



THE CURTIS ATRIUM

BY CONSTELLATION

IN THE HEART OF HISTORY

Wedding Collection
BY CONSTELLATION



CONSTELLATION

CONSTELLATION APPROACHES EACH EVENT WITH THE GUEST EXPERIENCE IN MIND, CRAFTING CUSTOM MENUS AND A PRECISE SERVICE PLAN TO CREATE SPECTACULAR SPECIAL EVENTS. OFFERING IMPECCABLE SERVICE, DEDICATION TO PERFECTED DETAILS, AND LOCALLY-SOURCED PRODUCTS, CONSTELLATION BRINGS A TEAM OF ONSITE AND SUPPORT STAFF TO ENSURE A ONE OF A KIND SENSORY EXPERIENCE.

YOUR CURTIS ATRIUM WEDDING INCLUDES

5 HOURS OF EVENT TIME

DEDICATED EVENT MANAGER

PROFESSIONAL, TRAINED SERVICE STAFF

WELCOME BEVERAGE

FULL BAR SERVICE

CLASSIC CHINA, GLASSWARE,
FLATWARE, TABLE LINENS
& SERVING PIECES

EIGHT TRAY PASSED
HORS D'OEUVRES

ONE RECEPTION STATION

PLATED FIRST COURSE

ADVANCE CHOICE OF ENTRÉE

CHEF'S SELECTION OF
SEASONAL PETITE DESSERTS

COFFEE & TEA SERVICE



YOUR WEDDING CELEBRATION

SEATED DINNER

WELCOME REFRESHMENTS

TRAY PASSED TO GUESTS

guests will be greeted at the top of cocktail hour with tray passed wine, signature cocktails, sparkling water and still water on arrival

FEATURED COCKTAILS

please select one pair from the following to be tray passed on guest arrival & available at the bar

COOL AS A CUCUMBER MARGARITA

tequila, elderflower, pineapple, cucumber

FRENCH LAUNDRY

gin, ginger, grapefruit, rosemary

RETRO COSMO

vodka, cranberry, prosecco, mint

PINEAPPLE GINGER SMASH

light rum, muddled ginger, lime, pineapple, mint

MODERN OLD FASHIONED

bourbon, red bosc pear, cherries,
lemon, simple syrup, bitters

BEVERAGES

CONSTELLATION BAR SERVICE

select spirits
house red, white & sparkling wines
three beer varieties
choice of two specialty cocktail
tableside wine service with dinner

NON-ALCOHOLIC BEVERAGES & MIXERS

soft drinks, sparkling water, still water,
mixers, juices, bar fruit, ice





TRAY PASSED HORS D'OEUVRES

HOT

please select four from the following

SPAGHETTI & MEATBALLS

angel hair custard, meatballs, tomato gravy

ADOBE BEEF SHORT RIBS GF

smoky chipotle glaze

STEAK FRITES GF

potato confit, béarnaise

REUBEN CROQUETTES

pickled mustard seeds, cornichons

BLANKETED FRANKS

caraway kraut mustard sauce

SWEET CHILI LIME CHICKEN

pickled cucumber & daikon

PEKING DUCK WONTONS

hoisin sauce, radish, scallions

SMOKED SALMON CROQUE MONSIEUR

green herb dust

SHRIMP & GRITS FRITTERS

corn ancho crema, salsa verde

CRAB CAKES

avocado cilantro sauce

MAC & CHEESE CUPCAKES

smoked tomato chutney, crispy kale

ONION SOUPWICH

truffled gruyère, caramelized onion jam

TRUFFLED ARANCINI

mushrooms, fontina, oregano

MEDITERRANEAN VEGETABLE TARTINE GF

mozzarella, parmigiano, basil

CAULIFLOWER PIZZETTAS GF

artichokes, fontina, kale, lemon

COLD

please select four from the following

KOREAN SPICED SHORT RIBS

gochujang, lime, radish, taro root taco shell

THAI CHICKEN GF

peanuts, red chili, red endive spear

BRUSSELS WALDORF

smoked chicken, apple, pecans

BLT COBB GF

crumbled blue, avocado, crouton crunch,
bacon cup

SMOKED SCALLOP SATÉS GF

shiitake, snow peas, sesame ginger glaze
(can be prepared vegan with smoked tofu in
lieu of scallops)

CLASSIC SHRIMP COCKTAIL GF

horseradish gin cocktail sauce

BLACKENED MAHI TACOS GF

lime avocado sauce

TUNA TARTARE SPRING ROLLS

cucumber, chive, sriracha aioli

AVOCADO TOAST V

ginger, radish, chia pink peppercorn dust,
seven grain bread

ARTISAN VEGETABLE SUSHI GF+V

butternut squash | beet | cucumber sesame quinoa
sushi rice

PERSIAN CUCUMBER CUPS GF+V

fava bean hummus, olive tapenade, za'atar

BEET & GOAT CHEESE

shallot red wine confit, raisin nut croustade

CAESAR BITES

kale, smoked sundried tomato,
peppered pecorino

DEVILED QUAIL EGGS GF

pickled beets, dill, root chip



RECEPTION STATIONS

please select one

FARM TO TABLE STATION

ARTISANAL CHEESES

aged manchego, fruit & nut brie,
drunken goat, cherry balsamic marmalade,
raisin nut crisps, rosemary wafers

ROASTED BABY BELLAS GF+V

kale couscous, spiced sunflower seeds,
sherry vinegar gastrique

FORAGERS HUMMUS & POPPADUM CHIPS GF+V

beet, dill & za'atar
edamame & jalapeno
carrot, walnut & red lentil

JARDINIÈRE VEGETABLES GF+V

zucchini, golden cauliflower, baby carrots,
pepperonata

MARINATED CRACKED OLIVES & CAPERBERRIES GF+V

MEZZE STATION

HAND PIES

select one

LAMB HAND PIE

black currant, shallot, coriander, cardamom

CHICKEN HAND PIE

black currant, shallot, coriander, cardamom

ROOT VEGETABLE HAND PIE

black currant, shallot, coriander, cardamom

IN ADDITION

ORANGE & FENNEL SALAD SALAD GF+V

harissa carrots, candied almond, medjool date

ROASTED GARLIC HUMMUS GF+V

za'atar, smoked paprika olive oil

BABA GHANOUSH GF

pomegranate, sumac, fried sage

TURKISH PIDE BREAD ZA'ATAR LAVASH

SPICE TRAIL

*\$5/per person

SPICE TRAIL

select one

CARVED TANDOORI LAMB GF

charred lemon, cilantro, mint, za'atar

CHARRED SHRIMP & SCALLOP KABOBS GF

cilantro pesto, citrus, smoked salt

IN ADDITION

VEGETABLE SAMOSA V

crispy chickpeas, orange zest

GOLBI TRI COLOR CAULIFLOWER SALAD

GF+V

pickled onion jam, garam masala ginger, mint

CHIPS, DIPS & PICKLES

pita chips, poppadom
tomato coriander cream, tamarind,
cilantro raita achaar pickled vegetables

SLIDE INTO COMFORT

SLIDERS

select two

SIGNATURE BEEF SLIDER

gorgonzola, arugula, horseradish sauce

MEATBALL SLIDERS

fire roasted pepper sauce

SOUTHERN FRIED CHICKEN SLIDER

veggie slaw, sweet & spicy pepper jam, remoulade

VEGGIE SLIDER

sprout fennel slaw, olive hummus

IN ADDITION

DEVILED EGGS

bacon, dijon, chives

ACCOMPANIMENTS GF+V

house cured pickles, bbq kettle chips

CONDIMENTS GF

ketchup, spicy mustard, ranch dip,
house made tabasco style hot sauce

TRATTORIA

PASTA

select two

SHRIMP SCAMPI RISOTTO GF

peas, lemon zest, chives, scampi tomato broth

ARTISAN CAVATAPPI

butternut squash, shaved brussels sprouts,
rosemary brown butter

BAKED MACCHERONI

bacon, kale, roasted peppers,
pink ricotta tomato sauce

TORTELLINI VERDE

asparagus, tomatoes, smoked mozzarella, pesto

GREENMARKET VEGETABLE RIGATONI

meatless mushroom bolognese, ricotta salata

ORECCHIETTE TOSCANO

fennel sausage, broccoli rabe, white beans,
roasted red peppers

IN ADDITION

BALSAMIC ROASTED MEDITERRANEAN VEGETABLES GF+V

zucchini, yellow squash, eggplant,
baby bell peppers

HOUSE MADE BREADS

focaccia: caramelized onion olive & apricot,
cranberry pistachio



FAR EAST FUSION

*\$5/per person

WOK FRY

select one

FILIPINO STYLE PORK PERNIL

BALI STYLE SHRIMP & SCALLOPS

INDONESIAN STYLE TOFU

WOK FRY ACCOMPANIMENTS

veggies: bok choy, broccoli leaves, green beans,
edamame, peppers

wraps: steamed asian pancakes, lettuce cups

toppings: toasted coconut, candied peanuts,
scallion threads, papaya slaw

IN ADDITION

EDAMAME DUMPLINGS

DUMPLING SAUCES

yuzu ginger glaze, house made sriracha

BIBIMBAP RED & BASMATI RICE GF

shiitake mushrooms, pickled carrots,
pea shoots, soft egg

SOUTH PHILLY

SANDWICHES

select two

MINI PHILLY CHEESESTEAK

fried onions, cheese sauce,
mini roll

MINI CHICKEN CHEESESTEAK

fried onions, cheese sauce,
mini roll

ROAST PORK SANDWICH

sharp provolone, garlic broccoli rabe, onion roll

IN ADDITION

PHILLY ANTIPASTI GF+V

banana pepper, artichoke, grilled green &
yellow zucchini, heirloom cherry tomato, italian olives

PHILLY SOFT PRETZELS RIVETS

yellow mustard, spicy brown mustard, honey mustard

TAQUERIA

TACOS YOUR WAY

select one

GRILLED SPICE RUBBED MAHI MAHI GF

citrus jalapeño aioli

ADOBO CHILI LIME CHICKEN GF

salsa verde

MOJO MARINATED PORK GF

chimichurri

CHARRED FLANK STEAK ASADA GF

roasted chili sauce

ROASTED TEX MEX VEGETABLES GF

cauliflower, portobellos, brussels sprouts, cilantro pesto

TACO ACCOMPANIMENTS

wraps: soft flour tortillas, hard corn shells

toppings: pico de gallo, chunky avocado,
caramelized pineapple tomatillo salsa, lime wedges,
chipotle crema, assorted hot sauces

IN ADDITION

SWEET & SPICY SLAW GF+V

red papaya, jicama, savoy cabbage, green chilies

PICKLED JICAMA & PINEAPPLE GF+V

mint, lime, tequila chipotle syrup

CRISP CORN CHIPS GF+V

guacamole, salsa verde, pico de gallo, molcajete salsa





FIRST COURSE

please select one

BEET & GOAT CHEESE SALAD

roasted pear, caramelized onion jam,
candied walnuts, raisin pecan crostini

MEDITERRANEAN BURRATA

shaved ratatouille vegetables,
kale & fennel caesar salad, basil focaccia crostini
*\$5/per person

FIELD GREENS SALAD

goat cheese, blistered grapes, dried cranberries,
spiced walnuts, caramelized shallot lavash

SPRING & SUMMER

HEIRLOOM TOMATO BURRATA

charred corn, grilled baby zucchini, focaccia shards,
kale basil pesto
*\$5/per person

SUMMER PANZANELLA SALAD

heirloom tomatoes, persian cucumber, melon,
pickled red onion, ricotta salata, rustic croutons,
white balsamic vinaigrette

GREEN GARDEN SALAD GF

asparagus, haricots verts, fava beans, peas,
almonds, mint, avocado basil crema

FALL & WINTER

TUSCAN PEAR SALAD

field greens, pearl mozzarella, tomatoes,
root vegetable caponata, sunflower seeds,
chickpea flatbread, balsamic syrup

BURRATA & BUTTERNUT SQUASH CARPACCIO GF

citrus, fig, pomegranate seeds, micro sorrel,
savory granola crunch
*\$5/per person

ROASTED ROOT VEGETABLE SALAD GF

baby watercress, frisée, crispy quinoa,
spiced pumpkin seeds, smoked carrot labneh

BREAD SERVICE

BREAD BASKET

baguette, country boule, raisin nut loaf

WHIPPED BUTTER



CHOICE OF ENTRÉE

please select two
with entrée totals due 2 weeks in advance of your event

FISH

PAN SEARED SALMON GF

potato purée, roasted mushrooms, asparagus,
caramelized cipollini onions, sherry truffle gastrique

TRUFFLED DAY BOAT COD GF

wild mushroom mashed potatoes,
spinach & leeks, beet julienne, saffron sauce,
red wine reduction

MEDITERRANEAN BRANZINO GF

tri color quinoa, fennel, pepperonata, olives,
radish, roasted pepper harissa sauce

CHICKEN

BASIL ROASTED FARM RAISED CHICKEN GF

saffron risotto pancake, fennel, eggplant,
slow roasted peppers, arugula,
balsamic tomato chutney

FARM RAISED CHICKEN PLANCHA

saffron fregola pilaf, asparagus, green chickpeas,
eggplant caponata, yellow tomato vinaigrette

BEEF

GREENMARKET BRAISED SHORT RIB

arugula whipped potatoes,
roasted heirloom carrots, affilla cress,
san marzano beef jus

BISTRO FILET OF BEEF +\$10

two potato gratin, mediterranean vegetables,
shallot jam, pinot noir demi

LAMB + VEAL

premium selections

GRILLED LAMB CHOP GF +\$15

gigante beans, broccolini, toasted pine nuts,
golden raisin jus

WOOD GRILLED LOIN OF VEAL +\$15

horseradish yukon mash, glazed baby carrots,
haricots verts, wild mushroom mustard sauce

SPRING & SUMMER

LEMON DIJON SALMON GF

two potato gratin, mediterranean vegetables,
roast shallot beurre blanc

BRANZINO PLANCHA

fregola pilaf, asparagus, green chickpeas,
eggplant caponata, yellow tomato vinaigrette

FARM TO TABLE CHICKEN

colorful garden vegetables, heirloom beans,
pea shoots, sunflower seeds, lemon white wine jus

BALSAMIC BEEF SHORT RIB

zucchini ribbons, grilled eggplant steak,
blistered heirloom tomatoes, pesto drizzle

TRUFFLED FILET OF BEEF +\$10

potato leek gratin, asparagus, fennel, arugula,
confit tomato, truffled beef jus

FALL & WINTER

HORSE RADISH CITRUS SALMON GF

horseradish potato purée, heirloom carrots,
yellow beets, pea shoots, orange carrot sauce

PAN SEARED DAY BOAT COD GF

golden risotto, carrot, parsnip, yellow beets,
carrot ginger sauce, arugula oil

HARVEST LOCAL FARM RAISED CHICKEN

sweet potato pavé, beet greens,
balsamic apples, sundried cherries,
spiced pecans, sage chicken jus

BOURBON MUSTARD BEEF SHORT RIB

pan seared spaetzle, cauliflower, peas,
wild mushrooms, horseradish, soft herbs

HERB MUSTARD FILET OF BEEF +\$10

charred sweet potato steak, kale, brussels sprouts,
rutabaga, dried apricots, cider sage gastrique

SILENT ENTRÉE

SPRING & SUMMER

GRILLED EGGPLANT STEAK GF+V

tri color quinoa, cauliflower, sautéed kale,
crispy chickpeas, blistered grapes, lemon tahini sauce

FALL & WINTER

ROASTED ACORN SQUASH TOWER GF+V

tri color quinoa, cauliflower, sautéed kale,
crispy chickpeas, blistered grapes, lemon tahini sauce





SWEETS & COFFEE

SOMETHING SWEET

following dinner, Constellation will offer a seasonal, chef-driven selection of 6 petite desserts for your guests. Our tray passed dessert tapas selection will include something for everyone's tastes and preferences including seasonal fruit, rich chocolate, tart citrus and more! Our seasonal selection will also feature some nut-free, vegan and gluten-free selections.

COFFEE SERVICE

freshly brewed parliament coffee, decaf, and hot tea selection
tray passed to seated & mingling guests



YOUR WEDDING PACKAGE PRICING

\$250 PER PERSON

FRIDAY 100 GUEST MINIMUM | SATURDAY 150 GUEST MINIMUM | 5 HOUR EVENT

APPLICABLE SALES TAX & FACILITY RENTAL FEES ADDITIONAL

CEREMONY SPACE AVAILABLE | \$2500 RENTAL FEE

GRATUITY IS NEITHER INCLUDED NOR EXPECTED

