



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

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 **NVC**
Whole Roasted Strip Loin with Port Wine Sauce **NVC**
Rack of Lamb with Mignonette **NVC**
Filet of Beef with Béarnaise Sauce **NVC**
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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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

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