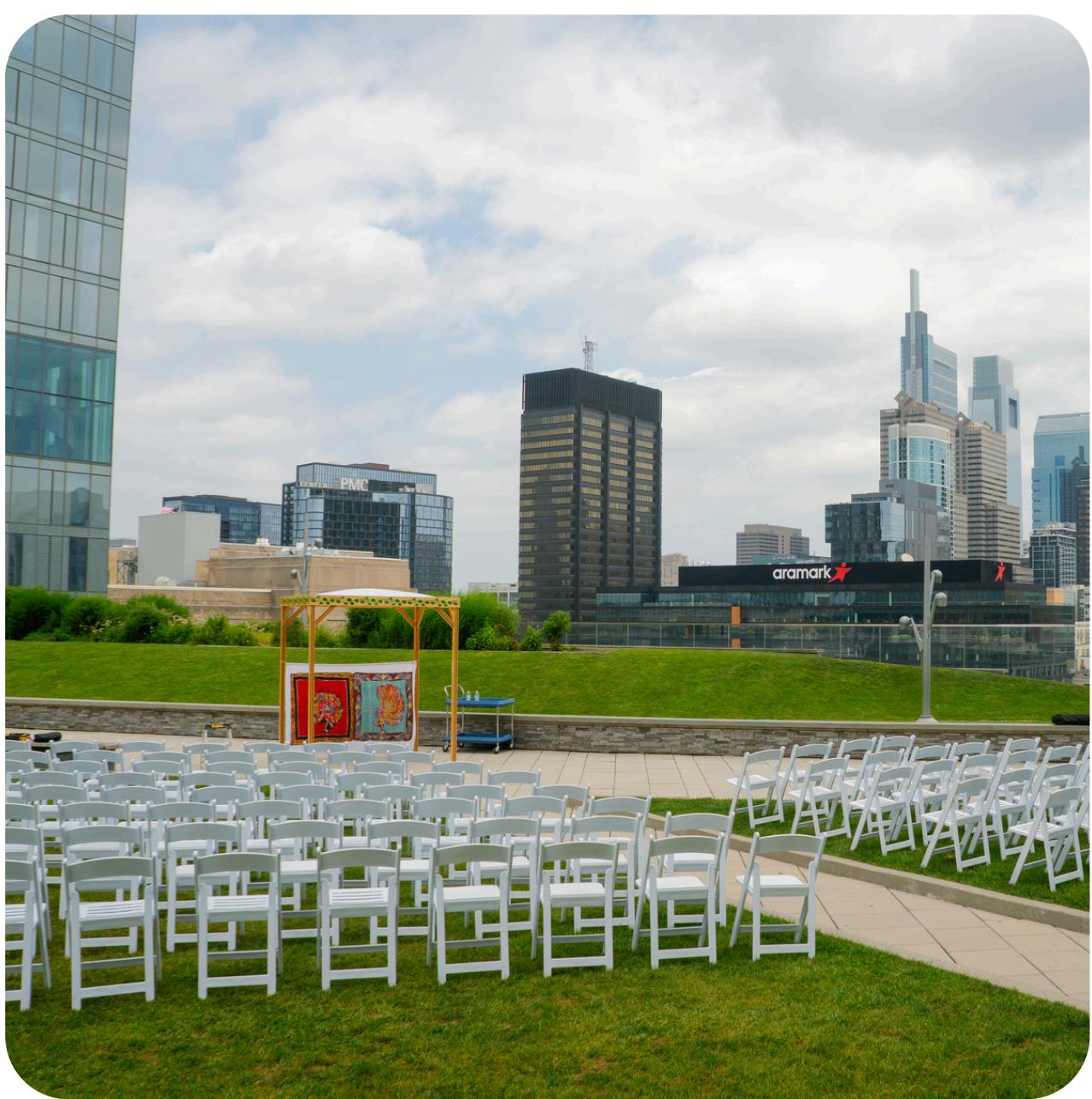
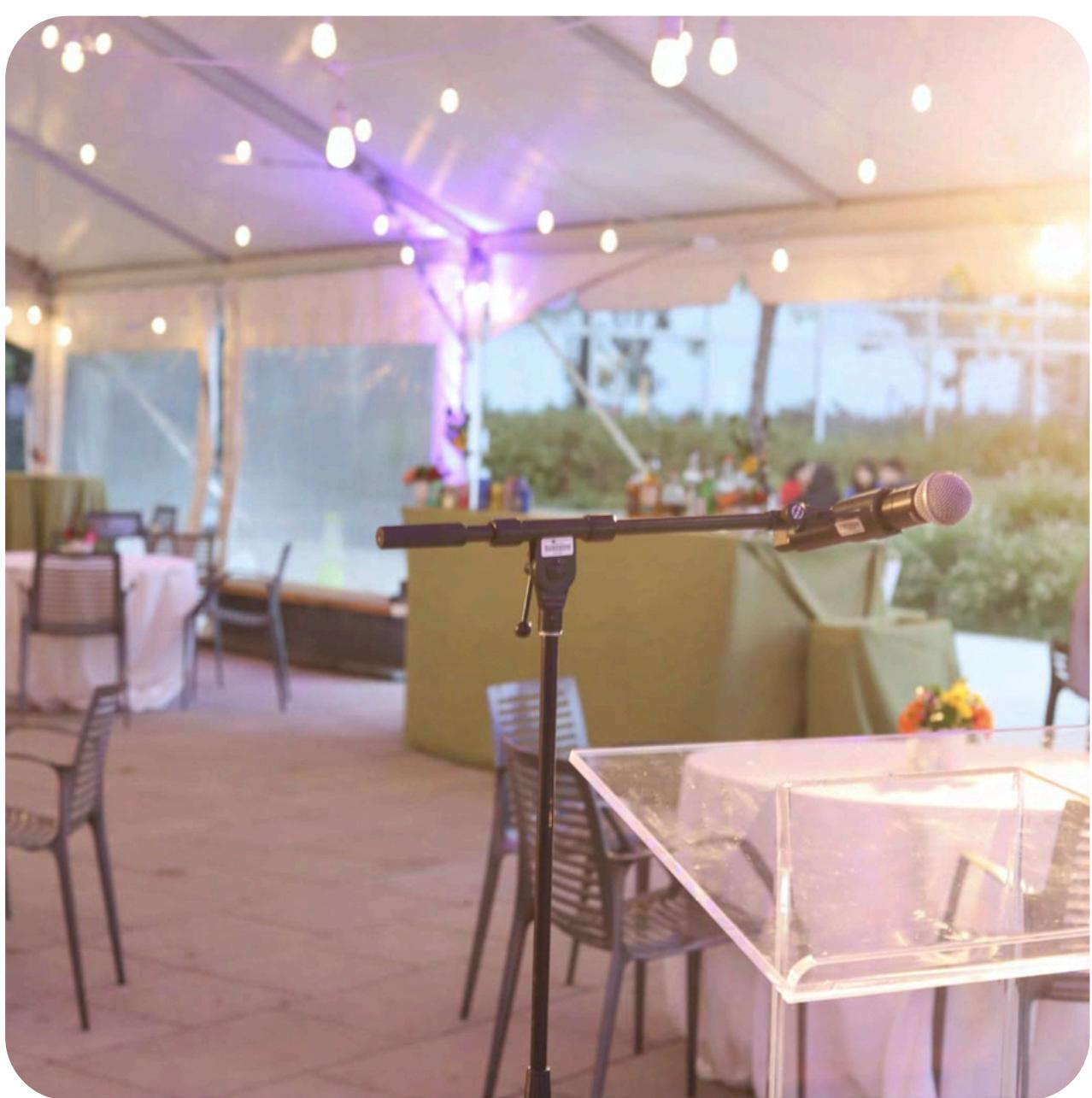
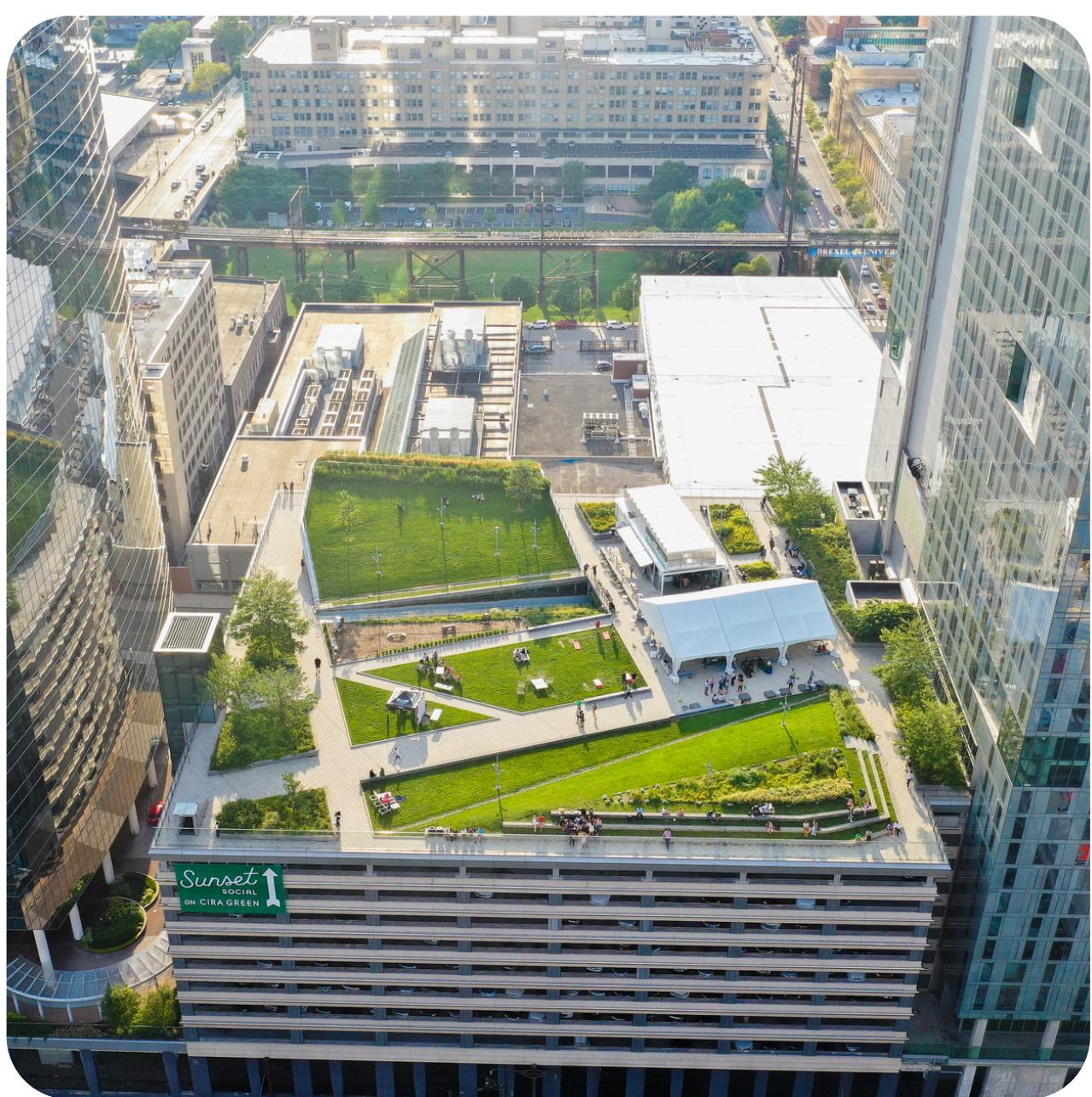


*Sunset*  
SOCIAL

EVENTS

129 S 30th St, Philadelphia, PA 19104



# WELCOME TO SUNSET SOCIAL

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Cira Green's 1.2-acre park offers one of Philly's most unique event settings, with stunning rooftop views, flexible layouts, and a lively open space ideal for gatherings of any size. It provides a vibrant environment that makes every occasion feel special

At Sunset Social, you'll find the support and space to tailor your event exactly as you envision it. Host a cozy get-together under our dedicated tent or transform the entire venue into your own private celebration.

Make your event unforgettable at Sunset Social.

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# OUR SPACES

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## **The Whole Venue**

Offering an expansive rooftop with stunning views and flexible layouts, the full venue is ideal for hosting big celebrations and private events.

**Capacity:**  
500 seated guests

## **The Event Tent**

The dedicated event tent offers a welcoming space suited for gatherings, parties, and special events.

**Capacity:**  
125 guests seated

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# FOOD STATIONS MENU

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BASED ON 2 HOURS

## TACO BAR

\$33 per person

**GROUND BEEF & SHREDDED CHICKEN**

**SAUTÉED VEGETABLES**  
assorted bell peppers & onions

**FLOUR & CORN TORTILLAS**

**TORTILLA CHIPS**

**TOPPINGS:**

shredded lettuce, red onion, sliced jalapeno, shredded cheddar cheese, guacamole, sour cream

**ASSORTMENT OF SAUCES:**

hot sauce, salsa verde, pico de gallo

## CHARCUTERIE & CHEESE

\$23 per person

**CHEF'S SELECTION OF CHARCUTERIE**

mustards, pickles, house made jam, crackers

**CAREFULLY SELECTED ARTISANAL CHEESES**

assortment of crackers, spreads, dried fruits

## MEDITERRANEAN

### STATION

\$29 per person

**HUMMUS**

**GRILLED PITA**

**MARINATED OLIVES**

**GRAPE LEAVES**

**FETA**

**PIQUILLO PEPPERS**

**GARLIC EGGPLANT**

## PRETZEL STATION

\$15 per person

**SOFT PRETZELS & PRETZEL DOGS**

**DIPPING SAUCES:**

cheese sauce, yellow mustard, dijon mustard

# FOOD STATIONS MENU

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BASED ON 2 HOURS

## BUILD YOUR OWN BURGER BAR

\$35 per person

### SELECTION OF THREE:

**BEEF BURGER PATTY**

**FRIED CHICKEN BREAST**

**GRILLED CHICKEN BREAST**

**VEGGIE PATTY**

### ACCOMPANIMENTS:

fries, pickles, american cheese,  
lettuce, tomato, condiments

## CRUDITÉ

\$15 per person

## ASSORTED VEGETABLES

dill crème fraîche, gigante bean  
hummus

## FLATBREADS

\$25 per person

**ROASTED MUSHROOM,  
TRUFFLE, GRUYERE**

**ARTICHOKE, LEEK,  
BURRATA, HOT HONEY**

**BUTTERNUT SQUASH,  
KALE, GOAT CHEESE**

# BRUNCH BUFFET MENU

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**BASED ON 2 HOURS**

\$59/person

## CHARCUTERIE & CHEESE

## ASSORTED PASTRIES

croissants, muffins, danishes,  
breakfast breads

## YOGURT PARFAIT

berry, granola, honey

## HOT FOOD

### SCRAMBLED EGGS

### BACON AND TURKEY SAUSAGE

### BREAKFAST POTATOES

### ALL-AMERICAN BURGER

ketchup, mustard, pickles,  
american cheese, potato roll

### CHICKEN CAPRESE

mozzarella, balsamic glaze,  
heirloom tomato, basil

## BAGEL STATION

assorted bagels, jams,  
and spreads

### GRAVLAX

### RED ONION

### CAPERS

### HEIRLOOM TOMATO

## SALADS

### MESCLEUN SALAD

red onion, capers, heirloom  
tomato

### FARRO SALAD

roasted tomato vinaigrette,  
cucumber, red onion, carrots,  
red pepper

### TRADITIONAL CAESAR SALAD

### ITALIAN PASTA SALAD

# LARGE FORMAT MENU

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**MINIMUM 50 GUESTS  
BASED ON 2 HOURS**

## **BUTCHER BLOCK**

\$46 per person

### **SELECTION OF ONE PROTEIN**

(\$10 per person for additional proteins)

#### **ROASTED TURKEY**

#### **SALMON**

#### **SLICED PRIME RIB**

**SIDES:** roasted fingerlings and heirloom carrots, romaine salad with cherry tomatoes and italian dressing, hawaiian rolls and butter

**ASSORTMENT OF SAUCES:** salsa verde, bordelaise, gravy, horseradish crema, beurre blanc

**BBQ**  
\$39 per person

### **SELECTION OF TWO PROTEINS**

(\$10 per person for additional proteins)

#### **PULLED PORK**

#### **BBQ GRILLED CHICKEN**

#### **BRISKET**

#### **BBQ PULLED KING TRUMPET MUSHROOMS**

**ACCOMPANIMENTS:** hawaiian rolls, mac & cheese, coleslaw, pickles

# PASSED CANAPÉ MENU

## BASED ON 2 HOURS

CHOICE OF 4 - \$40 PER PERSON

\$15 PER PERSON FOR EACH ADDITIONAL HOUR

### **SEARED STEAK CROSTINI**

multigrain crisp topped with tender seared steak and horseradish

### **FRIED CHICKEN & WAFFLE BITE**

crispy chicken atop a mini waffle, finish with maple syrup

### **CHICKEN KATSU SKEWER**

crispy japanese-style chicken with tangy japanese bbq sauce

### **MINI BEEF EMPANADAS**

pastries filled with seasoned beef, served with cilantro crema

### **CRAB CAKES**

mini crab cakes seasoned with old bay and bell pepper, served aioli

### **CHICKEN SALAD CROSTINI**

cranberry and walnut chicken salad served on toasted crostini

### **MINI AVOCADO TOAST (VEGAN)**

toasted sourdough topped with smashed avocado, cherry tomato sprouts and hot honey (if honey is an issue can sub chili oil)

### **ROASTED BEET SKEWERS**

#### **(VEGAN)**

balsamic-glazed beets paired with fresh herbs

### **CUCUMBER & HUMMUS (VEGAN)**

cucumber rounds topped w/ roasted garlic hummus, smoked paprika, and dill

### **FALAFEL BITES (VEGAN)**

crispy mini falafel served with creamy tahini sauce

### **CHICKEN SATAY SKEWERS**

grilled chicken skewer marinated in spices served peanut sauce and lime zest

CHOICE OF 6 - \$62 PER PERSON

\$15 PER PERSON FOR EACH ADDITIONAL HOUR

### **CLASSIC GRILLED CHEESE WITH TOMATO SOUP (VEGETARIAN)**

crispy grilled cheese wedge, paired with rich tomato soup

### **PIGS IN A BLANKET**

classic bite-sized franks wrapped in golden, flaky pastry, topped with dijon mustard

### **CLASSIC MAC & CHEESE BITES**

creamy mac and cheese, breaded and fried

### **BLACK TRUFFLE MAC & CHEESE BITES (VEGETARIAN)**

creamy three cheese mac & cheese with ditalini pasta, black truffle shaving served in a cheddar cheese tart

### **VEGETABLE SPRING ROLL (VEGAN)**

sweet & sour sauce

### **SHRIMP COCKTAIL**

chilled shrimp with classic cocktail sauce

### **WATERMELON POKE BITES (VEGAN)**

soy-marinated watermelon topped with sesame and scallion

### **CRISPY CAULIFLOWER (VEGAN)**

roasted cauliflower tossed in tempura batter, served with chili-lime aioli (vegan mayo)

### **BUFFALO CHICKEN EGG ROLLS**

buffalo chicken filled rolls served with buttermilk ranch dressing

### **PHILLY CHEESESTEAK EGG ROLLS**

steak and cheese filled rolls served with sweet chili sauce

# PIZZA

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## **MARGHERITA** \$18

san marzano tomato, mozzarella di  
bufala, basil, olive oil, sea salt

## **LONGHOT RONI** \$19

san marzano tomato, mozzarella,  
pepperoni, longhots, housemade hot  
honey

## **ROASTED APPLE** \$19

mozzarella, roasted apple, roasted  
garlic bechamel, gorgonzola, arugula,  
balsamic glaze, lemon

## **VODKA VEGGIE** \$19

vodka sauce, marinated artichokes,  
caramelized leeks, mozzarella,  
mushrooms, housemade hot honey

**LIMIT 12 PIES / ORDER**

**8 SLICES / PIE**  
**12" PIE**

# DESSERT PACKAGES

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## PASSED DESSERTS

BASED ON 1 HOUR

CHOICE OF 4 - \$33 PER PERSON

CHOICE OF 6 - \$47 PER PERSON

\$15 PER PERSON FOR EACH ADDITIONAL HOUR

## DESSERT PLATTER

**\$115 PER 25 PIECE PLATTER**

CHOOSE ONE PER PLATTER

### CHEESECAKES:

RASPBERRY

PLAIN

### TARTS:

KEY LIME

BANANA CREAM PIE

CHOCOLATE

### MINI CAKES:

CARROT

VEGAN BERRY

ASSORTED CAKE POPS

ASSORTED MINI CUPCAKES

### MISCELLANIOUS:

MINI TIRAMISU

MINI VEGAN TIRAMISU

MINI CHOCOLATE CHIP COOKIES

MINI FUDGE BROWNIES

## WHOLE CAKES \$90 EACH

EACH CAKE SERVES 8 PEOPLE, 10 INCH CAKE

DEVIL'S FOOD CAKE

BASQUE CHEESECAKE

# BEVERAGE MENU

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Guests are welcome to select a beverage package outlined below, or to serve all beverages to be charged based on consumption.

Beverage package pricing is reflective of the items that will be served. All package options include unlimited non-alcoholic beverages such as Soda, Juices. Zero-Proof cocktails to be charged upon consumption. Beverage service is available from the contracted arrival time to the contracted end time of your event.



# BEVERAGE PACKAGES

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**BASED ON 2 HOURS  
\$15 PER PERSON FOR EACH ADDITIONAL HOUR**

## BEER & WINE OPEN BAR

\$30 per person

House Red & White Wine

2 Domestic Beers

2 Craft Beers

Non-alcoholic Beverages

## PREMIUM OPEN BAR

\$45 per person

House Red & White Wine

Sparkling & Rosé

2 Domestic Beers

2 Craft Beers

Premium Selection of Vodka, Rum,

Rye Whiskey, Bourbon, Scotch,

Gin, Tequila

Non-alcoholic Beverages

## STANDARD OPEN BAR

\$40 per person

House Red & White Wine

Sparkling or Rosé

2 Domestic Beers

2 Craft Beers

Standard Selection of Vodka, Rum,

Rye Whiskey, Bourbon, Scotch,

Gin, Tequila

Non-alcoholic Beverages

## ADD JELLO SHOTS TO YOUR PACKAGE

\$80 for 30 Jello Shots  
Assorted Flavors

## NON-ALCOHOLIC BEVERAGES AND ASSORTED SODAS PACKAGE

\$10 per person

# BOOKING DETAILS

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## TAX & DISCRETIONARY GRATUITY

All charges incurred in connection with the event are subject to a 7% \*administrative fee and 20% service fee.

\*The Administrative Fee, service Fee, extension/late ending charges, room/area rental fees, merchandise charges, entertainment charges, estimated charges, equipment rental, corkage fees, and all other charges and fees charged to your event are not gratuities and will not be distributed as gratuities to the service staff providing service to guests (or any other staff), but will be retained by Walnut Street Cafe/The Post/Sunset Social in connection with and to offset the overhead, operating, and administrative expenses associated with your event. NOTE: Any administrative or other charges and fees related to any event that are reflected or referenced on any of Walnut Street Cafe/The Post/Sunset Socials (i) menus, (ii) proposals (iii) agreements, (iv) banquet event orders (“BEOs”), (v) invoices, (vi) websites, (vii) brochures, (viii) statements, (ix) receipts, (x) event management systems, (xi) credit card authorizations, and (xii) any chits/point-of-sale (“POS”) reports or elsewhere are similarly NOT gratuities, will not be distributed as gratuities to the staff providing service to guests (or any other staff), and will be retained by Walnut Street Cafe/The Post/Sunset Social. Pursuant to federal, state, and local regulations, we are required to charge a sales tax, as well as any other government mandated taxes, fees, and surcharges, on the administrative fee and all other such fees and charges.

## DEPOSITS & CANCELLATION

To reserve your Event date, a deposit of 50% of the estimated total is required at the time of booking. This Deposit will be applied against the final invoice for the Event. The remaining 50% balance of the contract is due 7 business days prior to the event. Any overages on the night of the event are due at the conclusion of the actual event. Final guest count must be received 72 hours prior to your event. Final menu choices must be received 7 days prior to your event. A cancellation of Agreement will only be accepted in writing. The venue fee is a non-refundable deposit for an event. If written cancellation is received by no later than twenty-one (21) business days prior to the Event, a refund of the Deposit and monies paid less the venue fee to Walnut Street Café/The Post/Sunset Social will be returned by Walnut Street Café/The Post/Sunset Social. If a notice of cancellation is received less than twenty-one (21) days prior to the Event date, the Client will be deemed to forfeit the full amount of any deposits and pre-payments of compensation it made to Walnut Street Café/ The Post/ Sunset Social. If you re-book for a different date that is within six months from the original event's reservation date, you may re-use your non-refundable deposit towards the rescheduled event. All alternate dates must be scheduled within six months of the original contracted event on a mutually agreed upon date. Cancellations of 7 days or less must pay the full cost of the event, you may re-use your non-refundable full event charge towards the rescheduled event. All alternate dates must be scheduled within six months of the original contracted event on a mutually agreed upon date.

# YOUR EVENT

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We're so grateful you're thinking of celebrating with us.

At Sunset Social, every gathering is a reflection of what we love most: good food, good company, and effortless hospitality.

Whether you're planning a small gathering or a lively celebration, our team will make every detail feel seamless and special.



129 S 30th St, Philadelphia, PA 19104

215-867-8067