



THE DREXELBROOK

Wedding Brunch Experience



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THE DREXELBROOK DIFFERENCE

TEAMWORK

At Drexelbrook, we employ over 150 full and part time team members. Our team creates a seamless flow during your event, making sure you and your guests come first. We will personally assist or plan for your support services, including: room selection, décor, beverages, rental equipment, entertainment, transportation, video and photography. Our goal is your success and making your planning easy, stress-free, and fun.

CUISINE

Our culinary team is recognized both locally and nationally for our hand-crafted cuisine, creative menu, and unique presentations. We create your menu based on your wedding vision and design it for your review and approval. Our chefs cater to your needs and can even recreate your family recipe if needed. Our staff excels at all types of service, including: served, buffet, interactive stations, family style, and butlered small plates.

A professionally trained chef will lead a dedicated culinary team to execute your menu perfectly.



SERVICE STAFF

Drexelbrook's management and staff have hosted thousands of weddings and special events since 1950. Generations of families have selected us to host their most important milestones and successes. Our staff is professionally trained to meet and exceed your expectations. No less than 50 Drexelbrook team members will aid you in creating your dream wedding. Our professionals go above and beyond so your wedding will be your best day ever.



STYLISH SURROUNDINGS

In 2019, we redesigned our ballrooms, updating the colors, furniture, fixtures, and tapestries to compliment our new state of the art hotel. We modernized our event spaces while highlighting the history behind Drexelbrook. We also offer larger bridal suites and studio rooms for you and your party's use. Across the complex grounds, you can find a variety of locations for great photo opportunities: the gazebo, along the Darby Creek, and on the West Terrace.



GRAND BALLROOM

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Ultra-luxe, modern ballroom with 20 foot coffered ceiling, crystal chandeliers and an extra large dance floor.



GRAND LOBBY

Begin your wedding in our stylish Grand Lobby.

THE LOUNGE

Fireplace and lounge seating with great photo opportunities.



THE STUDIO

Intimate cocktail space to celebrate with your bridal party.

MANSION

BRANDYWINE BALLROOM

Classic Georgian Mansion with modern finishes, built-in stage, large picture window, separate cocktail and dessert rooms.



BELMONT ROOM

Intimate cocktail space for your Brandywine Wedding.



CHESAPEAKE ROOM

Cool dessert and bar room for your Brandywine Wedding.



WEST TERRACE

Ceremony and cocktail space for your Brandywine Wedding.

YOUR WEDDING EXPERIENCE

Our professionally trained staff, superb food & elegant surroundings will provide you & your guests with an experience that will last a lifetime. The Drexelbrook Wedding Experience is designed to simplify the many details involved in planning, completing, & enjoying your Wedding Reception.

Included in the quoted price for this wedding brunch menu:

- Complimentary Guest Parking with Safety & Security Assistance.
- Complimentary King Suite for the Couple with Welcome Amenity.
- Special Group Rates for Wedding Guests Based on Availability.
- Separate Cocktail Area & Bridal Suite.
- On-Site Event Liaison.
- Maitre d' & Captain to provide Professional Guidance throughout your Reception.
- Four Hour Wedding Reception.
- Brunch Buffet.
- Tapas Table.
- Choice of Available Floor Length Table Linens & Coordinating Napkins.
- Chiavari Ballroom Chair.
- Card Holder for Your Wedding Day Cards.
- Complimentary Centerpieces for your Guest Tables & Head Table.
- Four Hours of Beverage Service.
- White Glove Service.
- Personalized Wedding Cake.
- Silver-Plated Cake Plateau to Enhance your Cake Selection.
- Signature International Coffee & Tea Bar.
- Twenty-Percent Service Charge.

125.00 per adult guest

75. for young adults 13 to 20 | 35. dollars for age 12 and under.

Please add Pennsylvania State Sales Tax to all listed prices.

This menu is valid for events which occur on or before December 30th, 2025.

(Excludes Holidays)

BEFORE YOUR BIG DAY

Our experienced wedding planners will carefully listen as you describe the vision and dream for your Special day. We will work with you to bring all the elements together, coordinate details, produce custom event designs, consult on food and beverage selections and answer any and all of your questions.



UNFORGETTABLE CEREMONIES

When you choose to have your ceremony in one of our beautiful indoor or outdoor spaces, we will allocate an additional 30 minutes to your reception time. A rehearsal in the days prior will allow you to relax and let our talented event managers execute the many details involved with your ceremony.

- Arrival at Drexelbrook one hour prior to your ceremony to finish your intimate details.
- Access for one full hour to include guest arrival and ceremony.
- Private Hospitality Suite for the Bride and her party.
- White garden folding chairs for outdoor receptions.
- House chairs for indoor ceremonies.
- Access for your decorator/florist one hour prior to ceremony start time.
- Bridal captain to assist with your preparation and provide professional guidance.
- 30" round fully dressed table to hold unity candles and amenities for ceremony.

\$550 for ceremony plus PA State Sales Tax

One-hour Rehearsal in one of our indoor or outdoor areas. 350.00 plus PA State Sales Tax

UPON ARRIVAL

You and your guests will be greeted with a chilled glass of sparkling prosecco from our friendly serving team. Upbeat music from your DJ helps to set the tone for your wedding celebration. In addition to the butlered sparkling prosecco, your guests will enjoy a beautifully landscaped tapas table filled with brunch favorites.

TAPAS TABLE

Charcuterie & Cheese Boards:

Sliced Cured Meats, Pickled Vegetables, Herb Dijon and Mostarda,
Artisanal Sliced and Wedge Cheeses, Fig Jam, Local Honey,
Almonds and Crostini.

Smoked Salmon Display with Capers, Onions, Chopped Egg, Cream Cheese.

Seasonal Sliced Fruit Display with Grapes and Berries.

Yogurt and Granola Parfaits.

BEVERAGES

Guests can select from classic brunch cocktails with modern twists

Special Recipe Bloody Mary with Garden Garnishes

Fresh Squeezed Orange Crush • House Recipe Margaritas • Aperol Spritz

Prosecco with Purees of Classic Orange • Mango Mint • Pomegranate • Lavender Lemonade

Sangria with Seasonal Fruit & Berries

Chardonnay • Pinot Grigio • Cabernet Sauvignon • Pinot Noir • Rosé

Michelob Ultra • Miller Lite • Victory Prima Pils

Lavender Lemonade • Hibiscus Brewed Tea

Fruit Juices & Garnishes • Soda



BRUNCH BUFFET

Morning Scones with Berry Jam and Devonshire Cream
Spicy Avocado Spread with Grilled Ciabatta Wedge
Sliced Walnut Banana Bread

VEGETABLE FRITTATA WITH FARM FRESH EGGS
Seasonal Vegetables, Mushrooms, Greens and Tomato Vinaigrette

CHALLAH BREAD FRENCH TOAST
With Bananas Foster Compote

Applewood Smoked or Turkey Bacon

Lemon Garlic Butter Roasted Potatoes

CAPRESE SALAD
Tomato, Mozzarella, Basil, EVOO and Balsamic Glaze

DREXELBROOK CAESAR SALAD
Romaine, House Dressing, Croutons, Shaved Cheese,
Black Pepper Grilled Marinated Julienne Chicken

SEAFOOD PASTA SALAD

HONEY ROASTED HAM
With Apple Raisin Chutney

BATTER DIPPED CHICKEN & WAFFLES
Orange Zest Syrup

GRILLED SEASONAL VEGETABLES
EVOO and Seasonal Balsamic Glaze



SWEET ENDINGS

DOUGHNUT SUNDAE STATION
Start with a Fresh Donut,
Top with Hand-Spun Vanilla Bean Ice Cream
Add Hot Fudge or Strawberry Sauce
Pile on the Candy Topping & add Whipped Cream!

ADDITIONS

OMELET BAR

+6.5 pp

Farm Fresh Eggs and Egg Whites cooked to order with accompaniments including: Diced Ham, Bacon, Onions, Mushrooms, Peppers, Tomatoes, Broccoli, Peppers, Spinach & Cheese.

EGGS BENEDICT

+8.5 pp

Poached Eggs, Whole Wheat English Muffins, Hollandaise Sauce, Canadian Bacon, Lump Crab, Avocado Hash and Diced Scallions.

POKE

+10.5 pp

Hawaiian Style Tuna marinated in Soy and Sesame with Fresh Cucumber and Vegetable Rice Topped with a dollop of Salmon Roe topped with Seaweed Salad.

SIGNATURE CRAB CAKES

+11.5 pp

Sautéed Lump Crab Cakes with Smoked Paprika Aioli.

NEW ZEALAND LAMB CHOPS

+12.95 pp

Panko Crusted, Fresh Herbs, Dijon Mustard, Rosemary Pesto.

FILET MIGNON

MARKET

Grilled and Roasted, Hand-Carved with Wild Mushroom & Onion Jus.

GRAND RAW BAR

MARKET

Smoked Jumbo Shrimp, Snow Crab Claws and Seasonal Oysters opened to Order Displayed in a Glow-Tray with Custom Back-Lighted Ice Carving Infused Cocktail Sauce • Champagne Mignonette

PROFESSIONAL ENTRÉE

35

CHEF'S SELECTION

(Drexelbrook will provide 1 complimentary meal.)



*\$75.00 per station attendant fee.
Extra food may not be removed from our facility.*

WEDDING CAKES

Your custom appointed Wedding Cake is served with our Deluxe Coffee & Tea Bar after Brunch Service. Our Baker Partners offer many styles & flavors of cakes from which to choose. Consultation & complimentary sample tasting are available to ensure your cake is perfect.



INTERNATIONAL COFFEE & TEA BAR

Fresh Brewed Coffee, Decaffeinated and a Selection of Taylor's of Harrogate English Teas presented in our Beautiful Silver Samovars on a Fully Dressed Table with Coffee Mugs, Whipped Cream, & Non-Alcoholic Flavored Syrups.





STREETLIGHT KITCHEN & BAR

is available to book for your event needs, including:

Wedding Rehearsal Dinner • Wedding Afterparty • Morning-After Brunch



FOR MORE INFORMATION, CURRENT MENUS, UPCOMING EVENTS & MORE,
CONTACT US DIRECTLY AT:

STREETLIGHT@THEDREXELBROOK.COM

STREETLIGHTDREXELHILL.COM

FOOD, BAR, MUSIC & DANCING AVAILABLE BY PRE-ARRANGEMENT ONLY.

WEDDING DAY PREP



Food and Beverage service is available for an additional fee during your wedding day prep within your Hotel Suite.
(based upon availability and provided by Hotel Services)

Sample Wedding Lunch:

- Seasonal Cubed Fruits with Grapes & Berries
- Ancient Grain Salad with Stone Fruit & Seasonal Vinaigrette
- Seasonal Vegetable Crudit  with Dip
- Maple Walnut Chicken Salad on Mini Croissant
- Soft Pita with Roasted Red Pepper Hummus
- Smoked Turkey, Swiss Cheese, Lettuce, Tomato, Honey Dijon
- Streetlight Belmont Chips, Bacon Blue Cheese Dip
- Petit Fours, Lemon Bars



Beer, Spirits & Wine selections available upon request.

*Holiday Inn & Suites
Philadelphia West, Drexel Hill
5400 Ferne Blvd.
Drexel Hill, PA 19026*

*For more information:
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BEST. WEDDING. EVER.

THE DREXELBROOK
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