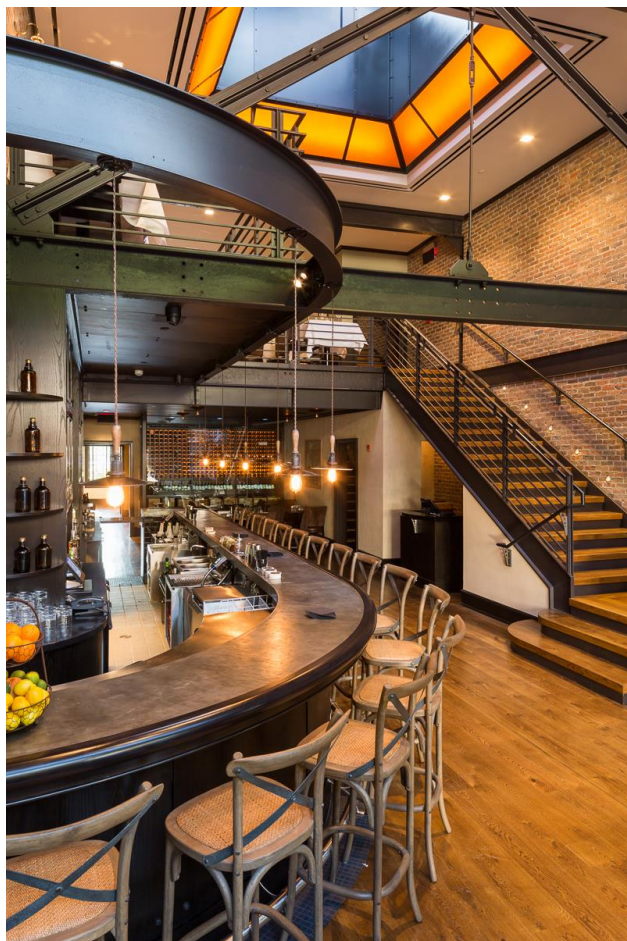


# Winston

## DINNER EVENTS PACKAGE

**THANK YOU** for considering Winston for your event! With three unique floors, impeccable service and world-class food, Winston is a wonderful choice for you and your guests. Our inside space boasts two floors with customizable floor plans, incredibly high ceilings and a classic yet modern décor. Our glass-enclosed atrium is a unique space, unlike anything else in Westchester. We strive to be as accommodating as possible, so please let us know what you're looking for. Our menus and package choices can be tailored to meet your needs, so feel free to voice your desires. We are honored that you have thought of Winston for your event, and we look forward to serving you!



# SEATED DINNER MENU

## TIER 1

\$85 PER PERSON

### STARTERS (CHOICE OF TWO)

SALMON TARTAR *Chives, Dill, Potatoes Gaufrette, Lemon Shallot Dressing*

PAN SEARED CRAB CAKES *Guacamole, Smoky Chipotle Sauce*

BEEF NEGIMAKI *Grilled Asparagus and Scallions Wrapped in Thinly Sliced Beef*

BRUSCHETTA *Crostini, Tomato, Pesto, Peperonata, Ricotta, Reggiano*

MUSHROOM SPRING ROLL *Mushroom, Cabbage, Poblano, Cilantro, Carrot, Sweet Chili Remoulade*

### SALADS (CHOICE OF TWO)

WINSTON HOUSE SALAD *Organic Greens, Tomato, Brussels Sprout Leaves, Onion, Dijon Dressing*

ARUGULA SALAD *Roasted Pepper, Beet, Onion, Tomato, Reggiano, Garlic Crumble, White Balsamic*

CAESAR SALAD *Romaine Heart, Reggiano, Brioche Crouton*

ROASTED BEET SALAD *Frisee, Tomato, Onion, Arugula, Valbreso Cheese, Sunflower Seed, Tahini*

CAPRESE *Buffalo Mozzarella, Tomato, Onion, Arugula, Basil Pesto*

### ENTRÉES (CHOICE OF FIVE)

BEEF TENDERLOIN *Potato Gratin, Baby Carrot, Mushroom Medley, Truffle Demi Glaze*

WINSTON CHICKEN *Thyme Infused Half Chicken, Mushroom Spaetzle, Veloute Sauce*

CRISPY PORK CHOP *Gnocchi, Bacon & Apple Braised Red Cabbage, Green Apple Compote*

FAROE ISLE SALMON *Broccoli Rabe, Oven Roasted Onion, Caponata, Artichoke Purée*

DAY BOAT SCALLOPS *Chorizo, Leek, Cauliflower, Fingerling Potato, Haricot Vert, Corn Purée*

GARDEN PASTA *Fresh Casarecce, Reggiano, Vegetables of the Day, Mushroom Broth  
(Vegan Option Available)*

### DESSERTS (CHOICE OF TWO)

APPLE TART *Frangipane, Caramel, Vanilla Ice Cream*

CHOCOLATE CHEESECAKE *White Chocolate, Dark Chocolate*

THE DIRTY WINSTON *Chocolate Hazelnut Layer Cake, Raspberry Sorbet*

LEMON BAR *Fresh Raspberry, Coconut Sherbet*

*Menu changes seasonally and dishes listed are subject to change*

## TIER 2

\$65 PER PERSON

### SALADS (CHOICE OF TWO)

WINSTON HOUSE SALAD *Organic Greens, Tomato, Brussels Sprout Leaves, Onion, Dijon Dressing*

ARUGULA SALAD *Roasted Pepper, Beet, Onion, Tomato, Reggiano, Garlic Crumble, White Balsamic*

CAESAR SALAD *Romaine Heart, Reggiano, Brioche Crouton*

ROASTED BEET SALAD *Frisee, Tomato, Onion, Arugula, Valbreso Cheese, Sunflower Seed, Tahini*

CAPRESE *Buffalo Mozzarella, Tomato, Onion, Arugula, Basil Pesto*

### ENTRÉES (CHOICE OF FOUR)

WINSTON CHICKEN *Thyme Infused Half Chicken, Mushroom Spaetzle, Veloute Sauce*

CRISPY PORK CHOP *Gnocchi, Bacon & Apple Braised Red Cabbage, Green Apple Compote*

FAROE ISLE SALMON *Broccoli Rabe, Oven Roasted Onion, Caponata, Artichoke Purée*

ASIAN HANGER STEAK *Sweet Soy Glaze, Bok Choy, Potato, Sesame Seed, Scallion, Crispy Garlic*

GARDEN PASTA *Fresh Casarecce, Reggiano, Vegetables of the Day, Mushroom Broth  
(Vegan Option Available)*

### DESSERTS (CHOICE OF TWO)

APPLE TART *frangipane, caramel, vanilla ice cream*

CHOCOLATE CHEESECAKE *white chocolate, dark chocolate*

THE DIRTY WINSTON *chocolate hazelnut layer cake, raspberry sorbet*

LEMON BAR *Fresh Raspberry, Coconut Sherbet*

## TIER 3

\$50 PER PERSON

### SALADS (CHOICE OF TWO)

WINSTON HOUSE SALAD *Organic Greens, Tomato, Brussels Sprout Leaves, Onion, Dijon Dressing*

ARUGULA SALAD *Roasted Pepper, Beet, Onion, Tomato, Reggiano, Garlic Crumble, White Balsamic*

CAESAR SALAD *Romaine Heart, Reggiano, Brioche Crouton*

### ENTRÉES (CHOICE OF THREE)

WINSTON CHICKEN *Thyme Infused Half Chicken, Mushroom Spaetzle, Veloute Sauce*

CRISPY PORK CHOP *Gnocchi, Bacon & Apple Braised Red Cabbage, Green Apple Compote*

FAROE ISLE SALMON *Broccoli Rabe, Oven Roasted Onion, Caponata, Artichoke Purée*

ASIAN HANGER STEAK *Sweet Soy Glaze, Bok Choy, Potato, Sesame Seed, Scallion, Crispy Garlic*

GARDEN PASTA *Fresh Casarecce, Reggiano, Vegetables of the Day, Mushroom Broth  
(Vegan Option Available)*

*\*Menu changes seasonally and dishes listed are subject to changes*

# PLATTERS

## SANDWICHES

*\$15 PER PERSON*

CHICKEN AVOCADO *Lettuce, Tomato, Cilantro, Mayo on Ciabatta*

BEEF AND BOURSIN CHEESE *Lettuce, Tomato, Dijon Mustard on Pan de Mei*

GRILLED VEGETABLES AND GOAT CHEESE *Zucchini, Peppers, Eggplant, Tomato*

TUNA NICOISE WRAP *Olives, Capers*

## SALAD

*\$15 PER PERSON, CHOICE OF 2 PLATTERS*

*ADD CHICKEN \$7 ADD SHRIMP \$8 ADD SALMON \$8 ADD STEAK \$10*

WINSTON HOUSE SALAD *Organic Greens, Tomato, Brussels Sprout Leaves, Onion, Dijon Dressing*

ARUGULA SALAD *Roasted Pepper, Beet, Onion, Tomato, Reggiano, Garlic Crumble, White Balsamic*

CAESAR SALAD *Romaine Heart, Reggiano, Brioche Crouton*

ROASTED BEET SALAD *Frisee, Tomato, Onion, Arugula, Valbreso Cheese, Sunflower Seed, Tahini*

## ENTRÉE

*\$35 PER PERSON, CHOICE OF 2 PLATTERS*

WINSTON CHICKEN *Fennel Crusted, Roasted Seasonal Vegetables, Lemon Yogurt Sauce*

ASIAN HANGER STEAK *Sliced Hanger Steak, Sweet Soy Glaze, Sesame, Onion, Pepper*

HERB CRUSTED SALMON *Grilled Seasonal Vegetables, Lemon Caper Sauce*

GARDEN PASTA *Fresh Casarecce, Reggiano, Vegetables of the Day*

PASTA BOLOGNESE *Fresh Pappardelle, Classic Ragù of Red Wine, Beef, Pork, and Veal*

## DESSERT

*\$12 PER PERSON, CHOICE OF 2*

APPLE TART *frangipane, caramel, vanilla ice cream*

CHOCOLATE CHEESECAKE *white chocolate, dark chocolate, milk chocolate*

THE DIRTY WINSTON *chocolate hazelnut layer cake, raspberry sorbet*

COOKIES *house-made assorted cookies*

LEMON BAR *Fresh Raspberry*

*\*Additional rental cost may apply when set up for a buffet*

# HORS D'OEUVRES

## STATIONARY HORS D'OEUVRES (CHOICE OF 4)

ONE HOUR      \$16 PER PERSON

TWO HOURS     \$32 PER PERSON

GENERAL TSO'S CHICKEN

BEEF YAKI DUMPLINGS

GRILLED SHRIMP SKEWER

SPICY TUNA AND GUACAMOLE

MUSHROOM & GOAT CHEESE CREPE ROLL

VEGETABLE SPRING ROLLS

ROASTED VEGETABLE SKEWERS

CHICKEN YAKATORI

BEEF NEGIMAKI

SHRIMP SPRING ROLL

CRAB CAKES

DEVILED EGGS

CAPRESE SKEWERS

CAPONATA CROSTINI

CHICKEN LIVER PATTE

GRILLED HANGER STEAK

SHRIMP COCKTAIL

SMOKED SALMON CREPE ROLL

MW BRUSCHETTA

FETA CUCUMBER CUPS

## FLATBREADS

\$12 PER PERSON (CHOICE OF TWO)

GOAT CHEESE, ROASTED TOMATO, ARUGULA

MUSHROOM MEDLEY

CAPONATA WITH KALAMATA OLIVES

BABA GANOUSH AND ARTICHOKE

CHEESE, TOMATO, BASIL

## ARTISANAL CHEESE AND FRUIT PLATTER

\$15 PER PERSON    ADD CHARCUTERIE \$5

*A selection of artisanal cheeses garnished with fresh fruit, walnuts, cornichons  
freshly baked bread and crackers.*

# BEVERAGE PACKAGES

At Winston we offer a variety of unique beverage packages for your event. You can create a custom drink list from cocktails on our bar menu, or work with our General Manager, Jimmy Branigan to pair wines with your meal. Just as we can pair wine with food we can pair food with wine, so let yourself be creative and trust in Jimmy to create a wonderful bar package for you.

## PREMIUM BAR PACKAGE

*INCLUDES ALL OF OUR SIGNATURE COCKTAILS AND TOP SHELF LIQUOR*

ONE HOUR	\$35 PER GUEST
TWO HOURS	\$45 PER GUEST
THREE HOURS	\$55 PER GUEST
FOUR HOURS	\$60 PER GUEST

## WINE AND BEER

*INCLUDES ALL WINES BY THE GLASS AND ALL BEERS*

ONE HOUR	\$25 PER GUEST
TWO HOURS	\$35 PER GUEST
THREE HOURS	\$45 PER GUEST
FOUR HOURS	\$50 PER GUEST

## WINE PAIRINGS

THREE COURSES	\$25 PER PERSON
FOUR COURSES	\$35 PER PERSON

*Guests can also order bottles of wine from our extensive wine list.*

## WINE DINNERS

We can offer you an exclusive wine dinner or class with a custom menu to match your favorite wines. Please speak with Jimmy for more information.

# OUR SPACES

Winston's architecture is unlike anything in Westchester. With 40 foot ceilings, two indoor dining levels, a private dining room, and a glass enclosed rooftop, we can offer many unique experiences. We will happily customize our floor plan to best suit your event.

The minimum for opening the restaurant during the afternoon is \$2,500.



## PRIVATE DINING ROOM

Capacity: 12 people seated  
Food and Beverage Minimum:  
Sunday - Thursday \$1,200  
Friday or Saturday \$1,600



## ROOFTOP LOUNGE

Capacity: 25 seated; 40 standing  
Food and Beverage Minimum:  
Sunday - Thursday \$1,875  
Friday or Saturday \$2,500

*A buyout of the full restaurant is possible.*

*Pricing is available on request.*

*\*All rooftop lounge events are held rain or shine*

# DETAILS AND ARRANGEMENTS

## HOLDS

Events may be booked up to four months in advance. A deposit of 50% of the minimum is required to reserve a room.

## FEES

20% gratuity will be applied to the entire bill along with a 5% admin fee. A New York State sales tax of 7.375% will be charged on all taxable items.

## CANCELLATION POLICY

At least seven days' notice must be given to cancel an event. If seven days' notice is given, the deposit will be fully refunded. If the event is canceled within six days of the agreed upon date, the card will be charged 25% of the contracted event cost. If the event is canceled within 48 hours of the agreed upon date, the entire deposit will be forfeited.

A final guest count must be submitted at least 48 hours in advance. Parties that decrease their party size within 48 hours will be charged a minimum of the per person cost based on the confirmed guest count noted on the Confirmation Form.

All menu selections must be submitted at least seven days prior to the event. Menu items are subject to change based on season and market availability. Menus are finalized a few days prior to your event to allow for changes in production.





# FREQUENTLY ASKED QUESTIONS

- **May we bring our own wine?**  
*Yes, our corkage fee for private events is \$35.*

- **Can we bring our own cake?**  
*Yes, you can certainly bring your own cake. There is a \$4 per person cutting fee.*

- **Is the atrium available in inclement weather?**  
*Yes! Our atrium is glass-enclosed and can be heated and air conditioned, making it usable year round.*

- **Is Winston wheelchair accessible?**  
*Yes, we have an elevator that can take patrons up to each level of our restaurant.*

- **Can we bring our own decorations?**  
*Absolutely. You are welcome to bring your own decorations to supplement our décor. If you would like to drop off decorations the day before we will gladly set up the room for you.*

**We would be happy to provide you with a list of florists and lodging in the area.**

