Columbia University | Event Management

Weddings at Faculty House
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

<table>
<thead>
<tr>
<th>Skyline Dining Room</th>
<th>Presidential Ballroom</th>
<th>Seminar Ballroom</th>
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</thead>
<tbody>
<tr>
<td>The fourth floor is a grand space with a terrace overlooking the Manhattan skyline and seating for up to 100 guests.</td>
<td>The third floor is a premier event space, accommodating up to 260 guests for dinner and dancing.</td>
<td>The second floor is designed with eclectic, modern style and can seat up to 200 guests.</td>
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## Our Staff

<table>
<thead>
<tr>
<th>Bartender</th>
<th>Uniform Chef</th>
<th>Coat Check</th>
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<tbody>
<tr>
<td>385</td>
<td>Waitstaff included in package price.</td>
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</tbody>
</table>
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
- Bagel Tini 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, Risotto Salata Cheese & Red Onion Salad
Balsamic Infused Short Ribs with Caramelized Cippolini 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
Broccolini Salad with Red Onions, Green Tomatoes, Black Garlic & Olive Confit
Savory Wild Rice with Bell Peppers, Chickpeas & Toasted Almond Slivers

Pasta
Choice of Two (2) Pastas:
Cavatelli
Capellini
Gnocchi
Farfalle
Pappardelle
Mushroom Ravioli

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

Sushi
Additional 10 Per Person
Display of Pre-Made Sushi & Sashimi with Pickled Ginger, Wasabi and Soy Sauce
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
**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 Shiitake, 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 Fraîche

- **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

- **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 Provençal

- **Chicken Française**
  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

19 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, Crépe Suzette, Banana Foster, Mixed Berry

12 per person
Ceremonies

Faculty House Ceremony
Say ‘I Do’ in one of the Faculty House Ballrooms.

1500

St. Paul’s Chapel
St. Paul’s is an interfaith chapel and welcomes couples of all faiths just steps from Faculty House

4900
Contact Us

LOCATION
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