

THREE VILLAGE INN

STONY BROOK

• EST. 1751 •

MICRO COMPLETE WEDDING PACKAGE

4 HOUR WEDDING RECEPTION
\$9,500 PACKAGE PRICE

PACKAGE INCLUDES:

ONE HOUR COCKTAIL RECEPTION FEATURING:

Champagne Greeting Upon Arrival, Premium Open Bar, Artisan Cheese & Charcuterie Station
Six Passed Hors d'Oeuvres (chefs selection)

THREE HOUR DINNER RECEPTION FEATURING:

Appetizer, Choice of Three Entrée Selections, Custom Wedding Cake, Premium Open Bar, Champagne Toast, Coffee Service

MUSIC/DJ

DJ INCLUDED

ABSOLUTE ENTERTAINMENT
631.286.8117
absolutedjs.com

IV GENERATION DJ AND
ENTERTAINMENT

631.744.2222
jenn@ivgeneration.com
fourthgenerationdj.com

PHOTOGRAPHY

ONE PHOTOGRAPHER WITH
6 HOURS OF COVERAGE

All Images are in an on-line gallery
{high resolution & Watermarked}

One Main Album with 24 Images

PARK AVENUE STUDIOS
631.589.7735 • mail@parkavestudio.com

BAKERY

CUSTOM WEDDING CAKE

ROLLING PIN
631.689.2253 • rollingpinbakery.com

FLOWERS

BRIDAL BOUQUET

{Boho style seasonal wildflowers or traditional
white hydrangea clutch bouquet. All White with
Bride's pick of accent color}

MAID OF HONOR BOUQUET

{Seasonal wildflower clutch or traditional white
hydrangea to coordinate with Bride}

GROOM'S BOUTONNIERE

{To coordinate with bridal bouquet}

BEST MAN'S BOUTONNIERE

{to coordinate with Maid of Honor bouquet}

5 CENTERPIECES

{Trio of cylinders (rental) with floating candles &
greenery surround, set of three vintage bottles with
wildflower mix, OR 4x6 cylinder of white hydrangea
& accent color floral}

VILLAGE FLORIST

631.467.0385

ADD ON A THIRTY MINUTE CEREMONY FOR \$1500

PACKAGE AVAILABLE THROUGH 2025, SATURDAY OR SUNDAY AFTERNOONS (NON HOLIDAY WEEKEND) AND WEEKDAYS

Package price based on 50 guests (additional guests over 50 at \$90 per person) plus 22% administrative fee and NYS sales tax. Please note this package is offered during our off season & Saturday or Sunday Afternoon only. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$5 per guest. Suggested Staff Gratuity: \$5 per guest. Suggested Bridal Attendant Gratuity: \$200



MICRO COMPLETE WEDDING PACKAGE

One Hour Cocktail Reception Featuring: Artisan Cheese & Charcuterie Station, Six Passed Hors d'Oeuvres (chefs selection) Three Hour Reception Featuring: Fresh Baked Rolls, Appetizer, Selection of Main Course, Custom Wedding Cake, Premium Open Bar, Champagne Toast, Soft Drinks and Coffee Service

APPETIZER

{select one}

BROKEN BURRATA heirloom cherry tomatoes, toasted pine nuts, arugula, basil oil, balsamic reduction

CAESAR SALAD rosemary focaccia croutons

MIRABELLE CHOP SALAD iceberg lettuce, applewood smoked bacon, bleu cheese, heirloom cherry tomatoes, red onion, roasted garlic red wine dressing

BUFFALO MOZZARELLA & TOMATO beefsteak tomato, field greens, prosciutto skewer, balsamic drizzle

WARM GOAT CHEESE SALAD local greens, Mirabelle bread crouton, mustard vinaigrette

ENTREE

{select three}

PARMESAN CRUSTED COD broccolini, roasted tomato broth

CRISPY SKIN SALMON roasted red pea quinoa, cauliflower purée

ROASTED FARM RAISED CHICKEN BREAST haricots verts, pee wee potatoes, au jus

***SLICED CHATEAU STEAK** roasted fingerling potatoes, broccolini, red wine demi

PAN ROASTED PORK CHOP baby kale, polenta cake, orange gastrique

***BRAISED SHORT RIB** creamy polenta, bourbon au jus

CAULIFLOWER STEAK caper-raisin emulsion, fine herbs

***SEARED LONG ISLAND DUCK** herb potato puree, baby bok choy, orange sauce

***NEW ZEALAND HERB CRUSTED RACK OF LAMB** potato and turnip gratin, broccoli rabe, port wine reduction {supplement \$6}

***FILET MIGNON** potato au gratin, asparagus {supplement \$6}

***GRILLED VEAL CHOP** polenta cake, grilled plums, port wine reduction {supplement \$6}

DESSERT

CUSTOM WEDDING CAKE

PASTRY PLATTERS ON EACH TABLE (supp. \$8)

75 guests minimum / \$90 per guest

Children 10 and Under \$50 | Outside Vendors \$50

Package price based on 50 guests (additional guests over 50 at \$90 per person) plus 22% administrative fee and NYS sales tax. Please note this package is offered during our off season & Saturday or Sunday Afternoon only. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$5 per guest.

Suggested Staff Gratuity: \$5 per guest. Bridal Attendant \$200

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.