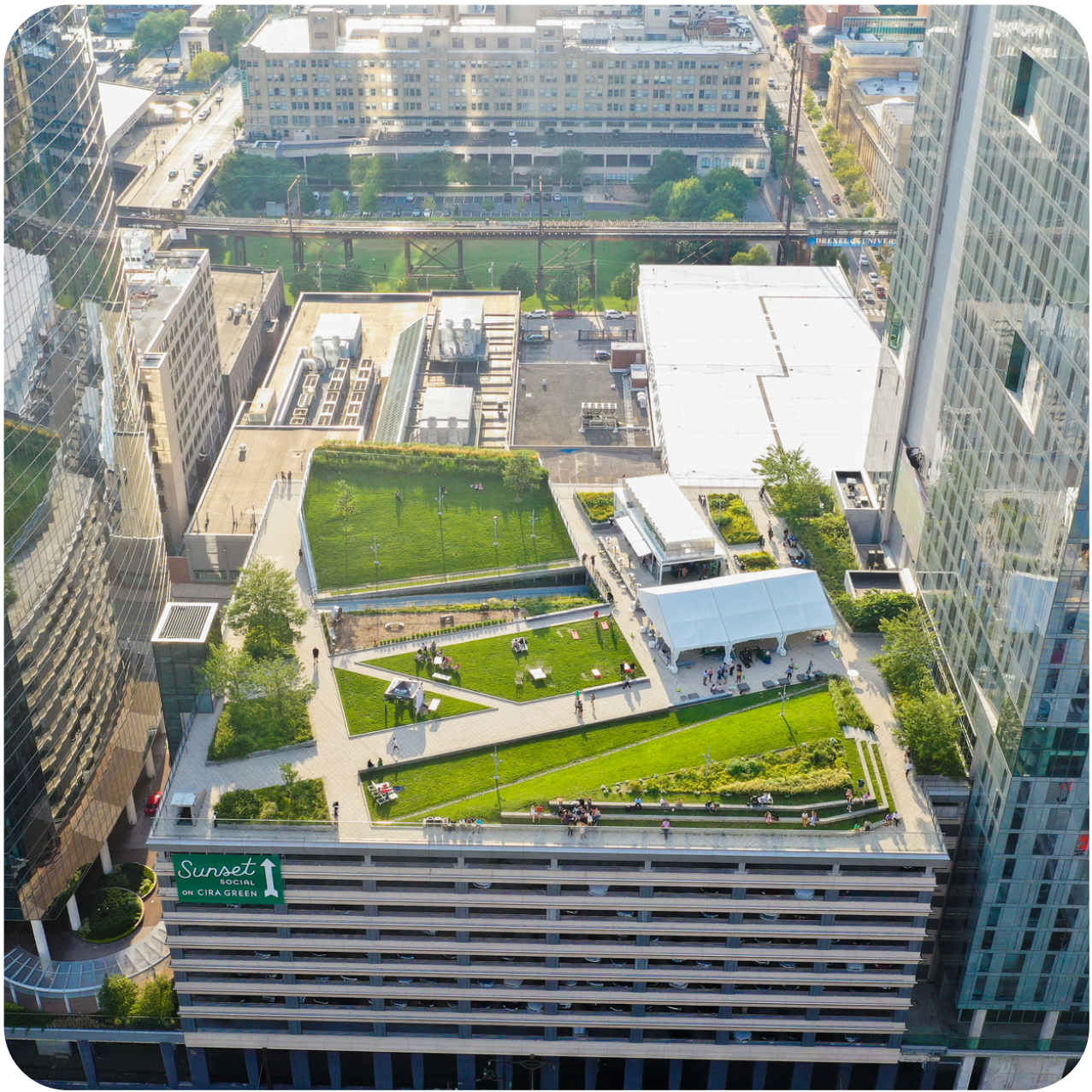


Sunset SOCIAL

EVENTS

129 S 30th St, Philadelphia, PA 19104



WELCOME TO SUNSET SOCIAL

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.

OUR SPACES

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

FOOD STATIONS MENU

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

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 fraiche, gigante bean
hummus

FLATBREADS

\$25 per person

**ROASTED MUSHROOM,
TRUFFLE, GRUYERE**

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

**BUTTERNUT SQUASH,
KALE, GOAT CHEESE**

BRUNCH BUFFET MENU

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

**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

CHOICE OF 6 - \$62 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 toma 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

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

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

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

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

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

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

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

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

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

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