

# Castle HOTEL & SPA TARRYTOWN NEW YORK®

## ***2015 Private Wing Dinner 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

***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 and 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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### **Seared 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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### **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 Fours

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***

**4 Hour Limited Bar Serving Beer, Wine and Soft Drinks  
or**

**4 Hour Premium Brand Open Bar**

Ketel One, Absolut, Johnny Walker Black, Chivas Regal, Jack Daniel's, Canadian Club, Seagram's 7, Myer's Rum, Bacardi Silver, Tanqueray, Bombay Sapphire, Jose Cuervo, Cinzano, Sweet and Dry Vermouth, Castle Hotel & Spa Banquet Red and White Wines, Imported and Domestic, 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

***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.***

## **Pricing and Deposit Information**

*\$130.00 per person to include 4 hour limited beer, wine and soft drinks*

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*\$140.00 per person to include 4 hour premium open bar*

**Subject to 23% service charge, \$1,500.00 facility fee and 7.375% sales tax**

**The maximum capacity of our Great Hall Ballroom is 150 guests.**

**The minimum guarantee for a Saturday evening is 100 adults.**

**The minimum guarantee for a Friday and Sunday is 75 adults.**

### *Service Charge:*

*In addition, 23% of the food, 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.*