

View from the William Penn Room



R2L

PRIVATE EVENTS



CONTENTS

CONTACT INFORMATION	4
CHEF DANIEL STERN	6
DIRECTIONS FROM CONVENTION CENTER	9
ENTRANCE PHOTOGRAPH	11
BAR AND DINING ROOM PHOTOGRAPHS	12
WILLIAM PENN ROOM	14
PINNACLE ROOM	18
BOARD ROOM ONE & TWO	20
FLOORPLANS	22
VIEWS	26
MENUS: DINNER	35
MENUS: RECEPTIONS	43
PREFERRED VENDORS	51
TESTIMONIALS	52



50 SOUTH 16TH STREET

37TH FLOOR

PHILADELPHIA, PA 19102

WWW.R2LRESTAURANT.COM

VMASI@DANIELSTERNRESTAURANTS.COM

215-564-3585

R2L PRIVATE EVENT SPACE: A GATHERING OF 10 TO A GALA FOR 400

We understand the importance of creating an unforgettable and unique dining experience for your guests. Our team of experienced professionals will work closely with you and will personally attend to every detail to create an event that will meet your specific needs and exceed your expectations. From the 37th floor of Two Liberty Place, you will impress your guests with breathtaking panoramic views that span more than 40 miles, while dining on Chef Daniel Stern's award-winning Creative American Cuisine.

Our private dining rooms can be booked individually for parties of 10 to 80 or combined in multiple configurations to accommodate parties up to 150 guests. For larger events, all of R2L can be made available. From a midday board meeting to an intimate cocktail party overlooking William Penn atop City Hall to a grand seated dinner, the private dining options at R2L are as boundless as the views.

CHEF DANIEL STERN BIOGRAPHY



Daniel Stern is the chef and owner of R2L, the acclaimed modern American restaurant that is set on the 37th floor of Two Liberty Place in Center City Philadelphia. After earning his bachelor's degree in Asian Studies and Religious Studies at Connecticut College, Daniel moved to New York to pursue a master's degree at Teachers College, Columbia University. While taking a break from school and exploring the world of teaching, Daniel, with the support of family and friends, realized that he had actually found his true passion way back when he was a teenager, peeling apples in his mother's bakery. So he set out to learn his craft from the best teachers he could find, including Rocco DiSpirito, Gray Kunz, Jean-Georges Vongerichten and Daniel Boulud. In the summer of 2002, he was hired as the Executive Chef of Le Bec-Fin and led the kitchen to the reclaiming of its coveted 5th Mobil Star. In 2005, Daniel ventured on his own with the nationally and internationally recognized Gayle and then went on to create other renowned dining experiences with Rae and with MidAtlantic. R2L, which opened in January of 2010, is now his home, and it is there that he continues to explore his fascination with food and to push the boundaries of modern American dining.

**THE CONVENTION CENTER
IS ONLY FIVE BLOCKS
FROM R2L
(10-MINUTE WALK)**



ENTRANCE OF R2L





BAR



DINING ROOM



WILLIAM PENN ROOM



WILLIAM PENN ROOM COMBINED WITH BOARD ROOM 2



**PINNACLE ROOM COMBINED WITH
BOARD ROOM 1**



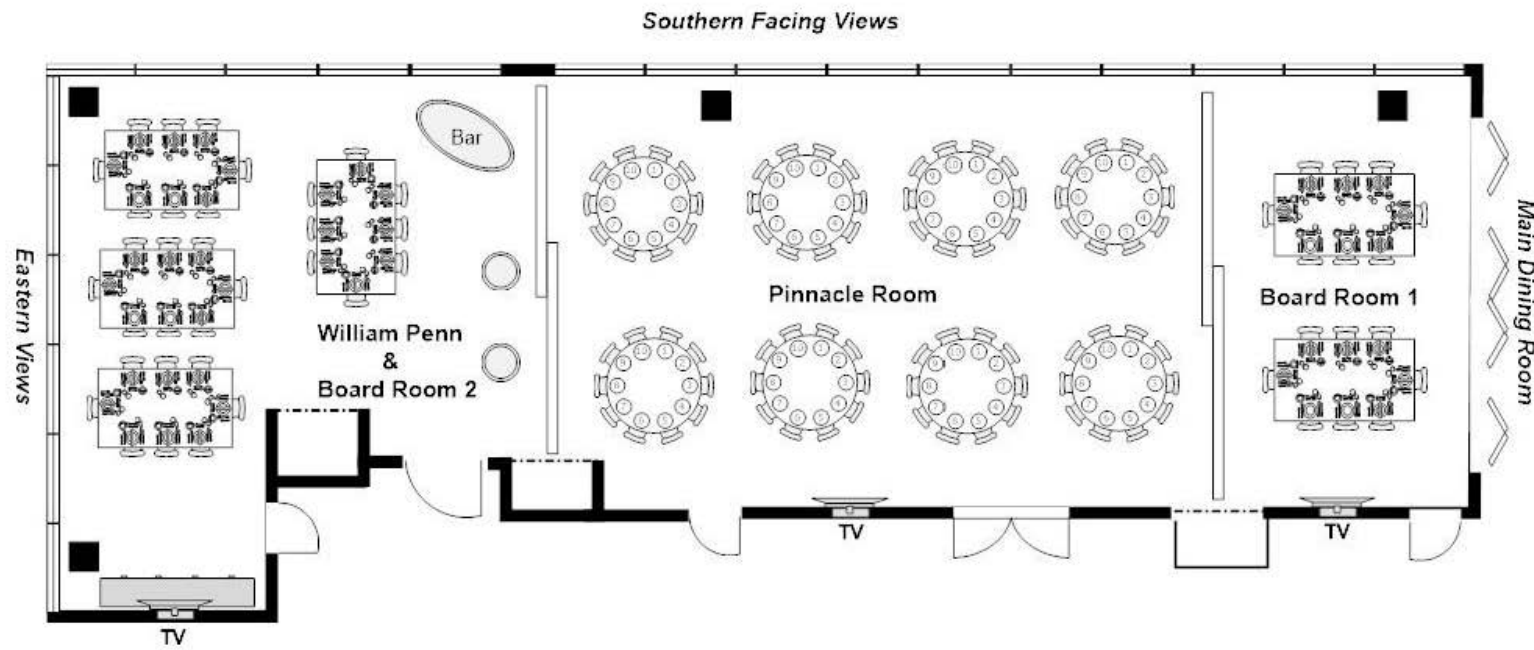
BOARD ROOM 1



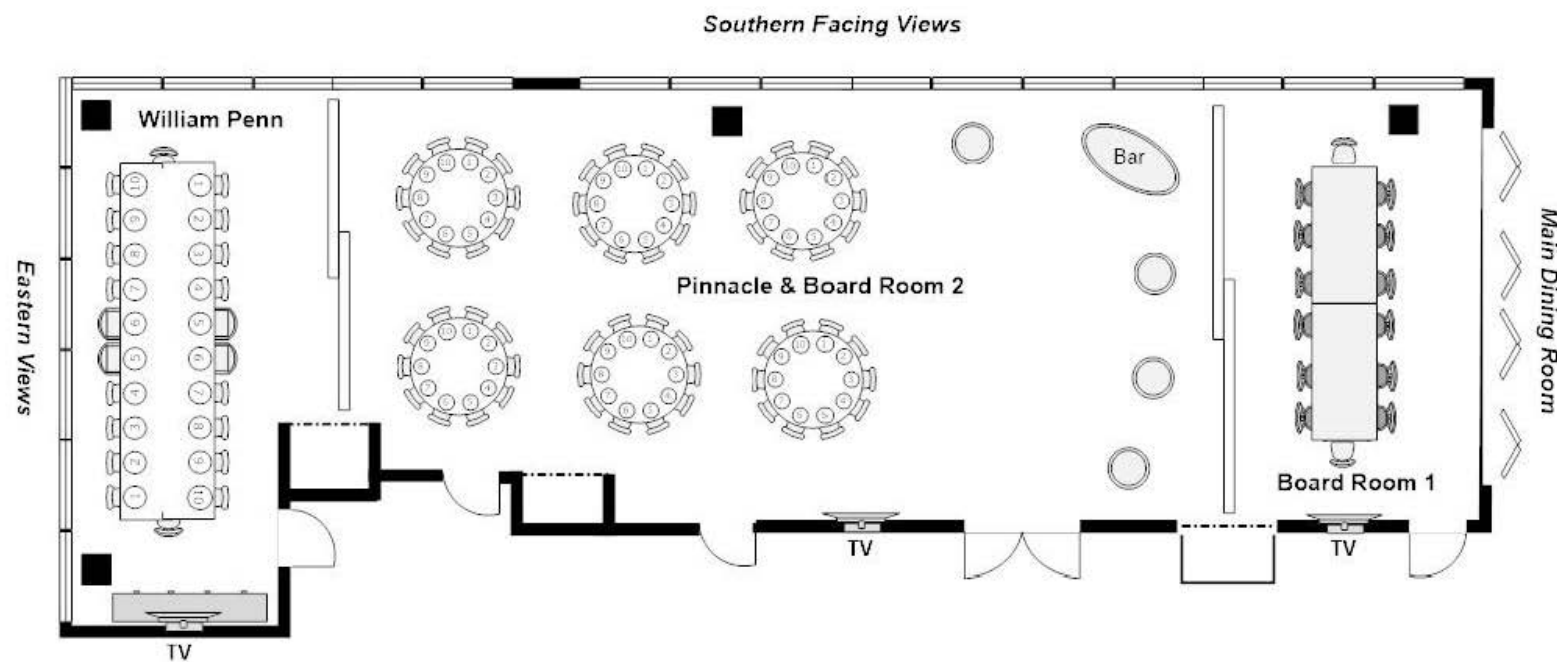
FLOOR PLAN OPTIONS

(10 at each table for maximum seating)

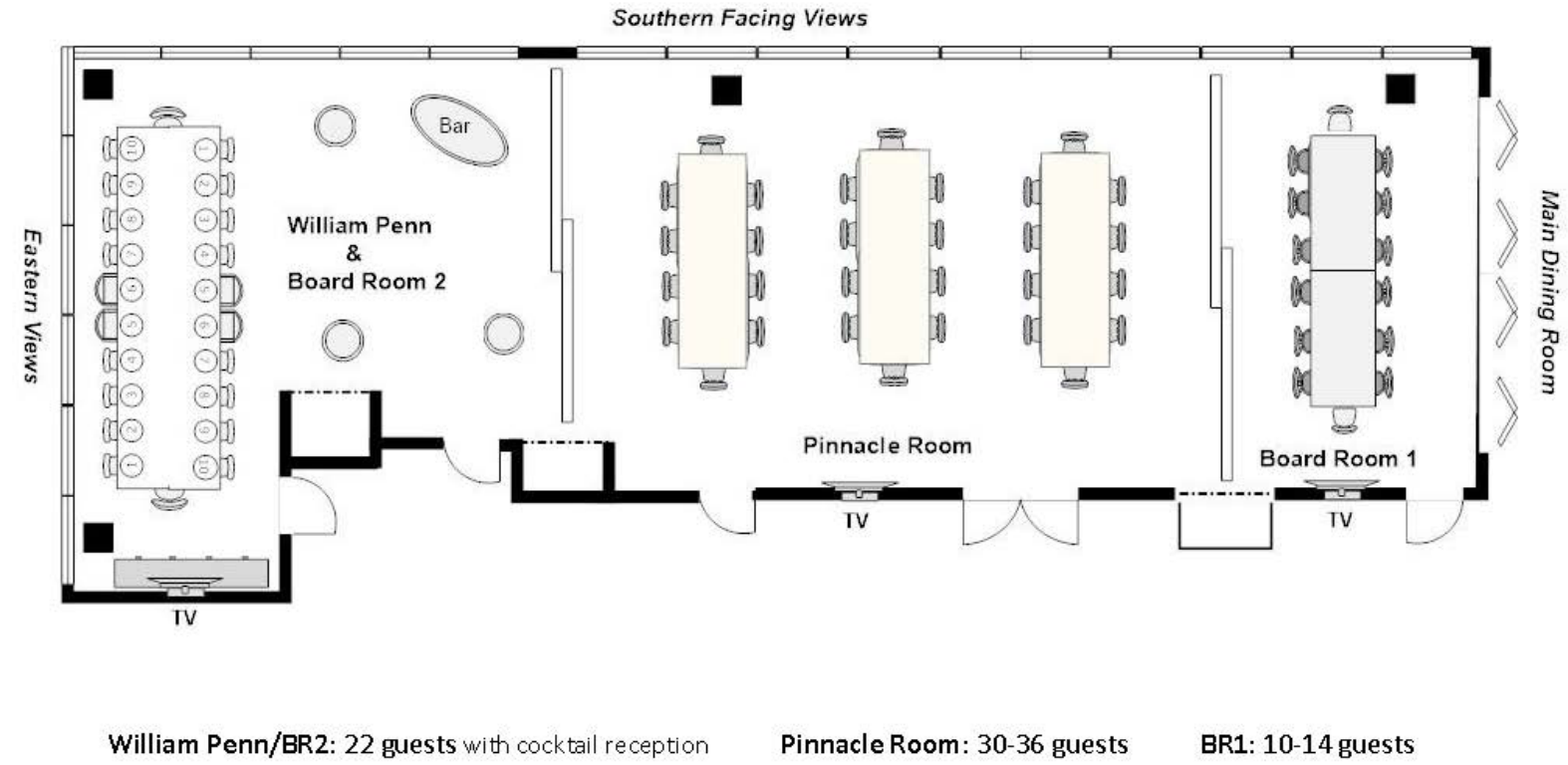
The private event space has southern facing views, including views of Benjamin Franklin Bridge, Delaware River and Lincoln Financial Field. The William Penn Room also has eastern facing views overlooking the iconic William Penn statue atop City Hall. The private rooms are equipped with flat screen televisions, free Wi-Fi and individually controlled audio capabilities for presentations.



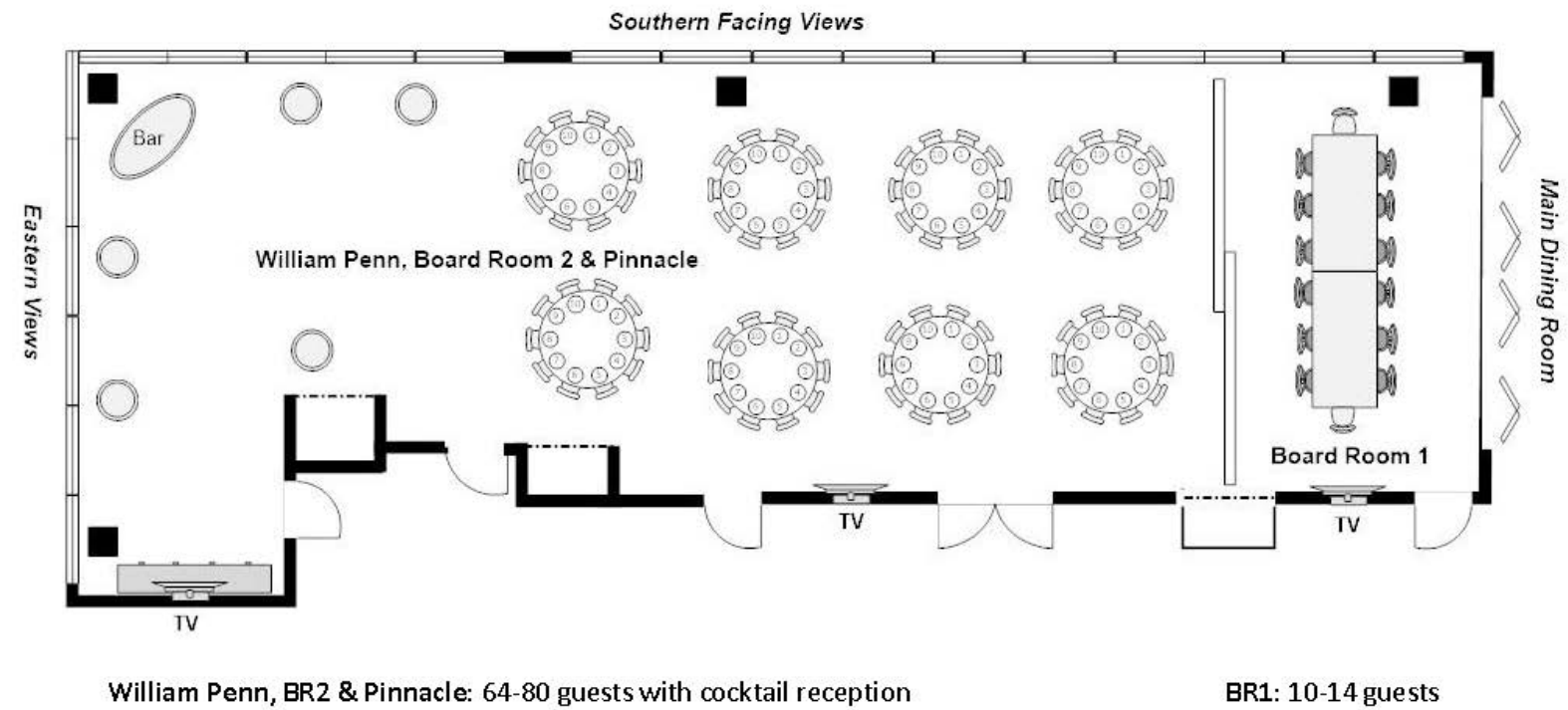
William Penn Room/BR2: 32-40 guests Pinnacle Room: 64-80 guests BR1 16-20 guests



William Penn Room: 18-22 guests Pinnacle Room/BR2: 48-60 guests with cocktail reception BR1: 10-14 guests

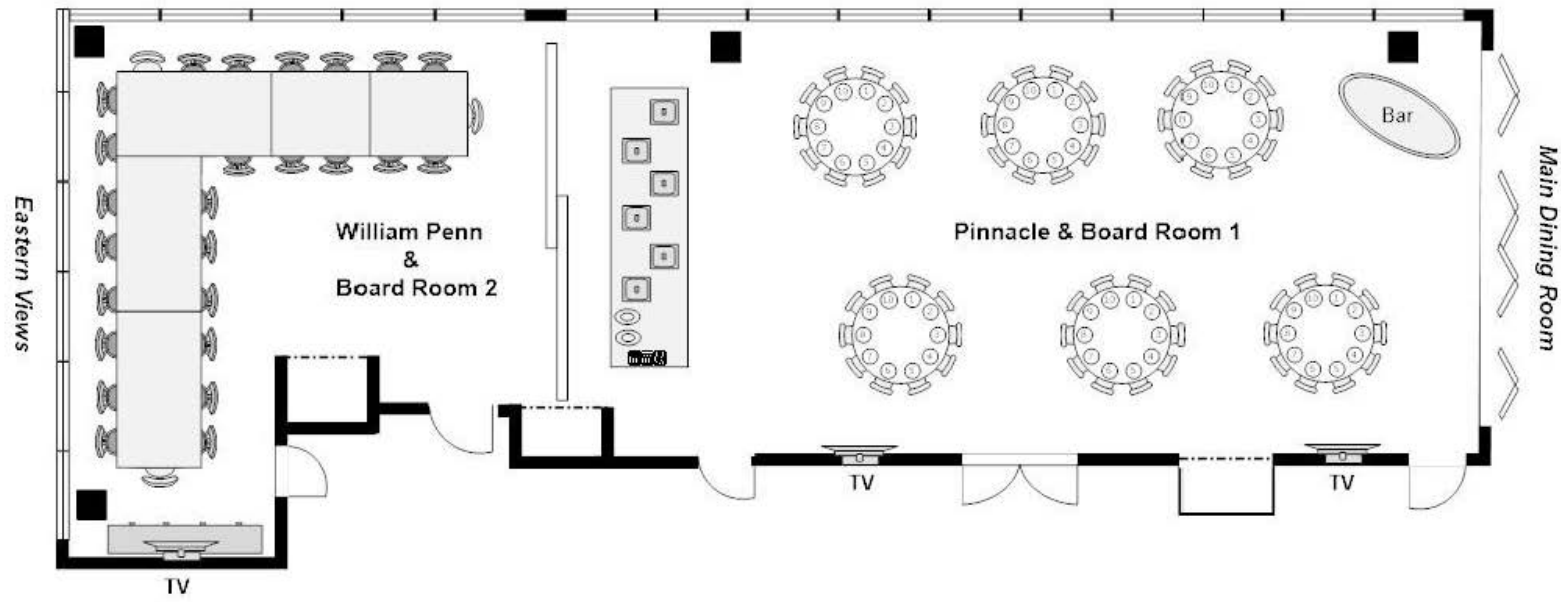


William Penn/BR2: 22 guests with cocktail reception Pinnacle Room: 30-36 guests BR1: 10-14 guests



William Penn, BR2 & Pinnacle: 64-80 guests with cocktail reception BR1: 10-14 guests

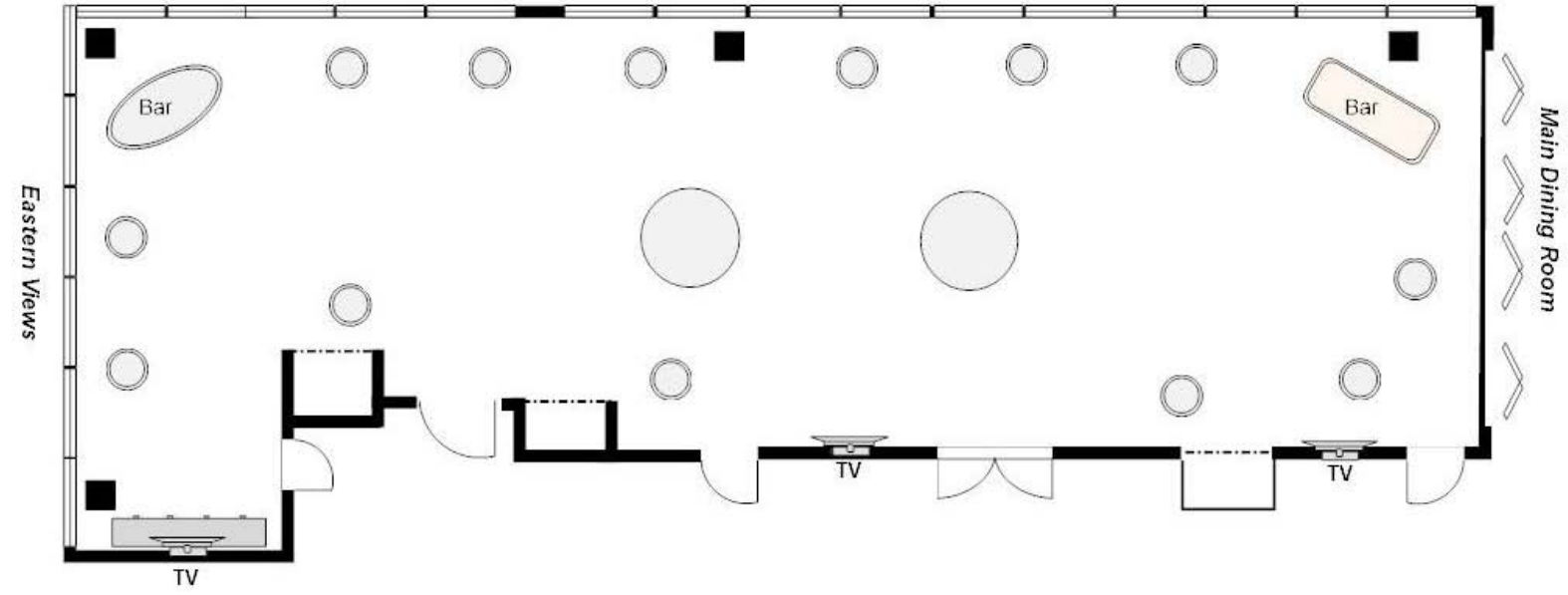
Southern Facing Views



William Penn & BR2: 24-28 guests at L-shape table

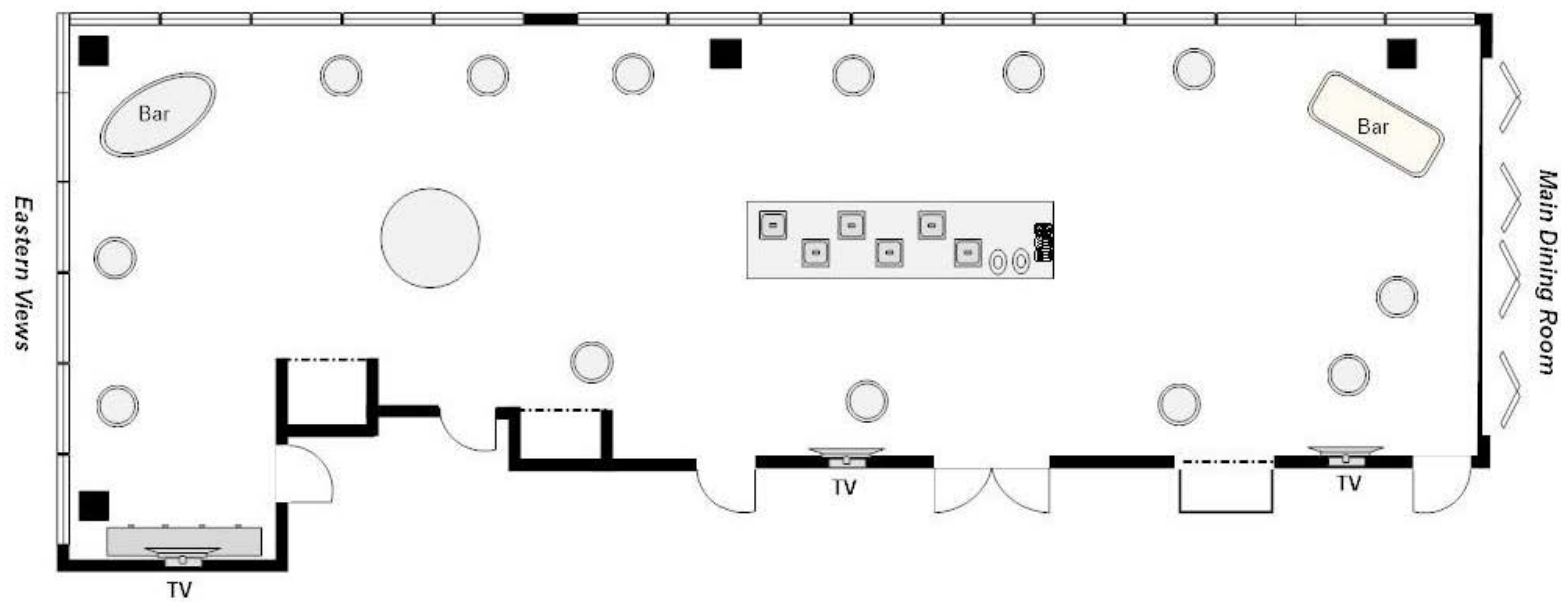
Pinnacle & BR1: 48-60 guests with buffet station

Southern Facing Views



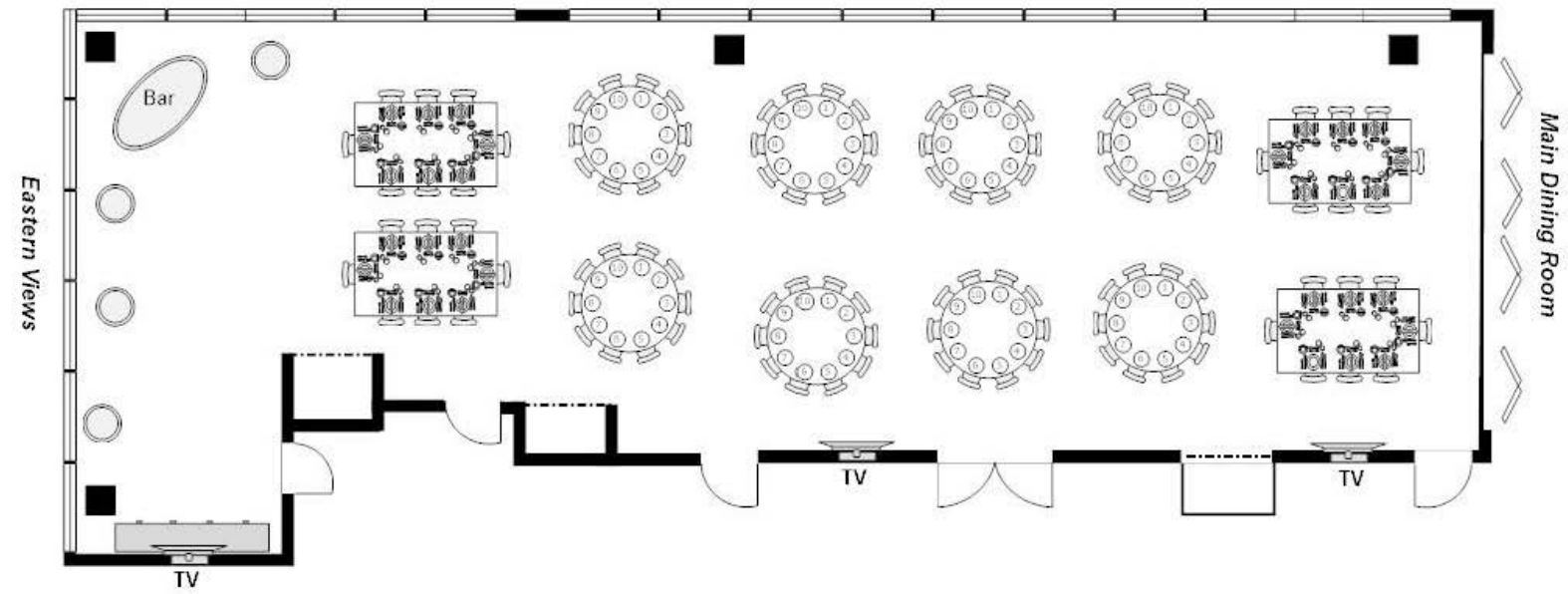
All Private Event Space Combined: 120-150 guests with two grazing stations

Southern Facing Views



All Private Event Space Combined: 100-120 guests with buffet and grazing station

Southern Facing Views



All Private Event Space Combined: 100-120 guests for a seated dinner

VIEWS FROM R2L







30

31



PRIVATE DINING MENUS
DINNER

MARKET STREET

\$78 per guest

FIRST COURSE

choice of 2

CHOPPED

romaine, kale, harvest vegetables, bacon + bleu boursin

CAESAR

heart of romaine + parmesan flatbread

AAA

asparagus, almonds, arugula, spinach, egg + balsamic

VEGAN

green tomato + pea gazpacho

SEARED

steak tataki, baby kale, roasted shallot + parmesan

À LA CARTE MAIN COURSES:

select 2 proteins + 2 family-style sides

HERB-ROASTED CHICKEN BREAST
roasted leg, lager + mustard sauce

SCOTTISH SALMON FILET
horseradish + dill

PETITE BUTCHER'S FILET OF BEEF + BRAISED SHORT RIB
cabernet jus

FAMILY-STYLE SIDES

macaroni + cheese

roasted fingerling potatoes, leeks + shallots

broccoli, garlic + lightly hot peppers

sautéed spinach, wild mushrooms, fried red onion + mousseline

lobster mac + cheese
[+6 per guest]

MAIN COURSE

select from either à la carte or composed

COMPOSED MAIN COURSES:

select 2

BEEF DUO

local fingerlings, seasonal mushroom, asparagus, truffle + soy sabayon

SCOTTISH SALMON

crisp potatoes, fricassee of peas, favas + radish, horseradish + dill sauce

HALIBUT OR TURBOT

[based on availability]
cavatelli, sunflower + basil broth
[substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST

local fingerlings, broccolini, summer truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM

vegan roasted maitake, broccolini, cauliflower + asparagus, summer truffle vinaigrette

DESSERT

choice of

SWEET DUO OF CHOCOLATE + FRUIT

WARM VANILLA CAKE, CARAMEL + CHOCOLATE PÂTÉ

MENUS + PRICING ARE SUBJECT TO CHANGE.

beverages, tax, gratuities + facilities fee additional.

BROAD STREET

\$90 per guest

TRUFFLE FLATBREADS FOR THE TABLE

FIRST COURSE

choice of 2

CHOPPED

romaine, kale, harvest vegetables, bacon + bleu boursin

CAESAR

heart of romaine + parmesan flatbread

AAA

asparagus, almonds, arugula, spinach, egg + balsamic

VEGAN

pea minestrone, tomatoes + herb pistou

VEGAN

green tomato + pea gazpacho

SEARED

steak tataki, baby kale, roasted shallot + parmesan

RAW

tuna sashimi, curry, lime, soy + sesame

COCKTAIL

lobster, shrimp, avocado, horseradish + cocktail preserves
[+5 per guest]

À LA CARTE MAIN COURSES:

select 2 main courses + 2 family-style sides

HERB-ROASTED CHICKEN BREAST
natural jus

SCOTTISH SALMON FILET
red wine reduction

HALIBUT OR TURBOT

[based on availability]
lemon, garlic + parsley

DOVER SOLE lemon, garlic + parsley
[+8 per guest]

PETITE FILET OF BEEF + BRAISED SHORT RIB cabernet jus

10 OZ FILET MIGNON cabernet jus

18 OZ BREAKAWAY FARMS PORK CHOP
south philly romesco sauce

FAMILY-STYLE SIDES

macaroni + cheese

roasted fingerling potatoes, leeks + shallots

broccoli, garlic + lightly hot peppers

sautéed spinach, wild mushrooms, fried red onion + mousseline

spring onions + asparagus

kennebec + idaho potato gratin

lobster mac + cheese
[+6 per guest]

MAIN COURSE

select from either à la carte or composed

COMPOSED MAIN COURSES:

select 2

BEEF DUO

local fingerlings, seasonal mushroom, asparagus, truffle + soy sabayon

SCOTTISH SALMON

crisp potatoes, fricassee of peas, favas + radish, horseradish + dill sauce

HALIBUT OR TURBOT

[based on availability]
cavatelli, sunflower + basil broth
[substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST

local fingerlings, broccolini, summer truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM

vegan roasted maitake, broccolini, cauliflower + asparagus, summer truffle vinaigrette

DESSERT

choice of

SWEET DUO OF CHOCOLATE + FRUIT

WARM VANILLA CAKE, CARAMEL + CHOCOLATE PÂTÉ

MENUS + PRICING ARE SUBJECT TO CHANGE.

beverages, tax, gratuities + facilities fee additional.

RITTENHOUSE SQUARE

\$155 per guest

ONE-HOUR OPEN BAR + EIGHT PASSED HORS D'OEUVRES

SHRIMP COCKTAIL SKEWERS

cocktail preserves + horseradish

TUNA POKE

lime + curry

PHILLY SMOKED SALMON

soft pretzel + mustard cream cheese

BEET + GOAT CHEESE

angel food crouton

VEGAN MEATBALL + MARINARA

AVOCADO TOAST grilled sourdough

SEARED FILET

asparagus + aioli

PIGS IN BLANKETS

homemade grain mustard, chow chow relish

TRUFFLE FLATBREADS FOR THE TABLE

FIRST COURSE: *choice of 2*

CHOPPED

romaine, kale, harvest vegetables, bacon + bleu boursin

CAESAR

heart of romaine + parmesan flatbread

AAA

asparagus, almonds, arugula, spinach, egg + balsamic

VEGAN

pea minestrone, tomatoes + herb pistou

CONSOMMÉ

lobster consommé, shrimp, sweet pea + edamame dumplings

SEARED

steak tataki, baby kale, roasted shallot + parmesan

RAW

tuna sashimi, curry, lime, soy + sesame

HALF SHELL

3 east coast oysters, crème fraîche, champagne, chive + caviar

COCKTAIL

lobster, shrimp, avocado, horseradish + cocktail preserves [+5 per guest]

MENUS + PRICING ARE SUBJECT TO CHANGE.

MAIN COURSE

*select from either à la carte
or composed*

À LA CARTE MAIN COURSES:

select 3 main courses +

2 family-style sides

HERB-ROASTED CHICKEN BREAST

natural jus

SCOTTISH SALMON FILET

red wine reduction

HALIBUT OR TURBOT

[based on availability]

lemon, garlic + parsley

DOVER SOLE

lemon, garlic + parsley

[+8 per guest]

PETITE FILET OF BEEF + BRAISED

SHORT RIB cabernet jus

10 OZ FILET MIGNON

cabernet jus

18 OZ BREAKAWAY FARMS

PORK CHOP

south philly romesco sauce

FAMILY-STYLE SIDES

macaroni + cheese

roasted fingerling potatoes,
leeks + shallots

broccoli, garlic + lightly hot peppers

sauteed spinach, wild mushrooms,
fried red onion + mousseline

spring onions + asparagus

kennebec + idaho potato gratin

lobster mac + cheese

[+6 per guest]

DESSERT *choice of*

SWEET DUO OF CHOCOLATE + FRUIT

WARM VANILLA CAKE, CARAMEL + CHOCOLATE PÂTÉ

COMPOSED MAIN COURSES:

select 3

BEEF DUO

local fingerlings, seasonal mushroom,
asparagus, truffle + soy sabayon

SCOTTISH SALMON

crisp potatoes, fricassee of peas, favas
+ radish, horseradish + dill sauce

HALIBUT OR TURBOT

[based on availability]

cavatelli, sunflower + basil broth

[substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST

local fingerlings, broccolini, summer
truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM

vegan roasted maitake, broccolini,

cauliflower + asparagus,

summer truffle vinaigrette

beverages, tax, gratuities + facilities fee additional.

DINNER ENHANCEMENTS

CHILLED EAST COAST OYSTERS

by the dozen:
plain or with creme fraîche,
chive + caviar
\$45 per dozen

CHILLED SEAFOOD PLATTER

[serves 4-6 guests]

4 oysters [plain or our preparation],
4 spiced shrimp, 4 crab claws +
tuna sashimi
\$48 per order

HOT SEAFOOD BOIL

[serves 4-6 guests]

10 clams, 1/2 pound mussels,
6 snow crab claws, 6 shrimp,
baguette, leek + white wine broth
\$55 per order

TOASTED NACHOS

[serves 4-6 guests]

short rib philly cheesesteak,
cheddar whiz + cherry peppers
\$24 per order

MENUS + PRICING ARE SUBJECT TO CHANGE.

beverages, tax, gratuities + facilities fee additional. includes coffee, tea + iced tea.

BEVERAGES

NON-ALCOHOLIC

\$10 per guest/hour

ASSORTED SOFT DRINKS, JUICE,
COFFEE + TEA

DELUXE BAR

\$25 per guest/1 hour

\$45 per guest/2 hours

\$60 per guest/3 hours

SOMMELIER-SELECTED RED +
WHITE WINES

pinot grigio, chardonnay + malbec

DOMESTIC + IMPORTED
BOTTLED BEER

ASSORTED LIQUORS

tito's
bombay
bacardi
jose cuervo
dewar's
canadian club
seagram's vo
jim beam

SOFT DRINKS, JUICE, COFFEE + TEA

PREMIUM BAR

\$30 per guest/1 hour

\$55 per guest/2 hours

\$70 per guest/3 hours

SOMMELIER-SELECTED SPARKLING,
RED + WHITE WINE

choice of:
prosecco
sauvignon blanc
chardonnay
pinot noir
cabernet sauvignon

DOMESTIC + IMPORTED BOTTLED BEER

PREMIUM LIQUORS, WHISKEYS +
CORDIALS

grey goose
belvedere
hendrick's
bombay sapphire

bacardi
appleton estate
patron silver
macallan 12yr

maker's mark
crown royal
amaretto disaronno
kahlúa

grand marnier
smith woodhouse port

ASSORTED SOFT DRINKS,
JUICE, COFFEE + TEA

WINE + BEER

\$20 per guest/1 hour, \$15 per guest for
each additional hour

SOMMELIER-SELECTED PINOT GRIGIO OR
CHARDONNAY + MALBEC

DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED SOFT DRINKS, JUICE,
COFFEE + TEA

WINE PAIRINGS

Our sommelier will be happy to
hand-select wines to pair with each of
your offerings.

Please inquire for pricing.



PRIVATE DINING MENUS
RECEPTIONS

HAPPY HOUR

- 1 hour of 8 passed hors d'oeuvres
- 2-hour open bar

\$75 per guest

SIGNATURE HORS D'OEUVRES:

SHRIMP COCKTAIL SKEWERS

cocktail preserves + horseradish

TUNA POKE

lime + curry

PHILLY SMOKED SALMON

soft pretzel + mustard cream cheese

BLACK TRUFFLE + ARUGULA WRAP

BEET + GOAT CHEESE

angel food crouton

VEGAN MEATBALL + MARINARA

SEARED FILET

asparagus + aioli

PIGS IN BLANKETS

homemade grain mustard,
chow chow relish

2-HOUR OPEN BAR:

one red wine

one white wine

three domestic beers

one signature cocktail

tax, gratuities + facilities fee additional.

CELEBRATION

- 1 hour of 10 passed hors d'oeuvres
+ american mezze station
- 30 minutes of passed desserts
- 2-hour premium open bar

\$120 per guest

SIGNATURE HORS D'OEUVRES:

SHRIMP COCKTAIL SKEWERS

cocktail preserves + horseradish

TUNA POKE

lime + curry

PHILLY SMOKED SALMON

soft pretzel + mustard
cream cheese

BLACK TRUFFLE + ARUGULA WRAP

BEET + GOAT CHEESE

angel food crouton

AVOCADO TOAST

grilled sourdough

VEGAN MEATBALL + MARINARA

SEARED FILET

asparagus + aioli

CHICKEN CHEESESTEAK

PIGS IN BLANKETS

homemade grain mustard,
chow chow relish

AMERICAN MEZZE STATION

30 MINUTES PASSED DESSERTS

cheesecake bites

mini warm vanilla cakes

chocolate lollies

caramel pecan tarts

2-HOUR PREMIUM OPEN BAR:

one sparkling wine

one red wine

one white wine

4 beers (domestic + imported)

2 signature cocktails

full premium liquor selection

tax, gratuities + facilities fee additional.

MENUS + PRICING ARE SUBJECT TO CHANGE.

GRAND RECEPTION

- 1 hour of 10 passed hors d'oeuvres
- 1 hour of american mezze + small plate station
- 30 minutes of passed desserts
- 2-hour premium open bar

\$155 per guest

SIGNATURE HORS D'OEUVRES:

SHRIMP COCKTAIL SKEWERS

cocktail preserves + horseradish

TUNA POKE

lime + curry

PHILLY SMOKED SALMON

soft pretzel + mustard
cream cheese

BLACK TRUFFLE + ARUGULA WRAP

BEET + GOAT CHEESE

angel food crouton

AVOCADO TOAST

grilled sourdough

VEGAN MEATBALL + MARINARA

SEARED FILET

asparagus + aioli

CHICKEN CHEESESTEAK

PIGS IN BLANKETS

homemade grain mustard,
chow chow relish

1-HOUR COMBINATION

AMERICAN MEZZE STATION + SMALL PLATE STATION

[2 proteins, 2 vegetables + 1 pasta]

30 MINUTES PASSED DESSERTS

cheesecake bites

mini warm vanilla cakes

chocolate lollies

caramel pecan tarts

2-HOUR PREMIUM OPEN BAR:

one sparkling wine

two red wines

two white wines

4 beers (domestic + imported)

3 signature cocktails

full premium liquor selection

AMERICAN MEZZE STATION:

chilled roast beef

oil-cured tuna crostini

poached salmon crostini

cured meats

local cheeses

homemade pickles + condiments

crudités + roasted + grilled
vegetables

trio of dips:

tapenade

gruyere + onion

avocado, scallion + jalapeno

chopped salad + dijon vinaigrette

bread basket, red pepper olive oil,
ranch + plain butter

\$30 per guest

RAW BAR:

EAST COAST OYSTERS

SNOW CRAB CLAWS

SHRIMP COCKTAIL

CHILLED CRAB DIP

SALMON + AVOCADO ROLLS

SPICY TUNA SASHIMI

\$45 per guest

STATIONS + DISPLAYS

[all pricing is for 1 hour]

SMALL PLATES STATION:

select:

2 plated proteins

2 vegetables/potatoes + one pasta

\$75 per guest

small plates proteins:

FILET MIGNON

cabernet jus

FILET MIGNON +

BRAISED SHORT RIB DUO

ROAST PORK LOIN

south philly romesco

ROASTED VEAL TENDERLOIN

saffron jus

ROASTED CHICKEN BREAST +

BRAISED LEG

PEPPER-CRUSTED TUNA LOIN

earthy sauce

SEARED SALMON ROULADES

dill + caper

POACHED HALIBUT OR TURBOT

[based on availability]

parsley lemon + white wine

DOVER SOLE

parsley lemon + white wine
[+6 per guest]

LOBSTER TAIL + CLAW

lobster reduction [+18 per guest]

RACK OF LAMB

tapenade [+12 per guest]

vegetable + potato side dishes:

POTATO PURÉE

ROASTED FINGERLINGS + ONIONS

POTATO GRATIN

PEAS, FAVAS + ASPARAGUS

BROCCOLI + BROCCOLINI, GARLIC + OLIVE OIL

CREAMED SPINACH

SPINACH + WILD MUSHROOMS

CURRY-SCENTED CAULIFLOWER

ROASTED ASPARAGUS

pastas, etc:

MACARONI + CHEESE

BAKED PENNE

parmesan, marinara + mozzarella

GARGANELLI

roast pork, broccoli rabe + long hots

PENNE

wild mushroom + spinach

PASTA WITH PESTO

CASTLE VALLEY MILL'S CHEDDAR GRITS

ALTERNATE HORS D'OEUVRES

SEAFOOD:

CRISPY CRAB DUMPLING
spicy old bay seasoning

SALMON TARTARE
avocado + scallion

STEAMED SCALLOP + BACON SHUMAI

OYSTERS ON THE HALF SHELL
chive crème fraîche, american caviar +
champagne mignonette
[+2 per guest]

LOBSTER MAC + CHEESE
[+4 per guest]

MEAT/POULTRY:

CRISP HAM + MUSHROOM ARANCINI
gruyere + caramelized onion dip

COCONUT/PEANUT CHICKEN SKEWERS

STEAK TATAKI

BEEF CHEESESTEAK

NACHOS
short rib philly cheesesteak,
cheddar whiz + cherry pepper
[or aged cheddar + jalapeno]

COCKTAIL REUBEN

LAMB LOLLIPOP CHOPS
harissa
[+6 per guest]

BEEF BURGER SLIDER
[add cheese/bacon]
[+1.5 per guest]

VEGETARIAN/VEGAN:

CHILLED CORN SOUP SHOOTER
[seasonal]

GREEN TOMATO GAZPACHO
peas + grapefruit
[seasonal]

CRISP CHEESE ARANCINI, TRUFFLE + SOY SABAYON

WHIPPED RICOTTA TOAST, BABY BASIL

MAITAKE + GARLIC AIOLI

TRUFFLE CAULIFLOWER POPPER

VEGAN SLIDERS
spicy mayo

BEVERAGES

NON-ALCOHOLIC

\$10 per guest/hour

**ASSORTED SOFT DRINKS, JUICE,
COFFEE + TEA**

DELUXE BAR

\$25 per guest/1 hour

\$45 per guest/2 hours

\$60 per guest/3 hours

**SOMMELIER-SELECTED RED +
WHITE WINES**

pinot grigio, chardonnay + malbec

**DOMESTIC + IMPORTED
BOTTLED BEER**

ASSORTED LIQUORS

tito's
bombay
bacardi
jose cuervo
dewar's
canadian club
seagram's vo
jim beam

SOFT DRINKS, JUICE, COFFEE + TEA

PREMIUM BAR

\$30 per guest/1 hour

\$55 per guest/2 hours

\$70 per guest/3 hours

**SOMMELIER-SELECTED SPARKLING,
RED + WHITE WINE**

choice of:
prosecco
sauvignon blanc
chardonnay
pinot noir
cabernet sauvignon

DOMESTIC + IMPORTED BOTTLED BEER

**PREMIUM LIQUORS, WHISKEYS +
CORDIALS**

grey goose
belvedere
hendrick's
bombay sapphire

bacardi
appleton estate
patron silver
macallan 12yr

maker's mark
crown royal
amaretto disaronno
kahlúa

grand marnier
smith woodhouse port

**ASSORTED SOFT DRINKS,
JUICE, COFFEE + TEA**

WINE + BEER

\$20 per guest/1 hour, \$15 per guest for
each additional hour

**SOMMELIER-SELECTED PINOT GRIGIO OR
CHARDONNAY + MALBEC**

DOMESTIC + IMPORTED BOTTLED BEER

**ASSORTED SOFT DRINKS, JUICE,
COFFEE + TEA**

WINE PAIRINGS

Our sommelier will be happy to
hand-select wines to pair with each of
your offerings.

Please inquire for pricing.

PREFERRED VENDOR LIST

We know how taxing it can be to plan an event. That is why we offer our preferred vendors list. The list is complete with our most trusted vendors so that we may be your one-stop shop for event planning.

hotels

Sofitel
www.sofitel.com
(215) 569-8300
120 South 17th Street
Philadelphia, PA 19103

Westin
www.starwoodhotels.com/westin
(215) 563-1600
99 S. 17th Street at Liberty Place
Philadelphia, PA 19103

Hyatt Bellevue
www.philadelphia.bellevue.hyatt.com
(215) 893-1234
200 South Broad Street
Philadelphia, PA 19102

Hotel Palomar
www.hotelpalomar-philadelphia.com
(215) 563-5006
117 S. 17th Street at Sansom
Philadelphia, PA 19103

The Latham Hotel
www.lathamhotelphiladelphia.com
(215) 563-7474
135 South 17th Street
Philadelphia, PA 19103

Sonesta Philadelphia
www.sonesta.com/Philadelphia
(215) 561-7500
1800 Market Street
Philadelphia, PA 19103

décor

Table Art/Flowers + Décor
www.tableart.net
610-355-1722
34 West Avenue, Wayne, PA 19087

florists

Pure Design
www.puredesignflorist.com
(215) 545-6666
500 S. 22nd Street
Philadelphia, PA 19146

Beautiful Blooms
www.beautifulblooms.com
(215) 925-9300
1016 New Market Street
Philadelphia, PA 19123
info@beautifulblooms.com

Hoffman Design Group, Inc.
www.hoffmandesigngroup.com
800-550-3655
Bryan Hoffman, Owner
Tim Capone, Design Consultant
tcapone@hoffmandesigngroup.com

Petit Jardin en Ville
www.petitjardinenville.com
215-923-1600
134 N. 3rd. Street, Phila, 19106
Claudia Roux: Owner and Principal
Designer
hello@petitjardinenville.com

entertainment

EBE Talent
www.ebetalent.com
(888) 323-2263
100 N. Delaware Avenue
Philadelphia, PA 19125

CTO Artists
www.ctoartists.com
(877) CTO-Music
4450 Main Street, 2nd Floor
Philadelphia, PA 19127

LB Entertainment
www.lbentertainmentintl.com
Danielle Rion-Bass
(215)-629-1791
210 Church Street, Philadelphia, PA
19106

transportation

Limo Today
www.limotoday.com
(215) 352-1500
3600 Street Road
Bensalem, PA 19020

Royal Valet
www.royalvaletinc.com
(610) 668-1453
275 South Bryn Mawr Avenue, Bryn
Mawr, PA
info@royalvaletinc.com

audio/visual

Ohmcomm, inc.
www.ohmcomm.com
(215) 467-1444
PO Box 32085
Philadelphia, PA 19146
info@ohmcomm.com

Audio Visual Rental Services
www.audiovisualrentalservices.com
(215) 416-0905
7307 Kinglet Place
Philadelphia, PA 19153
Steve Williams

photography

JPG Photography
www.jpgphotography.com
(888) 574-3686
180 Green Lane, Philadelphia, PA 19127
Stacey Moore

Cut + Paste Photobooth
www.cutandpastephoto booth.com
(267) 702-6775
318 Bainbridge Street, Philadelphia, PA
19147
Christina Overbagh

Kay Lim Photography
www.kaylimphotography.com
(215) 384-6108
PO Box 45785
Philadelphia, PA 19149
kay@kaylimphotography.com

Kirk Hoffman Photography
www.imagesbykirk.com
(610) 394-2726
kirk@imagesbykirk.com

TESTIMONIALS

R2L is unquestionably a delightful atmosphere in which to entertain a group of people. As lovely as the sunset was, however, it was overshadowed by the unusual and delicious food offerings and the impeccable service. Our guests were so impressed, and we were incredibly grateful to everyone at R2L for such a successful function.

– Cynthia Harris, Director of Lower School Admission,
Friends' Central School

Hi Vera, the staff were very attentive. I received one feedback specifically regarding his food allergies, and the server went out of his way to accommodate him even throughout the dessert portion. You and your supervisors for that evening did a wonderful job in accommodating us...I know we had a lot of demands, but you all pulled through with patience, which was wonderful. Thank you.

– Mary M. Chan | MBA, HR/Operations Manager, Colliers International

Hey, Vera!!! Just wanted to say thank you again! Everyone was so happy. Staff were exceptional, food was spectacular, and the peace of mind for us was priceless. We were really able to just focus on our clients and attorneys!

– Lauren Westerman, Events Specialist, Fox Rothschild LLP

TESTIMONIALS

The atmosphere at R2L is elegant, and the views are magnificent. The service was outstanding. Everyone made our group feel special and catered to our every need. Not only do we highly recommend R2L, we will be dining there more frequently.

– Debbie Cassidy, West Laurel Hill

Just wanted to say thank you for everything! Everyone had a great time, the food and service was outstanding, not to mention the view. Shannon was great to work with! My husband and I will definitely be back for dinner.

– Karin DiVece, Business Manager, Loftus Construction, Inc.

Vera,

We wanted to thank you again for everything you did to make Grace's Sweet 16 Party such a special event. The girls had an amazing time and commented how beautiful everything was. My wife and I both felt that you went above and beyond to make sure that all of our needs were met. All of the staff involved in the event did an exceptional job. The service was superb. The adult guests that attended with us commented how great the food, the service and especially that the cake was delicious. We couldn't have asked for more special event for Grace, and we really appreciate everything you did to make it a memorable birthday for her.

– Jules Quinones, Senior Account Executive-Local, Comcast Spotlight

R2L is the perfect place to host a corporate event or private reception that will wow guests. The staff is attentive, the food is fantastic and the view is absolutely breathtaking! We truly enjoy working with Vera and her team and look forward to many more events in the future.

- Joey Roberts, Chief Executive Officer, Roberts Event Group, Inc.

Two months ago, I began the task of finding the perfect venue to host the reception for one of my keynote speakers for the Community Angel Foundation. The moment I received the initial callback from Vera, her calm and pleasant disposition made the planning process very smooth. My appreciation of the exemplary service I received from Vera and the staff cannot be overstated. It is because of Vera's patience and dedication that the reception was a true success. I am so appreciative of having the opportunity to work with her and look forward to hosting future events at your venue as well. Thank you for having such wonderful individuals on your team.

- Veniece Newtown, Chairwoman/Founder,
Community Angel Foundation

Good Afternoon,

I wanted to send a written note to THANK YOU for everything on Saturday! Everything was simply amazing – staff professional, helpful and personable! Nothing asked was too much ... served our guests wonderfully! Evan - THANK YOU for overseeing all on the staff side. Please thank both chefs for me ... especially Chef Stern – his menu was fabulous. And thanks for making the trek out to the field, etc.! I am still receiving accolades today about how amazing the food was! Guests kept commenting throughout (and beyond) the day how our tent was the best (food, décor, drinks, people) - that is thanks to our partner – R2L! We appreciate your partnership and support. Radnor Races just would not have been the same without you. Each year you raise the bar even higher.

- Nichole Maurer, *Philly Style Magazine*, Niche Media

R2L

50 SOUTH 16TH STREET

37TH FLOOR

PHILADELPHIA, PA 19102

WWW.R2LRESTAURANT.COM

VMASI@DANIELSTERNRESTAURANTS.COM

215-564-3585

