



THE DREXELBROOK

Signature Wedding Experience



4700 Drexelbrook Drive, Drexel Hill, PA 19026 • 610.259.7000 • thedrexelbrook.com

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THE DREXELBROOK DIFFERENCE

WORKING TOGETHER

At The 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.

CULINARY EXCELLENCE

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.

ELEGANT SURROUNDINGS

As a compliment to our state of the art hotel, we redesigned our ballrooms, updated the colors, furniture, fixtures, and accents. We also offer larger bridal suites 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 our stream, or on the West Terrace.



GRAND BALLROOM

GRAND BALLROOM

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

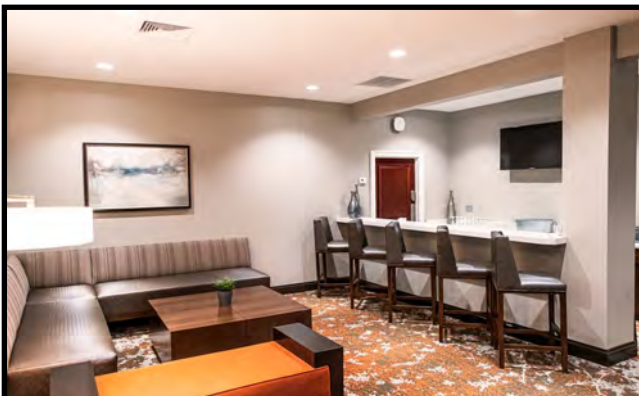


GRAND LOBBY

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 coffee 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 a sit-down, interactive stations or buffet dinner are the following:

- Complimentary Guest Parking with Safety & Security Assistance.
- Complimentary Hotel Room for the Couple with Welcome Amenity.
- Special Group Rates for Wedding Guests Based on Availability.
- Five Hour Total Wedding Reception includes:
 - Up to One and a Half Hours of Inter-Active Stations, Hot & Cold Hors d'Oeuvres.
 - Five Hours of Beverage Service.
- Separate Cocktail Area & Bridal Suite.
- On-Site Event Liaison.
- Maître d' & Captain to provide Professional Guidance throughout your Reception.
- "Champagne Wall" welcome wall upon Arrival.
- Choice of Available Floor Length Table Linens & Coordinating Napkins.
- Champagne Chiavari Ballroom Chair.
- Card Holder for Your Wedding Day Cards.
- Choice of Black or White Decorative Lanterns with Flickering Candles.
- Romantic Accent Up-lighting in the Ballroom.
- Champagne Toast.
- Served Dinner. (Buffet available upon request.)
- Personalized Wedding Cake.
- Silver-Plated Cake Plateau to Enhance your Cake Selection.
- Signature International Coffee & Tea Bar.
- Pennsylvania State Sales Tax.
- Twenty-Percent Service Charge. *(Service Charge is not a Gratuity)*

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

(Additional Service Fee applies for Holidays)

All Food & Beverage Items Subject to Availability

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 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 The Drexelbrook one hour prior to your ceremony to finish your intimate details.
- Private Holding Area for up to one hour prior to your ceremony.
- House chairs for ceremonies.
- Access for your decorator/florist one hour prior to ceremony start time.
- Fully dressed table to hold unity candles and amenities for ceremony.
- Premium house sound system inside, portable sound system outside.

Grand: \$2500. flat fee plus PA State Sales Tax

Mansion: \$1500. flat fee plus PA State Sales Tax

One-Hour Rehearsal in one of our indoor or outdoor areas. \$350. plus PA State Sales Tax

BEVERAGES

Your wedding includes five hours of our most popular beverages to complement our award-winning cuisine. The beverage staff is there to make sure your cocktail reception gives your guests the best first impression. Our bartenders are friendly, knowledgeable, quick, and creative with visually appealing cocktails. Individual signature drinks are always a hit and can be created from our extensive beverage offerings.

VODKA

Pour Bros., Tito's Handmade, Stateside Urbancraft Citron, & Vanilla

GIN

Pour Bros., Tanqueray, Bombay Sapphire

RUM

Pour Bros., Bacardi, Malibu, Captain Morgan Spiced

WHISKEY

Pour Bros., Crown Royal, Jameson, Southern Comfort

CORDIALS

Amaretto Disaronno, Godiva Chocolate, Irish Cream, Kahlua, Limoncello, Sambuca Romana

MIXERS

Sweet & Dry Vermouth, Triple Sec, Peachtree, Sour Pucker, Schnapps & Aperol

SCOTCH

Johnnie Walker Black, Dewar's White Label

BOURBON

Jack Daniels Sour Mash, Maker's Mark, Old Forester

TEQUILA

Pour Bros., 1800 Silver

CARBONATED

Assorted Hard Seltzers based on Availability

WINES

A Selection of Local & Regional Premium Varietal Wines Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Rosé

CHAMPAGNE

Offered upon Arrival, Toast & at the Bar

SIGNATURE DRINK

Create your own cocktail based on selections above.

For the Dessert Hour, Enjoy a Drexelbrook Signature Dessert Martini

Flavors: Espresso, Chocolate, Limoncello

BEER

SELECT FOUR

2SP Delco Lager Aston, PA (*LOCAL*)

Dogfish Head 60 Minute IPA, Milton, De (*REGIONAL*)

Coor's Light, Golden, CO (*NATIONAL*)

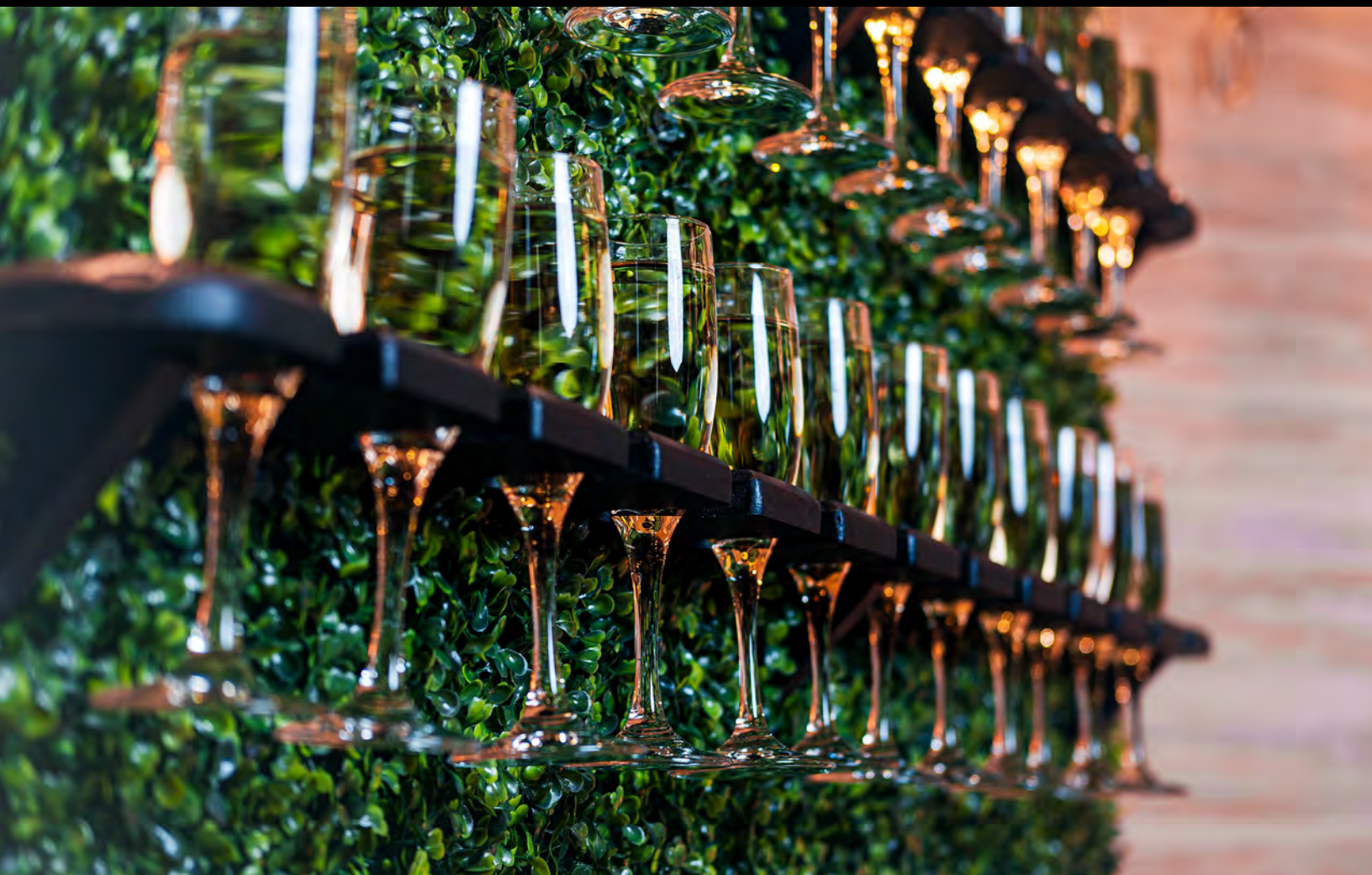
Michelob Ultra, St. Louis, MO (*NATIONAL*)

Miller Lite, Milwaukee, WI (*NATIONAL*)

Corona or Corona Light, Mexico (*INTERNATIONAL*)

Stella Artois, Belgium (*INTERNATIONAL*)

Bar set-up in Reception Room. \$250. plus PA State Sales Tax



COCKTAIL STATIONS

The following stations are included in your cocktail hour...

PASTA

- Penne Pasta Primavera with Seasonal Vegetables
- Cheese Tortellini with Vodka Blush Sauce
Crushed Red Pepper Flakes & Grated Cheese

RISOTTO

Our Attendant will sauté Creamy Vegetable Risotto finished with Reggiano Parmesan and Cracked Pepper.



TACOS

Chicken Tinga Street Tacos on a Soft Flour Tortilla with Slaw, Salsa, Shredded Cheese, Guacamole, Mexican Rice and Sour Cream.



SLIDERS

- Black Angus Burger Slider with Pepper Jack Cheese.
- Zucchini Fritter Slider with Roasted Garlic & Dill Aioli
(vegetarian).

Paired with Our Own Kettle Chips.



PASSED HORS D'OEUVRES

Your guests will enjoy a full array of our
handmade hors d'oeuvres passed by our serving team.

(all items included)

VEGETARIAN

Cucumber Round with Red Pepper Hummus
Falafel with Tzatziki
Seasonal Bruschetta

MEAT LOVERS

Cocktail Franks in Puff Pastry with Dijon Mustard
Cheese Steak Spring Rolls with Spicy Ketchup & Chipotle BBQ
Vanilla Salt Miniature Beef Wellingtons with Horseradish Cream

POULTRY

Chicken, Cranberry & Walnut Salad in Phyllo Cup
Buffalo Chicken Bite with Cool Ranch Dip
Grilled Smoked Chicken, Bacon, & Pepper Jack Cheese Quesadillas with Zesty Margarita Crème

SEAFOOD LOVERS

Mini Lump Crab Bon-Bons with Smoked Paprika Aioli
Seared Sesame Tuna with Pickled Ginger & Wasabi Cream on a Rice Cracker
Sea Scallop wrapped in Pepper Bacon



SERVED DINNER MENU

(Please Select One Soup, Pasta, or Salad as a First Course)

(add additional course for \$9. plus tax and service charge per person)

HOUSE-MADE SOUPS

Signature Escarole with Meatballs and Shaved Parmesan.

Hearty Vegetable with Cilantro Pesto.

Roasted Chicken with Pastina and Garden Vegetables.

Tomato Basil Bisque with Fresh Mozzarella & Basil.

Kennett Square Mushroom with Chives, Crème Fraiche & Croutons.

PASTA

Penne Pasta with our Signature Saporito Tomato-Basil Sauce.

Cavatappi in a Creamy Alfredo Sauce with Cracked Pepper.

Mezzi Rigatoni with Sautéed Spinach, Mild Sausage, Roasted Garlic, Tomato, EVOO & Shaved Cheese.

Bow Tie with Mushrooms, Caramelized Onions, Roasted Roma Tomatoes, Herbed Vegetable Sauce.

Cheese Tortellini with Peas, Prosciutto and Sun-Dried Tomato Cream Sauce.

SALAD

Baby Romaine with Fire Roasted Peppers & Yellow Tomato Vinaigrette.

Traditional Caesar with House-Made Croutons.

The Side Wedge: Blue Cheese Dressing, Sweet Onions, Carrots, Diced Tomatoes & Bacon.

Romaine, Iceberg, Radicchio, Garden Toppings & Golden Italian Vinaigrette.

Shaved Brussel Sprouts, Field Greens, Dried Apricots, Shaved Parmesan & Lemon Vinaigrette.

Baby Field Greens with Dried Cranberries, Crumbled Goat Cheese & Raspberry Vinaigrette.

Artisan Dinner Rolls with Creamery Butter

Once you have enjoyed your first course, we can, based on your vision, escort you to dance with a selected family member while your photographer and videographer capture this special moment. Prior to entrée service, our serving team will refold napkins & refresh water glasses while your DJ or Band take any special requests from your guests.

MAIN COURSES

	FRI/SUN	SATURDAY
CHICKEN		
BRANDYWINE CHICKEN: Boneless Breast with Rosemary, Shallots, Garlic, Tomatoes, Wild Mushrooms & White Wine.	150	160
CHICKEN PICCATA: Pan-Roasted Boneless Breast with Lemon, Capers, Parsley and White Wine.	150	160
FARMERS: Pan-Roasted Chicken Breast topped with Roasted Pear, Apple and Cranberry Compote with Fresh Rosemary.	150	160
NAPA: Grilled Marinated Boneless Breast topped with Roasted Seasonal Vegetables Brunoise Style	150	160
HARVEST: Pan-Roasted Chicken, with a Savory Wild Mushroom & Shallot Sauce.	150	160
TUSCAN: Boneless Breast of Chicken, topped with Fontina & Frizzled Prosciutto with Sun-Dried Tomato Cream Sauce & Fresh Herbs.	155	165
CHICKEN MARYLAND: Pan Roasted Boneless Breast topped with Drexelbrook Signature Crab Imperial finished with a Meyer Lemon Sauce.	155	165
SEAFOOD		
Pan-Seared ATLANTIC SALMON with Choice of: Mustard Maple Glaze • Meyer Lemon Champagne Sauce • Teriyaki Miso Glaze	165	175
Parmesan & Panko Crusted TILAPIA with Puttanesca.	162	171
SIGNATURE CRAB CAKES , Pan-Seared with Smoked Paprika Aioli.	165	175
BEEF		
Slow Braised SHORT RIB with Natural Jus, Red Wine Glaze and Onion Straws.	175	185
Slow Roasted PRIME RIB OF BEEF , Horseradish Cream & Natural Jus.	Mkt.	Mkt.
12 oz. NEW YORK STRIP STEAK Pan-Seared, Herbed Garlic Butter.	Mkt.	Mkt.
Pan-Seared 8 oz. FILET MIGNON with Red Wine Demi-Glace.	Mkt.	Mkt.

Add \$4. per guest for a selection of three entrees. (Does not include Duets or Vegan options)

MAIN COURSES

	FRI/SUN	SATURDAY
DUETS (Offered as One Selection Only.)		
Pan-Roasted Boneless CHICKEN & ATLANTIC SALMON.	165	175
Pan-Roasted Boneless CHICKEN & SIGNATURE CRAB CAKE.	165	175
Slow Roasted SHORT RIB OF BEEF & SALMON.	180	190
Pan-Seared FILET & SIGNATURE CRAB CAKE.	Mkt.	Mkt.
Pan-Seared FILET & COLD WATER LOBSTER TAIL with Seasonal Sauces.	Mkt.	Mkt.
 VEGAN		
ZUCCHINI NOODLES with Sweet & Sour Chili, Shishito Pepper Garnish	145	155
ROASTED VEGETABLE BUDDHA BOWL with Avocado Cilantro Vinaigrette.	145	155
SPAGHETTI SQUASH with Seasonal Vegetables & Roasted Tomato Garlic Vinaigrette	145	155
 YOUNG ADULTS		90
FOR GUESTS 13 TO 20 YEARS OF AGE		
 KIDS 12 & UNDER (select ONE only)		50
BATTER DIPPED BONELESS CHICKEN TENDERS, TATER TOTS AND VEGETABLES		
MAC & CHEESE		
FOUR CHEESE GRILLED CHEESE		
 PROFESSIONAL ENTRÉE	50	50
CHEF'S SELECTION		
<i>(Drexelbrook will provide 1 complimentary meal.)</i>		

Special Dietary Needs are happily accommodated.

Add \$4. per guest for a selection of three entrees. (Does not include Duets or Vegan options)

WEDDING CAKES

Your custom appointed Wedding Cake is served with our Deluxe Coffee & Tea Bar after dinner 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.



SAMPLE CAKES FROM DREXELBROOK WEDDINGS

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.



DESSERTS

Your custom made wedding cake will be cut & served for your guests to enjoy along with our Classic Dessert Collection.

DREXELBROOK SIGNATURE SUNDAE BAR

Top with Hand-Spun Vanilla Ice Cream
Add on Chocolate or Strawberry Sauces,
Pile on Multiple Candy Toppings, Cherries, Whipped Cream, & Toasted Coconut.

AFFOGATO & ICE CREAM FLOATS

CLASSIC BANANAS FOSTER FLAMBE

BELGIAN STYLE WAFFLES

HAND-FILLED CANNOLIS

INTERNATIONAL COFFEE & TEA BAR

Dessert Martinis available at the bar.



DIY GUIDELINES

Thank you for considering The Drexelbrook to host your wedding reception. We are a full-service venue, partnering with many of the areas top wedding professionals for décor, floral, lighting and accent furniture.

Should you decide to create your own vision "DIY" (Do It Yourself), we request that you inform us of this upon reserving with us. As the venue/caterer we are happy to place your favors, place cards, toasting glasses, and cake knives. Additional items provided by you will be your responsibility for set-up, maintain and remove at the conclusion of your wedding. Due to limited storage, we cannot store items overnight. We allow up to one hour, based on availability, for your designated representatives to enter your ballroom and place additional items.

Please ensure your designated representatives are in proper attire. Loading and unloading is through our loading dock areas only.



WEDDING EXPERIENCE AMENITIES

Greenery Wall Accent - <i>neon signage upgrade</i>	250. per piece 50.
Gold or Silver Acrylic Charger Plates	2.5 each
Votive Candle Holder with Tea Lights	3.50/4
Fire Pit with Outdoor Chairs	250. Flat fee
Pin Spot Lights to enhance your Cake & Head Tables	50. Each
Signature Ice Carvings	500. & up
Early Room Accessibility <i>(For Florist, Decorator or Entertainment, based on Availability)</i>	500. per hour
Wine Service with Dinner	Priced per Selection + 20% Service Charge
Lounge Furniture <i>(11 Pieces available)</i>	100. per piece
Enhanced Linens	Priced per Selection

Please add 6% State Sales Tax except wine.



OVERNIGHT ACCOMODATIONS



To open a courtesy room block at the Holiday Inn, please contact:

gloria@thedrexelbrook.com

Room Blocks are based on availability.

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)

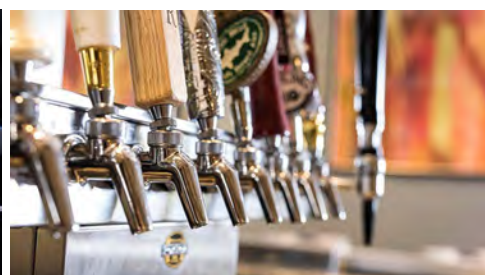
*Holiday Inn & Suites
Philadelphia West, Drexel Hill*

*5400 Ferne Blvd.
Drexel Hill, PA 19026*

*For more information:
STREETLIGHT@THEDREXELBROOK.COM*



STREETLIGHT KITCHEN & BAR



BOOK YOUR REHEARSAL DINNER, PRE-PARTY, AFTER PARTY, OR FAREWELL BRUNCH,
CONTACT US DIRECTLY AT:

HAYDEN@THEDREXELBROOK.COM | DEJA@THEDREXELBROOK.COM

STREETLIGHTDREXELHILL.COM

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



BEST. WEDDING. EVER.

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