SALT DRIFT FARM
BY *Hamptons Aristocrat*

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Our one-of-a-kind cedar farmhouse in the heart of Bridgehampton is perfect for intimate dinners, celebrations + weddings! Salt Drift farm offers both a state of the art indoor farmhouse (which includes ac + heat, lighting system, gas fireplace, restrooms + commercial kitchen) + a gorgeous outdoor garden space for ceremony, cocktail hour + more (which includes bistro lights, garden furniture + whimsical garden)!

VENUE FEE + GENERAL INFO + FAQ

Capacity: 25 - 140 guests (125 max guests for seated indoor events)
Minimum daytime: $4k / evening: $10k (including staffing, beverage + food)
$2500 venue rental fee (plus food + beverage + staffing + admin)
Most rentals include 4 hours of service (longer events available).
SDF has a noise ordinance at 1:00 am (not 11:00 am).
Salt Drift Farm is a Hamptons Aristocrat property, no outside catering permitted.
Bar glassware included (tables, chairs, table top + linens to be rented)
Rain tent is requird for gorups of 75 guests or more (estimated: $2600)

MENU OPTIONS + PRICING

WEDDINGS / REHEARSAL DINNERS / WELCOME PARTIES + MORE

CHEF WEDDING / REHEARSAL $65 - $75 / GUEST

6 PASSED HORS D'OEVURES + FAMILY STYLE FARM DINNER +
WEDDING CUTTING CAKE + DESSERT (LUNCH + BRUNCH MENUS, TOO)

PRIVATE CHEF BBQS $55 - $75 / GUEST

2 PASSED HORS D'OEVURES + HARVEST BBQ BUFFET + PASSED DESSERTS

SIGNATURE FARM DINNER $70 / GUEST

3 PASSED HORS D'OEUVRES + FAMILY STYLE DINNER + PLATED DESSERT
WELOME PARTY ADD ON: $20 / GUEST

FLOATING CASUAL PARTIES $40 - $55 / GUEST

5 PASSED HORS D'OEUVRES + 2 BIG BITES + OPTIONAL HARVEST TABLE

STATIONS FLOATING EVENTS $65 - $140 / GUEST

HARVEST SIGNATURE STATIONS + ELABORATE STATIONS

ALL EVENTS SUBJECT TO STAFFING FEES + 10% ADMIN + TAX

PRIVATE CHEF WEDDING

BY Hamptons Aristocrat

Canapes & Hors d'oeuvres select 6

SCALLOP CEVICHE avocado mousse + citrus, spoon (pesc)
TUNA MAKI SUSHI ROLL forbidden rice + avocado mousse (gf + pesc)
SWEET POTATO TART wihpped pomme + trout roe (gf + veg)
BURATTA STUFFED SQUASH'ARELLA remoulade (veg)
LOBSTER SUMMER ROLL cucumber + fermented black bean (gf + pesc)
SHORT RIB GRILLED CHEESE gruyere + carmelized onions
OYSTERS on the HALF SHELL dill mignonette (pesc + gf)
BLT TART mecox bacon + farm lettuce + heirloom tomato + green goddess (veg)
BUFFALO TEMPURA CAULIFLOWER buttermilk vinaigrette (veg / vegan)
SEARED SCALLOPS bacon jam (gf + pesc)
LOBSTER NACHO goat cheese fondue + charred corn (gf + pesc)
BEET STAINED WAFFLE beet stained goat cheese + pickled beets (veg)
BBQ PORK BELLY DUMPLING hoisin + scallion
FRIED GREEN TOMATO goat cheese fondue (veg)
FLUKE CEVICHE mushroom ginger emulsion + crispy wontons (pesc + df)
SHRIMP CORNDOG aristocrat tarter (pesc)

First Course plated, select 1 (select 2 to taste)

FRIED GREEN TOMATO SALAD goat cheese fondue (veg) BURATTA
SQUASH BLOSSOM squash carpaccio + peppitos (veg) CUCUMBER
PANNA COTTA proscuitto (gf)
BEET + PARMESAN SALAD beet gnocchi + honey + parmesan cream (veg)
CORN GAZPACHO popcorn crema + pickled corn (gf + veg/vegan)
WATERMELON + FETA toasted coconut + tamarind (gf + veg)
BUTTER LETTUCE SALAD basil + buttermilk vinaigrette + radish (veg + gf)
TOMATO "STEAK" remoulade + crispy onion rings (gf + veg)

Upgraded First Courses (+$5 - $9 / guest)

PORK BELLY SCOTCH EGG lardons friscee + croutons + honey mustard vin
CRAB STUFFED SQUASH BLOSSOMS grapefruit aioli + marinated crab claws (pesc)
DUCK EGG RAVIOLO goat cheese + artichoke + arugula (veg)
TUNA RIBBON SALAD crispy rice noodles + sesame (gf + pesc)
ARUGULA + SQUASH SALAD pomegranet + toasted sesame (gf + veg)
RICOTTA GNOCCHI seared, truffe mushrooms (veg)
ROASTED OYSTERS 3x, herb butter (gf + pesc) (JUNE - AUGUST)
SHRIMP BOIL SALAD poached shrimp + boiled peanuts + crispy chitlins + buttermilk ranch
BRUSSELLS SPROUT COBB blue cheese vinaigrette + bacon
OCEAN TROUT CARPACCHIO pickled beets + masala puffed rice + raita

Reception served family style, select 2 (tasting: select 3)

seasonal vegetable entree included, each dish includes side

SHORT RIB boneless steaks + pickled pear + pomme puree (gf)
NEW YORK STRIP cast iron seared + clam chowder hasselback potatoes (gf)
WORCHESTER SHRIMP corn grits + braised greens (gf + pesc)
CRAB STUFFED BLOSSOMS marinated crab claws + corn salad (pesc)
SEARED TUNA farm greens + crispy rice noodles + sesame (gf + df + pesc)
GRILLED RACK OF LAMB braised lamb + cumin + cous cous + mint (+$9)
SEA BASS herb butter roasted, butternut squash + anise puree (pesc + gf)
CHICKEN PAILLARD confit chicken thighs + brocolli rabe (gf + df)
BUTTER POACHED LOBSTER TAILS sweet pea rissoto (pesc + gf) (+$9)
SEA SCALLOPS seared, pickled corn succotash (pesc + gf) (+$6)
RICOTTA GNOCCHI seared with mushrooms + tuffle (veg

Dessert plated dessert /select 1

LEMON TARTS lemon curd + toasted meringue + pepper shortbread
CARROT CAKE cream cheese icing + candied carrots (veg)
GOAT CHEESE CAKE berries + cream (gf + veg)

WEDDING OPTION: WEDDING CUTTING CAKE + PASSED CAKE BITES
PLUS 1 ADDITIONAL PASSED DESSERT

Pricing

$75 / guest (includes 6 canapes + first course + dinner + dessert)
($65 per guest if you would like to remove the first course)
Bar Package $7 - $10 / guest per hour (4 hour minimum)
Staffing: $1250 - $4000
10% administration fee + Suffolk county tax added to final bill
4 or 6 hour receptions available

Salt Drift Farm

Events include exclusive access to both indoor + outdoor spaces , table top plates + first course plate, cutlery + napkins. AC + Heat, restrooms + parking.
Table top glassware, Tables + Chairs need to be rented (est: $500)

Premium Bar optional / venue pending

ROSE, MATHILDE CHAPOUTIER FRAN FERRAGE, PROVENCE
SANCERRE, FOUNIER LES VIGNAS, FRANCE
SANGIOVESE, IL POGGIONE ROSS MONTALCINI, ITALY
1 SPECIALTY DRINK
86 + CO ARTISONAL COCKTAIL LIQUORS , BELVEDERE, MCCALLAN 12, BULLET BOURBON, HENDRICKS + MILAGRO
$10 / GUEST PER HOUR

CHAMPAGNE VEUVE CLICQUOT, FRANCE, $7 / GST

LUNCH + BRUNCH WEDDING

BY Hamptons Aristocrat

Luncheon

served family style, 2 courses

First Course select 1

CHILLED CORN GAZPACHO popcorn crema + pickled corn (veg + gf)
CRAB STUFFED SQUASH BLOSSOM grapefruit aioli (pesc)
RICOTTA GNOCCHI truffle mush oom + parmesan (veg)
ROASTED OYSTERS herb butter (pesc + gf)
DIRTY WEDGE SALAD pickled quail eggs + bacon + ranch (gf)

Main Dishes (select 2)

CHICKEN PAILLARD over kale caesar salad (df + gf)
CRAB "CAKE" SCOTCH EGGS grapefruit aioli (pesc)
GRILLED RACK OF LAMB braised lamb + cous cous + mint
SEA BASS herb butter roasted, butternut squash + anise puree (pesc + gf)
FRIED CHICKEN buttermilk ranch
CHILLED LOBSTER TAILS corn + tomato
SHRIMP + GRITS braised greens + shrimp butter (gf + pesc)
TUNA TOSTADAS avocado mouse + wasabi (gf + pesc)

Sides Salades (select 3)

GRILLED ARTICHOKES arugula + parm + lemon vin (gf + veg)
CLAM CHOWDER HASSELBACK POTATOES herbs (gf + pesc)
TOMATO MOZZARELLA SALAD basil oil
CORN + TOMATO SALAD green goddess + avocado (gf + veg)
BROCCOLI RABE garlic oil (gf + vegan)
ROASTED CARROTS mint raita + peppitos (veg + gf)
TAPENADE POTATOES capers + lemon (vegan + gf)

Dessert

CHEESE assorted cheese + fruits + breads (veg)
CHIPPED CHOCOLATE + BEE POLLEN
SEASONAL BERRIES

$65 PP

Brunch Bar

VEUVE CLICQUOT CHAMPAGNE
ROSE, MATHILDE CHAPOUTIER FRAN FERRAGE, PROVENCE
FAMOUS BLOODY MARY + MARIA (BELVEDERE + CABEZA)
FRESH ORANGE + GRAPEFRUIT JUICES
HOT + ICED COFFEE milks + sugars
$30 / GUEST (served family style / tableside)

Brunch

served family style, 2 courses

First Course

PECONIC OYSTERS dill mignonette (df + gf + pesc)
DIRTY WEDGE SALAD bacon + quail eggs + ranch, gf
CAVIAR sweet potato toast points + creme friache, pesc
SMOKED SALMON dill cream + pickled rye, pesc

Brunch

BRAISED SHORT RIB pickled pear + chili marinate (gf)
MECOX FARM SCRAMBLE cheddar + farm eggs (veg + gf)
CRAB STUFFED SQUASH BLOSSOMS grapefruit aioli (pesc)
SUMMER ASPARAGUS lemon + asparagus pesto (vegan + gf)
HASSELBACK POTATOES herbs + creme fraiche (gf + veg)
CRISPY MECOX BACON (gf + df)
soft corn tortillas + crispy tostadas (gf)
english muffins + whipped butter + jam (veg

Sweet Ending

KING CAKE MONKEY BREAD
BERRIES + MELON

$65 PP

Pricing

Staffing: $1250 - $4000
10% administration fee + Suffolk county tax added to final bill
4 or 6 hour receptions available

Salt Drift Farm

Events include exclusive access to both indoor + outdoor spaces, table top plates + first course plate, cutlery + napkins. AC + Heat, restrooms + parking.
Table top glassware, Tables + Chairs need to be rented (est: $500)

PRIVATE CHEF BBQS

REHEARSAL DINNERS / WELCOME PARTIES + CELEBRATIONS

BY Hamptons Aristocrat

Surf & Turf Affair — $75 / GST

WHOLE POACHED LOBSTERS (crackers + bibs included), gf
GRILLED NY STRIP STEAK sliced + salsa verde, gf
CLAM CHOWDER HASSELBACK POTATOES, gf + pesc
ARUGULA + ARTICHOKE parmesan + lemon vin, gf + veg
TOMATO + MOZZARELLA salad + basil oil, gf + veg

Fire Up the Grill — $55 / GST

HOISIN BBQ CHICKEN browder's birds, gf + df
GRASSFED BURGERS accoutrements + sweet potato buns
PESTO PASTA SALAD housemade pasta ribbons, veg
KALE CAESAR SALAD croutons, veg
TOMATO + MOZZARELLA salad + basil oil, gf + veg
WATERMELON wedges, vegan

Sagaponack Affai — $60 / GST

SIMPLE ROASTED CHICKEN jus, gf + df
LAMB SAUSAGE rhubarb mustard + grainy mustard, gf + df
TOMATO SALAD shallot vinaigrette + crispy shallots, gf + veg
RICOTTA GNOCCHI truffle mush ooms, veg
SEASONAL VEGETABLE, vegan
(asparagus + asparagus pesto / broccoli rabe + garlic)

Gin Lane Affair — $70 / GST

GRILLED RACK OF LAMB braised lamb, gf
CRAB STUFFED SQUASH BLOSSOMS grapefruit aioli, pesc
ARUGULA + ARTICHOKE parmesan + lemon vin, gf + veg
HASSELBACK POTATOES herbs + creme fraiche, gf + veg
ROASTED CARROTS mint raaita + peppitos, gf + veg

Ocean Road Affair — $65 / GST

ROASTED CLAMS white wine + butter + herbs, gf + pesc
GRILLED NY STRIP STEAK sliced + salsa verde, gf
ARUGULA + ARTICHOKE parmesan + lemon vin, gf + veg
CLAM CHOWDER HASSELBACK POTATOES, gf + pesc
TOMATO + MOZZARELLA salad + basil oil, gf + veg
SEASONAL VEGETABLE, vegan
(asparagus + asparagus pesto / broccoli rabe + garlic)

Poolside Affai — $65 / GST

BBQ PULLED PORK sweet potato buns
ARISTOCRAT SHRIMP SKEWERS bbq + tarter
GRILLED NY STRIP STEAK sliced + salsa verde, gf
PESTO PASTA SALAD housemade pasta ribbons, veg
KALE CAESAR SALAD croutons, gf
TOMATO + MOZZARELLA salad + basil oil, gf + veg
WATERMELON wedges, vegan

An Oyster Affair — $70 / GST

ROASTED OYSTERS herb butter, pesc + gf
HOT BUTTERED LOBSTER ROLLS sweet potato buns, pesc
GRILLED NY STRIP STEAK sliced + salsa verde, gf
DIRTY WEDGE SALAD bacon + buttermilk ranch, gf
MACARONI + CHEESE gruyere + mozz + breadcrumbs, veg
TOMATO SALAD red wine vin + crispy shallots, gf + veg

Pricing

selected package priced per person
select 2 passed hors d'oeuvres off Private Chef Wedding menu

Bar Package $7 - $10 / guest per hour (4 hour minimum)
Staffing: $1250 - $4000
10% administration fee + Suffolk county tax added to final bill
4 or 6 hour receptions available

Salt Drift Farm

Events include exclusive access to both indoor + outdoor spaces, **buffet** *plates cutlery + napkins. AC + Heat, restrooms + parking.*
Tables + Chairs need to be rented **if you want seating for all guests**

BBQ Bar casual bar

ROSE ON TAP - VINTAGE TRICYLE KEG,
MONTAUK BEERS assorted
SALTY DOG PITCHERS, tequila + grapefruit + pinch of salt
BOTTLES OF MINERAL WATER
$7 / guest per hour

SIGNATURE FARM DINNER

REHEARSAL DINNERS / WELCOME PARTIES / CELEBRATIONS

BY *Hamptons Aristocrat*

PASSED HORS D'OEUVRES SAMPLE

BBQ PULLED PORK DUMPLINGS HOISIN BBQ

TUNA TOSTADAS AVOCADO + WASABI (GF + PESC)

LUCKY SUMMER ROLLS HOISIN BBQ + CRISPY SHALLOTS (VEGAN)

FAMILY STYLE DINNER

ROASTED PECONIC *Oysters* HERB BUTTER*

Wedge Salad BLUE CHEESE + BACON + PICKLED QUAIL EGGS

Fries (GF)

Fried Chicken BUTTERMILK RANCH + *French*

Shrimp & Grits BUTTER BRAISED GREENS (GF + P)

Watermelon & Feta SALAD (VEG)

Pickled Corn Hushpuppies GRAPEFRUIT HOLLANDAISE

DESSERT

Carrot Cake IN A JAR + CREAM CHEESE ICING

FAMILY STYLE BERRIES + WHIPPED CREAM

BAR PACKAGE $7 - $10 / GUEST PER HOUR (4 HOUR MINIMUM)
STAFFING: $1250 - $4000
10% ADMINISTRATION FEE + SUFFOLK COUNTY TAX ADDED TO FINAL BILL
OR 6 HOUR RECEPTIONS AVAILABLE

$65 / GST

CASUAL FLOATING FETE

REHEARSAL DINNERS / WELCOME PARTIES / CELEBRATIONS

BY *Hamptons Aristocrat*

PASSED HORS D'OEUVRES (PICK 5)

SCALLOP CEVICHE AVOCADO MOUSSE + CITRUS, SPOON (PESC)
TUNA MAKI SUSHI ROLL FORBIDDEN RICE + AVOCADO MOUSSE (GF + PESC)
SWEET POTATO TART WHIPPED POMME + TROUT ROE (GF + VEG)
BURATTA STUFFED SQUASH'ARELLA REMOULADE (VEG)
LOBSTER SUMMER ROLL CUCUMBER + FERMENTED BLACK BEAN (GF + PESC)
SHORT RIB GRILLED CHEESE GRUYERE + CARMALIZED ONIONS
BLT TART MECOX BACON + FARM LETTUCE + TOMATO + GREEN GODDESS (VEG)
BUFFALO TEMPURA CAULIFLOWER BUTTERMILK VIN (VEG / VEGAN)
SEARED SCALLOPS BACON JAM (GF + PESC)
LOBSTER NACHO GOAT CHEESE FONDUE + CHARRED CORN (GF + PESC)
BEET STAINED WAFFLE BEET STAINED GOAT CHEESE + PICKLED BEETS (VEG)
BBQ PORK BELLY DUMPLING HOISIN + SCALLION
FRIED GREEN TOMATO GOAT CHEESE FONDUE (VEG)
FLUKE CEVICHE MUSHROOM GINGER + CRISPY WONTONS (PESC + DF)
SHRIMP CORNDOG ARISTOCRAT TARTER (PESC)

BIG BITES (PICK 2)

TUNA TOSTADA, AVOCADO MOUSSE + WASABI AIOLI (GF + PESC)

FISH TACOS, FARM LETTUCES (GF + PESC)

SHRIMP CORN DOGS, TARTER SAUCE (PESC)

SQUASHARELLA STICKS, BURATTA STUFFED SQUASH BLOSSOMS (VEG)

FRIED POCORN CHICKEN AND FRIES, BUTTERMILK RANCH + GRAVY BBQ

PULLED PORK SLOPPY JOE, SWEET POTATO BUNS + HOISIN

CHILI DUSTED CAULIFLOWER TACOS + COCONUT CREAM (VEG + GF)

SHORT RIB NACHOS, GOAT CHEESE FONDUE + CORN (GF)

BBQ CAULIFLOWER PIZZA (VEGAN)

MOZZARELLA GRILLED CHEESE, SOURDOUGH + ROSEMARY (VEG)

HOT BUTTERED LOBSTER ROLLS (+$8/PP)

$40 PER GUEST

HARVEST TABLE $15 ADD ON PER GUEST

CHEESE + CRACKERS, FARMER'S CRUDITIES + HUMMUS, FRUITS + BERRIES,
CHARCUTERIE + FRESH BREADS + SEASONAL DIPS + EDAMAME PEA PODS

SIGNATURE STATIONS

REHEARSAL DINNERS / WELCOME PARTIES / CELEBRATIONS / WEDDINGS

BY Hamptons Aristocrat

laissez le bon ton roulet

Passed Hors d'oeuvres pick 3 / sample — $15 / GUEST

BIBIMBAP CAULIFLOWER HANDROLL forbiddenr rice (vegan + gf)
TUNA MAKI ROLL nori + forbidden rice (gf + pesc)
CARNE ASADA DUMPLING salsa verde

Harvest Drifter Mezze — $22 / GUEST

BBQ PULLED PORK SLIDERS
MECOX CHEESES seasonal fruits + crackers
FARMER'S CRUDITES hummus + buttermilk ranch
SEASONAL DIPS + CROSTINIS
EDAMAME PEA PODS jalapeno salt + goddess dip

Montauk — $27 / GUEST

CHICKEN TACOS salsa verde + feta + farm lettuce (gf)
PICKLED CORN TAMALES cotija (gf + veg)
GODDESS QUINOA avocado poblano + farm greens (gf + veg)
STREET CORN feta + pimento chees + basil (gf + veg)

Hamptons Picnic — $30 / GUEST

PICNIC FRIED CHICKEN
SHOESTRING FRENCH FRIES goat cheese fondue (veg / vegan)
TOMATO + MOZZARELLA SALAD basil oil (gf + veg)
DIRTY WEDGE SALAD bacon + buttermilk ranch + radish

Sagaponack Carving Station — $40 / GUEST

CAST IRON SLICED STEAK salsa verde
GRILLED BBQ SHRIMP SKEWERS (gf+pesc)
MAC + CHEESE gruyere + toasted breadcrumbs (veg)
KALE CAESAR SALAD croutons (veg)

MUST SELECT A MINIMUM OF 2 STATIONS

Late Night — $15 / GUEST

SHRIMP CORN DOGS aristocrat tarter
SHORT RIB GRILLED CHEESE caramelized onions

Dessert

PASSED OPTIONS ($5 each / guest)
FLOURLESS BROWNIES (gf + veg)
LEMON TARTS lemon curd + toasted meringue + pepper shortbread
CARROT CAKE BITES cream cheese icing + candied carrots (veg)
MACARON lavendar + goat cheese (gf + veg)
ICE CREAM SANDWICHES vainilla + chocolate chip cookies

CUTTING CAKE:
3 Tier Wedding Cutting Cake (complimentary)
passed cake bites

Premium Bar — $10 / GUEST PER HOUR

ROSE, MATHILDE CHAPOUTIER FRAN FERRAGE, PROVENCE
SANCERRE, FOUNIER LES VIGNAS, FRANCE
WOLFFER CHARDONNAY, NY
SANGIOVESE, IL POGGIONE ROSS MONTALCINI, ITALY
86 + CO ARTISONAL COCKTAIL LIQUORS
BELVEDERE, MCCALLAN 12, BULLET, HENDRICKS + MILAGRO
ROSE TRICYCLE, BRIDGELANE ROSE

OPTIONAL: CHAMPAGNE VEUVE CLICQUOT, FRANCE, $5 / GST

OTHER BAR PACKAGES AVAILABLE / SEE BAR PACKAGES

Pricing

SELECT A MINIMUN OF 2 STATIONS / 4 HOUR RECEPTION
$64 - $85 / GUEST

STAFFING ESTIMATE: $3750

ESTIMATED FOOD COSTS (125 x @ $64): $8000
based on: hors d'oeuvres ($15) + drifter mezze ($22) + montauk ($27)
ESTIMATED STAFF based on 125 guests: $3750
ESTIMATED BAR PACKAGE (4 hours): $5000
TOTAL ESTIMATE (125 guests / 4 hours): $16,750
10% adminsitration fee + suffolk county tax added to final bill
ceremony hour, plates + cutlery, napkins + station staging included

Sample Timeline (totally flexible, based on 4 hours)

6:00 PM - Guest Invite Time (add champage: $5 / guest)
6:30 PM - Ceremony in the Garden
7:00 PM - Passed Hors D'oeuvres (bar package begins)
7:45 PM - Stations Open
9:00 PM - Band / DJ Starts
9:30 PM - Cake Cutting / Desserts Passed / Late Night Snacks
11:00 PM - Last Dance / Guests Depart

ELABORATE STATIONS

REHEARSAL DINNERS / WELCOME PARTIES / CELEBRATIONS / WEDDINGS

BY Hamptons Aristocrat

laissez le bon ton roulet

Passed Hors d'oeuvres

$25 / GUEST

SCALLOP CEVICHE avocado mousse + crispy wonton (pesc)
BIBIMBAP CAULIFLOWER HANDROLL forbidden rice (vegan + gf)
MINI FISH TACO aristocrat tarter sauce + house corn tortilla (pesc + gf)
TUNA POKE lettuce wrap + wasabi aoili + crispy rice (pesc + gf)
BAKED CLAMS jalapeño corn bread + bacon
CARNE ASADA DUMPLING salsa verde

Heritage Signature Mezze

$22 / GUEST

RAW OYSTERS dill mignonette
BBQ SHRIMP COCKTAIL hoisin bbq
MECOX CHEESES seasonal fruits + crackers
FARMER'S CRUDITES hummus + buttermilk ranch
EDAMAME PEA PODS jalapeno salt + goddess dip
WOLFFER ROSE magnums

Montauk Fiesta

$25 / GUEST

TUNA TOSTADAS avocado mousse + wasabi (gf + pesc)
BBQ PULLED PORK TAMALES (gf)
CHILI DUSTED CAULIFLOWER TACOS (gf + veg)
GODDESS QUINOA avocado poblano + farm greens (gf + veg)
STREET CORN feta + pimento chees + basil (gf + veg)
SALTY DOG MARGARITAS grapefruit + lime + jalapeno agave + pinch of salt

East Hampton Picnic

$30 / GUEST

POPCORN FRIED CHICKEN + FRENCH FRIES buttermilk ranch
TRADITIONAL LOBSTER ROLLS grilled pineapple
TOMATO + MOZZARELLA SALAD basil oil (gf + veg)
BEET SALAD parmesan cream + honey vinaigrette (gf + veg)
HERBAL EARL GREY SWEET TEA + VODKA tangerine

Sagaponack Carving Station

$25 / GUEST

CAST IRON SLICED STEAK salsa verde
CHICKEN SAUSAGE rhubarb mustard
HASSLEBACK POTATOS creme fraiche + herbs
KALE CAESAR SALAD croutons (veg)
WHISKEY SOUTHSIDE mint + lemon

Late Night

$15 / GUEST

SHRIMP CORN DOGS aristocrat tarter
SHORT RIB GRILLED CHEESE caramelized onions

Dessert options to talk about

($10- $15 / guest)

PASSED OPTIONS
FLOURLESS BROWNIES (gf + veg)
LEMON TARTS lemon curd + toasted meringue + pepper shortbread
CARROT CAKE BITES cream cheese icing + candied carrots (veg)
MACARON lavendar + goat cheese (gf + veg)
ICE CREAM SANDWICHES vainilla + chocolate chip cookies

STATION OPTIONS
ICE CREAM SUNDAE BAR
CARISSA'S PIE STATION

Premium Bar

$10 / GUEST PER HOUR

ROSE, MATHILDE CHAPOUTIER FRAN FERRAGE, PROVENCE
SANCERRE, FOUNIER LES VIGNAS, FRANCE
WOLFFER CHARDONNAY, NY
SANGIOVESE, IL POGGIONE ROSS MONTALCINI, ITALY
86 + CO ARTISONAL COCKTAIL LIQUORS
BELVEDERE, MCCALLAN 12, BULLET, HENDRICKS + MILAGRO
ROSE TRICYCLE, BRIDGELANE ROSE

OPTIONAL: CHAMPAGNE VEUVE CLICQUOT, FRANCE, $5 / GST

Pricing

TBD on station selections / 5 hour event / 2 hour stations
$95 -$147 / guest

SPECIAL STAFFING EST (includes gratuities / based on 5 hours)
$500 / station selected (chef + expeditor)
$300 / server (1 per 25 guests)
$350 / bartender (1 per 50 guests)r
$1750 chef team

ESTIMATED FOOD COSTS (150x @ $117): $17,550
based on: hors d'oeuvres ($25) + mezze ($22) + montauk($25) + east ($30) + late night ($15)
ESTIMATED STAFF based on 150 guests: $5850
ESTIMATED BAR PACKAGE (5 hours): $7500
10% adminsitration fee + suffolk county tax added to final bill
plates + cutlery, napkins + station staging included

SAMPLE TIMELINE (totally flexible, based on 5 hours)

7:00 PM - 8:30 PM Cocktail Hour
8:00 PM - Stations Open
9:30 PM - Band / DJ Starts
10:00 PM - Dessert is Served
12:00 AM - guests depart

BAR PACKAGES
BY *Hamptons Aristocrat*

TIER 1: SUMMER LIGHT BAR PACKAGE
- SUMMER ROSE
- MONTAUK BEER
- 1 SPECIALTY DRINK
- BOTTLED WATER + SPARKLING WATER

$8 / GUEST PER HOUR

TIER 2: SIMPLE + PERFECT BAR
- SALTBIRD CELLARS ROSEATE, NOFO
- DOS AGUAS WHITE, MACARI NOFO, *40% sauvignon blanc, 32% viognier, 28% gruner veltliner*
- BRIDGELANE, RED BLEND, NOFO
- MONTAUK BEER
- PICK 3: VODKA, GIN, RUM, TEQUILA, WHISKEY, BOURBON, MEZCAL
- ORANGE JUICE, GRAPEFRUIT JUICE, HOUSE MARGARITA MIX + CLUB SODA + TONIC + GINGER BEER, LEMONS + LIMES
- BOTTLED WATER

$10 / GUEST PER HOUR

TIER 3: PREMIUM + PROPER BAR
- MATHILDE CHAP COTE DE PROV, ROSE, FRANCE
- FOURNIER, LES BELLES VIGNAS, SANCERRE, FRANCE
- IL POGGIONE ROSS MONTALCINO, SANGIOVESE, ITALY
- SALT BIRD CELLARS CHARDONNAY
- PERONI BEER, ITALY + MENABREA AMBER, ITALY
- PREMIUM LIQUORS (BELVEDERE, DON JULIO, MCCALLAN 12) + FULL BAR OFFERINGS
- ORANGE JUICE, GRAPEFRUIT JUICE, HOUSE MARGARITA MIX + CLUB SODA + TONIC + GINGER BEER, SPECIALTY COCKTAIL CREATION
- BOTTLED WATER + CUT CITRUS & GARNISHES

$14 PER GUEST / HOUR

Staffing Estimates

APPROXIMATELY 20% OF EVENT PACKAGE
$1250 - $4000

1 SERVER PER 10-25 GUESTS (DEPENDING ON PACKAGE SELECTION)

1 BARTENDER PER 50 GUESTS

1 MANAGER PER EVENT

WHEN YOU SELECT YOUR PACKAGE + GUEST COUNT WE WILL SEND YOU A FULL PRICING GRID SHOWING YOUR ESTIMATED COSTS.

FARM-TO-TABLE SAMPLING

BY *Hamptons Aristocrat*

SEE MORE: @HAMPTONSARISTOCRAT

TESTIMONIALS

"Lexi and Louisa, I cannot thank you enough for Saturday night. From our perspective it truly was more spectacular than I ever could have imagined. We appreciate all the hard work that went into pulling it off. The food was outstanding and folks were raving about it all night. Thank you so much for making such a special day event better."
- Mindy + Albert, September 2018

"Hamptons Aristocrat is the reason our wedding was truly the best day of our lives! Not only did Lexi and Louisa handle the catering (the food and quality of service was outstanding), they also helped plan everything from our rehearsal dinner to our brunch post-wedding. They also recommended the BEST vendors: our florist, officiant, string quartet, valet, and tents. Everyone we worked with was fabulous. HA completely understood our vision and essentially read our minds every step of the way. Really cannot say enough good things. THANK YOU!!"
- Kate + Matt, June 2018

"My goodness… Lexi and Louisa! Where to begin!? You two made our dreams a reality and pulled off the most beautiful wedding I have ever laid eyes on… Thank you so much for all of your hard work and creative vision through this process. Every single thing from the chalkboard bar to the name cards to the table settings were absolute magic. But the main star of this entire night was without a doubt the food. I could rave on and on about the hors d'oeuvres and amazingly beautiful presentation and our main course was really unlike anything I have ever had! (I've been dreaming of that surf & turf since we left) We were so impressed with Hamptons Aristocrat and their amazing work we will without a doubt be back for more!!! Thank you so much for everything you guys did to make our dreams are reality, it was truly better than anything I could have imagined and we cannot wait until we have another event to hire you for :)"
Alexandra + Jacob, September 2017

“You are a dream team. You cannot imagine how at home and spoiled you made us all feel. And not just on the actual day, but for each of the many days of planning during this past year. While you are all consummate professionals, you are so much more. Your individual senses of style and warmth were evident from the day we were fortunate enough to meet you. And your generosity of spirit made us feel totally comfortable with every one of the many decisions we had to make. Your staff was courteous and attentive on every front. Your food is edible, fine art. Every bite as beautiful as it was delicious. My guests and my husband and I were gastronomically dazzled by every bite. Thank you for a perfect day, from the sensational hors d’oeuvres, beautiful table settings, gorgeous flowers, delicious dinner, heavenly wedding cake, dessert and late night snacks, but most importantly for making my daughter’s wedding day absolute perfection!”
Jodi, Mother of the Bride, September 2017

Lexi Ritsch + Louisa Young, started Hamptons Aristocrat in 2013 with the goal of changing the culture of "old school" catering in the Hamptons + the stigma that went along with it. Hamptons Aristocrat offers an authentic Hampton's food experience focusing on hyper local produce, local organic farms + fisherman while creating unique + beautiful restaurant-quality dishes for your special day. Trailblazing with over 25 years of experience, collectively, in the Catering + Restaurant arena, Lexi + Louisa vouch to offer you a uniquely perfect private chef experience in a large dining format, seamless service + execution, side by side planning, the highest quality organic ingredient-focused dishes + fair pricing.

NEW YORK POST

GREEN WEDDING SHOES

AS FEATURED IN BRIDES 2014 BRIDES.COM

FEATURED ON the knot

EveryDay with Rachael Ray

VOGUE HAMPTONS