

**TOWN RESIDENCY + PERMITTING PAPERWORK REQUIRED**



**HAMPTONS ARISTOCRAT**

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**BEACH EVENTS**

**THE DUNE BUGGY LOUNGE + DINNER**

**MOONLIGHT PICNIC**

**SURFSIDE CHEF DINNER**

**THE BEACH BISTRO**

**THE LOBSTER BAR**

**THE SALTY TROLLEY**

**CANTINA PEARL, BEACH SOCIAL**



BEACH: DUNE BUGGY LOUNGE

# THE DUNE BUGGY LOUNGE

24 FOOT BOHO WAGON LOUNGE + BAR

## PICNIC DINNER HARVEST BUFFET

old bay shrimp + charcuterie, tartar sauce  
picnic fried chicken, honey mustard + ranch  
tuna tostadas + avocado mousse + crispy tortilla, gf + pesc  
taquito salad, grassfed beef + lettuce + cheddar, tomato, gf  
farm raw crudite's board, aristocrat buttermilk ranch dip  
north fork potato chips + house caramelized onion dip  
tortellini + tomato salad, shaved parmesan, arugula, veg  
seasonal melon + fruit board, vegan  
smore's

## THE BAR

Summer in a Bottle, Rose / Sauvignon blanc  
Margarita of Choice  
Peroni Margoni, peroni + aperol + grapefruit  
Peligrino, lemon

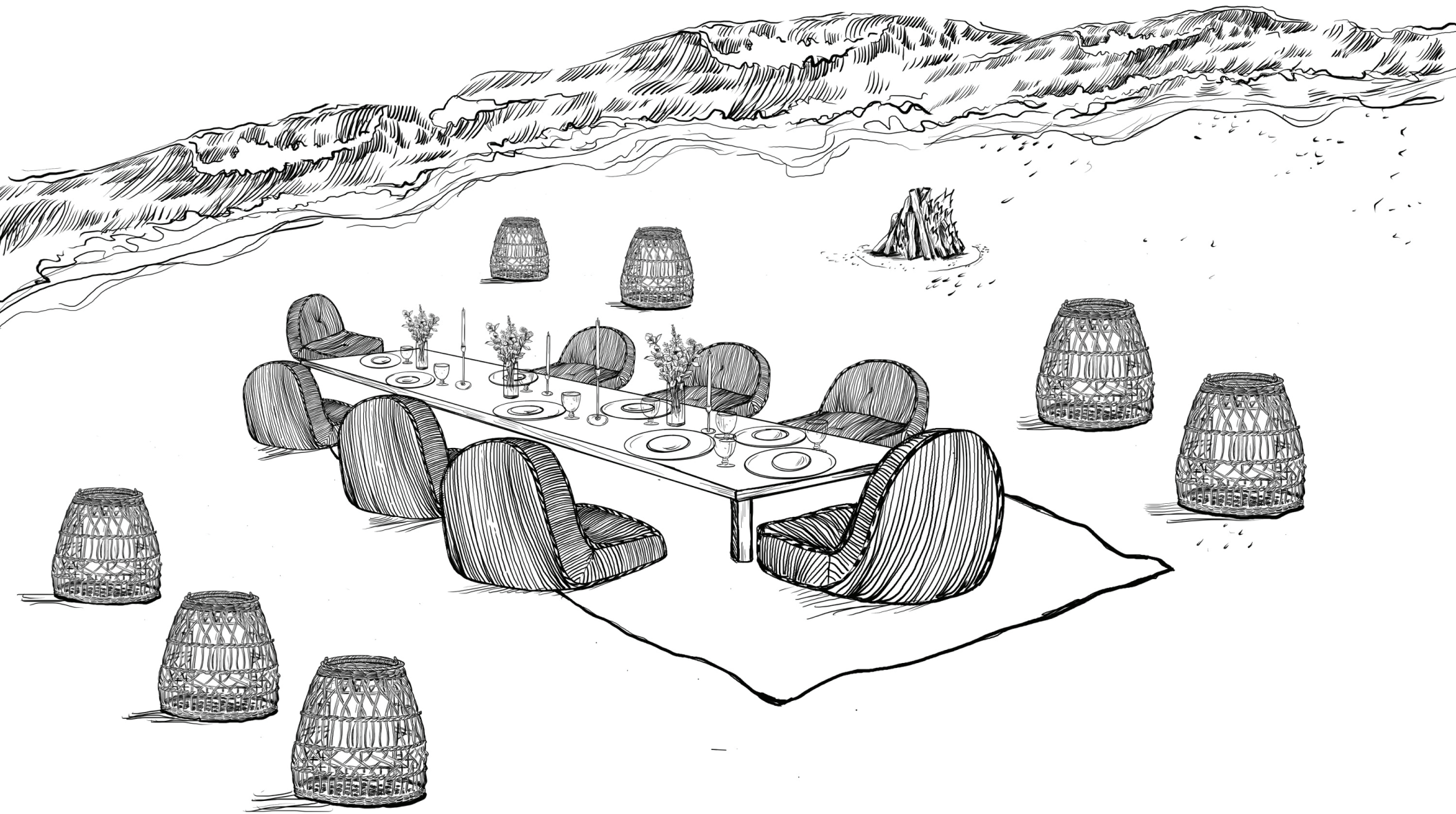
## SET UP INCLUDES

24 foot Buggy Lounge + Bar / Beach Sofa Lounge  
12 teak chairs, contained fire + wood, 2 sofas, 6 club chairs  
food table, umbrella + lighting, all food vessels + utensils + serving  
bar table + poolware glasses, ice + garnishes  
flowers + LED lanterns / basket lights

## PRICING INCLUDES 30 GUESTS, 3 HOUR EVENT

\$12,000 (2 servers, 1 beverage attendant, set up / breakdown crew)  
- \$175 per additional guest up to 50 guests / additional staffing fees apply  
- *guest arrival time: 7:30 pm earliest / 10:30 pm end time (sharp)*  
- *plus delivery tax, admin, gratuity / rain date selection available at booking*  
- *proof of town residency + approved gathering permit req*





# MOONLIGHT PICNIC

BEACH PICNIC DINNER (NO CHEF ONSITE) + FIRE PIT

## BAR SELF SERVE

veuve champagne, capertiff  
peroni aperol spritz, grapefruit  
wolffer summer in a bottle 2021  
beringer knights cabernet  
peroni beer

## SHARED TABLE TOP

seasonal olives + marinated feta  
balsam farm baba gonish + eggplant caponata  
assorted breads + cheese straws  
shaved prosciutto + marinated artichokes + cilegine mozzarella  
farm radishes + smoked butter  
pickled quail eggs, fiesty acres farm  
sturgeon caviar + crema, blinis + chives

## CHAMBRÉ ENTREE PLATED + BUTLERED

*plated*

### PROVENÇAL SALAD

shaved seasonal local harvest  
farm haricot vert  
balsam farm roasted potato  
mint & cilantro tzatziki + quinoa + farm greens

*butler'ed*

**SEARED TUNA**, sushi grade, sesame + tamari, gf + pesc

**HERB SLICED CHICKEN**, pasture raised, df + gf

**BUTTER POACHED LOBSTER TAILS**, gf + pesc

## DESSERT FIRESIDE

s'mores, seasonal fruits + melons + brownie bites

## PRICING

\$500 per guest (18 guest minimum) + tax + admin + beach delivery (plus a base fee of \$3500)

- includes low table set up, rentals, bar + menu, table top + service-ware
- includes 3 staff members
- guest invite time: 7:30 pm, sharp end time 10:30 pm / proof of residency + town approved gathering permit required
- includes table top: ceramic plates for each course + cutlery, glasses / includes bar table + ice, beverages + glassware
- includes low dining tables + reclining pillow chair, candle light, table LED lighting + flowers
- includes contained fire pit + sand lanterns, tikis

*rain date selection available at booking / Southampton ONLY, proof of town residency + approved gathering permit req*



# MEDITERRANEAN BEACH DINNER

## BITES + BAR UPON ARRIVAL

fried gnocchi + caviar

cantaloupe + crispy prosciutto + tamarind, gf

st tropez cocktail, vodka + lemon + tangerine + topochico

capertif spritz, champagne + grapefruit rind

## FIRST SHARABLE

wolffer trebbiano, 2021

wolffer finca chilled table red, 2019

seasonal olives + marinated feta

balsam farm smoked eggplant babagonish + house eggplant caponata

assorted charcuterie + cheese, seasonal breads

farm radishes + smoked butter

## THIRD BUTLER'ED, SELECT 2

sumac + cumin acabokac filet of beef + vegetable skewers, gf

roasted red snapper + saffron aioli, gf + pesc

tabouleh salad, lemon + cracker wheat + herbs, vegan

balsam farm papas bravas + paprika aioli, gf + veg

summer early girl farm cucumber salad, mint raita

vegan add on: falafel + tahini, + \$7 per guest

## DESSERT FIRESIDE

chocolate pecan bars, veg

## PRICING

\$13,000 + tax + delivery + admin

- includes 18 guests

- guest invite time: 7:30 pm, sharp end time 10:30 pm (proof of residency + town approved gathering permit required)

- includes table top: ceramic plates for each course + cutlery, glasses / includes bar table + ice, beverages + glassware

- includes low teak tables + seafloor seating, candle light, table lighting + flowers

- includes contained fire pit + sand lanterns / includes bartender + service staff, chefs + alfresco kitchen

- *plus delivery tax, admin, gratuity / rain date selection available at booking / proof of town residency + approved gathering permit req*





# BEACH BISTRO

1969 ARISTOCRAT LO-LINER FOOD TRUCK + BISTRO DINING.

## BITES + BAR UPON ARRIVAL

veuve champagne + wolffer rose + beringer knights cabernet

peroni / margarita

spicy lobster nori taco, sushi rice, gf + pesc

## FIRST CRUDO, SELECT 1

plated: beet carpaccio + parmesan + pickled mustard seed, gf + veg

plated: salmon crudo + crispy rice + spicy aioli, gf + pesc

plated: lamb tartar + pickled mustard, rice cracker, df + \$12

plated: squash carpaccio + burrata + fennel, gf + veg

plated: seared tuna + wasabi vinaigrette + seasonal vegetable, gf + p

## SECOND PLATED, SELECT

plated: lemongrass couscous + lobster, pesc

plated: lobster tail, chowder, pesc, poured tableside, gf

plated: braised lamb, raita, candy pistatio + pomegranet, gf

plated: ricotta gnocchi + smoked creme fraiche + meyer lemon + caviar, p

## PRICING

\$10,000 base beach + equipment + staffing fee + after dinner fire pit

\$500 per guest, menu (minimum 8 guests / maximum 24 guests)

- guest invite time: 7:45 pm, sharp end time 10:30 pm

- includes table top: ceramic plates for each course + cutlery, glasses

- includes rattan tables, lighting, bistro setting + director chairs

- plus delivery tax, admin, gratuity / rain date selection available at booking / proof of town residency + approved gathering permit req

## THIRD BUTLER'ED, SELECT 2

served with artisanal breads, dinner rolls, whipped herb butter

petite filet of beef, farm potatoes + frisee + truffle soy vinaigrette

roasted guinea hen + baby potato + cherry mustard, honey pistachio

red snapper + olives + fennel + saffron aioli, gf + pesc

tamarind glazed sea bass + braised greens + long beans, gf + df + p

confit chicken thighs + artichokes + fried capers, gf

salmon + yuzu hollandaise, farm asian succotash, gf + pesc

sliced ribeye, summer corn + tomato + crispy shallots

roasted grouper/cod, farm tomato + white bean, gf + df

lobster boil : lobster tails + corn + potatoes + sausage

smoked eggplant + quinoa + caponata, gf + vegan

*optional: sub maitaki or cauliflower steak for any preparation above*

## DESSERT FIRESIDE

s'mores

flourless brownies + mini chocolate chip cookies

berries + seasonal melons, vegan + gf



# THE SALTY TROLLEY

20 FOOT AL FRESCO KITCHEN + BEACH BAR

## LOBSTER BEACH HARVEST STYLE

starter: truffle corn + jalapeno flatbread, veg

starter: clam chowder pizza, pesc

starter: tomato + garlic, vegan

### sea

butter poached lobster tails

old bay shrimp + corn pinwheels, gf + pesc

grilled oysters + herb butter + bread crumbs

### field

filet of beef kebabs, seasonal vegetables

smoked pasture raised chicken, white bbq sauce

### farm

texas milquetoast, smoked honey butter

papas bravas, bacon + scallion + mecox cheddar, gf

knife + fork romaine salad, caesar + shaved parmesan

tomato + corn salad, crispy shallots, veg

### dessert

smares

## PRICING

INCLUDES SALTY TROLLEY

INCLUDES BEIRGARTEN TABLES

TEAK BONDIRE

\$3500 base beach + equipment + staffing fee (plus admin + tax + cash gratuity) / includes off-peak rain date at booking

- \$350 per guest (we have a 12 guest minimum for this experience), includes chef + server team, and bartender

- guest invite time: 7:45 pm, sharp end time 10:30 pm

- 20 foot open air mobile kitchen equipped with stone pizza oven, wine + beer + specialty drinks, bistro lights + flowers, bistro tables

- includes service staff + chefs + bartender, selected menu, all plateware, glassware + cutlery, lighting + bar package

- bar includes: specialty drink party jug of choice, champagne spritz + beer + wine (please note beaches do not allow hard liquor)

- *plus delivery tax, admin, gratuity / rain date selection available at booking / proof of town residency + approved gathering permit req*



BEACH: 1969 ARISTOCRAT

# THE BEACH BAR

1969 ARISTOCRAT LO-LINER FOOD TRUCK + BISTRO DINING.

## PASSED TAPAS

**HOT BUTTERED LOBSTER ROLL**, sweet potato roll, pesc

**SHRIMP FRITO**, aristocrat jam + lemon, pesc

**SMOKED CARROT HOT DOG**, crispy shallots + honey mustard, veg (available vegan)

**FRIED CHICKEN BISCUIT**, pickled green tomato relish

**LAMB BURGER**, grainy mustard + brioche bun + feta

**BBQ RIBS**, baby back, df + gf

**HEART OF PALM "FISH" TACO**, battered heart of palm + tartar + corn tortilla, veg + gf

**SMASH BURGER**, remoulade + pickle + sweet potato bun

**TAQUITO SALAD**, grassfed ground beef taco salad + lettuce + mecox cheddar , gf

**TOMATO + GARLIC FLATBREAD**, jamone iberico (available vegan)

**ACABONAC SMOKED PASTRAMI**, texas milquetoast + hoisin aioli

**TUNA TOSTADA**, seared tuna + avocado mousse + crispy corn tortilla, gf + pesc

**SHAVED BLACK TRUFFLE GRILLED CHEESE**, gruyere + black truffle, veg

**FISH TACOS**, salsa verde roasted sea bass, gf + pesc

**CARNE ASADA**, shaved bibimbap marinated steak + shredded lettuce + goddess + feta, gf

## INCLUDES

**WATERMELON WEDGES**

**PAPAS BRAVAS** saffron aioli

**DIRTY CORN, FETA + PIMENTO CHEESE AIOLI**

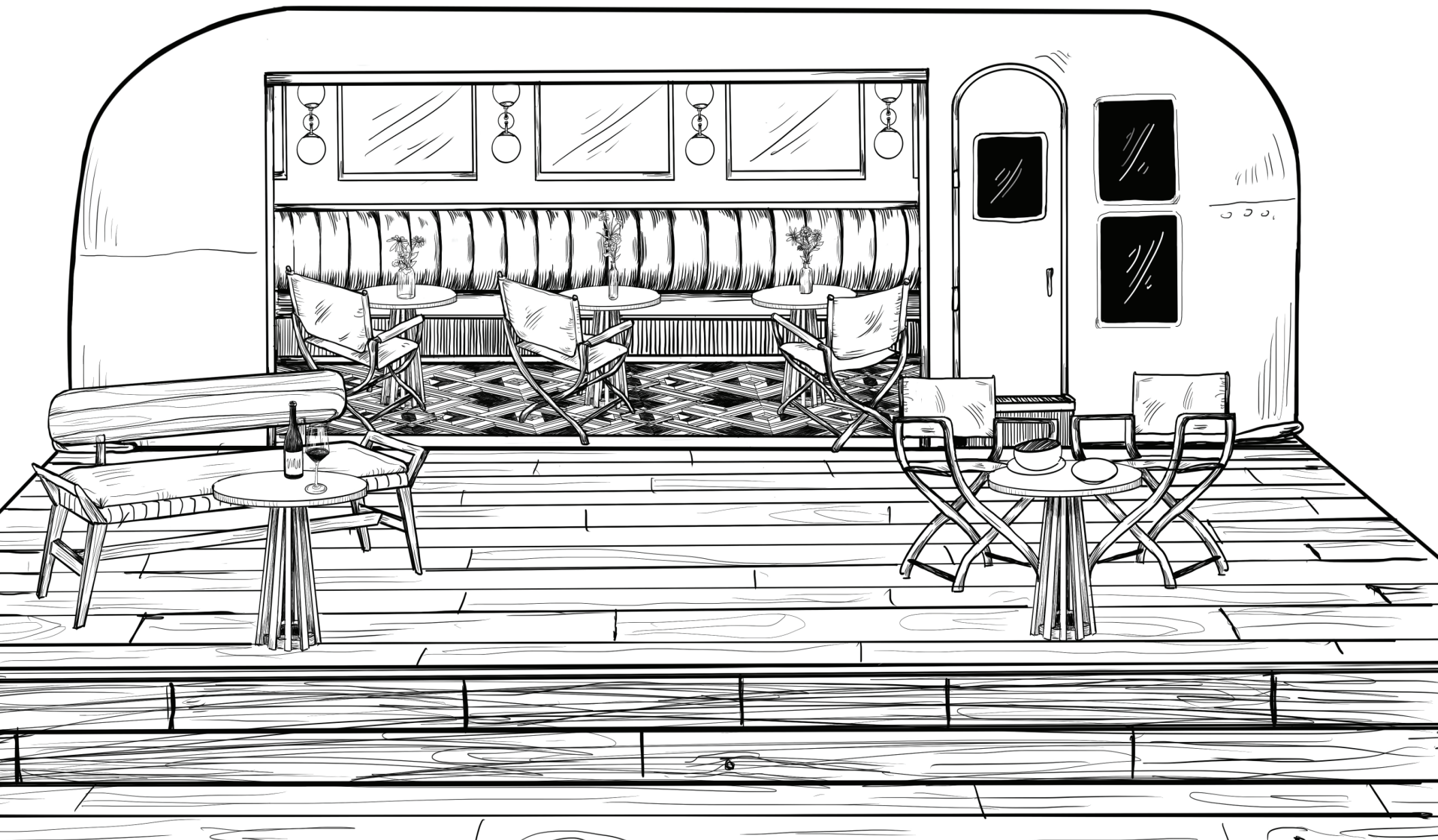
## PRICING INCLUDES UP TO 30 GUESTS

\$12,000 package: includes caravan rental + equipment, chef + servers, lounge + beirgarden tables, fire pit

- guest invite time: 7:30 pm, sharp end time 10:30 pm

- includes staff, 3 hour event, all disposibles, lounge + beirgarten tables + fire pit

- plus delivery tax, admin, gratuity / rain date selection available at booking / proof of town residency + approved gathering permit req



# CANTINA PEARL, BEACHSIDE

1964 AIRSTREAM LOUNGE EXPERIENCE, TOES IN THE SAND , THE SUN SETTING.

## TAPAS TRAY PASSED + STATIONARY

seasonal bar snacks

lobster + corn pizza, pesc

salmon crudo + crispy rice, avocado mousse + spicy aioli, gf + pesc

bistro burger, tomato + remoulade, brioche + cornichon

shrimp corn dog + aristocrat jam

tuna tostada, avocado mousse + crispy tortilla

tomato + garlic flatbread + jamon iberico, farm tomato

smores

## THE BAR

Summer in a Bottle, Rose / Sancerre / Beringer Cabernet

Capartif + Aperol Spritz's

Margarita

Peroni Margoni, peroni + aperol + grapefruit

Pelligrino, lemon

## SET UP INCLUDES

26 foot Lazy Oyster Airstream Lounge

deck lounge seating for 16 / interior seating for 20

14 bonfire + teak chairs

beach kitchen, passing trays, all food vessels + utensils

bar table + poolware glasses

flowers + LED lanterns / basket lights

generator

## PRICING INCLUDES 50 GUESTS, 3 HOUR EVENT

\$25,000 (3 servers, 1 beverage attendant, chef team, al fresco kitchen)

- includes airstream lounge + deck, lounge seating, lighting + generator

- includes bar, bartenders + ice + poolware glassware

- *guest arrival time: 7:30 pm earliest / 10:30 pm end time (sharp)*

- *plus delivery tax, admin, gratuity / rain date selection available at booking*

- *proof of town residency + approved gathering permit req*