



2023 Happy Hour Planning Guide

Private Bar Spaces

DuJour Signature Bar

The DuJour bar is an indoor boutique bar which overlooks both Market Street and the courtyard. It offers an intimate and sophisticated feel featuring with full height glass bar, a community table and cozy banquet seating.

An indoor bar featuring:

- Community table 8-12
- Seating for 60
- Full bar including craft cocktails, select wines, rare liquors and draft beer.

Outdoor Patio Bar

The outdoor patio bar is located within the courtyard space and is perfect for a seasonal outdoor event.

An outdoor bar featuring:

- Community table 8-12
- Full bar menu including craft cocktails, select wines, imported and domestic beer.
- Seating for 60 guests



Bar Packages

\$24.95 Open Bar

Unlimited house wine and beer, cocktails, and mixers, (2-hour limit). Additional premium spirits may be purchased per consumption if desired.

Consumption Bar

Server or bartender will keep a running tab of all beverages consumed and the final bill will be charged at the end of the event.

Cash Bar

Guests purchase their own beverages.

Notes:

Pricing above does not include a 20% gratuity and 8% Philadelphia sales tax.



Crispy Tortilla Chips 4

guacamole, pico de gallo, sour cream

Hummus & Pita 4

marinated olives and grilled flatbread

Cheesesteak Pretzel Roll Sliders 6

Pretzel roll, fontina, rosemary sea salt

Coconut Shrimp 5

Gulf shrimp, sweet coconut, mango chutney

Pork Dumpling 5

Pork dumpling, Green Onion, Ponzi Dipping Sauce

Chicken Quesadillas 5

Grilled chicken jack cheese, corn, black beans, cilantro

Spanakopita 4

Filo dough, sautéed spinach, feta, garlic

House Cooked Wings 5

Buffalo, teriyaki or jerk seasoning

Maryland Crabcakes 5

Maryland style mini crabcakes, remoulade Sauce

Beef Sliders 5

Angus Beef, Cheddar, Onion, Brioche Roll

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(50) piece each minimum on all hors d' oeuvres

Artisan Fruit & Cheese Bar 15

American & European Farmstead cheeses presented with fruit, candied walnuts, crackers and crostini

Mediterranean Platter 14

Red pepper hummus, feta cheese kalamata olives, grilled vegetables grapes leaves, Herb rubbed grilled pita

Italian Antipasto 18

Selection of cured meats, sharp provolone, fresh mozzarella, Marinated artichoke hearts, roasted red peppers, marinated olive medley, grilled vegetables, local bakery breads and crostini

Petite Pastries 8

Mini petit fours, macaroons, cannoli's

