

A detailed botanical illustration in a light grey tone serves as the background. It features several large, textured leaves with prominent veins, and a cluster of smaller leaves and a flower-like structure at the bottom right. The overall style is that of a scientific or artistic drawing.

# COCKTAIL RECEPTION MENU

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**PYRAMID CLUB**  
PHILADELPHIA

215.567.6510 | [PYRAMIDCLUB.COM](http://PYRAMIDCLUB.COM)

PRICES ARE LISTED PER PERSON

\*All food and beverage purchases are subject to an automatic 8% Tax & 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees.\*  
The Service Charge is not a tip or gratuity.



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## Meet the Chef

With over 18 years of industry experience, Sylva Senat has made a name for himself by garnering rich culinary experience and establishing an impressive chef's portfolio, working at high profile restaurants across the world including Stephen Starr's Buddakan (NYC/PHL), Chef Andrew D'Amico's The Sign of the Dove (NYC), Marcus Samuelsson's Aquavit (NYC), Jean-Georges at the Trump Hotel Central Park (NYC), Narula Restaurant Group's Tashan and Koco Restaurant in El San Juan Resort & Casino (San Juan, PR).

### Chef Sylva Senat

Chef Senat's impressive culinary background also placed him in the national spotlight as a contestant on Season 14 of Bravo's hit show Top Chef. A combination of Chef Senat's dedication to the culinary arts, exposure to cultural influences and close mentorship under world class chefs have given him the ability to execute exceptional dishes that cater to a diversity of palates. Chef Senat's cooking style is rooted in a French foundation mixed with bold Caribbean flavors and spices along with added hints of Asian simplicity when it comes to ingredients and presentation.

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## BUTLERED HORS D'OEUVRES

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*Pricing is per person and based on (1) hour of service*  
**ADD 30 min. \$10/person**

### **Tier 1 | 3 Selections \$13 | Additional Selections \$2 each**

*Choices from Tier 1*

- Pork or Chicken Pot Stickers, Ponzu Sauce
- Cocktail Franks en Croute, Mustard
- Edamame Potstickers, Ponzu (VG)

All food and beverage purchases are subject to 8% food tax, 10% liquor tax and 22% service charge, a portion of which may be distributed by the club to certain food and beverage employees.

- Black Bean and Corn Empanada (VG)
- Meatball Skewer
- Mini Philly Cheese Steak Spring Rolls, Spicy Ketchup
- Italian Sausage Stuffed Mushrooms ( GF )
- Beef Wellington, Red Wine Horseradish
- Demi Sweet & Spicy Bacon Wrapped Chicken (GF)
- Vegetable Spring Rolls, Sweet & Sour Sauce (VG)
- Spanakopita (VG)

**Tier 2 | 3 Selections \$16 | Additional Selections \$3 each**

*Choices from Tier 1 & Tier 2*

- Fire Roasted Vegetable Empanada, Tomatoes, Onions, Jalapeños, Pepper Jack Cheese (VG)
- Coconut Shrimp, Spicy Mayo
- Cheesesteak Dumpling
- Buffalo Chicken Meatballs Stuffed with Blue Cheese ( GF )
- Mini Wild Mushroom Tart
- White Truffle Potato Croquettes (VG, \*)
- Chicken Tikka
- Curry Potato and Pea Samosas (VG, \*)
- Chorizo Empanada

**Tier 3 | 3 Selections \$20 | Additional Selections \$4 each**

*Choices from Tier 1, Tier 2 & Tier 3*

- Shrimp Pot Stickers, Ginger Ponzu
- Tuna Tartare
- Bacon Wrapped Scallops (GF)
- Jumbo Shrimp Cocktail (GF)
- Char Su Pork Belly Bao Buns
- Crusted Lamb Chop, Yogurt Marinade, Gremolata | **ADD \$5/person**
- Baked Brie in Phyllo, Raspberry (VG)
- Goat Cheese Taftan, Pineapple Chutney (VG)
- Lobster Empanada
- Shrimp and Chipotle Empanada
- Jumbo Lump Mini Crab Cake, Sriracha Aioli
- Lobster Bisque Boule
- Beef Short Rib & Bacon on a Skewer

**Vegan Tier 3 Selections \$15 | Additional Selection \$8 each**

- Vegan Caponata Phyllo, Fried Eggplant, Tofu, Pinenuts
- Traditional Samosa, Green Chillies, Cashews, Eastern Spice Blend
- Roasted Root Vegetable Kabob
- Kale & Vegetable Dumpling with Tofu

GF = Gluten Free, VG = Vegetarian, \* = Vegan

## GOURMET DISPLAYS

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**Cheese Board | \$15/person**

Chef's Selection of Local Artisanal Cheeses  
Accompanied by Assorted Crackers

**Antipasto | \$16/person**

Assorted Artisanal Meats & Cheeses, Mixed Olives, Marinated Pickled Vegetables, Grilled Artichokes, Served with Sliced Baguettes

**Seasonal Crudité | \$12/person**

Raw Market Fresh Garden Vegetables, Garlic Hummus Dip,  
Buttermilk Ranch Dip, Green Goddess, Served with Fresh Pita Bread

**Fancy Chips & Dips | \$10/person**

House Made Potato & Tortilla Chips

**CHOICE OF THREE:**

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- Homemade Salsa
- Guacamole
- Green Goddess Dip
- Spinach & Artichoke
- Chive sour cream

**Soft Pretzel Station | \$8/person**

Salted Soft Pretzels

Served with Warm Nacho Cheese and Mustard

**Seafood Display | \$34/person**

Jumbo Shrimp, Lobster & Oysters on the Half Shell Chilled on Ice

Served with Mignonette, Horseradish, Cocktail Sauce, Lemon Wedges

**Jumbo Shrimp Cocktail | \$22/person**

Jumbo Shrimp Cocktail Chilled on Ice

Served with Cocktail Sauce, and Lemon Wedges

*\*portioned at 4 pieces per person*

**Sushi Display | \$22/person**

Assorted Sushi Rolls

Served with Wasabi, Ginger, Soy Sauce & Chopsticks

SPECIALTY DISPLAYS

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**Slider Station | 1 for \$6/person –OR– 3 for \$16/person**

- Brisket with Napa Cabbage Slaw
- Philly Cheesesteak, Peppers and Onions
- Fried Chicken with Southern Slaw and Housemade Pickles
- Kobe Beef
- Eggplant Parmesan (VG)
- Beef Brisket Pastrami Spice
- Maryland Style Crab Cake, Remoulade | **ADD \$3/person**
- Impossible Meat with Vegan Mayo (V) | **ADD \$5/person**

**Gourmet Pasta Station | \$14/person**

Served with Italian Breadsticks, Parmesan, Crushed Chilies

**CHOICE OF TWO:**

- Mac & Cheese, Baby Shells, White Cheddar (V)
- Linguine Bolognese
- Gemelli with Pesto and Sun Dried Tomatoes (V)
- Three Cheese Tortellini, Tomato Sauce, Chicken
- Farfelle Shrimp Alfredo Sauce

**Dim Sum Bar Station | \$18/person**

Served in Traditional Dim Sum Baskets

**CHOICE OF THREE:**

- Shrimp Dumpling with Ponzu Dressing
- Mini Pork Steamed Buns
- Fried Mini Peking Duck Dumpling
- Vegetable Dumpling

- Bok Choy Dumpling

**ADD Vegetable Spring Rolls, Sweet & Sour Sauce | \$5/person**

**ADD Chicken Pot Stickers, Ponzu Sauce | \$5/person**

**ADD Baby Bok Choy | \$5/person**

**Tacos Bar (Build Your Own Taco) | \$18/person**

Served with Crunch Corn Tacos and Soft Corn Tortillas

Side of Cheese, Sour Cream, Guacamole and Salsa, cojita cheese, shredded lettuce

**CHOICE OF TWO:**

- Chipotle Ground Beef
- Pork Carnitas
- Grilled Achiote Shrimp
- Marinated Portobello Mushrooms, Peppers & Onions (VG)
- Viejo Roja Chicken Breast Rubbed with Adobe Spice

## CARVING STATIONS

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All

*Carving Stations Include Dinner Rolls & Butter*

*\$100 Chef Attendant Fee Required*

**Pepper Crusted Tenderloin of Beef | \$24/person**

Garlic Herb

**Rosemary & Salt Roast Prime Rib | \$20/ person**

Au Jus & Horseradish

**Fennel Crusted Sirloin of Beef | \$18/ person**

Demi-Glace & Garlic Aioli

**Garlic & Rosemary Rubbed Australian Leg of Lamb | \$20/ person**

Tzatziki, Mint Coriander Chutney

**Glazed Country Virginia Ham | \$18/ person**

Stone Ground French Mustard, Cornichons

**Coriander Rubbed Turkey | \$17/ person**

Red Currant Glazed with Sage

**Fennel Spiced Pork Roulade | \$18/ person**

Fennel Spice, Pepper Flake, Allspice

**Brined Pork Tenderloin | \$18/ person**

Stone Ground Mustard, Cornichons

**Roasted Whole Dorade | Market Price (+ or - \$52/person)**

Pan Fried Whole Fish with Chiles, Cilantro with Heirloom Tomatoes, in a Banyuls Mushroom Broth

**Roasted Whole Salmon | \$20/person**

**Sides | \$6/person**

- Garden Salad
- Butter or Garlic Roasted Red Bliss Potatoes
- Baked Macaroni & Cheese
- Vegetable Medley

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- Steamed Rice with Herbs
- Vegetable Fried Rice
- Stir Fried Vegetables (Broccoli, Onions, Carrot)
- Steam Baby Bok Choy

## DESSERT STATIONS

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### **Fresh Baked Assorted Cookie Tray | \$7/person**

### **Assorted Dessert Minis | \$10/person**

### **Fresh Brewed Coffee & Tea Station | \$7/person**

Lavazza Coffee, & Mighty Leaf  
 Regular, Decaf, Herbal Tea Assortment  
 Served with Sugars, Creamers & Honey

### **Sweet Ending Dessert Table | \$20/person**

Includes Fresh Brewed Coffee & Herbal Tea Station  
 Assorted Cookies & Brownies, Petifores, Mini Cheesecakes, Cannoli' s

### **Ice Cream Sundae Bar | \$14/person**

Hand Scooped Vanilla & Chocolate Ice Cream  
 Served with Chocolate Sauce, Homemade Whipped Cream & Candies

### **ADD Warm Brownies | \$3/person**

### **Smores Station | Price Available Upon Request**

Graham Cracker, Marshmallow, Assorted Chocolate, Candied Walnuts

### **Chocolate Fountain | Pricing Available upon Request**

#### **CHOICE OF ONE:**

- Milk Chocolate
- Dark Chocolate
- Semi Sweet Chocolate
- White Chocolate

Served with Assorted Fruits, Pretzels, Cookies, Cakes, Marshmallows & More!

## BAR PACKAGES

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*Open Bar, Consumption Bar, Cash Bar and Drink Ticket Options Available  
\$100 Bartender Fee Required*

<u>Open Bar Hourly Prices</u>	<i>First Hour/Per Person</i>	<i>Additional Hours/Per Person</i>
<b>Beer, Wine &amp; Soda</b>	\$16	\$8
<b>Top Shelf Brands</b>	\$18	\$9
<b>Premium Brands</b>	\$20	\$10
<b>Super Premium Brands</b>	\$22	\$11
<b>Ultra-Premium Brands</b>	\$25	\$12

*Bar Packages Include Imported & Domestic Beer, House Wines and Assorted Non-Alcoholic Beverages*

### **Top Shelf Brands Bar |\$9/drink**

*Liquors Include:* Conciere Vodka, Conciere Gin, Malibu Coconut Rum, Myer's Dark Rum, Jim Beam White Label, Seagram's 7, Sauza Blue Tequila

### **Premium Brands Bar (Standard Bar) |\$10/drink**

*Liquors Include:* Tito's, Beefeater, Jack Daniels, Dewars White Label, Cruzan, Captain Morgan Spiced Rum, Hornitos Plata

### **Super Premium Brands Bar |\$13/drink**

*Liquors Include:* Ketel One, Bombay Sapphire, Tanqueray, Bacardi Silver, Captain Morgan, Bulleit Rye, Maker's Mark Bourbon, Crown Royal, Macallan 12 Year, Jameson, Espolon Blanco

### **Ultra-Premium Brands Bar |\$15/drink**

*Liquors Include:* Grey Goose, Belvedere, Hendricks Gin, Zacapa 8 Year, Woodford Reserve Bourbon, Chivas 12 Year Scotch, Johnnie Walker Black, Glenfiddich 18 Year, Glenlivet 12 Year, Macallan 18 Year, Milagro Blanco, Milagro Reposado, Don Julio Anejo

### **Consumption Bar Prices**

House Wine \$9

Imported Beer \$9

Domestic Beer \$8

Soda \$4

Sparkling Water \$4

*\*Bar Packages include Imported & Domestic Beer, House Wines & Assorted Non Alcoholic Beverages\**

*\*Club reserves the right to make substitutions of equal/greater value based on availability\**

## GENERAL INFORMATION

All food and beverage purchases are subject to 8% food tax, 10 % liquor tax and 22% service charge, a portion of which may be distributed by the club to certain food and beverage employees.

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### **Food & Beverage Minimums**

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private event space at the Club pre-tax and service charge. If the minimum is not met, the difference may be charged as a miscellaneous fee.

### **Room Rental (non-members)**

Non-members are welcome to host events at the Club; however, a room rental will apply to access the Club. Non-members who have a member sponsor, of which must be in good standing with the Club, will receive a discounted rate.

### **Taxes & Service Charge**

A food tax of 8%, liquor tax of 10%, and a 22% service charge will be added to all food and beverage services. If your group is tax exempt in the state of Pennsylvania a tax exemption form must be provided before the event date.

### **Audio-Visual Equipment**

The Club has an inventory of standard audio-visual equipment available for rent. Please ask for our price list. We are happy to arrange for more extensive AV set-ups and technical support based on your needs.

### **Food & Beverage**

The Pyramid Club must provide all food and beverage. No outside food and beverages are allowed except for specialty cakes and dietary restrictions. Due to health regulations, perishable leftovers may not be removed from the property.

### **Fashion Etiquette**

The Pyramid Club's dress code is business casual. All guests should refrain from wearing casual attire such as work boots, jersey's, t-shirts, sneakers, torn denim, shorts, baseball caps and athletic wear.

### **Guest Count Guarantees**

Your guaranteed number of guests is due to the Private Event Department three (3) business days prior unless otherwise stated by your Private Event Director. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee.

### **Parking**

The club offers discounted parking vouchers to be used at two garages across the street – Sonesta Hotel (1800 Market Street) or Parkway Corp Garage (1700 Market Street). Sonesta Hotel provides valet service whereas Parkway Corp Garage is a self-park garage for a maximum of 6 hours. Tickets are available at the Club's Reception Desk for guests to take. Should you request to cover the cost of parking please inform your Private Event Director.