



Events by
RHC.
OUT EAST

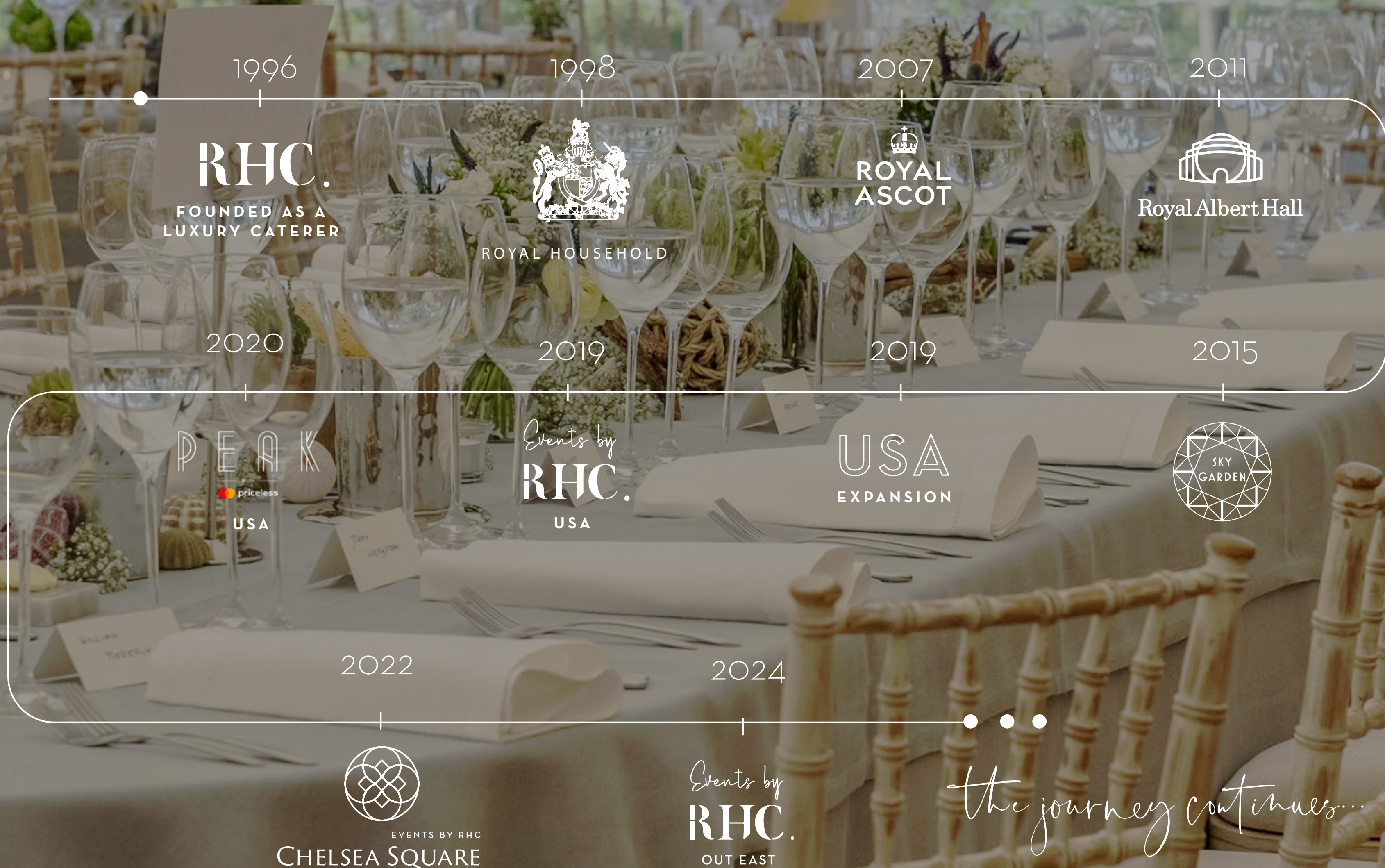
WE CREATE THE FOOD YOU WANT TO EAT.

Welcome to our world.



Evolution

From humble origins as a small events business in England, we now deliver over 3,000 events annually and manage a unique selection of bespoke locations around the world.



the journey continues...

Our Venues



CHELSEA SQUARE

Historic venue for weddings, social, corporate, and non-profit events.



PEAK RESTAURANT & BAR

A restaurant located 101 stories high in Hudson Yards.



VERANO

A vibrant Mexican street food restaurant located at Hudson Yards Plaza.



BRIDGEHAMPTON CLUB

A luxury private, members-only club in the Hamptons.



ROYAL ASCOT

Prestigious British racing venue in Ascot, England.



SKY GARDEN

London's highest public garden boasting 360-degree skyline views.

Venues We Love



PARRISH ART MUSEUM
A contemporary museum
in a natural setting.



THE BAKER HOUSE 1650
A historic inn nestled in East Hampton's
serene landscape.



WOLFFER ESTATE
Tranquil vineyard and event destination in
the heart of the Hamptons.



THE REFORM CLUB
An exclusive resort set in the
Amagansett countryside.



SOUTHAMPTON ARTS CENTER
A cultural hub situated in the center of
Southampton.



LONG HOUSE RESERVE
16-acre integrated environment in
East Hampton.

Who We Are

For the past three decades, Rhubarb has been the go-to caterer for special occasions celebrated the world over.

Since expanding to New York City in 2019, Rhubarb has catered spectacular weddings, private celebrations, and gala fundraisers Out East. In partnering with Chef Cynthia Battaglia, a Bridgehampton resident for 25 years, we deepen our relationship with the local community along with the farmers, fishermen, and growers that make it so special.

Together, we're integrating the polish of Manhattan hospitality with the comfort and joy of a summer Out East, to elevate the standard of events in the Hamptons.

We cherish the long-standing relationships we have with our clients, rooted in trust, discretion, and integrity.



Hamptons Hospitality

Our style of hospitality is professional yet at ease. We want guests to feel taken care of but not fussed over.

We consistently train our staff to deliver confident, genuine hospitality and encourage them to share their personality with each guest interaction. Providing a comfortable environment for unforgettable memories to be made is a top priority.

The number of staff we provide is tailored to each unique event and location to ensure successful set up and service of every occasion.



Our Food

Our menus feature flavors that are familiar yet elevated, globally inspired but deeply rooted in the local harvest.

We cook with this community's vast array of heirloom fruits and vegetables, prime meats, and freshly caught fish. With our home base in Bridgehampton, we source directly from the people responsible for growing these ingredients as often as possible.

Come visit our kitchen on Main Street and let us show you what ingredients we're most inspired by at the moment!



Canapés

Menu highlights

HOISIN-GLAZED DUCK BREAST

Japanese Mayonnaise, Crispy Wonton Cone

CORONATION CHICKEN

Poppadom, Toasted Coconut, Apricot

SMOKED SALMON CROQUE MADAME

Gouda, Manchego, Sunny Side Up Quail Egg

RUBY RED SHRIMP CEVICHE

Aguachile, Blue Corn Sope

GREEK SALAD SKEWER

Feta, Tomato, Kalamata Olive, Cucumber, Mint

CRISPY VEGETABLE SPRING ROLL

Plum Sauce



Small Plates

Menu highlights

SHAVED SUMMER SQUASH

Hydroponic Lettuces, Fennel, Carta di Musica, Buttermilk Dressing, Gordal Olives

HEIRLOOM TOMATO TARTARE

Black Sesame Lavash, Pickled Fennel, Black Garlic Balsamic

DIVER SCALLOP

Carrot Purée, Verjus Glaze, Chive Flower

FAROE ISLANDS SALMON MI CUIT

Buttermilk, Corn Puree, French Beans, Tarragon, Ancho Demi

KING SALMON POKE

Tamari Shoyu, Shaved Macadamia, Toasted Sesame, Mango Sticky Rice

MOZZARELLA DI BUFALA

Heirloom Tomato Confit, Crispy Basil, Pickled Shallot Vinaigrette



Reception Stations

One of our favorites...

OPEN FIRE

Herb Crusted New York Strip Steak, Jumbo Shrimp, Branzino
Chimichurri, Lemon au Poivre Sauce, Herb Pesto

Butterhead Lettuces, Watermelon Radish, Hudson Valley Blue Cheese
Heirloom Tomatoes, EVOO, Citrus, Mint, Stone Fruit, Green Olive Crumble

Charred Broccoli, Chimichurri, Purple Yam, Pumpkin Seeds, Smoked Sea Salt
Grilled Romano Beans, Green Shatta Sauce, Labneh, Sesame Brittle, Aleppo

Fruit Tarts & Crostatas, Cornmeal Pastry Crust
Market Peach, Blackberry, Blueberry Nectarine





Seated Dinner

Sample menu

FIRST COURSE

HEIRLOOM TOMATO SALAD

Persian Cucumbers, Orange Macerated Strawberries, Pickled Ramps, Tomato Aquafaba, Aleppo Pepper

ENTRÉE

GRILLED FLAT IRON STEAK

Roasted Garlic Parsnip Purée, Jimmy Nardello Peppers, Green Peppercorn Au Poivre

FAROE ISLANDS SALMON

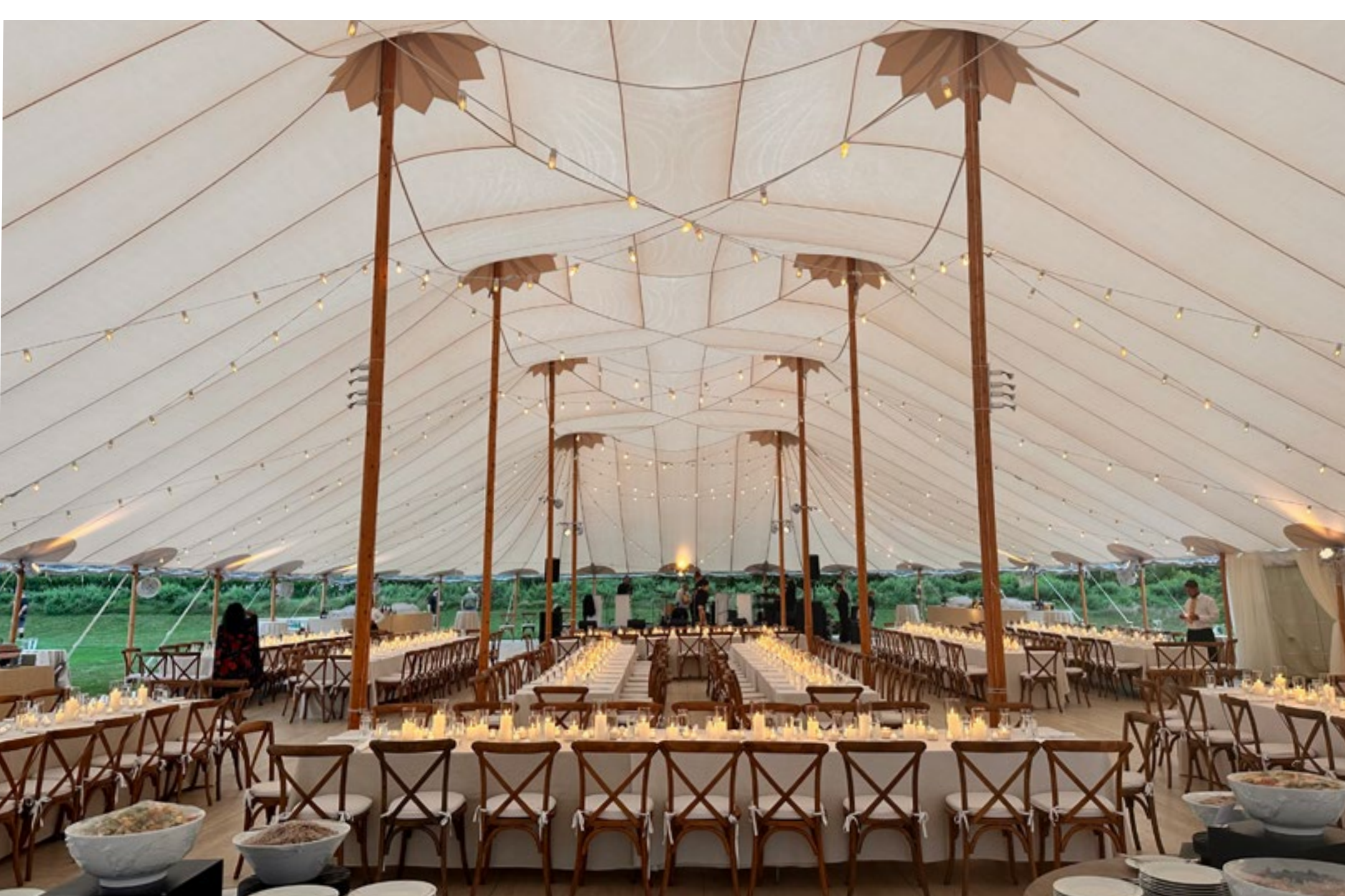
Black Rice, Long Beans, Corn "Milk," Scallion, XO Sauce

DESSERT

STRAWBERRY SHORTCAKE

Buttermilk Biscuit, Macerated Strawberries, Whipped Mascarpone





Sustainability

Viable food waste is the single largest contributor to landfills - this drives us crazy! To mitigate our excess, we partner with Rethink Food, a 501(c)(3), to rescue appropriate leftovers and raw ingredients and convert them to nutritious meals that feed community partners throughout New York City. Since 2017, Rethink has provided 10 million meals to those in need.

By working with Rhubarb, you are joining us in this critical mission to not only limit waste, but to also serve our neighbors in need.

[VIEW OUR FULL ESG STRATEGY HERE](#)



A photograph of a social event, likely a wedding reception, with people dancing and hanging lanterns. The scene is dimly lit with warm, golden light from the lanterns and string lights. The background shows a crowd of people in formal attire, some dancing and others talking. The overall atmosphere is festive and elegant.

Thank you

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