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

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**Cocktail Hour Hors D’Oeuvres**

Select eight (8)

**Cold**
Caprese Skewer with Olives and Truffle Balsamic Glaze
Poached Fig with Fresh Mint and Feta Cheese
Thai Vegetarian Summer Roll
Goat Cheese with Vegetable Confetti on an Edible Spoon
Black Pepper Goat Cheese Tartlet with Caramelized Pineapple and Strawberry Gastrique
Roasted Red Pepper Hummus in a Cucumber Round
Roasted Garlic Hummus with Charred Tomato on a Sliced Baguette
Mozzarella and Tomato Bruschetta Crostini with Fried Capers
Asparagus Tip with Prosciutto di Parma
California Roll
Maryland Crabmeat Salad on Cucumber Round
Spicy Tuna Tartare with Cucumber on Rice Cracker
Shrimp Cocktail
Salmon Mousse on Melba Toast
Seared Tuna with Sweet Soy on a Crispy Rice Cracker
Avocado and Lobster Salad
Gravlax Rosette on Pumpernickel Crouton
Mini Lobster Roll
Curried Chicken Salad
Duck Confit Taco with Spicy Scallion Orange Marmalade
Beef Tenderloin with Boursin Cheese

**Hot**
Vegetable Dumpling
Grilled Vegetable Kebab
Assorted Quiche
Spanakopita
Vermont Cheddar Grilled Cheese with Truffle Butter
Fried Avocado with Tequila Salsa
Brie Cheese with Caramelized Onions on a Crouton
Mashed Sweet Potato Cup with Sour Cherries
Shrimp Spring Roll
Mini Fish Taco
Jumbo Lump Crab Cake with Spicy Mayonnaise
Crispy Shrimp
Asian Salmon Skewer
Chicken Pot Pie en Croute
Mini Chicken Taco
Chicken Sate with Creole Mustard Sauce
Chicken Tikka
Chicken Empanada
Chicken and Potato Samosa
Cranberry Glazed Short Rib Taco
Smoked Pulled Pork Slider with Tomato Poblano Relish
Pigs in Blanket
Beef Slider
Beef Empanada
Beef Wellington
Swedish Meatball
Chipotle Beef Sate
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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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64 Morningside Drive + New York, New York 10027

Faculty House
COLUMBIA UNIVERSITY
Plated Dinner Appetizers
Select One (1)

Hot Appetizer
Lobster Bisque with Garlic Croutons
Butternut Squash Bisque
Roasted Duck Breast and Duck Confit with Caramelized Chestnuts
Maryland Crabcake with Micro Greens
Lobster Ravioli with a Beurre Blanc and Julienne of Smoked Salmon
Fiocchi (Cheese and Pear Pasta) with Parmesan Cheese Sauce
Mushroom Strudel with Tarragon Beurre Blanc
Shropshire Cheddar Blue Cheese and Roasted Bosc Pear Tart with Caramelized Onions

Cold Appetizer
Avocado and Tuna Tartare with Micro Greens, Waffle Potatoes
Smoked Salmon Crudo with Petite Micro Greens, Salmon Roe and Orange Essence
Autumn Green Salad with Red Oak Lettuce, Dried Cherries, Spiced Pine Nuts, Caramelized Apples and Burnt Honey Dressing
Boston Bibb Salad with Toasted Walnuts, Apples, Cranberries, Walnut Oil and Apple Cider Vinaigrette
Baby Kale Salad with Toasted Almonds, Crispy Shiitake and Lime Dijon Dressing
Hudson Valley Salad with Roasted Yellow Tomato Wedge, Chèvre Toasted Crouton, Roasted Portobello Mushroom and Tomato Vinaigrette
Baby Spinach Salad with Roasted Butternut Squash, Shaved Smoked Gouda and Honey Lemon Vinaigrette
House Salad with Blistered Tomatoes, Radishes, Toasted Pine Nuts and Champagne Vinaigrette

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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