



# PRIVATE EVENTS



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 a 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 make your dreams come true. Each event is Private and the Entire Restaurant is yours--dining room, bar, and our amazing four seaso indoor/outdoor patio. We offer various options allowing you to create a unique, intimate experience for your guests. We are flexiable, easy to work with, and we love to throw a good party! For a **Tradtional 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 a traditional affair...*

~4 Hour Event | Saturdays & Sundays from 12pm-4pm

~ Tradtional Affairs | Bridal Showers & Baby Showers choose from the FOOD & BAR PARTY SECTIONS to build your Package

~Cocktail Party | All Inclusive Premium Open Bar with your selction of 6 passed hors d'oeuvres

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

~All Saturday and Sunday Events are held from 12pm-4pm



# FOOD

## **Traditional Lunch/ Brunch Served Buffet**

Includes coffee, tea, soft drinks.

4 Hour Event \$42pp

### **Entrees: Choose Three \***

#### **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 Quatered Chicken/ Roasted Tomato Vinigrette
- ~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/ Sauteed Cabbage-Grapes/ Whole Grain Mustard Sourkraut
- ~Grilled & Carved Butchers Steak/ Horseradish Creme Fraiche/ Garlic Butter **+\$8pp**
- ~Pan Fried Crab Cakes/ Lemon Remoulade/ Fresh Herbs **+\$8pp**
- ~Ancient Grains Risotto/ Spinach/ Cherry Tomatoes/ Garlic Herb Butter

#### **Brunch Items:**

- ~Cheese Blintz: mint seasonal berries and warm maple drizzle
- ~Eggs Benedict/ Candian Bacon/ Hollandaise
- ~Frittata Lorriane (Ham & American Cheese)
- ~Spanish Frittata (Peppers, Onions, Tomatoes, Cheddar Cheese)
- ~Frittata Florentine (Spinach & Munester Cheese)
- ~Warm Ham & Cheese Croissant Sanwiches/ 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: +\$8pp | Extra Side: +\$5pp | Add Dessert: +\$5pp**

**Traditional Lunch/ Brunch Served Buffet  
Continued from Page 2...**

**Sides: Choose Two \***

**Lunch Sides:**

- ~Tortellini Salad/ Grilled Sasonal 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 Beligian Waffles with Powdered Sugar
- ~Roasted Brunch Wedge Potatoes
- ~Fruit Salad/ Seasonal Chef Selection

**Extras:**

**Extra Entree: +\$8pp | Extra Side: +\$5pp | Add Dessert: +\$5pp**

**~ 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 virus. 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 accomodate you to the best of our abilities. The Linwood Thanks You...*

## 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 \$5 each per person or the choice of 4 passed apps for a total of \$15pp

**Choices of Enhancements/ Passed Apps : Choose 4 Apps for \$15pp : OR \$5 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/ 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 : **\$3pp Supplement**/ Served with Cocktail Sauce/ Hot Sauce/ Lemon
- ~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/ S
- ~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**

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.

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# BAR

*3-hour package*

**Cash Bar or Bar by Consumption**  
**Seasonal Prosecco Punch or Sangria Decanter ~\$8pp**

*Mixologist Currated*

**Mimosas & Prosecco ~ \$16pp**  
**Bubbly Package ~ \$19pp**

*Includes Unlimited Mimosas, Prosecco, Bloody Mary's & 2 Bellini Flavors of Choice  
(Strawberry, Blueberry, Peach, Pear, Passionfruit, Mango, Pomegrante, Guava)*

**Beer & Wine ~\$22pp**

*Unlimited Tap & Bottled Beer with 2 Wine Choices*

**LW Basic Alcohol Package ~\$28pp**

*Liquor Selection: Pearl Vodka, Botanist Gin, Havana Club Rum, Exoticio Tequila,  
Ezra Brooks Bourbon : Unlimited Tap & Bottled Beer & 3 Wine Choices*

**LW Premium Package ~\$33pp**

*Liquor Selection: Tito's, Kettle One, Grey Goose, Hendricks Gin, Havana Club Rum,  
Casamigos, Jack Daniels, Jameson, Johnny Walker :  
Unlimited Tap & Bottled Beer & 4 Wine Choice*

**Penthouse Package ~\$42pp**

- ~ 1 Custom event-specific signature cocktail designed by our Head Mixologist
- ~ Endless Bloody Marys, Mimosas, Prosecco, and Bellinis for all Brunch Events
- ~ A selection of premium spirits including single-malt scotches and small-batch whiskies
- ~ Craft, bottle, and draft beer options
- ~ Sommelier-curated wine menu
- ~ Featured Cocktail Menu for you and your Guests

*Shots not included*



# THE ULTIMATE COCKTAIL PARTY

## ***A unique alternative to a traditional affair...***

- ~Passed hors d'oeuvres (Total of 6 Selections)
- ~Premium Open Bar: Including Beer, Wine, Prosecco & Liquor
- ~Boutique Sprits: Top Shelf Spirits, Single Malt Scotches & Small Batch Whiskeys
- ~Custom Selection of our Event-Specific Cocktail Menu
- ~3 Hour Event | \$65 per person | Plus NYS Sales Tax, Gratuities, Admin Fee



### **Choices of Passed Apps : Choose 6 Apps**

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- ~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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# PARTY DETAILS



## *THE FINE PRINT*

- ~4 Hour Event | Saturdays & Sundays from 12pm-4pm | All Drink Packages are for 3 Hours
- ~ 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- Subject to a 3% C.C. Fee
- ~Kids UNDER THE AGE OF 12 \$10pp
- ~ Minimum of 35 Guests for all Private Events | Maximum of 60
- ~All Saturday and Sunday Events are held from 12pm-4pm
- ~20% Deposit Required to Secure a Date : \$300-\$600 Down on Avg.
- ~Guests under the age of 12 to be charged \$10 per person
- ~No Dates are Guaranteed without a Deposit
- ~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

**THE LINWOOD | ADDRESS : 150 EAST MAIN STREET, BAY SHORE, NY, 11706**

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