



Private Dining

The Arch Restaurant in Brewster, NY, offers a charming setting for private parties and gatherings, with its beautifully renovated Craftsman-style home, cozy wood-burning fieldstone fireplace, and picturesque outdoor patio. The professional staff and well-curated French menu elevate any event, making it ideal for engagements, receptions, showers, or small corporate dinners.

We offer two private dining spaces to accommodate your special event. Our smaller dining room can comfortably host up to 25-30 people, while our larger front main dining area can accommodate up to 45-50 guests. Whether you're celebrating a corporate event, birthday party, or anniversary, our elegant and intimate settings provide the ideal backdrop for your occasion.

Let our dedicated team will work with you to create a customized menu that suits your preferences and dietary restrictions.

Name _____

Phone _____ Email _____

Date of Event _____ Type of Event _____

Start and End Time _____ # of Adults _____ Children _____

Menu Selected _____ Price per Person Food _____

Drink Option _____

Tax and Gratuity Extra.

This is a contract for services and agreement to pay for services in accordance with the terms herein. An event may be cancelled with no charges up to seven (7) full business days prior to the event. Cancellation of services made less than five (5) full business days prior to the event will forfeit 50% of the contract. Cancellation of services made less than three (3) business days of the event will be charged 100% of the contract.

Deposit 50% _____

Agreed by: _____
Client Signature *Manager Signature*



Sample Menu 1 \$65

First Course

Hudson Valley Mesclun Salad

lemon rosemary vinaigrette, heirloom tomatoes

Scottish Salmon Cake

lemon caper dill tartar

Asparagus Soup

artichoke & lemon cream

Second Course

Faroe Island Salmon

saffron broth, seasonal vegetables

Tagliatelle

ragout of wild mushrooms, white truffle butter, parmesan & chives

Rosemary Pork Chop

*sautéed mushrooms, Bell peppers, onions,
splash of vinegar*

Dessert

Apple Cinnamon Strudel

vanilla bean gelatos

Vanilla Bean Crème Brulée

Chocolate Souflée



Sample Menu 2 \$85

First Course

Spinach Salad

kale, brussel sprouts, parsley, lemon vinaigrette

Rigatoni

white truffle butter, parmesan, morel mushroom

Truffle Potato Leek Soup

black trumpet mushrooms

Second Course

Faroe Island Salmon

saffron broth, seasonal vegetables

Filet Mignon

heirloom carrots, roast fingerlings, sauce Bordelaise

Heritage Pork Chop

roasted potatoes, apple cinnamon sauce

Dessert

Apple Cinnamon Strudel

vanilla bean gelatos

Vanilla Bean Crème Brulée

Chocolate Souflée

crème Anglaise



Sample Menu 3 \$125

First Course

Frisee Salad

Shaved seasonal vegetables, brunoise of smoked salmon

Herb Cured Gravlax

capers, red onion, cucumber

Truffle Potato Leek Soup

black trumpet mushrooms

Second Course

Alaskan Halibut

sauce Bouillabaisse, white shrimp & lobster

Filet Mignon

ragout of morel mushrooms, roast fingerlings, root vegetables

Heritage Pork Chop

roasted potatoes, apple cinnamon sauce

Dessert

Apple Cinnamon Struedel

vanilla bean gelatos

Vanilla Bean Crème Brulée

Chocolate Soufflé