

Castle HOTEL & SPA  
TARRYTOWN NEW YORK®

## Wedding Weekend Getaway

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

### **Wedding Weekend Getaway Package**

*A wide variety of guestroom options (31 guestrooms total)*

*Professional Valet Parking included*

*Uniformed Attendants included*

*Preferred Guests Room Rates*

*Book a block of five rooms & Farewell Breakfast or Rehearsal Dinner to receive a discount on a luxury suite the night of your wedding and a Sankara Pure Results Revitalizing Facial for one.*

*(Based on availability, expires one year after the wedding)*

*Also provided for your convenience are elegant place settings including Villeroy & Boch china, ivory linens and in house banquet 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.*

# Plated Rehearsal Dinner

## Salad

(Choice of one)

Classic Caesar Salad

Iceberg Wedge, Pickled Shallots, Crumbled Bacon, Blue Cheese Dressing

Baby Spinach with Roasted Beets, Red Onions and Goat Cheese

Arugula, Endive, Crisp Apples with Roquefort and Walnut Vinaigrette

Strawberry, Watercress Lettuce & Champagne Salad

## Entrée

(Choice of two)

Roasted Chilean Sea Bass, Cannellini Beans and Smoked Tomato & Chorizo Ragout

Pan Seared Halibut with Mushroom Leek Risotto, Asparagus & Lemon Beurre Blanc

Roasted French Chicken Breast, Duchess Potatoes Mushroom & Corn Fricassee,

Natural Reduction

Grilled Rib Eye Steak, Creamed Spinach and Roasted Fingerling Potatoes

Pan Roasted Filet Mignon, Dauphinoise Potatoes, Haricot Vert, Red Wine Jus

Braised Short Rib of Beef with Whipped Potatoes Cider Glazed Carrots

Pan Roasted Long Island Duck Breast, Forbidden Rice, Yellow Wax Beans, Tart Cherry Jus

\*Seasonal Vegetarian Entrée Available upon request

## Dessert

(Choice of one)

### *Italian:*

*Almonst horns, Cannoli, Tiramisu, Panna Cotta with sugar dough disc*

### *Classic:*

*Cream Puff, Nutella Chocolate Tart, Strawberry Shortcake, Cake Bite, Cheesecake, Chocolate Chip Cookies*

### *Decadent:*

*Hazelnut Bete Noire Tart, Macarons, Champagne Cake Truffle, Raspberry Mousse in a chocolate cup, lemon Tarts*

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Tiramisu Martini +\$5 per person

**3 Course Dinner Package \$75.00 per person**

# Family Style Rehearsal Dinner

## Salad

(Choice of one)

Garden Salad  
Seasonal Kale Salad  
Classic Caesar Salad

## Entrée

(Choice of two)

*Herb Crusted Icelandic Cod with Lemon Butter Sauce*  
*Pan Roasted Wild Salmon with Tomato Fondue*  
*Chicken Marsala*  
*French Style Chicken Lemon & Herb Jus*  
*Grilled Flat Iron Steak with Roasted Mushrooms and Madeira Jus*  
*Sliced Beef Tenderloin Red Wine Reduction*  
*Roasted Pork Tenderloin with a Bourbon Demi Glaze*  
*Roasted Sirloin*  
*Roasted Rack of Lamb +\$10 per person*  
*Pan Roasted Halibut +\$7 per person*

## Vegetables

(Choice of two)

*Broccoli Rabe with Garlic*  
*Grilled Asparagus*  
*Caramelized Brussels Sprouts*  
*Creamed Spinach*  
*Haricots Verts*  
*Baby Carrots*  
*Cauliflower Gratin*  
*Stir Fried Vegetables*  
*Roasted Vegetables*  
*Root Vegetable Gratin*  
*Roasted Butternut Squash Puree*

## Starch

(Choice of two)

*Potato Dauphinoise*  
*Blue Cheese Potato Gratin*  
*Roasted Garlic Mashed Potatoes*  
*Whipped Potatoes*  
*Wild Rice Pilaf*  
*Chef's Risotto*  
*Roasted Red Potato*  
*Spanish Rice*  
*Warm Potato Salad*  
*Lentil Salad*  
*Green Onion Basmati Rice*

## Dessert

(Choice of one)

Assorted Cookies & Brownies  
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Apple Berry Crisp with Vanilla Bean Crème Anglaise  
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Vanilla Bean Cheesecake with Berry Jam

**Family Style Rehearsal Dinner \$95.00 per person**

# Bar Packages

## *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 \$15 Premium Brand Liquor \$13 Standard Brand Liquor \$10*

*House Wine \$12 Domestic Beer \$8 Imported Beer \$9 Cordials \$15*

*Assorted Sodas and Mineral Waters \$4 Juices \$5*

**Bartender Fee: \$150.00**

*All beverages must be purchased from Castle Hotel & Spa*

*Wine Corkage Fee: \$40.00 per bottle*

# Farewell Brunches

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

## **Rise & Shine**

Assortment of Breakfast Breads and Rolls, Croissants, Bagels and Danish  
Assorted Seasonal Fruits & Berries  
Assorted Cereals  
Scrambled Eggs  
Bacon and Sausage  
French Toast  
Breakfast Potatoes  
Greek Yogurts & House Made Granola  
Preserves, Marmalades, Honey, Cream Cheese and Sweet Butter  
Assorted Juices, Sodas and Mineral Waters  
Coffee & Tea Service  
**\$35.00 per person**

## **Just Married**

Assortment of Breakfast Breads and Rolls, Croissants, Bagels and Danish  
Assorted Seasonal Fruits & Berries  
Mediterranean Salad  
Spinach, Tomato and Feta Pasta Frittata  
Chef choices of two Assorted Quiches  
Breakfast Potatoes  
Greek Yogurts & House Made Granola  
Preserves, Marmalades, Honey, Cream Cheese and Sweet Butter  
Assorted Raw Organic Juices and Sodas  
Unlimited Mimosas  
**\$55.00 per person**

## **Enhancements**

### **Omelet Station**

Vegetables, Cheeses, Meats, Egg Whites, Farm Fresh Eggs  
\$15.00 per person  
Chef Attendant \$150.00

### **Waffle Station**

Berries, Chocolate Chips, Syrup and Butter  
\$12.00 per person

# Day of Wedding Breakfast

*Ideal for bridal parties who are getting ready in the hotel. These items can be delivered to your room. Available from 9am-11am.*

## **Fruit Platter**

\$7.00 per person

## **Chocolate Truffles**

\$10.00 per person

## **Fresh Whole Fruit Basket**

\$5.00 per person

## **Granola Bars**

\$5.00 per person

## **Vegetables and Hummus**

\$10.00 per person

## **Bagels and Lox**

\$15.00 per person

## **Assorted Baked Breads and Pastries**

\$10.00 per person

## **Pitchers of Smoothies**

\$7.00 per person

## **Champagne & Juice**

On Consumption