

Flowerfield

...where the possibilities are endless!



**199 MILLS POND ROAD
ST. JAMES | NY | 11780
631.862.0100 | 631.862.0147
INFO@FLOWERFIELD.COM
WWW.FLOWERFIELD.COM**



COCKTAIL HOUR

Flowerfield Offers You And Your Guests Our Undivided Attention, Hosting One Event At A Time; The Options Are Endless For Your Special Day. As Your Guests Arrive To Flowerfield, They Will Be Greeted By Our Professional Staff And Welcomed To Your Wedding. Throughout Your Cocktail Hour, We Will Pass Custom Designed Signature Cocktails To Your Guests, Setting The Stage For A Personalized Event That Is Exclusively Yours.

Our Hors D'oeuvres and Tuscan Items Are Handmade From Only The Freshest Ingredients. They Are Elegantly Presented To You And Your Guests, Butler Style.

HORS D'OEUVRES

Passed Butler Style

- *New Zealand Lamb Chops With Roasted Tomato & Pink Peppercorn Sauce
- Korean BBQ Pork & Kimchee
- Shrimp & Scallop Scampi Brochettes
- Spinach & Feta Cheese Purses
- *Kobe Slider With Pickle Chip
- Grilled Shrimp With Chile Spiked Mango Salsa
- Fresh Mozzarella Carozza
- Miniature Chicken Tacos, Jalapeno & Queso Fresco
- Crab Cakes New Orleans
- Franks In A Blanket
- Savory Tartlets With Wild Mushrooms & Boursin Cheese
- *Tuna Tartar, Seaweed Salad, Ginger Oil

TUSCAN STYLE SMALL PLATES

Displayed on a Station and Individually Offered to Guests

- Burrata & Roasted Tomato
- Mini Italian Hero On Ciabatta
- Grilled Eggplant & Heirloom Tomato With Olive Tapenade
- Roast Wild Mushrooms With Balsamic Glaze & Ricotta
- Roast Pepper Hummus With Grilled Naan
- Vine Ripe Tomatoes & Feta Cheese
- Mixed Berries With Mascarpone
- Aged Cheese Skewers
- Brie Bites With Berry Sauce
- Chilled Shrimp With Cucumber Ginger, Spicy Mayo
- Mozzarella Salad
- Seasonal Fruit Salad

* As Per the Department Of Health: This Menu Item Consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



COCKTAIL HOUR *(continued)*

COCKTAIL HOUR STATIONS

(Select **Four** Of The Following Station)

1. GOURMET PASTA STATION

(Select Two Pastas With Accompanying Sauces)

Penne Ala Vodka With Fresh Tomato Cream Sauce,
Mushrooms & Prosciutto

Cavatelli Au Poivre Filet Mignon,
Wild Mushrooms & Gorgonzola Au Poivre Sauce

Farfalle In A Light Garlic Sauce
With Shrimp & Broccoli

Orecchiette With Broccoli Rabe,
Sweet Italian Sausage, Garlic & Olive Oil

Cavatapi Bolognese Ground Beef, Pork,
Sausage In A Hearty Plum Tomato Sauce

YOUR PASTA SELECTIONS WILL BE

ACCOMPANIED BY: Cheese Ravioli Marinara,
Mussels Fra Diavolo & Garlic Knots, Grated Parmesan,
Hot Red Pepper & Fresh Mozzarella With Tomatoes,
Basil, Olive Oil & Balsamic Vinaigrette

2. CARVING STATION

(Select One Carving)

Roasted Vermont Turkey

Served With: Country Apple Stuffing,
Cranberry Compote, Giblet Gravy & Corn Bread

*New York Roast Sirloin

Served With: Creamy Horseradish Sauce,
Frizzled Onions, Creamed Spinach &
Button Mushrooms With Grilled Asparagus

Roast Loin of Pork

Served With: Warm Potato Salad, Red Cabbage &
Warm Apple Chutney

3. PACIFIC RIM STATION

(Select Two Dishes)

Chicken With Peanut Sauce, Broccoli & Peppers

Steamed Asian Dumplings With Hoisin Sauce

Ginger Glazed Sea Scallops Over Asian Vegetables

Spicy Shredded Beef Over Lo Mein Noodles

Thai Stir-Fried Chicken with Pea Pods &
Shiitake Mushrooms

YOUR DISHES WILL BE ACCOMPANIED BY:

Egg Rolls & Fried Rice

4. SPANISH STATION

(Select One Spanish Entrée)

*Grilled Flank Steak With Garlic, Cilantro &
Cracked Pepper

Grilled Chicken With Tomatillo Sauce

Roast Pork With Cilantro, Tequila & Lime

Sautéed Veal With Asparagus, Mushrooms,
Cilantro & Roasted Yuca

SERVED WITH: Fried Plantains, Fried Yuca,
Baskets of Tri-Colored Tortilla Chips,
Assorted Salsas, Fresh Guacamole & Sour Cream

ACCOMPANIED BY: Paella-Mussels, Clams,
Shrimp & Chicken Served Over Saffron Rice
With Chorizo



COCKTAIL HOUR STATIONS (continued)

5. MASHED POTATO BAR

Yukon Gold & Sweet Mashed Potatoes
Served In A Martini Glass

ACCOMPANIED BY: Cheddar Cheese, Chili,
Apple Cured Bacon, Crispy Onions, Home Style Gravy,
Brown Sugar & Marshmallows

6. CARIBBEAN GRILL STATION

(Select Two Choices From The Grill)

Mojito Marinated Grilled Chicken
Skewers Of Grilled Prawns & Vegetables
Pau Hana Spicy Grilled Chicken With Ginger
Marinated Pork Carved To Order
Deep-Fried Macadamia Encrusted Mahi Fingers

**YOUR SELECTIONS WILL BE
ACCOMPANIED BY:**

Choyote Salad With Tomatoes

7. BAVARIAN STATION

Grilled Bratwurst, Knockwurst & Kielbasa
Carved To Order

ACCOMPANIED BY: Spaetzle & Pierogies

8. CREPE STATION

(Select Two Crepe Fillings)

Spinach & Asiago
Roasted Tomato & Fennel
Crab & Taso Ham
Chorizo & Potato
Turkey, Sun-Dried Cranberries & Root Vegetable

9. MOJITO STATION

Pineapple, Strawberry, Mango,
Pomegranate & Traditional Mojitos

OFFERED WITH: Authentic Cuban
Sandwiches, Tortilla Chips, Guacamole,
Sweet Plantains & Pico De Gallo

10. AMERICAN GRAFFITI STATION

*A Trio Of Beef, Turkey & Sausage Sliders

Classic Macaroni & Cheese

WITH ALL THE TRIMMINGS OF:
American Cheese, Frizzled Onions,
Crisp Bacon, Gherkin Smear, Tomatoes,
Ketchup & Sour Dill Pickles

11. MEATBALL STATION

Classic Pomodoro, Buffalo Chicken &
Gyro Inspired

ACCOMPANIED BY: Tuscan Rolls,
Grilled Naan, Creamy Ricotta,
Crumbled Blue Cheese, Crumbled Feta,
Tzatziki, Sliced Tomato, Red Onion &
Shredded Iceberg

PLEASE BE AWARE:

All Of Our Cocktail Stations Are Fully
Replenished Throughout Your Cocktail Hour
Please Feel Free To Discuss Customizing Any
Of The Station Options



FIRST & SECOND COURSE

FIRST COURSE

(Please Select One)

Party Salad

Assorted Greens With Crumbled Bleu Cheese,
Heirloom Tomatoes & Sliced Gold Empire Apples
Served With Vinaigrette Dressing

Burrata

Fresh Mozzarella Filled With Mozzarella & Cream,
Roasted Heirloom Tomato &
Red & Yellow Pepper Salad, Micro-Greens

Spring Salad

Baby Arugula, Honey Roasted Edamame,
Crumbled Chevre With Maple Cider Vinaigrette

SECOND COURSE

(Please Select One)

Mushroom Ravioli

House Made Porcini & Truffle Mushroom
Ravioli, Roasted Short Rib, Demi & Cream

Pan Seared Shrimp & Crab Risotto

Pan Seared Shrimp, Lump Crab, Jalapeno
Scented Risotto With Blackberry Coulis

Tekka Platter

Seared Sesame Tuna, Wakame Salad With
Wasabi Cream, Soy Glaze & Pickled Ginger

COMBINATION COURSES

In Lieu Of First & Second Course

(Please Select One)

Shrimp Cocktail & Artisan Salad

Hearts of Romaine, House Made Pecorino Dressing, Poached Shrimp & Angry Fruit Salad

Mushroom Strudel With Mixed Greens & Frisse

Five Varieties Of Mushrooms Accented By White Beans & Boursin Cheese Wrapped in Phyllo
Accompanied By Mixed Greens, Frisse, Red Pepper & Dijon Dressing

Sweet Onion Waffle

Waffle Served With Warm Mozzarella Layered With Prosciutto & Beefsteak Tomato
Accompanied By Micro-Greens With Basil & Sun-Dried Tomato Oil

Crispy Shrimp & Crab Cake

Shrimp & Crab Cake, Napa Cabbage, Honeybell Vinaigrette With Saffron Aioli

Grilled Chicken Napoleon

Layers Of Grilled Chicken, Portabella Mushroom, Tomato, Yellow Peppers, Topped With Fresh Mozzarella
Served On A Bed Of Spinach & Endive With Pancetta & A Shiitake Mushroom Vinaigrette

Mediterranean Salad & Grilled Chicken

Grilled Chicken Kabob, Grilled Artichoke Heart, Olives, Feta Cheese, Mixed Greens & Toasted Pita Point

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MAIN COURSE

MAIN COURSE ENTRÉES

(Please Select Three)

***Peppercorn Crusted Filet Mignon**

Filet Mignon, Creamed Spinach With Pancetta & Pecorino, Smashed Red Bliss Potatoes With Au Poivre Sauce

Grilled Chicken Oscar

Grilled Breast Of Chicken, Jumbo Lump Crab With Tarragon Butter, Asparagus, Creamy Risotto Dijonaise With Demi Glace & Hollandaise Sauce

Herb Brined Breast Of Chicken

Sautéed Baby Carrots, Butter Poached Peruvian Potatoes With Thyme Au Jus

Roasted French Pork Loin

Braised Brussel Sprouts & Apple Wood Bacon, Roasted Fingerling Potatoes, Shiraz & Fig Glaze

Crispy Salmon

Pan Seared Salmon With Roasted Pine Nuts, Fresh Basil & Sun-Dried Tomatoes, Sautéed Orzo With Grana Padano & Snap Peas

Roasted Chilean Sea Bass

Jasmine Rice, Grilled Eggplant Chimichurri & Cumin Scented Baby Carrots

VEGETARIAN ENTRÉES

(Please Select One)

Manicotti

Filled With Seven Cheeses, Grilled Vegetables & Tomato Basil Sauce

Vegetarian Lasagna

Grilled Vegetable Lasagna Served With Plum Tomato Sauce

Wild Mushroom Torte

Six Varieties Of Wild Mushrooms Layered Over Le Roule Cheese Served In A Deep Dish Whole Wheat Crust

Vegan Vegetable Strudel

Crisp Phyllo Dough Wrapped Around Julienne Vegetables & Herbed Hummus Served With Jasmine Rice, Broccoli Florets & Coconut Curry Sauce

ALL ENTREES ARE SERVED WITH ASSORTED DINNER ROLLS & HONEY BUTTER

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DESSERT & BEVERAGE

WEDDING CAKE

Flowerfield Will Provide You A Custom Designed Wedding Cake, Luscious Fillings & Lavish Decorations. Provided By Our Own "Audrey's Fine Baked Goods"

A Slice Of Your Wedding Cake With A Sweet Puree & A Chocolate Dipped Strawberry Will Be Served to Each Guest

ACCOMPANIED BY A STATION OF:

Warm Apple Strudel With Vanilla & Dulce De Leche Ice Cream

INTERNATIONAL COFFEE AND CORDIAL BAR

Everyone Will Be Enticed By Our After Dinner Drink Selections While You & Your Guests Are Enjoying Our Delicious Desserts

Fresh Brewed Regular & Decaffeinated Coffee, Regular & Assorted Herbal Tea, Hot Cocoa, Espresso & Cappuccino

An Elaborate Display Of Assorted Cordials, From Bailey's to Grand Marnier, Courvoisier, Sambuca & Patron Café

LIQUOR SERVICE

Champagne Toast With Fresh Berries

We Offer Your Guests An Unparalleled Selection Of Top Shelf Spirits, Fine Wines & Champagne As Well As Beer That Will Satisfy Your Guests' Varied Tastes

Just A Few Of The Finest Libations We Offer:

Grey Goose Vodka, Remy Martin Cognac, Makers Mark Bourbon, Johnnie Walker Black & 1800 Tequila Reserva Silver, Stella Artois, Blue Point Toasted Lager & Corona, Beringer Founders Estate Cabernet Sauvignon & Cavit Pinot Grigio

GOURMET CHOCOLATES OFFERED TO YOUR GUESTS AS THEY EXIT THE AFFAIR



UPGRADES AVAILABLE

THE FOLLOWING ITEMS MAY BE CHOSEN AS ENHANCEMENTS TO YOUR COCKTAIL HOUR MENU

Jewels Of The Sea (Priced At \$21.00 Per Person)

*Chilled Blue Point Oysters, *Little Neck Clams, Ocean Garden Jumbo Shrimp, Crab Claws Marinated Mussels Displayed Around A Giant Ice Sculpture Served With Cocktail Sauce, Mignonette & Lemon Wedges

Russian Table (Priced At \$16.00 Per Person)

Smoked Norwegian Salmon, Assorted American Sturgeon Caviars, Classical Garnish Of Diced Onions, Capers, Fresh Horseradish, Lemon & Dill, Dark Pumpernickel Toast Points & A Frozen Vodka Slide To Chill All Russian Iced Vodkas

Sushi, Sashimi & Dim Sum Station (Priced At \$21.00 Per Person)

Authentic Japanese Sushi Bar Manned By Certified Sushi Chefs & Prepared On Sushi Sheets

*Assorted Rolls, Sashimi & Dim Sum, Gyoza, Shumai, Vegetable Gyoza & Vegetable Tempura

THE FOLLOWING ITEMS MAY BE CHOSEN AS ENHANCEMENTS TO YOUR RECEPTION MENU

Floating Intermezzo (Priced At \$3.00 Per Person)

Assorted Flavored Sorbets Served In Miniature Sugar Cones Passed Butler Style To Your Guests

Viennese Dessert Café

(Priced At \$26.00 Per Person With An Additional Hour Added Onto Your Affair OR

Priced at \$15.00 Per Person Included In Your Time)

Chocolate Fondue Fountain

This Sinfully Fun Station Entices Your Guests To Smother Ripe Strawberries, Marshmallows & Assorted Seasonal Fruit Under Rich Chocolate Cascading From Our Towering Silver Fountain

Warm Strudel Station

Hot Apple & Blueberry Strudel Carved To Order Accompanied By Home-Style Bread Pudding & Chantilly Cream

Gourmet Dessert Display

Miniature Gourmet Pastries, Assorted Flavored Mousses In Edible Chocolate Cups, Fresh Fruit Tarts, Gourmet Cakes, Fresh Baked Cookies, Fruit Pies, Tortes, French Pastries, Petit Fours & Platters Of Sliced Fresh Fruits

Ice Cream & Bananas Foster

Ice Cream Sundae Bar With Your Choice Of Assorted Ice Cream Flavors, Your Favorite Toppings & Finishing Touches For The Perfect Sundae Accompanied By Our Delicious Bananas Foster

Baked Belgian Waffle Station

Gourmet Belgian Waffles Made To Order Served With Whipped Cream & Strawberries

Cannolis & Profiteroles

Homemade Cannoli Shells With Fresh Cannoli Cream Filled For Your Guests Served With Chopped Nuts, Sprinkles & Chocolate Chips For Dipping Accompanied By Assorted Profiteroles Filled With Pastry Cream

EACH STATION IS INDIVIDUALLY PRICED AT \$6.00 PER PERSON (NO ADDITIONAL TIME INCLUDED)

AFTER HOURS AT FLOWERFIELD (Please Ask Your Sales Manager For Pricing & Further Details)

Spend An Hour In Our Lounge To Unwind & Relax With Those Most Important To You

Enjoy Our Pub Grub Or Sweet Endings Menus While Enjoying Full Beverage Service



AMENITIES, SERVICES & PRICING

OUR AMENITIES

At Flowerfield, We Dedicate Ourselves To You From The Time You Choose Our Facility For This Wonderful Occasion To The Moment You Walk Out The Door As A Married Couple. The Following Complimentary Amenities Will Be Provided To Ensure Efficient Preparation & The Perfect Finishing Touches To Your Affair.

- ❖ **One Affair At A Time**
- ❖ Seasonal Plants & Décor Throughout Facility
- ❖ Directional Cards For Your Invitations
- ❖ Place Cards To Display Your Guests' Seating Arrangements
- ❖ Decorative Bubble Bowls For Cocktail Hour Tables
- ❖ Votive Candles To Accent Your Cocktail Hour & Reception Tables
- ❖ Amenity Baskets For The Bridal Suite & All Restrooms
- ❖ Selection of Linens For Your Reception
- ❖ Framed Tables Numbers
- ❖ Spot Lighting Accenting The Centerpieces On Your Dinner Tables
- ❖ Two Personalized Dinner Menus Per Dinner Table
- ❖ Wine Service After Every Course
- ❖ Valet Parking

OUR SERVICES

At Flowerfield, We Pride Ourselves On Our Dedication To Personal Service. Our Sales Team Are Experts In Every Aspect Of Event Planning & Are Always Available To Help Guide You Through Each Of Your Desires & Special Requests.

The Following Staff Members Will Be Appointed To You To Ensure Your Affair Is Handled With The Utmost Attention As Well As A Guide To Creating A Menu Especially Designed For You.

- ❖ Professional Maitre'D
- ❖ Personal Bridal Attendant
- ❖ Professional Sales & Event Planning Team
- ❖ Award Winning Culinary Team
- ❖ Coat Check Attendant
- ❖ Personal Greeter As Your Guests Arrive & Exit The Facility

OUR PRICING

Prices Range From \$130-\$250 Per Person

Based on Guest Guarantees that Range From 150-200

There Are No Additional Charges Except NY State Sales Tax (8.625%) And/Or Our Ceremony Fee, If Applicable

IF YOU CAN BE FLEXIBLE, WE CAN WORK TOGETHER TO FIND A DATE
WHERE YOUR DREAM WEDDING AT FLOWERFIELD, CAN BECOME A REALITY,
AS THE BEAUTY OF FLOWERFIELD IS TRULY YEAR ROUND



TIMING & CEREMONY

THE BRIDAL COTTAGE

On Our Grounds Sits Our Bridal Cottage Which Is Available To You & Your Family. The Sole Purpose Of This Beautifully Decorated Space Is To Accommodate Our Evening Brides Who Would Like To Arrive For Pictures Prior To Your Ceremony Or Your Cocktail Hour. This Will Eliminate Any Feelings Of Being Rushed By Photographers To Grant All Of Your Photo Requests & Also Eliminate Being Hurried Through Your Special Moments. The Cottage Is Tastefully Decorated To Create Areas For Pictures Even In Inclement Weather. It Is Fully Stocked With Cocktail Foods & Beverages For Your Comfort & Staffed To Make Sure Everyone Has What They Need To Ensure This Night Is Unforgettable. Please Feel Free To Speak To Your Sales Manager About The Specific Pricing, If Applicable, & Details Of The Bridal Cottage Regarding Any Specific Arrangements & Time Constraints Involved.

OPTIONAL ADDITIONAL TIME

If You Are Interested In Additional Time, We Can Offer You These Options As Well. Flowerfield Permits You & Your Bridal Party To Arrive Up To Two Hours Prior To The Start Time Of Your Affair At No Charge. Please Keep In Mind If You Are A Saturday Or Sunday Evening Bride & There Happens To Be An Afternoon Affair Taking Place, You Will Be Directed To The Bridal Cottage At No Additional Charge.

Additional Time Can Be Accommodated For Getting Ready On Site & Picture Taking

Priced At \$260 Per Hour

One Half Hour Added On For Cocktail Hour Or After Dinner Drinks

Priced At \$7.00 Per Person

One Hour Added Onto Your Reception

Priced At \$12.00 Per Person

YOUR DREAM CEREMONY

Flowerfield Possesses One Of The Most Unique Settings For Your Ceremony. Adding An Additional Hour Onto The Beginning Of Your Affair, Your Guests Will First Be Graciously Welcomed By Our Staff. They Will Be Offered Assorted Beverages & Finger Foods & Then Escorted Out To Our *Private Island* Where Your Memorable Ceremony Will Take Place. This Ceremony Location Is Picture Perfect. From The Wooden Bridge, To The Custom Pews & Gazebo, To The Beautiful Ponds Surrounding You, There Is Nothing More Exceptional Than This Ceremony Location.

Available For A Fee Of \$1,800.00 Plus Tax