



INSPIRED. ELEVATED. IMPECCABLE.



PRIVATE PARTIES • WEDDINGS • CORPORATE EVENTS



HORS D'OEUVRES

BAR/LOUNGE PACKAGES



SIT DOWN MEALS

BUFFETS & STATIONS

PRIVATE & GROUP DINING + CATERING

oaklandsrestaurant.net

Oakland's



Committed to delivering an unforgettable experience, every time.

Enjoy panoramic waterfront views from our extraordinary seaside setting while savoring innovative cuisine and exquisite wines from our award-winning list - all delivered with unparalleled service from start to finish. From intimate gatherings to grand celebrations, we provide a wide range of options to elevate your event.

Private & Group Dining + Catering

Inside Middle Dining Room

Accommodates up to 30 guests.

Bar Lounge

Accommodates up to 40 guests.

Entire Restaurant

The restaurant is also available to reserve in its' entirety and can accommodate up to 120, including a dance floor, for an unforgettable event.



Schedule a free consultation

Events Coordinator

Christine Oakland-Hill, Owner

Call Direct

631-697-8116

Location

373 Dune Road • Hampton Bays, NY



Hors D'oeuvres

MEAT OPTIONS

- Empanadas
- Chicken or Steak Satay
with peanut sauce
- Short Rib Crostini
- Pulled Pork Nachos
- Cheeseburger Sliders
- Pigs in a Blanket
- Carne Asada Meatballs
- Buffalo Chicken Meatballs
- **Herb Crusted Lamb Chops
- **Mini Filet Mignon Bites
with creamy horseradish sauce

VEGETARIAN OPTIONS

- Falafel
with spicy avocado sauce and tahini
- Risotto Balls
- Mac & Cheese Tarts
- Black Bean Sliders
with crispy onions & vegan jalapeno mayo
- Tomato & Olive Bruschetta
- Barbacoa Cauliflower Tacos
- Pulled Pork Nachos
- Baked Brie & Caramelized Onion Bites
- Roasted Garlic & Balsamic Hummus
with naan chips
- Mini Grilled Cheddar Cheese Sandwiches
with caramelized onions

SEAFOOD OPTIONS

- **Tuna Tartar
- **Crab Cakes
- Shrimp & Grits
- Fish Tacos
- Clams Casino
- **Warm Mini Lobster Rolls
- Bacon-wrapped Scallops
with white balsamic glaze

ADDITIONAL OPTIONS

- **Burgers & Brew
- **Mini Margaritas
- **Spicy Pulled chicken Tacos

**upcharge based on item(s) chosen



Buffets



BUFFET SALADS

Tri-Colored Salad

A blend of radicchio, endive and arugula, shaved Parmesan tossed with a white balsamic dijon vinaigrette

Chopped Organic Kale Salad

Grapes, candied walnuts, crisp diced apples tossed with organic kale and a lemon-orange vinaigrette

Classic Caesar Salad

Classic egg-anchovy based dressing, romaine lettuce, garlic croutons, shaved Pecorino Romano cheese

Beet Salad

Diced beets, baby spinach, toasted pecans, goat cheese, citrus vinaigrette

**Seasonal salads also an option

BUFFET SIDES

Roasted or Whipped Sweet Potatoes

Garlic Roasted New Potatoes

Scalloped Potatoes

Home-fried Cheesy Potatoes

Dirty Rice

Herbed Basmati Rice

Burnt Broccoli

Assorted Seasonal Vegetables

DESSERT OPTIONS

Mini Desserts

(offered buffet style)

Cake Pops • Crème Brulee

Brownies • Cookies

Cheesecake Bites • Fresh Fruit

BUFFET ENTRÉES

Vegetable Stuffed Local Fluke

Stuffed with spinach, green squash, carrots, organic butter, panko bread crumb coating

Salmon

Thai inspired seared salmon, ginger, coconut, mint cilantro

Grilled Swordfish

Painted with toasted garlic, basil topped with a crispy eggplant and tomato olive tapenade

****Halibut**

Potato-crusted halibut filet with basil, tomato jam and beurre blanc

Apple Garlic-Brined Pork Loin

Pan caramelized, sliced and topped with natural jus, dijon mustard sauce

Flat Iron Steak

Seared in a cast iron pan, sliced and topped with a Texas style cowboy butter

****Chateaubriand**

Oven roasted and topped with a classic au poivre sauce

****Halibut**

Potato-crusted halibut filet with basil, tomato jam and beurre blanc

Indian Spiced Dry Rub Chicken Thighs

Yogurt sauce

Sauteed Chicken

Lemon chicken, crispy pancetta, asiago oregano butter sauce

****Grilled & Sliced Sirloin**

Port wine rosemary demi-glaze

Chicken & Pasta

Rigatoni pasta, grilled chicken, four cheese cream sauce, toasted garlic and fresh spinach

****Seafood Pasta**

Jumbo shrimp, scallops and calamari sauteed with fresh basil and tomatoes, tossed with pappardelle

Classic Bolognese

A slow-cooked classic prepared with ground beef, carrots, celery, tomatoes, milk and onions. Tossed with organic cavatelli pasta and basil oil

**upcharge based on item(s) chosen



Sit Down Meals

SIT DOWN SALADS

Tri-Colored Salad

A blend of radicchio, endive and arugula, shaved Parmesan tossed with a white balsamic dijon vinaigrette

Classic Caesar Salad

Classic egg-anchovy based dressing, romaine lettuce, garlic croutons, shaved Pecorino Romano cheese

Burrata Salad

Baby arugula, fresh burrata, olive oil, sliced prosciutto, seasoned crostini, romesco sauce

Beet Salad

Diced beets, baby spinach, toasted pecans, goat cheese, citrus vinaigrette

Plated Watermelon Salad

**Seasonal salads available

SIT DOWN ENTRÉES

Broiled Local Fluke

Roasted cauliflower puree, herbed lemon, panko crust

Grilled Shrimp

Wilted spinach, white bean, pancetta and romesco sauce

Local Sea Scallops

Minted pea risotto with lemon oil

Pan Seared Salmon

Grilled asparagus, red onion and toasted almonds, lemon thyme beurre blanc

Grilled Swordfish

Eggplant chimichurri and skillet sweet potatoes

**Lobsters

Steamed 1 1/4 lb. or 2 lb. cold water lobsters

**Chateaubriand

Oven roasted and topped with a classic au poivre sauce

**8 oz Filet Mignon

Merlot reduction, smashed red bliss potatoes and truffled wild mushroom chips

Roasted Chicken

Frenched half chicken with a creamy marsala

**12 oz Sirloin

Port wine glaze or au poivre with wild leeks

**Rack of Lamb

Pistachio herb crusted, garlic mashed potatoes and pan jus

Chicken & Pasta

Rigatoni pasta, grilled chicken, four cheese cream sauce, toasted garlic and fresh spinach

**Seafood Pasta

Jumbo shrimp, scallops and calamari sauteed with fresh basil and tomatoes, tossed with pappardelle

Vegetarian Napoleon

Zucchini, squash, eggplant, roasted peppers, spinach and portobello mushroom / sweet potato mash

Vegetarian Napoleon

Roasted tomato and vegetable ratatouille, toasted pine nuts, pesto Parmesan

**upcharge based on item(s) chosen

CHILDREN'S MENU

Personal Pizzas

Fried Flounder
with french fries

Chicken Tenders
with french fries

Grilled Chicken & Penne Pasta

DESSERT OPTIONS

Apple Blossom

Strawberry Shortcake

Carrot Cake

Triple Chocolate Cake

Crème Brulee

Mixed Berry Cheesecake

Key Lime Pie



Stations

IN ADDITION TO YOUR COCKTAIL HOUR OR SIT DOWN EVENT

Taco Bar

**Raw Bar

Pasta Station

Stir Fry Station

Falafel Station

Chick peas, tahini salad, slaw, avocado sauce, quinoa

Carving Station

*Choice of: turkey, **sirloin, **prime rib, glazed country ham, pork loin, **filet mignon, **leg of lamb*

Steak House Station

Sliced steak, creamed spinach, home fries, burnt broccoli, caramelized onions, demi red wine sauce, horseradish sauce, garlic butter

Baked Potato Bar

Ramen Noodle Bar

Bok choy, cilantro, hard boiled eggs, noodles, shrimp, chicken, pork belly, mushrooms, and radishes

Cold Salad & Charcuterie Table

***upcharge based on item(s) chosen*

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“Christine Oakland-Hill and John Hill absolutely went above and beyond to give us the most perfect wedding. They were available every step of the way to make sure everything was just right. The venue was beautiful. The food was top notch and the extras they surprised us with made our guests so happy. Oakland's has always been a special place for us, so close to home - and now it holds a special place in our hearts. I can't thank Christine, John and their amazing staff enough for a truly fabulous day!”

~ Kerry W.

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“We recently held our son's Rehearsal Dinner at Oaklands and it was perfection from start to finish. The setting on the Inlet where Hamptin Bays meets Southampton has been a favorite of our families for years. Magnificent views,, fine food and drink, music, and friendly professional staff made a special day unbeatable. People are still talking about it!!! Thank you Christine & Chef John, for making our day so perfect!”

~ Lynn



CATERING PRICES

OAKLAND'S RESTAURANT & MARINA

ALCOHOL PACKAGES	Price/ Person	<i>Cash Bar is also an option</i>	Price/ Person
Three Hour OPEN Bar	\$65	Three Hour Beer & Wine	\$45
Four Hour OPEN Bar	\$85	Four Hour Beer & Wine	\$65
PASSED APPETIZERS	Price/ Person		Price/ Person
One hour (choice of four)	\$15	Upcharge for items with **	\$5
One hour (choice of six)	\$25		
BUFFET SALADS	Price/ Person	<i>Seasonal \$MP options available</i>	Price/ Person
Tri-Colored Salad	\$12	Beet Salad	\$16
Classic Caesar Salad	\$14	Chopped Organic Kale Salad	\$16
BUFFET OPTIONS	Price/ Person		Price/ Person
Standard (choice of 3)	\$12	Upcharge for items with **	TBD
Buffet Sides	\$10		
SIT DOWN PLATED SALADS	Price/ Person	<i>Seasonal \$MP options available</i>	Price/ Person
Tri-Colored Salad	\$12	Burrata Salad	\$18
Classic Caesar Salad	\$14	Beet Salad	\$16
SIT DOWN OPTIONS	Price/ Person		Price/ Person
Standard (choice of 3)	\$45	Upcharge for items with **	TBD
STATIONS	Price/ Person		Price/ Person
Carving Station, Taco Bar, Pasta Station, Cold Salad & Charcuterie Table	\$25 per station	Upcharge for items with **	TBD
CHILDREN'S OPTIONS	Price/ Person		Price/ Person
Children under 10 years of age	\$16	Upcharge for items with **	TBD
DESSERT OPTIONS	Price/ Person	<i>Coffee & Tea included</i>	Price/ Person
One choice served to each guest	\$10	Cappuccinos & Espressos (unlimited)	\$10
Mini desserts offered buffet style	\$15		

All prices honored for events held through EOY 2024 • For any events in 2025 there will be a slight increase



Terms & Conditions

- Prices do not include NYS Sales tax and 20% Gratuity (*if tax exempt – we require the form*).
- Deposits are required to hold a date \$500 minimum; refundable with 20 days notice.
- Beverages:
 - Town tap water, soda and juice included.
 - Coffee and Tea included with dessert option.
- Bottled water optional (*sparkling or still*) – priced accordingly per number of bottles used during event.
- If required, white Linens are priced according to the size requested per head count and are billed separately (*colors are available and will also be priced accordingly*).
- Floral arrangements, music, wedding cakes and decorations are all not included.
- Table layouts are based on head count, minimum 6 to maximum 12 guests at large rounds (we recommend our large round tables for catered events).
- For events under the size of 40, Oakland's has the option of using white folding chairs.
- Complete station events do not allow for specific seating, but create more of a flow to eat/drink casually. Pricing available upon request.
- Hosting any ceremony on site is an option for a \$5000 site fee.
- If you prefer the outside bar to be open to your guests, this will be based on weather permitting, head count for your event and will incur an additional charge depending on the time of year.
- Events during the months of June, July & August - event menus will be based on our most current menu during that season. Maximum 30 guests inside in our middle dining room. Outside is only available in the flagpole area, weather permitting) and will incur an additional charge.
- The minimum to host a private event in the lounge/bar is 30 guests, the maximum is 40 guests. Lounge/bar is not available during the months of June, July & August or on major holiday weekends: MDW, LDW, July 4th, Columbus Day.
- Maximum seating in the Dining room is 110 guests (*120 is possible, but space will be tight with the dance floor*).
- Five-hour events are available and will incur a minimum \$2500 staff fee to stay longer than four hours. (*We highly recommend cutting off all alcohol during the last hour of extended events.*)
- All on-site catered events that include either a cash bar or an open bar MUST offer food for a minimum of 50 guests at a minimum of \$30 per person.
- Final head count and full payment is required one week prior to the event. This is non-negotiable.

