

Wedding Packages

OUR PACKAGES INCLUDE:

Open bar with premium brands

Stationary and butlered hors d'oeuvres

Pasta station

Four-course dinner

Wine service with dinner

Champagne toast

Wedding cake

Complimentary parking

The package price is determined by the entrée selection, listed on the following pages.

Pricing does not include service charges, sales tax or Philadelphia liquor taxes.

Room rental fees will be based on space utilized and will be quoted by your Private Events Manager.

Please note: room rental fees are taxable.



Cocktail Hour

BOTTLED BEER

Yards IPA Miller Lite Yuengling Lager Leinenkugel Seasonal Heineken St. Paulie Girl, NA

HOUSE WINES

Woodbridge Cabernet Sauvignon, Merlot, Chardonnay and Pinot Grigio

Ruffino Prosecco

upgraded wine available for an additional fee

PREMIUM LIQUOR

Absolut Tito's Handmade Sobieski Premium Flavored Vodkas Don Q Cristal Captain Morgan Seagram's Beefeater Jack Daniel's Seagram's 7 Canadian Club Johnnie Walker Red Bushmill's Irish Whiskey Jim Beam Old Overholt Rye Sauza Blanco Remy V.S. Cognac Irish Cream Amaretto Apple Schnapps Peach Schnapps Southern Comfort

Coffee Liqueur

DELUXE LIQUOR

available for an additional \$8.00 per guest

Ketel One Grev Goose Tito's Handmade **Deluxe Flavored Vodkas** Bacardi Light Captain Morgan Spiced Malibu Coconut Mount Gay Blue Coat Gin Tanqueray Jack Daniel's Chivas Regal Crown Royal Dewar's White Label Jameson Irish Whiskey Maker's Mark Bourbon Rittenhouse Rye Patrón Silver Remy V.S. Cognac Irish Cream Amaretto Apple Schnapps Peach Schnapps Southern Comfort Coffee Liqueur



RECEPTION STATION

please select one

Cheese and crudités imported and domestic cheeses, market vegetables, crackers, condiments

Mediterranean tapas
hummus, flatbread, ham and cheese
croquettes, chorizo and potato torte,
marinated shrimp, garlic, sherry,
lamb meatballs, mint, toasted pine
nuts, quinoa tabbouleh, olives and
marinated feta cheese

Antipasto
sliced soppresata, mortadella, salami
toscana, prosciutto, sharpe provolone,
mozzarella, roasted vegetables,
marinated artichokes,
shrimp, chickpea and pesto

PASTA STATION

please select two

Cavatelli Tuscan meat sauce Fusilli shrimp, lemon, basil

Orecchiette seasonal vegetables, basil, Parmesan

Penne porcini mushrooms, goat cheese

BUTLERED HORS D'OEUVRES

please select six

CANAPES		HOT HORS D'OEUVRES	
Smoked salmon	Beef carpaccio	Miniature frankfurters	Beef satay
corn blini, caviar, crème fraiche	truffle aioli	honey mustard	teriyaki
	Pineapple and crab salad	Cheesesteak spring rolls	Coconut shrimp
Tomato and roasted pepper bruschetta	endive	spicy ketchup	pineapple marmalade
	California rolls	Spanakopita	Mushroom and brie beignet
Tuna tartar			
crispy wonton	Shrimp cocktail	Sesame chicken	Beef Wellington
Curried chicken	Phyllo cup	Vegetable spring rolls	Crispy shrimp dumpling
salad crostini	gorgonzola, dates,	sweet chili sauce	
	toasted almond		Baby lamb chops
Eggplant caponata <i>ricotta</i>		Crab cakes wasabi aioli	rosemary and garlic



COCKTAIL HOUR ENHANCEMENTS

The following items are available to enhance your cocktail reception:

SLIDER STATION please select two

PHILLY FAVORITES
Philadelphia soft pretzels
cheese sauce, mustard

Classic beef American cheese

local micro and craft brews

Kielbasa peppers, onions

Crab cake wasabi aioli

Beef tenderloin Prime rib of beef CARVING STATIONS
Top round of beef
Roasted turkey breast
Roasted pork loin

Slow cooked glazed ham Roasted rack of lamb

THE RAW BAR

jumbo shrimp, crab claws, clams and oysters on the half shell, cocktail sauce, mignonette sauce, old bay remoulade, lemon wedges

ICE CARVING
Custom ice carvings and luges available upon request
Market price

PLEASE NOTE

All additional items will be charged for the entire guest count.

Every station listed above requires at least one Chef's attendant

The number of Chef's attendants needed will be based upon the final guest count.



Dinner

WINE SERVICE

Woodbridge red and white wine will be offered to guests throughout dinner service

APPETIZERS

please select one

Lobster bisque

Roasted tomato soup

Portabella en croute goat cheese mousse, toasted pine nuts, aged balsamic

> Ricotta and Swiss chard ravioli yellow pepper coulis

Seared tuna citrus, fennel, ginger vinaigrette

Seasonal melon serrano ham, gorgonzola cheese, port wine reduction, spicy vanilla oil

Baked zucchini and tomato tart caramelized onion, shaved Manchego cheese

SALADS

please select one

Mixed greens tomatoes, cucumbers, red onions, shaved Manchego, balsamic vinaigrette

Classic Ceasar baby romaine, Parmesan crouton

Bibb salad gruyere, candied walnuts, dijon vinaigrette

Wedge of iceberg bacon, tomatoes, bleu cheese dressing

Roasted beet pistachio, goat cheese and champagne vinaigrette

Marinated peppers mozzarella, basil pesto and prosciutto di parma

INTERMEZZO

flavored sorbet



ENTRÉES

Center cut filet mignon mushroom and goat cheese polenta, red wine sauce

Pan roasted chicken breast parsnip and potato purée, roasted garlic jus

Crab cake chorizo and lobster paella, roasted garlic aioli, cilantro pesto

Miso glazed sea bass forbidden rice, stir fried vegetables, ginger mushroom nage

Braised beef short rib cauliflower risotto, gruyere, horseradish beef jus

Brick roasted game hen fingerling potatoes, salsa verde, toasted pine nuts

Marinated barrel steak rib eye Lyonnaise potatoes, bacon, green peppercorn sauce

Grilled salmon quinoa pilaf, roasted mushrooms, glazed cippolini onions

Crispy sea bass wasabi mashed potatoes, ginger, soy and sesame sauce

Grilled beef sirloin creamy polenta, gorgonzola, fig, sweet onion marmalade

LAND AND SEA

Pan seared filet mignon and jumbo lump crab cake roasted garlic mashed potatoes, asparagus, red wine sauce

Grilled veal loin and sautéed shrimp herb risotto, garlic, lemon, white wine sauce

Roasted lobster and beef tenderloin potatoes, leek ragoût

Teriyaki glazed chicken and salmon stir-fried rice, shiitake mushrooms



WEDDING CAKE

Classic cake with vanilla buttercream

choice of: vanilla pound cake, chocolate marble cake, chocolate chip cake or raspberry marble cake

DESSERT

Vanilla cheese cake

please select one Lemon meringue tart

Chocolate mousse torte

SPRING AND SUMMER

FALL AND WINTER

Strawberry shortcake

Apple tart

Fruit tart

Sticky toffee pudding

Frangipane tart

Pear Almond tart

BEVERAGE SERVICE

Freshly brewed coffee, hot teas

DESSERT ENHANCEMENTS

Viennese dessert table

Waffles and ice cream station Chef's attendant fee

Flambé station bananas foster and cherries jubilee Chef's attendant fee



$Additional \ Arrangements$

WEDDING CEREMONY

A tent and chairs may be rented for your wedding ceremony at an additional fee. There may also be an additional set up fee. Complimentary rehearsal space may be arranged with Ann Markowitz, *Director of Membership and Private Events*.

COAT CHECK

A complimentary coat check is available during the winter season.

RESTROOM ATTENDANT

A restroom attendant is available at an additional charge

DECORATIONS

Votive candles, white, gold and cream table linen as well as white napkins are available for your selection at no additional charge. Alternative linens may be arranged and will be charged accordingly.

PHOTOGRAPHY

Photographs are welcome throughout our unique location, based on availability. Please make arrangements in advance with Ann Markowitz, *Director of Membership and Private Events*, to secure a time and location.

REHEARSAL DINNER AND POST WEDDING DAY BRUNCHES

The Union League Golf Club at Torresdale also provides the perfect setting for rehearsal dinners and brunch.

VENDOR INFORMATION

Please provide your Sales Manager with the contact information for all of your vendors. Vendor meals will be provided at your request: Tossed salad, baked chicken, pasta primavera, assorted cookies and beverages.

CHILDREN'S MEALS

please select one item from each of the following courses:

FIRST COURSE Fresh seasonal fruit cup

Mixed baby greens cucumbers and carrots

ENTREÉS Chicken tenders french fries, broccoli

Penne pasta marinara sauce

DESSERT
Chef's selection of assorted cookies

Vanilla ice cream chocolate sauce