The Faculty House Wedding Package
Duet

Your Special 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) & one cocktail station
Four Hour Dinner Dance
Three-Course Plated Duet 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

$195.00 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) $180 Per Attendant (1 Per 100 Guests)
Bartender $180 Per Bartender (1 Per 75 Guests)
Uniformed Chef (Optional) $180 Per Chef (1 Per 100 Guests)
Parking Rates Available on Request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cocktail Hour Hors D’Oeuvres
Select eight (8)

**Cold**
- Caprese Skewer
- Thai Vegetarian Summer Roll
- Poached Fig with Fresh Mint and Feta Cheese
- Hummus in a Cucumber Round
- Goat Cheese Tartlet with Vegetable Confetti on an Edible Spoon
- White Asparagus wrapped with Prosciutto di Parma
- Spicy Tuna Tartare on Rice Cracker
- Smoked Salmon Napoleon
- California Roll
- Seared Tuna on a Crispy Rice Cracker with Sweet Soy
- Salmon Salad in an Herb Tartlet
- Gravlax Rosette on Pumpernickel Crouton
- Mini Lobster Roll
- Frutti Di Mare
- Maryland Crabmeat Salad on Cucumber Round
- Avocado and Lobster Salad on Herb Tart Shell
- Curried Chicken Salad
- Smoked Duck with Cherry and Chives

**Hot**
- Vegetable Dumpling
- Assorted Quiche
- Brie Cheese with Caramelized Onions on a Crouton
- Jumbo Lump Crab Cake with Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer
- Brioche Crab Melt
- Chicken Pot Pie en Croute
- Chicken Sate with Thai Peanut Sauce
- Chicken Tikka
- Mini Chicken Taco
- Chicken and Potato Samosa
- Pulled Pork Slider with Coleslaw
- Lamb Kebob
- Mini Hot Dog
- Beef Slider
- Beef Wellington
- Swedish Meatball
- Mini Cuban
- Mini Ruben
- Beef Empanada
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 Crackers

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 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

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
Shrimp Spring Roll
Vegetable Thai Summer Roll
Asian Baby Back Rib
Pork Dumpling
Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

NY Deli Station
A Uniformed Chef Slicing Pastrami and Corned Beef
with Potato Rolls, Mustard, Thousand Islands and Pickles
Potato Salad
Cole Slaw
Mini Hot Dogs with Onions and Sauerkraut

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Cocktail Hour Stations Continued

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

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)

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)
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Plated Dinner Appetizers
Select One (1)

Hot Appetizer
Butternut Squash and Roasted Apple Soup
Lobster Bisque with Garlic Crouton
Roasted Duck Breast with Duck Leg Confit Crepe
Blue Cheese and Roasted Bosc Pear Tart with Caramelized Onions
Mushroom Strudel with Tarragon Beurre Blanc
Fiocchi (Cheese and Pear Pasta) with Parmesan Cheese Sauce
Lobster Ravioli with a Buerre Blanc and Julienne of Smoked Salmon

Cold Appetizer
Fennel and Arugula Salad with Mandarin Slices, Toasted Walnuts and White Balsamic Vinaigrette
Hearts of Romaine with Parmesan Cheese, Croutons and Caesar Dressing
Frisee Salad with Roasted Beets, Goat Cheese, Candied Pecans, Roasted Apples and Sherry Vinaigrette
Mesclun Leaves with Blistered Tomatoes, Radishes, Toasted Pine Nuts and Champagne Vinaigrette
Traditional Waldorf Salad with Walnuts and Sliced Apples
Avocado and Tuna Tartare with Micro Greens, Waffle Potatoes
Roasted Asparagus with Beets, Artichokes, Confit of Tomato, Micro Greens and Warm Mushroom Pouch
**Plated Duet Dinner Entrees**
Select Two (2)

**Poultry**
Seared French Cut Chicken  
Tomato Bruschetta Sauce
Cornish Game Hen  
Marsala Demi-Glace

**Beef**
Beef Wellington  
with Mushroom Duxelle
Boneless Braised Short Rib
Asian Style Bone-In Short Rib
Seared Petit Filet Mignon  
Green Peppercorn Sauce
Oven Roasted Lamb Chops  
Merlot Sauce

**Fish**
Pan-Seared Crab Cake  
Remoulade Sauce
Seared Salmon  
Choice of: Tarragon Cream Sauce or Lemon Caper Sauce

**Plated Duet Dinner Sides**
Select Two (2)
Mashed Potatoes  
Vegetable Bundle
Potatoes Au Gratin
Brussels Sprouts with Apple Cider Vinegar Reduction
Parmesan Roasted Baby Potatoes  
Spinach Tart
Wild Rice Pilaf
Baby Bok Choy
Orzo with Confetti Vegetables
Creamed Spinach
Ratatouille
Garlic Roasted Shaved Brussels Sprouts

**Silent Vegetarian**  
(Included in package)
Vegetable Napoleon with Roasted Pepper Coulis over Quinoa