



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. From the moment your guests arrive through the stone pillars and 19th century iron gates of the Estate they will be taken aback by the beauty and recognize the importance of your celebration.

THE ESTATE PACKAGE INCLUDES EVERYTHING YOU NEED ON YOUR SPECIAL DAY

- ❖ Valet Parking, Printed Menus, Direction Cards, Linen Selections, Votive Candles
- ❖ Coatroom Attendant, Ladies' Room Attendant, Changing Room for the Bride
- ❖ All chairs, equipment and professional staffing including full service event planning and management.
- ❖ Outside Setting & Magnificent Grounds will full photography rights on your special day
Complimentary Overnight Accommodations for two
- ❖ Exquisite Five Hour Event with Incredible Cuisine, Full Open Bars, All Reception Foods and a Four Course Served Dinner with Three Entrée Choices
- ❖ Custom Wedding or Celebration Cake made to your Specifications
- ❖ On Site Event Management to coordinate your entire event, full planning services, consultative menu customization, professional vendor services for music, florals, lighting and photography.



your estate celebration includes:

ONE HOUR COCKTAIL RECEPTION

- One Reception Display
- Two Interactive Stations
- Eight Butlered Hors d'oeuvres
- Open Bar Serving Premium Brand Liquors

FOUR HOUR DINNER CELEBRATION

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

reception displays:

-select one

THE CHEESE SHOP

aged cheddar, smoked gouda, bleu cheese, triple crème brie, chevre grapes, berries, nuts, dried fruit, assorted crackers and baguettes

HUDSON VALLEY HARVEST

marinated and grilled: zucchini, yellow squash, bell peppers, eggplant, asparagus

raw: celery, cucumber, baby carrots, cauliflower, house made ranch dip

pickled: asparagus, baby sweet peppers, fennel, cipollini onion, radish

accompanied by: roasted red pepper hummus, assorted flat breads and pita

SPREADS AND BREADS

roasted artichoke dip with meyer lemon, roasted red pepper hummus, baba ghanoush, greek olive tapenade, white bean and garlic confit spread, black bean with roasted jalapeno assorted flatbreads, grissini, ficelle, ciabatta, sourdough bastone

SPANISH TAPAS

jamon serrano, dried chorizo, aged manchego cheese, goat cheese rolled with paprika, caper berries, fresh figs, quince paste, piquillo peppers stuffed with tuna and olives, marinated sevillano olives, pan rustico

MEDITERRANEAN TABLE

soppressata, assorted salamis, spicy capicola parmigiano-reggiano, marinated mozzarella roasted mushrooms, marinated olives, marinated long stem artichokes baba ghanoush, roasted red peppers, lavash zatar, assorted ficelle, grissini



interactive stations:

-select two

NEW YORK DELI

hand carved corned beef or pastrami
sauerkraut and shredded swiss cheese, cole slaw
assorted mustards, half sour pickles, mini potato knish
mini Kaiser buns and sliced rye bread

LITTLE ITALY

pappardelle with spring peas, roasted tomato, and parmesan cream
rigatoni pomodoro
chicken madeira
beef, pork and veal meatballs, oven roasted tomato ragu and mascarpone cheese
freshly baked focaccia

SLIDERS AND DOGS

pulled carolina bbq pork slider with house made slaw
kobe beef slider with farm house cheddar cheese and plum tomato
mini sabrett hot dogs, sauerkraut and mustard, pommes frites with garlic and herbs
beer battered onion rings

MAC & CHEESE STATION

pastas: cavatappi and orecchiette
sauces: smoked gouda and jalapeno, sharp cheddar
proteins: shrimp, grilled chicken, pulled pork, short rib

STREET TACOS

marinated mahi mahi, al pastor (slow roasted pork), carne asada
pico de gallo, pickled onions, jalapenos, shaved radish
scallion, black beans, aged cheddar, queso fresco
guacamole, sour cream, habanero salsa, salsa verde, fresh lime

HUDSON HEIRLOOM

locally sourced heirloom tomatoes hand sliced and prepared to order accompanied
by fresh burrata cheese, ovolini mozzarella, ciligene mozzarella, cured white anchovy,
aged balsamic vinegars, extra virgin olive oil, a variety of sea salts, freshly cracked
black pepper, arugula, micro basil, freshly baked focaccia

passed:

CHILLED SELECTIONS

-select four

CROSTINI | house made ricotta, oven roasted tomato, aged balsamic

BRUSCHETTA | roasted pepper, gorgonzola, red wine gastrique

PROSCIUTTO di PARMA | jumbo asparagus, pomegranate molasses

FOIE GRAS TORCHON | huckleberry compote

LOBSTER SALAD | thai basil, meyer lemon, brioche

CEVICHE | bay scallop, jalapeno

TUNA TARTAR | cucumber round, wasabi aioli

SOY CURED SALMON | asian pear, crème fraiche

BLUE CRAB | citrus aioli, cucumber

CHILLED SOUP SHOT | changes seasonally



WARM SELECTIONS

-select four

CURRIED CHICKEN | skewered, coconut milk

CRIMINI MUSHROOM | stuffed with spinach and goat cheese

SPRING ROLL | shrimp, mango

MINI GRILLED CHEESE | brie, fig jam and brioche

CRAB CAKES | papaya mustard

SCALLOPS | pecan wood bacon wrapped

BLACK MISSION FIG | prosciutto and manchego

HERB GRILLED CHICKEN | avocado dressing

FRANKS IN A BLANKET | whole grain mustard

QUINOA FRITTER | smoked tomato

BEEF SATAY | korean bbq style

MINI REUBEN | pastrami, sauerkraut, swiss cheese, russian dressing, rye

first course:

-select one

SEASONAL SOUP | heirloom tomato gazpacho | pumpkin bisque | lobster bisque

ROASTED BABY BEETS | vermont creamery goat cheese, candied lemon, moro orange balsamic

SEASONAL RISOTTO | roasted butternut squash | organic mushroom and english peas

MARYLAND CRAB CAKE | roasted corn coulis

COLD SMOKED DUCK | pickled strawberry, honey roasted pistachio, vanilla scented lentils

GOAT CHEESE TART | caramelized onion, micro lettuce salad, fig balsamic

BURRATA | oven roasted tomato, lemon sea salt, extra virgin olive oil

PAPPARDELLE | mushroom cream, braised leeks, pancetta

second course:

-select one

TARRYTOWN HOUSE SALAD | field greens, port wine poached pear, candied walnuts
maytag bleu cheese, red wine vinaigrette

ESTATE SALAD | bibb lettuce, red oak, local apple, toasted almonds, smoked bacon roasted shallot balsamic vinaigrette



third course:

-select three (prepared à la minute, selections taken at the table)

SWORDFISH | saffron infused Israeli cous cous, lobster fricassee

SALMON | rosemary apricot glazed, minnesota wild rice, moro orange balsamic syrup

STRIPED BASS | edamame and roasted corn, cockles, tomato fennel coulis

FREE RANGE CHICKEN | rosemary and lemon brined, sweet potato puree, organic mushrooms, natural jus

STUFFED CHICKEN BREAST | smashed red bliss potato, mushroom duxelle, herb pan jus
grilled asparagus

N.Y. SIRLOIN | roasted marble potatoes, haricots verts, charred tomato demi-glace

FILET MIGNON | pommes purees, candied baby carrots, mushroom fricassee

BEEF SHORT RIB | on the bone, seasonal preparation

PORK CHOP | double cut, fingerling potato, charred asparagus, bourbon glaze



desserts:

-select one

CHOCOLATE AND PRALINE | milk chocolate mousse, praline crunch, kahlua cream

APPLE CRUMB TART | cinnamon streusel, vanilla ice cream

CHAMPAGNE SABAYONE | vanilla cake, macerated berries

CHOCOLATE RUM CRUNCH | rum infused chocolate mousse, chocolate crunchies

LEMON TART | meringue, berries

TRES LECHES CAKE | shaved pineapple, white chocolate curls

BREAD PUDDING | salted caramel ice cream

CARAMEL CHOCOLATE CHUNK TART | whipped cream, chocolate caramel sauce

SORBET SAMPLER | three seasonal flavors

GELATO SAMPLER | three seasonal flavors

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 Wine, Pepsi Sodas & Mixers, Columbian Coffee & Fine Tea Service

ceremony:

The estate can completely host your ceremony in one of our period gardens or terraces. Site fees include all labor, chair rentals, photography rights and private space.



GRANDE DUKE PACKAGE

Over a century ago on June 16, 1915, Mary Duke married the one and only true love of her life, Anthony Drexel Biddle. The wedding was hosted by Mary's "Uncle Buck" at his 6,000 acre Duke Farms Estate in New Jersey. Shortly after the nuptials Mary Duke purchased this Grande Estate and renamed it Linden Court. Although today we are known as Tarrytown House Estate on the Hudson, our heritage, refinement, and casual elegance is solely due to the life and passion of Mary Duke Biddle. This prestigious wedding package is designed for the most discriminating guests to celebrate life, love, and family. We invite you to discuss this event with your catering sales consultant.

WE HAVE INCLUDED EVERYTHING YOU NEED ON YOUR SPECIAL DAY:

Valet parking, coatroom attendant, ladies' room attendant, changing room for Bride & Groom, complimentary overnight accommodations for the Bride & Groom, directions cards for your invitations, linen selections, votive candles, white glove service, custom wine pairing, guest room amenities for all overnight guests, specially reserved "After Party" venue, and all of the magnificent grounds for photographs.

YOUR GRANDE DUKE INCLUDES:

COCKTAIL RECEPTION CONSISTING OF:

- ❖ One and a Half Hour Super Premium Open Bar
- ❖ Three Cold Displays
- ❖ Two Interactive Stations
- ❖ Ten Butlered Hors D'oeuvres
- ❖ Chilled Seafood Station

DINNER RECEPTION CONSISTING OF:

- ❖ Four and a Half Hour Super Premium Open Bar
- ❖ Appetizer
- ❖ Salad
- ❖ Intermezzo
- ❖ Choice of Three Premium Entrees
- ❖ Dessert
- ❖ Wedding Cake
- ❖ Espresso, Cappuccino & Specialty Coffees
- ❖ Venetian Table
- ❖ NY Pretzel Station



The Grande Duke Includes a Horse Drawn Carriage Entrance

chilled displays for your cocktail reception

-select three

ARTISANAL CHEESES

maytag bleu, truffle cheese, murcia al vino & Spanish manchego paired with quince paste jam & lavender honey grapes, strawberries & raspberries dried cherries, apricots & figs candied walnuts, spiced pecans & smoked almonds baskets of market fresh vegetables with dipping sauces breads & 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 & bread sticks

TUSCAN TABLE

soprasata, genoa salami, prosciutto di parma spicy capicola, pepperoni parmigiano- reggiano, fresh mozzarella, gorgonzola marinated stemmed artichokes, marinated mushrooms cold pasta salad with broccoli rabe & chili flakes assorted olives, roasted red peppers marinated eggplant prosciutto & provolone stuffed hot peppers crusty breads & breadsticks

GRILLED VEGETABLE DISPLAY

marinated zucchini & summer squash eggplant, fennel, radicchio treviso marinated artichokes & sweet peppers mushroom salad cippolini onions & asparagus breads & bread sticks summer

TASTE OF THE HUDSON VALLEY

local cheese selection warm baked brie en croute pate & mousse classic accompaniments & garnishes

interactive displays

-select two

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 & soft pretzels

ARTHUR AVENUE

linguine & penne with: fileto di pomodoro or vodka sauce eggplant rollatine chicken scaloppine with prosciutto, mushrooms, onions, madeira sauce fresh baked focaccia & crusty bread

BURGERS & FRIES

sliders constructed to order:
wagyu beef with caramelized shallots & aged cheddar herbed chicken with dijon mustard aioli portobello mushroom with asiago & roasted pepperbbq pulled pork seasoned fries & beer battered onion rings

LITTLE HAVANA

mojo marinated flank steak carved to order pressed Cuban sandwiches pernil seafood mojito rice & peas

CHINATOWN

dim sum stir fried chicken & cashews asian vegetables with tofu fried rice & sesame noodle salad duck sauce, soy sauce, crispy noodles & fortune cookies

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

first course

-select one

SEASONAL SOUP | heirloom tomato gazpacho | pumpkin bisque | lobster bisque
ROASTED BABY BEETS | vermont creamery goat cheese, candied lemon, moro orange balsamic
SEASONAL RISOTTO | roasted butternut squash | organic mushroom and english peas
MARYLAND CRAB CAKE | roasted corn coulis
COLD SMOKED DUCK | pickled strawberry, honey roasted pistachio, vanilla scented lentils
GOAT CHEESE TART | caramelized onion, micro lettuce salad, fig balsamic
BURRATA | oven roasted tomato, lemon sea salt, extra virgin olive oil
PAPPARDELLE | mushroom cream, braised leeks, pancetta

second course

-select one

TARRYTOWN HOUSE SALAD | field greens, poached pear, maytag bleu cheese candied walnuts
cabernet vinaigrette

ARUGULA SALAD | lola rossa, endive, julienne prosciutto, medjool dates
toasted pine nuts, grape tomatoes, balsamic vinaigrette

intermezzo course

seasonal sorbet

fourth course

-select three (prepared à la minute, selections taken at the table)

SWORDFISH | saffron infused Israeli cous cous, lobster fricassee
SALMON | rosemary apricot glazed, minnesota wild rice, moro orange balsamic syrup
STRIPED BASS | edamame and roasted corn, cockles, tomato fennel coulis
FREE RANGE CHICKEN | rosemary and lemon brined, organic mushrooms, natural jus
STUFFED CHICKEN BREAST | smashed red bliss potato, mushroom duxelle, herb pan jus, asparagus
N.Y. SIRLOIN | roasted marble potatoes, haricots verts, charred tomato demi-glace
FILET MIGNON | pommes purees, candied baby carrots, mushroom fricassee
BEEF SHORT RIB | on the bone, seasonal preparation
PORK CHOP | double cut, fingerling potato, charred asparagus, bourbon glaze
DUO OF DUCK | magret breast with raspberry beurre rouge, confit leg
GRILLED VEAL CHOP | shiitake mushrooms, sauce charcutiere
CHILEAN SEA BASS | black beluga lentils, citrus-ginger beurre blanc
GRILLED COWBOY RIB EYE | charred shallot and forest mushroom ragout
BLACK COD | miso glazed, spaghetti squash, coconut-ginger beurre blanc

fifth course

-select one

CHOCOLATE AND PRALINE | milk chocolate mousse, praline crunch, kahlua cream

APPLE CRUMB TART | cinnamon streusel, vanilla ice cream

CHAMPAGNE SABAYONE | vanilla cake, macerated berries

CHOCOLATE RUM CRUNCH | rum infused chocolate mousse, chocolate crunchies

LEMON TART | meringue, berries

TRES LECHES CAKE | shaved pineapple, white chocolate curls

BREAD PUDDING | salted caramel ice cream

CARAMEL CHOCOLATE CHUNK TART | whipped cream, chocolate caramel sauce

SORBET SAMPLER | three seasonal flavors

GELATO SAMPLER | three seasonal flavors

DIPPED STRAWBERRIES | belgian milk, white & dark chocolate served per table

beverages

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, Coffee & Tea Service

VENETIAN TABLE

cannolis, cream puffs, panna cotta, assorted shooters
flourless mocha squares, petit fours, fresh fruit tarts, cookies
chef's selection of assorted mini pastries
espresso & cappuccino with sambuca
displayed with swizzle sticks, biscotti, pirouline wafers & lady fingers

NY PRETZELS

Conclude your Grande Duke Event with New York Style Hot Pretzels and Spiced and Candied Nuts
Assorted Canned Sodas and Bottled Water

AFTER PARTY

Only the Grande Duke includes Cellar 49 reserved for two hours for you to host your after party
Six Foot Hero and Assorted Bar Snacks included (Beverages at the discretion of the host)