



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



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

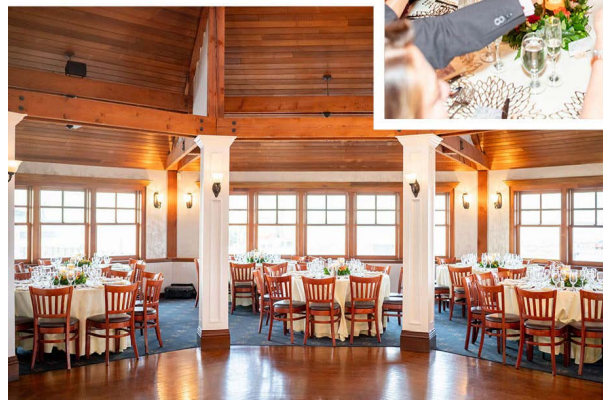
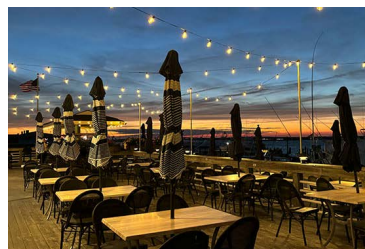
Accommodates up to 30 guests.

Bar Lounge

Accommodates up to 40 guests.

Entire Restaurant

The restaurant is also available to reserve in its' entirety and can accommodate seating 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

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

MEAT OPTIONS

Empanadas

with cilantro sauce

Chicken or Steak Satay

with peanut sauce

Mini Short Rib

*served over a hot chili pepper mashed potato,
port wine sauce*

Crispy Pork Belly Tostada

with maple habanero aioli

BLT Sliders

Pigs in a Blanket

Meatballs

classic Italian, carne asada, buffalo chicken

Buttermilk Fried Chicken

on a mini biscuit with hot honey garlic aioli

Chicken & Waffles

Mini Meatloaf

with mashed potatoes

Indian Dry-Rubbed Chicken

with yogurt sauce

****Herb Crusted Lamb Chops**

****Filet Mignon Bites**

with peppercorn sauce

ADDITIONAL "MINI" OPTIONS

****Burgers & Brew**

****Tacos & Margaritas**

****Paella & Sangria**

****Charcuterie & Cabernet**

****Sushi & Sake**

****Oysters & Bloody Mary Shooter**

If you can dream it - we can create it!

VEGETARIAN OPTIONS

Falafel

with spicy avocado sauce and tahini

Arancini (Risotto Balls)

with parmesan cheese, crispy pancetta, vodka sauce

Mac & Cheese Tarts

Black Bean Sliders

with crispy onions & vegan jalapeno mayo

Tomato & Olive Bruschetta

Barbacoa Cauliflower Tacos

with vegan lime, cilantro aioli

Baked Brie & Caramelized Onion Bites

Roasted Garlic & Balsamic Hummus

with mini naan bread

Mini Grilled Cheddar Cheese Sandwiches

options include: a warm tomato soup or

chilled tomato gazpacho

SEAFOOD OPTIONS

****Tuna or Salmon Tartare**

in a sesame cone, ginger marinated/wasabi aioli

****Mini Crab Cake**

with fresh slaw, lime cilantro aioli

Shrimp & Creamy Grits

in a mini bowl, bacon jam

Soft or Hard Shell Fish Tacos

with cilantro coleslaw, siracha mayo

Clams Casino

****Warm Mini Lobster Rolls**

****Lobster Stir-Fry Mini Bowl**

with vegetables, ginger rice, yum yum sauce

Bacon-wrapped Scallops

with horseradish cream sauce

Mini Poke Bowl

with avocado, mango, sesame, ginger dressing

Fried Calamari

with yellow tomato dipping sauce

Saffron Shrimp

with cucumber lime, gazpacho shooter





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

Herb & Garlic Roasted Red Potatoes

Mashed Potatoes

Scalloped Potatoes

Home-fried Potatoes

Ginger Honey Brussels Sprouts

Grilled Asparagus

with shaved Parmesan, balsamic glaze

Dirty Rice

Herbed Basmati Rice

Burnt Broccoli

Assorted Seasonal Vegetables

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-crust halibut filet with basil, tomato jam and beurre blanc

Oven Roasted Pork Loin

Pan caramelized, sliced and topped with 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 bordelaise 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 Toast

creamy whole milk burrata served on top of garlic, pepper jelly crostini with basil oil and crispy prosciutto

Beet Salad

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

Watermelon, Feta & Arugula Salad

****Seasonal salads available**

SIT DOWN ENTRÉES

Black Pepper, Coriander Grilled Swordfish

Served on top of creamy cilantro risotto and topped with a hot honey, garlic compound pickled shallot butter

****Chateaubriand**

Oven roasted and topped with bordelaise sauce

****Filet Mignon**

Center cut 8 ounce filet, classic au poivre

Roasted Chicken

Peruvian spiced oven roasted half chicken, potato croquet, natural au jus, vegetable

****Sirloin Steak**

14 oz. grass fed, aged sirloin topped with crispy shiitake mushrooms, finished with a port wine glaze, served with pommes frites GF

****Rack of Lamb**

Dijon panko crusted, roasted garlic mashed potatoes, lamb 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

Vegetarian Napoleon

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

SIT DOWN ENTRÉES

Pan Seared Local Fluke

Sauteed fresh fluke with rosemary, lemon, calabrian chili, a touch of butter and white wine served over a bed of fresh seasonal vegetables

Grilled Shrimp

Wilted spinach, white bean, pancetta and romesco sauce

Crispy Skinned Salmon

Organic salmon pan seared served with Korean kimchi, garlic mashed potatoes, herbed ginger foam

Local Sea Scallops

Seared scallops served over a bed of creamy basil polenta, accompanied by a vibrant chopped Mediterranean salad with peppers, tomatoes, fennel, spinach and Kalamata olives. All drizzled with a refreshing tomato vinaigrette

****Lobsters**

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

CHILDREN'S MENU

Personal Pizzas

Fried Flounder
with french fries

Chicken Tenders
with french fries

Grilled Chicken & Penne Pasta

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





Chef-Inspired Stations

IN ADDITION TO YOUR COCKTAIL HOUR OR FOR A MORE CASUAL EVENT

Taco Bar

**Raw Bar

Pasta Station

Stir Fry Station

Crab Cake Slider Station

Risotto 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, **loin 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 or Mashed Potato Station

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.

”

“We recently held our son's Rehearsal Dinner at Oaklands and it was perfection from start to finish. The setting on the Inlet where Hampton 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



Desserts

Depending on the event, we offer a dessert parade, buffet style or individual desserts; all priced accordingly. This is just a snapshot of what can be produced; all desserts are homemade.

DESSERT OPTIONS

Strawberry Shortcake
Carrot Cake
Triple Chocolate Cake
Crème Brulee
Mixed Berry Cheesecake
Key Lime Pie
Fresh Fruit Platters

**MINI DESSERTS

(offered buffet style)

Cake Pops
Crème Brulee
Brownies
Cookies
Cheesecake Bites
Chipwich
Zeppoles
Ice Cream Cones
Brownies
Cannolis
Spiked Shakes
Chocolate or Strawberry Mousse

**upcharge based on item(s) chosen

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Just a picture perfect experience from the staff down to the amazing food and atmosphere!!! An absolute must!!!!
~ Tom

”

“The service and food at Oaklands Restaurant in Hampton Bays is top-notch! The staff is exceptionally friendly, attentive, and the food goes above and beyond to ensure a memorable dining experience. For a number of years, The Hampton Bays Beautification Association (HBBA) have held their Annual Garden Party fundraiser at Oaklands with extraordinary success. Kudos to the entire Oakland's team!”

~ Roe

”

“Oaklands has been a home of mine since I was a little girl. The food, ambiance, and staff are so welcoming. It is beautiful and an amazing place to go to dinner and watch the sunset with your significant other or your family. This is the dinner you want to be at for a romantic date, family dinner, or just a summer night together with friends.”

~ Jackie





CATERING PRICES 2026

OAKLAND'S RESTAURANT

ALCOHOL PACKAGES	Price/ Person	Cash Bar is also an option	Price/ Person
Three Hour OPEN Bar	\$70	Three Hour Beer & Wine	\$50
Four Hour OPEN Bar	\$90	Four Hour Beer & Wine	\$70
PASSED APPETIZERS	Price/ Person		Price/ Person
One hour (choice of four)	\$20	Upcharge for items with **	TBD
One hour (choice of six)	\$30		
BUFFET SALADS	Price/ Person	Seasonal \$MP options available	Price/ Person
Tri-Colored Salad	\$14	Beet Salad	\$18
Classic Caesar Salad	\$16	Chopped Organic Kale Salad	\$18
BUFFET OPTIONS	Price/ Option		Price/ Person
Standard	\$15	Upcharge for items with **	TBD
Buffet Sides	\$10		
SIT DOWN PLATED SALADS	Price/ Person	Seasonal \$MP options available	Price/ Person
Tri-Colored Salad	\$14	Burrata Salad	\$22
Classic Caesar Salad	\$16	Beet Salad	\$18
SIT DOWN OPTIONS	Price/ Person		Price/ Person
Standard (choice of 3)	\$55	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 & TEEN OPTIONS	Price/ Person		Price/ Person
Children (under 10 years of age)	\$30	Upcharge for items with **	TBD
Teens (over age 10 to under age 21) 50% of adult price per person	TBD	Upcharge for items with **	TBD
DESSERT OPTIONS	Price/ Person	Coffee & Tea included	Price/ Person
One choice served to each guest*	\$16	Cappuccinos & Espressos (unlimited)	\$10
*Cake preparation/slicing/plating charge	\$2		
Mini desserts offered buffet style	\$20		

All prices honored for events held through EOY 2026 • For any events in 2027 there will be a slight increase

- Prices do not include NYS Sales tax and 22% Gratuity (*if tax exempt – we require the form*).
- Deposits are required to hold a date \$500 minimum; refundable with 20 days notice.
- Beverages:
 - Pitchers of water are included (soda and juice also included dependent on package chosen).
 - 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 (*specialty linens with colors and/or textures must be outsourced*).
- 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 - fee will be determined upon request.
- 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.
- If you choose not to have a wedding cake, we offer alternative dessert options. Please note that there will be a per-person up-charge for this substitution.
- When the restaurant is closed for private events, an additional venue fee may be required for certain dates or special circumstances to allow for exclusive use of the space.
- To ensure accurate planning and staffing, we require a final headcount and full payment one week before the event. Please note that the fee will be based on this confirmed number even if some guests do not attend. Guests in attendance exceeding the initial headcount will be charged the agreed-upon per-person fee at the end of the event. This is non-negotiable.
- Payment for ALL EVENTS must be made by Cash or Check made payable to: Oakland's Restaurant.





Acceptance of Terms (Required)

First Name

Last Name

Phone

Email

Company / Organization

Date of Event

Event Start Time

Event End time

Number of Guests

Dietary Restrictions / Allergies

Additional Notes:

Please sign below to indicate your approval of this catering agreement and its terms and conditions.

X

Authorized Signature

X

Date

PRIVATE & GROUP DINING + CATERING

oaklandsrestaurant.net