

Columbia University | Event Management

Weddings at Faculty House



A photograph of a wedding couple. The groom is on the left, wearing a dark blue suit, white shirt, and blue tie, with a boutonniere on his lapel. The bride is on the right, wearing a white wedding dress with a sparkling bodice and a long white veil. They are both smiling and looking at each other. The background shows a brick building with windows and some greenery.

forever begins at
Faculty House

A century in the making, Faculty House has served as an elegant space for academic and philosophical discourse, as well as the setting for the most important night in many couple's lives.

Let us be part of your story by making your day the best it can be.



The Faculty House Experience

Your five-hour wedding includes:

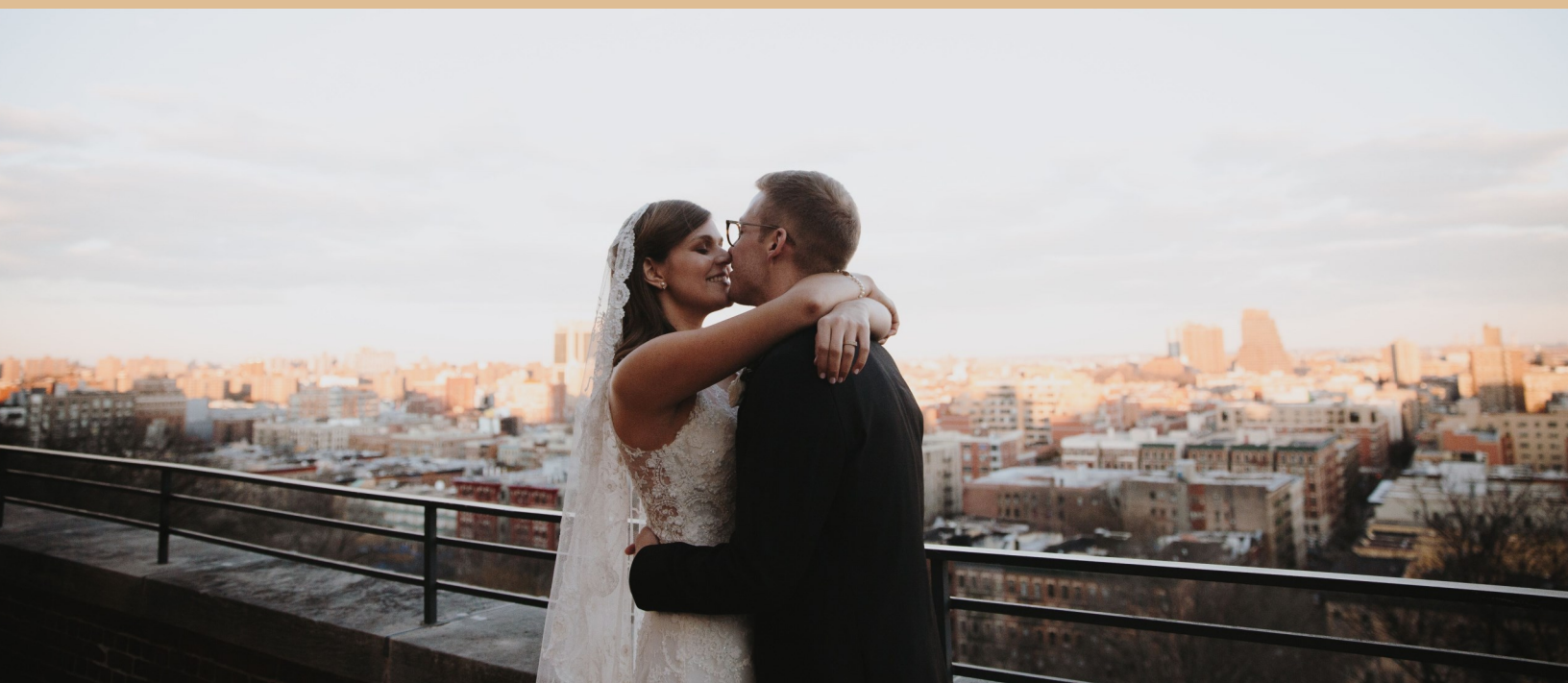
One Hour Cocktail Reception

Four Hour Dinner Dance

Five Hour Full Open Bar

Coffee & Tea Service

Bride & Groom Dressing Rooms



Wedding Packages

Dinner Bar

235 per person

Cocktail Hour

Eight passed hors d'oeuvres & one cocktail station
Choice of (4) Gourmet Stations or Dinner Bar
Assorted Desserts Station

Plated

255 per person

Cocktail Hour

Eight passed hors d'oeuvres & one cocktail station

Plated Dinner

Appetizer, Entrée & Silent Vegetarian

20 per person for Additional Entrée Choice

Assorted Desserts Station

All prices exclusive of NY Sales Tax



Our Spaces

3000

Skyline

Presidential

Seminar

Dining Room

Ballroom

Ballroom

The fourth floor is a grand space with a terrace overlooking the Manhattan skyline and seating for up to 100 guests.

The third floor is a premier event space, accommodating up to 260 guests for dinner and dancing.

The second floor is designed with eclectic, modern style and can seat up to 200 guests.

Our Staff

400

Bartender

Uniform Chef

Coat Check

Waitstaff included in package price.

Passed Hors D 'Oeuvres

Cold

Caprese Skewer with Olives & Truffle Balsamic Glaze
Poached Fig with Fresh Mint and Feta Cheese
Thai Vegetarian Summer Roll
Black Pepper Goat Cheese Tartlet
Roasted Red Pepper Hummus on a Cucumber Round
Mozzarella & Tomato Bruschetta Crostini with Fried Capers
Bagelini with Lox and Cream Cheese
Maryland Crabmeat Salad on a Cucumber Round
Spicy Tuna Tartare on a Rice Cracker
Shrimp Cocktail
Salmon Mousse on Melba Toast
Avocado & Lobster Salad
Seared Tuna with Sweet Soy Sauce
Mini Lobster Roll
Curried Chicken Salad
Duck Confit Taco with Spicy Scallion Orange Marmalade
Beef Tenderloin with Boursin Cheese
Asparagus Tip with Prosciutto Di Parma

Hot

Vegetable Dumpling
Assorted Quiche
Spanakopita
Brie Cheese with Caramelized Onion, Crouton
Vermont Cheddar Grilled Cheese
Grilled Vegetable Kebab
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 & Potato Samosa
Cranberry Glazed Short Rib Taco
Franks in a Blanket
Beef Slider
Beef Empanada
Beef Wellington
Swedish Meatball
Chipotle Beef Saté
Smoked Pulled Pork Slider



Stations

Cheese & Crudité

American and European Cheese Breadsticks,
Crackers, Flat Bread, Baguette

Fresh Vegetables with Hummus and Salsa

Grilled Vegetables

Antipasto

Salami, Prosciutto, Soppressata

Tuscan Olives & Artichokes with Fresh Herbs

Heirloom Carrots & Spicy French Lentils

Breadsticks & French Bread

Dim Sum

Choose: Steamed or Crispy

Chicken Lemon Grass Pot Sticker

Vegetable Dumpling

Shrimp Spring Roll

Pork Dumplings

Vegetable Thai Summer Roll

Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Sliders

Choice of Two (2) Items:

Beef Brisket

Cuban

Creole Chicken

Beef Burger

Pulled Pork

Buffalo Chicken

Asian

Sesame Chicken with Scallion Ginger Sauce

Miniature Vegetarian Spring Rolls

Cold Sesame Noodles with Vegetables

Teriyaki Chicken Wings

with Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Moroccan

Chicken Tagine

Chickpea Stew

Moroccan Meatballs

Moroccan Couscous

Shirazi Salad

Falafels

Pita & Za'atar Breads

Tahini Dip

Seafood

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 & Olives

with Hollandaise, Chipotle Remoulade, Béarnaise & Smoked Chili

Uniform Chef Stations

(Chef Attendants Required)

Risotto

Choice of (2) Two Risotto:

Corn Risotto Cakes
with Tomato Chutney

Farro Risotto
with Rock Shrimp & Shaved Pecorino

Smoked Duck Risotto
with English Peas & Parmesan

Pancetta Risotto
with Swiss Chard, Smoked Tomato & Fontina

Small Plates

Choice of Three (3) Plates:

Martini Steak Diane
with London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions & Cognac Shallot Sauce

Chicken Milanese
with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese & Red Onion Salad

Balsamic Infused Short Ribs
with Caramelized Cipollini Onions & Cranberries

Charred Boneless Citrus Glazed Cornish Hen
with Teardrop Tomato Confit & Braised Baby Fennel

Hoisin Glazed Duck Leg Confit
with Braised Red Cabbage & Scallions

Broccoli Salad
with Red Onions, Green Tomatoes, Black Garlic & Olive Confit

Savory Wild Rice
with Bell Peppers, Chickpeas & Toasted Almond Slivers

Sushi

Additional 10 Per Person

Display of Pre-Made Sushi & Sashimi
with Pickled Ginger, Wasabi and Soy Sauce

Pasta

Choice of Two (2) Pastas:

Cavatelli

Capellini

Gnocchi

Farfalle

Pappardelle

Mushroom Ravioli

Choice of Two (2) Sauces:

Marinara

Chicken Bolognese

Lobster Cream

Pesto Cream

Rock Shrimp

Mushroom Ragout

Carving

Additional 15 Per Person

Choice of (2) Two:

Glazed Balsamic Grilled Turkey
Cranberry Sauce & Turkey Jus

Whole Roasted Strip Loin
Port Wine Sauce

Rack of Lamb
Mignonette

Filet of Beef
Béarnaise Sauce

Cedar Plank Salmon
Hoisin Smoked Chili Sauce

South Pacific

Additional 20 Per Person

Seared Ahi Tuna Pizza
Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing

Peking Duck Moo Shu Wrap
Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions,
Hoisin Sauce

Asian Coleslaw
Grilled Pineapple, Orange, Celery, Ginger, Raisins & Black Sesame
Seed Salad



Buffets

The Lion

Caesar Salad with Parmesan Cheese and Herb Croutons

Grilled Asparagus with Dijon Vinaigrette

Orzo Pasta with Tomatoes, Basil, and Ricotta Salata

Seared Chicken with Tomato Bruschetta and Demi-Glace

Grilled Salmon with Lemons and Capers

Oven Rosemary Potatoes

Seasonal Vegetables

Ivy League

Frisée Salad with Goat Cheese, Dried Cherries and Champagne Vinaigrette

Wild Rice Salad with Asparagus, Cranberries and Burnt Honey Dressing

Grilled Vegetables and Charcuterie Platter with Cheese

Oven Roasted Bass with Citrus Tarragon Cream

Merlot Braised Short Ribs

Medley of Baby Vegetables

Roasted Parmesan Potatoes

Morningside

Organic Mixed Greens with Blue Cheese, Vine Ripened Tomatoes & Aged Balsamic Vinaigrette

Grilled Vegetables

Oven Roasted Pastrami Rubbed Salmon

Penne Pasta with Smoked Chicken, Artichokes & Sundried Tomatoes

Roasted Sirloin of Beef with Roasted Shallot and Red Wine Sauce

Sautéed Baby Vegetables with Thyme

Roasted Yukon Gold Potatoes



Buffets

The Library

Additional 10 Per Person

Organic Mixed Greens with Blue Cheese, Vine Ripened Tomatoes & Aged Balsamic Vinaigrette

Grilled Vegetables

Oven Roasted Pastrami Rubbed Salmon

Penne Pasta with Smoked Chicken, Artichokes & Sundried Tomatoes

Roasted Sirloin of Beef with Roasted Shallot and Red Wine Sauce

Sautéed Baby Vegetables with Thyme

Roasted Yukon Gold Potatoes

The Scholar

Additional 15 Per Person

Organic Mixed Greens with Apples and Caramelized Pecans

Grilled Assorted Seasonal Vegetables

Caprese Salad with Buffalo Mozzarella and Tomatoes

Penne alla Vodka with Shrimp

Mignonettes of Beef with Bordelaise Sauce

Roasted Marble Potatoes

Haricots Vert

Plated

Appetizers

Autumn Green Salad

Red Oak Lettuce, Dried Cherries, Spiced Pine Nuts, Caramelized Apples, Burnt Honey Dressing

Boston Bibb Lettuce

Toasted Walnuts, Apples, Cranberries, Walnut Oil & Apple Cider Vinaigrette

Baby Kale

Toasted Almonds, Crispy Shitake, Lime Dijon Dressing

Hudson Valley Salad

Roasted Yellow Tomato Wedge, Chèvre on a Toasted Crouton, Roasted Portobello Mushroom, Tomato Vinaigrette

Baby Spinach

Roasted Butternut Squash, Shaved Smoked Gouda, Honey Lemon Vinaigrette

Bistro

Goat Cheese, Roasted Pear, Red Pepper, Walnut Crumbs, Champagne Vinaigrette

Tuna Tartare

Avocado, Waffle Potatoes, Micro Greens

Maryland Crabcake

Micro Greens, Remoulade Sauce

Lobster Bisque

Garlic Croutons

Roasted Duck Breast

Duck Leg Confit Crepe, Caramelized Chestnuts, Goat Cheese

Butternut Squash Bisque

Crème Fraiche

Lobster Ravioli

Beurre Blanc, Julienne of Smoked Salmon

Fiocchi (Pear & Cheese Pasta)

Parmesan Cheese Sauce

Mushroom Strudel

Tarragon Beurre Blanc

Shropshire Blue Cheese Tart

Roasted Bosc Pear, Caramelized Onions

Entrees

Pesto Crusted French Cut Chicken Breast

Sun-dried Tomato Succotash, Polenta Cake, Caramelized Endive

Pan Roasted Herb Chicken Breast

Wild Rice Pilaf, Grilled Asparagus, Shallot Tomato Provencal

Chicken Francese

Mashed Potatoes, Shaved Brussels Sprouts, Tomato Bruschetta, Pecorino Romano

Filet Mignon

Sweet Potato Pommes Anna, Sautéed Spinach, Green Peppercorn Sauce

Boneless Braised Short Rib

Bundled Root Vegetables, Basil Chips, Truffle Mashed Potatoes, Caramelized Cippolini Onions

Roasted Sliced Beef Tenderloin

Basket of Red Bliss Potatoes, Fava Bean Puree, Malibu Carrots, Port Wine Reduction

Herb Crusted Salmon

Sweet Potato Orzo, Roasted Asparagus, Red Pepper Ragout

Seared Artic Char

Blistered Cherry Tomatoes, Potato Frizzle, Fennel, Pernod Essence

Miso Marinated Snapper

Thai Coconut Rice, Shaved Bok Choy, Black Garlic Tamarind Sauce

Potato Crusted Cod

Saffron Cauliflower Risotto, Sautéed Spinach, Beurre Blanc

Grilled Vegetable Strudel

Sautéed Bell Peppers, Garlic Spinach

Vegetable Napoleon

Quinoa, Red Pepper Coulis

Lentil Stuffed Zucchini

Spaghetti Vegetables



Make it Sweet

Wedding Cake

Custom cake
by renowned cake artist Ron Ben-Israel

24 per person



Italian Dessert Station

Cannoli, Tiramisu, Panna Cotta, Stracciatella
Italian Wedding Cookies, Neapolitan

10 per person



Pie à la Mode Station

Your choice of three pie flavors
with Vanilla Ice Cream & Homemade Whip Cream

10 per person

Crêpe Station

Uniform Chef Required

Your choice of two (2) crêpes:

Banana & Nutella, Strawberry & Chocolate, Crêpe Suzette,
Banana Foster, Mixed Berry

12 per person





Ceremonies

Faculty House Ceremony

Say 'I Do' in one of the Faculty House Ballrooms.



Contact Us

LOCATION

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