



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 2015 PACKAGE INCLUDES:

Open Bar with Premium Brands
Stationary and Butlered Hors d'oeuvres
Four Course Dinner
Wine Service with Dinner
Champagne Toast
Wedding Cake
Complimentary Parking
Complimentary Sleeping Room at the INN for the Bride and Groom

The package price is determined by the entrée selection, listed on the following pages. Service charges, sales tax and Philadelphia liquor taxes are included in our package price.

Room Rental fees will be based on space utilized and will be quoted by your Private Event Manager.



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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 Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio
Paul Louis 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

Additional Fee Required

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

STATIONARY DISPLAY

Calamari Salad with Roasted Red Peppers and Artichoke Hearts
Sliced Soppressata, Capicola, Genoa Salami, Prosciutto and Pepperoni
Aged Provolone and Basil Marinated Fresh Mozzarella
Rotini Pasta Salad and Marinated Mixed Olives
Plum Tomato and Basil Bruschetta
Sliced Italian Rolls and Tomato Pie

BUTLERED HORS D'OEUVRES

PLEASE SELECT FIVE OF THE FOLLOWING BUTLERED ITEMS

Goat Cheese, Spiced Raisin Puree, Crouton
California Roll, Avocado and Crabmeat
Tuna Tartare, Herb Citrus Remoulade
Smoked Salmon Gateau
Braised Pear, Bleu Cheese, Toast Walnut Tartlet
Roasted Red Beet Tart, Goat Cheese
Beet Chip with Goat Cheese, Micro Greens
Miniature Cocktail Frankfurter
Prosciutto Risotto Ball
Smoked Paprika Remoulade

Scallop wrapped in Bacon
Buffalo Chicken Tartlet, Bleu Cheese
Coconut Chicken, Pineapple Mojo
Truffled Brie Croquette
Spinach Spanakopita
Seared Crab Cake, Old Bay Remoulade
Lamb Meatball, Feta Cheese, Olive Oil
Leek Tart with Crispy Prosciutto

FEATURED BUTLERED HORS D'OEUVRES

GRILLED CHEESE & TOMATO SOUP SHOOTER
Additional Fee Required

UNION LEAGUE SNAPPER SOUP IN DEMI TASSE
Additional Fee Required

SHRIMP COCKTAIL
Additional Fee Required

CHEESESTEAK SPRING ROLL
Additional Fee Required



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Dinner

WINE SERVICE

Sycamore Lane red and white wine
will be offered to guests throughout dinner service.

FIRST COURSE

Please select one of the Following

Lobster Bisque

Penne a la Vodka

Rock Shrimp, Sweet Peas

Pan Seared Crab Cake

Celery and Parsley Slaw, Old Fashioned Mustard Sauce

Seared Polenta Cake

Crab and Tomato Gravy

Smoked Salmon Carpaccio

Fingerling Potatoes, Salmon Tartare Caviar

Butternut Squash Bisque



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SALAD

Please select one of the following

Caesar Salad

Baby Romaine with Shaved Grana Padano, Croutons, Caesar Dressing

Baby Spinach Salad

Strawberries, Goat Cheese, Pine Nuts, Citrus Vinaigrette

Lolla Rosa, Frisee and Micro Greens

Caramelized Shallot Vinaigrette

Sliced Roasted Duck Breast, Golden Beets, Mache

Dried Cherry Vinaigrette

Arugula and Shaved Fennel

Orange Segments, Dried Speck, Cranberries, and Pistachios

Romaine Wedge

Bacon, Bleu Cheese, Tomatoes, Mozzarella, Bleu Cheese Dressing

Meredith Salad

Arcadian Mixed Greens, Candied Walnuts, Orange Segments,
Bleu Cheese, Balsamic Vinaigrette

Cigliene Mozzarella and Confit Tomatoes

Baby Arugula, Focaccia Crouton

INTERMEZZO

Choice of Flavored Gratin or Sorbet

Additional Fee Required



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ENTREES

Bone-In Oven Roasted Chicken

Caramelized Onion Risotto, Asparagus, Green Peppercorn Red Wine Sauce

Striped Bass

Yukon Potato Risotto, Sautéed Spinach, Brown Butter Caper Sauce

Grilled Salmon

Mushroom and Spinach Ragout, Horseradish Nage

Grilled Swordfish

Caramelized Onion Farro, Ratatouille Vegetables, Sweet Pea Coulis

Red Wine Braised Beef Short Rib

Cauliflower and Potato Puree, Roasted Baby Carrots, Truffled Beef Jus

Grilled Veal Tenderloin

Mushroom and Shallot Fondue, Fingerling Potato, Veal Reduction

Grilled Beef Sirloin

Potato Gratin, Creamed Spinach, Cabernet Reduction

Stuffed Breast of Chicken with Spinach and Asiago

Roasted Tomato Orzo, Thyme Chicken Jus

Center Cut Beef Tenderloin

Twice Baked Pancetta Potato, Broccolini, Parmesan Beef Jus

DUOS

Grilled Chicken Breast and Salmon Fillet

Scallion and Mushroom Bread Pudding, Sweet Pea Puree, Red Wine Sauce

Young Organic Chicken Breast and Stuffed Shrimp

Herbed Couscous, Lemon Asparagus, Roasted Tomato Chicken Jus

Butter Roasted Maine Lobster and Tenderloin of Beef

Chive Potato Puree, Haricot Vert, Madeira Sauce

Beef Tenderloin and Crab Cake

Roasted Garlic Potato Risotto, Wilted Spinach, Natural Beef Reduction



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DESSERT

Please select one of the following

Chocolate Pot de Crème
Salted Caramel Ganache, Candied Peanuts

Lemon Meringue Tart
Blackberry Coulis

Cheesecake with Seasonal Garnish

Miniature Butlered Treats
Assorted Ice Cream Cones, Cheesecake Lollipops, Miso Spoon Crème Brulee

BEVERAGE SERVICE

Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas

DESSERT STATIONS

Viennese Dessert Table

Additional Fee Required

Gelato and Ice Cream Station

Additional Fee Required

Chef's Attendant Required

Chipwich Station

Giant Chocolate Chip Cookies filled with Ice Cream

Additional Fee Required

Chef's Attendant Required

WEDDING CAKE

Vanilla Genoise, Pound, Decadent Chocolate Cake, Red Velvet, Marble or Citrus Cake
Flavored Mousse, Buttercream, Assorted Jams, Lemon Curd or Ganache Filling
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

PASTA

Ricotta Cavatelli

Italian Sausage and Broccoli
Garlic and Olive Emulsion

Additional Fee Required

Orecchiette Pasta

Spicy Shrimp, Marinara and Basil Gravy
Additional Fee Required

CARVING

New Zealand Rack of Lamb

Mint Jelly, Roasted Lamb Jus
Additional Fee Required

Seared Tuna Loin

Seaweed Salad
Additional Fee Required

CHEF'S CORNER

Taste of the Orient

Assorted Dim Sum, Hand Rolled Sushi
Additional Fee Required

Warm Soft Pretzels and Local Beers

Seasonal Cheese Sauces
Additional Fee Required

Pulled Pork Italian Style Sliders

Broccoli Rabe, Sharp Provolone
Parmesan Potato Chips
Additional Fee Required

Sautéed Large Shrimp

Scampi Style, White Wine and Garlic Jus
Grilled Bread
Additional Fee Required

THE RAW BAR

Jumbo Shrimp, Crab Claws, Clams and Oysters on the Half Shell,
Salmon, Tuna and Hamachi Tartare, Scallop or Fish Ceviche,
Cocktail Sauce, Mignonette Sauce, Old Bay Remoulade, Lemon Wedges
Additional Fee Required

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 \$125.00.
The number of chef's attendants needed will be based upon the final guest count.



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Additional Arrangements

Overnight Accommodations

Specialty room rates may be arranged for your guests at the Inn at the League, and will include breakfast in our Founders room. Please contact Michelle Gentile at gentilem@unionleague.org for rates and availability.

Wedding Ceremony

A private room may be reserved for your wedding ceremony. Each room carries a rental fee, based on the size, and will include chair setup and staging for the ceremony. Complimentary rehearsal space may be arranged with your Private Dining Manager.

Guest Parking

Guest parking is included at the Midtown Parking Garage at 1450 Sansom Street. Complimentary parking is limited to one night.

Coat Check

A complimentary coat check is available during the winter season.

Bathroom Attendant

A restroom attendant is available at an additional charge of \$250 per attendant.

Decorations

Votive candles, white, gold and cream table linen and white napkins are available for your selection at no additional charge. Alternative linens may be arranged and will be charged accordingly.

Pin Lighting

Pin spot lighting is available for dinner tables, cake table and place card table for \$1000.00

Photography

Photographs are welcome throughout our unique location, based on availability. Please make arrangements in advance with your Sales 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 bridal brunch.

Vendor Information

All equipment must be loaded in through the Moravian Street door. Please provide your Sales 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 *Additional Fee Required*

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

Children's Pricing Available