



The Faculty House Wedding Package

Your Special Customized Wedding Package Includes the Following:

Butler Passed Signature Cocktail 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) & one cocktail station

Four Hour Dinner Dance

Three-Course Plated Dinner

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

\$175.00 Per Person

All Prices are subject to NY Sales Tax

Additional Charges:

\$3,000.00 Room Rental Charge for Skyline Level

\$2,000.00 Room Rental Charge for Presidential Level & Seminar Level

\$1,000.00 Room Rental Charge for Ivy Lounge

Ceremony Charge \$700

Coat Check (Optional) \$175 Per Attendant (1 Per 100 Guests)

Bartender \$175 Per Bartender (1 Per 75 Guests)

Reception Chef Attendant (Optional) \$175 Per Chef (1 Per 100 Guests)

Parking Rates Available on Request



Cocktail Hour Hors D'Oeuvres

Select eight (8)

Cold

Tomato Chili Bruschetta
Maryland Crabmeat Salad on Cucumber Rounds
Curried Chicken Salad on Herb Tartlet
Spicy Tuna Tartare on Rice Crackers
Avocado and Lobster Salad on Crispy Phyllo Shell
Skewered Mozzarella and Roasted Tomato
Jumbo Asparagus wrapped with Prosciutto di Parma
Shooters: Jumbo Shrimp with Bloody Mary and Celery
Smoked Duck with Cherry and Chives
Blackened Snapper with Avocado Hash on Potato Crisps
Poached Fig with Fresh Mint
Tenderloin of Beef
Baby Potato with Crème Fraiche and Caviar
Vegetarian Caponata Tartlet
Smoked Salmon Roulades
Goat Cheese Tartlet with Petit Ratatouille
Truffle Lobster Medallion on Pumpernickel Toast
Vegetarian or Crab Thai Summer Roll
Mojo Roasted Chicken Tartlet
Tuna on Daikon Slice with Soy Sauce
Smoked Salmon Napoleon
Camembert Cheese with Raspberry

Hot

Jumbo Lump Crab Cake with Spicy Mayonnaise
Vegetable Dumplings
Chicken Lemongrass Potsticker
Shrimp Dumpling
Ratatouille in Phyllo
Mushroom Vol Au Vent
Franks en Croute with Dijon Mustard Sauce
Assorted Quiches
(Choice of two quiches: Lorraine, Artichoke and Goat Cheese, Broccoli and Fontina, Sundried Tomato and Mushroom)
Mini Angus Sliders
Braised Short Rib over Polenta with Gorgonzola Sauce
Mini Chicken Tacos
Mini Creole Chicken Slider
Thai Chicken Lollipop
Beef Wellington
Mini Cuban Slider
Crispy Shrimp
Scallion Potato Pancake with Sour Cream and Caviar
Teriyaki Salmon Skewer
Lamb Kebobs
Chicken Sate with Thai Peanut Sauce
Classic Potato Knish



Cocktail Hour Stations

Select One (1)

Crudités and Cheese Display

An Elaborate Display of Crudités with Choice of Two Dipping Sauces
An International Selection of Cheeses served with Fresh Fruit Garniture, French Baguettes and Cracker

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

Orichetti with Ground Sausage, 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

Asian Station

Chicken Lemon Grass Pot Sticker

Vegetable and Chive Dumpling

Shrimp Spring Roll

Thai Summer Rolls

Asian Baby Back Ribs

Shrimp and Vegetable Dumpling

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

Roasted Beef Tenderloin

Whole Roasted Strip Loin

Roasted Turkey Breast

Teriyaki Cedar Plank Salmon

Pastrami and Corned Beef

(all the above served with the appropriate garnish)

(additional \$15.00pp)



Cocktail Hour Stations Continued

Lettuce Wrap Station

A **Uniformed Chef** Preparing Thai Curry Short Ribs and Shredded Peking Duck with Ginger and Chile Dipping Sauce, Micro Basil and Mint, Five Spice Cashews, Pickled Vegetables, Crispy Rice Noodles
(additional \$15.00)

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

Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
(additional \$20.00pp)

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



Plated Dinner Appetizers

Select One (1)

Hot Appetizer

Porcini Mushroom Veloute with Truffle Potato Dumplings

Lobster Bisque with or without Crust

Roasted Duck Breast, Duck Leg Confit Crepe

Taleggio Cheese Tartlet with Caramelized Onions and Roasted Tomato Sauce

Fiocchi (Cheese and Pear Pasta) with Parmesan Cheese Sauce

Lobster Ravioli with a Buerre Blanc and Julienne of Smoked Salmon

Cold Appetizer

Salad of Baby Arugula, Radicchio, Shaved Fennel, Pecorino Romano
and White Balsamic Vinaigrette

Hearts of Romaine, Parmesan Cheese, Croutons and Caesar Dressing

Baby Spinach and Frisee Salad, Roasted Beets, Blue Cheese, Candied Pecans, Roasted Apples
and Sherry Vinaigrette

Mesclun Leaves, Blistered Tomatoes, Radishes, Toasted Pine Nuts and Champagne Vinaigrette

Prosciutto wrapped Prawns over Tuscan Cannelloni Salad with Rosemary and Lemon Vinaigrette

Avocado and Tuna Tartare, Micro Greens, Waffle Potatoes

Classic Shrimp Cocktail

Sliced Heirloom Tomatoes with Onions, Tasmanian Blue Cheese and Tyrolean Dressing

Roasted Asparagus, Beets, Artichokes, Confit of Tomato, Micro Greens and Mushroom Pouch



Plated Dinner Entrees

Select One (1)

Poultry

Roasted Chicken Breast with Shaved Brussels Sprouts, Peppered Bacon, Parsnip Puree and Lemon Thyme Chicken Jus

Terra Cotta Roasted Organic Chicken with Caramelized Onions, Rosemary, Sage, Fingerling Potatoes, Baby Artichokes and Sweet Vermouth

Chicken Milanese with Soft Parmesan Polenta, Arugula, Tomato Bruschetta and Shaved Pecorino Romano

Beef

Our Signature Boneless Braised Short Rib with Roasted Root Vegetables, Truffle Mashed Potatoes, Shallot Marmalade and a Red Wine Reduction

Roasted Sliced Beef Tenderloin with Potato Roasti, French Beans, Baby Carrots and a Port Wine Sauce

Filet Mignon with Gruyere Creamed Spinach, Rosemary Fingerling Potatoes, Blistered Tomatoes, and Homemade Steak Sauce
(additional \$12.00)

Fish

Herb Crusted Salmon over Toasted Israeli Cous Cous with Vegetable Confetti and Beurre Blanc Sauce

Sesame Marinated Black Bass with Micro Wasabi, Edamame, Jasmine Rice, Gingered Tomatoes, Enoki Mushrooms and Mirin Glaze

Roasted Halibut with Celery Root Puree, Spinach, Roasted Cherry Tomatoes, Capers and Lemon Zest
(additional \$12.00pp)

Silent Vegetarian

(Included in package)

Vegetable Napoleon with Roasted Pepper Coulis over Quinoa