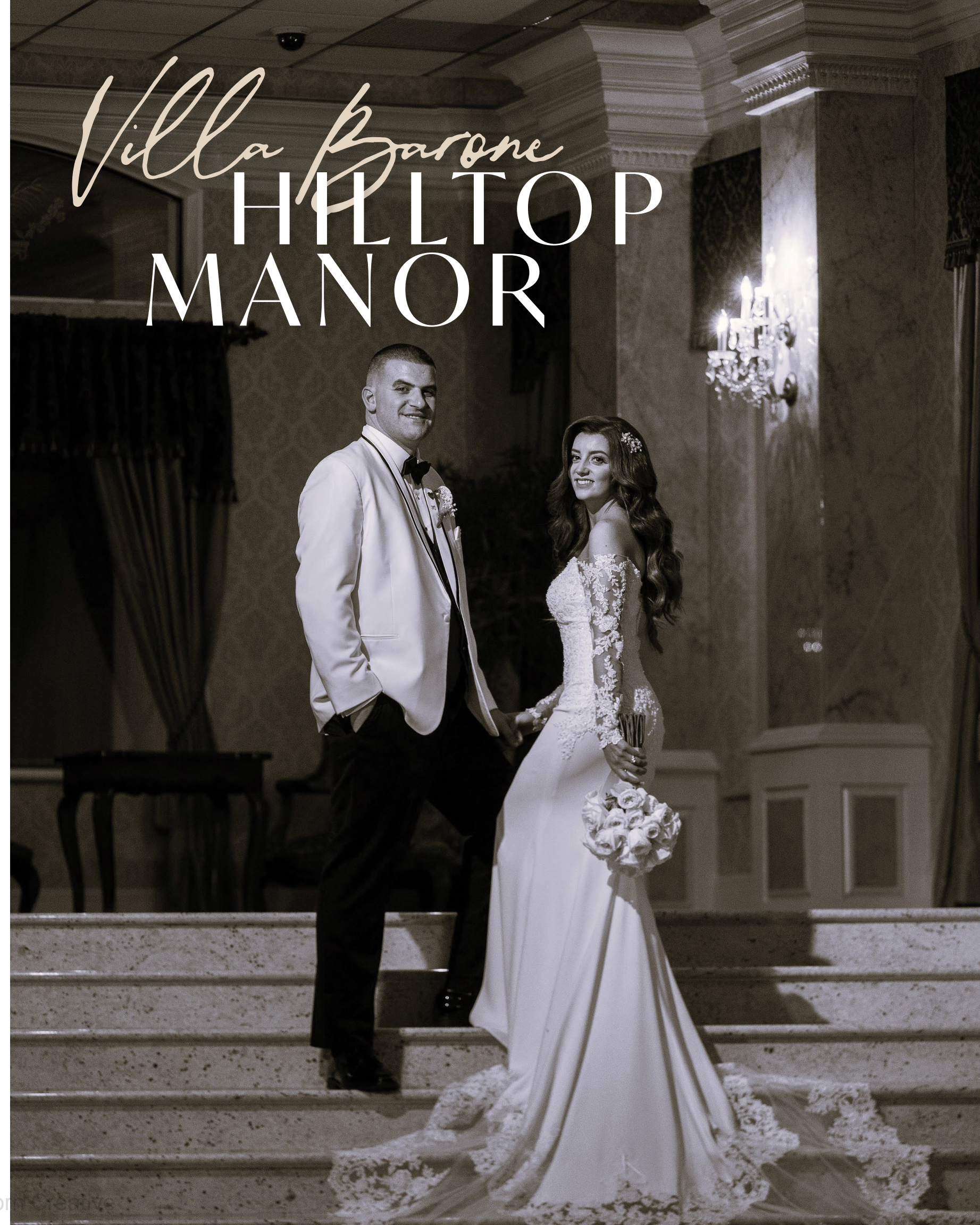


VILLA BARONE
HILLTOP MANOR

466 Route 6 • P.O. Box 636
Mahopac, NY 10541
(845) 628-6600
VillaBaroneHilltop.com



Villa Barone
HILLTOP
MANOR



Villa Barone
**HILLTOP
 MANOR**

CONGRATULATIONS ON YOUR
 SPECIAL DAY



The tradition of entertaining in grand style continues at the Hilltop Manor. You can experience outstanding American- and European-style cuisine and unparalleled event management in one of the Hudson Valley's most elegant and upscale venues. For almost three decades, Hilltop Manor has been a favorite of brides. Whether you are hosting an intimate cocktail party for 100 guests or a spectacular gala for 550, the Hilltop Manor's catering team stands ready to make your dreams a reality. They will be by your side every step of the way to create the grandest affair, no matter your budget. Exchange vows at the base of our majestic waterfall before receiving your guests in one of our palatial ballrooms.

EMBRACE THE
timeless elegance





A TOUCH OF
UNDERSTATED
sophistication



We believe
**FIRST IMPRESSIONS
ARE EVERYTHING**

... and you will experience this for yourself the moment you step onto the property. Outside, the natural beauty of our expansive, meticulously landscaped grounds is the ideal palette on which to paint the lifelong memories of your fairy-tale celebration. But that's just the beginning! You'll receive a warm welcome as you step inside our facility, which has been thoughtfully appointed with wrought iron, crystal chandeliers, and European stone accents. The second-floor lobby opens onto an outdoor courtyard, which features an elegant waterfall and sweeping mountaintop views against the glittering backdrop of the majestic blue sky.



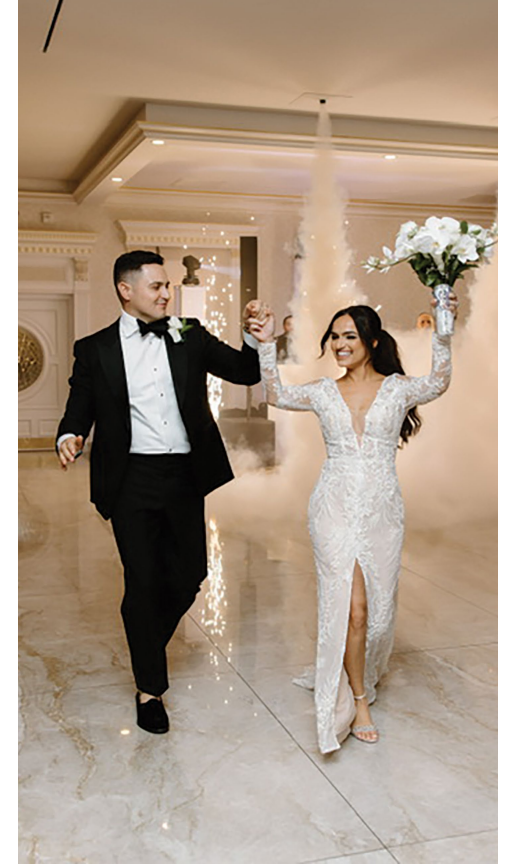


COUPLED WITH RENOWNED

service

... you will quickly learn why Hilltop Manor is proud to have hosted thousands of weddings. Hilltop Manor's culinary experts and banquet staff are adept at creating a menu that is a perfect reflection of each couple — from butler-passed hors d'oeuvres to our breathtakingly exquisite Viennese tables. Your guests will be treated to white-glove service with a personal touch while they enjoy the finest, expertly prepared cuisine available.





YOU ARE
CORDIALLY
INVITED
To experience

... the understated sophistication and elegant grandeur that distinguishes the Hilltop Manor. Relax and indulge your senses, knowing your guests will be raving for years to come.





HILLTOP MANOR'S

Grand 5-HOUR WHITE GLOVE EVENT

COCKTAIL HOUR

Butler-Passed Hors d'Oeuvres Service

- Pizzetta al forno
- Homemade oriental vegetable spring rolls
- Hand-rolled chicken polpettini buffalo style
- Homemade roman-style arancini
- Cocktail franks wrapped in homemade pastry puff
- Steamed chicken and lemongrass dumplings

Items subject to change pending availability/season.

Tuscan Table of Antipasti

- Sliced imported dry sausage (sweet and hot)
- Homemade fire-roasted marinated peppers
- Homemade marinated Italian eggplant
- Grilled portobello topped in a balsamic reduction
- Sliced, grilled zucchini drizzled with extra-virgin olive oil
- Garlic sautéed baby artichokes
- Homemade pickled button mushrooms
- Fresh Boars Head sliced deli meats
- Fresh asparagus in a vinaigrette marinade
- Assorted homemade sliced stromboli

Pasta Station

Chef's presentation with two pastas of choice

Fancy Bread Station

A display of assorted Italian and French breads with homemade foccacia

Crudités Display

A variety of fresh sliced garden vegetables served with a homemade dip

All cocktail hour selections include an ice sculpture and unique culinary displays (menus are subject to change).

MENU

Champagne Toast

Individualized Served Appetizer

Organic field greens tossed in a homemade vinaigrette with shaved parmigiano cheese

Entrée (Choice of 4)

- Prime rib au jus
- Chicken breast alla Martini, Parmesan-crust chicken topped with asparagus tips, mozzarella, and a lemon chardonnay sauce
- Fresh Filet beurre blanc or shrimp scampi arreganata
- Fourth choice: vegetarian entrée

All entrées served with potato and gourmet vegetable wraps garnished with fresh edible wild orchid

***Not limited to options above; menus will be customized to choice.*

Table Service of Espresso (served with Sambuca), Cappuccino, Coffees, and Gourmet Teas

5-Hour Unlimited Open Bar

Unlimited Bottled Wine at Tables



HILLTOP MANOR'S

Grand ROYALE

COCKTAIL HOUR

Butler-Passed Hors d'Oeuvres Service

- Pizzetta al forno
- Homemade oriental vegetable spring rolls
- Hand-rolled chicken polpettini buffalo style
- Homemade roman-style arancini
- Cocktail franks wrapped in homemade pastry puff
- Steamed chicken and lemongrass dumplings
- Potato-crusting salmon bite with pesto
- Skewers of coconut shrimp
- Hand-rolled broccoli rabe and sausage egg rolls
- Slow-braised pulled pork

Items subject to change pending availability/season.

Chafing Dish Selections (Choice of 6)

- Eggplant rollatini alla marinara
- Chopped baked clams arraganata
- Oriental beef stir fry
- Chicken alla rustica
- Sautéed broccoli di rapa
- Fried calamari
- Prince Edward Island mussels alla possilipo
- Penne alla vodka
- Cheese tortellini alfredo
- Homemade seafood paella (can have with sliced chorizo)
- Angus polpettini in a truffle cream sauce or with fresh marinara
- Slow-braised pork spare rib al bosco with hot and sweet cherry peppers

Carving Stations (Choice of 1)

- Vermont roasted turkey
- Roasted leg of lamb
- Herb-crusting pork loin
- Glazed Virginia ham
- Oven-roasted suckling pig

Salad Station

Patate Contadina

Italian potato salad garnished with garden-fresh string beans, minced garlic, and drizzled with extra-virgin olive oil

Olive Salad

Colossal green olives in a homemade marinade of olive oil, fresh garlic, and diced celery

Three Bean Salad

Mixture of chickpeas and red and white cannellini beans tossed with olive oil, sliced tomatoes, and Sicilian olives

Farfalle Pasta Salad

Farfalle pasta tossed with oyster mushrooms, sliced black olives, and vinegar peppers

Insalata Del Giardino

Garden-fresh cucumbers sliced with red Bermuda onions in homemade raspberry vinaigrette

Grilled Corn and Black Bean

Seasoned with cilantro, lemon, and extra-virgin olive oil

Plus our chef's presentation of seasonal salads and antipasto displays



COCKTAIL HOUR

(Cont'd.)

Tuscan Table of Antipasti

- Sliced imported dry sausage (sweet and hot)
- Homemade fire-roasted marinated peppers
- Homemade marinated Italian eggplant
- Grilled portobello topped in a balsamic reduction
- Sliced, grilled zucchini drizzled with extra-virgin olive oil
- Garlic sautéed baby artichokes
- Homemade pickled button mushrooms
- Fresh Boars Head sliced deli meats
- Fresh asparagus in a vinaigrette marinade
- Assorted homemade sliced stromboli

International Cheese Display and Wine Station

Dazzle your guests as a hostess pours an array of wines complemented by a display of selected imported and domestic cheeses.

Fancy Bread Station

A display of assorted Italian and French breads with homemade foccacia

Crudités Display

A variety of fresh sliced garden vegetables served with a homemade dip

All cocktail hour selections include an ice sculpture and unique culinary displays (menus are subject to change).

RECEPTION MENU

Champagne Toast

Appetizer (Preset)

Chef's vegetable tower of breaded marinated baby eggplant, fresh mozzarella, vine-ripe tomatoes, and roasted peppers garnished with mixed organic field greens

Pasta (Choice of 1)

Customized individually served pasta dish with your choice of one of our fresh homemade sauces

Entrée (Choice of 4)

- Prime rib au jus or bone in grilled ribeye
- Breast of chicken alla valdostana topped with prosciutto and swiss cheese in a mixed mushroom marsala reduction
- Herb-crusting filet of salmon
- Fourth choice: vegetarian entrée

All entrées served with potato and gourmet vegetable wraps garnished with fresh edible wild orchid.

***Not limited to options above; menus will be customized to choice.*

Trio Dessert Stands

A three-tier tabletop dessert stand displayed in the center of each table with sliced, fresh seasonal fruits, assorted homemade and imported pastries, cookies, and hot homemade zeppole

Table Service of Espresso (served with Sambuca), Cappuccino, Coffee, and Gourmet Teas

5-Hour Unlimited Open Bar and Bottled Wine at Tables

HILLTOP MANOR'S

Grand DELUXE

COCKTAIL HOUR

Butler-Passed Hors d'Oeuvres Service

- Pizzetta al forno
- Homemade oriental vegetable spring rolls
- Hand-rolled chicken polpettini buffalo style
- Truffle and short rib arancini
- Skewers of Asian shrimp tempura
- Cocktail franks wrapped in homemade pastry puff
- Steamed chicken and lemongrass dumplings
- Maryland crab cakes
- Blackened salmon and dill crostini
- Slow-braised pulled pork sliders and homemade coleslaw
- Tuna tartar with wasabi mayo
- New Zealand baby rack of lamb chops

Items subject to change pending availability/season.

Chafing Dish Selections (Choice of 8)

- Eggplant rollatini alla marinara
- Chopped baked clams arraganata
- Oriental beef stir fry
- Chicken alla rustica
- Sautéed broccoli di rapa
- Fried calamari
- Prince Edward Island mussels alla possilipo
- Penne alla vodka
- Cheese tortellini alfredo
- Trippa alla romana
- Homemade seafood paella (can have with sliced chorizo)
- Angus polpettini in a truffle cream sauce or with fresh marinara
- Slow-braised pork spare rib al bosco with hot and sweet cherry peppers
- Roasted quail over grilled polenta
- Baccala al forno con patate
- Sautéed broccoli di rapa with orecchiette and crumbled sausage

Carving Stations (Choice of 2)

- Vermont roasted turkey
- Roasted leg of lamb
- Herb-crusted pork loin
- Glazed Virginia ham
- Oven-roasted suckling pig
- Beef Wellington
- Herb-crusted chateaubriand

Pasta Station

Chef's presentation of your choice

Salad Station

Patate Contadina

Italian potato salad garnished with garden-fresh string beans, minced garlic, and drizzled with extra-virgin olive oil

Olive Salad

Colossal green olives in a homemade marinade of olive oil, fresh garlic, and diced celery

Three Bean Salad

Mixture of chickpeas and red and white cannellini beans tossed with olive oil, sliced tomatoes, and Sicilian olives

Farfalle Pasta Salad

Farfalle pasta tossed with oyster mushrooms, shredded black olives, and vinegar peppers

Insalata Del Giardino

Garden-fresh cucumbers sliced with red Bermuda onions in homemade raspberry vinaigrette

Grilled Corn and Black Bean

Seasoned with cilantro, lemon, and extra-virgin olive oil

Plus our chef's presentation of seasonal salads and antipasto displays

Tuscan Table of Antipasti

- Sliced imported dry sausage (sweet and hot)
- Homemade fire-roasted marinated peppers
- Homemade marinated Italian eggplant
- Grilled portobello topped in a balsamic reduction
- Sliced, grilled zucchini drizzled with extra-virgin olive oil
- Garlic sautéed baby artichokes
- Homemade pickled button mushroom
- Fresh Boars Head sliced deli meats
- Fresh asparagus in a vinaigrette marinade
- Assorted homemade sliced stromboli

Parma Station

Thinly sliced imported imported prosciutto di Parma

International Cheese Display and Wine Station

Dazzle your guests as a hostess pours an array of wines complemented by a display of selected imported and domestic cheeses. Also includes an imported Parmigiano Reggiano wheel.



MENU

Champagne Toast

Appetizer (Preset)

Mozzarella caprese sliced vine-ripe tomato, fresh mozzarella, and prosciutto

Pasta (Choice of 1)

Customized individually served pasta dish with your choice of one of our fresh homemade sauces

Intermezzo

Entrée (Choice of 4)

- 18-ounce bone in grilled ribeye, prime rib au jus or filet mignon al barolo
- Pan-seared breast of chicken topped with sautéed spinach and mozzarella in a lemon-wine reduction with hearts of artichokes and sun-dried tomatoes
- Fresh filet stuffed with hand-diced shrimp, scallops, spinach, and crabmeat topped with a lobster bisque reduction
- Fourth choice: vegetarian entrée

All entrées served with potato and gourmet vegetable wraps garnished with fresh edible wild orchid.

***Not limited to options above; menus will be customized to choice.*

Trio Dessert Stands

A three-tier tabletop dessert stand displayed in the center of each table with sliced fresh seasonal fruits, assorted homemade and imported pastries, cookies, and hot homemade zeppole

Table Service of Espresso (served with Sambuca), Cappuccino, Coffee, and Gourmet Teas

Cordial Table and International Coffee Bar with Espresso Machine Presentation

Chef's Presentation of Bananas Foster and Crème Brûlée

5-Hour Unlimited Open Bar and Bottled Wine at Tables

COCKTAIL HOUR

(Cont'd.)

Panini Station

A variety of fresh homemade Italian paninis pressed and grilled in front of your guests

Fancy Bread Station

A display of assorted Italian and French breads with homemade foccacia

Crudités Display

A variety of fresh sliced garden vegetables served with a homemade dip

All cocktail hour selections include an ice sculpture and unique culinary displays (menus are subject to change).





POPULAR ADDITIONS

A La Carte

ENHANCEMENTS

Raw Bar Options A La Carte

Jumbo iced shrimp cocktail

Enhance with:

- Clams on the half shell
- Cold and warm water oysters on the half shell
- Whole Maine lobster cocktail

Assortment of Sushi Display

Welcoming Beverage Cart

Prosecco
Aperol spritz
Mimosa
Champagne

Exit Stations

- Pretzel station
- White Castle station
- Pizza station
- Apple pie dumpling station

Mozzarella Station

Dazzle your guests as our chef makes and twists fresh bocconcini right out of the hot water.



VIENNESE EXTRAVAGANZA

Hilltop Manor's theatrical presentation of its renowned Viennese tables:

- Sliced fruits
- Hot chocolate-chip cookies
- Tiramisu
- Chocolate-covered strawberries
- Vanilla cream puffs
- Heart-shaped brownies
- Red velvet cupcakes
- Chocolate ganache
- Mixed cookies
- Jam-filled phyllo cups
- Assorted pastries
- Assortment of miniature cakes
- Homemade hot zeppole
- Rainbow cookies
- Cannoli platters
- Nutella pizza
- A variety of mousses
- And much more

Complemented by a full cordial display and a staffed international coffee bar, bananas foster, crème brûlée station, and after-dinner drink cordial station.





VIP AFTER-HOURS *Party*

PRESENTED IN
OUR PRIVATE VIP
WHITE LOUNGE

LET THE PARTY CONTINUE WITH
OUR TWO HOUR VIP ROOM.
RENTAL INCLUDES:

White Lounge Props

Sofas, chairs, ottomans, tables, white area rug, candles, and all decor to create the ultimate lounge ambience

DJ Service with Full LED Uplighting

Option 1:

Breakfast Buffet

Choice of three chafers:

- French toast
- Scrambled eggs
- Home fries
- Bacon/sausage
- Fresh-baked croissants

Option 2:

Late Night "Diner" Station

Choice of three chafers:

- Mozzarella sticks
- Sliders
- Mac and cheese bites
- Fries
- Grilled cheese
- Boneless buffalo wings

Soft Drink Station

Bottled mineral water, soda, and juices

Coffee Station





ALBANIAN Wedding

5-HOUR WHITE-GLOVE EVENT



COCKTAIL HOUR

(PRESENTED IN MAIN BALLROOM)

Family-Style Trio Display of Cured Meats, Marinated Vegetables, and Bulgarian Feta Cheese with Black Olives

6 Chafers of Choice

From Royale Menu

OR

3 Items Displayed Family Style

During the cocktail hour

RECEPTION

Pasta (Choice of 1)

Customized individually served pasta dish with your choice of one of our fresh homemade sauces

Salad

Mix of fresh, organic field greens tossed in a homemade vinaigrette

Entrée (Choice of 4)

- 18-ounce bone in grilled rib eye steak
- Pan-seared breast of chicken topped with sautéed spinach and mozzarella in a lemon-wine reduction with hearts of artichokes and sun-dried tomatoes
- Herb-crusted salmon with lemon drizzle
- Fourth choice: vegetarian entrée

Trio Dessert Stands

A three-tier tabletop dessert stand displayed in the center of each table with sliced, fresh seasonal fruits, assorted homemade and imported pastries, cookies, and hot homemade zeppole

Table Service of Espresso (served with Sambuca), Cappuccino, Coffees, and Gourmet Teas

5-Hour Unlimited Open Bar

- Bottled wine at tables
- Buckets of Heineken and Corona on each table

***Menus can be customized according to religious beliefs.*

Add-ons:

- Family-style lamb
- Qevapa/Cevapa
- Mish That

*Faleminderit
Të dëshiroj të*





Thank
YOU

FOR CONSIDERING
HILLTOP MANOR TO HOST
YOUR SPECIAL EVENT





Villa Barone
**HILLTOP
MANOR**

