

A photograph of a modern lounge interior. In the foreground, there are two light-colored sofas with dark blue and orange cushions. A wooden coffee table is in front of them. In the background, there is a bar with shelves of bottles and glasses. The room is lit with warm, ambient lighting. The text "LEVEL TWO" is overlaid in the center.

# LEVEL TWO

## Wedding Collection



# Cheers to you on your engagement!



From the moment you arrive to the last toast at the reception and that final bite of cake, our team is here to create amazing moments and memories you will cherish forever.

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## Your Level Two Wedding Includes

- 5 Hours of Event Time
- Dedicated Event Manager
- Service Staff Dedicated to your Wedding Experience
- Welcome Beverages
- Full Bar Service
- Six Tray Passed Hors d'oeuvres
- Two Reception Stations
- Three Course Dinner
- Wedding Cake
- Coffee & Tea Service

## Additional Inclusions

- Complimentary Menu Tasting for up to Four Guests
- Special Room Rates for your Wedding Party & Guests
- Dance Floor
- Custom Selection of Linens
- Your Selection of Chairs and Cushions
- Hotel Tables, China and Flatware
- Access to our Curated Vendor Partner List
- Bridal Suite for Day-Of Hair & Makeup
- Enjoy your Wedding Night in One of Our Beautiful Suites

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# Your Wedding Celebration

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## Welcome Refreshments

Guests will be greeted at the top of cocktail hour with tray passed white wine, signature cocktail, and sparkling water

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## Signature Cocktails

Please select two from the following to be tray passed on guest arrival & available at the bar.

### BASIL VODKA GIMLET

vodka, simple syrup, lime juice, fresh basil

### CENTRIC COLLINS

Bluecoat gin, champagne syrup, fresh citrus

### LOCAL OLD FASHIONED

Dad's Hat rye whiskey, angostura, orange

### COUNTRY SUN

bourbon, ginger, winter pom, lime

### TOMMY'S MARGARITA

blanco tequila, lime, agave

### MEZAL NEGRONI

mezcal, campari, sweet vermouth

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## Beverages FULL BAR SERVICE

Specially selected spirits, imported and local craft beer, signature red and white wine, sparkling wine, and select cordials.

Choice of two signature cocktails and tableside wine service with dinner.







## Tray Passed Hors d'oeuvres

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### HOT

Select three from the following

#### MINI CHICKEN TINGA STREET TACO

cilantro, lime

#### MAUI SHRIMP SPRING ROLL

coconut milk, cilantro

#### CHEESESTEAK DUMPLINGS

sriracha ketchup

#### BRAISED SHORT RIB AND MANCHEGO EMPANADA

piquillo aioli

#### KALE AND CORN POTSTICKER

sweet & sour dipping sauce

#### MINI CRAB CAKES

lemon garlic aioli, salsa fresca

#### GENERAL TSO CAULIFLOWER BITES

scallions, sesame seeds

#### WAGYU BEEF SLIDERS

cambozola cheese, arugula

#### IMPOSSIBLE MEATBALLS

fresno tomato sauce, manchego cheese

#### LOLLIPOP LAMB CHOPS

mint chimichurri **+\$3 pp**

### COLD

Select three from the following

#### BRUSCHETTA

marinated heirloom tomato, basil, olive oil

#### BURRATA TOAST

arugula pesto, almonds, pomegranate

#### WAGYU BEEF TARTARE

dijon, capers, fried shallots

#### WILD MUSHROOM CROSTINI

whipped goat cheese, fig balsamic

#### SHRIMP COCKTAIL

kimchi cocktail sauce

#### TUNA POKE WITH AVOCADO

on crispy wonton chip

#### SMOKED SALMON CROSTINI

whipped crème fraîche, cucumber

#### GAZPACHO SHOOTER

heirloom tomato and watermelon  
cauliflower and coconut

# Reception Stations

Select two

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## RITTENHOUSE MARKET VEGETABLES

Heirloom Carrots • Broccoli • Radishes • Cherry Tomatoes • Hummus • Ranch • Green Goddess

## ARTISAN CHEESE DISPLAY

Chef's Selection of three domestic and imported cheese

12 Month Aged Manchego  
Gorgonzola Dolce • Cave Aged Cheddar

Served with dried apricots, toasted marcona almonds, honeycomb, lavash crackers and french baguette

## ITALIAN MARKET CHARCUTERIE

Chef's Selection of 3 cured meats

Thinly Sliced Prosciutto • Genoa Salami • Spicy Calabrese

Served with cornichons, house made pickles, mustards and french baguette

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## PATCHWORK FLATBREAD

### MARGHERITA

tomato, basil, olive oil, pizza spice

### BLANCA PIZZA

ricotta, mushrooms, spinach, artichoke hearts

### BARBEQUE CHICKEN

bacon, scallion, red chili flakes

### PHILLY JAWN

long hot pesto, house whiz, shaved spicy calabrese

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## PASTA

### FOUR CHEESE RAVIOLI

vodka sauce, spinach, fresno chili

### SHORT RIB CAVATAPPI

roasted red pepper, mushroom, truffle parmesan

### MAC & CHEESE BACON BITES







## Station Enhancements

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### SUSHI, SASHIMI & NIGIRI | + \$25pp

25 person minimum • Choice of 5

Includes wasabi, pickled ginger and soy sauce

#### SUSHI

California Roll with Avocado and Crab,  
Pickled Cucumber Roll • Salmon Roll • Shrimp Tempura  
Roll • Spicy Tuna Roll • Pickled Vegetable Roll

#### SASHIMI

Tuna • Salmon • Yellowtail

#### NIGIRI

Shrimp • Tuna • Salmon •  
Unagi

### CAPE MAY RAW BAR | + \$25pp

Jumbo Ohsii Shrimp • Jonah Crab Claws  
Peruvian Style Ceviche • Cape May Oysters  
Cocktail Sauce • Mignonette • Lemon

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#### CARVING

Served with warm dinner rolls & butter

#### GRILLED TOMAHAWK | Serves 15-20

Chimichurri, Smoked Maldon Sea Salt

**\$650.00**

#### ROASTED BEEF TENDERLOIN | Serves 15-20

Cabernet Demi-Glace

**\$600.00**

#### PRIME RIB | Serves 20-25

Horseradish Cream

**\$550.00**

#### NEW YORK STRIPLOIN | Serves 20-25

Whiskey au Poivre

**\$550.00**

#### CARNE ASADA | Serves 20-25

Ancho-Mushroom Sauce, Pickled Red Onion, Cilantro

**\$500.00**



## First Course

Select one

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### SALADS

#### ARTISAN LETTUCES

cherry tomatoes, radishes,  
sherry vinaigrette

#### BABY SPINACH SALAD

cucumber, feta cheese, olives,  
roasted pepper dressing

#### PATCHWORK CAESAR SALAD

baby gem, garlic croutons,  
anchovy-less dressing

#### KALE CHOPPED SALAD

chickpeas, cucumbers, cherry  
tomatoes, onions, buttermilk ranch

#### ANCIENT GRAIN SALAD

quinoa, farro, arugula,  
lemon-olive oil and herb  
vinaigrette

### SEASONAL ADDITIONS

#### HEIRLOOM TOMATO SALAD *S/S*

whipped goat cheese, almond brittle, mache,  
sun dried tomato vinaigrette

#### WINTER CITRUS SALAD *F/W*

pickled kumquat, feta, pomegranate

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### BREAD SERVICE

fresh-baked breads & whipped butter

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## Choice of Entrée

Select two proteins + 1 silent entrée

### FISH

#### PAN ROASTED SALMON

sun dried tomato risotto, citrus and arugula salad

#### BRANZINO FILET

toasted pearl couscous,  
roasted squash, sauce vierge

#### PAN SEARED DIVER SCALLOPS

celery root purée, malabar spinach,  
apple cider jus +\$7 pp

#### PAN ROASTED HALIBUT

black rice, tokyo turnup slaw,  
poblano vinaigrette +\$7 pp

### CHICKEN

#### ROASTED AMISH CHICKEN BREAST

kholrabi au gratin, sauteed broccoli,  
maple dijon glaze

### BEEF

#### VICTORY STOUT BRAISED SHORT RIB

parsnip polenta, pea tendrils, crispy onions

#### GRILLED RIBEYE

roasted marble potatoes, charred baby broccoli,  
chimichurri, smoked maldon sea salt

#### PRIME RIB

salt baked yukon gold potato,  
braised collard greens, horseradish cream

#### NEW YORK STRIPLOIN

truffle Steak fries, sautéed brussel sprouts,  
whiskey au poivre

#### FILET MIGNON

roasted garlic potato purée,  
heirloom carrots, cabernet demi glace +7 pp

### LAMB

#### ROASTED RACK OF LAMB

saffron risotto, rainbow chard,  
pinot noir gastrique +\$7 pp

### SILENT ENTRÉE

#### JAPANESE EGGPLANT

chickpea-lentil stuffing, cilantro tabbouleh

#### PASTA PRIMAVERA

penne, spinach, artichoke hearts,  
squash, fresno marinara

#### RATATOUILLE LASAGNA

eggplant, zucchini, bell pepper,  
ricotta, parmesan

#### PUMPKIN RISOTTO

tuscan kale, heirloom cherry tomatoes,  
vegan mushroom bordelaise







## Sweets & Coffee

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### DESSERT TAPAS

Select three

French Macarons  
Chocolate Truffles  
Chocolate Petit Fours  
Spiced Carrot Cake  
Seasonal Mini Fruit Tarts  
Tiramisu & Red Velvet Verrines  
Mini Cannolis with Chocolate Chips  
Cheesecake Bites  
Mini Buttercream Cupcakes

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### WEDDING CAKE

provided by Bredenbeck's Bakery

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### COFFEE STATION

freshly brewed La Colombe coffee, decaf,  
and hot Tazo tea selection

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## Details Made Easy

### Your Wedding Package Pricing

\$195/person • Inclusive of Service Fees and Taxes  
Applicable Facility Fees Additional

#### MENUS

Menus and beverage package may be customized to fit your unique style.

#### MINIMUM REQUIREMENTS

Food and beverage minimum and site fee apply to your event at Level Two. Minimum is inclusive of private event food and beverage charges.

#### GUEST ACCOMMODATIONS

Stay the night and take the elevator home after your celebration. Your event manager will assist in arranging a room block with a discounted rate for your guests to enjoy the local flavor of Philadelphia.

#### DEPOSIT AND PAYMENT

To confirm your date, a signed contract and deposit of 25% of your estimated charges is required. A deposit schedule will follow requesting an additional payment 6 months before your wedding date of 50% of estimated charges. Final payment will be due 10 business day prior to your event.

A 20% contingency payment to guarantee overages from evening of the event will also be collected.

#### PARKING ARRANGEMENTS

Parking is available at the garage adjacent to hotel. You may arrange for hosted parking or allow your guests to pay on their own. Two additional parking lots are available within a block of Hyatt Centric.