

CELEBRATING AT

Salt Drift Farm



ABOUT:

SALT DRIFT FARM BY HAMPTONS ARISTOCRAT IS A STATE-OF-THE-ART CEDAR FARMHOUSE + FORMER RESTAURANT LOCATED RIGHT IN THE MIDDLE OF BRIDGEHAMPTON. OUR BEAUTIFUL CEDAR LINED OPEN EVENT SPACE IS PERFECT FOR CELEBRATIONS AND EVENTS BETWEEN 25 AND 140 GUESTS. SALT DRIFT FARM SITS UPON OUR BOHEMIAN FLOWER + HERB GARDEN WHICH IS GREAT FOR ONSITE CEREMONIES, COCKTAIL HOURS + HORS D'OEUVRES, FOLLOWED BY YOUR CHOICE OF FARM-TO-TABLE DINNER EXPERIENCE INSIDE THE FARMHOUSE WITH DANCING INTO THE NIGHT.

OCCUPANCY GUIDELINE (25 - 140 GUESTS)*:

TRADITIONAL PLATED FARM DINNER: UP TO 100 GUESTS

SALT DRIFT FARM FAMILY STYLE DINNER: UP TO 100 GUESTS

COCKTAIL / FLOATING / WELCOME PARTY; UP TO 140 GUESTS

ADD ON WELCOME PARTY: UP TO 140 (INCLUDING DINNER ATTENDEES)

WEDDING HARVEST BRUNCH (INSIDE ONLY): UP TO 140 GUESTS

WEDDING COCKTAIL PARTY BRUNCH: UP TO 155 GUESTS

* MINIMUM FOOD + BEVERAGE SPENDS APPLY BELOW

MINIMUM FOOD + BEVERAGE:

SALT DRIFT FARM DOES NOT HAVE A ROOM RENTAL FEE IF THE REQUIRED MINIMUM SPEND IS MET. IF MINIMUM SPEND IS NOT MET THE DIFFERENCE WILL ACT AS THE "ROOM RENTAL FEE". MINIMUM SPENDS OUTLINED BELOW BASED ON THE DAY OF THE WEEK + LENGTH OF EVENT.

INCLUDED AMENITIES:

- EXCLUSIVE USE OF ONSITE BOHEMIAN FARM-GARDEN WITH BANQUETTE WOODEN SEATING, WHITE BISTRO TABLES, BISTRO LIGHTS, WHITE WEDDING FLAGS, BAMBOO CHAIRS + LOUNGE FURNITURE + MORE
- 32 PARKING SPACES IN PRIVATE LOT + 12 STREET PARKING SPACES
- UNISEX RESTROOMS + HANDICAPPED ACCESS
- AC/HEAT
- GAS FIREPLACE
- EXISTING BAR

- EVENT LIGHTING + DIMMERS
- BACKGROUND SOUND SYSTEM (PROFESSIONAL ONE RECOMMENDED FOR DJS)
- OUR OWN COMMERCIAL KITCHEN (NO KITCHEN RENTALS REQUIRED)
- ACCESS + USE OF ALL EXISTING ONSITE FURNITURE
- BAMBOO PLATES, CUTLERY, NAPKINS, WINE GLASS + WATER GLASS PER GUEST. (SEE RENTALS NOTES BELOW).

RENTALS:

- CLIENT HAS ACCESS TO ALL ONSITE FURNITURE BUT IS RESPONSIBLE TO BRING IN ANY RENTALS ABOVE + BEYOND THOSE EXISTING ITEMS AT SALT DRIFT FARM. HAMPTONS ARISTOCRAT F+B PACKAGES INCLUDE BAMBOO PLATES + STAINLESS CUTLERY AND NAPKINS, WINEGLASS + WATER GLASS. CLIENT WILL NEED TO RENT ANYTHING ABOVE + BEYOND THAT FOR THE BAR AND DINNER EXECUTION. HAMPTONS ARISTOCRAT WILL HELP YOU WITH THIS + WILL ARRANGE FOR YOU.

TERMS + CONDITIONS:

FULL EXECUTED CONTRACT TO FOLLOW UPON AGREEMENT OF DATE.



MINIMUM FOOD + BEVERAGE SPENDS:

{THURSDAYS}

BRUNCHES + LUNCHEONS

BRUNCH + AFTERNOON 11 AM - 2 PM (3 HOUR RENTAL TOTAL)

\$4000 MINIMUM SPEND

WELCOME PARTIES, REHEARSAL DINNERS + PARTIES + CELEBRATIONS

\$10,000 MINIMUM FOOD + BEVERAGE SPEND (4 HOURS RENTAL)

{FRIDAYS}

BRUNCHES + LUNCHEONS

BRUNCH + AFTERNOON 11 AM - 2 PM (3 HOUR RENTAL TOTAL)

\$4000 MINIMUM SPEND

REHEARSAL DINNERS + PARTIES + CELEBRATIONS

EVENING DINNER + COCKTAIL PARTIES (4 HOUR RENTAL TOTAL)

\$12,000 MINIMUM FOOD + BEVERAGE SPEND

{SATURDAYS}

BRUNCHES + LUNCHEONS + BIRTHDAY/CELEBRATION BOOZY BRUNCH

BRUNCH + AFTERNOON 11 AM - 2 PM (3 HOUR RENTAL TOTAL)

\$4000 MINIMUM SPEND

WEDDING DINNER + DANCING

EVENING 4PM - 1 AM (6 HOUR RENTAL TOTAL, INCLUDES 2 HOURS
SET UP FOR YOUR VENDORS PRIOR TO GUEST ARRIVAL)

\$17,000 MINIMUM FOOD + BEVERAGE SPEND

{SUNDAYS}

WEDDING BRUNCHES, BRIDAL SHOWERS + BIRTHDAY BOOZY BRUNCH

BRUNCH + AFTERNOON 11 AM - 2 PM (3 HOUR RENTAL TOTAL)

\$4000 MINIMUM SPEND

CELEBRATION DINNERS + DANCING + PARTIES + CELEBRATIONS

EVENING 4PM - 1 AM (4 HOUR RENTAL TOTAL)

\$10,000 MINIMUM FOOD + BEVERAGE SPEND

CELEBRATION

AT SALT DRIFT FARM

\$75 / GST

5 passed hors d'oeuvres

First Course of Choice

2 main/proteins (served French style, family style or plated)

3 side dishes (served family style)

celebration cutting cake (small tiered display cake)

passed cake bites + 1 additional dessert of choice

THE BAR

\$30 / per guest (1 Cocktail Hour + 1 Hours Dinner, 2 hour dancing,
4 Hour Open Bar) 6 spirits + 2 specialty cocktails + fresh mixers + 2
beers + wines

(2 white, 1 rose, 1 red, 1 champagne)

Tito's Vodka

Ford's Gin

Milagro Tequila

Bullet Bourbon

Jack Daniels

spirit /upgraded brand of choice

Classic White Blend: Dos Aguas, Macari Vineyard , North Fork

Sauvignon Blanc: Salt Bird Cellars, North Fork

Rose: Mathilde Chapoutier Grand, Provence, FR

Brunello: Il Poggione, Rosso Di Montalcino, IT

Champagne: J.L. Denois Brut, FR

TOTAL FOOD + BEVERAGE PER GUEST BASE PRICING: \$105

FARM-TO-WED

AT

SALT DRIFT FARM

BY HAMPTONS ARISTOCRAT

\$75 / GST

5 passed hors d'oeuvres

First Course of Choice

2 main/proteins (served French style, family style or plated)

3 side dishes (served family style)

celebration cutting cake (small tiered display cake)

passed cake bites + 1 additional dessert of choice

TOTAL FOOD BASE PRICING: \$75

Hamptons Aristocrat is a farm-fresh catering company based in Bridgehampton specializing in boutique wedding catering, farm-focused dishes, wedding design + planning. Learn more about us on our website: www.hamptonsaristocrat.com or on Instagram @hamptonsaristocrat

KITCHEN RENTALS: Salt Drift Farm has a full commercial kitchen onsite, therefore we would not need to rent any equipment for execution, this is a \$3500 savings (yay!!)

EXECUTION AREA Salt Drift Farm has a full commercial kitchen onsite, therefore we would not need a kitchen tent for food execution, a \$1200 savings (yay!, again!)

EVENT RENTALS: Salt Drift Farm includes seating + tables for up to 50 guests (a savings of more than \$2000), the additional tables + matching chairs would be rented thru Party Rentals at the client's expense. Salt Drift Farm includes a very simple table top design which includes a first course plate, dinner plate, cutlery, water glass, wine glass + napkin. Table linens + tabletop upgrades are available directly thru Party Rental Ltd. Once you sign a contract we will schedule a meeting together with Party Rental LTD (or any other rental company of choice) for a design consultation in their showroom (either in NYC or Watermill). This is a fun meeting (!!) with lots of options. This is also one of the first steps towards selecting your table-scape. As a broad estimate (always the next question ☺) personal rentals (table, chair, plates, cutlery, glassware + bar

glassware) can range from \$0 (if you have less than 50 guests + use all our in-house items) to \$25 per guest (i.e.,: dinner plates can range from \$.90 - \$5.00 per plate + additional chairs can range from \$8 - \$15 per chair, in some cases you may even need two chairs (ceremony + reception)). Don't worry we will help you keep this rental order tight! We would also love to see any of your pinterest boards or inspiration photos to help pull this together!

ELECTRIC Salt Drift Farm has a full commercial kitchen onsite, therefore we would not need to rent a generator for execution, a \$500 savings.

TRASH REMOVAL Salt Drift Farm will provide your trash removal, a savings of \$500.

ICE : Salt Drift Farm includes your ice (a \$750 savings).

WEDDING PLANNING: We will include our entry level Event Planning + Design Package for all weddings at Salt Drift Farm, complimentary, a \$3500 savings. This helps to ensure a perfectly smooth event execution onsite!

STAFFING: All onsite staffing fees are in addition to your food selections.

Estimated (for 75 guests): \$6000

Please note that our staffing fees also include: on + offsite chef team (both prep at our commercial kitchen and your onsite execution team), onsite event managers, onsite Executive Chef, servers, bartenders, bar backs, inventory team, sanitation team, breakdown teams, all gratuities + more!

ADMINISTRATION FEES: The administration fee is 16% . This is not a gratuity (gratuities are already included in your staffing fees, no additional gratuity is required). This fee covers the administrative team costs of internal planning for our event, permits, commercial kitchen costs + storage costs onsite, floorplan creation, rental management + execution, venue insurance requests, staffing arrangements, staff travel, meetings, tastings + more!

REHEARSAL DINNER + WEDDING BRUNCH: all additional wedding weekend events are offered at a 10% discount to wedding clients whether they are onsite at Breaker's or offsite elsewhere. We're talking Low Country Boils, Fried Chicken Dinners, Food Truck Welcome Parties + so much more!!

PASSED HORS D'OEUVRES

VEGETARIAN + VEGAN (v)

DEILED QUAIL EGG pickled feisty acres quail egg + pickled jalapeno (gf)

CUCUMBER PANA COTTA cucumber ribbons (gf)

CAULIFLOWER TOSTADA bibimbap chili dusted cauliflower + house corn tortilla (gf)

BUTTERMILK WAFFLE + FRIED QUAIL EGG feisty acres quail egg + rhubarb mustard

CARROT MAKI ROLL kerala curry + forbidden rice (v + gf)

MUSHROOM MOUSSE A CHOUX truffle + mushrooms

CUCUMBER SUMMER ROLL fermented black beans + vermicelli (v + gf)

BEET STAINED WAFFLE catapano farm goat cheese + pickled beet

SWEET POTATO TART amber waves farm sweet potatoes + pomme puree (gf)

BIBIMBAP CAULIFLOWER SUSHI pear + chili + sushi rice + nori (v + gf)

RICE CREPE DOSA potato + kerala curry + fried quail egg (gf)

GRILLED CHEESE mecox dairy cheddar + house sweet potato bread

RICOTTA GNOCCHI braised kale + parmesan + salsa verde

TEMPURA FRIED PICKLES backyard brine pickles + buttermilk vinaigrette

SQUASHARELLA STICKS balsam farm squash blossoms + burrata

WATERMELON + FETA local melon + feta + tamari (gf)

BUTTERNUT SQUASH ARRANCINI fennel (veg)

RADISH TOAST ricotta + radish & jalapeno salsa + house english muffin

SWEET PEA + RICOTTA DUMPLING amber waves farm peas + mecox ricotta

FARMER'S PIZZA seasonal sauce + toppings

TEMPURA BUFFALO CAULIFLOWER buttermilk vinaigrette (gf + v - without sauce)

PESCATARIAN + SHELLFISH

OYSTERS ON THE HALF local Peconic oysters + dill mignonette (gf)

LOBSTER ROLL TRIANGLE butter seared house sweet potato bread

TUNA MAKI forbidden rice + avocado wasabi mousse (gf)

COLD POACHED SHRIMP 'COCKTAIL' aristocrat jam (gf)

SEARED SCALLOP sweet pea crumble (gf)

SMOKED TROUT SWEET POTATO TART pomme puree + trout roe (gf)

TUNA TOSTADA avocado + radish (gf)

SMOKED SALMON EVERYTHING "BAGEL" steam-bun + dill cream

CHILLED SALMON CAKE cucumber + salmon roe (gf)

SCALLOP CEVICHE crispy wonton + avocado mousse

LOBSTER NACHO catapano goat cheese + charred corn (gf)

FISH + CHIP local white fish + shoestring potatoes

CAVIAR + POTATO roasted baby potato + crema + caviar (gf)

SHRIMP CORN DOG aristocrat jam

OYSTER PO'BOY aristocrat jam + sweet potato bread

LOBSTER SUMMER ROLL mushroom + ginger emulsion + vermicelli (gf)

FLUKE CEVICHE crispy corn tortilla + mushroom ginger emulsion (gf)

SHRIMP + GRITS grit cake + shrimp butter

MINI FISH TACO aristocrat tarter sauce + farm lettuce

CRAB BEIGNET aristocrat jam

LOBSTER MAKI ROLL forbidden rice + fermented black bean sauce (gf)

SEARED TUNA + WASABI MINI SLIDER sweet potato bun + farm lettuce

MEAT + POULTRY

SHORT RIB "CHEESE STEAK" house sweet potato bread + pimento cheese

BBQ PULLED PORK DUMPLING hoisin bbq sauce + scallion

SURF + TURF BISCUIT filet + lobster + parmesan cream

DUCK SLOPPY JOE STEAMBUN cucumber

LOBSTER CLUB TRIANGLE sweet potato bread + mecox bacon + farm tomato

SHORT RIB TOSTADA charred corn + goat cheese fondue (gf)

DEVILS ON HORSEBACK prosciutto + dates + pickled pear puree (gf)

BACON SEARED SCALLOP bacon jam (gf)

BBQ PULLED PORK SUMMER ROLL collards (gf)

TUNA BLT STEAMBUN wasabi aioli + lettuce + tomato

CONEY ISLAND kielbasa + sweet potato pretzel bun + rhubarb mustard

FRIED GREEN TOMATO BLT bacon jam + lettuce + tomato

PICNIC HAM + CHEESE BISCUIT pimento cheese

FILET OF BEEF toast + horseradish

FRIED CHICKEN BISCUIT house gravy

DUCK EGG ROLL blueberry compote

SHORT RIB GRILLED CHEESE mecox cheddar + gruyere

BBQ PULLED PORK NACHO scallion + (gf)

PASTRAMI RUEBEN brooklyn cured pastrami

DUCK + WAFFLES blueberry 'ketchup'

CRAB BLT BEIGNET mecox bay dairy bacon + farm tomato

SEARED POTSTICKERS shrimp + xo sauce + mushroom

SURF + TURF BISCUIT parmesan cream + filet + lobster

BAKED CLAMS bacon + cornbread

FIRST COURSE

KNIFE + FORK TOMATO crispy onion ring + remoulade (veg + gf)

CUCUMBER PANA COTTA prosciutto crisp + cucumber ribbons (gf)

ARUGULA + POMEGRANTE butternut squash (gf + veg)

CORN GAZPACHO popcorn mousse + pickled corn (veg + gf)

SHRIMP + GRITS + BRAISED GREENS farm collards + house grits (gf + veg)

WATERMELON "STEAK" feta + micro basil + toasted coconut (gf + veg)

BUTTERNUT SQUASH + BURRATA crispy squash blossom + peppitos (veg)

CLASSIC SALAD farm romaine + bacon + radish + buttermilk vinaigrette (gf)

THE DIRTY SALAD crispy chicken gizzards + frisee + scotch duck egg (gf)

GODDESS SALAD avocado poblano + romaine + radish (gf)

BEET + PARMESAN SALAD beet stained gnocchi + honey vinaigrette (gf + veg)

UPGRADES (+\$7)

HERB + RICOTTA HOUSE TORTELLINI farm greens + parmesan (veg)

FRIED GREEN TOMATO goat cheese fondue (veg)

SEARED SCALLOP frisee + lardons + truffle soy

SHRIMP + GRITS shrimp butter + farm greens (veg + gf)

POTSTICKERS seasonal filling + crispy vermicelli

SEARED DUCK SALAD pickled blueberries + thai dressing (gf)

FLUKE CEVICHE pickled mushrooms + wontons (pesc)

CRAB STUFFED CRISPY SQUASH BLOSSOM grapefruit aioli (pesc)

SEASONAL RAVIOLI farm arugula + parmesan (veg)

RICOTTA GNOCCHI truffle + mushrooms + parmesan (veg)

FARM + SEA MAINS

select 2

BUTTER FINISHED CAST IRON NY STRIP STEAK horseradish cream

SEARED TUNA POKE farm greens + sesame vinaigrette

FRIED CHICKEN buttermilk vinaigrette

GRILLED NZ LAMB CHOPS braised lamb + cumin (+\$)

ROASTED LOCAL SEA BASS salsa verde

CHILLED SALMON CAKES cucumber + dill cream

FISHERMAN roasted white fish + clams + buerre blanc

CONFIT CHICKEN THIGHS fine herbs (gf)

SEA SCALLOPS sweet pea crumble (gf + pesc) (+\$)

ROASTED QUAIL butternut squash (gf) (+\$)

BRAISED SHORT RIB chili + pear (gf + df)

THE BOIL poached shrimp + corn + kielbasa (gf)

CHICKEN ROULADE braised greens + duck bacon (gf)

LEMON MARINATED ROASTED TILEFISH micro herbs (gf + pesc)

CHICKEN PAILLARD + SUMMER CAPONATA eggplant + tomato (gf)

FILET OF BEEF horseradish cream (+\$)

CORN STUFFED LOBSTER TAIL basil (+\$)

MAITAKI 'STEAK' truffle + asparagus (v)

CRISPY SQUASH BLOSSOM burrata (veg)

CAULIFLOWER STEAK tahini (veg)

FARMSTAND SIDES

select 2 / served with house sweet potato buns + whipped butter

ROASTED + SMASHED HERB POTATOES (gf + v)

ARUGULA + SQUASH SALAD pomegranate + squash puree (veg)

TOMATO WEDGE SALAD crispy shallots (gf + v)

GRITS + BRAISED FARM GREENS (gf + veg)

RICOTTA GNOCCHI mushrooms + parmesan (veg)

SPICED CARROTS mint raita + peppitos (gf + veg)

TRADITIONAL POMME PUREE butter (gf + veg)

BRUSSELS SPROUT CAESAR SALAD sourdough croutons (veg)

BEET + PARMESAN honey vinaigrette + farm arugula (veg)

TOMATO + MOZZARELLA SALAD micro basil + farm arugula (gf)

CORN + TOMATO SALAD avocado + poblano (veg + gf)

WATERMELON + FETA micro basil (gf + veg)

ARUGULA + FENNEL parmesan + lemon vinaigrette (v)

ASPARAGUS + MAITAKI truffle (v)

ROASTED BRUSSELS + TAHINI (v)

SQUASH + ZUCCHINI salsa verde (gf + veg)

ROASTED POTATOES olive tapenade + lemon (gf + v)

BUTTER BRAISED RADISH herb ricotta + shaved raw radish (gf+ veg)

SWEET POTATO TARTS pomme puree (gf + veg)

PASTA RIBBONS + HERB PESTO cherry tomato (veg)

ROASTED EGGPLANT caponata (v + gf)

LOADED POTATO SALAD lardons + buttermilk vinaigrette + scallion (gf)

PLATED DESSERTS

PACKAGE INCLUDES A SELECTION OF 1

Celebration Cake Slices
Goat Cheese Cake "Jar" + Berry Compote
Lemon Bar + Toasted Meringue
Ice Cream Brownie Sundae
Bags of Beignets

COFFEE + TEA SERVICE

WELCOME PARTY ADD ON

**(OPTIONAL): INVITE ADDITIONAL GUESTS TO JOIN YOU AFTER DINNER FOR
DANCING + SAVORY BITES**

\$25 / Guest

Variety of 3 Passed Big Bites
Includes 1 Hour Open Bar (\$12 / each hour after that)

ASK US FOR MORE INFORMATION!

PLEASE SEE PRICING GRID BELOW

PRICING GRID

SALT DRIFT FARM WEDDING PACKAGE	PRICE PER GST	75 GSTS	100 GSTS	125 GSTS
WEDDING DINNER 2 Passed Hors d'oeuvres First Course 2 Mains/Proteins 2 Side Dishes Plated Dessert	\$75	\$5625	\$7500	\$9375
The Bar Package 4 hours \$12 / guest per hour	\$30	\$2250	\$3000	\$3750
SUBTOTAL Minimum food + beverage charges apply / please refer to the SDF Package for more information.	\$105	\$7875	\$10,500	\$13,125
STAFFING (\$75 / guest) Onsite staff, bartenders, chef staffing sanitation, etc		\$5000	\$7500	\$9,375
ADMIN (16%)		\$2060	\$2880	\$3600
TOTAL (plus tax)		\$14,935	\$20,880	\$26,100

DOWN TO BUSINESS

We are so excited to potentially be part of your special weekend! If you're receiving this packet it is because we are on track to enter this journey together for your Rehearsal Dinner either onsite at our beautiful Farmhouse, Salt Drift Farm or offsite at the venue of your choice. Below we have included some important information, FAQs and the next steps to begin the planning process, let us know if you have any questions.

DOWN TO BUSINESS

We are so excited to potentially be part of your special weekend! If you're receiving this packet it is because we are on track to enter this journey together for your Rehearsal Dinner either onsite at our beautiful Farmhouse, Salt Drift Farm or offsite at the venue of your choice. Below we have included some important information, FAQs and the next steps to begin the planning process, let us know if you have any questions.

HOLDS: We will hold your date for up to 14 days from the day you receive this packet. Holds may expire, that does not mean the date is no longer available. If you need more time, please let us know! Hamptons Aristocrat does a limited number of events each day so please keep that in mind when reviewing.

ADMINISTRATION FEES: The administration fee is 16% . This is not a gratuity (gratuities are already included in your staffing fees, no additional gratuity is required). This fee covers the administrative team costs of planning our event, liquor license application + permits, commercial kitchen costs + storage costs onsite, floorplan creation, rental management + execution, venue insurance requests, staffing arrangements, staff travel, meetings, tastings + more! This is listed in the Pricing grid already :)

NEXT STEPS: When you are ready to move forward we will send over a contract. At the signing of this contract, \$7500 is due to reserve your date + our services (this \$6850 deposit plus Suffolk County Sales tax). This deposit is non-refundable but can be applied to *any* future event including the intended event (as explained in the contract)). Your date is only yours when a deposit and signed contract have been received. You can make your selections + changes to your menu up until 30 days prior to your wedding so no rush on the menu selections, add on's, staffing, etc! Hamptons Aristocrat also does not have a guest count minimum so your guest count numbers can vary from your initial contract but we do have Minimum Food + Beverage Spends on-site.! Final number due 7 days prior to the event (although we will periodically ask you for updates prior to that!).

REHEARSAL DINNER + WEDDING BRUNCH: all additional wedding weekend events are offered at a 10% discount to wedding clients. Including the food + beverage minimums at our Farmhouse Venue, Salt Drift Farm in Bridgehampton, NY. Ask for our packets on Salt Drift Farm!

TESTIMONIALS

"Lexi and Louisa, I cannot thank you enough for Saturday night. From our perspective it truly was more spectacular than I ever could have imagined. We appreciate all the hard work that went into pulling it off. The food was outstanding and folks were raving about it all night. Thank you so much for making such a special day event better."

- Mindy + Albert, September 2018

"Hamptons Aristocrat is the reason our wedding was truly the best day of our lives! Not only did Lexi and Louisa handle the catering (the food and quality of service was outstanding), they also helped plan everything from our rehearsal dinner to our brunch post-wedding. They also recommended the BEST vendors: our florist, officiant, string quartet, valet, and tents. Everyone we worked with was fabulous. HA completely understood our vision and essentially read our minds every step of the way. Really cannot say enough good things. THANK YOU!!"

- Kate + Matt, June 2018

"My goodness... Lexi and Louisa! Where to begin!? You two made our dreams a reality and pulled off the most beautiful wedding I have ever laid eyes on... Thank you so much for all of your hard work and creative vision through this process. Every single thing from the chalkboard bar to the name cards to the table settings were absolute magic. But the main star of this entire night was without a doubt the food. I could rave on and on about the hors d'oeuvres and amazingly beautiful presentation and our main course was really unlike anything I have ever had! (I've been dreaming of that surf & turf since we left) We were so impressed with Hamptons Aristocrat and their amazing work we will without a doubt be back for more!!! Thank you so much for everything you guys did to make our dreams are reality, it was truly better than anything I could have imagined and we cannot wait until we have another event to hire you for :)"

Alexandra + Jacob, September 2017

Lexi and Louisa, thank you so much!!! Thank you both for everything - the food was amazing both nights and everything worked out so, so perfectly!!! Couldn't have been better. Really can't thank you both enough for making it something so special - the food was incredibly delicious and the service was impeccable. So many compliments on your servers and how incredible they were so hopefully you can pass onto them! Big hugs to you both!

Amanda + Nick, October 2018

ABOUT US



Lexi Ritsch + Louisa Young, started Hamptons Aristocrat in 2013 with the goal of changing the culture of "old school" catering in the Hamptons + the stigma that went along with it. Hamptons Aristocrat offers an authentic Hampton's food experience focusing on hyper local produce, local organic farms + fisherman while creating unique + beautiful restaurant-quality dishes for your special day. Trailblazing with over 25 years of experience, collectively, in the Catering + Restaurant arena, Lexi + Louisa offer a uniquely perfect large format dining experience, seamless service + execution, side by side planning, the highest quality organic ingredient-focused dishes + fair pricing.

HAMPTONS



"THE BUSINESS IS OUR BABY, SO WE'RE WORKING AT 150 PERCENT ALWAYS. IT'S GENERALLY LONG DAYS, BUT WE LOVE IT."

@hamptonsaristocrat



LOUISA YOUNG AND LEXI RITSCH Farm-to-Party Caterers

This is not your average food account. Hamptons Aristocrat is the ultimate thumb exercise, with each flick of your finger revealing a plate more vividly colorful than the last. Perfectly fresh dishes with ingredients straight from the farm are the norm for caterers Louisa Young and Lexi Ritsch, with deviled eggs, finger sandwiches, and much more offered in bulk to summer parties large and small.

What they cover: "Food, food, and more food, featuring local farms and our creations!" **Getting started:** "I, Lexi Ritsch, had started a personal grocery-shopping concierge service and event-

planning company in the Hamptons, South Fork & Spoon, and found that my clients were looking for an "in-between" service with regard to their entertaining and hosting—**in between** cooking at home and having a private chef and full-on catering, which requires kitchen rentals, chef staffing, and is frankly expensive." **Their social media reach:** 8,320 followers. **Toughest part of the job:** "The business is our baby, so we're working at 150 percent always. It's generally hard work, long days, early mornings. But we love it." **Must-snap places:** "The 'loading dock' seems to have the best light—ha!" **If they had only one hour in the Hamptons...** "We would head to the beach." **Best end-of-day drink:** "A Corona poured over ice and a pinch of salt, separate of time, and two dashes of Texas Pete."

CLOCKWISE FROM TOP LEFT: Aristocrat harvest mussels; bread; butterflied house waffles with fresh Farm Acres oval eggs; Lexi Ritsch and Louisa Young; chilled salmon cakes.

VOGUE



ENTERTAINING IN LOUISA YOUNG AND LEXI RITSCH OF HAMPTONS ARISTOCRAT AN ELEGANT DESIGN CATERING COMPANY ON LONG ISLAND. YOU, HAVE THE HONORABLE OUNCE. FEELS GOOD TO FEEL UP TO, SEE, FEELING GOOD & UP. WOULD HAPPY WITH ALL THESE. BRING SOMETHING SPECIAL TO THE. Photo by Danielle Rite photography by Amy Adams