

# THE MUSES

*southampton*

Private Events and Weddings Package

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Southampton  
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## ELEGANCE AND PROFESSIONALISM IN SOUTHAMPTON

### ELEGANCE

Called “pristine,” “flawless,” “professional,” and “one of the most stunning event spaces on Long Island,” The Muses is a classically designed grand hall with floor to ceiling windows on three sides of the room and double height ceilings. This is a professional venue suitable for any season

### VARIETY

Our menus accommodate a wide variety of flavor profiles and budgets. They are highly flexible and can be customized to fit your unique needs. We have ample outdoor space for a cocktail hour, wedding ceremony or reception and plenty of on-site parking.

### EXPERIENCE

The Muses has been operating events in Southampton for over a decade. The property is ideal for weddings, rehearsal dinners, private dinners, corporate functions and more.

### FULL SERVICE

The Muses offers full service private event planning including day-of coordination, florals, entertainment bookings, photography bookings, rental coordination, branded collateral design and production, timeline and budget planning, and state-of-the-art AV.



## WEDDINGS

### Outdoor Space

Grassy reception areas ideal for cocktail hour or reception; can be tented to host wedding dinner outside and ceremony inside The Hall space

### Variety of Seating Configurations

We can accommodate seating configurations that call for round tables, long tables, square tables, and more. Dance floor, DJ, bands and entertainers can be situated inside The Hall alongside dining tables.

### Bride and Groom's Quarters

Dedicated spaces for members of wedding party; daytime catering including breakfast, lunch, snacks and coffee available

### Pricing

Wedding packages start at \$95 per person inclusive of cocktail hour with passed and stationary appetizers, spirits and wine, a four course dinner, and afterparty. The Muses does not charge a venue fee, rental fee, or an administrative fee.



## REHEARSAL DINNERS AND CELEBRATORY DINNERS

### State of the Art AV Capabilities

Our AV equipment can easily accommodate amplified speeches, a projected photo slide show, and a DJ or band speaker hookup.

### Pricing

Dinner packages start at \$75 per person inclusive of cocktail hour, spirits and wine, and a four course dinner. The Muses does not charge a venue fee, rental fee, or administrative fee.





## BREAKFAST, LUNCH, AND BRUNCH EVENTS

### Service Styles

The Muses can accommodate a variety of service styles for any type of event. Popular daytime meal styles include continental breakfast buffet, a plated formal meal, Chef-attended waffle or omelette stations and a bloody mary and mimosa bar.

### Pricing

Breakfast packages start at \$25 per person inclusive of a continental breakfast buffet, coffee, tea and juice.

Lunch and brunch packages start at \$45 per person inclusive of a three course meal or buffet, wine and beer, and non alcoholic drinks.



## CORPORATE EVENTS AND MEETINGS

### Food and Beverage Services

Services include coffee and pastries, breakfast, lunch, boxed meals, snack breaks, and cocktail hour.

### Seating Configuration

The Hall can accommodate a variety of seating styles including classroom, theatre, boardroom, hollow square, or U-Shape. A networking lounge, presentation area, and seating for a meal can all be accommodated in The Hall space adjacent to each other.

### Breakout and Conference Rooms

The Muses offers additional smaller breakout rooms for private meetings and presentations.

### AV Capabilities

The room is equipped with a 15-foot dropdown screen with built in projector and speakers.





## OFFSITE EVENTS AND CATERING

The Muses is available for a variety of offsite events and catering needs. We offer private Chef, bartender, waiter and coatcheck services and have managed a variety of offsite events ranging from a boxed lunch dropoff to a wedding for 250 guests on a working farm.

We can include coordination of rentals, valet, portable bathrooms, permitting and legal requirements, and offsite AV.





## OUR SERVICES

### TECH & AV

onsite technical assistance • 15ft drop-down screen with built-in projector • state of the art sound system

### FOOD & BEVERAGE

full service bar • award-winning wine program • wine pairing and consultation • mixology and signature cocktails • full service catering and staffing • wine and cooking classes

### DESIGN & PLANNING

florals • themed event design • floorplan configurations photography and event capture • customized digital displays • day-of coordination • vendor coordination

### PRINTED COLLATERAL

customized menus • name tags and place settings invitations and save the dates • programs and signage



## SELECT INSTITUTIONAL EVENTS CLIENTS

### Art

Christies Auction House  
Galerie Lelong  
Sothebys Auction House  
The Trinity House  
Tanya Bonakdar Gallery  
The Rubin Museum  
The Whitney Museum

### Charitable Organizations

The Bill and Melinda Gates Foundation  
The Junior League  
Headstrong  
The Wounded Warrior Project

### Consulting & Accounting

Accenture  
Deloitte  
KPMG  
McKinsey & Company

### Education

Cornell University  
Columbia University  
Harvard University  
Horace Mann  
Fordham University  
The International Preschool  
Nightingale-Bamford  
Princeton University  
Southampton Montessori  
Trinity School

### Fashion & Beauty

Armani  
Bloomingdales  
Burts Bees  
Estee Lauder  
Ralph Lauren  
Tom Ford  
Turnbull & Asser

### Finance and Banking

American Express  
Apax  
BlackRock  
Bloomberg  
Cantor Fitzgerald  
CBRE  
Credit Suisse  
Evercore  
Deutsche Bank  
Goldman Sachs  
J.P. Morgan Chase  
Morgan Stanley  
Jefferies LLC  
UBS  
Vestar Capital

### Hospitality

Degustibus School  
Loews Corporation  
Marriott International  
The James Beard House

### Law

Clearly Gottlieb  
Kirkland & Ellis  
Paul Hastings  
Schulte Roth & Zable  
Skadden Arps  
Shearman & Sterling  
Weil Gotshal

### Media

Wine & Spirits Magazine  
Food & Wine Magazine  
Harper Collins  
CBS  
MSG  
NBC  
Time Inc.

### Music and Entertainment

Columbia Records  
Epic Records  
Fox Studios  
MTV  
Sony Pictures

### Medical

Abbot Pharmaceuticals  
Astra Zeneca  
Bristol Myers Squibb  
Cornell Weil  
Johnson & Johnson  
Janssen Pharmaceuticals  
Mount Sinai Hospital  
Sloan Kettering

### Political Organizations

The United Nations  
U.S. State Department DSCC  
*(Democratic Senatorial Campaign Committee)*  
DNC  
*(Democratic National Committee)*

### Clubs and Religious Organizations

Central Synagogue  
Christ Church Day School  
The Ferrari Club  
The Garden Club of America  
Greek Orthodox Church of Southampton  
Temple Emanu-El  
The University Club

# BREAKFAST BUFFET MENU

## CONTINENTAL

*Includes:*

**Bagels** Smoked Trout or Salmon, Cream Cheese, Scallions, Capers

**Organic Greek Yogurt** Honey, Walnuts, Seasonal Fruit

**Zabar's Bread Basket** Croissants, Danish, Scones, Preserves

**Murray's Cheese** Chef's Selection

**Charcuterie from Ends Meat** Chef's Selection

**Fresh Squeezed Juice** Seasonal

**Eleva Fair Trade Coffee** Regular and Decaf

**Pursuit of Tea** Black, Green, Herbal

## HOT BUFFET

*Includes the above, plus:*

**Scrambled Eggs** Meadow Creek Farms

**Breakfast Sausage** Sage and Ginger

**Bacon** Hickory Smoked

## CHEF ATTENDED ACTION STATION

**Omelette Station** Choice of Ham, Bacon or Turkey; Onions, Spinach, Tomatoes; Feta, Cheddar

**Waffle Station** Seasonal Fruit, Maple Syrup, Honey, Fruit Coulis



# BRUNCH MENU

## MEZZE

**Eli's Bread Basket** Croissants, Danish, Scones, Farmer's Market Preserves  
**Hummus** Marinated Olives, Grilled Pita  
**Roasted Eggplant Dip** Marinated Olives, Grilled Pita  
**Spicy Feta Dip** Marinated Olives, Grilled Pita  
**Burrata Stracciatella** Confit Tomato, Ciabatta  
**Brioche Fingers** Bazelnut Chocolate Spread

## APPETIZERS

**Caesar Salad** Grana Padano, White Anchovy, Breadcrumbs  
**Cos Salad** Greens, Dill, Scallions, Arahova Feta  
**Radical Farms Baby Lettuces** Red Wine Oregano Vinaigrette  
**Tuscan Kale** Alewife Pumpkin, Red Pepper, Candied Walnuts, Jersey Girl Colby  
**Greek Salad** Arahova Feta, Lucky's Tomatoes, Cucumber, Onion, Kalamata Olives  
**Bibb Lettuces** Radish, Sunflower Seeds, Buttermilk Green Goddess Dressing  
**Red Quinoa** Watercress, Broccoli Rabe, Roasted Red Peppers, Kalamata Olives

## ENTREES

**French Toast** Apple Butter, Cinnamon Sugar  
**Shakshouka** Meadowcreek Farms Eggs, Tomato, Green Harissa, Feta, Grilled Pita  
**Smoked Trout Salad** Radicle Farms Frisee, Poached Egg, Potato Crisps, Preserved Lemon Aioli  
**Organic Spaghetti** Cured San Marzano Tomato, Fiore Sardo, Breadcrumb, Basil  
**Tagliatelle Bolognese** Plume de Veau Veal, Grana Padano  
**Risotto Carbonara** Pancetta, Pecorino, Meadowcreek Farms Egg, Black Pepper  
**Lamb Pappardelle** Braised D'Agneau Farms Lamb, Confit Tomato, Almonds, Grana Padano  
**Cascun Farms Organic Chicken "Under A Brick"** Fingerling Potato, Lemon, Herbs  
**Herb Roasted Side of Hidden Fjord Organic Salmon** Roasted Broccoli, Salmoriglio  
**Joyce Farms Grass Fed Beef** Arugula Salad, Shaved Parmesan, Aged Balsamic

## SIDES

**Breakfast Sausage** Sage, Ginger  
**Home Fries** Caramelized Onions, Jalapeño  
**Bacon** Hickory Smoked  
**Sautéed Seasonal Greens** Spinach, Lemon, Garlic

# ITALIAN LUNCH OR DINNER MENU

## MEZZE

**Ceci Puree** Chickpea, Calabrian Chili  
**Bagna Cauda Dip** Roasted Garlic, Anchovy, Lemon  
**Whipped Goat Cheese** Rosemary, Thyme, Black Pepper  
**Spinach-Artichoke Dip** Asiago, Toasted Breadcrumbs

## APPETIZERS

**Caprese Salad** Lucky's Tomatoes, Bufala Mozzarella, Basil, Rosemary Croutons  
**Arugula Salad** Prosciutto, Hazelnuts, Piave Vecchio  
**Satur Farms Baby Greens** Basil Vinaigrette  
**Grilled Portuguese** Octopus Artichoke, Potatoes, Castelveirano Olives  
**Pt. Judith Calamari** Giardiniera, Lemon Aioli, Basil  
**Burrata** Stone Fruit Jam, Pea Tendrils, Ciabatta

## ENTREES

**Cascun Farms Organic Chicken "Under A Brick"** Fattoush Panzanella Salad, Bomba Calabrese  
**Roasted Seasonal Fish** Zucchini, Lemon Gremolata  
**Montauk Dayboat Catch** Roasted Fennel, Chicory, Orange  
**Tagliatelle Bolognese** Beef, Veal, Parmesan, Breadcrumbs  
**Lobster Risotto** Fennel, Tomato, Mint, Parmesan  
**Joyce Farms Dry-Aged Grass-Fed Steak** Charred Broccolini, Fingerlings

## SIDES

**Polenta** Wild Mushrooms  
**Green Beans** Capers, Garlic Chips

## DESSERTS

**Lemon Ricotta Donuts** Chocolate Ganache  
**Tiramisu Fingers** Whipped Espresso Mascarpone  
**Chocolate Dipped Biscotti** Almond Chantilly



# GREEK LUNCH OR DINNER MENU

## MEZZE

Melizana Dip Eggplant, Mint, Tomato  
Kafteri Dip Feta, Xinotiro Cheese, Chilies  
Tzatziki Dip Greek Yogurt, Cucumber, Dill  
Skordalia Dip Almond, Bread, Garlic  
Fava Dip Split Yellow Peas, Capers, White Wine  
Marinated Olives Orange, Rosemary

## APPETIZERS

Village Salad Lucky's Tomatoes, Cucumbers, Arahova Feta, Sumac  
Arugula Salad Konopasti Cheese, Fig, Honeycomb, Sesame  
Marouli Salad Greens, Arahova Feta, Dill, Scallion  
Grilled Portuguese Octopus Kalamata Olives, Fingerlings, Celery  
Pt. Judith Calamari Summer Giardiniera, Lemon Aioli, Bomba Calabrese  
Saganaki Graviera Cheese, Honey, Black Sesame, Fig

## ENTREES

Cascun Farms Organic Chicken Tomato Salad, Crispy Pita, Savory, Sumac  
Salt-Baked Whole Montauk Fish Lemon, Thyme  
Montauk Dayboat Catch Fennel, Watercress, Tomato Ouzo Vinaigrette  
Lamb Kleftiko Tomato, Onion, Garlic, Oregano  
Grilled Pork Tenderloin Tzatziki, Lemon, Oregano  
Astako Makaronada *Lobster Pasta* Lobster Claw and Tail, Fennel, Tomato, Aleppo Pepper, Mint  
Joyce Farms Dry-Aged Grass-Fed Steak Potato, Kalamata Olives, Tzatziki

## SIDES

Spanakorizo Rainbow Chard, Rice Pilaf  
Fingerling Potatoes Lemon, Thyme  
Sautéed Horta Garlic, Lemon

## DESSERTS

Baklava Chocolate Ganache  
Seasonal Milopita Yogurt Chantilly  
Greek Yogurt Seasonal Fruit, Walnuts, Honey

# EASTERN MEDITERRANEAN LUNCH OR DINNER MENU

**MEZZE**  
**Olive Tapenade** Capers, Peppers  
**Baba Ganoush** Mint, Honey, Sesame  
**Whipped Ricotta** Rosemary, Thyme, Black Pepper  
**Dolmades** Stuffed Grape Leaves  
**Hummus** Za'atar, Preserved Lemon, Roasted Garlic

**APPETIZERS**  
**Fattoush Salad** Lucky's Tomatoes, Crispy Pita, Red Onion, Pomegranate  
**Arugula Salad** Pear, Hazelnuts, Roquefort, Honey  
**Satur Farms Baby Greens** Lemon Vinaigrette  
**Grilled Portuguese Octopus** Artichoke, Potatoes, Castelveltrano Olives  
**Tabbouleh** Bulger Wheat, Tomato, Parsley, Cucumber, Mint, Black Pepper  
**Warm Feta** Arugula, Goat Peppers, Walnut, Agrodolce

**ENTREES**  
**Cascun Farms Organic Chicken** Fattoush Salad, Tomato, Cucumber Basil  
**Roasted Local Fluke** Zucchini, Oregano, Lemon-Gremolata  
**Montauk Dayboat Catch** Dill, Green Olives, Potatoes  
**Lamb Pappardelle** Braised D'Agneau Farms Lamb, Confit Tomato, Almonds, Grana Padano  
**Painted Hills Farm Grass Fed Filet Mignon** Arugula, Lemon, Grana Padano  
**Leg of Lamb** Cous Cous, Sultanas, Mint, Apricot, Almond

**SIDES**  
**Polenta** Wild Mushrooms  
**Panisse** Black Olives, Meyer Lemon  
**Marinated Zucchini** Shallot, Herbs

**DESSERTS**  
**Dark Chocolate Brownies** Rosewater Yogurt  
**Whipped Mascarpone** Pomegranate  
**Lemon Bar** Raspberry Coulis



## PASSED APPETIZERS

### VEGAN

Red Beet Tartare Greek Yogurt, Harissa, Cilantro  
Bruschetta Lucky's Heirloom Tomatoes, Basil  
Skordalia Canape Phyllo Cup, Potato, Garlic, Almond

### VEGETARIAN

Cacio e Pepe Arancini Fiore Sardo  
Black Truffle Arancini Grana Padano  
Phyllo Wrapped Feta Cretan Honey, Sesame Seeds  
Sicilian Squash Fritters Spiced Greek Yogurt  
Spinach Pies Arahova Feta, Leeks, Dill  
Saganaki Bites Grana Padano, Fig Jam  
Crispy Zucchini Chips Mint, Tzatziki  
Roasted Mushroom Canape Phyllo Cup, Goat Cheese  
Black Mission Fig Crown Blue Cheese, Thyme  
Pear Crostini Pistachio, Kopanisti Cheese  
Graviera Toast Wild Mushrooms, Arugula  
Mini Polenta Soufflé Whipped Ricotta  
Horta Toast Greens, Petite Toast  
Rosted Beet Goat Cheese, Pistachio

### SEAFOOD AND FISH

Peekytoe Crab Crispy Artichoke, Capers  
Tuna Tartare Cone Chili, Tuscan White Bean, Cured Yolk  
Seared Tuna Watermelon, Basil, Cashew  
Octopus A La Plancha Arugula, Romesco  
Lobster Roll Tarragon, Celery  
Crab Cakes Old Bay Aioli  
Spanish Style Shrimp Oregano, Chili, Garlic  
Scallop Crudo Grape Agrodolce, Endive  
Gluten Free Pt. Judith Calamari Giardiniera, Lemon Aioli, Basil  
Montauk Fluke Crudo Ramps, Tomato, Basil, Radish  
Cod Croquettes Meyer Lemon Aioli  
Scallop "BLT" Smoked Bacon, Heirloom Tomato, Butter Lettuce  
Smoked Bacon Crostini Blue Cheese, Frisee  
Crispy Peconic Oyster Shooter Zucchini Soup, Basil

### CHICKEN AND MEAT

Chicken Pate Red Onion Jam, Sicilian Pistachios  
Chicken Souvlaki Skewers Greek Yogurt, Urfa Biber  
Loukaniko Sausage Canape Phyllo Cup, Oregano  
Calabrian Steak Tartare Toast Point  
Lamb Meatballs Roasted Red Pepper Dip  
Grilled Branzino Lettuce Cups Spicy Fennel Slaw

## STATIONARY APPETIZERS

### RECEPTION STATIONS

#### Selection of Murray's Cheeses

Fig Jam, Truffle Honey, Almonds, Dried Apricot, Golden Pear, Fresh Fig, Oregano Crackers, Ciabatta

#### Selections of Sogno Toscano Charcuterie

Stone Ground Mustard, Cornichons, Roasted Peppers, Green Olives, Rosemary Crackers, Ciabatta

#### Greek Dips Platter

Tzatziki, Melitzana, Spicy Feta Dip, Marinated Arahova Feta, Grilled Pita

#### Mezze Platter

Hummus, Baba Ghanoush, Lebneh, Tabouleh, Stuffed Grape Leaves, Olives, Crispy Pita

#### Italian Antipasti Platter

White Bean Salad, Artichoke, Roasted Peppers, Marinated Mozzarella, Housemade Rosemary Focaccia

#### Heirloom Crudites

Tomatoes, Carrots, Watermelon Radish, Cucumber, Snap Peas, Chicories, Lemon-Parsley Hummus

### CHEF ATTENDED STATIONS

#### Raw Bar

Peconic Bay Oysters, Wild Shrimp, Lobster Claws, Stone Crab, Clams, Fluke Crudo, Tuna Carpaccio

#### Beluga Caviar

Chopped Egg Yolk, Creme Fraiche, Capers, Red Onion, Chives, Lemon, Blinis, Toast Points

#### Whole Roasted Suckling Pig or Spring Lamb Carving Station

Cherry Mustard, Jus

#### Pasta Action Station

Cacio e Pepe, Black Truffle Risotto, Seasonal Primavera

### SOMMELIER ATTENDED STATIONS

#### After Dinner Drinks

Amaro, Port and Cognac Paired With Dark Chocolate, Cheese and Fruit

#### Whiskey and Charcuterie

Scotch, Japanese Whisky and Bourbon Paired with Salumi, Pate and Prosciutto



## BEVERAGE PACKAGES

### NON ALCOHOLIC

Juice, Soda, American Coffee, Tea

### WINE AND BEER

Bourgogne Blanc Chardonnay, Hecht and Bannier Rosé, Bordeaux Cabernet Sauvignon, Lamberti Prosecco, Fix Lager

### WINE, BEER, TWO SPECIALTY COCKTAILS

Cucumber Mojito, Sour Cherry Paloma, Blood Orange Negroni

### WINE, BEER, STANDARD SPIRITS

El Jimador Tequila, Skyy Vodka, Plymouth Gin, Wild Turkey

### WINE, BEER, PREMIUM SPIRITS

Don Julio Tequila, Grey Goose, Belvedere, Russels Reserve Bourbon, Bombay Sapphire Gin

### NOTES ON PACKAGES

*Each beverage package also includes items in the package above it; i.e. the wine and beer package also includes non alcoholic items*

*Super premium items (Extra Anejo Tequila, Single Malt Scotch, Cognac) and bottled water are not included in beverage packages*

*Example beverages are meant to illustrate nature of each package; actual offerings will rotate seasonally*

*Spirits packages will include standard mixers and garnishes such as juices, cut citrus, Campari and Aperol*