



MEDITERRANEAN BAR + KITCHEN

EVENTS

220 S 17TH STREET, PHILADELPHIA, PA 19103
(215) 309-2238 | JESSICA@SPICEFINCHPHILLY.COM





ABOUT SPICE FINCH



Named after the bird that populates nearly every port along the ancient maritime spice routes, Spice Finch past homage to a passerine that does not sing, yet is known to vocalize or chirp in recognition of good eats. At Spice Finch, Executive Chef and Philadelphia-native Jennifer Carroll combines her expertise in French technique from nine years under Chef Eric Ripert with the skills learned working with Chef Marcus Samuelsson, where she honed in on elevated comfort food coupled with down to earth hospitality. Her years in these iconic kitchens have shaped the menu and culinary vision for Spice Finch, where she and co-Executive Chef Billy Riddle display their knowledge and appreciation of the distinctive flavors of the nations bordering the Mediterranean Sea.

The bar program is led by beverage director Michael Haggerty, who created a hand-crafted cocktail program rooted in the classics. Spice Finch offers new and classic cocktails, frozen drinks, old world wines and a large draft and bottled beer list that has been designed to compliment the flavors and spices of the menu. The menu also features “redemption cocktails”, offering guests the opportunity to reimagine spirits of their past as they make a come back in new and exciting ways.

Spice Finch is the perfect location for your next event. From intimate group dinners, bridal and baby showers, after-wedding drinks and brunches, rehearsal dinners, corporate events and networking mixers to full restaurant buy-out, the Spice Finch team is here to help you plan your special event. We offer group dining packages for groups from 12 to 200 people for breakfast, lunch, dinner and brunch.



THE SPACE

Spice Finch has a modern Art Deco-inspired style with a light and airy aesthetic. White and slate hues fill the dining room with natural wood accents, wicker design elements and brass lighting throughout. Encompassing 4,000 square-feet, the main dining room seats 168 with additional sidewalk seating coming soon. Le Couple black and white patterned wallpaper designed by Pierre Frey lines the restaurant walls, allowing the space to easily transition into a warm and inviting space at night. A 23-seat granite-top bar, with marble tiles and maple wood, serves as a convivial centerpiece within the main dining room.

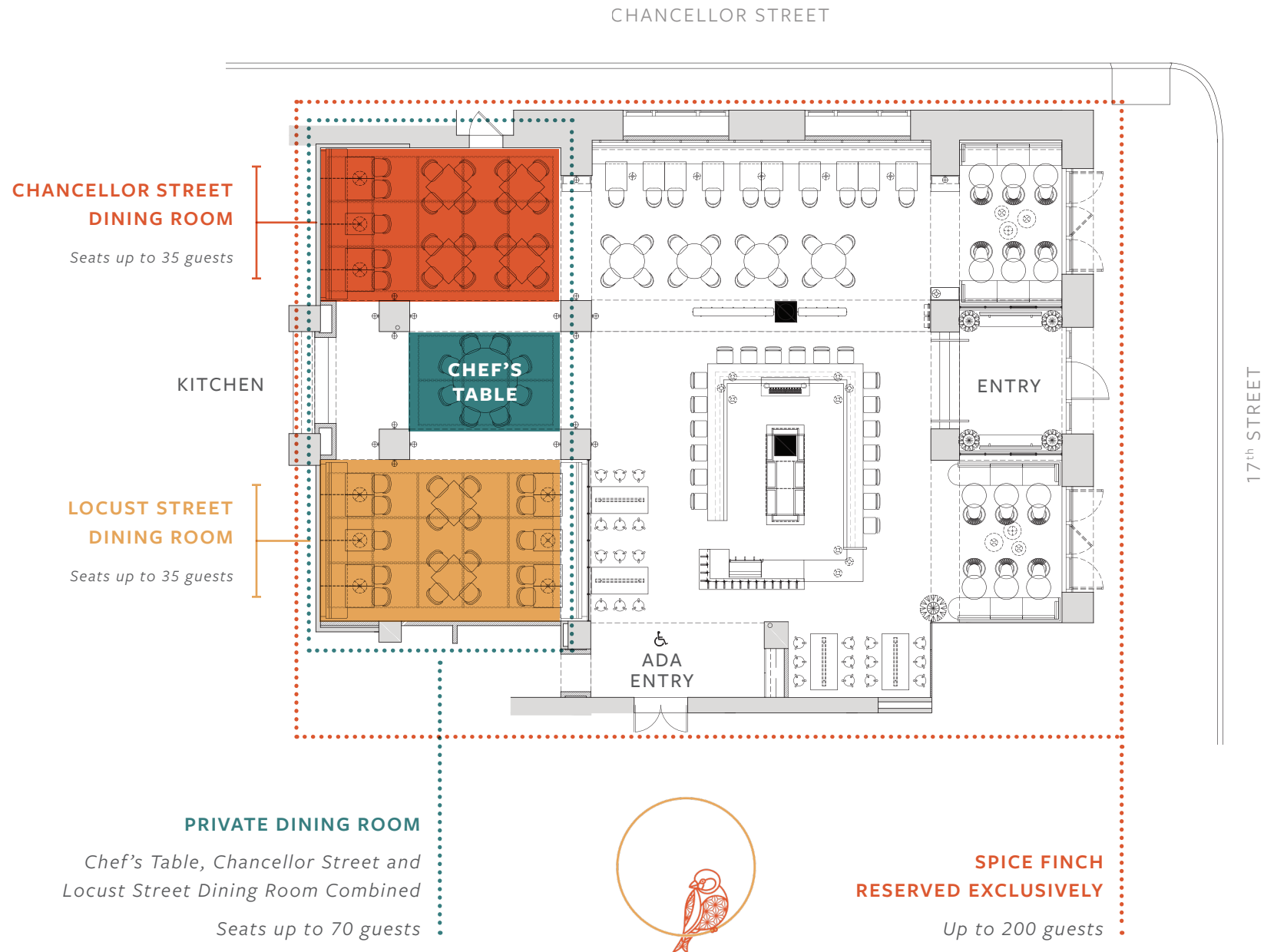






GROUP DINING

Group dining packages are required for parties of 10+



PRIVATE DINING ROOM

Chef's Table, Chancellor Street and Locust Street Dining Room Combined / Seats up to 70 guests



EXCLUSIVE RESERVE

Spice Finch Reserved Exclusively: Up to 200 people



SPICE FINCH GROUP DINING MENUS

MENU ONE

\$65 per person

FIRST COURSE

(please choose 3)

- Date Truffles
- Blistered Shishito Peppers
- Garlic Yogurt
- Baked Cheese
- Tortilla
- Seared Tuna
- Stuffed Grape Leaves
- Spiced Nuts
- Shabazi Fries
- Croquettes
- Beet Borani

SECOND COURSE SIDES

(please choose 2)

- Fattoush
- Berbere Carrots
- Broccoli Tabbouleh
- Bean Tagine
- Baby Green Salad
- Roasted Cauliflower
- Warm Grain Salad

SECOND COURSE MAINS

(please choose 2)

- Little Neck Clams
- Lamb Ribs
- Merguez Kebab
- Peri-Peri Shrimp
- Chili-Chicken Kebab

DESSERT

- A selection of seasonal desserts

All items will be served family style

MENU TWO

\$80 per person

FIRST COURSE

(please choose 3)

- Date Truffles
- Blistered Shishito Peppers
- Garlic Yogurt
- Baked Cheese
- Tortilla
- Seared Tuna
- Stuffed Grape Leaves
- Spiced Nuts
- Shabazi Fries
- Croquettes
- Beet Borani

SECOND COURSE SIDES

(please choose 2)

- Fattoush
- Berbere Carrots
- Broccoli Tabbouleh
- Bean Tagine
- Baby Green Salad
- Roasted Cauliflower
- Warm Grain Salad

SECOND COURSE MAINS

(please choose 2)

- Little Neck Clams
- Lamb Ribs
- Merguez Kebab
- Peri-Peri Shrimp
- Chili-Chicken Kebab

(please choose 1)

- Shakshuka
- Date Braised Lamb Shank
- Whole Roasted Fish
- Salt Baked Eggplant
- Dry Rubbed Chicken
- (\$5) Ribeye Steak

DESSERT

- A selection of seasonal desserts

MENU THREE

\$95 per person

FIRST COURSE

(please choose 3)

- Date Truffles
- Blistered Shishito Peppers
- Garlic Yogurt
- Baked Cheese
- Tortilla
- Seared Tuna
- Stuffed Grape Leaves
- Spiced Nuts
- Shabazi Fries
- Croquettes
- Beet Borani

SECOND COURSE SIDES

(please choose 2)

- Fattoush
- Berbere Carrots
- Broccoli Tabbouleh
- Bean Tagine
- Baby Green Salad
- Roasted Cauliflower
- Warm Grain Salad

SECOND COURSE MAINS

(please choose 2)

- Little Neck Clams
- Lamb Ribs
- Merguez Kebab
- Peri-Peri Shrimp
- Chili-Chicken Kebab

(please choose 2)

- Shakshuka
- Date Braised Lamb Shank
- Whole Roasted Fish
- Salt Baked Eggplant
- Dry Rubbed Chicken
- (\$5) Ribeye Steak

DESSERT

- A selection of seasonal desserts

All items will be served family style

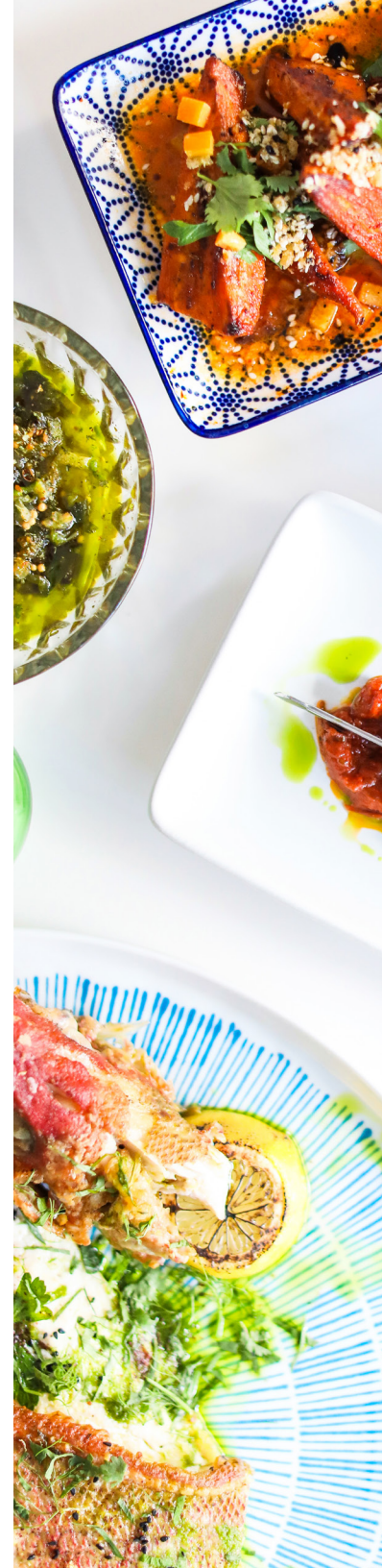
STANDING COCKTAIL RECEPTION

\$35 per person for 2 hours

PASSED/STATIONARY HORS D'OEUVRES (SELECTION OF FOUR)

Includes 2 stationary and 2 passed hors d'oeuvres. \$4 for each additional item; \$10 for 3 additional items

- Spiced Nuts (S)
- Beet Borani (S)
- Garlic Yogurt (S)
- Fattoush (S)
- Green Salad (S)
- Grain Salad (S)
- Croquettes (S)
- Tortilla (P/S)
- Date Truffles (P/S)
- Stuffed Grape Leaves (P/S)
- Harissa Shrimp (P/S)
- Chicken Kebab (P/S)
- Merguez Kebab (P/S)
- Shishito Peppers (P)
- Crispy Cauliflower (P)
- Seared Tuna (P)



SPICE FINCH GROUP BEVERAGE MENUS



BEVERAGE PACKAGE LEVEL ONE

\$30 per person for 2 hours; every half-hour after is an extra \$5 per person

BEER

A seasonal selection of draft, canned and/or bottled beers will be available for your guests.

WINE

- Prosecco
- House White (*Pinot Grigio*)
- House Red (*Montepulciano*)

+ Drip Coffee, Teas and Assorted Soft Drinks

- Bottled water is not included in the beverage packages.
- All other beverages will be billed on consumption unless otherwise specified.
- Menu subject to change based on availability.

BEVERAGE PACKAGE LEVEL TWO

\$40 per person for 2 hours; every half-hour after is an extra \$7.50 per person

BEER

Guests may select from the entire menu on our draft, canned and bottled beer list.

STANDARD WINE

- Prosecco
- Pinot Grigio
- Chardonnay
- Pinot Noir
- Tempranillo

HOUSE LIQUOR

+ Drip Coffee, Tea and Assorted Soft Drinks

BEVERAGE PACKAGE LEVEL THREE

\$50 per person for 2 hours; every half-hour after is an extra \$10 per person

BEER

Guests may select from the entire menu on our draft, canned and bottled beer list.

WINE

Guests may select from the entire wine by the glass menu.

HOUSE AND PREMIUM LIQUOR

**Exclusions apply*

+ Drip Coffee, Tea and Assorted Soft Drinks

- Bottled water is not included in the beverage packages.
- All other beverages will be billed on consumption unless otherwise specified.
- Menu subject to change based on availability.



SPICE FINCH GROUP BRUNCH MENUS

MENU ONE

\$25 per person

All items served family style

STARTERS

(please choose 1)

- Date Truffles
- Lemon Cardamom Cake
- Avocado Toast Bites (no egg)

ENTREE

(please choose 2)

- Pancakes
- Scrambled Eggs
- Shakshuka
- Breakfast Sandwich
- Burger

+ Drip Coffee, Teas and Assorted Juices and Soft Drinks

MENU ADD-ONS:

\$30 per person for 2 hours

- Unlimited mimosas, bloody marys and non-alcoholic hibiscus lemonade

MENU TWO

\$35 per person

All items served family style

STARTERS

(please choose 2)

- Date Truffles
- Lemon Cardamom Cake
- Avocado Toast Bites (no egg)

ENTREE

(please choose 3)

- Pancakes
- Scrambled Eggs
- Shakshuka
- Breakfast Sandwich
- Burger
- Fattoush
- Beet Borani





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