

# THE NOTARY HOTEL

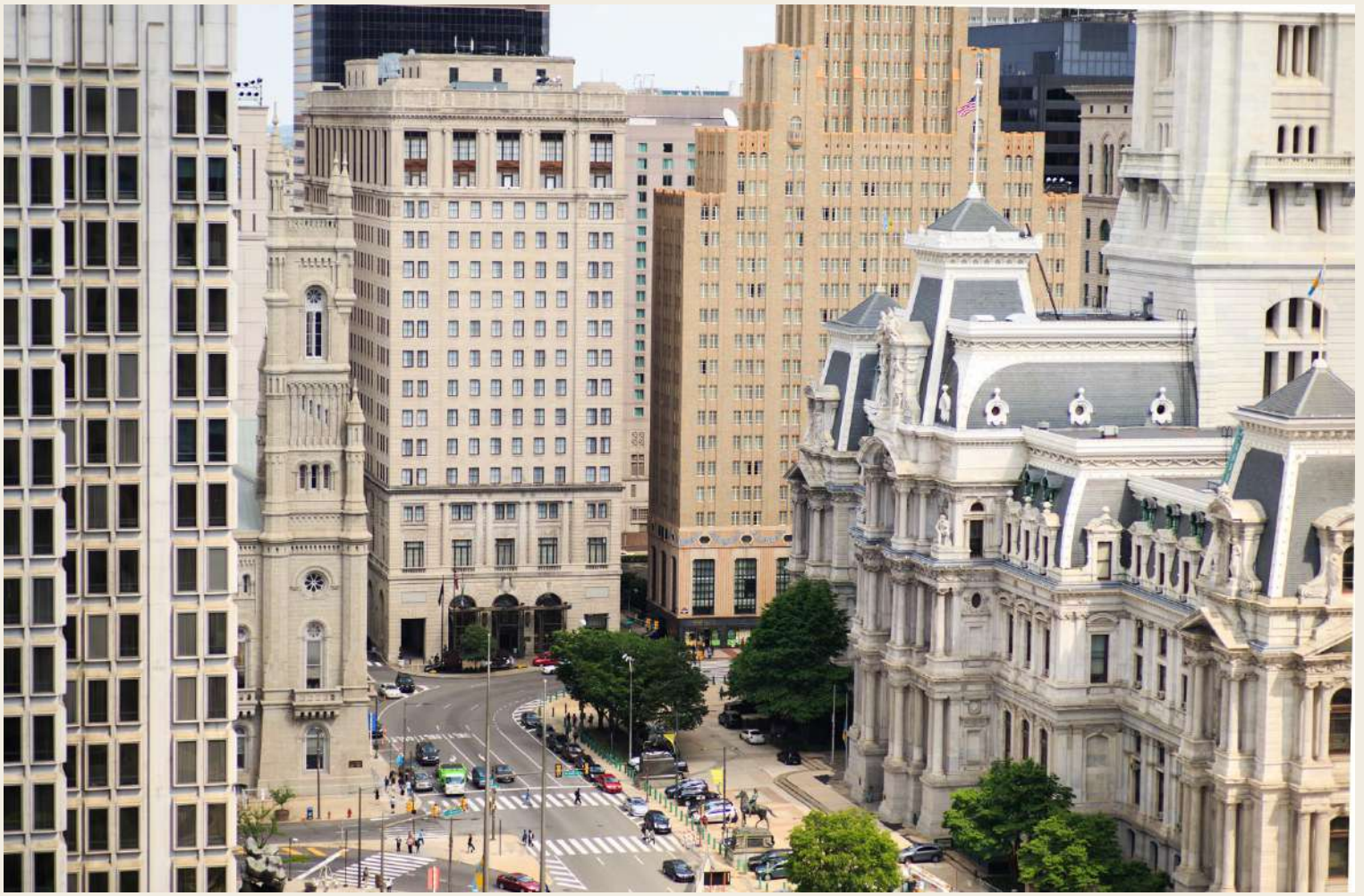
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MEETINGS | GATHERINGS | PROVISIONS

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Sophisticated, chef-crafted cuisine that captures  
the timeless elegance of Philadelphia's glorious past





## WELCOME

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Please ask our Chef for a creative alternative if our event menus do not meet your needs.

Final counts are due 3 business days prior to the start of the event.

Food service is based on 1.5 hours.

Our culinary team is dedicated to providing healthy, well-balanced meals for all attendees. Please let your event manager know of any dietary restrictions.



### **Please Note:**

A 25% taxable service charge will be applied to all food and beverage, in addition to an 8% state sales tax on food and soft beverages.

A 10% state sales tax will be applied to alcoholic beverages.



## START THE DAY | Priced per person

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### LANDMARK CONTINENTAL | \$39

Freshly baked mini muffins, mini sweet and savory breakfast pastries, artisan baguette

Whipped butter and local jams

Smoked gouda and herbed goat cheese spread

Seasonal fruit and berries

Craft your own Greek yogurt bar – granola, dried fruits, local honey

Assorted fruit juices

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

### THE NOTARY BREAKFAST | \$49

Freshly baked mini muffins, mini sweet and savory breakfast pastries, artisan baguette

Whipped butter and local jams

Seasonal fruit and berries

Craft your own Greek yogurt bar – granola, dried fruits, local honey

Fluffy scrambled eggs

Southwestern vegetable and egg white quesadilla, housemade salsa verde

Breakfast potatoes

Select 2: bacon (gf), sausage, turkey bacon (gf), chicken apple sausage (gf)

Assorted fruit juices

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

**TASTY ENHANCEMENTS | Priced per person**

Bagels and smoked salmon, assorted cream cheeses, traditional accoutrements | \$16

Eggs and omelets to order | \$12 (*attendant required, \$200 per attendant plus tax*)

Scrambled eggs | \$9

Southwestern vegetable and egg white quesadillas, housemade salsa verde | \$10

Oatmeal with brown sugar, nuts and dried fruits | \$7

Hard-boiled eggs | \$6

**BREAKFAST SANDWICHES | Price per sandwich**

Bacon, egg and cheddar on croissant | \$10

Ham, egg and gruyère on english muffin | \$10

Egg, pepper jack cheese, roasted vegetables, tortilla | \$10

**CLASSIC PLATED BREAKFAST | \$40**

Accompanied by:

Assorted fruit juices

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

Freshly baked mini muffins, mini sweet and savory breakfast pastries, artisan baguette

Whipped butter and local jams

Served family-style at the table

Plated:

Fluffy scrambled eggs

Select 1: bacon (gf), sausage, turkey bacon (gf), chicken apple sausage (gf)

Breakfast potatoes

## **IN SESSION** | Priced per person

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### **BEVERAGE BREAKS**

#### **4 HOURS | \$25**

##### **MORNING**

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

Assorted fruit juices

Bottled still and sparkling water, fruit and vegetable juices, smoothies, kombucha, coconut water

##### **AFTERNOON**

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

Bottled still and sparkling water, Pepsi products and local PA sodas, fruit infused sparkling water, La Colombe draft latte, unsweetened bottled iced tea

#### **ALL DAY | \$43**

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

##### **MORNING**

Assorted fruit juices

Bottled still and sparkling water, fruit and vegetable juices, smoothies, kombucha, coconut water

##### **AFTERNOON**

Bottled still and sparkling water, Pepsi products and local PA sodas, fruit infused sparkling water, La Colombe draft latte, unsweetened iced tea

### **ON CONSUMPTION**

La Colombe light and dark roasts, decaffeinated coffee and Tazo tea | \$99 per gallon

Pepsi products | \$7 each

Bottled water | \$7 each

Sparkling water | \$7 each

**TO GRAZE | Priced per person**

Select 1 for \$8, Select 2 for \$11, Select 3 for \$14, Select 4 for \$17

Craft your own Greek yogurt bar – granola, dried fruits, local honey

Whole fruit

Trio of seasonal berries

Hummus and crudité shooters

Assorted warm cookies and ice-cold milk

Peanut butter and celery shooters

Individual yogurt parfaits with granola

Maple roasted nuts

Assorted bags of vegetable and kettle chips

Kind bars

Assorted bags of gourmet popcorn

Mini chocolate croissants

**THE NOTARY MARKET BOARD | \$28**

Selection of local cheeses and cured meats such as prosciutto, sopressata, capicola

Marinated tomatoes, roasted peppers, grilled squash and zucchini, marinated mushrooms, grilled asparagus, assorted tapenades, tabbouleh, hummus, marinated olives

Dried fruits, nuts, grapes, breads, crostini, flatbreads and crackers

**ZESTY GUACAMOLE & SALSAS | \$17**

Guacamole

Tomatillo salsa verde

Seasonal fruit salsa

Spicy tomato

Corn tortilla chips

**PENNSYLVANIA PRETZEL | \$17**

Soft pretzel logs and nuggets

Pigs in a pretzel blanket

Local PA gourmet mustards and cheese dips

Root beer

**BUILD YOUR OWN TRAIL MIX | \$16**

*Maximum 50 attendees*

M&M

Almonds, peanuts

Dried cherries and cranberries

Assorted dried fruit

Yogurt coated raisins



## **PLATED LUNCH** | Priced per person

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### **SERVED**

Artisan rolls

Freshly brewed iced tea

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

### **FIRST COURSE | SELECT ONE**

Available seasonally: Kennett square mushroom bisque, gazpacho, chilled asparagus soup

Anytime: Tomato bisque with parmesan crisp, chicken noodle, Italian wedding

Market salad, shaved asparagus, seasonal accompaniments, citrus dressing

Caesar salad, choice of kale or romaine lettuce tossed in caesar dressing with parmesan crisp



## MAIN | SELECT UP TO TWO (PLUS VEGETARIAN)

### BOUNTIFUL SALADS

Kale and quinoa salad with grilled chicken | \$41

Kale and quinoa salad with grilled salmon | \$45

Seasonal vinaigrette

Cobb salad | \$42

Crisp romaine, bibb, tomato, cucumber, avocado, egg, bleu cheese, bacon and grilled chicken

Niçoise salad | \$48

Bibb, seared tuna, egg, tomato, fingerling potatoes, green beans, kalamata olives, sherry vinaigrette

### SEASONAL

Chicken

Fall/Winter: seared, Italian market vegetables, parmesan polenta, mushroom madeira | \$54

Spring/Summer: seared, seasonal vegetable, herb roasted fingerling potatoes, citrus piccata | \$54

Salmon

Fall/Winter: baby spinach, acorn squash | \$58

Spring/Summer: seasonal vegetable, herb roasted fingerling potatoes, roasted corn and tomato vinaigrette | \$58

Steak

New York strip with seasonal vegetable, herb roasted fingerling potatoes, shallot demi-glace | \$62

Vegetarian

Fall/winter: balsamic grilled portobello, grilled eggplant, toasted quinoa, harissa yogurt | \$48

Spring/summer: vegan grilled cauliflower steak, roasted pepper sauce, spinach, quinoa | \$48

### SWEETS | SELECT ONE

Cheesecake

Chocolate flourless torte, raspberry sauce (gf)

Berries with sabayon, seasonal berries served with a custard sauce (gf)

Apple strudel with salted caramel and crème anglaise

Key lime tart

## MID-DAY FARE | Priced per person

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### ACCOMPANIED BY:

Assorted Pepsi products and bottled water

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

### WORLD DELI | \$53

Greek salad, tomato, cucumber, parsley, capers, feta, olive oil and vinegar

Israeli couscous, tomato, scallion, lemon vinaigrette

Italian tuna salad

Grilled vegetables

Roasted turkey, chicken breast, roast beef

Herb goat cheese, provolone, cheddar

Sweet and sour pickles

Marinated olives

Bibb lettuce, tomato

Aioli and grain mustards

Artisan rolls

Berries with crème anglaise

Black and white cookies

### MARKET TABLE | \$58

Seasonal soup

Romaine, spinach, bibb

Quinoa

Bleu, cheddar, goat and parmesan

Mix-ins: Sunflower seeds, walnuts, parmesan crisps, bacon, egg, dried cranberries, red peppers, tomato, cucumber, carrot, red onion, chickpeas, black olives

Shrimp, strip steak, chicken breast

Creamy peppercorn, mustard vinaigrette, caesar, and balsamic vinaigrette

Artisan rolls

Mini chocolate and carrot cakes

**DILWORTH PARK | \$60**

Spinach salad, red peppers, pine nuts, gorgonzola cheese and red onion, apple cider vinaigrette

Quinoa salad with roasted peppers

Herb roasted chicken with Kennett square mushroom ragout

Roasted citrus marinated swordfish, pineapple cucumber relish

Tri-colored orzo pasta

Seasonal vegetables

Artisan rolls

Deconstructed fruit and yogurt parfait

**9TH AND CHRISTIAN | \$62**

Classic caesar salad, romaine lettuce, caesar dressing, parmesan crisp

Caprese salad, bocconcini mozzarella, cherry tomatoes, basil chiffonade

Parmesan chicken, lemon butter sauce

Roasted halibut in Tuscan marinade

Eggplant caponata

Roasted red pepper polenta

Artisan rolls

Italian pastries and cookies

**HOMETOWN | \$63**

Mixed greens, tomatoes, cucumbers, red onion, assorted dressings

Fingerling potato salad

Philly cheesesteaks | chicken and beef

Wiz, provolone, american cheese

Sautéed mushrooms, onions and peppers

“The 6-footer” Italian hoagie, sliced and served capicola ham, genoa salami, provolone cheese, lettuce, tomato, onion dressed with Italian vinaigrette, salt, pepper, oregano

Waffle fries

Mini Philadelphia cream cheesecakes

## **LUNCH ON THE RUN | \$43 | Priced per person**

Market style lunch to-go

### **Select 1:**

Israeli couscous, tomato, scallion, lemon vinaigrette

Greek salad, tomato, cucumber, parsley, capers, feta, olive oil and vinegar

Rigatoni, asparagus, onion, sundried tomato, olive oil

### **Select 2:**

Tuscan chicken wrap, pesto mayo, roasted red pepper, provolone cheese

Roast beef and provolone cheese on onion roll, horseradish mayonnaise

Honey roasted turkey on seven grain roll, red onion, lettuce and whole grain mustard

Grilled squash, peppers, and zucchini on a spinach wrap, red pepper pesto mayonnaise

### **Includes**

Assorted Vegetable Chips

Whole fruit

Cookie

Soft Drink or bottled water





## **EVENING SOIRÉE** | Priced per person

### **SERVED**

Artisan rolls

Freshly brewed iced tea

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

### **FIRST COURSE | SELECT ONE**

Available seasonally: Kennett square mushroom bisque, gazpacho, chilled asparagus soup

Anytime: Tomato bisque with parmesan crisp, chicken noodle, Italian wedding

The Notary salad, the classic “wedge” reborn, baby romaine hearts, cabrales bleu crumble, roasted corn, buttermilk ranch, smoked paprika oil

Bibb lettuce, julienned cucumber, cherry tomato, mustard dill vinaigrette

Classic Caesar, chilled romaine lettuce, Caesar dressing, parmesan crisp

Spinach, grilled portobello, marinated Bermuda onions, pepper bacon dressing

Seasonal baby greens, tear drop tomatoes, cucumber, goat cheese, balsamic vinaigrette

Radicchio and bibb lettuce, feta cheese, kalamata olives, plum tomatoes, champagne vinaigrette

Smoked salmon tart, dill herbed goat cheese

Goat cheese tart, leek and asparagus

Brie and pear tart, arugula, balsamic

## MAIN | SELECT UP TO 2 (PLUS VEGETARIAN)

### LAND

Braised short rib, root vegetables, risotto | \$74

Filet mignon, seasonal vegetable, truffle risotto, peppercorn sauce | \$86

Grilled pork chop, seasonal vegetable, apple corn bread stuffing, sage au jus | \$68

Herb and panko crusted rack of lamb, seasonal vegetable, roasted fingerling potatoes, mint demi | \$82

Beef 2 ways: short rib and petit filet, red wine reduction, seasonal vegetable, parmesan polenta | \$98

### AIR

French cut chicken breast, sautéed artichokes, herbed rice, sherry cream sauce | \$67

Chicken breast, stuffed with wild mushroom duxelle and brie, seasonal vegetable, roasted fingerling potatoes, French rosemary sauce | \$67

### SEA

Pan-seared salmon, seasonal vegetable, saffron rice, lemon olive oil | \$70

Roasted stuffed trout, julienned seasonal vegetables, roasted fingerling potatoes, lemon beurre blanc | \$72

Pan-seared halibut with tuscan marinade, risotto, shitake mushroom | \$76

### GARDEN

Vegan grilled cauliflower steak, roasted pepper sauce, spinach, quinoa | \$60

Vegetable strudel: grilled seasonal vegetables and mushrooms in parmesan puff pastry, roasted pepper sauce | \$62

### SWEETS | SELECT ONE

Apple strudel, salted caramel, crème anglaise

Fruit tart, raspberry puree

Coconut panna cotta, berries, crunchy nougat

Signature trio: Chef's curated selection of three elegantly displayed sweet bites

Select one, or mix and match: Chocolate, fruit, cheesecake, seasonal inspirations



## **EVENING FEAST** | Priced per person

### **TABLETOP**

Artisan rolls

Assorted soft drinks and bottled water

Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo

Half & half, skim, soy milk, oat milk

Sugar, Truvia, sugar in the raw, simple syrup

### **BROTHERLY LOVE | \$89**

Mixed field greens, applewood smoked bacon, cherry tomatoes, bleu cheese dressing

Israeli couscous, roasted tomato, scallion, lemon zest

Peppercorn roasted strip loin

Salmon, roasted tomatoes and leeks

Roasted chicken, mango salsa

Vegetable strudel

Seasonal, local PA vegetables

Cheesy cauliflower gratin

Scrumptious selection of assorted dessert bites and petits fours

### **SISTERLY AFFECTION | \$96**

Spinach salad, sliced strawberries, toasted pecans, crumbled goat cheese, champagne vinaigrette

Quinoa salad, roasted peppers, onions, tomatoes, crumbled feta cheese

Short rib, pesto polenta

Grilled swordfish, mango salsa

Rosemary grilled chicken, madeira mushroom cream sauce

Vegetable strudel

Seasonal, local PA vegetables

Grilled cauliflower, roasted pepper sauce

Scrumptious selection of assorted dessert bites and petits fours

## MIX AND MINGLE | Price per piece, minimum 25 pieces

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### HORS D'OEUVRES

#### GARDEN

Buffalo mozzarella and plum tomato skewer, balsamic drizzle | \$7

Goat cheese and sundried tomato quiche | \$7

Asparagus quiche | \$7

Raspberry and brie spring roll with balsamic vinaigrette drizzle | \$7

Artichoke and parmesan purse | \$7

Crispy mushroom-truffle arancini | \$7

#### SEA

Mini crab cakes with remoulade | \$8

Steamed shrimp dumpling | \$7

Bacon-wrapped scallops | \$8

Lobster bruschetta, citrus remoulade | \$9

#### AIR

Spicy chicken, polenta, corn relish | \$7

Chicken sate, peanut sauce | \$7

Coconut chicken, mango sauce | \$7

#### LAND

Asian spiced short rib pot pie, hoisin sauce | \$7

Cheesesteak spring rolls, spicy ketchup | \$7

Beef wellington, mushroom duxelle | \$7

Short rib grilled cheese | \$7

Classic pigs in a pretzel blanket, local PA mustards | \$7

Lollipop lamb chops, rosemary and Dijon crust, mint demi | \$9





## TEMPTING SPREADS

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### CHEF-CRAFTED STATIONS

#### **THE NOTARY MARKET BOARD | \$28**

Selection of local cheeses and cured meats such as prosciutto, sopressata, capicola

Marinated tomatoes, roasted peppers, grilled squash and zucchini, marinated mushrooms, grilled asparagus, assorted tapenades, tabbouleh, hummus, marinated olives

Dried fruits, nuts, grapes, breads, crostini, flatbreads and crackers

#### **BRUSCHETTA & BURRATA | \$26**

Fresh burrata mozzarella

Tomato, onion and basil bruschetta

Sundried tomato and kalamata olive tapenades

Garlic crostini and focaccia breads

#### **LOCAL FARMSTAND | \$18 (v)**

Seasonal selection of local PA vegetables

Buttermilk ranch dip

Lemon hummus

White bean and herb dip

Cucumber-mint yogurt dip

### **ZESTY GUACAMOLE & SALSAS | \$17**

Guacamole

Tomatillo salsa verde

Seasonal fruit salsa

Spicy tomato

Corn chips

### **RAW BAR | \$38**

Jumbo shrimp

Snow crab claws

Oysters and clams on the half-shell

Cocktail sauce, horseradish, shallot mignonette

### **PHILLY FAVORITES | \$36**

Cheesesteak flatbread "wiz wit"

Garlicky broccoli rabe, sharp provolone and mushroom flatbread

Sausage and peppers stuffed portobello

Mini roast pork sandwiches, sharp provolone, garlicky broccoli rabe

Crinkle crab fries, white cheddar cheese sauce

Pretzel nuggets, local PA mustards and cheese dip

Root beer, housemade chips and briny pickles

### **PAELLA | \$29**

*(attendant required)*

Saffron rice, garlic and tomato

Seafood with clams and mussels

Valencian style with chicken and chorizo

### **S+S TAPAS | \$26**

*A nod to our signature restaurant, sabroso + sorbo*

Serrano ham, chorizo and spanish cheeses

Marinated olives, quince jam, crostini

Blistered shishito peppers with sea salt

Tomato gazpacho shooters

Garlic chili shrimp

Add paella | \$42 *(attendant required)*

### **SLIDER BAR | \$26**

*Select 3:*

Crab cakes with cajun remoulade

Roast pork, sharp provolone, broccoli rabe

Mini burger with caramelized onions and a spicy pickle

Nashville hot chicken, bread and butter pickle, hawaiian roll

Falafel with lemon tahini sauce

Housemade chips and briny pickles

**PASTA STATION | \$25**

*(attendant required)*

*Select 2:*

Short rib ravioli, balsamic demi

Penne ala vodka, smoked chicken

4-cheese tortellini, roasted tomato, spinach, alfredo sauce

Rigatoni, sausage, broccoli rabe, garlic white wine sauce

Potato gnocchi, pancetta, peas, mushrooms, pesto sauce

Crunchy breadsticks and garlic bread

**DECADENT MAC & CHEESES | \$23**

*(attendant required)*

*Select 3:*

Traditional three cheese, toasted breadcrumbs

Lobster

Cheesesteak with peppers, mushrooms, and onions

Pulled buffalo chicken

Veggie with mushroom, sundried tomatoes, herbs

**DIM SUM | \$19**

Bao buns | crispy pork belly and asian spiced pulled chicken, pepper slaw

Selection of steamed shrimp, vegetable, and pork dumplings

Add sushi | \$30

**STREET TACO | \$28**

Mole Braised Chicken, blackened flank steak

Impossible vegan beef

Toppings: lettuce, sour cream, cotija cheese, cilantro, guacamole, pico de gallo, roast corn and black bean salsa

**CRAB CAKE AND SHRIMP SCAMPI | \$36**

Sautéed to order

Tartar sauce, garlic herb butter and chives

We recommend 1 chef attendant per 50 guests, \$200 per attendant plus tax

## TEMPTING SPREADS

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### **CARVING BLOCK (pricing is based on 25 people)**

Attendant required | We recommend 1 chef attendant per 50 guests, \$200 per attendant plus tax

### **CARVED WHOLE ROASTED TENDERLOIN | \$600**

Peppercorn merlot sauce, mini rolls

### **CARVED ROAST STRIP LOIN OF BEEF | \$500**

Slow roasted with shallots and creamy horseradish mayo, mini rolls

### **BRISKET | \$400**

Pepper slaw, horseradish cream, mini rolls

### **CARVED WHOLE TURKEY BREAST | \$400**

Cranberry aioli, mini rolls

### **SALMON EN CROUTE | \$350**

Spinach and herbed goat cheese, in flaky puff pastry, citrus beurre blanc

### **PORCHETTA | \$300**

Garlicky broccoli rabe, mini rolls

### **ROASTED VEGETABLE CARVING BOARD | \$20/PERSON**

Portobello, zucchini, cauliflower, eggplant

Chef-crafted dips and sauces



## SWEET FINALE

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Coffee and tea – La Colombe light and dark roasts, decaffeinated coffee, select teas by Tazo  
Half & half, skim, soy milk, oat milk  
Sugar, Truvia, sugar in the raw, simple syrup

### CHEF'S SELECTION OF MINI SWEETS & TREATS | \$20

Miniature french pastries, éclairs, napoleons, mini dessert cups, red velvet cake, cheesecake drops

### OUTRAGEOUS VIENNESE TABLE | \$27

Cake pops, petits fours, napoleons, éclairs, fruit tarts, cream puffs, gluten-free pecan tart, assorted macarons, key lime tart, carrot cake, black forest cheesecake, Italian cookies, cannoli, profiteroles

### CRÈME BRÛLÉE | \$32

*(attendant required)*

Chef "brûléed" to order, includes passed mini desserts

Vanilla-orange and chocolate crèmes

Fresh berries and seasonal fruit

Ingeniously flavored sugars and sauces

### THE BEST OF THE ROARING '20s | \$34

*(attendant required)*

Chef-attended vintage-style flambé desserts, includes passed mini desserts

*Select 2:*

Bananas foster

Cherries jubilee

Seasonal jubilee

Crepes suzette

We recommend 1 chef attendant per 50 guests, \$200 per attendant plus tax

### AFTERGLOW DESSERT RECEPTION | \$22 | Choice of 5

Dark chocolate flourless cake bites

Tiramisu with coffee cream sauce

Citrus zest pound cake, fresh berry compote, honey vanilla cream sauce

Black forest cheesecake bites

Cake pops

Eclairs

Petits fours

Cannoli

Red velvet bites

Assorted seasonal fruit tarts



## IT'S A COCKTAIL AFFAIR

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### MODERN

PA local spirits:

Vodka, Gin and Rum

Captain Morgan Original Spiced Rum

Dewar's Scotch

Woodford Reserve Bourbon

Patrón Silver Tequila

Tito's Handmade Vodka

Stateside Vodka

Hendrick's Gin

Bluecoat Gin

Bacardi Rum

Captain Morgan Original Spiced Rum

Johnnie Walker Black Label Whisky

Jack Daniel's Whiskey

Angel's Envy Bourbon

Don Julio Tequila

### SOPHISTICATED

Proverb Wines | Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, Rosé,  
House Sparkling Wine

Domestic Beers | Miller Lite, Yuengling, Michelob Ultra

Craft/Imported Beers | Corona, Amstel Light, Yards Philadelphia Pale Ale, Victory Brewing  
Seasonal, Dogfish Head 60 Minute IPA

## OPEN BAR

	MODERN	SOPHISTICATED
1 hour	\$29	\$32
2 hours	\$42	\$45
3 hours	\$51	\$54
4 hours	\$63	\$67
5 hours	\$75	\$80

## HOST BAR

Modern mixed drinks \$14

Sophisticated mixed drinks \$16

Wine by the glass \$13

Domestic bottled beer \$8

Imported bottled beer \$9

Soft drinks and bottled water \$6

## CASH BAR

*\$500 minimum spend*

*Pricing includes tax and service charge*

Modern mixed drinks \$16

Sophisticated mixed drinks \$18

Wine (by the glass) \$15

Domestic bottled beer \$10

Imported bottled beer \$11

Soft drinks and bottled water \$7

## SPEAKEASY

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### BAR CARTS

Elevate the experience with a bar cart presentation reminiscent of roaring '20s grandeur

### AFTER DINNER DRINKS | \$15

*(attendant required)*

Curated selection of cordials, amari, and liqueurs

### PROHIBITION COCKTAILS | \$22

*(attendant required)*

Old Fashioned

Manhattan

Bluecoat Martini

Boozy Spritz

The Notary Signature Cocktail: Signed, Sealed, Delivered

A bartender fee is required by law

We recommend 1 bartender per 75 guests, \$200 per bartender plus tax

## TECHNOLOGY

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### **AUDIO VISUAL PACKAGES** | Audio visual pricing is per day

#### **VISUAL PRESENTATION PACKAGE**

Meeting room | \$500

Grand Ballroom or Juniper | \$625

Includes appropriate LCD projector, screen, table with power strip, extension cord, VGA or HDMI connection, and setup

#### **LCD ACCESSORY SUPPORT PACKAGE**

for those who bring their own LCD projector to the meeting

Meeting room | \$150

Ballroom or Juniper | \$200

Includes screen, table with power strip, extension cord, VGA or HDMI connection, and setup

#### **BOARDROOM PACKAGE | \$100**

Includes wall-mounted LCD TV with VGA/HDMI cable connection

#### **TELECONFERENCE PACKAGE | \$200**

Includes speaker phone, dedicated DID phone line, incoming calls

All outgoing calls are billed at guest room rates and are subject to 8% sales tax

#### **AUDIO**

Wireless lavalier microphone | \$175

Wireless handheld microphone | \$175

4-channel mixer | \$75

6-channel mixer | \$85

8-channel mixer | \$95

Computer speakers | \$100

JBL amplified speakers (set of two) | \$350



## MISCELLANEOUS

- Podium | \$75
- 3M Post-it note flipchart with markers | \$90
- Additional 3M pads | \$60
- Wireless mouse | \$100
- Easels | \$15
- Power strip | \$25
- Extension cord | \$10
- VGA extension cable | \$10
- HDMI cable | \$10
- Mac adapter | \$20
- VGA switcher | \$200
- Banner hanging package | \$200 per banner  
Includes pipe and drape poles, labor

## TECHNICAL ASSISTANCE

Please ask Event Manager for additional information

## HIGH-SPEED INTERNET

Use of hubs, switches and routers without prior consent of the hotel is prohibited

Wired line, first connection | \$400

Wired line, each additional | \$75

Wireless internet | connections are per device

NUMBER OF CONNECTIONS	SUPERIOR	SIMPLE
<25	Media streaming, downloads \$34 per connection	Email, web browsing \$23 per connection
26-50	\$28 per connection	\$17 per connection
51+	\$19 per connection	\$14 per connection

Prices are subject to change

All prices are subject to a 25% taxable service charge and an 8% state sales tax

**THE  
NOTARY  
HOTEL**

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THE NOTARY HOTEL, AUTOGRAPH COLLECTION

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21 North Juniper Street  
Philadelphia, PA 19107  
215 496 3200