



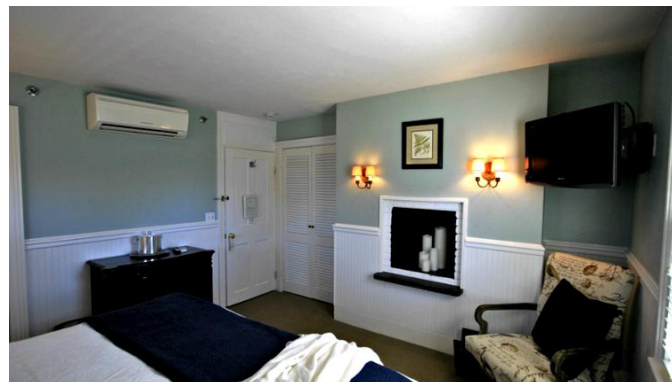
THE HEDGES INN

Est. 1873



Room Block

We require all 13 rooms booked Friday & Saturday nights





74

THE HE... E... N...



Bridal Suite

Room Seven converts into your command center for the most important day of your life.



Ceremony

Marry at a church or synagogue, it makes no difference to us. You can also choose to hold your ceremony on our grounds at no extra charge.



Cocktail Hour

Champagne Welcome

Premium Open Bar

Passed Hors d'oeuvres

Signature Cocktails

Hors d'oeuvres

Choice of Five



Hot

Crab cakes w/ Cilantro Lime Tartar Sauce

Grilled Figs w/ Balsamic Glaze & Gorgonzola

Hacked Lobster & Roasted Corn Quesadillas

Spicy Grilled Shrimp w/ Lemon & Ginger

Crispy White Truffle Risotto Cakes w/ Shaved Parmesan

Grilled White Cheddar & Sage Triangles w/ Mustard & Peach Compote

Lamb Kafka Skewers w/ Tzatziki

Grilled Artichoke Hearts w/ Warm Goat Cheese & Crispy Pancetta

Wild Mushroom on Crostini w/ Fresh Rosemary Aioli

Miniature Corn Cakes w/ Spicy Avocado Salsa

Caramelized Onion & Chèvre Tartlets

Grilled Artichoke & Marscapone on a Crispy Polenta Medallion

Mini Pulled Taco w/ Guacamole (Chicken, Pork, or Vegetable)

Picked Grilled Chorizo w/ Smoky Tomato Relish

Grilled Lemon Chicken Skewers w/ Peanut Satay

Cold

Spinach & Parmesan Cheese Puffs

Mushroom & Goat Cheese Tartlets

Lobster Salad w/ Lemon & Tarragon on Buttery Brioche Rounds

Steak Frites w/ Dijon Chive Creme

Composed Caesar Salad Wrap

Bruschetta w/ Colorful Heirloom Tomatoes, Ricotta Salata, and Fresh Basil

Asian Tuna Tartare in Cucumber Cups

Sesame Seared Tuna on Rice Crackers w/ Wasabi Creme & Pickled Ginger

Fig Tartines w/ Goat Cheese & Honey

Mini Caprese Bites

Summer Tomato Bruschetta

Fresh Figs & Melon Wrapped w/ Prosciutto

Classic Spiced Shrimp Cocktail

Summer Ceviche in Belgian Endive Boats

Classic Clams Casino



The Reception

First Course

Main Course

Dessert

First Course

Choice: Soup or Salad



Soups

Roasted Tomato Basil Soup

Summer Heirloom Tomato Gazpacho w/ Creme Fraiche & Basil Oil

New England Clam Chowder

Roasted Corn Chowder w/ dollop of Fresh Lobster

Chilled Pea Soup w/ Mint, Crab, & Lemon Oil

Spiced Pumpkin w/ Creme Fraiche

Salads

Local Heirloom Tomato & Mozzarella Stack served w/ Toasted Pine Nuts drizzled w/ Tuscan Olive Oil & Balsamic Glaze

Baby Arugula Salad w/ Goat Cheese & Walnuts in Watermelon Cups

Roasted Red & Gold Beets w/ Toasted Walnuts & Catapano Goat Cheese served over Baby Greens w/ Tarragon Vinaigrette

Fall Market Panzanella Heirloom Tomatoes, Cucumbers, Radishes, Red Onion, Basil & Rustic Bread Splashed with Red Wine Vinegar & Olive Oil Dressing

Baby Greens, Roasted Garlic, Homemade Croutons, Crispy Pancetta Topped w/ Maytag Bleu & tossed w/ Balsamic Vinaigrette

Main Course

Choice of Two



Beef

Grilled Filet of Beef rubbed w/ Sea Salt & Cracked Pepper served w/ Mushroom Ragout

Char Grilled Filet of Beef Argentinean Style w/ Chimmi Churri

Grilled Skirt Steak w/ Yellow Tomato & Lime Chile Sauce

Prime Rib w/ Au Jus

Boneless Braised Short Ribs w/ Polenta

Poultry + Pork

Grilled Chicken w/ Buttered Bread Crumb Crust w/ Fresh Tomato & Caper Compote

Pan Seared Rosemary Chicken Breast stuffed w/ Herbed Goat Cheese & Wild Mushrooms

Pan Seared Long Island Duck Breast w/ Grilled Plum Compote

Grilled Bone In Pork Chop w/ Soy & Honey Glaze

Molasses Cured Pork Loin w/ Apples & Wheat Berries

Fish

Southwestern Grilled Jumbo Prawns w/ Warm Heirloom Tomato Gazpacho Sauce

Pan Seared Jumbo Sea Scallops w/ Champagne Beurre Blanc

Maryland Crab Cakes w/ Lemon Aioli

Seared Wild Salmon Filet w/ Sweet Onion Marmalade

Grilled Seasonal Fish Filet drizzled w/ Charred Tomatoes, Lemons & Herbs

Vegetable

Butternut Squash Lasagna w/ Toasted Sage & Wilted Spinach

Seasonal Pasta Primavera w/ Basil Oil & Herbs

Wild Mushroom Risotto w/ Shaved Parmesan

Layered Vegetable Tart infused w/ Thyme Oil

Balsamic Portobello Steak w/ Caramelized Cippolini Onions

Accompaniments

Choice of Two Per Entree

Glazed Carrots & Caramelized Leeks w/ Butter & Honey

Roasted Asparagus w/ Herbs & Shallot Dressing

Roasted Fingerling Potatoes w/ Grain Mustard Vinaigrette

Smashed Red Potatoes w/ Herbs & Garlic

Mashed Potatoes w/ Roasted Garlic

Haricot Vert w/ Honey Dijon Glaze

Steamed Green & Yellow String Beans w/ Toasted Walnut Pesto & Shaved Manchego

Assorted Grilled Vegetables w/ Balsamic Vinegar & Shaved Parmesan

Roasted Endive w/ Blistered Grapes, Apples & Pancetta

Lemon Scented Orzo, Fresh Peas & Chopped Parsley

Creamy Gratin of Potatoes, Sweet Potatoes & Parsnips

Local Sweet Corn on the Cob

Rice Pilaf w/ Sliced Tomatoes, Onions & Cilantro



Dessert

Platters to include:

Truffle Brownie Squares

Coconut Macarons

Biscotti

Fresh Strawberries



After-Party...

10pm - Wedding Reception Ends

Our location in the historic district of East Hampton Village requires that we adhere to local noise ordinances.

Departure Brunch

\$75/Guest





Sunday Overnite

(for the Newlyweds: \$0)

After the big day, you will
need to unwind a bit...

Available Dates

The Hedges Only Books Five (5) Weddings Per Year

2023

Saturday, May 6th

Saturday, May 13th

~~Saturday, May 20th~~

Saturday, June 3rd

~~Saturday, June 10th~~

Saturday, June 17th

~~Saturday, September 16th~~

~~Saturday, September 23rd~~

Saturday, September 30th

Saturday, October 7th

Saturday, October 14th

Saturday, October 21st

(1) Date Available

2024

~~Saturday, May 4th~~

Saturday, May 11th

Saturday, May 18th

Saturday, June 1st

Saturday, June 8th

~~Saturday, June 15th~~

Saturday, September 21st

Saturday, September 28th

Saturday, October 12th

Saturday, October 19nd

Saturday, October 26th

(3) Dates Available





Event Management

Month of...

Creation of Master Timeline
Vendor Management
Planning Meetings

Day of...

Complete Event Execution

THE CEREMONY

Ceremony Site & Use of Grounds

COCKTAIL HOUR

Valet Service

Champagne Welcome

Premium Open Bar

Butler Passed Hors d'oeuvres

THE RECEPTION

1st Course

2nd Course

Dessert Platters

WEDDING PLANNING

Month & Day-of Management

Pricing

Minimum of 85 Guests
@ \$250 Per Guest

Subtotal.....\$21,250

Tax (8.625%).....\$1,832

Gratuity (20%).....\$4,250

Event Total.....\$27,332

VISA



DISCOVER



Tented Weddings

**Tent Pricing Additional
125 Minimum Guest Count**

Magnif-A- Tent
magnifatent.com

New York Tent
nytent.com

Sperry Tents
sperrytentshamptons.com



Our 2022 brochure showcases the wedding day of a great couple, who were married on September 16th, 2016. They are as lovely as they are photogenic. Their wedding photos perfectly capture the beauty and elegance of that evening.

Although we work with many talented photographers, we highly recommend Teresa Horgan.

To view more of her work, please visit: www.teresahorgan.com