



*For Your Special Day*  
**PREMIUM WEDDING PACKAGE**

Overlooking the Great South Bay, the View is easily accessible from all major highways. Deepwater docking available. Open 7 days for lunch, dinner, Sunday brunch, weddings and catering for all occasions.

Major credit cards accepted.



3 Consuelo Place • Oakdale • New York, 11769 • 631.589.2694 • [viewoakdale.com](http://viewoakdale.com)



## *Our Premium Wedding Package*

We take great pride in our reputation for exquisite cuisine and professional presentation, and we look forward to being a part of your special day. What follows on the next several pages are simply suggestions for your planned affair. We will be pleased to customize your wedding reception in any way to ensure that your affair will perfectly reflect your needs and expectations.

### *Cocktail Hour*

Your Guests will encounter an elaborate and beautifully decorated Cocktail Hour beginning with a Fresh Vegetable Crudite and a Fresh Seasonal Fruit Platter with Domestic and Imported Cheeses.

#### *Butler Style Hot & Cold Hors D'oeuvres*

##### *Cold Hors D'oeuvres*

(Choice of Three)

Maine Lobster Salad  
Yellowfin Tuna Tartare  
Pepper Seared Ahi Tuna  
Tomato Mozzarella Bruschetta  
Shredded Mexican Chicken on a corn chip  
Smoked Salmon Dill Crème Fraiche  
Crab Salad Phylo Cup  
Goat Cheese and Fig Cones  
White Truffle Edamame Hummus, Garlic Naan  
Prosciutto wrapped Asparagus

##### *Hot Hors D'oeuvres*

(Choice of Three)

Vegetable Spring Rolls  
Spiced Shrimp with Corn and Jicama Salsa  
Baked Clams, Littleneck  
Veal Meatballs Pomodoro  
Wild Mushroom Risotto Cakes  
Crispy Mozzarella Bites  
Mini Burger Sliders  
Maryland Crab Cakes  
Vegetable Chicken Samosas  
Mini Grilled Cheese (Asiago Truffle)  
Sesame Chicken Satay  
Steak Teriyaki Skewers  
Applewood Bacon Wrapped Scallops  
Artisan Flatbread Pizza  
Coconut Shrimp  
Assorted Mini Quiche  
Peking Duck Tacos  
Fried Oyster Shooters

The following are offered for an additional charge:

Baby Lamb Chops (\$2 additional per person)  
Shrimp Cocktail (\$3 additional per person)  
Raw Bar, Clams and Oysters Shucked To Order (market price)

*Selections Served from Chafing Dishes*  
(Choice of Four)

Eggplant Rollatini  
Sausage and Peppers  
Sesame Chicken  
Baked Rotini Siciliano  
Baked Four Cheese Lasagna  
Linguine with Red or White Clam Sauce  
Pepper Steak Stir Fry with Jasmine Rice  
Chicken Breast Strips Francaise, Piccata or Marsala  
Roast Pork with Apples and Sundried Cherries  
Paella; Saffron Rice with Clams, Mussels, Chicken and Andouille Sausage  
Penne a la vodka with Prosciutto and Onions  
Cheese Tortellini with Alfredo or Pesto  
Rigatoni Primavera with Roasted Garlic and Oil and Seasonal Vegetables  
Rigatoni Bolognese

*Carving Station*  
(Choice of Two)

Roast Sirloin Au Poivre  
Roasted Turkey Breast  
Pineapple Glazed Virginia Ham  
Ginger Glazed Pork Loin  
Loin of Lamb Roasted Garlic Mint Aioli  
Filet Mignon Caramelized Shallot Demi-glace  
Prime Rib of Beef Horseradish Cream

*Cocktail Service*

Throughout Your affair, we will provide unlimited Premium Brand Liquors, Chilled Champagne, Domestic and Imported Draught Beer, Frozen Drinks, House Wines, Soft Drinks and Juices. Furthermore, while the Bar and Cocktail Lounge are available exclusively to You and Your Guests. Cocktail Service is accomplished primarily by our professional waitstaff as an expression of our commitment to service.

# *Your Wedding Dinner*

## *Champagne Toast*

### *Appetizer*

(Select One)

Rigatoni Bolognese

Thai Calimari

Cheese Tortellini Alfredo

Penne a la Vodka

Seafood Antipasto with Peppers, Onions and Vinaigrette

Long Island Baked Stuffed Clams

Sliced Tomato and Fresh Mozzarella with Aged Balsamic Vinegar

Fresh Fanned Melon with Imported Prosciutto and Mission Figs

Seared and Chilled Tuna with Soy-Ginger and Wasabi

Marinated Grilled Portabello Mushroom with Fresh Mozzarella and Roasted Red Pepper

Jumbo Gulf Shrimp Cocktail or Jumbo Lump Crab Cakes (\$3 additional per person)

### *Salad*

(Select One)

Mesclun Greens with Gorgonzola and Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

Hot Spinach Salad with Bayou Bacon

Shredded Iceberg Salad with Bacon, Gorgonzola, Tomato and Onion

Tossed Garden Greens with Italian Vinaigrette

### *Combination Salad*

Try these single courses in lieu of both Salad and Appetizer

(Select One)

Grilled Baby Vegetables with Prosciutto & Fresh Mozzarella

Pesto Shrimp over Field Greens, Tomato, Cucumber, Onion

Grilled Sirloin (served chilled) with Gorgonzola & Bacon over Bibb Lettuce

Sliced Tomato & Fresh Mozzarella over Field Greens, Balsamic Vinaigrette

Chilled Pan Seared Scallops over Arugula Salad, Meyer Lemon Vinaigrette

Smoked Chicken, Baby Greens, Goat Cheese, Tarragon Vinaigrette

*Entrees*  
(Select Three)

*Beef*

**Filet Mignon**

Caramelized Shallot Demi Glaze

**Gorgonzola Crusted Filet Mignon**

Merlot Sauce

**Prime Rib of Beef**

Horseradish Cream

**NY Strip**

Brandy-Peppercorn Sauce

*Veal*

**Saltimbocca**

Prosciutto and Mozzarella

**Porterhouse**

Rosemary Veal Glaze

**Scallopini Forestiere**

Mushroom Madiera Sauce

*Chicken*

**Sorrentino**

Prosciutto, Mushrooms, White Wine Sauce

**Muzio**

Stuffed with Prosciutto, Mozzarella and Spinach  
with Mushroom Marsala Sauce

**Florentine**

Spinach, Lemon Butter Sauce

**Roasted Garlic-Thyme Crusted**

Rosemary Chicken Jus

*Pork*

**Roasted Loin**

Caramelized Apple and Honey Glaze

**Stuffed Chop**

Prosciutto, Fontina, Mushroom Madeira Sauce

*Duck*

**Roasted Maple Leaf Farms Duck Breast**

Lingonberry Sauce

*Lamb*

**Rosemary-Garlic Crusted**

Black Truffle Lamb Jus

**Dijon Glazed**

Roasted Garlic-Mint Aioli

*Fish*

**Miso Glazed Atlantic Halibut**

**Roasted Atlantic Salmon**

Dijon Herb Cream

**Grilled Montauk Swordfish**

Roasted Tomato Eggplant Compote

**Pan Roasted Sea Scallops**

Citrus Beurre Blanc

**Pepper Seared Yellowfin Tuna**

Mandarin - Soy Glaze

**Macadamia Nut Crusted Mahi Mahi**

Mango Salsa

Vegetarian Entree is Always Available - Please Inform Us Of Any Dietary Restrictions

Our Chef Will Garnish All Plates with Potatoes and Seasonal Vegetables

Once again, we will be pleased to offer alternative preparations for the menu items listed above.  
We are also open to your suggestions and specific needs.

*Dessert*

*Coffee and Tea Service*

Customized Cake from Rolling Pin Bakery

## *Also Included In Our Wedding Package*

The View is devoted to serving one wedding at a time.  
You and your guests will enjoy the entire restaurant and its surroundings exclusively.

A Maitre 'D and Captain will see to every detail  
and give you the personalized service that you deserve.

Direction Maps for Your Invitations.

Place Cards for All of Your Guests.

View is primarily a fine dining a la carte restaurant, and as such, employs a professional and knowledgeable staff.

Free docking for any size boat.

A Banquet Manager to help you plan your reception.

## *Other Presentations and Services to Enhance Your Reception*

### ASK ABOUT OUR ADDITIONAL ENHANCEMENTS

Custom Made Ice Sculptures Starting at \$200.

Fresh Littleneck Clams and Oysters Shucked to Order; Market Price.

Chilled Jumbo Gulf Shrimp; Market Price. Japanese Sushi and Sashimi; Market Price.

Valet Parking.

Ceremonies in our Gazebo overlooking the Great South Bay. Interfaith Ministers and Judges to Officiate Your Ceremony.

For your information and guidance, the management of the View Restaurant  
makes available the following list of services:

#### *Flowers*

Oakdale Flower Shop  
1312 Montauk Highway  
Oakdale, New York 11769  
(631) 589-3041

#### *Bakery*

Rolling Pin Bakery  
184 West Main Street  
Bay Shore, NY 11706  
(631) 647-5112

#### *Photographer*

Park Avenue Studios Inc.  
8 St. John's Street  
Sayville, New York 11782  
(631) 589-7735

#### *Limousine Service*

A Class Act Limousine, LTD.  
1 Eastover Road (corner of Lakeland Ave.)  
Sayville, New York 11782  
(631) 244-3907

#### *Clergy Services*

Please ask your  
Banquet Manager  
for our list of all  
clergy denominations

Management has authorized only the above vendors to contact you and use our name VIEW.

Our reputation is your assurance that the services mentioned above will reflect  
a pleasant memory of your affair for years to come. Our experience is at your disposal.

For additional information, please contact our banquet office at (631) 589-2694.

We are pleased to also offer the following alternative Wedding Reception styles:

*Grand Buffet Wedding Reception*

*Open Bar*

*Cocktail Hour*

Butler Style Hors D'oeuvres  
Fresh Vegetable Crudite, with Dipping Sauce  
Fresh Seasonal Fruit Platter with Domestic and Imported Cheeses

*Champagne Toast*

*Buffet Dinner*

Choice of Three Cold Platters and Salads  
Choice of Two Entrees Served from Chafing Dishes  
Choice of Vegetable, Potato and Pasta Served from Chafing Dishes  
Choice of Two Roasts Carved to Order

*Dessert*

Tiered Wedding Cake  
Coffee and Tea Service

