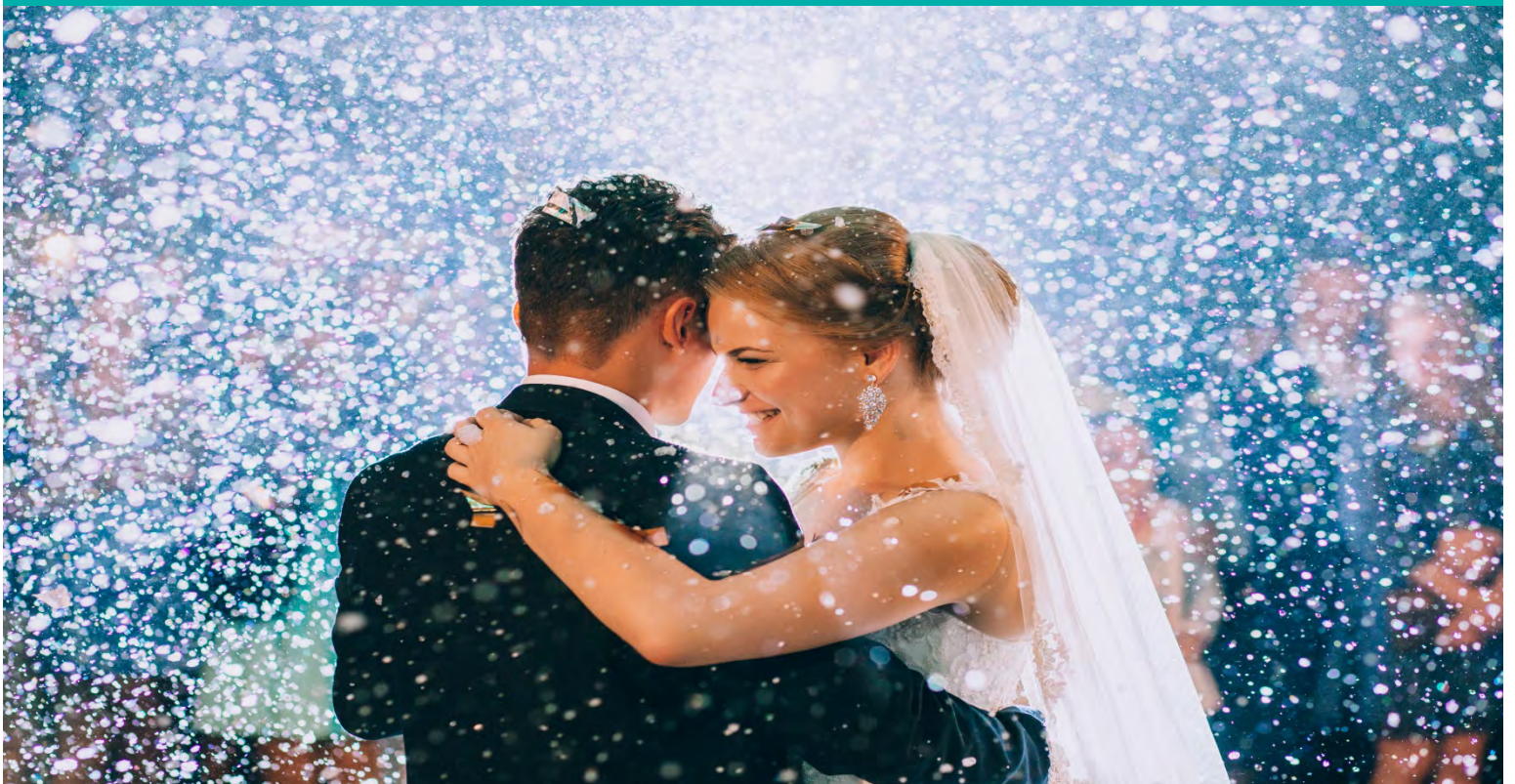




SETTINGS BY US, INSPIRED BY YOU.



WESTCHESTER MARRIOTT®

670 WHITE PLAINS ROAD, TARRYTOWN, NY 10591
T 914.631.2200 F 914.631.2832
WestchesterMarriott.com



LET US BRING YOUR SPECIAL
DAY TO LIFE
AT THE WESTCHESTER
MARRIOTT. OUR EXPERTS
WILL GO ABOVE AND BEYOND
TO MAKE YOUR VISION, YOUR
TASTES,
YOUR DREAMS COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, **WESTCHESTER MARRIOTT** WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR
BANQUET ROOMS FOR THE PERFECT
BACKDROP TO YOUR "I DOs."

YOUR WEDDING DAY AT THE WESTCHESTER MARRIOTT

ADULTS | \$120

5-Hour Wedding Reception

YOUNG ADULTS | \$105

(12-20 Years Old)

Includes Same Menu Items As Adult Package Without the Open Bar

INCLUDED IN YOUR FIVE HOUR WEDDING RECEPTION:

Cocktail Hour Followed by Four Hour Reception

Five Hour Top Shelf Open Bar

Six Butler Passed Hors D'oeuvres

Hot and Cold Culinary Displays

Champagne Toast

House Wine Service with Dinner

Tablesides Beverage Orders

Five Course Dinner to Include:

Appetizer, Salad, Choice of Two Entrees, Custom Designed Wedding Cake, Centerpiece of Miniature Pastries and Chocolate Covered Strawberries

Elegant White Floor-Length Table Linens with Corresponding Napkins

Hospitality Room for the Wedding Party

Complimentary Menu and Place Cards

Complimentary Votive Candles on each table

Complimentary Food Tasting

Complimentary Overnight Accommodations with Amenity for the Newlyweds the Evening of the Wedding

Special Discounted Group Rate for Out of Town Guests

Coat Check Service with Attendant (Seasonal)

Personalized Planning to the Last Detail with an On-Site Marriott Certified Wedding Planner

Marriott BonVoY Points – (Two Points for Every Dollar Spent (Maximum of 60,000 Points))

WEDDING CEREMONY:

Ballroom Chairs

Room Rental \$1,500.00

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YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF
EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN
TAKE CARE OF THE MEMORIES.

Five Hour Open Call Brand Bar

SPIRITS

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Whiskey
Jack Daniel's Whiskey
Seagram's VO Canadian
1800 Silver Tequila
Courvoisier VS Brandy

WINES

Magnolia Grove by Chateau St Jean
Chardonnay & Merlot

BEERS

Budweiser
Bud Light
Blue Point Seasonal Craft Beer
Heineken

NON-ALCOHOLIC

Assorted Juices
Assorted Mixers
Assorted Pepsi Soft Drinks
Sparkling Mineral Waters
Non-Alcoholic Beer

Butler Passed Hors D'oeuvres

SELECT SIX

WARM

Asian Vegetable Pot Stickers
Beef Wellington
Shrimp Tempura
Chicken Wellington
Mini Beef Cocktail Franks
Portobello Mushroom Puff
Maine Lobster Puff with Sherry Newburg Sauce
Cajun Spiced Andouille Sausage and Pepper Jack Cheese Puff
Yukon Gold Potato Croquettes with White Truffle
Artichoke and Boursin Bites with Parmesan Crust
French Onion Soup Boule
Baby Spinach and Artichoke Quiche
Pork Carnitas and Chipotle Pepper Empanada
Sesame Chicken in Sweet Chili Sauce
Tuscan Bites with Fortina Cheese
Mini Egg Rolls with Duck Sauce

CHILLED

Deviled Eggs
Asparagus Tips, Prosciutto
Chilled Marinated Shrimp Fork
Tomato Bruschetta On Crostini
Beef Carpaccio, Horseradish Cream
Smoked Salmon Rose, Pumpnickel
Ahi Tuna, Fried Wonton, Wasabi Cream
Fresh Mozzarella, Basil And Tomato Skewer

The Marketplace

SELECT TWO

LOCAL CHEESE DISPLAY

Brie, Blue Cheese, Cheddar, Gouda & Havarti

VEGETABLE CRUDITÉ

Carrot, Celery, Cucumber, Asparagus,
Sugar Snap Peas, Bell Peppers,
Blue Cheese Dressing, Hummus,
Ranch Dip

INDIVIDUAL ASSORTED BRUSCHETTA

Traditional Tomato Basil, Feta Olives,
Roasted Mushrooms

TAPAS

Gourmet Olive Display
Grilled Octopus Salad
Marinated Eggplant With Red Pepper
Roasted Chickpea Puree, Cumin Toasted Pita Chip
Goat Cheese, Mojo Verde
Pita Chips
Bruschetta Salad

ANTIPASTO

Provolone Cheese, Mozzarella, Capicola, Prosciutto, Soppressata,
Marinated Portobello Mushroom, Olives, Artichoke Hearts,
Roasted Peppers

The Carvery

SELECT ONE (ATTENDANT REQUIRED)

NEW YORK STRIP LOIN

Truffle Mashed Potato, Peppercorn Demi

ROASTED CEDAR PLANK SALMON

White Bean Cassoulet, Dill Cream Sauce

FLANK STEAK

Fresh Cut Onion Ring, Captain Lawrence IPA Demi

ROASTED TURKEY BREAST

Cranberry Orange Compote, Giblet Gravy

MARTINATED PORK TENDERLOIN

Fingerling Potatoes & Bacon Hash in Pork Jus

International Specialties

SELECT TWO (ATTENDANT REQUIRED)

MASHED POTATO BAR

Sweet Potato or Yukon Gold Potato Served with Butter, Chives,
Marshmallow, French Onion Strings, Sour Cream,
and Bacon Served in Specialty Designed Martini Glasses
Add Beef Short Ribs | \$5

WOK STATION

Cashew Chicken And Hunan Beef With Broccoli
Served with Fried Rice and Miniature Egg Rolls
Fortune Cookies

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International Specialties *(continued)*

PASTA STATION

(Select Two)

PENNE PASTA

Vodka Sauce

WILD MUSHROOM RAVIOLI

Sage Cream Sauce

CHEESE TORTELLINI

Spicy Bolognese Sauce

ORECCHIETTE PASTA

Broccoli Rabe, Italian Sausage,
Grape Tomato, White Wine Butter Sauce

ADDITIONAL ENHANCEMENT STATIONS

RAW BAR | Market Price

Chilled Jumbo Shrimp

Served with Cocktail Sauce

SUSHI STATION | Market Price

California, Spicy Tuna, Salmon and Avocado Rolls

Served with Soy Sauce, Ginger and Wasabi

Plated Dinner Selections

HOT APPETIZER | SELECT ONE

PENNE PASTA

Sun Dried Tomato, Mushroom, Pine Nuts,
Fresh Garden Vegetables, Parmesan Cheese

WILD MUSHROOM

IN A VOL AU VENT

ROASTED VEGETABLE RAVIOLI

Sautéed Spinach, Light Tomato Cream Sauce

ADDITIONAL APPETIZER ENHANCEMENTS

JUMBO LUMP CRAB CAKE | Additional \$5

Wilted Greens, Caper Berries, Mustard Aioli

SEAFOOD RAGOUT | Additional \$5

In Vol Au Vent

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Plated Dinner Selections *(continued)*

SALAD | SELECT ONE

CAESAR SALAD

Crisp Romaine Hearts, Frisée, Endive, Tear Drop Tomato
Classic Dressing

MARKET SALAD

Baby Greens, Cucumber, Carrots, Tomato, Almonds
Champagne Vinaigrette

BABY SPINACH SALAD

Mushroom, Uncured Bacon, Egg
Mustard Vinaigrette

HARVEST SALAD

Dried Apples, Cranberries, Walnuts
Maple Balsamic Vinaigrette

MEDITERRANEAN SALAD

Baby Greens, Olives, Crumbled Feta,
Oven Roasted Tomato, Cucumber
Lemon Vinaigrette

ENTREE | SELECT TWO

WILD FLOWER HONEY GLAZED ROASTED CHICKEN

Creamed Parsnip, Seasonal Vegetable, Chicken Jus

ROASTED FRENCH BREAST OF CHICKEN

Asiago Hash, Haricot Verte, Morel Cream Sauce

SEARED CHICKEN STUFFED

With Sage and Gruyere, Yukon Gold Mashed Potato, Asparagus, Shallot
Demi

SEARED ATLANTIC SALMON

Pan Fried Cauliflower, Fingerling Potato, Garlic,
Capers, Maple Mustard Butter

SOY GLAZED SALMON

Coconut Jasmin Rice, Bok Choy,
Thai Red Curry Sauce

SWORDFISH PICCATA

With Caper Butter Sauce
Over Orzo & Vegetables

POACHED COD

With Jasmine Rice, Pea Shoot Slaw,
Herbed Beurre Blanc

BRAISED SHORT RIB

Celeriac Puree, Potato Hash,
Roasted Root Vegetables, Demiglaze

GRILLED FILET MIGNON

Vanilla Pearl Onions, Baby Carrot, Green Beans,
Mashed Potato, Bordelaise Sauce

HERB CRUSTED RACK OF LAMB

Fingerling Potatoes and Baby Vegetables
With Garlic and Red Wine Sauce,

NEW YORK STRIP LOIN

Button Mushroom, Potato Hash, Baby Vegetables
Bordelaise sauce

Vegetarian Entrée or Special Dietary Needs available upon request

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Dessert

Custom Designed Wedding Cake

Centerpiece of Miniature Pastries and Chocolate Covered Strawberries

Columbian Coffee and Selection of Assorted Teas

ADDITIONAL DESSERT ENHANCEMENTS

LOCAL NEW YORK CHEESECAKE | \$6

Individually Plated Served with Raspberry Sauce

FRESH FRUIT TART | \$6

Individually Plated

CHOCOLATE SABAYON DOME WITH CHOCOLATE DACQUOISE | \$6

Individually Plated Served with
Raspberry Coulis

STRAWBERRY AND PISTACCHIO MOUSSE | \$6

Individually Plated Layered with Vanilla Sponge
and Kirsch Syrup

VIENNESE HOUR | \$12

An elaborate Viennese Hour, which is suggested to enhance your “Event of a Lifetime” will be served Last Hour of your celebration and will include the following:

Chocopologie Chocolate Truffles, Assorted Petit Fours, Macaroons, Assorted Mousse Shooters, Assorted Mini Cheesecake

SPECIALTY CORDIAL CART | \$9

To enhance your Coffee Service add an Attendant to Serve After Dinner Cordials from our Specialty Designed Cordial Cart during the Last Hour of the Event

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YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS" IN THE PERFECT SETTING AT **WESTCHESTER MARRIOTT**. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

REHEARSAL DINNER BUFFET

ADULTS AND YOUNG ADULTS | \$55
(11+ Years Old)

CHILDREN | \$45
(5-10 Years Old)

INCLUDED IN YOUR THREE HOUR REHEARSAL DINNER BUFFET:

Baby Spinach, Mushroom, Uncured Bacon, Egg, Balsamic Vinaigrette
Quinoa, Baby Kale, Tomato, Lemon Vinaigrette
Grilled Farm Raised Chicken, Shitake Mushroom, Capers, Artichoke, White Wine Butter Sauce
Atlantic Salmon, English Pea, Corn, Fennel Relish
Grilled Flank Steak, Captain Lawrence IPA Demi, Onion Rings
Sautéed Medley of Baby Vegetables
Truffle Fingerling Potatoes
Assorted Mousse Shooters
Assorted Macarons
Assorted Soft Drinks and Bottled Water
Columbian Coffee and Tea Selection

SEE CATERING SALES MANAGER FOR PLATED DINNER OPTIONS

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BEVERAGE ENHANCEMENT MENU

OPEN BARS BASED ON PER PERSON PRICING
SUBJECT TO CURRENT ADMINISTRATIVE FEE AND TAX

TOP SHELF OPEN BAR

ABSOLUT VODKA
TANQUERAY GIN
BACARDI SUPERIOR RUM
CAPTAIN MORGAN ORIGINAL SPICED RUM
JOHNNIE WALKER RED LABEL SCOTCH
MAKER'S MARK WHISKEY
SEAGRAM'S VO CANADIAN
JACK DANIEL'S WHISKEY
DON JULIO BLANCO TEQUILA
COURVOISIER VS BRANDY
MAGNOLIA GROVE BY STE. JEAN CHARDONNAY & MERLOT

BUDWEISER
BUD LIGHT
BLUE POINT SEASONAL CRAFT BEER
HEINEKEN
TRULY HARD SELTZER

1-Hour Top Shelf Open Bar | \$20.00
2-Hour Top Shelf Open Bar | \$26.50
3-Hour Top Shelf Open Bar | \$33.00
4-Hour Top Shelf Open Bar | \$39.50
5-Hour Top Shelf Open Bar | \$46.00

NAME BRANDS OPEN BAR

SMIRNOFF VODKA
BEEFEATER GIN
CRUZAN AGED LIGHT RUM
DEWAR'S WHITE LABEL SCOTCH
JIM BEAM WHITE LABEL BOURBON
CANADIAN CLUB WHISKEY
JOSE CUERVO TRADICIONAL SILVER
KORBEL BRANDY
MAGNOLIA GROVE BY STE. JEAN CHARDONNAY & MERLOT

BUDWEISER
BUD LIGHT
BLUE POINT SEASONAL CRAFT BEER
HEINEKEN
TRULY HARD SELTZER

1-Hour Name Brands Open Bar | \$20.00
2-Hour Name Brands Open Bar | \$24.00
3-Hour Name Brands Open Bar | \$30.00
4-Hour Name Brands Open Bar | \$36.00
5-Hour Name Brands Open Bar | \$42.00

OPEN BEER AND WINE BAR

MAGNOLIA GROVE BY STE. JEAN
CHARDONNAY & MERLOT

BUDWEISER
BUD LIGHT
BLUE POINT SEASONAL CRAFT BEER
HEINEKEN
TRULY HARD SELTZER

1-Hour Open Beer and Wine Bar | \$17.00
2-Hour Open Beer and Wine Bar | \$19.50
3-Hour Open Beer and Wine Bar | \$24.00
4-Hour Open Beer and Wine Bar | \$28.50
5-Hour Open Beer and Wine Bar | \$33.00

HOST BAR BASED ON CONSUMPTION PER DRINK
SUBJECT TO CURRENT ADMINISTRATIVE FEE AND TAX

BARTENDER FEE WILL BE APPLIED | \$250

One Bartender Per 100 Guests Required

Top Shelf Cocktail | \$8
Name Brand Cocktail | \$7.25
Martinis | \$10 (Per Drink)
Premium Wine | \$8 (Per Glass)
Imported Beer | \$7 (Per Bottle)
Domestic Beer | \$6.50 (Per Bottle)
Handcraft Beer | \$7 (Per Bottle)
Non-Alcoholic Beer | \$6.50 (Per Bottle)
Juice, Soda and Bottled Water | \$3.50 (Per Glass)

CASH BAR PER DRINK

INCLUDES CURRENT SERVICE CHARGE AND TAX

BARTENDER FEE WILL BE APPLIED | \$250

One Bartender Per 100 Guests Required

CASHIER FEE WILL BE APPLIED | \$250

Top Shelf Cocktail | \$9.00
Name Brand Cocktail | \$8.00
Martinis | \$15 (Per Drink)
Premium Wine | \$10 (Per Glass)
Imported Beer | \$9 (Per Bottle)
Domestic Beer | \$8 (Per Bottle)
Handcraft Beer | \$9 (Per Bottle)
O'Doul's Non-Alcoholic Beer | \$8 (Per Bottle)
Juice, Soda and Bottled Water | \$4 (Per Glass)

BUBBLES BASED ON PER PERSON PRICING

SUBJECT TO CURRENT ADMINISTRATIVE FEE AND TAX

Champagne Toast | \$4.00
Sparkling Cider Toast | \$2.50

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WINE ENHANCEMENT LIST

Sparkling/White Wines

- Domaine Ste. Michelle, Brut, Washington | \$ 48.00
- Mumms Napa Brut, "Prestige", California | \$ 62.00
- Magnolia Grove by Chateau St. Jean, Rose, California | \$ 36.00
- Magnolia Grove Rose, California | \$ 42.00
- Dashwood, Marlborough, New Zealand | \$ 48.00
- Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$ 36.00
- Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$ 36.00
- J. Lohr Estates Chardonnay, "Riverstone", Arroyo Seco, Monterey California | \$ 45.00
- Chateau St. Jean Chardonnay, North Coast California | \$ 42.00
- Chateau Ste. Michelle Riesling, Columbia Valley, Washington | \$ 42.00
- Pighin Pinot Grigio, Grave del Friuli, Italy | \$ 42.00
- Brancott Estate Sauvignon Blanc, Marlborough, New Zealand | \$44.00
- Sonoma Cutrer Chardonnay "Russian River Ranches", Sonoma Coast, California | \$ 52.00

Red Wines

- Line 39, Pinot Noir, California | \$ 40.00
- Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California | \$ 62.00
- Alamos, Malbec, Mendoza, Argentina | \$ 42.00
- Magnolia Grove by Chateau St. Jean, Merlot, California | \$ 36.00
- J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California | \$ 45.00
- Canoe Ridge Vineyards, Merlot, "The Expedition", House Heaven Hills, Washington | \$ 45.00
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$ 36.00
- Avalon, Cabernet Sauvignon, California | \$ 44.00
- Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington | \$39.00
- Estancia, Cabernet Sauvignon, Paso Robles, California | \$ 42.00
- Aquinas Cabernet Sauvignon, Napa Valley, California | \$ 50.00

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YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

POST NUPTIAL BREAKFAST BUFFET

ADULTS AND YOUNG ADULTS | \$33

(12+ Years Old)

CHILDREN | \$23

(4-11 Years Old)

INCLUDED IN YOUR TWO HOUR POST NUPTIAL BREAKFAST BUFFET:

Fresh Fruit Juices
Seasonal Fruit and Berries
Assorted Mini Bagels
Assorted Muffins
Chef's Selection of Breakfast Pastry
Assorted Cereals
Assorted Yogurt and Granola
Freshly Scrambled Eggs
Bacon
Country Sausage
Roasted Potatoes
Nutella, Butter, Margarine, Cream Cheese, Preserves, and Honey
Columbian Coffee and Tea Selection

HEALTHY BREAKFAST BUFFET

ADULTS AND YOUNG ADULTS | \$36

(12+ Years Old)

CHILDREN | \$25

(4-11 Years Old)

INCLUDED IN YOUR TWO HOUR HEALTHY BREAKFAST BUFFET:

Fresh Fruit Juices
Seasonal Fruit and Berries
Steel Cut Oatmeal with Brown Sugar and Raisins
Assorted Low Fat Muffins
Assorted Cereal with Assorted Cold Milk Selections
Assorted Yogurt and Granola
Freshly Scrambled Egg Beaters
Turkey Sausage
Fresh Fruit Smoothies
Nutella, Butter, Margarine, Cream Cheese, Preserves, and Honey
Columbian Coffee and Tea Selection

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BREAKFAST BUFFET ENHANCEMENTS

Steel Cut Oatmeal with Brown Sugar and Raisins | \$3

Low Fat Muffins | \$3

Yogurt Smoothies | \$4

Assorted Cereals with assorted milk selections | \$4

Individual Fruit Yogurt | \$4

Chicken Apple Sausage | \$5

Bacon | \$3

Sausage | \$4

Chorizo | \$5

Smoked Salmon with Condiments | \$9

Corned Beef Hash | \$5

Cheddar Bacon Quiche | \$5

Scrambled Egg Whites | \$6

Cheese Blintzes | \$5

Cheddar Grits | \$4

Vegetable Frittata | \$7

Taylor Ham, Egg and Cheese on an English Muffin | \$7

Traditional Eggs Benedict | \$7

Breakfast Burrito Bar | \$8

Oat Flan with Berry Compote | \$6

Duck Egg Quiche with Local Cheddar | \$7

CHEF ATTENDED STATIONS

ATTENDANT FEE WILL BE APPLIED | \$250.00

Omelet Station | \$9

Waffle Station | \$7

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ADDITIONAL FEES

CHILDREN'S WEDDING RECEPTION MEAL | \$45

(4-11 Years Old)

Individually Plated Chicken Tenders with French Fries
Assorted Soft Drinks

CHILDREN 3 YEARS AND UNDER ARE COMPLIMENTARY

VENDORS' WEDDING RECEPTION MEAL | \$45.00/EACH

Assorted Rolls, Butter, Salad, Chef's Choice of Entrée
Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas, and Assorted Soft Drinks

BARTENDER FEE | \$250.00/each

One Bartender Per 100 Guests Required

ACTION STATION ATTENDANT FEE | \$250.00/each

One Attendant Per Action Station Required

COAT CHECK ATTENDANT FEE | \$250/each

One Attendant Per 125 Guests

OVERTIME CHARGES

Should you choose to continue the celebration beyond the contracted time, Overtime Charges will be based on the final guaranteed number of guests and will be charged the additional fees as listed below:

PER GUEST PER HOUR WITH OPEN BAR | \$10

PER GUEST PER HOUR WITHOUT OPEN BAR | \$5

GENERAL INFORMATION

SPECIAL DIETARY REQUESTS

Special dietary restricted meals are available upon request and will be priced accordingly.

GUARANTEES

We require a guaranteed number of guests to be provided five (5) business days prior to your event or the expected number will be used as your guarantee. Should your actual numbers exceed the guarantee, you will be charged accordingly.

DEPOSIT/ADVANCE PAYMENTS

A non-refundable deposit of 25% of Estimated Revenue is due at the time of signed agreement. Payment schedule will be outlined in the sales agreement. Final payment is due five (5) business days prior to your event. A valid credit card is required on file for all social events.

TAXES & FEES:

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YOUR JOURNEY

FROM YOUR INITIAL "YES" TO THE OFFICIAL
"I Dos", PARTNER WITH OUR TEAM OF
EXPERTS AT THE **WESTCHESTER MARRIOTT**
TO CREATE THE JOURNEY OF A LIFETIME.

HOTEL GALLERY



HOME TO COUNTLESS SUCCESSFUL SOCIAL EVENTS, THE HUDSON VALLEY BALLROOM FEATURES STUNNING DÉCOR, CREATIVE CATERING AND EXPERT EVENT PLANNERS TO HELP MAKE YOUR GRANDEST VISIONS COME TO LIFE.



HOST YOUR NEXT SOCIAL SOIRÉE AT THE WESTCHESTER MARRIOTT WHERE OUR CERTIFIED EVENT PLANNERS WILL HELP YOU PLAN EVERY STEP BRILLIANTLY FROM BEGINNING TO END.



LOCATED IN THE HEART OF NEW YORK'S SCENIC HUDSON RIVER VALLEY, THE WESTCHESTER MARRIOTT IS AN IDEAL HOTEL DESTINATION FOR BUSINESS AND LEISURE TRAVELERS ALIKE.



OUR OUTDOOR TERRACE IS PERFECT FOR COCKTAIL RECEPTIONS AND SOCIAL EVENTS IN WESTCHESTER, NEW YORK.



GUESTS CAN ENJOY THE INDOOR POOL, FITNESS CENTER, SAUNA AND WHIRLPOOL—A RELAXING RETREAT FOR TRAVELERS. THE SKYLIGHT ATRIUM ALLOWS FOR PLENTY OF NATURAL LIGHT.



LET OUR HOTEL'S EXPERIENCED WEDDING COORDINATORS PLAN ALL THE DETAILS FOR YOUR SPECIAL RECEPTION IN OUR ELEGANT GRAND BALLROOM.



COOPER'S MILL IS A UNIQUE BAR AND RESTAURANT SOURCING ALL OF ITS PRODUCTS LOCALLY. OUR TARRYTOWN FARM-TO-TABLE RESTAURANT IS SURE TO PLEASE YOUR PALATE.



OUR KOSHER WESTCHESTER WEDDING HOTEL OFFERS A BEAUTIFUL VENUE FOR YOUR SPECIAL EVENT. OUR EXPERIENCED PLANNING STAFF WILL MAKE YOUR DAY A MEMORABLE OCCASION.



FROM FLORAL DISPLAYS TO CATERING, THE GRAND BALLROOM AT OUR TARRYTOWN HOTEL TRULY DISTINGUISHES US FROM THE REST THAT YOUR GUESTS WILL REMEMBER FOR YEARS.