

Castle HOTEL & SPA TARRYTOWN NEW YORK®

2015 Private Wing Lunch 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

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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 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

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

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.

Lunch

Three Courses: Salad, Choice of Two Entrees and One Dessert
\$65.00 per person

Prices above are subject to 23% service charge
\$500.00 facility fee Monday – Friday or \$750.00 facility fee Saturday and Sunday
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.