The Gyramid Club

WEDDINGS



PYRAMID CLUB

215.567.6510 | PYRAMIDCLUB.COM

RSON "All food and beverage purchases are subject to an automatic 8% Tax & 22% Set withe Club to certain food and beverage service employees. The Service Charge is not

CELEBRATION PACKAGE

We are thrilled you are considering the Pyramid Club to celebrate your Wedding Day! The Club specializes in outstanding cuisine, personalized service and magic moments. The Ballroom overlooking the local landmarks and beyond, has been a preferred location for many affairs since it opened in 1993. At night, it is easily transformed into an enchanting location for formal receptions and special celebrations of all types.

The entire Club can be available for a ceremony, cocktail reception and dinner for a weekend wedding. Our friendly staff is trained to provide attentive service during an unforgettable evening. Executive Chef Sylva Senat, and his culinary team, will create an outstanding menu with club specialties, or perhaps a custom menu designed to suit your palate.

In addition to the breathtaking views and atmosphere of unparalleled elegance, the following attributes highlight what makes The Pyramid Club stand out from the rest:

- Exclusive Use of the Club (Sat./Sun.)
- Complimentary Tables, Club Chairs, Stemware & China
- White Linens and Napkins in Polyester Blend
- Votive Candles
- Natural, Wood-tiled Dance Floor
- Cake Cutting and Bartender Fees
- Your Custom Designed Wedding Cake by Bredenbeck's Bakery
- Private Wedding Party Room
- Dedicated Assistance with Menu Planning, Decor & Entertainment
- Seasonal Coat Check Services
- Discounted Parking Options

We look forward to being a part of your special day, and are here to help create a lifetime of happy memories for you and your loved ones!

Please feel free to contact your personal Private Event Directors to set up an appointment to view our spaces and discuss your options!



CELEBRATION PACKAGE

Five Hour Premium Open Bar Selection of Hors D'oeuvres Lavish Antipasto Display Champagne Toast with Dinner First Course Entrée Selections Wedding Cake Coffee Service

Dedicated Planning Services



BUTLERED HORS D'OEUVRES

Selection of Four Hors d'Oeuvres During Cocktail Hour

Chicken Pot Stickers, Ponzu Sance Cocktail Franks en Croute, Mustard Sweet & Spicy Bacon Wrapped Chicken Philly Cheese Steak Spring Rolls, Spicy Ketchup Chorizo Empanada Beef Wellington Jumbo Coconut Shrimp, Spicy Thai Chili Sance Steamed Char Su Pork Buns Tuna Tartare, Spicy Mayo, Cucumber in Cones Meatball Skewer Marinara Sance Buffalo Chicken Meatballs Buffalo Sance, Stuffed with Bleu Cheese Chicken Tikka Skewers Lamb Samosas, Mint Yogurt Sance

<u>Vegan</u>

Kale-Veggie Pot Stickers, *Ponzu Sauce* Curry Potato and Pea Samosas Roasted Root Vegetable Kabobs

Vegetarian Option

Wild Mushroom Tarts Black Bean Corn Empanada Vegetable Spring Rolls, Sweet & Sour Sauce Raspberry and Brie in Phyllo Spanakopita White Truffle Potato Croquettes

Upgrade to Six Hors D' Oeuvres Selections | \$6 Extended Cocktail Hour Appetizers per ½ hour | \$6

COCKTAIL HOUR DISPLAYS

Antipasto Display

Assorted Artisanal Meats & Cheeses, Mixed Olives, Marinated Pickled Vegetables, Cherry Stuffed Peppers, Grilled Artichokes, Sliced Baguettes, Bocconi Mozzarella

Cold Roasted Vegetable Salad | \$12

Roasted Tomato with Herbs, Tricolor Cauliflower, Carrots Tossed in Oil, Broccoli, Bread Display

Seasonal Crudité | \$12

Raw Market Fresh Garden Vegetables, Garlic Hummus, Bleu Cheese Dip, Buttermilk Ranch Dip, Green Goddess Dip

Gourmet Pasta Station | \$14

Please Select Two: Gemelli Pasta with Smoked Sausage, Tomato, Cheese Chicken Farfalle Carbonara Mac and Cheese Served with Italian Breadsticks, Parmesan, Crushed Chilis

The Philadelphian Station | \$8

Philly Cheese Steak Spring Rolls, Spicy Ketchup Philly Salted Soft Pretzels, Served with Warm Nacho Cheese & Mustard

Premium Displays

Seafood Display | \$34

Jumbo Shrimp, Lobster & Oysters on the Half shell Chilled on Ice Served with Mignonette, Horseradish, Cocktail Sauce, Lemon Wedges

Sushi Display | \$22

Assorted Sushi Rolls Served with Wasabi, Ginger & and Soy Sauce (gluten free soy sauce available) Chop Sticks

*Custom Signature Ice Sculpture \$500

FIRST COURSE

(Please select one first course included with your Entrée choice) Add Chicken to Any Salad Below | \$10 additional

Charred Tomato Soup

Parmesan Crisp, Extra Virgin Olive Oil

Black Bean Soup Cilantro, Sour Cream

Butternut Squash Soup Lavender Truffle Honey with Crème Fraiche

Caesar Salad Romaine Tossed with Caesar Dressing, Croutons & Parmesan Cheese

Rittenhouse Market Salad

Arcadia Mixed Greens, Carrots, Walnuts, Heirloom Cherry Tomatoes, Cucumbers, Goat Cheese, Honey Rosemary Vinaigrette

Pyramid Salad Spring Mix, Carrots, Olives, Radish, Carrot Ginger Dressing, Sesame Seeds

Green Papaya -Wedge Salad

Iceberg Lettuce, Green Papaya, Grape Tomato, Smoked Bacon, Red Onions, Thai Lime Dressing, Fish Sauce

PREMIUM FIRST COURSE | \$10 additional

Jumbo Shrimp Cocktail Chilled on Ice

Served with Pyramid Cocktail Sauce and Lemon Wedge Portioned at 4 Pieces Per Person

Maryland Style Crab Cake

Remoulade, Arcadia Mixed Greens, Cucumbers, Heirloom Cherry Tomatoes, Baby Arugula

ENTRÉE SELECTION

(Please select up to <u>Two</u> entrees) <u>Please note a final count for each entrée is due 10 days in advance</u>

Free Range Chicken Breast | \$112

Brined in an IPA with a Sherry Vinaigrette Beurre Monte with Sweet Potato Mash and Steam Haricot Covert

Roasted Salmon | \$120

Red Wine Reduction, Cauliflower Puree, Brussel Sprouts, Charred Lime

Rosemary Roasted Lamb Chop | \$130

Israeli Couscous, Asparagus, Natural Jus

Australian Grass Fed Pepper Crusted Filet Mignon 8oz | \$140

French Béarnaise Sauce, Roasted Glaze Carrots, Garlic Mashed Potatoes, Wild Mushrooms

Branzino | \$125 Served Over Sautéed Broccoli Rabe and Rosemary Risotto, Shaved Parmesan

Chilean Sea Bass | \$135 *Miso Marinated with Truffle Sauce, Sushi Rice and Steamed Bok Choy*

NY Strip Steak | \$135 Roasted Garlic Sauce, Roasted Glaze Carrots, Garlic Mashed Potatoes, Wild Mushrooms

Vegan

Caponata Star | \$112 Phyllo wrapped Hunters V egetables with Grilled V egetables

Children's Meals | \$20

Vendor Meals | \$35

Premium Entrée Add-Ons

Jumbo Lobster Tail | \$38 *Truffle Butter Sauce*

Maryland Crab Cakes | \$30 Remoulade



DESSERT

WEDDING CAKE

Your choice of Wedding Cake Select your design and flavors, created by renowned Bredenbeck's Bakery

COFFEE SERVICE

Fresh Brewed Regular and Decaffeinated Coffee Service & Herbal Tea Selections, Served Table Side

Happily Ever After Dessert Table | \$12

Assorted Cookies & Brownies, Mini Cheesecakes, Cannolis

Ice Cream Sundae Bar | \$10

Hand Scooped Vanilla & Chocolate Ice Cream Served with ChocolateSauce, Homemade Whipped Cream & CandiesAdd: Sugar Cookies | \$2Brownies | \$3

Candy Bar | \$12

Assorted Candy Bars & Candies

S'mores Fire Pit or Chocolate Fountain | Pricing Available upon Request

Milk, Dark, Semi Sweet or White Chocolate Served with Assorted Fruits, Pretzels, Cookies, Cakes, Marshmallows & More!

LATE NIGHT BITES

The Philadelphian Station | \$6

Philly Cheese Steak Spring Rolls, Spicy Ketchup & Philly Soft Pretzels, Mustard

Soft Pretzel Station | \$4

Salted Soft Pretzels Served with Warm Nacho Cheese & Mustard

Slider Station | \$9

Please Select Up to Two:

- Cheesesteak with Peppers and Onions
- Fried Chicken with Spicy Slaw on Potato Bun
- Cilantro and Lime Chicken with Guacamole
- Kobe Beef Burger

Meatball Station Marinara Sauce | \$3

Buffalo Chicken Meatballs Buffalo Sauce, stuffed with Bleu Cheese | \$3

BAR OPTIONS PREMIUM BRAND BAR INCLUDED

Absolut Vodka, Tito's Handmade Vodka, Beefeater London Dry Gin, Bacardi Silver Rum, Myers Dark Rum, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon, Cutty Sark Scotch, Sauza Blue Tequila

SUPER PREMIUM BRAND BAR UPGRADE | \$10

Ketel One Vodka, Stolichnaya, Tanqueray Gin, Bombay Sapphire, Bacardi Rum, Captain Morgan, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Dewar's White Label Scotch, Hornitos Reposado Tequila, Espolon Blanco

ULTRA PREMIUM BRAND BAR UPGRADE | \$14

Grey Goose, Belvedere, Hendricks, Zacapa 8 Year Rum, Woodford Reserve Bourbon, Crown Royal Reserve Canadian Whiskey, Chivas 12 Year Scotch, Glenlivet 12 Year Old Single Malt Scotch, Macallan 18 Year Single Malt Scotch, Glenfiddich 18 Year Single Malt Scotch, Johnnie Walker Black Scotch, Don Julio Anejo Tequila, Courvoisier VSOP Cognac, Hennessy VS Cognac

All Bars Include: One Domestic Regular & Light Beer, One Imported Regular & Light Beer, House Wines, Sweet and Dry Vermouth, Triple Sec, Sour Apple Liqueur, Peach Schnapps, Soda, Juice, Mixers

Artisanal Bar

Signature Drink Add a touch of elevated elegance to your meal by having our mixologist create you an original drink.

Wine Service Tableside

You can allow our sommelier Kevin Keys to pair a beautiful vintage wine with any courses.

*Pricing is based upon an actual cocktail, or wine pairing. Ask your Private Event Director for Pricing

House Champagne | \$36/bottle

Premium Champagne available

Chandon brut Imperial brut Moet Rose Dom Perignon Champagne Veuve Cliquot champagne Veuve Cliquot Rose champagne La Marca Prosecco

2 Bartenders included in Wedding Package Additional bartenders are \$250/bartender *Pyramid Club reserves the right to make substitutions of equal or greater value due to product availability

PACKAGE ENHANCEMENTS

*Ask your Private Events Director for Pricing

Specialty Linens

Add a touch of elegance to your wedding with specialty linens, overlays, runners and napkins

Chairs

Enhance your ceremony or reception room décor with Chiavari chairs or covers with a decorative sash Chiavari chair rentals | \$8.50/chair Chair covers | \$3.50/Chair *Plus Tax & Delivery Fee

Lighting

Lighting packages can be added to enhance the look and feel of your ceremony or reception spaces. Uplighting, pin spotting, dance floor monograms, etc!

Newlywed Suite

Artisan cheese noard accented with berries Selection of cocktail hors d'oeuvres House champagne Assorted beer selections \$150 for up to 10 guests

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PRIVATE EVENT BOOKING REQUIREMENTS

Club Food and Beverage Minimums

Saturday \$10,000 | \$15,000* Sunday \$8,000 | \$10,000* * May, June, September, October & December Minimums **Holiday Weekends (Saturdays & Sundays) \$20,000 Minimum Revenue Minimums do not include Tax, Gratuity or any other Club Fees

Club Rental Fees

Fees for Saturday & Sunday Events \$3,000- Entire Club (Non-Member) \$1,500- Entire Club (Member) *Fee is based on a 5-hour Maximum event* *An after-hours rate (up to \$500/hour) applies for events that extend after hours*

Club Ceremony Fees

The Club Offers Two Unique Options for Hosting Your Wedding Ceremony On-site at the Club. Ceremony Fee Includes the Setup and Use of Club Chairs. 52nd Floor Fairmount Ballroom \$750 BNY Mellon Glass Atrium \$1500 *Hosting Your Ceremony at the Club is Optional *

PRICES ARE LISTED PER PERSON *All food and beverage purchases are subject to an automatic 8% Tax & 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

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POLICYS AND GUIDELINES

Deposit Schedule

\$2500 Initial Deposit Required with Signed Contract to Reserve Date Additional 25% Required Nine months Prior to Event Additional 25% Required Six Months Prior to Event Additional 25% Required Three Months Prior to Event Final Payment Required Ten Days Prior to Event with Final Guest Count **All Deposits are Non-Refundable**

Parking Garages

The Pyramid Club offers discounted parking at both Sonesta Hotel and Parkway Corp Parking Garage. Sonesta Hotel offers Valet Service while Parkway Corp Parking Garage is Self-Park. Parking can be prepurchased for your guests or discounted tickets can be provided at the

Pyramid Club Receptionist for your guests.

Sonesta Hotel Philadelphia 1800 Market Street Evening After 5:00 p.m.- \$18.00 per car Parkway Corp Parking Garage 1700 Market Street Passes (up to 6 hours)- \$18.00 per car

Arrival Instructions

The Pyramid Club is located in the BNY Mellon Bank Center at 1735 Market Street. Before arriving please make sure you bring a form of Photo ID. Upon entering please show your Photo ID to the Security booth in the lobby. Take the elevators up to the 51st floor. There you will see the Entrance to the club. You may either walk up the Spiral Staircase or there is another elevator to the 52nd floor.

Gratuity

A 22% service charge is automatically added to your package to cover the set up and staffing for your event. Additional tipping is suggested but not required for your Venue Coordinator and Banquet Captain.

Tasting

After the contract is signed and deposit received, a complimentary Meal Tastings for 4 people will be scheduled with your Private Events Director. There will be a \$40 charge for any additional guest. Pre-booking tastings are available at a charge.

NEARBY HOTELS

SONESTA HOTEL PHILADELPHIA

Philadelphia Downtown 1800 Market Street Philadelphia, Pennsylvania 19103 Phone: 215.561.7500

Le MERIDIEN PHILADELPHIA

1421 Arch Street Philadelphia, Pennsylvania 19102 Phone: 215.422.8209

HOTEL PALOMAR PHILADELPHIA

117 South 17th Street Philadelphia, Pennsylvania 19103 Phone: 215.563.5006

THE RITTENHOUSE HOTEL

210 West Rittenhouse Square Philadelphia, Pennsylvania 19103 Phone: 215.546.9000

SOFITEL PHILADELPHIA

120 South 17th Street Philadelphia, Pennsylvania 19103 Phone: 215.569.8300

THE LOGAN PHILADELPHIA'S HOTEL

One Logan Square Philadelphia, Pennsylvania 19103 Phone: 215.963.1500

WESTIN PHILADELPHIA

99 South 17th Street Philadelphia, Pennsylvania 19103 Tel: 215.563.1600 **PHILADELPHIA MARRIOTT DOWNTOWN**

1201 Market Street

Philadelphia, Pennsylvania 19107 Phone: 215.625.2900

SUGGESTED SERVICES

Florist

Carl Alan Floral Design 215.246.0171 www.carlalan.com Beautiful Blooms 215.925.9300 beautifulblooms.com Hoffman Design Group 610.459.1407 www.hoffmandesigngroup.com Nature's Gallery Florist, Inc. 215.563.5554 www.naturesgalleryflorist.net **Bakery** Bredenbeck's Bakery 215.247.7374 www.bredenbecks.com Bands/DJ's Mole Street Entertainment 215.475.5013 www.molestreetartists.com EBE Entertainment 215.634.7700 www.ebetalent.com Synergetic Sounds 800.935.9714 www.synergeticsounds.com Scratch DJ's Weddings 215.809.1108 www.scratchweddings.com VIP DJ Entertainment 610-384-3805 www.vipdjentertainment.com Eclipse Entertainers 1-800-516-3632 www.poweredbyeclipse.com Photography Kahl Weddings 267.257.2782 www.kahlweddings.com Uncorked Studios 484-973-6145 www.uncorkedstudios.me Alimario Photography 609-560-2569 www.alimariophoto.com Martelli Photography 215.983.7117 www.Martelliphotography.com Lindsay Docherty Photography 215.703.7717 www.lindsaydocherty.com Video CinemaCake Filmmakers 610.989.0158 www.cinemacake.com Transportation Philadelphia Trolley Works 215.389.8687 www.phillytour.com

Enhancements

Pennsylvania Photo Booths 610.442.4381 www.pennsylvaniaphotobooths.com Harp by Request 215.887.5106 www.harpbyrequest.com Philadelphia String Quartet 215.600.3555 www.philadelphiaquartet.com Light My Event 609.929.2288 www.lightmyevent.net

Wedding Planners/Ceremony Coordinators

Ceremony Officiants www.ceremonyofficiants.com Proud to Plan 302.656.6897 www.proudtoplan.com

DRIVING DIRECTIONS

TO THE PYRAMID CLUB

1735 Market Street Philadelphia, PA 19103

From the South

Take I-95 North towards Chester/ Phila. Take exit 22 on the left towards I-676 West (US-30 Central Phila) Continue onto I-676 W Take the Broad Street Exit a right onto 15th St Turn right at JFK Blvd Turn left at 19th street Turn left onto Market St. The Pyramid Club is located at Corner of 18th & Market Street In the BNY Melon Center

From the North

Take I-95 South towards I-676 W (Central Phila) Take the Broad Street Exit a right onto 15th St Turn right at JFK Blvd Turn left at 19th street Turn left onto Market St. The Pyramid Club is located at Corner of 18th & Market Street In the BNY Melon Center