

# Jedediah Hawkins

WEDDINGS



The beautiful surroundings and historic buildings, the relaxed unpretentious atmosphere, personalised 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

For a group of 80 to 125 you are required to reserve the entire property, including the 6 guest rooms. The ultimate exclusive experience, gives you access to the property from check in to after breakfast the next day. A typical wedding starts 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 and a sweets table you will feel right at home. By hiring the whole house you will be able to get ready and 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.



Lotus

events@JHInn.com



# 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 used for an intimate Wedding Dinner, a Rehearsal Dinner, Breakfast the Day After and even make-up and hair for the bridal party.



Madison Fender



Love More





## 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, giant jenga, 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 and cocktail hour.





## 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. It has also been used for a photobooth and a private gathering area before the ceremony.



Michael Priest



Love More Photo



Sherry Pickerell



Vivid Visions



## CEREMONY IN THE BARN



North Island Photo

The 1800 square foot barn offers a magnificent setting for a ceremony. The bridal party walks down the breeze-way 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. In case of rain, the barn is a great plan b for the ceremony.



Kaitlyn Ferris



## THE CEREMONY ON THE LAWN



Many weddings take place on the lawn in front of the barn. Couples exchange vows in the open air with farmland and garden views. Our breezeway with wisteria vines is a beautiful back drop for photos and forms an arbor for the ceremony. Flowers can be attached to its columns. In case of inclement weather, the ceremony moves into the barn and we set the barn for dinner during cocktail hour in the main house.





## COCKTAIL HOUR



After the Ceremony, in warm weather, guests can enjoy passed hors d'oeuvres, a Tuscan Table or a Raw Bar on the patio under our giant umbrellas. Our servers pass wine and champagne and a bar is set up for cocktails. With easy access to the house interior, guests can explore the historic house and view North Fork artist Max Moran's paintings on the walls. In case of rain, cocktail hour moves inside. In winter, a fire in the parlor ensures a warm welcome.



Lisa Nicolosi



# HORS D'OEUVRES & BAR

## OPEN BAR

Selection of North Fork Wines from Wolffer, Bedell, Macari, Paumanok Vineyards

Selection of International Wines

Local beer from Long Island Breweries: Blue Point, Greenport Harbor, Jamesport Farm Brewery

Premium Alcohol

One Signature Drink

## SAMPLE HORS D'OEUVRES

### SEAFOOD

Seared Tuna on Cucumber Slice

Smoked Salmon on Brioche, Whipped Butter, Dill

Scallop Ceviche with Champagne Mango and Cilantro

Grilled Shrimp Skewer with Chili Sauce

Crispy Shrimp with Lemon Aioli

Mini Crab Cake with Orange Aioli

Lobster Rolls (seasonal)

### MEAT

Corn Taco. Beef or Chicken, Spicy Al Pastor, Cabbage

Grilled Sirloin Skewer with Chimichurri

Chicken & Waffle with sriracha infused Maple Syrup

Kobe Beef Slider with Cheese

Pig in a Blanket

Gruyere & Bacon Tart

Herb-Roasted Chicken Skewer

BBQ Pork Slider

Candied Bacon

Gruyere & Bacon Tart

Prosciutto Wrapped Fig, gorgonzola and balsamic

Prosciutto Wrapped Breadstick

### VEGETARIAN

Seasonal soup shot

Arancini with Lemon Aioli

Deviled egg with Chives

Crostini with Heirloom Beet Mousse, Goat Cheese

Crostini with Tomato, Basil, Parmesan

Mushroom & Gruyere Flatbread

Watermelon & Feta Skewer





## COCKTAIL RECEPTION STATIONS

### TUSCAN TABLE

Salumi - Prosciutto, Coppa, Soppressata, Saucison Sec  
Fromagio - Parmesan, Manchego, Gorgonzola, Herbed Goat Cheese, Bocconcini  
Verdura - Peppers, Grilled Zucchini, Goldbar Squash, Mushroom  
Pane - Rustic Ciabatta, Baguette, Crostini  
Frutta - Olives, Grapes, Melon, Figs, Dried Apricot, Dates, Tomato

### MEDITERRANEAN TABLE

Dips with pita, crostini, crudites  
Tzatziki  
Hummus with crudites  
Warm artichoke and cheese dip  
Crostini with tomato, parmesan, basil  
Cherry tomatoes, feta, olives  
Baba ghanoush

### SLIDER STATION

Kobe Beef Slider with Cheese  
Pulled Pork Slider on Potato Roll with Red and Green Cabbage Slaw  
Reuben Slider with Caraway Sauerkraut and Thousand Island  
Mac & Cheese with Bacon and New York Cheddar  
Green Salad with Persian Cucumber and Tomato

### TACO STATION - Build Your Own

Select Three  
Carne Asada -- Chili-marinated Flank Steak with Bell Peppers  
Carnitas -- Roasted Pork with Chili and Pineapple  
Tinga de Pollo -- Chipotle Chicken with Tomato and Cabbage  
Pescado Frito -- Crispy Baja-Style Fish with Mango and Cilantro

Soft Flour Tortilla and Corn Tortillas  
Cotija Cheese, Lettuce, Tomato, Onion and Cilantro, Hot Sauce,  
Chipotle Mayo and Cilantro-Lime Crema  
Roasted Tomato Salsa with Red Onion and Chipotle  
Guacamole with Jalapeño and Tomato

### BBQ Station

Select Three  
Memphis-Style Baby Back Ribs with Mustard and Sugar  
Texas-Style Brisket with Black Pepper and Paprika  
Alabama-Style Chicken with BBQ Sauce and Horseradish  
Carolina-Style Pulled Pork with Cayenne and Cider Vinegar  
Pulled Chicken with Hot and Tangy BBQ Sauce

Bicolor Corn on the Cob with Tabasco and Lime  
Martin's Potato Rolls, Potato Salad  
Cole Slaw or Green Salad  
Corn Bread

### RAW BAR

Shrimp  
Oysters on the Half Shell  
Clams on the Half Shell  
Lemons, Mignonette Sauces

### PASTA STATION Select Two

Orecchiette with Pesto, Heirloom Tomato and Ricotta Salata  
Cavatelli with Tomato Fondue, Shaved Parmesan and Arugula  
Goat Cheese Ravioli with Broccoli Rabe and Roasted Garlic  
Penne with Pancetta, Sofrito, Cavolo Nero and Parmesan  
Cavatappi with White Bean, Spinach and Lamb Sausage

Classic Caesar Salad with Parmesan and Toasted Garlic Crouton

### SWEETS TABLE

Chef Selection  
cookies, brownies, tarts, cannoli, berries  
or  
S'mores around the Firepit





## DINNER & DANCING



Dinner and dancing in the barn begins with the introduction of the new couple, a first dance and continues with a delicious meal, toasts, the cutting of the wedding cake and a Sweets Table or served dessert. Our white farm tables can be laid out in different arrangements to suit the couple's taste and guest count.





# SEATED DINNERS

## 3 COURSE SEATED DINNER

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

**FIRST** (select two)

tonight's soup

autumn salad honey crisp apples, crispy goat cheese, cider vinaigrette

heirloom beet salad frisee, goat cheese, candied pecans

artichoke, watercress & trevisano salad, lemon vinaigrette, reggiano

**SECOND** (select three)

wild mushroom pappardelle

seasonal fish, basmati rice, cauliflower, brussels sprouts, miso butter

scottish salmon, red bliss potatoes, spinach, citrus vinaigrette

berkshire pork ragu, herb risotto, asparagus, wild mushrooms

roasted hudson valley chicken, yukon gold mashed potatoes, greens

duck breast, raisin & cranberry couscous

braised short ribs, roasted cipollini onions, root veggies

filet mignon, mushroom duxelles, yukon gold potatoes



**THE FINISH** (select two served desserts)

creme brulee

lemon tart

chocolate lava cake

or

Sweets Table

chef's choice of tarts, cookies, brownies

or

S'mores by the firepit

we will slice and plate your wedding cake

coffee and tea

Kaitlyn Ferris

events@JHInn.com



## 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 for the groomsmen to wait and get ready. With seating for up to 20 for dinner or for a cocktail reception, it is the perfect secluded setting for an intimate rehearsal dinner or an after party,





## 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



# WEDDING GUIDELINES

## EXCLUSIVE USE CEREMONY & RECEPTION from 80 to 125 guests

**per person fees change according to the month and day of the week**

all 6 Inn guest 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 available in speakeasy for 30 (drinks on consumption paid by the host)  
breakfast the day after is included for inn guests, others may be added for a charge  
tasting

one hour rehearsal and ceremony

convenient on-site parking

place settings, glasses, white napkins & personalized menus

our farm tables and cross back chairs

Smaller weddings are subject to the same fees but it is not necessary to reserve the Inn guest rooms.

Whatever the occasion, please inquire about pricing for the Speakeasy, Solarium and Barn. Ask about our Champagne Brunch, Clam Bake and BBQ...

To see more photos, visit our Instagram account: [instagram.com/jedediahhawkins](https://www.instagram.com/jedediahhawkins)

To read reviews of our services, see [weddingwire.com](https://www.weddingwire.com) and [TripAdvisor.com](https://www.TripAdvisor.com)

There is a five hour maximum on all evening Wedding Receptions. 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. We are not responsible for decorations, lighting, drapes, flowers, cake or other personal items, which are not removed immediately after the wedding.

Please respect our neighbors. JHI follows local sound and music laws. Music outside must conclude by 9:30 PM. All parking must be on the premises.

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.







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)