

Tarrytown House Estate Wedding Packages

Tucked away among Westchester County's tall, richly wooded bluffs, the historic Tarrytown House Estate on the Hudson embodies 19th-century elegance and provides an enchanted setting for your storybook Hudson Valley wedding. From the moment your wedding guests pull up through the stone pillars and iron gates of the Estate, they will be taken aback by the beauty of the Estate.

We have included everything you need on your special day:
Valet Parking, Printed Menus, Linen Selections, Coatroom Attendant, Ladies' Room Attendant, Direction Cards, Changing Room for the Bride, Outside Setting & Magnificent Grounds for Photographs, and Complimentary Overnight Accommodations for the Bride & Groom.

SLEEPY HOLLOW

Your Wedding Menu Includes:

Cocktail Reception Consisting Of:

One Cold Display
Two Interactive Stations
Eight Butler Passed Hors d'oeuvres
One Hour Open Bar Serving Premium Brand Liquors

Dinner Consisting Of:

Champagne Toast
Appetizer
Salad
Choice of Three Entrees
Dessert, Wedding Cake, Coffee & Tea Service
Four Hour Open Bar Serving Premium Brand Liquors

LINDEN COURT

Your Wedding Menu Includes:

Cocktail Reception Consisting Of:

One Cold Display
Two Interactive Stations
One Chilled Seafood Station
Eight Butler Passed Hors d'oeuvres
One Hour Open Bar Serving Premium Brand Liquors

Dinner Consisting Of:

Champagne Toast
Appetizer
Salad
Choice of Three Entrees
Dessert & Wedding Cake
Espresso, Cappuccino & Specialty Coffees
Four Hour Open Bar Serving Premium Brand Liquors

GRANDE ESTATE

Your Wedding Menu Includes:

Cocktail Reception Consisting Of:

Two Cold Displays
Two Interactive Stations
One Chilled Seafood Station
Ten Butler Passed Hors d'oeuvres
One and One Half Hour Open Bar Serving Super Premium Brand Liquors

Dinner Consisting Of:

Chair Covers
Veuve Clicquot Champagne Toast
Appetizer, Salad, Intermezzo
Choice of Three Entrees (1 Premium Selection)
Dessert & Wedding Cake
Espresso, Cappuccino & Specialty Coffees
Viennese Hour, Cordials & Ports
Premium Wines
Four and One Half Hour Open Bar Serving Super Premium Brand Liquors

Displays for Your Cocktail Reception

Artisanal Cheeses

Maytag Bleu, Truffle Cheese, Murcia al Vino and Spanish Manchego
Paired with Quince Paste Jam and Lavender Honey
Grapes, Strawberries and Raspberries
Dried Cherries, Apricots and Figs
Candied Walnuts, Spiced Pecans and Smoked Almonds
Baskets of Market Fresh Vegetables with Assorted Dipping Sauces
Assorted Breads and Crackers

Mediterranean Table

Hummus, Baba Ghanoush, Tabbouleh,
Grilled Lamb Kabobs
Greek Salad, Spicy Tunisian Marinated Olives
Stuffed Grape Leaves, Roasted Peppers Marinated in Garlic
Grilled Pitas, Flat Breads and Bread Sticks

Tuscan Table

Sopprasata, Genoa Salami, Prosciutto di Parma
Spicy Capicola, Pepperoni
Parmigiano-Reggiano,
Fresh Mozzarella, Gorgonzola
Marinated Stemmed Artichokes, Marinated Mushrooms
Cold Pasta Salad with Broccoli Rabe and Chili Flakes
Assorted Olives, Roasted Red Peppers
Marinated Eggplant
Prosciutto and Provolone Stuffed Hot Peppers
Crusty Breads and Breadsticks

Taste of the Hudson Valley

Local Cheese Selection from the Hudson Valley
Warm Baked Brie En Croute
A Variety of Pate and Mousse
Classic Accompaniments and Garnishes
Ask your catering manager about pairing local wines with this station

Grilled Vegetable Display

Marinated and Grilled Zucchini & Summer Squash
Eggplant, Fennel, Radicchio Treviso
Marinated Artichokes & Sweet Peppers
Marinated Mushroom Salad
Cippolini Onions & Grilled Asparagus
Assorted Breads and Bread Sticks

Interactive Stations

A uniformed chef prepares these dishes to order for each of your guests

New York Deli

Pastrami Sandwiches on Marbled Rye, Swiss Cheese, Sauerkraut, Thousand Island Dressing
Hebrew National® Hot Dog Cart
Potato Knishes, Spicy Mustards & Kosher Pickles
Spiced Nuts, N.Y. Style Soft Pretzels

Manhattan Steakhouse

Garlic & Fresh Herb Crusted Top Round of Beef Carved to Order
Horseradish Cream, Wild Mushrooms
Smoked Onion Steak Sauce & Peppercorn Brandy Sauce
Onion, Tomato & Bleu Cheese Salad
Creamed Spinach & Herb Roasted Potato Wedges

Burgers & Fries

Sliders Constructed to Order:
Wagyu Beef with Caramelized Shallots and Aged Cheddar
Herbed Chicken with Dijon Mustard Aioli
Portobello Mushroom with Asiago and Roasted Pepper
BBQ Pulled Pork
Seasoned Fries and Beer Battered Onion Rings in Cones

Little Havana

Mojo Marinated Flank Steak Carved to Order
“Pressed” Cuban Sandwiches
Pernil
Seafood “Mojito”
Rice and Peas

Chinatown

Dim Sum
Asian Vegetables with Tofu
Stir Fried Chicken & Cashews
Stir Fried Rice & Sesame Noodle Salad
Presented in Traditional Chinese “Take-Out” Containers
Served with Duck Sauce, Soy Sauce, Crispy Noodles & Fortune Cookies

Enhancement To Chinatown

Peking Duck, Cucumber, Scallion, Hoisin, Rolled To Order in Thin Pancakes
\$ 6 per person

Arthur Avenue

Linguine & Penne with: Fileto di Pomodoro or Vodka Sauce
Eggplant Rollatine
Chicken Scaloppine with Prosciutto, Mushrooms, Onions, Madeira Sauce
Fresh Baked Focaccia and Crusty Bread

Enhancement To Arthur Avenue

Mussels and Clams Fra Diavolo \$6 per person
Fried Calamari \$4 per person

Meat & Potatoes

Choice of:

Fresh Herb Crusted Breast of Turkey
Cornbread Stuffing
Horseradish Cranberry Chutney & Turkey Jus

Molasses Glazed Loin of Pork, "Our Own" Apple Sauce
Sweet Potato Gratin, Artisanal Rolls
Horseradish Cream & Natural Jus

Apricot Mustard Glazed Smoked Ham
Cheese Grits, Buttermilk Biscuits,
Bourbon Spiked Dried Fruit Chutney

Tandoori Marinated Leg of Lamb
Grilled Naan Bread, Curry Dusted Potatoes
Natural Jus & Cucumber Yogurt Sauce

Butler Passed Hors d'oeuvres and Soup Shots

Cold Hors d'oeuvres

Fresh Mozzarella and Serrano Ham Crostini, Fig Jam
Broccoli Rabe, Roasted Garlic, & Sun Dried Tomato Crostini
Truffled Devil Eggs with Chives
Foie Gras Torchon on Brioche
Caviar Toast Points, Crème Fraiche
Bay Scallop Ceviche
Tuna Tartar on a Cucumber Round, Wasabi Aioli
House Cured Salmon on Pumpernickel Toast
Prosciutto Wrapped Melon
Wagyu Beef Carpaccio

Hot Hors d'oeuvres

Spanakopita
Asparagus and Mushroom Arancini
Mushroom & Truffle Risotto Cake
Vegetable & Cheese Quesadilla
Mini Grilled Cheese & Bacon
Spicy Curry Shrimp Spring Roll
Maryland Style Crab Cakes, Remoulade
Scallops Wrapped in Apple Wood Smoked Bacon
Marinated Shrimp Satay, Coconut Curry Dipping Sauce
Lemongrass Marinated Chicken Satay, Spicy Peanut Sauce
Sesame Chicken, Sweet and Sour Pineapple
Baby Lamb Chop, Orange Mint Chutney
Franks in a Blanket, Brown Mustard
Boursin, Bacon and Scallion Stuffed Fingerling Potato
Short Rib Pot Pie
Beef Negamaki
Miniature Beef Wellington, Béarnaise Sauce

Seasonal Soup Shots

Chilled Spring & Summer Suggestions:

Cucumber Melon, Heirloom Tomato Gazpacho, Potato Leek, Champagne Peach, Spring Pea

Fall & Winter Suggestions:

Wild Mushroom Bisque with Truffle Oil, Butternut Squash with Apple, Tomato

Package Enhancements

For Cocktail Hour

Smoked Seafood Display

Capers, Shaved Onion, Hard Cooked Egg, Sliced Tomato, Dill Crème Fraîche
Pumpnickel Toast Points
\$19 per person

Chilled Seafood Bar

Littleneck Clams, Oysters, Crab Claws, Jumbo Shrimp
Served over Crushed Ice, Garnished with Fresh Lemon, Cocktail Sauce
Displayed with an Ice Carving
\$22 per person
Additional Chilled Seafood Selections at Market Price

Ceviche Bar

Bay Scallop with Cilantro & Lime
Tuna with Ginger, Green Onions and Soy
Peruvian Style Fish Ceviche
Shrimp with Mango, Avocado and Citrus
Vegetarian Hearts of Palm Ceviche
\$22 per person

Sushi & Sashimi Bar

(Minimum of 100 Guests)
A Variety of Fresh Sushi & Sashimi Prepared by a Sushi Chef
Served with Wasabi, Soy Sauce, Pickled Ginger, Chop Sticks
Market Price

Personalized Ice Sculpture

Let us customize an Ice Sculpture
\$450 per sculpture

Pre-Arrival Offerings

Passed Blood Orange Prosecco Belinis and Sparkling Water
\$4 per person
Sangria, Lemonade, Ice Teas and Sparkling Water Station
\$6 per person

First Course
(select one)

Lobster Bisque

Warm Langostine Salad

Vol-au-Vent

Choose One of the Following:
Wild Mushrooms Forestiere
Or Seafood Americaine

Seasonal Risotto

Spring & Summer: Spring Pea and Forrest Mushroom
Fall & Winter: Autumn Squash, Pancetta & Truffle

Goat Cheese Tart

Caramelized Onions, Local Micro Greens
Truffle Vinaigrette

Crab Cake

Citrus Jicama Slaw, Sweet Herb Aioli

Roasted Vegetable Ravioli

Spinach Pesto, Oven Dried Tomato

Smoked Salmon

Red Onion, Hard Cooked Eggs, Capers
Crème Fresh, Cucumber, Pumpernickel Point

Beefsteak Tomato &

House Made Mozzarella

Black Olive Tapenade, Fire Roasted Pepper
Basil Oil, Balsamic Syrup

Ricotta Cheese Tortellini

Heirloom Tomatoes, Wilted Arugula
Roasted Garlic, Ricotta Salata

Second Course

Tarrytown House Salad

Field Greens, Poached Pear, Medallion of Goat Cheese
Candied Walnuts, Cabernet Vinaigrette

Arugula, Lola Rossa and Endive Salad

Julienne Prosciutto, Medjool Dates, Toasted Pine Nuts, Grape Tomatoes
Balsamic Vinaigrette

Third Course
(Select Three Entrees)

Entrees shown with suggested accompaniments.
Our team will customize based on seasonality and your menu.

Tilapia Fillet

Saffron Infused Rice, Grilled Asparagus, Baby Carrots, Rock Shrimp Scampi Sauce

Grilled Swordfish

Poached Baby Potatoes, Oven Dried Roma Tomato & Lobster Vinaigrette

Black Cod Fillet

Miso Glaze, Ginger & Green Tea Infused Sticky Rice, Stir Fried Bok Choy

Grilled Salmon

Citrus Scented Israeli Cous Cous, Charred Asparagus, Moro Orange Beurre Blanc

Striped Bass

Peruvian Potatoes, Julienne Vegetable, Heirloom Tomato Fondue

Roasted Half Chicken

Roasted Shallot Whipped Potato, Sautéed Spinach, Dark Chicken Jus

Stuffed Chicken Breast

Baby Spinach, Oven Roasted Tomato & Boursin Stuffing, Toasted Orzo, Madeira Reduction

Petite Poulet

French Lentils, Bacon Lardons, Haricots Verts, Sage Scented Jus

Char Grilled N.Y. Sirloin

Pommes Puree, Sautéed Spinach, Fricassee of Wild Mushrooms

Filet Mignon

Roasted Fingerling Potatoes, Baby Vegetables, Pinot Noir Reduction

Slow Roasted Rib Eye

Roasted Baby Potatoes, Braised Chard, Natural Jus

Bronzed Tournedos of Beef

Chive Laced Duchesse Potatoes, French Green Beans, Red Wine Demi Glace

Steak Au Poivre

Fingerling Potatoes, Baby Vegetables, Shallot Brandy Reduction

Enhancements

Intermezzo

Pink Champagne

Blueberry Lemon

Passion Fruit

\$5 per person

Entrees

Rack of Lamb

Roasted Baby Potatoes, Haricots Verts, Dijon Mustard Sauce

\$15 per person

Grilled Veal Chop

Shallot Whipped Potatoes, Roasted Local Wild Mushrooms, Madeira Reduction

\$14 per person

Roasted Chateaubriand

Chive Laced Duchesse Potatoes, Local Asparagus, Cabernet Sauvignon Reduction

\$12 per person

Chilean Sea Bass

Toasted Fregola, Medley of Baby Vegetables

Mediterranean Ragout

\$12 per person

Wedding Cake

Coffee & Tea Service

Desserts

Chocolate Dipped Strawberries

(Presented per table)

Strawberries Hand-Dipped in Belgian Milk, White & Dark Chocolates
Delicately Rolled in Toasted Coconut & Candied Walnuts

Assortment of Cookies

(Presented per table)

Our Pastry Chef's Favorites Based on Seasonal Ingredients and
Flavors That Will Compliment Your Wedding Cake

Brownies

(Presented per table)

Classic Fudge, Peanut Butter, Rocky Road, Blondies

Lemon Shortbread Tart

Whipped Cream, Berry Compote

Sorbet Sampler

Three Seasonal Flavors

Crème Brûlée

Choose One of the Following:

Tahitian Vanilla Bean

Banana with Pineapple Macadamia Nut Relish

Milk Chocolate

Vanilla Bourbon Charlotte

Bourbon and Vanilla Laced Mini Torte

Finished with Chantilly Cream and Chocolate Shavings

Chocolate Sampler

Milk Chocolate Mousse

White Chocolate Macadamia Nut Biscotti

Raspberry Sorbet in a Dark Chocolate Shell

Warm Bread Pudding

Spiced Rum Crème Anglaise, Dulce De Leche Gelato

Marquis au Chocolate

Bittersweet Chocolate Mousse

Berry Coulis

Additional Dessert Enhancements

Crepe Station

Nutella Filled Crepes Warmed to Order
Topped With Syrups, Nuts, Fruits, Cinnamon, Cocoa and Whipped Cream
\$11 per person

Ice Cream Shop

Assorted Ice Creams and Gelatos Scooped to Order
With a Variety of Toppings, Syrups and Whipped Cream
\$9 per person

Viennese Hour

Sfogliatelle, Chocolate-Dipped Cookies, Cannoli, Cream Puffs, Napoleon
Flourless Mocha Squares, Italian Cheesecake, Fresh Fruit Tarts, Italian Cookies
Linzer Bars, Chef's Selection of Assorted Cakes & Pies
Espresso & Cappuccino with Sambuca
Displayed with Swizzle Sticks, Biscotti, Pirouline Wafers & Lady Fingers
\$25 per person

Chocolate Dipped Strawberries

(Presented per table)
Strawberries Hand-Dipped in Belgian milk, White & Dark Chocolates
Delicately Rolled in Toasted Coconut & Candied Walnuts
\$5 per person
(if chosen in addition to a plated dessert)

Post Event Enhancements

Farewell offerings for the retreat back to your guest room or for the drive home...

Doughnut or Bagel Station

Fresh Doughnuts or Bagels, Bagged to Order
Hot Chocolate, Regular & Decaf Coffees, Hot Tea
\$11 per person

NY Pretzels

Grilled Pretzels and Warm, Spiced & Sweet Nuts
Authentic New York Sodas: Cream, Root Beer, Black Cherry & Orange
\$12 per person

Candy Store

Old Fashioned Drug Store Jars filled with your Favorite Candy:
Starburst®, Twizzlers®, Gummi Bears®, Jelly Bellies®, Twix®
M&M's®, Reese's Peanut Butter Cups®, Sour Patch Kids®
\$11 per person

Candy Coated Apples

An Assortment of Chocolate, Caramel and
Candy Coated Apples
\$9 per person

Beverages

Premium Bar

Ketel One, Bacardi, Mount Gay, Bombay, Johnnie Walker Red, Dewar's
Canadian Club, Jack Daniel's, Jose Cuervo, Southern Comfort, Kahlúa
Heineken, Budweiser, Coors Light
House Red & White Wines,
Sodas & Mixers

Super Premium Bar

Grey Goose, Bacardi, Captain Morgan, Bombay Sapphire, Dewar's, Johnnie Walker Black
Crown Royal, Maker's Mark, Patrón, Jack Daniel's, Southern Comfort, Campari
Heineken, Budweiser, Coors Light, Amstel Light, Sam Adams, Stella Artois
Tier Two House Wines, Sodas & Mixers
\$12 per person

Cordial Bar

Rémy Martin, B&B, Grand Marnier, Drambuie, Tia Maria
Amaretto, Kahlúa, Limoncello
Irish Mist, Frangelico, Irish Cream
Sambuca & Anisette
Port & Sherry
Coffee & Whipped Cream
\$16 per person

Specialty Cocktail Bar

Traditional, Dirty, Apple, Chocolate & Espresso Martinis
Manhattans
Gibsons, Gimlets, Rob Roys
Cosmopolitans, Metropolitans
\$8 per person - Cocktail Reception
\$19 per person - Cocktail Reception & Dinner

Customized Drink Offering

Let us Create a Cocktail That Captures Something Special In Your Life
Displayed With Menus at Bars Throughout Your Event
Begins at \$4 per person

Espresso & Cappuccino Bar

Displayed with Swizzle Sticks, Biscotti, Pirouline Wafers & Lady Fingers
Meletti Sambuca and Anisette
\$9 per person

***Prices Do Not Include New York State Sales Tax
23% Service Charge***