

# Jedediah Hawkins

INN ♦ RESTAURANT ♦ SPEAKEASY



Dear Stacey

The beautiful surroundings and historic buildings, the relaxed unpretentious atmosphere, personalized service and delicious food make Jedediah Hawkins Inn an ideal setting for your 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



Dear Stacey

With its glass walls and ceiling, the Solarium offers amazing views of our gardens, breezeway, barn, farm and the sky above. A long wood farm table, white marble tables and 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 cocktail reception, dancing and even hair and makeup sessions.



Love More



Kaitlyn Ferris



Madison Fender

## 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, PATIO & BREEZEWAY



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.



Kaitlyn Ferris



North Island



Randee Daddona

## THE GAZEBO



The octagonal Victorian Gazebo with its screened, arched windows that let the winds blow through, surrounded by flower beds, provides a lovely private setting for an intimate wedding, renewal of vows or elopement. It can be set up for a ceremony or for a small celebration.



Michael Priest



Love More Photo



Sherry Pickerell



Vivid Visions

## THE BARN



North Island Photo

The 1800 square foot barn offers a magnificent setting for a ceremony. The bridal party walks down the breezeway and enters through the double doors, proceeding down the aisle to the front. Musicians can accompany the ceremony from the loft above. A large number of windows and doors provide ample light. Dramatic iron chandeliers, hanging from the high cathedral ceilings, complete the barn's elegant yet rustic charm. Another option is to use the lawn in front of the barn, exchanging vows in the open air with farmland and garden views.



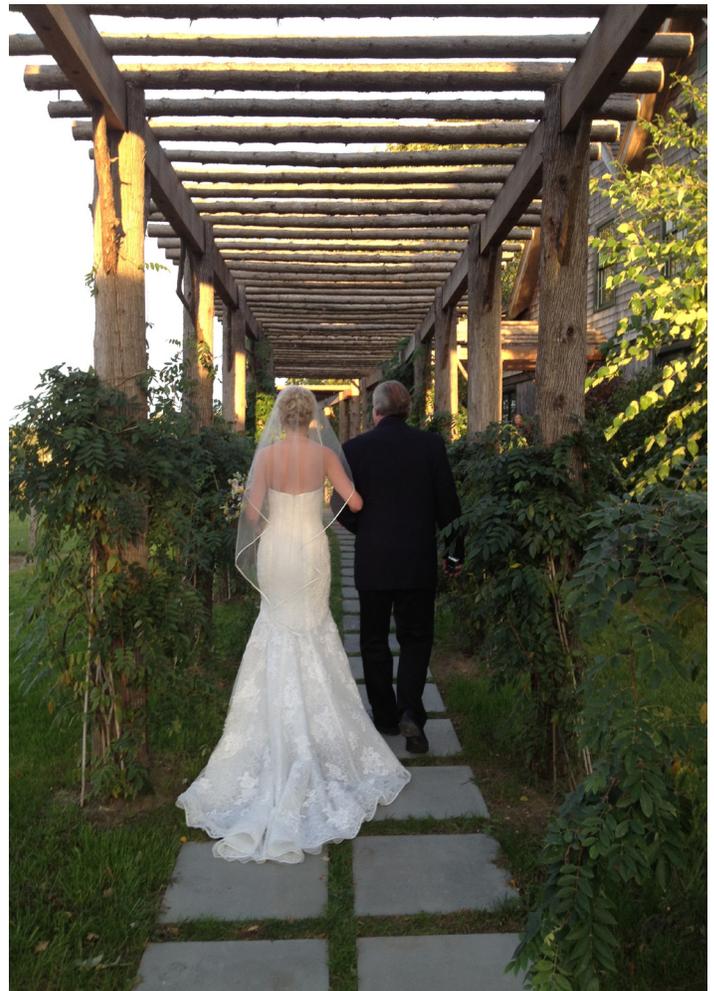
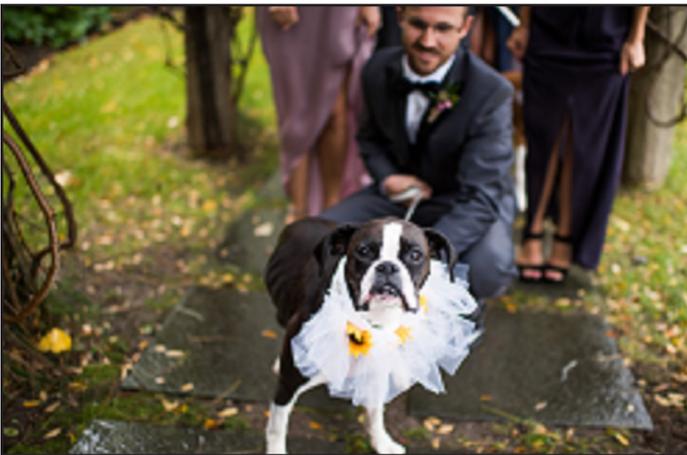
Madison Fender

Vivid Visions

## EXCLUSIVE USE



For a group of 80 to 125 you are required to reserve the entire property. The ultimate exclusive experience, you and your guests will have access to the full Inn and property from check in to after breakfast the next day. A typical wedding begins outside with an afternoon ceremony, followed by photos, an hour of cocktails and passed hors d'oeuvres in the garden. Whether you choose a formal sit-down dinner or a more casual roaming reception with stations, a dessert bar and dancing, you will feel right at home. By hiring the whole house you will be able to get ready with your family and closest friends during the day and extend your celebration into the night, with an after party in the Speakeasy.



## A TENTED EVENT



Charles Wildbank

For a wedding that requires a formal and traditional reception with up to 125 guests seated at tables around a dance floor, 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. Tents, lighting and a dance floor are available from our preferred vendor New York Tent at additional cost.



Kelsey Combe

## WEDDING RECEPTIONS

### SAMPLE MENUS & OPTIONS

#### BEVERAGE PACKAGES (priced by the hour)

##### WINE & BEER

champagne, wine, beer

##### PREMIUM BAR

cocktails, champagne, wine, beer

An hour of 5 passed hors d'oeuvres



### SAMPLE HORS D'OEUVRES

Soup Shooters

Aranicini, lemon aioli

Heirloom Beet Mousse, herbed goat cheese & crostini

Heirloom Eggplant Samosa

Local Oysters, cucumber mignonette (in season)

Seared Tuna, lemongrass pickled radish & English cucumber

Mushroom tarts

Gruyere & bacon tarts

Assorted flatbreads

Mini Lobster Rolls

BBQ Pork Sliders

Bacon Wrapped Medjeool Dates, manchego & sherry vinegar reduction

Prosciutto Wrapped Black Mission Figs, gorgonzola and aged balsamic

Jumbo Lump Crab Cakes, preserved lemon aioli

Heirloom Beet Mousse, herbed goat cheese & crostini

Cheeseburger Sliders, smoked bacon

Shrimp empanadas, mango, cilantro

Steak Tartare, peppers, capers, tomato confit

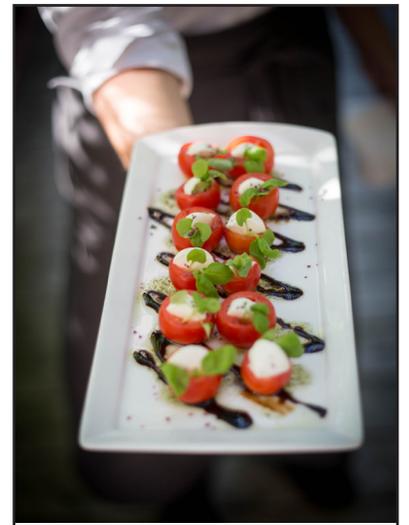
House made Gravlax, Potato Knish, Citrus crème fraiche

Scallop Ceviche, coconut milk, cucumber, mint

Chicken Satay, peanut curry sauce

Truffled Corn Custard

Heirloom tomato, avocado mousse, cilantro



**SAMPLE FOOD STATIONS FOR ROAMING RECEPTIONS (some incur additional charge)**

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

Tuscan Table  
Assorted Olives, Shaved Parmesan, Sliced Prosciutto, Fresh Sliced Melon  
Salami, spicy Italian Ham, Pepperoni, Hot peppers, tomato bruschetta,  
Served with Assorted Baguettes and Homemade Breadsticks

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

Crepe Station 2 Savory/2 Sweet  
Ham & Gruyere ,Feta & Spinach  
Nutella & Strawberries, Bananas Foster

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

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

Taco Station  
Ground Beef or Turkey  
Soft & Hard Shells  
Cheddar Cheese, Tomatoes, Lettuce, Chopped Peppers, Sour Cream, Salsa & Guacamole

BBQ Station  
Mini cheeseburgers  
Pulled Pork, Assorted Sliced Cheeses, Onions or Baby Back Ribs  
Chicken  
Horseradish Cream, Ancho Chipotle Mayo, Ale Mustard, Tri Color Slaw, Mini Brioche Buns  
Potato Salad, corn on the cob

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 (pick 1)  
Rosemary Seared Beef Sirloin Horseradish Cream & Rolls  
Cider Brined Turkey Breast Cranberry Relish & Rolls  
Maple Glazed Ham, Orange Ginger Sauce, Whole Grain Mustard Sauces & Rolls  
Poached Salmon Tarragon Aioli

Dessert Table (Pastry Chef Assortment TBD)  
Chocolate Covered Berries, Cookies, Biscotti,  
Brownies, Bars, Tarts, Mousse, Cakes, Crisps

## SEATED DINNERS

### 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  
5 passed hors d'oeuvres

### 3 COURSE SEATED DINNER

#### SAMPLE MENU (changes frequently and seasonally)

##### FIRST (select two)

tonight's soup

autumn salad warm vanilla-ginger poached pear, gorgonzola, walnut vinaigrette  
heirloom beet salad frisee, goat cheese, candied pecans  
artichoke, watercress & trevisano salad lemon anchovy vinaigrette, reggiano  
crescent farms duck wings

##### SECOND (select three)

wild mushroom pappardelle

seasonal fish, basmati rice, raisins, cauliflower, brussels sprouts, miso butter  
atlantic salmon red bliss potatoes, spinach, red onion confit, citrus vinaigrette  
berkshire pork ragu, herb risotto, asparagus, wild mushrooms  
roasted hudson valley chicken, yukon gold mashed potatoes, greens  
crescent farms duck breast raisin & cranberry couscous  
braised short ribs, roasted cipollini onions, root veggies  
filet mignon, mushroom duxelles, sweet and yukon gold potatoes

##### THE FINISH (select two)

pear tart

lemon curd, strawberry rhubarb

chocolate ganache cake

or we will plate your wedding cake and add sorbet

coffee and tea service

### BEVERAGE PACKAGE (priced by the hour)

#### WINE & BEER

champagne, wine, and beer,

#### PREMIUM BAR

cocktails, champagne, wine and beer

## THE 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



Lisa Marie

## PHOTO SHOTS



Dear Stacey

Our beautifully landscaped grounds and historic buildings create a breathtaking stage for photography.

### ENGAGEMENT PACKAGE

\$200 photo shoot for up to 2 hours with access to our gardens  
a bottle of champagne

### BOUDOIR

\$250 to rent the Belvedere Suite for up to 3 hours

### WEDDING PARTY

\$250 for up to two hours of outdoor photos, if the date is available  
for those who are getting married elsewhere and want to use our grounds just for photos.



White Pear



White Pear

events@JHInn.com

## REHEARSAL DINNER



Begin your wedding celebration with a rehearsal dinner at Jedediah Hawkins Inn, whether or not your wedding is with us. We can accommodate sit down dinners or themed station dinners, in the main house or on the grounds.

## OUTDOOR THEME DINNER

CLAM BAKE lobster, shrimp, mussels and clams, corn and potatoes

BBQ pulled pork, chicken, sliders, ribs, cornbread

TUSCAN FARM TABLE cheese, charcuterie, antipasti, pasta station

PIG ROAST whole pig, sausage, grilled vegetables, corn on the cob

NOFO FAVORITES oysters, shrimp, tomato salad, corn on the cob, catch of the day

Fire pit with s'mores  
dessert table

## SEATED DINNER

3 Course dinner with selections from our restaurant.



## SITE USE FEES

### ELOPEMENT OR RENEWAL OF VOWS

up to 6 guests

\$200 for 1 hour set up plus 1 hour ceremony  
gazebo with chairs, champagne toast, photo opportunity  
reserved table for dining

### WEDDING CEREMONY

up to 40 guests

\$400 for 1 hour ceremony plus 1 hour set up  
use of our chairs, photo opportunity, outdoor setting (barn for rain contingency)  
add a champagne toast \$9 per person ++ dedicated team member  
add hors d'oeuvres \$25 per person ++

### RECEPTIONS AT THE INN

GAZEBO or SPEAKEASY for intimate weddings  
SOLARIUM, DINING ROOMS, TENT or GROUNDS for larger groups  
our barn on the grounds is available for ceremonies, cocktails, and dancing

Gazebo or Speakeasy \$1000 food and beverage minimum  
Solarium, Dining Room, Tent, or Grounds \$5000 food and beverage minimum (additional room fee may apply)

### EXCLUSIVE USE CEREMONY & RECEPTION\*

85 to 125 guests

check in to the Inn at 3 pm; checkout 11 am  
all 6 Inn rooms must be booked with the Inn and paid for separately  
5 hour use of gardens, gazebo, patio and house for ceremony & reception  
after party in speakeasy and brunch the day after available  
one hour rehearsal and set up included  
convenient on-site parking  
place settings, glasses, napkins & personalized menus included  
our tables, chairs, and staff

\*Site fees for Exclusive Use vary based on the seasonality of the North Fork, the month, the day of the week and availability. Site Fees vary from \$2000 to \$10000 so please inquire. Prices are subject to change as dates book.

WINTER	SPRING	SUMMER	FALL
January, February, March	April, May, June	July, August, September	October, November, Dec.
Friday & Sunday; Saturday			

## GUIDELINES

Charges are subject to NYS Sales Tax and 20% administration fee or service charge. Administration fee covers cleanup before and after the event, set up of furniture, breakdown, tours, emails etc.

Additional charges may include:

Ceremony Set-up Fee

Valet Parking

Rental items

Audio visual equipment

Generator

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

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

No real candles

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.

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.

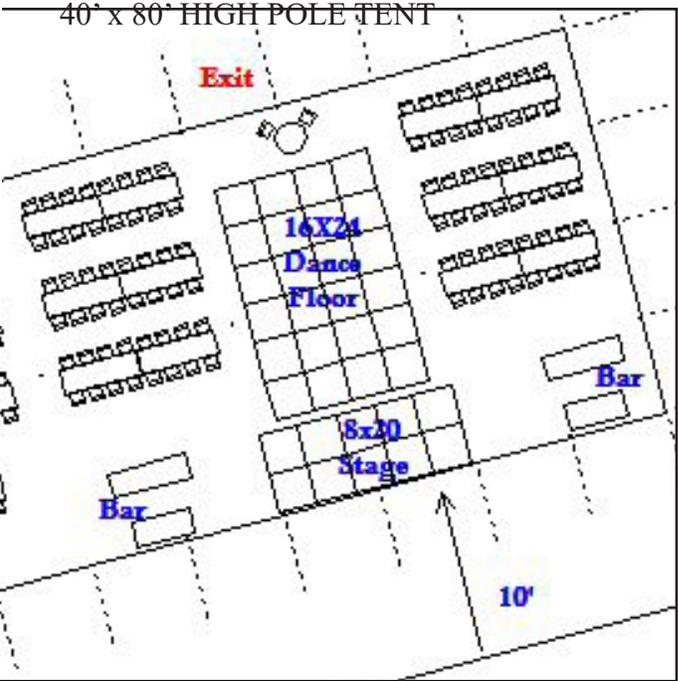
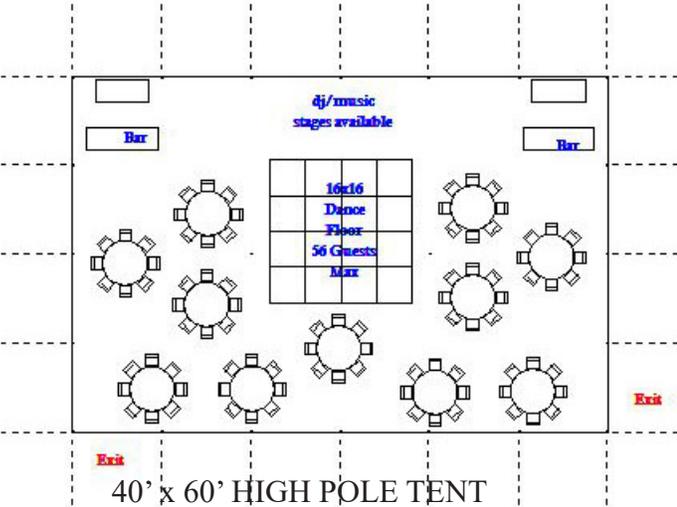
Please let us know in advance if there are any dietary restrictions or allergies. We will accommodate any last minute food requests based on allergies or dietary restrictions to the best of our ability.



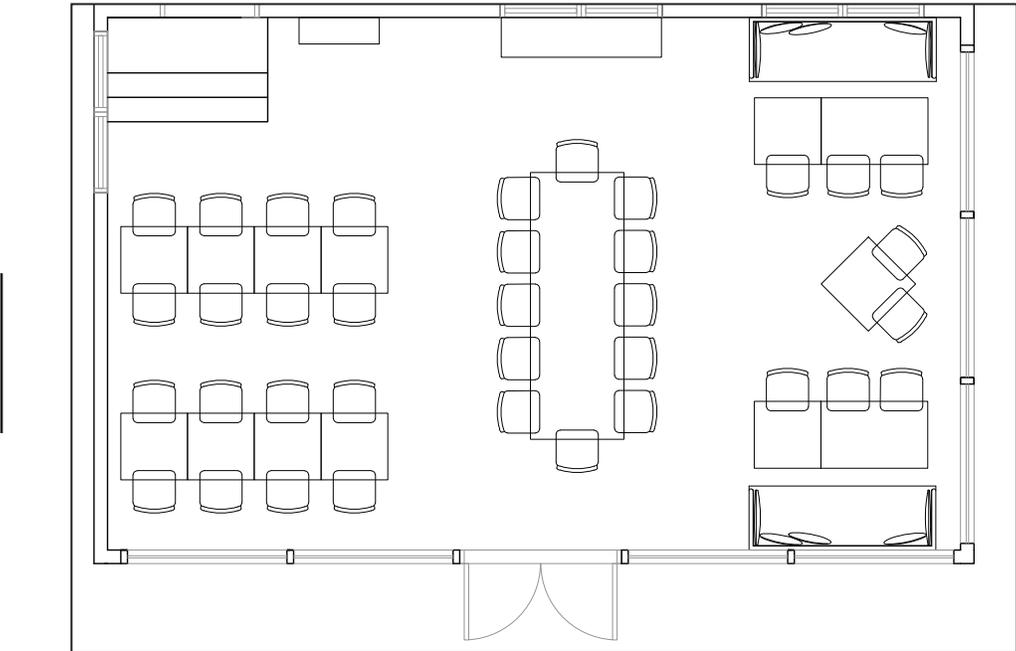
Give your guests JEDEDIAH HAWKINS FAVORS: house made seasonal jams, honey, brandied cherries, merlot or rosemary sea salts in reusable Weck jars; mason drinking jars filled with organic ginger peach iced tea bags.

# LAYOUTS

NY TENT COMPANY



## THE SOLARIUM





As seen in Wellwed Hamptons Magazine

Please book an appointment for a personal tour of our property by emailing  
[events@JHInn.com](mailto:events@JHInn.com)