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

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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

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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
**Desserts**
*(Additional $14.00)*

- 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