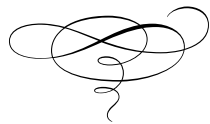


GUIDELINES

- ❖ A deposit of 25% of the estimated event cost is required to confirm a date. This deposit is non-refundable.
- ❖ Payment policy requires 50% of the estimated event cost 30 days prior - with the final balance due two weeks prior - to the wedding.
- ❖ Each of our private rooms carries a rental charge based upon its size, the fee is not included in the package price. Your sales representative will quote the fee for your particular room.
- ❖ The Chef would like a preliminary count of guests attending 14-days prior to your event. The final guaranteed guest count is due 72-hours before your wedding day. No allowance or credit will be extended if any less than the guaranteed number is in attendance. Any additional guests in attendance will be charged appropriately.
- ❖ All affairs are five hours from the start of the cocktail hour. The bar will close briefly while your guests are escorted to the dining room and will reopen during dinner. The bar will remain open for the rest of the evening.
- ❖ Should you choose to extend your wedding beyond the five hours allotted, each additional half-hour will be charged at \$300 for service plus any additional food and beverage costs.
- ❖ There is a minimum food and beverage charge of \$30,000 (inclusive) for all Saturday evening affairs in Lincoln Hall.
- ❖ A credit Card is required to guarantee any charges that may be incurred over the total balance paid.
- ❖ The Union League does not furnish flowers, entertainment and photographers. You are welcome to use any vendor you feel is appropriate. Our Catering Sales Coordinators will gladly offer you suggestions.

•• Prices are guaranteed through December 2008 ••

*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 PRICE OF THE ENTIRE PACKAGE IS DETERMINED BY THE ENTRÉE SELECTION, LISTED ON THE FOLLOWING PAGES. APPROPRIATE SERVICE CHARGE, SALES TAX, AND THE PHILADELPHIA LIQUOR TAX ARE INCLUDED IN OUR PACKAGE PRICING.

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, and Buckler Non-Alcoholic

HOUSE WINES

Sycamore Lane Chardonnay and Cabernet Sauvignon, Pepperwood Grove Merlot

PREMIUM LIQUORS

Absolut Vodka	E & J Brandy	M & R Vermouth
Bacardi Rum	Jose Cuervo Tequila	Peach Schnapps
Beefeater Gin	Harvey's Bristol Crème	Seagram's 7
Canadian Club Whiskey	Captain Morgan Spiced Rum	Seagram's VO
Campari	Cutty Sark Scotch	Smirnoff Vodka
Cruzan Rum	Gordon's Gin	Southern Comfort
Dubonnet Blanc	Jack Daniels Bourbon	Skyy Vodka
Dubonnet Rouge	Jim Beam Bourbon	Wild Turkey Bourbon
	Level Vodka	

DELUXE LIQUORS

Are available at an additional charge

Bailey's Irish Crème	Jameson Irish Whiskey	Myers' Dark Rum
Bombay Gin	Johnnie Walker Red	Sambvca
Chivas Regal Scotch	Kahlua	Stolichnaya Vodka
Crown Royal Blend	Ketel One Vodka	Tanqueray Gin
Dewars Scotch	Makers Mark	Tio Pepe

Hors d'Oeuvres

STATIONARY

Please select two of the following to be displayed during the Cocktail Reception

Domestic and Imported Cheese Display with Sliced Breads and Crackers

Vegetable Crudités with Chef's Selection of Dipping Sauces

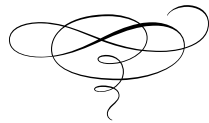
Cheese Fondue with Fresh Fruits and Breads

Grilled Marinated Vegetable Display with Mozzarella Balls

Mediterranean Display with Humus, Baba Ganosh, Pita, Stuffed Grape Leaves and Assorted Olives

Raw bar with Jumbo Shrimp, Crab Claws, Clams and Oysters on the Half Shell

Ice Sculpture



BUTLERED

Please select five of the following

CANAPÉS

Tomato and Basil Bruschetta

Endive with Boursin and Chives

Smoked Salmon on Toast Points

Asparagus with Pepper Ham

Goat Cheese with Toasted Sesame

California Roll with Avocado and Crabmeat

Bouchee with Sun-Dried Tomato Boursin

Baby Shrimp in Cucumber Cup

Pate with Cranberry Compote

Jumbo Shrimp
(4 pieces per person)

HOT HORS D'OEUVRES

Duck Breast Spring Roll

Baked Brie with Raspberry in Puff Pastry

Coconut Chicken Tenders served with

Mango Sauce

Spinach and Artichoke Tartlet

Miniature Frankfurters en Croute

Miniature Beef Wellington

Chicken Saltimbocca

Scallops wrapped in Bacon

Spicy Black Bean Cornucopia

Spinach and Cheese Spanikopita

Quiche Lorraine

Assorted Sushi

Butlered Snapper Soup

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

Three-Cheese Ravioli, with Alfredo and Tomato Concasse

Cream of Potato and Leek Soup

Lobster Ravioli with Sun Dried Tomato Coulis

Cheese Tortellini with Fresh Peas in Vodka Cream

Union League Snapper Soup

Italian Wedding Soup

Tomato Gazpacho with Crème Fraiche

Wild Mushroom Bisque

Portobello Mushroom stuffed with Artichokes, Lentils, and

Asparagus with White Balsamic Vinaigrette

Jumbo Grilled Scallop served over Israeli Cous Cous

Dinner Menu Continued

SALAD

Please select one of the following

CLASSIC CAESAR SALAD

TRADITIONAL MIXED GREENS

Tomato, Cucumbers, Beet Curls, Croutons with House Vinaigrette

FRESH WILD FIELD GREENS

Mandarin Oranges, Chopped Walnuts, Blue Cheese, with Balsamic Vinaigrette

WALNUT CRUSTED GOAT CHEESE MEDALLION

Over Mixed Greens with Mandarin Oranges, and Citrus Vinaigrette

SPINICH AND ENDIVE SALAD

Warm Bacon Vinaigrette

CRAB TIMBALE SALAD

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

Dinner Menu Continued

ENTRÉE

Please select one of the following

CHICKEN WELLINGTON

Chicken breast served in a delicate puff pastry with duxelles complemented by a white wine reduction

CHICKEN OSCAR

Sautéed chicken breast topped with lump crab, asparagus tips and a brandied cream sauce

FRENCH CHICKEN BREAST AUX CHAMPIGNONS

French cut chicken breast pan seared with fresh herbs, cracked black pepper and wild mushrooms complemented by a champagne reduction

Veal Medallions with Wild Mushroom Demi-Glace

The most tender veal medallions are pan seared and prepared with shallots, wild mushrooms, and white wine

FILET MIGNON

An 8oz. grilled filet mignon served with a merlot demi glace

NORWEGIAN SALMON

Seared salmon fillet served with your choice of a citrus beurre blanc sauce or a Mediterranean tomato and olive chutney

DUO OF FILET MIGNON WITH NORWEGIAN SALMON

A petit filet mignon served with a merlot demi-glace accompanied by a salmon fillet with a white wine saffron reduction

DUO OF FILET MIGNON WITH CRAB CAKE

A petit filet mignon served with a merlot demi-glace accompanied by Maryland jumbo lump crab cake

Dinner Menu Continued

DUO OF FILET MIGNON WITH JUMBO SHRIMP

A petit filet mignon served with a merlot demi-glace
accompanied by jumbo shrimp stuffed with lump crabmeat

DUO OF CHICKEN BREAST AND NORWEGIAN SALMON

Sautéed chicken breast with spinach, tomato and artichoke chutney
accompanied by a salmon fillet with a citrus beurre blanc sauce

PETIT FILET MIGNON WITH LOBSTER TAIL

Broiled filet mignon served with a merlot demi-glace
accompanied by a broiled lobster tail

PETIT FILET MIGNON WITH CHILEAN SEA BASS

Broiled filet mignon served with a merlot demi-glace
accompanied by seared Chilean sea bass with a hazelnut beurre blanc sauce

*Entrées will be served with our Chef's Specialty Dauphine Potatoes,
Asparagus Bundles and Mixed Baby Vegetables, unless otherwise requested.*

All dinners are served with rolls and butter.

DESSERT

Please select one of the following

Please select one of the following as your Fourth Course

Chocolate Praline Crunch

White Chocolate Mousse in a Chocolate Tulip with Raspberry Sauce

Fresh Strawberries with Sabayon

Opera Torte

Macerated Fruit in Chocolate Tulip

Chocolate Dipped Strawberries

Assorted Dessert Cheeses with Red Wine Poached Pears \$7.00 additional per person

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

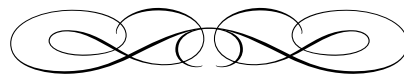
FROSTING

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

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 our full breakfast buffet. Please contact our Inn Sales Manager, Doug Brown at 215-587-5586 for rates and availability.

WEDDING CEREMONY

A private room maybe reserved for your wedding ceremony. Rental charges include chair set-up and staging for the ceremony. Rental Fees range from \$500 to \$3,000. Complimentary Rehearsal space may be arranged with your Coordinator.

GUEST PARKING

Guest parking is included at the Midtown Parking Garage at 1450 Sansom Street.

COAT CHECK

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

DECORATIONS

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

Pin Spotlighting is available for \$20 per table; cake table and place card table will be lit for no extra charge when choosing this option.

Hand-carved Ice Sculpture - \$300.00 each

Additional Arrangements Continued

MENUS

Customized menus on Union League stationary will be provided at your request.

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

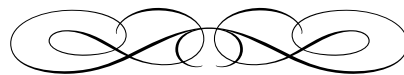
Will be provided at your request: Tossed Salad, Roasted Chicken, Pasta Primavera, Rolls, Assorted Cookies, and Beverages

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 you Sales Coordinator for more information.



Menu Enhancements

THE CARVERY

New Zealand Rack of Lamb, Mint Jelly

Herb-Crusted Tenderloin of Beef

Sesame Seared Ahi Tuna, Wasabi Soy

Roasted Breast of Turkey

Norwegian Salmon en Croute

Appropriate Condiments will be provided for each of the above

Each Carvery requires a Chef Attendant

THE RAW BAR

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

EXOTIC MUSHROOM STATION

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

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
Chef Attendant

SUSHI STATION

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

SALMON DISPLAY

Smoked Salmon Display with Bermuda Onions, Capers,
Chopped Egg, Pumpernickel Rounds, Whitefish Salad, Smoked Sturgeon

Whole Poached Decorated Salmon with Cucumber Scales

Menu Enhancements Continued

MARYLAND CRAB CAKE STATION

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

INTERMEZZO

Choice of Flavored Sorbet

VIENNESE DESSERT TABLE

Assorted Miniature Pastries, Cookies, Cakes and Pies

FOSTERS À LA UNION LEAGUE

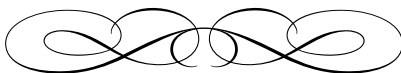
Banana or Apple Foster prepared to order over Vanilla Ice Cream
Chef Attendant

MONOGRAMMED COOKIES

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

GROOMS CAKE

Prices vary depending on design



Bar Enhancements

Champagne and Wine may be upgraded at your request for an additional fee

INTERNATIONAL COFFEE STATION

Regular and Decaffeinated Coffee Served with Gran Marnier, Coffee Liquor, Irish Cream, Flavored Syrups, Whipped Cream, Sugar Cubes, and Chocolate Shavings

MARTINI STATION

Absolut, Ketel One, Stolichanya (Orange, Vanilla, Raspberry), and Skyy Vodka

Bombay, Beefeater and Tanqueray Gins

Makers Mark Whiskey and Jim Beam Bourbon

Served in a Chilled Martini glass finished with Onions, Olives, Lemon, Lime or Orange Twists

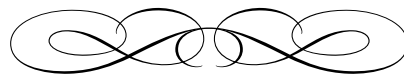
Castle Ice Luge

AFTER DINNER CORDIALS ON BAR

Charged on consumption

CORDIAL CUPS

Chocolate Cups filled with Baileys and Chambord



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

