



WEDDING PACKAGES



HILL-PHYSICK HOUSE
POWEL HOUSE

Society Hill, Philadelphia, PA



CONGRATULATIONS ON YOUR ENGAGEMENT

A wedding with Garces means a wedding with family, lifelong memories, and Latin inspired hospitality. We know how important it is to make your wedding dreams become a reality. It's your special day and you deserve to enjoy every moment of it with the people you love. Book a wedding with Garces and receive exclusive perks.

YOUR VIP EXPERIENCE

10% OFF all food and beverage for any other wedding related event booked at one of our restaurants (bridal showers, bachelor/ette parties, rehearsal dinner, post wedding brunch). You can use the money saved towards your honeymoon.

- A celebratory gift from Garces on your one-year anniversary
- Award winning restaurant cuisine for you and your guests on your special day
- Your choice of signature cocktails crafted with local ingredients
- Bridal attendant to assist the couple and wedding party throughout the evening
- Invitation for the couple and 2 additional guests to our VIP wedding tasting event
- Social media spotlight featured on @GarcesEvents instagram page
- Special invitations to our most exclusive events in the city
- Personalized signage for food and beverage stations



"I hope you'll agree there is no better way to celebrate your first night of wedded bliss than by letting our talented team of professionals handle the details - so that you and your guests can enjoy this once-in-a-lifetime moment." - Chef Jose Garces

James Beard Award Winner



WEDDING & EVENT PACKAGES INCLUDE

Venue Coordinator

Your venue coordinator will work with you throughout the planning process to help with your menu selection, floor plan and details of the venue.

Captain

Your Captain will oversee the flow of the day. He/She will ensure that all of the unique details are executed perfectly.

Bridal Attendant

A personal butler for you! They will make sure that you enjoy the food you've selected and always have a fresh drink.

Butlers

From greeting your guests into cocktail hour with a drink to explaining the menu to a guest with food allergies, our trained team will ensure your guests feel like family.

Bartenders

We know the bar is important to any wedding! Your bartenders will ensure your guests can enjoy their favorite cocktail and quickly get back to the party.

Chefs

As a culinary driven company, the chefs at your event are the best in the business. They will spend countless hours hand crafting each item on your menu exactly to your taste.

Customization of Menus

The attached menus may be customized upon request. We encourage you to be inspired by all of Chef Garces' restaurants and are happy to tailor-make a menu for your big day. We can accommodate any and all dietary restrictions.

Tasting

Upon booking your wedding you'll be invited to attend one of our sampling events. During the event you will try a selection of our best menu items and cocktails.

Vendor Referrals

We work with fabulous and trustworthy vendors (florists, planners, photographers, videographers, bands, and lighting crews). Please inquire for a full list of our preferred vendors. We do not have exclusive relationships so feel free to use any vendor that best suits your style.

Non-Alcoholic Bar Package

Includes all non-alcoholic beverages, mixers, fruit garnish, ice, bartending supplies, and bartenders.

Option 1: You supply the alcohol with our guidance regarding quantities and brands.

Option 2: We will take care of securing all alcohol for you, beer, wine, and liquor. Pricing available (See Page 10).

Rental Equipment

Includes white rim china, glassware, stainless flatware, tables, chairs, and service equipment.

Linens

Floor length linens and cotton spun napkins in your choice of colors for your wedding table-scape.

Upgrades available upon request.



WEDDING PACKAGES

EVERLASTING COCKTAIL PARTY PACKAGE

\$120 per person plus tax and 8% service charge*

Our most popular package!

Eight Passed Hors D'Oeuvres

Two Cocktail Stations

Dessert Station

Non-Alcoholic Bar Package (See Page 10)

Specialty Cocktail Mixers

BUFFET DINNER

\$125 per person plus tax and 8% service charge*

Always abundant & beautifully displayed.

One Stationary Cocktail Display

Two Buffet Proteins

One Vegetarian Entree

Two Buffet Sides

Dessert Station

Non-Alcoholic Bar Package (See Page 10)

Specialty Cocktail Mixers

SEATED DINNER

\$155 per person plus tax and 8% service charge*

Impress your guests with an upscale dining experience as part of your wedding!

Six Passed Hors D'Oeuvres

One Cocktail Hour Station

One First Course of Salad or Soup

Two Entrées

One Vegetarian Option

Dessert Station

Non-Alcoholic Bar Package (See Page 10)

Specialty Cocktail Mixers

* Pricing is based on 75 guests and a 4 hour event.

Additional costs to consider- On site ceremony fee: \$500

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HORS D'OEUVRES

FISH

Crab Crostini

Jumbo Lump Crab Salad,
Avocado, Fresh Tomato Purée

Maine Lobster Roll

Lobster Salad, Brioche Bun,
Celery Seed Mayo

Smoked Salmon Canape

Whipped Goat Cheese,
Pickled Cucumber, Roasted Tomato

Bacon Wrapped Bay Scallop

Honey Glaze, Sweet Onion Cream

Smoked Swordfish Mini Taco

Pickled Jalapeño, Corn Shell

Tuna Tartare en Croute

Piquillo Peppers, Chorizo Aioli

Shrimp Ceviche

Poached Shrimp, Spicy Tomato Sauce,
Plantain, Avocado

Fish & Chips

Battered Cod, Potato Chips,
Malt Vinegar Mayo

Shrimp & Chorizo Brochettes

Parsley Pesto

Shrimp Toast

Scallion, Brioche, Togarashi Mayo,
Sesame Seeds

MEAT

Chicken Brochette

Garlic & Herb Marinade,
Garbanzo Bean Purée, Truffle Jus

Serrano Ham Wrapped Figs

Goat Cheese, Red Wine Glaze

Short Rib Nacho

Red Chile Braised Short Ribs,
Oaxaca Cheese, Radish

Lamb Meatballs

Sherry & Onion Cream,
Manchego Cheese

Bacon Wrapped Dates

Almonds, Cabrales, Blue Cheese

Kobe Beef Montadito

Green Chile, Idiazábal, Romesco

Hot Chicken Slider

Bread & Butter Pickles,
Buffalo Mayo, Potato Roll

Lamb Slider

Lamb Burger, Goat Cheese,
Caramelized Onion, Sambal Mayo

Chicken Shumai

Ginger, Scallion, Hoisin

Jamon Iberico Montadito

Green Chile Escabeche, Idiazábal

VEGETABLES

Patatas Bravas

Crispy Potatoes, Paprika Aioli

Buffalo Cauliflower

(Vegan Option Available)

Buttermilk Ranch, Celery

Deviled Quail Eggs

Chives, Espelette Chile

Artichoke & Mushroom Flatbread

Black Truffle, Manchego Cheese, Lemon

Herb Marinated Cherry Tomatoes
(Vegan Option Available)

Whipped Ricotta,
Olive Tapenade, Migas

Veggie Nacho

Oaxaca Cheese, Poblano Rajas,
Radish, Avocado

Vegan Nacho

Poblano Rajas, Black Beans, Radish

Pickled Baby Beets

(vegan Option Available)

Honey Whipped Ricotta,
Candied Pecans

Tortilla Española

Spanish Omelet, Saffron Aioli,
Wild Mushrooms

Corn Croquette

Huitlacoche Crema, Cilantro,
Pickled Pearl Onion

• Garces Events • 300 S. Broad Street Philadelphia, PA 19102 • garcesevents.com • catering@garcesgroup.com

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COCKTAIL STATION

SAMPLE MENU

MOZZARELLA STATION

Fresh Mozzarella Bar

Roasted Cherry Tomatoes, Basil Pesto, Ricotta,
Extra Virgin Olive Oil, Aged Balsamic, Maldon Sea Salt

Roasted Beets

Hazelnuts, Dried Plums, Oregano, Ricotta Salata

Roasted Peppers

Currants, Pine Nuts, Goat Cheese

Imported Mixed Olives

Marinated in Garlic, Thyme, and Orange

Artisan Bread Display

Olive Oil, Basil Pesto, Sea Salt

CLASSIC RAW BAR

Shrimp Remoulade

Marinated Shrimp, Creole Remoulade

East Coast Oysters

Verjus Mignonette, Lemon, Cocktail Sauce

Clams on the Half Shell

Verjus Mignonette, Lemon, Cocktail Sauce

Crunchy Things

Popcorn, Plantain Chips, Toasted Corn Nuts

VILLAGE WHISKEY SLIDER STATION

VW Burger Slider

Vermont Cheddar, Tomato, Boston Bibb Lettuce,
House Made Thousand Island

Veggie Slider

Tomato Confit, Fried Eggplant, Parsley Pesto

Nashville Hot Chicken Slider

Buttermilk Fried Chicken, Bread & Butter Pickle

Seasonal Pickles

Whipped Ricotta, Toasted Baguette, Black
Olive Tapenade

OKATSHE ASIAN STATION

Steamed Pork Belly Bun

Hoisin, Cucumber, Togarashi Aioli

Chicken Shumai

Soy, Sesame, Scallion

Vegetable Potstickers

Asian Vegetables

Sesame Noodles

Creamy Sesame Sauce, Carrots, Cucumber, Mint

CEVICHE BAR

Camarones

Poached Shrimp

Atun

Sushi Grade Bluefin Tuna

Sauces & Garnishes

Leche de Tigre, Spicy Tomato, Coconut & Serrano Chile
Red Onion, Jalapeno, Tomato, Sweet Potato, Avocado

Crunchy Things

Popcorn, Crispy Shallots, Plantain Chips, Corn Nuts

DISTRITO TACO STATION

Includes Chef Attendant

Guacamole Bar

Salsa Mexicana, Guacamole, Queso Fresco,
Pickled Jalapenos, Tortilla Chips

Pollo Taco

Chicken Ropa Vieja, Queso Fresco, Crema, Radish

Esquites

Sweet Corn, Chipotle Mayo, Queso Fresco, Lime

Upgrades and Additions Available Upon request

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DINNER STATIONS

SAMPLE MENU

PASTA STATION

Includes Chef Attendant

Artisan Bread Display

Olive Oil, Basil Pesto, Sea Salt

Baby Gem Lettuce Salad

Brown Butter Croutons, Garlic Dressing,
Shaved Pecorino

Liguine with Clams

Crab, Garlic, White Wine, Parsley

Rigatoni

Pork & Beef Meatballs, Parmesan

Trofi Pesto

Toasted Pine Nuts, Pecorino, Fresh Basil

PAELLA STATION

Ensalada Verde

Green Salad, Asparagus, Fava Beans, Haricot Verts,
Idiazabel Cheese, Sherry & Shallot Vinaigrette

Paella Valenciana

Saffron Rice Paella, Red Pepper Sofrito,
Artichoke & Tomato Salad, Green Chile Aioli

Marinated Shrimp Brochettes

Garlic, Lemon, Parsley

Grilled Chicken Brochettes

Garlic, Lemon, Parsley

Grilled Vegetable Brochettes

Pearl Onion Confit, Eggplant, Zucchini with Garlic,
Thyme, and Rosemary

Toasted Baguette

Guindilla Aioli

JG DOMESTIC FARM TABLE

Skuna Bay Salmon

Nora Chile Rub, Green Chile, Scallions

Red Wine Braised Short Rib

Red Wine Jus, Buttermilk Fried Onions

Haricots Verts

Almonds, Orange, Sherry & Shallot Vinaigrette

Ember Roasted Potatoes

Bacon Chimichurri

Parker House Rolls

Whipped Butter

PINXTO BAR STATION

Arugula & Spinach Salad

Spiced Almonds, Turkish Figs, Shaved Manchego

Pan Con Tomate

Fresh Tomato, Hand Carved Serrano Ham, Sourdough
(Vegetarian Option Available)

Shrimp & Chorizo Brochettes

Parsley Pesto, Grape, Tomato

Bacon Wrapped Dates

Almonds, Cabrale Blue Cheese

Short Rib Flatbread

Horseradish, Parmesan, Bacon

*** All Dinner Stations are Chef Attended**

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SEATED DINNER

First Course

Choice of One • Add \$5 for Dual Soup & Salad Plate

SOUPS

Tortilla

Chicken, Pasilla Chile Broth, Queso Fresco, Avocado, Crema, Cilantro

Truffled Chestnut Soup

Duck Confit, Wild Mushroom Hash, Pistachio

Heirloom Tomato

& Strawberry Gazpacho

Cucumber, Avocado

New England Clam Chowder

Cherry Stone Clams, Bacon, Potato, Thyme

Roasted Butternut Squash Soup

Pumpkin Seed, Thyme Crème Fraîche

SALADS

Baby Beet

Hazelnuts, Oregano, Ricotta Salata, Arugula

Baby Gem Lettuce

Brown Butter Croutons, Garlic Dressing, Shaved Pecorino

Arugula & Baby Spinach

Spiced Almonds, Turkish Figs, Shaved Manchego

Chilango Chop

Romaine, Baby Arugula, Watercress, Black Beans, Queso Fresco, Tomato & Cumin Vinaigrette

Ensalada Verde

Green Salad, Asparagus, Fava Beans, Haircots Verts, Sherry & Shallot Vinaigrette

Burrata Caprese

Nasturtium Salsa Verde, Heirloom Tomato

Wedge Salad

Iceberg Lettuce, Lemon Buttermilk, Roasted Cherry Tomato, Pickled Red Onion

Second Course

Choice of Two

ENTRÉES

Center Cut Filet

Potato Rosti, Haricots Verts, Green Peppersorn Sauce

Prime Flat Iron Steak

Bomba Rice, White Asparagus, Red Wine and Truffle Jus

Red Wine Braised Short Rib

Roasted Garlic & Mozzarella Mashed Potatoes, Charred Asparagus, Chimichurri

Free Range All Natural Chicken Breast

Red Potatoes, Cider Glazed Baby Carrots, Roasted Wild Mushrooms, Truffle Jus

Free Range All Natural Brick Chicken

Crispy Potatoes, Roasted Brussel Sprouts, Chile Aioli

Skuna Bay Salmon

Potato Pave, Swiss Chard, Lemon & Caper Brown Butter

Mahi Mahi Alla Foriana

Polenta, Cauliflower, Raisins, Pine Nuts, Caper Butter

VEGETARIAN ENTRÉES

Choice of One

Vegan Tamales

Red Chile Tamal, Salsa Roja, Poblano Rajas

Eggplant Involtini

Paella Rice, Tomato, Pecorino

Spinach & Manchego Empanada

Artichoke & Roasted Pepper Escabeche

Vegetable Lasagna

Zucchini, Eggplant, Roasted Peppers, Wild Mushrooms, Parmesan Béchamel

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DESSERTS

DESSERT STATION

Choice of Two

Red Velvet Cupcakes

Cream Cheese Frosting

Cookies

Assorted Mini Cookies

Cookies, Brownies & Blondies

Seasonal

French Macarons

Assorted Flavors

Bouchons

Topped with Powdered Sugar

Mini Cannoli

Ricotta Filled, Chocolate Chips

Seasonal Pie in a Jar

Seasonal Flavors

Cheesecake Pops

Cheesecake Dipped in Chocolate
& Cocoa Nibs

Cream Puffs

Filled with Nutella Mousse Dipped in
Caramel & Praline

Lemon Meringue Tartlets

Lemon Curd, Torched Meringue

Coconut Panna Cotta

Coconut Panna Cotta,
Compressed Mango, Yogurt Streusel

Bananas Foster Verrine

Brown Sugar Caramelized Bananas,
Chantilly, Chocolate Shavings

Strawberry Shortcake Verrine

Strawberry Jam, Cream Cheese Mousse,
Macerated Strawberries, Vanilla Sponge Cake,
Candied Mint

SPECIALTY COCKTAILS

ALL YEAR

Garces White Sangría

White Wine, Peach, Orange

Garces Red Sangría

Red Wine, Spices, Brandy

French 75

Sparkling Wine, Gin, Lemon

La Tormenta

Dark Rum, Mint,
Cardamom, Bitters

Seasonal Mojito

Light Rum, Lime, Mint,
Seasonal Purée Or Juice

Moscow Mule

Vodka, Lime, Ginger Beer

FALL & WINTER SPRING & SUMMER

September to March

Spiked Spiced Cider

Apple Cider, House Spices,
Spiced Rum

Fish House Punch

Rum, Brandy, Lemon

Inigo Montoya

Tequila, Passion Fruit, Chile

The Crescent

Bourbon, Mint, Ginger

April to August

Paloma

Tequila, Grapefruit, Lime

Caipirinha

Cachaça (Brazilian Rum),
Lime, Sugar

Tie Me Up, Tie Me Down

Citrus Vodka, Rosemary,
Lemon Juice

Gin Cucumber Cooler

Gin, Basil, Cucumber, Lime

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BAR PACKAGES

Non Alcoholic Beverages Included in your Wedding Package

Coke, Diet Coke, Sprite, Ginger Ale
Orange, Cranberry, Grapefruit, Pineapple Juices
Sparkling & Still Waters
Tonic & Soda Waters
Lemons, Limes, Cherries, Olives, Ice

Coffee, Decaf, Herbal Teas

Served with Traditional Accompaniments

Bartending Service

Glassware, Ice Bucket, Bartending Tools,
Set Up and Breakdown

Specialty Cocktail Mixer

We provide the mixers and garnish, you provide the alcohol

ALCOHOLIC BEVERAGES

WINE

Sparkling

Prosecco

White

Chardonnay
Sauvignon Blanc

Red

Cabernet Sauvignon
Pinot Noir

STANDARD BEER

Amstel Light
Corona Extra
Heineken
Magner's Cider
Miller Lite
Stella Artois
Yuengling
Beck's Non Alcoholic

PREMIUM BEER

Brooklyn Brown Ale
Dogfish Head 60min IPA
Lagunitas
Magic Hat#9
Tröegs Dreamweaver Wheat
Victory Seasonal
Yards Brawler
Yards Philadelphia Pale Ale

BONUS! Leave it to Us. We are happy to make it easy for you and supply the alcohol for your wedding.

Beer & Wine Bar \$30 Per Person

Includes Champagne Toast, One Red Wine, One White Wine, One Sparkling Wine, Two Standard Beers, Two Premium Beers

Classic Open Bar \$40 Per Person

Includes Beer & Wine Bar Plus Classic Liquors & 1 Specialty Cocktail

Top Shelf Open Bar \$50 Per Person

Includes Beer & Wine Bar Plus Top Shelf Liquors & 1 Specialty Cocktail

CLASSIC BAR

Tito's Vodka
Absolut Citron Vodka
Absolut Mandarin Vodka
Beefeater Gin
Tanqueray Gin
Canadian Club Whiskey
Dewars White Label Scotch Whiskey
Jack Daniels Tennessee Sour Mash Whiskey
Maker's Mark Bourbon
Don Q Crystal Rum
Bacardi Oak Heart Spiced Rum
El Jimador Blanco Tequila
Grenadine & Lime Juice
Bitters
Triple Sec
Sweet & Dry Vermouth

TOP SHELF LIQUORS

Bombay Sapphire Gin
Bluecoat Gin
Grey Goose Vodka
Ketel One Vodka
Malibu Rum
Kahlua, Disaronna, & Baileys
Bulleit Bourbon
Jameson Irish Whiskey
Johnnie Walker Black Label
Bulleit Bourbon Rye
Patron Silver Tequila
Siembra Azul Reposado Tequila
Grenadine & Lime Juice
Bitters
Triple Sec
Sweet & Dry Vermouth

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