



# THE INN SPOT

Wedding Packages

*Aerial view of The Inn Spot*



Welcome to The Inn Spot.

Thank you for considering us  
for your upcoming wedding events.



**THE INN SPOT**

Bungalows

# stay

A first-of-its-kind destination in Hampton Bays, The Inn Spot is a collection of newly renovated waterfront bungalows welcoming travelers to a chic and breezy setting on Shinnecock Bay. In close proximity to some of the Hamptons best surfing spots and beaches, including Ponquogue Beach, Dune Road, and Shinnecock Inlet, The Inn Spot provides the perfect homebase for those seeking a carefree, outdoor-driven escape Out East. With a jovial atmosphere, spacious waterfront lawn, and unrivaled sunset views, The Inn Spot is a perfect backdrop for intimate weddings and small groups.

# Bungalows

Channeling the laid-back spirit of coastal destinations like Santa Teresa or Puerto Escondido, a collection of nine cozy standalone bungalows encompasses four accommodation categories, including the Deluxe Waterfront One-Bedroom, Premier One-Bedroom, Waterview Studio, and Studio bungalows. All room types feature an outdoor patio with waterfront views, wireless speakers and TVs, elegantly appointed surf-inspired décor, and plush linens and robes courtesy of Brooklinen. The spacious one-bedroom bungalows each boast a separate living area complete with a fully equipped kitchenette, breakfast table that doubles as a remote working space, and a sleek full shower bathroom.

See bungalows & room features:  
[www.theinnspot.com/accommodations](http://www.theinnspot.com/accommodations)

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# THE INN SPOT

B Floral

The Inn Spot is excited to provide florals and décor for weddings, events, and special occasions. In partnership with our exclusive vendor, B Floral, we are able to provide all of your floral and décor needs for your event.



## Ceremony

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Chuppah | \$6.5k\*

Arch | \$3.5k\*

Aisle arrangements | \$355\*

\*quantity of arrangements needed determined by final aisle length

## Personals

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bridal bouquet | \$250\*

groom's boutonniere | \$35\*

Bridesmaid bouquet | \$175\*

Groomsman boutonniere | \$25\*

## Arrangements

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Cocktail arrangements | \$85\*

Low centerpieces | \$250\*

High centerpieces | \$450\*

Statement pieces | \$550\*

8' X 8' greenery wall | \$5k\*

8' X 8' full floral wall | \$8.5k\*

### *Pricing Information*

*\*Pricing above refelects starting amounts and are subject to tax*

*\*Delivery & Setup & Breakdown are calculated on final selections*



# THE INN SPOT

## Food & Beverage Packages

The catering department at The Inn Spot is delighted to present the following catering selections for your wedding event. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your special day.



# Passed Hors D'oeuvres Cold \$60pp

*Choice of 3 Cold and 3 Hot Hors D'oeuvres.*

## Vegetarian & Vegan

Chilled Watermelon Gazpacho- Pickled Vegetables, Cilantro  
Caprese Bite- Buffalo Mozzarella, Smoked Tomato, Basil Seed  
Artichoke Bruschetta- Sardinian Whipped Feta, Olive Tapenade  
Watermelon Radish "Tortilla"- Grilled Vegetable, Salsa Verde, Cilantro  
Avocado Toast- Mashed Avocado, Watercress, Radish  
Vietnamese Vegetable Spring Rolls- Sweet Chili Sauce  
Roasted Beet Hummus Crostini  
Ricotta Crostini- Thousand Flower Honey, Pink Peppercorn

## Pescatarian

Mini Lobster Rolls- Local Lobster, Mayo, Micro Celery  
\*Montauk Pearl Oyster- Salmon Caviar, Apple Mignonette  
Chilled Tiger Prawn- Lemon Cocktail Sauce  
\*Peruvian Fluke Ceviche- Coconut, Chili, Yucca Chip  
Octopus Caponata Crostini  
\*Hamachi - Crispy Rice, Smoked Soy, Jalapeno  
\*Tuna Poke- Hawaiian Style Tartar, Black Sesame Cone  
Whipped Bone Marrow & Uni Toast

## Additional

Steak Tartar- Black Truffle, Cured Egg Yolk  
Truffled Chicken Liver- Currant Mostarda  
Chilled Asparagus- Prosciutto di Parma, Pomegranate Molasse  
Duck Rillettes- Spices, Sweet Potato Chip, French Plum  
Korean Chicken Wrap- Ssam Sauce, Sesame, Radish  
Duck Prosciutto Wrapped Peach- White Balsamic Reduction

*Please inform your event specialist of any food allergies.*

*\*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food born illness.*



*Menus and prices are valid for events occurring before December 2023.*





# Passed Hors D'oeuvres Cold \$60pp

*Choice of 3 Cold and 3 Hot Hors D'oeuvres.*

## Vegetarian & Vegan

Wild Mushroom Arancini & Taleggio- Fontina Fondue

Eggplant Parmesan "Meat Balls"- San Marzano Tomato, Mozzarella

Crispy Cauliflower- Buffalo Sauce, Buttermilk Ranch

Zucchini Croquette- Cumin and Lime Yogurt

Crispy Falafel- Harissa Aioli

Caramelized Black Mission Figs Tarts- Pink Peppercorn Honey

Yakatori Japanese Sweet Potato- Pickled Cucumber, Scallion DF English Pea Soup-

Tarragon Dust and Sourdough Croutons

## Pescatarian

Peekytoe Crab Cake Slider - Asian Slaw, Wasabi Aioli

Crispy Shrimp- Coconut Crust, Habanero Mango Sauce

Local Fish & Chips- Chipotle Lime Aioli, Radish

Clams Casino-Kimchi Butter, Coriander Bacon

Duck Prosciutto Wrapped Scallop

Lobster Croquette- Sweet Chili Sauce

Chinese Fried Oyster- Pickled Cabbage, Sweet and Sour Sauce Montauk Fluke

Satay- Peanut Sauce, Sesame Seeds Bone Marrow & Uni Toast

## Additional

Carne Asada Skewer- Salsa Rojas

White Truffle Potato Croquette- Truffle Aioli

Braised Short Ribs Slider- Pickled Red Onion, Smoked Feta Spinach  
& Feta Baked in Phyllo

Kobe Beef in a Blanket- Champagne Mustard

Mini Wagyu Sliders- Smoked Ranch

Duck Wonton-Duck Confit, Scallion, Ginger

Rueben- Corned Beef, House Russian

Brioche Grill Cheese- Bacon, Comte Cheese

Smoked Lamb Belly- Chili Yogurt

Chicken Banh Mi- Pate, Cilantro, Pickled Carrots and Daikon

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# Cocktail Hour Display

## **Farmhouse Cheese \$40**

Select of Local, International and Artisan Farmhouse Cheeses  
Fig Jam, Honey Comb, Country Bread, Assorted Crackers  
Fresh Seasonal Fruit

## **Mediterranean \$30**

Traditional Hummus  
Baba Ganoush  
Moroccan Spiced Chick Peas  
Marinated Sardinia Feta  
Cucumber Mint Yogurt  
Pita Chips, Flatbread Crackers and Artisan Crackers

## **Garden Crudité \$30**

Garden Vegetable and Lettuces  
Tzatziki  
Buttermilk Ranch

## **Charcuteries and Cheese Board \$40**

Meats - Cured, Smoked, Dried  
Artesian Cheeses  
Pickled Vegetables  
Seasonal Jams and Mustard  
Grilled Breads, Focaccia, Baguette

## **Mexican Street Bar \$50**

Herb Guacamole- Blue Corn Tortilla Chips  
Carne Asada  
Lamb Barbacoa  
Oaxacan Spicy Grilled Shrimp  
Corn Tortilla DF Soft Flour Tortilla  
Avocado Salsa Verde & Salsa Rojas





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# Cocktail Hour Display

## **Sushi Bar \$70**

A selection of Nigiri, Maki Rolls and Sashimi

\*Nigiri- Tuna, Salmon, Shrimp

Maki- California, \*Spicy Tuna, Vegetable

Pickled Ginger, Wasabi, Chopsticks, Soy Sauce,

Tamari Soy Sauce Sushi Chef Included

*100 person minimum*

## **Seafood Bar \$70**

\*East Coast Oysters and Clams

Chilled Long Island Razor Clams

Chilled Tiger Prawns

Snow Crab Claws

Fresh Lemons, Champagne Mignonette, Cocktail Sauce & Tabasco

Add on: Chilled Montauk Lobsters \$20 per person

## **Steak House \$75 / Choice of Two**

Pepper Crusted Prime Rib Roast

Black Angus Beef Tenderloin

Roasted Leg of Colorado Lamb

Citrus & Rosemary Roasted Turkey Breast

## **Sauces / Choice of Two**

Bone Marrow Chimichurri, Au Poivre Sauce,

Bordelaise Sauce, Béarnaise and Cranberry Orange Compote

## **Sides / Choice of Two**

Crispy Shoestring Potatoes | Roasted Garlic Whipped Potatoes

Smashed Potato- Horseradish and Aged Cheddar | Sweet Potato Fries

Creamed Spinach- Bacon & Fontina | Onion Rings | Fire Roasted Wild Mushrooms & Shallots | Jumbo Roasted Asparagus



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# Dinner Reception *\$300pp*

## Salad Course / *Select one*

### **Heirloom Beets**

Jardinière Of Vegetables, Baby Mustard Greens, Herb Vinaigrette

### **Green Market Salad**

Boston Bibb Lettuce, Lola Rossa, Baby Carrots, Watermelon Radish, Baby Turnip, Champagne Vinaigrette

### **Heirloom Tomato Panzanella**

Hot And Cold Tomato, Buffalo Mozzarella, Country Bread, Riviera Lique Olive Oil

### **Hearts Of Romaine**

Baby Gem Lettuce, Herb Croutons, Boquerones, Caesar Vinaigrette

### **Greek Salad**

Sugar Snap Peas, Persian Cucumbers, Taggiasca Olives, Sardinian Whipped Feta, Mint

### **Wedge Salad**

Baby Iceberg Lettuce Confit Tomato,  
Pickled Red Onion, Great Hill Blue Cheese, Herb Ranch Dressing

### **Chicory Salad**

Italian Farmed Greens, Citrus, Stone Fruit, Castelvetrano Olives, Sherry Vinaigrette

### **King Trumpet Mushroom Carpaccio**

Pecorino Toscano, Herb Salad, Smoked Almonds, Preserved Lemon

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## Entrees

*For a selection of 2 entrees.*

*Final entrée guest count due 14 days prior to the event*

### Pescatarian

#### **Seared Scottish Salmon**

Two Cooked Yukon Gold, Haricot Verts, Yellow Wax Beans, Riesling Mustard Jus

#### **Miso Glazed Alaskan Cod**

Black Rice Pilaf, Sake Braised Bok Choy, Snap Peas, Sesame Seed

#### **Seared Alaskan Halibut**

Asparagus, Wild Mushrooms, Watercress Salad, Champagne Beurre Blanc

#### **STRIPE BASS**

English Pea Risotto, Spring Onions, Fava Beans, Saffron Emulsion

#### **ROASTED TILEFISH**

King Trumpet Mushrooms, Braised Leeks, Roasted Fingerling Potato, Meyer Lemon Butter Sauce

### Meat and Poultry

#### **Braised Beef Of Short Ribs**

Crispy Polenta Cake, Braised Endive, Bordelaise Sauce

#### **Pan Roasted Filet Mignon**

Dauphinoise Potato, Sautéed Baby Vegetables, Au Poivre Sauce

#### **10oz New York Striploin**

Hasselback Potato, French Beans, Crispy Onions, Red Wine Truffle Sauce

#### **Organic Roasted Chicken Breast**

Truffled Yukon Potato Puree, Broccolini, Ash Spiced Heirloom Carrots, Sherry Chicken Jus

#### **Fennel Pollen Dusted Chicken Breast**

Stone Ground Polenta, Grilled Artichoke, Fava Beans, Preserved Lemon Chicken Jus

# Dinner Reception *\$300pp*

## Vegetarian

### **Roasted Delicata Squash**

Roasted Heirloom Carrots, Turnip And Baby Kale

### **Zucchini Crusted Quinoa Fritter**

Carrot Pure, Baby Radish, Genoese Basil

### **Sesame Crusted Tofu**

Chinese Broccoli "Fried" Rice, Snap Peas, Enoki Mushroom

## Chef's Recommended Additional Courses

### **Penne Pomodoro**

San Marzano Tomato Sauce, Basil, Reggiano Parmesan *10 Per Person*

### **Exotic Mushroom Risotto**

Black Truffle, Reggiano Parmesan *12 Per Person*

### **Crab Cake**

Smoked Remoulade, Corn Succotash, Baby Kale *16 Per Person*

### **Butternut Squash Ravioli**

Fontina Fondue, Crispy Sage *12 Per Person*

*Upcharge Entrees For Selection 1 Duo Entrée For All Guest*

### **Petite Filet Mignon & Butter Poached Local Lobster**

Scallion Potato Cake, Roasted Carrots, Tarragon Cream

### **Petite New York Striploin & Scottish Salmon**

Peruvian Purple Potato, Lemon Roasted Asparagus, Champagne Beurre Blanc

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## Dessert Course

### **Ticky Toffee Pudding**

Rum Cream, Caramelized Walnut, Pickled Huckleberry

### **Citrus Cured Olive Oil Cake**

Orange Curd, Lemon Olive Oil Powder

### **Chocolate Tart**

White Balsamic Marshmallow, Chocolate Sauce,  
Salted Almonds

### **Spiced Pumpkin Pot De Crème**

Salted Pumpkin Seeds, Cinnamon Meringue

### **S'mores Tart**

Peppermint Marshmallow, Graham Crust, Chocolate Ganache

### **Raspberry Cheesecake Sundae**

Raspberry Sauce, Almond Nougatine

### **Strawberries & Cream**

Marinated, Almond Pastry Cream, Sunflower Seeds

### **Roasted Pineapple Panna Cotta**

Sheep's Milk Yogurt Mousse, Drunken Carrot Cake

## Dessert Tables

### **Italian Pastry Cart 28**

- Assorted Biscotti And Espresso Florentines
- Classic Tiramisu Cakes
- Orange And Ricotta Crostata
- Mini Cannoli
- Zuppa Inglese
- Vanilla Panna Cotta

### **Coffee, Decaffeinated Coffee and Tea Station**

Whole Milk, Half And Half, Dairy Free Milk



# Dinner Reception

## Dessert Tables

### **Mexican Pastry Cart 30**

#### **Classic Mexican Churros**

*Toppings: Cinnamon Sugar, Toffee Crumble, Mexican Chocolate, Cookie Crumbs, Toasted Coconut*

Cinnamon Spiced Rice Pudding

Classic Tres Leche Cake

Dulce De Leche Caramel Flan

### **Coffee, Decaffeinated Coffee and Tea Station**

Whole Milk, Half And Half, Dairy Free Milk

### **Doughnut Wall 40**

Made To Order Decorated Wall Filled With An Assortment Of Brioche Dough Donuts And Toppings: Sauces: Raspberry Ginger, Dulce De Leche Caramel, Coconut Pistachio, Apricot Glaze, Milk Chocolate, Marshmallow Glaze, Cereal Milk Glaze

*Toppings: Sprinkles, Shredded Coconut, Crushed Pecan, Crushed Oreos, Smoked Bacon*

### **Petite Desserts - Select Five | 30 Minutes Tray Passed Desserts**

2 Pieces Per Person **16** | 3 Pieces Per Person **20** | 4 Pieces Person **24**

- French Macarons  
Crème Brulee, Key Lime Pie,  
Rum & Raisin, Tres Leche,  
Strawberry Basil
- Eclairs - Espresso, Nutella,  
Italian Marshmallow
- Chocolate Bon Bon  
Passion Fruit, Caramel,  
Strawberry
- Lychee Rose Panna  
Cotta
- Fresh Fruit Tart
- Key Lime Tart
- Cherry Pot De Fruit
- Madeleines
- Mille-Feuille
- Rhubarb Tarte Tatin
- Crème Caramel Lemon  
Mascarpone Crème Brulee
- Pistachio Mousse Cake
- Chocolate Hazelnut  
Cheesecake





# Rehearsal Dinner Option 1 *\$155pp*

*All items are served family style for the table subject to seasonal changes*

## Appetizers / Choice of 3

### **Spicy Tuna Tartare**

Smoked Avocado, Potato Chips

### **Sí Sí Greek**

Heirloom Tomato, Cucumbers, Taggiasca Olives, Red Onion, Barrel Aged Feta, Oregano

### **Little Gem Lettuces**

Pullman Crouton, Pecorino Dressing, Brioche Crumbs, Cracked Pepper

### **Chopped Salad**

Mixed Baby Greens, Shaved Vegetables, Aged Sherry Vinaigrette

## Sharables / Choice of 3

### **Mezze**

Mint Tzatziki, Green Chickpea Hummus, Baba Ganoush, Marinated Olives, Vegetable Crudité (Available Vegan)

### **Mediterranean Octopus**

Chickpea Salad, Pickled Pearl Onions, Avocado Hummus

### **Za'atar Roasted Cauliflower**

herb tahini vinaigrette, whipped goat cheese, sesame

Entrees / *Choice of 3*

**Lamb Meat Balls**

Orzo Risotto, Tomato, Castevetrano Olives

**Spaghetti Vongole**

Manila Clams, Preserved Lemon, Parsley, Garlic Breadcrumbs

**Roasted Heritage Chicken**

Roasted Vegetables, Black Olives, Sicilian Capers, Feta Cheese, Au Jus

**Roasted Stripe Bass**

Chickpeas, Roasted Fennel, Cipollini Onions, Wild Greens, Salsa Verde

**14 Oz Ny Strip**

Roasted Hen Of The Woods, Potatoes, Bone Marrow Chimichurri

**Desserts** / *Chef Choice*

# Rehearsal Dinner Option 2 *\$205pp*

*All items are served family style for the table subject to seasonal changes*

## Appetizers / Choice of 3

### **Spicy Tuna Tartare**

Smoked Avocado, Potato Chips

### **Hamachi**

Ponzu, Ginger Oil, Smoked Salt

### **Lobster "Cobb" Salad**

Harissa Yogurt (Ranch), Fresh Mint, Fennel, Avocado, Bacon, 6 Minute Egg

### **Si Si Greek**

Heirloom Tomato, Cucumbers, Taggiasca Olives, Red Onion, Barrel Aged Feta, Oregano

### **Roasted Beets**

Braised Leeks, Herb Salad, Truffled Robiola Cheese, Crushed Hazelnuts

## Sharables / Choice of 3

### **Mezze**

Mint Tzatziki, Green Chickpea Hummus, Baba Ganoush, Marinated Olives, Vegetable Crudit 

### **Mediterranean Octopus**

Chickpea Salad, Pickled Pearl Onions, Avocado Hummus

### **Seafood Fritto Misto**

Calamari, Shrimp, Vegetables, Spicy Tomato Sauce & Tzatziki  
(Vegetable Option Available)

### **Za'atar Roasted Cauliflower**

Herb Tahini Vinaigrette, Whipped Goat Cheese, Sesame

### **Burrata**

Squash, Eggplant Caponata, Black Garlic, Country Bread



Entrees / *Choice of 3*

**Squid Ink Rigatoni**

Frutti Di Mare, Calabrian Chili, Uni Butter, Spicy Breadcrumbs

**Wild Mushroom Cappelletti**

Morels, Crispy Leeks, Formaggio Di Fossa

**Day Boat Scallops**

Tri-Color Cauliflower, Wild Mushroom, Currants, Pine Nut

**Maine Halibut**

Tabouleh, Asparagus, Charred Lemon

**14 Oz Ny Strip**

Roasted Hen of The Woods, Potatoes, Bone Marrow Chimichurri

**Desserts** / *Chef Choice*

# Rehearsal Dinner Option 3 *\$255pp*

*All items are served family style for the table subject to seasonal changes*

## Appetizers / Choice of 3

### **Spicy Tuna Tartare & Hamachi Duo**

### **Lobster "Cobb" Salad**

Harissa Yogurt (Ranch), Fresh Mint, Fennel, Avocado, Bacon, 6 Minute Egg

### **Si Si Greek**

Heirloom Tomato, Cucumbers, Taggiasca Olives, Red Onion, Barrel Aged Feta, Oregano

### **Roasted Beets**

Braised Leeks, Herb Salad, Truffled Robiola Cheese, Crushed Hazelnuts

## Sharables / Choice of 3

### **Mezze**

Mint Tzatziki, Green Chickpea Hummus, Baba Ganoush, Marinated Olives, Vegetable Crudit 

### **Lobster Piccante**

1.25# Lobster, Lemon Butter, Scallion

### **Seafood Fritto Misto**

Calamari, Shrimp, Vegetables, Spicy Tomato Sauce & Tzatziki  
(Vegetable Option Available)

### **Za'atar Roasted Cauliflower**

Herb Tahini Vinaigrette, Whipped Goat Cheese, Sesame

### **Burrata**

Squash, Eggplant Caponata, Black Garlic, Country Bread

Entrees / *Choice of 3*

**Squid Ink Rigatoni**

Frutti Di Mare, Calabrian Chili, Uni Butter, Spicy Breadcrumbs

**Bucatini Verde**

Lobster, Cured Tomato, Guanciale

**Wild Mushroom Cappelletti**

Morels, Crispy Leeks, Formaggio Di Fossa

**Day Boat Scallops**

Tri-Color Cauliflower, Wild Mushroom, Currants, Pine Nut

**Sí Sí Paella**

Spicy Lamb Sausage, Shrimp, Calamari, Lobster, Mussels, Manila Clams, Casteltrevano Olives, Sofrito

**20oz Bone In Ny Strip**

Roasted Hen Of The Woods, Potatoes, Bone Marrow Chimichurri

**Desserts** / *Chef Choice*

Prefix Additions / *Each Item A La Cart*

**Sí Sí Paella 200**

Spicy Lamb Sausage, Shrimp, Calamari, Lobster, Mussels, Manila Clams, Casteltrevano Olives, Sofrito

**Vegetable Paella 95**

Squash, Asparagus, Artichoke, Wild Mushroom, Casteltrevano Olives, Sofrito

**Whole Roasted Branzino 140**

Stuffed With Wild Mushrooms, Spinach, Olives, Chili Garlic Olive Oil

**Local Grilled Whole Lobster 75**

Espelette Beurre Monte, Grilled Lemon

**Tomahawk Chop 140**

30 Day Dry- Aged 36 Oz

# Beverage Packages

## DELUXE BAR PACKAGE

*\$40 for first hour /*

*\$30 per hour each additional hour  
price per person, minimum 3 Hours*

### *SPARKLING*

*Prosecco*

### *WINE*

*Rosé*

*Red*

*White*

### *LIQUOR*

*Vodka | Ketel 1/Haku*

*Tequila | Altos Silver*

*Whiskey-Bourboun |*

*Makers Mark/Wild Turkey*

*Gin | Roku/Bombay Sapphire*

*Scotch | Dewar's White Label*

*Rum | Flor de Cana*

*Cognac | Courvoisier VS*

### *BEER*

*Montauk & Heineken & Corona Light*

### *ASSORTED DRINKS*

*Coca-Cola & Diet Coke*

*Sprite*

*Ginger Ale*

*Club Soda*

### *ASSORTED JUICES*

*Cranberry & Orange*

*Grapefruit & Pineapple*

## PREMIUM BAR PACKAGE

*\$50 for first hour / \$40 per hour each additional hour  
price per person, minimum 3 Hours*

### *SPARKLING*

*Prosecco*

### *WINE*

*Rosé*

*Red | Cabernet Sauvignon & Pinot Noir*

*White | Sauvignon Blanc & Chardonnay*

### *LIQUOR*

*Vodka | Ketel 1/Grey Goose*

*Tequila | Casa del Sol Silver/*

*Don Julio Silver & Reposado*

*Whiskey-Bourboun |*

*Suntory Toki / Basil Hayden*

*Gin | Roku / Tanqueray*

*Scotch | Johnnie Walker Black Label*

*Rum | Flor de Cana/Mount Gay*

*Cognac | Remy Martin VSOP*

*Cordials | Limoncello & Sambuca*

*& Amaro dell'Etna*

### *BEER*

*Montauk & Heineken & Corona Light*

### *ASSORTED DRINKS*

*Coca-Cola & Diet Coke*

*Sprite & Ginger Ale*

*Club Soda*

### *ASSORTED JUICES*

*Cranberry & Orange*

*Grapefruit & Pineapple*





# Beverage Packages

## LUXURY BAR PACKAGE

*\$60 for first hour / \$50 per hour each additional hour  
price per person, minimum 3 Hours*

### *SPARKLING*

*Prosecco*

### *WINE*

*Rosé*

*Red | Cabernet Sauvignon & Pinot Noir*

*White | Sauvignon Blanc & Chardonnay*

### *LIQUOR*

*Vodka | Ketel 1/Grey Goose*

*Tequila | Casa del Sol Silver/Don Julio Silver & Reposado*

*Whiskey-Bourbon | Suntory Toki / Basil Hayden*

*Gin | Roku / Tanqueray*

*Scotch | Johnnie Walker Black Label*

*Rum | Flor de Cana/Mount Gay*

*Cognac | Remy Martin VSOP*

*Cordials | Limoncello & Sambuca & Amaro dell'Etna*

### *BEER*

*Montauk & Heineken & Corona Light*

### *ASSORTED DRINKS*

*Coca-Cola & Diet Coke*

*Sprite & Ginger Ale*

*Club Soda*

### *ASSORTED JUICES*

*Cranberry & Orange*

*Grapefruit & Pineapple*

## BEER & WINE PACKAGE

*\$30 for first hour / \$25 per hour each additional hour  
price per person, minimum 3 Hours*

### *SPARKLING*

*Prosecco*

### *WINE*

*Rosé*

*Red*

*White*

### *BEER*

*Montauk*

*Heineken*

*Corona Light*



# THE INN SPOT

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