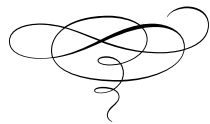


*Thank you for considering  
The Union League of Philadelphia  
for your special day.*



THE UNION LEAGUE WEDDING PACKAGE IS DESIGNED TO ASSIST IN MENU PLANNING AND SELECTION, WHILE ALLOWING THE FREEDOM TO CREATE AN AFFAIR THAT SUITS YOUR PERSONAL TASTES.

# *A Union League Wedding*

## **OUR PACKAGE OFFERS:**

-  Open Bar with Premium Brands
-  Stationary and Butlered Hors d'oeuvres
-  A Four Course Dinner
-  Wine Service with Dinner
-  Champagne Toast
-  Wedding Cake
-  Complimentary Parking
-  Complimentary Sleeping Room for the Bride and Groom
-  The expertise of one of our Sales Coordinators

# The Cocktail Reception

YOUR EVENING WILL BEGIN WITH A ONE-HOUR COCKTAIL RECEPTION TO INCLUDE THE FOLLOWING:

## Open Bar

ALL BARS INCLUDE:

### BEERS

Budweiser, Coors Light, Miller Lite, Yeungling Lager, Amstel Light, Heineken

### HOUSE WINES

Sycamore Lane Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

### PREMIUM LIQUORS

Absolut Vodka  
Amaretto  
Apple Pucker  
Bacardi Rum  
Beefeater Gin  
Canadian Club Whiskey  
Cruzan Rum  
E & J Brandy  
Captain Morgan Spiced Rum

Jack Daniels Bourbon  
Jim Beam Bourbon  
Johnnie Walker Red Label  
Level Vodka  
Melon Liqueur  
Peach Schnapps  
Sauza Tequila  
Seagram's 7

Sky Vodka  
Southern Comfort  
Starbucks Coffee  
Starbucks Cream  
Sweet & Dry Vermouth  
Three Olives:  
*Vanilla, Orange & Raspberry*  
UV Vodka  
Wild Turkey Bourbon

### DELUXE LIQUORS

Bombay Gin  
Chivas Regal Scotch  
Crown Royal Blend  
Dewars White Label Scotch

Jameson Irish Whiskey  
Ketel One Vodka  
Makers Mark  
Myers' Dark Rum  
Sambvca Romana

Stolichnaya Vodka  
Stolichnaya Vodka Orange  
Stolichnaya Vodka Vanilla  
Tanqueray Gin

# *Hors d'Oeuvres*

## STATIONARY

To be displayed during the Cocktail Reception:

Antipasto display of:

Grilled Marinated Vegetable Display with Mozzarella Balls  
Assorted Italian Meats and Cheeses  
Marinated Artichoke Hearts, Olives  
Sliced Baguette, Focaccia and Bread Sticks

## BUTLERED

Please select five of the following

## CANAPÉS

Tomato and Basil Bruschetta  
Endive with Boursin and Chives  
Smoked Salmon on Toast Point  
Asparagus with Pepper Ham

Goat Cheese with Toasted Sesame Seeds  
California Roll with Avocado and Crabmeat  
Bouchee with Sun-Dried Tomato Boursin  
Goat Cheese, Fig and Burgundy Syrup

## HOT HORS D'OEUVRES

Sautéed Shrimp  
with Thai Curry Dipping Sauce  
Baked Brie with Raspberry in Puff Pastry  
Coconut Chicken Tender  
with Mango Sauce  
Warm Banana and Roquetford  
with toasted Walnuts on Raisin Bread  
Miniature Frankfurter en Croute

Miniature Kobe Beef Slider  
Braised Buffalo Chicken Tartlet  
with Bleu Cheese  
Scallop wrapped in Bacon with Honey  
Petit Crab Galette  
with Melted Onion and Soy Sauce  
Spinach and Cheese Spanikopita  
Sweet and Spicy Medood Date with Chorizo

JUMBO SHRIMP

SNAPPER SOUP

CHEESE STEAKS AND  
POMMES FRITES

# *Dinner*

Dinner will include a four-course meal.

The following menus are for your consideration and we welcome your suggestions.



## WINE SERVICE

The Union League's house red and white wine will be offered to guests throughout dinner.

A Champagne Toast will be poured at the time you desire.

Alternative wine and champagne selections are available at an additional charge.



## FIRST COURSE

Please select one of the following:

Mascovy Duck Confit Ravioli

with citrus bolognese, shredded parmesan and basil

Savory Cheese Tortellini

with rock shrimp, peas and prosciutto, mild lime garlic sauce

Union League Snapper Soup

with Fino sherry

Double Chicken Consommé

with Chicken confit and roasted tomato

Traditional Lobster Bisque

Wild Mushroom Bisque

# Dinner Menu Continued

## SALAD

Please select one of the following:

### CLASSIC CAESAR

Toasted Croutons

### BABY SPINACH

Sweet Golden Raisins, crumbled Maytag Bleu Cheese and Citrus Vinaigrette

### MIXED GREENS

Boston Bibb, Radicchio, Endive and Watercress with choice of Dressing

### ROMAINE HEARTS

Shaved Artichokes, Roasted Bell Peppers, Sliced Kalamata Olives and Balsamic Dressing

### ROASTED RED BEET

Haricot Vert, Scallions, Caramelized Onions and Frisée, with House Vinaigrette

*Crumbled Goat Cheese optional*

### MARINATED CHARRED CARPACCIO OF BEEF TENDERLOIN

Arugula and Tomato Salad, Shaved Reggiano Parmigino

# *Dinner Menu Continued*

## ENTRÉE

Please select one of the following:

### **SAUTÉED CHICKEN BREAST WITH CRAB**

Sautéed chicken breast topped with jumbo lump crab fondue, asparagus tips and a white bean compote, served with lemon sauce

### **GRILLED ORGANIC CHICKEN BREAST**

Wild mushroom ragoût, truffle risotto and red wine sauce

### **DUET OF LAMB**

Slow braised shank and roasted double chop with soft polenta and roasted root vegetables, essence of tarragon

### **ROASTED CENTER CUT FILET MIGNON**

Butternut squash gratin, wilted spinach and burgundy red wine sauce

### **GRILLED JAIL ISLAND SALMON**

Yukon gold potato and leek stew, shaved almonds and white wine nage

### **SAUTÉED AUSTRALIAN SEA BASS**

Over Mediterranean style orzo pasta, with olives, peppers and thyme, with tomato coulis

### **DUO OF FILET MIGNON WITH CRAB CAKE**

Haricot Vert, roasted fingerling potatoes and champagne mustard sauce

### **DUO OF CHICKEN BREAST AND JAIL ISLAND SALMON MEDALLION**

Fennel whipped potatoes, broccolini and caramelized onion sauce

# *Dinner Menu Continued*

## **DUO OF ROASTED BEEF TENDERLOIN COLOSSAL STUFFED SHRIMP**

Gingered bok choy, crisp lotus root and lemongrass soy jus

## **DUO OF FILET MIGNON AND MAINE LOBSTER TAIL**

Braised Swiss Chard, parsnip puree and green peppercorn red wine sauce

*All dinners are served with rolls and butter.*

## **DESSERT**

Please select one of the following:

Vanilla Bean Ice Cream  
White Chocolate Mousse in a Chocolate Tulip  
Cheesecake Pyramid  
Fresh Strawberries with Creme Fraiche  
Opera Torte  
Macerated Fruit in Chocolate Tulip  
Chocolate Dipped Strawberries

Assorted Dessert Cheeses with Red Wine Poached Pears

*Freshly brewed coffee and decaffeinated coffee will be offered, as well as herbal teas.*

# Wedding Cake

Select from the following:

## CAKE

Yellow Genoise, Devil's Food, Cream Cheese Pound Cake

## FILLING

Mousse of any Flavor, Buttercream,  
Raspberry, Apricot, or Orange Preserves

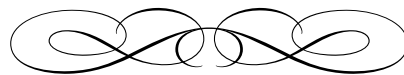
## FROSTING

Buttercream or Fondant  
Ganache is available

## DESIGN

The tiers may be stacked or separated by columns.  
The frosting may resemble a basket weave; have a swag design, or Swiss Dots

Specialty designs may carry an additional charge.



# *Additional Arrangements*

## EXTENDED COCKTAIL HOUR

If you would like to extend your cocktail hour, there is an additional charge.

## OVERNIGHT ACCOMMODATIONS

Your guests have access to our newly renovated Inn at the Union League. The Inn offers an elegant and unique setting with superior amenities that envelop you in unparalleled comfort and convenience. Specialty room rates may be arranged for your guests, and will include breakfast. Please contact our Inn Sales Manager, Doug Brown at 215-587-5586 for rates and availability.

## WEDDING CEREMONY

A private room may be reserved for your wedding ceremony. Each room carries a rental fee, based on the size of the room, which will include chair set-up and staging for the ceremony. Complimentary Rehearsal space may be arranged with your Coordinator.

## GUEST PARKING

Guest parking is included at the Midtown Parking Garage at 1450 Sansom Street.  
(Complimentary parking is limited to one night)

## COAT CHECK

A complimentary Coat Check attendant is available during the cold weather.

## BATHROOM ATTENDANT

A restroom attendant is available at an additional charge.

## DECORATIONS

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

# *Additional Arrangements Continued*

## PIN LIGHTING

Pin Spotlighting is available for dinner tables, cake table and place card table.

## MENUS

Personalized Menus on Union League stationary are available.

## VENDOR INFORMATION

Vendors must be informed that all equipment must be loaded in through the Moravian Street door. Please provide your Coordinator with contact information for all of your Vendors.

## VENDOR MEALS

Vendor meals will be provided at your request: Tossed Salad, Roasted Chicken, Pasta Primavera, Rolls, Assorted Cookies, and Beverages.

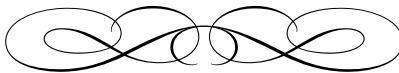
## PHOTOGRAPHY

Photographs are welcome throughout our unique location, based on availability. Please make arrangements in advance with your Coordinator to secure a time and location.

## REHEARSAL DINNER AND POST WEDDING DAY BRUNCHES

The Union League also provides the perfect setting for your Rehearsal Dinner and Bridal Brunch. Please speak with your Sales Coordinator for more information.

Any Additional Charges are Subject to 20% Service Fee and 7% Sales Tax  
All additional items must include entire guest count.



# Menu Enhancements

## SAUTÉED JUMBO SEA SCALLOP

with Roasted Bell Peppers  
Israeli Cous Cous and Balsamic reduction

## CRAB TIMBALE

Washington Apples with Jumbo Lump Crabmeat tossed with  
Pinenuts and Avocado Mayonnaise, topped with Baby Micro Greens, Mango Coulis

## THE CARVERY

New Zealand Rack of Lamb, Mint Jelly - \$10 per person  
Herb-Crusted Tenderloin of Beef - \$9.75 per person  
Sesame Seared Ahi Tuna, Wasabi Soy - \$12 per person  
Roasted Breast of Turkey - \$6.75 per person  
Norwegian Salmon en Croute - \$9.50 per person  
*Appropriate Condiments will be provided for each of the above*

## THE RAW BAR

Jumbo Shrimp, Crab Claws, Clams and Oysters on the Half Shell, Chilled on Ice,  
Served with Cocktail and Mignonette Sauce and Lemon Wedges - \$18 per person  
Ice Carving

## EXOTIC MUSHROOM STATION

Shiitake, Cremini, Portobello, and Oyster Mushrooms Sautéed to order, Served over Risotto

## MARYLAND CRAB CAKE STATION

Jumbo Lump Crab Cakes Sautéed to order served with Dijon Cream Sauce

Any Additional Charges are Subject to 20% Service Fee and 7% Sales Tax or 10% Liquor Tax  
All additional items must include entire guest count.

# *Menu Enhancements Continued*

## PASTA STATION

Penne and Cheese Tortellini Sautéed to order with your choice of: Fresh Marinara, Pesto and Alfredo Sauces, Topped with your choice of Pancetta, Vegetable Primavera, Sautéed Mushrooms, Parmesan Cheese, Sun-dried Tomatoes, Garlic and Onions

## SUSHI STATION

Hand rolled before your eyes  
Smoked Salmon, Shrimp and Ahi Tuna, Soy Sauce, Wasabi, Pickled Ginger

## SALMON DISPLAY

Smoked Salmon Display with Bermuda Onions, Capers,  
Chopped Egg, Pumppernickel Rounds, Whitefish Salad, Smoked Sturgeon  
Whole Poached Decorated Salmon with Cucumber Scales

## INTERMEZZO

Choice of Flavored Sorbet

## VIENNESE DESSERT TABLE

Assorted Miniature Pastries, Cookies, Cakes and Pies

## FOSTERS À LA UNION LEAGUE

Banana or Apple Foster prepared to order over Vanilla Ice Cream

## MONOGRAMMED COOKIES

Sugar Cookies Monogrammed with Wedding Date and  
the Bride and Groom's New Initials

## GROOMS CAKE

Prices vary depending on design

Any Additional Charges are Subject to 20% Service Fee and 7% Sales Tax or 10% Liquor Tax  
All additional items must include entire guest count.

# *Children's Menu*

## FIRST COURSE

Please Choose One of the Following:

Fresh Seasonal Fruit Cup

Mixed Baby Greens with Tomatoes and Carrots with Choice of Dressing

## ENTRÉES

Please Choose One of the Following

Chicken Tenders with French Fries and Broccoli

Penne Pasta with Marinara Sauce

Macaroni and Cheese

## DESSERT

Please Choose One of the Following

Chef's Selection of Assorted Cookies

Vanilla Ice Cream with Chocolate Sauce

Beverage of Choice to include Soft Drinks, Milk or Fruit Juices

