

# Castle HOTEL & SPA TARRYTOWN NEW YORK®

## ***2015 Private Wing Package***

Upon arrival at Castle Hotel & Spa, you and your guests are assisted by our courteous valet staff, then warmly greeted by our host and escorted into your private wing of the Castle. Our Great Hall is an exquisite setting for any event with its impressive 40-foot vaulted ceiling, beautiful Tiffany-style stained-glass windows with heraldic motifs, and the musician's balcony.

Your guests will marvel at the grandeur of the architecture and exquisite interior décor, capturing a romantic time gone by. The unique architecture of the Castle lends itself to many stunning photo opportunities. The ornate décor on the staircase in the Marble Hall offers a classic indoor backdrop and the artfully landscaped grounds provide a garden-like setting for outdoor photos.



# Castle HOTEL & SPA TARRYTOWN NEW YORK®

## **Your Event at Castle Hotel & Spa will Include:**

A Custom Menu Package will be created especially for you. You and your guests will enjoy the attentive personal service of our professional staff and the masterful cuisine of our gifted chef.

Professional Valet Parking  
Uniformed Attendants  
Coat Check and Rest Rooms Attended

Also provided for your convenience are elegant place settings including Villeroy & Boch china, ivory linens and luxurious chairs

## **Your Menu Includes:** **Cocktail Reception**

Eight Butler Passed Hors D'oeuvres  
One Cold Display  
One Interactive Station

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## **Dinner Reception**

Sparkling Wine Toast  
Appetizer Course  
Salad Course  
Choice of Two Entrees  
Dessert Course  
Celebratory Cake  
Coffee and Tea Service

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**Five Hour Premium Open Bar**

# The Cocktail Hour

## *Hors D'Oeuvres Served Butler Style*

Please select a **total of eight** items from the hot and cold choices below:

### *Hot*

**Bacon-Wrapped Short Ribs**  
BBQ Sauce

**Lump Crab Cake**  
Mango Aioli

**Coconut Shrimp**  
Pineapple Salsa

**Vegetable Spring Rolls**  
Ponzu Sauce

**Barbeque Pork Belly**  
Country Fair Cole Slaw  
Soft Potato Bun

**Yukon Truffle**  
Tomato Chutney

**Beef Wellington**

**Fig and Fontina Samosa**

**Truffle Ravioli**  
Black Truffle, Parmesan, EVOO

**Cheddar Puff**  
Cracker Puff, Cheddar Cheese  
Coarse Sea Salt

**Mozzarella Fritter**  
Tomato Dipping Sauce

**Vegetable Tempura**  
Soy Dipping Sauce

**Wagyu Meatball Tartlet**  
Parmesan Cup, Smoked Tomato Water  
Parsley Foam

**Thai Chicken Curry**  
Crispy Rice Cakes, Coconut, Lemon Grass

**Wild Mushroom Tart**  
Blue Cheese, Onion

### *Cold*

**Smoked Salmon**  
Pesto Cream Cheese, Biscotti

**Beet and Goat Cheese Lollipop**  
Orange Jelly, Sesame Seeds

**Foie Gras Brûlée**

**Tuna Tataki**  
Nori Pesto, Soy Glaze

**White Truffle Custard**  
Bourbon Sugar, Chive Chip

**Salmon Caviar**  
Potato Blini, Sesame Oil Powder

**Tomato & Prosciutto**  
Toasted Ciabatta, Basil, Olive Oil

**Smoked Salmon Brioche**  
Pink Peppercorn, Sour Cream

**Crab Salad**  
Avocado Pudding, Coconut Bubbles  
Whole Wheat Bread

**Cucumber Gelée**  
Almond Gel, Sea Salt, Cayenne Pepper

**Caprese Crisp**  
Mozzarella, Tomato Chip  
Balsamic, Pesto

**Smoked Duck**  
Sweet Soy Crystals, Pretzel Toast

**Blue Cheese Sphere**  
Port, Walnut Powder, Celery

**Niçoise Olive Tapenade**  
Dried Cherry, Olive Oil, Shortbread

**Goat Cheese "Truffles"**  
Grape, Sesame, Parsley

**Cherry Tomato & Chickpea**  
Hummus, Chive, Chick Peas  
Lemon Zest

## ***Cold Tables***

***Select one of the following:***

### **Farm Fresh Table**

#### **Artisanal Cheese Board**

Home-made Preserves, Breads, Crackers

#### **Raw Baby Vegetables**

#### **Grilled Asparagus and Cherry Tomatoes**

Balsamic Glaze

#### **Parma Ham with Melon**

#### **Fried Cauliflower Salad**

Cumin, Tomatoes, Onion, Green Beans

#### **Chicken and Mushroom Salad**

Peppers, Onion, Balsamic, Soy

~OR~

### **Chef's Table**

#### **Artisanal Cheese Board**

Home-made Preserves, Breads, Crackers

#### **Grilled Seasonal Vegetables**

#### **Pasta Salad**

Pennette Pasta, House Preserved Tuna, White Beans

#### **Couscous Siciliana**

Couscous, Shrimp, Tomato Sauce, Fresh Herbs

#### **Caprese**

Beefsteak Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Reduction

#### **Roasted Root Vegetables**

#### **Brisaola with Arugula**

Shaved Parmesan, Fried Capers, Mustard Sauce

***Interactive Stations***  
***Select one of the following:***

**Interactive Stations Subject to a Chef Fee of \$150.00 each**

**Pasta Station**  
***(Select One)***

**Tagliatelle & Meatballs**

Home-made Pasta, Braised Meatballs, Tomato Sauce, Fresh Basil

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**Pappardelle Pasta & Mushroom Sauce**

Fresh Mushrooms, Cherry Tomatoes, Parmesan Cheese

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**Pennette & Prosciutto**

Pennette Pasta, Prosciutto, Arugula Cream, Pancetta

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**Lobster Mac & Cheese**

Fresh Lobster, Truffle, Parmesan, Cheddar, Mozzarella, Ricotta

**~OR~**

**Carving Stations**  
***(Select One)***

***All Carving Stations Served with Savory Breads***

**Pepper Crusted Tenderloin**

Salsa Verde, Oven Roasted Potatoes, Pearl Onions, Arugula

**Roasted Pork Leg**

Rosemary, Black Pepper, Apple Mustard Sauce

**Chicken Fra Diavolo**

Shaved Fennel Salad, Yogurt Sauce, White Bean Casserole

**Butter Roasted Turkey Breast**

Cranberry Sauce, Gravy, Mashed Potatoes

**Salmon en Croute**

Tomato-Onion Salsa, Roasted Seasonal Vegetables, Lemon Butter Sauce

**~OR~**

**Asian Station**

**(Select One)**

Fried Rice  
Fried Noodles  
Lettuce Wraps

**(Select One)**

Beef  
Chicken  
Shrimp

Accompanied by Mixed Seasonal Vegetables, Sweet and Sour Sauce, Soy Glaze  
Chopsticks, Fortune Cookies, "To-Go" Containers

## **Cocktail Reception Enhancements**

### ***Raw Bar, \$25.00 per person***

#### ***Displayed in Ice Carving***

Chilled Jumbo Shrimp, Snow Crab Claws  
Freshly Shucked Clams, Oysters, Stuffed Calamari

### ***Smoked Fish, Market Price***

Smoked Salmon, Salmon Gravelox, Pastrami Smoked Salmon,  
Smoked Rainbow Trout, Smoked Mussels, Smoked Peppered Mackerel

### ***Caviar Station, Market price***

Beluga, Sevruga, Osetra or American Sturgeon  
Buckwheat Blinis, Classic Garniture

### ***Antipasto Display, \$15.00 per person***

Charcuterie Platter, Marinated Vegetables, Pate and Spreads, Marinated Olives  
Grilled Artichokes, Freshly Baked Breads

### ***Interactive Stations***

**Interactive Stations Subject to a Chef Fee of \$150.00 each**

#### ***Sushi Bar \$28.00 per person***

*(50 person minimum)* Chef Fee: \$250.00  
Hand Rolled Sushi

***Additional Carving Station, \$20.00-\$25.00 per person***

***Additional Pasta Station, \$15.00-\$18.00 per person***

***Asian Station, \$17.00 per person***

***23% service charge of and applicable sales tax and will be added to the above pricing***

## ***First Course Selections***

***(Please select one)***

### **Cauliflower Risotto**

Cacao Jelly, English Peas, Cauliflower Veloute

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### **Smoked Salmon**

Citrus Segments, Nori Pesto, Brioche Croutons, Dill Oil Powder

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### **Goat Cheese Royale**

Beetroot Gel, Black Sesame Tuile, Toasted Walnut Crumble, Berry Coulis

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### **Castle Crab Cake**

Mango Aioli, Pickled Daikon, Fennel Salad

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### **Lobster & Creamed Corn Open Ravioli**

Tarragon Cream, Tomato Concasse, Parmesan Crisp

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### **Tomato Tarte Tatin**

Herb Salad, Fresh Cherry Tomatoes, Caramelized Onion, Balsamic Reduction

## ***Salad Course Selections***

***(Please select one)***

### **Local Organic Greens**

Seasonal Vegetables, Sherry Dressing

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### **Arugula and Baby Spinach**

Roasted Walnut Powder, Fennel, Caramelized Apples, Feta Cheese, Champagne Dressing

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### **Caprese Salad**

Mesculin Lettuce, Baby Mozzarella, Confit Cherry Tomatoes  
Smoked Balsamic and Basil Vinaigrette

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### **Endive and Bacon**

Organic Lettuce Mix, Curry Fried Onion, Artisanal Cheddar Croutons, Bourbon Vinaigrette

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### **Niçoise Salad**

Romaine Lettuce, House Preserved Tuna, Black Olive Crumbs, Quail Eggs  
Fingerling Potatoes, Lemon Verbena Dressing

**Main Course Selections**  
*(Please select two)*

**48 Hour Sous Vide Short-Rib**

Carrot Puree, Confit Potatoes Portabella Mushroom Chips, Red Wine Jus

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**Broiled Red Snapper**

Parsley Coulis Garlic Potato Palettes, Mixed Parisian Vegetables

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**Seared Salmon Fillet**

Roasted Parsnip Smash, Sautéed Mushrooms and Asparagus  
Port Reduction, Mustard Sauce

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**Black Angus Tenderloin**

Sauce Bordelaise, Pommes Duchesse, Beurre Maître d'Hôtel  
Roasted Baby Root Vegetables

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**Braised Pork Belly**

Creamed Polenta, Home-made Mango BBQ Sauce, Bacon,  
Potato and Brussel Sprout Hash

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**Roasted Hemlock Hills Chicken Breast**

Sweet Potato Puree, Ratatouille, Natural Au Jus, Garlic Tuile

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**Colorado Lamb Loin**

Celeriac Puree, Spiced Carrot Oil, Mint Crumble  
Roasted Baby Beets, Lamb Jus

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**Honey Roasted Duck Breast**

Red Berry Puree, Wild Rice, Grilled Zucchini, Sauce Albufera

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**Seasonal Vegetarian Entrée Available Upon Request**



**Dessert Selections**  
*(Please select one)*

**Individually Plated:**  
*(Select one)*

**Chocolate Chip Cheesecake**

Salted Caramel, Chocolate Chip Cookie, Espresso Mousse

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**Earl Grey Crème Brûlée**

Orange, Cranberry Shortbread

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**Carrot Cake**

Pecan Nut Dacquoise, Lemon Cream Cheese Mousse  
Candied Pumpkin Seeds

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**Pistachio Sponge**

Passion Fruit Curd, Fresh Berries, Vanilla Anglaise

**~OR~**

**Table Service:**

Mini Pastries

Petits Four s

Chocolate Dipped Strawberries

**Beverages**

***Coffee, Decaffeinated Coffee and Tea Service Included***

***Espresso and Cappuccino Beverage Bar***

***\$13.00 per person***

*(Minimum of 100 guests)*

## **Dessert Enhancements**

### **Viennese Dessert Table, \$20.00 per person**

*(Please Select One)*

#### **French Style**

Chai Tea Mousse filled Croquembouche

Lemon Crème Brûlée Cheesecake

Pear & Cranberry Tarte Tatin

Rose and Pistachio and Blackcurrant Entremet

Hazelnut Praline Cream filled Vanilla Financier

Fruit & Lemon Curd French Meringue Nests

Fresh Berry Mille Feuille

Opera Cake

**~OR~**

#### **Chocolate & Fruit**

Caramel & Espresso Chocolate Cheesecake

Champagne & Milk Chocolate Macarons

Chocolate Brownie S'more

Fruit Skewers, Lemon & Honey Syrup

Slow Baked Lemon Tart, Fresh Raspberries & Crème Fraiche

Carrot Cake, Lemon Grass & Cream Cheese Frosting

Coconut & Chocolate Bars

Truffle Tower

***S'mores Station, \$12.00 per person***

***Late Night Snacks, \$15.00 per person***

### **5 Hour Premium Brand Open Bar**

Ketel One, Absolut, Stoli Raz, Stoli O, Tanqueray, Bombay Sapphire, Sailor Jerry, Bacardi Silver, Hornitos Reposado, Dewar's, Chivas Regal 12yr, Jack Daniels, Canadian Club, Castle Hotel & Spa Banquet Red and White Wines Imported and Domestic Beers Soft Drinks, Assorted Juices and Mixers

#### ***Banquet Wine Selections (Please select one of each)***

##### ***Sparkling Wine***

Caposaldo Prosecco Brut, Italy  
Veuve du Vernay NV, France

##### ***White Wine***

Caposaldo, Pinot Grigio, Italy  
Markham, Sauvignon Blanc, Napa, California  
Sterling Vintner's Collection, Chardonnay, California

##### ***Red Wine***

Sterling Vintner's Collection, Cabernet Sauvignon, California  
Pepperwood Grove, Merlot, California  
Belcreme de Lys, Pinot Noir, California

### **Upgraded Beverage Package**

#### ***Super Premium Brand Open Bar, \$15.00 per person***

Grey Goose, Tito's Handmade Vodka, Hendrick's, Raizul Silver  
Johnnie Walker Black, Bulleit Bourbon

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*In addition to Premium Open Bar Liquor*

#### ***Upgraded Wine Selections, \$20.00 per person (Please select one of each)***

##### ***Sparkling Wine***

Chandon Brut Rose, California  
Taittinger Brut Prestige Cuvee, France

##### ***White Wine***

Terlato, Pinot Grigio, Italy  
Cakebread, Sauvignon Blanc, Napa, California  
Louis Jadot, Steel Chardonnay, France

##### ***Red Wine***

Honig, Cabernet Sauvignon, California  
Terrazas Reserve Malbec, Argentina  
Sequana by Hess Vineyards, Pinot Noir, California

## **Beverage Package Enhancements**

### ***Martini Bar during Cocktail Hour...\$16.00 per person***

Bombay Sapphire, Tanqueray, Absolut and Ketel One  
Fruit mixers and garnish to include Apple, Pomegranate and Watermelon  
Garnishes to include Fruits, Onions and Olives.

**Bartender Fee of \$150.00 applies**

### ***Bellini Bar during Cocktail Hour...\$10.00 per person***

Chilled Sparkling Wine with Peach, Mango, Raspberry and Strawberry Purées  
With Garnishes

**Bartender Fee of \$150.00 applies**

### ***Cordials served with Dessert...\$15.00 per person***

Sambuca, Amaretto, Anisette, Cognac, Grand Marnier, Tia Maria, Crème de Mint, Kahlua,  
Red Ruby Port and Tawny Port

### ***Microbrew Beer selection throughout the event...\$9.00 per person***

Our own selection of Specialty Beers

### ***Your Own Signature Cocktail served throughout the event...\$10.00 per person***

Create your own!

### ***Beverage Butler Service...\$150.00 per butler (1 butler per 50 guests)***

Tray passed sparkling wine, sparkling water, red wine and white wine.

***Upgraded Wine Selections available, please inquire for pricing.***

***This food and wine selection is a sample menu and may change according to the availability and seasonality of products and specific vintages of wine. Upgraded wines may also be selected from our full wine list and wine pairings with each course are available.***

## **Event Pricing and Deposit Information**

***The pricing per person ranges depending on your customized package.  
There is a minimum per person pricing required for each date,  
plus a minimum guaranteed guest count.***

### **Winter: January, February, March**

Friday, Saturday Afternoon & Sunday – \$150.00 - \$170.00 per person, \$1,500.00 Facility Fee  
Saturday Evening – \$155.00 - \$175.00 per person, \$2,500.00 Facility Fee

### **Spring: April, May**

Friday, Saturday Afternoon & Sunday – \$155.00 - \$175.00 per person, \$1,500.00 Facility Fee  
Saturday Evening -- \$165.00 – \$185.00 per person, \$2,500.00 Facility Fee

### **Summer: June, July, August**

Friday, Saturday Afternoon & Sunday – \$160.00 - \$180.00 per person, \$1,500.00 Facility Fee  
Saturday Evening – \$180.00 - \$200.00 per person, \$2,500.00 Facility Fee

### **Fall: September, October, Early November**

Friday, Saturday Afternoon & Sunday – \$175.00 - \$195.00 per person, \$2,000.00 Facility Fee  
Saturday Evening – \$200.00 - \$220.00 per person, \$2,500.00 Facility Fee

### **Holiday: Late November, December**

Friday, Saturday Afternoon & Sunday – \$150.00 - \$170.00 per person, \$1,500.00 Facility Fee  
Saturday Evening – \$165.00 - \$185.00 per person, \$2,500.00 Facility Fee

<p><b>The maximum capacity of our Great Hall Ballroom is 150 guests. Minimum Adult Guarantee for Friday and Sunday is 75. Minimum Adult Guarantee for Saturday is 100.</b></p>
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### ***Service Charge:***

*In addition, 23% of the food and beverage total plus applicable state or local tax, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the event. All prices are subject to applicable tax, currently 7.375%*

### ***Deposit Information:***

*25% of the estimated cost of the reception is due with the signed contract. The remaining deposit schedule will be outlined in your contract. The final payment is based on the actual number of expected guests and is due one week prior to the event.*