beverage Minimum Spend \$50,000 FRIDAY | \$400 Food & Beverage Minimum Spend \$70,000

MAY

SATURDAY | \$425 Food & Beverage Minimum Spend \$75,000

SUNDAY | \$400 Food & Beverage Minimum Spend \$70,000

JUNE, SEPTEMBER & OCTOBER

FRIDAY | \$400 Food & Beverage Minimum Spend \$75,000

SATURDAY | \$450 Food & Beverage Minimum Spend \$85,000

SUNDAY | \$400 Food & Beverage Minimum Spend \$75,000



KICK IT OFF / KEEP IT GOING

BRIDAL SUITE

AFTER PARTY

LONGITUDE Natural Daylight, Water View 8am – Midnight

> \$1,000 Venue Rental

\$500 Food & Beverage Minimum Spend REGENT COCKTAIL CLUB Continue Dancing the Night Away 11pm - 1am

> \$4,000 Food & Beverage Minimum Spend

DEPARTURE BRUNCH

TOP DECK (Weather Permitting) *Capacity 100*

\$4,000 Food & Beverage Minimum Spend

> REGENT Capacity 100

\$4,000 Food & Beverage Minimum Spend



WEDDING MENU

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 Stuffed Olives – Figs & Truffle Robiola Cheese Watermelon Gazpacho Grilled Vegetable Bruschetta Caprese Skewers – Basil Seed Vinaigrette Steak Tartare – Mustard, Cornichons & Cured Egg Yolk House Smoked Salmon – Pumpernickel, Caper & Lemon Cream Cheese Avocado Toast – Feta Cheese & Pomegranate Chilled Asparagus – Prosciutto di Parma & Port Wine Reduction

HOT CANAPÉS

Crispy Asiago Asparagus 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 Tomato Bisque Shooters with Grilled Cheese 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 Loaded Mini Potato – Lime Sour Cream, Bacon & Chives Miniature Lamb Meatballs – Yogurt & Tomato Jam

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

Included in June, September & October Only (\$50 Per Person All Other Months)

Local Oysters & Clams Chilled Tiger Prawns with Cocktail Sauce Snow Crab Claws with Louise Sauce Fresh Lemons, Cucumber Mignonette & Tabasco Lobster Tail Addition – \$20 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 Montauk Lobster – Bib Lettuce, Roasted Cauliflower, Avocado, Grapefruit 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

Choice of One

FISH

Grilled King Salmon – Tarragon Butter Sauce Chatham 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

STARCH

Choice of One

Pommes Duchess 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 Broccolini & Garlic Confit

DESSERT

Choices to be offered for the tasting selection

Silent Vegetarian Available

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

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

CARIBBEAN STATION

\$20 Per Person

Tequila-Marinated Shrimp Skewers Grilled Mahi-Mahi Ropa Vieja Skirt Steak Mango & Papaya Salad Yucca & Plantain Chips Roasted Garlic Lime Sauce

STEAK HOUSE

\$40 Per Person

Choice of Two American Wagyu Prime Rib Roast Coffee Rubbed Black Angus Beef Tenderloin Roasted Leg of Colorado Lamb Herb Roasted Kurobuta Pork Tenderloin Citrus & Rosemary Roasted Turkey Breast – Port Wine Reduction & Cranberry Orange Compote 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

CAVIAR BAR

MP Per Person A Sustainably-sourced Selection of Beluga, Osetra, Sevruga, and/or Golden Caviar, Displayed on an Ice Luge.

> Accompaniments Red Onions Chopped Eggs Crème Fraiche Capers Blinis Pumpernickel Toast Lemon Wedges Chives

SUSHI BAR

\$30 Per Person, \$200 Chef Fee Minimum of 100 Guests

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, Crêpes, Banana Foster & Chocolate Fountain

DOUGHNUT WALL

\$15 Per Person Decorated Wall filled with an assortment of doughnuts

and toppings

Sauces:

Raspberry Ginger, Caramel, Coconut Pistachio, Apricot Glaze, Chocolate

Toppings:

Sprinkles, Shredded Coconut, Crushed Pecan, Bacon, Crushed Oreos



OPEN BAR MENU

DELUXE OPEN BAR

(Five hours included in package) \$15 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 - Bacardi Tequila – Patron Whiskey – Makers Mark Scotch – Johnnie Walker Black

LUXURY OPEN BAR

\$20 per person to upgrade to this package for 5 hours \$10 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 – Belvedere Gin – Hendricks Rum – Mount Gay Tequila – Casamigos Whiskey – Angel's Envy Scotch – Macallan 12



(111)

GURNEY'S MONTAUK RESORT & SEAWATER SPA

290 Old Montauk Highway, Montauk, NY 11954 (631) 668-1888 www.gurneysmontauk.com

Photo: Fred Marcus Studio