


  
 PHILADELPHIA
   
 DEMOCRATIC NATIONAL CONVENTION COMMITTEE

Good day Rebecca,

Thank you for making time in your schedule to discuss housing and event needs for the Virginia delegation. We hope the call was informative and helped to move us further on our path to the Democratic National Convention, July 25-28, 2016.

As promised on the call, this email includes specific information on the Virginia room block in the Loews Philadelphia Hotel and specific information on the Virginia event space needs.

Please review the information detailed below and the attachments. After your review, please email us (Clark and Sheree) with any questions or comments. If you prefer to schedule a call, we will make this happen as well. Thank you.

**MANAGING RESERVATIONS OPTIONS – DECISION BY FRIDAY, MARCH 11**

As discussed, below are the three options for managing your delegation’s room reservations:

1. Website – have reservations made individually and bulk through the website.
2. Liaison – State Party assigns a person who works directly with DNCC and the reservation website, able to send link to individual delegates to make reservations or input reservations directly.
3. Rooming List – The State party handles all the delegates’ rooming assignments, creates and sends a rooming list to the DNCC Housing team.

**DELEGATION EVENTS**

<u>Event</u>	<u>Event</u>	<u># of Days</u>	<u># of People (est.)</u>
<b>Office</b>	YES	5	
<b>Breakfast Delegation Meeting</b>	YES	4	150
<b>Lunch</b>	NO		
<b>Hospitality Lounge</b>	NO		
<b>Reception</b>	NO		
<b>Watch Party Event</b>	YES	4	75
<b>After Hours Event</b>	YES	4	75
<b>Note</b>	VA may join with NY to host events, which events TBD		

**EVENT SPACE CONFIRMED FINAL CALL BY WEDNESDAY, MARCH 9**

Please confirm all event space needs as noted by Wednesday, March 9. If you need to add or change an event space need please submit your request via email by Wednesday, March 9 as well.

**ACTION ITEMS**

- Contact Sheree by March 9 to:
  - Add/change/confirm Virginia's event space.
- Contact Sheree by March 11 to:
  - Confirm which option Virginia will use for managing reservations;

1900 MARKET STREET, SUITE 300 PHILADELPHIA, PA 19103 202.645.4744  
[DEMCONVENTION.COM](http://DEMCONVENTION.COM)   @DEMCONVENTION  DEMCONVENTION

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**TRADE-IN FORM**

Please click [HERE](#) to fill out the hotel room trade-in form. Please note that room trade-ins are subject to availability and completing this form does not guarantee that trade-ins are available. Please submit this form by July 7, 2016.

**PRE/POST-CONVENTION DATES ROOM REQUEST FORM**

Please click [HERE](#) to fill out the pre/post-convention dates room request form if you would like to request rooms for your staffing needs before the Convention (available Thursday, July 21, 2016 through Saturday, July 23, 2016) or after the Convention (Friday, July 29, 2016 to Saturday, July 30, 2016). The pre/post-convention rooms are limited and based on availability; we will do our best to fulfill your requests.

**Attachments**

- Hotel Address, Rates and Room Description Page
- Reservation System Customizable Website Landing Page (pdf)
- Hotel Menus (Link or Document)
- A/V Pricing List (Link or Document)

Warm regards,

Sheree Gibson  
Deputy Director of Housing

1900 MARKET STREET, SUITE 300 PHILADELPHIA, PA 19103 202.645.4744  
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## VIRGINIA DELEGATION HOUSING INFORMATION

### PROPERTY

Loews Philadelphia Hotel  
1200 Market Street, Philadelphia, PA 19107

Room Type	Room Rate	Number of Rooms
2 Doubles Premium	\$509.00	1
2 Doubles Superior	\$469.00	38
1 King Premium	\$489.00	1
2 Doubles ADA	\$449.00	1
1 Queen Superior	\$449.00	20
2 Doubles ADA Roll In	\$449.00	1
1 Queen ADA Accessible	\$449.00	1
1 King Grand Luxury	\$499.00	2
1 King Luxury	\$469.00	9
1 Queen Premium	\$489.00	1
1 King Superior	\$449.00	35
2 Doubles Luxury	\$489.00	4
1 King ADA	\$449.00	1
Governor Suite	\$499.00	1
Hospitality Parlor - meeting space <i>(not counted in room block total)</i>	\$449.00	1
<b>Total Rooms in Block</b>		<b>116</b>

### ROOM DESCRIPTIONS – ONLINE [LINK](#)

#### **Deluxe King**

Sky-high ceilings and elegant Art Deco décor add a touch of modern glamour to your stay. Room includes:

- 1 King Bed between floors 6 to 29
- Free Premium Wi-Fi in all guest rooms
- Room facing either downtown Philadelphia or Delaware River
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 320 square feet / 29.73 square meters
- ADA-compliant accessible rooms are available.

#### **Deluxe Queen**

Sky-high ceilings and elegant Art Deco décor add a touch of modern glamour to your stay. **Room includes:**

- 1 Queen Bed between floors 6 to 29
- Free Premium Wi-Fi in all guest rooms
- Room facing either downtown Philadelphia or Delaware River
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 320 square feet / 29.73 square meters
- ADA-compliant accessible rooms are available.



## **ROOM DESCRIPTIONS** CONTINUED

### **Deluxe 2 Double Beds**

Sky-high ceilings and elegant Art Deco décor add a touch of modern glamour to your stay. **Room includes:**

- 2 Double Beds between floors 6 to 29
- Free Premium Wi-Fi in all guest rooms
- Room facing either downtown Philadelphia or Delaware River
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 320 square feet / 29.73 square meters
- ADA-compliant accessible rooms are available.

### **Luxury King**

Wrap yourself in comfort in an oversized corner room with extra windows. Chic and comfortable, with Art Deco décor and soft, plush linens. **Room includes:**

- 1 King Bed located between floors 6 to 21
- Free Premium Wi-Fi in all guest rooms
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 365 square feet / 33.91 square meters

### **Luxury 2 Double Beds**

Wrap yourself in comfort in an oversized corner room with extra windows. Chic and comfortable, with Art Deco décor and soft, plush linens. **Room includes:**

- 2 Double Beds between floors 15 to 32
- Free Premium Wi-Fi in all guest rooms
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 365 square feet / 33.91 square meters
- ADA-compliant accessible rooms are available

### **Premium King**

Take things up a notch in these rooms on our highest floors. Premium Rooms include VIP access to our exclusive Concierge Club and Library. **Room includes:**

- 1 King Bed between floors 30 to 32
- Free Premium Wi-Fi in all guest rooms
- Incredible city skyline views
- Continental breakfast in Club lounge (weekdays only)
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 320 square feet / 29.73 square meters

### **Premium Queen**

Take things up a notch in these rooms on our highest floors. Includes VIP access to our exclusive Concierge Club and Library. **Room includes:**

- 1 Queen Bed between floors 30 to 32

- Free Premium Wi-Fi in all guest rooms
- Incredible views of city skyline and/or Delaware River
- Continental breakfast in Club lounge (weekdays only)
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 320 square feet / 29.73 square meters
- ADA-compliant accessible rooms are available.

### **Premium 2 Double Beds**

Premium Rooms, located on our highest floors, come with a little something extra—VIP access to our exclusive Concierge Club and Library. **Room includes:**

- 2 Double Beds between floors 30 to 32
- Free Premium Wi-Fi in all guest rooms
- Incredible views of city skyline and/or Delaware River
- Continental breakfast in Club lounge (weekdays only)
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 320 square feet / 29.73 square meters

### **Grand King**

The spacious corner rooms on high floors for maximum natural-light and 180 degree views of the Philly skyline. **Room includes:**

- 1 King Bed between floors 22 to 32
- Free Premium Wi-Fi in all guest rooms
- Panoramic Philadelphia skyline views
- Continental breakfast in Club lounge (weekdays only)
- Work desk with ergonomic chair
- Black granite bathroom; shower/tub combination
- 365 square feet / 33.91 square meters

### **Governor Suite**

Extra spacious and ideal for entertaining or lounging about, this suite has a separate sitting room with a modular couch, and a lavish marble bath. **Suite includes:**

- 1 King Bed between floors 21 to 32
- Free Premium Wi-Fi in all guest rooms
- Unique views of the city and river
- Continental breakfast in Club lounge (weekdays only)
- Sitting room for 6 people comfortably
- Work desk with ergonomic chair
- Separate shower and bathtub
- 850 square feet / 78.97 square meters
- Occupancy: 3 maximum
- ADA-compliant accessible rooms are available.



**Loews Philadelphia Hotel**  
**1200 Market Street**  
**Philadelphia, PA 19107**  
**Tel: 215-627-1200**

<b><u>CHECK IN TIME</u></b>	<b>Daily</b>	<b>4:00 PM</b>
<b><u>CHECK OUT TIME</u></b>	<b>Daily</b>	<b>12:00 Noon</b>

**HOTEL AMENITIES**

<b>Bank &amp; Bourbon – Lobby</b>	<b>Breakfast</b> <b>Lunch</b> <b>Dinner</b> <b>Bar Service</b>	<b>6:30 AM – 11:00 AM</b> <b>11:30 AM – 2:00 PM</b> <b>5:30 PM – 11:00 PM</b> <b>10:00 AM – 2:00 AM</b>
<b>Lobby Lounge</b>	<b>Daily</b>	<b>10:00 AM -2:00 AM</b>
<b>Room Service</b>	<b>Daily</b>	<b>Open 24 hours</b>
<b>12FIT Fitness Center – 5<sup>th</sup> Floor</b> <i>*Complimentary</i>	<b>Daily</b>	<b>5:00 AM – 10:00 PM</b>
<b>FedEx Business Center - Lobby</b> <i>Full Service</i>	<b>Monday – Friday</b> <b>Saturday</b>	<b>7:30AM – 5:30PM</b> <b>8:00AM – 2:00PM</b>
<i>Self Services</i>	<b>Daily</b>	<b>Open 24 hours</b>
<b>Valet Parking</b>	<b>Daily</b>	<b>Open 24 hours</b>
<b>Valet Laundry</b>	<b>Daily</b>	<b>Picked up by 8:30 AM</b> <b>Returned by 3:00 PM</b>

**HOTEL CONTACTS**

<b>Hotel Security</b>	<b>215-627-1200</b>
<b>Guest Fax Number</b>	<b>215-231-7305</b>

**EMERGENCY NUMBERS**

<b>Police and Fire</b>	<b>911</b>
<b>Hospital (Jefferson Hospital)</b>	<b>215-955-6000</b>



**VIRGINIA DELEGATION HOUSING INFORMATION  
(DO NOT PUBLISH)**

**PROPERTY**

Marriott Hotel Philadelphia Downtown (2nd block)  
1201 Market Street, Philadelphia, PA 19107

Room Type	Room Rate	Number of Rooms
2 Doubles Headhouse Tower	\$689.00	1
2 Doubles Main Tower	\$629.00	14
1 King Marquis Suite	\$999.00	1
2-Bay Hospitality Suite	\$950.00	1
1 King Main Tower	\$569.00	11
Staff Room (Standard King Rooms)	\$284.50	1
<b>Total Rooms in Block</b>		<b>29</b>

**ROOM DESCRIPTIONS**

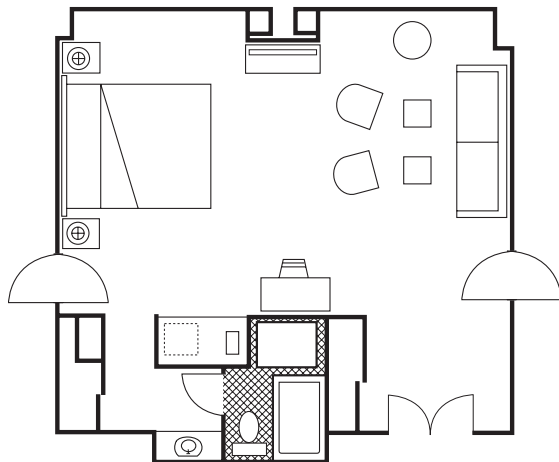
Standard Guest Rooms - [Description](#)

**Suite Descriptions** within the attached brochure

## EXECUTIVE KING

15 AVAILABLE/FLOORS 14 TO 18, 20 TO 23

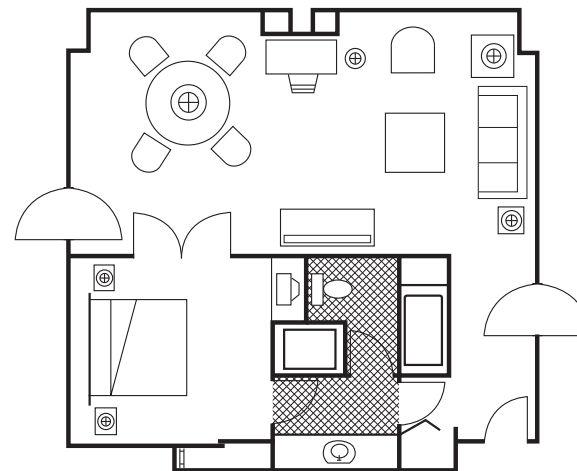
- Built-in wet bar and refrigerator
- Separate bath/closet facilities
- Sleeping area within main parlor (two connecting bedrooms available for an additional charge)
- Comfortable lounge/seating area
- 695-square-foot parlor



## MARQUIS BEDSITTING

15 AVAILABLE/FLOORS 14 TO 19 AND 23

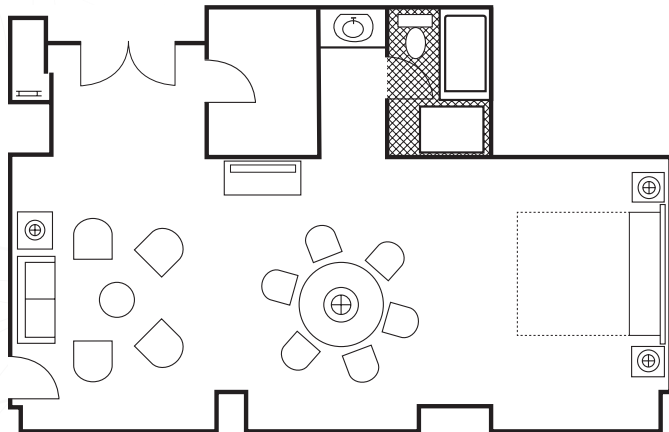
- Conference/dining table (seats 4)
- Comfortable lounge/seating area
- Includes one bedroom (two connecting bedrooms available for an additional charge)
- Reception capacity of 15 people
- 350-square-foot parlor



## THREE-BAY HOSPITALITY SUITE

TWO AVAILABLE/FLOORS 6 & 7

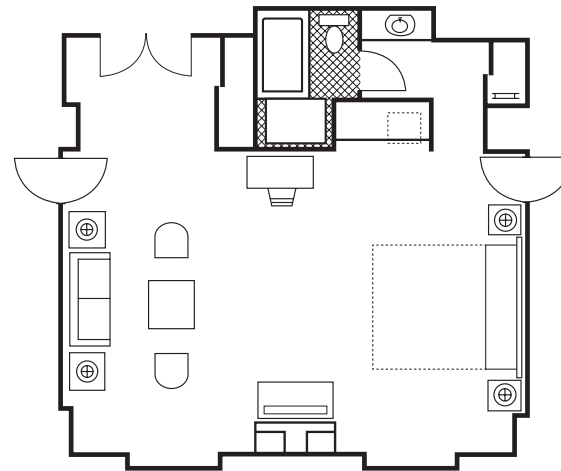
- Built-in wet bar and refrigerator
- Comfortable lounge/seating area
- Dining table (seats 6)
- Parlor only, complete with Murphy bed and sleeper sofa (one connecting bedroom available for an additional charge)
- Reception capacity of 50 people
- 900-square-foot parlor



## TWO-BAY HOSPITALITY SUITE

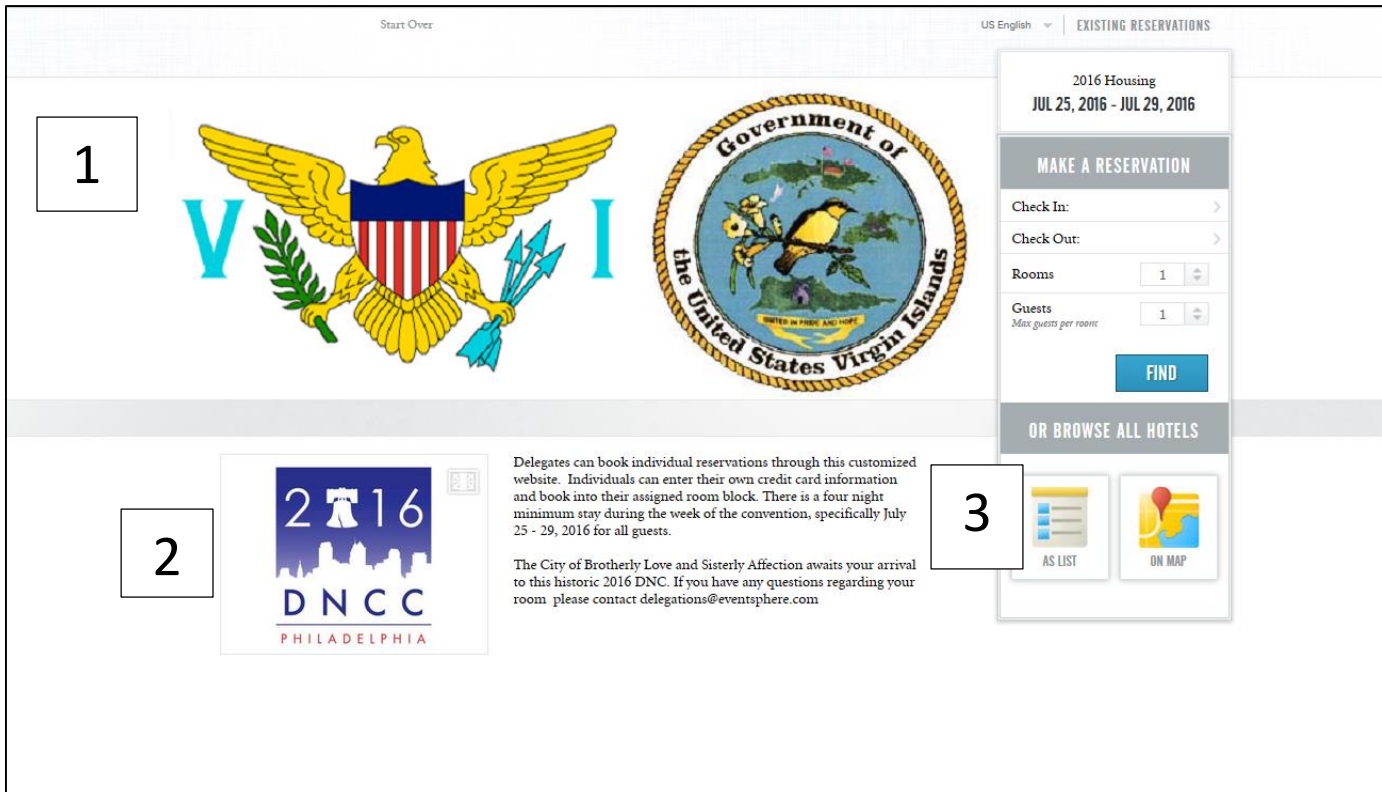
21 AVAILABLE/FLOORS 3, 6, 7, 8

- Refrigerator
- Full bath and closet within parlor
- Comfortable lounge/seating area
- Parlor only, complete with Murphy bed and sleeper sofa (two connecting bedrooms available for an additional charge)
- Reception capacity of 30 people
- 695-square-foot parlor





## Customized Booking Website



1. Images placed here will scroll automatically if more than one photo is loaded. User can submit up to 4 images to use and ideal sizing is 800 x 350 px.
2. Images placed here are enlarged when the photo is selected. User can submit up to 10 images to use and ideal sizing is 500 x 375 px.
3. Customized verbiage/messaging with 10,000 character limit.

**LH**  
**LOEWS**  
PHILADELPHIA  
HOTEL



A native Philadelphian, Chef Thomas Kriebel arrived back in his home town to open the Loews Philadelphia Hotel in April 2000. He gained valuable culinary knowledge and the passion for cooking diverse foods while working in chef positions across the United States and Caribbean, including Albuquerque, NM, New Orleans, LA , Saint John, USVI and Bethesda, MD.

Chef Kriebel was chosen to participate at the Annual James Beard Foundation New Year's Eve Dinner, featured on the cover of "Lodging F&B Magazine". Chef Kriebel also hosted the Grand Gala Grand Chapitre of the International Chaine Des Rotisseurs national meeting. A host of the annual holiday dinner for the Chaine des Rotisseurs (receiving the "Best Event of the Year" award). In 2011, Chef Kriebel was promoted to the Corporate Executive Chef for Loews Hotels.

The following pages outline our selection of menus carefully designed by Chef Thomas Kriebel.

Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten free, low carb / high protein items.

**FOOD AND BEVERAGE SERVICE:** Loews Philadelphia Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries.

**TAXES AND SERVICES CHARGES:** The Hotel will add a 23% taxable service charge, an 8% state sales tax on food and a 10% tax on alcoholic beverages in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice. Buffet service for less than thirty (30) guests for breakfast, lunch or dinner is subject to a minimum taxable surcharge, and will be included in your final per person price.

**MENU SELECTION:** To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

**GUARANTEE:** Loews Philadelphia Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function seventy-two (72) business hours prior to the function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

**CONFERENCE & CATERING DEPARTMENTS:** Our Conference & Catering Managers will be happy to assist you with any entertainment and decor needs in order to create just the right atmosphere for all of your events.

**AUDIO VISUAL EQUIPMENT:** The Hotel has a fully equipped audio-visual company on property which can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Conference or Catering Manager or PSAV directly for rates and information.

**MEETINGS AND BANQUETS:** Unique meeting and banquet rooms make up our 47,000 square feet of award winning function space. Whether a small session of 10 or a large gala of up to 1,000 we are able to accommodate.



# BREAKFAST AT LOEWS

## **The Power Breakfast**

*Created by Preston Robert Tisch at Loews Regency Hotel  
"We invite you to start your day with the rest of the movers and shakers"*

Freshly Squeezed Orange,  
Grapefruit, Apple, & Cranberry Juices  
Fruit Salad


Very Berry Granola Parfait with Yogurt and Wild Berries  
Steelcut Oatmeal with Raisins, Brown Sugar and Walnuts

Philadelphia's Finest Bagels with Butter, Plain & Flavored Cream Cheese and Preserves  
Bran Muffins & Fruit Danish

Cracked Egg Sandwich with New York State Cheddar on a Brioche Bun  
Scrambled Eggs  
Challah French Toast with Maple Syrup  
Sausage Links and Smoked Bacon

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Teas  
\$44.00++ Per Person

Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests

**Action Station**  - \$175+ Chef Attendant Fee  
A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16



# BREAKFAST AT LOEWS

## Classic Continental

Freshly Squeezed Orange, Grapefruit,  
Tomato, Apple, and Cranberry Juices

Seasonal Fruit and Berries with Vanilla Bean Yogurt

Steal Cut Oatmeal with Raisins, Brown Sugar, Walnuts

Local Philadelphia Bagels, Butter Croissants,  
Cinnamon Buns, House made Muffins and Seasonal Scones

Preserves, Jams, Sweet Butter, Plain & Flavored Cream Cheese

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Teas  
\$32.00++ Per Person

## Healthy Choice Continental

*(featuring Gluten Free Items)*

Freshly Squeezed Orange, Grapefruit  
Tomato, Apple, and Cranberry Juices

*Design Your Own Yogurt Sundae*  
Greek Yogurt, Low Fat Yogurt  
Blueberries, Raspberries, Blackberries  
Bananas, Granola and Trail Mix


Hard Boiled Eggs  
Sliced Serrano and Benton's Ham  
Sliced Artisan Cheese Selection

Whole Wheat and Multi Grain Bagels, Raisin Bran, Banana Nut & Gluten Free Blueberry  
Muffins

Preserves, Jams, Sweet Butter, Plain & Flavored Cream Cheese

Heart Healthy Cereals  
With Soy and Low Fat Milk

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Herbal Teas  
\$35.00++ per person

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16

# BREAKFAST AT LOEWS

## Executive Buffet

Freshly Squeezed Orange, Grapefruit,  
Tomato, Apple, and Cranberry Juices

Watermelon, Honeydew, Pineapple, Cantaloupe  
Strawberries and Blueberries with Vanilla Whipped Cream

Light & Fit Fruit Yogurts  
Cold Cereals  
Bananas, Whole and Skim Milk

Amish Fruit Bread, Cinnamon Apple Coffee Cake, Glazed Danish  
Assorted Muffins

Cage Free Scrambled Eggs


Cinnamon Raisin French toast  
Vermont Maple Syrup

Applewood Smoked Bacon Strips and Breakfast Sausage

Skillet Fried Breakfast Potatoes

Freshly Brewed Seattle's Best Coffee,  
Decaffeinated Coffee and Tazo Herbal Tea Selection  
\$44.00++ per person

Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16

# BREAKFAST AT LOEWS

## Philadelphia Breakfast

Freshly Squeezed Orange, Grapefruit  
Tomato, Apple, and Cranberry Juices

Sticky Buns & Fruit Danish,  
Chocolate Croissants, Corn & Lemon Poppy Seed Muffins

Italian Market Fruit Display

Philly's Finest Bagel Selection  
Philadelphia Plain & Flavored Cream Cheese, Fruit Preserves and Butter

Ricotta Pie  
Caramelized Onions, Spinach, Ham


Scrambled Eggs

Taylor Pork Roll  
Smoked Bacon

Breakfast Potatoes

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Herbal Teas  
\$44.00++ per person

Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16

# BREAKFAST AT LOEWS

## **PSFS Breakfast**

Freshly Squeezed Orange, Grapefruit  
Tomato, Apple, and Cranberry Juices

Assorted Berries and Whipped Cream  
With Crème Anglaise

Sliced Seasonal Fruit

Cinnamon Rolls, Scones, Raspberry Vanilla Danish, Cranberry Orange Muffins

Eggs Benedict on a Brioche Bun

Scrambled Eggs


Blueberry Buttermilk Pancakes

Smoked Bacon  
Sausage Links

Baby Yukon Gold Fried Potatoes

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Herbal Teas  
\$45.00++ per person

Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16



# BREAKFAST AT LOEWS

## Chance to Enhance To Your Breakfast Buffet

### Cold Press Juices

KaleIn't – Kale, Apple, Pineapple, Ginger  
Unbeetable – Red Beet, Carrot, Apple, Lemon  
Pure Gold – Gold Beet, Apple, Turmeric, Lemon  
Daily Detox – Cucumber, Broccoli, Kale, Spinach, Carrot, Celery, Red Beet, Tomato, Ginger,  
Parsley, Lime  
Carrot & Orange - Carrot juice mixed with Fresh Squeezed Orange Juice  
\$10.00++ per bottle

Cold Pressed juicing works by applying very high pressure (not heat) to a bottle of freshly squeezed juice, and juices undergoing this process are labeled as “cold pressed.” Once high pressure is applied to the raw juice, it is then placed into a container and sealed because of minimal heat and air exposure, cold-pressed juices contain more vitamins, minerals and enzymes.


The juices extracted from fresh-raw vegetables and fruits are the means by which we can furnish all the cells and tissues of the body with the elements and nutritional enzymes they need in the manner they can be most readily digested and assimilated.

### Breakfast Sandwiches

Whole Wheat Breakfast Wrap  
Egg Whites, Mushrooms, Spinach, & Tomato  
\$8.00++ per person

Breakfast Burrito  
Scrambled Eggs, Potatoes, Bacon, Cheddar Cheese, Flour Tortilla  
\$10.00++ per person

Breakfast Sandwich  
Bacon, Egg, & Cheese on a Brioche Bun  
\$8.00++ per person

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16

# BREAKFAST AT LOEWS

## Chance to Enhance Your Breakfast Buffet:

### Fruit Smoothie Station

Banana Strawberry, Mixed Berry, Blackberry, Raspberry, Blueberries, Kale & Green Apple  
\$8.00++ per person

### Gluten Free Breakfast Pastries and Muffins

\$50.00++ per dozen

### Hot and Cold Cereals

Steel Cut Oatmeal with Raisins, Brown Sugar, Dried Cranberries and Cherries  
Granola, Assorted Cereal Selection, Bananas, Whole & Skim Milk  
\$9.00++ per person

### Crispy Philadelphia Scrapple

\$5.00++ per person

### Turkey & Bacon Sausage

\$6.00++ per person

### Quiche

Spinach, Mushroom & Cheddar  
\$8.00++ per person

### Cage Free Eggs & Omelet Station

Sausage, Smoked Bacon, Ham, Peppers, Onions,  
Mushrooms, Tomatoes, Spinach, Cheddar & Swiss Cheese  
\$14.00++ per guest

### Smoked Salmon Display

With Bagels, Cream Cheese, Red Onion, Tomatoes & Capers  
\$10.00++ per person

### Caramelized Onion & Goat Cheese Tart

\$6.50++ per person

### Open Faced Smoked Salmon Mini Flatbread

\$10.00++ per person

### Egg White Frittata


Spinach, Tomato, Goat Cheese, Egg Whites  
\$8.00++ per person

### Smoked Chicken Hash

Potatoes, Onions, Bell Peppers  
\$10.00++ per person

### Eggs Sardou

Poached Eggs, Artichoke Hearts, Spinach, Hollandaise  
\$10.00++ per person

**Action Station ** - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16

# MORNING MOMENTS

## Health

Be Naked All Natural Fruit Smoothies & Protein Drinks  
Individual Greek Yogurt  
Assorted Kashi Bars  
Seasonal Whole Fruit  
\$19.00++ per person

## Iced Coffee & Tea Break

Orange Cranberry Biscotti  
Lemon Bars  
Marble Pound Cake  
Assorted Iced Coffees & Iced Teas  
\$19.00++ per person

## Crunch


Chocolate Bark with Cranberry & Almonds  
Assorted Nuts  
Biscotti  
\$19.00++ per person

## Energy

Power Bars, Granola Bars  
Red and Green Sliced Apples with Peanut Butter & Almond Butter  
Toasted Pistachio Nuts  
Red Bull Energy Drink  
\$19.00++ per person

Per Person Pricing Based on 30 Minutes of Service  
Minimum Numbers of Guests is 20

Enhance your AM & PM Break with Loews Healthy Lifestyle Alternatives such as our Cold Press Juices, Super Fruit Smoothies or Protein Packed Trail Mix  
Ask your Conference or Catering Manager for more details.....

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16


# MORNING MOMENTS

## Beverages

Freshly Brewed Seattle's Best Regular, Decaffeinated Coffees & Tazo Teas	\$95.00++ per gallon
Freshly Squeezed Orange Juice and Grapefruit Juice	\$70.00++ per gallon
Cranberry Juice, Tomato Juice, Apple Juice	\$70.00++ per gallon
Fresh Lemonade & Freshly Brewed Iced Tea	\$68.00++ per gallon
Individual Bottled Juices - Knudson's Juices	\$6.50++ per bottle
Infused Waters – Cucumber Mint, Ginger Lemongrass, Or Rosemary Watermelon & Citrus	\$36.00++ per gallon
Naked All Natural Smoothies: Blue Machine, Power-C, Berry Blast and Protein Zone	\$8.00++ per bottle
Assorted Vitamin Waters	\$6.50++ per bottle
Fiji Water & Sparkling Perrier Water	\$6.00++ per bottle
Assorted Soft Drinks	\$6.00++ per can
Red Bull and Sugar Free Red Bull	\$8.00++ per can
Cold Press Juices KaleIn'lt – Kale, Apple, Pineapple, Ginger Unbeetable – Red Beet, Carrot, Apple, Lemon Pure Gold – Gold Beet, Apple, Turmeric, Lemon Daily Detox – Cucumber, Broccoli, Kale, Spinach, Carrot, Celery, Red Beet, Tomato, Ginger, Parsley, Lime Carrot & Orange - Carrot juice mixed with Fresh Squeezed Orange Juice	\$10.00++ per bottle

## Morning Snack

Assorted Breakfast Pastries: Croissants, Cinnamon Strudel Coffee Cake, Muffin of the Day	\$52.00++ per dozen
Assorted Doughnuts	\$52.00 ++ per dozen
Cinnamon Rolls, Pecan Sticky Buns, Fruit Filled Danish	\$52.00++ per dozen
Assorted Bagels Low Fat, Regular & Flavored Cream Cheeses	\$52.00++ per dozen
Fresh Fruit and Berry Display with Minted Greek Yogurt Sauce (10 person Minimum)	\$14.00++ per person
Granola Bars, Nutri Grain Bars or Candy Bars	\$38.00++ per dozen
Assorted Kind Bars	\$50.00++ per dozen
Whole Seasonal Fruit	\$4.00++ per piece
Light & Fit Assorted Fruit Yogurts	\$5.50++ each
Assorted Greek Yogurts	\$6.00 ++each

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16

## The Italian Market

Tuscan White Bean Soup

Panzanella Salad

Rustic Farm Bread, Roma Tomatoes, Radicchio, Arugula and Frissee Lettuce  
Cucumber, Kalamata Olives, Red Wine Vinaigrette

Roasted Seasonal Vegetable Salad

Caprese Salad

Tomato, Mozzarella and Virgin Olive Oil

Tuscan White Fish & Shrimp with Citrus Lemon Caper Vinaigrette

Chicken Breast Putanesca

Tomatoes, Capers, Olives and Roasted Peppers

Beef Tenderloin Medallions, Portobello, Madeira Reduction

Rosemary Garlic Roasted Fingerling Potatoes

Sautéed Green & Yellow Waxed Beans with Shaved Parmesan

Hazelnut Crème Puffs

Chocolate Chip Cannoli


Berry Parfait

Sabayon

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Tazo Herbal Teas, Iced Tea  
\$56.00++ per person

*Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests*

Many of our menus include Gluten Free, Vegetarian, & Vegan Options. Please ask your Catering or Conference Manager. We can also customize your menu to meet your dietary needs.

**Action Station**  - \$175+ Chef Attendant Fee

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## The Phila-Deli

Cauliflower Potato Soup

Creamy Red Bliss Potato Salad

*Deconstructed Sandwich & Salad Bar*

*All items set up to make the Original Sandwich, or you can mix & match ingredients.*

*Great for your Carb Conscience Guests!*

Field Greens Medley

Tomato, Cucumber, Bacon, Cheddar, Red Onion, Quinoa, Dried Cranberries  
Red Wine, Buttermilk Herb, Dijon Vinaigrettes

Pickled Vegetables

Roasted Vegetable Medley

Eggplant, Asparagus, Portabella Mushrooms, Squash Peppers & Pickled Vegetables

Classic Turkey Club

Roasted Turkey, Applewood Smoked Bacon, 12 Grain Bread,

Corned Beef Special

Corned Beef, Swiss cheese, Cole Slaw, Thousand Island, Rye Bread

Roast Beef and Cheddar

Roast Beef, Vermont Cheddar, Horseradish Mayo, Crispy Fried Onions, Mini Kaiser Roll

Famous 4<sup>th</sup> Street Deli Cookies

Philly Cheesecakes

Walnut Fudge Squares


Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Tazo Herbal Teas, Iced Tea

\$55.00++ per person

*Per person pricing based on 1 1/2 hours of service*

*Minimum Number of 30 guests*

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++ Prices available through 3/1/16

## The Ritso

Vegetable Black Bean Soup

Fruit Salad with Honey Lime Dressing

Citrus Grilled Chicken Salad  
Baby Spinach, Jicama, Oranges, Charred Tomato Vinaigrette

Roasted Potato Salad  
Green Onion, Cilantro, Manchego Cheese

### *Taco Fiesta*

Ancho Chile-Cerveza Marinated Flank Steak,  
Grilled Dorado,  
Braised Pulled Pork  
Roasted Peppers, Onions, Chimichurri Sauce,  
Tomatillo Salsa, Jicama Citrus Slaw and Chipotle Mayo

Bibb Leaf Lettuce Wraps, Corn Tortillas, Warm Flour Tortillas  
Guacamole, Sour Cream, Pico de Gallo  
Queso Fresco, Shredded Lettuce, Jalapenos

Spanish Rice


Chipotle Roasted Carrots & Zucchini

Mexican Chocolate Layer Cake  
Mango Custard Tartlets, Coconut Cookies

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Tazo Herbal Teas, Iced Tea  
\$56.00++ per person

*Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests*

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**The Reading Terminal**

Kennett Square Mushroom Soup

Roasted Fingerling Potato Salad, Applewood Smoked Bacon and Blue Cheese

Local Greens Salad

Carrots, Hard Boiled Eggs, Cucumbers, Red Onions, Tomatoes  
Lemon Wedges, Sea Salt, Virgin Olive Oil Vinaigrette, Buttermilk Herb Dressing

Beef Short Rib

Chicken Parmesan

Roasted Brussel Sprouts

*Pre- Made Hoagie Boards*

Italian Hoagie with Genoa Salami, Capicola, Imported Ham, Provolone,  
Roasted Turkey and Cooper Sharp Cheese,  
Boiled Ham and Cheese

All Topped with Shredded Lettuce, Sliced Tomatoes, Shaved Onions and Olive Oil

Grilled Portobello, Eggplant, Arugula, Sharp Cheese, Tomato Basil Wrap


Pickle Spears, Mayonnaise and Mustard

Dutch Apple Crumb Cake,  
Chocolate Cake  
Toffee Bread Pudding

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Tazo Herbal Teas, Iced Tea  
\$55.00++ per person

*Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests*

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## Down the Shore

Spicy Clam Chowder  
Smoked Bacon, Yukon Gold Potatoes

Arugula & Frissee Salad, Pomegranate, Pear, Candied Walnuts, Orange Vinaigrette

Quinoa Salad, Currants, Grape Trio, Cous Cous, Cucumbers

Grilled Salmon with Tomato Chive Vinaigrette

Grilled Chicken Breast with Citrus Thyme Broth  
Charred Red Onions, Roasted Tomatoes

Grilled Skirt Steak with Roasted Mushroom Au Jus

Roasted Corn and Asparagus Succotash


Crispy Yukon Potatoes, Malt Vinegar, Sea Salt

Sea Salt Caramel Cookie Crumb Parfait  
Apple Crisp, Crème Anglaise  
Cream Chocolate Almond Brownie

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Tazo Herbal Teas, Iced Tea  
\$56.00++ per person

*Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests*

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**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16

## Bank & Bourbon Lunch Buffet

Broccoli Spinach Soup

Roasted Baby Carrot Salad  
Greek Yogurt, Chipotle Pepper, Pistachio, Toasted Quinoa

Market Salad  
Baby lettuces, Apple, Cheddar, pecans, Creole Dressing

Charcuterie Tray  
Assorted Cured Meats, Pickled Vegetables, Breads, Grain Mustard

Seasonal White Fish  
Fine Herb Broth

Grilled Flat Iron Steak  
Bank & Bourbon Butter, Watercress

Roasted Amish Chicken  
Grilled Scallion Salsa Verde

Roasted Kennett Square Mushroom with Chives and Roasted Asparagus


Smashed Fingerling Potatoes

Bourbon Vanilla Napoleon  
Chocolate Hazelnut Bavarian  
White Chocolate Citrus Cheesecake

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Tazo Herbal Teas, Iced Tea  
\$58.00++ per person

*Per person pricing based on 1 1/2 hours of service  
Minimum Number of 30 guests*

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**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16

## The Business Lunch

*All items are served in the Loews Compartmentalized Bento Box...  
Great for a working lunch!*

Baby Wedge Salad, Blue Cheese, Bacon, Tomato

Grilled Shrimp, Marinated Tomato Cucumber Salad

Beef Tenderloin, Roasted Fingerling Potatoes, Eggplant Tapanade, Olive Crustini

Roasted Asparagus, Lemon Oil, Shaved Parmesan Cheese


Chocolate Raspberry Genoise and Fresh Berries

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Tazo Herbal Teas, Iced Tea

\$49.00++ per person

*Vegetarian Option – Grilled Tofu with Roasted Vegetable Medley – in place of Beef Tenderloin*

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**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16

## A Chance to Enhance to Your Lunch Buffet:

Chicken Cutlet Sandwich on Sourdough Roll  
Fried Chicken Cutlets, Broccoli Rabe, Lemon Garlic Aioli  
\$5.00++ per person

Tuna Fish Salad  
Brioche Bun, Tuna, Onion, Celery, Lettuce, Tomato and Mayo  
\$6.00 ++ per person

Grilled Cheese  
Cooper Sharp Cheese & Sliced Tomato  
\$6.00++ per person

Shrimp Quesadilla, Queso Fresco, Asparagus, Caramelized Onions  
\$8.00++ per person

Chicken Enchilada, Green Chile Sauce, Cheddar and Jack Cheese  
\$6.00++ per person


Grilled Vegetable Display  
\$8.00 ++ per person

Whole Wheat Penne Pasta with Roasted Zucchini, Peppers,  
Artichokes, Basil, Parmesan Cheese  
\$6.00++ per person

Chicken or Beef Cheesesteak Sandwiches  
Peppers, Onions, Cheese Whiz  
\$6.00++ per person

Jumbo Shrimp Cocktail, Chipotle Cocktail Sauce  
\$6.00++ per piece

Chilled Blue Crab Cake, Dry Mustard, Dill Aioli  
\$8.00++ per person

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16

## Plated Lunches

*All Lunch Prices Include Rolls and Butter  
Freshly Brewed Seattle's Best Coffee, Tazo Tea Service & Iced Tea*

*Choice of a Lunch Starter and Dessert*

### Lunch Starters

*(Choice of one)*

Broccoli Soup  
With Spinach, Roasted Shitake Mushrooms

Roasted Tomato Soup,  
Vermont Cheddar Crouton

Butternut Squash Soup  
Herb Oil

Yukon Potato-Cauliflower Soup  
Dill Sour Cream

Crisp Romaine Tossed in Traditional Caesar Dressing  
Garlic Toasted Focaccia and Shaved Parmesan Reggiano

Mesclun Mix, Tomatoes, Feta Cheese, Red Onion, Cucumber, Olives  
Oregano Virgin Olive Oil Vinaigrette

Spinach Leaves, Radicchio, Candied Walnuts, Pears  
Dijon Vinaigrette

Roasted Brussel Sprouts, Cauliflower and Mushroom Salad  
With a Citrus Yogurt Dressing

Low Calorie and Low Fat Dressing Options Available Upon request

### Lunch Desserts

*(Choice of one)*

Lemon Curd  
Shortbread Crust


Black and White Cheesecake  
Cherries, Chocolate Crumb Crust

Spiced Carrot Cake  
Philadelphia Cream Cheese Icing

Seasonal Fruit Tart, Vanilla Crème Anglaise

Apple Walnut Crumb Cake, Caramel Sauce

Double Chocolate Layer Cake

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16

# LOEWS LUNCHEONS

## Lunch Entrées

Sea Bass with Rock Shrimp  
Tomato Tarragon Butter Sauce  
\$48.00++ per person

Seared Arctic Char, Colcannon Potato  
Swiss Chard, White Wine Emulsion  
\$48.00++ per person

Salmon Fillet with Baby Spinach  
Roasted Corn-Tomato Vinaigrette  
\$47.00++ per person

Chicken Breast, Artichoke Mashed Potatoes  
Port Wine Reduction  
\$47.00++ per person


Seared Chicken Breast  
Parmesan Polenta, Italian Market Vegetables  
Mushroom Madeira Demi-Glace  
\$47.00++ per person

Roasted Chicken, Fingerling Potatoes  
Asparagus, Tomato Saffron Reduction  
\$47.00++ per person

Petite Filet of Beef  
Madeira Sauce, Truffle Yukon Potato Wedges  
\$54.00++ per person

New York Strip Steak  
Port Wine Reduction, Sour Cream- Cheddar Mashed Potatoes  
Cracked Pepper Sauce  
\$53.00++ per person

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# LOEWS LUNCHEONS

## Light Lunch Entrées

### Salads

*Includes Dessert, Rolls, Butter,  
Freshly Brewed Seattle's Best Coffee, Tazo Tea & Iced Tea Service*

Poached Pacific Coast Salmon  
Marinated Cucumber, Orange Fennel Slaw and Frisse,  
Tomato, Citrus Vinaigrette  
\$42.00++ per person

Chicken Breast  
Roasted Vegetables, Quinoa, Grapes, Fiji Apple, Spiced Pecan  
Tarragon Vinaigrette  
\$42.00++ per person

Caesar Salad  
Choose One  
Grilled Shrimp, Grilled Chicken Breast or Tavern Steak  
\$42.00++ per person

### Sandwiches


*Includes Pasta Salad, Fresh Fruit, Pickle and Dessert  
Freshly Brewed Seattle's Best Coffee, Tazo Tea & Iced Tea Service*

South Philly Hoagie  
Choose One  
Ham and Swiss, Turkey and Provolone or Italian  
Topped with Lettuce, Tomato, Onion and Hot Peppers  
\$42.00++ per person

Chicken Club on Multigrain Bread  
Applewood Smoked Bacon, Lettuce, Tomato & Mayo  
\$42.00++ per person

Chicken Salad Wrap  
With Avocado and Sprouts  
\$42.00++ per person

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# AFTERNOON ATTITUDES

## Loews Snack Shoppe

Raw Almonds, Salted Peanuts, M&M's, Trail Mix, Chocolate Covered Oreos, Mini Yogurt Covered Pretzels, Malted Milk Balls, Mini Reese's Peanut Butter Cups  
\$20.00++ per person

### Munch

Chocolate Chip Cookies and Pecan Brittle  
Individual Bags of Potato Chips, Pretzels, Peanuts, Popcorn, and Caramel Corn  
Assorted Candy Bars: Milkyways, Snickers, Three Musketeers, M&M, Reeses and Butterfingers  
\$20.00++ per person

### Sweet & Savory

Reading Terminal Chocolate Covered Pretzels  
Assorted Nuts and Dried Fruits  
Chocolate Bark  
\$20.00++ per person


### Garden Break

Vegetable Crudit  with Roasted Pepper Dip  
Hummus, Baba Ghanoush and Boursin Cheese Dip & Assorted Olives  
With Grilled Farm Bread, Lavosh & Pitas  
\$20.00++ per person

### Philly Break

Mini Philadelphia Soft Pretzels with Mustard  
Hot Cheese Whiz and Warm Salted Carmel  
Reading Terminal Local Cheese Selection with Fig & Raspberry Jam with Grilled Bread  
Chocolate Dipped Pretzel Rods  
\$22.00++ per person

Enhance your AM & PM Break with Loews Healthy Lifestyle Alternatives such as our Cold Press Juices, Super Fruit Smoothies or Protein Packed Trail Mix  
Ask your Conference or Catering Manager for more details.....

**Action Station**  - \$175+ Chef Attendant Fee

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# AFTERNOON ATTITUDES

## Beverages

Freshly Brewed Seattle's Best Regular, Decaffeinated Coffees & Tazo Teas	\$95.00++ per gallon
Freshly Squeezed Orange Juice and Grapefruit Juice	\$70.00++ per gallon
Cranberry Juice, Tomato Juice, Apple Juice	\$70.00++ per gallon
Fresh Lemonade & Freshly Brewed Iced Tea	\$68.00++ per gallon
Infused Waters – Cucumber Mint, Ginger Lemongrass, Rosemary Watermelon	\$36.00++ per gallon
Individual Bottled Juices	\$6.50++ per bottle
Naked All Natural Juices Smoothies: Blue Machine, Power-C, Berry Blast and Protein Zone	\$8.00++ per bottle
Assorted Vitamin Waters	\$6.50++ per bottle
Fiji Water & Sparkling Perrier Water	\$6.00++ per bottle
Assorted Soft Drinks	\$6.00++ per can
Red Bull and Sugar Free Red Bull	\$8.00++ per can
Cold Press Juices	\$10.00++ per bottle
KaleIn'it – Kale, Apple, Pineapple, Ginger	
Unbeetable – Red Beet, Carrot, Apple, Lemon	
Pure Gold – Gold Beet, Apple, Turmeric, Lemon	
Daily Detox – Cucumber, Broccoli, Kale, Spinach, Carrot, Celery, Red Beet, Tomato, Ginger, Parsley, Lime	
Carrot & Orange - Carrot juice mixed with Fresh Squeezed Orange Juice	

## Afternoon Snacks

Famous 4 <sup>th</sup> Street Deli Cookies Chocolate Chip, Peanut Butter Oatmeal Raisin, White Chocolate Macadamia Nut	\$54.00++ per dozen
Double Chocolate Brownies, Blondies, Pecan Diamonds	\$52.00++ per dozen
Soft Pretzels with Yellow and Dijon Mustards	\$50.00++ per dozen
Tastykakes - a Local Tradition	\$46.00++ per dozen
Deluxe Mixed Nuts	\$33.00++ per pound
Potato Chips, Cracker Jacks and Popcorn in Individual Bags	\$55.00++ per dozen
Domestic Cheese Display (minimum 25 people)	\$15.00++ per person

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# LOEWS SIGNATURE COCKTAIL PARTIES

## **Penn's Landing Reception**

Caesar Salad 

Garlic Croutons, Parmesan Cheese

Parmesan Rosemary Steak Fries

Roasted Vegetable Display  
Carrots, Brussel Sprouts, Eggplant, Zucchini,  
Portobello Mushroom, Roasted Cauliflower

Pulled Pork Slider Bar  
Brioche Buns, Vegetable Slaw, Pickles, Buttermilk Horseradish Sauce

Orzo, Wild Mushrooms,  
Roasted Asparagus, Tomatoes  
Finished with Parmesan Regiano Cheese

Cavatelli, Smoked Gouda, Tomato Basil Cream

*Carving Station* 


Prime Rib of Beef  
Creole Mustard, Horseradish Cream  
Parkerhouse Rolls

Classic Clams Casino

Chocolate Espresso Parfait, Praline Crunch Bar,  
Mini Tartlets, Éclairs, Mini Cheesecakes

\$82.00++ per person

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# LOEWS SIGNATURE COCKTAIL PARTIES

## The Rittenhouse Reception


Charcuterie Board with Assorted Cured Meats & Country Pate  
Farm Bread, Onion Marmalade, Fig Jam

Vegetable Crudit  & Individual Crudite Shooters  
With Hummus, Carrot, Celery and Asparagus

Crab Claws, Shrimp Cocktail & Shucked Oysters  
With Remoulade, Mignonette and Cocktail Sauce

Herb Roasted Salmon  
with Fennel Salad and Grilled Bread


Smoked Porkloin   
With Pickled Vegetable Slaw  
Mini Potato Rolls

Roasted Vegetable Carving Station   
Eggplant, Zucchini, Yellow Squash, Butternut Squash,  
Sweet Potatoes, Red Bell Peppers  
Saffron Lemon Aioli

Lemon Tart  
Mocha Tort  
Raspberry Trifle

\$92.00 ++ per person

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# LOEWS SIGNATURE COCKTAIL PARTIES

## **Franklin Square**

Dessert Reception

Chocolate Espresso Parfait

White Chocolate Shooters

Salted Caramel Parfait

Raspberry Fruit Tart


Lemon Bar

Seasonal Fruit Display

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Tazo Herbal Teas

\$37.00++ per person

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# LOEWS SIGNATURE COCKTAIL PARTIES

## A Chance to Enhance the Penn's Landing Reception, The Rittenhouse Reception, & Franklin Square:

Loews Coffee Shoppe  
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Tazo Teas  
Flavored Syrups & Flavored Creams  
Rock Candy Stirrers, Chocolate Mint Sticks  
Chocolate Shavings, Whipped Cream  
\$12.00++ per person

*Ask your Conference/Catering Manager about adding a Cordial Bar*

Philadelphia Mini Pretzel Fondue Display  
Warm Milk Chocolate Sauce, Sweet Cinnamon Cream Cheese Dip,  
Double Caramel Dipping Sauce, Cheese Sauce and Mustard  
\$10.00++ per person


Crab Cakes with a Lemon Aioli  
\$10.00 ++ per person

Oyster Rockefeller  
\$10.00 ++ per person

Grilled Flatbread Display  
Shrimp, Watercress Pesto, Asiago  
Caramelized Fig, Goat Cheese, Smoked Bacon  
Roasted Tomatoes, Eggplant, Olive Oil, Asparagus, Fontina  
\$8.00++ per person

California Rolls  
With Wasabi & Pickled Ginger  
\$8.00 ++ per person

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# LOEWS SIGNATURE COCKTAIL PARTIES

## Cold Hors D'Oeuvres


Philly Cheesesteak Bruschetta	\$7.00++ Per Piece
Caprese Bruschetta, Cherry Tomato, Basil & Fresh Mozzarella	\$6.75++ Per Piece
Goat Cheese Toast, Mushroom Tapenade	\$6.75++ Per Piece
Lemon Thyme Roasted Artichoke Hearts	\$6.75++ Per Piece
Roasted Fingerling Potato with American Caviar	\$6.50++ Per Piece
Grilled Shrimp with Tomato Horseradish Mousse	\$6.75++ Per Piece
Smoked Chicken Mousse with Parmesan Crisp on Croustade	\$6.50++ Per Piece
Beef Tenderloin Crostini with Caramelized Onion	\$6.50++ Per Piece
Smoked Salmon Pumpnickel Toast, Red Onion, Capers	\$6.75++ Per Piece
Tuna Tartare, Wonton Crisp, Tobiko Caviar	\$7.50++ Per Piece
Lobster Salad on Toasted Brioche	\$7.75++ Per Piece

## Hot Hors D'Oeuvres

Wild Mushroom Beggar's Purse	\$6.75++ Per Piece
Potato Pancake with Apple Puree	\$6.50++ Per Piece
Brie En Croute with Pear and Almond	\$6.75++ Per Piece
Raspberry and Brie Cheese Briquette	\$6.75++ Per Piece
Sesame Chicken with Mango Ginger Chutney	\$6.75++ Per Piece
Andouille Sausage En Croute	\$6.75++ Per Piece
Baby Beef Wellington	\$6.75++ Per Piece
Edamame Dumpling, Ginger Lemon Grass Sauce	\$6.75++ Per Piece
Grilled Scallops with Smoked Bacon	\$7.00++ Per Piece
Tempura Shrimp with Wasabi Glaze	\$6.75++ Per Piece
Crab Cake with Creole Remoulade	\$7.75++ Per Piece
Grilled Baby Lamb Chops with Chipotle Glaze	\$7.75++ Per Piece

*Minimum Order - 25 Pieces of each type  
(all pricing is based on per piece)*

*Prices based on display items  
Butler Service is available at \$75.00 per server per 100 guests*

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16

# LOEWS SIGNATURE COCKTAIL PARTIES

## **Pasta Station**

Tortellini with Pancetta Parmesan Sauce  
Whole Wheat Penne Pasta with Broccoli, Mushrooms & Tomato in a Basil Broth  
Grated Parmesan, Crushed Red Pepper Flakes  
\$26.00++ per person

## **Stir-Fry Station**

Vegetable Stir Fry with Brown Rice Carrots, Celery, Onions, Snow Peas and Scallions  
Beef Stir Fry with Bok Choy and Cashews with Steamed White Rice  
\$28.00++ per guest

## **Crabcake & Baked Clams Station**

Crab Cakes with Red Bell Pepper Tarter Sauce  
Clams Casino, Topped with Crisp Bacon  
\$30.00++ per person

## **Dumpling Station**

Edamame Dumplings  
Kale & Vegetable Dumplings  
Peking duck Dumplings  
Assorted Dipping Sauce  
\$28.00++ per guest

## **Taco Stand**

Carne Asada, Pork Belly, Mahi Mahi  
Spanish rice, Cheddar Cheese, Shredded Lettuce,  
Pico de Gallo, and Chipotle Mayo, Flour Tortilla  
\$28.00++ per guest


## **Seafood Station**

Oyster Rockefeller  
Shrimp Cocktail & Crab Claws with Cocktail Sauce  
Seared Scallops with Smoked Bacon, Apricot Jam  
\$32.00++ per person

## **Slider Station**

Philly Cheesesteak Slider  
*Short Rib, Caramelized Onions, Shaved Cooper Sharp Cheese*  
Chicken Cutlet Slider  
*With Broccoli Rabe Lemon Aioli*  
Vegetable Slider  
*Portobello Mushroom, Roasted Pepper, Spinach on a Brioche*  
\$28.00++ per person

*For Receptions A Minimum Of Two Stations Required  
All Stations Require a Minimum of 50 Guests  
Stations are designed to Accompany a Selection of Other Hors d'Oeuvres  
All Stations Must be Guaranteed for Full Attendance  
Served for 1 1/2 Hours*

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours  
++ Prices available through 3/1/16

# LOEWS SIGNATURE COCKTAIL PARTIES

## **Seafood Display**

Choice of Shrimp, Clams, Oysters or Crab Claws  
On Ice with Cocktail and Hot Sauces  
\$9.50++ per piece

## **International Cheese Selections**

Assorted Domestic and Imported Cheese  
Sliced Baguettes, Bread Sticks and Assorted Crackers  
\$18.00++ per person

## **Breads and Dips**

Assorted Pita and Specialty Breads  
With Hummus, Baba Ghanoush and Boursin Cheese Dip  
\$15.00++ per person

## **Vegetable Crudite Selection**

Baby Carrots, Cucumber, Red Pepper, Broccoli, Celery Sticks  
Cherry Tomatoes, Cauliflower Florets, Avocado Ranch Dressing  
\$14.00++ per person

## **Grilled Vegetable Display**

Marinated, Grilled and Chilled Eggplant, Portobello Mushrooms  
Zucchini, Squash, Baby Carrots, Peppers and Roasted Garlic  
\$16.00++ per person


## **Charcuterie Display**

Assortment of Cured Meats, Grilled Breads, Chutney and Goat Butter  
\$20.00++ per person

## **Sliced Fruit and Berries**

Pineapple, Cantaloupe, Honeydew, Blueberries and Strawberries  
Vanilla Bean Yogurt Sauce  
\$15.00++ per person

*All displays are for a minimum of 25 guests*

**Action Station**  - \$175+ Chef Attendant Fee

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++ Prices available through 3/1/16



# LOEWS SIGNATURE COCKTAIL PARTIES

## Carving Stations

### Roasted Vegetable Carving Station

Eggplant, Zucchini, Yellow Squash, Butternut Squash  
Sweet Potatoes, Red Bell Peppers  
Saffron Lemon Aioli  
Serves 50  
\$450.00++

### Tenderloin of Beef

Brioche Buns and Horseradish Sauce  
Mayonnaise, Dijon Mustard  
Serves 25  
\$550.00++ each

### Roasted Lancaster County Turkey Breast

Cranberry Relish, Creole Mustard and Whole Grain Rolls  
Serves 30  
\$500.00++ each

### Barbecued Smoked Pork Loin

Coleslaw  
Mini Potato Rolls  
Serves 25  
\$350.00++ each

### Seared Sirloin of Beef

Port Demi-Glace Sourdough Bread  
Horseradish Cream Sauce  
Serves 40  
\$575.00++ each

### Steamship Round of Beef


Au Jus and Parker House Rolls  
Serves 200  
\$1,500.00++ each

### Beef Brisket

With Tomato Marmalade, Crispy Onions, Maytag Blue Cheese  
Serves 25  
\$275.00++ each

### Crusted Lamb Rack

Rosemary Dijonaise and Mint Reduction  
8 Chops per Rack  
\$70.00++ each

**Action Station ** - \$175+ Chef Attendant Fee

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# LOEWS SIGNATURE COCKTAIL PARTIES

## Loews Wines by the Glass

*Loews Hotels introduces six exceptional wine choices on all three tiers of the Banquet Wine List.*

Our beverage program supports the green movement on the most discerning tier, with five wines that are all a result of sustainable farming, and all families that have been involved in winemaking for a minimum of two generations.

### The Hosted Bar

This package includes Full Bar Setup, featuring our Teller's, Vault, or PSFS Collections. Charges are based on per-drink basis reflecting the actual number of drinks consumed.  
1 Bartender per 100 guests

### The Cash Bar

This Package includes Full Bar Setup, featuring our Teller's, Vault, or PSFS Collections. Guests purchase drinks individually. Bartender charges are the responsibility of the sponsoring organization.  
1 Bartender per 100 guests


Cashier Charges are \$200.00 for 3 hours, then \$75 each additional.

Bartender Fee of \$200 for 3 hours then \$75 each additional hour will be applied to each Hosted / Cash Bar  
All Prices subject to a 23% taxable service charge, an 8% tax on food and a 10% tax on alcoholic beverages

	Teller's Collection		Vault Collection		PSFS Collection	
	Hosted	Cash	Hosted	Cash	Hosted	Cash
Cocktails	\$12.00++	\$12.50++	\$12.75++	\$13.50 ++	\$15.00++	\$15.50++
Martinis (4oz.)	\$14.00++	\$15.00 ++	\$15.00++	\$16.00 ++	\$17.00++	\$17.50 ++
Wines	\$12.00++	\$12.50 ++	\$14.00++	\$14.50 ++	\$17.00++	\$17.50 ++
Imported Beer	\$7.75++	\$8.00++	\$7.75++	\$8.00++	\$7.75++	\$8.00++
Domestic Beer	\$7.25++	\$7.75 ++	\$7.25++	\$7.75 ++	\$7.25++	\$7.75 ++
Soft Drinks	\$6.00++	\$6.50 ++	\$6.00++	\$6.50 ++	\$6.00++	\$6.50 ++
Waters	\$6.00++	\$6.50 ++	\$6.00++	\$6.50 ++	\$6.00++	\$6.50 ++

### Hourly Bar Packages

	First Hour	Each Additional Hour
Teller's Collection	\$29.00++ per person	\$18.00++ per person
Vault Collection	\$31.00++ per person	\$19.00++ per person
PSFS Collection	\$33.00++ per person	\$20.00++ per person
Beer/Wine/Soft Drink Bar (Teller's Tier)	\$26.00++ per person	\$15.00++ per person

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

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# LOEWS SIGNATURE COCKTAIL PARTIES

## Beverage Selections

### Teller's Collection

New Amsterdam Vodka, Seagrams Gin, CuttySark Scotch, Jim Beam Bourbon, Seagrams 7  
Whiskey  
Cruzan Rum, Sauza Gold Tequila

Wines by the Glass: Context Chardonnay, Context Sauvignon Blanc,  
Context Cabernet Sauvignon, Context Pinot Noir

### Vault Collection

ABSOLUT Vodka, Bombay Original Gin, Dewar's White Scotch, Jack Daniel's Bourbon,  
Canadian Club Whiskey, Bacardi Superior Rum, Sauza Blue Tequila

Wines by the Glass: 14 Hands Chardonnay OR Natura Chardonnay (Organic – Lifestyle Wine),  
Le Rime Pinot Grigio, Mark West Pinot Noir,  
14 Hands Cabernet


### PSFS Collection

Ketel One Vodka, Hendrick's Gin, Glenfiddich 12 Year Scotch, Maker's Mark Bourbon  
Crown Royal Whiskey, Bacardi 8 Rum,  
Patron Silver Tequila

Wines by the Glass: La Crema Chardonnay, Craggy Range Sauvignon Blanc,  
Stellina Di Notte Pinot Grigio, Lyric by Etude Pinot Noir, Justin Cabernet, Decoy Merlot

### Beer Collection

Bud Light, Budweiser,  
Corona Extra, Heineken, Miller Lite  
Sam Adams Boston Lager

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16

# LOEWS SIGNATURE COCKTAIL PARTIES

## Wine List

### Bubbles


Piper Heidsiek Champagne	\$125.00++
Perrier Jouet Champagne	\$135.00++
Stellina Di Notte Prosecco	\$55.00++
Michelle Brut Sparkling	\$50.00++

### Whites

Pinot Grigio, LeRime	\$55.00++
Pinot Grigio, Stellina Di Notte	\$60.00++
Riesling, Saint M	\$50.00++
Sauvignon Blanc, Context	\$50.00++
Sauvignon Blanc, Craggy Range	\$80.00++
Chardonnay, Context	\$50.00++
Chardonnay, Natural (Organic –Lifestyle Wine)	\$56.00++
Chardonnay, 14 Hands	\$52.00++
Chardonnay, La Crema	\$80.00++
White Zinfandel, Beringer	\$40.00++

### Reds

Cabernet Sauvignon, Context	\$50.00++
Cabernet Sauvignon, 14 Hands	\$52.00++
Cabernet Sauvignon, Justin	\$90.00++
Malbec, Trivento	\$52.00++
Merlot, Decoy	\$90.00++
Pinot Noir, Mark West	\$58.00++
Pinot Noir, Lyric by Etude	\$90.00++
Pinot Noir, Context	\$50.00++
Rioja, Vega	\$60.00++

**Action Station**  - \$175+ Chef Attendant Fee

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++ Prices available through 3/1/16

# THE DINNER EXPERIENCE

## The Mid-Town

Watercress Frissee Papaya Salad  
Strawberries, Citrus, Shaved Humboldt Fog Goat Cheese  
Champagne Vinaigrette

Roasted Vegetable Medley on Citrus Yogurt

Beef Tenderloin Medallions, Baby Spinach  
Roasted Kennet Square Mushrooms, Shiraz Sauce

Sea Bass, Gold Beets and Cipollini Onion  
Rainbow Swiss Chard

Roasted Chicken Breast  
Eggplant and Tomato Broth

Truffle Yukon Potatoes


Roasted Root Vegetables  
Carrot, Celery Root, Leeks, Butternut Squash

Twelve Grain and Parkerhouse Rolls

Custard Filled Cream Puff,  
Banana Almond Tarts,  
Chocolate Praline Crunch Bar

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Herbal Teas  
\$85.00++ per person

*For Dinner Buffets A Minimum of 30 Guests are required  
Served for 1 1/2 Hours*

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16

# THE DINNER EXPERIENCE

## The Kite & Key

Arugula, Radicchio, Frissee Salad Asiago, Grape Tomatoes  
Citrus-Roasted Shallot Vinaigrette

Roasted Beet & Cauliflower Salad  
Candied Walnuts Citrus Crème Fraiche

Seared Mahi Mahi  
Fennel Saffron Broth

Roasted Lancaster Chicken  
Grilled Scallions Salsa Verde

Beef Medallion  
Kennett Square Mushroom with Port Wine Sauce

Roasted Asparagus, Yellow Wax Beans, Grape Tomatoes

Potatoes with Garlic & Thyme


Twelve Grain and Parkerhouse Rolls

Lancaster Apple Crisp  
Toffee Praline Crunch Bites  
Raspberry Chocolate Ganache

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Herbal Teas  
\$88.00++ per person

*For Dinner Buffets A Minimum of 30 Guests are required  
Served for 1 1/2 Hours*

Many of our menus include Gluten Free, Vegetarian, & Vegan Options. Please ask your Catering or Conference Manager. We can also customize your menu to meet your dietary needs.

**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16

# THE DINNER EXPERIENCE

## Bank & Bourbon Dinner Buffet

Market Salad

Baby Lettuces, Apple, Cheddar, Pecans, Creole Dressing

Roasted Carrots

Yogurt, Chipotle, Crispy Quinoa, Pistachio

Taste of Ham

Assorted Cured Hams, Goat Butter, Pickled Vegetables, Mustard, Grilled Breads

Blackened Skuna Bay Salmon

Tomato Marmalade, Crème Friache, Broccolini, Scallion Coulis

Sea Scallops

Pickled, Roasted, Pureed Squash, 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


Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, Herbal Teas

\$85++ per person

*For Dinner Buffets A Minimum of 30 Guests are required*

*Served for 1 1/2 Hours*

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++ Prices available through 3/1/16

# THE DINNER EXPERIENCE

## **The Restaurant Style Dinner Experience**

*Your guests will choose their dinner entrée selection tableside*

### **1<sup>st</sup> course**

Gold Beet Risotto with Aged Cheddar

### **2<sup>nd</sup> course**

Local Greens, Baby Green Bean, Radicchio Slaw  
Oven Roasted Red and Yellow Tomatoes,  
Shaved Goat Cheese, Aged Sherry Vinaigrette

### **3<sup>rd</sup> course**

*Choice of*

Pacific Coast Arctic Char  
Marble Potatoes, Asparagus Spears, Braised Fennel, Roasted Golden Beets  
Tomato-Chive Vinaigrette

*or*

Filet Mignon Au Poivre with Roasted Shallot Mashed Potato  
Cipollini Onion and Roasted Petite Vegetables  
Cognac Sultanas Sauce

*or*

Vegan Herb Polenta, Royal Trumpet Mushroom, Oven Roasted Tomato  
Baby Spinach, Eggplant, Summer Squash

### **4<sup>th</sup> course**

Chocolate Sabayon, Ganache  
Crumbled Chocolate Biscuit


Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Herbal Teas

\$130.00++ per person

### **Sommelier Wine Pairing**

Each course can be paired with carefully chosen wine selections to enhance your dinner experience  
Price will vary with wine selections.

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**Action Station**  - \$175+ Chef Attendant Fee

A \$5++ per person fee will be charged for all increases in guarantees within 72 hours

++ Prices available through 3/1/16



# THE DINNER EXPERIENCE

## A Chance To Enhance Your Dinner Buffet:

New England Clam Chowder  
\$7.00 ++ per person

Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce  
\$6.00 ++ per piece

Clams Casino  
\$8.00++ per person

Seafood Bouillabaisse  
Mussels, Clams, Monkfish, Shrimp, Orange-Fennel Shellfish broth  
\$12.00++ per person


Baked Clams, Oregano, Garlic, Pancetta  
\$8.00++ per person

Seasonal Soup  
\$5.00++ per person

Jumbo Shrimp Cocktail, Bloody Mary Cocktail Sauce  
\$6.00 ++ per piece

Seafood Bouillabaisse  
Mussels, Clams, Monkfish, Shrimp, Orange-Fennel Shellfish broth  
\$12.00++ per person

Braised Beef Short Ribs  
Cippolini Onion, Root Vegetable Ragout  
\$10.00++ per person

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# THE DINNER EXPERIENCE

## Soups

Chilled Tomato Gazpacho  
\$12.00 ++ per person

Kennett Square Wild Mushroom Soup with Truffle  
\$13.00++ per person

Broccoli Soup  
With Spinach, Roasted Shitake Mushroom  
\$13.00++ per person

Butternut Squash with Crostini  
\$13.00++ per person

Littleneck Clam Chowder  
\$14.00++ per person

Yukon Potato – Cauliflower Soup  
Dill Sour Cream  
\$15.00++ per person

Maine Lobster Bisque with Dry Sherry  
\$15.00++ per person

## Appetizers

Lobster Risotto with Fennel and Saffron  
\$23.00++ per person


Shrimp Cocktail with Belvedere Cocktail Sauce  
\$19.00++ per person

Crabcake with Rainbow Swiss Chard Citrus Chive Sauce  
\$20.00++ per person

Seared Ahi Tuna, Nori Salad  
Wasabi Caviar, Sesame Vinaigrette  
\$18.00++ per person

Potato Dumplings with Morels and Smoked Chicken  
\$17.00++ per person

Roasted Gold Beet Risotto with Nobel Cave Aged Cheddar  
\$15.00++ per person

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# THE DINNER EXPERIENCE

## Salad

Roasted Beet Salad with Pickle Red Onion  
Ricotta Cheese, Frisee, Thyme Vinaigrette  
\$14.00++ per person

Crisp Romaine with Garlic Toasted Focaccia  
And Shaved Parmesan Reggiano  
Traditional Caesar Dressing  
\$14.00++ per person


Heirloom Tomato, Fresh Mozzarella, Arugula  
Balsamic Reduction  
\$14.00++ per person

Roasted Vegetables, Maytag Blue and  
Grilled Vidalia Onion  
Cabernet Sauvignon Dressing  
\$14.00++ per person

Butter Lettuce, Red Oak and Mache with Feta Crumbles  
Kalamata Olives, Roasted Tomato and Onion  
Lemon-Oregano Vinaigrette  
\$14.00++ per person

Lola Rosa, Mizuna, and Spinach Salad  
Fuji Apples, Goat Cheddar Cheese, and Caramelized Walnuts  
Citrus Vinaigrette  
\$14.00++

Baby Spinach and Endive Salad with Asian Pears and Walnuts  
Sweet Dijon Dressing  
\$14.00++ per person

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# BEYOND THE BALLROOM

## Entrées

*Served with Rolls & Butter,  
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee, and Tazo Herbal Teas*

Jumbo Lump Crab Cake  
Parsnip Potato Puree, Meyer Lemon Chive Sauce  
\$54.00++ per person

Seared Arctic Char, Colcannon Potato  
Wilted Spinach, White Wine Emulsion  
\$50.00++ per person

Sea Bass with Dill Pistou  
\$54.00++ per person

Seared Chicken with Parmesan Polenta  
and Wild Mushroom Madeira Demi-Glace  
\$50.00++ per person

Lancaster Chicken Breast, Roasted Quinoa,  
Root Vegetable Puree  
\$50.00++ per person

Grilled Pork Chop  
Sautéed Mustard Greens, Cauliflower Puree  
\$54.00++ per person

Grilled Filet Mignon  
Rustic Potato Cake, Roasted Shallot Demi-Glace  
\$65.00++ per person


New York Strip Steak  
Cipollini Onion Roasted Potatoes, Shiraz Reduction  
\$59.00++ per person

Rib Eye Steak  
Mushroom Ragout, Roasted Seasonal Vegetables  
\$59.00++ per person

Veal Chop, Parmesan Mashed Potatoes  
Marsala Reduction  
\$62.00++ per person

Double Cut Colorado Lamb Chops  
Truffle Mashed Potatoes, Cabernet Sauvignon Sauce  
\$66.00++ per person

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# BEYOND THE BALLROOM

## Desserts

White Chocolate Mousse Layer Cake, Frangipan, Raspberry Glaze  
\$13.50 ++ per person

Milk Chocolate Bavarian Bar, Praline Wafer Crumbs  
\$13.50 ++ per person

Lemon Curd Tart, Shortbread Crust, Toasted Meringue  
\$13.50 ++ per person

Chocolate Sabayon, Ganache, Chocolate Biscuit  
\$13.50 ++ per person

Almond Apple Tart, Salted Caramel, Anglaise  
\$13.50 ++ per person

Chocolate Raspberry Chambord Torte  
\$13.50 ++ per person


White Chocolate Citrus Cheesecake  
\$13.50++ per person

Chocolate Hazelnut Bavarian  
\$13.50++ per person

### Dessert Duo:

Chocolate Mocha Torte  
*Chocolate coffee apricot cake buttercream ganache*  
Seasonal Fruit Tart  
*Vanilla custard glazed fruits shortbread crust*  
\$16.00++ per person

Philadelphia Cream Cheesecake  
*Whipped cream and berries*  
Raspberry Chocolate Mousse Cake  
*Chocolate raspberry gelee chocolate biscuit*  
\$16.00++ per person


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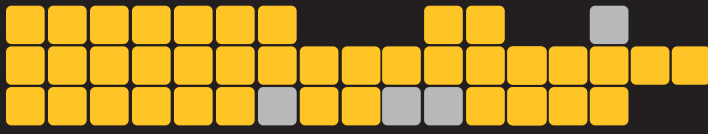
## BEYOND THE BALLROOM

- Decorating
- Entertainment
- Team Building Events
- Transportation
- Flowers
- Linens
- Any other needs you may have to make your event a success!

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++ Prices available through 3/1/16



LOEWS

PHILADELPHIA  
HOTEL



# AUDIOVISUAL SERVICES

From helping small gatherings create a great impact to amplifying a stage experience for hundreds of attendees, PSAV's event technology enhances every image, note and nuance of your important communication. Our goal is to achieve yours, effectively delivering your messages and making your meeting a memorable success.

## POPULAR PACKAGES

### Meeting Room Projector Package - \$700

- AV Cable Lot
- LCD Projector
- Projection Stand
- Tripod Screen

### Projection Support Package - \$195

- AV Cable Lot
- Projection Stand
- Tripod Screen

### Podium Microphone Package – House Sound - \$280

- Podium Microphone
- Meeting Room House Sound
- 4-Channel Mixer

### Flip Chart Package - \$75

- Flip Chart Easel
- Flip Chart Pad
- Markers

### Post-it® Flip Chart Package - \$95

- Flip Chart Easel
- Post-it® Flip Chart Pad
- Markers

## POPULAR COMPONENTS

Conference Speaker Phone	\$185
Laptop Computer	\$245
LED Wash Light	\$95
Powered Speaker	\$120
Presidential Microphone	\$90
Wired Microphone	\$70
Wireless Microphone	\$210
4-Channel Mixer	\$75
12-Channel Mixer	\$155
32" LCD Monitor	\$275
46" LCD Monitor	\$565
8' Tripod Screen	\$95
6' x 10'5" Fast-Fold® Screen	\$365
7'6" x 13'4" Fast-Fold® Screen	\$405
9' x 16' Fast-Fold® Screen	\$450
10'6" x 18'8" Fast-Fold® Screen	\$590

## STANDARD LABOR RATES

Setup / Strike	\$90/hr.
Event Operation	105/hr.

Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV® solutions may be subject to our property's standard service fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.

For more information, contact your PSAV representative at: 215.231.7348  
or visit us on the Web at: [psav.com/loewspaniladelphiahotel](http://psav.com/loewspaniladelphiahotel)

