



Your Davenport Mansion Wedding

The Davenport Mansion Offers Breathtaking Panoramic Waterfront Views Of The Long Island Sound, Combined With Warmth, Comfort And Historic Charm Of The Mansion.
The Mansion Host Only One Wedding at A Time And Is Dedicated To "One Couple - Endless Memories."

Continuous Premium Open Bar

Grey Goose, Tito's, Absolut, Flavored Vodka's, Tanqueray, Beefeaters Gin, JWR, Dewar's Scotch, V.O., Seagram's 7, VO, CC, Bacardi Rum, Captain Morgan's, Coconut Rum, Jameson, Bullitt, Markers Mark, Jack Daniel's Bourbon, Patron, Cuervo Tequila, Premium Cordials Domestic Sparkling Wine, Prosecco, Chardonnay, Pinot Griogo, Cabernet Sauvignon, Pinot Noir & Rose Imported and Domestic Beer, Assorted Mixers, Fruit Juices, Garnishes, Ice, Cocktail Napkins, Stirrers, Etc.

Signature Cocktail

Cocktail Named After You and Your Partner, Which Have Ingredients and Flavors That Reflect Your Personality
(The Davenport Mansion Has a No Shot Policy)

Passed Hors D'oeuvres

Hors D'oeuvres Are the Opening Act and Must Be Unique & Fun
Your Selection of Six Hot or Cold Hors D'oeuvres Will Be Passed White Glove Butler Style

Savory Culinary Stations

Global Multicultural Flavors To Enhance & Excite Your Guests Senses
(Please Select Three)

Menu Tasting

Complimentary Menu Tasting for the Wedding Couple

Four Course Formal Plated Menu

Champagne Toast To Honor The Bride & Groom

Appetizer

Mansion Salad

Mesclun & Baby Field Greens Tossed With Mandarin Orange Slices, Candied Walnuts & Dried Cranberries
Topped With Crumbled Gorgonzola Cheese - Maple-Balsamic Vinaigrette

Strawberry & Champagne Salad

Baby Field Greens, Sliced Strawberries, Crumbled Blue Cheese, Aged Balsamic Syrup - Champagne Basil Vinaigrette

Davenport Beach Salad

Baby Field Greens, Sliced Almonds, Diced Seedless Watermelon,
Sprinkled With Herbed Feta Cheese & Cracked Black Pepper - Raspberry Vinaigrette

Classic Iceberg Wedge

Crisp Iceberg Lettuce, Crumble Blue Cheese, Crisp Bacon & Diced Tomatoes
Creamy Tangy Blue Cheese Dressing

Caesar Salad Wedge +3pp

A Classic Caesar With A Twist - Crisp Honey Gem Romaine Wedge, Roasted Tomatoes, Herb Croutons
Parmesan Cheese & Wrapped With Imported Prosciutto, EVOO, Finished In A Creamy Caesar Dressing

Burrata Mozzarella +4

Creamy Burrata, Baby Arugula, Sliced Prosciutto Di Parma, Grape Tomatoes, Garlic Crostini & Aged Balsamic

Mozzarella Caprese Tower +3pp

Layered Fresh Mozzarella Cheese & Vine Ripened Roma Tomatoes, Sits On A Bed Of Baby Field Greens
Fresh Basil Flower, Extra Virgin Olive Oil & Balsamic Reduction

(Please Select One From Above)

Pasta

Filetto Pomodoro

Plum Roma Tomatoes, Prosciutto, Fresh Basil, Sautéed In EVOO & Garlic

Penne Vodka

In A Tantalizing Pink Cream Sauce

Mezza Rigatoni Bolognese

A Flavorful Combination Of Ground Beef, Veal & Pork In A Tomato Ragu

Orecchiette Classico

“Little Ear Pasta” Broccoli Rabe & Crumbled Italian Sausage Sautéed In Extra Virgin Olive Oil & Garlic

Pesto Primavera

Al Dente Pasta, Served With Select Seasonal Vegetables In A Lite Pesto Cream Sauce

Rigatoni Carbonara

Hollow Tube Pasta Tossed With Sautéed Prosciutto, Onions, Fresh Peas & Mushrooms In A Light Pink Cream Sauce

(Please Select One From Above Selections)

Entrée

The Following Entrees Can Be Selected And Ordered Tableside By Your Guest As They Are Seated

Beef Selections

Classic Filet Mignon

Premium Eight Ounce Center Cut Barrel Filet - With Wild Mushroom Marsala On Whipped Yukon Potatoes

Roast Prime Rib of Beef

Queen Cut - Natural Au Jus Sauce

Rib Eye Steak +5

Well-Marbled Center Cut Grilled To Your Liking

(Please Select One From Above)

Fish / Seafood Selection

Herbed Scottish Salmon

Garlic & Herb Infused Center Filet
Saffron Chive Sauce

Mediterranean Branzino

Roasted Branzino Filet, Green Olives, Capers,
Cherry Tomatoes Lemon Herb Gremolta

Seafood Salmon +3

Topped With Shrimps & Scallops
Wine & Lemon Beurre Blanc Sauce

Caribbean Salmon

Grilled Center Cut Scottish Filet
A Tropical Mango Pineapple Salsa

(Please Select One From Above)

Poultry Selection

French Breast Of Chicken

Delicate Stuffed Breast Of Chicken With Roasted Shallots,
Artichokes & Mushrooms - Served With A Cognac Pan Jus

Chicken Cardinale

Layered With Sautéed Baby Eggplant, Prosciutto,
Mozzarella & Roasted Red Peppers - Sherry-Port Sauce

Vegetable Wellington

Roasted Seasonal Vegetables Wrapped in a Delicate Pastry

Vegan Entrees Available Upon Request

All Entrees Will Be Served Using The Finest Vegetables And Starches, Hand Selected By Our Chef

Artisan Rolls & Butter

Dessert Presentation

The Wedding Cake

Beautifully Decorated With Accent Colors Of Your Choice And Filling To Your Taste.

Plated & Garnished With Fresh Cream & Seasonal Berries

Table Side Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee & A Fine Selection Of Teas

Please Schedule Your Cake Tasting & Design For Your Custom Wedding Cake Consultation With Our Approved Pastry Shops

The Davenport's Standard Wedding Cake Is Included With Our Wedding Package.

If you'd like to Upgrade Your Cake,

Any Additional Fees Will Be Included In Your Final Invoice from The Davenport or You Can Pay Directly To Pastry Shop

Dessert Enhancements Available

Savory Culinary Stations

Global Multicultural Flavors To Enhance & Excite Your Guests Senses
(Please Select Three Hot Chaffing Selections & Two Culinary Stations)

Hot Chaffing Station

Vegan Meatless Meatballs
Calamari Fritti Spicy Marinara
Classic Swedish Meatballs
Baked Clams Oreganato

Italian Sausage & Peppers
Pork Osso Bucco
Boneless Chicken Scarpariello
Cavatelli Sausage & Broccoli Rabe

Rigatoni Carbonara
Penne Ala Vodka
Wild Mushroom Ravioli
Short Rib Ravioli

(Please Select Three From Above Selections)

Viva Italia

Bella Antipasto

Prosciutto Di Parma, Mortadella, Soppressata, Capicola, Genoa Salami, Aged Grana Padana, Provolone, Fresh Mozzarella, Gaeta, Nicoise, Cracked Sicilian Olives, Roasted Red Peppers, Sweet Peppers, Tomato-Basil Bruschetta & Herbed Focaccia

A Variety Of Rustic Flatbreads Pizza & Stromboli's

Broccoli Rabe & Sausage, Margarita, Pesto Grilled Vegetables, Gorgonzola, Fig & Shaved Prosciutto
House Made Stromboli's, Italian Meats & Cheeses, Chicken Parmesan, Eggplant Caprese

Chef's Fresh Mozzarella Station - Exclusively For Your Guests Delight'

A Skilled Chef Will Prepare Fresh Mozzarella A La Minute During Your Cocktail Hour @675

Pan Asian Table

Thai Sesame Chicken Stir Fry, Take Out Boxes Of Lo Mein Noodles & Stir Fry Vegetables With Chop Sticks,
Sea Salt Sprinkled Edamame In The Shell, Oriental Ginger Scallion Fried Rice & Crispy Wonton Noodles

Craft Pairing Station

A Selection Of Two Of The Most Popular IPA's In The Hudson Region

Beef Burger Sliders, Pulled Pork Sliders, Blacken Fish Sliders & Crispy Chicken Sliders

Crispy Seasoned Fries, Beer Battered Onion Rings, Salsa Verde, Peter Lugar Sauce,

Thai BBQ Sauce, Cilantro Lime Aioli, Heinz Ketchup, BBQ Sauce - Brioche Silver Dollar Rolls

South of the Border

Spicy Seasoned Beef, Chicken & Fish

Warm Corn & Flour Tortillas, Seasoned Nacho Chips

Accompanied By; Melted Cheddar, Shredded Manchengo, Pepper Jack & Queso Fresco Cheese,

Thinly Sliced Iceberg Lettuce, Diced Tomatoes, Pickled Jalapenos, Salsa Verde, Cilantro, Sour Cream & Guacamole

Mexican Fiesta Rice, Black Bean & Roasted Corn Salsa

Patron Margarita Shooters

Taste of Athens

A Variety Of House Made Hummus, Sautéed Artichoke Hearts, Stuffed Grape Leaves,

Grilled Tender Asparagus, Herbed Feta Cheese, Kalamata Olives, Vine Ripened Tomatoes, Toasted Pita Triangles

Spanakopita Spinach & Feta Cheese Pie & Greek Salad Martinis

Sabor Latino

Pernil Slow Roasted Pork, Beef & Black Bean Empanadas, Ceviche Shrimp, Scallops & Calamari

Tostones, Platanos, & Mofongo, Traditional Paella + 5pp

Luck of the Irish

Irish Potato Soup Shooters, Guinness Corned Beef & Cabbage

Dublin Coddle, Irish Sausage, Bacon, Onion & Potatoes, Irish Shepherd Pie

Irish Soda Bread, Rye Bread & Petite Dinner Rolls

Caribbean Spice Table

Mini Jamaican Patties - Caribbean Jerk Chicken Mango & Red Pepper Salsa, Salted Cod Fritters,

Grilled Sweet Potatoes & Plantains - Honey Glaze, Roasted Corn & Black Bean Salad Citrus Vinaigrette - **Jamaican Oxtail +4 pp.**

Chesapeake Bay Station +8

Crab Balls, Rolled With Flavorful Sweet Crab, Onions, Peppers, Scallions & and Fresh Herbs

Crispy Old Bay Roaster Wings & Fries, Sweet Corn Hush Puppies, Mini Lobster & Crab Rolls Old Bay Aioli and Chives

Oyster Crackers, Lime Cilantro Aioli, Cayenne Pepper Sauce, Old Bay Seasoning, Lemon Dipping Sauce, Cocktail Sauce

Brazilian Station +8pp

Our Market Table Is A Colorful Palette Of Fresh And Flavorful Ingredients

Feijoada, Black Bean Stew With Sausage, Served With White Rice, Sautéed Collard Greens, Fresh Orange Slices & Toasted Farofa
Antipasti, Marinated Artichokes, Mixed Olives With Citrus Herbs, Peppadew Peppers, Marinated Mushrooms, Roasted Garlic,
Roasted Zucchini, Sundried Tomatoes & Roasted Bell Peppers,
Bacon Wrapped Chicken, Chicken Thighs Cooked To A Golden Perfection And Wrapped With Crispy Smoked Bacon
Brazilian Picanha: Roasted Sirloin, Slow Roasted Served With Chimichurri, Horseradish Sauce,
Ão De Queijo - Warm, Soft Cheesy Bread Rolls

Southern Comfort

Wild Hog Wing Shanks, Bourbon Beef Tips, Burnt End Pork Belly Smothered In Smoky Thai Chi BBQ Over Crispy Potato Fries,
Sautéed Collard Greens, Smoked Bacon Mac & Cheese, Jalapeno & Cheddar Cornbread

Korean Station

Bulgogi Korean BBQ Beef Over White Rice, Crispy, Sweet & Spicy Korean Potstickers
Pajeon Korean Vegetable Pancakes, Kimchi Salad, Japchae Korean Glass Noodle Stir Fry

A Taste of Poland

Potato & Onion Pierogis Sautéed In Brown Butter & Topped With Sautéed Onions,
Kielbasa Cabbage & Potato Skillet
Beef Stuffed Cabbage In A Light Tomato Broth,

Pasta Bar

Chef's Seasonal Stuffed Pasta Pillow Creation & Mezza Rigatoni,
Sauces Pesto Cream, Ala Vodka, Filetto Pomodoro Sauces
All Prepared In Front Of Your Guests By Our Uniformed Chef
Surrounded By Baskets Of Freshly Baked Focaccia And Italian Breads

Jewels of The Sea

Chilled King Crab Legs Split, Raw Succulent Oysters, Little Neck Clams On The Half Shell & Frutti Di Mare Salad,
Displayed Over A Bed Of Crushed Ice, With Cocktail Sauce, Malt Vinegar And Lemon Wedges +23 Per

Raw Bar

Raw Succulent Oysters & Little Neck Clams On The Half Shell
Displayed Over A Bed Of Crushed Ice, With Cocktail Sauce, Malt Vinegar And Lemon Wedges +10 Per

Sushi - A Delicate Delight

A Variety Of Hand Rolled Maki & California Rolls, Wasabi, Ginger Root & Shoyo Sauce
Presented On A Traditional Wooden Sushi Boat - A Variety Of Sashimi Available + 6pp

Butcher's Block @ 5 pp.

Hand Carved By Our Uniformed Chef

Spice Rubbed NY Strip Steak	New York Style Navel Pastrami
Apple Wood Smoked Ham	Roasted Breast Of Turkey
Mustard Glazed Corned Beef	Mediterranean Roast Leg Of Lamb
Mesquite Smoked Brisket Of Beef	Roast Loin Of Pork

Served With Appropriate Sauces, Spreads, Sliced Baguettes & Rustic Breads

(Please Select One From Above Selections)

Passed Hors D'oeuvres

Hors D'oeuvres Are The Opening Act And Must Be Unique

Your Selection of Six Hot or Cold Hors D'oeuvres Will Be Passed White Glove Butler Style

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|---|--|
| Arancini & Portabella Rice Balls Authentic Red Sauce | Grilled Pacific Island Shrimp Sweet Chile Sauce |
| Burger Sliders, Brie, Fig Jam, Bacon & Caramelized Onions | Kielbasa & Caramelized Onion Pretzel Sliders |
| Chilled Seafood Ceviche Mixto | Short Ribs Whipped Sweet Potatoes |
| Spicy Black Bean Sliders – Guacamole & House Made Salsa | Classic Margarita Flatbread Pizza |
| Smoked Pork Belly – Honey Maple Drizzle | Mediterranean Grilled Veggie Flatbread Pizza |
| Strawberry & Goat Cheese Bruschetta | Nantucket Lobster Roll Sliders |
| Burger Sliders Goat Cheese, Bacon, Fig Jam & Onions | Polenta, Bruschetta & Goat Cheese Canapés |
| Sushi Grade Ahi Tuna Poke Cones | Raspberry & Brie Phyllo Bundles |
| Cauliflower Pesto Pizza With Roasted Veggies | Reuben Sandwiches – Thousand Island Dressing |
| Sweet Plantain & Steak Arepa W/Tzatziki Sauce | Roasted Corn Fritters With Chipotle Dipping Sauce |
| Rustic Goat Cheese, Prosciutto & Fig Flatbread Pizza | Roasted Tomato & Yellow Pepper Bruschetta |
| Lemongrass Chicken Dumplings Shoyo Dipping Sauce | Seared Ahi Tuna Wontons Wasabi Aioli |
| Baja Blackened Shrimp Tacos Salsa Verde | Skewered Bocconcini & Cherry Tomato |
| Baby Mozzarella & Tomato Caprese Skewers | Smoked Salmon Mousse Cones |
| Pub Style Fish & Chips Classic Tartar & Malt Vinegar | Smoked Salmon On Black Bread With Dill Butter |
| Asian Vegetable Spring Rolls | Southwestern Chicken Quesadilla Triangles |
| Avocado Jalapeño & Red Onion Crostini | Spinach And Cheese Phyllo Triangles |
| Baby Lamb Lollipops Balsamic Fig Reduction | Thai Sesame Chicken Skewers – Peanut Dipping Sauce |
| Beef Burger Sliders With Caramelized Onions | Three Cheese Quesadilla Triangles |
| Black & White Sesame Beef Teriyaki Skewers | Tomato - Basil Bruschetta On Garlic Toasted Bread Points |
| Caribbean Jerk Chicken Crisps – Pineapple Mango Salsa | Vegetables Fritters With Apricot Sauce |
| Chicken & Waffles Maple Bourbon Syrup | Goat Cheese, Caramelized Onion & Mushroom Tartlets |
| Chili Dusted Pan Seared Scallop Spoons | Salsa Tartlet Tomato, Onion, Pepper & Cilantro |
| Chilled Jumbo Gulf Shrimp Shooters | Sliced Filet Of Beef Tarragon Bruschetta Horseradish Sauce |
| Cocktail Franks Wrapped In Puff Pastry | Tomato Soup Shooters & Grilled Cheese Triangles |
| Coconut Chicken– Apricot Wasabi Dipping Sauce | Skewered Bocconcini & Cherry Tomato Rosemary Skewers |
| Coconut Shrimp Apricot Wasabi Dipping Sauce | Sweet Potato Pancakes & Apple Chutney |
| Creamy Butternut Squash Soup Shooters | Crispy Brie & Avocado Eggrolls |
| Diver Scallop BLT Spoons | Tomato Gazpacho Summer Flavors |
| Crispy Edamame Vegetable Dumplings | Chowder Sips – Manhattan Or New England |
| Florentine & Feta Stuffed Baby Bella Mushrooms | Vegan Meatless Meatballs Marinara/Korean BBQ |



Amenities Included For Your Wedding Reception

A Personal Maître D & Bridal Attendant Will See To It That Every Detail Is Perfect On Your Special Day

Private Beach Waterfront Photos

White Gloved Service By Uniformed Attendants

Champagne Greeting Upon Guest Arrival

Valet Parking

Your Guests Will Be Greeted By A Uniformed Attendant
Opening Their Car Doors And Welcoming Them To Your Gala Event

Printed Personalized Menus For Your Guest

Directional Cards/ Place Cards

Crisp Floor Length Champagne Linens & Napkins

Other Choice Of Colors Available - Additional Charge To Apply

Uniformed Coat Check Attendant

Programmable Led Color Blended Room Lighting,

Our Ballroom Is Available With Theater-Quality Lighting
A Selection Of Different Lighting Effects To Help Create The Appropriate Ambiance

Bridal Suite & Grooms Lounge

With Private Restrooms Available Two Hours Prior To Reception Start Time.

Prior Arrival Available – Additional Charge May Apply

Champagne Brunch Available @29.95pp++

Wedding Ceremony on Site

At The Davenport Mansion, Breathtaking Panoramic Waterfront Views Of The Long Island Sound,
Sets A Magnificent And Decidedly Memorable Backdrop For Your Ceremony
Theater Style Seating, Wireless Microphone & Podium For Officiants, White Wooden Chairs, White Runner, Pedestals,
One Hour Wedding Rehearsal, Date and Time Based On Availability,
Pre Ceremony Champagne & Flavored Water Service for Guests upon Arrival, Set-Up & Breakdown
(If you are having your ceremony on our premises you will need to get your license in NYS)

Terrace @900 - Beach Front @1250

Wedding Ceremony & First Look

Bridal Suite & Grooms Lounge With Private Restrooms Available Three Hours Prior To First Look Start Time.
Theater Style Seating, Wireless Microphone & Podium For Officiants, White Wooden Chairs, White Runner, Pedestals,
One Hour Wedding Rehearsal, Date and Time Based On Availability,
Pre Ceremony Champagne & Flavored Water Service for Guests upon Arrival, Set-Up & Breakdown
Champagne Brunch & Assorted Finger Sandwiches & Beverages

Terrace @1500 - Beach Front @1850

Vendor Meals

Advanced Arrangements Are Necessary For Food Service To Patron Support Vendors,
(Parking Valets, Musicians, Photographers, Dee Jays, Photo Booth, Officiants, Etc.).
(Vendor Meals Include A Main Course And Non-Alcoholic Beverages @\$50 Per.).

Overtime Charges

Should You Want To Continue The Celebration Beyond The Contracted Time,
Overtime Charges Will Be \$10.00 Per Person, Per Hour Plus 20% Banquet Service Charge And 8.375% Sales Tax.
Please Note Overtime Is Not Available For Afternoon Events

Young Adult Menu

Appetizers, Salad, Pasta, Crispy Chicken Fingers & Fries, Dessert & Soft Beverages @ 50 Per
(Age 10 & Younger – under 3 Guests of the Davenport)



Dessert Enhancements - A Perfect Ending

Viennese Table

Our Viennese Table Is Presented With Beautiful Culinary Displays Of Homemade And Imported Cakes, French & Italian Mini Pastries & Cookie, Fresh Fruit Displays, Hot Zepploes W/ Powdered Sugar, Dessert Martini's, Café Bar, Gelato Bar, Cordial Bar Etc. @18pp

Petite Pastry Tray Per Table - House Made Mini Italian Pastries & Cookies @5.50pp

A Variety Of Passed Desserts

Gelato Served In Espresso Cups, Crème Brule Served In Asian Spoons, Smores Jars, Zepploes, Lemon Drop Donut Holes, Milk & Cookie Shooters, Fresh Fruit Kebobs, Dessert Martini's, Cannoli Cones, Savory Macaroons, Fruit Tarts, Pastries, Mousse Cups, Etc. @7pp

Gelato Trio - Traditional Unique Italian Gelato @6pp

Cup Cake Bar

Red Velvet With Vanilla Icing, Vanilla With Chocolate Icing & White Chocolate Shavings, Chocolate With Vanilla Frosting With Chocolate Shavings, Chocolate With Marshmallow @ 5pp

Smores Bar

Great Action Station Heresy's Chocolate, Graham Crackers, Marshmallows, Peppermint Paddy's, Peanut Butter Cinnamon, Nutmeg, Powdered Sugar, Shredded Coconut @6pp

Donut Board @ 4.50pp

Ice Cream Sundae & Waffle Bar

Warm House Made Belgium Waffles Accompanied With Vanilla, Chocolate And Your Choice Of Premium Ice Cream Toppings Chocolate & Rainbow Sprinkles, Shredded Coconut, M&M Pieces, Sliced Strawberries, Diced Pineapple, Blue Berries, Cherries, Hot Fudge, Chocolate Sauce, Powdered Sugar And Whip Cream @ 6pp

Chocolate Fountain

A Chocolate Fountain Is An Unforgettable Experience That Will Enhance Your Guest's Memories A Continuous Waterfall Of Warm, Rich Melted Chocolate Cascading Over A Multi-Tiered Fountain Dipping Your Favorites To Include Luscious Whole Strawberries, Sliced Pineapple, Pound Cake, Marshmallows, Rice Krispy Treats, Pretzels & Vienna Cookies @6pp

Decorative Fresh Fruit Display

This Fresh Display Basket Makes A Beautiful Centerpiece; The Shell Is Filled With Watermelon, Cantaloupe, Honeydew, Pineapple, Strawberries, Etc. @5pp

Crepe Station

Chef's Hosted Presentation Of Fresh Fruit Crepes And Bananas Foster @7pp

A Variety Of Seasonal Dessert Martini's @3.75

Café Bar

Regular & Decaffeinated Espresso & Cappuccino
A Variety Of Biscotti's, Sambuca, Anisette, Flavored Syrups @5.50pp

Hot Zepploes W/ Powdered Sugar @4pp

Cordial & Cigar Bar

A Fine Selection Of Cordials & Imported Cigars @ 12pp

Hot Bavarian Pretzels, Mustards & Bottled Water @6pp.

Davenport Food Truck Facade

A Variety Of Menu Options Staring @8 per person

The Knot Wedding Reviews

Reviewed On 10/24/2019 by Alissa J

Simply put, if you want a PERFECTLY AMAZING wedding, go to The Davenport Mansion. The Davenport Mansion is full of old world charm with carved mantles on the fireplaces, crown molding, and a large, dark wood bar. There is a lovely patio outside overlooking the Sound, the perfect place for pictures, a ceremony, and a cocktail hour. My daughter and her fiancé fell in love with the venue the moment they saw it. We quickly booked our date and worked with Guy to make some dreams come true. Guy is amazing to work with, and walked us all through the planning and food selections. His food suggestions were right on target and everything at the cocktail hour was absolutely delicious, from the passed hors d'oeuvres to the hot food stations. Every entree was professionally served and perfectly prepared, and our guests with dietary restrictions were so impressed by their meals. And the desserts! Little pieces of heaven passed around on trays! The staff at The Davenport is wonderful, kind and thoughtful. Zitta and Jenny came by the suites often as we were getting ready to check on our needs and take care of things, from replenishing hot coffee and serving mimosas to cleaning spots on the wedding gown and cleaning shoes. These ladies are as lovely as can be and even took time to calm some pre-wedding nerves! Patrick was our bridal attendant, and my daughter couldn't stop talking about how well he took care of her and her new husband. He even made sure they ate some of their dinner! Jared was our maitre'd and everything ran smoothly under his watch. He and Guy were there throughout the wedding, checking in with us and making sure there was nothing else we needed. Guy even brought me tea with honey when he heard I lost my voice. Everything for the day was taken care of, and I didn't have to worry about a thing. Our entire experience, from our first visit to the venue to the food trucks at the end of the affair, was wonderful. Any wedding venue will be beautiful, but not many will give you and your guests the personal attention you will get at The Davenport. I could continue to rave about the venue and the staff, but you should really experience it yourself.

Reviewed On 10/27/2019 by Laura D

Our wedding day was September 6, 2019 and having our reception at the Davenport was the best decision we made. Everything was absolutely fantastic from the food to the table settings to the lighting and every detail in between. Zitta was especially amazing every step of the way. She responded to all the questions we (Billy, my mom, dad, and I) had promptly and provided her opinion and recommendations if we asked. She went above and beyond to ensure everything was spectacular. By the end, she felt like family. Guy was also extremely helpful and made sure that we had everything we needed before and during our wedding day. Even our guests commented on how welcoming and accommodating Guy, Zitta and the staff were the day of wedding. We couldn't be happier!

Reviewed On 10/17/2019 by Lisa D

My daughter Laura's wedding was fabulous on September 6, 2019. Zitta was the BEST! She was warm, friendly and professional. If we had any questions about the day, or the days leading up to the event, she would respond to them immediately. She would give her advice about food selection, room lighting, or other things if asked. By the way, the food was delicious! Kudos to the chef! Guy was also quite instrumental in making my daughter's wedding day a fun and relaxing time that she and her husband Billy will remember for years to come.

Reviewed On 10/24/2019 by Michelle J

My husband and I recently had our wedding at the Davenport Mansion and it was the perfect day! We fell in love with the venue on our first visit. It had a great charm and cozy feel, and we knew that it was the perfect fit for us. We also loved the amazing views of the Long Island Sound, which was great for pictures. Guy and his staff took care of us from day one all the way through the wedding. Guy was always available via phone call or email to answer all of our questions and help us with the planning. He knew how much we cared about the food and helped us craft an amazing menu. Our wedding planning went so smoothly with his help. The staff was incredible on our wedding day! Zitta and Jenny were so sweet and caring. They took care of both bridal parties, and made sure that we had food, drinks, and everything that we needed. They made the entire time leading up to the ceremony stress free! Jared was our maitre'd and the reception ran smoothly because of all of the work that he did. He was always there when we needed him during the reception. Our bridal attendant Patrick was the best and took such good care of us. He made sure that we were able to eat dinner and dessert! After the wedding, he even packed us a few entrees to take home! The beautiful venue, all of the personal attention from the staff, and the food made the Davenport Mansion the perfect venue to have our wedding. All of our friends and family kept telling us the food was delicious, the venue was lovely, and the staff was attentive and professional. My husband and I can't thank Guy, Zitta, Jenny, Jared, Patrick, and the entire staff at the Davenport enough for all of the hard work they put into making our wedding day a dream come true!



You're Reception Consultation Information

Year: _____ Days Requested: _____ Guest Minimum: _____

Ceremony Start Time: _____
Ceremony Location: _____
Cocktail Hour: _____
Reception: _____

Bridal Suite @ _____
Grooms Lounge@ _____
First Look: _____

Friday's @ _____ pp. Saturday's @ _____ pp. Sunday's @ _____ pp. Midweek @ _____ pp.

Our Prices Do Not Include

Customary 20% Banquet Administration Fee, New York State Sales & Customary Maitre' D Gratuity
Unless Otherwise Indicated By Management

Menu:

Bar/Beverage:

Enhancement/Options:



Convenient Payment Schedules –Arranged With Couples



**Listed Below Are the Names and Numbers of Vendors
Who May Be Able To Assist You with Planning Your Special Event**

Dee Jay/Entertainment

Sound Active Entertainment
Anthony: 914.874.1112
www.soundactiveevents.com

Double Image Event Productions

Scott: 914-773-1950
www.doubleimageonline.com

DJMG Entertainment
Michael: 908-246-4650

Photography & Video

True Life Fotos& Film
Ron: 914-837-0000
www.truelifefotos.com

Magic Moments Video
Sal: 914-738-1552
www.magicmomentsvideo.net

Officiant

Nautical Wedding Bells
Captain Arnold: 718-767-6242 or 516-413-4555
www.nauticalweddingbells.com
Rabbi Linda Portnoy Goldberg
914.479.9716
rabiilinda@icloud.com – www.rabbilinda.com

Lounge Furniture

Lounge Out
Chris: 914-224-1224
www.loungeoutny.com

Hotels

Renaissance Westchester Hotel (In West Harrison)
914-694-5400
Hilton Westchester (In Rye Brook)
914-939-6300

Florists

Westchester Floral Decorators
Danny: 914-633-1900
www.westchesterfloral.com

Arcadia Floral Company
914.777.2800 – eventa@arcadiafloral.com

Mrs. Morgan's Flower Shop
Bob: 914-337-2337
www.flowershopbronxville.com

Bakeries

Fleetwood Pastry Shop
914.667.3434
Conti's Pastry Shoppe
718.239.9339 www.contipastryshoppe.com

Limousine & Transportation

Silver Star Limousine
914-476-3311
www.silverstarlimousine.com
Peekskill Trolley
914-739-5408
www.peekskilltrolleycompany.com
J&R Tours
914-893-4667
www.Buses.Com

Leprechaun Lines
845-234-4057 Or 1-800-Magic17
www.Leprechaunlines.Com

Tuxedos/Formalwear

San Marko Formals – Yonkers NY
914-964-8982 John or Robert