

Guide to Private Party Dining at Deux Cheminees

Deux Cheminees ("Two Fireplaces") is located in two adjoined historic 19th Century townhouses, designed by Philadelphia's foremost architect, Frank Furness. There are four dining rooms which can accommodate private sit-down dinner parties for 8 to 90 guests. All rooms are elegantly decorated with antiques, art and oriental rugs, and with working fireplaces in season. The restaurant also houses Chef Fritz Blank's library of over 17,000 cookbooks, and a large collection of culinary ephemera which is open for guests to visit.

Since opening in 1979, Deux Cheminees has gained an international reputation for fine dining. The Zagat Survey calls it a "national treasure," and Gourmet magazine currently lists Deux Cherninees as one of "America's Top Tables." Conde Naste Magazine has named it one of the 30 best restaurants in America. Since 1993, we have consecutively received the American Automobile Association's "4-Diamond" award for excellence. In 1992, Deux Cheminees became a charter recipient of the "Distinguished Restaurants of North America" (DiRoNA) Award, an award we have continued to receive each year since. The restaurant also holds the Wine Spectators "Award of Excellence" for its wine list.

There is no room rental fee for private dining. The price for private dinners is either \$85 or \$65 per person. Your final bill will include tax and a 20% gratuity. Printed individual menus will be provided at no additional cost, and you may wish to include a one line header such as "Happy Birthday Mary," or your company name. Saturday events mandate \$85.

\$85: Our regular prix fixe full menu is available for those parties who wish to simply order a *18 Carte* from the evening's bill of fare, which includes a selection of soups, salads or appetizers, entrees with vegetables, desserts and coffee.

\$65: (available to parties of 10 or more) This is a special priced, semi set menu, for which the Chef sets the beginning courses of soup, and salad. The host of the party and the Chef then select three or four entrees from which guests will choose at table. Dessert is normally an individual "panache" sampler plate of a variety of sweets prepared by our Pastry Chef.

Please inform the Chef at least two days prior to an event regarding any special dietary requirements - such as food allergies, vegetarian preferences, medical restrictions, of religious traditions. For vegetarians it is helpful for us to know if eggs, dairy, and/or fish are acceptable?

Cocktails at Deux Cheminees feature only "top shelf brands, and are billed as drinks consumed. Butlered finger foods (*Amuse* in French) are available during stand-up pre dinner receptions. Prices for these nibbles begin at \$10.00 per person, with more expensive offerings priced accordingly.

Our red and white house wines - popular because they marry well with our style of cuisine - are available at \$30, per bottle. Alternately, choose ahead from our well stocked cellar of premium vintage French or American wines. Prices vary accordingly,

Parties on Sunday or Monday, when we are usually closed, require a guaranteed billing for 25 guests. Please confirm the number of guests 48 hours prior to the party date.

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