



## **Your Davenport Mansion Wedding**

The Davenport Mansion Offers Breathtaking Panoramic Waterfront Views Of The Long Island Sound, Combined With Warmth, Comfort And Historic Charm Of The Mansion.

The Mansion Host One Wedding at A Time And Is Dedicated To "One Couple - Endless Memories."

### **Cocktails & Hors D'oeuvres**

#### **Continuous Premium Open Bar**

##### **Signature Cocktail**

Cocktail Named After You and Your Partner, Which Have Ingredients and Flavors That Reflect Your Personality  
(The Davenport Mansion Has a No Shot Policy)

##### **Top Shelf Bar Enhancement @3pp**

Johnnie Walker Black, Grey Goose, Patron Tequila, Makers Mark, Bombay Sapphire, Bullitt Bourbon, Hendricks's Gin, Etc.

##### **Custom Martini Cocktail Bar**

A Unique, Creative Signature Martini Cocktails Your Guests Can Order @ 10pp

### **Passed Hors D'oeuvres**

Hors D'oeuvres Are the Opening Act and Must Be Unique & Fun

**Your Selection of Six Hot Or Cold Hors D'oeuvres Will Be Passed White Glove Butler Style**

### **Savory Culinary Stations**

Global Multicultural Flavors To Enhance & Excite Your Guests Senses

**(Please Select Two From Selections Listed Below)**

#### **Old World Tuscan Table**

Prosciutto Di Parma, Mortadella, Soppressata, Capicola, Genoa Salami, Aged Grana Padana, Provolone, Fresh Mozzarella, Gaeta, Nicoise, Cracked Sicilian Olives, Roasted Red Peppers, Sweet Peppers, Tomato-Basil Bruschetta & Herbed Focaccia

##### **A Variety Of Rustic Flatbreads Pizza & Stromboli's**

Broccoli Rabe & Sausage, Margarita, Pesto Grilled Vegetables, Gorgonzola, Fig & Shaved Prosciutto

House Made Stromboli's, Italian Meats & Cheeses, Chicken Parmesan, Eggplant Caprese

##### **Chef's Fresh Mozzarella Station**

Exclusively For Your Guests Delight'

A Skilled Chef Will Prepare Fresh Mozzarella A La Minute During Your Cocktail Hour @650

#### **Pan Asian Table**

Thai Sesame Chicken Stir Fry, Take Out Boxes Of Lo Mein Noodles & Stir Fry Vegetables With Chop Sticks, Sea Salt Sprinkled Edamame In The Shell, Oriental Ginger Scallion Fried Rice & Crispy Wonton Noodles

#### **Taste of Athens**

A Variety Of House Made Hummus, Sautéed Artichoke Hearts, Stuffed Grape Leaves,

Grilled Tender Asparagus, Herbed Feta Cheese, Kalamata Olives, Vine Ripened Tomatoes, Toasted Pita Triangles

Spanakopita Spinach & Feta Cheese Pie & Greek Salad Martinis

#### **Sabor Latino**

Pernil Slow Roasted Pork, Beef & Black Bean Empanadas, Ceviche Shrimp, Scallops & Calamari

Tostones, Platanos, & Mofongo, Traditional Paella + 5pp

#### **Caribbean Spice Table**

Mini Jamaican Patties - Caribbean Jerk Chicken Mango & Red Pepper Salsa

Salted Cod Fritters, Grilled Sweet Potatoes & Plantains Honey Maple Glaze,

Roasted Corn & Black Bean Salad Citrus Vinaigrette - **Jamaican Oxtail +4 pp.**

## **Southern Comfort**

Wild Hog Wing Shanks, Bourbon Beef Tips, Burnt End Pork Belly Smothered In Smoky Thai Chi BBQ Over Crispy Potato Fries, Sautéed Collard Greens, Smoked Bacon Mac & Cheese, Jalapeno & Cheddar Cornbread

## **Cinco De Mayo Taco Bar**

Beef, Chicken & Fish Tacos With Corn & Flour Tortillas  
Accompanied By Cheddar/Jack Cheese, Shredded Lettuce/Cabbage, Diced Tomatoes,  
Pickled Jalapenos, Salsa, Sour Cream & Guacamole

## **Craft Pairing Station**

A Selection Of Two Of The Most Popular IPA's In The Hudson Region  
Beef Burger Sliders, Pulled Pork Sliders & Chicken Parmigiana  
Crispy Seasoned Fries, Beer Battered Onion Rings & House Slaw – Heinz Ketchup, BBQ Sauce Etc.

## **Korean Station**

Bulgogi Korean BBQ Beef Over White Rice, Crispy, Sweet & Spicy Korean Potstickers  
Pajeon Korean Vegetable Pancakes, Kimchi Salad, Japchae Korean Glass Noodle Stir Fry

## **A Taste of Poland**

Potato & Onion Pierogis Sautéed In Brown Butter & Topped With Sautéed Onions,  
Kielbasa Cabbage & Potato Skillet  
Beef Stuffed Cabbage In A Light Tomato Broth,

## **Pasta Bar**

Chef's Seasonal Stuffed Pasta Pillow Creation & Mezza Rigatoni,  
Sauces Pesto Cream, Ala Vodka, Filetto Pomodoro Sauces  
All Prepared In Front Of Your Guests By Our Uniformed Chef  
Surrounded By Baskets Of Freshly Baked Focaccia And Italian Breads

## **Jewels of The Sea**

Chilled King Crab Legs Split, Raw Succulent Oysters, Little Neck Clams On The Half Shell & Frutti Di Mare Salad,  
Displayed Over A Bed Of Crushed Ice, With Cocktail Sauce, Malt Vinegar And Lemon Wedges +23 Per

## **Raw Bar**

Raw Succulent Oysters & Little Neck Clams On The Half Shell  
Displayed Over A Bed Of Crushed Ice, With Cocktail Sauce, Malt Vinegar And Lemon Wedges +10 Per

## **Sushi - A Delicate Delight**

A Variety Of Hand Rolled Maki & California Rolls, Wasabi, Ginger Root & Shoyo Sauce  
Presented On A Traditional Wooden Sushi Boat - A Variety Of Sashimi Available + 6pp

## **Hot Chaffing Station**

Calamari Fritti Spicy Marinara  
Classic Swedish Meatballs  
Baked Clams Oreganato  
Italian Sausage & Peppers

Pork Osso Bucco  
Boneless Chicken Scarpariello  
Cavatelli Sausage & Broccoli Rabe  
Calamari Fra Diazole

Rigatoni Carbonara  
Penne Ala Vodka  
Wild Mushroom Ravioli  
Short Rib Ravioli

**(Please Select Three From Above Selections)**

## **Butcher's Block @ 5 pp.**

**Hand Carved By Our Uniformed Chef**

Spice Rubbed NY Strip Steak  
Apple Wood Smoked Ham  
Mustard Glazed Corned Beef  
Mesquite Smoked Brisket Of Beef

New York Style Navel Pastrami  
Roasted Breast Of Turkey  
Mediterranean Roast Leg Of Lamb  
Roast Loin Of Pork

Served With Appropriate Sauces, Spreads, Sliced Baguettes & Rustic Breads

**(Please Select One From Above Selections)**

# Formal Plated Menu

## Champagne Toast To Honor The Bride & Groom

### Appetizer

#### Mansion Harvest Salad

Mesclun & Baby Field Greens Tossed With Mandarin Orange Slices, Candied Walnuts & Dried Cranberries  
Topped With Crumbled Gorgonzola Cheese - Maple-Balsamic Vinaigrette

#### Strawberry & Champagne Salad

Baby Field Greens, Sliced Strawberries, Crumbled Blue Cheese, Aged Balsamic Syrup - Champagne Basil Vinaigrette

#### Davenport Beach Salad

Baby Field Greens, Sliced Almonds, Diced Seedless Watermelon,  
Sprinkled With Herbed Feta Cheese & Cracked Black Pepper - Raspberry Vinaigrette

#### Caesar Salad Wedge +4pp

A Classic Caesar With A Twist - Crisp Honey Gem Romaine Wedge, Roasted Tomatoes, Herb Croutons  
Parmesan Cheese & Wrapped With Imported Prosciutto, EVOO, Balsamic Reduction & Cracked Black Pepper  
Finished In A Creamy Caesar Dressing

#### Burrata Mozzarella +4

Creamy Burrata, Baby Arugula, Sliced Prosciutto Di Parma, Grape Tomatoes, Garlic Crostini & Aged Balsamic

#### Mozzarella Caprese Tower +4 Pp.

Layered Fresh Mozzarella Cheese & Vine Ripened Roma Tomatoes, Sits On A Bed Of Baby Field Greens  
Fresh Basil Flower, Extra Virgin Olive Oil & Balsamic Reduction

### Pasta

#### Penne Vodka

In A Tantalizing Pink Cream Sauce

#### Mezza Rigatoni Bolognese

A Flavorful Combination Of Ground Beef, Veal & Pork In A Tomato Ragù

#### Orecchiette Classico

"Little Ear Pasta" Broccoli Rabe & Crumbled Italian Sausage Sautéed In Extra Virgin Olive Oil & Garlic

#### Pesto Primavera

Al Dente Pasta, Served With Select Seasonal Vegetables - In A Lite Pesto Cream Sauce

#### Rigatoni Carbonara

Hollow Tube Pasta Tossed With Sautéed Prosciutto, Onions, Fresh Peas & Mushrooms In A Light Pink Cream Sauce  
(Please Select One From Above Selections)

### Entrée

The Following Entrees Can Be Selected And Ordered Tableside By Your Guest As They Are Seated

#### Classic Filet Mignon

Premium Eight Ounce Center Cut Barrel Filet - With Wild Mushroom Marsala On Whipped Yukon Potatoes

#### Herbed Scottish Salmon

Garlic & Herb Infused Center Cut Scottish Salmon Filet – Saffron Scallion Chive Sauce

#### French Breast Of Chicken

Delicate Stuffed Breast Of Chicken With Roasted Shallots, Artichokes And Mushrooms - Served With A Cognac Pan Jus

#### Vegetarian Entrée Available Upon Request

All Entrees Will Be Served Using The Finest Vegetables And Starches, Hand Selected By Our Chef

#### Artisan Rolls & Butter

### Dessert Presentation

#### The Wedding Cake

Beautifully Decorated With Accent Colors Of Your Choice And Filling To Your Taste.  
Plated & Garnished With Fresh Cream & Seasonal Berries

#### Table Side Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee & A Fine Selection Of Teas  
Please Schedule Your Cake Tasting & Design For Your Custom Wedding Cake Consultation With Our Approved Pastry Shops  
The Davenport's Standard Wedding Cake Is Included With Our Wedding Package.

If you'd like to Upgrade Your Cake,

Any Additional Fees Will Be Included In Your Final Invoice from The Davenport or You Can Pay Directly To Pastry Shop

**Menu Tasting** - Complimentary Menu Tasting for the Wedding Couple

# Passed Hors D'oeuvres

Hors D'oeuvres Are The Opening Act And Must Be Unique

Choice Of Six Passed Hors D'oeuvres

- Burger Sliders Goat Cheese, Bacon, Fig Jam & Onions
  - Chilled Jumbo Gulf Shrimp Shooters
  - Baja Fish Tacos Salsa Verde
  - Margarita Flatbread Pizza
  - Burrata & Fig Jam Crostini
  - Korean Style Pork Tacos
- Pecan Crusted Chicken –Grain Mustard Dipping Sauce
  - Smoked BBQ Pork Belly – Honey Maple Drizzle
  - Basil Pesto Gnocchi Skewers – Basil Pesto
  - Creamy Goat Cheese & Fig Cones
  - Sushi Grade Ahi Tuna Poke Cones
  - Avocado Jalapeño & Red Onion Cones
  - Baby Lamb Lollipops Balsamic Fig Reduction
  - Beef Burger Sliders With Caramelized Onions
  - Lobster Salad on Belgian Endive Spoons
  - Black & White Sesame Beef Teriyaki Skewers
- Caribbean Jerk Chicken Crisps – Pineapple Mango Salsa
  - Chicken & Waffles Maple Bourbon Syrup
  - Hawaiian Chicken Teriyaki Skewers
  - Cocktail Franks Wrapped In Puff Pastry
- Coconut Chicken– Apricot Wasabi Dipping Sauce
  - Coconut Shrimp Apricot Wasabi Dipping Sauce
  - Creamy Butternut Squash Soup Shooters
  - Diver Scallop BLT Spoons
  - Crispy Edamame Vegetable Dumplings
  - Florentine & Feta Stuffed Baby Bella Mushrooms
  - Grilled Pacific Island Shrimp – Thai Chile Sauce
  - Kielbasa & Caramelized Onion Pretzel Roll Sliders
- Lemon Dill Shrimp On Crisp English Cucumber Rounds
- Sliced Filet Of Beef Tarragon Bruschetta Horseradish Sauce
- Tomato Soup Shooters & Grilled Cheese Triangles
  - Cauliflower Pizza With Tomato & Basil
  - Sweet Plantain & Steak Arepa W/Tzatziki Hot Sauce
  - Rustic Goat Cheese, Prosciutto & Fig Flatbread Pizza
  - Lemongrass Chicken Dumplings Shoyo Dipping Sauce
  - Bratwurst Pretzel Roll Sliders
  - BBQ Pulled Pork Nacho Crisps
  - Baby Mozzarella & Tomato Caprese Skewers
- Pub Style Fish & Chips Classic Tartar & Malt Vinegar
  - Smoked Pork Belly – Honey Maple Drizzle
  - Mediterranean Grilled Veggie Flatbread Pizza
  - Mac & Cheese Martinis
  - Nantucket Lobster Roll Sliders
- Pumpkin Ravioli Martini - Brown Butter & Sage
  - Raspberry & Brie Phyllo Bundles
  - Roasted Beet & Goat Cheese Purses
  - Corn Fritters With Chipotle Dipping Sauce
  - Seared Ahi Tuna Wontons Wasabi Aioli
  - Smoked Salmon Mousse Cones
- Smoked Salmon On Black Bread With Dill Butter
  - Southwestern Chicken Quesadilla Triangles
  - Spinach And Cheese Phyllo Triangles
  - Carrot & Ginger Soup Shooters
  - Sweet Potato Pancakes & Apple Chutney
- Thai Sesame Chicken Skewers – Peanut Dipping Sauce
- Tomato - Basil Bruschetta On Garlic Toasted Bread Points
  - Goat Cheese, Caramelized Onion & Mushroom Tartlets
  - Pork Tenderloin Rosemary Croustade Cranberry Chutney
  - Salsa Tartlet Tomato, Onion, Pepper & Cilantro
- Skewered Bocconcini & Cherry Tomato Rosemary Skewers



## **Amenities Included For Your Wedding Reception**

**A Personal Maître D & Bridal Attendant Will See To It That Every Detail Is Perfect On Your Special Day**

**Private Beach Waterfront Photos**

**White Gloved Service By Uniformed Attendants**

**Champagne Greeting Upon Guest Arrival**

**Valet Parking**

Your Guests Will Be Greeted By A Uniformed Attendant  
Opening Their Car Doors And Welcoming Them To Your Gala Event

**Printed Personalized Menus For Your Guest**

**Directional Cards/ Place Cards**

**Crisp Floor Length Champagne Linens & Napkins**

Other Choice Of Colors Available - Additional Charge To Apply

**Personal Bridal Attendant Assigned to You Thru Your Reception**

**Uniformed Coat Check Attendant**

**Bridal Suite & Grooms Lounge**

With Private Restrooms Available Three Hours Prior To Reception Start Time.  
Prior Arrival Available – Additional Charge May Apply

**Programmable Led Color Blended Room Lighting,**

Our Ballroom Is Available With Theater-Quality Lighting  
A Selection Of Different Lighting Effects To Help Create The Appropriate Ambiance

**Wedding Ceremony on Site**

At The Davenport Mansion, Breathtaking Panoramic Waterfront Views Of The Long Island Sound,  
Sets A Magnificent And Decidedly Memorable Backdrop For Your Ceremony  
Theater Style Seating, Wireless Microphone & Podium For Officiants, White Wooden Chairs, White Runner, Pedestals,  
One Hour Wedding Rehearsal, Date and Time Based On Availability,  
Pre Ceremony Champagne & Flavored Water Service for Guests upon Arrival, Set-Up & Breakdown  
(If you are having your ceremony on our premises you will need to get your license in NYS)

**Terrace @900 - Beach Front @1250**

**Vendor Meals**

Advanced Arrangements Are Necessary For Food Service To Patron Support Vendors,  
(Parking Valets, Musicians, Photographers, Dee Jays, Photo Booth, Officiants, Etc.).  
(Vendor Meals Include A Main Course And Non-Alcoholic Beverages @\$50 Per.).

**Overtime Charges**

Should You Want To Continue The Celebration Beyond The Contracted Time,  
Overtime Charges Will Be \$10.00 Per Person, Per Hour Plus 20% Banquet Service Charge And 8.375% Sales Tax.  
Please Note Overtime Is Not Available For Afternoon Events

**Young Adult Menu**

Appetizers, Salad, Pasta, Crispy Chicken Fingers & Fries, Dessert & Soft Beverages @ 50 Per  
(Age 10 & Younger – under 3 Guests of the Davenport)

We Will Be Happy To Assist You In The Coordination Of All Services  
Music/Entertainers, Event Design, Décor, Photography, And Others To Ensure No Detail Is Overlooked.  
The Davenport Mansion Does Not Limit You From Using Any Vendor As Long As They Are Insured.



## **Dessert Enhancements - A Perfect Ending**

### **Viennese Table**

Our Viennese Table Is Presented With Beautiful Culinary Displays Of Homemade And Imported Cakes, French & Italian Mini Pastries & Cookie, Fresh Fruit Displays, Hot Zepploes W/ Powdered Sugar, Dessert Martini's, Café Bar, Gelato Bar, Cordial Bar Etc. @20pp

**Petite Pastry Tray Per Table - House Made Mini Italian Pastries & Cookies @5.50pp**

### **A Variety Of Passed Desserts**

Dessert Martini's, Cannoli Cones, Savory Macaroons, Mini Taco Ice Cream, Mini Fruit Tarts, Pastries Profiteroles, Mousse Cups, Gelato Served In Espresso Cups, Crème Brule Served In Asian Spoons, Zepploes, Chocolate Chip Cookies & Milk Shooters, Fresh Fruit Kebobs, Etc. @8pp

**Gelato Trio - Traditional Unique Italian Gelato @6pp**

### **Cup Cake Bar**

Red Velvet With Vanilla Icing, Vanilla With Chocolate Icing & White Chocolate Shavings, Chocolate With Vanilla Frosting With Chocolate Shavings, Chocolate With Marshmallow @ 5pp

### **Smoers Bar**

Great Action Station Heresy's Chocolate, Graham Crackers, Marshmallows, Peppermint Paddy's, Peanut Butter Cinnamon, Nutmeg, Powdered Sugar, Shredded Coconut @6pp

**Donut Bar @ 4.50 pp.**

### **Ice Cream Sundae & Waffle Bar**

Warm House Made Belgium Waffles Accompanied With Vanilla, Chocolate And Your Choice Of Premium Ice Cream Toppings Chocolate & Rainbow Sprinkles, Shredded Coconut, M&M Pieces, Sliced Strawberries, Diced Pineapple, Blue Berries, Cherries, Hot Fudge, Chocolate Sauce, Powdered Sugar And Whip Cream @ 6pp

### **Chocolate Fountain**

A Chocolate Fountain Is An Unforgettable Experience That Will Enhance Your Guest's Memories A Continuous Waterfall Of Warm, Rich Melted Chocolate Cascading Over A Multi-Tiered Fountain Dipping Your Favorites To Include Luscious Whole Strawberries, Sliced Pineapple, Pound Cake, Marshmallows, Rice Krispy Treats, Pretzels & Vienna Cookies @7pp

### **Decorative Fresh Fruit Display**

This Fresh Display Basket Makes A Beautiful Centerpiece; The Shell Is Filled With Watermelon, Cantaloupe, Honeydew, Pineapple, Strawberries, Etc. @5pp

### **Crepe Station**

Chef's Hosted Presentation Of Fresh Fruit Crepes And Bananas Foster @8pp

**A Variety Of Seasonal Dessert Martini's @3.75**

### **Café Bar**

Regular & Decaffeinated Espresso & Cappuccino  
A Variety Of Biscotti's, Sambuca, Anisette, Flavored Syrups @5.50pp

**Hot Zepploes W/ Powdered Sugar @4pp**

### **Cordial & Cigar Bar**

A Fine Selection Of Cordials & Imported Cigars @ 12pp

Hot Bavarian Pretzels, Mustards & Bottled Water @5pp.

## **Davenport Food Truck Facade**

A Variety Of Menu Options Staring @8 per person



**Listed Below Are the Names and Numbers of Vendors  
Who May Be Able To Assist You with Planning Your Special Event**

**Dee Jay/Entertainment**

Sound Active Entertainment  
Anthony: 914.874.1112  
[www.soundactiveevents.com](http://www.soundactiveevents.com)

**Double Image Event Productions**

Scott: 914-773-1950  
[www.doubleimageonline.com](http://www.doubleimageonline.com)

**DJMG Entertainment**  
Michael: 908-246-4650

**Photography & Video**

True Life Fotos& Film  
Ron: 914-837-0000  
[www.truelifefotos.com](http://www.truelifefotos.com)

**Magic Moments Video**  
Sal: 914-738-1552  
[www.magicmomentsvideo.net](http://www.magicmomentsvideo.net)

**Ann Charles Photography**  
Ann or Chuck: 914-260-1229  
[www.anncharlesphotography.com](http://www.anncharlesphotography.com)

**Officiant**

**Nautical Wedding Bells**  
Captain Arnold: 718-767-6242 or 516-413-4555  
[www.nauticalweddingbells.com](http://www.nauticalweddingbells.com)

**Lounge Furniture**

Lounge Out  
Chris: 914-224-1224  
[www.loungeoutny.com](http://www.loungeoutny.com)

**Hotels**

**Renaissance Westchester Hotel (In West Harrison)**  
914-694-5400

**Hilton Westchester (In Rye Brook)**  
914-939-6300

**Doral Arrowwood Hotel (In Purchase)**  
914-323-3368 (Maria)

**Sweet Themes**

Personalized Dessert & Sweet Tables  
Maria: 914.227.8408  
[mgpartyplanner@gmail.com](mailto:mgpartyplanner@gmail.com)

**Florists**

**Westchester Floral Decorators**  
Danny: 914-633-1900  
[www.westchesterfloral.com](http://www.westchesterfloral.com)

**Mrs. Morgan's Flower Shop**  
Bob: 914-337-2337  
[www.flowershopbronxville.com](http://www.flowershopbronxville.com)

**Bakeries**

**Fleetwood Pastry Shop**  
914.667.3434  
**Conti's Pastry Shoppe**  
718.239.9339 [www.contipastryshoppe.com](http://www.contipastryshoppe.com)

**Limousine & Transportation**

**Silver Star Limousine**  
914-476-3311  
[www.silverstarlimousine.com](http://www.silverstarlimousine.com)

**Peekskill Trolley**  
914-739-5408  
[www.peekskilltrolleycompany.com](http://www.peekskilltrolleycompany.com)

**J&R Tours**  
914-893-4667  
[www.Buses.Com](http://www.Buses.Com)

**Leprechaun Lines**  
845-234-4057 Or 1-800-Magic17  
[www.Leprechaunlines.Com](http://www.Leprechaunlines.Com)

**Top Class Limousine**  
914-423-5466  
[www.topclasslimo.com](http://www.topclasslimo.com)

**Tuxedos/Formalwear**

**San Marko Formals – Yonkers NY**  
914-964-8982 John or Robert