



THANK YOU FOR YOUR INTEREST IN THE BAYVIEW HOUSE AT CAPTAIN BILL'S.

Our staff, under the supervision of owners Michael Korb and Kelly Kiernan, are prepared to assist you in creating an affair that will have a unique quality expressing your tastes and style.

OUR RECEPTIONS OFFER YOU THE FOLLOWING FIVE HOURS INCLUDING

An extravagant cocktail hour featuring open bar with top shelf liquor, bottled beer and wine

Passed champagne with strawberries as guests arrive to cocktail hour

Champagne toast

Plated dinner or buffet style food stations

Custom-made tiered wedding cake

Platter of pastries, chocolate dipped strawberries and cookies on each table

Coffee and tea service

Maître D' and assistant to see to every detail of your wedding day

Selection of both linen and napkin colors

Votive candles on all of your tables

Private bridal suite with food and beverage service

Directional maps for your invitations

Custom floor plan

Place cards

Valet parking with handicap accessibility

Coat check



CAPTAINBILLS.COM    CAPTAINBILLSBAYSHORE
122 OCEAN AVE, BAY SHORE, NY 11706 | 631-665-6262



THEBAYVIEWHOUSENY.COM   THEBAYVIEWHOUSENY
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COCKTAIL HOUR

APPETIZERS

RECEPTION TABLE

International cheese platter
with assorted crackers

Vegetable crudité with
assorted dressings

Cascade of fresh fruit
and berries

HOT & COLD HORS D'OEUVRES

Total of eight (8) hot and cold hors d'oeuvres (passed butler style)

COLD HORS D'OEUVRES

Asparagus wrapped in prosciutto

Beef rouladen with herb cheese

Bruschetta with tomato
and sweet basil

Cold seared tuna on a
wonton crisp

Mozzarella ball wrapped
in roasted pepper

Shredded chipotle chicken
on a tortilla chip

Shrimp with salsa in a tortilla cup

Spicy tuna roll

Smoked salmon roulade on
flat bread

Smoked turkey wrap with
chipotle mayonnaise

Vegetable sushi roll

HOT HORS D'OEUVRES

Artichoke and spinach dip
in phyllo cup

Baked clam casino

Chicken and lemongrass dumplings

Chicken teriyaki

Coconut shrimp with
apricot horseradish sauce

Grilled cheese triangles

Medallion of beef on garlic toast
with melted provolone

Mini reubens

Miniature crab cake

New potato with gorgonzola and
bacon

Roasted vegetable flat bread

Nikki maki - sliced beef with
scallion and soy ginger sauce

Parmesan crusted artichoke heart

Potato pancakes with bacon, cheddar
and sour cream

Scallops wrapped in bacon

Crabmeat stuffed mushroom

Crumbled sausage and provolone in
phyllo cups

COCKTAIL HOUR STATIONS

CHOOSE TWO OF THE FOLLOWING STATIONS

CARVING STATION

choose two

Roast prime rib with
horseradish sauce

Herb crusted turkey breast
with cranberry sauce

Roast leg of lamb with
mint jelly

Roast sirloin of beef with
horseradish sauce

Roast pork tenderloin with
apricot chutney

Hickory smoked ham
with mustard

Seasoned pastrami with
spicy brown mustard

Corned beef with whole grain
mustard

Pork steamship roast

PASTA STATION

choose two

Rigatoni bolognese

Penne with shrimp and artichokes
in an herb garlic sauce

Penne alla vodka with prosciutto

Farfalle pasta primavera with
sun-dried tomatoes in garlic and
olive oil

Butternut squash
ravioli in a
sage brown butter

Rigatoni with chicken,
peas and mushrooms in a parmesan
cream sauce

SUMMER FUN STATION

Mini Nathan's hot dogs

cole slaw, baked beans, crispy french fries, house-made
old bay potato chips

Hamburger sliders

SOUTHWEST STATION

Seasoned chicken and beef with soft
tortillas, cheddar cheese, pico de gallo,
guacamole and sour cream

MASHED POTATO BAR

Roasted garlic mashed potato and
maple infused sweet potato

Assorted toppings included: cheddar cheese,
broccoli, bacon, sour cream and chives, crispy
fried onions, marshmallows and brown sugar

MAC & CHEESE STATION

choose two

All American with cheddar
and buttery crumbs

Buffalo chicken
with cheddar, american
and blue cheese

Four cheese – cheddar, gruyere,
gouda and romano

Cheddar and smoked ham

Gruyere and bacon

COCKTAIL HOUR

CHAFING DISHES & PLATTERS

CHOOSE THREE

Prince Edward Island mussels in herb
garlic broth

Stir-fry shrimp with
rice and vegetables

Stir-fry chicken with
rice and vegetables

Shrimp scampi with rice

Sausage and broccoli rabe with garlic

Arancini (rice balls)
with marinara

Mediterranean hummus platter

Baked manicotti with shrimp Chicken

quesadilla

Grilled mediterranean
vegetable platter with feta cheese

Baked stuffed clams

Shrimp quesadilla

Scallops scampi with rice Macaroni and cheese

Shrimp and scallops thermidor

Fried calamari with marinara sauce

SOUP

choose one

Seafood bisque

Butternut squash

Seasonal clam chowder

SIT DOWN DINNER

FIRST COURSE

choose one

Mesclun greens with mandarin oranges and sesame ginger vinaigrette

Field greens with sliced strawberries, candied walnuts, raspberry vinaigrette

Romaine leaf lettuce, garlic croutons and caesar dressing

Iceberg wedge with tomato, bacon and blue cheese dressing

Spinach salad with parmesan cheese, sliced mushrooms and bacon dressing

SECOND COURSE

choose one

Shrimp bruschetta on toasted garlic points

Penne with prosciutto, grilled chicken and peas in an alfredo sauce

Eggplant rollatini with spinach & ricotta in a tomato cream sauce

Sliced beefsteak tomatoes and fresh mozzarella with balsamic reduction

Butternut squash ravioli with brown butter

Baked stuffed clams dusted with romano cheese

Petite crab cake with remoulade sauce and summer slaw

Spinach ravioli with roasted garlic and sun-dried tomatoes

ENTREES

choose three

Horseradish crusted salmon with tomato cucumber salsa

Rack of lamb provençale with roasted garlic sauce

Grilled swordfish with lemon butter

Roasted bone-in pork loin with dried cherries and port wine sauce

Grouper with olives and capers in a roast garlic tomato broth

Grilled salmon with soy ginger

Blackened mahi-mahi with pineapple salsa and grilled banana

Chicken bruschetta with vine ripe tomato, mozzarella and balsamic

Crisp roasted duck with mandarin orange sauce

Parmesan crusted chicken with sun-dried tomato butter

Roast tenderloin of beef with béarnaise, au poivre or merlot sauce

Roasted free range chicken basted with lemon and rosemary

Prime rib of beef au jus

Breast of chicken stuffed with prosciutto and mozzarella in a marsala wine sauce

Roast sliced sirloin with merlot sauce

Rock cornish game hen with apple stuffing and calvados sauce

BUFFET STYLE FOOD STATIONS

CHOOSE ONE OF THE PREVIOUS COCKTAIL HOUR
STATIONS TO BE SERVED IN ADDITION TO:

CARVING STATION

choose two

Roast tenderloin of beef with
béarnaise or merlot sauce

Roast leg of lamb served
with mint sauce

Grilled pork tenderloin with
pear chutney sauce

Roast NY sirloin with cognac peppercorn sauce

HOT CHAFING DISHES

choose three

Grilled swordfish with artichokes,
tomatoes and lemon butter

Grilled sea scallops and shrimp in
a mushroom chardonnay

Chicken milanese with mushrooms
and tomatoes in a marsala sauce

Horseradish crusted salmon with
tomato cucumber salsa

Rock cornish game hen with apple
stuffing and sun-dried cherry sauce

Stuffed chicken breast with prosciutto
and mozzarella in a marsala wine
sauce

Long Island flounder stuffed with
Maryland crabmeat and lobster sauce

Breast of chicken roma with plum
tomato and mozzarella in marsala
sauce

Chef's selection of seasonal potato
and vegetables included

Grilled salmon with a
soy ginger sauce

COLD SALADS & PLATTERS

choose five

Tossed garden greens with gorgonzola
cheese and balsamic vinaigrette

Antipasto platter with capicola,
salami, provolone, olives and
marinated vegetables

Haricot vert potato salad with
bacon vinaigrette

Platter of fresh mozzarella, portobello
mushrooms and beefsteak tomatoes
with basil vinaigrette

Grilled vegetable platter with feta
cheese and raspberry dressing

Orzo pasta salad with
asparagus and shrimp

Penne pasta with chicken,
sun-dried tomatoes, olives
and romano cheese

Tri-colored tortellini with pesto and
sun-dried tomatoes

Farfalle pasta with shrimp,
broccoli, prosciutto
and parmesan cheese

Frisée and apple salad with
dried cherries, walnuts, gorgonzola,
apple cider and honey vinaigrette

Spinach salad with sliced
strawberries, candied walnuts,
raspberry vinaigrette

Romaine leaf lettuce with
garlic croutons and caesar
dressing

Fresh baked international
bread basket included

PRICING

OUR PRICING RANGES
FROM \$110.00 TO \$150.00 PER GUEST
+ 22% ADMINISTRATIVE CHARGE AND
NY STATE SALES TAX

We request a \$3,000.00 initial deposit to reserve your date.
Final payment and guest guarantee are required two days prior to the date of your wedding.

Administrative Charge: This amount is charged to offset the cost of planning and executing your event which includes room rental, utilities, insurance, cleaning and administrative costs. This charge is not purported to be a gratuity. This amount is not distributed as a gratuity to the workers who provide services; instead, we compensate workers who provide service at your event without an expectation of gratuities. This charge is subject to NY sales tax under 20 NYCRR section 527.8(a).
A Maitre'D gratuity of \$4.00/person and \$2.00/person to bridal attendant is suggested based on your satisfaction.

ADDITIONAL PRESENTATIONS

Littleneck clam and oyster bar at cocktail hour - \$12.00 additional per person

Jumbo chilled gulf shrimp cocktail - \$300 per 100 pieces

Seared tuna carpaccio platter - M/P per platter (50-75 people)

Japanese sushi bar - M/P

Grilled baby lamb chops - M/P

Extra cocktail hour station - \$5.00 per person

Viennese hour - \$20.00 per person

Pretzel Exit Station - \$5.00 per person

Extra 1/2 hour - \$6.00 per person

Extra hour - \$12.00 per person

PREMIUM BAR UPGRADE

Includes Grey Goose, Patrón, Belevedere, Ketel One, imported beer selections, cordials
\$14.00 additional per person

ON SITE CEREMONY FEE

\$1,000 - Includes extra half hour

CAPTAIN BILL'S IS PLEASED TO RECOMMEND THE FOLLOWING WEDDING SPECIALISTS

PHOTOGRAPHY

Photographer - Park Ave Studio	(631) 589-7735	parkavestudio.com
Photographer - Patken Photographer	(631) 595-1025	patkenphotographer.com
Photographer & Videographer - Silverfox Studios	(631) 393-6966	silverfoxvideo.com
Photo Booth - Magical Photobooth	(631) 520-4800	magicalphotoboothrental.com

MUSIC

DJ Entertainment - Variety Music	(631) 424-0440	varietydj.com
Steel Drums - Steel Impressions	(631) 789-4308	steelimpressionsband.com
Guitar - JHaus	(631) 764-7440	jhausmusic.com
After Hours Entertainment	(631) 736-2921	afterhoursent.com

LIMOUSINE

Dynasty Limousines	(631) 587-8500	dynastylimo1.com
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WEDDING CAKE

Included in Wedding Package

Rolling Pin Bakery	(631) 689-2253	rollingpinbakery.com
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FLOWERS/BALLOONS

Florist - Caroline's Flower Shoppe	(631) 581-3464	shopcarolinesflowershoppe.com
Florist - South Shore Floral & Event	(631) 422-6714	southshorefloral.com
Florist - A Floral Celebration, Inc.	(516) 643-0091	e: floralcelebration@gmail.com
Balloons - Balloon Bouquets	(631) 665-2333	balloonbouquetsofli.com
Balloons - Who wants Balloons	(631) 882-5822	Instagram: @who_wants_balloons

BEAUTY & SALON SERVICES

Racine Top Floor Bridal Suite	(631) 224-5240	www.racinespa.com/top-floor
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EXIT TRUCK

After Hours Entertainment	(631) 736-2921	afterhoursent.com
Crossroads Que - Texas Style BBQ	(631) 432-3546	

ACCOMMODATIONS

Hotel - Courtyard by Marriott-Islip	(631) 582-2100	marriott.com/ispcl
B&B - The Ocean Bay House	(917) 681-7593	theoceanbayhouse.com

PLATINUM WEDDING PACKAGE

IN ADDITION TO OUR FULL WEDDING PACKAGE,
OUR PLATINUM WEDDINGS INCLUDE THE
FOLLOWING ADDITIONS:

PREMIUM OPEN BAR LIQUOR

Includes Grey Goose, Patrón, Ketel One, JW Black,
Sapphire Gin, Glenlivet, assorted cordials

PASSED JUMBO SHRIMP COCKTAIL THROUGHOUT COCKTAIL HOUR

CLAM AND OYSTER RAW BAR DURING COCKTAIL HOUR

PRETZEL EXIT STATION

ADDITIONAL HALF HOUR ADDED TO YOUR WEDDING RECEPTION

PLEASE CONTACT US FOR PRICING INFORMATION

+ 22% administrative charge and sales tax



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The
Bayview House
AT CAPTAIN BILL'S

TODAY'S DATE: _____ MEETING DATE: _____

PRICE: _____ STAFF MEMBER: _____