



Why Hello!

At PJ Clarke's we've found plenty to celebrate over the past 130 years (in fact, we've developed quite a knack for it). Our secret party recipe begins with concierge style planning and a 'skies the limit' world of distinctive choices. What does your perfect celebration look like?

Welcome to your...



Private Affair



PJ Clarke's at The Curtis
601 Walnut Street
Philadelphia, PA 19106

P.J. Clarke's

PRIVATE AFFAIRS
FOR 10 - 200 GUESTS

PRIVATE AFFAIRS 2023 BAR OFFERINGS

[PRICING IS PER/PERSON]

PJS BEER & WINE

2 HOURS \$45 / 3 HOURS \$55

DOMESTIC BOTTLED AND DRAFT BEER
SELECT WINES BY THE GLASS

PJS CLASSIC

2 HOURS \$60/ 3 HOURS \$70

DOMESTIC BOTTLED AND DRAFT BEER
SELECT WINES BY THE GLASS
TWO SPECIALTY COCKTAILS
SELECT LIQUORS

PJS PREMIUM

2 HOURS \$75 3 HOURS \$85

ALL DRAFT, CAN, AND BOTTLED BEER
ALL WINE BY THE GLASS
SPECIALTY COCKTAILS
PREMIUM LIQUORS



THE PJS WELCOME

celebrate with a toast!

WELCOME YOUR GUESTS WITH A GLASS
OF CHAMPAGNE OR YOUR FAVORITE
SIGNATURE COCKTAIL

Bubbles & Wine
charged by the bottle

Signature Cocktail
\$15pp

PREMIUM LIQUORS

GREY GOOSE, KETEL ONE
HENDRICKS, BOTANIST, BASIL HAYDEN,
WOODFORD RESERVE, ANGELS ENVY, KNOB CREEK,
MAKERS MARK, JOHNNY WALKER BLACK,
LAPHROAIG 10, CROWN ROYAL,
GLENFIDDICH 12, SAGAMORE RYE, CASAMIGOS
BLANCO, PATRON SILVER

Bottles & Cans

DOGFISH HEAD 60 MIN IPA
TROEGS PERPETUAL IPA
YARDS BRAWLER
DOGFISH HEAD NAMASTE
HEINEKEN N/A

MILLER LITE
MILLER HIGH LIFE
MICHELOB ULTRA
YUENGLING LAGER

BUDWEISER
BUD LIGHT
COORS LIGHT
CORONA EXTRA

Draft Beer

HALF ACRE DAISY CUTTER
EVIL GENIUS #ADULTING IPA
YARDS PHILLY PALE ALE
ALLAGASH WHITE
VICTORY HOPDEVIL IPA
STELLA ARTOIS

Select Two for PJs Classic

SPECIALTY COCKTAILS

JALISCO SPICED OLD FASHIONED
CURAMIA REPOSADO, AGAVE,
ANCHO REYES, ANGOSTURA
BITTERS, CHILI SALT RIM

COOPERS' CRAFT TAIL
COOPERS' CRAFT WHISKEY, FRESH
LEMON JUICE, ALLSPICE DRAM,
SIMPLE SYRUP

QUEEN'S GAMBIT
EMPRESS 1908 ORIGINAL INDIGO
GIN, ST. GERMAIN, WHITE
CRANBERRY, FRESH LEMON

SUFFERING BASTARD
LOCAL GIN, MILAGRO TEQUILA
REPOSADO, FRESH LIME JUICE,
BITTERS, FEVER TREE GINGER BEER

SAVOY MARTINI
GRAINGER'S ORGANIC VODKA,
ITALICUS BERGAMOT LIQUEUR,
DRY VERMOUTH, FETA-STUFFED
OLIVES

ENGLISH ENVY
AVIATION GIN, LUXARDO CHERRY
LIQUEUR, SWEET VERMOUTH,
ORANGE BITTERS

SPICY CUCUMBER MARGARITA
CURAMIA BLANCO TEQUILA,
TRIPLE SEC, FRESH LIME JUICE,
JALAPEÑO, CUCUMBER, SIMPLE

COFFEE & CIGARETTES
JOVEN ARTISANAL MEZCAL,
BORGHETTI CAFFÈ ESPRESSO
LIQUEUR, AMARO, SIMPLE SYRUP

ALL BEER, WINE AND LIQUOR ITEMS ARE SUBJECT TO CHANGE
BAR PRICES EXCLUDE TAX, SERVICE AND APPLICABLE FEES

PRIVATE AFFAIRS AT PJ CLARKE'S COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

1 HOUR \$35 P/PERSON, 2 HOURS: \$40 P/PERSON

SURF

Select Two

MARYLAND CRAB CAKES, TARTAR SAUCE

SHRIMP CEVICHE

TINY TUNA TACOS, AVOCADO CREMA

CRUNCHY SHRIMP, MANGO SALSA

BLACKENED FISH TACOS

TURF

Select Two

BUTTERMILK FRIED CHICKEN, BUFFALO RANCH

SAUSAGE, RICOTTA & ARUGULA FLATBREAD

PJ CLARKE'S MINI BURGERS

SEARED FILET OF BEEF, CREAMED HORSERADISH

PIGS IN A BLANKET, MUSTARD SAUCE

CHEESESTEAK EGGROLLS, PICKLED PEPPER DIP

EARTH

Select Two

TOMATO, BASIL, RED ONION BRUSCHETTA

SAN MARZANO TOMATO, MOZARELLA FLATBREAD

VEGETABLE SPRING ROLLS, SWEET CHILI SAUCE

LEMON PEPPER PARM POPCORN, CRACKED BLACK PEPPER

FETA BITES, CLASSIC TZATZIKI



CARVING STATIONS

Chef Attended

ROAST TURKEY	240
ROASTED PORCHETTA	325
CEDAR PLANKED SALMON	300
WHOLE ROAST BEEF TENDERLOIN*	500
WHOLE ROAST RIBEYE OF BEEF*	m.p.

PRICES BASED ON 30 GUESTS * MARKET AVAILABILITY

PLATTERS

By the Dozen

CHEESESTEAK EGGROLLS, PICKLED PEPPER DIP	55
BUTTERMILK CHICKEN SKEWERS, BUFFALO RANCH	55
RHODE ISLAND STYLE CALAMARI 'CONES'	35
MINI FISH & CHIPS, TARTAR SAUCE	55
PJ CLARKE'S MINI CHEESEBURGERS	65
FETA BITES, CLASSIC TZATZIKI	30
SHOESTRING FRIES / ONION STRINGS 'CONES'	35
ASSORTED FLATBREADS	35
FRESH BAKED COOKIES OR BROWNIES	25

TABLE DISPLAYS

For up to 40

CHEESE & CHARCUTERIE BOARD 185

CHEF SELECT GOAT, SHEEP & COW'S MILK CHEESES, SALAMI, PROSCUITTO, HONEYCOMB, NUTS, DRIED FRUITS, ASSORTED CRACKERS

MEDITERRANEAN BOARD 140

COASTAL WHITE BEAN & SPINACH SALAD, GRILLED ZUCCHINI, EGGPLANT, PEPPERS, ONIONS, HUMMUS, BABA GANOUSH, TZATZIKI, SICILIAN & KALAMATA OLIVES, ASSORTED CRISPS

FARM CRUDITÉES 115

PEPPERS, BABY CARROTS, RADISHES, CUCUMBER, FENNEL, CAULIFLOWER, GREEN BEANS, CELERY, DIPS: BLUE CHEESE, TZATZIKI

SCOTTISH SMOKED SALMON 140

SOUR CREAM, RED ONION, DICED TOMATO, CAPERS, LEMON, FLATBREAD, PUMPERNICKEL

RAW BAR

By the Dozen



CHILLED SHRIMP COCKTAIL	55
EAST COAST SHUCKED OYSTERS	40
LITTLENECK & CHERRYSTONE CLAMS	35

PRIVATE AFFAIRS BUFFET BRUNCH

\$65 PER PERSON

TO START

Served Upon Arrival

GREEK YOGURT POT PARFAIT
ASSORTED BREAKFAST PASTRIES
ASSORTED FRESH FRUIT
FRESH ORANGE JUICE
COFFEE & TEA SELECTION

MAIN COURSE

Select Three

SMOKED SALMON PLATTER
CAPERS, CHOPPED RED ONION, BAGELS

CREME BRULEE FRENCH TOAST
CARAMELIZED BANANAS, VANILLA
WHIPPED CREAM

BRUNCH AVOCADO BLT
DOUBLE SMOKED BACON, SUNNY SIDE EGG,
CHIPOTLE MAYONNAISE

PJS PANCAKES
BERRY COMPOTE, MAPLE SYRUP

BUTTERMILK BUSCUITS & GRAVY
SAUSAGE GRAVY, SUNNY SIDE EGG, FRESH
HERBS

EGG FRITTATA
SEASONAL ROASTED VEGETABLES

CLASSIC CAESAR SALAD
GRILLED CHICKEN

SALMON SCRAMBLE
SCRAMBLED EGGS, SMOKED SALMON, GOAT
CHEESE

BRUNCH SIDES

Select Two

PORK SAUSAGES
DOUBLE SMOKED BACON
CRISPY HASH BROWNS
PEPPER & ONION HOMEFRIES

SKILLET BAKED MAC 'N CHEESE
PJS KITCHEN SALAD
CLASSIC CAESAR SALAD

DESSERT

WARM BROWNIES & COOKIES

COFFEE & TEA SELECTION
EXCLUDES SPECIALTY COFFEE DRINKS

PRIVATE AFFAIRS
PLATED LUNCH MENU (12 - 4PM)

\$65 PER PERSON

FIRST COURSE

Select Two

NEW ENGLAND CLAM CHOWDER
PARSLEY & BUTTER CREAM CRACKERS

ICEBERG WEDGE
BUTTERMILK BLEU, TOMATO, BACON

CREAMY TOMATO SOUP
FARMSTEAD CHEDDAR TOAST

VINE RIPE TOMATOES
BUFFALO MOZZARELLA, BASIL

AUTHENTIC BUFFALO WINGS
FRANK'S RED HOT, BLEU CHEESE,
CELERY STICKS

PJ'S MARKET CHOPPED SALAD
FENNEL, BELL PEPPERS,
CHICKPEAS, CUCUMBER, GREEN
BEANS, KALAMATA OLIVES

MAIN COURSE

Select Two

ROAST TURKEY CLUB
SMOKED BACON, TOMATO JAM,
ASIAGO, DILL MAYONNAISE

GRILLED CHICKEN CAESAR SALAD
SLICED CHICKEN BREAST, LITTLE GEM ROMAINE,
PARMESAN, KITCHEN CROUTONS

CRUNCHY CHICKEN SANDWICH
JAPANESE PICKLES, SHREDDED
LETTUCE, POBLANA AIOLI, TOASTED
PORTUGUESE ROLL

SALMON THIRD AVE CHOPPED SALAD
RADICCHIO, CUCUMBER, CELERY, FENNEL, GREEN
BEANS,

1884 CADILLAC BURGER
CHEESE, BACON, TOMATO,
LETTUCE, ONION

BELL PEPPERS, CHICKPEAS,
KALAMATA OLIVES

NY CORNED BEEF REUBEN
CARAWAY SAUERKRAUT, GRUYERE, RUSSIAN DELI
MUSTARD, RYE BREAD



**Sandwiches are served with sea salt fries*

DESSERT

Select One

PETITE KEY LIME PIE
MIXED BERRIES & FRESH CREAM
CHOCOLATE 'BUDINO'

COFFEE & TEA SELECTION
EXCLUDES SPECIALTY COFFEE DRINKS

 *VEGETARIAN & VEGAN OPTIONS AVAILABLE UPON REQUEST*
MENU PRICES EXCLUDE TAX, SERVICE AND APPLICABLE FEES 

PRIVATE AFFAIRS PLATED MENU

\$73 PER PERSON

FIRST COURSE

Select Two

NEW ENGLAND CLAM CHOWDER
PARSLEY & BUTTER CREAM CRACKERS

ICEBERG WEDGE
BUTTERMILK BLEU, TOMATO, BACON

CREAMY TOMATO SOUP
FARMSTEAD CHEDDAR TOAST

CLASSIC CAESAR
PARMESAN, KITCHEN CROUTONS

PJ'S MARKET CHOPPED SALAD
FENNEL, BELL PEPPERS,
CHICKPEAS, CUCUMBER, GREEN
BEANS, KALAMATA OLIVES

VINE RIPE TOMATOES
BUFFALO MOZZARELLA, BASIL

BABY ARUGULA SALAD
CANDIED PECANS, PEARS

MAIN COURSE

Select Two

FISH

PAN SEARED WHITE FISH
TOMATO HOLLANDAISE
CAST IRON SEARED ASPARAGUS

FAROE ISLAND SALMON
LEMON DIJON AIOLI
BRUSSELS SPROUTS, LEMON COMPOUND
BUTTER, PARMESAN

CEDAR PLANK FAROE ISLAND SALMON
SWEET & SMOKY GLAZE, GARLIC BUTTER
BRUSSELS SPROUTS, LEMON COMPOUND
BUTTER, PARMESAN

POULTRY

ROAST CHICKEN
ROSEMARY & GARLIC
CAST IRON SEARED ASPARAGUS

BEEF

SLOW BRAISED SHORT RIB
HORSERADISH CREAM
SOUR CREAM MASHED POTATOES

1884 CADILLAC BURGER
CHEESE, BACON
SEA SALT FRIES

FILET MIGNON [8 OZ] +\$15P/P
ON YOUR STEAK: ROQUEFORT BUTTER
SOUR CREAM MASHED POTATOES

ADDITIONAL SIDES

\$3 per person

SKILLET BAKED MAC 'N CHEESE
SAUTÉED GREEN BEANS
GLAZED CARROTS

DESSERT

Select One

CHOCOLATE 'BUDINO'
SEASONAL FRUIT COBBLER

PETITE KEY LIME PIE
MIXED BERRIES & FRESH CREAM

COFFEE & TEA SELECTION
EXCLUDES SPECIALTY COFFEE DRINKS



PRIVATE DINING ROOMS

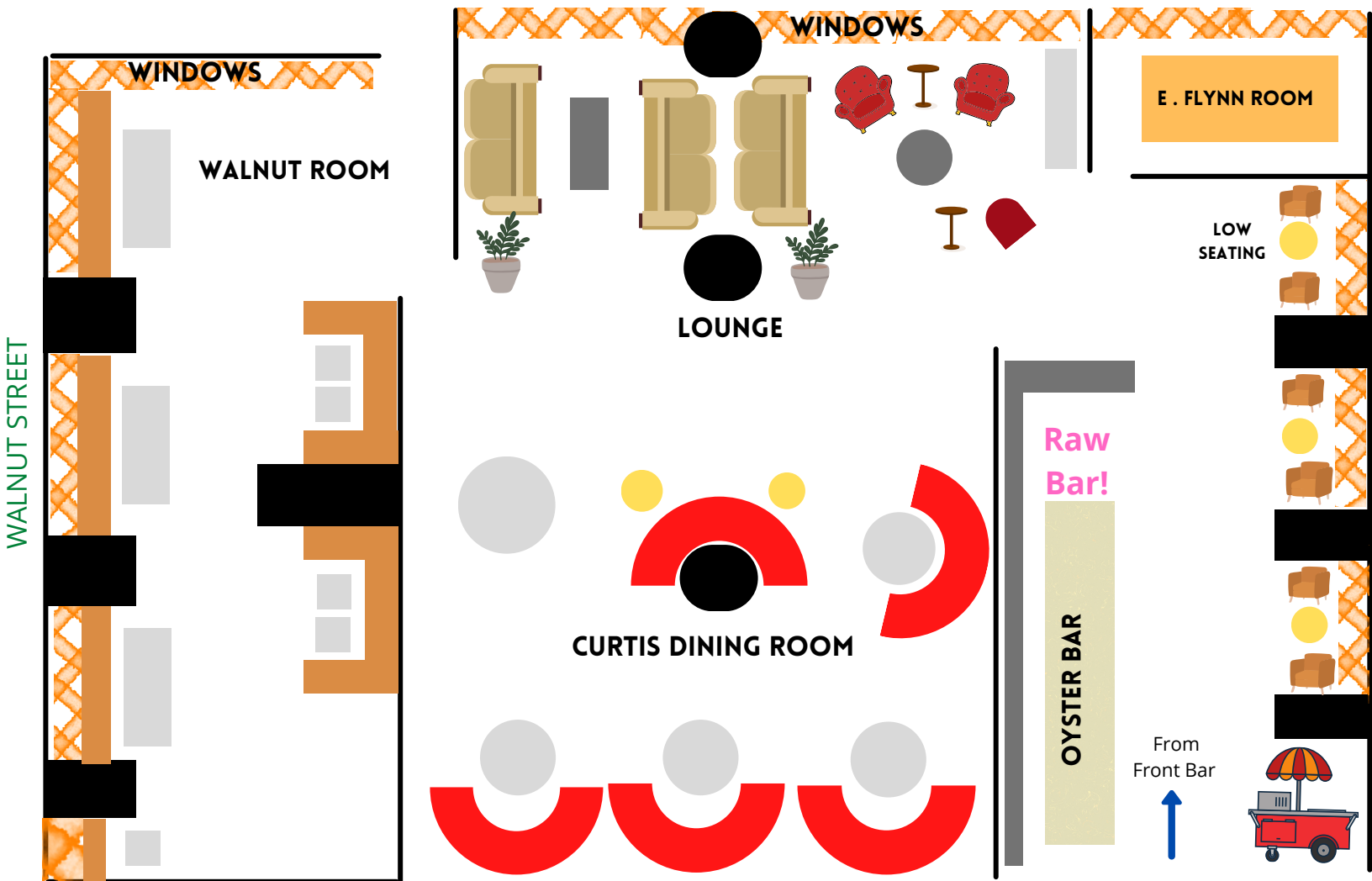
THE CHAPEL, E. FLYNN ROOM: UP TO 14

WALNUT ROOM: UP TO 45

CURTIS DINING ROOM: UP TO 60

OYSTER BAR & LOUNGE: UP TO 50

HALF BUYOUT: 120, FULL BUYOUT: 250



Custom Choices

AV UPON REQUEST

IN-HOUSE SOUND SYSTEM

CUSTOM MENU CREATION & DESIGN

QUALITY LOCAL VENDOR PARTNERSHIPS





Thank You

For your considering PJ Clarke's for your
Private Affair.

Now we've been introduced, we look forward to learning how PJs can
help you celebrate your next big moment!



To book your party, speak with our Private Affairs Manager, Michelle



MBetensky@pjclarkes.com



www.pjclarkes.com

PJ Clarke's

[@pjclarkesphilly](https://www.instagram.com/pjclarkesphilly)