

Castle HOTEL & SPA TARRYTOWN NEW YORK.®

Private Breakfast & Brunch Package

You and your guests will enjoy the attentive personal service of our professional staff and the masterful cuisine of our gifted chef.

The Private Breakfast & Brunch Packages are inclusive of:

*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.

Breakfast Buffet

Assortment of Breakfast Breads and Rolls, Croissants, Bagels and Danish

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Assorted Seasonal Fruits & Berries

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Assorted Cereals

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Scrambled Eggs

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Bacon and Sausage

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French Toast

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Breakfast Potatoes

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Greek Yogurts & House Made Granola

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Preserves, Marmalades, Honey, Cream Cheese and Sweet Butter

Assorted Juices, Sodas and Mineral Waters

Coffee & Tea Service

\$35.00 per person

*A minimum guarantee of 25 guests is required to host our Breakfast Buffet.
If your guarantee is less than the minimum, a charge for the minimum of 25 guests will be incurred.*



Enhancements

Smoked Salmon Display

\$12.00 per person

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Oatmeal Station with Toppings

\$5.00 per person

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Omelet Station

\$15.00 per person

Chef Attendant \$150.00

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Buttermilk Pancake

\$6.00 per person

Brunch Buffet

Breakfast Items

Breakfast Pastries and Breads
Bagels and Cream Cheeses
Seasonal Sliced Fruits
Farm Fresh Scrambled Eggs
Sausage & Bacon
Potato Hash

Lunch Items

(Choice of one)

Organic Field Greens

Seasonal Selection of Local Vegetables, House Made Dressing

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Caesar Salad

Tossed Caesar Salad with Rye Croutons

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Garganelli Pasta

Wild Mushrooms, Demi Glaze with Black Truffle

Entrée

(Choice of 2)

Grilled Rib Eye Steak

Creamed Spinach and Roasted Fingerling Potatoes

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Roasted Salmon

with Creamy Orzo, Haricot Vert, Tomato Rosemary Jam

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Roasted French Chicken Breast

Duchess Potatoes Mushroom & Corn Fricassee, Natural Reduction

Dessert

Assorted Mini Desserts

(Choice of one)

Italian:

Almond cookies (G/F), Cannoli, Tiramisu Shooters, Panna Cotta with Sugar Dough Disc, Ganduja Torte (chocolate Hazelnut cake), Fruit Tarts, Chocolate Covered Strawberries

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Classic:

Cream Puffs (seasonal fillings or vanilla custard), Nutella Chocolate Tart, Strawberry Shortcake, Cake Bite (seasonal), Cheesecake, Chocolate Chip Cookies, Chocolate Covered Strawberries

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Decadent:

Hazelnut Bete Noire Tart, Macarons, Champagne Cake Truffle, Raspberry Mousse in a Chocolate Cup, Lemon Tarts, Dark Chocolate Cake Bites, Chocolate Covered Strawberries

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Make Your Own Platter:

Chose 5 from the above lists & Chocolate Covered Strawberries

Beverages

Unlimited Mimosas, Soft Drinks, Juices, Coffee, Decaffeinated Coffee and Tea Service Included

\$65.00 per person

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Enhancements

Antipasto Display

Charcuterie Platter, Marinated Vegetables, Pate and Spreads, Marinated Olives
\$15.00 per person

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Waffle Station

\$12.00 per person

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Omelet Station

Vegetables, Cheeses, Meats, Egg Whites, Farm Fresh Eggs
\$15.00 per person

(Subject to \$150 Chef Attendant Fee)

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Shrimp Display

Accompanied by Cocktail Sauce and Lemons
\$15.00 per person

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White Fish Salad & Smoked Salmon Display And Herring in Sour Cream

\$12.00 per person

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Carving Station

Roasted Turkey with Stuffing
\$10.00 per person

Smoked Ham with Pineapple
\$10.00 per person

(Subject to \$150 Chef Attendant Fee)

**Vegetarian, vegan, gluten free and other special dietary options are available upon request*

Beverage Enhancements

3 Hour Open Premium Bar

Premium Liquors, Bloody Marys, Domestic Beer, Banquet Wines and Mineral Waters

\$60.00 per person

\$150.00 Bartender Fee applies