



*The*  
SAILHOUSE

DINE • DRINK • DOCK

238 Green Street 1 Tarrytown NY



**PARTY  
PACKAGES**

Waterfront Dining | Events & Catering

# OUR STORY

Dine | Drink | Dock

Located in Tarrytown New York, overlooking the historic Hudson River, The Sailhouse is Westchester County's #1 waterfront restaurant & event space.

Whether it be dinner, a special occasion or live music & drinks, we are the venue that creates a fun environment for all to enjoy!



# ROOM CAPACITIES

## INDOOR DINING

- Main Dining Room (100 ppl)
- Half Main Dining Room (50 ppl)
- Main Bar (40 ppl)

## OUTDOOR DINING

- Dockside Tent (100 ppl)
- Half Dockside tent (50 ppl)
- Outdoor Dining Area *\*uncovered* (100 ppl)
- Half Outdoor Dining Area (50 ppl)
- Pier Corner *\*uncovered* (40 ppl)
- Tiki Bar Patio (150 ppl)
- Dockside Tiki (50 ppl)
- Outdoor Bar Lounge (30 ppl)

# FOOD PACKAGES

Priced Per Person | Taxes & Fees Additional

## APPETIZERS ONLY

*Buffet Station or Passed*

**Package 1:** Choose 3 Selections | Starting at **\$19** (Off-Peak) | **\$25** (Peak)

**Package 2:** Choose 4 Selections | Starting at **\$23** (Off-Peak) | **\$35** (Peak)

*Additional Selections Available with upcharge*

## THE FULL BOAT

*(Lunch or Dinner): Buffet Station or Family Style*

**Package 1:** Choose 2 Appetizers + 2 Entrees + 2 Sides | Starting at **\$39** (Off-Peak) | **\$55** (Peak)

**Package 2:** Choose 3 Appetizers + 3 Entrees + 2 Sides | Starting at **\$49** (Off-Peak) | **\$65** (Peak)

## DESSERT

Assorted Pastries & Cookies | Brownies | Sheet Cake: Starting at **\$10**

**Childrens Menu Available: For Ages 12 and Under**

# BRUNCH PACKAGE

## MENU CHOICES | CHOOSE 5

- **Eggs, Any Style** – Farm-fresh eggs prepared to your liking: scrambled, fried, poached, or over easy/medium/hard
- **Brunch Burger** – Juicy grilled beef patty topped with melted cheese, crisp bacon, a fried egg, and served on a toasted brioche bun
- **Avocado Toast** – Smashed avocado on toasted artisan bread, finished with olive oil, sea salt, and a hint of citrus
- **French Toast** – Thick-cut bread dipped in a rich cinnamon-vanilla custard, griddled to golden perfection
- **Buttermilk Pancakes** – Fluffy, golden pancakes served warm with butter and maple syrup
- **Seasonal Fruit Salad** – A refreshing mix of ripe, seasonal fruits
- **Home Fries** – Crispy breakfast potatoes, seasoned and sautéed with onions and herbs
- **Crispy Smoked Bacon** – Thick-cut, hardwood-smoked bacon, cooked until perfectly crisp
- **Savory Breakfast Sausage** – Seasoned pork sausage links with a hint of sage and spice
- **Honey-Glazed Ham** – Slow-roasted ham finished with a light honey glaze
- **Rice & Beans** – Fluffy seasoned rice paired with slow-simmered, savory beans
- **Pasta Selections**
  - Primavera – Fresh seasonal vegetables tossed in a light garlic and olive oil sauce
  - Vodka – Creamy tomato vodka sauce with a touch of parmesan
  - Marinara – Classic tomato sauce with garlic, herbs, and extra virgin olive oil
- **Chicken Entrées** (+ \$6 per person)
  - Chicken Parmigiana – Breaded chicken, marinara, melted mozzarella
  - Chicken Milanese – Lightly breaded, pan-fried, finished with lemon
  - Chicken Francese – Egg-battered, sautéed in a lemon white wine sauce
- **Salmon Selections** (+ \$6 per person)
  - Shrimp Scampi Salmon – Salmon topped with garlic butter shrimp scampi
  - Blackened Salmon – Cajun-spiced, seared for a bold, smoky finish
- **Steak** (+ \$8 per person) – Grilled steak cooked to perfection with a savory herb finish

# BAR PACKAGES

2 Hour Packages Priced Per Person | Taxes & Fees Additional

## BEER | WINE | SODA

Packages starting at **\$15** (Off-Peak)

Packages starting at **\$25** (Peak)

## BRUNCH DRINKS

*Mimosas, Bellinis, Bloody Mary's*

Packages starting at **\$20** (Off-Peak)

Packages starting at **\$25** (Peak)

## OPEN BAR: BASIC PACKAGE

Packages starting at **\$23** (Off-Peak)

Packages starting at **\$30** (Peak)

## OPEN BAR: PREMIUM PACKAGE

Packages starting at **\$35** (Off-Peak)

Packages starting at **\$45** (Peak)

*\*consumption bar available upon request, minimum spends may be required*

# PRICING

## PEAK "High Tide"

	PEAK MONTHS (APR 1 - SEPT 30   DEC 1 - DEC 31)						
	MON	TUE	WED	THU	FRI	SAT	SUN
3 APPS ONLY	\$25	\$29	\$31	\$35	\$37	\$38	\$37
4 APPS ONLY	\$35	\$39	\$41	\$45	\$46	\$47	\$46
2 APP/ENT/SIDES	\$55	\$59	\$61	\$65	\$66	\$67	\$66
3 APP/ENT/SIDES	\$65	\$69	\$71	\$75	\$77	\$78	\$77
BRUNCH	\$35	\$39	\$41	\$45	\$45	\$46	\$46
BEER WINE SODA (PER 2 HOURS)	\$25	\$29	\$31	\$35	\$35	\$35	\$35
OPEN BASIC (PER2 HOURS)	\$30	\$34	\$36	\$40	\$40	\$40	\$40
OPEN PREMIUM (PER 2 HOURS)	\$45	\$49	\$51	\$55	\$55	\$55	\$55
DESSERT	\$8	\$8	\$8	\$10	\$10	\$10	\$10

## NON - PEAK "Low Tide"

	JANUARY 1 - MARCH 31   OCT 1 - NOV 30						
	MON	TUE	WED	THU	FRI	SAT	SUN
3 APPS ONLY	\$19	\$23	\$25	\$29	\$29	\$29	\$29
4 APPS ONLY	\$23	\$27	\$29	\$33	\$33	\$33	\$33
2 APP/ENT/SIDES	\$39	\$43	\$45	\$49	\$49	\$49	\$49
3 APP/ENT/SIDES	\$49	\$53	\$55	\$59	\$59	\$59	\$59
BRUNCH	\$30	\$34	\$36	\$40	\$40	\$40	\$40
BEER WINE SODA (PER 2 HOURS)	\$15	\$19	\$21	\$25	\$25	\$25	\$25
OPEN BASIC (PER2 HOURS)	\$23	\$27	\$29	\$33	\$33	\$33	\$33
OPEN PREMIUM (PER 2 HOURS)	\$35	\$39	\$41	\$45	\$45	\$45	\$45
DESSERT	\$8	\$8	\$8	\$10	\$10	\$10	\$10

# APPETIZER SELECTIONS

- **Fried Calamari** - Lightly breaded calamari, fried crisp and served with marinara sauce
- **Coconut Shrimp** - Crispy coconut-crusting shrimp with a sweet chili dipping sauce
- **Pigs in a Blanket** - Mini beef franks wrapped in golden pastry, served with mustard
- **Crispy Wings** (BBQ | Buffalo | Honey)
- **Spinach & Feta Pies** - Flaky pastries filled with savory spinach and feta cheese
- **Meatballs** - House-made meatballs served with your choice of sauce (Vodka or Marinara)
- **Chips & Guac** - Crispy tortilla chips with fresh house-made guacamole
- **Quesadillas** - Grilled flour tortilla with melted cheese, served with salsa & sour cream (Chicken | Shrimp | Steak)
- **Cheeseburger Sliders** - Mini burgers with melted cheese on toasted buns
- **Crispy Chicken Sliders** - Fried chicken, crisp and juicy, on soft slider buns
- **Crab Cake Sliders** - Mini crab cakes with a light sauce on toasted buns
- **Lobster Roll Sliders** (+\$6) - Fresh lobster served on mini rolls
- **Crudit ** - Seasonal fresh vegetables served with dipping sauce

# ENTREE SELECTIONS

- **Chicken Parmesan** - Breaded chicken, marinara, and melted mozzarella
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- **Shrimp Parmesan** - Breaded shrimp topped with marinara and mozzarella
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- **Meatball Parmesan** - House meatballs with marinara and melted mozzarella
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- **Shrimp Scampi** - Shrimp sautéed in garlic, lemon, and white wine
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- **Chicken Francese** - Egg-battered chicken in a lemon white wine sauce
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- **Chicken Marsala** - Chicken sautéed with mushrooms in a Marsala wine sauce
- **Salmon Scampi** - Salmon sautéed in garlic, lemon, and white wine sauce
- **Salmon w/ White Wine & Butter** - Pan-seared salmon finished in a light white wine butter sauce
- **Steak Au Poivre** - Peppercorn-crusted steak with a rich creamy pan sauce
- **Rigatoni Pasta** - Marinara | Creamy Vodka or Primavera
- **Gluten Free Pasta** - Gluten-free pasta option available with any sauce

# SIDE SELECTIONS

- **Mac & Cheese** - Creamy baked macaroni and cheese
- **Mashed Potatoes** - Smooth, buttery mashed potatoes
- **Onion Rings** - Crispy battered onion rings
- **French Fries** - Golden, crispy fries
- **Sweet Potato Fries** - Crispy sweet potato fries
- **House Salad** - Mixed greens with tomato, cucumber, and dressing
- **McArdle Salad** - Mixed greens, sliced apples, candied walnuts, fried goat cheese, citrus vinaigrette
- **Caesar Salad** - Romaine, parmesan, croutons, Caesar dressing
- **Roasted Potatoes** - Herb-roasted potatoes
- **Seasonal Steamed Vegetables**



# MAIN DINING ROOM

Full Dining Room | 100ppl

Half Dining Room | 50ppl

Private Cove | 10 ppl



# MAIN BAR

40 ppl



# DOCKSIDE TENT

up to 100 ppl



# OUTDOOR DINING AREA

Full Outdoor Dining Area up to 100 ppl

*\*Uncovered*

