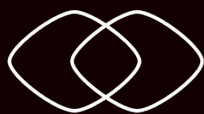




The
Night
Before

REHEARSAL
DINNER



SOFITEL
HOTELS & RESORTS

PHILADELPHIA

MENUS

Sofitel Philadelphia welcomes discussing alternative menus in order to provide you with a personalized event. In response to popular demand, these station based menus allow for more flexibility and less formality. Buffet and Plated Dinners available upon request.

PRICING

All charges including administrative fees are subject to the state sales tax of 8%

All alcoholic beverages are subject to a city tax, currently at 10%

All food and beverage prices are subject to a taxable administrative fee of 23% (subject to change without notice).

Pricing is based on 25 guest minimum for station menus.

Prices are current and subject to change.

FOOD AND BEVERAGE

Sofitel Philadelphia does not permit any food or beverage to be brought into the hotel, with the exception of Kosher events.

Hosted bars require one bartender per 75 guests. For beverage revenues less than \$500, a \$125 bartender fee will apply.

\$125 culinary attendant Fee will be applied to Action Stations when applicable and charged through Accounting Department.

AUDIO-VISUAL

Your conference service manager in conjunction with our in-house audio-visual department, PSAV Audio Visual, will coordinate audio-visual equipment required for your event. Additional Fees will apply.

GUEST ATTENDANCE

Guaranteed guest attendance is required three (3) business days prior to your event. Final attendance can not be lower, but can be increased. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. Sofitel Philadelphia will be prepared to serve no more than 5% over the guaranteed attendance.

COAT CHECK AND VALET PARKING

A coat check attendant may be arranged at the fee of \$125 per attendant.

Daily Usage

Valet parking is available at \$36.75 (day rate) per vehicle, per day including tax

Overnight Usage

\$50.24 per vehicle, per day (Sunday – Thursday)

\$45.33 per vehicle, per day (Friday & Saturday)

This fee can be individually paid by your guests, or applied to your master account as host paid.

DECORATORS, MUSICIANS AND PHOTOGRAPHERS

Your catering consultant can provide suggestions and recommendations.

*CARVING STATIONS

- Beef Tenderloin \$22

*Horseradish Cream, Red Wine Jus,
Assorted Rolls, Shallot Jam*

- Prime Rib \$20

*Horseradish Cream, Red Wine Jus,
Assorted Rolls, Shallot Jam*

- Roasted Turkey Breast \$16

Cranberry Compote, Sage Gravy

Choice of one Carving Station

**Attendant Required*

**Attendant at \$125*

POLENTA STATION \$12

*Parmesan Cheese, Sundried Tomatoes,
Braised Chicken, Braised Pork, Goat Cheese, Fine Herbs,
Roasted Tomato Sauce, Pesto, Veal Jus, Seasonal Vegetables*

*CREPE STATION - SAVORY \$16

*Ham and Cheese, Mushroom and Goat Cheese
Ricotta, Spinach, Bacon, Parmesan Cheese and Green Onion*

** Attendant Required*

**Attendant at \$125*

TACO STATION \$18

- Ground Beef & Ground Chicken,

*Refried Beans, Guacamole, Sour Cream, Shredded Cheese,
Shredded Lettuce, Pickled Jalapenos, Diced Tomatoes, Salsa,
Salsa Verde, Onions, Soft and Hard shell*

*SUSHI STATION \$20

- Assorted Sushi

- Rainbow and California Rolls

Seaweed Salad and Edamame, Wasabi,

Pickled Ginger and Soy Sauce

(Sushi chef available at \$200)

**Attendant Recommended*

Based on 4 pieces per person

RAW BAR \$26

- Snow Crab Claws

- Shrimp

- Oysters

- Mussels

*Cocktail Sauce, Mignonette, Citrus Crowns,
Chervil Garnish, Horseradish Cream, Seaweed
Served on ice display*



2017

REHEARSAL DINNER

AMERICAN DINER STATION \$22

- Tuna Melt
- Diner Burger
- Grilled Cheese
- Reuben
- Cherry Pie Tartlets
- Chocolate Milkshake

LUXURY STATION \$42

- Caviar Tower
Traditional Accompaniments
 - Chilled Lobster Salad
Cucumber Broth, Artic Char Roe
 - Wagyu Beef Carpaccio
*Brioche, Madeira Reduction,
Baby Arugula, Horseradish*
- (chef attendant required & ice display required)*

STREET FOOD STATION \$14

- Hot Dog - *Relish, Ketchup, Mustard, Diced Onions*
- Rueben - *Corned Beef, Swiss Cheese, Sauerkraut,
Russian Dressing, Grilled Between Slices of Rye Bread.*
- Nacho Bar - *House Made Tortilla Chips, Nacho Cheese,
Guacamole, Traditional Salsa, Sliced Olives, Sour Cream,
Pickled Jalapenos*
- Philly Cheesesteaks - *Provolone Cheese, Sautéed Onions,
Sweet Peppers*

ASIAN STATION \$18

- Vegetable Lo Mein - *Lo Mein Noodles, Scallions,
Mung Beans*
- Chicken Pot Sticker - *Ponzu Broth, Scallions*
- Glazed Pork Spare Ribs - *Pineapple Fried Rice
(small to-go containers)*
- Vietnamese Lettuce Cups – (V) *Avocado, Carrots,
Daikon, Sprouts, Cucumber, Thai Chili Sauce*
- Vietnamese Lettuce Cups - *Chicken, Carrots, Daikon,
Sprouts, Cucumber, Thai Chili Sauce*

ARTISANAL CHEESE STATION \$15

- Selection of 3 Cheeses
*Seasonal Jam, Dried Fruits, Nuts,
Nut Bread, Honey, Toasted Baguettes, Crackers,
Warm Cheese Bread, Cheese StrawS*

MEDITERRANEAN STATION \$22

- Hummus with Pita
- Baba Ghanoush
- Tabbouleh Salad
- Roasted Red Pepper Salad
- Lamb Kabobs, Tzatziki Sauce
- Dolmas Stuffed Grape Leaves
- Marinated Olives



AMERICAN BAKERY \$14

Seasonal Coffee Cake
Lemon Pound Cake
Banana Bread

COFFEE EXPLOSION \$14

Chocolate Pot de Crème
Tiramisu
Coffee Éclair
Opera Cake

PARISIAN PETITE FOURS \$12

Hazelnut Cream Puffs
Chocolate Raspberry Ganache Cake
Opera Cake
French Macarons

COOKIES & BROWNIES \$12

Fudge Brownies
Blondies
Assorted French and American Cookies

CREPE STATION - SWEET \$12

Plain and Nutella Filled Crepes with Choice of Toppings
Cut Strawberries, Whipped Cream, Peach Compote
Honey, Caramel

** Attendant Required*

** Attendant at \$125*





WHITE WINE

FRENCH RED WINE

| | |
|--|-----|
| Sacha Lichine Le Coq Rouge, Bordeaux Blend | 44 |
| Chateau Tour Chapoux, Bordeaux | 56 |
| La Forge Estates Pinot Noir | 56 |
| Chateau de Jacques, Morgon Beaujolais | 68 |
| Perrin Reserve Cotes du Rhone | 74 |
| Chateau la Tour de Mons, Margaux Bordeaux | 109 |

AMERICAN RED WINE

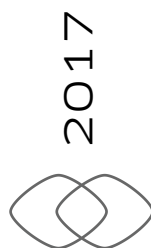
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|--|----|
| Merlot, California | 39 |
| Cardiff, Cabernet Sauvignon, California | 39 |
| Trinity Oaks Merlot, Columbia Valley | 41 |
| Trinity Oaks Cabernet Sauvignon, Columbia Valley | 41 |
| Penn's Wood Merlot, Pennsylvania | 48 |
| Canyon's Edge Sagebrush Merlot, Washington | 55 |
| Hanh, Syrah, California | 58 |
| Clos Du Bois Merlot, Sonoma County | 63 |
| Clos Du Bois Cabernet Sauvignon, Sonoma County | 68 |
| Montinor Estate Pinot Noir, Oregon | 69 |

AROUND THE WORLD RED WINE

| | |
|---|----|
| Marques De Riscal "Proximo" Rioja, Spain | 44 |
| Peter Andrew Ingenium, Signature Collection, South Africa | 52 |
| Yalumba "Y-Series", Shiraz Viognier, Australia | 60 |
| Dona Paula Estate, Malbec, Argentina | 68 |

ROSE WINE

| | |
|--|----|
| Crane Lake White Zinfandel, California | 40 |
| Sasha Lichine Le Poussin Rose, France | 44 |
| Chateau D'Esclans, "Whispering Angel" Rose, France | 68 |



2017

REHEARSAL DINNER



RED WINE

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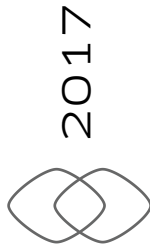
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BAR



2017

REHEARSAL DINNER

CLASSIC HOSTED BAR

Absolut Vodka, Dewar's Scotch
Beefeater Gin, Jim Beam
Bacardi Rum, Seagrams 7

Per Person Pricing: \$20 First Hour and \$10 for Each Additional Hour
Per Drink Consumption: \$9 per Drink, Domestic Beer \$5.50, Imported Beer \$6.00,
Soft Drinks \$4.25

DELUXE HOSTED BAR

Grey Goose Vodka, Chivas Regal Scotch, Bombay Sapphire Gin, Jack Daniels Bourbon
Bacardi Rum, Canadian Club Rye

Per Person Pricing: \$23 First Hour and \$12 for Each Additional Hour
Per Drink Consumption: \$11 per Drink, Domestic Beer \$5.50, Imported Beer \$6.00,
Soft Drinks \$4.25

HOSTED MARTINI BAR

Belvedere, Ketel One, Chopin, Grey Goose orange, Stolichnaya, Bombay Sapphire,
Cointreau and cranberry juice
Based on consumption \$12 per drink

HOSTED AFTER DINNER DRINKS AND CORDIAL BAR

Bailey's, B&B, Grand Marnier, Sambuca, Amaretto, Courvoisier V.S.O.P,
Glenmorangie 10 years old, Graham's Port
On consumption \$12 per drink

CLASSIC CASH BAR

Per Drink (Including Taxes and Service Fees)
Soft Drinks, Mineral Waters and Juices \$6,
Beer \$8
Wine \$11,
Spirit \$11,
Cocktail Cordials \$13,
Liqueurs \$13

DELUXE CASH BAR

Per Drink (Including Taxes and Service Fees)
Soft Drinks, Mineral Waters and juices \$6,
Beer \$8
Wine \$11
Spirit \$13
Cocktail Cordials \$13
Liqueurs \$15

BARTENDER SERVICES

Bartender Fee \$125 each
Cashier Fee \$125 each (applicable for Cash Bar Only)

HOSTED THEME BAR

*We can customize a variety of themed bars and will be priced on an individual basis
i.e.: tropical, scotch, wine bar, Champagne tasting*

All Bar Selections Include:

Sofitel House Red and White Wines, Assorted Imported and Domestic Beer, Sweet and Dry Vermouth,
Carbonated Mixers, Sparkling and Non-Sparkling Waters, Soft Drinks and Fruit Juices

All Bars Require a Minimum of Two Hours