



326 Front Street Greenport New York 11944
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Thank you for your interest in The Greenporter Hotel.

We are pleased to enclose the details of our facilities, menus and services that are at your disposal should you decide to host your event with us. We hope that you will enjoy the range of facilities and services and look forward to helping you plan your event.

The Greenporter is open 365 days a year. Our full-service restaurant and bar is open for dinner Friday through Sunday with breakfast/brunch/lunch served on weekends year-round. We are open seven days a week in July and August. Our on and off-site catering services are always available upon request. We are pleased to offer an exhilarating selection of massages and body treatments featuring the products of Naturopathica Holistic Skin & Body Care in one of our three treatment rooms or in the privacy of your room. These treatments are by appointment only and you will find the details enclosed.

We would ask that you please note that all prices quoted are subject to 8.75% state & local taxes plus rentals. All catered events are subject to a 20 % service charge on your total bill to cover the administrative costs of planning your event. We leave the gratuity for the serving staff to your discretion.

Our staffing charges are based on a 6 hour minimum for each event consisting of an hour and a half for the set-up, 3 hours of service and an hour and a half for the break-down and cleanup. Any additional hours must be settled prior to your departure.

Please note that any off site-catered event will be subject to a \$375.00 site inspection fee and any catered event that requires Kosher supervision is subject to an additional 15% surcharge.

Should you have any questions with regard to the menus, services or facilities listed in the following pages, please do not hesitate to contact us at 631-477-0066.

Best regards.

The Management

Weddings, Rehearsal Dinners and Private/Corporate Parties

Dining Room and Terrace

Our restaurant/terrace and full bar featuring 60 wines by the glass, is the perfect venue for your rehearsal dinner, bridal shower, intimate wedding or private party. Catering for up to 50 guests in the restaurant and up to 60 on the terrace, you will find this a stunning venue for your event. Whether it is your corporate holiday party held fireside in our dining room or a springtime luncheon on our terrace, you and your guests will experience an unforgettable gathering.

Poolside Banquet or Party

Dine under the stars at our elegant banquet tables with our Frette linens and candelabra against the backdrop of our pool filled with floating candles. Catering for up to 160 people for sit-down dinner and up to 200 for a cocktail party, our pool deck is available between 7:00 p.m. to 11:00 p.m. Or host a more casual event poolside, such as a clambake complete with wine or a keg of Long Island beer. We can assist you with selecting a live bluegrass band or a DJ.

(An additional insurance fee for pool usage of non-hotel guests will be required.)

Group Activities/Team Building

We can arrange a group yoga class or group fitness class with one of our certified personal trainers or organize a harbor tour or fly fishing expedition. Golf can be arranged at Island's End Golf Club, take a bicycle tour to the vineyards or to Shelter Island or a kayaking excursion on Shelter Island.

Wedding Planning Services

Get married on one of our local vineyards or at sea on a schooner.

The cake, the minister/priest/rabbi, the flowers, the music, the decorations. We can take care of everything from catering your wedding party to booking your limousine service. We also provide additional services to further assist the bride and groom by arranging entertainment of visiting guests and family. We can book water tours of the local islands as well as fishing, bicycling, and vineyard tours among many other activities.

Please make an appointment to speak to our wedding consultant.

Off-site Catering

Should you decide to host your event at your home, one of the many Vineyards in the area, or on the beach. We are able to cater for you, just let us know where and when. Whether you are planning anything from a relaxed picnic or a sumptuous seven course dinner, we can help you plan your event and cater it for you.

Livery Service:

Bus, Van, Limo, Private Car (pick up and drop off at airport, NYC, etc)

Dog Care:

We can provide a person to walk and play with your pet; feeding and referral for grooming services

Laundry and Dry Cleaning Service:

Available on request

Picnics and wine tours:

A bus or van can pick up your party and take you to three or four vineyards. We can pack you a gourmet lunch for the trip complete with cheeses, paté and French bread. Please see our picnic menu attached.

Special Locations for offsite catering or picnics:

Lighthouse Tours on local charter boats
Arboretums
Outdoor Event with Peconic Land Trust
Train Caboose
Vineyards

Bug Lighthouse
Golf Course
Museum
Aquarium
Fishing Trips

Additional Activities Located in the Area:

Golf
Fishing
Horseback Riding
Bicycling
Kayaking
Scuba Diving
Sailing
Antique Shops

Aquarium
Historical Societies
Museums
Peconic Land Trust Nature Walks
Clamming
Beaches
Antique Merry-Go-Round
Roller Blading

Catering Package Samples

(Prices do not include tax and service charge)

Suggestions:

Continental Breakfast:

Served in the restaurant, on the terrace, or in the pool area.

Selection of Sunday Brunches:

From Omelet station, to pastries, coffee and tea, juices -- add Bloody Marys, Mimosas, Champagne, seafood raw bar, caviar, assorted salads

la Cuvée Luncheon:

Quick yet elegant lunches -- Perfect for working executive meals or club meetings.

Rehearsal Dinner:

Friday, casual around the pool area – torches around the pool, Clambake, hors d'oeuvres, cocktails, music.

Wedding Dinner; elegant international dinner, poolside, banquet candles, formal or casual, open bar, coffee and dessert station.

Casual Corporate Dinner:

Friday, casual around the pool area – torches around pool, Clambake, hors d'oeuvres and cocktails, and/or dinner.

Corporate Dinner; elegant international dinner, poolside, banquet candles, formal or casual, open bar, coffee and dessert station.

Saturday Evening; after the wedding, a party at The Greenporter, finger foods, hot dog cart, chips and dips with wine and beer around the pool.

Vegetarian or Kosher Options; vegetarian or kosher versions are available for all menus (please note that there is a 15% surcharge on kosher meals prepared in Synagogue kitchen under supervision of Rabbi.

Please note that all catered events are subject to a 20% service charge of your total bill

Our Menu

La Cuvée Continental Breakfast

Croissants
Muffins
Danish pastry
Bagels
Homemade jams
Cream Cheese
Fresh Fruit
Juice
Coffee or Tea

\$10.95 per person, plus tax & service charge
Add on cookies \$1.95 per guest

Full Brunch

French Style Scrambled Eggs

House-cured Lox with Bagels

Irish Sausage and Bacon

Green Salad

Pasta dish

Latkas: Potato or Zucchini with Applesauce & Sour Cream

Frittata : Ham and chives, Spanish Sausage or Seasonal vegetables

Seasonal fruit salad

Assorted cookies

Choice of Coffee or Tea

\$24.95 per person, plus tax & service charge

la Cuvée Luncheon
(perfect for executive events)
(Includes one glass of house red or white wine per guest)

Our Famous Croque Monsieur with A Fresh Local Green Garden Salad
(Choice of Ham & Gruyere, Salmon & Gruyere or Grilled Vegetable & Gruyere)

Dessert

Coffee & Tea

\$ 25.00 per person, plus tax & service charge

Rehearsal or Corporate Dinners

The New England Clam Bake

New England Clam Chowder

Steamed Clams and/or Mussels
in garlic wine sauce or drawn butter

1 ¼ lb Steamed Lobster

Corn on the Cob

Includes your choice of one of the following selections

Baked Potato
Garden Salad

OR

La Cuvée coleslaw
Potato salad

Includes the following:
Bread station

Chilled watermelon

Hot seasonal fruit crisp

\$39.75 per person, plus taxes & Service Charge

ADD to the menu any of these items:

- ❖ Old-fashioned hot dogs & buns served from rolling cart at pool
 - + \$3.00 per guest
 - ❖ Filet Mignon on the grill
 - + \$6.95 per guest
 - ❖ ¼ BBQ or Roasted Chicken
 - + \$4.95 per guest
 - Coffee and tea service
 - + \$2.50 per guest

Sample Buffet Menus

Buffet Exotique

Includes three entrée selections, three side dishes, one salad selection and bread assortment

Entrées

Magret de Canard thaïlandais

Long Island sliced breast of duck with a Kumquat-Orange-infused coconut sauce

Crevettes à la mexicain

jumbo shrimp sautéed in a saffron-infused white wine and shallot reduction

Filet mignon argentin

Argentine-style marinated tenderloin cooked on grill, served with traditional Argentine chimichurri sauce

OR

Poulet farci aux framboises en sauce de Brie

a succulent breast of chicken filled with a raspberry compote, served in a brie-thyme sauce

Brochettes de poisson indochinois

skewers of grilled seasonal fish in a citrus marinade served with a mango-pomegranate chutney

Longe de porc thaïlandaise

lean loin of pork brushed with a Thai-Chili pepper honey glaze

Side dishes (select three)

Coconut jasmine rice

fragrant jasmine rice cooked in coconut milk and garnished with toasted coconut
(with Duck, Pork or Fish dishes)

la Cuvée Guacamole

made with fresh avocado, plum tomatoes, virgin olive oil, shallots, fresh squeezed lime and fresh cilantro
(with Shrimp or Beef dishes)

Soufflé de maïs argentin

a soufflé of roasted corn, caramelized shallots, and Manchego cheese
(served with Beef dish)

Purée de patates en truffe

Truffled mashed potatoes with black truffles and white truffle oil
(with Raspberry Chicken dish)

Haricots verts

fresh French-style string beans served steamed or almondine
(with any of the above dishes)

Salad (select one)

Salade verte

locally grown Arugula salad dressed with virgin olive oil, balsamic reduction, and toasted pine nuts

Salade caesar

fresh Romaine salad with our homemade Caesar dressing, croutons and hand-grated Parmesan cheese (anchovies on the side)

Salade mesclun d'été

locally grown mesclun salad tossed with slices of Mandarin oranges, blood oranges or Tangerines, dressed with our housemaid citrus vinaigrette

\$69.00 per person, plus tax & service charge

The Wine Country Buffet Dinner

Entrées

Saumon poché entiere a l'aneth
Poached Salmon filet with a crème fraiche dill sauce

Longe du porc au poivre
Peppercorn Encrusted Loin of Pork

Orecchiette primavera
Pasta shells tossed with seasonal vegetables and fresh herb-infused virgin olive oil

Salad

Caesar salad
with fresh Romaine lettuce, Parmesan cheese and homemade dressing and croutons (anchovies on the side)

Side dish

Pilaf au safron
Saffron Rice Pilaf

Dessert

le Grande strawberry shortcake
with angel food sponge cake

\$ 36.75 per person, plus tax & service charge
Includes a bread selection

Sample Dinner Menus

The New Englander Sit Down Dinner

Appetizer

Gateau de crabe avec remoulade de maize grillé
Saffron-seasoned crabcake with fresh roasted corn relish

Entrée

Boeuf Wellington printemps
traditional roasted loin of beef baked to perfection in a golden puff pastry stuffed with spinach,
served with a red wine mushroom sauce

Dessert

Crème et coulis à l'anglaise
alternating layers of homemade custard, fresh Casis-infused seasonal berries and
homemade sponge cake(with our without almonds)

\$55.00 per person, plus tax & service charge
Includes bread selection

The Four-Course Special

Soupe du Jour
soup of the day

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le Salade

The Greenporter Salad with blue cheese, walnuts and our own vinaigrette

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Pâtes en sauce verte

served with our own arugula pesto sauce, cherry tomatoes and freshly grated parmesan cheese

or

Satay de poulet thaïlandaise

skewered marinated chicken breast served with spicy peanut sauce, served with mirin cucumber salad and
coconut rice

or

Longe du porc madagascar

pork loin glazed with spicy tamarind sauce, served with coconut rice

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Flan du pain

our French-style bread pudding with an English custard

\$37.95 per person, plus tax and service charge

## la Cuveé Barbeque

Poulet rotie  
Tender marinated grilled on our barbecue

le Hot Dog  
Beef or pork franks served in a potato bun with sauerkraut & all the 'fixins'

Moules fra diavolo  
Mussels sautéed with olive oil, garlic & red chilies

Le salade deluxe  
Fresh mesclun greens dressed with our homemade vinaigrette

Crumble aux pommes  
Apple crumble served with a crème anglaise

\$27.50 per person, plus tax & service charge  
Includes bread selection

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## Mediterranean Fiesta Party

Paella au fruits de mer  
Saffron rice with shrimp, clams and mussels  
(chicken and spanish sausage optional)

Le salade deluxe  
Fresh mesclun greens dressed with our homemade vinaigrette

du pain  
A selection of breads with a fresh garden herb dipping oil

Gateau a l'orange valencien  
Homemade bundt cake infused with Valencia oranges and icing

\$27.00 per person, plus tax & service charge

\* please see our bar selection for details of our sangria \*

## Six-Course Long Island Wine Dinner

### Pour Commencer

Les Ravioles a l'homard avec coulis  
Ravioli filled with local lobster served with a lobster coulis  
(Served with a glass of local Sauvignon Blanc)

### Le Salade

Salade melangé au fruits secs  
Local mixed greens with dried cranberries, toasted pumpkin seeds, hazelnuts and raspberry vinaigrette  
(Served with a glass of local Pinot Noir)

### Le Plat

Roulade d agneau farci au champignons sauvage  
Rolled lamb with a stuffing of three types of mushrooms and pignoli nuts, served with rice pilaf on grilled local zucchini  
(Served with a glass of local Merlot)

### Le Fromage

Timbale de Stilton au Port Anna Blanc  
A mousse of English Stilton cheese  
(Served with a glass of local white port wine)

### Le Dessert

Crêpes des peches flambeé  
Homemade crepes with fresh local peaches and Crème anglaise  
(Served with a glass of late harvest white wine)

\$70 per person, plus tax and service charge  
\* wines are not included/see our rate sheet for details

# The Anniversary or Awards Dinner

(Six courses)

Cocktail de la passion  
A Champagne and Passion Fruit Cocktail

## Le Salade

Mesclun avec Chevre en croûton gratinée  
Mesclun greens tossed with our vinaigrette, served with Chevre-topped crostini

## Pour Commencer

Bisque de crevettes  
Bisque of shrimp in a saffron and white wine-infused broth finished with a hint of crème

or

Caviar de saumon avec blini  
Fresh salmon roe served with our homemade dill-blinis and crème fraîche

or

Carpaccio de filet mignon  
Finely sliced filet mignon served raw, drizzled with balsamic reduction and Truffle oil

## Les Plats

Poulet farci aux framboises en sauce de brie  
A succulent breast of chicken filled with a Raspberry compote and served in a Brie-Thyme sauce accompanied by wild red rice

or

Dorade indo-chinoise  
Filet of Mahi Mahi in an orange-infused Asian-style coulis, served with coconut Jasmine rice and a mango-pomegranate chutney

or

Longe de porc thaïlandaise  
Lean loin of Pork brushed with a Thai-Chili Pepper honey glaze  
served with ginger-soy sautéed sugar snap peas and coconut Jasmine rice

## Les Desserts

English trifle  
Alternating Layers of raspberries, Orange liquor-infused Sponge Cake  
and Vanilla Custard topped with fresh whipped cream

or

Gâteau au vin rouge  
A Burgundian cake soaked with red wine and covered with a Cassis-infused ganache

or

Mousse au chocolat  
Our own guiltless crème-and-butter-free recipe made with Dark Belgian Chocolate

\$72.00 per person, plus tax & service charge  
\*includes Champagne cocktail

Suggestions for a wedding/baby shower or club meeting:

La Cuvée High Tea

*Selection of Tea Sandwiches*

Cucumber and fresh chive spread

Fresh tuna salad

Egg Salad

Chicken and Rosemary

*Followed by*

Homemade Scones served with Devonshire Cream and homemade jam

*Followed by a selection of pastries*

Assorted Baked Goods

*Accompanied by a Selection of Teas*

English Breakfast

Decaffeinated Breakfast Tea

Chamomile

Mint Tea

Japanese Green Tea

Fresh brewed Iced tea (seasonal)

\$19.95 per person, plus tax & service charge

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## Le Picnique la Cuvée

Enjoy a boxed picnic lunch at the beach, on your boat, at the vineyard:

Choice of these sandwiches on Pita Bread, baguette or on greens:

Rosemary-roasted Chicken breast salad  
The Nicoise, Fresh grilled tuna and greens  
Saucisson, hard French sausage with greens  
Gravlax with dill cream cheese  
Long Island Duck Paté  
Cheeses  
All with cornichons and French mustard

OR

A selection of our Quiches

Lorraine  
Savoyard  
Spinach

Includes one of these side dishes

Cherry tomato and feta salad  
Cous cous and fresh vegetable salad  
Cold pesto pasta salad

With

Fruit du jour (apple/orange/or fruit cup)

\$12.95 per person, plus tax & service charge  
add house baked pastry for \$3.95 per person

## Hors d'oeuvres:

Served as an Informal Buffet Dinner only with purchase of Full Open Bar Package

### COLD

Gravlax on Cucumber Rounds or blini topped with Dill  
Shrimp a l'orange en crostini  
Crostini with Tuna or Salmon tartar  
Blanched Crudites with Dipping Sauce  
Crostini with French-style Paté & Assorted French Hard Sausages  
International Cheese Course  
Skewered Red & Yellow Mini Tomatoes with Mozzarella  
Wild Mushroom Strudel in Puff Pastry  
Seasonal Fruit Platter  
Terrine of Stilton and Port Wine  
Cold Poached Salmon with a Mustard Dill Horseradish Sauce

### HOT

Mini Crab Cakes with red pepper aioli  
Mussels Vietnamese Style  
Stuffed Mushrooms  
Mini Chicken Kabobs with Sesame Teriyaki or Peanut Sauce  
Swedish Meatballs  
Mini Hot Dogs in Honey Mustard Sauce served en croute  
Puff Pastry Rounds topped with Cheese & Red Pepper  
Crostini with Melted Brie & Herbs  
Skewered Beef or Lamb, Marinated and Grilled  
Popcorn Shrimp  
Fried Calamari with Dipping Sauce  
Petite Chicken Wellington  
Spring Rolls or Mini Egg Rolls with Sauces  
Steamed Dumplings with Ginger Soy Sauce  
Herbed Chinese Chicken Wings

Each selection \$ 4.95 per person, plus tax & service charge

Lobster Ravioli with Lobster Coulis – add \$10.00 per guest

## OPEN BAR and BEVERAGES

Premium Liquors  
Does not include  
Cognacs, Port wines  
Or Champagne:

\$10.50 per guest per hour – 3 hour minimum  
To include the following wine selection:-  
White Wines, Chardonnay/Pinot Grigio  
Rosé Wines/blends or single varietal  
Red Wines, Merlot/Cabernet Sauvignon/Cabernet Franc/blend

Call Brand Liquors: \$8.50 per guest per hour – 3 hour minimum  
To include House wines only

Beer and Wine: \$7.50 per guest per hour – 3 hour minimum  
To include House Wines only

Champagne: price per bottle/local and international from \$28 to \$75 per bottle (5 glasses per bottle)

Sangria (Red or White): \$30 per pitcher (serves 10)

Coffee & Tea Service: \$2.50 per person

## STAFFING – Minimum 6 Hours

Servers and bartenders \$25 per hour per server/bartender  
Porter \$15 per hour per porter(s)  
On-site chef \$65 per hour per chef(s)

## RENTALS

Rental of tables, linen, tents, tableware or equipment is arranged at cost plus 20% service charge