



# Fine- Drawn

## EVENTS

*by* Fine-Drawn Hospitality

2021

VERSION 1.1

# **fine-drawn** (adj): subtly or precisely fashioned

Fine-Drawn Events is a full-service, end-to-end event development company from Fine-Drawn Hospitality and the award-winning team behind Walnut Street Café, The Post, and Sunset Social at Cira Green. Located in the heart of Schuylkill Yards campus in the greater University City area of Philadelphia.





# WHAT'S INSIDE

by Fine-Drawn Hospitality

ABOUT  
SERVICES  
VENUES  
OUR EXPERTS  
MENUS  
CONTACT



# About

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Specializing in the creation of custom events for private and corporate clients, our event specialists design, plan, and manage every fine detail of your event from dreams to reality for a one-stop solution.



Whether it's for your family, a product launch, a company cocktail reception, or a non-for-profit gala fundraiser, our specialty embraces experiences that integrate the best vendors in Philadelphia with the finest in wine and cocktails, dining, music, and entertainment.



We are  
Fine-Drawn  
Events.

# Services

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Our multi-layered approach will ensure you have every option imaginable to curate your dream event. We are more than food & beverage; more than an events company for brides; or businesses; or any of the in-between. We are the sum of all of the parts.



## Event Planning

Taking you from ideation to conceptualization and ultimately, execution.



## Audio/ Visual Planning & Execution

Our in-house team is equipped to manage any kind of A/V and event technology needs.



## Event Marketing & PR

We have the ability to craft custom event communications that drive ticket sales, elicit excitement and generate client satisfaction.



## Housing/ Hotel Blocks

Room block procurement and management.



## Invitations, Guest List & RSVP Management

Save the dates and guest lists—we can conceptualize, create and design all paper needs for our clients in-house!



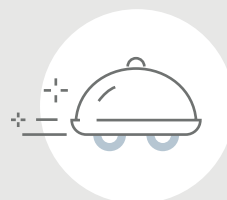
## Live Entertainment

On-site management of all performances and live experiences.



## Registration & Ticketing

Whether its a digital RSVP or high-volume, ticketed event, we manage the credential process start to finish so every guest is accounted for.



## Off-Premise Catering

We can bring the party to you! Curate a special package for your celebration today.

VENUE 01

# Walnut Street Cafe

2929 WALNUT STREET  
PHILADELPHIA, PA 19104

Situated on the ground floor of the towering FMC building, this newcomer brings Michelin-starred New York pedigree to a gleaming all-day dining room.

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VENUE 02

# The Post

129 S 30TH STREET  
PHILADELPHIA, PA 19104

Games, beer, and the best burgers and wings in town! 11 TV screens, shuffleboard and garage doors that open to bustling University City. A game parlor-beer hall-gourmet bar food mashup on the ground floor of Cira Green, The Post is West Philadelphia's newest watering hole.

[FINEDRAWNEVENTS.COM](http://FINEDRAWNEVENTS.COM)



VENUE 03

# Sunset Social

129 S 30TH STREET  
PHILADELPHIA, PA 19104

Located on the rooftop park, Cira Green. Catch a game on Pennsylvania's largest outdoor 60 foot TV screen. Serving up views of the Philadelphia skyline, crafted cocktails, frozen drinks, burgers and fries.

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VENUE 04

# Cira Green

129 S 30TH STREET  
PHILADELPHIA, PA 19104

Cira Green is an elevated urban park in Philadelphia's Schuylkill Yards. It is open year-round, offering a breezy escape with lounge space, entertainment, food, and events.

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VENUE 05

# Drexel Square

Drexel Square is an activated community park, lined with soaring dawn redwood trees, that serves as the gateway into Schuylkill Yards. It is a gathering space for thousands of residents, students, workers, and travelers in University City. A breath of fresh air nestled in the cityscape, a place to pause and feel the sunshine on your face. Come here to connect, to disconnect, to do whatever is needed to make the day a great one.

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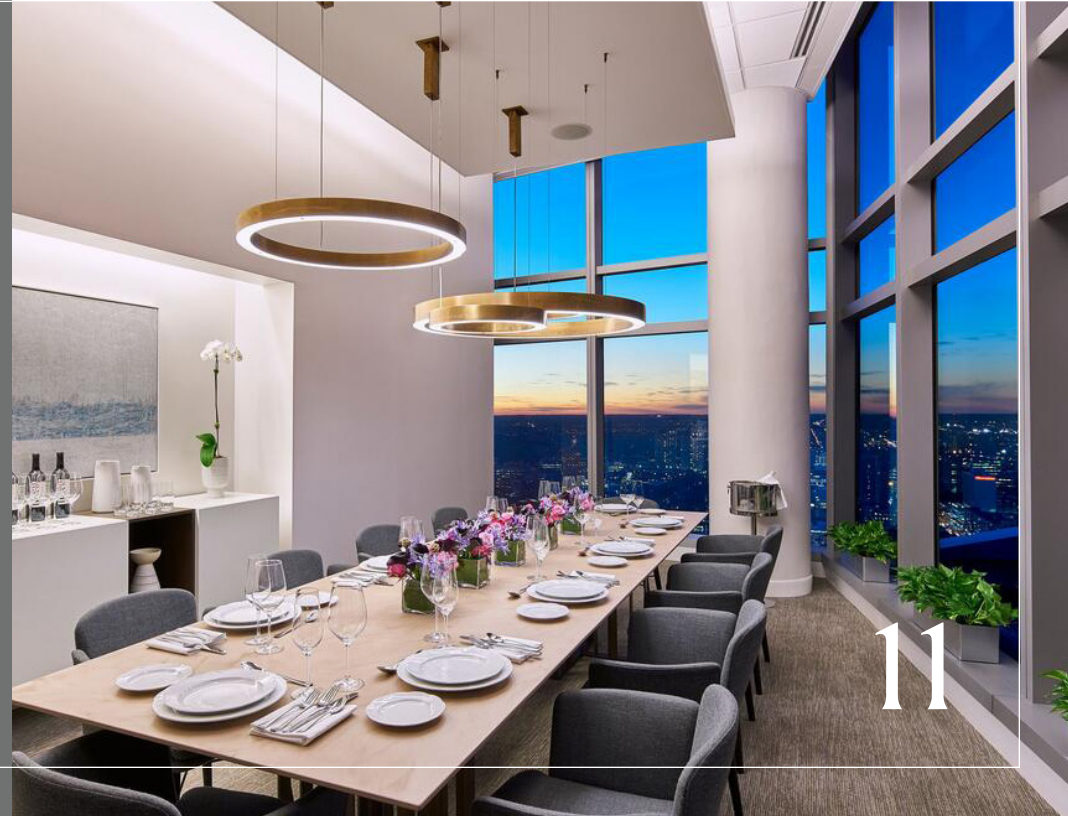


VENUE 06

# AKA University City

AKA University City encompasses 268 ultra-luxury furnished hotel and apartment residences on the upper 18 floors of FMC Tower at Cira Centre South. AKA's Level28 is dedicated to well-being and enjoyment with an expansive pool, state-of-the-art fitness center, 3D golf simulator, outdoor terrace, lounge and bar, business center, and private screening room.

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VENUE 07

# 1900 Market

Located at the corner of 19th & Market Streets, 1900 Market is in Philadelphia's prime corporate and institutional corridor in the Central Business District. Beautifully renovated modular spaces with a unique coy pond.

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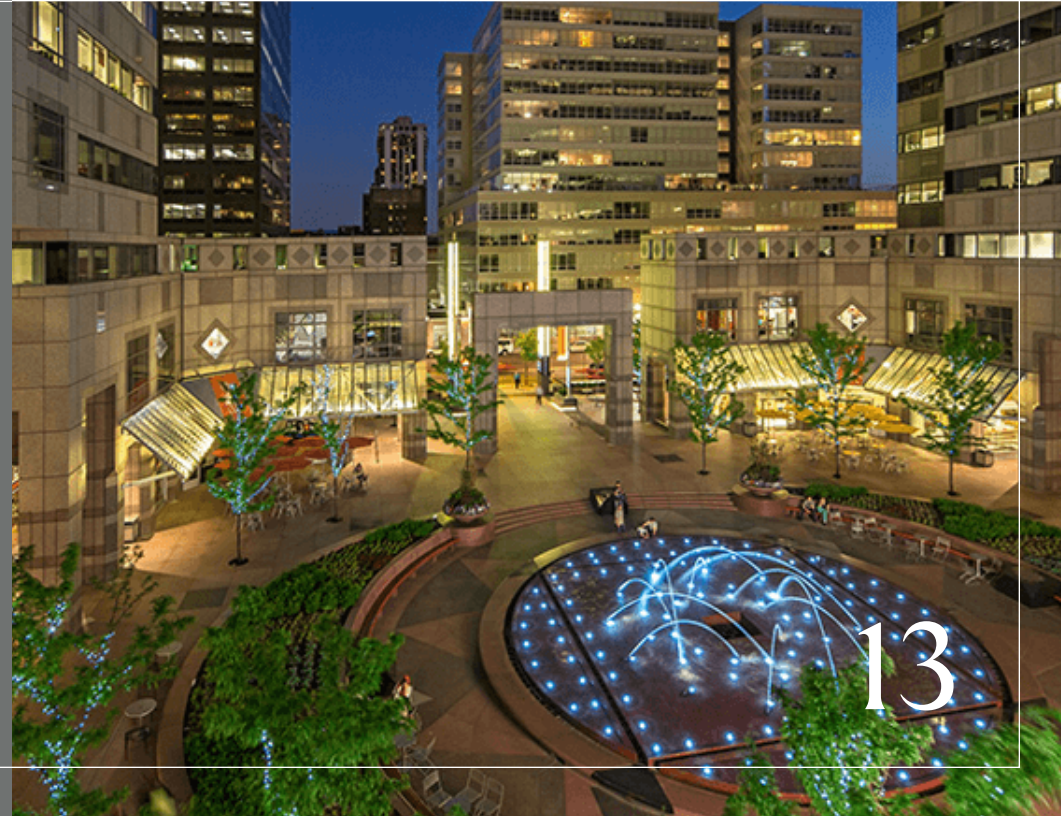
VENUE 08

# One Commerce Square

2005 MARKET STREET  
PHILADELPHIA, PA 19103

Commerce Square is a LEED Silver certified, Fitwel certified, Trophy-office complex comprising a full city block in the Central Business District of Philadelphia. The property consists of two identical 41-story towers atop an open-air courtyard featuring a 25-foot interactive media display, full-service restaurants, bars and nightlife, lush urban landscaping, and a dancing fountain.

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# Our Experts



## JENNIFER KELLY

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POSITION: Director of Sales & Events  
EXPERIENCE: 15+ years

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Jennifer has produced signature events at locations all over the east coast, sophisticated social events at landmark Philadelphia locations, and New York City venues. A true hospitality expert, she has managed over 800 events, keeping the focus of her process ever-trained on the guest experience.



## JACK PETERSON

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POSITION: Executive Chef

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Chef Jack Peterson balances elevated techniques and approachability to create inspired menus that champion high-quality ingredients. He was trained at the Art Institute of Philadelphia. Jack brings his experience from the prestigious Rittenhouse Hotel's Lacroix restaurant.

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# SAMPLE MENU

# COCKTAIL

# STATION

by Fine-Drawn Hospitality



## PASSED HORS D'OEUVRES

### Mushroom Tartlets

*Pear & Goat Cheese*

### Mac & Cheese Bites

### Caprese Skewer

*Tomato & Mozzarella Cheese  
with Basil*

### Classic Grilled Cheese with Tomato Soup Shooter

### Seasonal Arancini

*Risotto with Panko Breadcrumbs  
& Seasonal Vegetables*

### Steak Tartare Crostini

*Multigrain Crisp, Fresh  
Horseradish*

### Fried Chicken & Waffle

*Maple Syrup*

### Beef Slider

*Pickle & Special Sauce*

### Pretzel Bun Sliders

*Country Ham, Cheddar, Honey  
Mustard*

### Stuffed Dates

*Bacon Wrapped, Blue Cheese  
Stuffed*

### Chicken Katsu Skewers

*Asian Breadcrumbs, Japanese  
BBQ Sauce*

### Blini with Smoked Salmon

*Crème Fraiche*

### Traditional Lobster Roll

*On a buttery brioche*

### Shrimp Toast

*Sourdough, Avocado, Pickled  
Shallots*

### Crab Cakes

*Old Bay Seasoning, Bell Pepper,  
Garlic Aioli*

## STATIONARY FOOD DISPLAYS

### PASTA & RAVIOLI

#### **Two Cheese Ravioli**

*Mascarpone & Ricotta, Castelvetro  
Olives, Heirloom Tomatoes*

#### **Sweet Potato Gnocchi**

*Oyster Mushroom, Sage Brown Butter,  
Honey Crisp Apple*

#### **Cavatelli & Broccoli Rabe**

*Fennel Sausage, Charred Chilies,  
Parmesan*

#### **Pappardelle & Short Rib Ragu**

*Pecorino*

#### ACCOMPANIMENTS:

Caesar Salad & Italian Bread

### BUTCHER BLOCK

#### **Sliced Prime Rib**

#### SIDES:

Roasted Fingerlings & Grilled  
Asparagus

#### ASSORTMENT OF SAUCES:

Salsa Verde, Bordelaise, Horseradish  
Crema

### BBQ

#### **Pulled Pork, Brisket, BBQ Grilled Chicken**

#### ACCOMPANIMENTS:

Corn Bread, Mac & Cheese, Onion  
Rings, Coleslaw, Pickles, Texas Toast

### BURGER BAR

#### **Big Kahuna Burger**

*Bacon, Jalapeno, Pineapple, Teriyaki  
BBQ Sauce*

#### **Cheeseburger**

*American Cheese, Lettuce, Pickles,  
Tomato, Sunset Sauce*

#### **The Philly Cheesesteak Burger**

*Cheese Sauce & Shaved Steak*

#### **Veggie Burger**

*Lettuce, Pickles, Sunset Sauce*

#### **Grilled Chicken Sandwich**

*Lettuce, Tomato, Bacon, Mayo*

ACCOMPANIMENTS: Waffle Fries



### MEDITERRANEAN STATION

**Grilled Pita • Marinated Olives • Grape Leaves • Feta •  
Piquillo Peppers • Garlic Eggplant**

### RAW BAR

**Oysters on the Half • Poached Shrimp • Crab Claw**

SERVED WITH: Mignonette, Cocktail Sauce, Hot Sauce, Lemon Wedges

### FLATBREADS

- Roasted Mushroom, Truffle, Gruyere
- Pumpkin, Brown Butter Sage, Taleggio
- Shaved Brussels, Pancetta, Pecorino Mornay

- Butternut Squash, Kale, Goat Cheese
- Tarte Flambée; Bacon, Onion, Crème Fraiche, Chive
- Pissaladière; Onion, Anchovy, Olive



## BUTLERED DESSERTS

### ECLAIRS

- Boston Cream
- Chocolate Pumpkin Caramel
- Lemon Meringue

### TARTS

- Raspberry, Ganache, Crispy Meringue
- Lemon Curd, Candied Zest
- Cranberry Pecan
- Peanut Butter and Jelly
- Miniature Chocolate Peanut Caramel Tarts
- Strawberry & Pistachio Tart
- Apple tarte Tatin

### LOLLIPOPS

- Key Lime Cheesecake Lollipops
- Triple Chocolate Truffle Lollipops
- Pumpkin Spice Cheesecake Lollipops

### IN A CUP

- Banana Bread Pudding, Rum Toffee, Chocolate Crispies
- Petite Chocolate Pot Au Crème
- Vanilla Panna Cotta with Macerated Balsamic Strawberries

### HOT

- Churros with Ganache
- Home-Made S'mores
- Doughnut Holes

### FROZEN

- Chocolate Chip Ice Cream Sandwich
- Assorted Ice Cream and Sorbet Cones

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# SAMPLE MENU

# SEATED

# DINNER

by Fine-Drawn Hospitality

## FIRST COURSE

### Hamachi Crudo

*Asian pear, Shiso, Togarashi*

### Chicken Liver Mousse

*Sour Cherry, Candied Walnut*

### Roasted Carrot Salad

*Haloumi, Tabouleh, Lemon Cumin Vinaigrette*

### Sesame Kale Salad

*Badger Flame Beets, Tahini Vinaigrette*

### Shaved Brussels Salad

*Black Truffle and Preserved Lemon*

### Chopped Salad

*Frisée, Radicchio, Romaine, Hearts of Palms, Roasted Corn, Grilled Onions, Feta Cheese, Toscana Salami, Lemon-Thyme Dressing*

### Burrata

*Grilled Figs, Prosciutto, Wild Arugula, Balsamic*

### Caesar Salad

*Romaine Lettuce, Parmesan, Caesar Dressing*





## ENTRÉE

### NY Strip

*Pomme Puree, Asparagus, Bordelaise Sauce*

### Braised Beef Short Rib

*Red Pearl Onion, Heirloom Carrots, Marble Potatoes*

### Classic Filet Au Poivre

*Garlic Sautéed Haricot Verts, Caramelized Leek Mashed Potatoes*

### Roast Chicken Breast

*Braised Cippolini Onions, Mustard Greens, Sauce Foie Gras*

### Roasted Chicken

*Mushroom Ragout, Whipped Potatoes, Herb Infused Poultry Jus*

### Chicken Roulade

*Baby Turnips, Baby Leeks, Green Onion Soubise, Chicken Jus, Chive Oil, Pickled Mustard Seeds*

### Seabass

*Potato, Leek & Fennel*

### Jumbo Lump Crab Cake

*Grilled Asparagus, Grain Mustard, Caper Aioli*

### Grilled Salmon

*Lemon Caper Sauce, Roasted Cherry Tomatoes, Roasted Fingerling Potatoes*

### Silent Vegetarian Entrée Options:

#### Roasted Eggplant Lasagna

*Ricotta, Mozzarella, Broccolini, Tomato Sauce*

#### Roasted & Stuffed Acorn Squash

*Wild Mushrooms, Tomato Chutney, Farro, Parmesan, Celery*

#### Sweet Potato Gnocchi

*Oyster Mushroom, Sage Brown Butter, Honey Crisp Apple*

## DESSERTS

### Chocolate Ganache

*pistachio ice cream, fleur de sel*

### Fig Swirl Coffee Cake

*coffee cake, fig jam, bruleed fig, whipped cream*

### Meyer Lemon Pavlova

*mixed berry sauce, candied citrus*

### Pomegranate Sorbet

*fresh pomegranate, mint*



# CONTACT US

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FACEBOOK	/fine-drawn-events
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