

WEDDING PACKAGES



MOSHULU

Thank you for inquiring about hosting your wedding celebration aboard the Moshulu; the World's oldest and largest four-masted Tall Ship. Located on Philadelphia's Penn's Landing, the Moshulu is a stationary restaurant. She is three hundred ninety seven feet long with masts towering two hundred twenty feet above the Wheelhouse Deck. Offering unsurpassed views and a unique experience, our private rooms and outdoor tented or open aired decks combined with delectable American cuisine and impeccable service make the Moshulu the perfect setting for your special day.

The Moshulu offers several wedding packages for both daytime and evening celebrations created by our award winning Executive Chef. The Moshulu has food and beverage minimums for the various event spaces and also offers wedding ceremonies for an additional cost. Please inquire with your sales manager when planning your event.

To confirm your reservation, a signed contract, and a non-refundable deposit is required. Payments can be made by certified check or electronic fund transfer. Please make all checks payable to: SCC Restaurant LLC. There is a surcharge of 3% on all credit card charges. Your final payment and guarantees with entrée pre-counts are due seven (7) business days prior to your event.

We are excited that you are considering the Moshulu for your wedding, and look forward to creating a unique and memorable day. I look forward to meeting with you to discuss and coordinate all the possibilities. Please feel free to contact me with any questions or to set-up an appointment to tour this magnificent ship and begin planning your special day.

Jake Wade, Private Events Concierge
jwade@fearlessrestaurants.com
484.451.7414

PACKAGE COMPARISON

PACKAGE	LENGTH	OFFERED	BAR	HORS	# COURSES	AMEMITIES	BASE PRICE
PENNS LANDING	3 Hours	Saturday & Sunday Day	Beer, Wine & Brunch Cocktails	Six Butlered	Brunch Stations	Champ Toast Custom Cake	\$95
OLD CITY	4 Hours	Friday Evening Saturday Day Sunday Either	4 Hour Premium	Six Butlered	Three Course Seated or Stations	Champ Toast Custom Cake	\$135
SOCIETY HILL	5 Hours	Anytime	5 Hour Premium	Eight Butlered with Display	Three Courses Seated	Champ Toast Custom Cake Chef's Sweet Table	\$155
QUEEN VILLAGE	5 Hours	Anytime	5 Hour Premium	Eight Butlered with Display	Four Reception Style Stations	Champ Toast Custom Cake Chef's Sweet Table	\$155
RITTENHOUSE	5 Hours	Anytime	5 Hour Top Shelf	Eight Butlered with Display	Four Courses Seated	Champ Toast Custom Cake Chef's Sweet Table Bridal Suite with Dom Perignon Anniversary Gift	\$185

Package pricing does not include the 8% PA sales tax on food, 10% PA and city sales tax on liquor or the 24% staffing charge. We are happy to customize these packages to meet your needs as every wedding celebration is unique. Ask about the various locations to host an on board ceremony prior to your reception. There is a ceremony fee based on the location and set-up.

PENNS LANDING WEDDING PACKAGE

Available Saturday & Sunday Afternoons with minimum of 40 guests

THREE HOUR WINE BEER BAR

Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer
Mimosas, Bloody Marys and Bellinis
Assorted Soft Drinks, Juices and Bottled Water

BUTLERED HORS D'OEUVRES Select six

COLD

ROASTED TOMATO & FRESH MOZZARELLA CROSTINI, Basil Pesto

SMOKED SALMON MOUSSE, Potato Chip, Dill

CALIFORNIA ROLL, Crab, Cucumber, Mango, Spicy Mayo

SPICY TUNA CRISPY RICE, Masago Mayo, Soy Reduction

SHRIMP COCKTAIL, Chives, Lemon, Cocktail Sauce

PULLED CHICKEN TINGA WRAP, Black Beans, Chipotle, Guacamole

HUMMUS, Feta, Olives, Red Pepper Lavash

HAND CHOPPED STEAK TARTARE, Black Truffle, Crispy Shallots

MEXICAN BAY SCALLOP CEVICHE, Leche de Tigre, Avocado

SMOKED PROSCIUTTO WRAPPED BRIE CHEESE, Cherry Jam, Saba

HOT

ALL BEEF PIGS IN A BLANKET, Puff Pastry, Sauerkraut, Jalapeno Mustard

ANGUS BEEF SLIDERS, American Cheese, Pickles, Chipotle Aioli

VEGGIE BURGER SLIDERS, Caramelized Onions, Swiss Cheese, Horseradish

ITALIAN ROAST PORK SLIDER, Provolone, Roasted Peppers, Pesto

CHESAPEAKE STYLE CRAB CAKES, Caper Remoulade

MINI BURGUNDY BEEF PUFF, Béarnaise Aioli

GLUTEN-FREE ROASTED VEGETABLE EMPANADA, Chipotle Aioli

TURKEY MEATBALL, Spicy Tomato, Parmesan

CHEESE STEAK SPRING ROLL, M1 Steak Sauce

VEGETABLE SPRING ROLL, Hoisin Sauce

GLUTEN FREE QUINOA & ZUCCHINI FRITTER, Caper Remoulade

KOREAN CHICKEN SKEWER, Spiced Peanuts, Korean BBQ

ASIAN BEEF DUMPLINGS, XO Sauce

BACON WRAPPED SCALLOPS, Red Pepper Jam

CHAMPAGNE TOAST

BRUNCH STATIONS

ASSORTED BREAKFAST BREADS, Selection of Jams & Butter

SEASONAL FRESH FRUIT

SEASONAL FRENCH TOAST, Maple Syrup

GOLDEN MALTED WAFFLES, Mixed Berries, Whipped Cream, Pure Maple Syrup

CHEDDAR CHEESE SCRAMBLED EGGS, Chives

DOUBLE CUT BACON

BREAKFAST SAUSAGE

HOME FRIED POTATOES, Herbs

MIXED GREEN SALAD, Grape Tomatoes, Cucumbers, Red Onion, Goat Cheese, Balsamic Dressing

SELECT ONE ENTREE:

MUSTARD DILL RUBBED SALMON, Horseradish Sauce

GRILLED CHICKEN MEDALLION, Mushrooms, Pearl Onions, Oven Dried Tomatoes, Rosemary Jus

BRAISED BEEF SHORT RIB, Caramelized Onions, Shallot Jus

GEMELLI PASTA, Roasted Vegetables, Ricotta Cheese, Tomato Fennel Cream

Served with Chef's Selection of Seasonal Vegetable and Starch

DESSERT COURSE

ELEGANT HOUSE-MADE WEDDING CAKE, Coffee & Tea Service

\$95 PER GUEST

All Pricing Excludes Tax and Staffing Charge

OLD CITY WEDDING PACKAGE

Available Friday Evenings, Saturday Afternoons and Sundays with minimum of 50 guests. Select either plated dinner or entrée stations.

FOUR HOUR PREMIUM BAR

Bulleit, Jim Beam, Seagram VO, Jack Daniels, Jameson, Dewar's, Cuervo Gold, Sauza Hornitos
Faber Vodka, Tito's, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer
Assorted Soft Drinks, Juices and Bottled Water

BUTLERED HORS D'OEUVRES Select six

COLD

ROASTED TOMATO & FRESH MOZZARELLA CROSTINI, Basil Pesto

SMOKED SALMON MOUSSE, Potato Chip, Dill

CALIFORNIA ROLL, Crab, Cucumber, Mango, Spicy Mayo

SPICY TUNA CRISPY RICE, Masago Mayo, Soy Reduction

SHRIMP COCKTAIL, Chives, Lemon, Cocktail Sauce

PULLED CHICKEN TINGA WRAP, Black Beans, Chipotle, Guacamole

HUMMUS, Feta, Olives, Red Pepper Lavash

HAND CHOPPED STEAK TARTARE, Black Truffle, Crispy Shallots

MEXICAN BAY SCALLOP CEVICHE, Leche de Tigre, Avocado

SMOKED PROSCIUTTO WRAPPED BRIE CHEESE, Cherry Jam, Saba

HOT

ALL BEEF PIGS IN A BLANKET, Puff Pastry, Sauerkraut, Jalapeno Mustard

ANGUS BEEF SLIDERS, American Cheese, Pickles, Chipotle Aioli

VEGGIE BURGER SLIDERS, Caramelized Onions, Swiss Cheese, Horseradish

ITALIAN ROAST PORK SLIDER, Provolone, Roasted Peppers, Pesto

CHESAPEAKE STYLE CRAB CAKES, Caper Remoulade

MINI BURGUNDY BEEF PUFF, Béarnaise Aioli

GLUTEN-FREE ROASTED VEGETABLE EMPANADA, Chipotle Aioli

TURKEY MEATBALL, Spicy Tomato, Parmesan

CHEESE STEAK SPRING ROLL, M1 Steak Sauce

VEGETABLE SPRING ROLL, Hoisin Sauce

GLUTEN FREE QUINOA & ZUCCHINI FRITTER, Caper Remoulade

KOREAN CHICKEN SKEWER, Spiced Peanuts, Korean BBQ

ASIAN BEEF DUMPLINGS, XO Sauce

BACON WRAPPED SCALLOPS, Red Pepper Jam

CHAMPAGNE TOAST

PLATED FIRST COURSE Select one

BABY GEM LETTUCE, Roasted Tomatoes, Parmesan Crostini, Caesar Dressing

MOSHULU SALAD, Romaine, Red Grapes, Apples, Crispy Shallots, Cilantro Lime Dressing

MIXED GREENS, Belgian Endive, Roasted Beets, Candied Pecans, Balsamic Dressing

ARUGULA SALAD, Grape Tomatoes, Red Onions, Cucumbers, Honey Mustard

PLATED ENTREE COURSE Select one plated entree or up to three plated entrees with pre-counts provided

ROASTED CRISPY SKIN NATURAL CHICKEN BREAST, Red Pepper Cream

STUFFED CHICKEN BREAST WITH HAM & CHEDDAR, Truffle Rosemary Jus

MAPLE LEAF DUCK BREAST, Sweet & Sour Duck Sauce

PAN SEARED SALMON, Horseradish Butter, Tomato Dill Coulis

ZATAR SPICE RUBBED SWORDFISH, Cilantro Crème

JUMBO LUMP CRAB CAKE, Caper Remoulade, Chipotle Aioli**

BRAISED ANGUS BEEF SHORT RIB, Caramelized Onions, Shallot Jus

ROASTED CENTER CUT FILET MIGNON, Black Truffle Vinaigrette**

CERTIFIED ANGUS CENTER CUT NEW YORK STRIP, Blue Cheese Butter, Saba**

ROASTED CHICKEN BREAST AND JUMBO SHRIMP, Tarragon Citrus Nage

SWORDFISH AND BRAISED BEEF SHORT RIB, Bearnaise Aioli

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIB, Red Wine Sauce**

CENTER CUT FILET MIGNON AND JUMBO LUMP CRAB CAKE, Red Wine Sauce, Caper Remoulade***

Served with Chef's Selection of Seasonal Vegetable and Starch

ENTRÉE STATIONS Select three stations

ARTISANAL SALAD

SEASONAL GREENS, ROMAINE & BABY SPINACH, Parmesan Cheese, Goat Cheese, Croutons, Candied Nuts, Craisins, Cherry Tomatoes, Cucumber, Carrots, Shaved Red Onion, Balsamic Vinaigrette, Caesar, Blue Cheese, Honey Mustard Vinaigrette

PASTA

CHEESE RAVIOLI, Roasted Garlic Cream, Tomatoes, Basil, Shaved Parmesan

MUSHROOM RAVIOLI, Wild Mushrooms, Goat Cheese, Truffle Mushroom Sauce

SUNDAY GRAVY, Penne, Turkey Sausage, Turkey Meatballs, Spicy Tomato, Parmesan

GEMELLI PASTA, 5 Roasted Vegetables, Ricotta Cheese, Tomato Fennel Cream

CARVING

CARVED WHOLE PORCHETTA STYLE BONELESS ROAST PIG, Broccoli Rabe, Long Hot Peppers, Provolone, Natural Jus, Dinner Rolls

CARVED TURKEY BREAST Cranberry Sauce, Sage Scented Turkey Gravy

CARVED HERB MARINATED WHOLE ROASTED FILET MIGNON, Black Truffle Red Wine Jus*

ROASTED BONELESS BEEF RIBEYE, Horseradish Cream*

ROASTED AUSTRALIAN BONELESS LAMB LEG, Yellow Curry Lamb Jus*

SAUTÉ

MINI JUMBO LUMO CRAB CAKE Caper Remoulade*

GRILLED CHICKEN MEDALLIONS Mushrooms, Pearl Onions, Oven Dried Tomatoes, Rosemary Jus

BRAISED ANGUS BEEF SHORT RIB, Caramelized Onions, Shallot Jus

MUSTARD DILL RUBBED ATLANTIC SALMON, Grain Mustard Aioli

BLACKENED JUMBO SHRIMP SAUTÉ Spanish Chorizo, Grilled Corn, Scallions, Paella Rice

GRILLED NEW ZEALAND LOLLIPOP LAMB CHOPS Black Olive Tapenade, Chili Oil*

ZA'ATAR SPICE CRUSTED ATLANTIC SWORDFISH, Cilantro Cream

DESSERT COURSE

ELEGANT HOUSE-MADE WEDDING CAKE, Coffee & Tea Service

\$135 PER GUEST

* ADD \$10 PER GUEST

** ADD \$12 PER GUEST

*** ADD \$15 PER GUEST

All Pricing Excludes Tax and Staffing Charge

Carving/Action Stations require One Attendant, \$100 each for every 75 guests

SOCIETY HILL WEDDING PACKAGE

Available for a minimum of 40 guests

FIVE HOUR PREMIUM BAR

Bulleit, Jim Beam, Seagram VO, Jack Daniels, Jameson, Dewar's, Cuervo Gold, Sauza Hornitos
Faber Vodka, Tito's, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer
Assorted Soft Drinks, Juices and Bottled Water

BUTLERED HORS D'OEUVRES Select eight

COLD

ROASTED TOMATO & FRESH MOZZARELLA CROSTINI, Basil Pesto

SMOKED SALMON MOUSSE, Potato Chip, Dill

CALIFORNIA ROLL, Crab, Cucumber, Mango, Spicy Mayo

SPICY TUNA CRISPY RICE, Masago Mayo, Soy Reduction

SHRIMP COCKTAIL, Chives, Lemon, Cocktail Sauce

PULLED CHICKEN TINGA WRAP, Black Beans, Chipotle, Guacamole

HUMMUS, Feta, Olives, Red Pepper Lavash

HAND CHOPPED STEAK TARTARE, Black Truffle, Crispy Shallots

MEXICAN BAY SCALLOP CEVICHE, Leche de Tigre, Avocado

SMOKED PROSCIUTTO WRAPPED BRIE CHEESE, Cherry Jam, Saba

HOT

ALL BEEF PIGS IN A BLANKET, Puff Pastry, Sauerkraut, Jalapeno Mustard

ANGUS BEEF SLIDERS, American Cheese, Pickles, Chipotle Aioli

VEGGIE BURGER SLIDERS, Caramelized Onions, Swiss Cheese, Horseradish

ITALIAN ROAST PORK SLIDER, Provolone, Roasted Peppers, Pesto

CHESAPEAKE STYLE CRAB CAKES, Caper Remoulade

MINI BURGUNDY BEEF PUFF, Béarnaise Aioli

GLUTEN-FREE ROASTED VEGETABLE EMPANADA, Chipotle Aioli

TURKEY MEATBALL, Spicy Tomato, Parmesan

CHEESE STEAK SPRING ROLL, M1 Steak Sauce

VEGETABLE SPRING ROLL, Hoisin Sauce

GLUTEN FREE QUINOA & ZUCCHINI FRITTER, Caper Remoulade

KOREAN CHICKEN SKEWER, Spiced Peanuts, Korean BBQ

ASIAN BEEF DUMPLINGS, XO Sauce

BACON WRAPPED SCALLOPS, Red Pepper Jam

HORS D'OEUVRE DISPLAY

ARTISANAL CHEESE & CRUDITE, Brie, Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack Black River Blue, and Dill Havarti,

Spiced Nuts, Grapes, Dried Fruits, Crackers and Crostini
Seasonal Vegetables, Hummus, Ranch Dressing

CHAMPAGNE TOAST

FIRST COURSE Select one

LOBSTER BISQUE, Shrimp Tarragon Salsa

WILD MUSHROOM SOUP, Brioche Croutons, Chives

BABY GEM LETTUCE, Roasted Tomatoes, Parmesan Crostini, Caesar Dressing

MOSHULU SALAD, Romaine, Red Grapes, Apples, Crispy Shallots, Cilantro Lime Dressing

MIXED GREENS, Belgian Endive, Roasted Beets, Candied Pecans, Balsamic Dressing

ARUGULA SALAD, Grape Tomatoes, Red Onions, Cucumbers, Honey Mustard

ENTREE COURSE Select one plated entrée or up to three plated entrées with pre-counts provided

ROASTED CRISPY SKIN NATURAL CHICKEN BREAST, Red Pepper Cream

STUFFED CHICKEN BREAST WITH HAM & CHEDDAR, Truffle Rosemary Jus

MAPLE LEAF DUCK BREAST, Sweet & Sour Duck Sauce

PAN SEARED SALMON, Horseradish Butter, Tomato Dill Coulis

ZATAR SPICE RUBBED SWORDFISH, Cilantro Crème

JUMBO LUMP CRAB CAKE, Caper Remoulade, Chipotle Aioli**

BRAISED ANGUS BEEF SHORT RIB, Caramelized Onions, Shallot Jus

ROASTED CENTER CUT FILET MIGNON, Black Truffle Vinaigrette**

CERTIFIED ANGUS CENTER CUT NEW YORK STRIP, Blue Cheese Butter, Saba**

ROASTED CHICKEN BREAST AND JUMBO SHRIMP, Tarragon Citrus Nage

SWORDFISH AND BRAISED BEEF SHORT RIB, Bearnaise Aioli

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIB, Red Wine Sauce**

CENTER CUT FILET MIGNON AND JUMBO LUMP CRAB CAKE, Red Wine Sauce, Caper Remoulade***

Served with Chef's Selection of Seasonal Vegetable and Starch

DESSERT COURSE

ELEGANT HOUSE-MADE WEDDING CAKE, Coffee & Tea Service

CHEF'S SWEETS TABLE, Miniature Display of Lemon Meringue Tart, Seasonal Cheesecake, Flourless Chocolate Cake, Carrot Cake and Chocolate Budino

\$155 PER GUEST

* ADD \$10 PER GUEST ** ADD \$12 PER GUEST *** ADD \$15 PER GUEST
All Pricing Excludes Tax and Staffing Charge

QUEEN VILLAGE WEDDING PACKAGE

Available for a minimum of 40 guests

FIVE HOUR PREMIUM BAR

Bulleit, Jim Beam, Seagram VO, Jack Daniels, Jameson, Dewar's, Cuervo Gold, Sauza Hornitos
Faber Vodka, Tito's, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer
Assorted Soft Drinks, Juices and Bottled Water

BUTLERED HORS D'OEUVRES Select eight

COLD

ROASTED TOMATO & FRESH MOZZARELLA CROSTINI, Basil Pesto

SMOKED SALMON MOUSSE, Potato Chip, Dill

CALIFORNIA ROLL, Crab, Cucumber, Mango, Spicy Mayo

SPICY TUNA CRISPY RICE, Masago Mayo, Soy Reduction

SHRIMP COCKTAIL, Chives, Lemon, Cocktail Sauce

PULLED CHICKEN TINGA WRAP, Black Beans, Chipotle, Guacamole

HUMMUS, Feta, Olives, Red Pepper Lavash

HAND CHOPPED STEAK TARTARE, Black Truffle, Crispy Shallots

MEXICAN BAY SCALLOP CEVICHE, Leche de Tigre, Avocado

SMOKED PROSCIUTTO WRAPPED BRIE CHEESE, Cherry Jam, Saba

HOT

ALL BEEF PIGS IN A BLANKET, Puff Pastry, Sauerkraut, Jalapeno Mustard

ANGUS BEEF SLIDERS, American Cheese, Pickles, Chipotle Aioli

VEGGIE BURGER SLIDERS, Caramelized Onions, Swiss Cheese, Horseradish

ITALIAN ROAST PORK SLIDER, Provolone, Roasted Peppers, Pesto

CHESAPEAKE STYLE CRAB CAKES, Caper Remoulade

MINI BURGUNDY BEEF PUFF, Béarnaise Aioli

GLUTEN-FREE ROASTED VEGETABLE EMPANADA, Chipotle Aioli

TURKEY MEATBALL, Spicy Tomato, Parmesan

CHEESE STEAK SPRING ROLL, M1 Steak Sauce

VEGETABLE SPRING ROLL, Hoisin Sauce

GLUTEN FREE QUINOA & ZUCCHINI FRITTER, Caper Remoulade

KOREAN CHICKEN SKEWER, Spiced Peanuts, Korean BBQ

ASIAN BEEF DUMPLINGS, XO Sauce

BACON WRAPPED SCALLOPS, Red Pepper Jam

HORS D'OEUVRE DISPLAY

ARTISANAL CHEESE & CRUDITE, Brie, Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack Black River Blue, and Dill Havarti, Spiced Nuts, Grapes, Dried Fruits, Crackers and Crostini
Seasonal Vegetables, Hummus, Ranch Dressing

CHAMPAGNE TOAST

ENTREE STATIONS Select one pasta station, one carving station and one sauté station

SEASONAL GREENS, ROMAINE & BABY SPINACH, Parmesan Cheese, Goat Cheese, Croutons, Candied Nuts, Craisins, Cherry Tomatoes, Cucumber, Carrots, Shaved Red Onion, Balsamic Vinaigrette, Caesar, Blue Cheese, Honey Mustard Vinaigrette

PASTA

CHEESE RAVIOLI, Roasted Garlic Cream, Tomatoes, Basil, Shaved Parmesan

MUSHROOM RAVIOLI, Wild Mushrooms, Goat Cheese, Truffle Mushroom Sauce

SUNDAY GRAVY, Penne, Turkey Sausage, Turkey Meatballs, Spicy Tomato, Parmesan

GEMELLI PASTA, Roasted Vegetables, Ricotta Cheese, Tomato Fennel Cream

CARVING

CARVED WHOLE PORCHETTA STYLE BONELESS ROAST PIG, Broccoli Rabe, Long Hot Peppers, Provolone, Natural Jus, Dinner Rolls

CARVED TURKEY BREAST Cranberry Sauce, Sage Scented Turkey Gravy

CARVED HERB MARINATED WHOLE ROASTED FILET MIGNON, Black Truffle Red Wine Jus*

ROASTED BONELESS BEEF RIBEYE, Horseradish Cream*

ROASTED AUSTRALIAN BONELESS LAMB LEG, Yellow Curry Lamb Jus*

SAUTÉ

MINI JUMBO LUMO CRAB CAKE Caper Remoulade*

GRILLED CHICKEN MEDALLIONS Mushrooms, Pearl Onions, Oven Dried Tomatoes, Rosemary Jus

BRAISED ANGUS BEEF SHORT RIB, Caramelized Onions, Shallot Jus

MUSTARD DILL RUBBED ATLANTIC SALMON, Grain Mustard Aioli

BLACKENED JUMBO SHRIMP SAUTÉ Spanish Chorizo, Grilled Corn, Scallions, Paella Rice

GRILLED NEW ZEALAND LOLLIPOP LAMB CHOPS Black Olive Tapenade, Chili Oil*

ZA'ATAR SPICE CRUSTED ATLANTIC SWORDFISH, Cilantro Cream

DESSERT

ELEGANT HOUSE-MADE WEDDING CAKE, Coffee & Tea Service

CHEF'S SWEETS TABLE, Miniature Display of Lemon Meringue Tart, Seasonal Cheesecake, Flourless Chocolate Cake, Carrot Cake and Chocolate Budino

\$155 PER GUEST

*** ADD \$10 PER GUEST**

**Carving/Action Stations require One Attendant, \$100 each for every 75 guests
All Pricing Excludes Tax and Staffing Charge**

RITTENHOUSE WEDDING PACKAGE

Available for a minimum of 40 guests

FIVE HOUR TOP SHELF BAR

Knob Creek, Maker's Mark, Crown Royal, Johnny Walker Black, Espolon Tequilas
Ketel One, Grey Goose, Bluecoat, Bombay Sapphire, Hendricks, Don Pancho, Gosling's Dark
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer
Assorted Soft Drinks, Juices and Bottled Water

BUTLERED HORS D'OEUVRES Select eight

COLD

ROASTED TOMATO & FRESH MOZZARELLA CROSTINI, Basil Pesto

SMOKED SALMON MOUSSE, Potato Chip, Dill

CALIFORNIA ROLL, Crab, Cucumber, Mango, Spicy Mayo

SPICY TUNA CRISPY RICE, Masago Mayo, Soy Reduction

SHRIMP COCKTAIL, Chives, Lemon, Cocktail Sauce

PULLED CHICKEN TINGA WRAP, Black Beans, Chipotle, Guacamole

HUMMUS, Feta, Olives, Red Pepper Lavash

HAND CHOPPED STEAK TARTARE, Black Truffle, Crispy Shallots

MEXICAN BAY SCALLOP CEVICHE, Leche de Tigre, Avocado

SMOKED PROSCIUTTO WRAPPED BRIE CHEESE, Cherry Jam, Saba

HOT

ALL BEEF PIGS IN A BLANKET, Puff Pastry, Sauerkraut, Jalapeno Mustard

ANGUS BEEF SLIDERS, American Cheese, Pickles, Chipotle Aioli

VEGGIE BURGER SLIDERS, Caramelized Onions, Swiss Cheese, Horseradish

ITALIAN ROAST PORK SLIDER, Provolone, Roasted Peppers, Pesto

CHESAPEAKE STYLE CRAB CAKES, Caper Remoulade

MINI BURGUNDY BEEF PUFF, Béarnaise Aioli

GLUTEN-FREE ROASTED VEGETABLE EMPANADA, Chipotle Aioli

TURKEY MEATBALL, Spicy Tomato, Parmesan

CHEESE STEAK SPRING ROLL, M1 Steak Sauce

VEGETABLE SPRING ROLL, Hoisin Sauce

GLUTEN FREE QUINOA & ZUCCHINI FRITTER, Caper Remoulade

KOREAN CHICKEN SKEWER, Spiced Peanuts, Korean BBQ

ASIAN BEEF DUMPLINGS, XO Sauce

BACON WRAPPED SCALLOPS, Red Pepper Jam

HORS D'OEUVRE DISPLAY

ARTISANAL CHEESE & CRUDITE, Brie, Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack Black River Blue, and Dill Havarti,

Spiced Nuts, Grapes, Dried Fruits, Crackers and Crostini
Seasonal Vegetables, Hummus, Ranch Dressing

CHAMPAGNE TOAST

FIRST COURSE Select one

LOBSTER BISQUE, Shrimp Tarragon Salsa

WILD MUSHROOM SOUP, Brioche Croutons, Chives

BABY GEM LETTUCE, Roasted Tomatoes, Parmesan Crostini, Caesar Dressing

MOSHULU SALAD, Romaine, Red Grapes, Apples, Crispy Shallots, Cilantro Lime Dressing

MIXED GREENS, Belgian Endive, Roasted Beets, Candied Pecans, Balsamic Dressing

ARUGULA SALAD, Grape Tomatoes, Red Onions, Cucumbers, Honey Mustard

ENTREE COURSE Select one plated entrée or up to three plated entrées with pre-counts provided

ROASTED CRISPY SKIN NATURAL CHICKEN BREAST, Red Pepper Cream

STUFFED CHICKEN BREAST WITH HAM & CHEDDAR, Truffle Rosemary Jus

MAPLE LEAF DUCK BREAST, Sweet & Sour Duck Sauce

PAN SEARED SALMON, Horseradish Butter, Tomato Dill Coulis

ZATAR SPICE RUBBED SWORDFISH, Cilantro Crème

JUMBO LUMP CRAB CAKE, Caper Remoulade, Chipotle Aioli**

BRAISED ANGUS BEEF SHORT RIB, Caramelized Onions, Shallot Jus

ROASTED CENTER CUT FILET MIGNON, Black Truffle Vinaigrette**

CERTIFIED ANGUS CENTER CUT NEW YORK STRIP, Blue Cheese Butter, Saba**

ROASTED CHICKEN BREAST AND JUMBO SHRIMP, Tarragon Citrus Nage

SWORDFISH AND BRAISED BEEF SHORT RIB, Bearnaise Aioli

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIB, Red Wine Sauce**

CENTER CUT FILET MIGNON AND JUMBO LUMP CRAB CAKE, Red Wine Sauce, Caper Remoulade***

Served with Chef's Selection of Seasonal Vegetable and Starch

DESSERT COURSE

ELEGANT HOUSE-MADE WEDDING CAKE, Coffee & Tea Service

CHEF'S SWEETS TABLE, Miniature Display of Lemon Meringue Tart, Seasonal Cheesecake, Flourless Chocolate Cake, Carrot Cake and Chocolate Budino

Private Bridal Suite with Bottle of Dom Perignon for the Bride and Groom
First Anniversary Dinner for Two (\$250 value)

* ADD \$10 PER GUEST ** ADD \$12 PER GUEST *** ADD \$15 PER GUEST
All Pricing Excludes Tax and Staffing Charge

\$185 PER GUEST

WEDDING CAKES

Our Pastry Chefs offer a selection of house baked Moshulu Signature Wedding Cakes. Florals and cake tops are not included.

CAKES

Vanilla
Chocolate
Marble
Lemon
Red Velvet
Carrot Cake
Funfetti Pound Cake

FILLINGS

Lemon Curd
White Chocolate Mousse
Cream Cheese
Vanilla Buttercream
Chocolate Mousse
Chocolate Buttercream
Peanut Butter Mousse
Raspberry Mousse
Vanilla Buttercream and Fresh Raspberries
Mocha Buttercream
Funfetti Icing
Vanilla Mousseline with Fresh Strawberries
Raspberry Jam
Chocolate Ganache

ICINGS

Vanilla Buttercream
Chocolate Buttercream
Coffee Buttercream

ADD Ice Cream, ADD \$4 PER GUEST

Custom Intricate Decoration including Rolled Fondant or Sugar Flowers are Available at an Additional Cost

Two Cake/Filling Options: Add \$1 per Guest

Three Cake/Filling Options: Add \$2 per Guest

All Pricing Excludes Tax and Staffing charge

EVENT COORDINATION

The Moshulu strives to create a unique and memorable event for you and your guests. Our Private Events Concierges will work with you to determine your needs and coordinate all of the details for your special event.

BOOKING YOUR EVENT

We will tentatively hold a Private Event function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit of 25% of the estimated food and beverage revenue or food and beverage minimum, whichever is greater, is due within ten business days with a signed contract.

COMPLIMENTARY SERVICE & AMENITIES

Every event at the Moshulu includes Ivory linens, tableware, a Coat Check Attendant, dedicated Banquet Captain and personal event coordination throughout the planning process.

FACILITY RENTAL

Please inquire with our Private Events Concierges about facility rental rates for each specified space. Fees are based on food and beverage minimums and the variety of spaces required for your event.

GUARANTEES

A final attendance guarantee must be specified by 12 Noon, seven business days prior to the event with entrée pre-counts. This guarantee is not subject to reduction. If a guarantee is not received seven business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee, is subject to Chef's approval who reserves the right to substitute menu items. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

EVENT DETAILS

All arrangements should be finalized at least three weeks in advance of your event if possible. An Event Order of your event will be submitted to you for approval. It is the host's responsibility to review all arrangements, notify your Private Events Concierge of any changes, and return the signed Event Order.

PAYMENT

The Moshulu accepts payments by money order, certified check, corporate check or Electronic Fund Transfer, made payable to SCC Restaurant LLC. A signed copy of the contract and a non-refundable deposit is due within ten business days. The final balance must be paid in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event will be due at the end of event. Should proper payment not be received within the designated time, Moshulu reserves the right to cancel the event.

STAFFING CHARGE

All food and beverage is subject to a 24% staffing charge. The Staffing Charge is not a gratuity but covers labor expenses for staffing your event and may exceed the actual labor cost. Gratuity is offered at the sole discretion of the guest.

ADDITIONAL LABOR CHARGES

Bartender fee of \$150 each bartender per 75 guests

Chef Attendant fee of \$100 each attendant per 75 guests is required for stations

Cake Cutting Fee of \$3 per guest if cake is provided by an outside vendor

Security and Bathroom Attendant fee of \$25 each per hour per 50 guests

PARKING

Penn's Land Corporation owns the parking lot outside of the Moshulu, and charges \$20 per car. Host paid parking is available upon request through Penn's Landing. Additional metered spots and parking lots are available on Columbus Boulevard. Uber and Taxi service are also available.

AUDIOVISUAL EQUIPMENT

Moshulu has a variety of audio-visual equipment available for rental. Pricing is available upon request.

EVENT TIMES

Should you extend the time of your event, there is a \$500 fee per hour, in addition to any additional food and beverages purchases and staffing charges.

DECORATION

Guests may provide decorations provided they conform to all Moshulu requirements and fire codes. Placement and attachment of such must be coordinated with your Private Events Manager. Votive candles and enclosed candles are acceptable. No Helium balloons, streamers, confetti or rice are permitted. Bubbles are not permitted inside. Only painters' tape is permitted. Everything must be removed at the end of the event. The Moshulu is not responsible for any items left at the end of the event.

SUBCONTRACTORS AND OUTSIDE VENDORS

All vendors load-in through The Deck entry. There is not an elevator available, vendors are responsible for carrying and moving their own equipment. All equipment and accessories will be neat, orderly and set up in a professional manner that protects all persons from any bodily harm.

All vendors and outside subcontractors will indemnify and hold the Moshulu harmless from any and all damages or liabilities which may arise by them, their employees or through their use. A one-million-dollar Certificate of Insurance naming SCC Restaurant LLC is required. There is no additional cost to request this certificate from their insurance company.

MUSIC AND ENTERTAINMENT

Background music is available in all areas of the Moshulu. Should you require outside band or DJ, the Moshulu requires the following guidelines. All equipment should be professional grade. Loose wires and cords are to be taped down using Gaffer's tape. All lighting trees/stands should have sandbags. Speakers should be placed on or near the performance area, not on the dance floor. Volume should be set at a moderate level that permits comfortable conversation. Increase in volume for dance music should be based on the size of the audience. Host and onsite event supervisor have the final approval.

Professional entertainment vendors may not drink alcohol on performance area. Non-alcoholic beverages and water are permitted in the performance area. Meals are a courtesy of the hosts should they choose to provide. Meals should be eaten at an appropriate time off stage in a designated area as determined by the host.

SMOKING

There is no smoking inside the Moshulu or under the tents. Designated outdoor areas are available on the open-air decks or on the pier.