



TRUMP NATIONAL

Wedding Packet

"Where Your Story Begins"

Silver Package

Cocktail Reception

Six Passed Hot and Cold Hors d'oeuvres
Two Action Stations
Premium Open Bar Throughout the Event
Specialty Cocktails

Gold Package

Cocktail Reception

Eight Passed Hot and Cold Hors d'oeuvres
Three Action Stations
Top Shelf Open Bar Throughout the Event
Specialty Cocktails

Dinner Reception

Plated Salad or Appetizer
Plated Choice of (2) Entrée
Silent Vegetarian Option
Wedding Cake (From a List of Approved Vendors)
Coffee, Tea and Decaffeinated Coffee

House Red and House White Wine Poured During Dinner
Prosecco Toast

Additional Enhancements Included

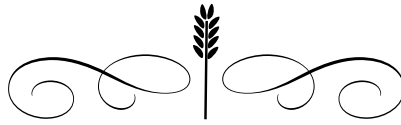
Dedicated Event Team
Bridal Suite and Groom's Lounge
House Ivory and White Linen
Round Wood Tables and Chiavari Chairs
32x32 Wood Dance Floor (adjustable)
Standard Wedding Menu
Table Numbers and Votive Candles

Additional Cost

Site Fee
Ceremony Fee
Valet Service
House Pipe and Ivory Drape Rental: \$300.00
Vendor meals: \$35.00 each
Children older than 12: Full Price
Children ages 5-12: \$40.00 per child
No charge for children 4 and under
Kosher Meal Supplemental Charge: \$65.00 each
TV or Audio Visual: \$100.00
Trump Suites: Please inquire for the most updated pricing

Reviews

For additional photos of the space and reviews on the venue
please check us out on www.weddingwire.com & www.theknot.com



TRUMP NATIONAL

Cocktail Reception- Hors D'oeuvres

"One cannot think well, love well, sleep well, if one has not dined well." — Virginia Woolf

TRUFFLE POTATO CROQUETTES

Creame Fraiche

FRANKS EN CROUTE

Mini Hot Dog, Homemade Puff Pastry, Everything
Bagel Seasoning, Dijon Mustard

CROQUE MONSIEURS

Gruyere, Country Ham

CHICKEN PARMESAN CROSTINI

Breaded Chicken, Fresh Mozzarella & Tomato

REUBEN

Gruyere, Russian Dressing

SMOKED SALMON

Cucumber Rose

POTATO PANCAKES

Creame Fraiche

MINI MUSHROOM TARTLET

Wild Mushroom & Herbs

BLT

Tarragon Mayo

LOBSTER TOAST SQUARES

Buttered Bread, Arugula, Creame Fraiche & Shallot

CRAB CAKES

Chipotle Aioli

TUNA TARTAR

Sweet Soy, Micro Wasabi Greens & Sesame Cone

KOBE SLIDERS

Kobe Beef

DUCK CONFIT

Crispy Wonton & Cherry Hoison

FILET OF BEEF CARPACCIO

Crostini, Balsamic Glaze & White Truffle Oil

MINI FISH TACOS

Mahi Mahi, Pickled Cabbage & Cilantro Aioli

LAMB LOLLIPOPS

Mint Lamb Jus

FRIED MAC 'N' CHEESE BALLS

Panko Bread Crumbs & Sriracha Ketchup

CHILLED SHRIMP COCKTAIL

Cocktail Sauce Shooter

FRITTO MISTO

Roasted Garlic & Honey Aioli

ARTICHOKE CAPONATA

Eggplant Caponata & Micro Basil

MELON AND PROSCIUTTO

Scoops of Melon wrapped in Prosciutto

BRUSCHETTA OF FRESH TOMATO

Balsamic Glaze

BEEF TENDERLOIN

Buorsin Cheese & Red Onion Marmalade

STEAMED VEGETABLE DIM SUM

Soy Glaze

FRENCH ONION SOUP

Mini Bread Bowl & Gruyere Cheese

FRIED CHICKEN & WAFFLES

Bourbon Maple Sauce

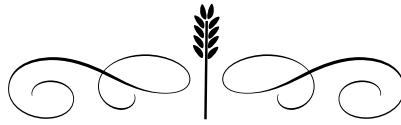
CAPRESE

Pesto Basil, Balsamic, Mozzarella & Tomato

BEEF WELLINGTON BITES

Bearnaise





TRUMP NATIONAL

Cocktail Stations

"Food is symbolic of love when words are inadequate." ~ Alan D. Wolfelt

GOURMET HARVEST TABLE

Assorted Cured Olives Charcuterie & Crostini
Imported Cheese Board Fried Artichokes, Arugula,
Parmesan Cheese Marinated Cherry Peppers & Mushrooms
Grilled Marinated Vegetables, Heirloom Tomatoes & Fresh Basil Ciligene, Cherry Tomatoes,
Roasted Garlic, Basil Broccoli Rabe, Roasted Garlic & Shaved Parmigiana

NEW YORK CORNER DELI

(Choice of Three)

Hot Pastrami Rye Bread with Gruyere and Dijon
Corned Beef Marble Rye with Swiss Cheese, Sauerkraut and Thousand Island Dressing
Chicken Mozzarella Ciabatta with Basil and Pesto
Hot Turkey Multi Grain with Havarti and Thousand Island Dressing
Roast Beef Kaiser roll with Horseradish Cream, Lettuce, Tomato and Onion
Meatball Artisan roll with House Made Meatballs, Tomato Chutney and Provolone

Station Includes

Potato Salad, Home-made Chips, Cole Slaw, Pickles

THE DRIVE THRU

Angus Burger Sliders
Caramelized Onions, Blue Cheese, Garlic Aioli Aged Cheddar

BBQ Pulled Pork
Cole Slaw, Pickles

Sriracha BBQ Chicken
Sweet Red Onion and Pepper jack Cheese

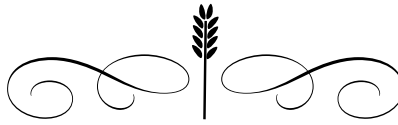
Station Includes

French Fries and Fried Pickles and coleslaw

CHINA TOWN

Sesame Chicken, Boneless Sticky Ribs, Beef Lo Mein
White Rice, Vegetable Fried Rice
Shredded Duck with Scallions Cucumbers & Hoisin Sauce on a Moo Shu Wrap
Mini Vegetable Egg Rolls





TASTE OF ITALY

Pasta Noodles:
(Choice of Two)

Rigatoni, Campanelle, Orecchiette, Penne, Mushroom Ravioli, Farfalle or Linguine

Sauces:
(Choice of Two)

Pesto & Olive Oil, Alfredo, Pomodoro, Lemon Butter or Vodka Sauce

Station Includes:
Mushrooms, Peppers, Spinach, Tomatoes, Chicken,
Sausage and Fresh Grated Cheese

BUTCHER'S BLOCK (Choice of Two)

Beef Tenderloin
Brioche Onion Rolls, Beer Battered Onion Rings
Au Jus and Horseradish Cream Sauce

Pepper Crusted Black Angus NY Strip
Brioche Rolls, Roasted Mushrooms
and Demi-Glaze

Honey Glazed Big Island Suckling Pig
Corn Bread and Carolina BBQ Sauce

Rosemary Rubbed Pork Loin
Brioche Rolls & Peach Mostarda

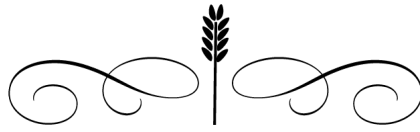
Oven Roasted Turkey Breast
Cranberry Chutney & Stuffing

Cedar Plank Salmon
Grilled Asparagus & Dijonaise

CHINA TOWN

Sesame Chicken, Boneless Sticky Ribs
White Rice, Vegetable Fried Rice
Shredded Duck with Scallions Cucumbers & Hoisin Sauce on a Moo Shu Wrap
Beef Lo Mein
Mini Vegetable Egg Rolls
Mini Chinese To-Go Containers with Chop Sticks





THE TACO TRUCK

(Choice of Two)

Braised Chicken
Pickled Cabbage & Chipolte Aioli

Spicy Chorizo
Radishes & Fresh Cilantro

Skirt Steak
Pickled Onion & Queso Fresco

Mahi Mahi
Pineapple Salsa Slaw

Short Rib
Pickled Onions & Queso Fresco

Pork Belly
Diced Onion, Cilantro & Lime

Station Includes:
Salsa, Guacamole, Chips

MEDITERRANEAN ANTIPASTO

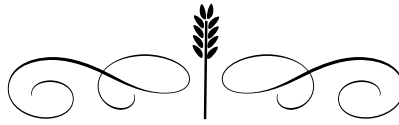
Assorted Cured Olives
Charcuterie & Crostini
Imported Cheese Board
Fried Artichokes, Arugula, Parmesan Cheese
Marinated Cherry Peppers & Mushrooms
Grilled Marinated Vegetables
Heirloom Tomatoes & Fresh Basil
Ciligene, Cherry Tomatoes, Roasted Garlic, Basil
Brocoli Rabe, Roasted Garlic & Shaved Parmigiana

FLATBREAD PIZZA STATION

(Choice of Three)

Mozzarella, Tomato and Basil
Pesto, Spinach with Parmesan and Feta
Tomato, Arugula and Goat Cheese
Pepperoni and Mozzarella
Sausage and Onion
Buffalo Chicken and Blue Cheese
BBQ Chicken and Monterey
BBQ Pulled Pork and Mozzarella





TRUMP NATIONAL

Cocktail Reception- Additional Enhancement Options

"Cooking is like love: It should be entered into with abandon or not at all." ~ Harriet van Horne

Raw Bar

Clams on the Half Shell, Freshly Shucked Oysters

Shrimp Cocktail

\$25.00++

Add Lobster Cocktail \$15.00++

Ice Sculpture \$350.00++

Sushi & Sashimi Bar

Assorted Hand Rolls, Nigiri, Soy Sauce

Wasabi Pickled Ginger

Butler Passed \$18.00++

Station \$20.00++

Sushi Chef \$35.00++

Price Subject to Change

Paella Station

Rice, Chorizo, Shrimp, Calamari, Clams & Mussels

Displayed in a Carbon Steel Paella Pan

\$20.00++ Per Person

Add Lobster \$6.00++

Add Scallop \$5.00++

Add Chorizo \$2.00++





TRUMP NATIONAL

Dinner Menu - First Course

"There is no love sincerer than the love of food." — George Bernard Shaw

SALAD SELECTIONS

BELGIAN ENDIVE SALAD

Endives, Radicchio, Bosc Pears, Maytag Blue, Candied Walnuts & Champagne Vinaigrette

SPRING QUINOA SALAD

Arugula, Red Quinoa, Fresh Peas, Red Bell Peppers Scallions, Cucumbers, Toasted Pistachios, Basil & Mint Citrus Vinaigrette

SUMMER HEIRLOOM TOMATO SALAD

XV Olive Oil, Aged Balsamic, Sea Salt
Cracked Pepper, Micro Greens
Parmagiana Crisp

HARVEST SALAD

Field Greens, Dried Cranberries, Candy Pecans Crumbled Goat Cheese, Champagne Vinaigrette Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce, Garlic Crostini, Parmesan Basket

RED WINE POACHED PEAR SALAD

Poached Pear & Mesclun Greens, Blue Cheese Crumbles and Champagne Vinaigrette Dressing

BEEF AND GOAT CHEESE SALAD

Mixed Field Greens, Beets, Glazed Maple Walnuts Crumbled Goat Cheese, Balsamic Blood Orange Vinaigrette Dressing

ARUGULA AND STRAWBERRY SALAD WITH FETA CHEESE

Arugula, Marcona Almonds, Strawberries, Feta Cheese and Aged Balsamic Drizzle

GREEK SALAD

Romaine Lettuce, Cherry Tomato, Red Onion Kalamata Olives, Feta Cheese, Bell Peppers
Greek Dressing

APPETIZER SELECTIONS

MARYLAND CRAB CAKE

Jumbo Lump Crab Meat, Fresno Pepper Coulis & Micro Greens

VEGETABLE NAPOLEON

Eggplant, Zucchini, Onion, Tomato, Mozzarella Portobello Mushroom

BURRATA

Fire Roasted Tomato, XV Olive Oil, Sea Salt, Crostini Served over a bed of Arugula

LOBSTER BISQUE

Sweet Lobster Chunks in a Lobster and Cherry Cream Oven Baked Crostini

PAN SEARED SCALLOP

Petite Parmesan Risotto Cake, Red Pepper Coulis Served over a Bed of Arugula

SMOKED SALMON CARPACCIO

Fried Capers, Chopped Red Onion Dill, Lemon Oil Micro Arugula and Shaved Fennel

RISOTTO PRIMAVERA

Zucchini, Squash, Carrots and Fried Pancetta

SPICY TUNA TARTARE

Sushi Grade Ahi Tuna, Fresh Avocado, Fried Wontons and Sweet Soy Sauce

FETA CRUMBLES AND COMPRESSED MELON

Feta Cheese, Watermelon, Cantaloupe Melon, Honeydew Melon, Pistachios and Mint

PASTA

Wild Mushroom Ravioli with Truffle Cream Sauce
Fettuccine Alfredo
Penne with Vodka Sauce
Add Pasta Course \$10.00 Per Person



TRUMP NATIONAL

Dinner Menu - Main Course

"People who love to eat are always the best people." ~ Julia Child

MEAT AND POULTRY

CENTER CUT FILET

Twice Baked Potato, Glazed Baby Carrots & Haricot Verts
Red Wine Demi Glaze

ROASTED RACK OF LAMB

Tri Colored Fingerling Potatoes Confit, Glazed Root
Vegetables
Cherry Demi Glaze

HANGER STEAK

Herb Roasted Fingerling Potatoes, Charred Kalettes
Chimichurri

BEEF SHORT RIB

Garlic Whipped Mashed Potato, Roasted Tomato
Fried Leeks, Aus Jus Reduction

FRENCHED CHICKEN BREAST

Sweet Mashed Potato, Sautéed Haricot Verts
Chicken Aus Jus

FREE RANGE CHICKEN

Mashed Potato, Roasted Corn Relish
Pan Jus Reduction

VEAL CHOP

Lyonnais Potatoes, Broccolini, Wild Mushrooms
Port Reduction

ROASTED PORK LOIN

Lemon Preserved Grilled Pork Chop, Locatelli Polenta
Cake, Sautéed Spinach
Roasted Plum Reduction Aus Jus



SEAFOOD

GROUPE

Sea Island Grits, Sauteed Swiss Charred, Baby Carrots
Lobster Demi Glaze

ATLANTIC SALMON

Forbidden Rice, Seasonal Baby Vegetables
Citrus Buerre Blanc

SEARED HALIBUT

Succotash, Marble Potatoes
Corn Butter

MISO COD

Wasabi Mashed Potatoes, Asian Stir Fry
Sweet Chili Sauce

ADDITIONAL

STEAMED LOBSTER TAIL

Citrus Beurre Blanc
\$15.00 Per Person

SILENT VEGETARIAN OPTIONS

VEGETABLE RISOTTO

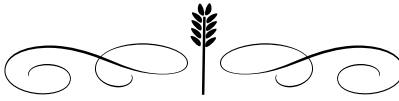
Carrots, Asparagus, Zucchini, Shaved Parmesan
Chives

MUSHROOM RAVIOLI

Truffle Cream Sauce

GRILLED VEGETABLE PLATTER

Caramelized Sweet Onion, Grilled Vegetables
Quinoa



TRUMP NATIONAL

Wedding Bar Package

"Because no great love story began with eating a salad." - Anonymous

PREMIUM PACKAGE

Absolut, Tito's, Stolichnoff Vodkas Beefeater Gin Bacardi, Don Q, Captain Morgan Rums Avion, Jose Cuervo Tequilas Evan William's, Jim Beam, Jameson, Jack Daniels, Maker's Mark Whiskeys, Chivas, Dewars Scotch House White Wine and Red Wines House Sparkling Wine Budweiser, Bud Light, Coors Light, Corona, Corona Light, Stella, Heineken, Heineken Light, Blue Moon

TOP SHELF PACKAGE

Grey Goose, Kettle One, Belvedere Vodkas Bombay Sapphire, Hendricks Gins Malibu, Bacardi, Don Q, Captain Morgan Rums Casamigos, Patron Silver Tequilas Crown Royal, Jameson, Bulleit Whiskeys Johnnie Walker Black, Glenlivet 12, Hennessy, St. Germain, Cointreau, Aperol, Frangelico House White Wine and Red Wines House Sparkling Wine Budweiser, Bud Light, Coors Light, Corona, Corona Light, Stella, Heineken, Heineken Light, Amstel Light, Blue Moon, Flower Power IPA, Guinness, Seasonal Local Beers





TRUMP NATIONAL

Dessert & Enhancement Options

"All you need is love. But a little chocolate now and then doesn't hurt." — Charles M. Schulz

PLATED DESSERTS

\$10.00 Per Person
(Choose One)

RUSTIC APPLE TART

Vanilla Ice Cream, Caramel Sauce

BROWNIE A LA MODE

Ice Cream, Whip Cream, Cherry

NEW YORK STYLE CHEESECAKE

Raspberry Coulis and Fresh Berries

BLACK AND WHITE CHOCOLATE TULIP CUP

Sorbet, Mixed Berries

COOKIES 'N' CREAM

Chocolate Chunk Cookie, French Vanilla Ice Cream

PLATTERS OF DESSERTS ON THE TABLE

\$13.00 Per Person
(Choose One)

PLATTER OF GLAZED DONUTS

Dipping Sauces to Include
Caramel, Vanilla, Chocolate

+

PLATTERS OF DESSERTS

(Select Four)

Brownie Pops, Cheesecake Pops, Cake Pops, Mini Pies

Mini Tarts, French Macaroons, Pudding Cups

Mousse Cups, Cup Cakes, Mini Cannoli, Eclairs Cream
Puffs

PASSED MINI DESSERTS

(Select Four)

Brownie Pops, Cheesecake Pops, Cake Pops, Mini Pies

Mini Tarts, French Macaroons, Pudding Cups

Mousse Cups, Cake Cups, Mini Cannoli, Eclairs Cream
Puffs

DESSERT STATIONS

S'MORE STATION

Interactive Dessert, Fire Pit

\$10.00 Per Person

DESSERT TABLE

(Select Four)

Brownie Pops, Cheesecake Pops, Cake Pops

Mini Pies, Mini Tarts, French Macaroons, Pudding Cups,

Mousse Cups, Cake Cups

Crème Brûlée, Pate De Fruit, Mini Donuts, Pots Du

Crème, Mini Cannoli, Eclairs

Chocolate Truffles, Assorted Cookies

\$18.00 Per Person

SUNDAE BAR

Choice of two Ice Cream Flavors

Assorted Candies, Sprinkles

Cookies, Chocolate Sauce, Caramel Sauce

\$15.00 Per Person

PASSED LATE NIGHT MUNCHIES

\$8.00 Per Person
(Choose One)

MINI PANCAKES & FRENCH TOAST STICKS

Maple Syrup

SLIDERS & SPIKED MILK SHAKES

Mini Cheese Burgers and Chocolate Spiked Milk Shakes

CHICKEN AND WAFFLE CONES

Fried Chicken and Waffles

BASKETS OF ASSORTED FRIES

Waffle & Shoe String French Fries and Tater Tots





PASSED LATE NIGHT MUNCHIES CONTINUED

MINI BREAKFAST SANDWICHES & HASH BROWNS

Bacon, Egg & Cheese and Sausage, Egg & Cheese
Served on a Warm Biscuit

DEEP FRIED OREOS & TWINKIES

Fried Oreos and Twinkies in Pancake Batter

ASSORTED WARM PRETZELS

Butter, Cinnamon Sugar, Sea Salt

WARM CHOCOLATE CHIP COOKIES

Served with Chocolate & Whole Milk

MINI DONUTS & SPIKED MILK SHAKES

Mini Cinnamon Sugar Donuts Served with a Mini
Chocolate Spiked Milk Shake

MINI GRILLED CHEESE SANDWICHES

Grilled Cheese

MINI HOT DOGS WITH FRENCH FRIES

Bite Size Hot Dogs Served with Shot Glasses of French
Fries & Ketchup

LATE NIGHT MUNCHIE STATIONS

\$15.00 Per Person

(Choose One)

BURGER SHACK

Hamburger & Cheeseburger
Waffle & Shoe String Fries
Assorted Dipping Sauces

CONEY ISLAND STAND

Sausage and Six Inch Hot Dogs
Waffle & Shoe String Fries
Chili, Cheese Sauce, Relish
Assorted Dipping Sauces

EARLY BIRD BREAKFAST

Mini Pancakes & Waffles, French Toast Sticks
Sausage, Egg, & Cheese and Bacon, Egg, & Cheese
Sandwiches

CHILDHOOD FAVORITES

Chicken Strips, Mozzarella Sticks, Pizza Bagel Bites,
Boneless Buffalo Wings
Assorted Dipping Sauces





TRUMP NATIONAL *Preferred Professionals*

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MICHAEL JUSTIN STUDIOS

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RYAN BRENIER

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BRETT MATTHEWS

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VIDEOGRAPHY

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*Additional \$2,500 for Permit

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HILTON GARDEN INN WESTCHESTER

Contact: Pamela Brown

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