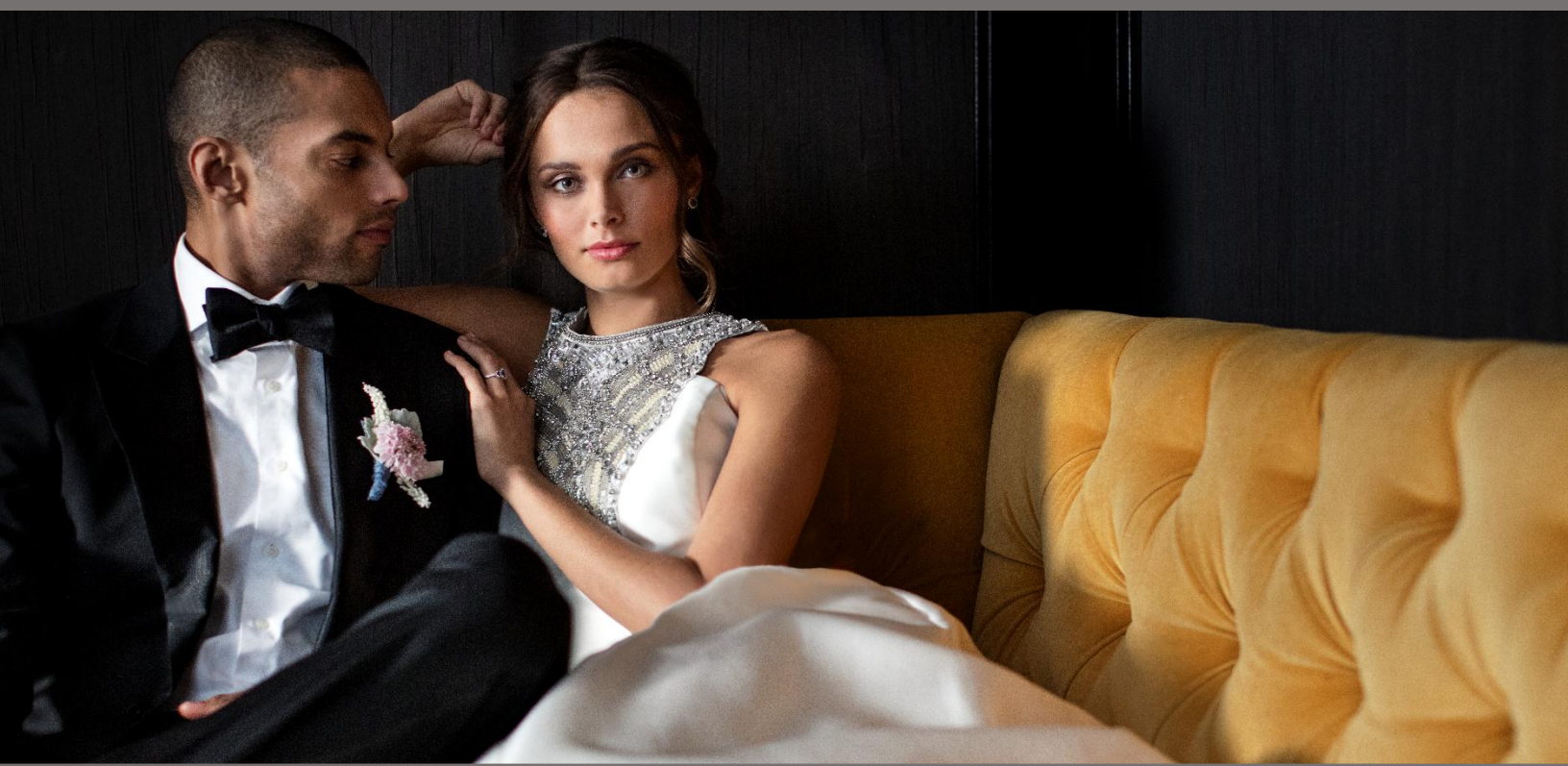


THE RITTENHOUSE



Timeless Elegance

Fall & Winter Menu

Our menu changes seasonally to take advantage of the freshest, most delicious produce the season has to offer. Since every meal is customized for you, each of these menu items can be altered to suit your taste or dietary needs.

Jon Cichon

Executive Chef, The Rittenhouse



The Rittenhouse Wedding Package

Five-Hour Silver Bar

Complimentary Champagne Toast

Custom Specialty Cocktail

Selection of Six Butler Passed Hors d'Oeuvres

Selection of Two Stations

Three-Course Dinner with Tableside Entrée Choice

Tableside Wine Service

Custom Rittenhouse Wedding Cake, Fresh Berries & Fruit Coulis

Starting at \$205 Per Person

Service charges & appropriate taxes are additional

Cocktail Hour

Butler Passed Hors d'Oeuvres

Select a Variety of 6

Hot Selection

Parmesan Arancini, *Spicy Tomato Sauce*
Maryland Style Crab Cake, *Roasted Garlic Aioli*
Cornmeal Fried Oyster, *Sesame, Remoulade*
Tuna Tataki, *Crispy Wonton, Wasabi*
Grilled Mahi Mahi Fish Taco, *Salsa Verde*
Tuna Confit Spring Roll
BBQ Bacon Wrapped Shrimp or Scallop
Fried Chicken & Biscuit, *Celery Mostarda*
Lollipop Chicken Wing, *Tamarind Glaze*
Satay-Chicken/Mongolian Lamb/Beef Tenderloin
Peanut Sauce
Country Ham & Cheese Croquette, *Scallion*
Moroccan Spiced Lamb Kebab, *Yogurt*
Spicy Cheesesteak Spring Roll, *Sriracha Ketchup*
Beef Franks in a Blanket, *Ketchup or Mustard*
Thai Style Beef & Lemongrass Meat Ball
Warm Leek Bisque, *Black Truffle Froth*
Chickpea Fritter, *Preserved Lemon Hummus*
Warm Piquillo Toast, *Pine Nut, Rosemary*
Lollipop Lamb Chop, *Rosemary* [\$10 Enhancement]

Cold Selection

Smoked Salmon, *Red Beet Tapioca*
Hamachi Ceviche, *Garlic Rice Chip*
Salmon or Tuna Tartare, *Lemon*
Extra Virgin Olive Oil
Crispy Potato Rösti, *Salmon Rilette*
Celery Root Veloûté, *Preserved Lemon*
Maine Lobster Roll Slider, *Grape* [\$4 Enhancement]
On Toast:
Preserved Tomato, *Basil, Red Onion, Balsamic*
Smoked Whitefish Salad, *Pickled Jalapeño*
Chili Crab, *Scallion, Crispy Shallot*
Foie Gras, *Strawberry, Brioche*

Enhancements

Select a Variety of 8 – Add 10

Select a Variety of 10 – Add 20



Reception Stations

Classic Reception Stations

Select 2

*\$200 Attendant Fee Required

Mediterranean Salad

Roasted Garlic & Lemon Hummus ✓ ⊗
Kalamata Olive Tapenade ⊗
Grilled Eggplant Babaghanoush, *Orange, Parsley* ✓ ⊗
Asparagus & Roasted Red Pepper Salad, *Feta* ✓ ⊗
Marinated Mushroom Conserva, *Celery* ✓ ⊗
Pita & Bagel Chips

Très Guacamole

Classic Guac, Crab and Mango, Roasted Pineapple
Plantain Chip, Blue Corn Tortilla Chip & Pita Triangle

Pasta Station*

Select One [1]
Cavatelli, *Sage, Brown Butter, Lemon* ✓
Farfalle, *Arrabiata or Pomodoro Sauce*
Parmigiano Reggiano Basil
Potato Gnocchi, *Stilton Cream, Caramelized onion*
Aged Balsamic ✓

Sliders

Mini Fish Tacos, *Cabbage Slaw, Spicy Crema*
Two-Bite Burger, *Chipotle Mayo, Cheddar, Mini Brioche*
Shredded Beef or Chicken BBQ, *Grilled Pineapple*

Hot Off The Press*

Select Two [2]
Cheese, *Bacon, Gruyère, Caramelized Onion*
Chicken, *Provolone, Roasted Pepper*
Philly Cheesesteak, *Ribeye, Caramelized Onion*
Cheese Whiz, Roasted Pepper
Roasted Wild Mushroom, *Goat Cheese, Spinach*
Camembert, *Watercress, Pear, Prosciutto*

Grilled Vegetable Antipasto

Seasonal Grilled Vegetables
Artichoke, Mushroom, Roasted Pepper, Provolone
Parmesan
Pepperoni, Cappelletti & Sopresatta
Garlic Toast & Focaccia

Artisan Cheese Display

International & Domestic Cheese Selection
Preserves, Jam, Water Cracker, French Baguette

Charcuterie

A Rustic Display of Cured Meat
Prosciutto, Chorizo, Sopresetta, Assorted Pâtés
Cornichon, Roasted Pepper, Grain Mustard, Grape,
Cracker, French Baguette

Carved Slow Roasted Turkey Breast*

Turkey Gravy, Dried Cranberry Aioli, Whole Grain Mustard

Dim Sum*

Select Three [3]
Shrimp Shumai
Chicken Dumpling
Pork Pot Sticker
Vegetable Dumpling
Steam BBQ Pork Bun
Assorted Dipping Sauces

Reception Station Enhancements

Priced Per Person

Chef Attendant Required for Each Station - \$200 Per Attendant

Roasted Rack of Lamb

Thyme Crust, Minted Orange Preserve, Natural Jus ☒
35

Smoked Fish Presentation

Scottish Salmon, Trout, Peppered Mackerel
Whitefish Salad
Red Onion, Chopped Egg, Caper, Cucumber
Crème Fraîche, Bagel Chip Toast Points
22

Caviar Dreams

Your Choice of Caviar by the Ounce
Paddlefish
Russian Ossetra
American Sturgeon
Traditional Accompaniment
Buckwheat Blini, Brioche Toast
MP

Traditional New England Clam Bake

Steamed Clams and Mussels, Old Bay Shrimp
Corn on the Cob
Sausage and New Potatoes ☒
19
Add Lobster
10

Whole Roasted Suckling Pig

Fresh Pico De Gallo, Salsa Verde
Corn Tortilla, Grilled Scallion, Black Bean & Rice
Guajillo Chili Sauce ☒
19

Noodle Town

Stir Fried to Order
Dan Dan Noodles
Lo Mein, Shrimp or Vegetarian
Chilled Vermicelli Salad, Lemongrass
16

Raw Bar

Jumbo Shrimp Cocktail [U-12]
Snow Crab Claws
East & West Coast Oysters
Mignonette, Mustard Aioli, Cocktail Sauce, Lemon
45
Add Maine Lobster
10
[Hand Carved Ice Sculpture Available Upon Request]

Sushi Bar

Assorted Sushi, Sashimi, Maki
Soy, Ginger, Wasabi
26
Chef Attendant Required - \$250 Per Attendant

Hickory Smoked Tenderloin of Beef

Au Jus, Red Onion Marmalade ☒
28

Roasted Top Round of Beef

Roasted Garlic Spread, Natural Jus ☒
22

Peking Duck

Whole Duck Carved to Order
Moo Shu Pancake, Scallion, Cucumber
Hoisin & Plum Sauce
26

Fond of Fondue

Select Two [2]
Aged Cheddar
Smoked Gouda
Yards Philadelphia Pale Ale Gruyère
Apple, Bacon, Croûton, Pretzel Stick, Chicken, Sausage
Broccoli Cauliflower, Potato
27



Plated Dinner

Three Course Plated Dinner

Select 1

First Course

Crispy Phyllo & Vegetable Purse, *Roasted Mushroom Jus*
Butternut Squash Gnocchi, *Brown Butter, Broccoli Rabe*
Rittenhouse Caesar, *Grilled Romaine, Preserved Lemon, Smoked Red Onion, Crostini, Parmesan Tuile*
Green Oak, *Grilled Onion, Poached Apple, Curried Oat, Ginger Vinaigrette*
Autumn Panzanella, *Crispy Pancetta, Sweet Onion, Pear Pecorino Dressing*
Shaved Kale, *Winter Radish, Black Pepper Parmesan Dressing*
Slow Roasted Baby Carrot, *Apricot Purée, Medjool Date, Radish, Moroccan Spice*
Roasted Sunchoke, *Orange Segment, Arugula, Spiced Almond, Champagne Vinaigrette*
Roasted Cauliflower, *Naval Orange, Snow Pea, Pumpernickel Croûton*
Iceberg Lettuce, *Cucumber, Radish, Haricot Vert, Shiso, Truffle Soy Vinaigrette*

Assorted Rolls and Butter

Select 2

Tableside Entrée Choice

Homemade Ricotta Gnocchi, *Swiss Chard, Brown Butter*
Roasted Salmon Fillet, *Herb Polenta, Shiitake, Tomato Compote*
Marinated Mahi Mahi, *Ginger, Lobster & Cilantro Risotto, Shellfish Reduction*
PanSeared Jumbo Lump Crab Cake, *Cranberry Bean Ragoût, Butternut Squash*
Roasted Chicken Breast, *Brown Butter Spelt, Braised Apple, Sage Jus*
Roasted Chicken Breast, *Potato Gnocchi, Brussels Sprout Cipollini Onion, Apple Cider Reduction*
Grilled Veal Chop, *Creamed Farro, Brussels Sprout, Roasted Mushroom, Whole Grain Mustard Jus*
Marinated Skirt Steak, *Warm Napa Cabbage Slaw, Grilled Shrimp, Sesame*
Filet of Beef, *Caramelized Shallot Butter, Roasted Wild Mushroom, Horseradish Jus*
Beef Rib Eye, *Roasted Cauliflower Purée, Grilled Scallion, Roasted Red Pepper, Natural Jus*

Custom Rittenhouse Wedding Cake

Select a Design of your choice for our Pastry Chef to Recreate
Cake will be cut and served as a Plated Dessert with Fresh Berries and Fruit Coulis

Coffee, Decaffeinated Coffee and Assorted Hot Teas Offered Tableside



Dessert Enhancements

Dessert Enhancements

Dessert Sampler

Pumpkin Cheesecake, *Graham Cracker Crust*
Pear Fruit Tart, *Pastry Cream, Sucre Shell*
Lemon Tart, *Cherry Meringue*
Flourless Chocolate Cake, *Whipped Chocolate Crèmeux*
Hazelnut Coffee Mousse, *Caramelized Hazelnut*
Vanilla Crème Brûlée, *Spiced Cookie Garnish*
Chocolate Ganache Tart, *Chocolate Sucre Shell*
Apple Cinnamon Crumble
Milk Chocolate Mousse, *Spiced Pecan*
Financier, *Cranberry Pistachio*

2 Varieties Add 10 to Package

3 Varieties Add 15 to Package

Tray Passed

Cheesecake Pop
Mandarin Cara Cara Tart, *Pastry Cream, Olive Oil*
Assorted Mini Cupcake, *Spiced Caramel, Pumpkin*
Peppermint, Cranberry
Mini Ice Cream or Sorbet Cone
Profiterole, *Chocolate, Vanilla, Pumpkin Milk Chocolate*
Chocolate S'mores Cup
Panna Cotta, *Chai Spice*
Marshmallow, *Black Currant, Peppermint*
Financier, *Cranberry, Pistachio*
Dark Chocolate Ganache Tart
Donut Holes
Tarte au Citron

Add 5 each

Dessert Stations

Sundae Bar

Vanilla, Chocolate & Strawberry Ice Cream
Hot Fudge, Butterscotch, Berry Sauce
Chocolate Sprinkle, M&M, Toasted Nut
Fresh Berry, Whipped Cream

Selection of Freshly Baked Cookies, *Chocolate Chip*
Oatmeal Raisin & Chocolate Heath Bar Fudge

16

Waffle Bar

Waffles Made to Order

Vanilla, Chocolate & Strawberry Ice Cream
Chocolate Sprinkle, M&Ms, Toasted Nut, Fresh Berry
Whipped Cream, Hot Fudge, Butterscotch, Berry Sauce

23

S'Mores

Graham Crackers
Assorted Marshmallows
Dark & White Chocolate

19

Donut Display

Assorted Donuts
Sprinkle
M&M
Toasted Coconut
Strawberry Glaze
Chocolate & Peanut Butter Sauce

19

Classic Flambé

Select One

Banana Foster, Apple-Calvados, Pear-Brandy
Strawberry-Grand Marnier, Pineapple-Rum

19

Grand Dessert Display

Chef's Selection of Whole Cakes, Mini Pastries
Petit-Fours

35

Chef Attendant Required for Each Station - \$200 Per Attendant

Beverage Package

Wedding Package Silver Bar

Vodka- *Penn 1681, Stolichnaya*

Gin- *Bombay Gin*

Rum- *Bacardi Superior*

Whiskey- *Jack Daniels*

Scotch- *Dewar's White Label*

Tequila- *Jose Cuervo*

Beer- *Amstel Light, Heineken, Yuengling Lager*

Yards Philadelphia Pale Ale, Fegley's IPA

Wine- *Canyon Oaks Chardonnay, Canyon Oaks Cabernet Sauvignon*

Complimentary Champagne Toast

Platinum Bar

Vodka - *Belvedere, Grey Goose, Russian Standard Platinum*

Gin - *Bombay Sapphire, Hendricks*

Rum - *Appleton Estate Reserve Rum*

Scotch - *MaCallan 12 yr, Johnnie Walker Black*

Whiskey - *Jameson 12 yr Irish, Knob Creek, Maker's 46*

Cognac- *Courvoisier VSOP*

Tequila - *Patron Silver*

Beer - *Amstel Light, Heineken, Yuengling Lager*

Yards Philadelphia Pale Ale, Fegley's IPA

Wine- *Canyon Oaks Chardonnay, Canyon Oaks Cabernet Sauvignon*

Add 20

Gold Bar

Vodka- *Ketel One, Tito's*

Gin- *Blue Coat Gin, Tanqueray*

Scotch- *Johnnie Walker Red*

Rum- *Flor de Cana*

Whiskey- *Crown Royal, Maker's Mark*

Tequila- *Corralejo Blanco*

Beer- *Amstel Light, Heineken, Yuengling Lager*

Yards Philadelphia Pale Ale, Fegley's IPA

Wine- *Canyon Oaks Chardonnay*

Canyon Oaks Cabernet Sauvignon

Add 10

One (1) Bartender for Every 50 Guests, \$200 Per Bartender Required. The Silver Bar Package is Priced Per Person and Includes a 5-Hour Open Bar, Canyon Oaks Wines with Dinner and a Specialty Cocktail. Package Wines May Not be Substituted. All Additional Wines will be Added to the Package as Enhancements and Charged on Consumption Per Bottle.

Wine List

Priced per bottle based on consumption.

Sparkling Wine

Cava, Juvé y Camps "Cinta Púrpura Brut Reserva" Penedes, Spain

The crisp acidity of this wine is complemented by a gentle creaminess that leads into a long and satisfying finish. This is an extremely agreeable wine with a vibrant and attractive effervescence.

50

Prosecco, Sorelle Bronca "Extra Dry" Valdobbiadene, Italy

There's a hint of complexity in the interplay between this wine's gentle sweetness and crisp acidity, like biting into a freshly picked ripe pear. It's lean and focused with just a hint of creamy richness.

65

Brut Champagne, Moët & Chandon "Impérial" Epernay, France

Aromas are radiant, revealing bright yellow-fleshed fruits, floral nuances and elegant brioche and nutty notes. The palate is seductive, richly flavorful and smooth combining generosity and subtlety, fullness and vigor, followed by a delicately fresh crispiness to reveal the magical balance of Champagne.

125

White Wine

Pinot Grigio, Ca'Donini, Friuli-Venezia Giulia, Italy

A distinctive bouquet of wild flowers and hints of honey and fruit in the mouth the wine is dry, and light with clean, lively apple and pear fruit.

60

Sauvignon Blanc, Domaine Bailly-Reverdy, Sancerre, France

This domaine produces classic and textbook Sancerre with a lovely open nose that is expressive on citrus notes: lemon, lime, and grapefruit. Fruit, acidity, and minerality are all in perfect harmony, making this incredibly food-friendly and endlessly enjoyable.

80

Sauvignon Blanc, Haras de Pirque "Albaclara Gran Reserva" Maipo Valley, Chile

A fresh and bright white with dried pear and apple character. Lively acidity accompanies the full-bodied texture, flavorful palate and very long finish of this wine.

65

Rhône Blend, Côté Mas, Languedoc-Rousillon, France [1 Liter]

Chardonnay, Vermentino, Sauvignon Blanc and Grenache Blanc are all part of this blend. The result yields an easy-going and fruity wine with intense aromas of citrus and tropical fruits. Well-balanced on the palate with a lovely crisp acidity, this is a charming blanc with a personality expressing its unique terroir.

65

Chardonnay, Canyon Oaks, California

Pale yellow with aromas of green apple and tropical mango. Fresh and clean on the palate with touches of apple, asian pear and spice finishing with a hint of toasted oak on the finish.

45

Chardonnay, Chateau Ste. Michelle "Mimi" Columbia Valley, Washington

On the palate, this wine is medium bodied, balanced and easy to enjoy. The flavor profile is a very tasty mild vanilla oak infused pear with notes of caramel. The finish is dry and its flavors fade away nicely.

60

Chardonnay, Cep, Sonoma Coast, California

Lemon confit, orchard fruit, chamomile and lightly oaked notes are laced into the silky finish. This is a very pretty, bright Sonoma Coast Chardonnay.

90

Wine List

Priced per bottle based on consumption

Red Wine

Pinot Noir, Love Noir, California

A luxurious, fruit-forward take on Pinot Noir with generous notes of dark cherry melding with mocha leading to a finish with a silky, smooth texture.

65

Pinot Noir, Trisaetum, Willamette Valley, Oregon

Vibrant red berry and floral aromas pick up a peppery spice note with air. Silky and focused on the palate, offering juicy raspberry and bitter cherry flavors and a suggestion of star anise. A suave, accessible Pinot, showing strong back-end cut and no excess weight.

90

Malbec, Altos Las Hormigas, Mendoza, Argentina

The mountain, the freshness and the long finish, in a very delicate harmony, define this Uco Valley Malbec. The palate showcases cherries, plums and fresh figs, like the ones you pick up from the tree with soft floral notes of violets and a nice and subtle mineral note.

65

Tempranillo, Viña Bujanda "Reserva" Rioja, Spain

This wine shows deep, spicy aromas of blueberries, leather, mocha, and cacao. On the palate, it shows round tannins, crisp acidity, and balanced body.

80

Rhône Blend, Côte Mas, Languedoc-Rousillon, France [1 Liter]

Combining premium quality grapes of Grenache, Carignan, Cinsault, Merlot and Syrah to craft a delicious red blend bursting with personality and charm. The nose and palate is intense and fruity with aromas of ripe black fruits, blackcurrant and a touch of licorice.

65

Cabernet Sauvignon, Canyon Oaks, California

A beautifully crafted Cabernet Sauvignon with a generous fruit forward bouquet and medium body. The palate is well rounded with ripe and supple texture leading to subtle tones of oak on the finish.

45

Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington

Supple and charming, open-textured and generous, with cherry, red plum and orange peel flavors, shaded by a hint of fresh herb as the finish plays against velvety tannins.

60

Cabernet Sauvignon, Dry Creek Vineyard, Sonoma, California

This impeccable wine displays wonderful aromatics of cherry, black currant and blackberry notes. Additional airing reveals dried floral, thyme and hints of cassis and dark chocolate. The palate is full-bodied and fleshy with excellent tannin and structure. The wine is silky and lush with superb balance.

90

Additional Wine Options Available Upon Request Based on Availability

THE RITTENHOUSE

MENUS

Enclosed are suggested menu selections and we welcome the opportunity to customize any menu to suit your taste. Our award winning chefs at Lacroix provide all food for catered events. We can accommodate parties up to 400 guests and we pride ourselves on providing you and your guests with a fine dining restaurant quality experience at your event.

CHARGES

All charges and taxes are current and may be subject to change. Charges will be confirmed 30 days prior to the date of your function. Please note that a 24% service charge, 7% service charge tax and 7% Pennsylvania sales tax will be applied to your final bill for all meeting and event space rentals. For all food charges, a 24% service charge, service charge tax of 7% and 8% Pennsylvania sales tax will be applied. For all liquor charges, a 24% service charge, a service charge tax of 7% and a 10% liquor sales tax will be applied.

VENDORS

Our Catering Executives will be pleased to make recommendations for decorators, entertainment, photography, videography or any other outside vendor you may need.

FOOD AND BEVERAGE

The Rittenhouse does not permit any food or beverage (with the exception of wedding cakes), to be brought into the Hotel.

ATTENDANTS AND SERVICE

Bartenders, Chef Attendants and Coat Check Attendants are \$200 per attendant for each event. The Rittenhouse standard is one bartender for every 50 guests. A Security Officer can be arranged for a minimum of 4 hours at \$75 per hour. For all seated events The Rittenhouse standard is one server per table.

VALET PARKING

Valet Parking for day guests attending a function at the hotel is \$26.00 per vehicle. These fees can be individually paid by your guest or applied to your master account. Overnight Parking is available at \$52.00 per night.

AUDIO VISUAL

Presentation Services Audio Visual, an in-house audiovisual company, can provide equipment and services, which can be arranged through your Catering Manager. All charges will be applied to your master account.

GUARANTEES AND MINIMUMS

Final attendance will be required three working days (72 hours) prior to your event before 12 o'clock noon. This guaranteed number is not subject to reduction but can be increased if necessary. The Rittenhouse is not responsible for service to more than 5% over the guarantee. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. A service charge will be levied for parties with less than ten guests. A Rittenhouse Security Officer is required for all events attended by ten or more children under the age of 18 at a charge of \$75.00 per hour per Security Guard, for a minimum of 4 hours.

PAYMENT POLICIES

An advance deposit determined by the Catering Executive is required with every contract. The estimated balance will be due 72 business hours prior to the event with a credit card, certified check, cash or money order, or 10 business days prior to the event with a personal check. In the event of a cancellation, refund policies as outlined on the contract will apply.