



CATERING MENU

\$135

per person

**FOR 4 HOUR EVENT
PLUS GRATUITY, TAX,
AND
EVENT FEE**

**5 PASSED HORS
D'OEUVRES
+ ONE GRAZING BOARD**

**1 DINNER STATION
+ OPEN BAR #1**

ADDITIONAL GRAZING
STATIONS, DINNER
STATIONS AND HORS
D'OEUVRES ARE AVAILABLE
TO ADD TO ANY PACKAGE

MENU OPTIONS ARE SUBJECT
TO CHANGE FOR
SEASONALITY

OUR PACKAGE PRICING MAY
INCREASE TO ENSURE THE
CONTINUED QUALITY OF OUR
SERVICE AND TO ACCOUNT
FOR RISING COSTS

Meat

HORS D'OEUVRES

- SLICED BEEF AND CANAPE WITH
HORSERADISH CHEDDAR
- CHICKEN LETTUCE WRAPS WITH
SWEET THAI CHILI SAUCE, CRUNCHY
ROASTED PEANUTS
- PROSCIUTTO AND WHIPPED RICOTTA
CROSTINI WITH BUTTERED ALMOND
AND HONEY DRIZZLE
- PHILLY CHEESESTEAK EGGROLLS,
SRIRACHA KETCHUP
- BBQ PULLED PORK SLIDERS IN
HAWAIIAN SWEET ROLLS AND
CABBAGE SLAW
- GREEK MEATBALLS WITH YOGURT HERB
SAUCE
- CLASSIC PANKO FRIED CHICKEN
TENDERS WITH DIPPING SAUCE
- VEGETABLE POTSTICKERS WITH SHOYU
SESAME SAUCE
- "KFC" KOREAN FRIED WINGS

SELECT 5 HORS D'OEUVRES

SEAFOOD

HORS D'OEUVRES

- SEARED AHI TOSTADAS,
TOASTED SESAME, ALEA PINK
SALT AND SCALLION SALAD
- COCONUT SHRIMP WITH
CITRUS AND GINGER
MARMALADE
- CLASSIC CHILLED
SHRIMP COCKTAIL WITH
LEMON AND
HORSERADISH (+ \$5 PP)

VEGETARIAN

.... HORS D'OEUVRES

- TOMATO & MOZZARELLA
SKEWERS
- SPICY TOFU WITH
GOCHUJANG AND SCALLION
- ROASTED HEIRLOOM TOMATO
BRUSCHETTA WITH BASIL
PESTO





RECEPTION MENU

Select 1

GRAZING BOARD

MEAT & CHEESE CHARCUTERIE BOARD

PROSCIUTTO, SOPPRESSATA, AND SALAMI, AN ASSORTMENT OF AGED AND SOFT DOMESTIC AND INTERNATIONAL CHEESE WITH CROSTINI AND CRACKERS

ROASTED VEGETABLE BOARD

FRESH, SEASONAL, AND FLAVORFUL VEGGIES

CLASSIC MEDITERRANEAN MEZZE PLATTER

HUMMUS, TZATZIKI, ROASTED PEPPERS, CUCUMBER-TOMATO SALSA, OLIVES, FETA AND PITA

CLASSIC CRUDITE

FRESH VEGGIES AND BUTTERMILK RANCH DIP

MINI SANDWICH BOARD

CLASSIC ITALIAN, MUFFULETTA, AND TOMATO-BASIL CAPRESE

MAC & CHEESE BAR

BACON, SHREDDED CHEESE, JALAPENOS, HERB BREADCRUMBS, GREEN ONION, CRISPY ONION CHORIZO AND BROCCOLI

RUSTIC FLATBREAD BOARD

TOMATO-MOZZARELLA, MUSHROOM-FONTINA & PROSCIUTTO-ASIAGO

GREENS STATION

CLASSIC CAESAR AND SEASONAL FARM MARKET SALADS

POKE BAR (+\$10 PP)

AHI POKE, SPICY SHRIMP AND TOFU & CRISPY MANDOO CHIPS





DINNER MENU

SELECT 1 DINNER STATION

DINNER STATIONS

POKE BAR

AHI SHOYU POKE, SHRIMP POKE, AND SPICY TOFU POKE, SHREDDED CARROT, DAIKON, EDAMAME, SPROUTS, KIMCHI AND CUCUMBER WITH STEAMED JASMINE RICE SAUCE BAR

MEDITERRANEAN STATION

GREEK MEATBALLS, YOGURT-MARINATED CHICKEN, VEGAN FALAFEL, HERB COUSCOUS, HUMMUS, TZATZIKI + PITA, AND GREEK SALAD WITH FETA, TOMATO, AND CUCUMBER

TACO STATION

GROUND BEEF, PULLED CHICKEN & VEGAN IMPOSSIBLE MEAT, VEGAN BLACK BEANS, MEXICAN CORN SALAD, YELLOW RICE, PICO DE GALLO, GUACAMOLE, SOUR CREAM, CHOPPED ONIONS, SHREDDED CHEESE, FLOUR AND CORN TORTILLAS, AND CHIPS AND SALSA

BBQ STATION

PULLED PORK SLIDERS, BUTTERMILK FRIED CHICKEN, WINGS WITH BBQ SAUCE, CREAMY MAC AND CHEESE, CRISPY VINEGAR SLAW, AND CORNBREAD WITH HONEY BUTTER

LUAU STATION

KALUA PORK SLIDERS, "KFC": KOREAN FRIED WINGS, STEAMER BASKET VEGGIE, PORK, AND BEEF POTSTICKERS WITH DIPPING SAUCES, FRIED COCONUT SHRIMP, "LOCAL STYLE" FRIED RICE, AND SPAM MUSUBI

ITALIAN STATION

TOMATO-MOZZARELLA CAPRESE SALAD, CLASSIC CAESAR SALAD, RIGATONI VODKA ROSA WITH FRESH HERBS, NONNA'S MEATBALLS, AND CHICKEN PARM

*each additional
station*

\$35

per person





FOUR HOURS *&* OPEN BAR

OPEN BAR #1

INCLUDED

Beer

ALL DRAFTS & CANS

Wine

CABERNET SAUVIGNON | PINOT GRIGIO

Choice of One Specialty Cocktail

OPEN BAR #2

\$20 PER ADDITIONAL PERSON

Beer

ALL DRAFTS & CANS

Wine

CABERNET SAUVIGNON | PINOT GRIGIO

ALL HOUSE SPIRITS FOR MIXED DRINKS

Choice of One Specialty Cocktail

OPEN BAR #3

\$40 PER ADDITIONAL PERSON

Beer

ALL DRAFTS & CANS

Wine

CABERNET SAUVIGNON | PINOT GRIGIO

VODKA- DEEP EDDY, STATESIDE, GREY GOOSE | GIN- BLUECOAT

| RUM - BACARDI, KRACKEN SPICED BLACK RUM | TEQUILA-

ESPOLON, LUNAZUL | WHISKEY/BOURBON -JACK DANIELS,

LARGENY

Choice of Two Specialty Cocktails

SPECIALTY COCKTAILS

Callowhill Iced Tea

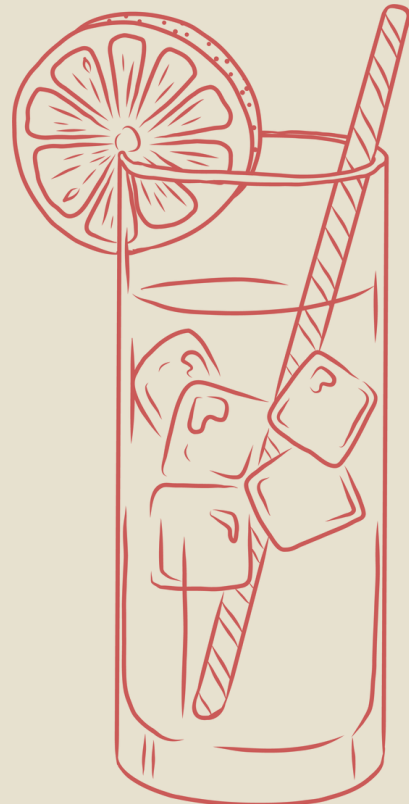
JIM BEAM HONEY, SWEETENED ICED GREEN TEA

Lavender Haze

DEEP EDDY LEMON, RASPBERRY LIQUOR, CLUB SODA

Mango Chainsaw Massacre

SILVER TEQUILA, MANGO LIQUID DEATH, SPLASH
OF CRANBERRY, FRESH LIME



FAQ



VENUE CAPACITY

Bar/ Bat Mitzvah - 175 adults / 250 kids
Cocktail Style Event - 400 adults
Concert with limited seating - 500 adults

HOW MANY HOURS DOES THE RENTAL FEE RESERVE THE SPACE?

Events at Underground Arts typically last five hours unless stated otherwise. The venue allows for a three-hour period prior to the event for load-in and a one-and-a-half-hour period post-event for load-out. Additional hours will incur a rate of \$500/hr

WHAT IS A HOLD?

Oftentimes, we have a number of touring concerts and other potential events with holds ahead of the date. Once you are ready to attempt to confirm the date and issue a deposit, it is concert industry standard practice to give the events holding ahead 72 business hours' notice to either confirm their event or release their hold. Please be aware that we cannot formally confirm a rental event or rate until all holds ahead are clear and we've received a deposit.

HOW LONG IS MY PRICING CONFIRMED?

Typically your holds and venue pricing will be valid for 30 days after they are initially placed, but if no other events are inquiring about the date and you need more time, we may be able to hold it for longer.

WHEN CAN SET UP BEGIN?

Vendors / event planners, etc may enter the venue 3 hours prior to event start time.

HOW LONG DO I HAVE ACCESS TO THE VENUE DAY OF THE EVENT?

Your Manager on Duty will provide you with access. Sara will provide you with a Day Of event contact.

FAQ



FURNITURE INCLUDED

200 Low top chairs
40 High top chairs
(10) 24-inch cocktail tables
(10) 24-inch cocktail tables
(9) 5 ft non-folding round tables
(12) 6 ft folding table

QUANTITIES SUBJECT TO CHANGE

CAN I DROP THINGS OFF THE DAY BEFORE

Some items may be dropped off / shipped in the week leading up to your event. You will coordinate drop-off with Sara in advance.

All items/decor must leave the venue the night of your event unless authorized.

CAN I USE MY OWN CATERER/CATERING?

You may engage an outside caterer for a fee of \$1,000, with the stipulation that the minimum spending requirement must still be met. Should the minimum not be reached, the deficit will be applied as an additional room rental fee.

ARE CANDLES ALLOWED?

Underground Arts prefers using battery-operated candles; however, exceptions can be made. For other events, the use of flame candles requires prior approval from UA.

AMENITIES

State-of-the-art sound and lighting systems
Projector screens
Entertainment booking
Multiple TV screens throughout the venue
Marquee (can be personalized)
Green Rooms with private bathroom
All gender restrooms
Coat Check
Fully trained and certified staff



FAQ



CATERING & BAR



CATERING

Menu packages are designed by Leslie Frankel. She and her staff are the primary backstage caterer for The Mann Music Center and The Met as well as other music venues in Philadelphia with over 25 years of experience. Underground Arts specializes in cocktail-style receptions with heavy hors d'oeuvres. Our event planners and culinary team take food allergies very seriously and are able to safely accommodate all dietary restrictions.



BAR

Underground Arts has two main bars and one satellite bar offering a full selection of spirits, beer, and wine. Our award-winning beverage team can develop signature cocktails and mocktails for your function.



ADDITIONAL CHARGES



RENTAL FEE

The rental fee includes hourly staffing, sound and lighting technicians, security, room setup & breakdown, a manager on duty, and the assistance of a general manager to coordinate logistics from the time an event is confirmed. It also includes existing venue furniture (tables & chairs), and our PA / sound system. It does not include additional staffing needs, equipment rentals, furniture rentals, or catering.

EVENT FEE

A percentage of the total rental, food and beverage, and service add-on charges will be added to the bill as a Special Events Fee which is used to offset the cost associated with the administration of your event and is subject to all applicable sales taxes. This is NOT a gratuity and will NOT be distributed to members of the service staff. The event fee covers all of the administrative logistics of planning the event. Including but not limited to coordinating with the management team, in-house staffing, clearing booking calendar, Client meetings, timeline, and menu development, and handling vendor load in/load out, etc.

GRATUITY

Underground Arts charges a 20% gratuity based on food and beverage. 100% of the gratuity goes to the waitstaff, bartenders, and other service personnel. It is intended to reward the staff for their efforts and ensure high-quality service.

SALES TAX

A standard 6% sales tax will be applied where required by law

DECOR LIASON

In the event you are not hiring an onsite day-of event planner, decor services are not included in the pricing agreed to in this contract. UA can provide an on-site decor coordinator for the setup and breakdown for the day of your event for an additional fee of \$250.