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.
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
- Laphroig 10yr
- Macallan 12yr
- Patron
- Amaretto di Amore
- Bailey’s Irish Cream
- Southern Comfort
- Remy Martin VSOP
Cocktail Hour

TAPAS DISPLAY
Sliced Soppressata, 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’ŒUVRES
Please select FIVE of the following Butlered Hors d’œuvres

CANAPES
Fig and Goat Cheese, Balsamic Glaze
California Roll, Avocado and Crabmeat
House Smoked Salmon, Dill Crème Fraiche, Pumpernickel
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 Mousseline, Apricot Puree
Crab Salad with Green Goddess Dressing, Crispy Shallots

HOT HORS D’ŒUVRES
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
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.
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, Shiitake 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
DESSERT

Please select FOUR Butlered Treats OR ONE Plated Dessert

Miniature Butlered Treats

<table>
<thead>
<tr>
<th>Assorted Ice Cream Cones</th>
<th>Assorted Sorbet Cones</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesecake Lollipops</td>
<td>Salted Caramel Nut Tarts</td>
</tr>
<tr>
<td>Cannolis</td>
<td>Raspberry Chocolate Mousse Cups</td>
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<tr>
<td>Crème Brulee Spoons</td>
<td>Chocolate Chip Cookies</td>
</tr>
<tr>
<td>Cake Pops</td>
<td>Citrus Meringue Cones</td>
</tr>
<tr>
<td>S’more Cones</td>
<td>Dark Chocolate Cake with Tropical Salsa</td>
</tr>
</tbody>
</table>

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.
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.
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
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