

Jedediah Hawkins

EVENTS



The beautiful surroundings and historic buildings, the relaxed unpretentious atmosphere, personalised service and delicious food make Jedediah Hawkins Inn an ideal setting for your special event or wedding. The Inn has many unique spaces for private dining. All feature menus customized for your event with the freshest local seasonal ingredients, sourced from our kitchen garden, farms and fishermen. Our team is friendly, accommodating and professional--your every need will be anticipated and met.



MaxFlatow



Caroline Rocchetta



North Island

THE SOLARIUM



Daer Stacey

With its glass walls and ceiling, the Solarium offers amazing views of our gardens, breezeway, barn and farm. The wood farm table and the overstuffed sofas lend a rustic yet elegant charm. Air conditioned and heated, it is comfortable in any season. and may be configured in many ways: for a seated dinner, a ceremony, a cocktail reception or dancing. It seats 36 comfortably with 12 on either side of the 12 person middle farm table.



Love More



Caroline Rocchetta



THE SPEAKEASY



The Speakeasy with its original field stone walls, brick floor, fireplace and reclaimed wood bar and tables is our most cozy space, providing a haven throughout the day. With seating for up to 20 for dinner and more for a cocktail reception, it is the perfect secluded setting for an intimate rehearsal dinner, an after party, a wine tasting, or a business meeting.

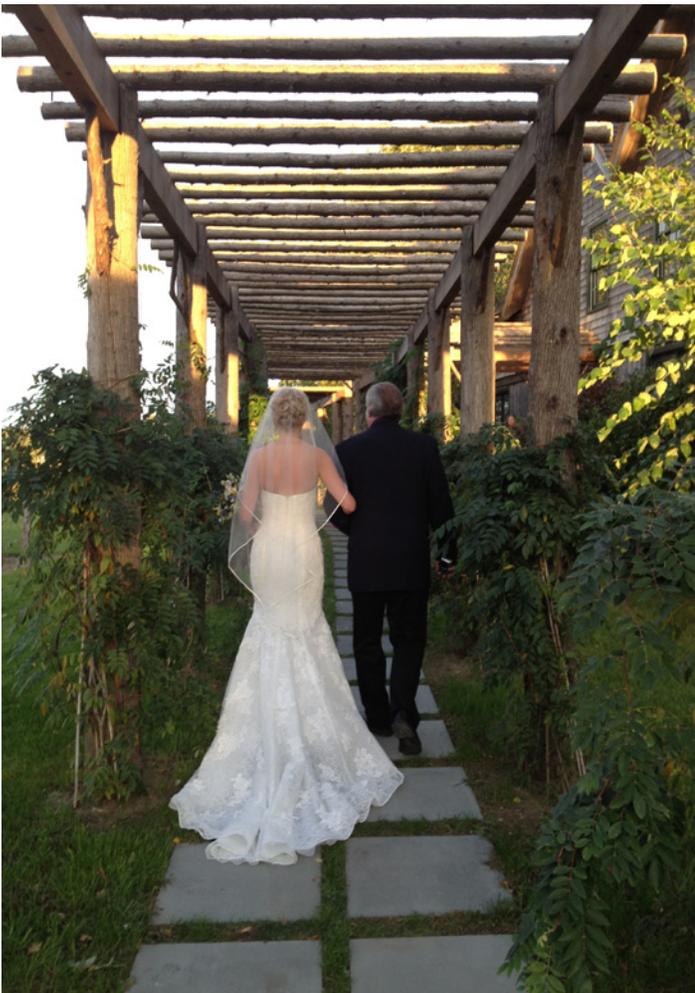


THE GARDENS, FOUNTAIN & BREEZEWAY



Imagine Studios

Surrounded by 22 acres of farms and gardens, the Inn has countless places for ceremonies and photo opportunities. Wedding guests may be seated facing the barn or the farm, while the couple walks down “our aisle”, the Breezeway. A bocce ball game, croquet, horse shoes or badminton provide afternoon activities, if desired. Defined by two large umbrellas and a few steps down from the house’s North porch, the patio is proving to be a very popular area for lunch or dinner, a barbecue or clambake, cocktails or dancing.



North Island



THE GAZEBO



Cupcake Candids

For an intimate wedding, renewal of vows or elopement, the Gazebo in the back lawn is a lovely private setting. Screened windows let the winds blow through. It can be set up for a ceremony or for a small celebration.



Michael Priest



Love More Photo



THE BARN



The Barn, connected to the main house by a breezeway covered in wisteria, hosts exhibits of North Fork artists. The art-filled space can be used for a ceremony in case of rain. It is also a lovely backdrop for your vows.



EXCLUSIVE USE



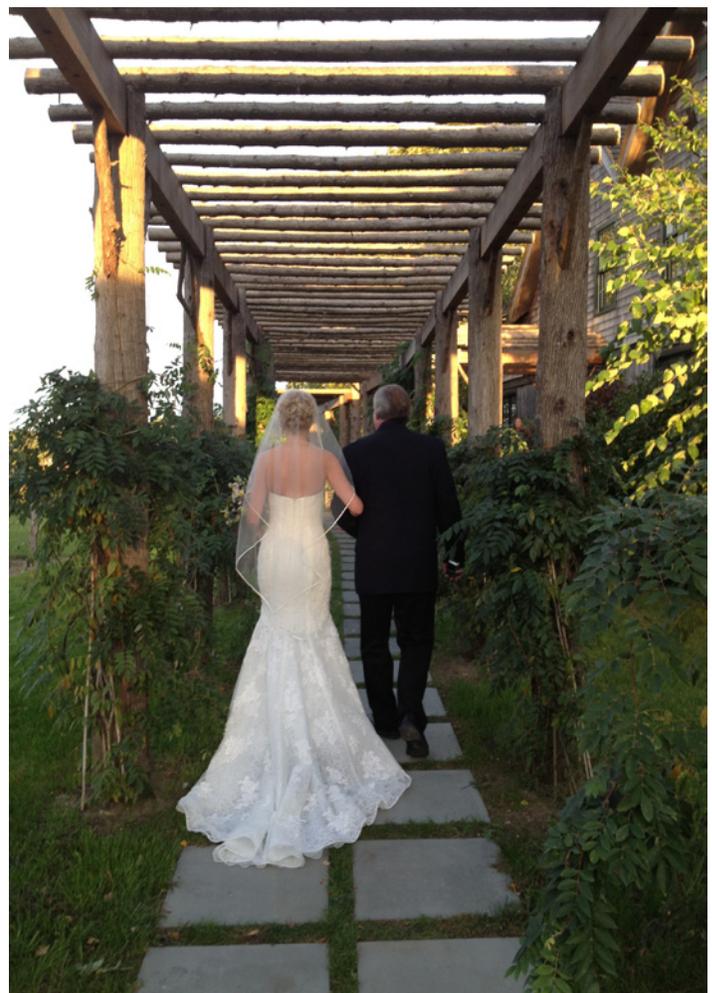
For a minimum of 80 and up to 125 guests you may reserve the entire property. The ultimate exclusive experience, which must include all six guest rooms, gives you access to the property from check in at 3 pm to after breakfast the next day. A typical wedding starts outside with a ceremony at 4:30 pm, followed by photos, an hour of cocktails and passed hors d'oeuvres in the garden, 4 or 5 stations set up in the dining rooms, dessert bar and dancing in the solarium or on the patio ending at 9:30 pm. By hiring the whole house you will be able to hang out with your family and closest friends during the day and extend your celebration into the night, with an after party in the Speakeasy.



North Island



Dear Stacey



A TENTED EVENT



Charles Wildbank

For a wedding that requires a seated dinner for up to 125 guests with a band and dancing, the back lawn may be tented. With open sides on the tent you can see the farm field on one side and the gardens and vines on the other, while being protected from the sun or inclement weather.



Lawrence Frank



Kelsey Combe



Kelsey Combe

**EXCLUSIVE USE WEDDING RECEPTIONS
FROM 80 TO 125 GUESTS**

SAMPLE MENUS & OPTIONS

BEVERAGE PACKAGES (priced by the hour)

WINE & BEER

champagne, wine, beer, soft drinks

PREMIUM BAR

cocktails, champagne, wine, beer, soft drinks

An hour of 5 passed hors d'oeuvres

Two hours of 5 passed hors d'oeuvres

SAMPLE HORS D'OEUVRES

Smoked Blue Fish, crème fraiche, brioche

Heirloom Eggplant Samosa

Local Oysters, cucumber mignonette

Seared Tuna, lemongrass pickled radish & English cucumber

Assorted flatbreads

Mini Lobster Rolls

Blinis and Caviar, lemon crème fraiche

Duck Wings, sweet chili & cucumber yogurt raiti

BBQ Pork Sliders

Lamb Ribs, coriander and thyme-lemon rub

Chicken Lollipop Wings, ginger plum sauce

Bacon Wrapped Medjeool Dates, manchego & sherry vinegar reduction

Prosciutto Wrapped Black Mission Figs, gorgonzola and aged balsamic

Jumbo Lump Crab Cakes, preserved lemon aioli

Aranicini English peas & bacon

Torchon of Foie Gras seasonal fruit compote

Heirloom Beet Mousse, herbed goat cheese & crostini

Cheeseburger Sliders, smoked bacon

Shrimp empanadas, mango, cilantro

Steak Tartare, peppers, capers, tomato confit

House made Gravlax, Potato Knish, Citrus crème fraiche

Scallop Ceviche, coconut milk, cucumber, mint

Chicken Satay , peanut curry sauce

Truffled Corn Custard

Heirloom tomato, avocado mousse, cilantro

SAMPLE FOOD STATIONS

Seasonal Harvest Display
Vegetables, Local Cheeses
Dips, Crackers and Artisan Breads

Slider Station
Mini cheeseburgers, Lobster sliders, Pulled Pork, Assorted Sliced Cheeses, Onions,
Horseradish Cream, Ale Mustard, Tri Color Slaw, Mini Brioche Buns

Sushi Station
Tuna, Crab Roll, Spicy Salmon and Avocado Roll, Smoked Shrimp & Scallion Roll
Grilled Asparagus and Enoki Mushrooms, Assorted Vegetable Rolls

Raw Bar
Little Neck Clams and Oysters on the Half Shell and Shrimp Cocktail, Crab Claws, Calamari Salad
Served with Cocktail Sauce

Dim Sum
Vegetable, Chicken, Pork & Seafood Dumplings
Steamed Pork Buns, Soba Noodle Salad
Served with Sweet Chili, Ginger Plum and Orange Sauces

Seasonal Vegetable Crudités
Served with an Assortment of Dips and Spreads

Grilled Vegetables
Aged Balsamic Vinegar & Extra Virgin Olive Oil

NoFo Favorites Table
Mini Roasted Corn on the Cob with Butter,
Fresh Basil & Heirloom Tomato Salad, Heirloom Beets and Catapano Goat Cheese Bruschetta,
Eggplant Caponata, Spinach and Artichoke

House Smoked Atlantic Salmon Board
Crème Fraiche, Capers,
Red Onions, Black Bread

Pasta Station (pick 2)
Penne Pasta with Artichoke Hearts, Kalamata Olives,
Tomatoes, & Herb Infused Olive Oil
Three Cheese Tortellini Alfredo
Cavatappi in Vodka Sauce
Cavatelli Pasta with Roasted Garlic, Broccoli, Parmesan & Fresh Basil

Carving Station
filet of beef or lamb chops
bearnaise

FROM 30 to 40 GUESTS

GATHERING RECEPTION

In warm weather guests can enjoy drinks and hors d'oeuvres in the garden while in winter a fire in the parlor ensures a warm welcome.

glass of champagne, mimosa, bellini or sangria
3 passed hors d'oeuvres

SEATED DINNER IN THE SOLARIUM SAMPLE MENU (changes seasonally)

FIRST (select two)

tonight's soup
heirloom beet salad frisee, goat cheese, candied pecans
artichoke, watercress & trevisano salad lemon anchovy vinaigrette, reggiano
arancini bacon, ricotta salada, peas & carrots
crescent farms duck wings

SECOND (select three)

celery root gnocchi english peas, shoots, reggiano
seasonal fish basmati rice, raisins, cauliflower, brussels sprouts, miso butter
scottish salmon fregola, beet greens, pineapple agrodulce
berkshire pork ragu herb risotto, asparagus, wild mushrooms
roasted hudson valley chicken fennel, peppers, new potatoes, green olives
crescent farms duck breast
braised short ribs roasted cipollini onions, carrots
aged rib eye farro, carrots, spring onions, béarnaise

THE FINISH (select two)

s'mores crème brulee
lemon parfait
chocolate tart

coffee and tea service

BEVERAGE PACKAGE (priced by the hour)

WINE & BEER

champagne, wine, beer, soft drinks

PREMIUM BAR

cocktails, champagne, wine, beer, soft drinks

We provide personalized menus for our guests.

BELVEDERE SUITE



With six guest rooms, including an amazing suite, for your family and close friends, our Inn offers a charming all-inclusive venue. Get ready with your attendants in the expansive romantic Belvedere Suite. After the reception retreat to the Belvedere for your honeymoon stay. Explore the North Fork's vineyards, farm stands, beaches and shops, return to an extravagant meal in our restaurant and then snuggle up in front of the fire with a bottle of champagne in your unique beautiful suite. Come back to celebrate your anniversaries!



Caroline Rocchetta



Orchard Cove



Orchard Cove



GUIDELINES

Site fees for Exclusive Use vary during our prime season (June-October) and during our off season (November-May) so please inquire.

There is a five hour maximum on all Wedding Receptions, day or evening.

Please respect our neighbors. JHI follows local sound and music laws. Music outside must conclude by 9:30 PM.

Early access to the reception area is available upon request. The removal of fixtures or alterations to the reception area is not permitted without previous approval.

As we have a full service kitchen, no outside food is permitted. JHI will be the sole provider of alcohol, per NYS law.

One third deposit is due to save an event space.

Food and Beverage minimums apply to event spaces and charges are subject to NYS Sales Tax and 20% administration fee or service charge.

Additional charges may include:

Ceremony Set-up Fee

Valet Parking

Rental items

Audio visual equipment

All menu selections must be determined two weeks prior to your event. Menus are subject to change based on market availability. If an ingredient is not available the day of your event, the Chef will make a substitution.

Please let us know in advance if there are any dietary restrictions or allergies. We will accommodate any last minute food requests based on allergies or dietary restrictions to the best of our ability.



Give your guests JEDEDIAH HAWKINS FAVORS: homemade seasonal jams, honey, brandied cherries, merlot or rosemary sea salts in reusable Weck jars. Mason drinking jars filled with organic ginger peach iced tea bags.

Thank you to the photographers for sharing their photos:

Kelsey Combe, Lawrence Frank, Alexis Stein, Caroline Rocchetta, Max Flatow, Dear Stacey, Love More, Max Flatow, North Island, Imagine Studios, Michael Priest, Cupcake Candida, Orchard Cove, Charles Wildbank.