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

$215.00 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.
**Cocktail Hour Stations**

Select One (1)

**Crudité and Cheese Display**
An Elaborate Display of Crudité 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 alla 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
Shrimp Spring Roll
Vegetarian Thai Summer Roll
Asian Baby Back Rib
Pork Dumpling
Served with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

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**Cocktail Hour Stations Continued**

**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

**Sushi Station**
Display of Pre-made Sushi and Sashimi served with Pickled Ginger, Wasabi, and Soy Sauce
(additional $10.00pp)

**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 One (1):
- 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)
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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
Shropshire Cheddar 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
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