

PRIVATE EVENTS

The Linwood is a boutique venue that is ideal for elegant and intimate gatherings, nestled here on Main Street in Bay Shore. The Linwood offers various options allowing you to create a unique and intimate experience for you and your guests. When it comes to Private Events we offer an all inclusive option to allow you to celebrate in style, under enchanting greenery that will whisk you and your guests off their feet. All private events feature a professional, attentive concierge that will manage your event down to the finest detail. The Linwood makes your dreams come true. Each event is Private and the Entire Restaurant is yours--dining room, bar, and our amazing four season indoor/outdoor patio. We offer various options allowing you to create a unique, intimate experience for your guests. We are flexible, easy to work with, and we love to throw a good party! For a Traditional Affair, choose from the **FOOD & BAR PARTY SECTIONS** to create your package. For something more spirited, why not throw a **COCKTAIL PARTY**? The choice is yours! Let us guide you to the party of your dreams....

LINWOOD PRIVATE EVENTS

a unique alternative to the traditional affair...



4 Hour Event

Saturdays & Sundays from 12pm-4pm

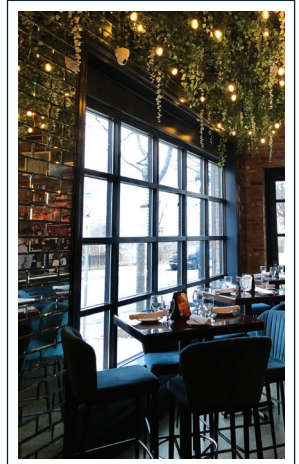
Traditional Affairs

Bridal Showers & Baby Showers choose from the **FOOD & BAR PARTY SECTIONS** to build your Package

OR

Cocktail Party

All Inclusive Premium Open Bar with your selection of 6 passed hors d'oeuvres



Dessert is not included but can be provided for an additional supplement. Bring your own, no problem, **No Cutting Fee!**
Direction Cards included upon securing your date | **FREE** Town Parking in the Rear of our Establishment

Kids UNDER THE AGE OF 12 \$16PP

No Dates are Guaranteed without a Deposit • 20% Deposit Required to Secure a Date : \$300-\$600

Minimum of 35 Guests for all Private Events | Maximum of 60

All Prices are Per Person and do not Include NYS Sales Tax, 20% Gratuity, 5% Administrative Fee

All Prices are Quoted for Cash or Certified Check | All Payments made with Credit/Debit are subject to a 3% C.C. Fee

FOOD

TRADITIONAL LUNCH / BRUNCH BUFFET

4 hour event / \$45pp

ENTREES (Choose 3)

LUNCH ITEMS

Rigatoni

Crumbled Sausage | Cauliflower
Breadcrumbs | Ricotta | Garlic Pan Sauce

Rigatoni Bolognese

Mini Linwood Royale Sliders

Mini Linwood Crispy Chicken Sandos
OR Mini Linwood Hot Chicken Sandos

Roasted Organic Salmon

(Choose Sauce: Citrus Butter
Garlic Butter | Dynamite Asian Glaze)

Roasted Free Range Quartered Chicken

Roasted Tomato Vinaigrette

Roasted Pork Loin

(Choose Sauce: Mango Chutney or
Pineapple BBQ)

Roasted Free Range Quartered Chicken

Mushroom-Potato Hash | Truffle-Herb Gravy

Lightly Baked Cod Fish

Piquillo Peppers | Chorizo | Garlic | Herbs

Linwood Signature Fried Chicken

Cheddar Grits | Waldorf Salad Slaw

Kielbasa

Sautéed Cabbage-Grapes
Whole Grain Mustard Sauerkraut

Grilled & Carved Butchers Steak

Horseradish Creme Fraiche | Garlic Butter
(+\$13pp)

Pan Fried Crab Cakes

Lemon Remoulade | Fresh Herbs
(+\$11pp)

Ancient Grains Risotto

Spinach | Cherry Tomatoes | Garlic Herb Butter

BRUNCH ITEMS

Cheese Blintz

Mint Seasonal Berries and
Warm Maple Drizzle

Eggs Benedict

Canadian Bacon | Hollandaise

Frittata Lorraine

Ham & American Cheese

Spanish Frittata

Peppers | Onions | Tomatoes | Cheddar Cheese

Frittata Florentine

Spinach & Muenster Cheese

Warm Ham & Cheese

Croissant Sandwiches

Honey Mustard

Smoked Salmon Croissants

Everything Chia Seasoning
Chive Cream Cheese | Tomato

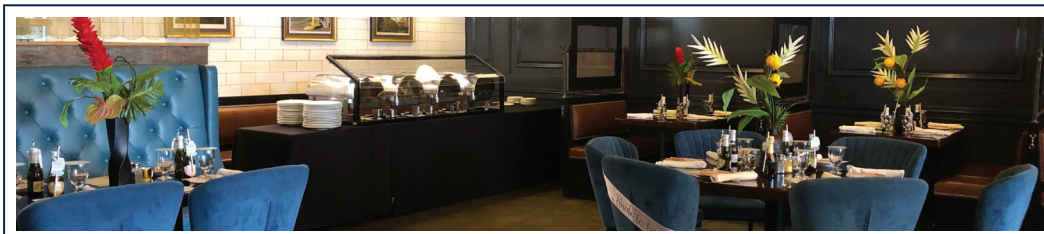
Buttermilk Biscuits

Sausage Country Style Gravy

Linwood Signature Fried Chicken & Waffles

Challah French Toast

Powdered Sugar | Fresh Blueberries



EXTRAS: Extra Entree: +\$10pp | Extra Side: +\$8pp | Add Dessert: +\$8pp

FOOD

TRADITIONAL LUNCH / BRUNCH BUFFET

SIDES (Choose 2)

Tortellini Salad

Grilled Seasonal Vegetables
Fresh Mozzarella | Herbs

Mixed Greens

Aged Goat OR Gorgonzola
Seasonal Fruit | Pistachios

Tomatoes & fresh mozzarella, basil, EVOO (seasonal)

Caesar Salad

Herb Breadcrumbs | Pecorino
White Anchovies

Seasonal Salad

Suited to your liking : Fresh Greens
Toasted Seeds | Fruit | Cheeses

Cool Roasted Beets

Strawberries | Ricotta Salata Salad

Grilled Zucchini

Cherry Tomato | Mozzarella Salad

Ratatouille OR Seasonal Vegetable Ragout

Cauliflower

Pistachio Pesto | Spicy Soppresata Salad

Crispy Brussel Sprouts

Honey-Lime-Chili Glaze

Truffle-Parmesan Arancini

Garlic-Ginger Glazed String Beans

Roasted Sweet Potatoes

Honey Butter | Chives

BRUNCH SIDES

Applewood Smoked Bacon or Maple Breakfast Sausage

Individual Yogurt & Fruit Parfait
(Seasonal Fruit & Granola)

French Toast with Powdered Sugar

Buttermilk Belgian Waffles with Powdered Sugar

Roasted Brunch Wedge Potatoes

Fruit Salad/ Seasonal Chef Selection



EXTRAS: Extra Entree: +\$10pp | Extra Side: +\$8pp | Add Dessert: +\$8pp

MENU WARNING

Menu items may consist of or contain meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Dishes may contain allergens. If you have any allergies/special dietary restraints / or restrictions, please inform a member of our staff so we may accommodate you to the best of our abilities.

FOOD

TRADITIONAL LUNCH / BRUNCH BUFFET

ENHANCEMENTS

Enhancements are to begin before the opening of the Served Buffet.

The Addition of the Enhancements or Passed Hors d' Oeuvres are \$7 each per person or the choice of 4 passed apps for a total of \$20pp

CHOICES OF ENHANCEMENTS / PASSED APPS

Choose 4 Apps for \$20pp OR \$7 each per person
*Pricing Does Not Include Supplements in Selection

Wild Mushroom Pizzette

Boursin Cheese | Saba | Chives

Antipasto on a Stick

Salami | Cucumber | Mozzarella | Peppers
Cherry Tomatoes | EVOO & Saba

Mac & Cheese Bites with Chipotle Aioli

Deviled Eggs

Choose Type: Classic | Bacon Bits | Truffle

Truffle Kissed Risotto Arancini

Garlic Aioli | Parmesan | Herbs

LW Signature Royale Sliders

Short Rib | Garlic Aioli | Shallots | Muenster Cheese

LW Signature Crispy Chicken or Hot Chicken Sliders

Chorizo & Almond Stuffed Medjool Dates

Queso Fresco | Bacon

Shrimp Cocktail

Served with Cocktail Sauce | Hot Sauce | Lemon
(\$7pp Supplement)

Mini New England Style Lobster Rolls

The real deal
(\$15pp Supplement)

Seasonal Hummus Dip

Seasonal Crudite | EVOO | Herbs

Chicken Liver Mousse Crostini

Onion Jam | Chives

Individual Yogurt & Fruit Parfait

(Seasonal Fruit & Granola)

Cheese Blintz

Mint Seasonal Berries and Warm Maple Drizzle

Melon-Prosciutto Skewers

Basil

Pigs in a Blanket

Spicy Mustard | House Seasoned Ketchup

Spinach & Gorgonzola Stuffed Mushrooms

S+P | EVOO | Parmesan

Avocado Toastini

Golden Flax Seed | Sea Salt | Cucumber

Crab Cakes

Horseradish Tartar Sauce
(\$8pp Supplement)

Oyster & Clam Bar - the works MP

Pricing at The Linwood is initially based on a food and beverage minimum, which varies depending upon the size of the party, areas of the restaurant, date, and time. Menu prices vary, but all food and beverage costs go towards meeting the food & beverage minimum. **Prices are subject to a 5% administrative fee, 20% gratuity, and 8.68% NYS sales tax.** The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are included in the 20% gratuity. Before placing your order, please inform your server if a person in your party has a food allergy.

DRINK PACKAGES

All Alcohol Packages are for **3 Hours** with a "Last Call" Notice Given

SOFT DRINKS

Soda, Assorted Juices, Coffee & Tea
\$9pp



BUBBLY PACKAGE

Mimosas, Bloody Mary's, Peach Bellinis, Prosecco & Sangria
\$23pp



OPEN BAR

Bloody Mary's, Peach Bellinis, Prosecco &
Sangria, Select Beer, Wine & Spirits
\$32pp



PREMIUM OPEN BAR

Premium Brands, Full Linwood Signature Cocktails,
1 Bespoke Cocktail of your Choice
\$42pp



THE ULTIMATE COCKTAIL PARTY

Passed hors d' oeuvres (Total of 6 Selections)

Premium Open Bar: Including Beer, Wine, Prosecco & Liquor

Boutique Spirits: Top Shelf Spirits, Single Malt Scotches & Small Batch Whiskeys

Custom Selection of our Event-Specific Cocktail Menu

4 Hour Event | \$75 per person | Plus NYS Sales Tax, Gratuities, Admin Fee

CHOICES OF PASSED APPS (Choose 6)

*Pricing Does Not Include Supplements in Selection

Wild Mushroom Pizzette

Boursin Cheese | Saba | Chives

Antipasto on a Stick

Salami | Cucumber | Mozzarella | Peppers
Cherry Tomatoes | EVOO & Saba

Mac & Cheese Bites with Chipotle Aioli Deviled Eggs

Choose Type: Classic | Bacon Bits | Truffle

Truffle Kissed Risotto Arancini

Garlic Aioli | Parmesean | Herbs

LW Signature Royale Sliders

Shortrib | Garlic Aioli | Shallots | Munester Cheese

LW Signature Crispy Chicken or Hot Chicken Sliders

Chorizo & Almond Stuffed Meedjol Dates

Queso Fresco | Bacon

Shrimp Cocktail

Served with Cocktail Sauce | Hot Sauce | Lemon
(\$3pp Supplement)

Mini New England Style Lobster Rolls

The real deal : (\$10pp Supplement)

Seasonal Hummus Dip

Seasonal Crudite | EVOO | Herbs

Chicken Liver Mousse Crostini

Onion Jam | Chives

Individual Yogurt & Fruit Parfait

(Seasonal Fruit & Granola)

Cheese Blintz

Mint Seasonal berries and Warm Maple Drizzle

Melon-Prosciutto Skewers

Basil

Pigs in a Blanket

Spicy Mustard | House Seasoned Ketchup

Spinach & Gorgonzola Stuffed Mushrooms

S+P | EVOO | Parmesean

Avocado Toastini

Golden Flax Seed | Sea Salt | Cucumber

Crab Cakes

Horseradish Tartar Sauce : (\$4pp Supplement)

Oyster & Clam Bar...the works... MP

Sweet Sausage & Pepper Sliders

Rosemary | Garlic Aioli

Salmon Lox Toast

Everything Bagel Cream Cheese | Chives

Kettle Chips & Dip

Choose Type: House Onion-Ranch Dip OR
Three Cheese Fondue

Seasonal Soup Shooters

Mini Verisons of our Delicious Soup
(Fall & Winter Menus Only)

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