



1790

Crabtree's Kittle House

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Crabtree's Kittle House Restaurant & Inn



Our History

The Kittle House dates back to 1790, originally constructed as Reisig and Hexamer's Barn on Ivy Hill Farm, a nursery and fruit farm. In the mid 1800's, a local farmer named John Kittle purchased the farm and the barn and it was renamed The Kittle Barn and Carriage House on Ivy Hill. In 1890, Moses Taylor V, a prominent local businessman and wealthy entrepreneur, bought the Kittle property along with the surrounding 500 acres and established the expansive Annandale Farm, where he bred and raised prize cattle.

In 1895, Taylor refurbished the Kittle Barn into a lavish twenty-five room home as a surprise wedding present for his daughter, Marion, so that she and her new husband could live on the estate. Alas, Marion refused to live in "the barn" and the gift became a stately guesthouse for Taylor's many business associates, dignitaries and friends visiting from New York City and around the world. Taylor passed away in 1928 and the Annandale Farm estate was parceled out and sold off.

During the gray years of Prohibition, the Kittle House began to develop its livelier, though discreet, reputation as a center for hospitality by serving the public as a 'roadhouse' (a

country speakeasy). In 1931, the roadhouse was once again converted – this time into a private boarding school called the ‘Noble School for Girls’. Unsuccessful, the boarding school closed after only five years and thus, The Kittle House tradition as a restaurant and inn began.

The Kittle House, along with thousands of surrounding acres, was purchased by the well-known Lawrence Family of Bronxville (Sarah Lawrence College, Lawrence Hospital, etc.), whose dream was to create a modern suburban village replete with shops, a theater, railroad station and country inn. Under their proprietorship, the Kittle House thrived during the following years as The Lawrence Farms Inn. The Westchester Playhouse, located on the adjacent property of what is now the Mt. Kisco Country Club, was also in its prime. The birthplace of many an illustrious acting career, the inn played host to numerous famous and soon-to-be-famous actors and actresses, including Henry Fonda, Margaret Sullivan, Burgess Meredith and Talullah Bankhead, to name just a few. In fact, Fonda's performances at the Playhouse helped to launch his legendary stage and screen career.

In 1949, the inn was sold to restaurateur William Carlson and renamed “Carlson's Kittle House”. Since then the Kittle House has changed hands several times and many additions have been made to the building and property. In the late 1970's, a beautiful mahogany bar was added to the restaurant, and it came with quite a long and colorful history of its own. The bar, originally bought in England by Vaudeville and Broadway actress and entertainer Fanny Brice (yes, Funny Girl!) as a birthday present for her then beau, Dutch Shultz (yes, that Dutch Shultz!), spent time in the Bronx at one of Shultz's speakeasies before making its way to the Kittle House some fifty years later. It remains the centerpiece of the Tap Room today, although due to the limited ceiling height, its clock – stuck forever on 12 – sits majestically on the fireplace mantel piece just across from the bar.

The Crabtree Family purchased The Kittle House in 1981 and through countless renovations, they have brought the famous house back to its former glory. The lovely grounds that surround the house, beautifully designed with several intimate gardens, provide the perfect setting for outdoor dining, wedding ceremonies and cocktail receptions. The historic Atrium Carriage Room accommodates elegant affairs of up to 225 guests, The Wine Cellar Table seats 16 guests, and The Ivy Hill Room seats up to 40. There are 12 overnight guest rooms, offering a cozy retreat for weekend getaways and weary travelers, and the former stables, which once stored the carriages and horses, now houses the legendary Kittle House wine cellar, holding one of the greatest collections of fine wine to be found anywhere in the world. And now, as the story continues...we welcome you to Crabtree's Kittle House.





Crabtree's Kittle House
Restaurant & Inn



The Atrium Room located on garden level has 76 feet of long glass windows creating natural light and spectacular views. The adjacent garden is perfect for an on-site ceremony and cocktail hour, weather permitting.

Maximum capacity of 200.

**Available Friday, Saturday or Sunday evenings and Saturday during the daytime hours.

The Main Dining Room (available Saturday daytime hours) is located on the main floor of the building and includes use of the Garden Room and Tap Room.

Maximum capacity of 110.

**Available Saturday from 11:30-5:00 pm



Saturday Evening

Peak (May, June, September, October) \$175.00 per person, plus tax & 20% service charge

Off Peak (All Other Months) \$155.00 per person, plus tax and 20% service charge

**Minimum guarantee of 110 full priced guests*

6:30 pm Ceremony / 7:00-12:00 pm Reception

Friday & Sunday Evenings

Peak (May, June, September, October) \$165.00 per person, plus tax & 20% service charge

Off Peak (All Other Months) \$145.00 per person, plus tax and 20% service charge

**Minimum guarantee of 90 full priced guests.*

Flexible start time for evening receptions.

Saturday Afternoon

Peak (May, June, September, October) \$135.00 per person, plus tax & 20% service charge

Off Peak (All Other Months) \$120.00 per person, plus tax and 20% service charge

**Minimum guarantee of 75 full priced guests.*

11:30 Ceremony / 12:00-5:00 pm Reception

Additional Fees:

\$1,000.00 Mansion Fee / Site Fee

\$550.00 Ceremony Fee (if applicable)

Maitre D Fee: \$150.00

Event Coordination: \$150.00

Deposits and Payments:

A \$3000 Deposit is required to secure the date, time, minimum and base price per person.



Additional \$3000 payment is due 6 months in advance.

Final payment and guest count is due 2 weeks prior to the event.

***2nd and final payments are to be made by cash or check. (personal or bank).*

***Additional 4% processing fee applies to credit card for payment.*

Seating:

Oval Tables are available that seat 8-12 guests.

Round Tables are available that seat 8-10 guests.

Linen:

Kittle House offers a wide assortment of solid colors for linen and table napkins.

***Other options are available at an additional cost.*

Candles:

4 votive candles or two 12" tapered candles are available per table.

In Case of Inclement Weather:

Kittle House has a dedicated staff available in case of rain so that the reception space can be used for a ceremony prior. (The room is re-set during the cocktail hour).

Vendor Referrals

When planning a special event, attention to detail is of utmost importance. At Crabtree's Kittle House, we are happy to recommend some of the many talented vendors that have worked with us over the years.

***Vendor and young adult meals are offered at a discounted price of \$50.00 per person, plus tax and 20% service charge. (After full priced guest minimum is met)*



Crabtree's Kittle House is dedicated to providing only the freshest, farm to table produce, grains and cheese from local and upstate farms and creameries. In addition, the fresh fish, pork, poultry, venison and beef are sourced from farms and reserves dedicated to raising animals in a humane environment, free of steroids, growth hormones and chemical additives.



Some of our Farms & Fishery Partners:

Blue Ledge Farm

Higland Farms

Mobius Fields

Cato Corner Dairy

Overlook Farm

I&Me Farm

Sparrow Arc Farm

Salumeria Bielliese

M/X Morningstar Farms

Mountain Smokehouse Farm

Old Chatham Sheep Herding

Cabbage Hill Farm

Gill Jack Farm

Maplebrook Farm

Farming 101

Beaverkill Hatchery

Bardell Farm

Obercrest Farm

Coach Farm

Sprout Creek Farm

Grimaud Farm

Fazio Farm

Sugar Hill Farms

Maplebrook Farms

Wild Hive Grainery
Osborne Family Farm

Wester Ross Island Fishery
Adirondack Cheese Company

Package includes:

- 9 Passed Hors D'oeuvres & 2 Stations During Cocktail Hour
- 4 Course Seated Dinner or Buffet Style
- Open Bar with a selection of Premium Liquor, Beer and Wine
- Prosecco Toast
- Complimentary Inn Room, Linen and Napkin Selection, Printed Menus and Direction Cards
- Complimentary Food & Beverages for Wedding Party Prior to Ceremony
- Coat Check and Valet Parking (gratuities are not included for these services)



The Wine Tasting Room will be available for the Wedding Party 2 Hours Prior to Ceremony / Reception. Kittle House will provide platters of your choice of appetizers, beer, wine, prosecco & soft drinks.



COCKTAIL HOUR

Cold Hors D'oeuvres

Please select four

- Mini Goat Cheese Tarts, Coarse Herbs, Caramelized Shallot Condiment
- Basil Marinated Mushroom Crostini
- "Shots" of Chilled Soup (seasonal)
- Local Beet Salad, Goat Cheese, Rice Cracker
- Vegetable Sushi Rolls, Wasabi & Soy
- Chilled Shrimp with Hearts of Palm-Shiso Salad
- Bay Scallop Ceviche, Fresh Citrus Salsa
- Mini Smoked Salmon Tea Sandwiches

- Smoked Salmon Tartare, Risotto Cake, Jalapeno, Tobiko
- House Smoked Salmon Blini, Meyer Lemon Crème Fraiche
- Duck Rillettes on Brioche, Dried Fig Vinaigrette
- Chicken Provencal Salad, Toasted Pita, Grapes, Pistachios, Tarragon

Hot Hors d'oeuvres

Please select five

- Sweet Potato Fritter, Vanilla Essence
- Taj Mahal Vegetable Samosas
- Vegetable Spring Roll, Sweet Chili Sauce
- Steamed Vegetable Dumplings, Tamari Sauce
- Potato Pancake, Caramelized Apple Chutney
- Vegetable Arancini, Spicy Marinara Sauce
- Scallop Tempura, Spicy Tomato Aioli
- Baked Stuffed Clams, Lemon, Garlic, Parsley & Tasso
- Mini Crab Cakes, Whole Grain Mustard
- Miso Grilled Shrimp, Mango-Yuzu Sauce
- Steamed Shrimp Dumplings, Soy Sauce
- Moroccan Spiced Lamb Cubes, Harissa Crème Fraiche
- Teriyaki Chicken Skewers
- Crispy Chicken Skewers, Honey Mustard Sauce
- Smoked Chicken Quesadillas, Monterey Jack Cheese
- Chicken Lollipops "Hong Kong Style"
- Braised Short Rib, Blue Cheese, Pastry Cup
- Swedish Meatballs
- Franks in Puff Pastry, Whole Grain Mustard
- Truffled Steak Tartare on Potato Croquettes

Cocktail Hour Enhancements:

Spicy Tuna Tartare "Cones", Wasabi Crème	(Add \$3.50 per person)
Coconut Shrimp with Honey Mustard Sauce	(Add \$3.50 per person)
Tenderloin of Beef on Garlic Butter Focaccia	(Add \$6.50 per person)
Mini Lobster Rolls	(Add \$6.50 per person)
Berkshire Pork Belly, Steamed Buns	(Add \$6.50 per person)

Peking Duck Spring Rolls, Sweet Chili Sauce	(Add \$6.50 per person)
Sushi and Sashimi Rolls	(Add \$8.50 per person)
Chilled Gulf Shrimp with Gazpacho & Avocado	(Add \$8.50 per person)
Baby Lamb Chops, Mint Jus	(Add \$10.50 per person)
Half Baby Lobsters with Drawn Butter	(Add \$12.00 per person)



INCLUDED STATION:

Farmhouse Station

Selection of Local Cheese, Crackers, Grapes
 Grilled Seasonal Vegetables, Balsamic Drizzle
 Tomato Bruschetta, Garlic Crostini
 Quinoa Salad, Hearts of Palm, Red Onion
 Cured Meat & Olive Display or House Smoked Salmon & Trout
 Display

PLEASE SELECT ONE ADDITIONAL STATION

Carving Station

Please Select two items

Roasted Free Range Turkey, Sage Gravy
 Honey Glazed Ham, Honey Mustard
 Cedar Planked Herb Crusted Scottish Salmon
 Smoked Loin of Niman Ranch Pork, Natural Jus
 Sirloin of Grass Fed Beef, Red Wine Sauce

Italian Station

Fusilli with Wild Mushroom Cream Sauce, Truffle Essence
 Rigatoni with Tuscan Vegetables & Roasted Garlic
 Fresh Mozzarella & Farm Fresh Tomatoes, Extra Virgin Olive Oil, Basil
 Eggplant Rolatini, Marinara Sauce

BBQ Station

BBQ Ribs or Assorted Skewers (Chicken, Shrimp, Vegetable)

Sweet Corn Salad, Avocado, Cilantro, Lime

Truffled Macaroni & Cheese

Beale Street Station

Pulled Pork

Fried Green Tomatoes

Baked Beans or Black Eyed Pea Salad

Jalapeno Cornbread

All American Station

La Frieda Blend Beef Sliders

Cones of French Fries

Grilled Cheese Panini & “Shots” of Tomato Soup

Pacific Rim Station – served with mini “to go” containers & chopsticks

Sauteed Vegetables with Udon Noodles

Sesame Chicken

Steamed Shrimp Dumplings

Vegetable Sushi Rolls, Tamari Sauce

Mediterranean Station

Babaganoush, Tzatziki, Hummus, House made Pita Chips

Couscous Salad, Confetti Vegetables

Falafel Bar with Red Pepper Aioli, Black Bean & Corn Salad, Tahini

Tex Mex Station

Tortilla Chips, Sour Cream, Pico De Gallo, Guacamole

Build your own Tacos – Corn & Flour Tortillas, Marinated Chicken, Shrimp, Black Beans, Lettuce, Tomato, Red Onion, Radishes, Salsa

Verde, Cilantro

Yellow Rice

*****Add an additional station for \$10 per person***

Available at an additional cost:

Seafood Station

Priced according to the market

Served with Traditional Accompaniments

Cold Seafood Display with Clams, Oysters, Crab and Shrimp

Caviar Display with Iced Vodka and Champagne

Bowls of Chilled Gulf Shrimp with Spicy Cocktail Sauce



OPTION # 1 SEATED DINNER

Appetizer Course

An Assortment of Fresh Seasonal Fruits, Raspberry Puree

House Smoked Salmon, Crispy Risotto Cake, Dill Mustard Sauce, Wasabi Tobiko

Fresh Seasonal Melon, Mission Figs

Provençal Vegetable Pastry Tarte, Chive & Sweet Pepper Oils

Goat Cheese Tart, Baby Arugula Salad, Balsamic Drizzle

Grilled Portobello Mushroom, Creamy Polenta, Aged Balsamic

Ricotta Stuffed Pasta Handkerchief, Wild Mushroom Sauce

Jumbo Lump Crab Cakes, Cracked Mustard + \$ 8.00 per person

Chilled Gulf Shrimp Martini, Spicy Cocktail Sauce	+ \$ 8.00 per
person	
Lobster, Mango & Avocado Salad	+ \$ 8.00 per
person	
Jumbo Lump Crab Salad, Passion Fruit	+ \$ 8.00 per
person	



Salad Course

Select one

Organic Mixed Greens, Anjou Pear, Toasted Walnuts, Goat Cheese, Maple Vinaigrette

Organic Mixed Greens, Tomatoes, Cucumber, Peppers, Jicama, NY Cheddar, Champagne Vinaigrette

Classic Caesar Salad, Crispy Parmesan



Entrees

Choice of Two

Accompaniments and sauces will vary with the season.

Sustainable Wester Ross Island Scottish Salmon

Saffron Couscous, Market Vegetable, White Wine Beurre Blanc

Whitefish - Limestone Springs, Pennsylvania Rainbow Trout

Gill Farm Black Kale, Saunderskill Farm Scarlet Sweet Corn Sauce

Montauk Point Hook and Line Skate Wing

Haricots Verts, Destefaro Farm Honey Crisp Apples, Caper Brown Butter

John Boy's Mountain View Farm Roast Chicken

*J. Glebocki Farms Roasted Garlic and Baby Turnips, Yukon Gold Puree ,
Natural Jus*

Roast New York Sirloin Steak

Fingerling Potatoes, Pearl Onions, Wild Arugula, Red Wine Sauce

Slow Braised Short Rib of Beef (*Seasonal Item)

Onions, Yukon Gold Mashed Potatoes, Kentucky Bourbon Sauce

Classic Eggplant Parmigiana

**vegetarian*

Rack of Colorado Lamb

+ \$12.00 per order

Roasted Potatoes, Sauteed Baby Spinach, Rosemary Jus

Roast Tenderloin of Beef

+ \$10.00 per order

Whipped Yukon Gold Potatoes, Broccolini, Red Wine Sauce

*A third entree is available with accurate pre-count
(or additional \$10 per person)*

OPTION #2 BUFFET STYLE DINNER

Tapas on the Tables:

Zucchini Ratatouille, Hummus, Pita Crisps

Marinated Olives

Fresh Baked Rolls and Butter



BUFFET (sample menu)

Salads:

Classic Caesar Salad, Parmigiano Reggiano

Organic Mixed Green & Baby Kale Salad, Goat Cheese, Apples, Toasted Pecans, Champagne Vinaigrette

Iceberg Wedges, Mountain Smokehouse Bacon, Blue Cheese Dressing

Spicy Corn and Black Bean Salad, Cilantro, Lime

Pasta & Saute:

Seasonal Pasta Selection

Eggplant Rolatini or Mussels with White Wine Garlic Sauce or Marinara

John Boy's Mountain View Farm Chicken – Natural Jus or Piccata

Medley of Seasonal Vegetables

Roasted, Mashed or French Fried Potatoes

Carving:

Cedar Planked Scottish Salmon, green herb crust

Loin of Pork, gravy or Honey Glazed Ham, honey mustard sauce

Sirloin of Naturally Raised Beef, red wine sauce, horseradish crème



Dessert: (included for both seated and buffet style options)

Platters of Crabtree's Kittle House Petit Fours for each table

Gelato & Sorbet Bar with Assorted Toppings – whipped cream, nuts, sprinkles, Oreo cookies, M&Ms, chocolate & raspberry sauces

Fresh Roasted Coffee, Decaf, Herbal Tea Selections

Additional:

Candy Bar + \$3.50 per person

Includes: An Assortment of Chocolate & Candy, To Go Bags, Scoops, Decorative Table Runners & Thank you sign.

S'mores Bar + \$4.00 per person

Includes Marshmallows, Hershey Chocolate Bars, Graham Crackers, Roasting Sticks & Use of the Fire Pit.



Kittle House Favors :

Cinnamon, Brown Sugar & Pecan Granola \$5.00 per person

Bacon Jam \$6.00 per person

Espresso BBQ rub \$4.00 per person

BBQ rub/sauce \$4.00 per person



BEVERAGES:

Crabtree's Kittle House has been a recipient of the Grand Award from Wine

Spectator Magazine every year since 1994.

We are proud of our famous cellar and feel passionate about the union of food and wine. Our Sommeliers have chosen a selection of superior quality house wines that will complement the chef's preparations and included in the Open Bar. We will be happy to discuss other custom selections of wines and champagnes for your special event that may incur an additional charge.

Open Bar includes:

- Wide selection of premium liquors*
- Wine Bar during the cocktail hour*
- Sommelier selection of red, white and sparkling wines throughout your event*
- A formal Prosecco toast with your first course*
- Signature cocktail available upon request (Mojitos fresh from the garden, Pomegranate spritzers, perfect pear' cocktail, etc.)*
- Selection of Beer*

Example of Wines Featured on WINE BAR

White Wine

fruity, light, dry, hints of pear & apple

Prosecco

*Zardetto, Private Cuvée, Italy nv
lively, balanced, elegant, the perfect
sparkler*

Pinot Grigio

*Stella, Italy 2011
floral, mineral, spritzy, apple & mild
anise flavors*

Sauvignon Blanc

*Root 1, Chile 2013
bright, crisp, refreshing, tangy citrus
notes*

Chardonnay

*Bleeker, California nv
buttery, slight oak*

Riesling

Clean Slate, Germany 2012

Red Wine

Pinot Noir
Castle Rock, California 2011
bright, red cherry & berry fruit, lively

Merlot
Terranoble, Chile 2011
soft, smooth, easy to drink, blackberry

Shiraz
Yalumba, Australia 2011
medium weight, smooth, spicy, dark
briary fruit

Cabernet Sauvignon
Terranoble, Chile 2012
full bodied, structured, blackcurrant
fruit, intense