



The Faculty House Wedding Package

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:

\$3,000.00 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 \$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



Cocktail Hour Hors D'Oeuvres

Select eight (8)

Cold

Caprese Skewer
Maryland Crabmeat Salad on Cucumber Round
Curried Chicken Salad
Spicy Tuna Tartare on Rice Cracker
Avocado and Lobster Salad on Herb Tart Shell
White Asparagus wrapped with Prosciutto di Parma
Smoked Duck with Cherry and Chives
Blackened Snapper with Avocado Hash on Potato Crisps
Poached Fig with Fresh Mint and Feta Cheese
Goat Cheese Tartlet with Vegetable Confetti on an Edible Spoon
Thai Vegetarian Summer Roll
Roasted Mojo Chicken
Smoked Salmon Napoleon
Seared Tuna on a Crispy Rice Cracker with Sweet Soy
Gravlax Rosette on Pumpernickel Crouton
Camembert Cheese with Raspberry
Mini Lobster Roll

Hot

Jumbo Lump Crab Cake with Spicy Mayonnaise
Vegetable Dumpling
Shrimp Spring Roll
Chicken Pot Pie en Croute
Mini Mac and Cheese (with Cous Cous)
Mini Hot Dog
Assorted Quiche
Beef Slider
Pulled Pork Slider with Coleslaw
Mini Chicken Taco
Beef Wellington
Swedish Meatball
Mini Cuban
Crispy Shrimp
Chicken Sate with Thai Peanut Sauce
Asian Salmon Skewer
Lamb Kebob
Mini Ruben
Polenta with Braised Short Rib on Edible Spoon
Chicken Tikka

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

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



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

Porcini Mushroom Veloute with Truffle Potato Dumplings

Butternut Squash and Roasted Apple Soup

Lobster Bisque with Crust

Roasted Duck Breast with 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 with Radicchio, Shaved Fennel, Pecorino Romano
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

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

Filet Mignon with Gruyere Creamed Spinach, Rosemary Fingerling Potatoes, Blistered Tomatoes, and Homemade Steak Sauce
(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