

A photograph of a modern lounge interior. In the foreground, there are two light-colored sofas with dark blue and orange pillows. A wooden armchair is also visible. The background features a bar with a wooden counter and shelves stocked with bottles. A large, dark, geometric patterned rug covers the floor. The lighting is warm and ambient, with pendant lights hanging from the ceiling. The text "LEVEL TWO" is overlaid in the center of the image.

LEVEL TWO

Wedding Collection

Cheers to you on your engagement!



From the moment you arrive to the last toast at the reception and that final bite of cake, our team is here to create amazing moments and memories you will cherish forever.

Your Level Two Wedding Includes

- 5 Hours of Event Time
- Dedicated Event Manager
- Service Staff Dedicated to your Wedding Experience
- Welcome Beverages
- Full Bar Service
- Six Tray Passed Hors d'oeuvres
- Two Reception Stations
- Three Course Dinner
- Wedding Cake
- Coffee & Tea Service

Additional Inclusions

- Complimentary Menu Tasting for up to Four Guests
- Special Room Rates for your Wedding Party & Guests
- Dance Floor
- Custom Selection of Linens
- Your Selection of Chairs and Cushions
- Hotel Tables, China and Flatware
- Access to our Curated Vendor Partner List
- Bridal Suite for Day-Of Hair & Makeup
- Enjoy your Wedding Night in One of Our Beautiful Suites

Your Wedding Celebration

Welcome Refreshments

Guests will be greeted at the top of cocktail hour with tray passed white wine, signature cocktail, and sparkling water

Signature Cocktails

Please select two from the following to be tray passed on guest arrival & available at the bar.

BASIL VODKA GIMLET

vodka, simple syrup, lime juice, fresh basil

CENTRIC COLLINS

Bluecoat gin, champagne syrup, fresh citrus

LOCAL OLD FASHIONED

Dad's Hat rye whiskey, angostura, orange

COUNTRY SUN

bourbon, ginger, winter pom, lime

TOMMY'S MARGARITA

blanco tequila, lime, agave

MEZAL NEGRONI

mezcal, campari, sweet vermouth

Beverages FULL BAR SERVICE

Specially selected spirits, imported and local craft beer, signature red and white wine, sparkling wine, and select cordials.

Choice of two signature cocktails and tableside wine service with dinner.





Tray Passed Hors d'oeuvres

HOT

Select three from the following

MINI CHICKEN TINGA STREET TACO

cilantro, lime

MAUI SHRIMP SPRING ROLL

coconut milk, cilantro

CHEESESTEAK DUMPLINGS

sriracha ketchup

BRAISED SHORT RIB AND MANCHEGO EMPANADA

piquillo aioli

KALE AND CORN POTSTICKER

sweet & sour dipping sauce

MINI CRAB CAKES

lemon garlic aioli, salsa fresca

GENERAL TSO CAULIFLOWER BITES

scallions, sesame seeds

WAGYU BEEF SLIDERS

cambozola cheese, arugula

IMPOSSIBLE MEATBALLS

fresno tomato sauce, manchego cheese

LOLLIPOP LAMB CHOPS

mint chimichurri **+\$3 pp**

COLD

Select three from the following

BRUSCHETTA

marinated heirloom tomato, basil, olive oil

BURRATA TOAST

arugula pesto, almonds, pomegranate

WAGYU BEEF TARTARE

dijon, capers, fried shallots

WILD MUSHROOM CROSTINI

whipped goat cheese, fig balsamic

SHRIMP COCKTAIL

kimchi cocktail sauce

TUNA POKE WITH AVOCADO

on crispy wonton chip

SMOKED SALMON CROSTINI

whipped crème fraîche, cucumber

GAZPACHO SHOOTER

heirloom tomato and watermelon
cauliflower and coconut

Reception Stations

Select two

RITTENHOUSE MARKET VEGETABLES

Heirloom Carrots • Broccoli • Radishes • Cherry Tomatoes • Hummus • Ranch • Green Goddess

ARTISAN CHEESE DISPLAY

Chef's Selection of three domestic and imported cheese

12 Month Aged Manchego
Gorgonzola Dolce • Cave Aged Cheddar

Served with dried apricots, toasted marcona almonds, honeycomb, lavash crackers and french baguette

ITALIAN MARKET CHARCUTERIE

Chef's Selection of 3 cured meats

Thinly Sliced Prosciutto • Genoa Salami • Spicy Calabrese

Served with cornichons, house made pickles, mustards and french baguette

PATCHWORK FLATBREAD

MARGHERITA

tomato, basil, olive oil, pizza spice

BLANCA PIZZA

ricotta, mushrooms, spinach, artichoke hearts

BARBEQUE CHICKEN

bacon, scallion, red chili flakes

PHILLY JAWN

long hot pesto, house whiz, shaved spicy calabrese

PASTA

FOUR CHEESE RAVIOLI

vodka sauce, spinach, fresno chili

SHORT RIB CAVATAPPI

roasted red pepper, mushroom, truffle parmesan

MAC & CHEESE BACON BITES





Station Enhancements

SUSHI, SASHIMI & NIGIRI | + \$25pp

25 person minimum • Choice of 5

Includes wasabi, pickled ginger and soy sauce

SUSHI

California Roll with Avocado and Crab,
Pickled Cucumber Roll • Salmon Roll • Shrimp Tempura
Roll • Spicy Tuna Roll • Pickled Vegetable Roll

SASHIMI

Tuna • Salmon • Yellowtail

NIGIRI

Shrimp • Tuna • Salmon •
Unagi

CAPE MAY RAW BAR | + \$25pp

Jumbo Ohsii Shrimp • Jonah Crab Claws
Peruvian Style Ceviche • Cape May Oysters
Cocktail Sauce • Mignonette • Lemon

CARVING

Served with warm dinner rolls & butter

GRILLED TOMAHAWK | Serves 15-20

Chimichurri, Smoked Maldon Sea Salt

\$650.00

ROASTED BEEF TENDERLOIN | Serves 15-20

Cabernet Demi-Glace

\$600.00

PRIME RIB | Serves 20-25

Horseradish Cream

\$550.00

NEW YORK STRIPLOIN | Serves 20-25

Whiskey au Poivre

\$550.00

CARNE ASADA | Serves 20-25

Ancho-Mushroom Sauce, Pickled Red Onion, Cilantro

\$500.00



First Course

Select one

SALADS

ARTISAN LETTUCES

cherry tomatoes, radishes,
sherry vinaigrette

BABY SPINACH SALAD

cucumber, feta cheese, olives,
roasted pepper dressing

PATCHWORK CAESAR SALAD

baby gem, garlic croutons,
anchovy-less dressing

KALE CHOPPED SALAD

chickpeas, cucumbers, cherry
tomatoes, onions, buttermilk ranch

ANCIENT GRAIN SALAD

quinoa, farro, arugula,
lemon-olive oil and herb
vinaigrette

SEASONAL ADDITIONS

HEIRLOOM TOMATO SALAD *S/S*

whipped goat cheese, almond brittle, mache,
sun dried tomato vinaigrette

WINTER CITRUS SALAD *F/W*

pickled kumquat, feta, pomegranate

BREAD SERVICE

fresh-baked breads & whipped butter

Choice of Entrée

Select two proteins + 1 silent entrée

FISH

PAN ROASTED SALMON

sun dried tomato risotto, citrus and arugula salad

BRANZINO FILET

toasted pearl couscous,
roasted squash, sauce vierge

PAN SEARED DIVER SCALLOPS

celery root purée, malabar spinach,
apple cider jus +\$7 pp

PAN ROASTED HALIBUT

black rice, tokyo turnup slaw,
poblano vinaigrette +\$7 pp

CHICKEN

ROASTED AMISH CHICKEN BREAST

kholrabi au gratin, sauteed broccoli,
maple dijon glaze

BEEF

VICTORY STOUT BRAISED SHORT RIB

parsnip polenta, pea tendrils, crispy onions

GRILLED RIBEYE

roasted marble potatoes, charred baby broccoli,
chimichurri, smoked maldon sea salt

PRIME RIB

salt baked yukon gold potato,
braised collard greens, horseradish cream

NEW YORK STRIPLOIN

truffle Steak fries, sautéed brussel sprouts,
whiskey au poivre

FILET MIGNON

roasted garlic potato purée,
heirloom carrots, cabernet demi glace +7 pp

LAMB

ROASTED RACK OF LAMB

saffron risotto, rainbow chard,
pinot noir gastrique +\$7 pp

SILENT ENTRÉE

JAPANESE EGGPLANT

chickpea-lentil stuffing, cilantro tabbouleh

PASTA PRIMAVERA

penne, spinach, artichoke hearts,
squash, fresno marinara

RATATOUILLE LASAGNA

eggplant, zucchini, bell pepper,
ricotta, parmesan

PUMPKIN RISOTTO

tuscan kale, heirloom cherry tomatoes,
vegan mushroom bordelaise



Sweets & Coffee

DESSERT TAPAS

Select three

French Macarons

Chocolate Truffles

Chocolate Petit Fours

Spiced Carrot Cake

Seasonal Mini Fruit Tarts

Tiramisu & Red Velvet Verrines

Mini Cannolis with Chocolate Chips

Cheesecake Bites

Mini Buttercream Cupcakes

WEDDING CAKE

provided by Bredenbeck's Bakery

COFFEE STATION

freshly brewed La Colombe coffee, decaf,
and hot Tazo tea selection





Details Made Easy

Your Wedding Package Pricing

\$195/person • Inclusive of Service Fees and Taxes
Facility Fees Additional

MENUS

Menus and beverage package may be customized to fit your unique style.

MINIMUM REQUIREMENTS

Food and beverage minimum and site fee apply to your event at Level Two. Minimum is inclusive of private event food and beverage charges.

GUEST ACCOMMODATIONS

Stay the night and take the elevator home after your celebration. Your event manager will assist in arranging a room block with a discounted rate for your guests to enjoy the local flavor of Philadelphia.

DEPOSIT AND PAYMENT

To confirm your date, a signed contract and deposit of 25% of your estimated charges is required. A deposit schedule will follow requesting an additional payment 6 months before your wedding date of 50% of estimated charges. Final payment will be due 10 business day prior to your event.

A 20% contingency payment to guarantee overages from evening of the event will also be collected.

PARKING ARRANGEMENTS

Parking is available at the garage adjacent to hotel. You may arrange for hosted parking or allow your guests to pay on their own. Two additional parking lots are available within a block of Hyatt Centric.