



# 2018 Silver 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 Bites



## FIRST COURSE

Please Select One (1) Option from Soup or Salad:

### 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

## PLATED HOT ENTREES

Please Select Two 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

Freshly Brewed Coffee and Herbal Teas



## OPEN BAR

*Five Hour Open Bar to include:*

*Canadian Club, Jim Beam, New Amsterdam, Don Q Cristal,*

*El Zarco Tequila, Dewar's, Stoli & Stoli Flavors*

*Budweiser, Bud Light, Miller Lite, Coors Light, O'Doul's*

*Corona, Heineken, Amstel Light, Soft Drinks*

*House Wines: Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel*

## OPEN BAR ENHANCEMENTS

*Crown Royal, Makers Mark, Tanqueray*

*Johnnie Walker Red, Jose Cuervo, Pinot Grigio*

*\$5.00 Per Person (Additional)*

## PRICING

**Price is \$90.00++ 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***