Get Ready, the French way

Get Ready Room Package
Love is simple. Celebrations are Magnifique.

PHILADELPHIA
**Presidential Suite**

$800  
(4 Hour Day Use)

$1,500  
(Day Use + Overnight Stay in Presidential Suite)  
*Included in our Wedding Package if the wedding is at the Sofitel*  
*Minimum of 150 Guests*

Includes:

- 1500 sq ft Presidential Suite
- Selection of 4 Lite Bites (up to 12 people)
- 2 Complimentary Bottles of Champagne

---

**Luxury Suite**

$400  
(4 Hour Day Use)

$700  
(Day Use + Overnight Stay in Luxury Suite)  
*Included in the Wedding Package if the wedding is at the Sofitel*  
*Minimum of 75 Guests*

Includes:

- 600 sq ft Luxury Suite
- Selection of 2 Lite Bites (up to 5 people)
- 1 Complimentary Bottle of Champagne
LITE BITES

CRISPY CHICKEN WINGS $14
blue cheese, celery

ROASTED GARLIC HUMMUS $12
feta, olives, toast

TRUFFLE, PARMESAN FRIES $8
spicy aioli

CRISPY BRUSSEL SPROUTS $12
bacon, chilies, lemon

CHEESESTEAK SPRING ROLLS $12
espelette ketchup

SMOKED SALMON RILLETTES $12
toast

CRAB, TOMATO, AVOCADO TARTINE $15
garlic croustade

FLATBREADS/SALADS $13

PIPPERADE FLATBREAD (V)
braised peppers, pistou, fresh mozzarella

MUSHROOM & REGGIANO FLATBREAD (V)
arugula, truffle

GRILLED SHRIMP FLATBREAD
chimichurri, corn, lemon, fresno pepper

CAESAR SALAD
reggiano, crouton

ARUGULA SALAD (V)
Pears, blue cheese, spiced pecans, lemon-honey
vinaigrette, Choice of Toppings:
Grilled Shrimp - $8
Grilled chicken - $5
Crab cake - $10

ENHANCEMENTS

Lox & Bagels (half doz) $60
Smoked Nova Salmon, Red Onion, Capers, Tomatoes
Cream Cheese

Bakery Basket (half doz) $30
Assortment of Croissants, Chocolate Croissants,
Cinnamon Sugar Donuts & Pans aux Raisin

Assorted Fresh Fruit Display $25

Assorted Bagels with Cream Cheese (half doz) $22

Jumbo Shrimp Cocktail (half doz) $25

Assorted Cheese Display
Three $12
Five $17
Seven $21

SANDWICHES $15
Sandwiches served with house made spicy pickles, and
your choice of French fries or salad

CROUQUE – MONSIEUR
ham, gruyere, béchamel, sourdough

CRAB CAKE
roasted garlic remoulade, bibb, tomato, pickled onion

LIBERTE CHEESE BURGER
herb aioli, lettuce, tomato, pickled red onion

TURKEY CLUB
avocado, bacon, lettuce, tomato, herb mayonnaise
### Champagne & Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Brut</td>
<td>$150</td>
</tr>
<tr>
<td>Veuve Clicquot Brut Rosé</td>
<td>$160</td>
</tr>
<tr>
<td>Avissi Prosecco, Italy</td>
<td></td>
</tr>
<tr>
<td>Chandon Rosé, CA</td>
<td>$75</td>
</tr>
</tbody>
</table>

### White Wine

<table>
<thead>
<tr>
<th>Type</th>
<th>Wine</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHARDONNAY</strong></td>
<td>Trinity Oaks, CA</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>Folie à Deux, CA</td>
<td>Echo Bay, NZ</td>
<td>$68</td>
<td></td>
</tr>
<tr>
<td><strong>SAUVIGNON BLANC</strong></td>
<td>Napa Cellars, CA</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td><strong>RIESLING</strong></td>
<td>Charles &amp; Charles, WA</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td><strong>PINOT GRIS / PINOT GRIGIO</strong></td>
<td>Joel Gott, OR</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Caposaldo, ITA</td>
<td>$52</td>
<td></td>
</tr>
</tbody>
</table>

### Red Wine

<table>
<thead>
<tr>
<th>Type</th>
<th>Wine</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PINOT NOIR</strong></td>
<td>Seeker, FRA</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td><strong>CABERNET SAUVIGNON</strong></td>
<td>Trinity Oaks, CA</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Joel Gott “815”, CA</td>
<td>$68</td>
<td></td>
</tr>
<tr>
<td><strong>MALBEC</strong></td>
<td>Doña Paula, ARG</td>
<td>$64</td>
<td></td>
</tr>
<tr>
<td><strong>MERLOT</strong></td>
<td>Trinity Oaks, CA</td>
<td>$40</td>
<td></td>
</tr>
</tbody>
</table>

### Beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>O'Douls</td>
<td>$6</td>
</tr>
<tr>
<td>Samuel Adams</td>
<td>$7</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>$7</td>
</tr>
<tr>
<td>Yards Pale Ale</td>
<td>$6</td>
</tr>
<tr>
<td>Coors Light</td>
<td>$5</td>
</tr>
<tr>
<td>Amstel Light</td>
<td>$6</td>
</tr>
<tr>
<td>Angry Orchard Cider</td>
<td>$8</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>$7</td>
</tr>
<tr>
<td>Corona</td>
<td>$7</td>
</tr>
<tr>
<td>Heineken</td>
<td>$6</td>
</tr>
<tr>
<td>Lagunitas</td>
<td>$7</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>$5</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>$5</td>
</tr>
<tr>
<td>Budweiser</td>
<td>$5</td>
</tr>
<tr>
<td>Bud Light</td>
<td>$5</td>
</tr>
<tr>
<td>Yuengling Lager</td>
<td>$5</td>
</tr>
</tbody>
</table>

### Flights

- **Blended Scotch Flight** $45
  - 4 - 1 oz Assorted Scotch
- **Bourbon Flight** $45
  - 4 – 1 oz assorted Bourbon
- **Tequila Flight** $45
  - 4 – 1 oz assorted Bourbon

### Cognac

- Remy Martin LOUIS XIII ½ oz - 100 / 1 oz - 200 / 2oz - 400
- Hennessy VSOP – 18 Hennessy XO - $48
- Remy Martin XO - 45Remy Martini 1738 - $23