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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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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 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
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)

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

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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

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**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