

THE NOTARY HOTEL

WEDDING MENU

Sumptuously crafted wedding packages that capture the timeless elegance of Philadelphia's glorious past





REHEARSAL DINNER

BUFFET | \$59

Mixed Leaf Lettuce Salad | boston and arugula lettuce, sun-dried tomatoes and hearts of palm served with house vinaigrette dressing

Or

Soup du jour

SELECTION OF TWO ENTRÉES

Chicken marsala with wild mushroom ragout

Oven-roasted salmon with lemon dill vinaigrette

Herb-crusted petit filet with burgundy-glazed shallots

Rigatoni siciliano with roasted vegetables, fire-roasted tomato sauce and mozzarella cheese

Roasted vegetables

Fingerling potatoes

Mini chocolate lover desserts, mini fruit tart and mini carrot cakes

SEATED* | \$49

Balsamic Salad | crispy field greens with balsamic glazed onions with roasted red peppers and blistered tomatoes with balsamic vinaigrette

SELECTION OF TWO ENTRÉES

- Pan-roasted chicken breast | polenta and haricot vert with roasted peppers
- Marinated swordfish | tropical salsa, jasmine rice and julienne squash and carrots
- Sliced peppered roast sirloin of beef | yukon gold mashed potatoes and asparagus
- Vegetarian entrée | wild mushroom ravioli

Dark chocolate sachertorte or lemon tart strip with sliced strawberry and fruit coulis

*Additional course selections available upon request. Changing selections may affect menu pricing.



CEREMONY

Ceremony space is available in one of our two beautiful ballrooms for a flat fee of \$2,500. Includes ivory drape backdrop, standing microphone, lapel microphone, amplification, stage, chair setup, and champagne toast.

TAKE A MOMENT

After your ceremony and before you greet your wedding guests, we encourage you to take a few moments to enjoy your nuptials. This intimate reception, held in a private reception room, is provided complimentary to the couple (and Wedding Party, if desired). Take this opportunity alone to do any touch-ups, as well as toast to your new marriage with champagne and hors d'oeuvres. This reception is also an opportunity to arrange for family photographs.

EVENING RECEPTION (AFTER 5PM)

All Weddings Include:

Floor-Length Pintuck Linen in choice of color, Linen Napkins

Votive Candles for Each Table to Accent Your Centerpiece

A Private Tasting with our Chef for Up to Six People

Complimentary Overnight Suite for the couple

Holding Room for the Wedding Party

Special Sleeping Room Rates for Overnight Wedding Guests

Marriott Certified Wedding & Events Manager to Assist in Your Planning and on Day of Reception Coordination



EVENING RECEPTION (AFTER 5PM)

SOPHISTICATED | \$190

A five-hour affair | one-hour cocktail reception with four hours of dinner and dancing.

Five-hour open bar, couple's specialty cocktail served on our vintage-style bar cart

Champagne Toast, choice of brut or rosé

Six butler-passed hors d'oeuvres

The Notary Market Board | chef-curated and bountiful array of meats, cheeses, grilled and marinated vegetables, tapenades, dips & spreads

Two chef-crafted stations

Select wines served tableside

First course, intermezzo, entrée with seasonal accompaniments

Wedding cake with fresh berries

Family style miniature desserts & petit fours, coffee & tea

Sweet & Savory farewell treats

*Pricing does not include 8% sales tax (10% on alcoholic beverages) and 25% service charge



EVENING RECEPTION (AFTER 5PM)

MODERN | \$170

A five-hour affair | one-hour cocktail reception with four hours of dinner and dancing.

Five-hour open bar, couple's specialty cocktail served on our vintage-style bar cart

Champagne Toast, choice of brut or rosé

Four butler-passed hors d'oeuvres

The Notary Market Board | chef-curated and bountiful array of meats, cheeses, grilled and marinated vegetables, tapenades, dips & spreads

One chef-crafted station

Select wines served tableside

First course & entrée with seasonal accompaniments

Wedding cake with fresh berries

Family style miniature desserts & petit fours, coffee & tea

*Pricing does not include 8% sales tax (10% on alcoholic beverages) and 25% service charge



BUTLERED HORS D'OEUVRES

GARDEN

buffalo mozzarella, plum tomato, balsamic drizzle
goat cheese, sundried tomato quiche
asparagus quiche
raspberry & brie spring roll, balsamic drizzle
artichoke & parmesan purse
crispy mushroom-truffle arancini

SEA

lobster bruschetta, citrus remoulade
bacon-wrapped scallops
mini crab cakes with remoulade
steamed shrimp dumpling

AIR

spicy chicken, polenta, corn relish
chicken sate, peanut sauce
coconut chicken, mango salsa

LAND

asian spiced short rib pot pie
cheesesteak spring rolls, spicy ketchup
lollipop lamb chops, rosemary & dijon crust, mint demi
beef wellington, mushroom duxelle
short rib grilled cheese
classic pigs in a blanket, PA local mustard



COCKTAIL RECEPTION

THE NOTARY MARKET BOARD

(included in both the *Sophisticated* and *Modern Packages*)

selection of local cheeses and cured meats such as prosciutto, soppressata, capicola marinated tomatoes, roasted peppers, grilled squash and zucchini, marinated mushrooms, grilled asparagus, assorted tapenades, tabbouleh, hummus, marinated olives dried fruits, nuts, grapes, breads, crostini, flatbreads, and crackers

CHEF-CRAFTED STATIONS

BRUSCHETTA & BURRATA

tomato, onion and basil bruschetta
sundried tomato and kalamata olive tapenades
garlic crostini and focaccia breads
fresh burrata mozzarella

LOCAL FARMSTAND

seasonal selection of PA local vegetables
buttermilk ranch dip
lemon hummus
white bean & herb dip
cucumber-mint yogurt dip

ZESTY GUACAMOLE & SALSAS

guacamole
tomatillo salsa verde
seasonal fruit salsa
spicy tomato
corn chips

PHILLY PHAVORITES

cheesesteak flatbread "wiz wit"
garlicky broccoli rabe, sharp provolone, & mushroom flatbread (vegetarian)
sausage & peppers stuffed portobello (gluten free)
mini roast pork, sharp provolone, broccoli rabe sandwiches
crinkle crab fries, white cheddar cheese sauce
pretzel nuggets, PA local mustards and cheese dip
root beer, house made chips & briny pickles

***PAELLA** (requires attendant)

saffron rice, garlic & tomato
Valencian-style with seafood, clams, mussels
chicken & chorizo

S+S TAPAS

a nod to our signature restaurant, Sabroso y Sorbo
serrano ham, chorizo, & spanish cheeses
marinated olives, quince jam, crostini
blistered shishito peppers w/ sea salt
tomato gazpacho shooters
garlic chili shrimp

BURGER BAR

sliders with housemade chips & briny pickles
select 3
crab cakes with Cajun remoulade
roast pork, sharp provolone, broccoli rabe
mini burger with caramelized onions and a spicy pickle
Nashville hot chicken
falafel with lemon tahini sauce

***PASTA** (requires attendant)

select 2
short rib ravioli, balsamic demi
penne ala vodka, smoked chicken
4 cheese tortellini, roasted tomato, spinach, alfredo sauce (vegetarian)
rigatoni, sausage, broccoli rabe, garlic-white wine sauce
potato gnocchi, pancetta, peas, mushrooms, pesto sauce (gluten free)

***DECADENT MAC & CHEESE** (requires attendant)

select 3
traditional white cheddar
lobster
cheesesteak
pulled buffalo chicken
veggie (mushroom, sundried tomatoes, herbs)

DIM SUM

bao buns | crispy pork belly & asian spiced pulled chicken, pepper slaw
selection of steamed shrimp, vegetable, and pork dumplings

***STREET TACO**

Mole Braised Chicken, blackened flank steak
Impossible vegan beef
Toppings: lettuce, sour cream, cotija cheese, cilantro, guacamole, pico de gallo, roast corn and black bean salsa

*** Chef attendant required @ \$ 200 each (1 per 50 recommended)**

FIRST COURSE

SELECTION OF ONE

Seasonal Soup |

Kennett Square mushroom bisque
Tomato bisque with parmesan crisp
Italian wedding
Seasonal gazpacho
Chilled asparagus soup

Salad |

The Notary Salad, the classic “wedge” reborn | baby romaine hearts, cabrales blue crumble, roasted corn, buttermilk ranch, smoked paprika oil

bibb lettuce | julienned cucumber, cherry tomato, mustard dill vinaigrette

classic caesar | chilled romaine lettuce, caesar dressing, parmesan crisp

spinach | grilled portobello, marinated Bermuda onions, pepper bacon dressing

seasonal baby greens | tear drop tomatoes, cucumber, goat cheese, balsamic vinaigrette

radicchio & bibb lettuce | feta cheese, kalamata olives, plum tomatoes, champagne vinaigrette

Savory Tarts |

smoked salmon tart | dill herbed goat cheese
goat cheese tart | leek & asparagus
brie & pear tart | arugula, balsamic

INTERMEZZO (included in *Sophisticated Package*)
refreshing lemon or raspberry sorbet to cleanse the palate





ENTRÉE SELECTIONS (choice of two, and vegetarian)

SOPHISTICATED | \$190 PER PERSON

Pan-seared beef Filet Mignon, truffle risotto, seasonal vegetable, peppercorn sauce

Roasted Rack of Lamb, herb & panko crusted, roasted fingerling potatoes, seasonal vegetable, mint demi-glace

Pesto rubbed Seabass, saffron rice, seasonal vegetable, garlic-pesto oil

Roasted stuffed Trout, fingerling potatoes, julienned vegetables, lemon beurre blanc

Chicken Breast, stuffed with wild mushroom duxelle & brie cheese, roasted fingerling potatoes, seasonal vegetable, French rosemary sauce

MODERN | \$170 PER PERSON

Braised beef Short Ribs, risotto, root vegetables, burgundy garlic pan jus

New York Strip Steak, fingerling potatoes, seasonal vegetable, red onion confit & cabernet-port demi-glace

Pan Seared Salmon, saffron rice, seasonal vegetable, lemon olive oil

Seared Swordfish, fingerling potatoes, seasonal vegetable, tomato and caper reduction

Chicken Breast, stuffed with Boursin cheese and sundried tomatoes, roasted fingerling potatoes, seasonal vegetable

VEGETARIAN ENTRÉE EXAMPLES

Roasted Vegetable Ravioli, spinach, red pepper reduction (vegan)

Grilled Cauliflower Steak, toasted quinoa, spinach (vegan)

Vegetable Stredel, grilled seasonal vegetables, mushrooms, parmesan puff pastry, roasted red pepper sauce



DESSERT

Fresh berries, family-style miniature desserts & petit fours

WEDDING CAKE

Served on a painted plate

Elegant butter cream design in your selection of flavors to include: pound, lemon pound, marble, vanilla or chocolate cake. Fillings to include, lemon, raspberry, vanilla or chocolate mousse.

We are pleased to be partnered with Bredenbeck's Bakery and Classic Cake Bakery for our wedding cakes. Bredenbeck's Bakery and Classic Cake Bakery offer only the highest quality ingredients and highly skilled bakers and designers. You have the option of having your cake tasting during your menu tasting or setting up a private appointment at the bakery to discuss your dream wedding cake. Additional charges may incur based on design, frosting, and icing upgrades.

SWEET FAREWELL (included in the *Sophisticated Package*)

Select one:

Artfully displayed Philadelphia Soft Pretzels accompanied by sweet and savory dips: local PA mustards, honey mustard, cheddar, and chipotle dips, chocolate, caramel, and cinnamon sugar cream cheese

OR

Mini Italian Hoagies & Philadelphia Cream Cheese Cheesecake Pops

MEAL ENHANCEMENTS

DUET ENTREES | ADDITIONAL \$7 PER PERSON

PETIT FILET MIGNON WITH CHOICE OF:

Pan Seared Chicken Breast
Broiled Jumbo Shrimp Scampi
Pan Seared Sea Bass

CHOICE OF 3 PROTEINS | ADDITIONAL \$10 PER PERSON

BAR

SOPHISTICATED | FIVE-HOUR OPEN BAR

Tito's, Stateside
Hendricks, Bluecoat
Bacardi
Captain Morgan Spiced Rum
Johnnie Walker Black
Jack Daniels
Angel's Envy Bourbon
Don Julio Tequila

MODERN | FIVE-HOUR OPEN BAR

Local PA Spirits:
Faber Vodka, Gin, & Rum
Captain Morgan Spiced Rum
Dewar's
Jack Daniels
Woodford Reserve
Patron Silver

BARS INCLUDE

Proverb Wines – cabernet sauvignon, pinot noir, chardonnay, sauvignon blanc, rosé, sparkling wine
Miller Light, Yuengling, Heineken, Michelob Ultra
Corona, Amstel Light, Yards Philadelphia Pale Ale, Victory Brewing Seasonal Selection, Dogfish Head 60 Minute IPA

*\$200 bartender fee will apply per bartender (1 per 75 recommended)

CART SERVICE (requires attendant)

elevate the experience with a bar cart presentation reminiscent of roaring '20s grandeur

BUBBLES | \$18

Cava Rosé, Prosecco, and Champagne
accompanied by Elderflower liqueur, gin, peach puree, ginger, rosemary, & honey simple syrups, pomegranate seeds, raspberries, mint, rosemary, lemon & raspberry sorbet

AFTER DINNER DRINKS | \$15

curated selection of cordials, liqueurs, amari & digestifs

PROHIBITION COCKTAILS | \$22

Old Fashioned, Manhattan, Bluecoat martini, Boozy Spritz, Signed, Sealed, Delivered

*\$200 bartender fee will apply per bartender (1 per 50 recommended)





CHILDREN'S MENU

\$38 PER CHILD | AGES 3-12 YEARS OLD

RECEPTION

Children will have full access to reception food

1ST COURSE

Fresh fruit cup OR Caesar salad

ENTRÉE

SELECTION OF ONE FOR ALL CHILDREN

- Gourmet Angus Beef Sliders with lettuce, tomato, onion, pickle and coleslaw
- Chicken Fingers with honey mustard or barbecue sauce
- Penne Pasta with tomato basil sauce and garlic bread

DESSERT

- Ice Cream Parfait | vanilla, chocolate and strawberry ice cream with chocolate or strawberry sauce and whipped cream
- Brownie with ice cream & sprinkles

BEVERAGE

Unlimited soft drinks, juices and water

Coloring activities with crayons included.

Children 2 years and under are free of charge and will share with parent.



LIGHTING & DÉCOR

LIGHTING PACKAGES

A TOUCH | \$500

(12) Perimeter uplights in choice of color

JUST A DREAM | \$1,250

- Custom monogram projected onto dance floor
- (20) Perimeter uplights in choice of color
- Additional event lighting and event design is available.

DÉCOR UPGRADES

CLASSIC CHAIR COVER | \$6 PER CHAIR

White or ivory seat cover with choice of bow color

CHIAVARI CHAIR | BEGINNING AT \$6 PER CHAIR

Available in multiple colors and materials

SPECIALTY LINENS | BEGINNING AT \$18 PER TABLE

Available in multiple colors, designs, and materials

Your Marriott Certified Wedding & Events Manager will help you design the wedding of your dreams with all the available elegant lighting and décor options.



FAREWELL BRUNCH

Assorted fresh fruit juice

Whole and sliced fresh seasonal fruit and berries

Freshly baked breakfast pastries and bagels with accompaniments

Fluffy scrambled eggs

Breakfast potatoes

Selection of two meats: bacon, sausage, turkey sausage, Philadelphia scrapple

Coffee and herbal tea

Omelets made to order*

\$45 per person, plus tax and service charge

ENHANCEMENTS | \$10 per person, per selection

Ham and cheese croissant

Cheese blintzes with strawberry sauce

Breakfast Sandwiches

CHEF-ATTENDED STATIONS* | \$16 per person, per selection

Roast strip loin with bordelaise sauce

Maryland crab cake benedict

Smoked salmon or gravlax station

****Bloody Mary's & Mimosas (on consumption) | \$13 each**

***Chef attendant @ \$200 each (1 per 50 guests is recommended)**

****A bartender fee is required by law. Bartender @ \$200 each plus tax (1 per 75 guests is recommended)**

A 25% taxable service charge will be added to all food and beverage, in addition to an 8% sales tax on food and soft beverages. There is a 10% sales tax on alcoholic beverages

PAYMENTS & ARRANGEMENTS

A DEPOSIT SCHEDULE WILL BE AS FOLLOWS:

- 20% of the estimated revenue is due upon signing of contract.
- 20% is due (6) six months prior to wedding date.
- 20% is due (3) three months prior to wedding date.
- 20% is due (1) one month prior to wedding date.
- Final estimated balance is due 72 hours prior to wedding date, in the form of a certified check or credit card only.

A credit card is required for guarantee of funds and is due upon return of signed contract. Within (3) three weeks of wedding date – all payments must be in the form of cash, credit card or certified check (no personal checks).

ATTENDANCE GUARANTEE

Final guarantee of attendance is required 72 business hours (3 working days) prior to the function, otherwise the expected number listed on the contract will become the guaranteed number.

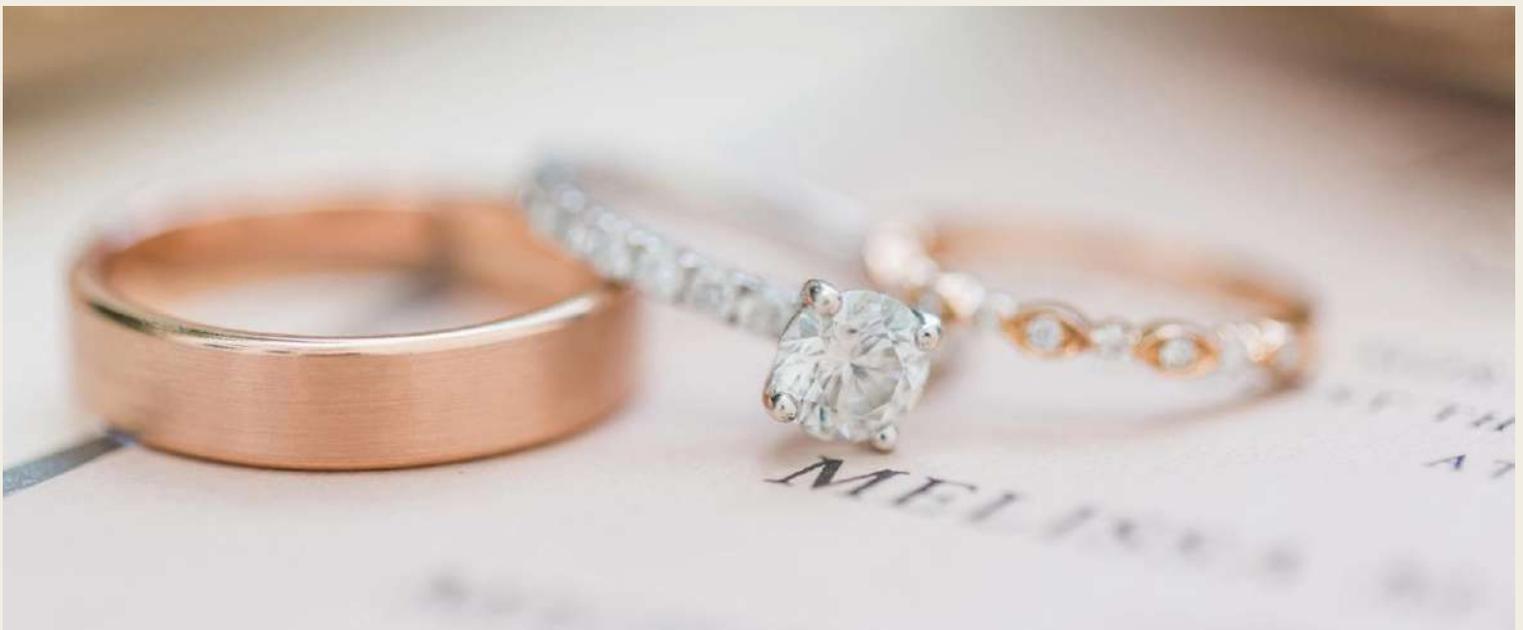
FOOD & BEVERAGE

All federal, state and local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel or an approved hotel vendor.

CHARGES & TAXES

All pricing is exclusive of services charges and taxes.
Currently: 25% service charge, 8% tax and 10% liquor tax.

Should state taxes increase, difference in tax will be applied in addition to posted menu pricing.





HOTEL GUEST ACCOMMODATIONS

Sleeping rooms are available at a special group rate during the wedding weekend. Complimentary reservation cards on white paper are provided to include in your invitations. Guests must reserve this special rate no later than (4) four weeks prior to the wedding date, at which point any unsold rooms will go back into hotel inventory for public sale.

PARKING SERVICES

Valet parking is available at \$24 per vehicle, \$45 for overnight, plus tax.

OTHER AVAILABLE PARKING

- Parkway Garage Self Park at 12th and Filbert. Prices can be arranged directly thru Parkway.
- Towne Park Valet will provide parking arrangements for an additional fee.

As is customary with the use of any public parking facility, availability of spaces may not be guaranteed. In the event that spaces are not available, guests will be directed to the nearest public parking lots.

****All parking rates subject to change****

Hotel valet parking charges are subject to the current parking tax, presently 20%.



PREFERRED VENDORS

FLORAL

Carl Alan Floral Artistry, 215-246-0171, carlalan.com

Xtraordinary Events LLC, 215-551-4400, xtraordinaryevents.net

PHOTO | VIDEO

Lafayette Hill Studios, Photography & Videography, 610-828-1142, lafayettehillstudios.com

Valley Creek Productions Videography, 215-525-9904, valleycreekproductions.com

Jordan Brian Studios, Photography & Cinema, 856-552-0378, jordanbrian.com

Philip Gabriel Photography, 610-355-7609, philipgabriel.com

The Yellow Mirror, 215-929-8183, theyellowmirror.com

DÉCOR | LIGHTING | FURNITURE

DFW Event Design, 215-245-1522, info@dfweventdesign.com

Synergetic Sound & Lighting, 215-633-1200, sslproductions.com

Eventions Productions, 610-485-5900, eventionsproductions.com

Maggpie Vintage Furniture, 215-664-9152, maggpievintage.com

Cort Furniture, 215-617-0385, cortevents.com

AFR Furniture, 856-406-1200, afrevents.com

Slay Displays, 267-902-7296, slaydisplays.com

Party Rental Ltd., 1-844-464-4776, partyrentalltd.com

South Jersey Party Rental, 856-320-6013, sjparty.com

MUSIC

EBE Entertainment, 888-323-2263, ebetalent.com

Sugarbomb Entertainment, 267-846-9181, sugarbombentertainment.com

Philadelphia String Quartet, 215-600-3555, philadelphiaquartet.com

CAKE & DESSERTS

Bredenbeck's Bakery, 215-247-7374, bredenbecks.com

Classic Cake, 215-999-2253, classiccake.com

Tuck-Ins, *The Inside-Out S'more*, 610-717-2055, tuck-ins.com

Frost 321, Desserts & Frozen Cocktails, 856-322-2460, frost321.com

TRANSPORTATION

Delaware Express, 302-454-7800, delexpress.com

Ace Limousine, 610-494-6545, acelimosvce.com

Philadelphia Trolley & Carriage, 215-389-8687, www.phillytour.com/weddings

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