



THE
WATERMARK
HAMPTONS

PRESENTED BY

**GREAT
PERFORMANCES**
CELEBRATE FOOD



EXPERIENCE

GREAT PERFORMANCES AT THE WATERMARK

WHERE THE MARINA MEETS THE SEA.

You'll feel the rich heritage at The Watermark Hamptons the moment you arrive. There's an undeniable coziness in the charm of the Inn and the people around you.

Our 9,500 square foot, nine-bedroom residence spans over 1.4 acres and is the **perfect luxury getaway** for those wanting to relax and rejuvenate. Directly across the street from the marina, The Watermark can be accessed either by boat or car.





ABOUT US

**COLLABORATIVE COMMITMENT
TO SERVICE, INNOVATION AND QUALITY**

GREAT PERFORMANCES is New York's premier catering and food service company. We enhance life's celebrations through vibrant flavors, gracious service and professionalism. Critical attention to detail manifests throughout our range of events and partnerships. In collaboration with clients and planners, our chefs take inspiration from contemporary American cuisine and global food-ways to create innovative, visually striking culinary presentations.

Rooted in the arts, **Great Performances is the exclusive caterer at cultural institutions throughout New York, including The Plaza Hotel, Jazz at Lincoln Center, Brooklyn Museum, Brooklyn Academy of Music and Apollo Theater. We operate numerous restaurants, cafés and concessions, including Dizzy's Club, The Norm at Brooklyn Museum and The Garden Court Cafe at The Asia Society.**

Great Performances is the nation's first caterer to own and operate an organic farm. Katchkie Farm in Kinderhook, NY provides a source of produce and inspiration for local, seasonal dishes.

Great Performances pushes the envelope on sustainability and community involvement. We bring our environmental impact to the forefront of all daily practices including responsible sourcing of ingredients, waste reduction and recycling initiatives. Katchkie Farm and Great Performances donate a portion of food items to pantries throughout the New York area. We remain committed to the arts and community through our emerging artists scholarship program, promoting anti-hunger and food rescue efforts, and educating children about healthy eating through our work with The Sylvia Center.

We continue to celebrate diversity, community, the arts and innovation in all that we do, keeping Great Performances on the hospitality industry's cutting edge. We bring the flavors from our cultural partners and the trendsetting concepts of catered events into our corporate food service programs, with the goal of making the everyday meal a special event.

TRENDS COME AND GO; WE BELIEVE THAT TECHNIQUE
AND RESPECT FOR THE INTEGRITY OF INGREDIENTS,
NO MATTER THE INTERPRETATION, ARE TIMELESS.

FOOD PHILOSOPHY

GREAT PERFORMANCES' culinary approach is modern American cuisine with a strong emphasis on seasonality and sustainable food sourcing. Our inspiration is found in the bounty of our region and the beauty of our seasons. We incorporate ingredients from ancient worlds and the legendary spice trail, reflecting the brilliance of the melting pot that defines New York City. Our chefs collaborate with local purveyors connected to regional growers, producers and farmers, bringing the most delicious flavors of the season into our kitchen and on to the plate.

Our chefs are deeply engaged with the impact of their menu choices, involving our staff and clients in conversations about meat and protein portion size, food rescue, food waste, seasonality, vegetarianism and dietary restrictions in addition to transparent sourcing.

We are very thorough in vetting our vendor partners using a detailed checklist to ensure that the food we are serving is safe and being sourced from a company that meets our standards.



SUSTAINABILITY

WE BELIEVE USING LOCAL INGREDIENTS ENHANCES THE FLAVOR OF OUR FOOD AND SUPPORTS SUSTAINABLE AGRICULTURE PRACTICES.

In 2006 we bought 60 acres in Kinderhook, NY to establish Katchkie Farm.

We transformed this undeveloped parcel into a thriving certified organic farm with 9,000 square feet of greenhouses and a Children's Learning Garden and field kitchen for The Sylvia Center, all framed by woodland preserve. The farm provides us with fresh produce for our 800-member Workplace CSA program and inspiration for our catering and café menus. Whenever possible, we source ingredients for the kitchen from regional and organic farms, artisanal producers and sustainable purveyors.

We aim to lighten our environmental impact by incorporating biodegradable disposables, fair-trade commodities, efficient energy integration, and comprehensive waste/disposable programs that include recycling, composting, material repurposing, and surplus food recovery programs directed for immediate use by shelters and places of need.

We founded The Sylvia Center, a non-profit organization that introduces children to the pleasures and benefits of healthy, sustainable food through cooking programs in NYC public housing community centers and at the farm. Today The Sylvia Center reaches 3,000 children, youth and their families annually. Through relationships with local schools and community-based programs, our Human Resources department shares employment opportunities, internships, educational workshops, job training and mentorship programs to groups of diverse New Yorkers and at-risk youth.

Katchkie Farm connects us to the best Hudson Valley ingredients. The farm grows exclusively for our customers and our imagination, allowing our chefs to plan for the winter months. Our kitchen is a beehive of preservation activity throughout the summer season, when crops are robust and our party season is quiet. A few of our signature items include Katchkie Farm tomato soup (imagine a piping hot bowl on a snowy day), our amazing hot sauce which reflects the various flavors in our multi-cultural kitchen, Liz's creative collection of jams, jellies and chutneys as well as our fermented and pickled veggies. Our sauerkraut and kimchi, fermented and distinctive, are legendary!



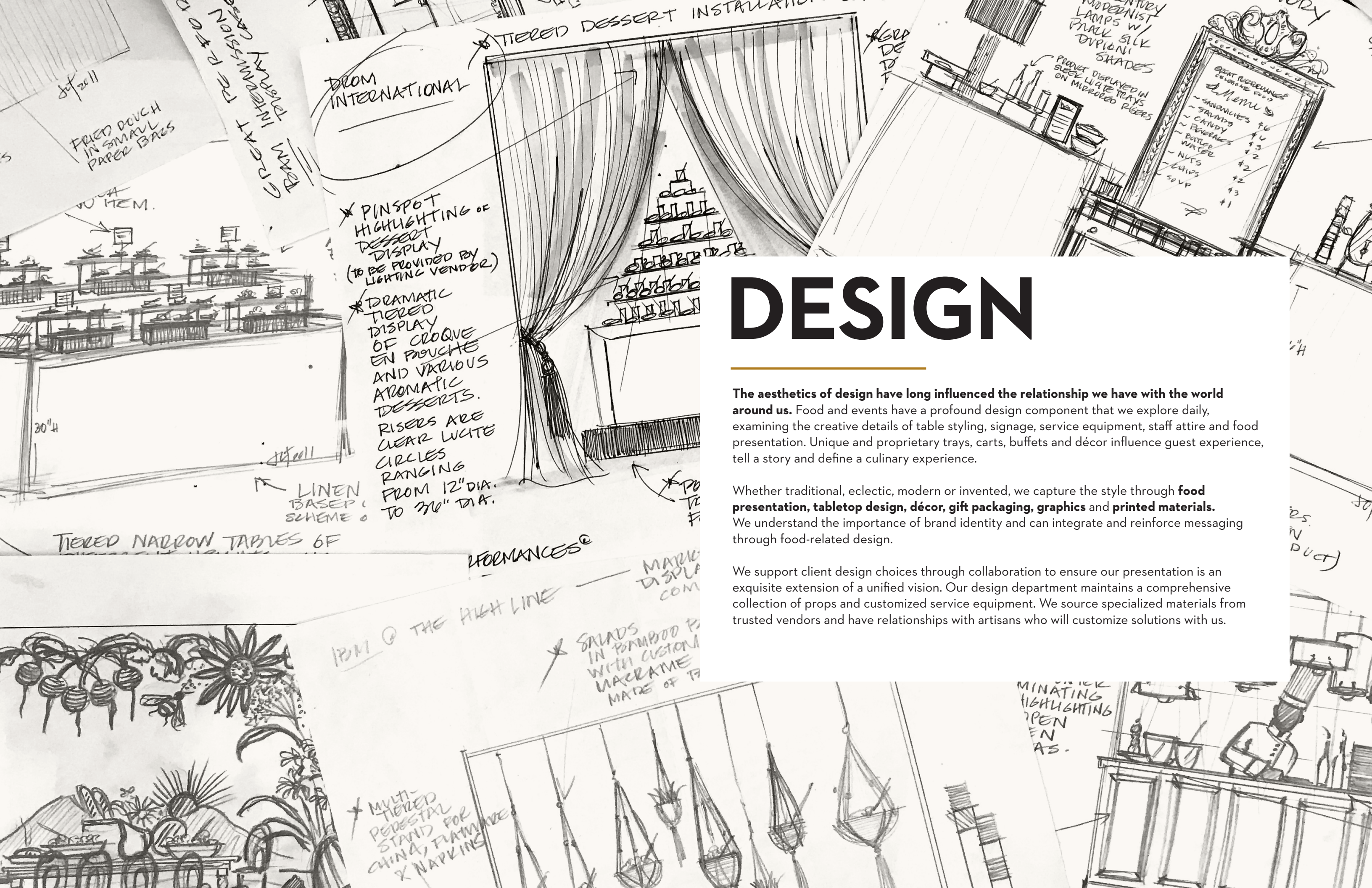


SERVICE

A GREAT EXPERIENCE depends on professional, intuitive, graceful and warm service, which we achieve through our people. In keeping with our founding purpose, Great Performances' service staff is comprised of both career waiters and artists from every discipline, using catering as a means to support their artistic goals.

Today, every member of our impeccably-trained staff plays a pivotal role in each ensemble production. We are dedicated to perfecting the art of service. Our rigorous selection process, training and up-training programs are the cornerstone of our business.

Many of our chefs come from nationally respected culinary and hospitality schools. We look for candidates with strong drive, creativity and client focus. We are extremely selective in our recruitment process, hiring talent with demonstrated accomplishments, high standards and excellent references.



DESIGN

The aesthetics of design have long influenced the relationship we have with the world around us. Food and events have a profound design component that we explore daily, examining the creative details of table styling, signage, service equipment, staff attire and food presentation. Unique and proprietary trays, carts, buffets and décor influence guest experience, tell a story and define a culinary experience.

Whether traditional, eclectic, modern or invented, we capture the style through **food presentation, tabletop design, décor, gift packaging, graphics** and **printed materials**. We understand the importance of brand identity and can integrate and reinforce messaging through food-related design.

We support client design choices through collaboration to ensure our presentation is an exquisite extension of a unified vision. Our design department maintains a comprehensive collection of props and customized service equipment. We source specialized materials from trusted vendors and have relationships with artisans who will customize solutions with us.

CONCIERGE SERVICE



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The Watermark Hamptons is the **perfect weekend destination** for your wedding. Accommodating up to 250 guests, this exclusive and historic estate has breathtaking views that will be the perfect backdrop to your day. Your guests will be able to spend the weekend enjoying all the charm and chic summer activities the Hamptons has to offer. Our “**Concierge Service**” can customize the weekend from start to finish, making sure your guests are always taking part in the celebration.

SAMPLE MENU

SELECT
Welcome Drink
8 Hors d'Oeuvres
First Course
RSVP Choice of Entree
Silent Vegan Entree
4 Passed Sweets

BUTLERED HORS D'OEUVRES

VEGETARIAN

Vegan Watermelon Radish Taco
Smoked Tofu, Pickled Habañero

Peruvian Potato Cup
Truffled Comte Fondue

Potato Cornet
Portobello Mousse & Sorrel

Goat Cheese Bonbon
Quinoa & Marigold

CHICKEN

Grilled Chicken Taco
Radish Escabeche, Chili Crema

Spicy Thai Chicken
Lettuce Cup

Poblano & Chicken Salad
Yukon Potato Crisp

Goffle Road Chicken & Compressed Pineapple
White Balsamic, Marigold, Pecan Biscuit

SEAFOOD

Coconut Shrimp
Apricot Mustard Sauce

Tuna Poké
Soy, Furikake, Sesame Tuile

Lobster Roll
Toasted Brioche, Chives

Smoked Salmon & Black Rice Pave
Creme Fraiche

BEEF & LAMB

Baby Lamb Chops
Mint Merlot Demi

BBQ Short Ribs
Roasted Poblano, Stone Ground Grit Cake

Spaghetti & Meatball
Fra Diavolo Sauce

Reuben Fritters
Corned Beef, Sauerkraut, Swiss Cheese,
Russian Dressing

WELCOME

BEVERAGE

To be served during guest arrival

Passionfruit Lemonade

Berry Basil Lemonade

Raspberry Iced Tea

BAR BITES

Parmesan Kale Chips

TO START

Burrata with Fava Beans & Greens
English Peas, Edamame, Afilá Cress, Extra Virgin
Olive Oil, Onyx Rye Grissini

Greenhouse Salad
Gotham Greens’ Salanova, Greenhouse Blooms,
Elderflower Carrot Creme, French Verbena, Lemon
Vinaigrette

Summer Tableau
Mosaic of Summer Vegetables, Green Chickpea
Mousse, Chioggia Beets, Carrot, Radish, Herbs

Great Performances Signature Bread Basket
Tondo Piccolo, Olive, Raisin Walnut, Ciabattini,
Whole Wheat, Cultured Local Butter & Sea Salt

ENTREE

Seared Atlantic Cod
Market Vegetables, Marble Potatoes, Aioli,
Lemon Pistou

Citrus Grilled Branzino
Tuscan Cannellini Beans, Tomato,
Caperberry Relish, Sicilian Escarole

Seed Crusted Arctic Char
Einkorn Risotto, Apple & Endive Slaw,
Lemon Vinaigrette

Beef Filet
Gruyere Creamed Spinach, Potato Rosti,
Demi-Glace, Herbs

Braised Short Ribs
Truffled Potato Puree, Crispy Quinoa Gremolata,
Lacinato Kale

Corn & Quinoa Crusted Chicken
Green Goddess, Warm Potato Salad, Herbs, Greens

Roast Chicken
Yellow Molé, Stuffed Poblano Chili, Cilantro Cream

SILENT VEGAN

Torta Panzanella
Roasted, Smoked & Marinated Vegetables,
Herbed Polenta Diamond, Balsamic Glaze, Basil Oil

Eggplant Chermoula
Agave Roasted Eggplant, Caulflower Couscous,
Cherry Tomatoes, Kalamata Olives, Crispy Chickpeas,
Tahini, Chermoula, Roast Tomato, Harissa

DESSERT

BUTLERED SWEETS

Mocha Brownie Bites
Coffee Whipped Ganache

Chocolate Dipped Cheesecake Lollipops
Sprinkles

Key Lime Tartlet

Macarons

Lemon Meringue Pie Pop

S’mores Cone

**Warm Chocolate Chip Cookie & Vanilla
Milkshake Shot**

Blackberry Cheesecake

WEDDING CAKE

Provided by client

Mixed Berries & Whipped Cream
By Great Performances

COFFEE & TEA

Coffee Service
Kobricks Medium Roast & Decaffeinated Coffee,
Organic Tea Selection, Milks & Sweeteners

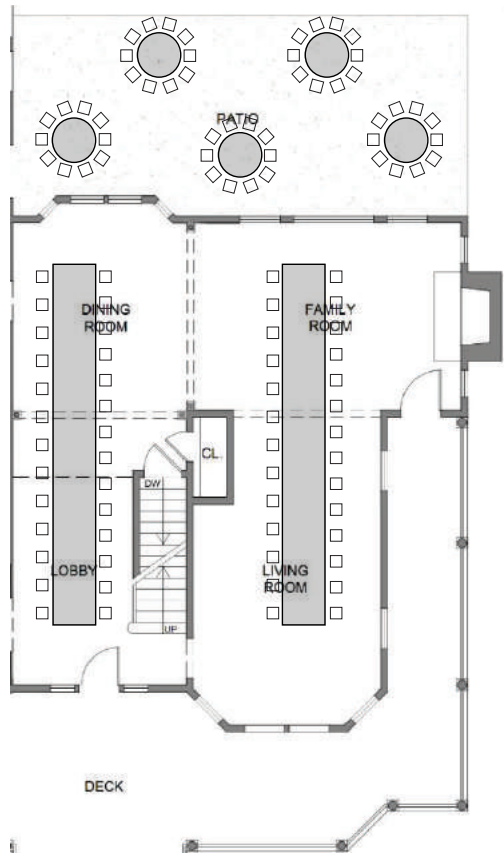


FLOOR PLANS

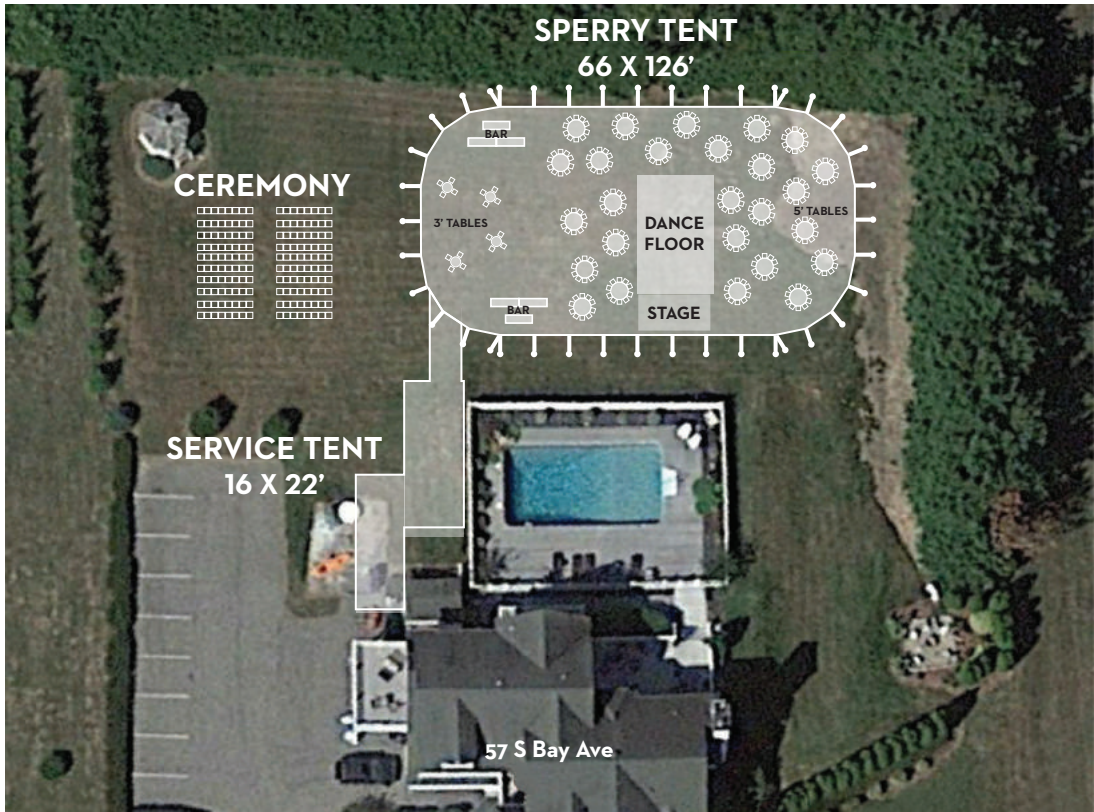
| | | Indoors* | Outdoors |
|--------------------|----------|----------|----------|
| Ceremony | Seated | 50 | 250+ |
| Cocktail Reception | Standing | 100 | 250+ |
| Lunch/Dinner | Seated | 100 | 250+ |

*Including the patio (tent optional)

INDOOR CONFIGURATION

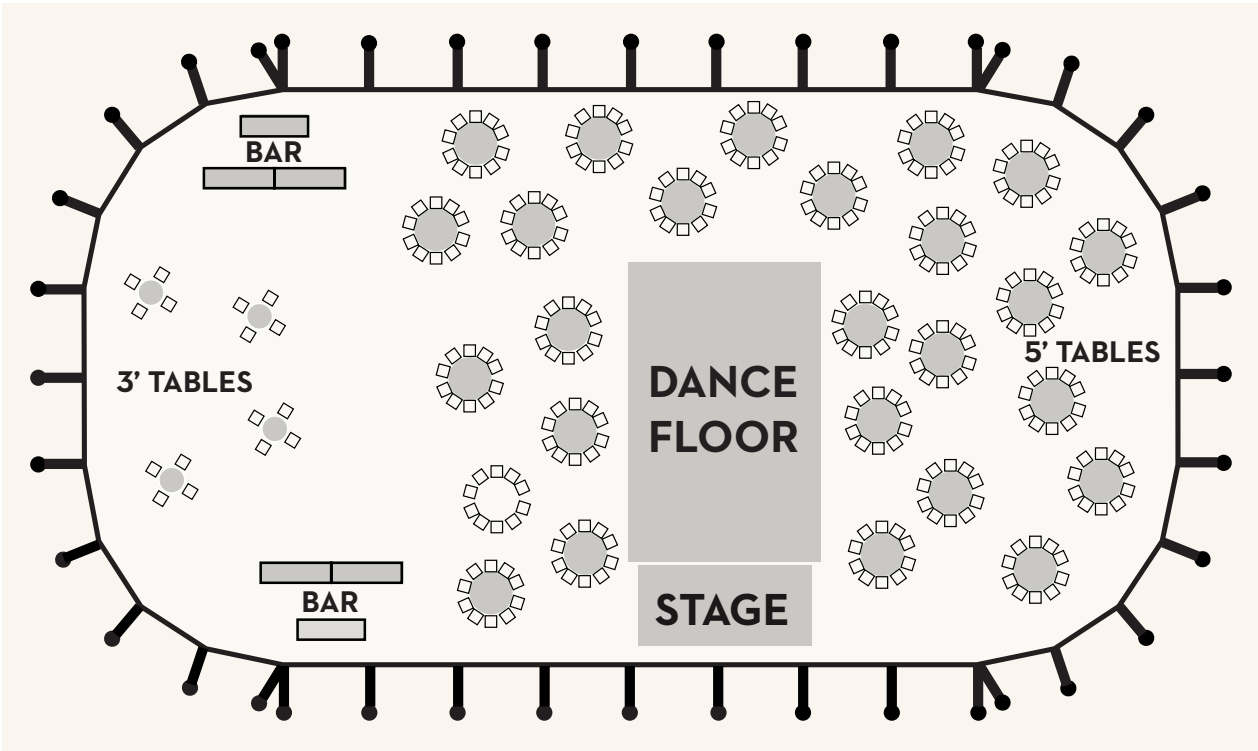


OUTDOOR CONFIGURATION



SPERRY TENT

Seating for 250.
Tent is optional and
only needed for rain
plan layout.





THE
WATERMARK
HAMPTONS

PRIVATE EVENTS INQUIRY

To schedule a site visit, please call (646) 468-7377 or click on the links below

Schedule a Visit

Virtual Tour

Video Tour

57 South Bay Ave – Eastport NY 11941
www.thewatermarkhamptons.com