



# *Happily Ever After Package*

MOUNT KISCO EVENT CENTER

# *Congratulations!*

When hosting your wedding with **Mount Kisco Event Center** at **Hotel MTK**, you will experience the professional courtesy and personal attention that you deserve when planning your special day.

Our unique brand of warm hospitality ensures that you will be able to enjoy your event as much as your guests! Consider all we can do for you!





# General Pricing Information

Package Price: \$108 Per Person

## Banquet Room Minimums:

### HUDSON ROOM

80 Guests  
Up to 200  
guests\*

### KISCO ROOM

50 Guests  
Up to 100  
guests\*



## Terms at a glance:

- 10% of guaranteed expenditure due at signing
- Final payment due 7 days prior to arrival
- All charges are subject to 22% Admin Fee & 8.38% NYS Sales Tax
- Gratuity not included (at host's discretion)

# What's Included

Up to 4 hours use of banquet space

Linens & Serveware

Chairs, Banquet tables (seat up to 12), and additional  
6ft & 8ft tables for set-up

Dance floor

Use of our built-in, in-room sound system

Use of Hotel's Centerpieces

Complimentary Place Cards

Our Food and Beverage Manager will be available  
for you and your vendors, on-site, for the duration of  
your event.

Discounted Sleeping room rates for you and your  
guests

AV equipment available for an additional cost\*

**Ask us about vendor recommendations!**



## Other things to Note\*

Decor, and decor set-up services not  
included

Linen stock colors-Ivory, White (includes  
napkins and overlays)

Outside Food & Beverage not permitted  
(Indian & Kosher Exception)

**\*Additional Terms and Conditions Apply\***

# Included Beverage Package

## Four Hour Open Bar

Three Beer Selections (Two Domestic, One Premium)  
House Wine  
Assorted Soda

### **CRAFT & PREMIUM BEERS**

Heineken, Corona, Goose  
Island IPA

### **DOMESTIC BEERS**

Budweiser, Bud Light, Michelob Ultra,  
Miller Lite, Coors Light

### **HOUSE WINES**

Chardonnay, Pinot Grigio, Cabernet Sauvignon,  
Pinot Noir (Woodbridge)



# Bar Enhancements and Add Ons

## MOJITO BAR

\$11.00 Per Drink

Choose from Fresh Lemon, Limes, Oranges, muddled with Mint, shaken with Orange Juice, Raspberries, Blackberries, or Blueberries, with Simple Syrup, Bacardi Rum and Soda Water

## MARGARITA BAR

\$11.00 Per Drink

Fresh Strawberries and Raspberries, Lemon and Lime Wedges, Jalapenos, Pineapple, Triple Sec and House Tequila. Rimmed with your choice of Salt or Sugar

## MOCKTAIL BAR

\$15.00 Per Person (Up to 4hrs.)

Name Your Signature Drink from our Non-Alcoholic selection of refreshing beverages:

Shirley Temples, Frozen Strawberry Daiquiris, Lavender Lemonade, Ginger Peach Passion, Kisco Iced Tea

\*\*Seasonal Mocktails Available\*\*

# Cocktail Hour

Select Two  
Stationary Displays

## **Cheese Display**

Chef's Selected Cheeses, Fresh Fruits, Grilled Flat Bread  
& Crackers

## **Fresh Vegetable Display**

Asparagus, Sweet Bell Peppers, Carrots, Cucumbers.  
Celery Sticks, Broccoli Florets & Cherry Tomatoes  
Ranch & Bleu Cheese Dressing

## **Fresh Fruit Display**

Sliced Seasonal Fruits, Honey Yogurt Dip

## **Crostini Bar**

Traditional Tomato Bruschetta, Olive Tapenade, Grilled  
Pineapple Salsa, Grilled Flatbread, Toasted Baguette

## **Mediterranean Display**

Hummus, Olive Tapenade, Spinach & Artichoke Dip,  
Shaved Onion, Fresh Lemon, Pepperocini

# Cocktail Hour

Select Three  
Passed Hors D'Oeuvres  
(One Hour of Service)

## Cold

- Caprese Skewer (Fresh Mozzarella, Grape, Tomato, Pesto)
- Tomato Bruschetta on Crostini
- Smoked Salmon & Chive Cream Cheese on Cucumber Rounds
- Buffalo Chicken Salad Crostini
- Turkey Pinwheel (Sliced Turkey, Provolone, Roasted Pepper, Spinach, Boursin Cheese)
- Antipasto Kebob (Artichoke, Olive, Grape Tomato, Fresh Mozzarella, Salami)

## Hot

- Vegetable Spring Roll, Sweet Chili Sauce
- Korean Pot Stickers
- Cocktail Franks
- Balsamic Fig & Goat Cheese Flatbread
- Chicken Cordon Bleu with Honey Mustard
- Chicken or Beef Teriyaki
- Swedish Meatballs
- Mac and Cheese Bites
- Spanakopita
- Scallops wrapped in bacon
- Eggplant/ Zucchini Fries (Vegan)
- Eggplant Meatballs with Spicy Marinara (Vegan)
- Cauliflower Wings (Vegetarian)
- Kale Dumplings



# *Plated Dinner*

FIRST COURSE  
(Select One)

## **Caesar Salad**

Romaine Hearts, Rustic Croutons, Parmesan,  
Caesar Dressing

## **Wedge Salad**

Iceberg Lettuce, Bacon, Red Onions, Roasted Peppers,  
Carrots, Cucumbers, Bleu Cheese Dressing

## **House Greens Salad**

Field Greens, Tomatoes, Cucumbers, Carrots, Croutons,  
Balsamic Vinaigrette

## **Sliced Fruit Plate**

Cantaloupe, Pineapple & Honeydew, Drizzled with  
Honey

## **Florentine Spinach & Ricotta Ravioli**

Julienne Garden Vegetables, Brown Butter Sauce,  
Amaretto Cream

## **Roasted Beet & Goat Cheese Salad**

Field Greens, Celery & Apples, Balsamic Vinaigrette

# Main Course

(Pre-determined Choice of Two)

(Served with Soft Drinks, Freshly Brewed Regular & Decaf Coffee & Fine Quality Hot Teas)

## Traditional Chicken Breast

Prepared Françoise, Marsala or Piccata,

## Herb Grilled Pork Chop

Honey Mustard Jus Lie

## Salmon Fillet

Grilled Pineapple Salsa

## Baked Haddock

Ritz Cracker Topping, Fresh Lemon

## Shrimp Scampi

Served over Linguini

## Mushroom Ravioli

Julienne Garden Vegetables, Baby Spinach, Parmesan Garlic  
Cream, Fried Leeks

## Herb Roasted Prime Rib of Beef

Prepared Medium Rare, Au Jus, Horseradish Cream  
(Minimum of 15 Orders)  
(Market price)

## Grilled Top Sirloin

Au Poivre Sauce

## Grilled Filet Mignon

Merlot Demi Glace  
(Market price)

## Sides

(Choice of two)

Rice Pilaf

Roasted or Mashed Potatoes

Roasted Carrots

Broccolini

Asparagus

Three Pre-determined Entrées, Additional \$5  
Tableside Choice of Pre-determined Entrée, Additional \$7

# Dessert

(Served with Brewed Regular & Decaf Coffee & Fine Quality Hot Teas)

## ASSORTED DESSERTS (NO CAKE)

(INCLUDED)

Choose One:

- Tiramisu
- Cheesecake
- Lava Cake

## ASSORTED MINI DESSERTS (CAKE)

(INCLUDED)

- Mini Cheesecake, topped with whipped cream & strawberries
- Mini Cannoli's & Creampuffs
- Assorted Mini Mousse Cups

## TACO BAR

\$19 Per Person

Traditional Seasoned Taco Beef and Chipotle Marinated Chicken, all served with Sauteed Peppers and Onions, Shredded Lettuce, Tomatoes, Jalapenos, House made Salsa, Sour Cream, Guacamole, Cheese, Spanish Rice, Refried Beans, and freshly fried Corn Tortillas.

## FLATBREAD FEAST

\$17 Per Person

An Assortment of Flatbread Pizza, to include:  
Four Cheese, Peppers and Onions, Margherita, and Grilled Vegetables  
Each Pizza is topped with Mozzarella & Provolone Cheese Blend, and House Made Marinara Sauce.

## *Enhancements and Add Ons*

### SLIDER STATION

\$15 Per Person

Three Varieties of Mini Sandwiches includes:

Mini Beef Sliders with Cheddar Cheese and Meatball Marinara with Provolone Cheese and BBQ Pulled Pork Sliders  
Served on Toasted Brioche Buns, accompanied with Crispy French Fries

## PASTA BAR

\$17 Per Person

Gemelli, Penne Pasta, Cheese Ravioli Tossed in Choice of Sauce: Marinara, Alfredo, or Vodka  
Toppings: Sauteed Shrimp, Grilled Chicken, Parmesan Cheese, Basil, Chopped tomatoes, Bacon, Broccoli, Peppers, Caramelized Onions

## ASIAN STATION

\$16 Per Person

Sautéed Beef & Broccoli Stir Fry, House Made Fried Rice, Mini Spring Rolls with Sweet and Sour Sauce

# Late Night Snacks

Passed Hors D'Oeuvres  
(One Hour of Service)  
(Additional Per Person Price)

- Mozzarella Sticks with Marinara Sauce \$4
- Chicken Tenders with Honey Mustard \$6
- Mini Quesadilla with House Made Salsa \$4
- Chicken, Beef, Empanadas with Avocado Sour Cream \$6
- Mini Cheeseburger Sliders \$5
- French Fries with Ketchup \$2
- Cheese, Pepperoni, or Veggie Sliced Flatbreads \$5
- Coconut Shrimp with Sweet & Sour Dipping Sauce \$8
- Vegan Meatballs \$6

# Package Upgrades



## Champagne Toast

\$3.00pp

## Tiered Wedding Cake

Maitre d' Sliced & Served Wedding Cake

\*Pricing Varies Per Vendor\*

\*Inquire with our Sales Team for additional information on  
cake specifications\*

## Colored Linens

Custom color chair covers, napkins, linens and overlays  
available through our 3rd party partner vendor at an  
additional cost

**\*\*Chair covers set- Up Fee\*\***

*Post Wedding Breakfast or After-Party Plans?*  
**We've got you covered!**

**Breakfast/ Brunch Options:**  
**(Guarantee minimums apply)**

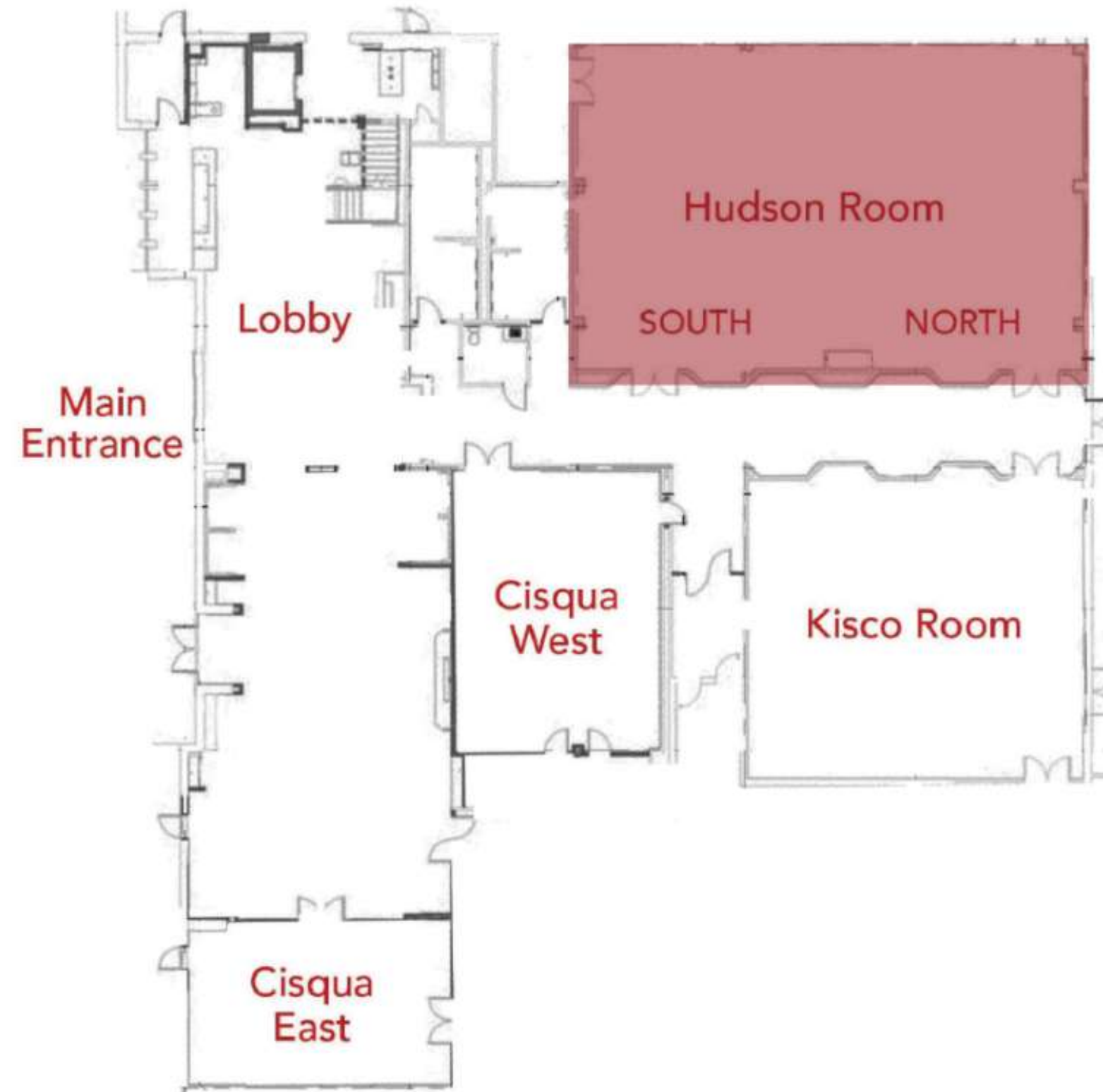
Mount Kisco Continental \$17pp  
The Good Start Breakfast (Hot Buffet) \$23pp  
Plated Breakfast \$18pp  
Celebration Brunch \$45pp

**After Party Stationary Displays also Available!**  
**(based on 25 guests)/(Served at THE HUB)**



\*Please contact our Sales Team for additional details\*

# Event Center Banquet Hall





*Let's Celebrate!*