



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

\$205.00 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

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

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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 Slice of 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
Assorted Quiche
Spanakopita
Brie Cheese with Caramelized Onions on a Crouton
Shrimp Spring Roll
Mini Fish taco
Jumbo Lump Crab Cake with Spicy Mayonnaise
Crispy Shrimp
Asian Salmon Skewer
Brioche Crab Melt
Chicken Pot Pie en Croute
Mini Chicken Taco
Chicken Sate with Creole Mustard Sauce
Chicken Tikka
Chicken Empanada
Chicken and Potato Samosa
Smoked Chicken Mac and Cheese
Smoked Pulled Pork Slider with Tomato Poblano Relish
Pigs in Blanket
Beef Slider
Beef Empanada
Beef Wellington
Swedish Meatball
Andouille Sausage Bouchee with Shropshire Blue Cheddar Cheese
Chipotle Beef Sate

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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 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)



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

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

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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Plated Dinner Entrees

Select One (1)

Poultry

Roasted Chicken Breast with Shaved Brussels Sprouts, Peppered Bacon, Parsnip Puree and Lemon Thyme Chicken Jus

Herb Roasted Chicken Breast with Fennel and Roasted Artichoke, Root Vegetable Puree, Rosemary, Caramelized Shallot Mashed Potatoes and White Wine Tarragon Chicken Jus

Chicken Milanese with Soft Parmesan Polenta, Sautéed Arugula, Tomato Bruschetta and Shaved Parmesan Cheese

Beef

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

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

Beef Tenderloin Tournedos with Butternut Squash Risotto, Rosemary Sweet Potato Puree, Bacon-Orange Jam, Roasted Tomato and Sautéed Brussels Sprouts

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

Fish

Oven Roasted Salmon over Toasted Israeli Couscous with Vegetable Confetti and Beurre Blanc Sauce

Wild Caught Cajun Tuna with Marble Roasted Potatoes, Sautéed Baby Bok Choy and Smoked Paprika Cream

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

Potato Crusted Cod with Saffron Cauliflower Risotto, Sautéed Spinach and Beurre Blanc Sauce

Silent Vegetarian

(Included in package)

Stuffed Pepper with Lentils

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