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 2021 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 Clément Brut, Loire Valley, France, N.V.

Upgraded Wine Available for an Additional Fee

**PREMIUM LIQUOR**

<table>
<thead>
<tr>
<th>Absolut</th>
<th>Jefferson’s Small Batch</th>
<th>Glenlivet 12yr</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopin</td>
<td>Knob Creek</td>
<td>Johnnie Walker Red</td>
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<tr>
<td>Stolichnaya</td>
<td>Bushmill’s Irish</td>
<td>Dewar’s White Label</td>
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<tr>
<td>Bacardi Superior</td>
<td>Canadian Club</td>
<td>Patron</td>
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<tr>
<td>Malibu Coconut</td>
<td>Seagram’s 7</td>
<td>Amaretto di Amore</td>
</tr>
<tr>
<td>Sailor Jerry Spiced</td>
<td>Jack Daniel’s</td>
<td>Bailey’s Irish Cream</td>
</tr>
<tr>
<td>Beefeater</td>
<td>Bulleit Rye</td>
<td>Southern Comfort</td>
</tr>
<tr>
<td>Plymouth</td>
<td>Chivas Regal</td>
<td>Remy Martin VSOP</td>
</tr>
</tbody>
</table>

**DELUXE LIQUOR**

*Available for an additional fee inclusive per guest*

<table>
<thead>
<tr>
<th>Ketel One</th>
<th>Tanqueray</th>
<th>Woodford Reserve Rye</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose</td>
<td>Bulleit</td>
<td>Auchentoshan</td>
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<tr>
<td>Tito’s Handmade</td>
<td>Maker’s Mark</td>
<td>Laphroaig 10yr</td>
</tr>
<tr>
<td>Stolichnaya</td>
<td>Woodford Reserve</td>
<td>Macallan 12yr</td>
</tr>
<tr>
<td>Stateside</td>
<td>Crown Royal</td>
<td>Patron</td>
</tr>
<tr>
<td>Bacardi Superior</td>
<td>Jack Daniel’s</td>
<td>Amaretto di Amore</td>
</tr>
<tr>
<td>Captain Morgan Spiced</td>
<td>Canadian Club</td>
<td>Bailey’s Irish Cream</td>
</tr>
<tr>
<td>Sugar Island Coconut</td>
<td>Jameson</td>
<td>Southern Comfort</td>
</tr>
<tr>
<td>Bluecoat</td>
<td>Bulleit Rye</td>
<td>Remy Martin VSOP</td>
</tr>
<tr>
<td>Hendricks</td>
<td></td>
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</tr>
</tbody>
</table>
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
Jumbo Lump Crab, Roasted Pepper Aioli, Crisp Grana Padano Tuile
California Roll, Avocado and Crabmeat
House Smoked Salmon, Orange Marmalade, Brioche
Hummus, Roasted Red Beets, Phyllo Shell
Whipped Brie, Crushed Berries, Brioche
Lobster Romesco on Endive
Duo of Duck, Herb Mustard, Crouton
Baba Ghanoush, Feta Cheese, Tomato Shell
East Coast Oyster on Half Shell, Pineapple Mignonette

HOT HORS D’OEUVRES
Miniature Cocktail Frankfurter
Scallop Wrapped in Bacon
Handmade Cheesesteak Spring Roll, Spicy Ketchup Pippette
Jerk Chicken and Pineapple Kebab
Steamed Shrimp Wonton, Sriracha Soy
Potato and Pea Samosa
Crispy Chicken Dumpling, Sesame Scallion Sauce
Petite Tomato Basil Pizza
Short Rib Empanada, Lime Sour Cream
Fried Tomato, Cajun Remoulade
Miniature Crab Cake, Tartar Sauce
Cocktail Hour

RECEPTION STATION

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

ADD a second station at inclusive per guest

ADD a third station at inclusive per guest

- Lobster Mac & Cheese
  Cajun Crust

- Asian BBQ Chicken
  Sesame Cucumbers
  Steamed Rice Bun

- Crispy Shrimp Taco
  Cilantro Cabbage Slaw
  Corn Tortilla

- Chicken Bruschetta Slider
  Fresh Mozzarella

- Campanelle Pasta
  Parsley, Truffle Parmesan Sauce

- Italian Pork Sliders
  Broccoli Rabe, Sharp Provolone

COCKTAIL RECEPTION EXTENSION

If you would like to extend your cocktail reception there is an additional $850 (plus tax) room rental fee and a inclusive fee per half-hour, per guest for food and beverage.
Dinner

WINE SERVICE
Pol Clément “Blanc de Blancs” Brut, Toast
Sycamore Lane Red and White Wine
offered tableside throughout dinner service

FIRST COURSE
*Please select ONE of the Following*

Citrus Crab and Herb Panna Cotta Tart
Micro Arugula

Smoked Salmon
Apple Horseradish Slaw

Potato Pancake
Lobster, Caviar, Sour Cream, Petite Salad

Grilled Marinated Shrimp
Chorizo White Polenta, Cilantro Pesto

Charred Tomato Soup
Saffron Lobster, Orzo

Roasted Chicken Soup
Vegetable Minestra, Cornmeal Dumplings

Caramelized Cauliflower Soup
Pear and Sesame

Pan Seared Crab Cake
Gingered Sweet Potato, Coconut Curry

House Made Orecchiette
Wood Grilled Mushrooms, Peas, Pecorino Crema

Veal Polpette
Mascarpone Polenta, Tomato Gravy
SALAD

Please select ONE of the following

Baby Romaine Caesar Salad
Shaved Grana Padano, Croutons, Caesar Dressing

Marinated Grilled Shrimp
Vietnamese Basmati Rice, Marinated Grilled Shrimp, Lime Vinaigrette

Baby Kale and Grilled Pineapple
Carrots, Daikon, Radish Ribbons, Speck, Spiced Vinaigrette

Dungeness Crab Terrine
Spiced Beets, Orange Slices, Watercress, Citrus Vinaigrette

Prosciutto and Melon
Baby Arugula, Balsamic Glaze

Baby Spinach
Cucumbers, Tomatoes, Olives, Sundried Tomato Vinaigrette

Classic Mixed Greens
Bacon, Orange Segments, Candied Walnuts
Crumbled Bleu Cheese, Maple Vinaigrette

Lolla Rosa and Frisee
Poached Pears, Microgreens, Pear Vinaigrette

INTERMEZZO

Choice of Flavored Granita or Sorbet
fee Inclusive per guest
ENTREES

Roasted Chicken Breast
Corn Pancake, Haricot Vert, “Pot Pie” Sauce

Striped Bass
Fennel Puree, Roasted Pepper and Kalamata Compote, Olive Oil Crouton

Maple Glazed Salmon
Wild Rice, Baby Carrot, Smoked Cherry Sauce

Grilled Swordfish
Ratatouille Cous Cous, Herb Shrimp Jus

Slow Roasted Beef Short Rib
Roasted Mushroom and Scallion Potato Puree, Glazed Carrot, Burgundy Beef Jus

Veal Osso Bucco
Saffron Risotto, Broccolini, Gremolata Veal Jus

Grilled New York Strip Steak
White Cheddar and Macaroni Gratin, Spinach, Horseradish Beef Jus

Chicken Milanese
Roasted Fingerling Potato, Cipollini and Arugula, Grilled Tomato Puttanesca

Grilled Filet Mignon
Buttermilk and Yukon Gold Potato Mousseline, Frizzed Shallots, Natural Beef Reduction

LAND AND SEA

Frenched Chicken Breast and Marinated Shrimp
Corn Pancake, Braised Greens, Creole Chicken Jus

Braised Beef Short Rib of Beef and Grilled Salmon
Roasted Mushroom and Scallion Potato Puree, Glazed Carrot, Burgundy Beef Jus

Filet Mignon and Buttered Roasted Lobster
Roasted Shallot Potato Puree, Broccolini, Brandy Beef Jus

Filet Mignon and Crab Cake
Roasted Fennel Cous Cous, Haricot Vert, Charred Pepper Beef Jus
DESSERT

Please select FOUR Butlered Treats OR ONE Plated Dessert

Miniature Butlered Treats

- Assorted Ice Cream Cones
- Cheesecake Lollipops
- Cannolis
- Crème Brulee Spoons
- Cake Pops
- Miniature Whoopie Pies

- Assorted Sorbet Cones
- Salted Caramel Nut Tarts
- Passion Fruit Mousse Cups
- Coconut Macaroons
- Citrus Meringue Cones
- Chocolate Dipped Strawberries

Plated Dessert Options

Family Style Miniatures
Select FOUR Items from the Miniature Butlered Treats (except frozen items)

- Banana Cream Cheesecake
  Vanilla Wafer, Bourbon Caramel

- Mocha Brownie
  Chocolate Coffee Crumble, Irish Cream Coulis

- French Macarons
  Virtually Any Color or Flavor
  Add to a Dessert Station, Family Style Miniatures, Butlered Treats or
  As a Colorful Finale to Each Table
  *** fee Inclusive per guest ***

WEDDING CAKE

Cake
Vanilla Genoise, Pound, Funfetti, 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.

BEVERAGE SERVICE

Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas
Cocktail Hour Enhancements

The following items are available to enhance your cocktail reception

RECEPTION STATIONS

Herb Crusted Rack of Lamb
Rosemary Currant Chutney
fee Inclusive per guest

Blackened Tuna
Fennel and Romesco Relish
fee Inclusive per guest

Five Spice Peking Duck
Hoisin, Scallion, Warm Rice Bun
fee Inclusive per guest

THE RAW BAR

Jumbo Shrimp, Crab Claws, Clams and Oysters on the Half Shell
Hamachi Tartare, Kampachi Ceviche
Cocktail Sauce, Mignonette Sauce, Citrus Aioli, Lemon Wedges
fee Inclusive per guest

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 for inclusive per guest*

- Spicy Chicken and Waffles
- Potato and Cheddar Pierogi, Dill Sour Cream
- Beer Braised Kielbasa en Croute, Onion Mustard Jam
- Mac & Cheese Croquette

LATE-NIGHT STATIONS

- Old Bay Tater Tots, Crab and Cheese Sauce
  *fee Inclusive per guest*

- Grilled Cheese and Tomato Soup
  *fee Inclusive per guest*

- Beef Sliders, Cheddar, Comeback Sauce
  *fee Inclusive per guest*

- Cheesesteaks, Fried Onions, Club Rolls
  *fee Inclusive per guest*
LAST DANCE DESSERT STATIONS

Viennese Dessert Table
fee Inclusive per guest

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
fee Inclusive per guest
Attendant Fee

Cookies & Milk
Assorted Warm Cookies and Milk Shooters
fee Inclusive per guest
Attendant Fee

Waffle Sundae Bar
Warm Waffles Served with Choice of Vanilla, Chocolate or Strawberry Ice Cream
Assorted Toppings and Sauces
fee Inclusive per guest
Attendant Fee
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 inclusive per person

**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

Inclusive per child