



# 2018 Gold Wedding Package

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## DoubleTree by Hilton Tarrytown

Your special moment begins with...

*One Hour Cocktail Reception*

*Champagne Toast*

*Elegant Sit Down Dinner*

*Customized Wedding Cake*

*Five Hour Open Bar*

*Votive Candles*

*White or Ivory Floor Length Linens and Napkins*

*White or Ivory Spandex Chair Covers*

*Coat Room Service*

*Complimentary Overnight Accommodations for the Bride & Groom*

*Discounted Rate for Out of Town Guests*

*Valet Parking Service Available at an Additional Charge*



## HORS D'OEUVRES

*Please Select a Total of Eight (8):*

### COLD

*Beet Gazpacho Shooter, Edible Flower Garnish*  
*Steakhouse Beef Crostini, Creamed Spinach, Garlic Crouton*  
*California Rolls, Pickled Ginger*  
*Peruvian Shrimp Ceviche Phyllo*  
*Smoked Salmon Crème Fraiche*  
*Cilantro Chicken Crostini, Avocado, Pico de Gallo*  
*Vegetable Ratatouille Phyllo*  
*Jumbo Shrimp, Traditional Cocktail Sauce*  
*Red & Gold Bruschetta*  
*Duck Breast on Apple Walnut Bread, Mango Pear Relish*

### HOT

*Maryland Crab Cakes, Piquillo Pepper Remoulade*  
*Sweet Potato & Coconut Chicken, Thai Curry Cream*  
*Peking Duck Cigar, Plum Sauce*  
*Calamari Frites, Pomodoro Sauce*  
*Quinoa, Kale & Feta Croquette*  
*Coconut Crusted Shrimp, Orange Ginger Sauce*  
*Chicken Empanada, Creamy Avocado Dip*  
*Vegetable Samosa, Cilantro Chutney*  
*Mini Beef Wellington*  
*Coney Island Dog*  
*Mini Chicken Cordon Bleu*  
*Tomato Soup Sip & Miniature Grilled Cheese Sandwich*

## CULINARY STATIONS

*Fresh, Grilled & Pickled Seasonal Vegetables*  
*Roasted Red Pepper Aioli & Applewood Bacon Ranch*  
*Selection of Hard & Soft Cheeses*  
*Aromatic Honey, Fig Puree, Dried Fruit, Pecans & Walnuts,*  
*Gourmet Crackers and Crusty Bread*  
*Five Varieties of Seasonal Fresh Fruit*



**Please Select Two (2) Stations:**

**Potato Bar**

*Yukon Gold Mashed Potatoes & Sweet Mashed Potatoes, Smoked Salmon, Roasted Garlic, Cheddar Cheese, Chives, Sour Cream, Wild Mushrooms and Crispy Onions*

**Street Tacos**

*Please Select Two (2): Carne Asada, Pulled Ancho Chicken, Portobello with Garbanzo Beans*

*Condiments (included): Chipotle Mayo, Pico De Gallo, Salsa Roja, Guacamole, Sour Cream, Onions, Peppers, Jack Cheese, Warm Flour Tortillas and Lime Wedges*

*Sautéed Shrimp (\$7.00++ additional per person) or*

*Braised Shredded Short Rib (\$9.00++ additional per person)*

**Peking Wok Station**

*Chicken & Beef Stir Fry with Oriental Vegetables*

*Vegetarian Spring Rolls, Duck Sauce*

*Steamed Rice or Lo Mein Noodles*

*Served with Chinese Take Out Containers and Chop Sticks*

**Pasta Station**

*Please Select Two (2) Pastas:*

*Campagnelle, Penne, Three Cheese Tortellini, Fusilli or Bow Tie*

*Please Select Two(2) Sauces: Zesty Tomato Basil, Pesto, Alfredo, Mushroom Cognac Cream or Vodka Sauce*

*A Uniformed Chef Attendant will Sautee Pasta and Sauce with Your Choice of Three Toppings: Roasted Mushrooms, Spinach, Marinated Tomato, Caramelized Onion, Roasted Red Peppers, Peas, Artichoke Hearts or Broccoli*

*Served with Focaccia, Garlic Bread Sticks, and Parmesan Cheese*

**Carving Station**

*Please Select One (1) Option:*

*Roast Breast of Turkey with Cranberry Relish, Mini Brioche*

*Honey Glazed Ham with Pommery Mustard, Mini Brioche*

*Grilled Swordfish with Pineapple Relish*

*Assorted Sausages with Spicy Mustard*

*Sushi Grade Sesame Crusted Tuna with Miso Sauce (\$10.00++ Additional Per Person)*

*Leg of Lamb with Whole Grain Mint Aioli (\$5.00++ Additional Per Person)*

**Risotto Station**

*Please Select Two (2) Options:*

*Rock Shrimp and Asparagus*

*Wild Mushroom and Spinach*

*Pancetta, Asiago and Petite Pois*

*Roasted Root Vegetables*

*Smoked Chicken with Marinated Tomato*

**Italian Station**

*Eggplant Rollatini, Meatballs in Marinara, Sausage and Peppers, Fried Calamari with Tomato Sauce, Focaccia and Parmesan Cheese*



## FIRST COURSE

Please Select Two (2) Options from Soup, Salads, &/or Pasta :

### Soups

Roasted Butternut Squash Bisque  
Potato, Spinach & Sausage  
Green Market Vegetable & Pesto  
Creamy Potato & Fennel  
Tomato Bisque  
Cream of Broccoli

### Salad & Salad Duets

Baby Greens, Seasonal Beets, Pink Grapefruit, Blood Orange Balsamic Glaze  
Poached Pear, Coach Fars Goat Cheese, Toasted Pecans, Mache  
Roma Tomato, Soft Mozzarella and Micro Arugula, Basil Oil, Balsamic Syrup  
Romaine Hearts, Asiago Cheese, Garlic Croutons, Creamy Caesar Dressing  
Sundried Tomato & Goat Cheese Flan, Field Greens, Shallot Vinaigrette  
Root Vegetable Timbale, Baby Greens, Cider Truffle Vinaigrette  
Mezze Tower of Feta, Roasted Tomato, White Bean Salad, Mixed Greens, Preserved Lemon Vinaigrette  
Wedge Salad, Caramelized Onions, Cherry Tomatoes, Pancetta, Bleu Cheese Dressing

### Pasta

Penne ala Vodka  
Farfalle tossed in a Light Puttanesca Sauce of Tomato, Sweet Peppers, Olives, Capers & Extra Virgin Olive Oil  
Campagnelle with Wild Mushroom Cognac Cream  
Orecchiette with Smoked Chicken, Broccoli Rabe, Roasted Tomato, Garlic Broth  
Orzo Bolognese

## PLATED HOT ENTREES

Please Select Three Options

### Entree Options

Herb Roasted Chicken Breast, Organic Farro & Barley Risotto, Dark Cherry Compote  
Porcini Mushroom Ravioli, Smoked Chicken, Spaghetti Squash, Honey Cider Cream  
Chicken Breast stuffed with Spinach & Ricotta or Toasted Pine Nuts, Prosciutto, Sundried Tomatoes, Butternut Squash Potato Puree,  
Roasted Brussels Sprouts, Lingonberry Demi  
Pan Seared Chicken Breast, Herbed Quinoa & Brown Rice Pilaf, Orange Fig Pine Nut Relish  
Lemon Herb Crusted Cod, Creamy Risotto, Lemon Beurre Blanc  
Hoisin Glazed Salmon, Coconut Purple Mashed Potatoes, Steamed Bok Choy, Plum Ginger Sauce  
Roast Strip Loin of Beef, Leek Potato Soufflé, Tomato Capers Gremolata  
Petite Filet of Beef, Sweet Potato Puree, Peppered Merlot Jus  
Herb Seared Salmon, Smoked Tomato Cream  
Seared Duck Breast, Port Wine Reduction - \$10.00++ Additional Per Person

All Entrées Served with Rolls with Sweet Butter



## DESSERT

Custom Wedding Cake  
Chocolate Dipped Strawberries or Petite Desserts on Each Table  
Freshly Brewed Coffee and Herbal Teas

## OPEN BAR

Five Hour Open Bar to include:  
Canadian Club, Maker's Mark, New Amsterdam, Don Q Cristal, Dewar's, El Zarco Tequila,  
Stoli and Stoli Flavored Vodkas  
Budweiser, Bud Light, Miller Lite, Coors Light, O'Doul's, Corona, Heineken, Amstel Light, Soft Drinks  
Copper Ridge Wines: Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

Servers to offer Chardonnay and Cabernet throughout dinner

## OPEN BAR ENHANCEMENTS

Crown Royal, Chivas 12, Tanqueray, Bacardi, Grey Goose, Pinot Grigio - \$5.00++ Additional Per Person

## PRICING

*Price is \$110.00++ Per Person*

## ADDITIONS

*Viennese Display*  
A colorful and delicious display of assorted pies, miniature Italian pastries, decadent cakes and chocolate-covered strawberries.  
Served during the last hour - \$15++ Per Person

## *Sushi*

Traditional sushi station with uniformed chef attendant, preparing assorted rolls and assorted sushi, accompanied by pickled ginger, wasabi, and soy. Served for one hour at the cocktail reception - \$20++ Per Person

## *Raw Bar*

Ice-cold shrimp cocktail, oysters on the half shell, succulent clams, served with horseradish, Tabasco, cocktail sauce, and fresh lemon wedges.  
Five pieces per person served at the cocktail reception - \$12++ Per Person

## *After Bites*

Assorted wraps to include roasted vegetable wrap, turkey club wrap, and ham & cheese wrap, nacho chips and house-made salsa.  
Served after for a half hour - \$15++ Per Person

*Westchester Ballroom Requires a Minimum Guarantee of 100 Guests*

*Grand Ballroom Requires a Minimum Guarantee of 175 Guests*

*++Plus additional 7.375% NY State Sales Tax & 23% Administration Fee*