



THE UNION LEAGUE OF PHILADELPHIA



The Union League's package is designed to assist in menu planning and selection, while allowing you the freedom to create an affair that suits your personal tastes.

OUR 2020 PACKAGE INCLUDES:

Open Bar with Premium Brands
Tapas Display, Reception Station and Butlered Hors d'oeuvres
Four Course Dinner
Wine Service with Dinner
Champagne Toast
Wedding Cake
Complimentary Parking
Complimentary Suite for the Newlyweds the Night of the Wedding

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

IF offering a pre-determined entrée choice the higher priced entrée prevails.

Service charge, sales tax, Philadelphia liquor tax and parking are included in our package price.

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



THE UNION LEAGUE OF PHILADELPHIA



Cocktail Hour

BOTTLED BEER

Yards IPA
Miller Lite
Yuengling Lager

Amstel Light
Heineken
Dock Street Bohemian Pilsner

HOUSE WINES

Sycamore Lane Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot
Pol Clement Brut, Loire Valley, France, N.V.

Upgraded Wine Available for an Additional Fee

PREMIUM LIQUOR

Absolut
Chopin
Stolichnaya
Bacardi Superior
Malibu Coconut
Sailor Jerry Spiced
Beefeater
Plymouth

Jefferson's Small Batch
Knob Creek
Bushmill's Irish
Canadian Club
Seagram's 7
Jack Daniel's
Bulleit Rye
Chivas Regal

Glenlivet 12yr
Johnnie Walker Red
Dewar's White Label
Patron
Amaretto di Amore
Bailey's Irish Cream
Southern Comfort
Remy Martin VSOP

DELUXE LIQUOR

Ketel One
Grey Goose
Tito's Handmade
Stolichnaya
Stateside
Bacardi Superior
Captain Morgan Spiced
Sugar Island Coconut
Bluecoat
Hendricks

Tanqueray
Bulleit
Maker's Mark
Woodford Reserve
Crown Royal
Jack Daniel's
Canadian Club
Jameson
Bulleit Rye

Woodford Reserve Rye
Auchentoshan
Laphroiaig 10yr
Macallan 12yr
Patron
Amaretto di Amore
Bailey's Irish Cream
Southern Comfort
Remy Martin VSOP



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Cocktail Hour

TAPAS DISPLAY

Sliced Soppresata, Capicola, Salami Toscano
Finnocchiona, Napoletana Piccante, Prosciutto, Cured Chorizo
Cana de Cabra, Cabrales and Manchego Cheeses
Assorted Roasted Vegetables, Marinated Mixed Olives
Prosciutto Wrapped Melon, Artichoke Dip, Shrimp Salad
Golden Beet Salad with Orange and Pine Nuts
Three Bean Salad, Smoked Paprika Vinaigrette
Oven Baked Tomato Crostini, Sliced Baguette

BUTLERED HORS D'OEUVRES

*Please select **FIVE** of the following Butlered Hors d'oeuvres*

CANAPES

Fig and Goat Cheese, Balsamic Glaze
California Roll, Avocado and Crabmeat
House Smoked Salmon, Dill Crème Fraiche, Pumpnickel
Herbed Hummus with Olive Tapenade in Tomato Shell
Savory Cone with Baked Navy Bean Puree, Sun Dried Tomato Aioli
Lobster Salad in Cucumber Cup with Paddlefish Caviar
Country Pork Terrine with Gherkin Mustard
Herbed Chicken Mouseline, Apricot Puree
Crab Salad with Green Goddess Dressing, Crispy Shallots

HOT HORS D'OEUVRES

Miniature Cocktail Frankfurter
Scallop Wrapped in Bacon
Sweet Potato and Parmesan Tart with Pickled Golden Raisin
Steamed Shrimp Wonton, Ginger Vinaigrette
Curried Lamb Skewer
Crispy Chicken Dumpling, Sweet Chili Sauce
Short Rib Empanada, Salsa Roja
BBQ Pork Biscuit
Mushroom Risotto Croquette



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Cocktail Hour

RECEPTION STATION

Please select **ONE** of the following reception stations for your cocktail hour

Creole Shrimp and Grits

Green Onion
Thyme Sauce

Asian BBQ Chicken

Sesame Cucumbers
Warm Rice Bun

Italian Pork Sliders

Broccoli Rabe, Sharp Provolone

Ricotta Cavatelli

Broccoli Florets, Lemon Grilled Chicken
Basil Cream

Penne Pasta

Roasted Mushrooms, Arugula
Light Tomato Cream

COCKTAIL RECEPTION EXTENSION

Your Private Events Manager can quote pricing should you wish to extend the cocktail reception beyond an hour.



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Dinner

WINE SERVICE

Pol Clement Brut Toast

Sycamore Lane Red and White Wine
offered tableside throughout dinner service

FIRST COURSE

*Please select **ONE** of the Following*

Tomato and Shrimp Bisque

Basil Focaccia Crouton

Escarole Soup

Braised Chicken, Parmesan Meatballs, Ditalini Pasta

Caramelized Cauliflower Soup

Pear, Sesame and Parsley

Tequila Grilled Shrimp

Coconut Lime Rice, Pineapple Mojo

Pan Seared Crab Cake

Pickled Bell Pepper Relish, Old Bay Nage

House Made Orecchiette

Wood Grilled Portobello, Peas, Pecorino Crema

Smoked Salmon Roulade

Caraway Scented Fingerling Potatoes, Salmon Caviar, Parsley Sauce

Petite Crepe Lasagna

Tomato Basil Sauce, Pecorino



SALAD

*Please select **ONE** of the following*

Baby Romaine Caesar Salad

Shaved Grana Padano, Croutons, Caesar Dressing

Baby Spinach Salad

Egg, Mushrooms, Croutons, Warm Bacon Vinaigrette

Baby Kale and Shaved Fennel

Radish, Orange Segments, Pine Nuts, Basil Pesto Vinaigrette

Romaine Wedge

Lemon and Herb Jumbo Lump Crab, Sundried Tomatoes, Cucumber, Kalamata Olive Oil

Melon and Baby Arugula

Prosciutto, Hibiscus Honey Vinaigrette

Basil Marinated Sliced Mozzarella

Heirloom Tomatoes, Micro Herbs, Crispy Shallots

Classic Mixed Greens

Bacon, Orange Segments, Candied Walnuts
Crumbled Bleu Cheese, Maple Vinaigrette

Roasted Beet Carpaccio

Bulgar Wheat Salad, Goat Cheese Crumbles, Caramelized Shallot Vinaigrette

Black Bean and Quinoa Salad

Tomatoes, Cucumbers and Parsley, Lemon Vinaigrette

INTERMEZZO

Choice of Flavored Granita or Sorbet



ENTREES

French Cut Chicken Breast

Cremini Mushroom, Kale, Potato Ragout, Baby Carrot Red Wine Sauce

Striped Bass

Forbidden Rice, Bok Choy, Light Coconut Curry

Roasted Salmon

Spinach Quinoa, Tomato Chutney, Herb Oil

Grilled Swordfish

Herbed Fennel Puree, Haricot Vert, Potato Caponata

Slow Roasted Beef Short Rib

Smashed Fingerling Potatoes with Sour Cream and Chives, Green Beans, Cabernet Reduction

Veal Osso Bucco

Saffron Risotto, Broccolini, Gremolata Veal Jus

Roasted New York Strip Steak

Prosciutto and Pecorino Potato Gratin, Creamed Kale, Lemon Herb Beef Jus

Chicken Milanese

Wilted Arugula, Potato, Lemon, Puttanesca Coulis

Filet Mignon

Gingered Sweet Potato, Shitake and Cabbage, Soy Beef Jus

LAND AND SEA

Bone-In Chicken and Herbed Shrimp

Parmesan Polenta, Olive Oil Broccolini, Pizzaiola Sauce

Braised Beef Short Rib of Beef and Grilled Salmon

Horseradish Potato Gratin, Spinach, Merlot Reduction

Filet Mignon and Buttered Lobster

Twice Baked Chive Potato, Creamed Spinach, Peppercorn Beef Jus

Filet Mignon and Crab Cake

Fennel and Potato Stack, Roasted Pepper Jus

Filet Mignon and Herbed Shrimp

Roasted Tomato Farro, Kale, Natural Beef Reduction



THE UNION LEAGUE OF PHILADELPHIA



DESSERT

Please select FOUR Butlered Treats OR ONE Plated Dessert

Miniature Butlered Treats

| | |
|--------------------------|---|
| Assorted Ice Cream Cones | Assorted Sorbet Cones |
| Cheesecake Lollipops | Salted Caramel Nut Tarts |
| Cannolis | Raspberry Chocolate Mousse Cups |
| Crème Brulee Spoons | Chocolate Chip Cookies |
| Cake Pops | Citrus Meringue Cones |
| S'more Cones | Dark Chocolate Cake with Tropical Salsa |

Plated Dessert Options

Sweet and Salty Candy Bar Chocolate Cup
Caramel Pot de Crème, Dark Chocolate Pretzel Streusel

Mint Chocolate Chip "Ice Cream" Sandwich
Frozen Mousse, Vanilla Chantilly

Key Lime Cheesecake
Toasted Meringue, Raspberry Prickly Pear Coulis

BEVERAGE SERVICE

Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas

WEDDING CAKE

Cake

Vanilla Genoise, Pound, Decadent Chocolate Cake, Red Velvet, Marble or Citrus Cake

Filling

Flavored Mousse, Buttercream, Assorted Jams, Lemon Curd or Ganache Filling

Icing

Swiss Buttercream, American Buttercream or Fondant Icing

Our Pastry Chefs look forward to discussing your design.
Please keep in mind that specialty designs may carry an additional charge.



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Cocktail Hour Enhancements

The following items are available to enhance your cocktail reception

RECEPTION STATIONS

New Zealand Rack of Lamb

Mint Jelly, Roasted Lamb Jus

Sesame Crusted Tuna Loin

Wakame and Carrot Salad

Five Spice Peking Duck

Hoisin, Scallion, Warm Rice Bun

THE RAW BAR

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

Tuna Tartare, Kampachi Ceviche

Cocktail Sauce, Mignonette Sauce, Citrus Aioli, Lemon Wedges

ICE CARVING

Custom Ice Carvings are available at market price. Each ice carving carries an additional fee.

This fee will vary based upon the final ice carving creation.

PLEASE NOTE:

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

Every station listed above requires at least one chef's attendant fee.

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



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Last Dance Enhancements

BUTLERED SNACKS

Please select THREE items

Cheesesteak Spring Roll, Spicy Ketchup Pipette

Slow Cooked Marinara Meatball Lollipop

Bacon and Scallion Risotto Arancini

Spicy Chicken and Waffle

Potato and Cheddar Pierogi, Sweet Onion Jam

Grilled Cheese and Tomato Soup Shooter

DESSERT STATIONS

Viennese Dessert Table

Old Fashioned Doughnut Wall

*Please select **THREE** Flavors of House made Doughnuts*

S'mores, Peanut Butter Cup

Bourbon Vanilla Glaze, Cinnamon-Sugar

Chef's Choice Seasonal Selection

Waffle Sundae Bar

Warm Waffles Served with Choice of Vanilla, Chocolate or Strawberry Ice Cream

Assorted Toppings and Sauces



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Additional Arrangements

Overnight Accommodations

INN at the League room rates may be arranged for your guests with the INN Manager. Breakfast in the Founders Dining Room is included with your room rate (2 guests per room). Please contact Michelle Christensen at christensenm@unionleague.org for rates and availability.

Wedding Ceremony

A private room may be reserved for your wedding ceremony. Each room carries a room rental fee, based on the size, and will include chair setup and staging for the ceremony. Draping is also available for an additional fee. Room Rental Fees are taxable. Complimentary rehearsal space may be arranged with your Private Events Manager.

Guest Parking

Guest parking is included at the Midtown Parking Garage at 1415 Sansom Street. Complimentary parking is limited to one night.

Coat Check

A complimentary coat check is available during the winter season.

Decorations

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

Photography

Photographs are welcome in specific areas throughout our unique location. Please make arrangements in advance with your Private Events Manager 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 post wedding brunch in one of our Private Event spaces.

Vendor Information

All equipment must be loaded in through the Moravian Street door. Please provide your Private Events 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 **OR** Mixed Baby Greens, Cucumbers, and Carrots

Entrees: Chicken Tenders, French Fries and Broccoli **OR** Penne Pasta, Marinara Sauce

Dessert: Chef's Selection of Assorted Cookies **OR** Vanilla Ice Cream with Chocolate Sauce