

*The Bin*

*Beach House*

WEDDINGS AND EVENTS

## AT A GLANCE

*The Lin*  
*Beach House*

### **Chef driven cuisine inspired by the North Fork**

Seasonal menus centered on local farms, coastal ingredients, and thoughtful technique from Chef Meg Huylo.

### **Ingredient focused cooking**

A culinary program that highlights freshness, simplicity, and the natural character of the region.

### **Signature cocktail program in collaboration with Matchbook Distilling Co.**

Bespoke drinks crafted with award winning spirits created steps from the property.

### **A uniquely North Fork setting**

Hydrangeas, herb gardens, lavender, and sea air create a landscape that is both timeless and deeply rooted in place.

### **A historic coastal house reimaged**

Victorian architecture, restored gardens, and refined interiors designed to welcome guests into a warm, memorable weekend.



## A COASTAL HOUSE REIMAGINED

In Spring 2026, The Lin reopens as a wedding venue—an iconic coastal house, styled in a Victorian silhouette and reimagined for a new chapter. Set against sprawling gardens and coastal skies, The Lin is designed to be more than a backdrop: for one luminous weekend, this house and its grounds belong entirely to you.

Inside, six oversized guestrooms—with California king beds, soaring ceilings, and private balconies—become a serene home base for your wedding party and closest guests. Arrive on Friday, settle into the rhythm of the house, breathe in the salt air, and linger through Sunday with a chef-made farewell breakfast from Chef Meg Huylo.

Across the property, newly restored gardens create a sense of place: culinary garden beds humming with herbs and edible flowers, pathways scented with lavender and bay, and hydrangea-lined lawns framing your ceremony. It's here that the weekend's most unforgettable moments unfold—with a food and beverage program led by Chef Meg and beverage director Joseph Coleman of Doublespeak Cocktails, supported by the craft and innovation of Matchbook Distilling Co., named Distillery of the Year in 2025 by VinePair and “a gem of a distillery” by The New York Times.



**Chef Meg Huylo**  
*Culinary Director*

Chef Meg Huylo brings a wide-ranging culinary background shaped by extensive restaurant, catering, private chef, and regenerative farming experience. Drawing inspiration from her time cooking in Italy and Portugal, she blends seasonal ingredients with soulful technique and a clean, elegant approach.

*At The Lin Beach House, she leads a culinary program that expresses the true spirit of the North Fork.*

## OUR TEAM



**Joseph Coleman**  
*Beverage Director*

The bar is helmed by Joseph Coleman of Doublespeak Cocktails, who designs signature drinks around the couple's story with nearly 20 years experience. Expect imaginative cocktails anchored by Matchbook Distilling spirits and executed with flawless service.

Featured on the bar is Matchbook Distilling Co., co-owner of The Lin and a force in modern spirits:

- Distiller of the Year 2025 — VinePair
- “A gem of a distillery” — The New York Times
- “Tastes like the future” — Vogue
- Makers of custom spirits for Eleven Madison Park and Death & Co.

*Your cocktails aren't just poured—they're a feature of your wedding story.*



**Leslie Hale Merinoff-Kwasnieski**

Leslie Hale Merinoff-Kwasnieski is a partner at The Lin Beach House and has operated the property for over ten years. As co-founder of Matchbook Distilling Co. and a board member of Cornell Cooperative Extension, she brings deep roots in the North Fork's food, beverage, and farming communities to every aspect of the venue.

## SPACES & CAPACITIES

Feel transported as you step into our spacious entrance hall, framed by an antique chandelier and a grand staircase.

To the west sits our 700 square foot Sun Room, perfect for a seated dinner of up to 30 guests or a cocktail gathering of up to 50. To the east, our 750-square-foot bar room welcomes guests with a permanent twelve-seat bar and relaxed banquettes that comfortably seat up to 55. Straight ahead, past the staircase, you will find a 620 square foot dining room illuminated by four chandeliers and a fireplace, with space for up to 45 guests.

Continue through the dining room to reach the backyard. Down a short flight of stairs lies our 2,950 square foot event area, which includes

the outdoor patio and a 1,220 square foot permanent tent.

For convenience, the property offers an on site parking lot adjacent to the building with 37 dedicated spaces.

### SUN ROOM

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700 Sq ft 50 ppl

### DINING ROOM

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620 Sq ft 45 ppl

### BAR ROOM

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750 Sq ft 55 ppl

### OUTDOOR SPACE

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2,950 Sq ft 215 ppl

1,220 Sq ft tent 90 ppl under tent

### The grounds are newly landscaped for Spring 2026:

- A **saltwater fountain plunge pool** offers a cooling moment and a soft, ambient soundtrack.
- The **East Lawn** becomes the stage for a ceremony framed by culinary and flower gardens.
- As the sun sets, dinner and dancing unfold beneath the stars—on the deck, under the **permanent tent**, and across gardens softly lit for the night

## PACKAGES

# THE WEDDING WEEKEND

Your reservation includes full private use of the property from **Friday at 3:00 pm to Sunday at 3:00 pm**, giving you and your guests uninterrupted access for an entire wedding weekend experience, just steps away from some of the dreamiest beaches on the North Fork.

You can host all of your weekend events on site, from a relaxed rehearsal gathering to the wedding itself and a farewell brunch on Sunday.

The property includes **six generous guest rooms**, each designed with high ceilings, king beds, and private bathrooms. The Jane Suite and Bianca offer ideal spaces for bridal and groom preparations.

### Included features

- Ceremony settings in the garden, surrounded by hydrangeas and farm to table greenery
- Access to the fountain and gardens for photos
- Parking available for all guests
- Optional early access the day before for dropping off personal items and holding a rehearsal
- Steps away from some of the dreamiest beaches the North Fork has to offer

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SITE FEE:	\$30,000
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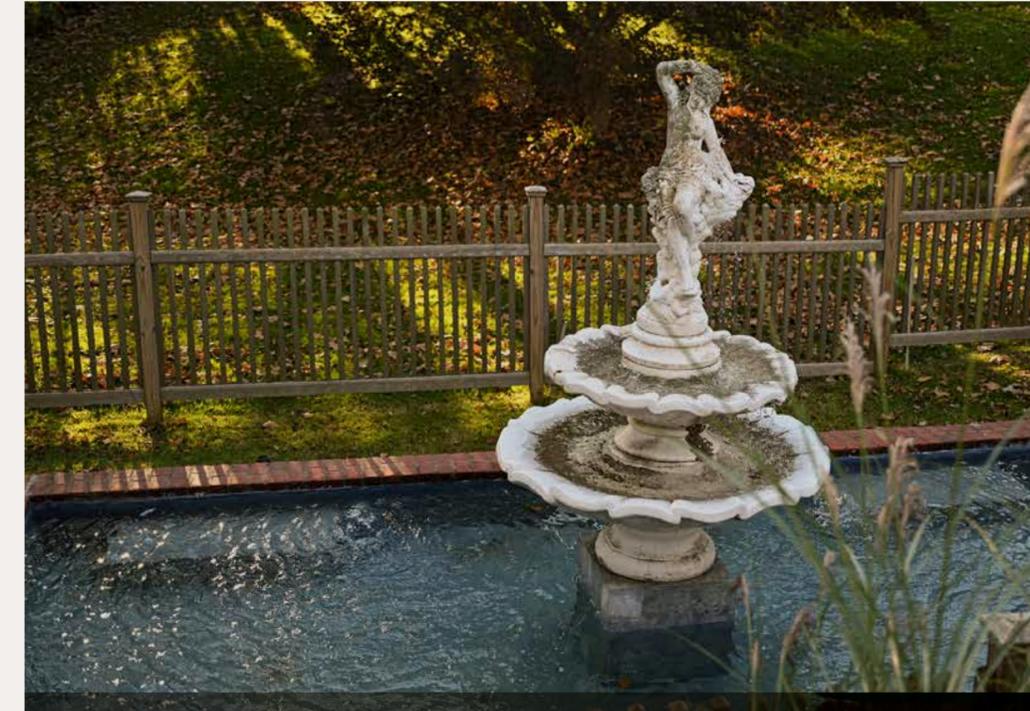
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FOOD & BEV MIN.	\$20,000
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ACCOMMODATES	Up to 100 Guests
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## PACKAGES

# THE LIN WEDDING EVE & AFTER

Your reservation includes full access to the full property for a seamless pre and post wedding experience, beginning with your rehearsal dinner and ending with a relaxed farewell brunch, with the option to add catered bridal and groom suites on the day of.

You can host both gatherings on site, creating an easy and elegant flow for your guests. The rehearsal dinner takes place in your reserved private dining space, followed by a relaxed farewell gathering on Sunday.

The package includes access to **six generous guest rooms**, each with king beds, private bathrooms, and five meter high ceilings. The Jane and Bianca Suites offer ideal spaces for getting ready, photography, relaxing, and hosting small group moments throughout the weekend.

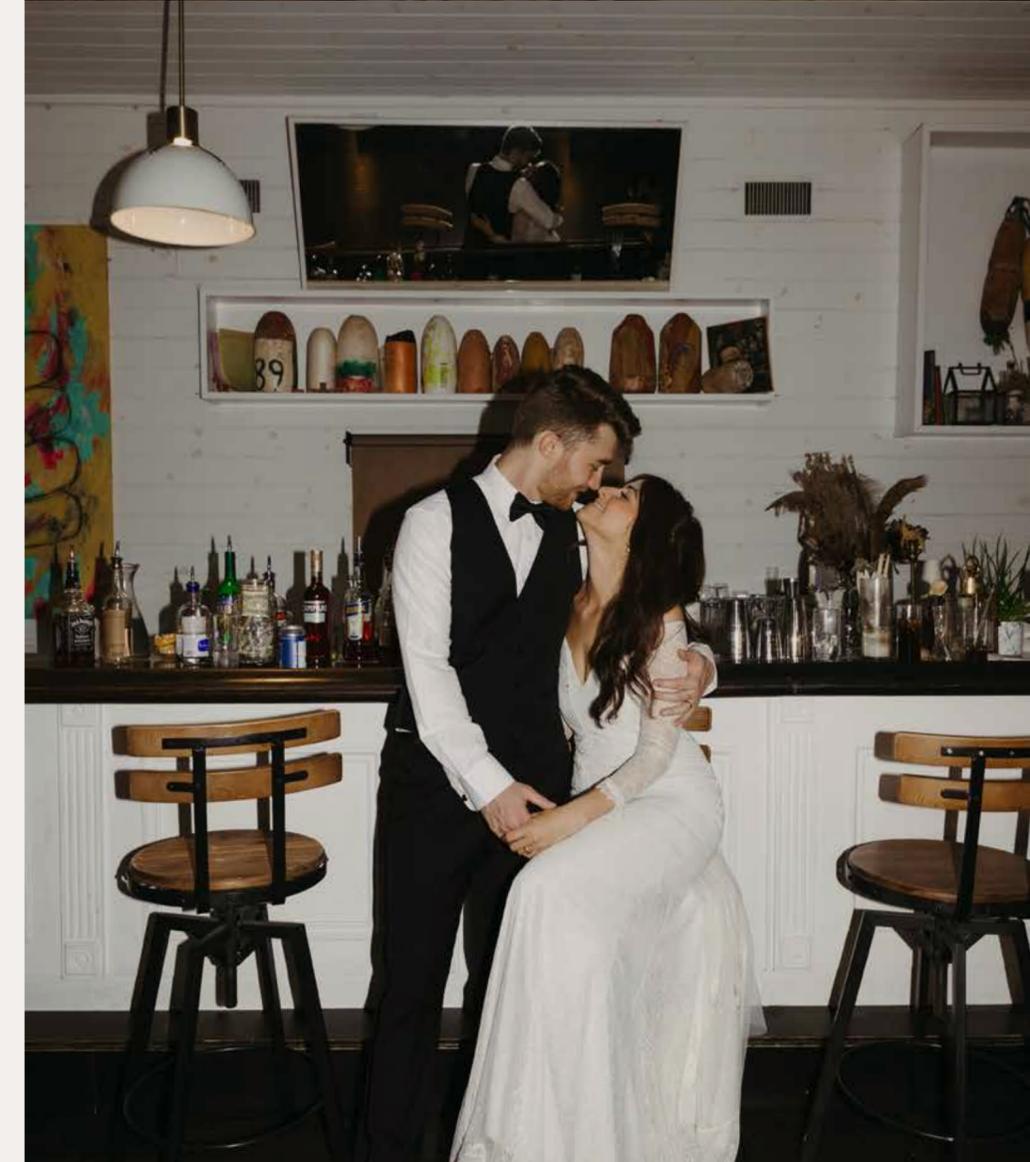
### Included features

- Reserved private dining space for the rehearsal dinner
- Reserved space for the farewell brunch
- Staff support for both events
- Coffee and tea setup for the farewell gathering
- Champagne and aperitifs accompanied by fruit tray in the bridal suite
- Early check in for the bridal suite

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SITE FEE:	\$15,000
FOOD & BEV MIN.	\$10,000
ACCOMMODATES	Based on space

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## PACKAGES

# THE EVENING AT THE LIN

Enjoy private use of The Lin for a single night, beginning at 3:00 pm and continuing until 3:00 pm the following day. The property, gardens, and dedicated event spaces are yours for an intimate rehearsal dinner or evening celebration beneath the stars.

If your event includes use of the interior spaces, the six guest rooms at The Lin will be reserved exclusively for your group. Each room features high ceilings, king beds, and private bathrooms, with the Jane Suite and Bianca offering ideal spaces for getting ready, photography, or hosting small pre-event moments.

GARDEN SITE FEE:	\$8,000
FULL NIGHT BUYOUT:	\$10,000
FOOD & BEV MIN.	\$10,000





## FOOD & BEVERAGE

Our food and beverage program is designed with warmth, abundance, and coastal character in mind. Each offering is shaped by the seasons and inspired by the farms and waters of the North Fork.

Rehearsal gatherings often include grazing tables with curated cheeses, charcuterie, fresh produce, baked goods, and elegant small bites that encourage easy flow and conversation. Bridal and groom suites can be stocked with light, elevated spreads that make getting ready feel both relaxed and special. Farewell brunches draw from Italian inspired comfort, featuring fresh pastries, fruit, frittatas, and other morning favorites.

*Sample menus available upon request*

## PREFERRED VENDORS

To support a seamless planning experience, we offer a curated preferred vendor list available upon request. These partners know the property, understand its flow, and help ensure events run elegantly from start to finish.

### Preferred vendors include:

- Planners
- Florists
- DJs and live musicians
- Photographers and videographers
- Rental companies
- Transportation providers

## WHAT IS NOT INCLUDED

The following items are not included in the site fee or food and beverage minimum and must be arranged by the client or planner:

- All rentals for china, tables, chairs, linens, glassware, and specialty furniture
- Storage of Lin furniture or decor at client request
- All gratuities, taxes, and any incidental charges for damages
- Staffing for service including bartenders, barbacks, and servers
- Client storage beyond twenty four hours before or after the event
- Specialty equipment required for ceremony, dinner, or entertainment
- Security if required by guest count or event design



## THE LIN: A FIRST LOOK

### A relaxed, hands-on planning stay

Turn wedding planning into a restorative escape. Join us for an overnight at The Lin Beach House to finalize the details of your celebration while experiencing the property as your guests will.

Your Mini Break includes a guided walk-through of the space, time with our core creative partners—including florists and invitation designers—and an intimate menu tasting with **Chef Meg Huylo**, designed to help you refine the flow and feel of your weekend. After a full day of planning, settle into one of our suites and enjoy a quiet evening at the house.

### Optional second night add-ons allow you to extend the experience:

- Visit Matchbook Distilling to blend a bottle of your custom signature gin
- Hair and makeup trial
- Additional tastings or vendor meetings, scheduled at an unhurried pace

This preview stay is designed to replace rushed site visits with something more meaningful: time, space, and clarity—so when your wedding weekend arrives, every detail already feels familiar.

*Available as an add-on to Wedding Weekend or Eve & After bookings. Pricing and inclusions provided upon request.*



## NEXT STEPS

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To begin shaping your celebration at The Lin, we invite you to schedule a site tour, request sample menus from Chef Meg, and connect with Valerie to review date availability and talk through your vision for the weekend. We look forward to welcoming you and bringing your event to life.

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