The Faculty House Wedding Package
Plated

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 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

$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) $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

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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)
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
Frisée 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 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, Sautéed Broccolini, Tomato Bruschetta
and Pecorino Romano

Beef
Our Signature Boneless Braised Short Rib with Roasted Root Vegetables, Truffle Mashed Potatoes,
Fried Onions and a Red Wine Reduction

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

Rack of Lamb with Garlic Whipped Potatoes, Warm Ratatouille
and Minted Merlot Demi-Glace
(additional $12.00pp)

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

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

Roasted Sea Bass 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

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