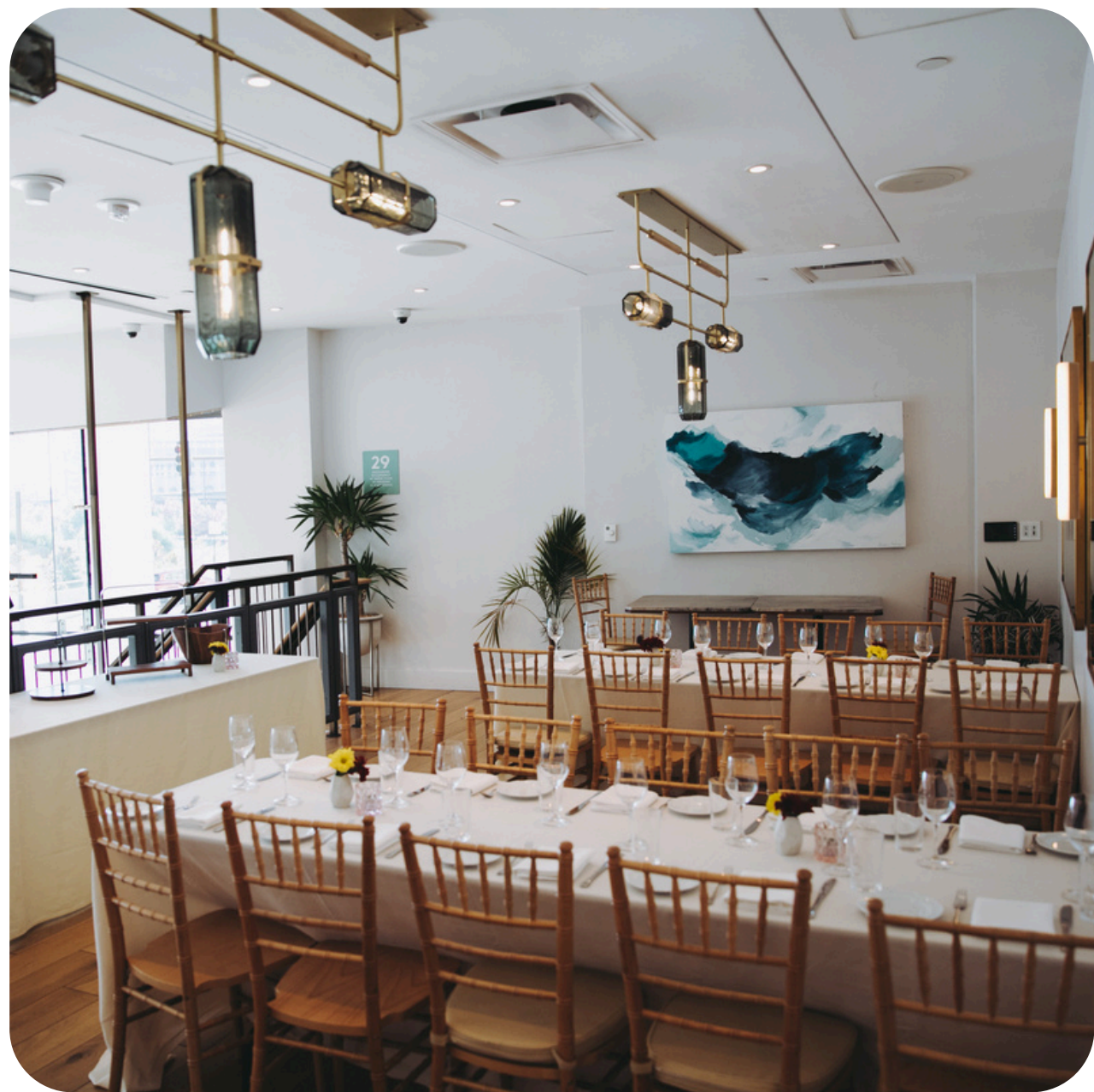




WALNUT STREET CAFÉ EVENTS

2929 WALNUT STREET PHILADELPHIA, PA 19104



WELCOME TO WALNUT STREET CAFÉ

Whether you're planning an intimate dinner, a celebration, or a lively cocktail party, Walnut Street Café offers the perfect setting to gather and celebrate.

Located in the heart of University City, our bright and modern space combines neighborhood warmth with effortless style. Every menu is designed with the seasons in mind; thoughtful, fresh, and made for sharing moments that matter.

Let's make your event feel as special as the occasion itself.

OUR SPACES

The Cafe

Vibrant and welcoming, the cafe offers a relaxed yet elevated setting.

Capacity:
45 standing

The Dining Room

Sunlit and inviting, the Dining Room is ideal for birthday parties, anniversaries, or just to celebrate life.

Capacity:
60 seated | 120 standing

Mezzanine

The mezzanine is perfect for a more intimate dining experience. A great place to host business luncheons or bridal showers.

Capacity:
27 seated | 45 standing

The Patio (Seasonal)

Our outdoor patio offers a charming place for brunches, birthdays, and summer soirées.

Capacity:
40 seated | 90 standing

BREAKFAST MENU

TIER ONE
\$30 per person

FOR THE TABLE

Family Style Assorted Pastries

ENTRÉE
please select one

Scrambled Eggs breakfast potatoes, toasted sourdough

Shakshuka poached eggs, tomato, piquillo pepper, toasted sourdough

Brioche French Toast whipped butter, maple syrup

ENHANCEMENTS
\$6 per person

Served Family Style

Bacon

Pork Sausage

Turkey Sausage

Fruit salad

Roasted potatoes

BREAKFAST MENU

TIER TWO
\$40 per person

FOR THE TABLE

Family Style Assorted Pastries

FIRST COURSE
please select one

Fruit Salad chef's selection of fruit

Local Yogurt honey, mixed berries, granola

SECOND COURSE
please select one

Scrambled Eggs breakfast potatoes, toasted sourdough

Shakshuka poached eggs, tomato, piquillo pepper, toasted sourdough

Brioche French Toast whipped butter, maple syrup

ENHANCEMENTS
\$6 per person

Served Family Style

Bacon

Pork Sausage

Turkey Sausage

Fruit salad

Roasted potatoes

BREAKFAST BUFFET MENU

TIER ONE
\$25 per person

CONTINENTAL

Assorted Pastry Basket muffins, danishes, cinammon rolls

Yogurt and Granola Parfait

Fresh Fruit Salad

TIER TWO
\$40 per person

HOT AMERICAN

Scrambled Eggs

Roasted Potatoes

Sausage and Bacon

Assorted Pastry Basket muffins, danishes, cinnamon rolls

Yogurt and Granola Parfait

Fresh Fruit Salad

ADDITIONAL SIDES

Smoked Salmon Platter	per person \$10
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Avocado Toast	\$6
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Belgian Waffles	\$8
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BRUNCH MENU

TIER ONE

\$35 per person

FIRST COURSE

Served Family Style

Assorted Muffins blueberry, banana nut, double chocolate chip, croissants

SECOND COURSE

please select one

Fruit Salad chef's selection of fruit

Yogurt with mixed berries

THIRD COURSE

please select one

Scrambled Eggs breakfast potatoes, toasted sourdough

Crispy Chicken Sandwich buttermilk breaded chicken, carrot slaw, pickled long hots, calabrian chili oil, brioche

Belgian Waffle seasonal cheesecake topping, whipped butter, maple syrup

ENHANCEMENTS

	per person
Smoked Salmon Platter served family style	\$10
Avocado Toast served family style	\$8
Smoked Bacon served per person	\$7
Pork or Turkey Sausage served per person	\$7
Breakfast Potatoes served family style	\$7

MIMOSA AND BLOODY MARY BAR

BASED ON 2 HOURS

non-alcoholic beverages included

\$24 per person

BRUNCH MENU

TIER TWO

\$50 per person

FIRST COURSE

Served Family Style

Assorted Muffins blueberry, banana nut, double chocolate chip, croissants

Assorted Bagels cream cheese, jam, whipped butter

SECOND COURSE

please select one

Fruit Salad chef's selection of fruit

Yogurt with mixed berries

THIRD COURSE

please select one

Scrambled Eggs breakfast potatoes, toasted sourdough

Chicken & Waffles whipped butter, hot honey

Brioche French Toast whipped butter, maple syrup

Shakshuka poached eggs, tomato, piquillo pepper, toasted sourdough

ENHANCEMENTS

	per person
Smoked Salmon Platter served family style	\$10
Avocado Toast served family style	\$8
Smoked Bacon served per person	\$7
Pork or Turkey Sausage served per person	\$7
Breakfast Potatoes served family style	\$7

MIMOSA AND BLOODY MARY BAR

BASED ON 2 HOURS

non-alcoholic beverages included

\$24 per person

BRUNCH BUFFET MENU

MINIMUM 18 GUESTS

TIER ONE

\$62 per person

Seasonal Vegetable Frittata

Bagel Station smoked salmon, cream cheese, capers, onion

Charcuterie & Cheese chef's selection of charcuterie, mustards, pickles, house made jams, dried fruits, crackers

Build Your Own Parfait Bar

yogurt, granola, honey

Assorted Pastries

Caesar Salad

Bacon & Sausage

Breakfast Potatoes

ENHANCEMENTS

Flabread Station roasted mushroom, truffle, gruyère artichoke, leek, ricotta, hot honey summer squash, zucchini, goat cheese, basil	per person \$10
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Hickory Smoked Ham	\$7
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Fruit Salad	\$7
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BRUNCH BUFFET MENU

MINIMUM 18 GUESTS

TIER TWO

\$95 per person

Seasonal Vegetable Frittata

Charcuterie & Cheese chef's selection of charcuterie, mustards, pickles, house made jams, dried fruits, crackers

Build Your Own Parfait Bar

yogurt, granola, honey

Assorted Pastries

Caesar Salad

Bacon & Sausage

Breakfast Potatoes

Fried Chicken & Waffles

hot honey

Avocado Toast

Flank Steak

ENHANCEMENTS

Flabread Station	roasted mushroom, truffle, gruyère artichoke, leek, ricotta, hot honey summer squash, zucchini, goat cheese, basil	per person \$10
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Hickory Smoked Ham	\$7
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Fruit Salad	\$7
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LUNCH MENU

TIER ONE

\$35 per person

FIRST COURSE

Served Family Style

Ricotta Toast whipped ricotta, honey crisp, local honey, fried sage, multigrain toast

Burrata frisée, balsamic glaze, basil, heirloom tomato, sourdough

SECOND COURSE

please select one

Chef's Burger 6oz burger, onion jam, applewood smoked bacon, aged cheddar, baby arugula, maple dijon aioli, brioche bun

Crispy Chicken Sandwich buttermilk breaded chicken, bib lettuce, tomato, pickle, calabrian aioli, brioche bun

Vodka Rigatoni san marzano tomato, red pepper flake, buratta

THIRD COURSE

please select one

Dark Chocolate Mousse whipped cream, cocoa nibs

Basque Cheesecake dulce de leche, apple compote

Apple Cider Sorbet apple compote

LUNCH MENU

TIER TWO

\$45 per person

FIRST COURSE

Served Family Style

Burrata frisée, balsamic glaze, basil, heirloom tomato, sourdough

Crispy Brussels Sprouts Von Trapp oktoberfest gastrique, lardon, pomegranate

Beet & Pomegranate Salad red leaf lettuce, castel franco radicchio, goat cheese, candied pepitas, balsamic vinaigrette

SECOND COURSE

please select one

Chef's Burger 6oz burger, onion jam, applewood smoked bacon, aged cheddar, baby arugula, maple dijon aioli, brioche bun

Chicken Cutlet marble potatoes, artichokes, beurre blanc

Vodka Rigatoni san marzano tomato, red pepper flake, buratta

Cacio e pepe bucatini, pecorino romano, black pepper

THIRD COURSE

please select one

Dark Chocolate Mousse whipped cream, cocoa nibs

Basque Cheesecake dulce de leche, apple compote

Apple Cider Sorbet apple compote

LUNCH MENU

ADDITIONS

\$9 per person

Choice of One:

Served Family Style

Roasted Heirloom Carrots

pesto, parmesan, pine nuts

Crispy Brussels Sprouts

Von Trapp Oktoberfest gastrique, lardon,
pomegranate

French Fries

ketchup, mustard, mayo

Mozzarella en Carrozza

marinara, pullman loaf

Calabrian Chili Buffalo Wings

gorgonzola dolce dressing, crudité

LUNCH/DINNER BUFFET MENU

TIER ONE

\$72 per person

SALAD

please select one

Beet & Pomegranate Salad red leaf lettuce, castelfranco radicchio, goat cheese, candied pepitas, balsamic vinaigrette

Caesar Salad romaine lettuce, caesar dressing, heirloom cherry tomato, parmesan crisp

Autumn Grain Bowl farro, roasted acorn squash, dried cranberries, pickled shallot, candied walnuts, arugula, snap peas, apple cider vinaigrette

MAIN

please select two

Chicken Cutlet marble potatoes, artichokes, beurre blanc

Stuffed Roast Pork Tenderloin italian sausage, broccolini, romesco sauce

Wild Mushroom & Truffle Ravioli sautéed mushroom medley, parmesan cream sauce

Braised Shortrib polenta cake, sherry, pearl onion, heirloom carrots, baby potatoes, chives

Atlantic Salmon Von Trapp Oktoberfest gastrique, heirloom carrot, parsnip purée

SIDES

please select two

Roasted fingerling potatoes with herb pesto

Roasted Sweet potatoes caramelized shallots, maple balsamic glaze

Sauteed Haricot Vert sun dried tomato vinaigrette

Wild Rice Pilaf turmeric, toasted pine nut

Heirloom Carrots pine nuts, pesto

Potato Gratin gruyère & parmesan cream

LUNCH/DINNER BUFFET MENU

TIER TWO

\$89 per person

SALAD

please select one

Beet & Pomegranate Salad red leaf lettuce, castelfranco radicchio, goat cheese, candied pepitas, balsamic vinaigrette

Caesar Salad romaine lettuce, caesar dressing, heirloom cherry tomato, parmesan crisp

Autumn Grain Bowl farro, roasted acorn squash, dried cranberries, pickled shallot, candied walnuts, arugula, snap peas, apple cider vinaigrette

MAIN

please select three

Chicken Cutlet marble potatoes, artichokes, beurre blanc

Stuffed Roast Pork Tenderloin italian Sausage, broccolini, romesco sauce

Wild Mushroom & Truffle Ravioli sauteed mushroom medley, parmesan cream sauce

Braised Shortrib polenta cake, sherry, pearl onion, heirloom carrots, baby potatoes, chives

Atlantic Salmon Von Trapp Oktoberfest gastrique, heirloom carrot, parsnip purée

SIDES

please select two

Roasted fingerling potatoes with herb pesto

Roasted Sweet potatoes caramelized shallots, maple balsamic glaze

Sauteed Haricot Vert sun dried tomato vinaigrette

Wild Rice Pilaf turmeric, toasted pine nut

Heirloom Carrots pine nuts, pesto

Potato Gratin gruyère & parmesan cream

DINNER MENU

TIER ONE

\$55 per person

FIRST COURSE

please select one

Burrata frisée, balsamic glaze, basil, heirloom tomato, sourdough

Autumn Grain Bowl farro, roasted acorn squash, dried cranberries, pickled shallot, candied walnuts, arugula, snap peas, apple cider vinaigrette

SECOND COURSE

please select one

Chicken Cutlet marble potatoes, artichokes, beurre blanc

Atlantic Salmon Von Trapp Oktoberfest gastrique, heirloom carrot, parsnip purée

Vodka Rigatoni san marzano tomato, buratta, basil, red pepper flake

THIRD COURSE

please select one

Dark Chocolate Mousse whipped cream, cocoa nibs

Basque Cheesecake dulce de leche, apple compote

Apple Cider Sorbet apple compote

DINNER MENU

TIER TWO

\$65 per person

FIRST COURSE

please select one

Burrata frisée, balsamic glaze, basil, heirloom tomato, sourdough

Autumn Grain Bowl farro, roasted acorn squash, dried canberries, pickled shallot, candied walnuts, arugula, snap peas, apple cider vinaigrette

SECOND COURSE

please select one

Atlantic Salmon Von Trapp Oktoberfest gastrique, heirloom carrot, parsnip purée

Vodka Rigatoni san marzano tomato, buratta, basil, red pepper flake

Strip Steak fries, sauce bordelaise

THIRD COURSE

please select one

Dark Chocolate Mousse whipped cream, cocoa nibs

Basque Cheesecake dulce de leche, apple compote

Apple Cider Sorbet apple compote

DINNER MENU

TIER THREE
\$75 per person

FOR THE TABLE

Burrata frisée, balsamic glaze, basil, heirloom tomato, sourdough

FIRST COURSE please select one

Autumn Grain Bowl farro, roasted acorn squash, dried cranberries, pickled shallot, candied walnuts, arugula, snap peas, apple cider vinaigrette

Vodka Rigatoni san marzano tomato, burrata, basil, red pepper flake
Crispy Brussels Sprouts Von Trapp Oktoberfest gastrique, lardon, pomegranate

SECOND COURSE please select one

Atlantic Salmon Von Trapp Oktoberfest gastrique, heirloom carrot, parsnip purée

Vodka Rigatoni san marzano tomato, red pepper flake, buratta

Strip Steak fries, sauce bordelaise

Chicken Cutlet marble potatoes, artichokes, buerre blanc

THIRD COURSE please select one

Dark Chocolate Mousse whipped cream, cocoa nibs

Basque Cheesecake dulce de leche, apple compote

Apple Cider Sorbet apple compote

DINNER MENU

ADDITIONS

\$9 per person

Choice of One:

Served Family Style

Roasted Heirloom Carrots

pesto, parmesan, pine nuts

Crispy Brussels Sprouts

Von Trapp Oktoberfest gastrique, lardon,
pomegranate

French Fries

ketchup, mustard, mayo

Mozzarella en Carrozza

marinara, pullman loaf

Calabrian Chili Buffalo Wings

gorgonzola dolce dressing, crudité

ADDITIONAL OPTIONS FOR LUNCH & DINNER

CHEF'S SELECTION OF PASSED CANAPÉS FOR TWO HOURS

\$40 per person - 4 choices

\$62 per person - 6 choices

ADDITIONAL FIRST COURSE SELECTION

*\$15 per person, maximum of 2 selections
per course*

ADDITIONAL DESSERT SELECTION

*\$10 per person, maximum of
2 selections per course*

ADDITIONAL COURSE \$25 per person

**Vegan and Vegetarian upon request **Menu items are
subject to change based upon seasonal availability.*

KIDS LUNCH & DINNER MENU

PLATED

\$25 per person

FIRST COURSE

please select one

Spring Mix Salad

Fruit Cup

SECOND COURSE

please select one

Grilled Cheese with Fries

Cheeseburger with Fries

Buttered Noodles

Chicken Fingers with Fries

DESSERT

Vanilla Ice Cream

PIZZA

LIMIT 12 PIES /ORDER
12 INCH PIE
8 SLICES / PIE

Margherita

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

\$18/ pie

Longhot Roni

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

\$19/ pie

Roasted Apple

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

\$19/ pie

Vodka Veggie

vodka sauce, marinated arichokes, caramelized onions,
mushrooms, mozzarella, housemade hot honey

\$19/ pie

FOOD STATIONS MENU

BASED ON 2 HOURS

ITALIAN PASTA BAR \$47 per person

Antipasto Board

olives, roasted red pepper,
mozzarella, salami, grilled
vegetables

Gnochhi

potato gnocchi, parmesan,
seasonal vegetables

Cavatelli & Broccoli Rabe

fennel sausage, charred
chillies, parmesan

Rigatoni Bolognese

pecorino

Accompaniments:

caesar salad, artisanal bread

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

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

FLATBREADS \$25 per person

Roasted Mushroom, Truffle, Gruyere

Artichoke, Leek, Ricotta, Hot Honey

Butternut Squash, Kale, Goat Cheese

FOOD STATIONS MENU

BASED ON 2 HOURS

DIM SUM

\$53 per person

Spring Rolls

vegetable, peking duck

Assorted Dumplings

vegetable, chicken, shrimp

Sesame Chicken

Edamame

Vegetable Fried Rice

Fortune Cookies

Dan Dan Noodles

with spicy peanut sauce

Assortment of sauces:

soy sauce, duck sauce, spicy mustard

CRUDITÉ

\$15 per person

Assorted Vegetables

dill crème fraiche, gigante bean
hummus

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

LARGE FORMAT MENU

MINIMUM 50 GUESTS
BASED ON 2 HOURS

BUTCHER BLOCK

\$46 per person

please select one

(\$10 per person for each additional protein)

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

please select two

(\$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

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

MINI CAKES:

Carrot

Vegan Berry

Assorted Cake Pops

Assorted Mini Cupcakes

TARTS:

Key lime

Banana Cream Pie

Chocolate

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, Coffee & Tea, Still & Sparkling Water. Espresso-Based drinks and 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.

If you will be selecting wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.



BEVERAGE PACKAGES

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

BEER AND WINE OPEN BAR

\$50 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

MIMOSA & BLOODY MARY PACKAGE

\$30 PER PERSON

Includes non-alcoholic
beverages

NON-ALCOHOLIC BEVERAGE & ASSORTED SODAS PACKAGE

\$10 PER PERSON

BOOKING DETAILS

BEVERAGE

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

MINIMUMS

MEZZANINE: \$1200 FOOD & BEVERAGE MINIMUM, \$300 VENUE FEE

FULL RESTAURANT BUYOUT: \$4000 FOOD & BEVERAGE MINIMUM, \$2000 VENUE FEE

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 TABLE AWAITS

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

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

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



2929 WALNUT STREET, PHILA. PA 19104
215-867-8067