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) $195 Per Attendant (1 Per 100 Guests)
Bartender $195 Per Bartender (1 Per 75 Guests)
Uniformed Chef (Optional) $195 Per Chef (1 Per 100 Guests)
Dance Floor $500
Parking Rates Available upon Request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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Cocktail Hour Stations
Select One (1)

Crudités and Cheese
Display of Crudités and an International Selection of Cheeses
_served with Fresh Fruit Garniture, French Baguettes, Crackers and a Choice of Two Dipping Sauces for the Crudités_

Antipasto Station
Salamis, Prosciutto, Soppressata
Tuscan Olives and Artichokes with Fresh Herbs
Heirloom Carrots and Spicy French Lentils
Bread Sticks and French Bread

Seafood Station
_Choice of Four (4) Items:_
Ahi Tuna with Seaweed Salad
Salmon Rillettes with Truffle Scented Toast Points
Blackened Snapper with Cajun Corn
Oysters Rockefeller
Poached Salmon on Baby Spinach
Pistachio Crusted Cod with Celeriac Slaw and Olives
_served with Hollandaise, Chipotle Remoulade, Béarnaise and Smoked Chili_

Sushi Station
Display of Pre-Made Sushi and Sashimi
_served with Pickled Ginger, Wasabi, and Soy Sauce_
_(additional $10.00pp)_

Carving Station
_A Uniformed Chef Will Carve Your Choice of One (1):_
Glazed Balsamic Grilled Turkey with Cranberry Sauce and Turkey Jus
Whole Roasted Strip Loin with Port Wine Sauce
Rack of Lamb with Mignonette
Filet of Beef with Béarnaise Sauce
Cedar Plank Salmon with Hoisin Smoked Chili Sauce
_(additional $15.00pp)_

South Pacific
Seared Ahi Tuna Pizza
_with Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing_
Peking Duck Moo Shu Wrap
_with Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce_
Asian Coleslaw
_with Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins and Black Sesame Seed Salad_
_(additional $20.00pp)_
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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 Duxelles

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)
Stuffed Pepper with Lentils

212.854.1200 • facultyhouse.com
64 Morningside Drive • New York, New York 10027

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