



WEDDINGS
PHILADELPHIA 2026

Rhubarb
HOSPITALITY
COLLECTION

Welcome to our World...

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





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.



PASSED CANAPÉS
CHOICE OF SIX (6) PASSED

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LAND

BUFFALO CHICKEN RANGOON

Zesty Blue, Pickled Celery & Herb

SHORT RIB GRILLED CHEESE

Caramelized Onions, Gruyere, Caviar

PIG IN A BLANKET

Toasted Sesame, Horseradish Mustard

CUSTOM BLEND SLIDER

Special Sauce, Slab Bacon, Onion Jam, Brioche

CHICKEN “CAESAR”

Romaine Lettuce, Parmesan Sable

SEA

SPICY TUNA TART

Diced Tuna, Tomato Water Dressing, Spicy Yuzu Gel, Avo Cream, Kombu Tart (DF)

HAMACHI TATAKI

Cucumber, Turmeric-Yuzu Vinaigrette, Rice Chip (GF, DF)

SMOKED TROUT MOUSSE TARTINE

Fennel Jam, Everything Spice, Caraway

SHRIMP SALAD

Crisp Plantain, Shrimp, Avocado Mousse, Micro Cilantro, Finger Lime

GARDEN

NEW POTATO

Cultured Butter, Chive Crème Fraiche, Caviar (GF)

BOMBOLONI PARMIGIANO

Heirloom Tomato Relish, Nasturtium (V)

BASIL GOUGÈRE

Tomato Fondue, Tomato Powder (V)

CAULIFLOWER TART

Lemongrass, Ginger, Coconut (VG)

HEART OF PALM CEVICHE

Plantain, Lime, Cilantro (GF, VG)



(GF) gluten friendly, (DF) dairy free, (VG) vegan, (V) vegetarian



BOWLS
CHOICE OF TWO (2) PASSED BOWLS

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SMOKED FRENCH CARROTS

Babaganoush, Yogurt Labneh, Black Lime, Cashews (GF)

GNOCCHI

Cacio e Pepe, Preserved Lemon, Parmigiano (V)

SALMON QUENELLE RAVIOLO

Lobster-Saffron Sauce, Caviar, Ginger (GF)

JERSEY GIRL BURRATA

Salted Baked Beetroot, Castelfranco, Pickled Blackberry, Hazelnut Crumb, Bulls Blood (V)

SALT BAKED JERUSALEM ARTICHOKE

Saffron Pickled Mushroom, Smoked Crème Fraîche, Cep Crumble, Shaved Truffle (V)

TAMARIND BRAISED SHORT RIB

Sweet Potato Purée, Horseradish, Herbs (GF, DF)

POACHED HEIRLOOM BEETS

Goat Cheese Fonduta, Crunchy Honeycomb, Hibiscus-Quince Vinaigrette (GF, V)

CHICKEN KIEV

Herb Roasted Chicken, Potato Purée, Roasted Garlic Persillade Crumble



(GF) gluten friendly, (DF) dairy free, (VG) vegan, (V) vegetarian

A photograph of a restaurant table set for a three-course dinner. The table is covered with a white tablecloth and features several place settings. Each setting includes a white plate with a small appetizer, a white cup and saucer, a glass of water, and a glass of wine. The centerpiece consists of two large bouquets of red roses and tulips in clear glass vases, with gold mercury glass vases and lit candles in gold holders. The background shows other tables and chairs, creating a warm and elegant atmosphere.

THREE COURSE DINNER

Includes artisanal bread service.

FIRST COURSE

THREE COURSE PLATED DINNER *Includes artisanal bread service.*

SELECT ONE SALAD:

WALDORF

Baby Gem, Cider Braised Butternut Squash, Caramelized Figs, Celery Root Frites, Buttermilk Goddess (GF, V)

GEM WEDGE CAESAR

Roasted Garlic Dressing, Celery Root-Parmesan Crunch, Herbs (GF, V)

BABY LETTUCE

Braised Beets, Blackberries, Quinoa Clusters, Celery Root Vinaigrette (GF, VG)

BURRATA

Fava-Basil Pesto, Baby Gem, Pickled Tomato, Fresno Vinaigrette (GF, V)

COBB SALAD

Hickory Smoked Gem Lettuce, Granny Smith Apples, Beetroot Quail Eggs, Ranch Dressing, Crispy Sage (GF, V)

HUMBLE TOMATO

Heirloom Tomato, Dill Cream Cheese, Garlic Chips, Black Sesame, Mache, Black Garlic (GF, VG)



MAIN COURSE

CHOICE OF TWO (2) MAIN COURSES PLUS CHOICE OF ONE (1) GARDEN

LAND

BAROLO BRAISED SHORT RIB

Baby Root Vegetables, Parsnip Puree, Horseradish Gremolata (GF)

GRASS-FED LAMB LOIN

Merguez Spices, Wilted Gem Lettuce, Mint Labneh, Tarragon Jus, Nasturtium (GF)

GRILLED WAGYU

Potato Fondant, Purple Cabbage Choucroute, Parsnip Soubise, Carraway Jus (GF)

HERITAGE CHICKEN

Smoked Pommes Purée, Pea & Charred Onion Succotash, Chive Blossom (GF)

SEA

GEORGES BANK HALIBUT

Poached Thumbelinas, Ginger-Carrot Puree, Shaved Carrot Salad, Carrot Juice Honey (GF)

PAN SEARED BRANZINO

Roasted Artichokes, Potato Tian, Herb Beurre Blanc (GF)

MISO MARINATED BLACK COD

Mussel Soubise, Japanese Sweet Potato Fondant, Yu Choi, Bamboo Rice (GF, DF)

FAROE ISLANDS SALMON

Mousseline Agnolotti, Poached Turnips, Romanesco, Herbed Brown Butter

GARDEN

MAITAKE MUSHROOM

Green Garlic Pomme Puree (GF, VG)

THAI GREEN CURRY

Jasmin rice cake, fried & Marinated Tofu, Snap Peas, Lime, Micro Cilantro, Fried Cashews

CRISP PANISEE VERT

Spiced Yogurt Labneh, Marinated Green Beans, Grilled Butternut Squash Emulsion, Pea Tendrils



PASSED SWEETS

CHOICE OF THREE (3) PASSED SWEETS

BASQUE CHEESECAKE BITE

GIANDUJA BON BON

RED VELVET TRUFFLES

SEASONAL MACARONS

KEY LIME PIE SQUARE (V)

BREAKFAST PROFITEROLE

SEASONAL WHOOPIE PIES

MILK CHOCOLATE PRALINE

TARTE TATIN

STRAWBERRY RHUBARB TARTLET

S'MORES TARTLET





COCKTAIL STATIONS

Priced for 1 hour of service per guest

SEASONAL SELECTION
OF FRESH & CHILLED FRUITS
\$25.00

CHEESES:
SMOKED CHEDDAR,
HUMBOLT FOG, BRIE,
IBORES AL PIMENTON,
CHASCAS

COCKTAIL STATIONS

Pricing reflects one hour of service per guest.

GRAZING TABLE \$28

Chef's Selection of Cured Meats and Cheeses (GF)

SALADS

Grilled Eggplant & Pepper Salad (GF, VG)

Peppadew (GF, V)

Marinated Mushrooms (GF, VG)

MEZZE

Cannellini Bean Hummus, Calabrian Chili Aioli

Grilled Eggplant & Pepper Salad (GF, VG)

ACCOMPANIMENTS

Assorted Marinated Olives (VG, GF)

Baked Lavash, Crackers, Crostini, Focaccia (VG)

Seasonal Selection of Fresh and Dried Fruits

Herbs, Olive Oil, Balsamic

OPTIONAL ENHANCEMENT

Live-Action Hand-Pulled Fresh Mozzarella (V, GF) +\$12

HIGH-LOW \$30

KOREAN FRIED CHICKEN NUGGET (DF)

Caviar

DEVILED EGG (DF, GF)

Wagyu Sirloin

DRY AGED SLIDER

Clothbound Cheddar, Millionaire Pickles

DUCK FAT POTATO WEDGES (GF, DF)

Truffle Dijonnaise

TRUFFLE GRILLED CHEESE (V)



COCKTAIL STATIONS

Pricing reflects one hour of service per guest.

SLIDER BAR \$25

PLEASE SELECT (3) SLIDERS:

ALL-AMERICAN

Custom Beef Blend, Vermont Cheddar, Dijon, Onion Jam

BUFFALO CHICKEN

Blue Cheese Slaw

MINI PANINO

Salami, Provolone, Broccoli Rabe, Calabrian Chili-Giardiniera, Focaccia

TEMPURA FRIED MUSHROOM (VG)

Herb Gremolata

IMPOSSIBLE BURGER (VG)

Shallot Jam, Potato Roll

ACCOMPANIMENTS

Potato Wedges, Ketchup, Aioli, Dijonnaise (VG, GF)

Gotham Greens Salad, Root Vegetables, Green Goddess (VG, GF)

PHILLY STATION \$24

MAINS

CLASSIC PHILLY CHEESESTEAKS

Fried Onions, Cheez Wiz

SOUTH PHILLY VEGGIE HOAGIES (V)

Roasted Eggplant, Herb Marinated Tomato, Broccoli Rabe, Sharp Provolone

MINI ITALIAN HOAGIES

Capicola, Genoa, Pepperoni, Prosciutto, Pepper Shooter Relish, Red Wine Vinegar, Oregano

ITALIAN ROAST PORK SLIDERS

Broccoli Rabe, Aged Provolone

MEZZE

Tri-colored Pasta Salad

Soft Pretzels



COCKTAIL STATIONS

Pricing reflects one hour of service per guest.

RAW BAR \$40

MAINS

Poached Prawns (DF, GF)
Seasonal Oysters
Cherrystone Clams (DF, GF)
Tuna Tiradito, Aji Amarillo, Leche de Tigre, Citrus, Coriander (GF, DF)

SAUCES

Shallot Mignonette, Horseradish Cocktail Sauce,
Marie Rose Sauce (VG, GF)

OPTIONAL ENHANCEMENT

Lobster Tails, Stone Crabs, King Crab, Tarragon Remoulade (GF, DF) +\$38
Caviar on Twice Baked Potato +\$20
Live-Action Tiradito, Sashimi, Ceviche +\$24

SUSHI \$40

MAINS

Big Eye Tuna, King Salmon,
Japanese Hamachi, Fluke, Tamago
Avocado Cucumber, California, Chef's Selection of Specialty Rolls

SAUCES

Soy Sauce, Wasabi, Pickled Ginger

BREADS & SPREADS \$18

MAINS

Spinach Artichoke Dip, Roasted Eggplant
Caponata, Cannellini Bean Hummus,
Black Olive Tapenade, Calabrian Chili Aioli

ACCOMPANIMENTS

Lavash Crackers
Toasted Baguette
Seeded Sour Dough
Focaccia



LATE-NIGHT BITES

Pricing reflects one hour of service per guest.

LATE NIGHT BITES - SELECT FIVE (5) FOR \$25

PRETZEL BITES

Beer Cheese, Grain Mustard

POPCORN CHICKEN

BBQ, Buffalo or Ranch Dipping Sauce

CUSTOM BLEND SLIDER

Vermont Cheddar, Dijon & Caramelized Onion Jam

CARNE ASADA QUESADILLA

Monterey Jack Cheese, Guacamole

BURNT ENDS MAC & CHEESE

VEGETABLE SAMOSA

Lemon Raita Sauce

FRIED CHICKEN BISCUIT

Hot Honey, Bleu Cheese Coleslaw



WEDDING PACKAGE PRICING

WEDDING PACKAGE INCLUDES

- Fine Dining-Style Menu 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 Dinner

COCKTAIL HOUR

One hour of Passed Canapés & Bowls

DINNER

Three Course Dinner

OPEN BAR

- Five-hour open bar
- Sparkling toast

EVENT RENTALS

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

Upgrades available - please discuss with your sales manager.

DEDICATED ATTENDANT

A member of our service team will be dedicated to oversee your wedding dinner service.

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.

\$250 PER GUEST

Minimum 100 Guests

All Pricing Includes Services Listed. Excludes Taxes.

***Pricing may vary dependent on venue.**

****This contains a sample menu, menus are updated annually.**



LET'S BEGIN...

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

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