

MARRY ME AT GURNEY'S

GURNEY'S MONTAUK RESORT & SEAWATER SPA





Photo: Fred Marcus Studio









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

MAY

FRIDAY | \$400

Food & Beverage Minimum Spend
\$70,000

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

LONGITUDE

Natural Daylight, Water View
8am – Midnight

\$1,000

Venue Rental

\$500

Food & Beverage
Minimum Spend

AFTER PARTY

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
Pumpnickel 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



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