



2013-2014 Wedding Package

Enjoy Exquisite Cuisine Prepared By James Beard Award Winning Chef Susanna Foo

Savor the tantalizing cuisine from Susanna Foo Gourmet Kitchen, your Radnor wedding location. Our culinary staff is unmatched in their dedication and talent. We welcome the opportunity to customize any menu. You will find the quality and presentation is unsurpassed by any Radnor wedding location.

Our private event menu is designed for guest to enjoy our sumptuous cuisine at proper temperatures and the exact schedule you desire. These menu options ensure the best presentation and the most convenience for you and your guests. Please enjoy your event and let us take care of the rest.

The restaurant is an inspired combination of modern design with an authentic Chinese ambiance created by renowned Philadelphia-Based interior design and architecture firm, Daroff Design, Inc. The setting evokes the sophistication or modern restaurant in today's cosmopolitan Shanghai or Beijing. Melding a sleek, chic, beautiful contemporary look with rich hues of gold and red, polished wooden floors, variegated stone, enhanced by brass gongs and artifacts personally hand selected at many Beijing antique markets by Susanna. The maître d' station features hand blown glass by Andromeda International from Murano. The dining room is defined by tall stalks or black lacquered bamboo, Madagascar ebony wood dining tables, authentic silk lanterns from China and etched glass by a Chinese artisan from Beijing.

This Gourmet Kitchen completes Susanna's vision, reinterpreting Chinese authentic dining experience with a comfortable family-friendly atmosphere. Spread over 10,000 square feet, the restaurant features a 27-foot bar, two lounges, two private enclosed beautiful courtyard landscaping with unique bamboo for outdoor dining and a private room for larger parties. The main dining room that seats 150 has an open display kitchen allowing guests to watch food being prepared. There is also a separate takeout counter with two display cases for cakes, desserts, prepared sandwiches for lunch, and Chinese antipasti for guests to enjoy to go or while waiting to be seated. Three flat screen televisions overhang to the main kitchen to aid in teaching cooking techniques for cooking glasses offered to young and old.

Susanna Foo Wedding Package Includes:

- *Five Hour Reception for a Minimum of 75 and up to 200 Guests
- *Ivory or Black Table Linens
- *Four Butlered Hors D'oeuvres
- *Four Course Plated or Buffet Meal
- *Glassware, Silverware, Staff
- *Wedding Coordinator and Day of Coordinator

Menu Selection

IT IS RECOMMENDED THAT YOUR MENU SELECTION BE GIVEN AT THE TIME OF YOUR DEPOSIT OR SHORTLY THEREAFTER. YOU MAY MAKE SUBSTITUTIONS TO ANY MENU; HOWEVER, CERTAIN SUBSTITUTIONS REQUIRE ADDITIONAL CHARGES. WE ARE HAPPY TO ACCOMMODATE GUESTS WHO REQUIRE VEGETARIAN MEALS OR HAVE OTHER DIETARY RESTRICTIONS. ADVANCED NOTICE IS APPRECIATED BUT NOT REQUIRED. **MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY AND COMPARABLE SUBSTITUTIONS MAY BE MADE.** PLEASE ALLOW A MINIMUM OF TWO HOURS FOR ANY DINNER AND AS MUCH AS THREE AND A HALF HOURS FOR LARGER PARTIES WITH MORE EXTENSIVE MENUS.

Guarantees

THE FINAL GUARANTEED NUMBER OF GUESTS FOR ALL FUNCTIONS MUST BE **CONFIRMED 72 HOURS PRIOR** TO THE EVENT. THIS NUMBER WILL SERVE AS A GUIDE FOR YOUR MINIMUM BILLING CHARGES. IF WE DO NOT RECEIVE A GUARANTEED NUMBER BY THE DEADLINE, WE WILL CHARGE ACCORDING TO THE NUMBER STATED ON YOUR EVENT CONTRACT. SUSANNA FOO WILL NOT BE RESPONSIBLE FOR PREPARING MORE THAN 10% ABOVE THE GUARANTEED NUMBER OF GUESTS. A \$2,000 DEPOSIT WILL BE REQUIRED WHEN YOU BOOK YOUR EVENT. THE BALANCE IS DUE **7 DAYS BEFORE YOUR EVENT.**

Parking

COMPLIMENTARY VALET PARKING IS AVAILABLE AFTER 5:00 PM. THIS VALET IS SERVICED BY THE EMPIRE VALET AND IS NOT ASSOCIATED WITH THE RESTAURANT. DRIVING DIRECTIONS ARE AVAILABLE UPON REQUEST.

GUESTS MAY ALSO PARK IN THE PARKING LOT ADJACENT TO THE RESTAURANT AT NO ADDITIONAL CHARGE. THERE IS A SECOND ENTRANCE TO THE RESTAURANT NEXT TO THE PHILADELPHIA SPORTING CLUB. THE ENTRANCE IS THE MAIN ENTRANCE OF RADNOR FINANCIAL CENTER.

Tax & Gratuity

6% PENNSYLVANIA STATE TAX

20% SERVICE CHARGE

Liabilities

THE CLIENT ASSUMES RESPONSIBILITY FOR THE GUESTS AND ANY DAMAGES CAUSE BY THE GUESTS TO THE RESTAURANT PROPERTY. THE RESTAURANT ASSUMES NO LIABILITY FOR PERSONAL PROPERTY, WHILE USING THE FACILITY OR LEFT AT THE FACILITY.

Butlered Hors D'oeuvres

(select four)

Mozzarella, Heirloom Tomato, Basil Skewer

Smoked Salmon Mousse on Tea Sandwich

Popcorn Pork Raviolis

Salmon Crème Cheese Mousse Bouchée

Mini Crab Cakes, Pineapple Salsa

Vegetable or Shrimp Spring Rolls

Endive Spears with Artichoke Spinach Dip

Chinese Eggplant Gorgonzola Crostini

Seasonal Vegetable Tempura

Avocado, Chinese Eggplant & Cucumber Maki

Classic Shrimp Toast Triangle

Grilled Mozzarella Tea Sandwich

Grilled Diver Scallop with Truffle Sauce (add \$3)

Caramelized Foie Gras on Brioche (add \$5)

Grilled Baby Lamb Chops (add \$5)

Truffle Mushroom Bouchée

Grilled Chicken Satay

Edamame Wasabi Hummus with Wonton Chips

Peking Duck Rolls

Chicken Soong Tostadas

Sundried Tomato Crostini

Steamed Crabmeat Ravioli on Chinese Spoon

Crispy Goat Cheese Wontons, Honey Mustard

Warm Edamame Lobster Bisque (add \$1)

Butternut Squash Bisque

Chilled Heirloom Tomato Gazpacho

Diver Scallop with Bacon Wrap (add \$2)

Lobster Spring Rolls (add \$3)

Lobster Ravioli with Lobster Emulsion (add \$2)

Big Eye Tuna Tartare, Avocado Salsa (add \$2)

Prices are subject to applicable sales tax and 20% service charge. Prices are subject to change without notice

Hors D'oeuvres Station Enhancements

Dumpling Station (\$5 per person, choose three)

Pork Pot Stickers

Crispy Curry Chicken Dumplings

Mongolian Lamb Pillows

Truffle Wild Mushroom Chicken Dumplings

Steamed Cantonese Shrimp Dumplings

Vegetable Dumplings

Sliders Station (\$6 per person, choose three)

Crab Cake Sliders

Peking Duck Sliders

Vegetarian Sliders

Roasted Pork Sliders

Korean Short Rib Sliders

Simple Sushi Station (\$4 per person)

Vegetable Maki

California Maki

Vegetable Tempura Maki

Special Maki Station (\$5 per person)

Spicy Salmon and Avocado Maki

Spicy Tuna and Avocado Maki

Unagi Maki

Fancy Maki Station (\$6 per person)

Spicy Salmon and Ahi Tuna Maki

Red Dragon Maki

Rainbow Maki

Shrimp Tempura Maki

Our House-Made Special Dips (select two, \$3 per person)

Thai Peanut, Edamame Hummus, White Bean & Anchovy, Sun Dried Tomato with Chipotle, Salmon Mousse, Shrimp Mousse

Served with: Crusty Baked Breads, Fried Wonton Chips or Rice Crackers (select two)

Fresh Vegetable Crudités (\$2.50 per person)

Seasonal Vegetable Tempura (\$2.50 per person)

Exotic Fresh Fruit with Cinnamon Honey Yogurt Dip (\$3 per person)

Selection of Artisanal Cheese with Fresh Fruit (\$4 per person)

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First and Second Course Offerings

(Select two)

Organic Chopped Asian Salad, Crispy Tofu, Pineapple, Citrus Vinaigrette

Thai Caesar Salad with Cranberries & Chinese Puff

Cold Dan Dan Noodles with Egg Crepe, Cucumber, Bean Sprouts, Crushed Peanuts, Pork Sauce

Vietnamese Rice Noodle Salad with Mint, Basil & Organic Arugula

Shanghai Spring Rolls with Pickled Ginger Cucumber

Popcorn Pork Dumplings with Brown Butter, Tomatoes & Parmesan, Roasted Corn

Coconut Lemongrass Soup with Chicken, Shiitake Mushrooms

Seasonal Soup (on rotation), Butternut Squash, Creamy White Corn Chowder, Hot & Sour, White Bean

Bibb Lettuces, Arugula, Vine-Ripe Tomato, Artichoke Hearts, Reduced Balsamic Vinaigrette

Macau Clam Chowder with Shrimp Toast, Shrimp, Fennel, Tomatoes, Celery, Cilantro & Potato

Poached Asian Pear, Belgian Endive, Organic Greens, Honey Walnuts, Goat Cheese Vinaigrette

Firecracker Shrimp with Golden Pineapple & Belgian Endive Salad

Grilled Figs, Poached Asian Pear & Organic Greens, Reduced Fig-Port Wine Sauce

Branch Creek Farm Organic Greens, Asian Pears, Artichokes, Feta Cheese, Aged Balsamic Vinaigrette

Abalone, Sake Poached Shrimp, Drunken Chicken, Cucumber Salad, Honey Walnuts (add \$5)

Truffle Oil infused Wild Mushroom-Chicken Raviolis, Wild Mushroom Sauce (add \$1)

Seafood Soup, Shrimp, Scallops, Clams, White Corn, Basil Oil (add \$3)

Seared Diver Scallops, Wild Mushroom Sauce, Cauliflower Puree, Grilled Asparagus (add \$5)

Panko Crusted Jumbo Crab Cakes (2), Mandarin Orange, Shallots, Sun Dried Tomato Sauce (add \$ 3)

Crispy Goat Cheese Wontons, Organic Arugula, Roasted Beets, Honey Walnuts (add \$2)

Lobster Spring Rolls with Organic Micro Green & Papaya Sauce (add \$5)

Steamed Crab Wontons, Wakami, Organic Pea Shoots, Seafood Broth (add \$3)

Grilled Jumbo Shrimp with Papaya Salad, Thai Peanut Sauce (add \$3)

Prices are subject to applicable sales tax and 20% service charge. Prices are subject to change without notice

Entrées

Please select two from our list

\$5 per person for additional entrée selection

When giving your guests multiple entrée choices for a plated meal, please provide color-coded place cards to indicate each individual selection.

In the event that any of these guests have food allergies you must inform us of their names and the nature of their allergies.

Vegetarian Dinner \$65

Honey Walnut Chicken \$65 golden pineapple, cauliflower, ginger glaze

Roasted Organic Chicken Breast \$65 Lentil & Wild Rice Risotto, cauliflower, ginger soy glaze

Meyer Ranch Shaking Beef Tenderloin \$65 zucchini, jalapenos, kecap manis sauce & brown butter

Slow Roasted Wild Scottish Salmon \$65 braised napa cabbage, sautéed spinach, mashed potato

Mandarin Crispy Shrimp \$65 coconut sweet rice, Yukon gold potatoes, caramelized orange sauce

Grilled Prawns with Diver Scallops \$75 lemon orzo, steamed broccoli, baby zucchini

Susanna's Classic Crispy Duck \$75 Chinese eggplant, snap peas & mashed sweet potato

Grilled Ahi Tuna \$80 dan dan noodles, herb vinaigrette, soy glaze

Pan Seared Peking Duck Breast \$75 sautéed Shanghai bok choy, fingerling potato, star anise sauce

Grilled Bronzino \$80 ginger, leek, black bean sauce

Butter Roasted Nova Scotia Lobster (1 ½ lb) \$85 shanghai bok choy, scallion ginger sauce

Slow Roasted Short Ribs \$70 ginger rock sugar, star anise, coconut polenta, braised napa cabbage

Butter Poached Lemon Sole \$70 curry lemongrass sauce, green beans, braised napa cabbage

Grilled Baby Rack of Lamb with Rosemary Soy Glaze \$85 eggplant, wild rice, tomatoes

Grilled Beef Tenderloin \$75 tomato, yukon potato, star anise sauce

Grilled Angus Filet Mignon \$85 rosemary roasted plum tomato, potato & Shanghai bok choy

Kids & Vendor Meals

Crispy Chicken Tenders & French Fries or Crispy Shrimp & French Fries \$12

Vendor Meals (Chef's Selection) \$20

Prices are subject to applicable sales tax and 20% service charge. Prices are subject to change without notice

Dessert Selections

(select one)

Mango Cheese Cake fresh mango, mango sauce

White Chocolate Mousse Asian fresh fruit, passion fruit coulis

Pineapple Dumplings, Roasted Golden Pineapple & Pineapple Sorbet

Warm Chocolate Cake raspberry coulis

Fresh Asian Exotic fresh fruit

Philadelphia Cream Cheesecake raspberry coulis

Banana Chocolate Tart banana ganache, cashew phyllo, vanilla ice cream, sabayon rum sauce

Granny Smith Apple Tart crème anglaise, vanilla ice cream, caramel sauce

Wedding Cake can be purchased through a local bakery for (\$3 per person)

Bar Options

Premium Open Bar (wine, liquor, beer, soda)

\$20 per guest for the first hour

\$15 per guest for the second hour

\$9 per guest for each additional hour

House Open Bar (wine, liquor, beer, soda)

\$12 per guest for the first hour

\$9 per guest for the second hour

\$6 per guest for each additional hour