



WARWICK

RITTENHOUSE SQUARE

PHILADELPHIA



Weddings

220 S. 17th Street. Philadelphia, PA 19103 | (215) 789-6108

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Warwick Wedding Inclusions

Complimentary overnight stay in a beautifully appointed Bridal Suite on your wedding night

Upgraded Junior Suite guestroom for parents

Special guestroom rates for out of town guests

Exclusive parking rates

LED window lighting system with infinite color options

Tea light candles and glass votives for cocktail and dinner tables

Chiavari chairs available in a variety of colors

Floor-length linens and napkins

Complimentary menu tasting for up to four guests

Wedding Package Inclusions

Five hour Reception (one hour Cocktail Hour, four hour Reception)

Five hour premium open bar service

Cocktail hour serving 8 passed hors d' oeuvres and 2 presentation displays

Sparkling wedding toast with seasonal berries

Plated dinner service

Custom designed wedding cake

Tablesides Coffee and Tea Service

COCKTAIL HOUR

Hosted on the beautiful Mezzanine

BUTLERED HORS D'OEUVRES

Passed by our uniformed servers for one hour

Selection of eight

COLD HORS D'OEUVRES

PLUM CHUTNEY CHICKEN SALAD | edible spoon
SLICED TENDERLOIN | balsamic glazed onion | grilled focaccia
MINI BOUCHEE | curry crab salad
SMOKED SALMON CUCUMBER BITE | Atlantic smoked salmon | lemon dill crème fraiche
FRESH SALMON POKE | sesame wonton crisp
SEARED AHI TUNA | plantain | mango salsa
SPICY SHRIMP & AVOCADO TARTLET | crème fraiche
CLASSIC JUMBO SHRIMP | Ketel one cocktail sauce | *\$45 per dozen*
ROASTED TOMATO BRUSCHETTA | kalamata olives | capers
MOZZARELLA CAPRESE KEBAB | grilled artichokes | olives

HOT HORS D'OEUVRES

BUFFALO CHICKEN SPRING ROLL | bleu cheese dip
TERIYAKI CHICKEN SATAY
MINI PHILADELPHIA CHEESESTEAK
CONEY ISLAND FRANK | sauerkraut | mustard
KOBE BEEF SLIDER | applewood bacon | Vermont cheddar cheese
TERIYAKI BEEF SATAY
CHORIZO EMPANADA | black beans | pepperjack | lime crème fraiche
PEPPER ENCRUSTED LOLLIPOP LAMB CHOPS | balsamic fig glaze | *\$6.00 per piece*
MINI FISH TACOS | margarita shot
CLASSIC CRAB CAKE | chili lime aioli
BACON WRAPPED SHRIMP | Warwick lamaze sauce
BOURBON GLAZED BACON WRAPPED SCALLOP
WASABI ENCRUSTED SCALLOP | edamame puree
SPINACH & FETA IN PHYLLO
VEGETABLE SAMOSAS | mango mint chutney
TRUFFLE SCENTED MUSHROOM TART
EDAMAME DUMPLING | sweet chili sauce

PRESENTATION STATIONS

COLD STATIONS

Selection of one

INTERNATIONAL CHEESE BOARD

fresh fruit | assorted nuts | flatbreads | assorted crackers
cheese: brie | manchego | creamy saga blue | boursin | smoked gouda

MEDITERRANEAN DISPLAY

hummus | roasted eggplant & feta dip | olive tapenade |
assorted grilled vegetables | grilled baby artichokes |
pita triangles | feta cheese crostinis

FRESH LANCASTER GARDEN

locally grown vegetables | roasted red pepper hummus |
gorgonzola dip | French bread

TUSCAN TABLE

marinated roasted peppers | mozzarella | artichokes
prosciutto di parma | soppressata | salami | oven roasted tomato
olive tapenade | imported olives | grilled vegetables
roasted garlic crostinis | focaccia

HOT STATIONS

Selection of one

GRILLED CHEESE STATION

assortment of chef prepared sandwiches:
cheese: Vermont cheddar | fontina | jalapeno jack | American
bread: sourdough | rosemary | multigrain
accompaniments: applewood smoked bacon | roasted onions |
fresh sliced tomatoes | basil | honey | poached apples | spinach

PASTA STATION (chef attendant included)

served with mini garlic knot rolls
pasta: cavatelli | cheese tortellini | penne
sauce: pomodoro | alfredo | pesto
accompaniments: mushrooms | spinach | sweet Italian sausage |
torn basil | roasted peppers | parmesan cheese | crushed red pepper

SLIDER STATION

chipotle barbeque braised short ribs | jumbo lump crab cake |
100% sirloin burger | aged balsamic marinated portabello
accompaniments: homemade ketchup | molasses Infused bbq sauce |
jalapeno aioli | gorgonzola | romaine | sliced roma tomatoes |
balsamic onions | spicy pickles

ASIAN STATION

served in Chinese takeout containers
tempura shrimp | teriyaki beef skewers | crab rangoon | pot stickers |
vegetable spring rolls | Asian noodle salad | chicken wontons

Additional displays may be added at an additional cost

ENHANCEMENTS

NEW ENGLAND SEAFOOD BAR

freshly shucked seasonal oysters on the half shell |
little neck clams on the half shell | chilled gulf jumbo shrimp |
cold water crab claws | spicy crab shooters
accompaniments: cocktail sauce | lemon mignonette | remoulade |
lemon wedges
\$40.00 additional per guest

SUSHI STATION

Hand rolled fresh by professional sushi chef
California roll | tuna roll | salmon roll | vegetable roll | assorted sashimi
accompaniments: wasabi | pickled ginger | soy sauce | chop sticks
\$30.00 additional per guest
Professional sushi chef- \$225.00 per chef

PHILADELPHIA CHEESESTEAK STATION

Chef attendant required- \$125 per attendant
beef & chicken steaks | roasted peppers | hot & sweet cherry peppers |
caramelized shaved onions | Cheese Wiz™ | homemade ketchup
\$22.00 additional per guest

BRUSCHETTA STATION

(selection of four):
traditional garlic tomato basil | marinated mozzarella pearl |
wild mushroom | rock shrimp, pine nuts, arugula pesto |
Moroccan chicken & eggplant marmalade |
caramelized figs & blue cheese
\$17.00 additional per guest

PICKLE BAR

Mediterranean marinated beets | spicy brussel sprouts |
curried cauliflower | balsamic cipollini onions | chipotle carrot sticks
antipasto salad: marinated olives | salami | asiago
\$16.00 additional per guest

SHISH KABOB DISPLAY

grilled lamb skewers | spiced mint marinade
rosemary shrimp skewers | mint pesto
pineapple curry glazed chicken skewers
accompaniments: hummus | baba ganoush | tzatziki | feta |
roasted pepper dip | diced tomatoes | tahini | olive tapenade | mini pita
\$16.00 additional per guest

CARVING STATION

Chef attendant required- \$125 per attendant

CHARGRILLED BEEF TENDERLOIN

smoked tomato & goat cheese tapenade | horseradish chive mustard |
truffle salted waffle chips | brioche rolls
\$28.00 additional per guest

HONEY GARLIC MARINATED LAMB RACK

black olive hummus | grilled flatbreads
\$30.00 additional per guest

HOT SMOKED SALMON

tomato orange chutney | apple date chutney | mango coconut chutney |
flatbreads | crackers | baguettes
\$26.00 additional per guest

HERBED BUTTER ROASTED TURKEY BREAST

caramelized onion | cranberry marmalade | buttermilk biscuits
\$24.00 additional per person

THREE COURSE PLATED DINNER SERVICE

Reception will be hosted in the iconic Grand Ballroom

SPECIALTY SALADS

Selection of one

ROASTED BABY BEETS

arugula | goat cheese | sherry tarragon vinaigrette

CLASSIC CAESAR

roasted garlic crostini | parmesan crisp

MIXED BABY GREENS

white poached pears | toasted pecans | Danish blue cheese |
balsamic fig vinaigrette

CLASSIC MIXED GREENS

shaved radish | fennel | mustard vinaigrette

VINE RIPENED HEIRLOOM TOMATOES

fresh buffalo mozzarella | basil | balsamic drizzle

HEARTS OF PALM

spinach | arugula | strawberries | pecans | honey orange vinaigrette

ENHANCEMENTS

Available at an additional cost

APPETIZERS

CHILI RUBBED SHRIMP | avocado corn cocktail

served in a martini glass || \$12.00 per person

PETITE JUMBO LUMP CRAB CAKE | tomato ginger jam

\$14.00 per person

BEEF CARPACCIO | capers | honey |

arugula parmesan salad | \$12.00 per person

QUINOA CAKES | eggplant tomato ragu | smoked mozzarella

\$8.00 per person

HOMEMADE SOUPS

CURRIED CARROT COCONUT CORIANDER | \$4.00 per guest

ITALIAN WEDDING | \$4.00 per guest

LOBSTER BISQUE EN CROUTE | \$6.00 per guest

INTERMEZZO

ZESTY LEMON | BLOOD ORANGE | RASPBERRY

\$6.00 per person

ENTRÉE COURSE

Guests are to pre-select entrées with final counts due in advance

Selection of two & a vegan or vegetarian selection

GRILLED HERB MARINATED AMISH CHICKEN BREAST

white bean stew | bacon broth

ROASTED BEEF TENDERLOIN

fresh herbs | pan juices | glazed carrots | truffle smashed potatoes

GRILLED AGED NEW YORK STEAK

tarragon blue cheese butter

GRILLED FILET MIGNON

vidalia onions | blue cheese butter

\$10.00 additional per guest

ROASTED FILET MIGNON

potato & leek galette | sautéed asparagus | baby roasted vegetables

\$10.00 additional per person

PINE NUT AND ROSEMARY ENCRUSTED RACK OF LAMB

roasted root vegetables | sautéed spinach | porcini mushroom sauce

\$10.00 per person

BROILED SALMON

thai sweet chili glaze | lemon scented jasmine rice | sugar snap peas

PAN SEARED RED SNAPPER

roasted red pepper & pineapple chutney

ROASTED SEA BASS

tomato coulis | whipped yukon potatoes | orange & fennel compote

\$10.00 additional per person

LOUISIANA JUMBO LUMP CRAB CAKES

dijon mustard vinaigrette | fried leeks

\$10.00 additional per person

VEGETARIAN RISOTTO

green asparagus | broccolini | zucchini | cherry tomatoes

VEGETARIAN TOWER

layer of risotto cake | portobello mushrooms | roasted bell peppers |

piquillo sauce

EGGPLANT, MUSHROOM, GARBANZO BEANS

lemon tahini sauce | quinoa

You may also choose the following Duet selection & a vegan or vegetarian selection

DUET OF PETIT FILET & SALMON

potato encrusted salmon | roasted tomato | tarragon compote

paired with seared petit filet | balsamic demi glaze

Upgrade seafood selection at an additional cost per person

DESSERT COURSE

Enjoy tableside coffee & tea service with a sweet treat

A personalized wedding cake from Bredenbeck's Bakery & Ice Cream Parlor

ENHANCEMENTS

SWEET STATION

assortment of deluxe mini pastries

including opera squares | key lime tarts | cannoli | tiramisu | chocolate covered strawberries

\$14.00 additional per guest

ICE CREAM SANDWICH STATION

served with ice cold milk shooters

gourmet cookies: chocolate chunk | oatmeal raisin | peanut butter

ice cream: Madagascar vanilla | chocolate | salted caramel

\$12.00 additional per guest

INDIVIDUAL PHILADELPHIA MINIATURE SOFT PRETZELS

\$3.00 additional per guest

VENEZIA COFFEE BAR

freshly brewed lavazza coffee | espresso | cappuccino

accompaniments: white chocolate straws | freshly whipped cream | chocolate shavings | cinnamon sticks | swizzle sugar sticks | baileys Irish cream |

kahlua | frangelico | flavored syrups

\$16.00 additional per guest

BAR

A sparkling toast included

PREMIUM OPEN BAR

Included in package

Tito's | Bombay Sapphire | Bacardi Superior Rum | Jose Cuervo Gold | Jack Daniels | Makers Mark | Seagram's VO | Chivas Regal | Courvoisier VS

Peach Schnapps | Apple Pucker | Sweet & Dry Vermouth | Cointreau | DiAmore Amaretto

Bottled Beer: Heineken | Corona | Amstel Light | Yuengling Lager | Miller Lite | Coors Light | Yards IPA

House Wine: Proverb Chardonnay | Proverb Cabernet | Pio Pinot Grigio | Conquista Malbec

Soft Drinks | Fruit Juice

ENHANCEMENTS

SUPERIOR OPEN BAR

Upgrade for an additional \$15.00 per person

Grey Goose | Hendricks | Pyrat XO | Patron Silver | Jack Daniels | Knob Creek | Crown Royal | Glenmorangie 10 Tear | Courvoisier VSOP

Peach Schnapps | Apple Pucker | Sweet & Dry Vermouth | Grand Marnier | Disaronno Amaretto | Sambuca Romano

Bottled Beer: Heineken | Corona | Amstel Light | Yuengling Lager | Miller Lite | Coors Light | Yards IPA

Superior Wines: William Hill Chardonnay | Louis Martini Cabernet | Santa Ema Sauvignon Blanc | Angeline Pinot Noir

Soft Drinks | Fruit Juice

TABLESIDE WINE SERVICE

red & white wine selections served with dinner

\$3.00 additional per person

All pricing is subject to a taxable 22% service charge, 10% liquor tax, 8% sales tax.