EVENTS & CELEBRATIONS at Fitler Club
“There's a party goin' on right here
A celebration to last throughout the years
So bring your good times and your laughter too
We gonna celebrate your party with you”

-KOOL & THE GANG
THE CLUB

*Something posh yet casual, exclusive yet diverse, hedonistic yet philanthropic, a one-stop shop for the modern urbanite to achieve personal and social fulfillment - something he’s calling Fitler Club.* - Philly Mag, April 2018

A charity gala for 500, a mitzvah for 250 or an anniversary for 50... every event is uniquely yours and your guests will be talking about it for years to come...

Location, Location, Location...

Planes, trains or automobiles, the club is just a short walk from 30th St Station, an easy exit off of 76, or a quick Uber from the airport - not to mention our house car service.
“Let’s spend the night together”
- THE ROLLING STONES

THE SPACES

10,000 sq. ft. of flexible high-tech event space to host and cater everything from intimate gatherings to large scale conferences... and every wedding, birthday and mitzvah in between.
## Pre-function

<table>
<thead>
<tr>
<th>THE SPACE</th>
<th>1,900 sq. ft.</th>
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<td>CAPACITY</td>
<td>250 Reception</td>
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<tr>
<td>FUNCTIONS</td>
<td>Cocktail Hour Reception</td>
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“arock and roll all night and party everyday”
- KISS

## The Garden

<table>
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<tr>
<th>THE SPACE</th>
<th>1,800 sq. ft.</th>
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A gorgeous gathering space before the big event inside or the perfect spot for a more intimate outdoor event under the stars... And hundreds of lights strung overhead will ensure it’s magical for everyone.
The Ballroom

A modern, urban space that speaks to your sense of style; a blank canvas to create the perfect setting; and room for everyone you know, and then some, to celebrate the night away!

THE SPACE
4,600 sq. ft.
16-21 ft. ceilings

CAPACITY
500 Reception
360 Rounds
180 Classroom
300 Theater

FUNCTIONS
Cocktail Hour
Reception
Celebration
Meetings
The coolest and most unique event space in Philadelphia offers bowling, shuffle board, billiards, table tennis, pop-a-shot and your favorite old-school arcade games... and flexible meeting space for when you actually need to get some work done.

The Trophy Room

The Space
3,650 sq. ft.
incl. bowling + games

1,750 sq. ft.
mezzanine only

Capacity
150 Reception
45 Creative Meeting Space

Functions
Cocktail Hour
Reception
Pre-party
After Party
Dinner
Brunch
Fitler Rooms

The 14 most luxurious rooms in the city come with amenities galore... fine linens, lavish bath products, and a thoughtfully curated mini-bar... order room service, binge watch your favorite Netflix shows, and decide your perfect sleeping temp....

What other hotel in the city invites you to a morning club run on the Schuylkill River Trail, a golf lesson at 3pm and movie night in the screening room?

THE ROOMS
2 Master Suites
3 Junior Suites
9 Fitler Bedrooms

AMENITIES
Hotel guests are members for their stay. When an event reserves 6 or more rooms, they have additional access to host events in member’s only spaces including the Field House, SRT, the Back Bar and the Theater.
The Filter Club experience highlights the opportunity to collaborate with critically acclaimed Chef and Culinary Director Kevin Sbraga and his team, to create your perfect menu. This is just a taste...
butler passed hors d’oeuvres
$40 one hour, $55 two hours
select six
Charred Eggplant Caviar Toast
Red Pepper Hummus, Za’atar Lavash
Burrata Cheese, Tomato Tartare, Basil
Fingerling Potatoes, Chimichurri
Smoked Salmon, Bagel Chips, Scallions
Burrata Cheese, Tomato Tartare, Basil
Fingerling Potatoes, Chimichurri
Smoked Salmon, Bagel Chips, Scallions
Lobster Salad, Celery Leaves, Hot Dog Buns
Tuna Tartare, Preserved Lemon, Parsley
Beef Tartare, Cracked Wheat, Broken Pita
Chopped Liver Mousse
Corned Beef, Rye Toast, Cole Slaw
Porcini Mushroom Soup, Parmesan Cream
Saffron & Goat Cheese Arancini
Spicy Falafel, Tahini Yogurt
Crab Cake, Celery Root Remoulade
Grilled Octopus, Olives & Potatoes
Lobster Bisque, Crème Fraîche, Chives
Lamb Chops, Pistachio Pesto
Beef Tenderloin Kebab, Roquefort Cream Sauce
Applewood Smoked Bacon & Leek Quiche
market stations | $20 each

CHEESE & CHARCUTERIE STATION
A Selection of Blue, Hard, Triple Cream and Soft Chutneys, Marmalades, Fresh Fruits, Nuts, Breads, Crackers
Assorted Salumi, Country Pâté, Chicken Liver Mousse, Bayonne Ham
Mustards, Cornichons, Chutneys, Breads

SALAD BAR | select three
Mint & Bulgur Tabbouleh
Little Gem Caesar Salad
Classic Greek Salad
The Chopped BLT
Roasted Broccoli Panzanella

GRAIN BOWLS | select three
Red Quinoa, Sweet Potatoes, Goat Cheese, Pearl Onions, Treviso, Pine Nuts
Farro Piccolo, Cherry Tomatoes, Buffalo Mozzarella, Tom Basil, Balsamic Vinaigrette
Cracked Wheat, Feta, Cucumbers, Tahini Yogurt Sauce, Roasted Chicken, Pickled Onions
Brown Rice, Yellowfin Tuna, Fingerling Potatoes, Chopped Egg, Green Beans, Niçoise Olives
Sea Island Field Peas, Bread & Butter Pickles, Cole Slaw, Pork Shoulder, Carolina BBQ Sauce

LITTLE SANDWICHES | select three
Cheddar Cheese Burger
Pretzel Wrapped Bratwurst, Stone Ground Mustard
Hot Chicken, Pickles, Ranch Dressing
Hot Pastrami, Apple Ginger Cole Slaw
Lobster Roll, Celery Leaves & Dill Salad
Seasoned Homemade Chips

ITALIAN MARKET
Artichoke Hearts, Baby Arugula, Mushrooms, Pecorino
Fresh Buffalo Mozzarella, Basil Pesto, Cherry Tomatoes
Olivs, Roasted Garlic, Fresh Thyme Leaves, Citrus Zest
Grilled Asparagus, Roasted Peppers, Confit Onions
Cannellini Bean Salad, White Anchovies

RAW BAR | $10 additional
Poached Shrimp Cocktail
Freshly Shucked Oysters on the Half Shell
Littleneck Clams on the Half Shell
Chilled Maine Lobster Tail
Alaskan King Crab Legs
Cocktail Sauce, Meyer Lemon Aioli, Pink Peppercorn Mignonette, Lemon

Available with purchase of butler passed hors d’oeuvres or buffet selections.
action stations  $25 each

NY DELI
Hot Pastrami & Corned Beef
Cole Slaw & Sauerkraut
Kosher & Half Sour Pickles
German Potato Salad
Assorted Mustards, Pumpernickel & Rye Breads

THE BACK BAR
Oven Roasted Broccoli Rabe, Chile Flakes, Toasted Garlic, Aged Provolone
Baked Macaroni & Cheese
Fish & Chips, Minted Mushy Peas, Vadouvan Tartar Sauce
Grilled Lamb Burger, Harissa Aioli, Arugula, Charred Red Onions
Duck Confit, Chickpea Cassoulet, Frisée, Endive & Asian Pear Salad

PASTA | select two
Rigatoni, Root Vegetable Bolognese
Potato Gnocchi, Mushroom & Sage Fonduta
Spaghetti, Hand-Crushed Tomato Sauce, Guanciale
Saffron Risotto, Roasted Artichokes & Spinach
White Corn Polenta, Soffritto, Italian Sausage, Broccoli
Rosemary & Sea Salt Focaccia

TACO BAR | select two
Pork Carnitas, Salsa Roja, Avocado
Spicy Chicken al Pastor, Pineapple & Cilantro Salsa
Skirt Steak Carne Asada, Pico de Gallo, Poblano Peppers
Wild Mushroom, Black Beans, Oaxaca Cheese, Serrano Chilies
Crispy Mahi, Chipotle Mayo, Black Radish Slaw
Corn Tortilla Chips, Hand-Crushed Guacamole, Charred Tomato Salsa
Radish, Pickled Jalapeños, Lime

STEAKHOUSE STATION | $10 additional
Choice of NY Striploin, Dry Aged Ribeye or Beef Tenderloin
Horseradish Cream, Béarnaise Sauce & Chimichurri
Truffle Scented Mashed Potatoes
Wild Mushroom & Onions
Grilled Asparagus

Chef Attendant Fee of $250 Per Station Applies.
Available with purchase of butler passed hors d’oeuvres or buffet selections.
FIRST COURSE
Roasted Beets, Baby Arugula, Elderflower White Balsamic, Goat Cheese, Shaved Fennel
Baby Romaine Salad, Caesar Dressing, Brioche Croutons, Shaved Parmesan
Tuscan Kale Salad, Warm Cider Vinegar Dressing, Scallions, Roasted Peanuts
Roasted Squash Soup, Coconut Pumpkin Seed Granola
Tuna Crudo, Tomato Water Dressing, Green Olive Tapenade
Braised Pork Belly, Stone Ground Grain Mustard, Granny Smith Apples
Maryland Crab Cake, Sauce Gribiche, Frisée & Fines Herb Salad
Steak Tartare, Chopped Egg Mimosa, Grilled Sourdough
Hudson Valley Foie Gras Terrine, Dried Fruit Compote, Warm Brioche | $20 additional
Pan Roasted Scallop, Piccata Sauce, Hen of the Woods Mushrooms | $20 additional
Chilled Lobster Salad, Vanilla-Citrus Vinaigrette, Roasted Pannips | $20 additional

PASTA COURSE SERVED FAMILY STYLE
Wild Mushroom Risotto, Melted Leeks, Black Truffle, Parmesan
Trottole Pasta, Spicy Rock Shrimp, Cracked Black Pepper, Wilted Arugula
Roasted Jumbo Prawns, Garganelli Pasta, Blistered Cherry Tomatoes, Nasturtium Pesto
Braised Veal Shank, Roasted Baby Vegetables, Saffron Risotto, Braising Jus
Paccheri Pasta, Wilted Escarole, Hand-Crushed Tomato Sauce, Chickpeas

MAIN COURSE
Grilled Salmon, Ancient Grains, Green Beans & Olives, Tomato Saffron Sauce
Crispy Branzino, Cauliflower, Crispy Capers, Golden Raisin Brown Butter
Grilled Chicken Breast, Swiss Chard, Fingerling Potatoes, Curry Soubise
Roasted Beef Tenderloin, Roasted Broccoli, Potato Gratin, Horseradish Broccoli Gremolata
Braised Beef Short Rib, Roasted Mushroom, Potato Purée, Red Wine Jus
Coffee Roasted Carrots, Pickles, Carrot Top Chimichurri, Corn Bread Dressing
Roasted Cauliflower Steak, Cauliflower Tabouleh, Pickles, Tahini Sauce, Pita
Spinach & Ricotta Ravioli, Hazelnut Brown Butter, Parmesan
Grilled Filet Mignon, Butter Poached Lobster Tail, Lobster Hollandaise, Asparagus | $30 additional
Roasted Rack of Lamb, Artichoke Caponata, Black Garlic Aioli, Polenta Croquette | $30 additional
Roasted Duck Breast, Roasted Rainbow Carrots, Sauce a l’Orange, Brussels Sprouts | $30 additional

Lunch or Dinner
3 Courses, $110pp • 4 Courses (including pasta - 2 selections), $130pp
DESSERT
Included in plated lunch or dinner
Crème Fraîche Cheesecake, Fresh Berries
Tropical Fruit Pavlova, Banana Passion Sorbet
Strawberry Shortcake Trifle, Pistachio Ice Cream
Dark Chocolate & Salted Caramel Pot de Crème
Warm Jewish Apple Cake
Buttermilk Panna Cotta, Citrus Confiture

DESSERT STATIONS | $15 each
Donut Shop
Fondue
Crêperie
Viennese Station
Sundae Bar
Coffee Station
Cordial Bar

“A party without cake is just a meeting.”
- JULIA CHILD
brunch

BUFFET
Continental Breakfast | $40
- Juice by the Glass
- Sip N' Glo Juices
- Individual Fruit Platter
- Whole Fruit
- Pastries: Croissants, Muffins, Danish & Coffee Cake
- Breads
- Bagels and Cream Cheese
- Bagel Accessories: Tomato, Avocado, Red Onion, Smoked Fish
- Assorted Cold Cereals: Dried Fruits, Brown Sugar, Seeds & Nuts
- Oatmeal: Chia & Flax Seed Parfait, Yogurt & Berry Parfait, Bircher Muesli
- Cheese: Mild Gruyere, Cheddar, Brie, Chevre
- Cured, Smoked & Roasted Meats: Honey Roasted Turkey, Cured Ham, Salami, Mortadella
- La Colombe Coffee
- Assorted Teas

American Breakfast Buffet + Continental | $15
- Scrambled Eggs
- Breakfast Potatoes
- Pork & Turkey Bacon
- Pork & Chicken Apple Sausage
- Country Ham

Brunch Items
- Avocado & King Crab, Breakfast Radish, Sprouts | $15
- Eggs Benedict, Bayonne Ham, Lobster Hollandaise Sauce, House-Made English Muffin | $10
- 6 oz Dry Aged Beef Burger, Aged Cheddar, Roasted Tomato Aioli, Red Onion Jam | $15
- Classic Margherita Pizza | $10

ACTION STATIONS | $15 each
- Omelet Station
- Waffle Station
- Breakfast Sandwich Station

*Brunch items and action stations may be ordered in combination with the continental breakfast.
All food and beverage is subject to a 23% service fee and applicable sales tax.

**Trophy Room Fee**
- Includes Bowling and Games

**Beverage Package**
- Deluxe Package including spirits, beer and house red, white and sparkling wine,
  - $20 for first hour, $10 each additional hour
  - Deluxe spirits include Tito’s & Stoli Vodka, Tanqueray & Manatawny Gin, Jim Beam & Bulleit Bourbon, Dad’s Hat & Bulleit Rye, Johnny Walker Black & Ballentine Scotch, Cazadores Blanco & Siembra Anejo Tequila, Bacardi & Myer’s Rum
- Premium Beverage Packages, $28 for first hour, $12 each additional hour
  - Premium spirits include Tito’s, Bluebird & Grey Goose Vodka, Bombay Sapphire & Bluecoat Gin, Woodford Reserve & Four Roses Bourbon, Michters & Dad’s Hat Rye, Glenlivet & Macallan 12 Scotch, Dan Julio Silver & 1800 Reposado Tequila, Cruzan & Pyrate Rum

*Filter Club does not allow outside alcohol to be used in functions, however our sommelier is available to consult and will procure the client’s request and expense any beverage that is available in the state of Pennsylvania.

**Bartender fee of $250 each, one bartender per 50 guests required.

**Supplemental Enhancements Available**
- Filter Rooms: Hotel Room Block for up to 8 Guest Rooms
- Dinner in the Private Dining Room**
- Brunch in the Private Dining Room**
- Private Movie Screening**
- Photo Booth
- Valet Parking

**Select activities occur within ‘members only’ spaces, and thus are only available to members or parties booking 6 or more hotel rooms.**
Let us introduce you to our event partners to help create your perfect event.

**Fitler Club Partners**

- FLORAL DESIGN
- TABLE DÉCOR
- PROFESSIONAL STAGING
- LIGHTING
- BAND
- DJ
- EMCEE
- GIFT PACKAGES
- SWAG BAGS
- VALET SERVICE
- ADDITIONAL HOTEL ROOM BLOCKS
- WEDDING CAKES

for more information

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