



DEPARTURE
BRUNCH



BREAKFAST

2 Hour Event | Minimum of 40 Guests | Event Fee/Rental: \$500.00 for all rooms except the Grand Ballroom

All Menus Include Freshly Brewed Regular & Decaffeinated Lavazza Coffee & Assorted Rishi Herbal Teas.

*Egg Whites or Egg Beaters may be substituted for an additional \$2.00 per person

The Square Brunch 40.00/guest

Tropical Fruit Martinis: Golden Pineapple, Mango, Papaya, & Star Fruit with Coconut Yogurt

Brie & Pear Stuffed French Toast with Strawberry & Banana Compote

Fluffy Scrambled Eggs with Toppings to Include: Farmhouse Cheddar, Chives, & Fresh Salsa*

Sugar & Spice Bacon

Country Sage Sausage

Roasted Sweet Potatoes with Maple Glaze

Hand Carved Dijon Crusted Rack of Lamb

Yellow & Red Beet Micro Greens with Goat Cheese & White Balsamic

Selection of Chilled Fruit Juices: Apple, Cranberry, & Fresh Squeezed Orange

*Chef Attendant required - \$125.00

BREAKFAST & BRUNCH ENHANCEMENTS

The following items are designed to enhance your existing breakfast menu selection

Waffle Station with an Assortment of Toppings 10.00/guest

*Chef Attendant required - \$125.00

Create Your Own Omelet 12.00/guest

*Chef Attendant required - \$125.00

Smoked Salmon Display 18.00/guest

Chopped Eggs, Capers, Red Onion, Fresh Sliced Tomato, Assorted Bagels, & Flavored Cream Cheeses

Mimosa, Champagne & Bloody Mary Bar 15.00/guest

Set up with Freshly Squeezed Orange Juice, Cassis Soaked Fresh Berries, Five Varieties of Vodka, Festive Mixes and Edible Garnishes. Two Hours of Continuous Service.

*Bartender Required - \$125.00



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Breakfast Buffet #1 **34.00/guest**

Fresh Sliced Melons
House-Made Granola
French Toast with Apple & Raisin Compote
Fluffy Scrambled Eggs with Mushrooms & Aged Cheddar* (toppings served on the side)
Thick Cut Apple Smoked Bacon & Link Sausages
Rosemary Roasted Red Skin Potatoes
House-Made Muffins & Danish Pastries
Sweet Whipped Butter, Fresh Marmalade, & Preserves
Selection of Chilled Fruit Juices: Apple, Cranberry, & Fresh Squeezed Orange

Breakfast Buffet #2 **36.00/guest**

Seasonally Inspired Sliced Fruit & Berries
Individual Yogurt Parfaits
French Toast with Apple & Raisin Compote
Fluffy Scrambled Eggs with Tomato, Chives, & Mozzarella Cheese* (toppings served on the side)
Thick Cut Apple Smoked Bacon & Chicken Sun-dried Tomato Sausage Links
Skillet Hash Brown Potatoes & Sautéed Button Mushrooms
Brick Oven Country Bread, Danish Pastries, & Croissants
Sweet Whipped Butter, Fresh Marmalade, & Preserves
Selection of Chilled Fruit Juices: Apple, Cranberry, & Fresh Squeezed Orange

Breakfast Buffet #3 **40.00/guest**

Seasonally Inspired Sliced Fruit & Berries
Low Fat Vanilla Yogurt with Fresh Fruit Compote
Fluffy Scrambled Eggs with Asparagus Spears & Age Cheddar* (toppings served on the side)
Lyonnais Style Potatoes
Tomato Provencal
Omelets Made to Order with Black Forest Ham, Mushrooms, Scallions, Tomato, & Age Cheddar*
Assorted Bagels with Walnut-Raisin, Vegetable, & Traditional Cream Cheeses
House-Made Muffins & Scones with Cranberries, Blueberries, & Clotted Cream
Sweet Whipped Butter, Fresh Marmalade, & Preserves
Selection of Chilled Fruit Juices: Apple, Cranberry, & Fresh Squeezed Orange



CATERING GUIDELINES AND INFORMATION

Menu Selections

Menu selections are due four weeks prior to the day of the event.

Guarantees

Final guarantees are due (10) business days prior to the event. Guarantees may be increased up until (3) days before the event. If there is a decrease in the guest count, the hotel will charge the guaranteed number.

Menu Pricing and Service Charges

All menus and pricing do not include applicable taxes and service charges. 22% service charge, 8% sales tax, & 10% liquor tax (if applicable) will be added to final food and beverage charges. Please note the 22% service charge is taxed at 8%.

Labor Fees (if applicable)

Chef Attendant (1 Chef Attendant required per 100 guests)	\$125.00
Bartender (1 Bartender required per 75 guests, 1-4 hours)	\$125.00
Cashier (1 Cashier required per 75 guests, 1-4 hours)	\$125.00

Event Fee / Space Rental

An event fee / space rental will apply of \$500.00 for all rooms except the Grand Ballroom. Subject to 22% service charge & 8% sales tax. Grand Ballroom pricing varies based on availability.

Meeting / Event Space

Function rooms are assigned based on anticipated number of guests and set up.

The Warwick, Rittenhouse Square reserves the right to change room assignments if there are any adjustments in the guaranteed number of guests or set up.

Deposits & Payments

A \$500.00 non-refundable deposit is required upon contract execution. A credit card is to be placed on file as a guarantee, with the final estimated balance due 10 days prior to event.

Audio / Visual

Please contact our Mainline A/V representative for your Audio Visual Needs.

Joel Thorpe, Audio Visual Manager: joelthorpe@mainlineav.com