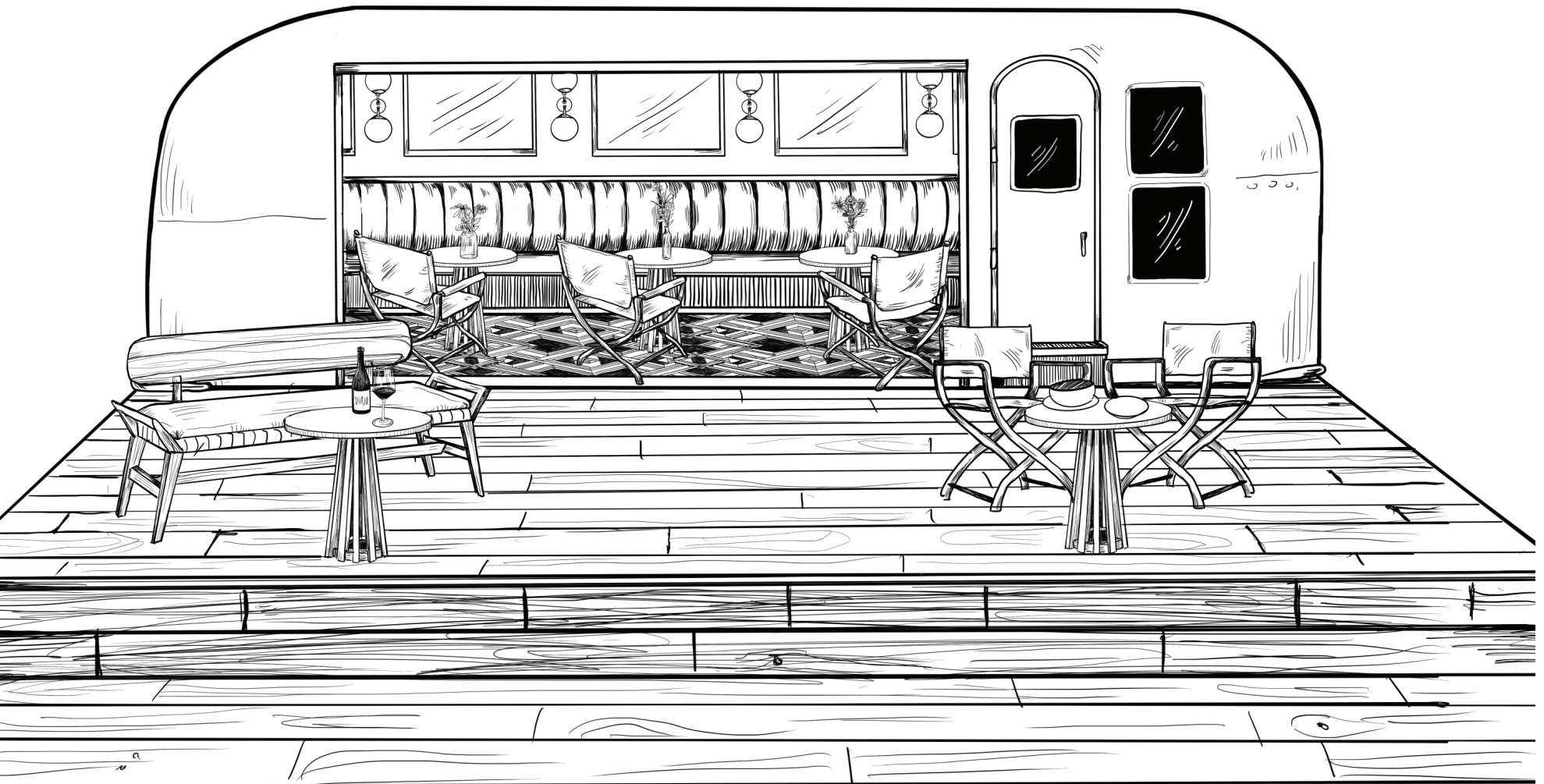


**HAMPTONS ARISTOCRAT**

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CANTINA PEARL

28 foot 1964 Airstream Lounge  
+ 12 foot cocktail deck



# CANTINA PEARL, SOCIAL

1964 AIRSTREAM LOUNGE SOCIAL EXPERIENCE

## THE BARRELS SELECT 2 RAW BAR FEATURES

west coast oysters, jalapeno mignonette  
east coast oysters, jalapeno mignonette  
old bay poached shrimp cocktail + charcuterie, cocktail sauce  
lobster claws, aristocrat jam  
verde shrimp + aristocrat jam, gf + df  
spicy tuna poke bowls, gf + pesc  
salsa verde shrimp, gf + gf  
calamari + meyer lemon salad, crostini, coconut bowls  
king crab legs, + \$20 per guest  
blue crab claws, muffuletta, + \$12 per person

## TAPAS TRAY PASSED, SELECT 5

australian lamb chops, gf + df  
fresh tomato and garlic rubbed flatbread, shaved jamon  
colossal shrimp cocktail, spicy cocktail, gf + pesc  
lemongrass lobster + couscous, coconut bowl  
salmon crudo + crispy rice, avocado mousse, gf + pesc  
fried squash blossom, goat cheese + artichokes, lemon aioli, gf + veg  
bistro burger, tomato + remoulade, brioche + cornichon  
tuna tostada + avocado mousse, gf + pesc  
beef carpaccio, pickled mustard + quail egg, gf + df  
fried gnocchi + caviar + smoked creama, pesc  
polpette, pasture raised pork + beef, farm tomato + parm

## THE BAR

Wolffer Summer in a Bottle, Rose / Sancerre / Beringer Cabernet  
Briney Martinis, vodka dirty olive martinis  
Margaritas  
Peroni Margoni, peroni + aperol + grapefruit  
Pelligrino, lemon

## SET UP INCLUDES

26 foot Airstream Lounge: Cantina Pearl  
entry social deck + lounge seating, awning  
lounge + cantina seating for up to 40 guests  
al fresco kitchen + equipment, lighting + all food serving items  
bar table + glassware

## PRICING INCLUDES 30 GUESTS, 3.5 HOUR EVENT

\$12,000 (includes Airstream, wooden deck, lighting + staff, food + bar)  
- additional guests: \$150 each (up to 75)  
- oyster shuckers, servers + bartender, chef team (determined by count)  
- includes airstream lounge + deck, lounge seating / rain coverage for 30  
- includes bar, bartenders + ice + glassware  
- requires access to home kitchen (al fresco kitchen + \$1000)  
- plus, tax, admin, ice + gratuity (this package is not available on the beach)







# CANTINA PEARL, SUPPER

A CELEBRATION HARVEST DINNER

## PASSED HORS D'OEUVRES

tomato pie, pimento + house biscuit dough, veg  
salmon crudo + crispy rice, avocado mousse, trout pearls, gf + pesc  
baked oyster + herbed butter, pesc

## SUPPER 90 MINUTES FOR GRAZING

garlic flatbread + tomato + jamon iberico  
seared tuna + farm baby greens + green goddess vinaigrette, + sesame gf + pesc  
confit chicken thighs + artichokes + fried capers, gf  
lemongrass + lobster cous cous, pesc  
knife + fork farm romaine, bread crumbs, veg  
buratta + balsam farm squash, peppitos + fennel, gf + veg  
affocato, vanilla gelato + espresso, passed after dinner

## BAR MARTINIS + MARGARITAS + WINE, 3 HOURS (ADDITIONAL HOUR + \$14 PP)

Wolffer Rose / French Sancerre / Beringer Cabernet  
Pearl Martini, pearl onion + tomato water + hot sauce + lemon, s+p (gin or vodka)  
Margarita Bar, grapefruit, seasonal + traditional  
Peroni Margoni, peroni + aperol + grapefruit  
Pelligrino, lemon

## PRICING INCLUDES 60 GUESTS, 3.5 HOUR EVENT (+\$1000 PER ADDITIONAL HOUR OF STAFFING)

- \$18,500 plus tax + admin + gratuity + delivery + ice
- includes 4 servers, 1 bartender, chef team, 6 hours onsite, 3 hour event
- includes airstream lounge + deck seating table + lounge, bar table, floating seating for 75% of the group at once
- includes plates + cutlery, poolware glasses, table top flowers / herbs
- requires access to home kitchen + grill required / available in remote areas: + \$3500 for alfresco kitchen + tent, kitchen lighting, generator





# CANTINA PEARL, WELCOME PARTY

A BEAUTIFUL SOIREE WITH 26 FOOT AIRSTREAM LOUNGE, 20 FOOT LOUNGE DECK + RAW BAR

## THE BRINEY BAR 10 FOOT OYSTER BAR

west coast oysters, shucked. jalapeno mignonette, lemon  
east coast + canadian oysters

## THE BARRLES PICK 3

old bay poached shrimp cocktail, cocktail sauce  
lobster claws, aristocrat jam  
salsa verde shrimp + aristocrat jam, gf + df  
spicy tuna poke bowls, gf + pesc  
calamari + meyer lemon salad, crostini, coconut bowls  
king crab legs, + \$20 per guest  
jonah crab claws, muffuletta, + \$15 per person  
chilled lobster tails, aristocrat tartar, + \$12  
lemongrass + lobster + cous cous, pesc

## THE FLOATING BAR 3 HOURS OF TRAY PASS

Wolffer's Summer in a Bottle + Tocai Friulano 2021 + Finca Chilled Red  
Briney Martinis, wolffer gin dirty olive martinis  
Peroni Margoni, peroni + aperol + grapefruit  
Pelligrino + Saratoga Flat Water, lemon

## PICK 1 DINNER PACKAGE BELOW

### FLATBREADS

truffle corn + jalapeno + shaved black truffle flatbread  
margarita, tomato + mozzarella + basil, veg  
tomato + garlic + shaved jamon iberico  
artichoke + goat cheese, veg

### BURGER BISTRO

bistro burgers, lettuce + tomatoe, remoulade  
lamb burgers, grainy mustard + feta  
chicken fried cauliflower, blue-cheesed ranch + pickles, veg  
pappas bravas, veg

### TACOS

smoked chicken tostada + salsa verde + feta + lettuce, gf  
carne asada taco + poblano vinaigrette, gf  
bibimbap chili pear cauliflower taco + coconut cream, gf + veg  
dirty street corn  
nachos, queso + guacamole, summer tomato pico de gallo

## PRICING INCLUDES 40 GUESTS, 3.5 HOUR EVENT

\$16,000 - plus, tax, admin + gratuity

- includes 3 servers, 2 beverage attendants, 2 shuckers + chef team, 6 hours onsite, 3 hour event (\$1000 per hour additional for staff)
- includes first 40 guests, additional guests at \$150 per guest up to 60 / includes 26 foot Airstream Lounge, 20 foot deck + lounge seating  
includes all food execution equipment, passing trays, glassware + raw bar, includes ice
- requires access to home kitchen + grill required / available in remote areas: + \$3500 for alfresco kitchen + tent, kitchen lighting, generator