



The Union League's Wedding 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 - 2023 WEDDING PACKAGE INCLUDES:

Open Bar with Premium Brands
Tapas Display, Reception Station and Butlered Hors d'oeuvres
Four Course Plated Dinner
Tableside Dinner Wine Service
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
De Perriere Blanc de Blancs, Burgundy, 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

*Upgrade entire bar for an additional fee inclusive per Guest
OR exchange individual brands at a nominal fee 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



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
Fennel, Orange and Cranberry Salad
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

Lime Scented Shrimp, Chorizo, Cumin Aioli
California Roll, Avocado and Crabmeat
House Smoked Salmon, Orange Marmalade, Brioche
Hummus, Cucumber and Feta Tart
Whipped Brie, Crushed Berries, Brioche
Lobster Romesco on Endive
Duo of Duck, Herb Mustard, Crouton
Baba Ghanoush, Haloumi, Pickled Red Onion Tart
East Coast Oyster on Half Shell, Cucumber and Mint Mignonette

HOT HORS D'OEUVRES

Miniature Cocktail Frankfurter
Scallop Wrapped in Bacon
Handmade Cheesesteak Spring Roll, Spicy Ketchup Pippette
Parmesan Crusted Chicken, Tomato Compote
Crispy Blanket Shrimp, Cilantro Soy Sauce
Potato and Pea Samosa
Chicken Teriyaki Wonton
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 an additional fee

ADD a **third station** at an additional fee

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

Cornmeal Crusted Oysters

Celery Relish, Creole Remoulade

Italian Pork Sliders

Broccoli Rabe, Sharp Provolone

COCKTAIL RECEPTION EXTENSION

If you would like to extend your cocktail reception, there is an additional room rental fee and an additional per person fee for food and beverage.



Dinner

WINE SERVICE

De Perriere Blanc de Blancs, 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

Roquerfort and Walnut Tart
Cipollini Jam, Frisee

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 Lobster 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 Roasted Red Pepper

Olives, Pistachio, White Balsamic Vinaigrette

Baby Beet and Goat Cheese

Frisee, Almond, Honey

Prosciutto and Melon

Baby Arugula, Balsamic Glaze

Baby Spinach

Sliced Egg, Maple Glazed Bacon, Roasted Mushroom 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
for an additional fee



ENTREES

Roasted Chicken Breast

Corn Pancake, Haricot Vert, "Pot Pie" Sauce

Striped Bass

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

Roasted Salmon

Scampi Orzo, Charred Zucchini, Safron Nage

Grilled Swordfish

Ratatouille Cous Cous, Herb Shrimp Jus

Slow Roasted Beef Short Rib

Grana Padano and Herb Potato Puree, Roasted Garlic Spinach, Tomato Beef Jus

Veal Osso Bucco

Saffron Risotto, Broccolini, Gremolata Veal Jus

Roasted New York Strip Steak

Broccoli and Gruyere Pave, Horseradish Beef Jus

Chicken Milanese

Roasted Fingerling Potato, Cipollini and Arugula, Grilled Tomato Puttanesca

Grilled Filet Mignon

Creamed Swiss Chard, Potato Parisienne, Red Wine Sauce

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	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)

White Chocolate Cheesecake

Cherry Compote, Tahitian Vanilla Crème Fraiche Chantilly

Hazelnut Nutella Torte

Gianduja Ganache, Dark Chocolate Mousseline, Raspberry 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
for an additional fee

CUSTOM 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
for an additional fee

Blackened Tuna

Fennel and Romesco Relish
for an additional fee

Five Spice Peking Duck

Hoisin, Scallion, Warm Rice Bun
for an additional fee

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
for an additional fee

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 for an additional 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 an additional fee

Spicy Chicken and Waffles

Potato and Cheddar Pierogi, Dill Sour Cream

Beer Braised Kielbasa en Crouete, Onion Mustard Jam

Mac & Cheese Croquette

LATE-NIGHT STATIONS

Old Bay Tater Tots, Crab and Cheese Sauce
for an additional fee

Grilled Cheese and Tomato Soup
for an additional fee

Beef Sliders, Cheddar, Comeback Sauce
for an additional fee

Cheesesteaks, Fried Onions, Club Rolls
for an additional fee



LATE-NIGHT DESSERT STATIONS

Viennese Dessert Table

for an additional fee

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

for an additional fee

Cookies & Milk

Assorted Warm Cookies and Milk Shooters

for an additional fee

Waffle Sundae Bar

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

Assorted Toppings and Sauces

for an additional 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 Sarah Rosenberg at rosenbergs@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