



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) \$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

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 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

Salami, 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 Rilletes 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 MVC
Whole Roasted Strip Loin with Port Wine Sauce MVC
Rack of Lamb with Mignonette MVC
Filet of Beef with Béarnaise Sauce MVC
Cedar Plank Salmon with Hoisin Smoked Chili Sauce
(additional \$15.00pp)

South Pacific

Seared Ahi Tuna Pizza
served with Crispy Tortilla Crust, Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing
Peking Duck Moo Shu Wrap
served with Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions and Hoisin Sauce
Asian Coleslaw
served with Grilled Pineapple, Orange Segments, Chopped Celery, Ginger, Raisins and Black Sesame Seed Salad
(additional \$20.00pp)

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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



Plated Dinner Entrees

Select One (1)

Poultry

Pesto Crusted French-Cut Chicken Breast with Sun-dried Tomato Succotash, Polenta Cake and Caramelized Endive

Chicken Roulade stuffed with Mushroom and Spinach, Peruvian Potato, Red Swiss Chard and Chardonnay Au Jus

Pan Roasted Herb Breast of Chicken, Wild Rice Pilaf, Grilled Asparagus and Shallot Tomato Provençal

Chicken Francese with Mashed Potatoes, Shaved Brussel Sprouts, Tomato Bruschetta and Pecorino Romano

Beef

Filet Mignon with Sweet Potato Pommes Anna, Sautéed Spinach and Green Peppercorn Sauce

Boneless Braised Short Rib with Truffle Mashed Potatoes, Bundled Root Vegetables, Caramelized Cipollini Onions and Basil Chips

Roasted, Sliced Beef Tenderloin with Basket of Red Bliss Potatoes, Fava Bean Purée, Malibu Carrots and Port Wine Reduction

Fish

Herb Crusted Salmon with Sweet Potato Orzo, Roasted Asparagus and Red Pepper Ragout

Seared Arctic Char with Blistered Cherry Tomatoes, Potato Frizzle, Fennel and Pernod Essence

Miso Marinated Snapper with Thai Coconut Rice, Shaved Bok Choy and Black Garlic Tamarind Sauce

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

Silent Vegetarian

Select One (1)

(Included in package)

Grilled Vegetable Strudel with Sautéed Bell Peppers and Garlic Spinach

Vegetable Napoleon with Quinoa and Red Pepper Coulis

Ginger and Garlic Vegetable Stir-Fry with Jasmine Rice

Lentil Stuffed Zucchini with Spaghetti Vegetables

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Desserts
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Raspberry Chambord Torte with Raspberry Purée

Seasonal Trio of Sorbets with Fresh Berries

Dark Belgian Chocolate Mousse Torte with Spiced Vanilla Cream

Lemon Curd and Cheese Tart

Flourless Chocolate & Raspberry Ganache Torte with Mango Mousse

Fresh Seasonal Fruit Tart

Pecan Tart with Kahlua Cream

Chocolate Flourless Torte with Zesty Blood Orange Mousse

Traditional Key Lime Tart

Salted Caramel and Chocolate Tart