

PRIVATE EVENTS  
& RETREATS

at

THE ROUNDTREE

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AMAGANSETT







From vows exchanged to hosting birthday getaways and company retreats, The Roundtree offers a unique setting for special occasions and events.

In beautiful surroundings with its proximity to downtown Amagansett, you'll enjoy privacy, peace and unparalleled personalized service.

#### ACCOLADES



2022 Northstar Stella Award winner  
Bronze Medal for Best Décor and Design in the  
Northeast Region



2021 It List Winner  
2021 Best of Awards Winner  
#2 Top 10 Resorts in New York State  
#5 Top 15 Resorts Hotels in Continental US  
#41 Top 100 Hotels in the World



273 Main Street, Amagansett NY 11930 631-518-2515 [www.theroundtreehotels.com](http://www.theroundtreehotels.com)

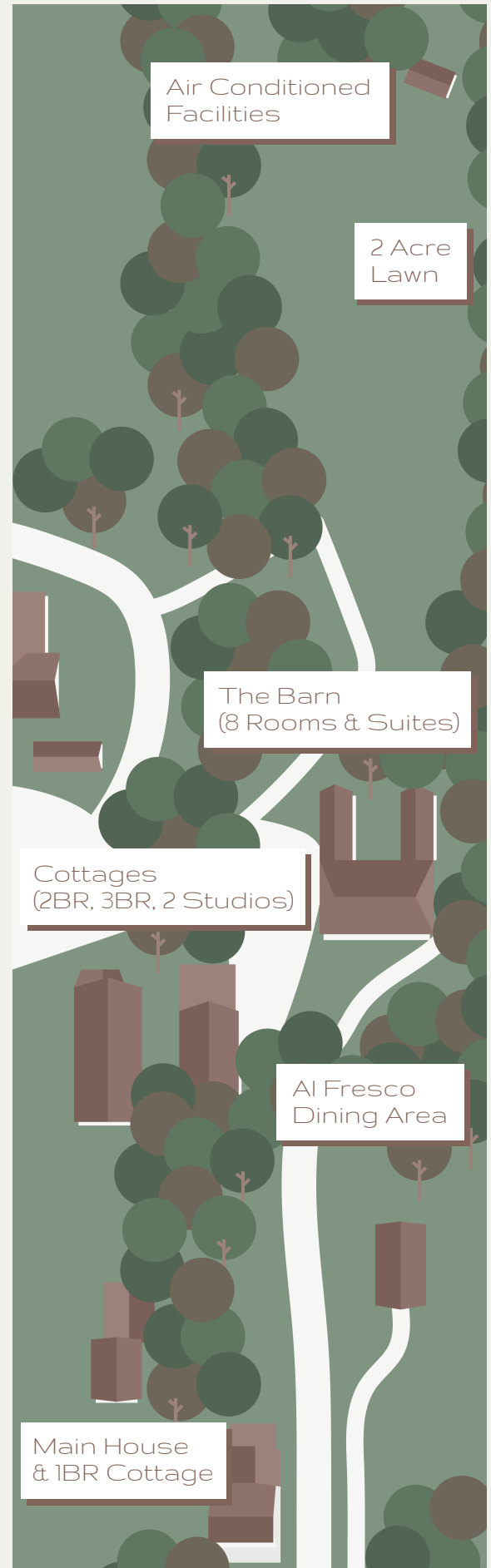


# THE PROPERTY

Boutique in size and bespoke in service, a quintessential Hamptons experience.

An ideal location for weekend birthday trips or private conferences and team-building retreats, The Roundtree can help arrange for a variety of group activities, from chartered fishing excursions to a vineyard tour and tasting, to a private yoga session, or even a clambake dinner on the beach.

Our conference room can accommodate up to 20 people and our Guest Services team is available to provide whatever your organization needs.



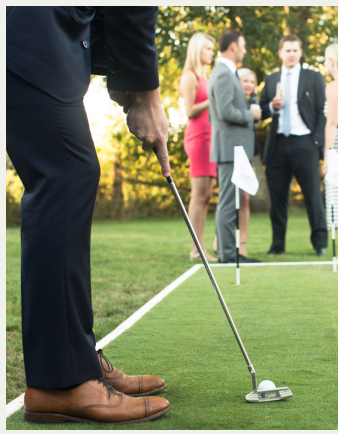


# GALLERY

A collection of past wellness retreats, workouts, pop-ups, private dining experiences, family gatherings and more.











## CATERING BY FRANÇOIS PAYARD

François Payard is a renowned French pastry chef and chocolatier, recognized for his exceptional skills in crafting exquisite desserts. Born in Nice, France, Payard comes from a family with a rich culinary heritage, and he has continued to uphold and elevate that legacy. With an impressive career spanning several decades, he has earned accolades for his artistry and is widely celebrated for his contributions to the world of pastry and confectionery.

In 1995, The James Beard Foundation named François “Pastry Chef of the Year” in recognition of his focus on flavor combined with a unique sense of pastry design.

In 1998, François was awarded “Pastry Chef of the Year” by the Bon Appétit American Food and Entertainment Awards and again in 2001 by the International Pastry Competition Committee, Beaver Creek.

In 2004, François was honored with the prestigious Ordre du Mérite Agricole, Medal of Honor by the French Government. He received Wine Spectator’s Award of Excellence for having one of the most outstanding wine lists in the world in 2005. In 2006, François was elected as a member of Relais Desserts International, a professional association of the 85 Best Pastry Chefs in the World. François was awarded Chef of the Year in 2015 at Las Vegas Food and Wine Festival and also received City Harvest’s Award of Excellence in 2016.

François is currently bringing his culinary expertise and sophistication to Long Island’s North Fork at Southold Social by Francois Payard and Southold General both in Southold, New York. We are thrilled to collaborate with Southold Social and François Payard to enhance weddings, events, private parties, and celebrations at The Roundtree, Amagansett.





# CATERING BY FRANÇOIS PAYARD



## event package

### CANAPÉS

Beef Crostini with Black Truffle Vinaigrette • Tuna Tartare • Crispy Polenta with Parmesan Basil • Basmati Rice with Curried Crab • Tomato Mozzarella Brochette • Poached Chicken with Curried Sauce • Lime Salmon on Potato Crisp • Pea Arancini • Truffle Risotto

### STARTERS

WATERMELON & FETA SALAD frisée, jalapeño, olive oil, KALE & GOAT CHEESE SALAD blueberries, fresh corn, dressed in aged balsamic  
KALE SALAD softboil egg, baby carrots, bacon, lemon zest, maple bacon dressing  
FARM HEIRLOOM TOMATOES fresh burrata, olive oil, pesto  
CAESAR SALAD romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, traditional dressing  
AUTUMN ARUGULA SALAD butternut squash, cranberries, pumpkin seeds, feta, croutons  
BI-COLOR BEET SALAD farm goat cheese, endive, sunflower seeds, aged balsamic vinaigrette  
COLD SOBA NOODLE SALAD ginger dressing, toasted sesame, romaine, radicchio  
CHARRED OCTOPUS fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil (+8 PP)  
SHRIMP COCKTAIL cocktail sauce

\*\*SELECTIONS TO CHANGE SEASONALLY\*\*



## PACKAGES

### PASSED CANAPÉS

- Select (6) options
- 2-hour minimum
- \$40 per person/hr

### 3 COURSE DINNER

- \$180 per person

### 4 COURSE DINNER

- \$220 per person

### ADDITIONAL FEES

\$40/hr per server  
\$300 per chef  
\$150 traveling fee  
15% administrative fee  
Standard NYS tax 8.625%

# CATERING BY FRANÇOIS PAYARD



## event package

### ENTREES

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GRILLED BRANZINO baby fennel, roasted fingerling potatoes, roasted sweet peppers, antinori sauce

GRILLED BLACK SEA BASS corn & pea succotash, english pea puree

BERKSHIRE PORK CHOP creamy polenta, mascarpone, sautéed broccolini

AMISH CHICKEN PROVENÇAL garlic mashed potatoes, sautéed broccolini, jus

CRISP HALF MARRAKESH CHICKEN couscous, raisins, olives, cured lemon, harissa

GRILLED SALMON butternut squash purée, farm apple cider reduction, sautéed kale, hen-of-the-woods mushrooms, fried kale

GRILLED SALMON ratatouille Niçoise, basil oil

GRILLED SALMON lentils, mirepoix, Barolo wine sauce

FRESH HOUSEMADE CAVATELLI slowly cooked veal & mirepoix ragù

BAROLO BRAISED SHORT RIBS baby carrots, celery root puree

GRANDMA'S RICOTTA GNOCCHI pomodora, parmesan

ORECCHIETTE creamy summer truffle sauce, wild mushrooms

FILET MIGNON [8OZ] baby frisée, shallot confit in red wine (+15 PP)

STRIP SEAK AU POIVRE [10OZ] green peppercorn-cognac sauce, french fries (+10 PP)

FARM ROASTED CAULIFLOWER STEAK herbs de Provence, house made hummus, raisins, paprika, olive oil

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# CATERING BY FRANÇOIS PAYARD



## event package

### DESSERTS

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BUTTERMILK PANNA COTTA strawberry & rhubarb, kataifi

LEMON TART limoncello sorbet, crispy meringue, basil anglais

PAVLOVA meringue, mascarpone cream, mango sorbet, mango & passion fruit sauce

PAYARD CHOCOLATE DOME chocolate mousse, hazelnut dacquoise, hazelnut cremeux, chocolate tuile, dark chocolate glaze

DECADENT DECONSTRUCTED CHOCOLATE CAKE chocolate sauce, sponge, mousse, cremeux & sorbet

BUTTERMILK PANNA COTTA strawberry & rhubarb, katai

CALAMANSI TART fennel pollen, orange marmalade, blood orange sorbet

DECADENT CHOCOLATE BAR hazelnut biscuit, crispy wafers, intense chocolate mousse, homemade chocolate sorbet

DECONSTRUCTED KEY LIME PIE basil oil, Almafia Coast olive oil, meringue

WARM LOCAL POACHED PEAR caramel, passion fruit, vanilla gelato, kataifi

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## PRESS

### 11 Best Places to Travel in September

“From casual beachside bungalows to elegant resorts, there’s a range of places to stay, too, including...The Roundtree in Amagansett.”

## TRAVEL+ LEISURE

### The Best Hotels in the Hamptons

“The Roundtree’s rolling lawn flows right into the corn crops of Amagansett’s Balsam Farm, making it feel equal parts country and beach escape.”

## VOGUE

### The Best Hamptons Hotels and Homes to Book This Summer

“The interiors are warm and inviting, much like staying in a friend’s home without sacrificing any privacy.”

## AD



# CURATED EXPERIENCE EXAMPLES

PRIVATE DOCENT LED TOURS OF LONGHOUSE RESERVE OR  
PARRISH ART MUSEUM

PRIVATE TOURS OF AMBER WAVES FARM

SHOWS AT STEPHEN TALKHOUSE

WINE TASTINGS AT WÖLFFER ESTATE VINEYARD

GOLF AT MONTAUK DOWNS

PRIVATE YACHT EXPERIENCES

BAKING CLASSES

HORSEBACK RIDING

COOKING CLASSES WITH WORLD-CLASS CHEF

WHISKEY TASTINGS

CHAMPAGNE TASTINGS LED BY SOMMELIER

IN-ROOM MASSAGES AND FACIALS

YOGA AND MEDITATION CLASSES ON THE LAWN

# CONTACT

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