



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 2019 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 Bride and Groom 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

### DOMESTIC

Yards IPA  
Miller Lite  
Yuengling Lager

### IMPORTED

Amstel Light  
Heineken  
St. Paulie Girl, NA

## 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  
Tito's Handmade  
Sobieski  
Premium Flavored Vodkas  
Don Q Cristal  
Captain Morgan  
Seagram's  
Beefeater

Jack Daniels  
Seagram's 7  
Canadian Club  
Johnnie Walker Red  
Bushmill's Irish Whiskey  
Jim Beam  
Old Overholt Rye

Sauza Blanco  
Remy V.S. Cognac  
Irish Cream  
Amaretto  
Apple Schnapps  
Peach Schnapps  
Southern Comfort  
Coffee Liqueur

## DELUXE LIQUOR

*Available for an additional fee*

Ketel One  
Grey Goose  
Tito's Handmade  
Deluxe Flavored Vodkas  
Bacardi Light  
Capitan Morgan Spiced  
Malibu Coconut  
Mount Gay

Blue Coat Gin  
Tanqueray  
Jack Daniel's  
Chivas Regal  
Crown Royal  
Dewar's White Label  
Jameson Irish Whiskey  
Maker Mark Bourbon  
Rittenhouse Rye

Patron Silver  
Remy V. S. Cognac  
Irish Cream  
Amaretto  
Apple Schnapps  
Peach Schnapps  
Southern Comfort  
Coffee Liqueur



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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  
Roasted Red Beet with Goat Cheese  
Chick Pea and Carrot Salad with Orange Vinaigrette  
Oven Baked Tomato Crostini, Sliced Baguette

## BUTLERED HORS D'OEUVRES

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

### CANAPES

Goat Cheese, Vanilla Spiced Cherry Puree, Crouton  
California Roll, Avocado and Crabmeat  
House Smoked Salmon, Dill Crème Fraiche, Pumpernickel  
Basil Marinated Mozzarella and Tomato Skewer  
Savory Cone, Black Bean Puree, Pineapple Relish  
Tuna Nicoise, Haricot Vert, Olive, Potato, Red Pepper Vinaigrette Skewer

### HOT HORS D'OEUVRES

Miniature Cocktail Frankfurter  
Scallop Wrapped in Bacon  
Ratatouille and Goat Cheese Tartlet  
Chorizo and Marinated Shrimp Kebab  
Steamed Shrimp Wonton, Sriracha Soy Sauce  
Curried Lamb Skewer  
Crispy Chicken Dumpling, Sesame Scallion Vinaigrette  
Short Rib and Manchego Empanada, Lime Cumin Sour Cream



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# Cocktail Hour

## RECEPTION STATION

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

### **Lime Shrimp Taco**

Cucumber Salsa  
Corn Tortilla

### **Asian BBQ Chicken**

Pickled Sesame Cucumbers  
Warm Rice Bun

### **Prosecco Braised Pork**

Rosemary Polenta  
Pecorino Cheese

### **Ricotta Cavatelli**

Broccoli Rabe, Italian Sausage  
Roasted Garlic Jus

### **Penne Pasta**

Roasted Mushrooms, Arugula  
Light Tomato Cream

## COCKTAIL RECEPTION EXTENSION

If you would like to extend your cocktail reception there is an additional room rental fee and a fee per half-hour, per guest for food and beverage.



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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*

### **Mediterranean Tomato and Shrimp Bisque**

Parsley Oil

### **Escarole Soup**

Braised Chicken, Parmesan Meatballs, Ditalini Pasta

### **Exotic Mushroom Soup**

Tarragon Oil

### **Lemongrass Grilled Shrimp**

Forbidden Rice, Curry Carrot Pool

### **Pan Seared Crab Cake**

Roasted Pepper and Tomato Compote, Basil Fennel Coulis

### **House Made Campanelle Pasta Cacio e Pepe**

Seasonal Vegetable Garnish

### **Chilled Shrimp, Smoked Mussels and Jumbo Lump Crab**

Citrus Aioli, Old Bay Crackers

### **Smoked Salmon Roulade**

Caraway Scented Fingerling Potatoes, Salmon Caviar, Parsley Sauce



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## **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**

Roasted Squash, Blue Cheese Crumbles, Dried Cranberries, Walnuts, Sage Vinaigrette

### **Melon and Baby Arugula**

Prosciutto, 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**

Frisee, Goat Cheese Crumbles, Caramelized Shallot Vinaigrette

## **INTERMEZZO**

Choice of Flavored Granita or Sorbet

*Additional Fee Per Guest*



## ENTREES

### **French Cut Chicken Breast**

Cremini Mushroom, Kale, Fingerling Potato Ragout, Red Wine Sauce

### **Striped Bass**

Crispy Wild Rice Croquette, Cauliflower Puree, Wilted Spinach

### **Roasted Salmon**

Spinach Quinoa, Tomato Chutney, Herb Oil

### **Grilled Swordfish**

Cilantro Lime Rice, Pineapple Salsa, Black Bean Pool

### **Slow Cooked Beef Short Rib**

Stone Ground Cheddar Grits, Smoked Carrot, Chipotle Honey Glaze

### **Veal Osso Bucco**

Saffron Risotto, Gremolata Veal Jus

### **Grilled New York Strip Pizzaiola**

Parmesan Polenta, Olive Oil Broccolini

### **Chicken Milanese**

Charred Pepper and Arugula Salad, Roasted Fennel Puree, Lemon Caper Chicken Jus

### **Beef Tenderloin**

Pickled Potato, Charred Broccoli, Portobello Puree, Rosemary Beef Jus

## LAND AND SEA

### **French Cut Chicken Breast and Herbed Shrimp**

Toasted Orzo, Haricot Vert, Lemon Oregano Chicken Jus

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

Horseradish Potato Gratin, Swiss Chard, Cabernet Reduction

### **Filet Mignon and Butter Roasted Lobster**

Twice Baked Chive Potato, Creamed Spinach, Red Wine Sauce

### **Beef Tenderloin and Crab Cake**

Roasted Garlic and Saffron Potato Puree, Broccolini, Thyme Beef Jus

### **Roasted Beef Tenderloin and Sautéed Sea Scallop**

Kale Farro, Baby Carrot, Natural Beef Reduction



## DESSERT

Please select **FOUR** Butlered Treats OR **ONE** Plated Dessert

### Miniature Butlered Treats

Assorted Ice Cream Cones	Assorted Sorbet Cones
Cheesecake Lollipops	Salted Carmel Nut Tart
Cannoli	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  
Caramel Pot de Crème, Dark Chocolate Pretzel Streusel

Strawberry Mango Mousseline  
Yogurt Crisp, Pineapple Foam

Morello Cherry and Almond Tart  
Whipped White Chocolate, Balsamic Reduction

## 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

*Additional Fee Per Guest*

### **Sesame Crusted Tuna Loin**

Wakame and Carrot Salad

*Additional Fee Per Guest*

### **Five Spice Peking Duck**

Hoisin, Scallion, Warm Rice Bun

*Additional Fee Per Guest*

### **House Smoked Short Rib Sliders**

Avocado Remoulade, Pickled Red Onions

*Additional Fee Per Guest*

## **THE RAW BAR**

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

Tuna Tartare, Kampachi Ceviche

Cocktail Sauce, Mignonette Sauce, Old Bay Remoulade, Lemon Wedges

*Additional Fee 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.



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# *Last Dance Enhancements*

## **BUTLERED SNACKS**

*Please select THREE items for Additional Fee Per Guest*

Cheesesteak Spring Roll, Spicy Ketchup Pipette

Rosemary Lamb Chop

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**

*Additional Fee Per Guest*

### **Old Fashioned Doughnut Bar**

Vanilla Cake Doughnuts

Assorted Icings, Glazes and Toppings

*Additional Fee Per Guest*

*Attendant Fee*

### **Chipwich Station**

Assorted Cookies filled with Ice Cream

*Additional Fee Per Guest*

*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.

### **Pin Lighting**

Pin spot lighting is available for dinner tables. There is a Pin Spot Lighting Fee.

### **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. A fee applies.

### **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

A fee applies.