

Weddings

by Loews Hotels

Your Day, Your Way

Customizable packages
for the wedding of
your dreams

Eat, Drink & Be Married

Mouth-Watering Catering
Menus and Toast-Worthy
Beverage Packages

Plus

Memorable touches & add-ons

Loews Philadelphia Hotel

1200 Market Street
Philadelphia, PA 19107
215.231.7203

loewshotels.com/philadelphia-hotel

LOEWS
HOTELS



Congratulations on Your Engagement

Thank you for considering the Loews Philadelphia Hotel for your special day!

Whatever vision you may have, our team can bring it to life in one of our unique wedding spaces. Offering venues that transform to either formal or traditional; into modern and whimsical, we have spaces atop the clouds, with show stopping views spanning 20 miles across the city. Our team goes beyond serving our guests, we work to ensure a lifetime of memories begin here at Loews.

In addition to our event spaces, we offer an all-inclusive environment with a Four Diamond hotel, which includes 581 guest rooms and suites. Your guests will love our central and vibrant location to all the notable landmarks and “must do’s” while visiting Philadelphia. Our inherently American restaurant, Bank & Bourbon, offers private areas for rehearsal dinners and wedding brunches, and our Lobby Lounge provides the perfect gathering place to relax and unwind. The recent addition and partnership with the area’s premier spa and salon operator, Joseph Anthony, has brought to life the true meaning of an all-inclusive experience at the Loews Philadelphia Hotel.

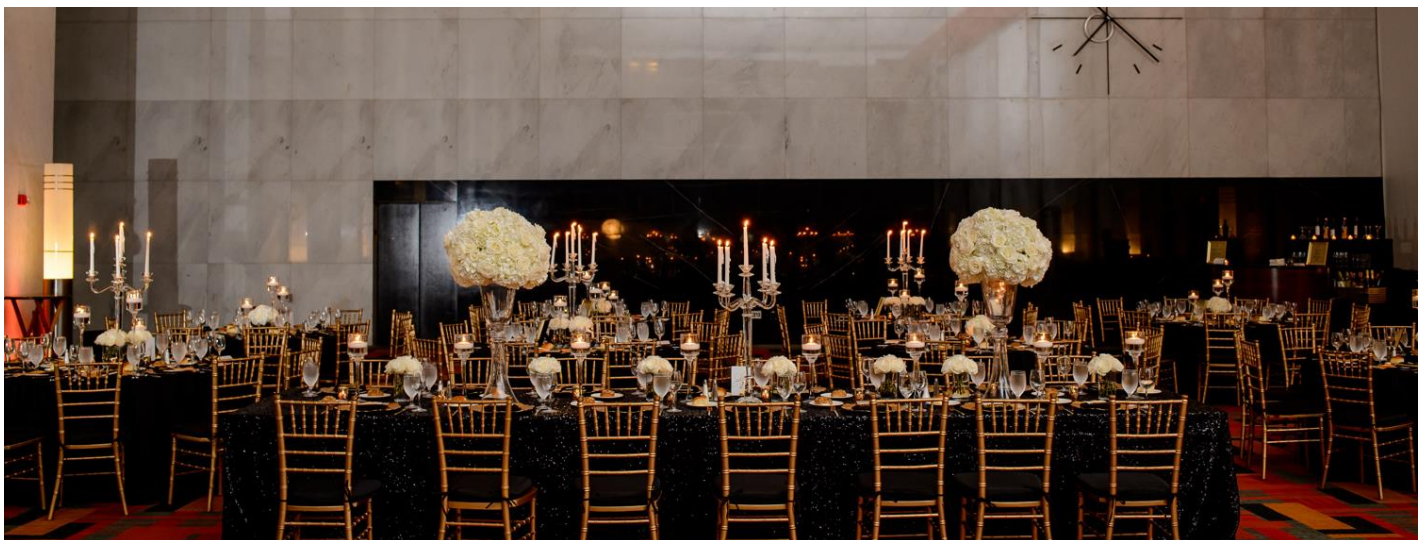
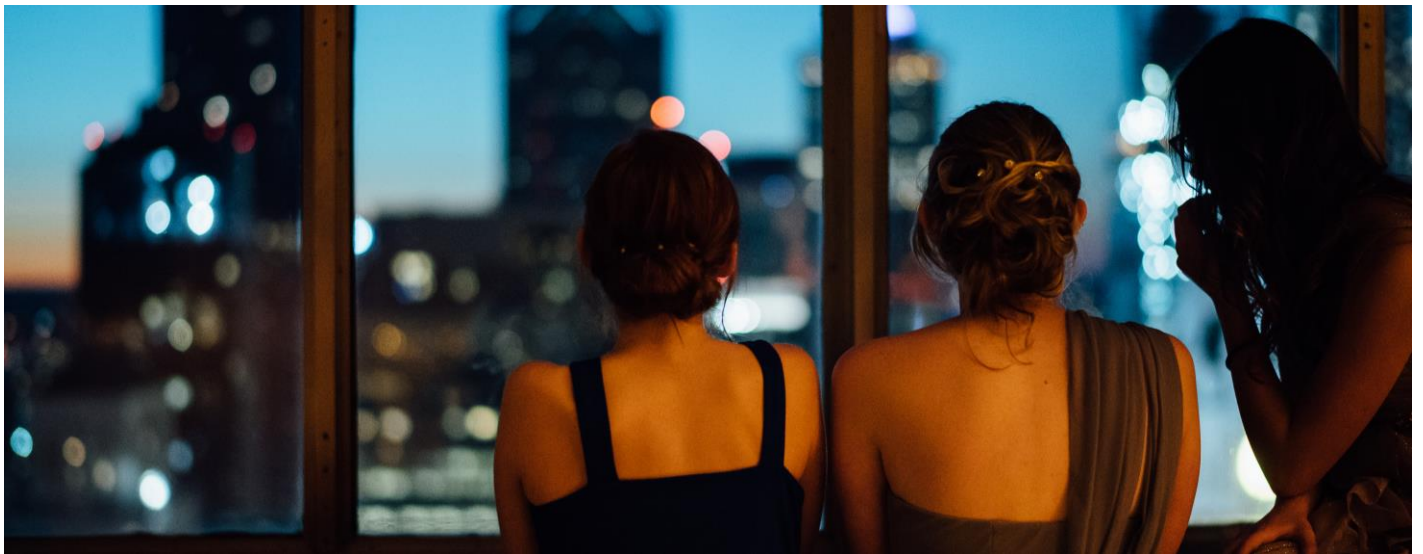
Thank you once again for your consideration. We look forward to welcoming you and your guests to Loews Philadelphia Hotel, and allow us to create special memories for you.

Sincerely,

Craig Nuel
Senior Director of Catering & Conference Management

LOEWS
HOTELS

venues



packages



Luxury Wedding Package

Cocktail Reception

Ten Passed Hors d'oeuvres

Three Cocktail Hour Displays

Two Cocktail Hour Stations

Three-Course Dinner

Choice of Soup or Salad

Choice of three pre-selected entrées including Filet Mignon, plus vegetarian entrée

Signature Loews Wedding Cake

Chocolate or Raspberry Painted Plate

Tablesides Coffee & Tea Service

Farewell Philly Soft Pretzel Fondue Station or Butler Passed Mini Desserts

Bar

Five Hour Luxury Hosted Bar

Butler Passed Wine, Champagne &

Signature Cocktail at Cocktail Hour

Champagne Toast with Fresh Raspberries at Reception

Tablesides Wine Service

\$189 per person



Premium Wedding Package

Cocktail Reception

Six Passed Hors d'oeuvres

Two Cocktail Hour Displays

One Cocktail Hour Station

Three-Course Dinner

Choice of Soup or Salad

Choice of two pre-selected entrées, plus vegetarian entrée

Signature Loews Wedding Cake

Tablesides Coffee & Tea Service

Bar

Five Hour Premium Hosted Bar

Butler Passed Wine, Champagne &

Signature Cocktail at Cocktail Hour

Champagne Toast at Reception

\$159 per person



Loews Philadelphia Signature Wedding Packages include:

- Complimentary Deluxe Room accommodations for the wedding couple on the night of the Wedding*, with Chocolate Dipped Strawberries, and VIP Turn Down Service
- Upgraded Rooms for Parents of the Wedding Couple*
- Dedicated Catering Manager
- Menu Tasting for up to two (2) guests*
- Signature Wedding Cake
- Champagne or Cider Toast
- Butler Passed Wine and Signature Cocktail at Cocktail Hour
- Tables, Banquet Chairs, China, Silverware, Stemware, Glassware
- Floor-length White Linens and Matching Napkins
- Three (3) Votive Candles Per Table
- Dance Floor, DJ Table, Staging for DJ or Band
- Sweetheart Table or Head Table
- Display Table for Cake, Gifts, Escort Cards and Favors
- Discounted Ceremony Fee for On-Site Receptions
- Dedicated Rehearsal Space
- Special Guest Rates Available for Overnight Guestrooms*
- Special Discounted Valet Parking Rates for your Guests
- Pricing based on a five (5) hour event

*Special restrictions apply, please see your Catering Manager for additional information, based on availability.



Wedding Ceremony Package

Up to 100 Guests | \$3,000

100 and More Guests | \$5,000

Includes:

Dedicated rehearsal space

Setup and teardown the day of the wedding

Chivari chairs

Champagne toast

Citrus infused water station

Ceremony space for up to three (3) hours

Ceremony Enhancements

Opportunities to enhance your ceremony with additional food and beverage options are available. Please inquire with your Catering Manager.



Rehearsal Room Only Package

Up to 25 Guests | \$500

25 and More Guests | \$750

Includes:

Dedicated rehearsal space for up to two (2) hours

Setup and teardown

Banquet chairs

Rehearsal Enhancements

Opportunities to enhance your rehearsal with additional food and beverage options are available. Please inquire with your Catering Manager.

menus



Cocktail Hour Hors d'oeuvres

Hot

Sausage stuffed cremini mushrooms, broccoli rabe, sharp provolone

Four cheese arancini, roasted red pepper Romesco

Cheesesteak taco, pepper relish, spicy ketchup

Vegetable spring roll, spicy chili sauce

Chicken yakitori, green onions, hoisin, sesame crust

Vegetable pakora, spinach, chickpeas, saffron sauce (Vegan)

Quinoa fritter, zucchini, red pepper coulis (Vegan, GF)

Beef short rib hand pie, Roquefort cheese

Shrimp tempura, wasabi soy glaze

Pan seared crab cake, lemon aioli, Espelette pepper

Lobster pot pie, peas, carrots chervil

Lollipop lamb chop, Pommery mustard, basil crust Add \$2

Cold

Brochette of mozzarella, Benton's ham, heirloom tomatoes

Blackened shrimp, avocado mousse, hot chili, crispy tortilla

Goat cheese croustade, pickled beets, fine herbs

Whipped brie, red grapes, toasted almonds, pickled celery

Focaccia panzanella with tomatoes, capers, aged balsamic (Vegan)

BBQ tofu skewer, Granny Smith apples, dried cherries (Vegan, GF)

Ratatouille of vegetables, basil aioli, cauliflower tart

Beef tartare, horseradish, caper berries, Caesar dressing

Lobster and mango curry salad, toasted brioche

Spicy tuna tartare, cilantro, crispy wonton chip



Cocktail Hour Stations

Sliders

Philly cheesesteak slider

Short rib slider, caramelized onions, shaved Cooper sharp cheese

Chicken cutlet slider, broccoli rabe, lemon aioli

Vegetable slider, portobello mushrooms, roasted peppers, spinach

Pasta*

Tortellini, cream Parmesan sauce

Whole wheat penne, broccolini, mushrooms, tomatoes, basil broth

Available Toppings: shaved Parmesan, toasted pine nuts, crushed red pepper, marinated artichokes, tomato Parmesan focaccia

Crudo

Ahi tuna, chilis, yogurt, mint

Sixty South salmon, horseradish, apples, lime

Flatbreads

Fresh mozzarella, tomatoes

Grilled chicken, basil pesto, sundried tomatoes

Arugula, goat cheese, fig

Bao Buns

Five spice pork

Beef teriyaki

Shrimp tempura

Available Toppings: sliced cucumber, pickled carrot, radish, cabbage slaw, hoisin, chili sauce, sweet and sour sauce

Dumplings

Edamame dumplings

Chicken lemongrass dumplings

Peking duck dumplings
(Served fried or steamed with dipping sauces)



Cocktail Hour Displays

Charcuterie

Assorted house cured meats, pickled vegetables, whole grain mustard, rustic farm bread

Artisan Cheese Board

Assorted local cheeses, candied nuts, marmalades, dried fruits, chutneys, rustic farm breads

Crudité

Seasonal vegetables, assorted dipping sauces

Marinated Vegetable Antipasto

Balsamic drizzle, whipped Boursin cheese spread

Mediterranean

Chickpea hummus, roasted eggplant, Boursin cheese dip, baby carrots, celery sticks, assorted breadsticks, grilled breads, pitas



Soup or Salad Course

Soups

Broccoli and Spinach
Amish Cheddar croustade

Yukon Potato
Bacon, scallion, sour cream

Tomato
Basil oil, garlic crouton

Roasted Red Pepper Bisque
Herbed goat cheese, parsley oil

Wild Mushroom
Portobello, shiitake, oyster mushrooms
(Vegan)

Salads

Crudit 
Baby greens, shaved carrots, cucumber,
radish, seasonal vegetables, creamy dill
dressing

Market
Roasted and raw vegetables, yogurt,
champagne honey vinaigrette

Hearts of Romaine
Brioche pecorino crumble,
Campari tomatoes, Caesar dressing

Roasted Baby Carrots
Sour cream, cumin, sunflower sprouts,
mizuna, chipotle honey dressing

Heirloom Tomato
Whipped herbed ricotta, arugula, balsamic
vinaigrette

Roasted Beet
Frisee lettuce, Goat cheese mousse,
pistachio, sherry dressing



Entrée Selections

Sixty South Salmon
Spinach leek fondue, lemon butter sauce

Crab Crusted Cobia
Blue crab, shellfish sauce

Seared Bass
Potato lemon puree, braised carrots, lobster bordelaise sauce

Grilled NY Strip Steak
Cipollini onion stuffed with blue cheese, bacon, brioche, merlot jus

Grilled Flat Iron Steak
Spinach puree, trumpet mushrooms, cabernet sauce

Braised Beef Short Ribs
Smoked mashed potatoes, roasted vegetables, horseradish cream

Stuffed Amish Chicken
Prosciutto, fontina cheese, truffle potatoes

Roasted Cauliflower Steak
Red pepper romesco, arugula, crisp shallots, pine nuts (Vegan)

Roasted Eggplant
Mint herb tabbouleh, coconut cilantro curry (Vegan)

Vegan Ravioli
Seasonal presentation (Vegan)

Duet Entrée | +\$10 per person

*Please ask your catering manager about our dinner buffet options



A Chance to Enhance

Cocktail Hour

Shrimp and Crab | \$10++ per person
Jumbo shrimp cocktail and crab claws,
Belvedere cocktail sauce

Sushi | \$6++ per person
Assorted sushi rolls, pickled ginger,
wasabi, soy sauce

Crab Cake* | \$10++ per person
Prepared to order with Old Bay remoulade,
parker house rolls

Seared Sirloin of Beef* | \$8++ per person
Port wine demi-glace, sourdough rolls,
horseradish

Italian Porchetta Roast* | \$6++ per person
Fennel seeds, rosemary, garlic

Roasted Vegetables* | \$4++ per person
Carved to order eggplant, zucchini, yellow
squash, butternut squash, roasted peppers,
sweet potatoes, saffron lemon aioli

*Chef attendant required at prevailing rates

Entrées

Grilled Filet Mignon | \$8++ per person
Cauliflower cheddar mousse, baby carrots,
roasted shallot sauce

Grilled Ribeye | \$7++ per person
Potato pave, roasted shallot sauce

Herb Crusted Lamb Chops | \$8++ per
person
Haricot verts, roasted tomatoes, rosemary
jus

Striped Bass | \$6++ per person
Braised red cabbage, spiced carrots, truffles

Wedding Cake & Dessert

Chocolate Covered Strawberries or
Petit Fours | \$3++ per person

Viennese Dessert Display | \$16++ per person
Pastry chef's selection of petite pastries,
tortes, mini cupcakes, parfaits, lemon bars,
fruit tarts, chocolate dipped strawberries,
chocolate dipped mini pretzels



Kids Meal | \$40 per person

Kids 12 years and under, choice of one entrée

Choice of Starter

Fresh fruit cup

Mixed garden greens, Ranch dressing

Choice of Entrée

Baked chicken fingers, Ranch dipping sauce

Cheeseburger

Grilled cheese sandwich

Pepperoni pizza, French fries

Choice of Dessert

Giant chocolate chip cookie

Brownies

Vendor Meal | \$50 per person

beverages

Beverage Packages

Your Premium Wedding Package includes five-hour open premium bar with a Celebratory Toast and Signature Cocktail at the reception

Premium Liquors

Tito's Vodka
Seagram's Gin
Seagram's 7 Whiskey
Jim Beam White Label
Grant's Scotch
Cruzan Silver Rum
Exotico Blanco Tequila

Premium Wines

Cabernet Sauvignon, Archetype,
Chardonnay, Archetype, Malbec, Bodegas
Caro Aruma by Lafite Rothschild, Pinot
Grigio, Caposaldo, Pinot Noir, Mark West,
Prosecco, Lunetta,
Rose, Chateau Ste Michelle,
Sauvignon Blanc, Archetype

Premium Beers

Bud Light
Miller Lite
Stella Artois
Corona Extra
Heineken
Sam Adams Seasonal
Truly Wildberry Hard Seltzer
Voodoo Ranger IPA
Whiteclaw Mango Hard Seltzer

Non-Alcoholic Beverages

Assorted Soft Drinks
Still and Sparkling Waters
Juices



Beverage Packages

Your Luxury Wedding Package includes a five-hour open luxury bar with a Celebratory Toast with raspberries and a Signature Cocktail at the reception

Luxury Liquors

Ketel One Vodka
Hendricks Gin
Crown Royal Whiskey
Maker's Mark Bourbon
Glenfiddich Scotch
Bacardi 8 Rum
Hennessy Cognac
Patron Silver Tequila

Luxury Wines

Nicolas Feuillatte Brut, Champagne
Kim Crawford Sauvignon Blanc, Chalk Hill
Russian River Chardonnay, Cavielliere D'Oro
Campinille Pinot Grigio, Miraval Rose,
Benziger Merlot, La Crema Pinot Noir,
Decoy by Duckhorn Cabernet Sauvignon

Luxury Beers

Bud Light
Miller Lite
Stella Artois
Corona Extra
Heineken
Sam Adams Seasonal
Truly Wildberry Hard Seltzer
Voodoo Ranger IPA
Whiteclaw Mango Hard Seltzer

Non-Alcoholic Beverages

Assorted Soft Drinks
Still and Sparkling Waters
Juices





Beverage Enhancements

Cordial Bar | \$16++ per person

Amaretto Di Saronno

Grand Marnier

Bailey's Irish Cream

Kahlua

Frangelico

Loews Coffee Shop | \$8++ per person

Flavored syrups, flavored creams, rock candy stirrers, chocolate mint sticks, chocolate shavings, whipped cream

Philadelphia Pub and

Craft Distillery | \$10++ per person

Local Brewery Selection to include:

Victory Prima Pilsner (Downingtown, PA)

Neshaminy Creek County IPA (Croydon, PA)

2SP Delco Lager (Aston, PA)

Yards Brawler Brown Ale (Philadelphia, PA)

Local Craft Distilleries to include:

Bluecoat Gin (Philadelphia, PA)

Dad's Hat Rye (Lancaster, PA)

Penn 1681 Vodka (Philadelphia, PA)

Manatawny Still Works Whiskey (Pottstown, PA)

Petty's Island Spiced Rum (Camden, NJ)

extras



Rehearsal Dinner

Plated Dinner |

\$75 per person for 3 Course

\$85 per person for 4 Course

Soup

Butternut Squash with Crostini

Kennett Square Wild Mushroom with Truffles

Beef Barley with Horseradish Crème

Appetizer

Roasted Vegetable Ravioli with English Peas,
Roasted Carrots, Truffle

Burrata with Squash, Apples, Prosciutto,
Candied Walnuts, Aged Balsamic

Roasted Heirloom Carrots with Yogurt Sour
Cream, Kale, Quinoa, Spicy Chipotle
Dressing

Salad

Roasted Beets, Frisée, Goat Cheese, Green
Goddess Dressing

Classic Caesar with House Made Dressing
Baby Lettuces with Carrots, Tomatoes,
Cucumbers, Hard Boiled Eggs, Croutons,
Herb Buttermilk Dressing

Poached Pear, Baby Greens, Candied
Walnuts, Jasper Hill Blue Cheese, Mustard
Champagne Vinaigrette

Entrée

Jumbo Lump Blue Crab Cakes, Parsnip Potato
Puree, Meyer Lemon Chive Sauce

Seared Farm Raised Salmon, Colcannon
Potato, Wilted Watercress, White Wine

Seasonal White Fish, Dill Pistachio Pistou,
Roasted Tomatoes, Haricot Verts

Lancaster Chicken Breast, Roasted Quinoa,
Root Vegetable Puree

Grilled Pork Chop, Sautéed Mustard Greens,
Cauliflower Puree

Vegan Cauliflower Steak with Roasted Pepper
Romesco, Arugula, Crispy Shallots

Dessert

Milk Chocolate Bavarian, Praline, Wafer
Crumbs

Lemon Curd, Shortbread Crust, Toasted
Meringue

Chocolate Sabayon, Ganache, Chocolate
Biscuit

Almond Apple Tart, Salted Caramel, Anglaise
Gluten Free Flourless Chocolate Torte,

Macerated Raspberry, Salted Caramel Sauce

Dinner Enhancement | \$6 per person

New York Strip Steak, Chateau Potatoes, Shiraz
Reduction

Grilled Filet Mignon, Rustic Potato Cake,
Roasted Shallot Demi-Glace



Rehearsal Dinner

Priced Per Person Based on Ninety (90) Minutes of Service. Minimum of 30 Guests

Buffet Dinner | \$90 per person

Market Salad, Baby Lettuces, Apples, Cheddar, Pecans, Creole Dressing
 Roasted Carrots, Kale, Pistachio, Tahini Dressing
 Taste of Ham, Assorted Cured Hams, Pickled Vegetables, Mustard, Grilled Breads
 Blackened Sixty South Salmon, Tomato Marmalade, Crème Fraiche, Broccolini, Scallion Coulis
 Seasonal White Fish
 Squash Three Ways: Pickled, Roasted, Pureed with Toasted Pumpkin Seeds
 Roasted Lancaster Chicken, Grilled Scallion Salsa Verde
 Beef Tenderloin Medallions, Creamy Spinach Puree
 Smashed Fingerling Potatoes
 Asparagus, Tarragon Butter
 Seasonal Pie
 Salted Carmel Parfait
 Black Forest Cake
 Milk & White Chocolate Mousse, Bing Cherries, Chocolate Ganache



Rehearsal Dinner Bar

Priced Per Person Based on Two Hours of Service. Minimum of 30 Guests

Wine, Beer & Soft Drinks | \$34

Additional Hours \$12

Premiums Cocktails, Wine, Beer & Soft Drinks | \$44

Additional Hours \$20

Luxury Cocktails, Wine, Beer & Soft Drinks | \$52

Additional Hours \$24

*One bartender required for every 75 guests at \$175 per bartender

All prices are subject to a 24% service fee and prevailing taxes,



Late Night Snacks & After Party

Philadelphia Mini Pretzel

Fondue | \$15++ per person

Warm chocolate sauce, sweet cinnamon cream cheese dip, double caramel dipping sauce, cheese sauce and mustard

Philadelphia Cheesesteak

Station | \$20++ per person

American cheese, Italian long hot peppers, sauteed onions, mushrooms

Mini Sandwiches | \$20++ per person

Choose three:

Italian hoagie

Reuben Sandwich

Grilled Cheese

Grilled Turkey and Brie with Bacon

Burger with Blue Cheese

Antipasto | \$17++ per person

Prosciutto, salami, capicola, sharp provolone, marinated baby mozzarella, kalamata olives, roasted red peppers, asparagus spears, baby carrots, grilled baguettes

Flat Breads | \$17++ per person

Choose Three:

Seasonal vegetables with smoked mozzarella

Grilled shrimp and watercress pesto

Classic Margherita

Fig and goat cheese

Bar Snacks | \$20++ per person

Boneless fried chicken wings, hot honey, blue cheese

Fried ravioli, spicy marinara sauce

Buffalo cauliflower, blue cheese dip



Farewell Brunch

Priced per person based on ninety (90) minutes of service. Includes freshly brewed regular, decaffeinated coffee and hot tea

Classic Continental | \$28

Freshly Squeezed Orange and Grapefruit Juice

Cranberry and Apple Juice

Seasonal Sliced Fruits, Melon, Berries

Assortment of Breakfast Pastries

Chocolate Croissants, Cinnamon Buns,

Amish Fruit Breads, Cinnamon Apple

Coffee Cake, Fruit Muffins, Seasonal

Scones

Local Philadelphia Bagels with Cream

Cheese

Fruit Preserves and Sweet Butter

Add on Brunch Items:

Cage Free Scrambled Eggs \$3

Egg White Frittata \$3

Spinach, Mushroom, Cheddar Quiche \$4

Crispy Bacon \$4

Turkey Bacon \$4

Breakfast Sausage \$4

Chicken Apple Sausage \$4

Skillet Fried Breakfast Potatoes \$3

Pork Roll \$4

Philadelphia Scrapple \$4

Smoked Salmon with Red Onion,

Tomatoes & Capers \$6



Farewell Brunch

Add on Brunch Items Continued :

Hashed Brown Potatoes \$3

Skillet Fried Potatoes \$3

Vermont Cheddar Grits \$3

Potato Latkes with

Sour Cream & Applesauce \$3

Blueberry or Buttermilk Pancakes \$3

Gluten Free Vegan Pancakes \$4

Challah French Toast \$3

Steel Cut Oatmeal with

Raisins, Brown Sugar & Walnuts \$3

Citrus Layered Greek Yogurt with

Pistachios and Fresh Mint \$3

Assorted Cold Cereals & Milk \$3

Antipasto Display of Cured Meats

and Assorted Cheeses \$10

Omelet Station* | \$10

Made to Order with Cheese, Ham, Bacon

or Turkey Bacon, Onions, Peppers,

Mushrooms, Spinach, Tomatoes

Belgian Waffle Station* | \$8

Warm Maple Syrup, Strawberry Preserves,

Cinnamon Sugar,

Powdered Sugar, Blueberries, Chocolate

Chips, Whipped Cream

*One culinary attendant required for every 75 guests at \$175 per attendant

All prices are subject to a 24% service fee and prevailing taxes, currently at 7.75%. Prices are subject to change without prior notice



Farewell Brunch

Breakfast Sandwich Display | \$10

Choice of Three

Cracked Egg Sliders with Cheddar and Bacon on Brioche Bun

Breakfast Burrito with Eggs, Potato, Chorizo, Cheddar

Whole Wheat Breakfast Wrap with Egg Whites, Mushrooms, Spinach, Tomatoes
Scrambled Eggs, Ham and Cheddar on Buttery Croissant \$8

Blood Mary & Mimosa Bar*

Tomato Juice, Select Vodka
Worcestershire Sauce, Hot Sauce, Lemons, Limes, Peppers, Celery Stalks, Dill Pickles & Green Olives
Freshly Squeezed Orange Juice with Sparkling Wine
\$12 Per Drink on Consumption
(*Tablesides Cocktail Service*) Or
\$34 Per Guest for Two Hours Unlimited Bar

*One Bartender required for every 75 guests at \$175 per bartender

All prices are subject to a 24% service fee and prevailing taxes, currently at 7.75%. Prices are subject to change without prior notice



Before You Say I Do

Food and Beverage Options for In-Suite Wedding Day Preparations

Priced per person. Includes freshly brewed regular, decaffeinated coffee and hot tea

Breakfast One | \$23

Sliced Fresh Fruit with Yogurt
Muffins, Croissants, Pastries
Fruit Preservers & Sweet Butter
Orange & Cranberry Juice

Breakfast Two | \$28

Mixed Fruit Salad
Scrambled Egg and Cheese Croissant
Sandwiches
Muffins, Croissants, Pastries
Fruit Preservers & Sweet Butter
Yogurt & Granola
Orange & Cranberry Juice

Breakfast Three | \$30

Smoked Salmon, Local Bagels, Herb Cream Cheese
Tomatoes, Red Onion, Hard Boiled Eggs, Capers
Mixed Berries, Yogurt, Granola, Honey
Orange & Cranberry Juice



Before You Say I Do

Food and Beverage Options for Wedding Day Preparations

Priced per person. Includes freshly brewed regular, decaffeinated coffee and hot tea

Tea Party | \$35

Sliced Fresh Fruit with Yogurt
Muffins, Croissants, Pastries
Fruit Preservers & Sweet Butter
Assortment of Tea Sandwiches:
Cucumber with Watercress Cream Cheese
Smoked Salmon with Dill & Capers
Egg & Chive with Tomato
Orange and Cranberry Juice

A La Carte

Antipasto Display of Cured Meats,
Cheeses, Grilled Breads, Olives \$20

Gluten Free Breakfast Pastries \$55 per dozen

Prosecco, Stellina di Notte \$50

Selection of five (5) Domestic Beers \$30

Selection of five (5) Imported Beers \$40



Before You Say I Do

Food and Beverage Options for Wedding Day Preparations

Priced per person. Includes freshly brewed regular, decaffeinated coffee and hot tea

Lunch

Choice of 3 for \$35

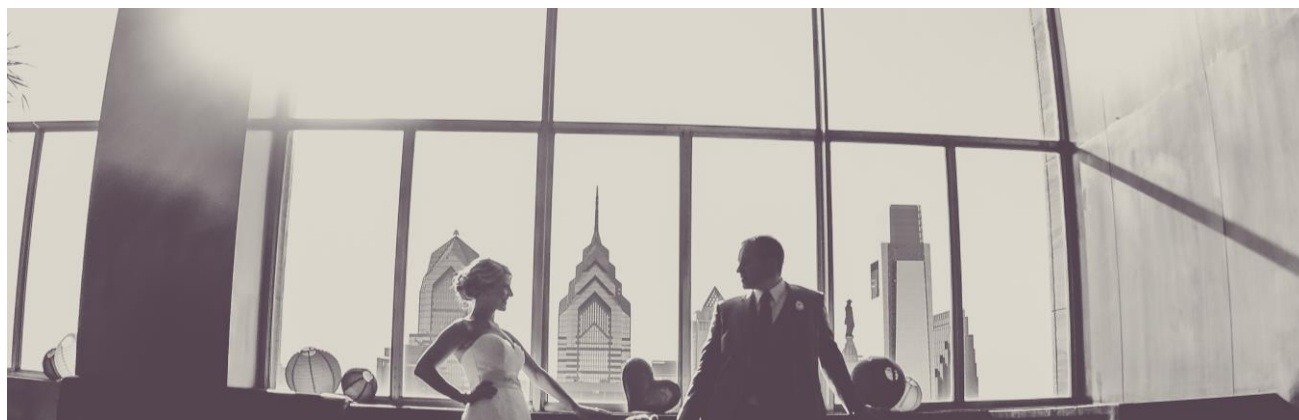
Choice of 4 for \$40

Includes Iced Tea and Lemonade

Vegetable Crudit  with Hummus,
Avocado, Ranch Dip
Farmer's Salad with Grilled Chicken,
Greens, Goat Cheese, Mustard Vinaigrette
Roasted Turkey Club with Spring Greens,
Tomatoes, Applewood Smoked Bacon,
Grain Mustard Aioli
Classic Chicken Caesar Salad
Margarita Flatbread
Chicken Salad Wrap with Avocado, Sprouts
Reading Terminal Chopped Fruit Salad
Garlic Hummus and Pita
Freshly Baked Cookies
Freshly Bakes Brownies

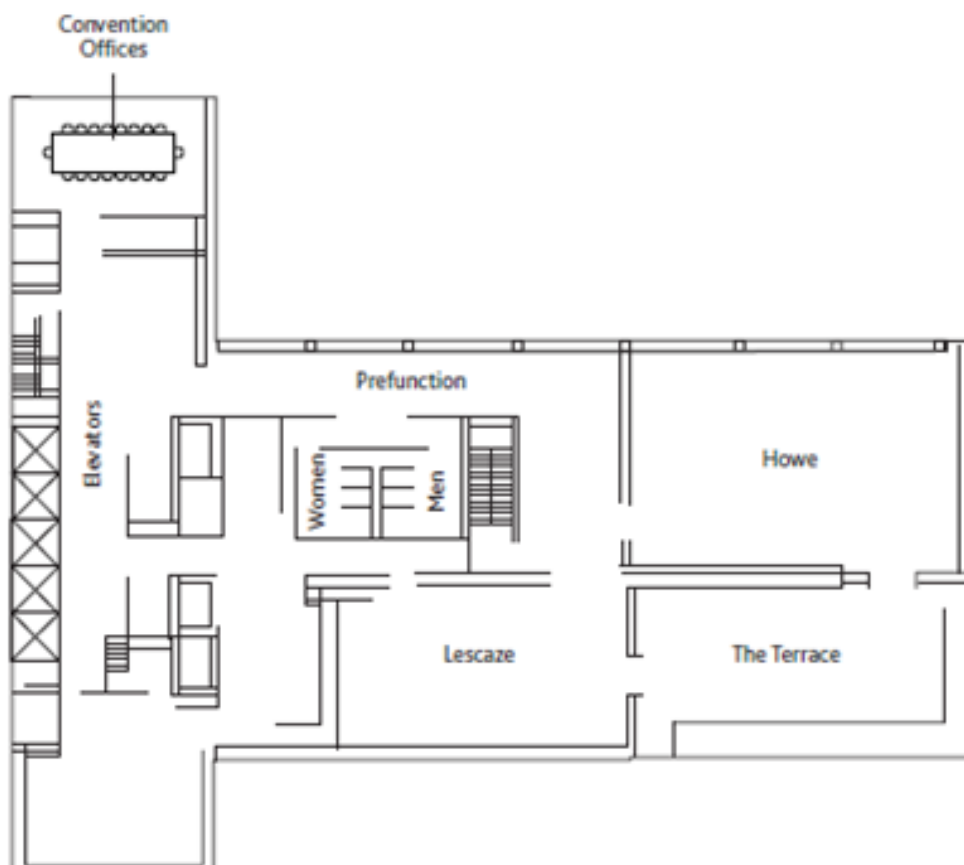
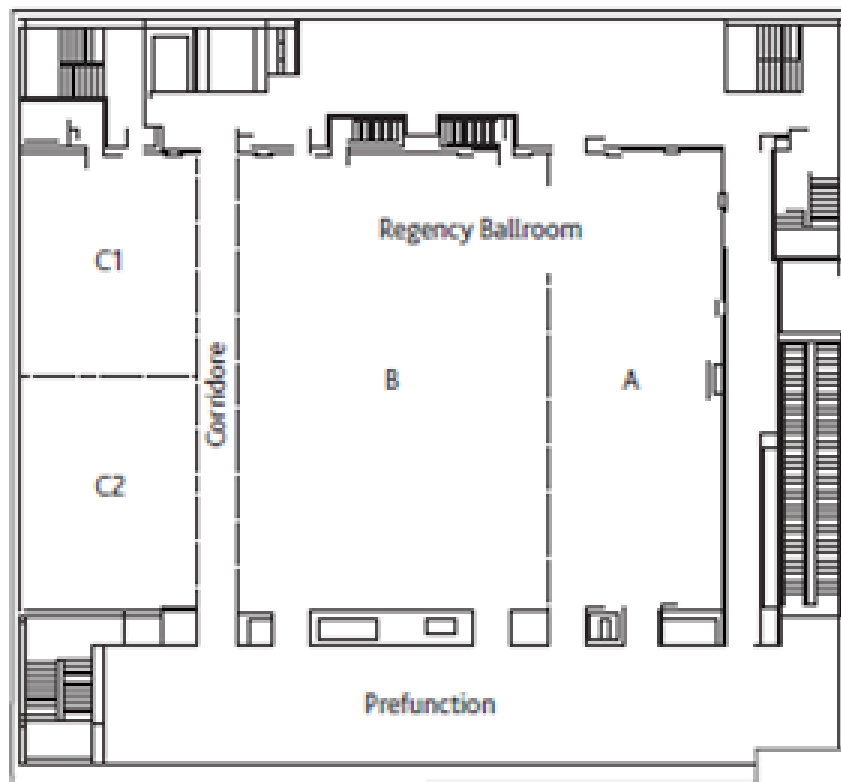
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info



Venue	Rounds	Reception	Theater
Millennium Hall			
	750	1000	900
Regency Ballroom			
Regency Ballroom	800	1100	1050
Regency A	180	200	240
Regency B	350	700	440
Regency C	180	200	225
Commonwealth Hall			
Commonwealth Hall	550	800	700
Commonwealth A, D	120	170	145
Commonwealth B, C	140	200	170
33rd Floor			
Howe Room	160	225	205
Lescaze	110	160	140
Terrace	60	75	80







Preferred Partners

Wedding Planners

Eventricity
215-886-0202
info@eventricity.net

Kaleidoscope Solutions
610-964-9600
info@kscopesolutions.com

Courtney Space Events
267-266-0448
courtneyspaceevents@gmail.com

Proud to Plan
302-656-6897
erin@proudtoplan.com

Styled Bride
267-303-2940
hello@thestyledbride.com

Photography
Rebecca Barger Photography
215-460-2229
rebecca@rebeccabarger.com

Philip Gabriel Photography
215-413-7070
gabe@philipgabriel.com

Charmi Pena
732-579-2806
info@charmipena.com

J&J Studios
714-215-2179
info@jjstudiosphiladelphia.com

Jordan Brian Studios
856-552-0378
cinema@jordanbrian.com

Floral and Decor
Robertson's
215-836-3050
Bryce@robertsonsflores.com

Eventricity
215-886-0202
info@eventricity.net

Extraordinary Events
267-551-4400
Vito Russo
info@xtraordinaryevents.net

Petals Lane
215.482.2176
Brittany Gillespie
Brittany@petalslane.com

Evantine Design
215.492.8545
events@evantinedesign.com

Videography
Cinmacake Filmmakers
610-989-0158
dave@cinmacake.com

Allure Films by Video One Productions
610-789.8433
nancy@videoone.tv

Lighting & AV

Encore
908-420-1944
Lisa Marzoli
lisa.marzoli@encoreglobal.com

Entertainment
Philly Event Group
215-499-8580
info@phillyeventgroup.com

EBE Events and Entertainment
215-634-7700
joe@ebetalent.com

Synergetic Sound & Lighting
Synergeticsounds.com
215-633-1200
info@synergeticsounds.com

TWK Events
732-742-4557
jose@twkevents.com



Frequently Asked Questions

What do I need to do to confirm my wedding date?

Once you have selected your wedding date, we will send you an agreement to confirm the date, timing and space.

Is there a deposit due?

A 25% deposit of the agreed upon food and beverage minimum. A payment sliding scale will be discussed in your agreement.

Does the Hotel offer special group rates or discounted guest room for my guests?

Yes, please inquire with your Catering Manager.

When is the menu tasting?

Menu tastings may be schedule from three to six months from your event date.

Am I allowed to bring in outside food and beverage?

Outside food may be brought into the hotel for menu items of ethnic origin that we are not able to replicate at the Hotel. Please ask your Catering Manager for a list of approved vendors.

Will someone be there to assist during my wedding day?

Your designated Catering Manager will be available on the day of your wedding, but since weddings are very detailed and intricate, a Day of Wedding Coordinator is strongly encouraged.

Does Loews provide table numbers?

Yes, Loews provides plain, black and white table numbers and holders. If you prefer to use your own, you may use our table number holders. We do not provide frames.

Event Guidelines

Audio-Visual Services

The Hotel's technology partner, Encore, is available to assist you with any audio, video, electrical and internet needs. Please contact your Catering Manager for additional information and requests.

Beverage Service

The hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The hotel's alcoholic beverage license requires the hotel to request proper identification of any person of questionable age. The hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the hotel's judgment, appears intoxicated.

Food Preparation

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe handling of products serviced by the hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Kosher Meals

Should you require kosher meals, the hotel can accommodate upon advance notice of five [5] business days from your event. Meal types and components are subject to change based on the vendor's availability. The hotel will source all kosher meals from a preferred vendor with pricing relative to the current banquet menu.

Menu Printing

Professional and custom menu printing for your function(s) is available with advance notice to your Catering Manager. Based on the quantity and specifications requested, charges may apply.

Restaurant Meal Vouchers

For the convenience of your group, meal vouchers are available for the hotel's primary restaurant. Vouchers may be purchased for a pre-determined value (inclusive of service charge and city/state sales tax) and charges will be assessed for the number of vouchers issued.

Security

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the hotel. The hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance hotel approval.

Signage, Displays and Damages

The hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The hotel requests that any additional locations requesting signage or displays—including the hotel's lobby—be approved in advance by your Catering Manager. To protect the hotel from damage and repair costs to the group, the hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

Shipping and Receiving

For your convenience, parcel shipping and handling services are available at the hotel. For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.

Smoking Policy

Loews Philadelphia Hotel is a non-smoking venue.

Outside Audio-Visual and Production

Encore is the hotel's primary technology partner and provider of audio-visual services. Should you elect to partner with an alternate vendor we kindly request the following:

Business License

By selecting to utilize another audio-visual company, please be advised that there are guidelines to be followed to conduct business within the hotel. As such, the outside production company is expected to adhere to all mandatory guidelines required of our in-house provider, Encore. All audio-visual companies doing business in the hotel must provide a license to do business in the city that the Hotel is located in [30] days prior to the event.

Damage Deposits

All exhibit, production and audio-visual companies will have a pre/post set-up/tear-down walk-through of all locations occupied by the show/event. The walk-through will be conducted with a Encore liaison and/or hotel representative. A damage deposit may be required. The return of this deposit will be based on the exhibit, production, drayage and audio-visual company's adherence to the policies as outlined as well as a satisfactory walk-through inspection at the end of the function. The client is responsible for any damage charges caused by the exhibit, production, drayage and audio-visual company.

Fire Watch

The hotel may require a fire watch for certain productions that can activate the hotel fire alarm system. A fire watch must be ordered for all rehearsals and actual productions of these events.

House Sound

To protect the quality and integrity of our in-house systems, outside audio-visual companies are not permitted to patch into our house sound systems. The client must contract separate microphones, amplifiers, speakers and mixers from the outside audio-visual company for all meeting rooms requiring audio support.

Internet and Wireless Networking

Encore is responsible for coordinating all HSIA requirements and billing for all arrangements. All outside wireless networking equipment (routers, hot spots etc.) must be reported to Loews IT/Encore prior to being setup onsite. Due to the limited number of wireless channels available, arrangements must be made to reserve wireless channels to limit interference with existing hotel wireless networking. All wireless networking equipment must be configured in a secure fashion (WPA/2 or similar). All wireless broadcast SSID's must be cleared with IT/Encore prior to being turned on. Wireless networking equipment that does not meet these standards will be subject to port termination.

Insurance

A certificate of insurance evidencing general liability coverage is required from the outside audio-visual company. The client agrees to protect, indemnify, and hold harmless the hotel, it's owners, management and employees from any and all claims arising out of the client's use of an outside audiovisual company. The certificate of insurance, in form and substance satisfactory to hotel and evidencing the required coverages, shall be provided to the hotel prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.

Power

The Hotel Engineering Department is responsible for coordinating all power requirements and billing for all power arrangements. All power utilized will be billed at the prevailing rates to the master account.

Load In and Out

Encore will provide an audio-visual liaison to supervise the load in, set up, tear down and load out phases for your event. Labor for this service will be charged at prevailing rates and posted to the master account. Encore will be provided complete production requirements to include labor calls, equipment requirements, and any related audio-visual services. These requirements must be provided [21] days prior to the scheduled load-in.

Under no circumstances will the Hotel or Encore be held liable for lost, damaged, stolen or misused equipment obtained from outside audio-visual and/or production companies.

Access to the loading dock must all be prearranged through Encore and your Conference or Catering Manager. Off-hour load ins/outs will require additional Hotel security and will be billed to the client at the prevailing rate (minimum of three [3] hours).

The exhibit/production company must provide the Hotel (five [5] days in advance) of who will be the key contact during the load in/out. They will be required to sign in with the Hotel's Security desk and will be given the appropriate identification which must be worn at all times. They will also supply Security with a cell phone number while on-site.

Visqueen or similar material must be in place over all carpeted areas where equipment or crates will be rolled.

Forklifts are not permitted in the ballroom areas. Due to insurance regulations, the Hotel cannot provide scissor lifts, flatbed carts or forklifts—exhibit and production companies must provide their own. None of this equipment can be stored in the back of house areas or loading dock.

No items should be placed against any of the walls or columns in the Hotel.

Truck and trailer parking is not permitted on the loading docks and all vehicles must be removed immediately after load in/out. Your Encore liaison and/or Conference or Catering Manager can supply you with off-site parking alternatives.

Exhibit and production personnel must conduct themselves in an appropriate manner and be properly attired at all times.

No exhibit or production company personnel can smoke or take breaks in any of the Hotel's service hallways or public areas—including the Hotel employee cafeteria.

The Hotel reserves the right to curtail or cease entirely operations at any time if, in the Hotel's reasonable estimation, actions are placing the Hotel's property, employees or guests at risk.

Rigging

To maintain quality and to protect the Hotel, its clients and guests, outside audio-visual companies are not permitted to hang any equipment from the in-house fly points or other structural supports built into the facility. For liability considerations, Encore will qualify and perform all rigging and related services to include motors, trussing and labor calls.

Other

Storage space for outside audio-visual and production equipment is the sole responsibility of the outside audio-visual or production company. Due to fire codes, storage of any equipment in back hallways is strictly prohibited. The Hotel may have limited storage space available, but is under no obligation to provide such space. If space is available, a fee will apply. Due to the fact that this space may be available for rental and food and beverage sales for other functions if Encore was utilized, the rental price for any storage space may be increased beyond the list price of the room.

Encore services break-out rooms and has opportunity to quote the entire event. All audio-visual equipment and labor required for break-outs, supplemental meetings and indoor/outdoor food and beverage functions are to be handled by Encore. A customized order will be provided for approval.