

Giorgio's

Your V.I.P. Service & Amenities Include:

Beautifully Manicured Grounds

For that perfect wedding picture, featuring waterfalls, ponds, bridges, gazebos, flowers, and vineyards

Valet Parking

Insured & bonded

Fully Handicap Accessible

Giorgio's Shuttle Included

For Windmill & Beach photos

Coat Room Attendant (Seasonal)

Served in lobby upon arrival

Champagne with Fresh Strawberries, Peach Bellini or Spiked Hot Cider

Newly Renovated Luxurious Suites

With your own private restrooms, make-up vanities & personal Wedding Attendant

1 1/2 Cocktail Hour

Included on all weddings except Micro Weddings (1 hour)

Premium Open Bar

Serving unlimited premium brand liquors, bottled beer, wines, champagne, martinis & frozen tropical drinks from our bar & service to your tables.

Black Tuxedo & White Glove Service

Choice of Color Linens

Vivreau Filtered Water on all Tables

Elegant Cuisine

All of our food is prepared fresh by culinary trained chefs on the premises & each menu is individually designed for your special day

Two Maitre'd's Supervising Your Affair

Tiered or Stacked Wedding Cake

Personal Venue Coordinator Available

All of Giorgio's fried food selections are prepared without the use of trans fats.

Cocktail Hour

Hot Canapes

Chicken & Beef Empanadas

Homemade Cocktail Franks En Croustade

Duck Wontons

Pistachio encrusted Goat Cheese Grapes

Mozzarella en Corozza

Mini Tacos

Mini BLT in a souffle cup

Mini Grilled Cheese & Tomato Soup

Sicilian-style Rice Balls Stuffed
with Prosciutto, Fresh Mozzarella Cheese
and Sugar Snap Peas

Scallops wrapped in Bacon

Coconut Shrimp with a
Chinese-style Duck Sauce

Bourbon Sliders

Japanese-style Spring Rolls

* Upgraded passing of Lamb Chops available

Tender, perfectly cooked Lamb Chops served with a classic mint jelly accompaniment

Tuscany Style Antipasto Display

(All items listed are included)

Traditional Cold Antipasto

Genoa salami, soppressata, green & black olives,
imported provolone, marinated mushrooms,
artichoke hearts & pickled vegetables

Insalata de Mare

Calamari, Scungilli, baby shrimp, fresh crabmeat,
garlic, baby olives, celery, olive oil
& oregano served in a basil lemon dressing

Mediterranean Salad

Crisp bell peppers, cool cucumbers,
vine-ripened tomatoes, and
red onions tossed with briny Gaeta olives,
creamy feta cheese, and a drizzle of virgin olive oil
finished with a sprinkle of
fragrant oregano.

Marinated Mushrooms

Fresh button mushrooms marinated in
white wine vinegar, chili pepper & oregano
with a touch of garlic

Fresh Artichoke Salad

Baby artichokes roasted to perfection with herbs,
olive oil & Parmesan cheese shavings

Farfalle Capriccioso

Farfalle, diced genoa salami, sundried tomatoes,
pesto sauce, cherry peppers & fresh mozzarella

Cous Cous Salad

Imported olives, sweet raisins,
crunchy walnuts, shredded carrots, celery,
& red onion in a light sweet vinaigrette

Grilled Vegetarian Platter

Freshly grilled vegetables including
Italian zucchini squash, purple eggplant,
yellow crooked neck squash, thinly sliced red,
yellow, green bell peppers & seedless pepper
filets creatively displayed on a mirrored platter

Fresh Mozzarella & Prosciutto

Homemade fresh mozzarella rolled with
imported prosciutto and pesto

Seafood Salad

A chilled medley of tender calamari, shrimp,
and scungilli, delicately marinated in
extra virgin olive oil, fresh lemon juice, garlic,
and herbs, tossed with celery and red onion

*This menu can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shelled eggs
may increase your risk of food-borne illness, especially if you have certain medical conditions.

Giorgio's

Chef's Butcher Block

(Included ~ Choose 2)

Roasted Vermont Turkey

Accompanied by a cranberry compote

Stuffed Loin of Pork

With sage, apples, prosciutto and fontina cheese

Garlic Infused Roasted Leg of Lamb

Topped with a rosemary juice

Grilled London Broil

With natural au jus and crostini bread

Boneless Virginia Ham

Accompanied with an apple-raisin sauce

Tender, Slow-Cooked Corned Beef

Seasoned with a blend of mustard seeds, coriander, peppercorns, bay leaves, and cloves



Deluxe Potato Bar

*Scalloped Potatoes Au Gratin
with Parmesan & Fresh Thyme*

Yukon Gold Garlic Mashed Potatoes

Whipped Sweet Potatoes

*Accompanied by Cheddar Cheese, Apple Cured Bacon,
Sour Cream, Home Style Gravy, Brown Sugar
and Marshmallows*

Giorgio's North Fork Pairing Station



A variety of
International
cheeses paired
with a selection
of only the finest
wines from regions
around the world.
(Indoor or Outdoor
Weather Permitting)
*Included for events
that have 150 guests
or more

* Add-on available: Sommelier Station with Pairing Station
Elevate the pairing experience with a sommelier-guided
selection of exceptional, thoughtfully chosen wines

Sushi Bar

Authentic Japanese Sushi Bar with traditional accompaniments.

Our Sushi Tables are decorated with a Japanese theme & served with chop sticks
& selected condiments. All items listed are included in Sushi Bar.

*Included for events that have 150 guests or more

California Roll

Avocado, kani & masago

Fire Island Roll

Kani, avocado &
tempura crunch,
topped with spicy tuna

Rainbow Roll

Kani, avocado &
cucumber inside,
topped with assorted fish

Salmon Avocado Roll

Salmon, avocado & white rice

Spicy Tuna Roll

Tuna, crunch, spicy sauce

Futomaki

Avocado, cucumber, sweet egg,
kani, oshinko, yamagobo,
& nori

Giorgio's

Pasta Presentation

(Included ~ Sautéed to order ~ Choose 2 pastas and pair them with 2 sauces)

Rigatoni • Farfalle • Penne Rigate • Cavatelli • Rotelli
Cheese Tortellini • Fusilli • Orechiette • Homemade Gnocchi

Choice of Sauces

Broccoli Di Rabe with Sweet Italian Sausage and Cannellini Beans
Garlic and Olive Oil • Ala Vodka • Carbonara • Pesto
Fileto Di Pomodoro • Primavera • Alfredo • Bolognese

Open Hearth Breads

(Included)

Semolina • Pumpernickel • Baguettes
Three Cheese • Garlic Knots • Homemade Focaccia Breads
Sourdough • Country French

Accompanied by a variety of gourmet butters
with balsamic vinegar and extra virgin olive oil for dipping



Gluten Free Bread upon request

*This menu can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

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International Hot Chafing Selections

(Included ~ select 6)

Arroz con Pollo

With cilantro, pimento, peas, onions, saffron and scallions

Breast of Chicken Francaise

Done in an egg batter and lightly sauteed in a lemon, butter and white wine butter sauce

Broccoli di Rabe with

Andouille Sausage

Sauteed with garlic, extra virgin olive oil and a touch of hot peppers

Cajun Style BBQ Short Ribs

Canadian short ribs done in a New Orleans style cajun sauce

Chicken Marsala

Tender chicken prepared in a rich, savory Marsala wine sauce

Seafood Fra Diavolo

A combination of scallops, clams, shrimp, mussels, calamari, done in a light plum tomato sauce

Eggplant Rollatini

Lightly fried eggplant stuffed and rolled with ricotta, impastata and romano cheese, finished with marinara sauce

Fried Calamari

Lightly Poached then Delicately fried to Perfection Served with a filetto di pomodoro sauce

Grilled Chicken Primavera

Tender chicken, sliced and tossed with broccoli flowerets, cauliflower, zucchini, carrots and onions

Hibachi Chicken & Shrimp

Sauteed with sweet onion, zucchini in a teriyaki ginger sauce over white rice

Kielbasa & Sauerkraut

Imported kielbasa in a sauerkraut mix

Polish Town Favorite

Tender pan fried potato pierogies served with sour cream, apple sauce and sauteed onions

Prince Edward Island Mussels

Done in garlic white wine sauce

Pulled Pork

This meltingly tender shredded pork slow cooked in a sweet tangy sauce

Swedish Meatballs

Served in a butter sage brown sauce with a touch of sour cream

Sweet Sausage & Peppers

Italian sausage with fennel, pan seared with sweet peppers, vidalia onions in a basil sauce

Vegetarian Dumpling in Chili Oil

With mushrooms, water chestnuts, celery, carrots, cabbage topped in a black vinegar reduction

Tofu Picata

Tofu done in a lemon margarine sauce topped with California capers
*vegan

Appetizers

(Host choice of one)

Butternut Squash Bisque

A mild sweetness that is perfectly offset with a trio of fresh savory herbs and heavy cream

Seafood Bisque

With diced sea scallops, chopped new potatoes done in a sherry cream reduction

Torre di Pisa

A grand tower of fresh mozzarella, grilled eggplant, beefsteak tomatoes, roasted peppers and red vidalia onions in a creamy balsamic dressing

Penne Filetto di Pomodoro

Penne Pasta topped with a rich plum tomato sauce made with garlic, olive oil & fresh basil

Salads

(Host choice of one)

Classic Caesar

Crisp romaine lettuce, garlic Parmesan croutons with Giorgio's homemade Caesar dressing

Insalata Della Casa

Soft summer lettuces with cucumbers, peppers, radishes, tomatoes with a red wine vinaigrette

Sweet Greens

Candied walnuts, fresh berries over mixed baby greens with raspberry vinaigrette

Warm hand towels individually served to your table prior to the main entree

Giorgio's Enhanced Appetizers

In lieu of first and second course; Host choice of one

California Poached Pear Salad

Spring mix wrapped in a seedless organic cucumber topped with a fresh orchid infused with a fresh raspberry vinaigrette accompanied by a poached Bartlett pear, bleu cheese, white grape tomatoes and sugar-roasted walnuts

Torre di Pisa over greens

A grand tower of fresh mozzarella, grilled eggplant, beefsteak tomatoes, roasted peppers and red vidalia onions over a bed of mixed greens in a creamy balsamic dressing

Summer Spinach Salad

Baby spinach salad with Driscoll strawberries, toasted almonds in a summer sweet vinaigrette

Tart Green Apple Salad

With toasted walnuts, A danish Bleu cheese, crostini tips topped with a sesame sherry vinaigrette

* Duet appetizer upgrade available
Butternut Squash Bisque & Choice of Salad Duo

Intermezzo

Included with Giorgio's Enhanced Appetizer

Lemon sorbet in a mini sugar cone
served butler style



Warm hand towels individually served to your table prior to the main entree

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Main Entree

6 Entrees offered to your guests

Beef (Choose one)

Chateau Briand

Center cut sliced filet mignon delicately broiled and topped with a bordelaise sauce

New York Center Cut Sirloin Steak

Broiled to your liking in a Bordeaux wine mushroom sauce

* Grilled Filet Mignon

Topped with a Rosemary Au jus finished off with

beer-battered Vidalia onions

Please note: A minimum of 150 adult guests is required for this selection, or it will be considered an upgrade.

Seafood (Choose one)

Norwegian Salmon

(choice of 1 sauce)

Topped with a honey pommery, creamy dill, ginger teriyaki glaze or a tangy mango kiwi salsa

Sole Oreganata

Delicate filet of sole, baked to perfection with a crispy topping of breadcrumbs, garlic, fresh herbs, and a hint of lemon

Stuffed Filet of Sole

A tender filet of sole, stuffed with savory seafood filling, creating a luxurious combination of flavors

* Jumbo Shrimp Oreganata

Broiled in a traditional butter, lemon and white wine sauce, topped with flavored breadcrumbs

* Chilean Sea Bass Oreganato

Topped with italian breadcrumbs, lemon and white wine

* Denotes Upgraded Selection

Poultry (Choose one)

Classic Chicken Rollatini

Stuffed with shallots, prosciutto, parsley mozzarella and seasoned baked bread crumbs

French Boneless Breast of Chicken

French cut chicken breast stuffed with sauteed spinach, imported cheeses, and imported prosciutto with a jus de poulet, mashed potatoes and asparagus tips

Parmesan Crusted Chicken

With our special parmesan herb crust topped with a de'luxe cream sauce

Other (Choose one)

Center-Cut New York-Style Pork Chop

Served with shiitake mushrooms and prosciutto, finished with a rich Marsala wine sauces

Long Island Duck

Roasted and seared with a mixed berry sauce, wild rice and vegetables

Included

Homemade Baked Ziti

Italian imported pasta baked in a rich tomato sauce with ricotta cheese and grated Romano mixed in. Topped with shredded mozzarella with garlic toast on the side

Vegetarian / Vegan Option

Chickpea stew with spinach in a Southern Asian sauce over a bed of Jasmine rice and a baked sweet potato

Chicken Fingers & Fries

(For Children 12 & Under Only)

Freshly breaded breast of chicken served with french fried potatoes

Seconds Always Served



Dessert

Deluxe Tiered or Stacked Wedding Cake

With Choice of Filling (Included)
Accompanied by platters of
Italian Cookies & Pastries
on each table

Coffee or Tea

(Second servings offered)
Freshly brewed decaf or regular coffee, espresso
and cappuccino served with assorted cordials

Giorgio's Premium Specialties

Gluten Free Menu Options

Hot Chafing Selections:

- *Sweet Sausage and Peppers
- *Broccoli di Rabe with Andouille Sausage
- *Cajun Style BBQ Short Ribs
- *Tofu Picata
- * Grilled Chicken Primavera
- *Arroz con Pollo
- *Kielbasa & Sauerkraut
- *Pulled Pork

Appetizers:

- *Torre Di Pisa
- *Seafood Bisque
- *Butternut Squash Bisque

Main Entrees:

(Served with Gluten Free Starch & Vegetable)

- *Chateau Briand
- *New York Center Cut Sirloin Steak
- *Grilled Filet Mignon
- *French Boneless Breast of Chicken
- *Long Island Duck
- *Grilled Chicken Primavera
with sauteed vegetables



Giorgio's Substitution Page

Happy Days Station

A trip of beef, turkey and sausage sliders, Mac & Cheese, French Fries with the trimmings, American cheese, bacon, ketchup, mayonnaise, pickles, onions and mustard



Panini Station

A fine selection of Italian & American cold cuts, freshly made pesto & assorted condiments to compliment one delicious sandwich



Mexican Fiesta Station

Quesadillas, tacos, fajitas, sour cream, chives, guacamole, all the trimmings in this fun-filled table mixed with other assorted goodies to make your affair stand out in a unique way...adiós!

Please ask your Banquet Managers for pricing about these upgrades.



Giorgio's Premium Specialties

Please ask your Banquet Managers for pricing about these upgrades.

Raw Bar Selections

New England Seafood Festival

Continuously filled with
Jumbo U-12 Shrimp,
Maine lobsters, snow crab claws, clams
& oysters on the half shell,
marinated mussels, Frutta DiMare
served with New Orleans remoulade,
tangy cocktail sauce, lemons & tabasco

Nautical Shellfish Display

Jumbo shrimp, clams, oysters,
marinated mussels, Frutta DiMare,
lemons, cocktail sauce
& New Orleans remoulade

Jumbo Shrimp Boat

Served with cocktail sauce & lemons
Presented for the duration of
your cocktail hour



A Taste of the Caribbean

"Want to get away? Try these delicious Island favorites, including Jerk Chicken, Fish Tacos, fried Plantains and Curried Beef Stew topped with a zesty Caribbean slaw"

Bourbon St. Station

An array of Deep Southern dishes, including Louisiana style fried Chicken, Big Easy Biscuits with gravy, Corn on the cob and a Mardi Gras styled Jambalaya with Shrimp, Chicken, Andouille Sausage and Carolina rice in a creole tomato sauce

Patriot Station

Offering a delicious selection of crispy and flavorful favorites. Indulge in golden fried clams and our signature bang bang shrimp, paired with perfectly seasoned waffle fries. For seafood lovers, enjoy our tender, flaky fried fish. This station delivers comfort food with a bold, patriotic twist, perfect for satisfying your cravings

My Big Fat Greek Station

Want a taste of Greece? This station features the best of Greek cuisine, including Spanokopita, Gyros, Greek salad with grape leaves and to top it all off, delicious Falafels with chick peas in a grilled pita, served with Tzatziki sauce. So as they say in Greek "Opa!"

The 86th Street Bada Bing Station

"You talking to me?" Yes we are! Enjoy traditional Italian favorites, including Mama's Meatballs, Fat Tony's Meat Market Braciola and Sausage, Aunt Theresa's Baked Ziti and Grandma's famous Pasta e fagioli, all accompanied by homemade Italian stone bread featuring freshly sliced prosciutto, bruschetta, and mozzarella

Mangia! Mangia Station

"Mangia! Mangia!" — because there's always room for a little more! Indulge in a classic Italian spread featuring freshly sliced prosciutto, creamy fresh mozzarella, and vibrant bruschetta, beautifully presented and bursting with authentic Italian flavor.

A deliciously simple taste of Italy that invites everyone to mangia, enjoy, and come back for more!

Giorgio's Premium Specialties

After Hours at Giorgio's

Don't want the party to end?

Extend your enjoyment with an extra 1 or 2 hours in our upscale after-hours room, featuring a pub station, full-service open bar, TV, pool and air hockey tables and more.

*Please ask your Banquet Manager for pricing on these upgrades, as well as transportation options to ensure your guests can safely return to their local hotel at the end of the evening.



Giorgio's Premium Desserts

Finishing Touches

Deluxe Viennese Table

- ~An assortment of freshly made pastries, cakes & desserts
- ~Freshly made fruit crepes, flambé & served with orange sauce & whipped cream
- ~Assorted cakes, fruit tarts, chocolate mousse cake, tiramisu cake & more
- ~Fresh fruit imported from all over the world
- ~French & Italian pastries, cannolis, napoleons, cream puffs & eclairs
- ~Belgian waffles with a full European ice cream cart
- ~Assorted Italian & butter cookies
- ~Our international coffees, espresso, cappuccino & served with cordials
- ~Old fashioned cotton candy & popcorn machines & crunchy jelly apples
- ~Assorted flavored mousse & rice pudding

Mini Viennese Table

An assortment of French & Italian pastries
Cannolis, napoleons, cream puffs, eclairs & more with
assorted Italian & butter cookies, fresh fruit,
assorted cordials, espresso & cappuccino

Deluxe Chocolate Fondue Fountain

Accompanied by an array of dipping condiments



International Coffee Station

Espresso, cappuccino & freshly brewed coffees served with
assorted cordials & topped with fresh whipped cream

Please ask your Banquet Managers
for pricing and details.

Giorgio's Premium Specialties

Customize Your Affair
with Giorgio's Premium Specialties.
May We Suggest:

Cigar and Bourbon Bar



A curated selection of premium,
high-end bourbons,
including rare single-barrel and
expertly crafted small-batch varieties.

Guests can enjoy a rich and
smooth bourbon experience,
paired with hand-rolled cigars
for the perfect touch of
sophistication and indulgence

Giorgio's Ice Sculptures

A wide variety of customized sculptures available
including our impressive ice luge
accompanied with premium liquors



Please ask your Banquet Managers
for pricing about these upgrades.

Giorgio's Signature Enhancements

Savory & Fun Enhancements

Pizza Slice Bar

* Pizza Slice Bar: Customize your slice with an array of fresh toppings and experience the savory delight of a classic pizza, made just the way you like it

Mozzarella Sticks with Homemade Sauce

* Mozzarella Sticks with Homemade Sauce: Immerse yourself in the gooey goodness of melted mozzarella, encased in a crispy coating, paired with a flavorful homemade dipping sauce

Hot Pretzels

* Hot Pretzels: Satisfy your savory cravings with warm, soft pretzels, generously salted and ready to be dipped in a variety of delectable sauces

Good Times Station

A trio of beef, turkey, and sausage sliders. Choose your adventure with these mini sliders, accompanied by a symphony of flavors including Mac & Cheese, crispy French Fries, and an array of toppings

Signature Beverage Experiences

Martini Bar

An assortment of flavored premium liquors accompanied by a grand martini ice sculpture for your cocktail hour that will accommodate your every whim

Mojito Station

Pomegranate, Mango and Traditional Mojitos served with tortilla chips, guacamole, sweet plantains, Cuban sandwiches and Pico di Gallo

Espresso Martini Luge

Paired with artisanal biscotti. Enjoy the chilled, smooth martini flowing through a stunning ice luge, perfectly complemented by the delightful crunch of almond, chocolate, and orange biscotti. This exquisite pairing brings a harmonious balance of flavors, perfect for any celebration

Limoncello Ice Luge

A fun, vibrant, and refreshing option that adds the perfect Italian-inspired touch to your celebration, served with a stunning ice sculpture

Sweet & Dessert Enhancements

Ice Cream Sundae Station

Delight in a lavish spread of handcrafted ice cream flavors, garnished with an assortment of delectable toppings, from fresh fruit to gourmet sauces

Float Your Boat Dessert Bar

Take a trip down memory lane with our classic soda float dessert station! Guests can create their own delicious floats by choosing from a variety of sodas and ice cream flavors.

Whether you prefer the rich, creamy taste of a root beer float or something more unique like a fruity orange creamsicle, we've got something for everyone!

Enchanted Cookies & Milk Display

Relive cherished memories with a touch of sophistication by indulging in an enchanting display of freshly baked cookies paired with ice-cold flavored milks. A timeless combination of comfort and elegance

Donut Wall

* Donut Wall: A visual and tasty delight, our donut wall showcases an assortment of flavors, colors, and toppings, inviting you to create your own delightful combination

Churros

* Churros: Delight in the perfect blend of crispy and doughy, these cinnamon-sugar coated delights will transport you to a world of sweet indulgence

Zeppoles

* Zeppoles: Bite-sized Italian doughnuts, fried to golden perfection and dusted with powdered sugar, offering a heavenly taste of sweetness.

Passed Desserts or Dessert Display

Mini Tiramisu, chocolate mousse, strawberry mousse, fried Oreos, apple cider donuts, churros, zeppoles, chocolate chip cookies, and rice pudding

NOTE: Please don't hesitate to inquire about additional distinctive stations that might not be mentioned.

* Dessert & Exit Station Options: Items denoted with an asterisk (*) may be selected as a dessert option or presented as an exit station. Exit stations are showcased during the final hour of the reception in the lobby, providing guests with a delicious late-night treat as they make their way home

Giorgio's Caterers...

proudly recommends the following vendors for your affair

BAKERS:

Campbell's Bakery.....(631) 273-7959

BANDS:

Code Bleu-Skyline Orchestras.....(631) 277-7777

Ready In 10.....(516) 317-4853

CLERGY:

Long Island Wedding Officiants.....(917) 863-7865

NY Officiants.....(516) 662-2191

Rev. Nick Montanino.....(631) 585-6611

WEDDING ENHANCEMENTS &

PREFERRED PARTNERS:

National Event Connection:

Event Production & Management.....(800) 358-4335

Piaggio Catering.....(631) 565-1255

DJ's / PHOTOBOOTH RENTAL:

Absolute Entertainment.....(631) 286-8117

Barattini Productions.....(631) 979-2262

IV Generation.....(631) 744-2222

Long Island Sound.....(631) 244-3624

ZAG's Photo Booth.....(631) 404-5269

FLORISTS:

Elegant Events by James Cress.....(631) 724-0333

Flowers By Brian.....(516) 873-7900

With All My Heart.....(631) 929-1500

FORMAL WEAR:

Rico's Clothing.....(631) 878-1022

GOWNS:

North Fork Bridal Shoppe.....(631) 886-2616

HAIR & MAKE-UP:

Beauty Mark Spa & Bridal Studio.....(631) 859-0003

Laura Brooke.....(631) 626-1637

Valentina Paige Hair Studio.....(631) 316-3732

HOTELS:

Hilton Garden Inn.....(631) 727-2733

Holiday Inn Express.....(631) 548-1000

Hotel Indigo.....(631) 369-2200

Residence Inn.....(631) 905-5811

INVITATIONS & FAVORS:

Jessica Leigh Paperie.....(631) 647-8992

LIMOUSINES:

All Star Limousines.....(800) 546-6669

PHOTOGRAPHERS:

Life Art Photographers.....(631) 650-6760

Miralli Photography.....(516) 581-6611

Tino Photography.....(646) 210-2446

Studio 27 Photography.....(516) 308-6862

Silverfox Studios.....(631) 393-6966

COCKTAIL HOUR / DINNER MUSIC:

Jim Altamore / Sinatra singer

and Standards.....(646) 662-3962

VIDEO SERVICES:

Images Everything Video Production....(631) 495-9791

Slick Creations.....(631) 831-7713

Wedding Cinema Video.....(631) 220-4311

Any organization/person contracting its own vendors will be held responsible for communicating Giorgio's LLC. Fire regulations to said entertainers. Bubble, confetti and smoke/fog machines and sparklers are prohibited as per Suffolk County law. Any unauthorized use of such equipment or any other equipment that affects our life safety support systems will result in a \$500.00 fine from the local fire authorities. In addition, a \$1 million dollar certificate of liability insurance is required from any entity contracted. Giorgio's LLC must receive this certificate two months prior to your event or the entertainers will not be permitted to perform. Waivers are not to be substituted for insurance certificates. Thank you.