

# Flowerfield Celebrations



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[www.flowerfield.com](http://www.flowerfield.com)

# Cocktail Hour

## COCKTAIL HOUR

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

### HORS D'OEUVRES

***Passed Butler Style  
(All Included)***

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,  
*Jalapeño & 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  
(All Included)***

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  
Mixed Berries And Mascarpone  
Charcuterie Board  
Brie Bites With Berry Sauce  
Chilled Shrimp With Cocktail Sauce  
Mozzarella Salad  
Seasonal Fruit Salad

## COCKTAIL HOUR STATIONS

(SELECT THREE OF THE FOLLOWING STATIONS)

### 1. GOURMET PASTA STATION

*(Select Two Pastas with Accompanying Sauces)*

Penne Ala Vodka with Fresh Tomato Cream Sauce, Mushrooms and Prosciutto

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

Farfalle Primavera with Shrimp

Orecchiette Limone (V), Citrus Scented Crispy Brussel Sprouts & Garlic Oil

Meza Rigatoni Bolognese Ground Beef, Pork, and Sausage in a Hearty Plum Tomato Sauce

#### **YOUR PASTA SELECTIONS**

#### **WILL BE ACCOMPANIED BY:**

Cheese Ravioli Marinara (V), Mussels Fra Diavolo, Garlic Knots (V), Shaved Parmesan, Hot Red Pepper and Fresh Mozzarella with Beefsteak Tomatoes (GF), Basil, Olive Oil and Balsamic Vinaigrette

### 2. CARVING STATION

*(Select One Carving)*

Roasted Vermont Turkey (GF)

**SERVED WITH:** Country Apple & Sausage Stuffing, Cranberry Compote, Giblet Gravy and Corn Bread (V, GF)

\* New York Roast Sirloin (GF)

**SERVED WITH:** Creamy Horseradish Sauce, Frizzled Onions (V), Creamed Spinach & Button Mushrooms With Grilled Asparagus (V)

Roast Loin of Pork (GF)

**SERVED WITH:** Warm Potato Salad, Red Cabbage (V) and Warm Apple Chutney (V)

### 3. PACIFIC RIM STATION

*(Select One Dish)*

Chicken with Peanut Sauce, Broccoli, and Peppers

Ginger Glazed Sea Scallops & Shrimp over Asian Vegetables

Spicy Shredded Beef over Lo Mein Noodles

Thai Stir-Fried Chicken with Pea Pods and Shiitake Mushrooms

#### **YOUR DISHES WILL BE ACCOMPANIED BY:**

Steamed Vegetable (V) & Shrimp Dumplings, Crispy Chicken Wontons, Cucumber Salad (V) and Fried Rice (V)

### 4. SPANISH STATION

*(Select One Spanish Entrée)*

\*Grilled Flank Steak With Garlic, Cilantro & Cracked Pepper (GF)

Spanish Chicken Thighs & Roasted Potatoes (GF)

Pulled Pernil With Soft Shells and Chimichurri (GF)

**SERVED WITH:** Fried Plantains (V, GF), Beef Empanadas, Spicy & Verde Sauces, Baskets of Tri-Colored

Tortilla Chips, Assorted Salsas, Fresh Guacamole & Sour Cream

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

With Chorizo (GF)

## COCKTAIL HOUR STATIONS (CONTINUED)

### 5. POTATO BAR

Yukon Gold & Sweet Mashed Potatoes (V, GF)  
Served In A Martini Glass

Cheddar Potato Skins (V, GF)

#### **ACCOMPANIED BY:**

Cheddar Cheese, Chili, Apple Cured Bacon,  
Sour Cream, 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 (GF)

Pau Hana Spicy Grilled Chicken With Ginger

Marinated Pork Carved To Order (GF)

Mahi Taco With Fresh Coleslaw and Soft Taco  
Shells

#### **YOUR SELECTIONS WILL BE ACCOMPANIED BY:**

Roasted Corn & Black Bean Salad (V)

### 7. BAVARIAN STATION

Grilled Bratwurst, Knockwurst & Kielbasa (GF)  
Carved To Order

**ACCOMPANIED BY:** Bavarian Pretzel Stick,  
Pierogies,  
Beer Cheese Sauce, Assorted Mustards, &  
Beer Samplings

### 8. MARDI GRAS STATION

*(Select One Dish)*

Carved Cajun Marinated Sirloin Steak (GF)

Seafood Gumbo (GF)

Chicken Jambalaya & Andouille Sausage

**ACCOMPANIED BY:** Shrimp Po Boy Sandwiches,  
Fried Oysters, Red Beans & Rice (V),  
Collard Greens (V), Remoulade, & Hot Sauces

### 9. MOJITO & MULES STATION

Pineapple, Strawberry, Mango, Pomegranate &  
Traditional Mojitos

Moscow Mule, Mexican Mule, &  
Dark & Stormy

**OFFERED WITH:** Authentic Cuban Sandwiches,  
Tortilla Chips, Guacamole, Plantain Chips,  
& Pico De Gallo

### 10. AMERICAN GRAFFITI STATION

\*Beef Sliders, Buffalo Chicken, BBQ Pulled Pork

Classic Macaroni & Cheese

#### **WITH ALL THE TRIMMINGS OF:**

American Cheese, Frizzled Onions,  
Crisp Bacon, Gherkin Smear, Tomatoes,  
Fresh Coleslaw  
Ketchup, Bleu Cheese, Sour Dill Pickles, & Rolls

### 11. MEATBALL STATION

Sausage & Peppers (GF), Jerked Chicken Meatball  
with Pineapple BBQ, & Classic Pomodoro Parmesan

**ACCOMPANIED BY:** Garlic Knot Rolls, Sweet Bread,  
Creamy Ricotta, Mango Salsa, Hot Sauce

## COCKTAIL HOUR STATIONS (CONTINUED)

### 12. BRUNCH STATION

*(Select Savory or Sweet)*

#### ❖ SAVORY

Live Omelet Station

-Whole Eggs & Egg Whites (GF)

**FIXINGS:** Ham, Bacon, Onion & Peppers, Fresh Spinach,  
Cheddar Cheese, Mozzarella Cheese

Chicken & Waffles

-Maple Butter, Traditional & Spicy Maple Syrup

Steel Cut Oatmeal (GF)

-Toppings Bar: Granola, Berries, Light Brown Sugar,  
Severed Almonds & Dried Fruit

#### ❖ SWEET

Live Pancakes (Banana/Chocolate Chip)

-Toppings Bar: Whipped Cream, Nutella,  
Berry Compote, Maple Syrup & Maple Butter

Mini Croissants & Muffins With Butter & Jelly

Breakfast Burritos (V)

-Egg & American Cheese

-Egg, Avocado, Swiss & Tomato

Assorted Yogurts with Granola & Berries

**SERVED WITH:** Breakfast Potatoes

#### KEEP IN MIND:

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

# First. Second. & Combination Courses

## FIRST COURSE

*(Please Select One)*

### **PARTY SALAD** (V, GF)

Assorted Greens with Crumbled Bleu Cheese, Heirloom Tomatoes and Sliced Gold Empire Apples Served with Vinaigrette Dressing

### **SPRING SALAD** (V, GF)

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

### **STEAK HOUSE SALAD** (V, GF)

Romaine & Hearts of Iceberg, Crumbled Gorgonzola, Dried Apricots, Cherry Tomatoes & Walnuts with Cracked Black Pepper & Balsamic Vinaigrette

### **ROASTED BEET & BUTTERNUT SQUASH SALAD**

#### **WITH FETA CHEESE** (V, GF)

Roasted Beets, Butternut Squash, Tossed Arugula, Feta Cheese, Sherry Vinaigrette

## COMBINATION COURSE

*In Lieu Of First And Second Course*

*(Please Select One)*

### **MARYLAND CRAB CAKE**

Colossal Maryland Lump Crab, Aged Blue Cheese, Brussel Sprout Slaw, Lemon Aioli

### **KOREAN BBQ DUCK BREAST**

Spinach, Red Onion, Sundried Cherries

### **SWEET ONION WAFFLE**

Waffle Served with Warm Mozzarella Layered with Prosciutto and Beefsteak Tomato Accompanied by Micro-Greens with Basil and Sundried Tomato Oil

### **BURRATA** (GF)

Fresh Mozzarella Filled with Cream & Shredded Mozzarella, Artisan Greens, Figs, Hot House Tomato, Red Onions, Prosciutto, Fig Glaze

## SECOND COURSE

*(Please Select One)*

### **TEKKA PLATTER** (GF)

Seared Sesame Tuna, Wakame Salad with Wasabi Cream, and Pickled Ginger

### **BURRATA** (V, GF)

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

### **SRIRACHA SHRIMP & RISOTTO** (GF)

Pan Seared Shrimp, Pepper Jack Risotto, Cilantro Oil

# Main Course

## MAIN COURSE ENTREES

*(Please Select Three)*

### \* PAN SEARED FILET MIGNON

Smashed Truffled Potatoes, Grilled Asparagus, Bourbon Demi-Glace

### HERB BRINED BREAST OF CHICKEN

Haricot Verts, Parmesan Gnocchi, Tomato Bruschetta

### \* ZESTY MOUNTAIN RUBBED PORK CHOP (GF)

Sweet Potato, Sauteed Broccolini, Corn Bread

### \* CRISPY SALMON

Pan Seared with Roasted Pine Nuts, Fresh Basil,  
and Sundried Tomatoes,  
Sauteed Orzo with Grana Padano and Snap Peas

## VEGETARIAN ENTRÉES

*(Please Select One)*

### VEGAN SPINACH & MUSHROOM RAVIOLI

with Eggplant Caponata, Vegan Ricotta

### VEGETARIAN LASAGNA

Grilled Vegetable Lasagna Served with Plum Tomato Sauce

### VEGAN VEGETABLE STRUDEL

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

*MANY ENTREES CAN BE ADJUSTED TO BE GLUTEN-FREE*

ALL ENTREES ARE SERVED WITH ASSORTED  
DINNER ROLLS AND HONEY BUTTER

# Dessert & Beverage

## WEDDING CAKE

Flowerfield Will Provide You a Custom Designed Wedding Cake with Luscious Fillings and Lavish Decorations. Provided by Our Own “Audrey’s Fine Baked Goods”

A Slice of Your Wedding Cake with a Sweet Puree and a Chocolate Dipped Strawberry Will be Served to Each Guest

## INTERNATIONAL COFFEE AND CORDIAL BAR

While You And Your Guests Are Enjoying Their Delicious Desserts, They Will Be Enticed By Our After Dinner Drink Selections.

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

An Elaborate Display Of Assorted Cordials, From Bailey’s To Grand Marnier, Courvoisier, and Sambuca

## LIQUOR SERVICE

Champagne Toast With Fresh Berries

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

Just A Few Of The Finest Libations We Offer:

Grey Goose Vodka, Makers Mark Bourbon,  
Johnnie Walker Black and Casamigos Tequila,  
Stella Artois, Blue Point Toasted Lager, and Corona,  
Robert Mondavi Private Selection Cabernet Sauvignon and  
Sterling Vintner’s Reserve Chardonnay

GOURMET CHOCOLATE OFFERED TO YOUR GUESTS  
AS THEY EXIT THE AFFAIR



# Cocktail Hour Upgrades

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

## JEWELS OF THE SEA (PRICED AT \$21.00 PER PERSON) (GF)

\* Chilled Blue Point Oysters, \* Little Neck Clams, Ocean Garden Jumbo Shrimp, Crab Claws, Marinated Mussels

Displayed around an Ice Sculpture Served with Cocktail Sauce, Lemon Wedges, & Horseradish

## SMOKED FISH & CAVIAR TABLE (PRICED AT \$16.00 PER PERSON) (GF)

Smoked Norwegian Salmon, Assorted American Sturgeon Caviars, Classical Garnish of Diced Onions, Capers, Fresh Horseradish, Lemon and Dill, Dark Pumpnickel Toast Points, Frozen Vodka Slide to Chill all Russian Iced Vodkas.

## SUSHI, SASHIMI & DIM SUM STATION

(PRICED AT \$21.00 PER PERSON)

*Authentic Japanese Sushi Bar*

\* Assorted Rolls, \* Sashimi and Dim Sum, Shrimp Shumai and Vegetable Gyoza

## MARTINI BAR (PRICED AT \$600)

Specialty Martini Bar

Surrounded by Assorted Vodkas and

A Customized, Monogrammed Bottle Ice Luge

# Reception Upgrades

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 CAFE

*(Priced At \$15.00 Per Person If Included In Your Time OR \$26.00 Per Person With An Extra Hour Added Onto Your Affair)*

### ❖ CHOCOLATE FONDUE FOUNTAIN

Entice Your Guests to Smother Ripe Strawberries, Seasonal Fruit, & Assorted Favorites Under Rich Chocolate Cascading from our Towering Silver Fountain

### ❖ CHEESECAKE MARTINI BAR

Creamy New York Style Cheesecake Martini's Made To Order Accompanied By Mixed Berries, Oreos, Bailey's Irish Cream, Bananas Foster, Graham Crackers & Thin Mints

### ❖ WARM STRUDEL STATION

Hot Apple Strudel Carved to Order

### ❖ GOURMET DESSERT DISPLAY

Miniature Gourmet Pastries, Warm Donut Holes with Berry and Caramel Sauces, Assorted Flavored Mousses, Fresh Fruit Tarts, Gourmet Cakes, and Platters of Sliced Fresh Fruits. Also, Fresh Baked Cookies, Fruit, Flan, Assorted Pastries, Napoleon, and Petit Fours

### ❖ ICE CREAM AND BELGIAN WAFFLE STATION

Gourmet Belgian Waffles Made To Order Served With Whipped Cream and Strawberries, Assorted Ice Cream Flavors, Your Favorite Toppings And Finishing Touches For The Perfect Sundae. This Station Also Includes Bananas Foster and Hot Fudge.

### ❖ CANNOLIS AND PROFITEROLE

Filled for your Guests, Cannoli Shells with Cannoli Cream and Profiteroles with French Pastry Cream Filling Served with Chopped Pistachio Nuts, Sprinkles, and Chocolate Chips for Dipping

EACH STATION INDIVIDUALLY PRICED AT \$6.00 PER PERSON

*(NO ADDITIONAL TIME INCLUDED)*

*(GOURMET DESSERT STATION NOT INCLUDED)*

## PASSED DESSERTS

(PRICED AT \$2.50 PER ITEM PER PERSON)

Cheesecake Martinis (GF), Belgium Waffle Sundaes, Individual Tiramisu, White Chocolate Mousse with Raspberries, Fresh Fruit with Coconut Rum Shooter & More...

# 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
- ❖ Escort Table 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 \$140-\$270 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

**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 \$2,000.00 PLUS TAX