

A long wedding reception table is set up on a rooftop terrace at night. The table is covered with a white tablecloth and is surrounded by wooden chairs. Large, lush floral centerpieces made of white flowers and greenery are placed along the table. The table is set with white plates, glasses, and lit candles. The background shows a city skyline with lights reflecting on the water under a dark blue sky.

WEDDING

MENU 2025

RHC
PHILADELPHIA

CRAFTING EXCEPTIONAL WEDDINGS WITH INNOVATIVE CUISINE,
ELEGANT FOOD, MODERN SENSIBILITIES AND GENUINE HOSPITALITY.

Welcome to our World...



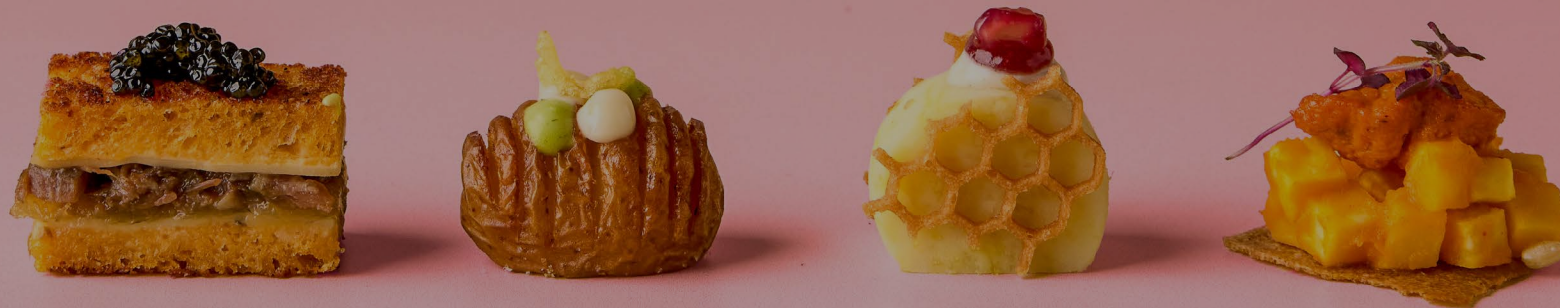
Our Promise is our Signature.

Weddings with Rhubarb Hospitality Collection are a seamless blend of culinary artistry, elegance, and personalized detail. At the heart of our service is a deep respect for ingredients and a commitment to telling your story through food.

From the first tasting to the final course, our chefs and wedding teams collaborate closely with couples to bring their vision to life. We tailor every aspect of the menu to reflect your style and values, ensuring the experience is not only beautiful but also deeply personal.

Every wedding we serve is an opportunity to elevate tradition and celebrate love with intention. Guided by Rhubarb Hospitality Collection standards, our team delivers a wedding day that feels cohesive, refined, and unforgettable—where every detail, down to the last bite, is crafted with care.

CANAPÉS





CANAPÉS

CHOICE OF SIX (6) PASSED

LAND

PRETZELED PIGS IN A BLANKET

Filled with smoky cheddar, ketchup & dijon

PEKING DUCK TACOS

Corn shell, green onion slaw, ginger-hoisin glaze (GF, DF)

BRISKET PASTRAMI ARANCINI

Stone fruit mostarda, micro celery

BBQ PULLED PORK & BUTTERMILK BISCUIT

BBQ sauce, cabbage slaw, dill pickle

MINI EMPANADAS

Chicken, peppers, queso

STEAK TARTARE MINI-CORNETTO CONE +\$3

Smoked egg, beemster XO, nasturtium

HARISSA GRILLED LAMB CHOPS +\$3

*Preserved lemon gremolata
(GF, DF)*

SEA

SPICY TUNA

Fried rice cake, gochujang aioli, sesame, curled scallion (GF)

SMOKED SALMON

Herb cream cheese, cucumber, preserved lemon, pickled red onion, dill

SHRIMP SALAD

Crisp plantain, shrimp, avocado mousse, micro cilantro, finger lime

AMBERJACK TARTARE

Mini cornetto cone, sesame, apple, serrano, mint

GRILLED TUNA TATAKI

Peruvian green sauce (GF) (DF) (NUTS)

CRAB SALAD +\$3

Fried Peruvian potato, jalapeño & garden herb purée, petite chives (GF)

LOBSTER ROLL +\$4

Potato bun, frisée

GARDEN

All garden canapés available as vegan on request.

CRISP MAITAKE BREAD PUDDING

Maitake mushrooms, black garlic, nasturtium

FALAFEL CROQUETTE

Tzatziki, spiced orange marmalade

FRIED POLENTA CAKE

Tomato & coriander jam, micro celery (GF)

INDIAN SAMOSA

Tamarind purée, micro mint

ONION TARTLET

Ricotta labneh, caramelized onion, red onion jam

ASPARAGUS^

Brioche, pickled red onion, smoked egg

FIGS & MONTE ENEBRO CHEESE

Mini cornetto cones, honey, basil

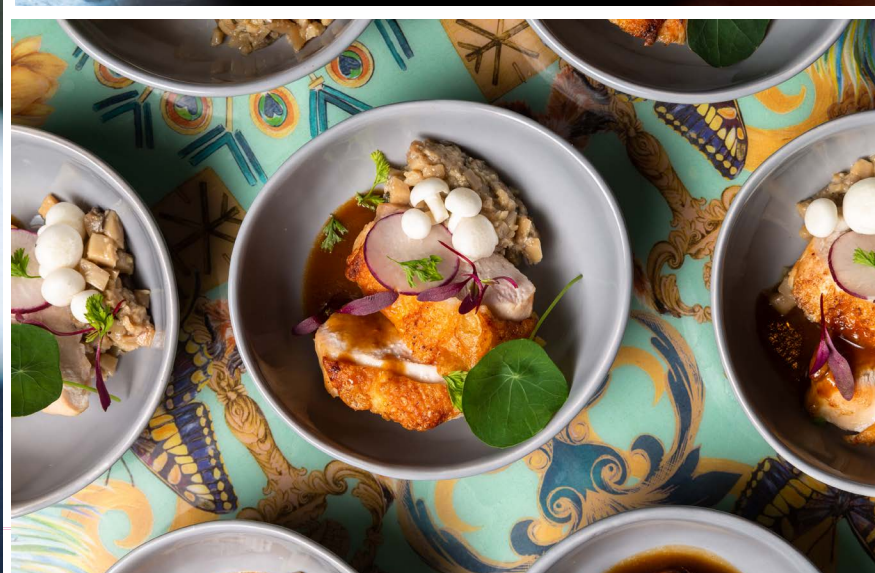
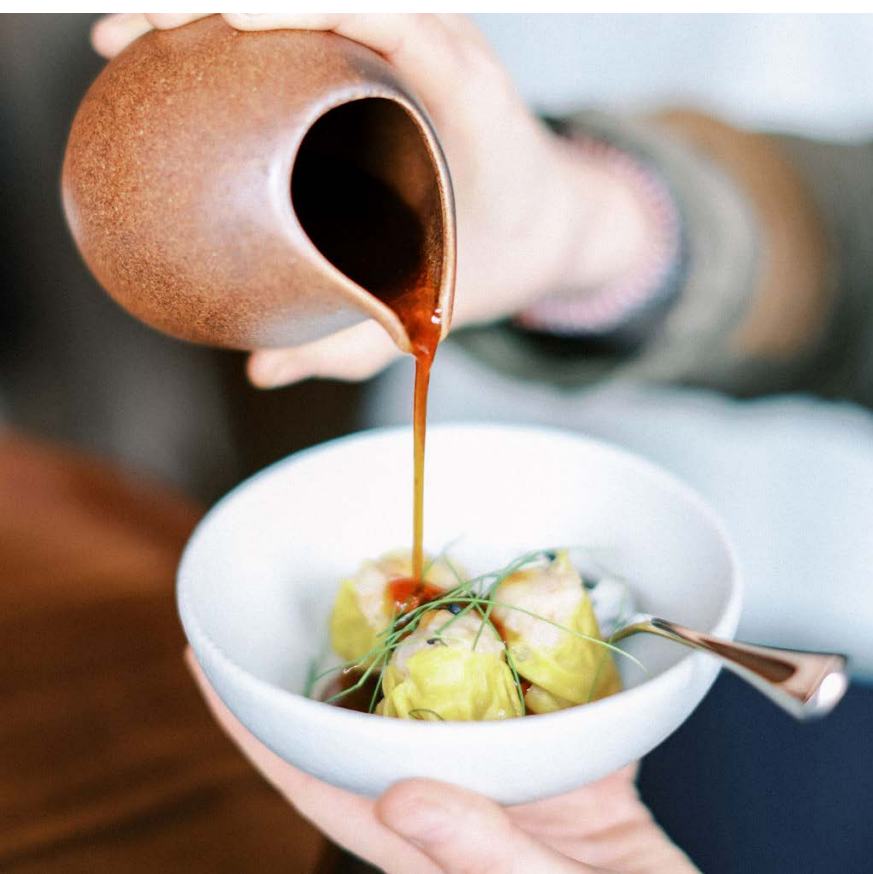
VEGETABLE EMPANADA

Caramelized onion, smoked paprika dip

^CHANGES WITH THE SEASON



BOWLS



BOWLS

CHOICE OF TWO (2) BOWLS

LAND

CRISPY PORK BELLY

Heirloom grits, charred cherry tomatoes, grilled baby kale, pork jus

ROASTED PIRI PIRI CHICKEN

Rice pilaf, grilled zucchini

CHICKEN SOUVLAKI

Quinoa, cucumber salad, black lime tzatziki (GF)

PAELLA BOWLS

Chorizo, shrimp & grilled chicken, sofrito, parsley, EVOO & lemon spritz finish

SMOKED PERSIAN LAMB SHOULDER **+\$4**

Chickpeas, saffron rice, fennel

72-HOUR SHORT RIBS **+\$4**

Garganelli, sunchoke, beef gravy, fried garlic, parmesan

SEA

SALMON POKE BOWL (DF)

Sushi rice, pickled cabbage, charred spring onions, yuzu dressing

SLOW COOKED ARCTIC CHAR

Parisian gnocchi, charred peas, mixed citrus-saffron beurre blanc, petite salad

SMOKED SALMON

Grilled thick-cut toast, herb cream cheese, red onion, cucumber, capers, dill

GRILLED TUNA TATAKI **+\$4**

Crispy rice, charred baby broccoli tops, grapes, white shoyu-sesame dressing

SEARED DIVER SCALLOP **+\$5**

Beluga lentils, charred corn, chanterelle mushrooms

GARDEN

SPRING ONION PARISIAN GNOCCHI

Wild seasonal mushrooms, charred spring onions

VEGAN BIBIMBAP BOWL

Brown rice, BBQ tofu, pickled daikon, edamame, shiitake (GF)

RISOTTO

Made with seasonal ingredients

SMOKED FRENCH CARROTS

Babaganoush, yogurt labneh, black lime, cashews (GF)

ZUCCHINI & RICOTTA CANNELLONI

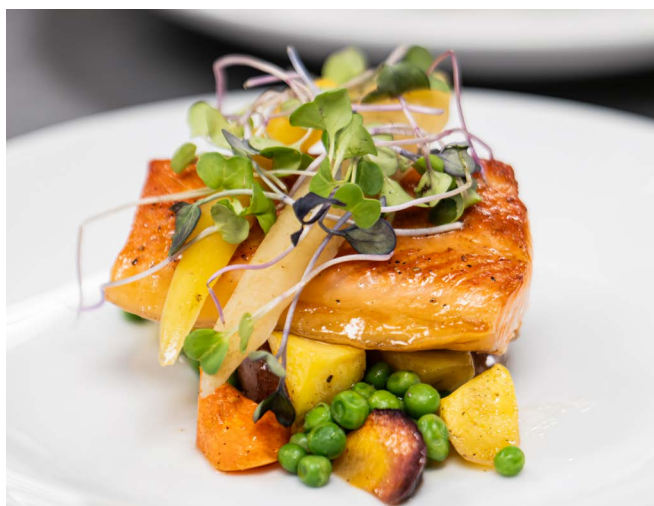
Preserved lemon, fennel pollen, pistachio crumb, shaved bread crisps

JERSEY GIRL BURRATA

Chicories, Butternut Squash Chow Chow, Pumpkin Seed Brittle (V, GF)

*All garden bowls available as vegan on request.**

SEATED DINNER



FIRST COURSE

THREE COURSE PLATED DINNER *Includes artisanal bread service.*

SELECT ONE SALAD:

BABY GEM CAESAR ^^

Pumpnickel crumble, aged parmesan, white anchovy dressing

HEIRLOOM TOMATO CARPACCIO

Stracciatella, cuca melon, basil oil, toast, sherry vinegar reduction (V)

ROASTED BABY BEET & CITRUS ^^

Mixed citrus, pickled red onion, cucumber, beet cashew butter, umami crumble (V)

ZUCCHINI GOAT CHEESE SALAD

Humboldt fog cheese, mint, candied pistachio, puffed wild rice, lemon vinaigrette (V)

COBB SALAD

Free range egg, pickled cucumber, endive, green goddess dressing

CARROT SALAD ^^

Roasted carrots, queso fresco, toasted pepitas, hot honey dressing (V)

MUSHROOM TARTARE ^^

Picked mushrooms, shaved radish, mushroom dressing (V)

CURED FORMAN'S SALMON +\$5

Smoked salmon paté, compressed cucumber, heritage radish, mustard mayonnaise, watercress

SHRIMP & AVOCADO SALAD +\$5

Romaine, cherry tomato salsa fresca, fried plantain, black sesame emulsion

Available as vegan on request. ^^

MAIN COURSE

CHOICE OF TWO (2) MAIN COURSES

LAND

BEEF SHORT RIB

Smoked pommes purée, charred broccolini, glazed cippolini onion, burgundy jus

FREE RANGE CHICKEN BREAST

Grilled squash, charred onions petals, garden herb oil, dijon cream

BEEF FILET **+\$5**

Pastrami'd potato terrine, smoked carrot, truffled jus

HONEY ROASTED DUCK BREAST **+\$8**

Sweet potato & gruyère gratin, grilled long beans, smoked shallot soubise

LAMB LOIN **+\$8**

Spring legume fricassée, peewee potatoes, English peas, baby carrots

SEA

SLOW COOKED ARCTIC CHAR

Spring legume fricassée, peewee potatoes, English peas, baby carrots

MISO GLAZED COD

Shitake rice pilaf, mushroom dashi, yuzu glazed asparagus, shaved katsuobushi

FARMED STRIPED SEA BASS **+\$6**

Sweet potato & gruyère gratin, grilled long beans, smoked shallot soubise

GARDEN (ALL GLUTEN & DAIRY FREE)

CELERIAC MILANESE

Marinated maitake, shaved celery, radish, truffled creme fraiche

CRISP PANISSE VERT

Spiced yogurt labneh, marinated green beans, grilled butternut squash emulsion, pea tendrils

THAI GREEN CURRY

Jasmin rice cake, fried & marinated tofu, snap peas, lime, micro cilantro, fried cashews

EGGPLANT BRACIOLE

Rice pilaf, air fried cauliflower, plumped raisins, shallot soubise

All garden main courses available as vegan on request.

DESSERT

CHOICE OF 3 DESSERT CANAPÉS OR 1 PLATED DESSERT

STRAWBERRY LEMONADE CAKE

Brown butter cake, strawberry lemon curd, vanilla buttercream

GIANDUJA CREAM PUFF

Hazelnuts, chocolate mousse, dulce de leche

RASPBERRY ALMOND ECLAIR

Candied almonds, raspberry jam, almond creme

MATCHA COCONUT TART

Coconut creme, matcha marshmallow, matcha coconut dip

CARMELIZED CHOCOLATE TART

Carmelized dark chocolate ganache, salted caramel, brown butter

OLIVE OIL CAKE

Citrus syrup, cherry vanilla jam, buttercream

FIG & HAZELNUT TART

Crystalized hazelnuts, fig jam, hazelnut frangipane

YOGURT PANNA COTTA

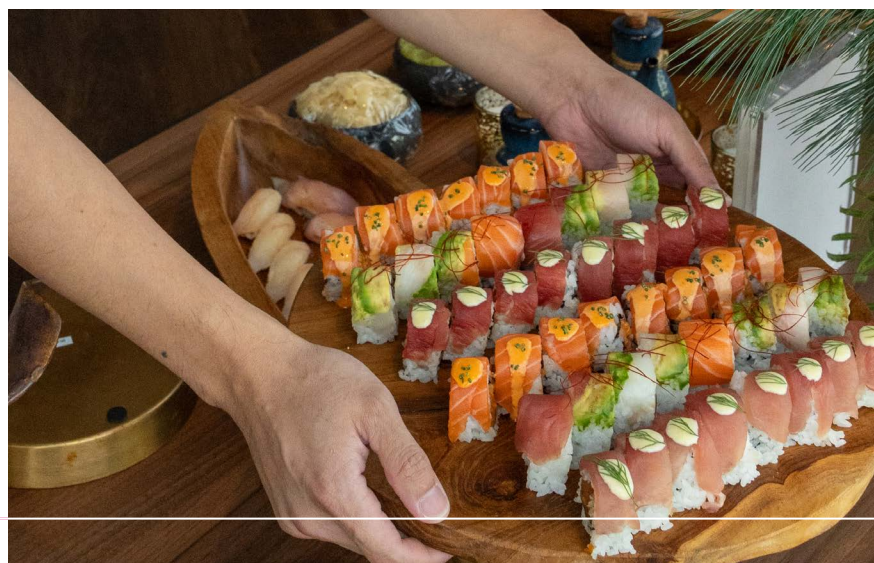
Lavender syrup, poached kiwi

SPICE RICE PUDDING

Coriander, roasted rhubarb, caramelized puffed rice

A photograph of two chefs, a woman and a man, in a kitchen or food preparation area. They are both wearing white chef's coats. The woman is on the left, looking down at something in her hands. The man is on the right, also looking down. In the foreground, there are several bowls and plates of food, including bread, dips, and vegetables. There are also potted plants and herbs. The text "CENTER STAGE" is overlaid in the center of the image.

CENTER STAGE



CENTER STAGE

LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Pricing reflects one hour of Center Stage service.

ARTISANAL CHEESE & SALAMI DISPLAY \$28

FIVE (5) ASSORTED IMPORTED & LOCAL CHEESES:
goats cheese, blue, cheddar, washed rind, soft

FOUR (4) SLICED SALAMI VARIETIES
Spain, Italy and France

ASSORTED FRESH & DRIED FRUITS
THREE (3) VARIETIES OF HOUSE-MADE JAMS
ASSORTED CRACKERS & BREADS

ASSORTED VEGETABLE CRUDITÉS
Green goddess tzatziki, smoked onion dip, Israeli hummus mousse, micro cilantro, finger lime

SLIDERS \$21

BEEF SLIDER
Cooper sharp, caramelized onions, dill pickle, pretzel bun

SMASHED FALAFEL SLIDER
Tzatziki, slow-roasted tomato, pickled cucumber & red onion

CHICKEN PARMESAN SLIDER
Marinara, mozzarella & provolone, basil

HOUSE KETTLE CHIPS
Parmesan, fresh herbs & truffle oil

LIBERTY SANDWICH 'BAR' \$19

PHILLY STYLE CHEESESTEAK
Cheese sauce, frizzled onions, seeded rolls

ROAST PORK SANDWICH
Marinated grilled broccoli, roasted peppers, provolone & mozzarella

ITALIAN HOAGIE BITE
Capicola, genoa salami, soppressata, sharp provolone, bibb lettuce, pickled shallot dressing

GRILLED HARISSA EGGPLANT SLIDER
Roasted red peppers, Greek feta aioli, arugula

BREADS & SPREADS \$16

SPINACH ARTICHOKE DIP

CHICKPEA HUMMUS

PESTO AIOLI

SMOKEY BABA GANOUSH

BLACK OLIVE TAPENADE

VEGETABLE CREAM CHEESE

LAVASH CRACKERS

TOASTED BAGUETTE

SEEDED SOUR DOUGH

FOCCACIA

CENTER STAGE

LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Pricing reflects one hour of Center Stage service.

RAW BAR \$38

OYSTERS ON THE HALF SHELL

Lemon wedges, cocktail sauce, cucumber-honeydew mignonette, namjim dip

SHRIMP COCKTAIL

Classic shrimp cocktail with cocktail sauce & lemons

ADDITIONAL ITEMS ON REQUEST:

Stone crab claws; chilled lobster salad; herb-crusted grilled tuna tataki; Alaskan snow crab; grilled lobster tail; Peruvian ceviche

SUSHI \$45

CALIFORNIA MAKI

SPICY TUNA MAKI

PICKLED VEGETABLE MAKI

SALMON AVOCADO MAKI

YELLOWTAIL SCALLION MAKI

EEL CUCUMBER MAKI

Served with seaweed salad, sriracha-mayo, wasabi, pickled ginger, soy sauce

FINE & FAMILIAR \$38

GOCHUJANG GLAZED CHICKEN NUGGETS

Sour cream, caviar

DEILED EGG

Wagyu sirloin (DF, GF)

DRY AGED SLIDER

Clothbound Cheddar, bread and butter pickles

DUCK FAT CHIPS

Truffle dijonaise (GF, DF)

TRUFFLE GRILLED CHEESE

Sourdough, trio of cheese, truffle (V)

WEDDING PACKAGE PRICING

WEDDING PACKAGE INCLUDES

- Private Tasting
- One Hour Early Access To Wedding Suite
- Five (5) Hours of Service
- RHC Open Bar
- Choice of Six Passed Canapés
- Choice of Two Bowls
- Three Course Plated Dinner

PRIVATE TASTING FOR UP TO FOUR GUESTS

All dishes will be selected from our most current seasonal menu, which will be provided at the time your tasting is scheduled.

COCKTAIL HOUR

One hour of Passed Canapés & Bowls

DINNER

Three Course Plated Dinner

OPEN BAR

- Five-hour open bar
- Champagne toast

EVENT RENTALS

- Standard round white china
- Silverware
- Glassware
- Tables, chairs & linens vary by venue

Upgrades available - please discuss with your sales manager.

WEDDING PARTY ATTENDANT

A member of our service team will be dedicated to meeting all your day-of needs!

BRIDAL SUITE

Charcuterie board, sparkling toast, spring water, and soft drinks for your wedding party (Available one hour prior to the start of wedding.)

SERVICE STAFF

Your Wedding Event Manager and Event Chef will lead RHC's award-winning staff of servers, bartenders, and chefs.

\$240 PER GUEST

Minimum 100 Guests

All Pricing Includes Services Listed. Excludes Taxes.

WEDDING VENUES

NATIONAL CONSTITUTION CENTER



DILWORTH
PARK

EnsembleArts
Philly

* * * MUSEUM OF THE
* * * AMERICAN
* * * REVOLUTION

LIBERTY VIEW
at Independence Visitor Center

Memorial Hall c. 1876
HOME TO PLEASE TOUCH MUSEUM, FAIRMOUNT PARK



Image provided by McShea Photography.
Memorial Hall C. 1876



LET'S BEGIN...

215-923-6000 | INFO@RHCHOSPITALITY.COM | WWW.EVENTSBYRHC.COM

RHC
PHILADELPHIA