

Castle HOTEL & SPA TARRYTOWN NEW YORK®

2015 Private Wing Brunch Package

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

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



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, 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

Brunch Buffet Menu

Breakfast Items

Breakfast Pastries and Breads

Bagels and Cream Cheeses

Seasonal Sliced Fruits

Farm Fresh Scrambled Eggs

French Toast

Sausage and Bacon

Potato Hash

Lunch Items

Tagliatelle and Meatballs

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

Hemlock Hills Grilled Chicken

Thyme, Natural Jus, Potato Puree

Croquettes De Poisson

(Fish Cakes)

Tartar Sauce, Fresh Lemon

Dessert

Vanilla Crème Brûlée

New York Cheesecake

Key Lime Pie

Beverages

Soft Drinks, Juices, Coffee, Decaffeinated Coffee and Tea Service Included

Enhancements

Antipasto Display

Charcuterie Platter, Marinated Vegetables, Pate and Spreads, Marinated Olives
Freshly Baked Breads, Grilled Artichokes
(\$15.00 Per Person)

Omelet Station

Vegetables, Cheeses, Meats, Egg Whites, Farm Fresh Eggs
(\$15.00 Per Person)

Carving Stations

Chicken Fra Diavolo

Shaved Fennel Salad, Yogurt Sauce, White Bean Casserole
(\$12.00 Per Person)

Butter Roasted Turkey Breast

Cranberry Sauce, Gravy, Mashed Potatoes
(\$12.00 Per Person)

Salmon en Croute

Tomato-Onion Salsa, Roasted Seasonal Vegetables, Lemon Butter Sauce
(\$15.00 Per Person)

Pepper Crusted Tenderloin

Salsa Verde, Oven Roasted Potatoes, Pearl Onions, Arugula
(\$20.00 Per Person)

Beverage Options

3 Hour Open Brunch Bar to Include

Bloody Mary's, Mimosas, Beer, Banquet Wines, Assorted Juices, Sodas and Mineral Waters
(\$25.00 Per Person)

3 Hour Open Bellini Bar

Chilled Sparkling Wine with Peach, Mango, Raspberry and Strawberry purées with garnishes.
(\$20.00 Per Person)

***\$150.00 Bartender Fee applies

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 head count.***

Brunch

\$68.00 per person

Prices above are subject to 23% service charge,
\$750.00 facility fee and 7.375% sales tax

<p>The minimum guarantee is 50 guests The maximum capacity of our Great Hall Ballroom is 150 guests.</p>

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.