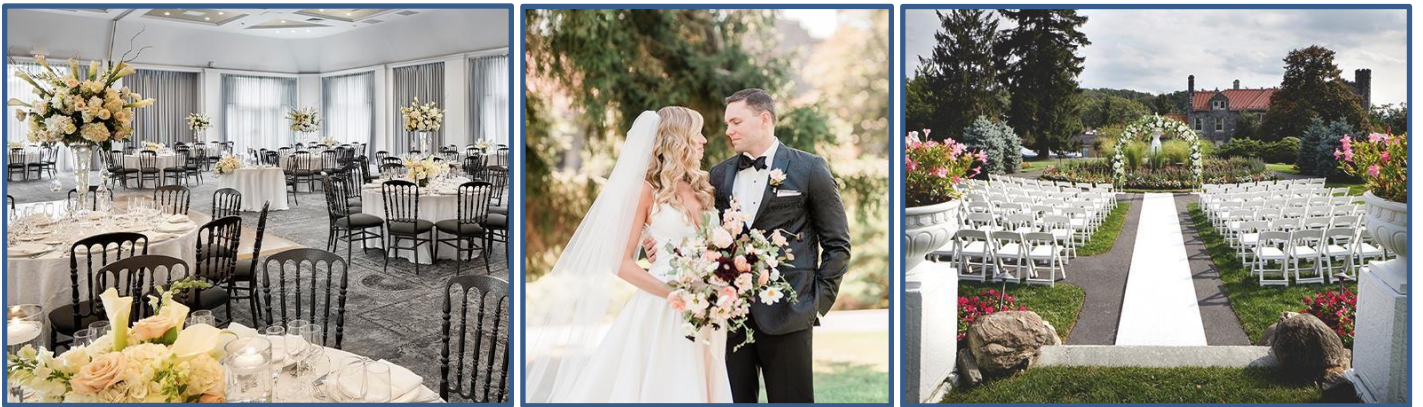




CELEBRATIONS OF LIFE, LOVE & COMMITMENT



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.

Your Catering Sales Manager can assist you with customizing any of our Wedding Packages to make your day exactly that – Your Day. Special enhancement pages offer various options to add to your selected package to customize. If you don't see something you're looking for, let us know – we are happy to work with you on your vision for Your Day.



**TARRYTOWN HOUSE
ESTATE**

ALL PACKAGES INCLUDE

- Valet Parking – 2 Attendants (For Weddings of 100 guests or more), Printed Menus, Linen Selection, Tables, Chairs, Tableware, Votive Candles
- Seasonal Coatroom Attendant, Two Changing Rooms for the Bridal Party with complimentary non-alcoholic beverages
- Outside Setting & Magnificent Grounds with full photography rights on your special day
- Complimentary Overnight Accommodations for the couple
- Special Room Rates for Overnight Guests
- Event Management staff to coordinate your on-site event, consultative menu customization and recommendations for professional vendor services for music, florals, lighting and photography

BIDDLE PACKAGE

Five Hour Event

- Five Hour Deluxe Open Bar, Champagne Toast, Wine Service with Dinner
- One Hour Cocktail Reception with Choice of Six Butler Passed Hot & Cold Hors D' Oeuvres, One Cold Display, One Hot Station
- Three Course Served Dinner with Salad, Two Entrée Choices, Family Style Petite Fours & Chocolate Dipped Strawberries
- Custom Wedding Cake
- Freshly Brewed Coffee, Regular and Decaffeinated, Tea Selection

ESTATE PACKAGE

Five Hour Event

- Five Hour Deluxe Open Bar, Champagne Toast, Wine Service with Dinner
- One Hour Cocktail Reception with Choice of Eight Butler Passed Hot & Cold Hors D'oeuvres, Two Cold Displays, Two Hot Stations
- Four Course Served Dinner with Appetizer, Salad, Three Entrée Choices, Family Style Petite Fours & Chocolate Dipped Strawberries
- Custom Wedding Cake
- Freshly Brewed Coffee, Regular and Decaffeinated, Tea Selection

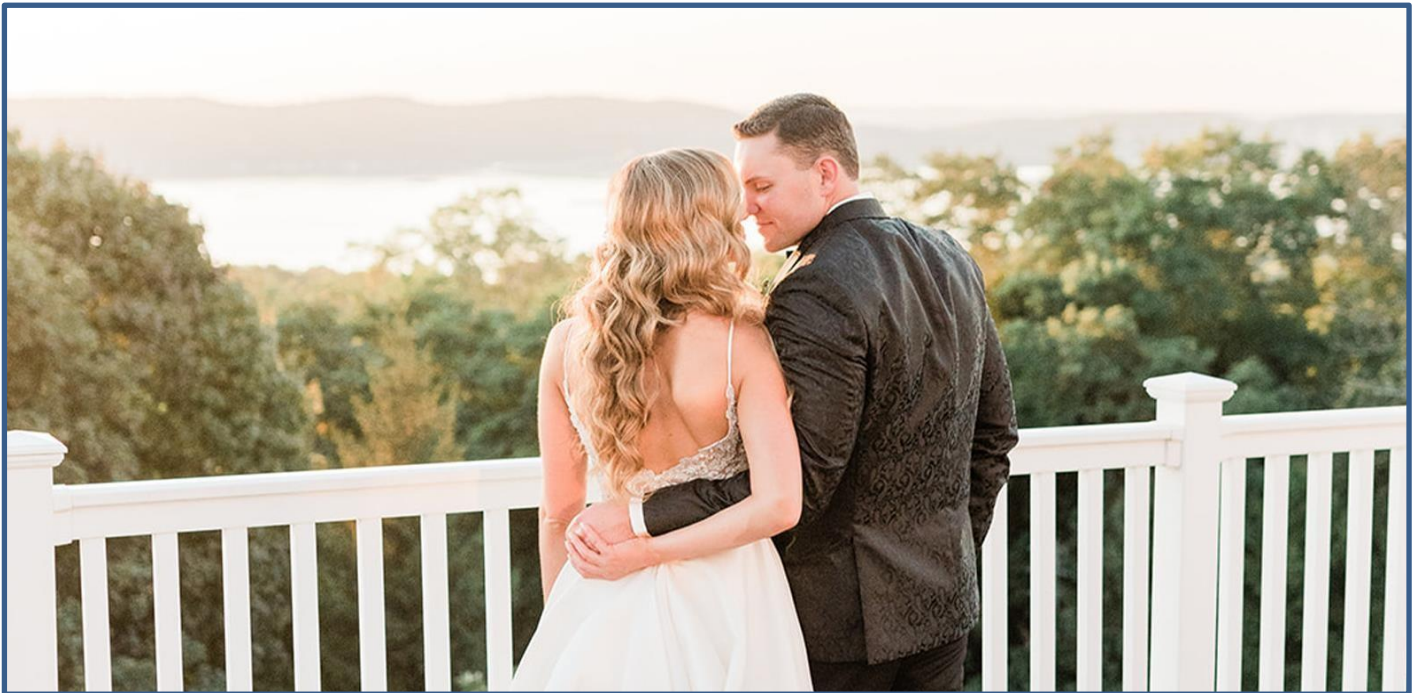


**TARRYTOWN HOUSE
ESTATE**

GRAND DUKE PACKAGE

Five and a Half Hour Event

- Five and a Half Hour Upgraded Premium Open Bar, Champagne Toast
- One and a Half Hour Cocktail Reception with Choice of Eight Butler Passed Hot & Cold Hors D' Oeuvres, Two Cold Displays, Two Hot Stations, Chilled Seafood Display
- Four Course Served Dinner with Appetizer, Salad, Three Entrées including Premium Selections, Venetian Dessert Table
- New York Pretzel Station
- Custom Wedding Cake
- Freshly Brewed Coffee, Regular and Decaffeinated, Tea Selection





**TARRYTOWN HOUSE
ESTATE**

HOT BUTLER PASSED HORS D' OEUUVRES

Chicken Quesadilla
Vegetable & Goat Cheese Quesadilla (V)
Roasted Root Vegetable Kabob | Sweet Potato, Red Beet, Carrot and Parsnip (GF, V)
Shrimp Spring Roll | Mango Dipping Sauce
Mini Grilled Cheese | Brie & Fig Jam on Brioche (V)
Scallops | Applewood Smoked Bacon Wrapped (GF)
Black Mission Figs | Prosciutto & Manchego (GF)
Sriracha Chicken Meatball
Franks in Puff Pastry | Whole Grain Mustard
Quinoa Fritter | Smoked Tomato Coulis (GF, V)
Beef Satay | Korean BBQ Style
Mini Beef Wellington
Mini Reuben | Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Rye
Risotto Arancini (GF, V)
Smoked Salmon on Crispy Potato Latke | Sour Cream | Chives | Caviar
Cummin Scented Pulled Pork on Masa Harina Cakes (GF)
Pulled Dutch Chicken in Beet Cups

ENHANCEMENTS

(additional costs apply)

Pan Roasted New Zealand Lamb Chop | Mint Lime Honey
Pesto

New England Crabcakes | Dijon Mustard Caper Remoulade



**TARRYTOWN HOUSE
ESTATE**

COLD BUTLER PASSED HORS D' OEUVRES

Caprese Crostini | Ciliegine Mozzarella, Oven Roasted Tomato, Aged Balsamic (V)
Bruschetta | Roasted Pepper, Gorgonzola, Red Wine Gastrique (V)
Prosciutto di Parma | Jumbo Asparagus (GF)
Tuna Tartar | Cucumber Round, Wasabi Aioli (GF)
Sesame Seared Tuna | Sriracha Crostini
Soy Cured Salmon | Lemon Dill Cucumber Round
Watermelon | Feta, Fig Skewer Balsamic Syrup (GF, V)
Smoked Salmon Rillettes | Crème Fraiche, Pickled Onion, Capers
Wild Mushroom & Goat Cheese Crostini
Torchon | Country Style Duck Pate Crostini | Port Wine Reduction
Seared Rare Ahi Tuna on Crispy Wonton | Avocado | Pickled Ginger | Sriracha Plumm Aioli
Seared Rare Filet | Horseradish | Chives on Herb Toast points

ENHANCEMENTS

(additional costs apply)

Lobster Salad | Thai Basil | Meyer Lemon | Brioche

Ceviche | Bay Scallop | Jalapeno (GF)

Beef Tenderloin | Arugula | Croustade | Horseradish Aioli



**TARRYTOWN HOUSE
ESTATE**

COLD DISPLAYS

Domestic, Local & Imported Cheeses

Dried Fruits, Spiced Pecans, Grapes, Strawberries
Water Crackers, Crostini

Hudson Valley Harvest

Marinated and Grilled: Zucchini, Yellow Squash, Bell Peppers, Eggplant, Asparagus, Mushrooms, Olives

Pickled: Asparagus, Baby Sweet Peppers, Fennel, Cipollini Onions, Radish

Crisp Crudit : Celery, Cucumber, Baby Carrots, Cauliflower

House Made Ranch Dip & Roasted Red Pepper Hummus

Assorted Flatbreads, Toasted Pita Chips, Crostini

Mezza Table

Roasted Artichoke Dip with Meyer Lemon, Garlic Hummus, Baba Ghanoush, White Bean and Garlic Spread

Black Bean with Roasted Serrano, Cucumber Tzatziki, Tomato & Parsley Tabbouleh

Marinated Feta with Virgin Olive Oil, Toasted Pine Nuts & Mint, Citrus Peel & Herb Marinated Mediterranean Olives

Assorted Flatbreads, Grissini, Ficelle, Whole Wheat Pita, Ciabatta, Sourdough Batard

Mediterranean Table

Soppressata, Assorted Salami, Prosciutto, Hot Capicola, Bresaola, Pepperoni

Parmigiano-Reggiano, Aged Provolone, Fontina, Fresh Mozzarella

Marinated Olives, Marinated Long Stem Artichokes, Balsamic Cipollini Onion

Roasted Red Peppers, Extra Virgin Olive Oil, Cracked Pepper

Assorted Ficelle, Grissini

Hudson Heirloom

Locally Sourced Heirloom Tomatoes

Cheeses | Burrata, Warm Raclette, Ovolini Mozzarella, Ciliegene Mozzarella

Dressings | Cured White Anchovy, Aged Balsamic Vinegars, Extra Virgin Olive Oil

A Variety of Sea Salts, Cracked Black Pepper, Arugula, Micro Basil, Freshly Baked Focaccia



**TARRYTOWN HOUSE
ESTATE**

Hot Displays & Interactive Stations

Petite Sliders & Fries Table

Select three

Beef Sliders | Farmhouse Cheddar, Tomato, Pickle, Brioche Bun
Nashville Fried Chicken | Lemon Slaw
Pulled Carolina BBQ Pork Slider | House Made Slaw, Pickles
Veggie Burger | Sprouts, Avocado, Shaved Onion, Caper Aioli, Whole Wheat Bun
Pommes Frites with Garlic and Herbs, Beer Battered Onion Rings

Asian Street Food

Select two Dumpling Options

Dumplings | Pork, Shrimp, Chicken and Vegetable Served in Bamboo Steamers
Vegetable Spring Rolls | Ginger Soy Dipping Sauce
Sesame Cilantro Pad Thai | Presented in Takeout Boxes
Togarashi, Sesame and Soy Chicken Sate
Lumpia With Chili Soy Garlic Vinegar

Little Italy

Farfalle with Spring Peas, Roasted Tomato, Parmesan Cream
Rigatoni Pomodoro, Chicken Madeira, Beef, Pork and Veal Meatballs
Oven Roasted Tomato Ragu, Mascarpone Cheese, Freshly Baked Focaccia

Gourmet Mac and Cheese

Interactive

Pastas | Gemelli and Orecchiette
Sauces | NY State White Cheddar, Classic Style
Toppings | Shrimp, Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomato
Roasted Wild Mushrooms, Peas



**TARRYTOWN HOUSE
ESTATE**

Street Tacos

Interactive

Soft Flour and Corn Tortillas

Select Two | Marinated Mahi Mahi, Al Pastor (Slow Roasted Pork), Carne Asada
Grilled Marinated Chicken, Chili Lime Shrimp

Toppings | Shredded Cabbage, Shaved Radish, Chopped Onion, Pico Di Gallo, Pickled Onions, Jalapenos, Black Beans
Aged Cheddar, Queso Fresco, Guacamole, Sour Cream, Habanero Salsa, Salsa Verde, Fresh Lime

Poke Bowl

Select your choice | Cubed Ahi Tuna, Diced Salmon

Sides | Seaweed Salad, Jasmine Rice

Toppings | Edamame, Mango, Avocado, Papaya, Chili Flakes, Pickled Ginger,
Black and White Sesame Seeds, Sesame Oil, Siracha, Mae Ploy Chili Garlic Sauce
Lite Soy Sauce, Poke Sauce

BBQ

Meats | Pulled Pork, Chicken Thighs, Beef Brisket

Sides | Fried Rice, Baked Beans, Cole Slaw, Cornbread,
Potato Salad, Avocado, Corn Salad

New York Deli

Interactive

Hand Carved Corned Beef or Pastrami

Sauerkraut and Shredded Swiss Cheese, Coleslaw

Assorted Mustards, Half Sour Pickles, Mini Potato Kanish

Mini Kaiser Buns and Sliced Rye Bread



**TARRYTOWN HOUSE
ESTATE**

COCKTAIL HOUR ENHANCEMENTS

Chilled Seafood Bar

Oysters, Clams, Poached Shrimp, Crab Claws, Lemon, Cocktail Sauce, Piquant Sauce, Mignonette

Market Price Per Piece

Market Price

Sushi and Sashimi Bar

A Variety of Sushi and Sashimi Prepared by a Sushi Chef, Served with Wasabi, Soy Sauce, Pickled Ginger

Minimum of 100 guests

Market Price

CARVING STATIONS

(additional costs apply)

Slow Roasted Prime Rib of Beef

Horseradish Sauce, Au Jus, Bearnaise

Mustard and Herb Crusted Rack of Lamb

Mint Sauce

Lemon-Dill Roasted Salmon

Caper Butter Sauce

Roasted Turkey Breast

Apple Cranberry Chutney, Turkey Gravy



**TARRYTOWN HOUSE
ESTATE**

PLATED DINNER

APPETIZERS

Burrata

Tomato Basil Pesto with Herbed Croutons, Sea Salt

Cider-Roasted Tricolor Beets

Orange Segments, Goat Cheese Crumble, Baby Arugula, Toasted Pine Walnuts and Pickled Onions

Goat Cheese Tart

Caramelized Onion, Hudson Valley Goat Cheese, Fig Balsamic, Micro Lettuce

Tarrytown House Crab Cake

Roasted Pepper Coulis, Micro Mixed Greens, Spinach Vinaigrette

Pasta

Select One

Rigatoni Mezze Bolognese with Porcini

Penne Alla Vodka

Creamy Farfalle Wild Mushroom Sauce

APPETIZER ENHANCEMENTS

(additional costs apply)

Jumbo Shrimp Cocktail

Baby Frisee, Fresh Lemon Wedge, Horseradish Cocktail Sauce

Three Mushroom Crème Soup

Herb Oil and Espelette Pepper

Butternut Squash Bisque

Crème Fraiche and Chive

Lobster Bisque

Sherry, Saffron



**TARRYTOWN HOUSE
ESTATE**

SALADS

Tarrytown House Salad

Baby Leaves, Port Wine Poached Pear, Candied Walnut, Maytag Blue Cheese, Red Wine Vinaigrette

Estate Salad

Red Oak, Bibb Lettuce, Shaved Green Apple, Toasted Almond,
Applewood Smoked Bacon, Roasted Shallot Vinaigrette

Hudson Valley Salad

Red Romaine, Lolla Rossa, White Cheddar, Dried Blueberries, Artisan Sourdough Croutons,
Prosciutto Crisps, Local Orchard Cider Vinaigrette

Europa Salad

Baby Red Oak and Spinach, Grilled Halloumi, Pistachio, Roasted Strawberry,
Caramelized Onion, Cremini Mushroom, Avocado-Herb Dressing

Harvest Salad

Cold Poached Asparagus with Roasted Portobello Mushroom, Goat Cheese, Sundried
Tomato and Sherry Honey Vinaigrette

ENTREES

Seared Atlantic Salmon Fillet

Minnesota Wild Rice, Haricot Vert, Pommery Mustard Sauce

Pan Roasted Cod

Lemon Thyme Pesto with Caramelized Zucchini, Red Onion and Roasted Potato Altimeters

Pan Seared Red Snapper

Pickled Micro Ramps with Cilantro Lime Basmati Rice and Broccolini

White Wine Chicken

Paprika Tarragon White Wine Chicken with Sundried Tomato Pesto and Sweet Potato Puree
Poached Asparagus

Garlic Lemon Roasted Organic Chicken Breast

Sweet Potato Mash, Peppered Squash, Bacon Demi



**TARRYTOWN HOUSE
ESTATE**

Roasted Stuffed Eggplant
Spinach and Toasted Orzo, Harissa
Vegetarian

Grilled Portobello Mushroom
Balsamic and Thyme, Roasted Sweet Potatoes
Vegetarian

New York Strip Steak
In Herbed Garlic Lemon Butter with Sauteed Red and White Onion and Shallot Confit
Hand Cut Truffle Steak Fries, Haricots Verts

Filet Mignon
Pommes Puree, Candied Baby Carrots, Port Wine Sauce

Cider-Braised Beef Short Rib
Pommes Puree, Baby Beets, Turnip & Carrot, Frizzled Onion, Braising Reduction

Double Cut Bourbon Glazed Pork Chop
Fingerling Potato, Charred Asparagus, Apple Brandy Chutney

PREMIUM ENTREES

(additional costs apply)

Chilean Sea Bass
With a Lemon Grass Nage and Tourneau De Potato

Baked Halibut
With Pickled Sorrel
Champagne Sauce

New Zealand Lamb Chop
Mushroom Crusted, Mint Pesto

Grilled Bone in Ribeye
With Chipotle Butter, Cheddar and Red onion Mash



**TARRYTOWN HOUSE
ESTATE**

PLATED DESSERT ENHANCEMENT

(additional costs apply)

Chocolate and Praline

Milk Chocolate Mousse, Praline Crunch

Apple Crumb Tart

Cinnamon Streusel, Vanilla Ice Cream

Chocolate Rum Crunch

Rum Infused Chocolate Mousse

Lemon Meringue Tart

Berries

Tres Leches Cake

Shaved Pineapple, White Chocolate Curls

NY Cheesecake

Strawberry Puree

Caramel Chocolate Chunk Tart

Whipped Cream, Chocolate Caramel Sauce

DESSERT STATION ENHANCEMENTS

(additional costs apply)

Ice Cream Shoppe

Assorted Ice Creams to Order, a Variety of Toppings, Syrups & Whipped Cream

Venetian Table

Cannoli, Cream puffs, Panna Cotta, Flourless Mocha Squares, Petit Fours, Fresh Fruit Tarts, Cookies, Trifles, Eclairs and Individual Seasonal Crème Brulee, Warm Cranberry - Cinnamon - Apple Fruit Crisp



**TARRYTOWN HOUSE
ESTATE**

BAR PACKAGES

DELUXE BAR

Ketel One, Tito's, Bacardi, Captain Morgan, Bombay, Johnnie Walker Red, Dewar's, Canadian Club, Jack Daniel's, Makers Mark, Milagro Silver, Kahlúa, Aperol, Heineken, Corona, Budweiser, Bud Light, Coors Light, Lagunitas IPA & White Claws, House Red & White Wine, Sodas & Mixers, Premium Coffee & Fine Tea Service

PREMIUM BAR UPGRADE

Five Hour Upgrade

Grey Goose, Tito's, Bacardi, Captain Morgan, Bombay Sapphire, Dewar's, Johnnie Walker Black, Crown Royal Jack Daniel's, Woodford Reserve, Patrón Silver, Kahlúa, Aperol, Heineken, Corona, Stella Artois, Budweiser, Bud Light, Coors Light, Sam Adams Seasonal, Lagunitas IPA & White Claws, Sean Minor Varietals, Sodas & Mixers, Premium Coffee & Fine Tea Service

CORDIAL BAR UPGRADE

Added to Your Final 5th Hour

Rémy Martin, B&B, Grand Marnier, Drambuie, Tia Maria, Amaretto, Kahlúa, Limoncello, Irish Mist, Frangelico, Bailey's Irish Cream, Sambuca & Anisette, Port & Sherry Coffee & Whipped Cream

SIGNATURE DRINK OFFERING UPGRADE

Served During Cocktail Hour

Let Us Create A Cocktail That Captures Something Special In Your Life Displayed With Menus At Bars Throughout Your Event

ESPRESSO & CAPPUCCINO BAR

Displayed With Swizzle Sticks, Biscotti, Pirouline Wafers & Lady Fingers Meletti Sambuca & Anisette
Market Price



**TARRYTOWN HOUSE
ESTATE**

ON YOUR WAY OUT

(additional costs apply)

ALL BEEF HOT DOG DISPLAY

Assorted Condiments

NY PRETZEL STATION

Assorted Mustards

WARM CHOCOLATE CHIP COOKIE DISPLAY

Oversized Warm Cookie

CHURROS DISPLAY

Assorted Dipping Sauces