



A proud member of the Small Luxury Hotels of the World and Historic Hotels of America
“Experience a World Away only Minutes Away”

THE WEDDING CEREMONY

Our Great Hall with its impressive 40-foot vaulted ceiling, beautiful Tiffany-style stained-glass windows with heraldic motifs, and the musician’s balcony is an exquisite setting for a wedding ceremony and reception.

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.

A complimentary suite is included for the bride and groom for the evening of the wedding with a minimum of 75 guests.

THE RECEPTION

Upon arrival at The Castle, 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. The coat check and powder room are always attended for the convenience of your guests.

Upon entering the Marble Hall, your guests will marvel at the grandeur of the architecture and exquisite interior décor, capturing a romantic time gone by. You and your guests will enjoy the attentive personal service of our professional staff and the masterful cuisine of our gifted chef.

Your Reception will Include the Following



We Host Only One Event at a Time in the Private Wing of the Castle

Afternoon Event - 12:00pm-5:00pm

Evening Event - 7:00pm-12:00am

Professional Valet Parking

Uniformed Attendants

Coat Check and Rest Rooms Always Attended

No Gratuities Accepted

Five Hour Premium Open Bar

With Distinctive Wines and Champagne Throughout the Event

Cocktail Reception

Featuring Butler Passed Hors d' Oeuvres and a Lavish Reception Buffet and Carving Station

Four Course Dinner

Wedding Cake

Specially Designed Exquisite Wedding Cake made to Your Specifications from our Selections

*Also provided for your convenience are elegant place settings including
Eschenbach china, ivory damask linens and luxurious chairs*



THE COCKTAIL HOUR

HORS D'OEUVRES Served Butler Style

Please select a *total of eight* items from the hot and cold choices below:

HOT

Pan-seared Prosciutto Wrapped Asparagus with Pommery Aioli
Grilled Lamb Tenderloin with Roast Eggplant Caviar on a Garlic Crostini
Provençale Tomato and Goat Cheese Phyllo Tart
Lump Crab Cake with Mango Aioli
Coconut Shrimp with Thai Curry Peanut Dipping Sauce
Forest Mushroom and Foie Gras Duxelles on Brioche Toast Points with Sliced Free Range Chicken Breast
Profiterole Stuffed with Lobster and Truffle Ragout
Sesame Chicken with Sweet and Sour Sauce
Baked Stilton and Cranberry Wrapped in Crispy Phyllo
Potato Blinis with Smoked Scottish Salmon and Crème Fraîche
Beef Negimaki
Vegetable Spring Roll with Scallion Ginger Dipping Sauce
Jamaican Jerk Chicken on Sugar Cane Skewers

COLD

Tempura Obba Leaf with Yellow fin Tuna Tartare
Pastrami Salmon on a Sea Salt Ficelle with Whole Grain Mustard
Grapes Filled with Maytag Bleu Cheese Mousse
Foie Gras Mousse with Seasonal Fruit Chutney on Raisin Pecan Bread
Profiterole Stuffed with Crab and Avocado Salad
Smoked Salmon Mousse Barquettes
Herbed Goat Cheese with Marinated Sweet Roasted Pepper on a Crostini
Lobster, Mint and Mango Rolled in Rice Paper
Deviled Quail Egg and Caviar Canapé
Bay Scallop Ceviche Presented in its Own Shell
Bruschetta
Spicy Tuna and Cucumber Roll

RECEPTION BUFFET TABLE

Middle Eastern display of Hummus, Tabbouleh, and Raita to be served with Assorted Flat Breads
Platter of Seasonal Grilled Vegetable Marinated, Cured Olives, Artichokes, Mushrooms, and Mediterranean Seafood Salad
Citrus Cured Wild Salmon with Chive Citrus Crème Fraîche and 7-Grain Break Toast Points
A Domestic and Imported Cheese Display, Arrangement of Tropical Seasonal Sliced Fruit
Presentation of Spanish Tapas

CARVING STATION (please select one)

Vermont Maple and Brown Sugar Glazed Country Ham with Assorted Mustards and Buttermilk Biscuits

Roasted Amish Style Breast of Turkey with Cranberry-Apple Chutney and Pan Gravy

Oven Roasted Leg of Lamb with Herb de Provence and a Savory Scented Lamb Jus

Salmon en Croûte with a Petite Spinach and Mushroom Duxelles and Whole Grain Mustard Dill Sauce

COCKTAIL RECEPTION ENHANCEMENTS

Smoked Fish Display

An assortment of local cured and smoked Scottish Salmon, Gravlox, Pastrami Cured Smoked Trout Fillet, Smoked Sturgeon and Sable. Served with traditional accompaniments such as Red Onion, Capers, Egg Whites and Yolks.

Chef to prepare Buckwheat and Fresh Corn Blinis with Assorted Flavored Crème Fraîche \$15.00 pp

Seafood Presentation

Chilled Jumbo Shrimp, Snow Crab Claws and Freshly Shucked Littleneck Clams and Oysters presented in "Seashell" ice carving.

Steamed Mussels with White Wine Garlic Broth
Marinated Mediterranean Salad \$20.00 pp

Caviar Station

Your Selection of Beluga, Sevruga, Osetra and/or American Sturgeon

Chef to prepare Buckwheat Blinis and serve with traditional Accompaniments Market price

Mediterranean Antipasto Table

A selection of Cured Meats and Charcuteries to include Mortadella, Capicola, Soppressata and Prosciutto;
A Selection of Italian Cheeses; Marinated and Grilled Vegetables and Imported Olives;
A Basket of Italian Country Breads \$ 12.00pp

Sushi Bar (50 person minimum)

An authentic Sushi Chef will hand roll an Assortment of Sushi in front of your guests. \$ 20.00pp
* Additional Chef Fee: \$250.00

Moo Shu Duck

Chef will prepare Moo Shu Style Duck rolled in Warm Moo Shu Pancakes
Accompanied by Scallion and Cucumber threads and Ginger-Hoisin Sauce \$ 15.00pp

Forest Mushroom Risotto

Chef will prepare Forest Mushroom Risotto Presented in a Parmesan Tulip Cup and Drizzled with White Truffle Oil \$ 12.00pp

Pasta Station served with Fresh Parmesan and Assorted Country Italian Bread

Tuscan Style Rigatoni tossed with Oven-dried Tomatoes, Eggplant and Basil
Three Cheese Tortellini Primavera with Garden Vegetables in a Basil Parmesan Cream Sauce \$ 12.00pp

Carving Stations

Sun-dried Tomato and Dijon Crusted Rack of Lamb with Chianti Lamb Reduction \$ 20.00pp

Herb Encrusted Filet of Black Angus Beef with Green Peppercorn Sauce \$ 15.00pp

Chef attended stations subject to Chef fee of \$75.00

Applicable sales tax and 21% service charge will be added to the above prices.

FIRST COURSE SELECTIONS *(please select one)*

Warm Goat Cheese and Ratatouille Tart
with Olive and Tomato Tapenade Vinaigrette

Forest Harvested Mushroom Ragoût with Black Truffle Fromage
presented in a Savory Herb Profiterole

Maple Glazed Duck Breast over Sweet Squash and Applewood Smoked Bacon Risotto

Timbale of Crab and Mango Salad with an Avocado Lime Salsa

Salmon Tartare, Crème Fraîche and Caviar Parfait with a Potato Caviar Sauce

Roast Vegetable Terrine with Basil Oil, Tomato Fondue and Cracked Black Pepper Cracker

Risotto of Porcini Mushrooms and Roasted Shallots Scented with White Truffle Butter

Maine Lobster Bisque

Curried Cream of Cauliflower and Apple Soup

Carrot Ginger Soup with Grilled Sea Scallop and Five-Spice Cream

Pheasant Consommé with Confit Vegetables and Smoked Pheasant

Jumbo Maine Lobster and Truffle Potato Ravioli Napped
with a Truffle Beurre Blanc and Tomato Confit
(Available for an additional per person price of \$7.00)

SALAD COURSES *(please select one)*

Asparagus, Artichoke and Roasted Beet with Petite Greens, Beet Oil and
Aged Sherry Vinaigrette

Watercress and Frisée Tossed with Roast Forest Mushroom and Bacon Lardons
with Cabernet Vinaigrette and Shaved Parmesan

Petite Arugula, Spinach and Endive with a Roasted Shallot and White Balsamic Vinaigrette
and Herb Goat Cheese Croûton

Caesar Salad with Farmhouse Croûtons and Parmesan Tuile

Tomato, Red Onion and Shaved Fennel Salad with Hudson Valley Harvested Greens and
Herbal Vinaigrette

MAIN COURSES *(please select two)*

Pan Seared Arctic Char with Soft Herb Crust, Petite Turnip, Haricots Verts,
Sweet Round Carrots and Potato Galette Napped with Citrus Sauce

Striped Bass with Braised Fennel, Oven Roasted Tomato and Basil Risotto Drizzled with
Lemon Thyme Sauce
(Chilean Sea Bass can be substituted for an additional per person price of \$10.00)

Sole en Croûte with Braised Leeks, Wild Mushroom and a Lobster Coral Sauce

Roasted Free Range Breast of Chicken Wrapped with Prosciutto and Sage
and Served with a White Bean Truffle Ragoût

Roasted Tenderloin of Pork and Sweet Gulf Shrimp
with Stewed Tomato Fennel Sauce

Roasted, Sliced Filet of Black Angus, Balsamic Glazed Onions, Seasonal Vegetables and
Garlic Whipped Potato with Barolo Wine Reduction

Horseradish-Crusted Filet Mignon with Yukon Potato Purée, Garlic and Tomato Scented
Petite Green Beans and Cabernet Reduction

DESSERTS (*select one*)

White Chocolate Cheesecake with Milk Chocolate and Brandied Cherry Sauce

Almond Tart with Port Wine Poached Pear and Honey Scented Mascarpone Cream

Chocolate Covered Caramel Mousse Dome with Caramel Sauce

Frozen Grand Marnier Bavarian with Fresh Seasonal Macerated Berries

Pistachio Crème Brûlée with Chocolate Pistachio Tuile

Espresso Ice Cream Baked Alaska with Warm Chocolate Cognac Sauce

Table Service of Mini Pastries and Petits Fours

Table Service of Chocolate Dipped Strawberries and Chocolate Truffles

WEDDING CAKE SELECTIONS

Please select one item from each of the following categories to custom design your three tier wedding cake. Extra tiers and specialty designs are available for an additional cost. The cake can be beautifully topped with a Bouquet of Fresh Flowers supplied by your florist.

Layers

Vanilla Sponge
Devil's Food
Chocolate Sponge
Mocha
Hazelnut
Pistachio

Fillings

Lemon Curd
Cannoli Cream
Chocolate Mousse
White Chocolate Mousse
Raspberry Mousse
Strawberry Mousse
Caramel Mousse
Grand Marnier Mousse
Mocha Mousse
Jams: Raspberry, Apricot or Strawberry

Finishes

Buttercream: Vanilla or White Chocolate or Chocolate
Rolled Fondant (additional \$3.00 per person)

Designs

Cornelli Lace
Basket weaves
Classic (Swags)
Swiss Dots
Smooth with Shell Borders

Shape

Round
Square
Combination of Both

Style

Classical Pillar
Modern Stacked

****Specialty Designs will be available at an Additional Cost****

BEVERAGE SELECTIONS

Premium Brand Open Bar

Stolichnaya Vodka, Absolut Vodka, Dewars White Label, Jack Daniels, Johnny Walker Black, Bacardi White, Tanqueray Gin, Bombay Sapphire, Cinzano, Sweet and Dry Vermouth, Castle on the Hudson Banquet Red and White Wines, Imported and Domestic Beers, Soft Drinks, Assorted Juices and Mixers

BANQUET WINE SELECTIONS

(Select one of Each)

SPARKLING WINE

Silver Cap, Chauvenet Francoise, Blanc de Blanc

WHITE WINE

Solaris, Chardonnay, Rutherford, California
Sterling, Vinter's Collection, Chardonnay, Central Coast, California
Peter Zemmer, Pinot Grigio, Italy
Fournier Pete et Fils, Sauvignon Blanc, France

RED WINE

De Loach, Cabernet Sauvignon, California
Round Hill, Cabernet Sauvignon, California
BV Coastal, Pinot Noir, Californai

****This wine selection may change according to the availability of specific vintages****
Upgraded wines may also be selected from our full wine list at time of event.

2009 - 2010 Pricing and Deposit Information

The maximum capacity of The Castle is 150 guests.

The minimum number of guests required for a Saturday evening event is 100.

*The per person price for a Saturday evening is between
\$190.00 and \$220.00*

*The per person price for a Sunday is between
\$180.00 and \$210.00*

*The per person price for a Friday evening or Saturday afternoon is between
\$170.00 and \$200.00*

Gratuity & Service Charge:

13% of the food and beverage total plus applicable state or local tax will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. In addition, 8% of the food and beverage total plus applicable state or local tax, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the Event.

All prices are subject to applicable tax, currently 7.375% and a \$2,500.00 Facility Fee.

Deposit information:

25% of the estimated cost of the reception is due with the signed contract, followed by an additional 50% four to six months prior to the wedding.

The final payment is based on the actual number of expected guests and is due one week prior to the event.