



MARRIOTT  
PHILADELPHIA  
DOWNTOWN

2020

CATERING MENUS



# WELCOME

PLEASE ASK OUR CHEF FOR A CREATIVE ALTERNATIVE  
IF OUR EVENT MENUS DO NOT MEET YOUR NEEDS

FINAL COUNTS ARE DUE 3 BUSINESS DAYS (72 HOURS)  
PRIOR TO THE START OF THE EVENT

FOOD SERVICE IS BASED ON 1.5 HOURS

OUR CULINARY TEAM IS DEDICATED TO PROVIDING  
HEALTHY, WELL BALANCED MEALS FOR ALL ATTENDEES.  
PLEASE LET YOUR EVENT MANAGER KNOW OF ANY  
REQUIRED DIETARY RESTRICTIONS



OUR **HOUSE BRAND**

ITEMS LISTED AS **1201** ARE SPECIALTY  
**HOUSE MADE** ITEMS THAT WE FEEL YOUR  
GUESTS WILL ENJOY

## PLEASE NOTE:

A SMALL MEETING FEE OF **\$250** PER EVENT  
WILL BE APPLIED FOR ALL BUFFET  
FUNCTIONS UNDER 25 ATTENDEES

A 25% TAXABLE SERVICE CHARGE WILL BE  
ADDED TO ALL FOOD & BEVERAGE

IN ADDITION TO AN 8% SALES TAX ON  
FOOD & SOFT BEVERAGES

+ A 10% SALES TAX ON ALCOHOLIC  
BEVERAGES

# CONTINENTAL BREAKFAST

ALL CONTINENTAL BREAKFASTS HAVE A SERVICE TIME OF 1 ½ HOURS

## BREAKFAST ENHANCERS

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**INDIVIDUAL HONEY GREEK YOGURT PARFAITS** – 1201 HOUSE MADE GRANOLA + BERRIES + MINT | \$8

**BREAKFAST BURRITOS** – CAGE FREE EGGS + PEPPERS + ONIONS + JACK CHEESE + CILANTRO | \$8

(SOUR CREAM + CHARRED TOMATO SALSA)

**VEGAN BURRITO** – BEYOND MEAT + TOFU SCRAMBLE + BLACK BEANS + PEPPERS + ONIONS + VEGAN CHEESE | \$8

**CHORIZO BURRITO** – CAGE FREE EGGS + PEPPERS + ONIONS + JACK CHEESE | \$9

(SOUR CREAM + CHARRED TOMATO SALSA)

**BREAKFAST SANDWICH WITH EGG + CHEESE** | \$7

CHOOSE ONE: MULTIGRAIN CROISSANT + BUTTER TOASTED ENGLISH MUFFIN

ADD-ON: COB SMOKED BACON | \$2

SAGE MAPLE SAUSAGE PATTY | \$3

CHICKEN SAUSAGE | \$4

## LIBERTY BELL | \$33

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ORANGE + GRAPEFRUIT + CRANBERRY JUICE

CHEF'S SELECTION OF PASTRIES – TRADITIONAL + GLUTEN FREE + VEGAN SELECTIONS

CHEF'S SELECTION OF DAILY BREAKFAST BREADS

**1201 SCONE** – SAUSAGE + NOBLE CHEDDAR CHEESE + SCALLION + HERB BUTTER

PHILADELPHIA CREAM CHEESE + BUTTER + ROASTED VEGETABLE CREAM CHEESE

**1201 HOUSE MADE BERRY JAM** + LOCAL SALTED HONEY BUTTER + ALMOND BUTTER

HARD BOILED EGGS

ASSORTED CEREALS + MILK

SEASONAL WHOLE FRUIT + RIPE BANANAS

FRESHLY BREWED STARBUCKS® COFFEE + DECAFFEINATED COFFEE + TEA

## WAKE ME UP CALL | \$37

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ORANGE + GRAPEFRUIT + CRANBERRY JUICE

CHEF'S SELECTION OF PASTRIES – TRADITIONAL + GLUTEN FREE + VEGAN SELECTIONS

CHEF'S SELECTION OF DAILY BREAKFAST BREADS

**1201 SCONE** – SAUSAGE + NOBLE CHEDDAR CHEESE + SCALLION + HERB BUTTER

PHILADELPHIA CREAM CHEESE + BUTTER + ROASTED VEGETABLE CREAM CHEESE

**1201 HOUSE MADE BERRY JAM** + LOCAL SALTED HONEY BUTTER + ALMOND BUTTER

BREAKFAST CEREALS WITH WHOLE + LOW FAT + SKIM MILK

SEASON'S BEST DICED MELONS + BERRIES

SEASONAL WHOLE FRUIT + RIPE BANANAS

INDIVIDUAL ASSORTED CHOBANI® YOGURTS

FRESHLY BREWED STARBUCKS® COFFEE + DECAFFEINATED COFFEE + ASSORTED TEAS

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

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# BREAKFAST

## PLATED BREAKFAST | \$42

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OUR PLATED BREAKFAST IS SERVED WITH FRESHLY BAKED BREAKFAST BREADS + **1201** HOUSEMADE BERRY JAM BUTTER + ORANGE JUICE FRESHLY BREWED STARBUCKS® COFFEE + DECAFFEINATED COFFEE + ASSORTED TEAS

### TEQUILA SUNRISE PARFAIT

GREEK YOGURT + AGAVE SYRUP + MANGO NECTAR + RASPBERRY PUREE + TOASTED MACADAMIA NUTS + COCONUT

## ENTRÉE

### ALL AMERICAN ENTRÉE

FREE-RANGE SCRAMBLED EGGS

NOBLE STAR RANCH COB SMOKED BACON

MAPLE SAUSAGE

ROASTED POTATO HASH + GREEN ONIONS

SUBSTITUTE CHICKEN SAUSAGE OR TURKEY BACON | \$3

PRICES ARE SUBJECT TO CHANGE

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# BREAKFAST BUFFET

## **INDEPENDENCE HALL | \$47**

ORANGE + GRAPEFRUIT + CRANBERRY JUICE  
SEASON'S BEST DICED MELONS + BERRIES  
SEASONAL WHOLE FRUIT + RIPE BANANAS  
INDIVIDUAL ASSORTED CHOBANI YOGURTS  
CHEF'S SELECTION OF PASTRIES – TRADITIONAL + GLUTEN FREE + VEGAN SELECTIONS  
CHEF'S SELECTION OF DAILY BREAKFAST BREADS  
PHILADELPHIA CREAM CHEESE + BUTTER + ROASTED VEGETABLE CREAM CHEESE  
**1201** HOUSE MADE BERRY JAM + LOCAL SALTED HONEY BUTTER + ALMOND BUTTER  
FREE-RANGE SCRAMBLED EGGS  
FONTANINI PORK SAUSAGE  
NOBLE STAR RANCH COB SMOKED BACON  
ROASTED POTATO HASH + GREEN ONIONS  
STARBUCKS® COFFEE + TEA SERVICE  
**SUBSTITUTION OF CHICKEN SAUSAGE OR TURKEY BACON | \$3**

## **BREAKFAST STATIONS – MINIMUM 50 ATTENDEES**

### **SPECIALTY OMELETS MADE TO ORDER | \$12**

ROASTED MUSHROOMS + TOMATOES + ONIONS + BELL PEPPERS + SPINACH + BACON  
CHEDDAR + JACK CHEESE + WHOLE EGGS + EGG WHITES  
HOUSE MADE CHARRED TOMATO SALSA + TOBASCO

### **CHEF'S SIGNATURE OMELET**

KENNETT SQUARE MUSHROOMS + CARAMELIZED ONIONS + TASSO HAM + GRUYERE CHEESE  
*(ATTENDANT REQUIRED)*

### **CHALLAH FRENCH TOAST | \$10**

WITH BANANAS FOSTER + WHIPPED CREAM + BULLEIT BOURBON MAPLE SYRUP

### **CHICKEN + BISCUIT STATION | \$15**

HOUSE COUNTRY BISCUITS - FRIED + GRILLED CHICKEN  
SAGE PEPPER GRAVY + HOT HONEY + MAPLE BOURBON SYRUP

### **CHEF'S SELECTION OF 3 FRITTATAS | \$11**

**FLORENTINE** – TOMATO + SPINACH + FETA  
**ROASTED MUSHROOM** – HAM + ONION + GRUYERE  
**CHORIZO** – ONION + PEPPER + CILANTRO + COTIJA

### **MAKE YOUR OWN GRAIN BOWL**

#### **ANCIENT GRAINS | \$12**

WITH SRIRACHA + SALSA + GREEK YOGURT + **1201** HOT SAUCE  
**COLD TOPPINGS** – HARD BOILED EGGS + ARUGULA + RADISH + PEA  
TENDRIL + CRUSHED AVOCADO + BEETS  
**WARM TOPPINGS** - SCRAMBLED EGGS + SAUTEED SPINACH +  
CAULIFLOWER RICE + GROUND CHICKEN

PRICES ARE SUBJECT TO CHANGE

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# COFFEE BREAKS

ALL BREAKS HAVE A SERVICE TIME OF 1 HOUR

## COFFEE SERVICE | \$12

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FRESHLY BREWED STARBUCKS® COFFEE + DECAFFEINATED COFFEE + ASSORTED TEAS

## SPINDRIFT SPARKLING WATER | \$8

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ASSORTED FLAVORS

## BEVERAGE SERVICE | \$15

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FRESHLY BREWED STARBUCKS® COFFEE + DECAFFEINATED COFFEE  
ASSORTED TEAS + SOFT DRINKS + WATER

## ALL DAY BEVERAGE SERVICE | \$42

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BEVERAGES WILL BE AVAILABLE IN ONE LOCATION FROM 9 AM – 5 PM  
REFRESHES MID-MORNING + LUNCH + MID-AFTERNOON

FRESHLY BREWED STARBUCKS® COFFEE + DECAFFEINATED COFFEE  
ASSORTED TEAS + SOFT DRINKS + INFUSED WATER STATION (SELECTION VARIES EACH DAY)

## MORNING A LA CARTE COFFEE BREAK OPTIONS

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FRESHLY BREWED STARBUCKS® COFFEE | \$108 PER GALLON  
DECAFFEINATED COFFEE | \$108 PER GALLON  
TEA | \$108 PER GALLON

BOTTLED WATER, DIET + REGULAR SOFT DRINKS | \$6.5 EA

*SIDE NOTE: COCA COLA® IS AN ADDITIONAL \$1 EA*

BOTTLED SMOOTHIES | \$8 EA

HARD BOILED EGGS | \$36 DZ

MUFFINS + DANISHES + GOURMET BREAKFAST BREADS | \$55 DZ

1201 WARM STICKY BUNS | \$55 DZ

INDIVIDUAL ASSORTED CHOBANI® YOGURTS | \$7 EA

ASSORTED HEALTH BARS | \$8 EA

SEASON'S BEST WHOLE FRUIT | \$5 PP

SEASON'S BEST MELONS + BERRIES | \$8 PP

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# COFFEE BREAKS

ALL BREAKS HAVE A SERVICE TIME OF 1 HOUR

## AFTERNOON A LA CARTE COFFEE BREAK OPTIONS

### BAGS OF 1201 TRAIL MIX | \$9

**TO INCLUDE:** CANDIED WALNUTS + SUNDRIED CRANBERRIES + PISTACHIOS + PECANS  
DRIED BLUEBERRIES + DARK CHOCOLATE CHIPS  
1201 HOUSEMADE GRANOLA + M&M'S®

### BAGS OF SAVORY TRAIL MIX | \$11

**TO INCLUDE:** FRIED CHICK PEAS + KALE CHIPS  
CHIA STICKS + DRY EDAMAME + WASABI PEAS  
CRUNCHY GREEN BEANS + SUNFLOWER SEEDS  
CORN NUTS

(CANNOT BE CHARGED ON CONSUMPTION)

FRESHLY BREWED STARBUCKS® COFFEE | \$108 PER GALLON

DECAFFEINATED COFFEE | \$108 PER GALLON

TEA | \$108 PER GALLON

DIET + REGULAR SOFT DRINKS | \$6.5 EA

BOTTLED WATER | \$6 EA

*SIDE NOTE: COCA COLA® IS AN ADDITIONAL \$1 EA*

CITRUS + HERB INFUSED WATER STATION | \$80 GA

ASSORTED COOKIES, BROWNIES + BLONDIES | \$55 DZ

RETRO CUPCAKES | \$55 DZ

TASTYKAKES® | \$5 EA

PHILADELPHIA SOFT PRETZELS WITH WHOLE GRAIN MUSTARD | \$55 DZ

ADD WARM YUENGLING® CHEESE FONDUE | \$3 PP

INDIVIDUAL BAGS OF POTATO CHIPS + PRETZELS | \$5 EA

ASSORTED ICE CREAM NOVELTIES | \$7 EA

CANDY BARS – ASSORTED HERSHEY® + MARS® BARS | \$5 EA

SEASON'S BEST WHOLE FRUIT | \$5 PP

MIXED NUTS | \$7 PP

INDIVIDUAL BAGS OF KALE CHIPS | \$6 EA

INDIVIDUAL BEEF JERKY | \$7 PP

CLASSIC DEVILED EGGS BY THE DOZEN | \$50 DZ

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# COFFEE BREAKS

ALL COFFEE BREAKS HAVE A SERVICE TIME OF 1 HOUR

## SUPERFOOD BREAK | \$25

SLICED WATERMELON + FLEUR DE SEL + MINT  
FRESH BLUEBERRIES + ACACIA HONEY + LAVENDER  
FLAX SEED TORTILLA CHIPS + KALE CHIPS + WHITE BEAN HUMMUS  
TOGARASHI ALMONDS  
POMEGRANATE JUICE SHOOTERS

## “HOLE-Y” BREAK | \$23

AMISH DONUTS  
NEW YORK BAGELS  
**1201** SOFT PRETZELS  
LOCAL WATERING HOLE – CHEF'S **1201** HERB INFUSED WATER  
ASSORTED DIPS + SPREADS – YUENGLING CHEESE FONDUE + MUSTARD  
**CREAM CHEESES** – SMOKED SALMON + TRADITIONAL PHILADELPHIA + ROASTED VEGETABLE

## HERR'S® BREAK | \$23

JALAPENO KETTLE CHIPS + ORIGINAL CRISP + TASTY CANTINA STYLE TORTILLA + PRETZELS  
CHESAPEAKE CRAB DIP + YUENGLING BEER CHEESE + CREAMY SOUR CREAM AND ONION DIP

## PHILLY INSPIRED POPCORN BREAK | \$23

### **CHEF CRAFTED POPCORN**

BROWN BUTTER + SEA SALT ROSEMARY + ALMONDS  
PHILLY CHEESESTEAK  
TASTYKAKE® KRIMPET (BUTTERSCOTCH FLAVOR) WITH PRETZELS

### **TRADITIONAL BUTTER POPCORN**

SHAKERS OF BACON CHEESE POWDER + RANCH POWDER + GARLIC DILL POWDER

## ADD ON: BEVERAGE SERVICE | \$15

FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS + SOFT DRINKS + WATER

## COLD AND NITRO BREW COFFEE BREAK | \$26

COLD DRIP COFFEE  
NITRO BREW COFFEE  
ASSORTED SYRUPS TO INCLUDE: VANILLA + HAZELNUT + SALTED CARAMEL  
SWEETENED CONDENSED MILK + TURBINADO SUGAR CUBES  
FLAVORED CREAMER TO INCLUDE: MEXICAN CHOCOLATE + IRISH CREAM

MINI COFFEE CAKE BITES  
**1201** PEANUT CHEW RICE KRISPIES  
ASSORTED SALTED MIXED NUTS  
CHURRO CHEX MIX  
CHOCOLATE COVERED ESPRESSO BEANS  
CHEESE PUFF PASTRY STICKS

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# COFFEE BREAKS

ALL COFFEE BREAKS HAVE A SERVICE TIME OF 1 HOUR

## READING TERMINAL | \$25

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SAVORY PHILLY CHEESE LOGS + CRACKERS  
LOCAL ARTISAN BREADS  
SEASON'S BEST WHOLE FRUIT  
CANOLIS + BISCOTTI + PIGNOLI COOKIES  
GOLDENBERG PEANUT CHEWS®  
LOCAL PHILLY SODA  
**1201** HOUSE MADE PEANUT BRITTLE  
LOCAL BEEF JERKY

## VEGETABLE HARVEST | \$25

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CUCUMBER + CARROTS + BROCCOLINI + CELERY  
HEIRLOOM CHERRY TOMATO + HEIRLOOM CAULIFLOWER  
EDAMAME HUMMUS + DILL RANCH DIP  
ROOT VEGETABLE CHIPS  
MUSHROOM + FLORENTINE MINI QUICHE  
INDIVIDUAL CELERY STICKS + PEANUT BUTTER

## BUILD YOUR OWN TRAIL MIX | \$23

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**1201** HOUSE MADE ALMOND GRANOLA + REESES PIECES  
MINI MARSHMALLOWS + DRIED BLUEBERRIES + BANANA CHIPS  
PEANUTS + M&M'S® + PECANS + PISTACHIO + DRIED CHERRIES + PRETZELS  
SESAME STICKS  
CINNAMON APPLE INFUSED WATER STATION

## SELTZER BREAK | \$25

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### SPARKLING WATER

FRESH ORANGE + LEMON + LIME + GRAPEFRUIT + STRAWBERRIES +  
RASPBERRIES + CUCUMBER + APPLE + MINT + ROSEMARY + LAVENDER

**SYRUPS:** MOJITO + LEMONGRASS THAI BASIL + STEVIA

**VEGETABLE CHIPS** WITH CURRY YOGURT DIP

**ROSEMARY ROASTED MIXED NUTS**

CHEESE PUFF PASTRY STICKS

## ADD ON: BEVERAGE SERVICE | \$15

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FRESHLY BREWED STARBUCKS® COFFEE

DECAFFEINATED COFFEE + ASSORTED TEAS + SOFT DRINKS + WATER

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# ENTRÉE SALAD

DESSERT IS INCLUDED FOR LUNCH ENTRÉE SALADS

## GRILLED CHICKEN CAESAR | \$39

### WITH SHRIMP OR SKIRT STEAK | \$47

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HEARTS OF ROMAINE + SHAVED PARMIGIANO-REGGIANO CHEESE + "EVERYTHING CROUTONS"  
LEMON CAESAR DRESSING

## SUPERFOOD SALAD | \$46

### WITH SHRIMP OR SKIRT STEAK | \$54

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BABY KALE + RADISH + FENNEL + DRIED APRICOT + HONEY TOASTED OATS  
HEIRLOOM TOMATOES + HERB GRILLED CHICKEN + QUINOA CRACKER  
POMEGRANATE DRESSING

## CRAB CAKE SALAD | \$49

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HEARTY LETTUCE + SHREDDED CABBAGE WITH ROASTED CORN + GRILLED POBLANO PEPPERS +  
HEIRLOOM TOMATO + AVOCADO + SPICED TOASTED KATAIFI + SMOKED TOMATO VINAIGRETTE

## TURKEY COBB SALAD | \$48

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CIDER BRINED ROAST TURKEY  
FARM GREENS + HICKORY SMOKED BACON + BLEU CHEESE + AVOCADO + RED ONION + HARD BOILED EGG  
BUTTERMILK RANCH DRESSING

ALL ENTRÉES ARE SERVED  
WITH A SELECTION OF  
GOURMET BREADS + ROLLS  
YOUR CHOICE OF DESSERT  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA

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# PLATED LUNCH

PRICE INCLUDES: SALAD + ENTRÉE, ASSORTED ROLLS + BUTTER

DESSERT IS **NOT** INCLUDED FOR LUNCH ENTRÉES

## CHOOSE ONE SALAD

### ROMAINE + KALE SALAD

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RED QUINOA + ROASTED TOMATOES + PUMPKIN SEEDS + LEMON CAESAR DRESSING

### FIELD GREENS

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SHAVED CARROTS + CUCUMBER  
WATERMELON RADISH + GRAPE TOMATOES  
CITRUS VINAIGRETTE

### SUPERFOOD SALAD

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WATERCRESS + LEAF LETTUCE + EDAMAME  
DRIED BLUEBERRIES + SUNFLOWER SEEDS  
TOASTED SAVORY OATS  
POMEGRANATE DRESSING

## ADD ON: PLATED LUNCH DESSERTS

### PHILLY CHEESECAKE | \$8

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VANILLA BEAN CHEESECAKE  
CHOCOLATE PRETZEL CRUST + SALTED CARAMEL

### MANGO CAKE | \$8

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COCONUT TUILLE + RASPBERRY PUREE

### LEMON PISTACHIO TART | \$8

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BLUEBERRY COMPOTE + ITALIAN MERINGUE

### POT AU CRÈME | \$8

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CHOCOLATE POT AU CRÈME + FRAMBOISE

## CHOOSE ONE LUNCH ENTRÉE

### ROSEMARY ROASTED CHICKEN BREAST | \$49

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ANCIENT GRAINS + SWEET PARSNIP PUREE + ROASTED CARROTS + BROCCOLINI + ROSEMARY JUS

### EGG BATTERED CHICKEN | \$48

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BLACK PEPPER PASTA + SHITAKE MUSHROOMS + ZUCCHINI + ROASTED PEPPERS + CURED TOMATOES + RED PEPPER SAUCE

### DAILY CATCH | \$55

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SEARED SALMON + PEARL PASTA + BELUGA LENTILS + EGGPLANT + FRENCH BEAN INVOLTINI + GRILLED FENNEL + VINE RIPE TOMATO + CHIMICHURRI

### PETIT FILET MIGNON | \$59

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BEEF TENDERLOIN + BRAISED GREENS + CAULIFLOWER TWO WAYS + PINE NUTS + PEARL ONIONS + PEPPER CORN DEMI

### IMPOSSIBLE MUSHROOM "MEATLOAF"

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(VEGETARIAN OPTION)

RED QUINOA + CHICK PEAS + GRILLED ARTICHOKE + BROCCOLI RABE + CITRUS TOMATO GLAZE

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# BUFFET LUNCH

## PHILADELPHIA LUNCH BUFFET | \$64

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### MINISTRONE SOUP (V)

### CAESAR SALAD (V)

ROMAINE + PARMESAN CHEESE + EVERYTHING CROUTONS  
LEMON CAESAR DRESSING

### BYO – BUILD YOUR OWN HOT SANDWICHES

SLOW ROASTED PORK | PRIME RIB CHEESESTEAK | MUSHROOM CHEESESTEAK (V)  
AGED PROVOLONE “WHIZ” + AMOROSO ROLLS  
KETCHUP + MAYONNAISE + 1201 LONG HOTS

### ITALIAN-STYLE CHICKEN SAUSAGE

PEPPERS + CARMELIZED ONIONS + RUSTIC POMODORO SAUCE

### SAUTÉED BROCCOLI RABE

GARLIC + CHILI FLAKES

### PHILLY CRABBY CHIPS

HOUSE-MADE CRISPY POTATO CHIPS –  
TOSSED IN OLD BAY® SEASONING

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### DESSERT

#### BUTTERSCOTCH KRIMPET CAKE

DARK CHOCOLATE + TOASTED COCONUT  
BUTTERCREAM FROSTING

#### TRADITIONAL PHILADELPHIA CHEESECAKE

GRAHAM CRACKER CRUST  
TART CHERRY FILLING

#### 1201 PEANUT CHEW RICE KRISPIES

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

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V = VEGETARIAN  
G = GLUTEN FRIENDLY  
VE = VEGAN



# BUFFET LUNCH

## DELI BUFFET | \$54

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### 3 BEAN VEGETARIAN CHILI (V)

SOUR CREAM + HOT SAUCE + SHREDDED MONTEREY JACK CHEESE

### MARYLAND CRAB SOUP

FRESH VEGETABLES + TOMATO

### TRADITIONAL GARDEN GREEN SALAD (V)

CARROT + CUCUMBER + TOMATO + RADISH

AVOCADO RANCH DRESSING

ROASTED SHALLOT BALSAMIC VINAIGRETTE

### NAPA CABBAGE + KALE SALAD (V)

CARROT + TOASTED ALMOND + TOASTED RAMEN NOODLE + CHILI + SNOW PEA +

SESAME SEEDS + BLACK GARLIC TAMARI VINAIGRETTE

### HARVEST SALAD (V)

BARLEY + WILD RICE + QUINOA + HARICOT VERT + RED ONION + TOMATO

CHIMICHURRI + AVOCADO

### SLICED DELI MEATS:

SALT "N" PEPPER CRUSTED ROAST BEEF + BALSAMIC GRILLED PORTOBELLO STEAKS

OVEN ROASTED TURKEY + COB SMOKED BACON

### SLICED CHEESES:

GRUYERE + SHARP CHEDDAR

### CONDIMENTS:

1201 PICKLES + SHREDDED LETTUCE + SLICED TOMATO + PICKLED ONIONS

### LOCAL SLICED BREAD:

SOURDOUGH + 9 GRAIN BREAD + LOCAL MARTIN'S POTATO ROLL

### INDIVIDUAL ROOT VEGETABLE CHIPS

## DESSERT

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SEA SALT CHOCOLATE CHIP COOKIES

LEMON CRANBERRY BARS

FRESH SEASONAL APPLES

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

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# SUNDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$64  
NON-DAY OF THE WEEK OPTION | \$69

## LONGITUDE 122

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### CIOPPINO SOUP

SHRIMP + CLAMS + GROUPER

## BOWLS

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### CAULIFLOWER RICE + BROCCOLI SALAD

GOLDEN RAISIN + CARROT + SUN FLOWER SEED

### SoCAL WILD RICE SALAD

BEANS + JICAMA + CHARRED CORN + NOPALES

### ANCIENT GRAIN SALAD

AVOCADO + PEA TENDRILS + PEAS + PEARL ONIONS +  
PURPLE CABBAGE + CUCUMBER

### ADD ONS

BABY SPINACH + ARUGULA + HARD BOILED EGG +  
FRIED CHICKPEAS + HEIRLOOM BABY TOMATO  
CITRUS TURMERIC VINAIGRETTE + GARLIC HERB YOGURT + CHIMICHURRI

## PROTEIN

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CEDAR PLANK SALMON WITH MUSTARD + BROWN SUGAR  
NAPA WINE MARINATED TRI TIP STEAK  
TRADITIONAL FALAFEL

## SWEETS

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MANGO LASSI SHOOTERS  
OAT + HEMPSEED BARS WITH CHERRY + DARK CHOCOLATE  
MEYER LEMON CAKE + POPPY SEEDS

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# MONDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$64

NON-DAY OF THE WEEK OPTION | \$69

## MEDITERRANEAN LUNCH BUFFET

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### CITRUS CRAB SOUP

TOMATO + SAFFRON + FENNEL

### BITTER LETTUCE SALAD OF ENDIVE + FRISÉE (V)

DATES + ALMONDS + PICKLED ONIONS + RICOTTA SALATA

QUINCE VINAIGRETTE

### GARBANZO BEAN SALAD (V)

TOMATO + CUCUMBER + ONION + ARTICHOKE +

FETA + OLIVES + MINT + PARSLEY

### RED WINE BRAISED BEEF

BRAISED LEEKS + CARROTS

### ROASTED GARLIC + LEMON CHICKEN

ROASTED OLIVES + PIQUILLO PEPPERS

### SAFFRON SCENTED PEARL COUS COUS WITH ROCK SHRIMP + SALT COD

ARUGULA + CURED TOMATO + PEPPERS + RED ONION

### GREEK STYLE MARBLE POTATOES

LEMON + GARLIC + OREGANO + CHILI

### SAUTÉED HEARTY GREENS (V)

ARTICHOKE + RAISINS + PINE NUTS

## DESSERT

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PISTACHIO + ORANGE + CARDAMOM COOKIES

BAKLAVA

MINI CHOCOLATE + TOASTED HAZELNUT TARTS

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

V = VEGETARIAN

G = GLUTEN FRIENDLY

VE = VEGAN



# TUESDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$64

NON-DAY OF THE WEEK OPTION | \$69

## REGIONAL ITALY LUNCH BUFFET

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### PIEDMONTESE SOUP

KALE + WHITE BEAN + MUSHROOM

### ARUGULA SALAD

CHARRED ARTICHOKES + ROASTED OLIVES + PECORINO ROMANO + GRILLED ONION

TUSCAN HERB VINAIGRETTE

### PANZANELLA SALAD (V)

GRILLED FOCACCIA + TOMATOES + CUCUMBERS

BASIL + LEMON + PICKLED ONION

### ABRUZZI STYLE BRUSSEL SPROUTS (V)

GARLIC + LEMON + CALABRIAN CHILI + EXTRA VIRGIN OLIVE OIL

### RISOTTO PEPATO

SHALLOT + GARLIC + WINE + PECORINO PEPATO

### ROASTED CHICKEN

SAGE + CHIANTI WINE SAUCE + FRIED CAPERS + SWEET PEPPERS

### SEARED MONKFISH

GRILLED FENNEL + CURED TOMATO + CITRUS-SAFFRON BROTH

### MUSHROOM RAVIOLIS (V)

BROCCOLI RABE + CAMPARI + LOCAL MUSHROOMS + MOZZARELLA + OREGANO

+ OLIVE OIL + BALSAMIC

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## SWEETS

OLIVE OIL + APPLE CAKE + TOASTED WALNUTS + MASCARPONE FROSTING

TIRAMISU

ASSORTED CANNOLIS

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# WEDNESDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$64  
NON-DAY OF THE WEEK OPTION | \$69

## BARBACOA BUFFET

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### VEGETARIAN POZOLE

HOMINY + PINTO BEANS + DICED PUMPKIN

SERVED WITH TOASTED PUMPKIN SEEDS + SCALLIONS + LIME

### GRILLED ROMAINE SALAD

CHARRED CORN + BLACK BEAN + JICAMA + CILANTRO + TORTILLA

### MEXICAN CILANTRO RICE

### BURRACHO BEANS

PINTO BEANS + SMOKED HAM HOCK + TECATE BEER

### IMPOSSIBLE MEAT + GRILLED VEGETABLE ENCHILLADA (V)

RANCHERO SAUCE + CORN TORTILLAS + SHREDDED CHEESE

### TACOS

SMOKED ANCHO CHILE CHICKEN TINGA

MICHOACAN STYLE SHREDDED BEEF

MAHI MAHI IN BANANA LEAF

TORTILLA SHELLS

### FIXINS

COTIJA CHEESE + CABBAGE SLAW

**1201** GARLIC HOT SAUCE + CHARRED TOMATO SALSA + SALSA VERDE

SOUR CREAM + LIME WEDGES + FRESH CILANTRO

## SWEETS

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TRES LECHE CAKE

### SOPAPILLAS

MEXICAN CHOCOLATE FONDUE + DULCE DE LECHE

FLAN DE COCO

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

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G = GLUTEN FRIENDLY

VE = VEGAN

# THURSDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$64

NON-DAY OF THE WEEK OPTION | \$69

## BBQ BUFFET

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### ROMAINE SALAD (V)

HARD BOILED EGGS + CHOPPED TOMATO + CHOPPED CUCUMBER + RADISH +  
BBQ RANCH DRESSING

### GERMAN STYLE POTATO SALAD (V)

PICKLES + WHOLE GRAIN MUSTARD + CIDER VINEGAR

### TRADITIONAL MACARONI + CHEESE

### SWEET CORN "PUDDING" (V)

### 1201 SMOKED "IMPOSSIBLE" VEGAN "MEATLOAF" (VE)

### SLOW SMOKED TEXAS STYLE BRISKET

SIMPLE SEASONING WITH OAK + HICKORY

### COMPETITION CHICKEN THIGHS – QUICK SMOKE + HONEY GLAZE

#### SAUCES:

PEACH + BROWN SUGAR BBQ

TANGY CAROLINA STYLE

1201 MOP SAUCE

SLICED WHITE BREAD

### FIXINS

1201 PICKLES + SLICED ONIONS + PICKLED JALAPENOS

COLE SLAW

## SWEETS

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PINEAPPLE UPSIDE DOWN CAKE

WARM PEACH COBBLER + OAT STREUSEL

CHOCOLATE CHIP COOKIES + SEA SALT

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# FRIDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$64

NON-DAY OF THE WEEK OPTION | \$69

## CHINATOWN

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### NOODLE BAR (V)

RICE NOODLES WITH SCALLIONS + THAI BASIL + MUSHROOM + TOFU + BEAN SPROUT

RAMEN NOODLE WITH PICKLED EGG + BAMBOO + CRISPY SHALLOT + CHILI + BABY BOK CHOY

*CHICKEN BROTH WITH STAR ANISE + GARLIC*

*TOMYUM BROTH WITH TAMARIND + LIME (V)*

*CONDIMENTS - FURIKAKE + SRIRACHA + HOISIN SAUCE + FISH SAUCE*

GREEN PAPAYA SALAD WITH BROCCOLI + PEANUT

SOBA NOODLE SALAD

### DIM SUM

VEGETABLE SPRING ROLL (V)

CHICKEN LEMONGRASS DUMPLING

SHRIMP SHUMAI – CRUNCHY GARLIC WITH CHILI + GINGER SOY

GRILLED CHICKEN TERIYAKI WITH PINEAPPLE + SEASAME

FRIED RICE

CASHEW NUT + TOFU

STEAMED JASMINE RICE

CHINESE BROCCOLI STIR FRY

BLACK BEAN PASTE + BOK CHOY + SHITAKE MUSHROOM

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## DESSERTS

COCONUT RICE PUDDING WITH CHOPPED MANGO

KAFFIR LIME + TAPIOCA CRÈME BRULEE

LYCHEE CHEESE CAKE

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# SATURDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$64

NON-DAY OF THE WEEK OPTION | \$69

## PARISIAN BISTRO LUNCH BUFFET

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ONION SOUP WITH GRUYERE CROUTONS

FRESH GREENS + FRISEE SALAD NICOISE

TOMATOES + RADISH + HARICOT VERTS + NICOISE OLIVES + SHALLOT VINAIGRETTE + POTATO

FRENCH POTATO SALAD

FRESH HERBS + OLIVE OIL VINAIGRETTE

CLASSIC QUICHE LORRAINE

CRUSTLESS QUICHE FLORENTINE

BAGUETTE SANDWICHES TO INCLUDE

MARINATED EGGPLANT WITH ROASTED PEPPERS + FETA + ARUGULA (V)

HAM + GRUYERE CHEESE + DIJONNAISE + CORNICHON

PROVENCALE HERB ROASTED CHICKEN

RATATOUILLE

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## DESSERT

ASSORTED MACARONS  
CHOCOLATE POT DE CRÈME  
PETIT FRUIT TARTS

OUR BUFFET LUNCH IS SERVED WITH  
FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

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# “BUILD YOUR OWN BAG” LUNCH

“BUILD YOUR OWN BAG” LUNCH | \$53.50  
“GRAB-N-GO” PRE-BAGGED LUNCH | \$55.50  
BUFFET STYLE “BUILD YOUR OWN” LUNCH | \$58

## OUR BYO BAG LUNCH INCLUDES:

ASSORTED INDIVIDUAL BAGS OF CHIPS + LOCAL SEASONAL APPLE + BOTTLED WATER OR SOFT DRINK

### ENTRÉES – SELECT (3)

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#### TURKEY BLT SANDWICH

ROASTED FREE RANGE TURKEY + ROASTED GARLIC AIOLI  
SHAVED LETTUCE + SMOKED BACON + TOMATO  
SOURDOUGH BREAD

#### ROAST BEEF

SWEET ONION + BLACK PEPPER HORSERADISH SPREAD  
ARUGULA + GRUYERE CHEESE + RYE BREAD

#### CHICKEN SALAD

SPINACH + ONION + TARRAGON AIOLI + DRIED CHERRIES  
ONION POPPY SEED BRIOCHE

#### GRILLED PORTOBELLO SANDWICH

PIQUILLO PEPPERS + SMOKED MOZZARELLA + FARM GREENS  
PESTO + WHOLE WHEAT BREAD

#### COBB SALAD

CHOPPED ICEBERG + HERB ROASTED CHICKEN  
BLUE CHEESE + HARD BOILED EGG + SCALLION + TOMATO  
SMOKED BUTTERMILK RANCH DRESSING

### ACCOMPANIMENTS – SELECT (1)

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#### QUINOA SALAD

FRESH HERBS + CHICKPEAS + TOMATOES + CUCUMBER  
CRUMBLed FETA CHEESE + CITRUS VINAIGRETTE

#### COLE SLAW

GREEN + RED SHREDDED CABBAGE + CARROTS  
GREEN ONIONS + CELERY SEED DRESSING

#### POTATO SALAD

WHOLE GRAIN MUSTARD + PICKLE + EGG

#### ORZO PASTA SALAD

WHITE BALSAMIC + OLIVES + ARUGULA  
RED ONION + BELL PEPPERS

### SWEET TREAT – SELECT (1)

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SEA SALTED CHOCOLATE CHIP COOKIE  
1201 HOUSE-MADE TRAIL MIX  
OATMEAL RAISIN COOKIE  
RICE KRISPY TREAT  
TRIPLE FUDGE BROWNIES

PRICES ARE SUBJECT TO CHANGE

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# PLATED DINNER

ASK ABOUT CHEF'S SEASONAL SALAD + ENTRÉE OPTIONS

## HOUSE MIXED SALAD | \$11

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CUCUMBERS + TOMATOES + CARROT + WATERMELON RADISH  
**1201** HOUSE MADE BALSAMIC VINAIGRETTE

## CHEF'S SEASONAL SALAD, APPETIZER OR SOUP | \$12-\$15

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LOOKING TO MAKE YOUR EVENT AN EXPERIENCE? MAXIMIZE CREATIVITY AND SEASONALITY?  
ASK YOUR EVENT MANAGER FOR THE CHEFS **SEASONAL SALAD SPECIALS**  
**CREATIVE APPETIZERS AND SOUP SELECTIONS**, SPECIALLY TAILORED FOR YOUR EVENT

## SPECIALTY SALADS | \$14

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### SALAD VERDE

FARM GREENS + ROMANESCO + LIME RADISH + HARICOT VERTS  
PICKLED GREEN TOMATOES + CANDIED PISTACHIOS  
RED WINE TARRAGON VINAIGRETTE

### BABY KALE + ROMAINE

ROASTED TOMATO + PUFFED QUINOA + PARMIGIANO REGGIANO + "EVERYTHING" SPICE  
LEMON CAESAR DRESSING

### BABY WEDGE SALAD

SHROPSHIRE BLUE CHEESE + PANCETTA CRISPS + TOMATOES + SCALLIONS + CORN NUTS  
SMOKED BUTTERMILK RANCH DRESSING

OUR PLATED DINNER IS SERVED WITH A SELECTION OF GOURMET BREAD  
ROLLS + DESSERT WITH FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS + ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES



# PLATED DINNER

ASK ABOUT CHEF'S SEASONAL SALAD + ENTRÉE OPTIONS

## **SLOW ROASTED TENDERLOIN | \$72**

POTATO PUREE + BLACK GARLIC + TOKYO TURNIP + ROASTED BRUSSELS SPROUTS  
CIPOLLINI ONIONS + PEPPERCORN DEMI-GLAZE

## **BRAISED SHORT RIB | \$69**

MASHED SWEET POTATO + BRAISED ENDIVE + GRILLED BROCCOLINI + TOASTED  
PECANS + SWEET HEAT GLAZE

## **SLOW ROASTED SALMON | \$68**

GREEN LENTILS + BASMATI RICE + CURRY CAULIFLOWER PUREE + CHINESE  
BROCCOLI + FENNEL + TOMATO JUS

## **PHL CHICKEN LIGHTLY SMOKED | \$61**

CORN 3 WAYS + SHISHITO + ASPARAGUS + TOMATO OIL + WHITE VER JUS

## **CATALAN STYLE STUFFED CHICKEN | \$63**

SPINACH + GOLDEN RAISINS + PINE NUTS + GRILLED EGGPLANT +  
LONG STEM ARTICHOKE + PEPPER TOMATO SAUCE

## **IMPOSSIBLE MUSHROOM "MEATLOAF" (V) |**

RED QUINOA + CHICK PEAS + GRILLED ARTICHOKE + BROCCOLI RABE + CITRUS TOMATO  
GLAZE

## **DESSERT**

### **DEATH BY CHOCOLATE CAKE**

CHOCOLATE + CHOCOLATE + MORE CHOCOLATE  
WITH EXTRA VANILLA ANGLAISE

### **CHERRY + DARK CHOCOLATE CHIP CHEESECAKE**

SALTED PRETZEL CHOCOLATE CRUST + BRANDY  
CHERRY SAUCE + WHIPPED CREAM

### **LEMON RICOTTA CAKE**

CLOTTED CREAM + TOASTED ALMOND +  
FRESH RASPBERRY

OUR PLATED DINNER IS SERVED WITH A  
SELECTION  
OF GOURMET BREAD, ROLLS + DESSERT  
WITH FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS +  
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

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# BUFFET DINNER

RECEPTION STYLE DINNER

## PHILLY THEMED DINNER BUFFET | \$135

100 PERSON MINIMUM REQUIRED

OUR BUFFET DINNER IS SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS + SOFT DRINKS + MINERAL WATER

### CHINATOWN

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#### CHICKEN FRIED RICE

#### BAMBOO BASKET STEAMERS

CHICKEN LEMONGRASS POT STICKER + SHRIMP SHOAMAI

PORK STEAM BUNS

SELECTION OF DIPPING SAUCES

VEGETABLE SPRING ROLLS WITH PLUM SAUCE (V)

### FISHTOWN

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#### BLUE CRAB SALAD

HEARTS OF BUTTER LETTUCE + HEARTS OF PALM HARICOT VERTS

1201 RADISH SPROUTS + CUCUMBER NOODLES + CURED EGG

YOLK + SMOKED TOMATO LOUIS DRESSING

#### CLASSIC SEAFOOD PALLEA

SAFFRON SCENTED RICE + ROCK SHRIMP + MUSSELS + CLAMS

#### SEARED TUNA TATAKI

SRIRACHA MAYO DRIZZLE + FRIED BRUSSELS SPROUTS UNAGI

PEANUTS + SCALLIONS + THAI BASIL + WASABI SESAME SEEDS

### ITALIAN MARKET

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#### ARUGULA SALAD (V)

ROASTED FENNEL + DRUNKEN FIGS + PECORINO CRISPS + PISTACHIOS

#### CAPRESE "MARTINIS" (V)

FRESH MOZZARELLA + HEIRLOOM BABY TOMATOES + 1201 BASIL

AGED BALSAMIC WITH EXTRA VIRGIN OLIVE OIL

#### CARVED PORK PORCHETTA

PICKLED BROCCOLI RABE CHOW CHOW + ROASTED GARLIC AIOLI

FENNEL RAISIN ROLLS

#### ORCHETTA PASTA (V)

WITH BITTER GREENS + FENNEL + PEAS

### OLD CITY

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#### HOUSE DRY AGED LONG BONE PRIME RIB

MASHED POTATOES + KENNETT SQUARE MUSHROOM JUS +

HORSERADISH CRÈME

#### TAVERN STYLE JURGELEWICZ DUCK CASSOULET

FLAGEOLET BEAN RAGOUT WITH LOCAL DUCK CONFIT

#### PECAN + MAPLE GLAZED "FORGOTTEN VEGETABLES" (V)

TURNIPS + RUTABAGAS + CARROTS + CELERY ROOT + RED ONIONS

### SWEETS

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#### ITALIAN MARKET

MINI CANNOLIS

PIGNOLIA COOKIES

TIRAMISU

#### OLD CITY

GRIOTTINES CHERRY TRIFLE

VANILLA CUSTARD + BRANDIED CHERRIES

SPONGE CAKE

#### FISHTOWN

FONDUE WITH MINI SOFT PRETZELS

NUTELLA® + JIMMIES

+ CRUSHED HERR'S® CHIPS + CHOPPED PEANUTS

PRICES ARE SUBJECT TO CHANGE

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VE = VEGAN



MARRIOTT  
PHILADELPHIA  
DOWNTOWN

# BUFFET DINNER

## EAST COAST BUFFET | \$104

OUR BUFFET DINNER IS SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS + SOFT DRINKS + MINERAL WATER

### NEW ENGLAND CLAM CHOWDER

OYSTER CRACKERS

### FIELD GREENS (V)

SHAVED CARROT + CUCUMBER + CHERRY TOMATOES + RADISH

BALSAMIC VINAIGRETTE

SMOKED BUTTERMILK RANCH DRESSING

### HEIRLOOM CAULIFLOWER + APPLE SALAD (V)

CANDIED WALNUTS + ARUGULA

APPLE CIDER VINAIGRETTE

### GRILLED MARINATED SKIRT STEAK

LOCAL BIRCH BEER DEMI-GLACE

### BAKED COD

MELTED LEEKS + LOBSTER BUTTER

### STUFFED CHICKEN

CRAB AND CORN "STUFFING" + MUSTARD VERMOUTH CREAM

### PENNE PASTA (V)

KENNETT SQUARE MUSHROOMS + TOMATOES + ROASTED GARLIC

FRESH ARUGULA + AGED PARMESAN

WILD RICE PILAF

CELERY + FRESH PARSLEY

SEASONED GREENS WITH GARLIC SHALLOTS + CHILI FLAKES

## DESSERT

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GOOEY BUTTER CAKE

DEATH BY CHOCOLATE CAKE BITES

ROASTED APPLE + CRANBERRY TART

WITH BOURBON CARAMEL

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# BUFFET DINNER

## ASIAN FUSION BUFFET | \$99

OUR BUFFET DINNER IS SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE  
DECAFFEINATED COFFEE + ASSORTED TEAS + SOFT DRINKS + MINERAL WATER

### VEGETABLE TOM YUM SOUP (V)

#### RICE 3 WAYS

THAI FRIED RICE WITH THAI BASIL + PEAS + FISH SAUCE + SHRIMP

“NASI GORENG” INDONESIAN STYLE + TOMATO + ROAST PORK + CRISPY SHALLOTS

STEAMED JASMINE RICE (V)

#### BEEF RENDANG

MALAYSIAN CURRY WITH COCONUT + AROMATIC SPICES

#### MAHI MAHI FISH “IKAN PEPES”

ONIONS + CHILIS + CILANTRO WRAPPED IN BANANA LEAF

#### “KFC” KOREAN FRIED CHICKEN

WITH SWEET + SOUR CHILI SAUCE GARNISHED WITH PICKLED RADISH

#### SAUTEED CHINESE LONG BEANS (V)

RED PEPPERS + EGGPLANT + BLACK BEAN + GARLIC SAUCE

### SWEETS

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#### SWEET MANGO STICKY RICE

#### CHIA SEED PUDDING WITH LYCHEE

#### THAI BASIL CINNAMON ICE CREAM

#### FORTUNE COOKIES

PRICES ARE SUBJECT TO CHANGE

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VE = VEGAN



# RECEPTIONS

STATION ATTENDANT: \$200 PER ATTENDANT. RECOMMENDED PER 100 GUESTS

A **MINIMUM OF 50** PIECES PER ITEMIS REQUIRED FOR A LA CARTE SELECTIONS

## RECEPTION PACKAGE | \$21

**YOUR CHOICE OF 3**

PRICING BASED ON TOTAL EVENT GUARANTEE  
PACKAGE INCLUDES **1** BUTLER PASS ATTENDANT PER **100** GUESTS

### COLD CANAPÉS | \$7.50

MANGO CURRY CHICKEN TART

PEPPERCORN CRUSTED BEEF TENDERLOIN

ONION COMPOTE + BLUE CHEESE + RYE CRISP

CALIFORNIA ROLLS

CAPRESE SKEWER

FIG JAM ON TOASTED BRIOCHE

BLUE CHEESE MOUSSE + PRALINE PECAN

HEIRLOOM TOMATO BRUSCHETTA

PARMESAN CRISP

TUNA POKE

WITH CUCUMBER + LOTUS ROOT CHIP

SMOKED SALMON

SESAME CONE + TARRAGON AOLI

BLUE CORN CHIP

ANCIOTE BRAISED CHICKEN + AVOCADO MOUSSE + CILANTRO

PUMPERNICKEL CROSTINI

**1201** SPROUTS + SMOKED SHALLOT MASCARPONE + WINE SALT + RADISH

### PHILLY PHAVORITES

#### HORS D'OEUVRES | \$7.50

ROAST PORK SPRING ROLL

BROCCOLI RABE + EXTRA SHARP

PROVOLONE

MINI CHEESESTEAKS

CHEESESTEAK SPRING ROLLS

WITH SRIRACHA KETCHUP

CHEESESTEAK TARTLETTE

LANCASTER MINI CHICKEN POT PIE

KENNETT SQUARE MUSHROOM ARANCINI

TEXAS TOMMY DOG

BACON + CHEESE

EVERYTHING SPICE PASTRY

#### HOT CANAPÉS | \$7.50

PETIT CRAB CAKE

REMOULADE SAUCE

COCONUT SHRIMP

CHICKEN TIKKI MASALA

CUCUMBER RAITA

CHILI CHICKEN QUESADILLA CONE

SPANIKOPITA

SPINACH + FETA

STUFFED MUSHROOM

IMPOSSIBLE SAUSAGE + VEGAN CHEESE

MANCHEGO CROQUETTE

SERRANO HAM

MACARONI + CHEESE POPPERS

SMOKED HAM

PECAN CRUSTED CHICKEN TENDERS

HOT HONEY DRIZZLE

ASPARAGUS ROLL UP

ASIAGO + BLUE CHEESE

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

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THE PHILADELPHIA MARRIOTT DOWNTOWN  
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MARRIOTT  
PHILADELPHIA  
DOWNTOWN

# RECEPTIONS - STATIONS

ALL STATIONS ARE BASED ON **TOTAL** EVENT GUARANTEE

## SLIDER STATION (CHOICE OF 3) | \$30

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**LEMONGRASS PORK** – SRIRACHA MAYO + PICKLED CARROT + BRIOCHE BUN

**CRAB CAKE** – PEA TENDRILS + OLD BAY REMOULADE + BRIOCHE BUN

**BRISKET BURGER** – PA NOBLE CHEDDAR + ROASTED GARLIC AIOLI+ **1201** CANDIED BACON + BRIOCHE BUN

**SPICY FRIED CHICKEN** – “COLESLAW” DRESSING + SHISHITO PEPPERS + BRIOCHE BUN

**IMPOSSIBLE MUSHROOM “BURGER”** – RED QUINOA + FRIED SHAVED BRUSSEL SPROUTS + **1201** ONION KETCHUP

MINIMUM OF 50 ATTENDEES

## DIM SUM STATION | \$34

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CHICKEN LEMONGRASS POT STICKER

PORK STEAM BUN

SHRIMP SHUMAI

KALE + EDAMAME DUMPLING

PEKING DUCK SPRING ROLL

**SAUCES** – GINGER SOY + HOISIN + SPICY MUSTARD + SWEET CHILI DIP + CRUNCHY GARLIC IN CHILI OIL

MINIMUM OF 50 ATTENDEES

## STREET FOOD STATION | \$30

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**BEER CHICKEN TACO** – FRESH CORN TORTILLA + CHAYOTE SLAW + CHIPOTLE AIOLI

**PHILLY CHEESESTEAK** – CHEESE WHIZ® + KETCHUP + MAYO + AMOROSO ROLLS

**PINEAPPLE FRIED RICE (V)** – THAI BASIL + THAI CHILI + FURIKAKE + SOY SAUCE + CRISPY SHALLOTS + FRIED RICE NOODLE

MINIMUM OF 50 ATTENDEES

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# RECEPTIONS - STATIONS

ALL STATIONS ARE BASED ON **TOTAL** EVENT GUARANTEE

## BAKED MAC + CHEESE STATION | \$29

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CLASSIC

ROASTED MUSHROOM + SMOKED TOMATO + TASSO HAM

LUMP CRAB + ROASTED CORN + TRUFFLE CHEESE

MINIMUM OF 50 ATTENDEES

## PASTA STATION | \$29

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### CHEESE TORTELLINI

PESTO CREAM + BABY SPINACH + GRILLED ZUCCHINI

ROASTED ASPARAGUS TIPS + AGED GOUDA

### FUSILLI PASTA

SAMBUCA ROSA + ROCK SHRIMP + ARUGULA + PANCETTA + RICOTTA SALATA

### ORECCHIETTE PASTA WITH 1201 SAUSAGE

CANNELLINI BEANS + ONION + TOMATO + CHILI

MINIMUM OF 50 ATTENDEES

## SEAFOOD RAW BAR A LA CARTE

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JUMBO SHRIMP | \$9 EA

SEASONAL OYSTERS | \$9 EA

SNOW CRAB CLAWS | \$9 EA

SPLIT KING CRAB LEGS | \$12 EA

ASSORTED SASHIMI + NIGIRI + SUSHI | \$8 EA

**SERVED WITH:** CHEF'S SELECTIONS OF HOUSE COCKTAIL SAUCE

CRACKED PEPPER MIGNONETTE + TABASCO + LEMON WEDGES

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES



# RECEPTIONS – DISPLAYS

ALL DISPLAYS ARE BASED ON **TOTAL** EVENT GUARANTEE

## **100 MILE CHEESE DISPLAY | \$23**

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LOCAL CHEESES TO INCLUDE A GOAT + SHARP  
BLUE + SOFT STYLE + ARTISAN BREAD FROM LOCAL  
BAKERIES SOURCED WITHIN 100 MILES OF OUR HOTEL  
ROSEMARY MARCONA ALMONDS + RAISINS ON THE VINE  
MEMBRILLO

## **CHARCUTERIE DISPLAY | \$23**

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PROSCUITTO DI PARMA + SPECK + BRESAOLA  
FENNEL SALAMI + WHOLE GRAIN MUSTARD  
**1201** VEGETABLE PICKLES + STUFFED SWEET PEPPERS  
ARTISAN BREADS

## **ROASTED VEGETABLE DISPLAY | \$19**

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EGGPLANT + PORTOBELLO + ZUCCHINI  
CAULIFLOWER + ASPARAGUS + ARTICHOKE + BROCCOLI  
OLIVES + HAZELNUT ROMESCO SAUCE + FIG VIN COTTO

## **VEGETABLE CRUDITÉ DISPLAY | \$18**

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CARROTS + CELERY + CUCUMBER + RADISHES + TOMATOES  
CAULIFLOWER + BROCCOLI  
EDAMAME HUMMUS + DILL RANCH DIP

## **CHIPS + DIPS DISPLAY | \$19**

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TORTILLA CHIPS + TOASTED FLAT BREAD  
CHARRED TOMATO SALSA + **1201** WARM CHILI CHEESE DIP  
CORN-BLACK BEAN-AVOCADO SALSA  
EDAMAME HUMMUS + CARMELIZED ONION DIP

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# RECEPTIONS – CARVING STATIONS

A CARVER IS REQUIRED FOR ALL STATIONS AT \$200 EACH

ALL STATIONS ARE BASED ON **TOTAL** EVENT GUARANTEE

## SAGE ROASTED TURKEY BREAST | \$490 EA, SERVES 25

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WHOLE GRAIN MUSTARD + CRANBERRY CHUTNEY  
PRETZEL ROLL

## 1201 DRY AGED BEEF STRIP LOIN | \$890 EA, SERVES 75

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BLACK GARLIC JUS + BLACK PEPPER HORSERADISH CRÈME  
CARAWAY SEED ONION POTATO ROLLS

## HERB CRUSTED TENDERLOIN OF BEEF | \$640 EA, SERVES 25

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PORT DEMI-GLACE  
FENNEL RAISIN ROLLS

## PRIME PORCHETTA ROAST | \$590 EA, SERVES 50

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SWEET ONION PUREE + BROCOLI RABE CHOW  
CRUSTY SEEDED BREAD

## 1201 DRY AGED LONG BONE RIB EYE | \$1,400 EA, SERVES 75

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RED CHIMICHURRI + HORSERADISH CRÈME  
ROASTED KENNETT SQUARE MUSHROOMS  
POTATO CARAWAY ROLLS

## STEAMSHIP ROUND | \$1,800 EA, SERVES 200

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HORSERADISH CREAM  
AUS JUS  
BOURBON BACON JAM  
FRENCH BREAD ROLLS

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# RECEPTIONS – SWEET ENDINGS

STATION ATTENDANT: \$200 PER ATTENDANT

ALL STATIONS ARE SELF-SERVE UNLESS OTHERWISE NOTATED

ALL STATIONS ARE BASED ON **TOTAL** EVENT GUARANTEE

## MAKE YOUR OWN SUNDAE BAR | \$17

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VANILLA + CHOCOLATE ICE CREAM  
OREO'S® + REESE'S PIECES® + SPRINKLES  
HERSHEY® CHOCOLATE CHIPS + CRUMBLLED CONES  
PEANUTS + BANANAS FOSTER SAUCE  
HOT CHOCOLATE FUDGE + STRAWBERRY SAUCE

(ATTENDANT REQUIRED)

## VIENNESE TABLE | \$23

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ASSORTED MINIATURE DESSERTS  
SELECTED BY OUR PASTRY CHEF

## PHL PHAVORITES | \$26

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MINI PHILLY CHEESECAKE BITES  
MINI APPLE DUMPLINGS  
COOKIES + CREAM FUDGE  
HERSHEY® CHOCOLATE TURTLES FUDGE  
PEANUT BUTTERSCOTCH HAYSTACKS  
LEMONCELLO TART WITH BLUEBERRY

MINIMUM OF 50 ATTENDEES

(ATTENDANT REQUIRED)

## MELT IN YOUR MOUTH | \$20

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**ZEPPLES** – CHERRIES + VANILLA CRÈME ANGLAISE  
**CHOCOLATE LAVA CAKE** – CINNAMON CRÈME ANGLAISE  
**TIRAMISU** – LOLLIPOPS

## FIRE + ICE | \$25

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THAI BASIL + CINNAMON ICE CREAM  
BOURBON ICE CREAM  
TOPPINGS – CRUSHED HERR'S® PRETZEL + SPICY RICE KRISPIES  
CRUSHED CORN POPS + SNICKERDOODLE CHEX MIX  
FLAMBÉ APPLES + THYME BROWN BUTTER COOKIE  
(ATTENDANT REQUIRED)

## HEAVEN + HELL | \$27

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### HEAVEN

ANGEL FOOD CAKE + WHIPPED CREAM  
GEWURZTRAMINER MACERATED STRAWBERRIES

### HELL

DEVIL'S FOOD CHOCOLATE CUPCAKES (BAKED IN THE ROOM)  
BAILEY'S® LIQUID NITROGEN ICE CREAM  
JAMESON SOAKED CHERRIES

(ATTENDANT REQUIRED)

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

# BEVERAGES - WINES

## WINE BY THE BOTTLE

### WHITE WINE + CHAMPAGNE

#### SPARKLING WINE/CHAMPAGNE

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WILLIAM WYCLIFF SPARKLING WINE	\$48
SEGURA VIUDAS "ARIA" BRUT, CATALONIA SPAIN	\$55
LA MARCA PROSECO	\$65
PIPER-HEIDSIECK BRUT CUVÉE	\$150
WILLIAM WYCLIFF SPARKLING WINE	\$45

#### CHARDONNAY

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CANYON ROAD, CALIFORNIA	\$48
DARK HORSE, CALIFORNIA	\$50
MAGNOLIA GROVE BY CHATEAU ST. JEAN, CALIFORNIA	\$60
J. LOHR ESTATES "RIVERSTONE", MONTEREY	\$80
SONOMA CUTRER RUSSIAN RIVER RANCHES, SONOMA COAST	\$95
CAKEBREAD, NAPA VALLEY	\$125

#### SAUVIGNON BLANC

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CANYON ROAD, CALIFORNIA	\$48
DARK HORSE, CALIFORNIA	\$50
SEA PEARL, MARLBOROUGH, NEW ZEALAND	\$80

### ADDITIONAL RED, BLUSH + HOUSE WINES

#### OTHER WHITE WINES

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CANYON ROAD MOSCATO, CALIFORNIA	\$48
MAGNOLIA GROVE BY CHATEAU ST. JEAN PINOT GRIGIO, CALIFORNIA	\$60
CHATEAU ST. MICHELLE RIESLING, COLUMBIA VALLEY	\$65
CASASMITH "VINO" PINOT GRIGIO, ANCIENT LAKES, WA	\$75

#### OTHER RED WINES

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ALAMOS MALBEC, ARGENTINA	\$60
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#### BLUSH WINES

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CANYON ROAD WHITE ZINFANDEL, CALIFORNIA	\$48
ROSEHAVEN ROSÉ, CALIFORNIA	\$55
MAGNOLIA GROVE BY CHATEAU ST. JEAN ROSÉ, CALIFORNIA	\$65

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES

# BEVERAGES - WINES

## WINE BY THE BOTTLE

### RED WINES

#### CABERNET SAUVIGNON

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CANYON ROAD, CALIFORNIA	\$48
DARK HORSE, CALIFORNIA	\$50
MAGNOLIA GROVE BY CHATEAU ST. JEAN, CALIFORNIA	\$60
AVALON, CALIFORNIA	\$60
ESTANCIA, PASO ROBLES	\$75

#### PINOT NOIR

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CANYON ROAD, CALIFORNIA	\$48
DARK HORSE, CALIFORNIA	\$50
MARK WEST, CALIFORNIA	\$60
LINE 39, CALIFORNIA	\$65
CHALK HILL, SONOMA COUNTY	\$110

#### MERLOT

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CANYON ROAD, CALIFORNIA	\$48
MAGNOLIA GROVE BY CHATEAU ST. JEAN, CALIFORNIA	\$60
J. LOHR "LOS OSOS", PASO ROBLES	\$85

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES

# BEVERAGES - COCKTAILS

HOTEL STANDARD IS 1 BARTENDER PER 100 GUESTS

A BARTENDER CHARGE OF **\$200** FOR THE FIRST **3** HOURS  
(**\$50** FOR EACH ADDITIONAL HOUR WILL APPLY)

## HOSTED BAR – DRINKS CHARGED ON CONSUMPTION

### COCKTAILS

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CORE WELL BRANDS	<b>\$11.50</b>
CORE CALL BRANDS	<b>\$12.50</b>
CORE PREMIUM BRANDS	<b>\$14.50</b>

### MARTINI

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CORE WELL	<b>\$14</b>
CORE CALL	<b>\$15</b>
CORE PREMIUM	<b>\$16</b>

### ADDITIONAL DRINKS

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DOMESTIC BEER	<b>\$8</b>
LOCAL CRAFT + IMPORTED BEER	<b>\$9</b>
HOUSE WINE	<b>\$12</b>
BOTTLED WATER	<b>\$6</b>
MINERAL WATER	<b>\$7</b>
DIET + REGULAR SOFT DRINKS	<b>\$6.50</b>
CORE WELL CORDIALS + BRANDIES	<b>\$12</b>
CORE CALL CORDIALS + BRANDIES	<b>\$14</b>
CORE PREMIUM CORDIALS + BRANDIES	<b>\$16</b>

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES

# BEVERAGES - COCKTAILS

HOTEL STANDARD IS 1 BARTENDER PER 100 GUESTS

A BARTENDER CHARGE OF **\$200** FOR THE FIRST **3** HOURS  
(**\$50** FOR EACH ADDITIONAL HOUR WILL APPLY)

## CASH BAR

### COCKTAILS

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CORE WELL BRANDS	<b>\$13</b>
CORE CALL BRANDS	<b>\$14</b>
CORE PREMIUM BRANDS	<b>\$16</b>

### MARTINI

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CORE WELL	<b>\$14</b>
CORE CALL	<b>\$15</b>
CORE PREMIUM	<b>\$18</b>

### ADDITIONAL DRINKS

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DOMESTIC BEER	<b>\$9</b>
LOCAL CRAFT + IMPORTED BEER	<b>\$10</b>
HOUSE WINE	<b>\$12</b>
BOTTLED WATER	<b>\$6</b>
MINERAL WATER	<b>\$6</b>
DIET + REGULAR SOFT DRINKS	<b>\$6</b>
CORE WELL CORDIALS + BRANDIES	<b>\$13</b>
CORE CALL CORDIALS + BRANDIES	<b>\$14</b>
CORE PREMIUM CORDIALS + BRANDIES	<b>\$16</b>

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES

# BEVERAGES – OPEN BAR

HOTEL STANDARD IS 1 BARTENDER PER 100 GUESTS

OPEN BAR PACKAGES **INCLUDE** BARTENDER FEES  
1 BARTENDER PER **100** GUESTS

## CORE WELL

SMIRNOFF  
CRUZAN LIGHT  
BEEFEATER  
DEWAR'S WHITE LABEL  
JIM BEAM  
CANADIAN CLUB  
JOSE CUERVO SILVER  
COURVOISIER VS

## CORE PREMIUM

GREY GOOSE  
BACARDI SUPERIOR  
CAPTAIN MORGAN SPICED  
BOMBAY SAPPHIRE  
JW BLACK LABEL  
KNOB CREEK  
JACK DANIELS  
CROWN ROYAL  
PATRON SILVER  
HENNESSY V.S.O.P

## CORE CALL

ABSOLUT  
BACARDI SUPERIOR  
CAPTAIN MORGAN SPICED  
TANQUERAY  
DEWAR'S WHITE LABEL  
MAKERS MARK  
JACK DANIELS  
CANADIAN CLUB  
1800 SILVER  
COURVOISIER VS

1 HOUR      **\$26 PP**  
2 HOURS     **\$42 PP**  
3 HOURS     **\$52 PP**  
4 HOURS     **\$62 PP**  
5 HOURS     **\$69 PP**

1 HOUR      **\$33 PP**  
2 HOURS     **\$48 PP**  
3 HOURS     **\$58 PP**  
4 HOURS     **\$68 PP**  
5 HOURS     **\$86 PP**

1 HOUR      **\$29 PP**  
2 HOURS     **\$45 PP**  
3 HOURS     **\$55 PP**  
4 HOURS     **\$65 PP**  
5 HOURS     **\$84 PP**

**ALL BARS INCLUDE:** DOMESTIC BEER + IMPORTED BEER + HOUSE WINES + SOFT DRINKS

## DOMESTIC BEER

MILLER LITE  
MICHELOB ULTRA  
YUENGLING  
O'DOULS

## LOCAL CRAFT + IMPORTED BEER

YARDS PHILADELPHIA PALE ALE  
VICTORY "HOP DEVIL" IPA  
SAM ADAMS SEASONAL BEER  
CORONA LIGHT

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES



# BEVERAGES - COCKTAILS

HOTEL STANDARD IS 1 BARTENDER PER 100 GUESTS

A BARTENDER CHARGE OF **\$200** FOR THE FIRST **3** HOURS  
(**\$50** FOR EACH ADDITIONAL HOUR WILL APPLY)

## MARTINIS & MANHATTANS

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YOUR CHOICE OF MARTINIS & MANHATTANS ARE PREPARED TO ORDER

CORE WELL BRANDS & CORE CALL BRANDS **\$13 PER DRINK**

CORE PREMIUM BRANDS **\$16 PER DRINK**

## INTERNATIONAL WINE TASTING **\$15 PER GLASS**

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CREATE YOUR OWN WINE TASTING STATION AT YOUR EVENT BY CHOOSING 3-5 DIFFERENT WINE VARIETIES FROM OUR WINE LIST TO BE OFFERED SIDE BY SIDE

## BACARDI MOJITO STATION **\$14 PER DRINK**

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FRESHLY MUDDLED MOJITO'S MADE TO ORDER WITH YOUR CHOICE OF RASPBERRY PEACH OR ORANGE FLAVORED RUMS

## BOURBON TASTING STATION **\$18 PER DRINK**

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A VARIETY OF KENTUCKY'S HIGH END BOURBONS TO INCLUDE: BAKERS' 7 YEAR OLD BOURBON BULLEIT 10 YEAR OLD BOURBON + MICTHERS' SMALL BATCH BOURBON + JACK DANIELS' RYE WHISKEY

## LOCAL PHILADELPHIA DISTILLERY BAR **\$15 PER DRINK**

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### 5 LOCALLY MADE SPIRITS:

PENN 1681 RYE VODKA + BLUECOAT BARREL RESERVE GIN + BLUECOAT AMERICAN DRY GIN  
VIEUX CARRE' ABSINTHE SUPERIEURE + THE BAY HANDCRAFTED VODKA  
WITH SPECIAL RECIPES TO MAKE YOUR FAVORITE LOCAL COCKTAILS

## CHAMPAGNE BAR + BLOODY MARY BAR **\$15 PER DRINK**

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VARIETY OF CHAMPAGNE COCKTAILS SUCH AS BELLINI'S + SPARKLING COSMOPOLITANS MIMOSAS + CHAMPAGNE MOJITOS

HOUSE VODKA WITH CHOICE OF CHEF'S **1201** BLOODY MARY MIXES + SEASONAL CONDIMENTS

## SCOTCH STATION **\$18 PER DRINK**

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AT THIS STATION ALL OF SCOTLAND'S BEST SINGLE MALT SCOTCHES CAN BE OFFERED:  
JOHNNY WALKER BLACK + MACALLAN 12 YR + THE GLENLIVET 12 YR

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES