



Since the launching of the Moshulu (pronounced Mo-shoe'-loo) in 1904, she has had a long and exciting career on the seas working the ports of Europe, South America, Australia, America and Africa. The Moshulu was confiscated by the Americans in WWI and by the Germans in WWII. In 1917 President Wilson's wife renamed the ship Moshulu, meaning fearless. She selected this name to honor the Seneca tribe of Native Americans. The ship has traveled around Cape Horn 54 times. In grander days, she won the last Great Grain Race in 1939. Today, the Moshulu is the largest four-masted sailing ship in the world still afloat. She is 397 feet long with masts towering 220 feet over her Chart House Deck. In the fall of 1974, she was brought to Philadelphia and opened as a restaurant on Philadelphia's Penn's Landing. In 1989 the Moshulu closed after an extensive fire. In 1994 the Moshulu was restored and re-opened in the style of a turn-of-the-century luxury liner. In 2002, local restaurateur Martin Grims purchased the Moshulu and opened the restaurant on May 1, 2003.

The Moshulu's private dining rooms are a visual feast – polished mahogany, etched glass, hand-painted murals and stylish South Seas accents. The panoramic views of the Philadelphia waterfront and skyline are simply dazzling. Nationally known food critic John Mariani wrote about the ship . . . “When Marty Grims took it over and wholly refurbished the ship, he also took on a superb chef, Ralph Fernandez, whose expertise makes this one of those rare attractions where the food and the atmosphere co-mingle seamlessly.” The ship has been featured in Bon Appetit and Nation's Restaurant News and when Philadelphia Inquirer food critic Craig LaBan reviewed the ship, he said it is . . . “a rare harmony of first class food and service with stunning views and ambience.” And just this fall the Moshulu was selected by Citysearch.com as having the best views in Philadelphia. The Moshulu has also been awarded the AAA prestigious Four Diamonds Award.

The marriage of fine service, spectacular fare, unsurpassed views and one of the most unique venues in the world is sure to make for a fabulous event. Our private group portfolio has been developed to give you a point of reference. Using this as a starting point, we handle every event on a personal level. Please feel free to contact me for any reason; I look forward to planning your special event.

*Sincerely,*

*Diane Meglino  
Director of Tourism & Group Sales*



# MOSHULU

CAFÉ • RESTAURANT • BAR

---

## Menus

Enclosed are Moshulu's group menus. The Moshulu does not permit any food or beverage to be brought into the restaurant. All prices quoted herein are firm through December 2008. Any affair beyond this date is subject to a proportionate price increase consistent with increased costs of food and beverage. Group lunch packages are available seven days a week between the hours of 11:00 am and 4:00pm. A Choice of two entrees requires pre-order. Our menu selections are subject to change according to seasonality & market availability.

## Guarantees

The final number of guests attending your affair is required seven days prior to your party. This is critical to insure that we can meet your needs. Once received the number will be considered a guarantee and not subject to reduction.

## Cocktails

We offer different beverage options to accommodate your particular needs.

## Coat Check

Complimentary coat check can be made available upon request.

## Parking

Parking is available adjacent to the Moshulu, at Penn's Landing's Lombard Circle.  
-Complimentary motor coach parking is available.

## Special Amenities

Amenities that can be provided for you at an additional charge are; live entertainment, custom floral, hors d'oeuvres packages, specialized linen and special occasion custom cake design. Please speak to a catering representative for the pricing of these amenities. Complimentary tours of the Moshulu and printed group menus can be provided upon request.

## Deposit and Payment

To confirm your date, a signed contract and deposit are required. Final count and full balance are required seven days prior to your event. Should a confirmed reservation be cancelled within thirty days of your event, your deposit will be forfeited.

**MOSHULU**  
CAFÉ • RESTAURANT • BAR

---

**Hors D'oeuvres Packages**

*Treat your group to cocktails and hors d'oeuvres on one of our private decks.*

**Butlered Hors d'oeuvres**

**Select four from the following:**

*Roma Tomato Bruschetta, Fresh Mozzarella w. Aged Balsamic Syrup*

*Crispy Phyllo Cup w. Chick Pea Hummus, Grilled Vegetables*

*Chicken Tahini Salad w. Pine Nuts on Mini Pita Rounds*

*Wild Mushroom Profiteroles*

*Panko Crusted Mini Crab Cake, Caper Remoulade*

*Steamed Vegetarian Dumpling w. Ponzu Dipping Sauce*

*Petite Kosher Beef Sausage, Puff Pastry, Napa Valley Dijon*

*Tandori Chicken Satay w. Cilantro Cream*

*Asian Vegetable Spring Roll w. Ginger Soy Glaze, Wasabi Crème Fraiche*

**\$8.00 pp**

**Hors D'oeuvres Stations**

**Priced Per Person**

**Seasonal Fruit & Berry Platter**

*Colorful Assortment of Fresh Seasonal Fruits & Fresh Market Berries*

*\$6.00 Per Person*

**Gourmet Cheese Display**

*Assorted Cheeses from Around the World w. Dried Fruit,*

*Candied Walnuts, Grapes & Fine Crackers*

*\$6.00 Per Person*

**Gourmet Crudite Assortment**

*Seasonal Market Vegetables and Assorted House made Dips*

*\$5.00 Per Person*

**MOSHULU**  
CAFÉ • RESTAURANT • BAR

---

***Lunch Buffet***

***(Minimum Order of 25 Guests)***

***Served w. a Selection of Brick Oven Fired Breads & French Dinner Rolls***

***Artisan Salads***

*Mixed Seasonal Greens with Honey Dijon Vinaigrette*

*Classic Caesar Salad with Baguette Croutons*

*Country Salad with Roasted Peppers, Goat Cheese, Spicy Pecans,*

*Dried Cranberries & Rosemary Vinaigrette*

~

***Starch Selections (Select Two)***

*Ricotta Cheese Raviolis w. Roma Tomatoes, Fresh Basil, Shaved Parmesan*

*Rigatoni w. Oven Roasted Tomatoes, Black Olives, Capers,*

*Flat Leaf Italian Parsley, White Wine Sauce*

*Tri-Color Fussilli w. Roasted Pepper Coulis, Grilled Seasonal Vegetables*

*Bow Tie Pasta, Fresh Mozzarella, Roasted Garlic, Tomato Confit, Fresh Basil*

*Yukon Gold Potatoes, Roasted w. Fine Herbs, Shallots & Roasted Garlic*

*Roasted Garlic Whipped Potatoes*

*Rice Pilaf, Toasted Almonds, Fresh Snipped Chives*

~

***Entrée Selections (Select Two)***

***Entrees:***

*Seared Jail Island Salmon, Vintage Port Reduction*

*Wasabi Crusted Tilapia, Thai Lemon Grass Beurre Blanc*

*Herb Crusted Brook Trout, Ten Year Old Balsamic Reduction*

*Herb Crusted Boneless Chicken Breast*

*Medallions of Filet Mignon, Cabernet Thyme Jus (\$4.00 Supplement)*

*Jumbo Crab cake, Mustard Thyme Beurre Blanc*

*Sautéed Medallions of Chicken, Whole Grain Mustard Emulsion*

*Free Range Turkey Breast w. Madeira Sage Jus, Whole Cracked Cranberry Relish*

*Roast Loin of Pork w. Apple Cranberry Pecan Salsa, Green Peppercorn Sauce*

~

***Vegetables***

*Selection of Seasonal Market Vegetables*

~

***Dessert***

*Moshulu Chocolate Fountain*

*Coffee, Tea & Iced Tea*

***\$32.00pp inclusive of sales tax & gratuity***

# MOSHULU

CAFÉ • RESTAURANT • BAR

5

## Group Luncheon Sit – Down Menu

*Served w. French Dinner Rolls & Sweet Butter*

### **First Course:**

*Select One From the Following:*

**Organic Young Lettuce**

*Asparagus, Grape Tomatoes, Pepper Confetti, Candied Almonds, Honey Mustard Vinaigrette*

**Hearts of California Romaine**

*Caesar Dressing, Parmesan Croustade*

**Country Salad**

*Roasted Peppers, Goat Cheese, Spicy Pecans, Dried Cranberries, Rosemary Vinaigrette*

**Rigatoni w. Spicy Roasted Tomato Cream**

*Fresh Basil, Shaved Grana*

**Bow Tie Pasta, Fresh Mozzarella**

*Roasted Garlic, Tomato Confit, Fresh Basil*

### **Second Course:**

*Select Two From the Following:*

**Lancaster Free Range Chicken Breast**

*Whipped Potatoes, Wild Mushrooms, Haricot Vert, Tarragon Pan Jus*

**Herb Crusted Boneless Chicken Breast**

*Roasted Garlic Whipped Potatoes, Baby Spinach, Madeira Jus*

**Pork Tenderloin**

*Maple Whipped Sweet Potatoes, Autumn Vegetables, Bourbon Cider Jus*

**Seared Jail Island Salmon**

*Aromatic Herbs, House Made Gnocchi, Petit Vegetables, Vintage Port Reduction*

**Crab Crusted Tilapia**

*Chive Whipped Potatoes, Black Bean Salsa, Roasted Red Pepper Coulis*

**Herb Crusted Rainbow Trout**

*Twice Baked Potato, Portobello Mushroom, Oven Dried Tomato Herb Salad, Dijon Vin Blanc*

**Penne Rigate w. Roasted Chicken**

*Sun Dried Tomatoes, Shiitake Mushrooms, Roasted Garlic Cream*

**Bow Tie Pasta**

*Fresh Mozzarella, Roasted Garlic, Tomato Confit, Fresh Basil*

**Char Grilled Filet Mignon\***

*Fork Crushed Fingerling Potatoes, Asparagus, Tomato Confetti, Red Wine Sauce*

### **Dessert:**

*Select One From the Following:*

*House Turned Sorbet w. Tuille Cookie & Seasonal Fresh Fruit*

*Chef's Selected Dessert Sampler*

*Coffee, Tea & Iced Tea*

\*\$6.00 Supplement

**\$32.00pp inclusive of sales tax & gratuity**

**MOSHULU**  
CAFÉ • RESTAURANT • BAR

---

***Brunch Buffet \****  
*(Minimum Order of 25 Guests)*

*Freshly Squeezed Juices*  
*Assorted Homemade Muffins, Pastries & Breads*  
*Sweet Butter & Preserves*  
*Traditional & Egg White Omelets made to order w. assorted fillings.*  
*Bagel Assortment w. House Smoked Salmon & Flavored Cream Cheeses*  
*Seasonal Fresh Fruit Assortment*  
*Cinnamon Glazed Challah French Toast w. Maple Syrup*  
*Traditional Eggs Benedict w. Hollandaise Sauce*  
*Breakfast Meats ~ Sausage & Bacon*  
*Hash Brown Potatoes*  
*Petit Four Assortment*  
*Coffee & Tea, Brewed Decaffeinated*

***Made to Order Omelet Station***  
*\$75.00 additional for Omelet Chef*

*\$40.00 per person*

*\*Available on Saturday & Sunday Afternoons*

*\*\*To supplement the Brunch Buffet w. Additional Stations please see our Representative for pricing.*

**MOSHULU**  
CAFÉ • RESTAURANT • BAR

---

***Moshulu Chocolate Fountain***

*To include Illy Coffee & Mighty Leaf Tea Selection*

*Treat your guests to the sight and aroma of our four-foot tall Chocolate Fountain, flowing with fine molten Belgian Dark Chocolate.*

*Your guests will enjoy dipping:*

*Pretzels*

*Marshmallows*

*Shortbread Cookies*

*Graham Crackers*

*Biscotti*

*Dried Fruit*

*Strawberries (M.P.)*

*Fresh-Cut Melon, Pineapple or Bananas (M.P.)*

*\$4.00 Supplement with a Lunch Package*

*M.P. Supplement on Fresh Fruit*

*Available Only for Events of 30 guests or more*

*(Smaller Fountain Available for Events with Less Than 30 Guests.)*

**MOSHULU**  
CAFÉ • RESTAURANT • BAR

---

**Bar Selections**

**Premium Open Bar Per Person\*\*** - 1<sup>st</sup> hour- \$8.00 - 2<sup>nd</sup> Hour-\$6.00 - \$4.00 each additional hour

**Premium Bar Brands to Include:**

Scotch – Dewars, Cutty, J & B, Chivas

Whiskey – Seagram 7, VO, CC, Crown Royal, Jameson

Vodka – Smirnoff, Absolute, Finlandia, Stolichnaya

Gin – Boodles, Bombay, Beefeater, Tanqueray

Bourbon – Jack Daniels, Old Granddad, Southern Comfort

Rum – Captain Morgan, Bacardi

\*Premium bar to also Include:

\*House Wine

\*Bottled Beer

\*Champagne Toast Additional (Charged on Consumption)

\*Cordials & Cognac Charged on a Consumption Basis

**Top Shelf Open Bar Per Person \*\*** - 1<sup>st</sup> Hour - \$10.00 – 2<sup>nd</sup> Hour- \$8.00 - \$6.00 each additional hour

**Top Shelf Bar Brands to Include:**

**All Premium Brands Plus:**

Scotch – Johnny Walker Black & Red, Chivas, Glenlivet 12 yr

Whiskey – Jameson, Bushmills

Vodka – Ketel One, Belvedere, Chopin, Grey Goose

Gin – Tanqueray 10, Bombay Sapphire

Bourbon – Knob Creek, Makers Mark, Wild Turkey

Rum – Captain Morgan, Bacardi

\*Top Shelf Bar to also Include:

\* House Wine

\*Bottled Beer

\*Champagne Toast Additional (Charged on Consumption)

\*Cordials & Cognacs Charged on a Consumption basis

\*\*Two Hour Minimum on Bar Packages

**Consumption Bar** – All Drinks Charged On a Consumption Basis (Drink by Drink)

\*Bottled Wine & Champagne Charged on a per bottle basis

**Wine and Beer Option** – \$5.50 per guest – One Glass of Moshulu House Wine or Beer.

**Non – Alcoholic Beverage Assortment** - \$5.00 per guest; Unlimited assortment of fresh juices & soda.

# MOSHULU

CAFÉ • RESTAURANT • BAR

---

## Special Amenities

<i>Piano Player</i> <i>(Other entertainment options available upon request)</i>	<i>\$250.00 (Two Hours)</i>
<i>Cake Cutting Fee ~ includes custom garnish</i> <i>(Required if cake is provided by an outside vendor)</i>	<i>\$3.00 per Guest</i>
<i>Bartender Fees</i>	
<i>One hour cocktail reception</i>	<i>\$75.00 per 50 Guests</i>
<i>Multiple hour reception</i>	<i>\$100.00 per 50 Guests</i>
<i>Carver / Attendants / Chef</i>	<i>\$75.00 per Attendant</i>
<i>Audio Visual Equipment</i>	
<i>*Slide Projector</i>	<i>\$75.00</i>
<i>*Screen</i>	<i>\$60.00</i>
<i>*Laser Pointer</i>	<i>\$30.00</i>
<i>*Podium</i>	<i>\$50.00</i>
<i>*Podium</i>	<i>\$75.00</i>
<i>w. Sound System</i>	
<i>*LCD Projector</i>	<i>\$250.00</i>
<i>*Cordless Lavalier Microphone</i>	<i>\$250.00</i>
<i>w. Sound System</i>	

**MOSHULU**  
CAFÉ • RESTAURANT • BAR

---

**Directions to the Moshulu**

**Traveling South on I-95 (From Trenton-**

*Exit 20 (Old Exit 16)-Columbus Blvd/Washington Ave exit*

*Left at traffic light onto Columbus Blvd*

*Right at first traffic light-Lombard Circle*

**Traveling North on I-95 (From Chester)-**

*Exit 20 (Old Exit 16) - Columbus Blvd/Washington Ave exit*

*Left at traffic light onto Columbus Blvd*

*Right at fourth traffic light- Lombard Circle*

**From Ben Franklin Bridge-**

*Follow signs from I-95 South*

*Stay right to 95 South*

*Take 95 straight to Exit 20 Columbus Blvd/Washington Ave Exit*

*Left coming off of the exit onto Columbus Blvd*

*Right at the first traffic light- Lombard Circle*

**From Center City (South Street Area)-**

*Take Pine Street to Front Street*

*Left on Front Street and follow to Spruce Street*

*Right on Spruce-cross over to Columbus Blvd*

*Right on Columbus and cross immediately into far left lane*

*Left at first traffic light- Lombard Circle*

**From Center City-**

*Take Race Street to Columbus Blvd*

*Turn right onto Columbus Blvd*

*Left at the sixth traffic light*

**From Main Line Area-**

*East I-76 to Philadelphia*

*Exit 676 Central Philadelphia*

*Follow to 95 South*

*Take straight to Exit 20 (Old Exit 16) Columbus Blvd/Washington Ave Exit*

*Make a left coming off of the exit onto Columbus Blvd*

*Straight to first traffic light- Lombard Circle*