



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 2022 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.



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# 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

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

*Available for an additional \$18 inclusive per guest*

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



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# 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'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



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# Cocktail Hour

## RECEPTION STATION

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

ADD a **second station** at **\$16** inclusive per guest

ADD a **third station** at **\$9** 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 \$950 (plus tax) room rental fee and a \$15 inclusive fee per half-hour, per guest for food and beverage.



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# *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



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## **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  
*\$6.50 inclusive per guest*



## ENTREES

### **Roasted Chicken Breast**

Corn Pancake, Haricot Vert, "Pot Pie" Sauce \$195

### **Striped Bass**

Fennel Puree, Roasted Pepper and Kalamata Compote, Olive Oil Crouton \$205

### **Maple Glazed Salmon**

Wild Rice, Baby Carrot, Smoked Cherry Sauce \$199

### **Grilled Swordfish**

Ratatouille Cous Cous, Herb Shrimp Jus \$205

### **Slow Roasted Beef Short Rib**

Roasted Mushroom and Scallion Potato Puree, Glazed Carrot, Burgundy Beef Jus \$210

### **Veal Osso Bucco**

Saffron Risotto, Broccolini, Gremolata Veal Jus \$227

### **Roasted New York Strip Steak**

White Cheddar and Macaroni Gratin, Spinach, Horseradish Beef Jus \$223

### **Chicken Milanese**

Roasted Fingerling Potato, Cipollini and Arugula, Grilled Tomato Puttanesca \$195

### **Grilled Filet Mignon**

Buttermilk and Yukon Gold Potato Mousseline, Frizzed Shallots, Natural Beef Reduction \$218

## LAND AND SEA

### **Frenched Chicken Breast and Marinated Shrimp**

Corn Pancake, Braised Greens, Creole Chicken Jus \$199

### **Braised Beef Short Rib of Beef and Grilled Salmon**

Roasted Mushroom and Scallion Potato Puree, Glazed Carrot, Burgundy Beef Jus \$215

### **Filet Mignon and Buttered Roasted Lobster**

Roasted Shallot Potato Puree, Broccolini, Brandy Beef Jus \$249

### **Filet Mignon and Crab Cake**

Roasted Fennel Cous Cous, Haricot Vert, Charred Pepper Beef Jus \$230



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## 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	Passion Fruit Mousse Cups
Crème Brulee Spoons	Coconut Macaroons
Cake Pops	Citrus Meringue Cones
Miniature Whoopie Pies	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

\$4.00 each / \$45.00 per dozen inclusive

## 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





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# *Cocktail Hour Enhancements*

*The following items are available to enhance your cocktail reception*

## **RECEPTION STATIONS**

### **Herb Crusted Rack of Lamb**

Rosemary Currant Chutney

*\$24 inclusive per guest*

### **Blackened Tuna**

Fennel and Romesco Relish

*\$24 inclusive per guest*

### **Five Spice Peking Duck**

Hoisin, Scallion, Warm Rice Bun

*\$24 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

*\$40 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 of \$150.00.

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 for \$18 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

\$14. inclusive per guest

Grilled Cheese and Tomato Soup

\$10.00 inclusive per guest

Beef Sliders, Cheddar, Comeback Sauce

\$12.00 inclusive per guest

Cheesesteaks, Fried Onions, Club Rolls

\$12.00 inclusive per guest



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## LAST-NIGHT DESSERT STATIONS

### **Viennese Dessert Table**

*\$22 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

*\$15 Inclusive per guest*

*\$150 Attendant Fee*

### **Cookies & Milk**

Assorted Warm Cookies and Milk Shooters

*\$12 Inclusive per guest*

*\$150 Attendant Fee*

### **Waffle Sundae Bar**

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

Assorted Toppings and Sauces

*\$20 Inclusive per guest*

*\$150 Attendant Fee*



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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](mailto: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 \$50 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

\$50 Inclusive per child