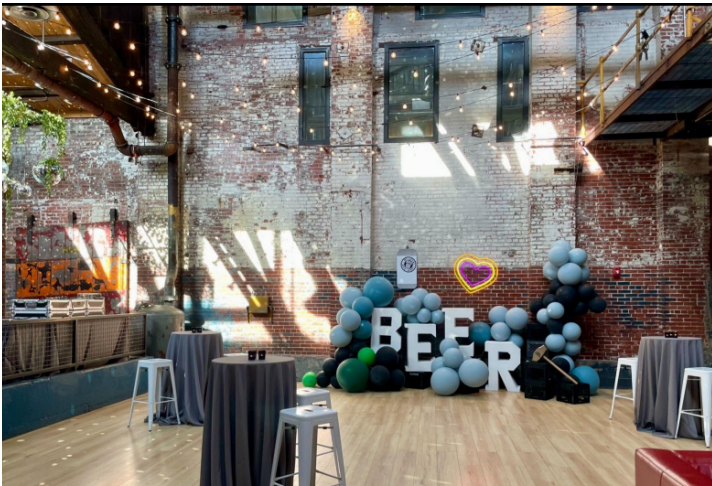


GARCES

Weddings

a unique venue for every style



Globe Dye Works

4501 Torresdale Ave Philadelphia, PA 19124

PACKAGES



Get Married with Garces

The Beginning of Happily Ever After

A wedding with Garces means a wedding with family, lifelong memories, and Latin hospitality. We know how important it is to make your wedding dreams become a reality. It's your special day and you deserve to enjoy every moment of it with the people you love. Book a wedding at one of our venues and receive exclusive perks from Garces.

YOUR VIP EXPERIENCE

- 10% OFF all food and beverage for any other wedding related event booked at one of our restaurants (bridal showers, bachelor/ette parties, rehearsal dinner, post wedding brunch).
- Award winning restaurant cuisine for you and your guests on your special day.
- Your choice of signature cocktails specially crafted with local ingredients.
- Wedding attendant to assist the couple throughout the evening.
- Invitation to our VIP wedding sampling event.
- Social media spotlight featured on @GarcesEvents Instagram.

"On behalf of Garces, I want to thank you for considering our venue as a welcoming place to invite your family and friends for your wedding day."

Chef Jose Garces

INCLUSIONS

Let us take the stress out of planning your wedding!

Our packages include all of the elements necessary to create an unforgettable experience.

RENTAL EQUIPMENT

Capacity: Seated Dinner 200, Reception 350

LIGHTING & DRAPING

Draping to create the ideal space for your wedding,

Uplighting in your choice of color to enhance the beauty of the space.

**Upgrades are available at an additional cost.*

EVENT RENTALS

Round tables

Floor length cotton linen and napkins in your choice of color

White rim china

All-purpose glassware

Stainless steel flatware

Add-Ons

Chairs (Not included)

**Upgrades are available at an additional cost.*

PROFESSIONAL STAFF

Venue Coordinator

Your venue coordinator will assist with details pertaining to menu selection, floor plan and venue. Please note: we do not provide full-service day of coordination.

Captain

Your Captain will oversee the flow of the day. He/She will ensure that all of the unique details are executed perfectly

Wedding Attendant

A personal butler for you! They will make sure that you enjoy the food you've selected and always have a fresh drink.

Butlers

From greeting your guests into cocktail hour with a drink to explaining the menu to a guest with food allergies, our trained team will ensure your guests feel like family.

Bartenders

We know the bar is important to any wedding! Your bartenders will ensure your guests can enjoy their favorite cocktail and quickly get back to the party.

Chefs

As a culinary driven company, our Chefs are the best in the business.

They will spend countless hours hand crafting each item on your menu exactly to your taste.

SEATED DINNER PACKAGE

*\$185 per person**

There's nothing ordinary about a seated dinner with Garces!

Six Passed Hors d'oeuvres
One Cocktail Hour Station
First Course Salad or Soup
Pre-Selected Entrée (2 proteins, 1 vegetarian)
Decadent Desserts
Premium Five Hour Open Bar
Tablesides Wine Service
Champagne Toast

SIGNATURE GARCES STATION PACKAGE

*\$200 per person**

Each station includes culinary highlights from your favorite Garces restaurants.

Four Passed Hors d'oeuvres
Two Cocktail Hour Stations
Two Reception Dinner Stations
Decadent Desserts
Premium Five Hour Open Bar
Tablesides Wine Service
Champagne Toast

CHEF'S DINNER PACKAGE

*\$230 per person**

Impress your guests with an upscale dining experience as part of your wedding!

Eight Passed Hors d'oeuvres
Two Cocktail Hour Stations
First Course Salad or Soup
Duet Entrée
Decadent Desserts
Top Shelf Five Hour Open Bar
Tablesides Wine Service
Champagne Toast

** Pricing is based on a 150-guest count minimum and does not include PA tax and 8% administrative fee.
We are happy to customize a package for weddings under 125 people.*

OUR CUISINE



HORS D'OEUVRES

CARNE

Wagyu Beef Montadito

Green Chile, Idiazabal Cheese, Romesco

Korean Fried Chicken Bao Bun

Fried Chicken, Korean BBQ, Kimchi, Sesame Seeds

Bacon Wrapped Dates

Almonds, Cabrales Blue Cheese Mousse

Serrano Ham Wrapped Figs

Goat Cheese, Red Wine Glaze

Chicken Lettuce Wraps

Grilled Confit Chicken Thigh, Fava Puree, Crispy Shallot

Lamb Meatballs

Sherry & Onion Cream, Manchego Cheese

Chicken Shumai Dumplings

Ginger, Scallion, Hoisin

Nashville Hot Chicken Slider

Bread & Butter Pickles, Buffalo Mayo, Potato Bun

Pulled Pork Tostada

Pineapple Chipotle Compote, Pickled Cabbage, Queso Fresco

Lamb Slider

Lamb Burger, Goat Cheese, Caramelized Onions, Sambal Mayo

Jamon Iberico Montadito

Green Chile Escabeche, Idiazabal

VEGETABLE

Buffalo Cauliflower Vegan

Buttermilk Ranch, Celery

Tofu Agedashi Vegan

Crispy Rice, Avocado Mousse, Togarashi, Nori

Pickled Cherry Tomato Vegan

Basil Puree, Corn Brittle

Artichoke and Mushroom Flatbread

Black Truffle, Manchego Cheese, Lemon

Patatas Bravas

Crispy Potatoes, Paprika Aioli

Tortilla Espanola

Spanish Omelet, Saffron Aioli, Wild Mushrooms

Deviled Quail Eggs

Chives, Espelette Chile

PESCADO

Shrimp Toast

Scallion, Brioche, Togarashi Mayo, Sesame Seeds

Maine Lobster Roll

Lobster Salad, Brioche Bun, Celery Seed Mayo

Bacon Wrapped Bay Scallop

Honey Glaze, Sweet Onion Cream

Ceviche De Atun

Serrano Coconut Sauce, Tomatillo, Tostaditos

Smoked Swordfish Mini Taco

Pickled Jalapeño, Corn Shell

Ahi Tuna Brochette

Basil Puree, Chimichurri, Mango

Smoked Salmon Tartine

Whipped Goat Cheese, Pickled Cucumber, Roasted Tomato

Fish & Chips

Battered Cod, Potato Chips, Malt Vinegar Mayo



HORS D'OEUVRES

MOZZARELLA BAR

Fresh Mozzarella Bar

Roasted Cherry Tomatoes, Basil Pesto, Ricotta, Extra Virgin Olive Oil, Aged Balsamic, Maldon Sea Salt

Roasted Beets

Hazelnuts, Dried Plums, Oregano, Ricotta Salata

Roasted Peppers

Currants, Pine Nuts, Goat Cheese

Imported Mixed Olives

Marinated In Garlic, Thyme and Orange

Artisan Bread Display

Olive Oil, Basil Pesto, Sea Salt

VILLAGE WHISKEY SLIDER STATION

VW Burger Slider

Boston Bibb Lettuce, Vermont Cheddar, Tomato, House Made Thousand Island

Veggie Slider

Tomato Confit, Fried Eggplant, Parsley Pesto

Nashville Hot Chicken Slider

Bread & Butter Pickles, Buffalo Mayo, Potato Bun

Seasonal Pickles

Whipped Ricotta, Toasted Baguette, Olive Tapenade

CLASSIC RAW BAR

included in Chef's Dinner or an Additional \$5pp

East Coast Oysters

Sherry Shallot Mignonette, Fresh Lemon, Cocktail Sauce

Clams on the Half Shell

Verjus Mignonette, Lemon, Cocktail Sauce

Shrimp Remoulade

Marinated Shrimp, Creole Remoulade

Crunchy Things

Popcorn, Plantain Chips, Roasted Corn Nuts

OKATSHE ASIAN STATION

Steamed Pork Belly Bun

Hoisin, Cucumber, Togarashi Aioli

Chicken Shumai

Soy, Sesame, Scallion

Sesame Noodles

Creamy Sesame Sauce, Carrots, Cucumber, Mint, Peanuts

RECEPTION STATIONS

DISTRITO TACO STATION

*Dinner stations include (2) tacos.

*Cocktail stations include your choice of (1) taco. A second taco can be added at an additional fee

Chilango Chop Salad

Romaine, Baby Arugula, Watercress, Black Beans,
Queso Fresco, Tomato & Cumin Vinaigrette

Guacamole Bar

Salsa Mexicana, Guacamole, Queso Fresco,
Pickled Jalapenos, Tortilla Chips

Pollo Taco

Chicken Ropa Vieja, Queso Fresco,
Crema, Radish

Crispy Fresh Fish Taco

Chipotle Remoulade, Avocado, Red Cabbage, Lime

Esquites

Sweet Corn, Chipotle Mayo,
Queso Fresco, Lime

AMADA PAELLA STATION

Ensalada Verde

Green Salad, Asparagus, Fava Beans, Haricot Verts,
Idiazabel Cheese, Sherry & Shallot Vinaigrette

Paella Valenciana

Saffron Paella Rice, Red Pepper Sofrito
Artichoke & Tomato Salad, Green Chile Aioli

Brochettes

Grilled Chicken, Marinated Shrimp, Spanish Chorizo, Grilled Vegetable

PASTA STATION

Linguine with Clams

Crab, Garlic, White Wine, Parsley

Rigatoni

Pork & Beef Meatballs, Parmesan

Trofi Pesto

Toasted Pine Nuts, Pecorino, Fresh Basil

Artisan Bread Display

Olive Oil, Basil Pesto, Sea Salt

Baby Gem Lettuce Salad

Brown Butter Croutons, Garlic Dressing,
Shaved Pecorino

SEATED DINNER

FIRST COURSE

Baby Gem Lettuce Salad
Brown Butter Croutons, Garlic Dressing, Shaved Pecorino

Arugula & Baby Spinach
Spiced Almonds, Turkish Figs, Shaved Manchego

Ensalada Verde
Green Salad, Asparagus, Fava Beans, Haricots Verts, Sherry & Shallot Vinaigrette

Burrata Caprese (+2pp)
Nasturtium Salsa Verde, Heirloom Tomato

Truffled Chestnut Soup +\$2pp
Duck Confit, Wild Mushroom Hash, Pistachios

Heirloom Tomato & Strawberry Gazpacho
Cucumber, Avocado

ENTREES

Skuna Bay Salmon
Braised Bok Choy, Sweet Potato, Confit Fennel, Crispy Shallot, Meyer Lemon Brown Butter

Shabazi Chicken
Carrot Puree, Confit Shallot, Salt Mine Potato, Herb Jus, Salsa Verde

Chickpea Panisse
Harrisa Mustard, Lentils, Frisee, Orange, Fine Herbs

Roasted Eggplant
Harissa BBQ, Pomegranate, Mint and Dill Salad

Pica Pau Short Rib*
Premium Upgrade \$5pp | Included in Chef's Dinner
Black Pepper Demi, Roasted Garlic Mashed Potato, Charred Broccoli Rabe

Kona Rubbed Filet Mignon*
Premium Upgrade \$12pp
Smashed Potato, Kale, Mushroom Escabeche, Cognac Cream Sauce, Chive

Sea Bass*
Premium Upgrade \$12pp
Crispy Root Veg, Miso Eggplant, Chili Lime Dashi, Herb Salad

DUET ENTREES

Shabazi Chicken & Skuna Bay Salmon
Included in Chef's Dinner Menu
Carrot Puree, Salt Mine Potato, Confit Shallot, Charred Broccoli Rabe, Salsa Verde

Grassfed New York Strip & Halibut*
Premium Upgrade \$10pp
Roasted Fingerling Potato, White Asparagus Escabeche, Membrillo Jus

Center Cut Filet & Crab Cake*
Premium Upgrade \$12pp
Garlic Mashed Potato, Braised Kale, Truffle Jus, Saffron Lemon Cream



South Asian & Kosher options available. Ask your sales manager for more information.

DESSERT

Included With All Packages

COFFEE & TEA STATION

Regular & Decaffeinated Coffee, Assorted Teas, Cream and Sweeteners

**Wedding cake is not included and can be purchased through a licensed bakery. Garces will cut and incorporate cake into the dessert display with no additional charge.*

DECADENT DESSERT DISPLAY

Selection of 5 Included in Pricing

Chocolate Mousse Cream Puffs

Blueberry Shortcake Verrine

Mini Chocolate Ganache Cakes

Cannoli Cheesecake Bites

Freshly Baked Cookies

DESSERT ENHANCEMENTS

PASSED DESSERTS

PREMIUM UPGRADE EACH +\$4pp

French Macarons
Assorted Flavors

Cheesecake Pops
Cheesecake Dipped in Chocolate and Cocoa Nibs

DONUT STATION

PREMIUM UPGRADE +\$12pp

House Made Glazed Donuts
Chocolate, Maple, Dulce de Leche

Toppings
Sprinkles, Pecans, Cocoa Nibs, Bacon, Sea Salt



PREMIUM BAR

INCLUDED IN THE WEDDING PACKAGE

Premium Liquor Cocktails
Signature Cocktail
Two Standard Beers
Two Premium Beers
Champagne Toast

One Each House Red, White,
and Sparkling Wines
Tableside Wine Service
Coffee and Tea Station
Soda and Juice



PREMIUM LIQUOR

Tito's Vodka
Beefeater Gin
Cruzan Light Rum
El Jimador Blanco Tequila
Jack Daniel's Tennessee
Sour Mash Whiskey

Maker's Mark Bourbon
Canadian Club Whiskey
Dewar's White Label Whiskey
Triple Sec
Sweet & Dry Vermouth

HOUSE WINE

Choice of one white, one red &
house sparkling wine included

Sparkling
La Marca Prosecco

Red
Cabernet Sauvignon
Pinot Noir
Merlot

White
Chardonnay
Sauvignon Blanc
Pinot Grigio

BEER

Choice of two standard and
two premium beers included

Standard
Amstel Light
Blue Moon Belgian White
Corona Extra
Heineken
Guinness Extra Stout
Miller Lite
Newcastle Brown Ale
Yuengling Lager

Premium
Dogfish Head 60 Minute IPA
Lagunitas IPA
Magners Cider
Philadelphia Brewing Company Walt Wit
Twisted Tea
Victory Prima Pils
Victory Seasonal Selection
Yards Philadelphia Pale Ale

TOP SHELF BAR +\$14 PER PERSON

Grey Goose Vodka
Ketel One Vodka
Bluecoat Gin
Bombay Sapphire Gin
Bacardi Spiced Rum

Malibu Rum
Patron Silver Tequila
Siembra Azul Reposado Tequila
Bulleit Bourbon Frontier Whiskey
Bulleit Rye Frontier Whiskey

Jameson Irish Whiskey
Johnnie Walker Black Label Scotch Whiskey
Kahlua, Disaronno, and Baileys

Specific brand listings represent our current beverage program. In the event that a change occurs between contract signing and event execution, a suitable substitution of similar market value may be used.

WINE UPGRADES

Please contact your sales manager for pricing details

White

Franciscan Estate, Chardonnay
California

Hogue Cellars, Sauvignon Blanc
Columbia Valley, Washington

Maso Canali, Trentino Pinot Grigio
Collezione, Trentino-Alto Adige, Italy

Whitehaven Wines, Sauvignon Blanc
Marlborough, New Zealand

William Hill Estate Winery, Coastal Collection Chardonnay
Central Coast, California

Red

Allegrini, Valpolicella
Veneto, Italy

Hogue Cellars, Merlot
Columbia Valley, Washington

J Vineyards & Winery, Pinot Noir
California

Louis M. Martini, Cabernet Sauvignon
California

Mark West, Pinot Noir Cellar Select
California

Rosé

Les Voiles de Saint Tropez, Côtes de Provence Fleur de Mer Rosé
Provence, France

Rosehaven, Rosé Wine
California

Sparkling

Amelia, Crémant de Bordeaux Brut Rosé
Bordeaux, France

J Vineyards & Winery, Cuvée 20 Brut Russian
River Valley, California



SPECIALTY COCKTAILS

Includes one signature cocktail

AVAILABLE YEAR ROUND

Garces White Sangria
White Wine, Gin, Triple Sec, Mint

Garces Red Sangria
Red Wine, Brandy, Spices

French 75
Sparkling Wine, Gin, Lemon

La Tormenta
Dark Rum, Mint, Cardamom, Bitters

Seasonal Mojito
Light Rum, Lime, Mint, Seasonal Fruit

Moscow Mule
Vodka, Lime, Ginger Beer

FALL & WINTER

Available September to February

Spiked Spiced Cider
Spiced Rum, Apple Cider
(Available Hot or Cold)

Winter Martini
Vodka or Gin, Rosemary, Cranberry

Inigo Montoya
Tequila, Passion Fruit, Chili

Crescent
Bourbon, Mint, Ginger

SPRING & SUMMER

Available March to August

Before You Slip Into the Night
Bourbon, Blackberry, Lemonade

Dark & Stormy
Dark Rum, Ginger Beer

Tie-Me Up, Tie-Me Down
Citrus Vodka, Rosemary, Lemon

Gin Cucumber Cooler
Gin, Cucumber Water, Lime

ENHANCEMENTS

EXTEND YOUR EVENT

Extended Bar Package & Garces Cheesesteaks: \$25pp per hour

* Must be contracted 2 weeks before event date

* Ask your Sales Manager about additional menu options

PRE-CEREMONY

Passed Craft Cocktail or Sparkling Wine: \$9pp

Passed Non- Alcoholic Beverage: \$4pp

Passed Sparkling Water with Lime: \$3pp

FAVORS

Garces Signature Jars: \$7pp

(Choose from Truffle Lavender Honey,
Garlic Dulce De Leche, Cherry Fig Jam)

PASSED LATE NIGHT SNACKS

Village Whiskey Sliders & French Fries: \$12pp

Nashville Hot Chicken Sliders: \$12pp

Korean Fried Chicken Boa Bun: \$6pp

Jumbo Chocolate Chip Cookies Served with Milk: \$8pp

Chicken Ropa Tacos: \$5pp

Cheesesteak Egg Rolls: \$5pp

Pizza Empanadas: \$5pp

AFTER PARTY



PREFERRED VENDORS

FLORAL DESIGN

Xtraordinary Events

xtraordinaryevents.net | 267.551.4400

PHOTOGRAPHY & VIDEOGRAPHY

Martin Reardon

martinreardonphoto.com | 215.852.3250

Heidi Roland Photography

photoemilywrenweddings.com | 267.979.2010

Emily Wren

photoemilywrenweddings.com | 610.574.0303

SweetWater Portraits

sweetwaterportraits.com | 267.626.9778

EVENT PLANNING

Seeds of Celebration

seedsofcelebration.com | 215.272.3047

Lauren James Events

lj-events.com | 267.322.4581

Kaleidoscope Weddings

kscopeweddings.com | 610.964.8400

Styled Bride

thestyledbride.com | 267.303.2940

PARKING

Royal Valet

royalvaletinc.com | 610.668.1453

ENTERTAINMENT

BVT Live

bvtlive.com | 610.358.9010

EBE Talent

ebetalent.com | 888.323.2263

Jon Ardito Entertainment

jaelive.com | 610.804.2960

FURNITURE

Maggpie Vintage Rentals

maggpievintagerentals.com | 215.644.9152

Fox & Finch

foxandfinch.com | 610.554.1207

Party Rental

partyrentalltd.com | 844.464.4776

PRODUCTION

Synergetic

sslproductions.com | 215.663.1200

Eventions

eventionsproductions.com | 301.275.2288

BRIDAL BOUTIQUES

Mari Mi Bridal

marimibridal.com | 484.350.8989

Lovely Bride

lovelybride.com | 215.627.1800

STATIONARY | EVENT BRANDING

House of Catherine

houseofcatherine.net | 609.364.5291

The Papery

paperyofphilly.com | 215.922.1500