



THE
CURTIS
ATRIUM

BY CONSTELLATION

IN THE HEART OF HISTORY

WEDDING CELEBRATIONS

BY CONSTELLATION



CONSTELLATION

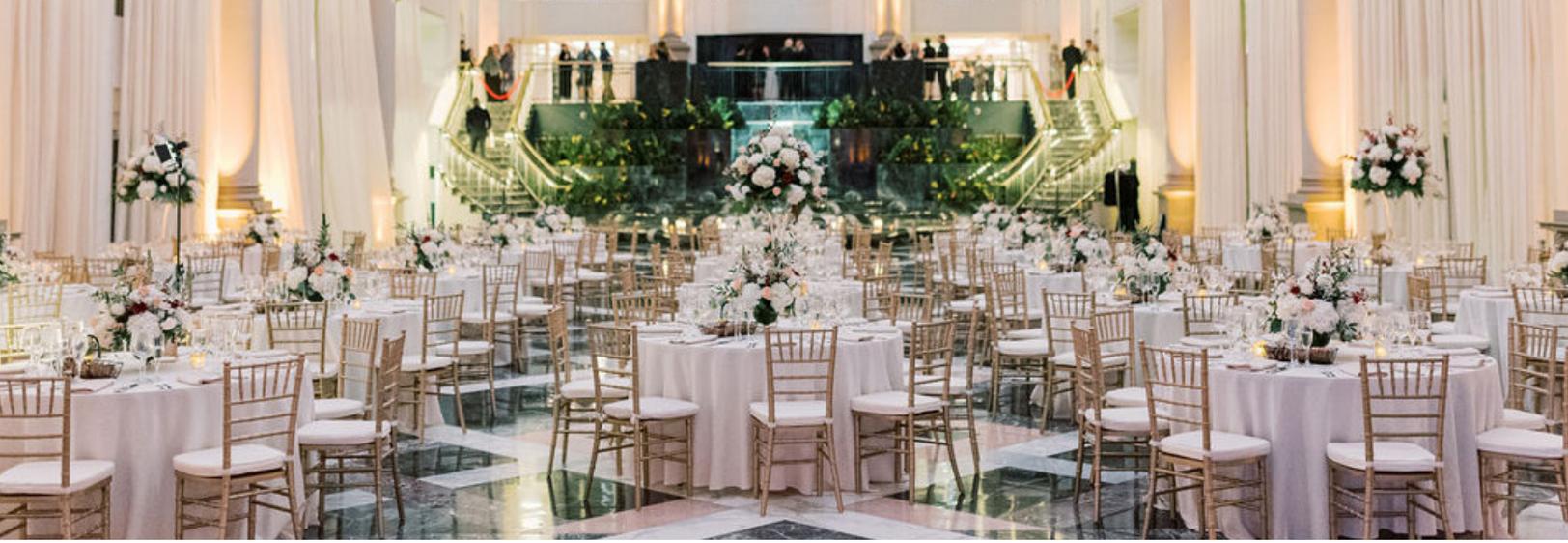
We're a culinary group dedicated to providing best-in-class dining experiences.

Our goal is simple. We're here to make you happy. And our people work tirelessly to ensure that your experience meets and exceeds every one of your expectations.

THE CURTIS ATRIUM

With towering columns, radiant skylights, and a grand staircase framing an iconic art deco waterfall, stepping into the historic Curtis Atrium is like entering an era when elegance was natural and luxury was standard. Today the 100-year-old structure hosts downtown Philadelphia's most timeless weddings, from the airy 12-story chamber where couples recite their vows to the well-appointed bridal suite tucked away in the spacious, delicately detailed cocktail hour mezzanine.

When it comes time to dance and dine, custom tapestries and lighting transform the atrium into an intimate ballroom with a canvas for decor from tastefully simple to ornately embellished.



PRICING & INCLUSIONS

5 Hours of Event Time

Dedicated Catering Manager

Classic China, Glassware, Flatware

Table Linens & Serving Pieces

Reception Chairs, Round Guest Tables

Friday & Sunday - 100 Guest Minimum | Saturday - 150 Guest Minimum

Applicable Sales Tax & Facility Rental Fees Additional

Gratuity Is Neither Included Nor Expected

\$2,000 VENUE FEE

\$1,500 CEREMONY FEE (optional)

WEDDING PACKAGE

PACKAGE INCLUDES

Constellation Bar

Six Tray Passed Hors D'oeuvres

One Cocktail Station

Plated First Course

Plated Entrée

Chef's Selection Of Four Seasonal Petite Desserts

Coffee & Tea Service



YOUR WEDDING CELEBRATION

SEATED DINNER

TRAY PASSED

guests will be greeted at the top of cocktail hour with tray passed wine and choice of signature cocktail on arrival

BEVERAGES

CONSTELLATION BAR SERVICE

select spirits
house red, white & sparkling wines
three beer varieties
choice of one specialty cocktail

NON-ALCOHOLIC BEVERAGES & MIXERS

soft drinks, sparkling water, still water, mixers, juices, bar fruit, ice

ENHANCEMENT OPTION

GALAXY BAR SERVICE

upgraded spirits and wine
+\$14pp

CELEBRATORY TOAST

offered tableside
+\$7pp

FEATURED COCKTAILS

tray passed on guest arrival & available at the bar during cocktail hour

BLACKBERRY BRAMBLE

gin, lemon, simple syrup
available as mocktail

TEQUILA ROSEBUD

lime, rosewater, cucumber, mint

BLOOD ORANGE MOJITO

rum, mint, simple syrup
available as mocktail

CITRON & CHAMBORD

vodka, lemon, pineapple

WATERMELON MUSE

gin, lemon, peppercorn honey

ESPRESSO MARTINI

vodka, kahlua, espresso

MODERN OLD FASHIONED

bourbon, red bosc pear, lemon, bitters

BOURBON APPLE SMASH

apple cider, lemon, ginger simple syrup
available as mocktail



TRAY PASSED HORS D'OEUVRES

please select six

WATERMELON TATAKI

cucumber salad
vegan, sesame, soy

STEAK FRITES

gaufrette, bavette steak, béarnaise
milk, egg

AVOCADO BRUSCHETTA

stone fruits, ficelle
vegan, wheat

TUNA NIÇOISE

nishiki, olives, capers,
preserved lemon aioli, spinach
egg, fish [tuna]

CHICKEN ROULADE

nori, asparagus, wasabi kewpie
egg

TURKEY & APPLE TEA SANDWICH

goat cheese, cranberry mostardo
milk, wheat

SMASHED FAVA BEANS

pecorino, mint toast
vegetarian, milk, wheat

MEDITERRANEAN GRILLED SHRIMP

olive pistou, lemon, herbs
shellfish [shrimp]

CUCUMBER CEVICHE

pickled onion, sweet pepper, cilantro, citrus
vegan

TOMATO & HERB CROSTINI

cilantro, pickled jalapeño
vegan, wheat

GORGONZOLA BRUSCHETTA

ficelle, stone fruit, balsamic
vegetarian, milk, wheat



TRAY PASSED ROVING BITES ENHANCEMENTS

ZEN SUSHI +\$18PP

RAINBOW ROLL

tuna, salmon, crab, avocado
fish [tuna, salmon], shellfish [crab]

CALIFORNIA ROLL

shellfish [crab]

CUCUMBER & MANGO ROLL

vegan

ACCOMPANIED BY

wasabi, pickled ginger, spicy mayo

WALKING CHARCUTERIE +\$15PP

GRANA PADANO

FRESH MOZZARELLA

PROSCIUTTO

SPECK

BRESAOLA

ARTICHOKE

FIRE-ROASTED TOMATO

OLIVES

MARINATED MUSHROOMS

GRISSINI

milk, wheat

CEVICHE +\$18PP

SNAPPER

citrus, chilies, bell pepper, cilantro
fish [snapper]

SCALLOP

charred tomato, jalapeño, truffle pâté
shellfish [scallop]

SERVED WITH:

plantains, malanga chips
vegan

CRUDO +\$18PP

select two

SALMON & CUCUMBER

dill, lemon olive oil
fish [salmon]

SCALLOP

pickled grapes, ver jus, cracked pepper
shellfish [scallop]

TUNA

pickled ginger, sesame, radish
fish [tuna], sesame



TRAY PASSED ROVING BITES ENHANCEMENTS

(continued)

NOODLES & DIM SUM +\$16PP

CHILLED DAN DAN NOODLES

sesame szechuan peppercorn vinaigrette,
caramelized shiitakes, pressed tofu
vegan, wheat, soy, sesame

SERVED WITH

HAND FOLDED SHRIMP DUMPLINGS

wheat, shellfish [shrimp]

HAND FOLDED CHICKEN GINGER DUMPLINGS

wheat

BURGER BLISS +\$14PP

select two

MINI SMASHED WAGYU BURGERS

garlic butter, shredded lettuce, crispy onions,
5 cheese sauce, special horseradish sauce
milk, egg, wheat

MINI SMASHED WAGYU & PORK BELLY BURGERS

pickled carrots, lettuce, gochgaru aioli
egg, wheat

MINI SPICED CHICKEN BURGER

shredded lettuce, pesto, tomato
milk, wheat

MINI HERBED TURKEY BURGER

feta, arugula, tomato jam
milk, wheat

MINI JACKFRUIT BURGER

jicama slaw, chipotle aioli, sweet potato roll
vegan, wheat



COCKTAIL STATIONS

please select one

CHIPS & DIPS GRAZING

CHIPS & VEGGIES

TORTILLA CHIPS

vegan

KETTLE CHIPS

vegan

BREADS & CROUSTADES

vegan, wheat

BROCCOLI, CELERY, CARROTS

vegan

DIPS

CLASSIC SALSA

vegan

GUACAMOLE

vegan

CLASSIC HUMMUS

vegan, sesame

LEMON YOGURT DIP

vegetarian, milk

MEATS & CHEESES

CURED MEATS

beef bresaola, american speck, soppressata

ARTISAN CHEESES

pesto grilled halloumi, ricotta salata,
herb marinated feta, aged goat cheese, cheddar
milk

ACCOMPANIED BY

THREE ONION MARMALADE

vegan

CRISPY SPICED LIME CHICKPEAS

vegan

QUINCE PASTE

vegan

CORNICHONS

vegan

RAISIN NUT BAGUETTE

vegan, tree nut [walnut], wheat

FRENCH BAGUETTE

vegan, wheat

EVERYTHING CRACKERS

vegan, wheat, sesame

OPTIONAL ENHANCEMENT +\$10PP

LOCAL FARMSTAND CHEESE

perrystead intergalactic, doe run seven sisters,
murray's cave aged stockinghall cheddar,
three onion marmalade
vegetarian, milk



COCKTAIL STATIONS ENHANCEMENTS

FRESH MOZZ +\$28PP

requires action chef(s)

MADE-TO-ORDER FRESH MOZZARELLA

milk

TOPPINGS

SHAVED GRANA PADANO

milk

FIRE-ROASTED TOMATOES

vegan

PORTOBELLO CARPACCIO

vegan

OLIVES IN CHILI OIL

vegan

AGED CHERRY BALSAMIC VINEGAR

vegan

FLEUR DE SEL

vegan

EXTRA VIRGIN OLIVE OIL

vegan

ACCOMPANIED BY

HERBED FOCACCIA

vegan, wheat

SOUTH PHILLY +\$32PP

select two

MINI PHILLY CHEESESTEAK

fried onions, cheese sauce, mini roll
milk, wheat

MINI CHICKEN CHEESESTEAK

fried onions, cheese sauce, mini roll
milk, wheat

ROAST PORK SANDWICH

sharp provolone, garlic broccoli rabe, mini roll
milk, wheat

RED GRAVY MEATBALLS

italian parsley, parmesan
milk, wheat

ACCOMPANIED BY

TOMATO PIE

vegetarian, milk, wheat

PHILLY SOFT PRETZELS RIVETS

spicy brown mustard
vegetarian, milk, wheat

MARINATED MUSHROOMS & ARTICHOKES

braised peppers, italian herbs
vegan

ITALIAN PARMESAN & HERB KETTLE CHIPS

vegetarian, milk

COCKTAIL STATIONS ENHANCEMENTS

(continued)

SLIDER BAR +\$32PP

select three

NASHVILLE HOT CHICKEN

pickle, scallion slaw, sweet potato roll
wheat

CHICKEN BURGER

spicy mayo, romaine, sweet potato roll
milk, egg, wheat

SMASHED WAGYU BURGER

shredded lettuce, crispy onions, tomato,
5 cheese sauce, garlic horsey sauce
milk, egg, wheat

SMASHED WAGYU & PORK BELLY BURGER

pickled carrots, lettuce, gochgaru aioli
milk, egg, wheat

SHORT RIB SLIDER

fried shallots, sweet potato roll
wheat

PULLED JACKFRUIT SLIDER

jicama slaw, chipotle aioli, sweet potato roll
vegan, wheat

667 SMOKED BRISKET SLIDER +\$3PP

spicy bbq, crispy onions, sweet potato roll
wheat

JUMBO LUMP CRAB CAKE SLIDER +\$3PP

creamy slaw, sweet potato roll
egg, wheat, shellfish [crab]

ACCOMPANIED BY

ROASTED POTATO WEDGE SALAD

scallions, braised red peppers,
grated parm, extra virgin olive oil
vegetarian, milk

CARROT & BEET SLAW

pistachios, marinated raisins
vegan, tree nut [pistachio]

BBQ POTATO CHIPS

vegan

CLASSIC SEAFOOD BAR +MP

JUMBO SHRIMP COCKTAIL

poached with old bay spices
shellfish [shrimp]

EAST & WEST COAST OYSTERS

on the half shell
shellfish [oyster]

COCKTAIL CRAB CLAWS

shellfish [crab]

CONDIMENTS

COCKTAIL SAUCE

vegan

MIGNONETTE

vegan, soy

CITRUS WEDGES

vegan

FRESH HORSERADISH

vegan

TABASCO

vegan

SALTED CRACKERS

vegan, wheat

OPTIONAL ENHANCEMENTS

MAINE LOBSTER TAILS

steamed in spicy ale &
bay leaf broth tarragon mustard sauce
shellfish [lobster]

LOBSTER ROLLS

maine lobster salad, herb buttered brioche bun
milk, egg, wheat, shellfish [lobster]

JUMBO LUMP CRABCAKES

truffled vegetable slaw, lemon dill aioli
milk, egg, wheat, shellfish [crab]



COCKTAIL STATIONS ENHANCEMENTS

(continued)

NOODLE BAR +\$33PP

STEAMED & SEASONED RAMEN NOODLES

vegan, wheat

SLOW ROASTED CHAR SIU PORK

SOY SAUCE CHICKEN

soy

BRAISED SHANGHAI TIPS

vegan, soy

TOPPINGS

GARLIC CHILI CRISP

vegan

SZECHUAN SAUCE

vegan, soy

FRIED SHALLOTS

vegan



BREAD SERVICE

ARTISAN DINNER ROLLS

whipped butter

FIRST COURSE

please select one

LITTLE GEMS

spring onions, radishes, sunflower seeds,
mint & lemon cream

vegan

WOOD-GRILLED HEIRLOOM CARROTS

watercress, quinoa, tahini dressing,
carrot top salsa verde

vegan, sesame

ZUCCHINI & SQUASH RIBBONS

english peas, capers, raisins,
pickled carrot salsa verde

vegan

APPLES & DATES

roasted radish, herbs, almonds,
red ver jus vinaigrette

vegan, tree nuts [almond]



PLATED ENTRÉE

please select one

chefs choice vegan alternative provided

CHICKEN

BRICK SEARED CHICKEN

cauliflower couscous, pomegranates, pickled onions,
roasted yam, charred broccoli, natural pan jus

CHICKEN MILANESE

polenta fries, tomato jam, meyer lemon, arugula,
olive oil, grana padano
milk, egg, wheat

FISH

GREEN HERB CRUSTED SALMON

farro, fire-roasted tomato, corn,
mint, basil, scallion, shaved green beans,
blood orange butter
milk, fish [salmon]

PAN SEARED SALMON

cauliflower potato purée, spring ceviche,
champagne beurre blanc
milk, fish [salmon]

BEEF & PORK

KOREAN BRAISED SHORT RIB

mashed boniato, grilled cabbage,
snow peas leaves, vanilla carrots
milk, soy

PORT BRAISED SHORT RIB

mashed celery root, fresh shucked peas,
silver queen corn, salsify, port wine jus
milk

RED WINE BRAISED SHORT RIB

chèvre whipped potatoes, pickled roasted mushrooms,
collard & mustard greens, red wine demi
milk



PLATED ENTRÉE ENHANCEMENTS

BEEF WELLINGTON +\$15PP

prime filet, serrano ham, red wine jus,
glazed petite carrots
milk, wheat

CHARRED SKATE WING +\$18PP

spiced green pepper sauce, polenta porridge,
swiss chard, leeks, & herbs
milk, fish [skate]

BRAISED LAMB SHANK +\$15PP

roasted sunchokes & parsnips, caramelized onions,
grilled asparagus, cashew pesto
milk, tree nut [cashew]

TOURNEDOS ROSSINI +\$18PP

butter basted prime filet, brioche croûte,
foie gras mousse, rainbow chard, caviar
milk, egg, wheat, fish [roe]

PLATED ENTRÉE DUETS

BAROLO BRAISED SHORT RIB & CHARRED YUAN COD +\$12PP

spiced green sauce, beef jus, garden roasted vegetables
milk, fish [cod]

PAN ROASTED PETITE FILET & BBQ SALMON +\$15PP

wild mushroom gremolata, tamari roasted yukons,
tandoori carrots & labneh, carrot purée
milk, fish [salmon], soy

CHICKEN PROVENÇAL & SALT BAKED SEA BASS +\$18PP

beluga lentils, baby carrots, caramelized shallots,
kale purée, braised lacinato kale,
caper raisin vinaigrette
milk, fish [sea bass]



SWEETS & COFFEE

TRAY PASSED DESSERT TAPAS

seasonal selection of petite desserts tray passed to your guests following dinner

COFFEE SERVICE

COFFEE STATION

freshly brewed coffee, decaf, and hot tea
selection displayed for guest self-service



LATE NIGHT

keep the party going by adding savory or sweet snacks after dessert

LATE NIGHT PASSED

CRUNCH WRAP SUPREME

soft & crunchy corn tortillas, seasoned ground beef, black beans, pepper jack, pico de gallo, guacamole
milk, wheat

BBQ CHICKEN WINGS

corn bread, cucumber slaw
milk, egg, wheat

SMOKED BRISKET SLIDER

southern slaw, house chipotle bbq
wheat

CARROT PASTRAMI SLIDER

apple slaw, sweet potato roll
vegan, wheat

DIRTY DOG

wrapped in bacon, spiced chili mustard, onions
wheat

TOKYO DOG

pickled carrots, sriracha aioli, nori, togarashi
wheat

MEXI-CALI DOG

pico de gallo, guacamole, crushed seasoned tortillas
wheat

TEXAS HOTS

chili & onions
wheat

VEGAN HOT ITALIAN SAUSAGE

pickled vegetables, spicy ketchup, seeded roll
vegan, wheat, sesame

POUTINE

roasted yukons, cheese curd, gravy, chives
milk

PHILLY SOFT PRETZELS

vegetarian, wheat, milk

CHICKEN SAUSAGE, EGG, & CHEESE

english muffin
milk, egg, wheat

BACON, EGG & CHEESE

baguette
milk, egg, wheat

TAMARI ROASTED CHICKEN BAO BUN

jicama, pepper, hoisin slaw
wheat, soy

FLASH FRIED TOFU BAO BUN

jicama, pepper, hoisin slaw
vegan, wheat, soy

MINI PHILLY CHEESESTEAKS

house made whiz
milk, wheat

CHEEZY TOTS

sour cream, scallions
vegetarian, milk

PIZZA TWISTS

mozzarella, pepperoni
milk, wheat

CINNAMON SUGAR CHURROS

chocolate sauce
vegetarian, milk, wheat

FUNNEL CAKE FRIES

powdered sugar
vegetarian, milk, wheat



LATE NIGHT STATIONS

THE MORNING AFTER

FRENCH TOAST STICKS

powdered sugar, maple syrup
vegetarian, milk, egg, wheat

MINI BREAKFAST BURRITO

scrambled eggs, monterey jack,
caramelized peppers & onion
vegetarian, milk, egg, wheat

BACON, EGG, & CHEESE SANDWICHES

english muffin
milk, egg, wheat

CRISPY HASH BROWNS

milk, egg, wheat

PHILLY AT NIGHT

MINI PHILLY CHEESESTEAK

fried onions, cheese sauce, mini roll
milk, wheat

PHILLY SOFT PRETZELS RIVETS

spicy brown mustard
vegetarian, wheat, milk

TASTYKAKES

kandy kakes, butterscotch krimpets
vegetarian, milk, egg, wheat

CHEEZY TOTS

sour cream, scallions
vegetarian, milk

NEW YORK AT NIGHT

BIRRIA TACOS

spicy aromatic broth, onion cilantro relish
wheat

CHEESE PIZZA SLICES

pomodoro, basil, fresh mozzarella
vegetarian, milk, wheat

BAGELS & SCHMEARS

cream cheese, lox
milk, egg, wheat, fish [salmon]

BLACK & WHITE COOKIES

vegetarian, milk, egg, wheat

HOT BUNS

CRISPY PORK BELLY

kimchi aioli, pickled carrots, cilantro, bao bun
egg, wheat

ROAST BBQ PORK STEAMED BUN

hoisin sauce, cilantro, scallions
wheat

ALL BEEF HOT DOGS

wrapped in brioche everything spice, spicy mustard
milk, egg, wheat

HOT CINNAMON BUNS

vegetarian, milk, egg, wheat



LATE NIGHT STATIONS

(continued)

HOT DIP STATION

FRENCH DIP

thinly sliced fresh roast beef, melted provolone,
caramelized onions, french bread, au jus dipping sauce
milk, wheat

GRILLED CHEESE

manchego mornay, white cheddar, fontina,
sliced potato bread, parmesan crust,
creamy tomato soup
vegetarian, milk, wheat

KETTLE CHIPS

french onion dip
vegetarian, milk

STEAK FRIES

smoked ketchup, curry ketchup,
white cheddar mornay
vegetarian, milk

WAFFLES PLUS

BELGIAN WAFFLES

vegetarian, milk, egg, wheat

FRIED CHICKEN TENDERS

bbq, honey mustard
egg, wheat

VANILLA BEAN ICE CREAM

vegetarian, milk, egg

TOPPINGS

maple syrup, hot honey, rainbow sprinkles,
chocolate sauce, strawberry sauce,
whipped cream, fresh fruit
milk