

ENJOY A PEAK SEASON WEEKNIGHT
ON THE NORTH FORK



Weekday Winery Wedding

MONDAY, TUESDAY, WEDNESDAY 2021

COMPLETE WEDDING PACKAGE FOR A MINIMUM OF 50 GUESTS

Includes Our Weekday Wedding Menu Attached - 5 Hours Including Hors D'oeuvres, Dinner, and Open Bar
Wedding Vendors Included - DJ, Flowers, Photography, and 2 Tier Wedding Cake

DJ ENTERTAINMENT: ABSOLUTE ENTERTAINMENT
PHOTOGRAPHY: PARK AVENUE STUDIOS
BAKERY: AUDREY'S BAKERY
FLOWERS: VERBENA FLORAL DESIGN
TO GO STATION: ICE CREAM BICYCLE

\$12,995++

Price Per Person After 50 Guests - \$99 ++
Gratuities Not Included

Conveniently Located on The North Fork, Long Island's World Renowned Wine Region
978 MAIN ROAD (ROUTE 25) • AQUEBOGUE, NY 11931 • 631.722.3200 • LESSINGSWEDDINGS.COM

* Package is available for remaining select weeknight (Monday-Wednesday) 2021 dates only. Based on 50 guests, Price listed plus 22% administrative fee and NYS Sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are not included and are at your discretion. Package released 2/27/21. Not applicable to previously reserved events.

2 0 2 1 W E E K D A Y W E D D I N G

Vendor Package

DJ: ABSOLUTE ENTERTAINMENT

DJ FOR FOUR HOURS W/ BLACK DJ BOOTH
ONE HOUR COCKTAIL & THREE HOUR RECEPTION
30 MINUTES CEREMONY MUSIC AND MICROPHONE

PHOTOGRAPHY: PARK AVENUE STUDIOS

FULL COVERAGE OF YOUR WEDDING DAY
INCLUDES: 1 MAIN ALBUM WITH 30 8X10 PHOTOS
2 PARENT ALBUMS WITH 15 5X7 PHOTOS
50 PICTURED THANK YOU CARDS
USB WITH HIGH RESOLUTION IMAGES

BAKERY: AUDREY'S BAKERY

2 TIERED WEDDING CAKE WITH CHOICE OF CAKE FLAVOR AND FILLING

FLOWERS: VERBENA FLORAL DESIGNS

BRIDAL BOUQUET - 3 DOZEN STANDARD ROSES WITH GREENERY AND ACCENT FLOWERS
MAID OF HONOR BOUQUET - ONE AND A HALF DOZEN STANDARD ROSES WITH GREENERY AND ACCENT FLOWERS
GROOM'S BOUTONNIERE- ROSE, CHOICE OF COLOR
BEST MAN BOUTONNIERE - ROSE, CHOICE OF COLOR
5 CENTERPIECES - FIVE HYDRANGEAS (WHITE, BLUE, GREEN, OR BLUSH ONLY)
WITH GREENERY AND ONE DOZEN ROSES DESIGNED IN A WOODEN BOX

TO GO STATION: ICE CREAM BICYCLE

A VINTAGE GOOD HUMOR BICYCLE WITH NOSTALGIC ICE CREAM BAR TREATS

Weekday Wedding Menu

Open Bar

*Top Shelf Open Bar
Top Shelf Spirits, Domestic, Local and Imported Beer and Wine,
Chilled Champagne, Soft Drinks, and Juices.*

CHOOSE 8 Cocktail Hour - 8 Hors d'Oeuvres

COLD HORS D'OEUVRES

Shrimp and Guacamole Crostini

Fresh Mozzarella, Tomato, and Basil Bruschetta on Garlic Crostini

Poached Lobster BLT on Pretzel Roll

Southwestern Chicken Salad on Tuscan Crostini

Antipasto Skewers with Grape Tomato, Salami, Provolone, Artichoke, and Basil

Blackened Shrimp with Chili Lime Aioli

Watermelon and Feta Bites

Cranberry Brie Bites

Shrimp Cocktail

HOT HORS D'OEUVRES

Mini New Potato Skins

Baked Clams

Baby Lamb Chops

Chicken Enchiladas

Coney Island Miniature Hot Dogs

Fried Japanese Dumplings with Ponzu Sauce

Crispy Shrimp Risotto Balls with Shallots, Garlic, and Truffle Oil

Fresh Lump Crab Cakes

Miniature Grilled Vermont Cheddar Cheese and Tomato Soup Shooters

Miniature Reuben Sandwiches

Pan Fried Oysters on Toast Points

Filet Mignon Crostini with Fresh Local Horseradish Sauce

Seated Dinner

CHOOSE ONE - Appetizer

Caesar Salad

Local Romaine Lettuce, Shaved Parmesan and Toasted Tuscan Croutons

Poached Pear Salad

Mixed Greens, Poached Pears, Candied Walnuts & Gorgonzola Cheese,
Topped with a Raspberry Vinaigrette

Greek Island Salad

Field Greens, Avocado Cubes, Cherry and Sundried Tomatoes, Cucumbers, and
Local Feta Cheese with a Cucumber Dill Tzatziki Dressing

CHOOSE 4- Main Course

Select One Poultry, One Beef, One Seafood, One Vegetarian

Roasted Farm Raised Boneless Chicken Breast with Marsala Sauce

French Cut Chicken Breast with Tarragon Cream Sauce

Stuffed Chicken Valentino with Prosciutto

Chipotle Rubbed Pan Seared Long Island Duck Breast

Shrimp Francaise

Pan-Seared Tuna with Avocado, Soy, Ginger, and Lime

Teriyaki Glazed Salmon Filet

Crabmeat Stuffed Flounder with Lobster Cream Sauce

Herb Crusted Striped Bass with Garlic Scampi Butter (April - November)

Filet Mignon with Brandy Peppercorn Sauce

Balsamic Brown Sugar Braised Short Ribs

Sliced Chateaubriand with Mushroom Demi Glaze

Vegetable Lasagna

Thai Satay Noodle Stir Fry

Mexican Baked Pasta

Zucchini Pasta

DESSERT

Two Tier Wedding Cake
Coffee and Assorted Gourmet Teas