

Castle HOTEL & SPA TARRYTOWN NEW YORK®

Private Lunch 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 Lunch Package is 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.

Salad

(Choice of one)

Classic Caesar Salad

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Iceberg Wedge

*Pickled Shallots, Crumbled Bacon
Blue Cheese Dressing*

~

Baby Spinach

Roasted Beets, Red Onions and Goat Cheese

~

Watercress

Citrus and Hearts of Palm Salad

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Arugula, Endive

*Crisp Apples with Roquefort
Walnut Vinaigrette*

~

Tomato and Mozzarella

With Basil (Seasonal)

~

Stuffed Portabella Mushroom

Grilled

~

Watercress

Strawberries & Champagne Salad

Entrée

(Choice of two)

Roasted Chilean Sea Bass

*Cannellini Beans & Smoked Tomato
Chorizo Ragout*

~

Pan Seared Halibut

*Mushroom & Leek Risotto, Asparagus
Lemon Beurre Blanc*

~

Wakame Crusted Tuna

Caramelized Pineapple & Seaweed Salad

~

Roasted Salmon

*Creamy Orzo, Asparagus, Tomato
Rosemary Jam*

~

Striped Bass

Creamy Polenta & Broccoli Rabe

~

Thai Green Curry Shrimp,

Jasmine Rice & Roasted Root Vegetables

~

Herb Crusted Icelandic Cod

*Mediterranean Cous Cous, Patty Pan Squash
White Wine Sauce*

Roasted French Chicken Breast

*Duchess Potatoes, Mushroom & Corn
Fricassee
Natural Reduction*

~

Braised Lamb Shank

Roasted Cauliflower Cous Cous

Thick Cut Pork Chops

*Braised Cabbage & Whole Grain Mustard
Sauce*

~

Pork Tenderloin

Black Bean Salsa & Plantain Chips

~

Veal Marsala

~

Grilled Ribeye Steak

*Creamed Spinach & Roasted Fingerling
Potatoes*

~

Pan Roasted Filet Mignon

*Dauphinoise Potatoes & Haricot Vert
Red Wine Jus*

~

Braised Short Rib of Beef

Whipped Potatoes & Cider Glazed Carrots

~

Pan Roasted Long Island Duck Breast

*Forbidden Rice & Yellow Wax Beans
Tart Cherry Jus*

~

Herbed Crusted Rack of Lamb

Roasted Potatoes & Swiss Chard (+ \$10)

~

Parmesan Crusted Veal Chop

*Wild Mushroom Bread Pudding & Roasted
Asparagus (+\$ 10)*

~

**Seasonal Vegetarian Entrée Available
upon request*

Dessert

(Choice of one)

Caramelized Apple Tart

Vanilla Bean Anglaise, Poached Apple Pieces and Oat Brittle

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Bête Noir: (G/F)

Passion Fruit Coulis, Hazelnut Dentelle

~

Raspberry Coconut Gateaux

Raspberry Coulis and Fresh Raspberries

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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

Classic:

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

Decadent:

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

Make Your Own Platter:

Chose 5 from the above lists & Chocolate Covered Strawberries

Beverages

Coffee, Decaffeinated Coffee and Tea Service Included

\$60.00 per person

BAR SERVICES

Top Shelf Open Bar

FIRST HOUR \$30.00 per person

SECOND HOUR \$25.00 per person

THIRD HOUR \$20.00 per person

**Each additional hour \$15.00 per person*

*Tito's, Grey Goose, Hornitos, Patron, Tanqueray, Johnnie Walker Black, Jim Beam, Captain Morgan, Bacardi, Malibu, Peach Schnapps, Triple Sec, Arrow Crème de Cassis, Maker's Mark, Sambuca, Kahlua
Domestic Beer & Imported Beer, House Wines, Assorted Sodas, Juices*

Premium Open Bar

FIRST HOUR \$25.00 per person

SECOND HOUR \$20.00 per person

THIRD HOUR \$15.00 per person

**Each additional hour \$10.00 per person*

*Tito's, Hornitos, Bombay Gin Dry, Johnnie Walker Red, Jim Beam, Captain Morgan, Bacardi, Malibu,
Peach Schnapps, Triple Sec, Arrow Crème de Cassis, Jack Daniels, Kahlua
Domestic Beer & Imported Beer, House Wines, Assorted Sodas, Juices*

Consumption Bar

Top Shelf Brand Liquor \$16 Premium Brand Liquor \$14

House Wine- \$55 by the bottle Domestic Beer \$10 Imported Beer \$10 Cordials \$15

Assorted Sodas \$4 Juices \$5

Bartender Fee: \$150.00

All beverages must be purchased from Castle Hotel & Spa

Wine Corkage Fee: \$40.00 per bottle