

A vibrant outdoor social gathering at sunset. In the foreground, a woman in a light pink tiered dress with black trim and a striped bag is seen from the back. Next to her, a woman in a red wide-brimmed hat and a light pink dress with red floral patterns is talking. To the right, a woman in a black dress with large white polka dots is seen from the back, and a man in a gold sequined jacket is partially visible. In the background, a man in a white shirt and a colorful floral jacket is standing. The scene is set on a grassy field with large trees and a white tent in the distance. The sun is low on the horizon, creating a warm, golden glow. Blue and purple balloons are visible on the left.

socials

by HAMPTONS ARISTOCRAT

HAMPTONS ARISTOCRAT

MINI COCKTAIL PARTY

GARDEN PARTIES

Ricotta + Cucumber, pistachios, gf + veg
Goat Cheese + Zucchini Tartlet, veg
Sweet Potato Pie, Smoked Salmon + Trout Roe, gf + pesc
Tuna Tostada + Avocado Mousse, radish, gf + pesc
Mini Key Lime Pies, veg

includes sparkling water, flat water + sparkling lemonade
* store can provide wine + champagne for staff to pass

MINI COCKTAIL INCLUDES:
2 BUTLERS
GLASSWARE + PASSING TRAYS
3 HOUR EVENT
*REQUIRES SMALL STAGING AREA

PRICING
\$2250 + Gratuity
perfect for up to 75 guests

OPTIONAL ADD ONS
Champagne + \$10 per person
Grazing Boards: \$150 - \$300 each
Coffee: \$95
Extension / hour: \$200

HAMPTONS ARISTOCRAT

SIGNATURE SOCIAL

COCKTAIL PARTY

caviar tartlette + creme fraiche, pesc
crispy gnocchi + sweet pea + Meyer lemon cream, veg
salsa verde shrimp taco, avocado + feta + dill, gf + pesc
ricotta + cucumber, pistascio, gf + veg
bbq mushroom + crispy tot, gf + vegan

includes champagne + margaritas + dirty martinis

INCLUDES:
CHEF + 2 BUTLERS, GLASSWARE
3 HOUR EVENT

MEMBER PRICING

\$2000 base staffing
\$65 per guest
18 guest minimum

NON-MEMBER PRICING

\$2500 base staffing
\$80 per guest
24 guest minimum

SOCIAL SUPPER

minimum of 24 guests

select 3 hors d'oeuvres + select 3 tapas + 1 dessert bite
includes 3 hours of food, includes chef team + servers, bartender
includes all specialty equipment, dinnerware, passing trays,
margaritas, grapefruit + tangerine, club soda + tonic
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MEMBERSHIP PRICING: \$195 / guest

(non-member pricing: \$250 per guest)

CLASSIC COCKTAIL

minimum of 24 guests

sélect 5 hors d'oeuvres bites + 1 passed dessert
chef(s) + servers / add a bartender +\$650
includes passing trays, poolware glassware + ice

MEMBERSHIP: \$135 / guest

(non-member pricing: \$175)

SUSHI SOCIAL

MEMBER EXCLUSIVE

includes 18 guests

2 sushi chefs + 2 servers + 1 bartender
additional guests: \$300 / guests
includes saki margaritas + ginger green tea gimlet
on the bar: edamame + nori dusted popcorn

SELECT 6

wagyu shaved beef maki taco, sushi rice + scallion, gf
saki marinated chicken yakitori, gf + df
tempura shrimp + ginger emulsion + bibb lettuce, pesc
spicy tuna + crispy rice + sesame + shiso, gf + pesc
pickled cucumber + chili dusted crab salad + forbidden rice cracker, gf + pesc
salmon sashimi maki taco + spicy aioli + avocado + nori + roe, gf + pesc + df
wagyu burger bao bun + katsu mushrooms + yuzu pickle
watermelon nigiri, smoked watermelon + cucumber, vegan + gf
tamarind glazed sea bass, lettuce wrap + crispy vermicelli, gf + pesc
lobster maki taco + fermented black bean + nori, gf + pesc
hoisin mushroom hand roll, sushi rice + nori + sesame, vegan + gf

MEMBERSHIP PRICING: \$5500

(non-member: unavailable to non-members)



HORS D'OEUVRES

lamb merguez dumpling xo sauce (contains shellfish + pork)
truffle grilled cheese + shaved black truffle, veg
smoked watermelon nigiri, pickled cucumber + sushi rice, vegan + gf
sweet potato tart, whipped potato salad, gf + veg
avocado + spicy crab + forbidden rice cracker, gf + p
caviar tartlette + creme fraiche, pesc
beef tartar + crispy tot + sturgeon caviar, gf
tuna tostada + avocado wasabi mousse + shaved radish, gf + pesc
black garlic + wagyu beef ragoon + hoisin aioli
crispy gnocchi + sweet pea + Meyer lemon cream, veg
red snapper fish taco + saffron aioli + pickled yuzu fennel, gf
hot butter lobster tail, skewer, gf + p
cucumber + ricotta, pistacchio, gf + veg
tomato pie, cheddar pastry dough + farm tomato, veg
parmesan biscuit + crispy jamon iberico + parmesan mousse

TAPAS

lamb lollipop, grass-fed NZ + mint yogurt + pistachio , gf
hoisin mushroom hand roll, sushi rice + nori + sesame, vegan + df
saki marinated chicken yakitori, gf + df
tempura shrimp + ginger emulsion + bibb lettuce, pesc
spicy tuna poke + pickled cucumber + sushi rice, gf + pesc + df
colossal shrimp cocktail, spicy cocktail, gf + pesc
zucchini blossom quesadilla + zucchini salsa + cheddar, gf + veg
beef carpaccio + quail yolk + pickled mustard + herbs + sour dough, df
lobster + fermented black bean maki taco, gf + pesc
wild salmon shashimi maki, sushi rice + avocado wasabi, gf + p
wagyu burger bao bun + katsu mushrooms + yuzu pickle
tamarind glazed sea bass, lettuce wrap + crispy vermicelli
shaved Korean beef taco + feta + green goddess, gf
bistro burger, tomato + remoulade, brioche + cornichon
tuna tostada + avocado mousse + sesame, gf + pesc
ricotta gnocchi + corn puree + jalapeno, veg
cacio e pepe arancini , lemon + pepper + parm, veg (available gf)
hot buttered lobster rolls + herbs, pesc

BAR SNACKS

old bay shrimp + charcuterie
oysters on the half shell + chilled lobster tails
pesca fresca, shrimp + octopus + lemon, tortilla chips, gf + p
giant soft pretzels + seasonal mustards
saucisson + pate + french breads + mustards
fondue + farm crudités + seasonal breads + potatoes
french fries + smoked crema caviar + simple house-made mayo

