The Faculty House Wedding Package
Dinner Stations Menu

Your Customized Wedding Package Includes the Following:

Butler Passed Champagne and Sparkling Mineral Water as guests arrive for your reception
Five Hour Open Bar with Premium Brand Liquors
One Hour Cocktail Reception with butler passed hors d’oeuvres (choice of eight(8))
Four Hour Dinner Dance
Four (4) Reception Stations
Sommelier’s Selection of House Wine throughout Dinner
Champagne Toast
Custom Wedding Cake with your Choice of Design and Filling (Vegan Cakes Available at an additional charge)
Coffee, Tea and Brewed Decaffeinated Coffee
House Ivory or White Table Linens and Matching Napkins
House Specialty Selection of China, Flatware, Glassware
House Tables and Chairs

$185.00 per person

All prices are subject to NY sales tax

Additional Charges:
$3,000 Room Rental Charge for Skyline Level
$2,000 Room Rental Charge for Presidential Level & Seminar Level
$1,000 Room Rental Charge for Ivy Lounge
Ceremony Charge $800
Coat Check (Optional) $190 Per Attendant (1 Per 100 Guests)
Bartender $190 Per Bartender (1 Per 75 Guests)
Uniformed Chef (Optional) $190 Per Chef (1 Per 100 Guests)
Dance Floor $500
Parking Rates Available on Request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Dinner Stations
Select Four (4)

Pasta Station
A Uniformed Chef Preparing Two (2) Types of Pasta:
   Gemelli a la Vodka
   Ravioli with Sage Brown Butter Sauce
   Rigatoni Bolognese
   Penne Putanesca
   Orecchiette with Smoked Chicken, Broccoli Rabe, Garlic and Olive Oil

Risotto Station
A Uniformed Chef Preparing Two (2) Types of Risotto:
   Primavera Risotto
   Mushroom Risotto
   Saffron and Parmesan Risotto
   Seafood Risotto

Macaroni and Cheese Station
   Traditional Cheddar and Elbow Macaroni
   Four Cheese with Sun Dried Tomatoes and Rotini Pasta
   Maytag Blue Cheese and Mushroom with Ziti Pasta
   Toppings: Peas, Broccoli, Bacon, Tomatoes, Onions, Peppers, Mushrooms, Shredded Cheese

Slider Station
Choice of Two (2) Types of Sliders:
   Beef Brisket Slider
   Cuban Slider
   Creole Chicken Slider
   Beef Burger Slider
   Pulled Pork Slider
   Buffalo Chicken Slider

Asian Station
   Chicken Lemon Grass Pot Sticker
   Vegetable and Chive Dumpling
   Vegetarian Thai Summer Roll
   Asian Baby Back Rib
   Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

Carving Station
A Uniformed Chef Will Carve Your Choice of:
   Rack of Lamb
   Whole Roasted Strip Loin
   Roasted Turkey Breast
   Teriyaki Cedar Plank Salmon
   Pastrami and Corned Beef


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Dinner Stations Continued

Southern Station:
Buttermilk Fried Chicken Bites
Smoked Gouda Macaroni and Cheese
Southern-Style Cole Slaw

Lettuce Wrap Station
A Uniformed Chef Preparing Thai Curry Short Rib, Shredded Peking Duck and Vegetables Julienne with Ginger and Chile Dipping Sauce, Micro Basil and Mint, Five Spice Cashews, Pickled Vegetables, Crispy Rice Noodles

NY Deli Station
A Uniformed Chef Slicing Pastrami and Corned Beef with Potato Rolls, Mustard, Thousand Islands and Pickles
Mini Potato Knish
Cole Slaw
Franks en Croute

Latin Station
Taco Bar (Chicken and Beef)
Tostones of Plantain
Rice and Beans
Fresh Pico de Gallo, Guacamole and Tortilla Chips

Mediterranean Station
Lamb Kebobs with Tsaziki sauce
Mediterranean Orzo Salad
Greek Salad with Stuffed Grape Leaves and Feta
Keftedes (Baby Greek Meatballs)

Fajita Station
Cilantro Lime Marinated Chicken, Spicy Beef Strips
Onions and Assorted Peppers
Warm Flour Tortillas and Hard Flour Shells
Guacamole, Sour Cream, Shredded Cheese, Scallions, Pico De Gallo

Crepe Station
A Uniformed Chef Preparing a Choice of Two (2) Crepes:
Chocolate and Banana Crepe
Crepe Suzette
Bananas Foster Crepe

Sushi Station
Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce

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Dinner Stations Continued

French Toast Station
Brioche French Toast
Warm Maple Syrup
Warm Berry Compote

Omelet Station
Assortment of Vegetables and Cheeses

Favorites from the Sea
Elaborate Display of Jumbo Shrimp, Oysters, Clams on the Half Shell, Snow Crab Claws on Ice
(with a complete assortment of sauces and garnishes)
(additional $20.00pp)

Sushi Bar
A Uniformed Chef Preparing Fresh Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy Sauce
(additional $30.00pp)