

R2L

PRIVATE EVENTS



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**50 SOUTH 16TH STREET  
37TH FLOOR  
PHILADELPHIA, PA 19102  
WWW.R2LRESTAURANT.COM  
VMASI@DANIELSTERNRESTAURANTS.COM  
215-564-3585**



## **R2L PRIVATE EVENT SPACE: A GATHERING OF 12 TO A GALA FOR 300**

We understand the importance of creating an unforgettable and unique dining experience for your guests. Our team of experienced professionals will work closely with you and will personally attend to every detail to create an event that will meet your specific needs and exceed your expectations. From the 37th floor of Two Liberty Place, you will impress your guests with breathtaking panoramic views that span more than 40 miles, while dining on Chef Daniel Stern's award-winning Creative American Cuisine.

# **CHEF DANIEL STERN BIOGRAPHY**



Daniel Stern is the chef and owner of R2L, the acclaimed modern American restaurant that is set on the 37th floor of Two Liberty Place in Center City Philadelphia. After earning his bachelor's degree in Asian Studies and Religious Studies at Connecticut College, Daniel moved to New York to pursue a master's degree at Teachers College, Columbia University. While taking a break from school and exploring the world of teaching, Daniel, with the support of family and friends, realized that he had actually found his true passion way back when he was a teenager, peeling apples in his mother's bakery. So he set out to learn his craft from the best teachers he could find, including Rocco DiSpirito, Gray Kunz, Jean-Georges Vongerichten and Daniel Boulud. In the summer of 2002, he was hired as the Executive Chef of Le Bec-Fin and led the kitchen to the reclaiming of its coveted 5th Mobil Star. In 2005, Daniel ventured on his own with the nationally and internationally recognized Gayle and then went on to create other renowned dining experiences with Rae and with MidAtlantic. R2L, which opened in January of 2010, is now his home, and it is there that he continues to explore his fascination with food and to push the boundaries of modern American dining.

**OUR PRIVATE DINING SPACE** features three board rooms and one larger event space that can be joined in multiple configurations to accommodate parties up to 150 guests; for larger events, all of R2L can also be made available. From a midday board meeting to an intimate cocktail party overlooking William Penn atop City Hall to a grand seated dinner, the private dining options at R2L are as boundless as the view. All rooms are equipped with full A/V capabilities.

*Virtual Tours*



## **OUR PREFERRED VENDORS:**

### **Table Art/Flowers + Décor**

610-355-1722

[www.tableart.net](http://www.tableart.net)

### **LB Entertainment**

Danielle Rion-Bass

215-629-1791

[www.lbentertainmentintl.com](http://www.lbentertainmentintl.com)

### **Audio Visual Rental Services**

Steve Williams

215-416-0905

[www.audiovisualrentalservices.com](http://www.audiovisualrentalservices.com)



FRANKLIN  
INSTITUTE

LOGAN  
CIRCLE

Vine St Expressway



HAHNEMANN  
HOSPITAL

PENNSYLVANIA  
CONVENTION  
CENTER

LOVE PARK

CITY HALL

R2L

RITTENHOUSE  
SQUARE

KIMMEL  
CENTER

9

MARIAN



*Vine St Expressway*

**FRANKLIN  
SQUARE**

**NATIONAL  
CONSTITUTION  
CENTER**

**US  
MINT**

**INDEPENDENCE  
NATIONAL HISTORIC  
PARK**

**LIBERTY  
BELL**

**INDEPENDENCE  
HALL**

**CARPENTERS  
HALL**

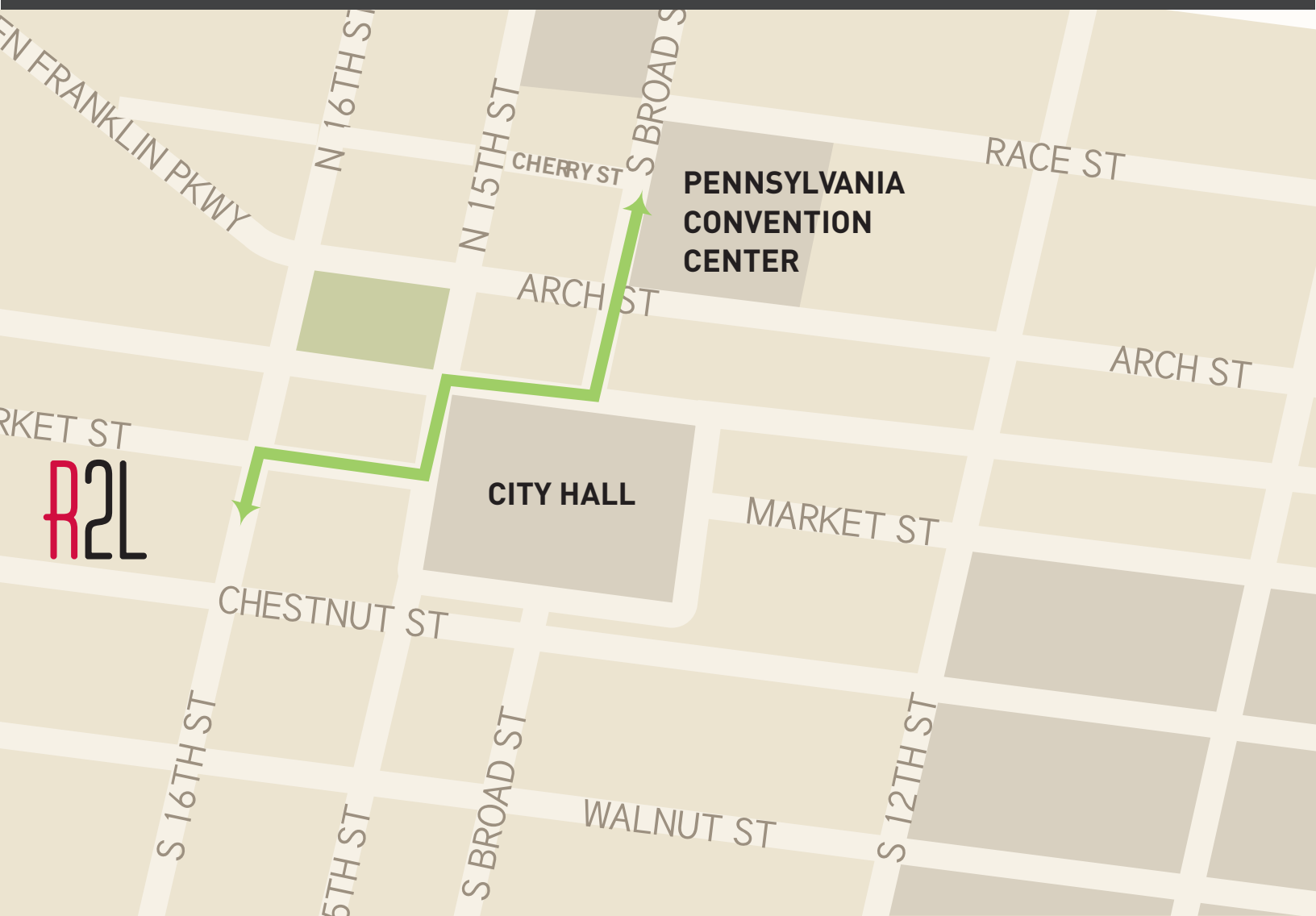
**WASHINGTON  
SQUARE**

**PENNSYLVANIA  
HOSPITAL**

10

**THE CONVENTION CENTER  
IS ONLY FIVE BLOCKS  
FROM R2L  
(10-MINUTE WALK)**







# ENTRANCE OF R2L











## BAR







## DINING ROOM







## **WILLIAM PENN ROOM**

15-22 guests at one table (for maximum, setup is 9 on each side, 2 on each end)

Tables measures 4' x 18'

Southern- and Eastern-facing view, including views of Benjamin Franklin Bridge, Delaware River and William Penn atop City Hall

52" plasma screen included (with access to cable television or for use with presentations)

Credenza included (can be used for presentation materials, gift table or wine-tasting station)

Perfect for corporate and social gatherings

*NOTE: When combined with Board Room 2, this room can accommodate up to 36 guests at an L-shaped table. If you need all guests to see the video screen, then 24 guests would be the maximum.*





## **WILLIAM PENN ROOM COMBINED WITH BOARD ROOM**











## **PINNACLE ROOM**

30-64 guest maximum

With 8 round tables of 8 guests (table measures 60" round)

52" plasma screen included (with access to cable television,  
or can be used for presentations)

Southern-facing view

Space for mingling pre-dinner (available for parties of 48 or less)

Great for rehearsal dinners and cocktail receptions

## **BOARD ROOM 1**

10-16 guests at one long table

Table measures 4' x 12'

52" plasma screen included (with access to cable television, or can be used for presentations)

Southern-facing view

Small space for mingling pre-dinner

Room can be made semi-private by opening up doors to main dining room

Perfect for corporate meetings, private lunches and dinners

## **BOARD ROOM 2**

Board Room 2 is often used as an extension of William Penn or Pinnacle for additional capacity

Can seat up to 10 guests at one table (3 on each side, 2 on each end)

Table measures 4' x 6'

Souther-facing view

No mingle space pre-dinner



# BOARD ROOM 1



*Private Event Floorplans*





## VIEWS FROM R2L





























## **PRIVATE DINING MENUS**

### **DINNER**

# dinner THE FRANKLIN



## APPETIZER

*pre-select one item.  
(each additional selection +\$5pp)*

### ENGLISH PEA SOUP

### LOBSTER BISQUE (+\$2pp)

### ROMAINE SALAD

caesar mousse, parmesan + garlic crouton

**GARDEN SALAD** mixed greens, seasonal vegetables + lemon vinaigrette

## ENTRÉE

*pre-select two items.  
(each additional selection +\$5pp)*

### ROASTED SALMON

bulb onion, wild mushrooms + red wine

### CRISPY CHICKEN BREAST

chicken leg pot pie, seasonal vegetables, mushrooms + chicken liver pudding

### BRAISED SHORT RIBS

roasted root vegetables, carrot purée, natural jus, giardiniera  
[ substitute filet mignon +\$8pp]

## DESSERT

*pre-select one item.*

### WARM VANILLA CAKE

chocolate terrine + caramel sauce

### MILK CHOCOLATE + HAZELNUT CRUNCH

irish coffee crèmeux

the franklin dinner package  
\$70 per person  
plus beverages + tax  
includes coffee, tea + iced tea

menus and pricing are subject to change.

# dinner

## THE RITTENHOUSE



the rittenhouse dinner package  
\$125 per person plus beverages + tax  
includes coffee, tea + iced tea

menus and pricing are subject to change.

### ONE-HOUR DELUXE OPEN BAR + BUTLERED HORS D'OEUVRES

*pre-select three items.*

#### SHRIMP CEVICHE

#### CARAMELIZED ONION + GOAT CHEESE TARTS

#### SHORT RIB SLIDERS

#### CHICKEN CHEESESTEAK TOASTS

#### MUSHROOM GOUGÈRES

grilled leek relish

#### PHILLY-STYLE SMOKED SALMON

soft pretzel + mustard cream cheese

### FOR THE TABLE

*pre-select one item.*

#### CRISP RISOTTO

truffle + soy

#### TRUFFLE FLATBREAD

arugula + parmesan

#### TUNA SKEWERS

tofu, scallion + wasabi vinaigrette

### SALAD + SOUP

*pre-select one item. (each additional selection +\$5pp)*

#### SHRIMP COCKTAIL

radish salad + spicy cocktail preserves

#### ROMAINE SALAD

caesar mousse, parmesan + garlic crouton

#### GARDEN SALAD

mixed greens, seasonal vegetables + lemon vinaigrette

#### STEAKHOUSE SALAD

wedge, marinated red onion, hearts of palm, bleu cheese + bacon

#### BEET + GOAT CHEESE SALAD

greens, angel food cake croutons

#### ENGLISH PEA SOUP

#### LOBSTER BISQUE

(+\$2pp)

### ENTRÉE

*pre-select two items. (each additional selection +\$5pp)*

#### DUO OF PETITE FILET MIGNON + BRAISED SHORT RIBS

roasted root vegetables, carrot purée, natural jus, giardiniera  
substitute 8oz. filet only (+\$6pp)

#### FILET MIGNON

herb-crushed potatoes, crispy potato tuiles, red wine jus

#### ROASTED SALMON

bulb onion, wild mushrooms + red wine

#### VEAL TENDERLOIN

ragout of potato, cipollini onion, collard greens + veal gravy

#### HALIBUT

fettuccini + clams, herbed clam broth

#### HERB + GARLIC CHICKEN BREAST

pot pie, peas, chanterelles + pea jus

#### SPICED TUNA LOIN

warm vegetable + crab salad, fromage blanc gnocchi + crisp potato

#### SURF + TURF DUO

filet mignon + braised halibut (+\$10pp/for entire table only)

### PREPARED SIMPLY:

*All main courses can be prepared simply with your choice of:*

whipped farm potatoes, broccoli + grains

roasted potatoes, onions + swiss chard

basmati rice + peas

asparagus + wild mushrooms

*[choose any of the above accompaniments as an additional family-style side (+\$4pp)]*

### DESSERT

*pre-select one item.*

#### WARM VANILLA CAKE

chocolate terrine + caramel sauce

#### MILK CHOCOLATE + HAZELNUT CRUNCH

irish coffee crémeux

#### STRAWBERRY SHORTCAKE

buttermilk biscuit + yuzu sorbet

#### R2L DESSERT SAMPLER

chef's selection of confectionery creations



# dinner THE WASHINGTON



## FOR THE TABLE

*pre-select one item.*

**CRISP RISOTTO** truffle + soy

**TRUFFLE FLATBREAD** arugula + parmesan

**TUNA SKEWERS** tofu, scallion + wasabi vinaigrette

## APPETIZER

*pre-select one item.*

*(each additional selection +\$5pp)*

**SHRIMP COCKTAIL** radish salad + spicy cocktail preserves

**ROMAINE SALAD** caesar mousse, parmesan + garlic crouton

**GARDEN SALAD** mixed greens, seasonal vegetables + lemon vinaigrette

**STEAKHOUSE SALAD**

romaine wedge, marinated red onion, hearts of palm, bleu cheese + bacon

**BEET + GOAT CHEESE SALAD** greens, angel food cake croutons

**ENGLISH PEA SOUP**

**LOBSTER BISQUE** (+\$2pp)

## ENTRÉE

*pre-select two items.*

*(each additional selection +\$5pp)*

**DUO OF PETITE FILET MIGNON + BRAISED SHORT RIBS**

carrots, sweet potatoes, carrot purée, natural jus, giardiniera

substitute 8oz. filet only (+\$6pp)

**FILET MIGNON** herb-crushed potatoes, crispy potato tuiles, red wine jus

**ROASTED SALMON** bulb onion, wild mushrooms + red wine

**VEAL TENDERLOIN** ragout of potato, cipollini onion, collard greens + veal gravy

**HALIBUT** fettuccini + clams, herbed clam broth

herb + garlic chicken breast pot pie, peas, chanterelles + pea jus

**SURF + TURF DUO** filet mignon + halibut (+\$10pp/for entire table only)

## PREPARED SIMPLY:

*All main courses can be prepared simply with your choice of:*

whipped farm potatoes, broccoli + grains

roasted potatoes, onions + swiss chard

basmati rice + peas

asparagus + wild mushrooms

*[choose any of the above accompaniments as an additional family-style side (+\$4pp)]*

## DESSERT

*pre-select one item.*

**WARM VANILLA CAKE** chocolate terrine + caramel sauce

**MILK CHOCOLATE + HAZELNUT CRUNCH** irish coffee crèmeux

**STRAWBERRY SHORTCAKE** buttermilk biscuit + yuzu sorbet

**R2L DESSERT SAMPLER** chef's selection of confectionery creations

the washington dinner package  
\$85 per person plus beverages + tax  
includes coffee, tea + iced tea

menus and pricing are subject to change.

## *dinner enhancements*



### **DINNER ENHANCEMENTS**

#### **FROM THE RAW BAR**

**OYSTERS ON THE HALF SHELL** \$7pp

#### **HOT + COLD SEAFOOD PLATTER**

shrimp cocktail

clams + oysters on the half shell

tuna sashimi

steamed mussels + clams

fried calamari

\$75ea / serves up to 4 guests

#### **FAMILY-STYLE SIDES**

**MAC + CHEESE** \$4pp

**LOBSTER MAC + CHEESE** \$8pp

**STUFFED POTATO SKINS** \$6pp

**WHIPPED FARM POTATOES, BROCCOLI + GRAINS** \$4pp

**WILD RICE PILAF + GLAZED ROOT VEGETABLES** \$4pp

**ROASTED POTATOES, ONIONS + SWISS CHARD** \$4pp

**CRISPY WHITE BEAN CAKES + WILD MUSHROOMS** \$4pp

#### **PRE-DESSERT**

**ARTISANAL CHEESE COURSE** \$7pp

## *dinner* BEVERAGES



### NON-ALCOHOLIC

**ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA**  
\$10 per guest/hour

### DELUXE BAR

**RED + WHITE WINES / DOMESTIC + IMPORTED BOTTLED BEER**

**ASSORTED LIQUORS:**

svedka, bombay, bacardi, jose cuervo, dewar's, canadian club,  
seagram's vo, jim beam

**SOFT DRINKS, JUICE, COFFEE + TEA**

\$25 per guest/1 hour, \$45 per guest/2 hours, \$60 per guest/3 hours

### PREMIUM BAR

**SOMMELIER-SELECTED SPARKLING, WHITE + RED WINE**

choice of: pinot grigio or chardonnay/pinot noir or cabernet sauvignon

**DOMESTIC + IMPORTED BOTTLED BEER**

**PREMIUM LIQUORS, WHISKEYS + CORDIALS**

grey goose, belvedere, hendrick's, bombay sapphire, bacardi, appleton estate,  
patron silver, macallan 12yr, maker's mark, crown royal, amaretto disaronno,  
kahlúa, grand marnier, smith woodhouse port

**ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA**

\$30 per guest/1 hour, \$55 per guest/2 hours, \$70 per guest/3 hours

**WINE SELECTIONS INCLUDE SPARKLING WINE + CHOICE OF 1 WHITE/1 RED WINE**

additional wine selection (+\$5pp)

### WINE + BEER

**SOMMELIER-SELECTED CHARDONNAY + MALBEC/**

**DOMESTIC + IMPORTED BOTTLED BEER**

**ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA**

\$20 per guest/1 hour, \$15 per guest/each additional hour

### PREMIUM WINE + BEER

**SOMMELIER-SELECTED SPARKLING, WHITE + RED WINE**

choice of: pinot grigio or chardonnay/pinot noir or cabernet sauvignon

**DOMESTIC + IMPORTED BOTTLED BEER**

**ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA**

\$24 per guest/1 hour, \$15 per guest/each additional hour

includes sparkling wine + choice of 1 white/1 red wine

additional wine selection (+\$5pp)

### WINE PAIRINGS

Our sommelier will be happy to hand-select wines to pair with  
each of your selections; please inquire for pricing.

tax additional



## **PRIVATE DINING MENUS**

### **RECEPTIONS**

*receptions*

## THE COCKTAIL PARTY



### [ THE COCKTAIL PARTY ]

4 passed hors d'oeuvres for ½ hour (select 2 chilled + 2 hot), \$20 per guest  
6 passed hors d'oeuvres for 1 hour (select 3 chilled + 3 hot), \$25 per guest  
8 passed hors d'oeuvres for 2 hours (select 4 chilled + 4 hot), \$45 per guest  
each additional ½ hour, +\$15 per guest

#### CHILLED

##### CHILLED GAZPACHO SHOTS

SHRIMP COCKTAIL cocktail preserves

BLEU CHEESE + WALNUT SHORTBREAD

SEARED TUNA SKEWERS crisp tofu + wasabi vinaigrette

SEARED STEAK "TARTARE-STYLE" potato crisp

TUNA TARTARE

SHRIMP CEVICHE

CAPRESE-STUFFED CHERRY TOMATOES

MUSHROOM or VEGETABLE TARTARE spicy soy

PHILLY-STYLE SMOKED SALMON soft pretzel + mustard cream cheese

##### stuffed potato cups:

OLIVE + FETA | HOUSEMADE BOURSIN

TRUFFLED CHICKEN SALAD | DUCK CONFIT

#### HOT

CRISP RISOTTO truffle + soy

CHICKEN SKEWERS peanut sauce

COCKTAIL REUBENS celery root thousand island

SCALLOP + BACON POTSTICKERS soy vinaigrette

BEEF COCKTAIL FRANKS lavender relish

LOBSTER COCKTAIL FRANKS dijon cream

LAMB CHOPS mint mustard (+\$4pp)

##### philly flavors:

BEEF CHEESESTEAK TOASTS

CHICKEN CHEESESTEAK TOASTS

VEAL or CHICKEN PARM SKEWERS

ROAST PORK SANDWICH POPPERS

CRAB SCRAPPLE SLIDERS

MEATBALL SKEWERS

##### tarts:

ASPARAGUS

WILD MUSHROOM

FETA, OLIVE + WALNUT

CARAMELIZED ONION + GOAT CHEESE

##### gougère sliders:

SNACKBURGERS toasted dijon

SHORT RIBS horseradish crème

TRUFFLED CHICKEN SALAD

MUSHROOM grilled leek relish

*receptions*

## STATIONARY DISPLAYS



### [ STATIONARY DISPLAYS ]

#### CHEESE + CHARCUTERIE

selection of:

ARTISANAL CHEESE

CHEF'S SELECTION OF

CURED MEATS, PÂTES, TERRINES + RILLETTES

RAW, ROASTED + PICKLED VEGETABLES

FRESH + PRESERVED FRUITS

HOUSE-BAKED BREADS, CRACKERS + CROSTINI

ASSORTED CONDIMENTS

\$16 per guest

#### MEDITERRANEAN

selection of:

ROASTED PEPPERS + GRILLED VEGETABLES

MARINATED OLIVES

LAMB KIBBEH

FALAFEL

HUMMUS, TZATZIKI + BABA GHANOUSH

BULGAR WHEAT-STUFFED GRAPE LEAVES

ISRAELI COUSCOUS, FAVA BEAN + TABBOULEH SALAD

CAESAR SALAD

SUNDRIED TOMATOES + FETA CHEESE

HOUSE-BAKED PITA, BREADS, CRACKERS + CROSTINI

\$18 per guest 20-person minimum

#### THE DINNER TABLE

includes choice of side

##### meat

FILET MIGNON \$40pp

PRIME RIB OF BEEF \$38pp

SHORT RIBS \$36pp

PORK LOIN \$36pp

WHOLE ROASTED CHICKEN \$30pp

ROASTED DUCK BREAST \$32pp

##### fish

SPICED AHI TUNA \$40pp

ROASTED SALMON \$30pp

HALIBUT based on seasonal availability \$38pp

##### select any meat + fish duo \$55pp

please do not hesitate to inquire about other seasonal carved offerings

##### sides

WHIPPED FARM POTATOES, BROCCOLI + GRAINS

WILD RICE PILAF + GLAZED ROOT VEGETABLES

ROASTED POTATOES, ONIONS + SWISS CHARD

CRISPY WHITE BEAN CAKES + WILD MUSHROOMS

20-person minimum



*receptions*

## HOSTED STATIONS



### [ HOSTED STATIONS ]

attended by a chef responding to your guests' special requests + preferences

#### SURF

selection of:

**CRAB LEGS**

**SHRIMP COCKTAIL**

**TUNA + SALMON SASHIMI**

**CHILLED OYSTERS + MIDDLENECK CLAMS ON THE HALF SHELL**

**COCKTAIL PRESERVES, DIJON CRÈME, MIGNONETTE + WASABI VINAIGRETTE**

\$35 per guest/1 hour, \$10 per guest/each additional ½ hour

add caviar service (+\$20pp /½ hour)

#### PHILLY FLAVORS

choice of 2 sandwiches + 2 sides

\$25 per guest

##### **sandwiches**

all sandwiches served with a selection of trimmings, toppings + sauces

**ROAST PORK**

**CHICKEN CHEESESTEAK**

**BEEF CHEESESTEAK**

**VENISON CHEESESTEAK (+\$8pp)**

**MEATBALL SUB**

##### **sides**

**OLD BAY FRIES**

**CHEESE FRIES**

**LONG HOT + PROVOLONE FRIES**

**PHILLY SOFT PRETZELS**

**ONION RINGS**

#### PASTA

cooked to order

\$16 per guest

**ASSORTED SEASONAL VEGETABLES**

**MARINARA, HERB PESTO + ALFREDO SAUCES**

**ASSORTED ACCOMPANIMENTS**

#### RISOTTO

**ASSORTED SEASONAL VEGETABLES**

**ASSORTED ACCOMPANIMENTS**

cooked to order

\$14 per guest, add truffle (+\$4pp)

30-person minimum for each hosted station

\$150 attendant fee for each station

*receptions*

## CONFECTIONERY STATIONS



### [ CONFECTIONERY STATIONS ]

#### BUTLER-PASSED DESSERTS

an assortment of

**FINGER-FRIENDLY PASTRIES, FRENCH MACARONS, CAKE POPS + MORE**

\$14 per guest /½ hour

#### THE BAKE SHOP

an assortment of

**COOKIES + TARTS**

**BROWNIES + BLONDIES**

**ECLAIRS + CREAM PUFFS**

\$12 per guest

#### MINI DESSERT CUPS

an assortment of

**PANNA COTTA**

**CRÈME BRÛLÉE**

**APPLE PIE**

**CARROT CAKE**

**+ MORE!**

\$12 per guest

#### DONUT BAR

**SELECTION OF FLAVORS + ACCOMPANIMENTS**

\$12 per guest

20-person minimum

#### THE DESSERT LOUNGE

**PASTRY CHEF PETER SCAROLA'S HAND-SELECTED ASSORTMENT OF R2L CONFECTIONERY CREATIONS**

\$14 per guest

#### CAKES BY DESIGN

**CUSTOM CAKES CAN BE CREATED TO ACCOMMODATE ANY OCCASION**

please inquire about options + pricing

tax + gratuities additional

enhance any confectionery station with a coffee + cordial bar (+\$18 per guest)

## *receptions* **BEVERAGES**



### [ BEVERAGES ]

#### **NON-ALCOHOLIC**

##### **ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA**

\$10 per guest/hour

#### **DELUXE BAR**

##### **RED + WHITE WINES**

##### **DOMESTIC + IMPORTED BOTTLED BEER**

##### **ASSORTED LIQUORS**

svedka

bombay

bacardi

jose cuervo

dewar's

canadian club

seagram's vo

jim beam

##### **SOFT DRINKS, JUICE, COFFEE + TEA**

\$25 per guest/1 hour, \$45 per guest/2 hours, \$60 per guest/3 hours

#### **PREMIUM BAR**

##### **SOMMELIER-SELECTED RED + WHITE WINES**

##### **DOMESTIC + IMPORTED BOTTLED BEER**

##### **PREMIUM LIQUORS, WHISKEYS + CORDIALS**

grey goose, belvedere, hendrick's, bombay sapphire

bacardi, appleton estate, patron silver, macallan 12yr

maker's mark, crown royal, amaretto disaronno, kahlúa

grand marnier, smith woodhouse port

##### **ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA**

\$30 per guest/1 hour, \$55 per guest/2 hours, \$70 per guest/3 hours

#### **WINE + BEER**

##### **SOMMELIER-SELECTED RED + WHITE WINES**

##### **DOMESTIC + IMPORTED BOTTLED BEER**

##### **ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA**

\$20 per guest/1 hour, \$15 per guest/each additional hour

#### **WINE PAIRINGS**

Our sommelier will be happy to hand-select wines to pair with each of your offerings.

Please inquire for pricing.



# TESTIMONIALS

Good Afternoon,

I wanted to send a written note to THANK YOU for everything on Saturday! Everything was simply amazing – staff professional, helpful and personable! Nothing asked was too much ... served our guests wonderfully! Evan - THANK YOU for overseeing all on the staff side. Please thank both chefs for me ... especially Chef Stern – his menu was fabulous. And thanks for making the trek out to the field, etc.! I am still receiving accolades today about how amazing the food was! Guests kept commenting throughout (and beyond) the day how our tent was the best (food, décor, drinks, people) - that is thanks to our partner – R2L! We appreciate your partnership and support. Radnor Races just would not have been the same without you. Each year you raise the bar even higher.

- Nichole Maurer, *Philly Style Magazine*, Niche Media

Hi Vera,

I wanted to send a quick note to say THANK YOU for all that you and your staff put into last night's event. Being a former member of the hospitality industry, I am usually hypercritical of events like this, finding a little thing here or there that could have been done just a little better. Last night's dinner event was extremely well coordinated, and I was impressed with your entire staff's effort.

- Mike Provenzano, VP of Operations, Kenexa

Hi Sue and Vera,

Just a quick note to thank you both, the serving staff and Daniel for hosting the 2013 Power Party this week. As you know, we host many events. Our guests and staff were completely taken aback by your restaurant, the quality of the service and the incredible spread that you offered. Everyone in attendance enjoyed themselves, and we are confident that our guests will absolutely think of R2L for their next corporate event or client meeting.

- Jennifer Wolf, Event Manager, *Philadelphia Business Journal*

# TESTIMONIALS

Good Afternoon Vera,

Everything about our dinner in the William Penn room last Saturday evening was PERFECT! Thank you again for all that you did to help make everything a success for our client. I hope to be able to bring a lot more business to you in the near future.

- Susan Padien, Cornerstone Pharmaceuticals

Good Morning,

Again, I would like to acknowledge you and the staff at R2L. Our event was outstanding, from the food to the service. The butlered hors d'oeuvres, entrées and dessert were delicious. The servers were polite, polished and very professional. It was truly a 5 STAR experience.

Thank you very much.

- Gwendolyn Miller, Drinker, Biddle & Reath



R2L is the perfect place to host a corporate event or private reception that will wow guests. The staff is attentive, the food is fantastic and the view is absolutely breathtaking! We truly enjoy working with Vera and her team and look forward to many more events in the future.

- Joey Roberts, Chief Executive Officer, Roberts Event Group, Inc.

Two months ago, I began the task of finding the perfect venue to host the reception for one of my keynote speakers for the Community Angel Foundation. The moment I received the initial callback from Vera, her calm and pleasant disposition made the planning process very smooth. My appreciation of the exemplary service I received from Vera and the staff cannot be overstated. It is because of Vera's patience and dedication that the reception was a true success. I am so appreciative of having the opportunity to work with her and look forward to hosting future events at your venue as well. Thank you for having such wonderful individuals on your team.

- Veniece Newtown, Chairwoman/Founder,  
Community Angel Foundation



**50 SOUTH 16TH STREET**

**37TH FLOOR**

**PHILADELPHIA, PA 19102**

**WWW.R2LRESTAURANT.COM**

**VMASI@DANIELSTERNRESTAURANTS.COM**

**215-564-3585**

