



# THE DREXELBROOK

CORPORATE EVENTS • WEDDINGS • RESTAURANT • HOTEL



## MEETINGS- CREATE YOUR OWN

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# OVERVIEW

In the heart of Drexel Hill, Delaware County Pennsylvania, is the re-imagined Drexelbrook Event Center. Stunning redesigns of all event spaces to a modern sleek look further enhance our highly acclaimed service and food & beverage menus.

In addition to our Event Center, we also offer our Boutique, State of the Art, H4 Holiday Inn & Suites connected to the Southern end of the Event Center. The H4 is stunning in appearance and offers unrivaled amenities. Meet, Stay, Dine and Relax in one location.

## LOCATION

- 10 miles from PA Convention Center
- 9 Miles from Philadelphia International Airport (PHL)
- Close to Major Attractions, Shopping & Restaurants

## AMENITIES

- On-site Parking
- Dedicated Staff
- Instant Help

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## EVENT CENTER

- Custom Video Wall in Reception Area
- High-Speed Wireless & Wired Internet
- Cell Phone Amplification System
- Overhead Audio System
- Pandora Music
- 20 ft Ceilings with No Obstructions
- Tradeshow Power
- Large Booth Capable
- Direct Tradeshow Load-in
- Green Rooms
- Hospitality Suites
- 2 Collaboration Lounges
- Direct Access to
  - The Holiday Inn & Suites
  - Streetlight Kitchen and Bar

## FRANKLIN CONFERENCE CENTER

- Microsoft TEAMS Boardroom
- HD Projector & Screen
- High-Speed Wireless & Wired internet
- Cell Phone Amplification System
- Seamless Audio System
- 2 Boardrooms
- 3 Breakout Rooms

## HOTEL BUSINESS CENTER

- Printer
- Desktop Access
- High-Speed Wireless & Wired Internet
- Cell Phone Amplification System
- Go Boards for directions and agendas



Our in-house Audio Visual and IT services provider offering a wide range of products and services to enhance your event experience. MICROSOFT Teams Room for up to 24 Guests.

Please add twenty-three percent service charge and six-percent state sales tax to all prices. (Service charge is not a gratuity)  
Gratuity optional.

Prices Valid for events which occur prior to  
December 30<sup>th</sup>, 2026.

# WELCOME TO THE DREXELBROOK EVENT CENTER

We are so excited to welcome you to the newly reimagined spaces at The Drexelbrook. Our team is looking forward to hosting your event and providing the best service in a modern atmosphere with carefully crafted award-winning food and beverage menus.

The following menus allow you to “Create your Own” meeting experience based on your specific needs. We have carefully itemized our services so you can select exactly what you need.

Your day will include the following services & amenities:

- Complimentary Security Assisted parking
- Dedicated event supervisor and staff for your event.
- House music featuring Pandora selections.
- High Speed Wireless Internet.
- Registration Table



## **Audio Visual Services:**

We offer a large selection of audio, video and conferencing services to ensure a successful meeting experience. Our A/V company will work with you to provide the best possible price, equipment and service.

## **Parking:**

Complimentary parking is available on our complex grounds for hundreds of cars.

## **Load in/out:**

Our facility has easy access to all of our meeting rooms. Large loading dock and double bay doors allow for fast and easy set-up.

## **Deliveries:**

We can accept delivery of your packages up to two days prior to your event complimentary

## **Overnight Accommodations:**

Our Event Center is connected to the Holiday Inn & Suites. Our modern hotel features a full-service restaurant, gym, heated salt water pool, business center and comfortable, spacious rooms. 86 guest rooms, 12 suites and 2 executive suites for smaller entertaining.

Prices Valid for events which occur prior to June 30<sup>th</sup>, 2026.

**Please Add Twenty Three percent Event Service Charge & Pa. State Sales Tax.  
(Event Service Charge is NOT a Gratuity)**





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**Continental 24.95pp**

Danish Assortment  
Mini Raspberry Beignets  
Mini Muffins  
Individual Yogurt  
Fresh Fruit Bowl & Granola

**Drexelbrook Buffet 26.95pp**

Mini Muffins  
Scrambled Eggs or Vegetable Frittata  
Applewood Smoked Bacon  
Hash Brown Potatoes  
Salsa & Ketchup  
Fresh Fruit Bowl

**The Healthy 34.95pp**

Vegetable Egg Beater Frittata  
Turkey Bacon  
Baked Oatmeal topped with Dried Cranberries  
and Raisins with Maple Syrup  
Seasonal Fresh Fruit and Berries presented with  
Yogurt and Wholesome Granola  
Mini Healthy Cereal Assortment with Milk

**All buffets are served with:**

Coffee & Decaf, English Teas, Cream, Milk,  
Lemon, Honey & Sweeteners.  
Orange & Cranberry Juices

**Build Your Own**

**Bakery, by the Dozen (min 2 dz.)**

Mini Raspberry Beignets	28.5
Scones with Preserves & Cream	48.
Mini Muffins	38.
Mini Danish	45.
Croissants	48.
Donut Assortment	46.
Mini Pancakes with Raspberry Puree	21.
Mini Sticky Buns	36.
Apple Custard Pastry Leaf	44.
Mini Blueberry GoOats Croquettes	25.
Bagels	32.

**Healthy Stuff (per person)**

Seasonal Fresh Fruit Bowl	4.5
Acai Bowl with Assorted Toppings	8.5
Individual Yogurt Cups	4.
Greek Yogurt Cups	5.
Granola Bars	4.5
Protein Bars	4.5
Individual Cereal Boxes	4.5
Mixed Whole Fruit	2



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**MADE TO ORDER SANDWICHES per Each**

*Farm Fresh Eggs on Thomas's English Muffin (24 Minimum)*

Egg & Cheese: Egg, Cheddar.	8.
Bacon, Egg & Cheese: Smoky Bacon, Cheddar.	9.
Sausage, Egg & Cheese: Mild Chicken Sausage, Cheddar.	9.
Ham, Egg and Cheese: Thick Cut Pork Roll, Cheddar.	9.
Spinach, Egg White and Tomato	7.
Steak & Egg: Sliced Beef, Spinach, Tomato, Cheddar.	12.

*Select Ketchup, Salsa, Hot Sauce or Chipotle Aioli*

SANDWICH BOARD...(24 Minimum)	16.pp
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Select up to Three Types of Sandwiches from above.



## BOX LUNCH OPTIONS

### Box It Up!

Includes Chips or Pasta Salad, Cookie, Fruit, Bottled Water

Can of Soda, Iced Tea or Lemonade available at an additional charge)

### Super Sandwich Selections

Sliced Tomato, Mozzarella and Arugula Wrap with Red Pepper Aioli. 24.5

Seasonal Grilled Vegetable Wrap with Red Pepper Hummus. 24.5

Tuna Salad on Whole Grain with Lettuce, Tomato & Onion. 24.5

Maple Cranberry Chicken Salad on Sourdough with Lettuce & Tomato. 24.75

Grilled Chicken Breast, Roasted Peppers, Smoked Mozzarella, Spinach on Ciabatta Bread. 24.75

Oven-Roasted Turkey, Bacon, Smoked Gouda, Honey Mustard on Whole Wheat. 26.

Honey Roasted Ham, Swiss Cheese, Tomato, Onion on Rye with Dijon Mustard. 26.

Roast Beef, Cheddar, Lettuce, Tomato and Creamy Horseradish on Sourdough. 28.

Corned Beef, Swiss Cheese, Slaw, Russian Dressing on Marble Rye. 28.

Italian Hoagie on 6" Liscio's Roll. 26.

Mixed Green Salad with Garden Toppings and Vinaigrette Dressing. (GF) 20.  
(add Grilled Chicken) GF 24.5

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## SOUPS...SALADS...SANDWICHES, *served or buffet*

*(Minimum \$20. per guest)*

### Soups On! *(per person)*

5.95

Soup Selection varies by Day and by Season. Some of our longtime favorites include:

Tomato Basil Bisque • Chicken Pastina with Garden Vegetables • Escarole  
Hearty Vegetable • Seasonal Soup • Chef Wade's Beef Chili

### Salad Sensations *(per person)*

Mixed Field Greens, Shaved Carrots, Chick Peas, Diced Tomatoes, Seasonal Vinaigrette. 9.5

Traditional Caesar with Herbed Croutons and Shaved Parmesan. 9.5

Arugula, Radicchio and Romaine with Shaved Cheese & White Balsamic Vinaigrette. 10.5

Asian Influence: Crisp Greens, Edamame, Red Peppers, Cucumbers, Carrots, Green Onions, 11.

Cilantro and Crispy Wontons with Ginger Lime Vinaigrette.

Mini Tomato, Sliced Red Onion and Mozzarella with Basil Pesto. 9.5

Kale, Quinoa and Stone Fruit with Lemon Parmesan Vinaigrette. 12.25

*add Grilled Julienne Chicken: 7.5.*

*add Seared Pepper Crusted Tuna: 9.5.*

*add Grilled Steak: 12.*

### Super Sandwich Selections *with side of pasta salad*

Sliced Tomato, Mozzarella and Arugula Wrap with Red Pepper Aioli. 16.

Seasonal Grilled Vegetable Wrap with Red Pepper Hummus. 16.

Tuna Salad on Whole Grain with Lettuce, Tomato & Onion. 15.

Maple Cranberry Chicken Salad on Sourdough with Lettuce & Tomato. 16.

Grilled Chicken Breast, Roasted Peppers, Smoked Mozzarella, Spinach Ciabatta Bread. 16.

Oven-Roasted Turkey, Bacon, Smoked Mozzarella, Honey Mustard on Whole Wheat. 17.

Honey Roasted Ham, Swiss Cheese, Tomato, Onion on Rye with Dijon Mustard. 17.

Roast Beef, Cheddar, Lettuce, Tomato and Creamy Horseradish on Sourdough. 19.

Corned Beef, Swiss Cheese, Slaw, Russian Dressing on Marble Rye. 19.





## Buffet Style *(40 guests minimum)*

### **Drexelbrook 26.95pp.**

Mixed Green Salad, Garden Toppings,  
Pan-seared Chicken Piccata  
Seasonal Vegetables  
Penne Pasta with Blush Sauce  
Roasted Potatoes  
Lemon Bars and Brownie Bites

### **Napa 36.95pp.**

Garden Salad w/Two Dressings  
Grilled Lemon Pepper Chicken  
Pan-Seared Salmon with Sweet & Sour  
Red Bliss Potato Salad  
Grilled Asparagus  
Mini Cheesecakes

### **That's Italian! 25.95pp.**

Classic Caesar Salad  
Tomato & Cucumber Salad  
Meatballs and Pasta in Tomato Basil  
Chicken Cutlets with EVOO, Fresh Lemon and  
Shaved Parmesan  
Mini Ricotta Chocolate Chip Cannolis

### **Main Line 45.95pp**

Pan-seared Chicken in Lemon Champagne.  
Burrata with Roasted Heirloom Tomatoes, EVOO  
and Arugula.  
Tortellini Primavera.  
Yaki-Soba Noodles with Thai Chili Beef  
Grilled Vegetables with Lemon Zest.  
English Trifle Martini with Cookie Crumbles

## S E R V E D L U N C H

#### (SELECT A SOUP OR SALAD)

Tomato Basil Bisque • Chicken Pastina with Garden Vegetables • Escarole  
Hearty Vegetable • Seasonal Soup •

#### Salads

Traditional Caesar with House-Made Croutons.

The Side Wedge: Red Wine Vinaigrette, Crumbled Cheese, Onions, Carrots, Chickpeas & Bacon.

Romaine, Iceberg, Radicchio, Garden Toppings & Golden Italian Vinaigrette.

Shaved Brussel Sprouts, Field Greens, Dried Apricots, Shaved Parmesan & Lemon Vinaigrette.

Baby Field Greens with Dried Cranberries, Crumbled Goat Cheese & Raspberry Vinaigrette.

#### Entrees

PARMIGIANA: Pan-Seared Breaded Chicken topped with Mozzarella & Sauce 34.  
served with Penne in Blush Sauce and Italian Style Green Beans.

BRANDYWINE CHICKEN: Boneless Breast with Rosemary, Shallots, Garlic, 34.  
Tomatoes, Wild Mushrooms & White Wine.

CHICKEN PICCATA: Pan-Roasted Boneless Breast with Lemon, Capers, Parsley 34.  
and White Wine.

CAPRESE: Grilled Marinated Boneless Breast topped with Roasted Small Tomatoes, 34.  
Melted Cheese, Onions, Garlic and White Wine.

Pan-Seared ATLANTIC SALMON with Choice of: 36.

Mustard Maple Glaze • Thai Chili • Teriyaki Miso Glaze

SIGNATURE CRAB CAKES, Pan-Seared with Smoked Paprika Aioli. 38.

Dessert: Cookies, Brownies and Lemon Bars served with Coffee Bar.

*All lunches include Rolls & Butter, Coffee, Decaffeinated, Brewed Iced Tea and Pitchers of Water*



## BREAKS

<b>Duo of Hummus</b>	9.25pp.
Red Pepper & Jalapeno Hummus with Carrots, Celery and Pita Chips.	
<b>Garden Crudit�</b>	5.75pp.
Crisp Seasonal Vegetables served with our signature Caramelized Onion Dip.	
<b>Power-Up</b>	14.pp.
Granola Bars, Protein Bars, Trail Mix and Peanuts.	
<b>Chocolate Lovers</b>	7.95pp.
Brownie Squares, Cupcakes, Hershey's Kisses and Hot Chocolate.	
<b>Cheese &amp; Berries</b>	12.5pp.
Assorted Cheeses including Provolone, Creamy Gorgonzola, Italico, Asiago Peppercorn, Artigiano, with Grapes and Berries, Dijon Mustard, Cracker Assortment, Fig Jam.	
<b>We Love Philly</b>	16.pp.
Cocktail Franks in Puff Pastry with Dijon Mustard, Cheese Steak Spring Rolls with Two Dips and Mozzarella Sticks with Marinara.	
<b>Ballpark</b>	19.pp.
Pretzilla Bites, Mini Chicken -n- Waffles with Mike's Hot Honey, Roast Pork Sliders.	
<b>Signature Sundae Bar</b>	6.95pp.
Vanilla Bean & Chocolate Ice Cream, Mango Water Ice with Whipped Cream, Chocolate and Caramel Sauces, Candy Toppings and Berry Compote.	

## JUST DESSERTS

### Cakes & Pies

All-American Apple Pie with Caramel Sauce and Whipped Cream	6.5pp.
Cheese Cake with Seasonal Berry Compote	5.95pp.
Carrot Cake with Cream Cheese Filling	7.25pp.
Strawberry Shortcake topped with Biscotti Crumbs	6.75pp.
Chocolate Delight with a Passion Fruit Puree, serves 10	7.95pp.
Cookies	15./dz.

Chocolate Chip • Oatmeal Raisin • White Chocolate Macadamia Nut

### More Sweets *(minimum 12)*

Warm Apple Cobbler with Caramel Sauce and Whipped Cream	4.pp.
Signature Minis	4.ea.
Key Lime Pie • Tiramisu • Chocolate Mousse Tower • Berry Cheesecake	
Fruit & Berries	5.95pp.

Sliced Seasonal Fruit Platter with Grapes and Berries with Raspberry Yogurt Dip





## B E V E R A G E S

*(per each)*

### COLD

### HOT

Brewed Iced Tea	3.5	Coffee	3.5
Lemonade	3.5	Decaffeinated	3.5
Bottled Water	3.5	Hot Tea	3.5
Minute Maid Juices	4.5	Hot Chocolate	4.
Smart Water	6.	Apple Cider	4.
Milk	3.75		
Monster Energy	6.5		
Coke Selections	3.5		
Reign Storm	6.5		
Something & Nothing Sparkling <i>(Hibiscus &amp; Rose)</i>	5.5		
Limonata Sparkling	4.5		





## Barista & Coffee Services

Full-Service coffee & espresso packages to enhance your next special event. We have partnered with **family owned** LeTish Coffee, Brooklyn NY featuring third generation roasted coffee. Stylized Coffee Catering is a perfect way to upscale the beginning or the end of your event. Your guests will love it!

50 Guest Minimum, All Packages include:

Experienced Barista | Espresso Machine | Disposable Hot Cups & Stirrers | LeTish Coffee | Sweeteners  
Milk, Oat Milk, Skim and Half & Half | Flavored Syrups  
Selections include coffee, espresso, cappuccino, latte, americano.  
Up to 2 hours of service. *(additional charge for extra hours)*

Up to 50 guests: 550.00

Up to 100 guests: 950.00 *(Two machines, two baristas)*

Up to 200 guests: 1700.00 *(Two machines, two baristas)*

## Add-Ons

*(ask for current pricing)*

### Additional Services:

Espresso Martinis

Vanilla Vodka, Kahlua and Simple Syrup, Three Bean Garnish (Irish Cream available upon request).

*\$10.00 per guest plus service charge.*

Cordials to include Grand Marnier, Amaretto, Brandy, Irish Cream, Sambuca and Frangelico

*\$10.00 per guest plus service charge.*

### On the Refreshing Side:

Affogato Bar –

Vanilla Bean Ice Cream, Cocoa Powder, Whipped Cream, Chocolate Sauce

Cold Brew –

Up to 100 guests | Up to 200 guests

Hot Cocoa –

Select either Cadbury or Ghirardelli

Flavored Brewed Teas (Hot or Cold); Hibiscus, Mint, Raspberry

Fresh Squeezed Lemonade

### Farewell Gifts:

LeTish Coffee, Decaffeinated or Espresso Blends available in mini mason jars or metal tins make a great take-away for your guests to enjoy the next day.

*Please add PA State Sales Tax and Ten-Percent Service Charge. (Service Charge is NOT Gratuity). Gratuity Optional.*