

# THE MUSES

southampton

## Private Events and Weddings Package

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# PRIVATE EVENTS AT THE MUSES

## THE SPACE

The Muses is a non-denominational event space located within the complex of the Greek Orthodox Church of Southampton.

## CAPACITIES

With a capacity of over 300 people indoors and 500 outdoors, we can accommodate a variety of seating configurations.

## FOOD & BEVERAGE

Civetta Hospitality (Amali, Bar Marseilles, Juniper and Calissa in Water Mill) oversees food, beverage and for the Muses. Our award winning culinary and beverage team executes with restaurant level professionalism and care.

## PRICING

A food and beverage minimum and venue management fee is applied to every event and fluctuates based on the date and time of your event. Tables, chairs, linens, glassware, flatware, and china are included as part of the food and beverage minimum/venue management fee.

## AV CAPABILITIES

The room is equipped with a 15-foot dropdown screen with built in projector and surround sound speakers.

## THE VENUE

### The Hall

Floor to ceiling window and soaring ceilings give the hall a bright and airy feel.

### Outdoor Space

Multiple lawn spaces ideal for wedding ceremonies, cocktail receptions or tented large-scale events. Open the Hall's many french doors for an indoor-outdoor experience.

### Event Flow

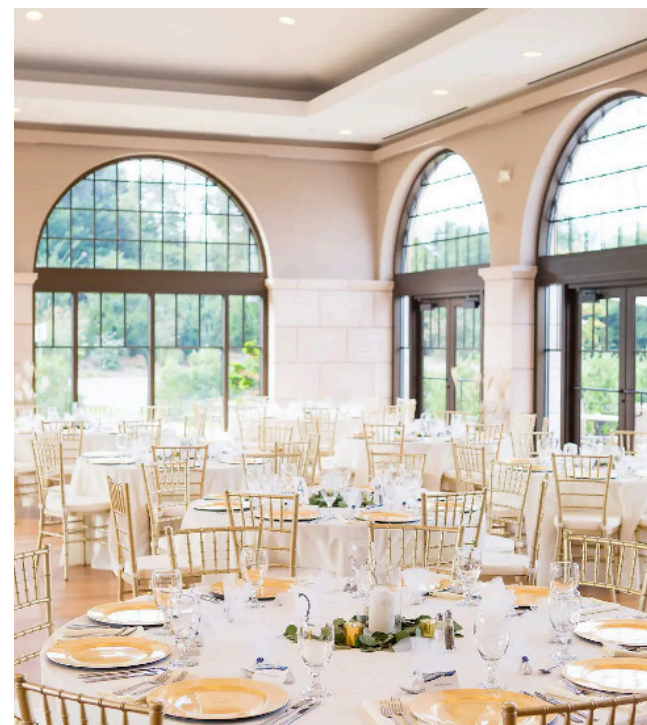
A variety of indoor and outdoor spaces allow for flexibility in your wedding's timeline. Use the Great Lawn for an outdoor ceremony space followed by cocktails and passed appetizers on the two smaller lawns, then lead guests into the Hall for seated dinner and dancing.

### Hall Capacities

*Seated rounds:* 250 (with dance floor: 200)

*Seated long rectangles:* 300 (with dance floor: 250)

*Reception:* 350





# REHEARSAL DINNERS AND CELEBRATORY EVENTS

## Wedding Welcome Dinners

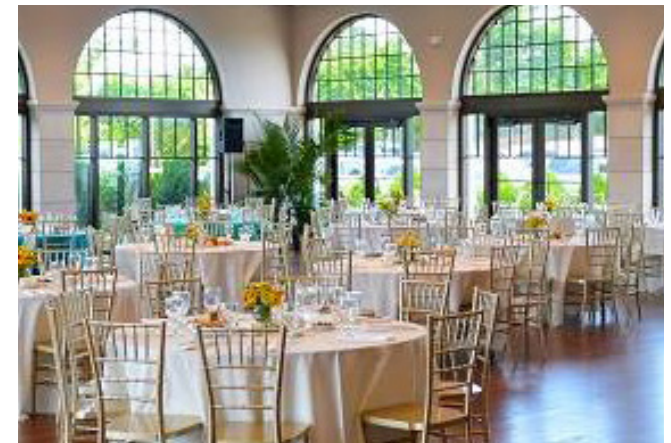
Begin with an intimate dinner of close family and friends, then open it up to a larger group for drinks and small bites.

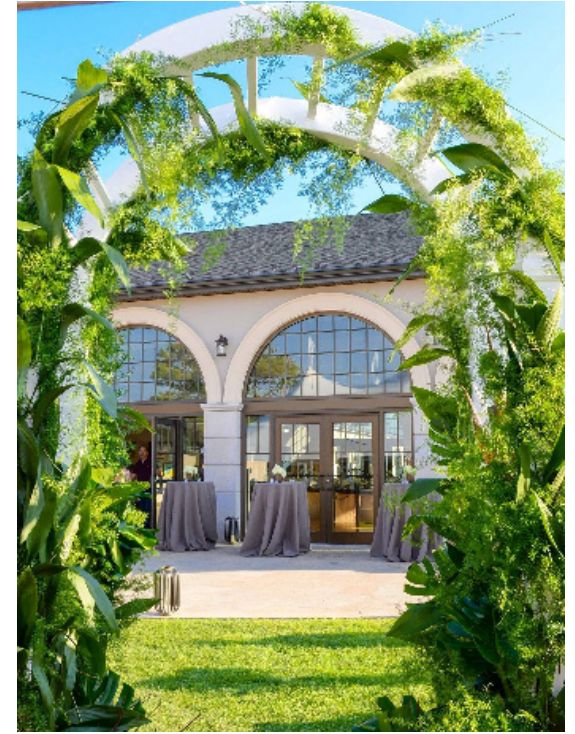
## Unique Offerings

Start the wedding weekend with a rustic, fun dining experience such as whole roasted spring lamb or suckling pig, salt-baked local fish, or a New England style clam bake.

## Beverage Experiences

Our award-winning beverage team can craft the perfect wine lineup for a dinner or cocktail hour. We also offer customized sommelier led tasting stations, spirits tastings and cocktail demonstrations.





## DAYTIME EVENTS

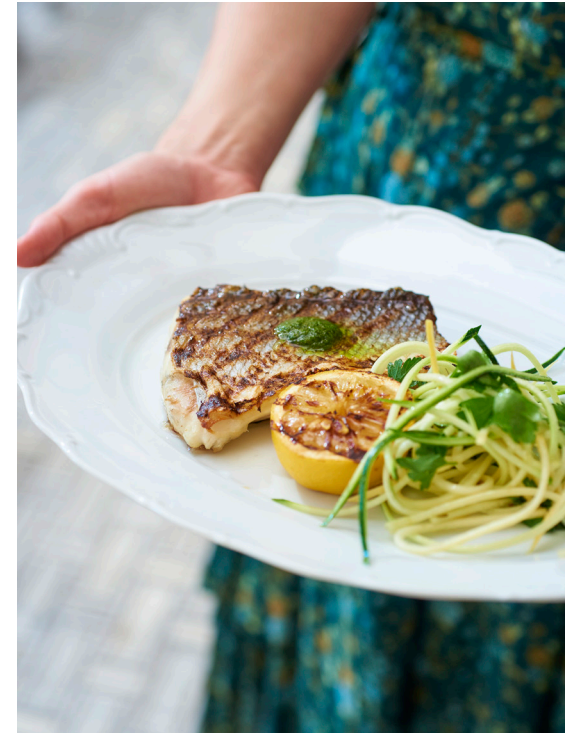
### Breakfast Events

Offer an elegant continental breakfast buffet with a coffee and tea station. Opt to add a chef-attended waffle or omelette station for a more customized feel.

### Brunch or Lunch Events

Whether a farewell wedding brunch, bridal or baby shower, baptismal meal, or birthday celebration, keep it festive and light with a plated or buffet brunch spread. Add a bloody mary or mimosa bar featuring a “do it yourself” spread of ingredients for your guests to try and have fun with.







## CORPORATE MEETINGS AND LARGE SCALE EVENTS

### Seating Configuration

The Hall can accommodate a variety of seating styles including classroom, theatre, boardroom, hollow square, or U-Shape.

### Event Flow

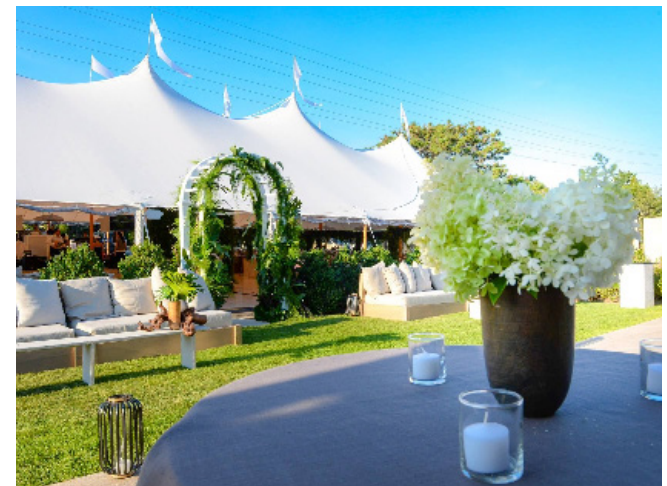
A networking lounge, presentation area, and seating for a meal can all be accommodated in The Hall space adjacent to each other.

### Breakout and Conference Rooms

The Muses offers additional smaller breakout rooms for private meetings and presentations.

### Tented Events

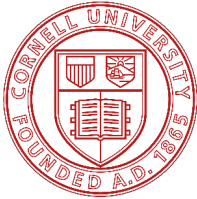
Utilize the flat lawn space or paved lot for tent setup, ideal for large-scale events such as charity galas or larger weddings.





# SELECT INSTITUTIONAL CLIENTS

**TOM  
FORD**



**Deloitte.**



**Central  
Synagogue**



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KIRKLAND & ELLIS

**CANTOR  
 Fitzgerald**

## SAMPLE MENU #1: WEDDING

### COCKTAIL HOUR

Crab Cakes Old Bay Aioli  
Scallop Ceviche Tomatoes, Red Peppers, Cilantro, Lime  
Lamb Meatballs Roasted Red Pepper Dip  
Roasted Beet Crostini Goat Cheese, Pistachio

### MEZZE COURSE

Murray's Cheese Seasonal Jam, Crostini, Local Honey, Grapes  
Charcuterie Platter Prosciutto, Capicola, Fennel Salami, Mortadella, Crackers, Mustard

### APPETIZER COURSE

Caprese Salad Heirloom Tomatoes, Mozzarella, Basil  
Baby Gem Wedge Pt. Reyes Blue Cheese, Lardon, Cherry Tomato, Chive

### ENTREE COURSE

Berkshire Pork Porterhouse Anson Mills Polenta, Broccoli Rabe, Fig Jam  
Cascun Farms Chicken Roasted Root Vegetables, Fennel, Thyme Jus  
Hidden Fjord Salmon Spinach, Artichoke Hearts, Romesco

### DESSERT

Brownies Salted Caramel, Candied Walnuts  
Ricotta Donuts Chocolate Dipping Sauce

## SAMPLE MENU #2: WELCOME COCKTAIL RECEPTION

### SIGNATURE COCKTAILS

Espresso Martini Grey Goose, Mr. Black, Espresso, Vanilla  
Tangerine Margarita Anejo Tequila, Fresh Citrus Juices, Basil

### PASSED APPETIZERS

Pigs in a Blanket Whole Grain Mustard  
Chicken or Pork Souvlaki Skewers Greek Yogurt, Urfa Biber  
Spanish Style Shrimp Oregano, Chili, Garlic  
Cacio e Pepe Arancini Fiore Sardo  
Bruschetta Heirloom Tomatoes, Basil, Crostini  
Whipped Ricotta Puff Pastry, Honey, Black Pepper

### WHOLE LAMB ROAST STATION

Chef-Attended Lamb Carving Station Cherry Mostarda, Au Jus  
Panzanella Heirloom Tomato, Cucumber, Basil, Baguette  
Sides Fingerling Potatoes, Roasted Cauliflower, Leek Rice

### PASSED DESSERTS

Chocolate Mousse Seasonal Berries  
Orange Honey Cake Whipped Mascarpone

## SAMPLE MENU #3: CELEBRATORY BRUNCH

### MIMOSA BAR

**Bubbles** Prosecco, Rosé Sparkling Wine, Veuve Clicquot Champagne

**Juices** Orange, Peach, and Pear

**Garnishes** Blackberries, Raspberries, Strawberries, Mint, Basil

### MEZZE COURSE

**Murray's Cheese** Seasonal Jam, Crostini, Local Honey, Grapes

**Charcuterie Platter** Prosciutto, Capicola, Fennel Salami, Mortadella, Crackers, Mustard

### APPETIZER COURSE

**Greek Salad** Heirloom Tomato, Cucumber, Red Pepper, Onion, Arahova Feta

**Spanish Octopus A la Plancha** Fingerling Potato, Red Pepper, Kalamata

### ENTREE COURSE

**Grilled Salmon** Warm Farro, Green Beans

**French Toast** Apple Butter, Cinnamon Sugar

**Frittata** Spinach, Onions, Lemon, Gruyere Cheese