

# WEDDING PACKAGES



# MOSHULU



Thank you for inquiring about hosting your wedding celebration on the Moshulu; the World's oldest and largest four-masted Tall Ship. Located on Philadelphia's Penn's Landing, the Moshulu is a stationary, AAA Four Diamond restaurant. She is three hundred ninety seven feet long with masts towering two hundred twenty feet above the Charthouse Deck. Offering unsurpassed views and a unique experience, our private rooms and outside 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. Pricing does not include the 8% PA sales tax on food, 10% PA and city sales tax on liquor or the 22% staffing charge. 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 will be 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 beginning planning your special day.

Chris Baldwin, Sales Manager  
[cbaldwin@moshulu.com](mailto:cbaldwin@moshulu.com)  
215.923.2500 x1013

# ORCHID PACKAGE

Available Friday Evenings, Saturday Afternoons and Sundays with minimum of 40 guests

## FOUR HOUR PREMIUM BAR

Dewar's, Johnny Walker Red, Seagram 7, Seagram VO, Jack Daniels, Jameson, Jim Beam  
Svedka, Absolute, Absolute Flavors, Bombay, Beefeater, Tanqueray  
Captain Morgan, Malibu, Cuervo Gold and Cuervo Silver  
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Coca Cola Soft Drinks, Juices and Bottled Water

## BUTLERED HORS D'OEUVRES

(Select six)

COLD

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado  
Fresh Mozzarella & Roma Tomato, Aged Balsamic  
Shrimp Ceviche, Citrus, Jalapeno, Sour Cream  
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar  
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton  
Polenta Crostini with Balsamic Mushroom Tapenade  
Mini Filet of Beef Sliders, Truffle Butter, Baby Arugula  
Chicken Pinwheel, Provolone, Roasted Pepper, Basil Pesto

HOT

Broccoli & Sharp Cheddar Mini Quiche  
Mushroom & Gruyere Tart  
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon  
Vegan Caponata, Phyllo Star  
Miniature Beef Wellington, Port Wine Reduction  
Buffalo Chicken Empanada with Celery & Blue Cheese  
Philly Cheese Steak Spring Roll, M-1 Steak Sauce  
Apple and Walnut Brie Beggar's Purse, Port Reduction

## CHAMPAGNE TOAST

## SALAD COURSE

(Select one)

MOSHULU SALAD

Romaine, Red Grapes, Fuji Apples, Shallots  
Cilantro Lime Dressing

SEASONAL ORGANIC GREENS

Sweet Grape Tomatoes, Candied Almonds  
Honey Dijon Vinaigrette

CALIFORNIA HEARTS OF ROMAINE

Roasted Garlic, Parmesan Croustade  
Caesar Dressing

ARUGULA SALAD

Baby Arugula, Shaved Parmesan, Tomatoes, Red Onion  
Balsamic Vinaigrette

## ENTRÉE COURSE

(Select one entrée or up to three entrées with pre-counts provided)

ROASTED CRISPY SKIN CHICKEN BREAST  
Red Pepper Cream, Green Olive Pesto

STUFFED CHICKEN BREAST WITH TASSO HAM & SMOKED CHEDDAR  
Truffle Mushroom Jus

MAPLE LEAF DUCK BREAST  
Spiced Pecan & Dry Cranberry Relish

SPICE BRINED PORK TENDERLOIN  
Bacon Apple Cider Sauce, Smoked Tomato Jam

PAN SEARED LOCH DUART SCOTTISH SALMON  
Red Pepper Jam

CORIANDER CRUSTED MAHI MAHI  
Green Yogurt Sauce

JUMBO LUMP CRAB CAKE  
Chipotle Aioli, Caper Remoulade

AHI TUNA  
Szechuan Soy Reduction, Jalapeno, Jicama & Cucumber Slaw  
ADD \$8 PER PERSON

BONELESS BRAISED SHORT RIBS  
Miso Sesame Soy Jus

ROASTED 8OZ CENTER CUT FILET MIGNON  
Red Wine Sauce, Roasted Shallots  
ADD \$9 PER GUEST

12 OZ NATURES SOURCE BONELESS RIB EYE  
Horseradish Cream  
ADD \$8 PER GUEST

## ENTREE DUETS

FREE RANGE CHICKEN BREAST AND JUMBO SHRIMP  
Tarragon Citrus Nage  
ADD \$8 PER GUEST

FREE RANGE CHICKEN BREAST AND ROAST SALMON  
Red Pepper Jam  
ADD \$8 PER GUEST

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIBS  
Miso Sesame Soy Jus

ADD \$10 PER GUEST

CENTER CUT FILET MIGNON AND JUMBO SHRIMP  
Red Pepper Cream  
ADD \$10 PER GUEST

ROASTED 8 OZ. FILET MIGNON AND JUMBO LUMP CRAB CAKE  
Red Wine Sauce, Caper Remoulade  
ADD \$12 PER GUEST

**VEGETABLE AND STARCH**

(Select one combination)

POTATO GALETTE WITH BACON AND SCALLIONS  
Haricots Verts & Baby Carrots

OVEN DRIED TOMATO & PARMESAN POLENTA  
Roasted Vegetable Ratatouille

WILD MUSHROOM RISOTTO CAKE  
Sautéed Broccolini & Roasted Garlic

WARM SOBA NOODLES WITH CITRUS SOY  
Scallions & Seared Baby Bok Choy

**DESSERT COURSE**

ELEGANT HOUSE-MADE WEDDING CAKE  
Berries and Sauce

**COFFEE & TEA SERVICE**

\$110 PER GUEST

All Pricing Excludes Tax and Staffing Charge

# MAGNOLIA PACKAGE

Available for a minimum of 40 guests

## FOUR HOUR PREMIUM BAR

Dewar's, Johnny Walker Red, Seagram 7, Seagram VO, Jack Daniels, Jameson, Jim Beam  
Svedka, Absolute, Absolute Flavors, Bombay, Beefeater, Tanqueray  
Captain Morgan, Malibu, Cuervo Gold and Cuervo Silver  
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Coca Cola Soft Drinks, Juices and Bottled Water

## BUTLERED HORS D'OEUVRES

(Select six)

COLD

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado  
Fresh Mozzarella & Roma Tomato, Aged Balsamic  
Shrimp Ceviche, Citrus, Jalapeno, Sour Cream  
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar  
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton  
Polenta Crostini with Balsamic Mushroom Tapenade  
Mini Filet of Beef Sliders, Truffle Butter, Baby Arugula  
Chicken Pinwheel, Provolone, Roasted Pepper, Basil Pesto

HOT

Broccoli & Sharp Cheddar Mini Quiche  
Mushroom & Gruyere Tart  
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon  
Vegan Caponata, Phyllo Star  
Miniature Beef Wellington, Port Wine Reduction  
Buffalo Chicken Empanada with Celery & Blue Cheese  
Philly Cheese Steak Spring Roll, M-1 Steak Sauce  
Apple and Walnut Brie Beggar's Purse, Port Reduction

## FARM & GARDEN STATION

Assorted Artisanal Cheeses with Fresh Red Grapes, Seasonal Market Vegetables  
House-made Hummus, Onion Dip with Assorted Crackers and Pita Chips

## CHAMPAGNE TOAST

### FIRST COURSE

(Select one)

CLASSIC MAINE LOBSTER BISQUE  
Grilled Shrimp Salsa

WILD MUSHROOM SOUP  
Tarragon Crème Fraiche

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

SEASONAL ORGANIC GREENS  
Sweet Grape Tomatoes, Candied Almonds

Honey Dijon Vinaigrette  
CALIFORNIA HEARTS OF ROMAINE  
Roasted Garlic, Parmesan Croustade  
Caesar Dressing

ARUGULA SALAD  
Baby Arugula, Shaved Parmesan, Tomatoes, Red Onion  
Balsamic Vinaigrette

## ENTRÉE COURSE

(Select one entrée or up to three entrées with pre-counts provided)

ROASTED CRISPY SKIN CHICKEN BREAST  
Red Pepper Cream, Green Olive Pesto

STUFFED CHICKEN BREAST WITH TASSO HAM & SMOKED CHEDDAR  
Truffle Mushroom Jus

MAPLE LEAF DUCK BREAST  
Spiced Pecan & Dry Cranberry Relish

SPICE BRINED PORK TENDERLOIN  
Bacon Apple Cider Sauce, Smoked Tomato Jam

PAN SEARED LOCH DUART SCOTTISH SALMON  
Red Pepper Jam

CORIANDER CRUSTED MAHI MAHI  
Green Yogurt Sauce

JUMBO LUMP CRAB CAKE  
Chipotle Aioli, Caper Remoulade

AHI TUNA  
Szechuan Soy Reduction, Jalapeno, Jicama & Cucumber Slaw  
ADD \$8 PER PERSON

BONELESS BRAISED SHORT RIBS  
Miso Sesame Soy Jus

ROASTED 8OZ CENTER CUT FILET MIGNON  
Red Wine Sauce, Roasted Shallots  
ADD \$9 PER GUEST

## ENTREE DUETS

FREE RANGE CHICKEN BREAST AND JUMBO SHRIMP  
Tarragon Citrus Nage  
ADD \$8 PER GUEST

FREE RANGE CHICKEN BREAST AND ROAST SALMON  
Red Pepper Jam  
ADD \$8 PER GUEST

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIBS

Miso Sesame Soy Jus

ADD \$10 PER GUEST

CENTER CUT FILET MIGNON AND JUMBO SHRIMP

Red Pepper Cream

ADD \$10 PER GUEST

ROASTED 8 OZ. FILET MIGNON AND JUMBO LUMP CRAB CAKE

Red Wine Sauce, Caper Remoulade

ADD \$12 PER GUEST

12 OZ NATURES SOURCE BONELESS RIB EYE

Horseradish Cream

ADD \$8 PER GUEST

### VEGETABLE AND STARCH

(Select one combination)

POTATO GALETTE WITH BACON AND SCALLIONS

Haricots Verts & Baby Carrots

OVEN DRIED TOMATO & PARMESAN POLENTA

Roasted Vegetable Ratatouille

WILD MUSHROOM RISOTTO CAKE

Sautéed Broccoli & Roasted Garlic

WARM SOBA NOODLES WITH CITRUS SOY

Scallions & Seared Baby Bok Choy

### DESSERT COURSE

(Select one dessert)

VANILLA BEAN CHEESECAKE

Fresh Strawberries & Strawberry Sauce

CLASSIC CRÈME BRÛLÉE

Chocolate Shortbread Cookies

DARK AND WHITE CHOCOLATE MOUSSE CAKE

Tahitian Vanilla Ice Cream

SWEETS TABLE

Display of Miniature Crème Brûlée, Fruit Tartlets, Triple Chocolate Mousse Cups

Chocolate Flourless Cake, Madelines, Seasonal Cheesecake

### WEDDING CAKE

ELEGANT HOUSE-MADE WEDDING CAKE

Berries and Sauce

### COFFEE & TEA SERVICE

\$130 PER GUEST

All Pricing Excludes Tax and Staffing Charge



# HIBISCUS PACKAGE

Available for a minimum of 40 guests

## FOUR HOUR TOP SHELF BAR

Johnny Walker Black, Chivas 12, Dewar's 12, Glenfiddich, Crown Royal, Bushmills 10, Makers Mark, Bulleit  
Ketel One, Grey Goose, Organic Harvest Vodka, Tanqueray 10, Bombay Sapphire, Hendricks  
Mount Gay, Ten Cane, Patron Silver and 1800 Reposado  
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Coca Cola Soft Drinks, Juices and Bottled Water

## BUTLERED HORS D'OEUVRES

(Select six)

COLD

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado  
Fresh Mozzarella & Roma Tomato, Aged Balsamic  
Shrimp Ceviche, Citrus, Jalapeno, Sour Cream  
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar  
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton  
Polenta Crostini with Balsamic Mushroom Tapenade  
Mini Filet of Beef Sliders, Truffle Butter, Baby Arugula  
Chicken Pinwheel, Provolone, Roasted Pepper, Basil Pesto  
Smoked Salmon, Crostini Brioche, Dill Crème Fraiche, Capers, Salmon Caviar  
Prosciutto Farfalle with Sundried Tomato Crème Fraiche, Kalamata Olive, Polenta

HOT

Broccoli & Sharp Cheddar Mini Quiche  
Mushroom & Gruyere Tart  
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon  
Risotto Beignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli  
Vegan Caponata, Phyllo Star  
Miniature Beef Wellington, Port Wine Reduction  
Buffalo Chicken Empanada with Celery & Blue Cheese  
Mini Lump Crab Cakes, Cocktail Sauce, Lemon Tartar Sauce  
Philly Cheese Steak Spring Roll, M-1 Steak Sauce  
Apple and Walnut Brie Beggar's Purse, Port Reduction

## FARM & GARDEN STATION

Assorted Artisanal Cheeses with Fresh Red Grapes, Seasonal Market Vegetables  
House-made Hummus, Onion Dip with Assorted Crackers and Pita Chips

## CHAMPAGNE TOAST

### FIRST COURSE

(Select one)

RIGATONI PASTA

Roasted Tomato Basil Cream  
Fresh Mozzarella & Shaved Grana

BRAISED BEEF SHORT RIB AREPA

Jicama Slaw, Onion Jam, Chipotle Aioli

TRUFFLE GNOCCHI  
Wild Mushrooms, Oven Dried Tomato  
English Peas, Tomato Fennel Sauce

WILD MUSHROOM, SWISS CHARD & BOURSIN STRUDEL  
Frissee Salad, Toasted Hazelnuts, Honey Mustard

CRISPY FIVE SPICE ROCK SHRIMP  
Spicy Aioli & Thai Vegetable Slaw

PANKO CRUSTED JUMBO LUMP CRAB CAKE  
Pico de Gallo Salad, Cilantro Crème, Chipotle Aioli

SEARED DIVER SEA SCALLOP  
Warm Fingerling Potato Salad with Bacon & Chives  
Micro Arugula, Garlic Aioli

JUMBO SHRIMP COCKTAIL  
Fresh Lemon, Petite Salad, Horseradish  
Cocktail Sauce  
ADD \$4 PER GUEST

AHI TUNA TARTARE  
Wasabi Avocado, Crispy Shallots,  
Ginger Soy Vinaigrette  
ADD \$4 PER GUEST

ECUADORIAN STYLE SHELLFISH CEVICHE COCKTAIL  
Cucumber, Avocado, Guajillo Pepper Salsa, Tortilla Chips  
ADD \$4 PER GUEST

## SECOND COURSE

(Select one)

CLASSIC MAINE LOBSTER BISQUE  
Grilled Shrimp Salsa

WILD MUSHROOM SOUP  
Tarragon Crème Fraiche

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

SEASONAL ORGANIC GREENS  
Sweet Grape Tomatoes, Candied Almonds  
Honey Dijon Vinaigrette

CALIFORNIA HEARTS OF ROMAINE  
Roasted Garlic, Parmesan Croustade  
Caesar Dressing

ARUGULA SALAD  
Baby Arugula, Shaved Parmesan, Tomatoes, Red Onion  
Balsamic Vinaigrette

**ENTRÉE COURSE**

(Select one entrée or up to three entrées with pre-counts provided)

ROASTED CRISPY SKIN CHICKEN BREAST  
Red Pepper Cream, Green Olive Pesto

STUFFED CHICKEN BREAST WITH TASSO HAM & SMOKED CHEDDAR  
Truffle Mushroom Jus

MAPLE LEAF DUCK BREAST  
Spiced Pecan & Dry Cranberry Relish

SPICE BRINED PORK TENDERLOIN  
Bacon Apple Cider Sauce, Smoked Tomato Jam

PAN SEARED LOCH DUART SCOTTISH SALMON  
Red Pepper Jam

CORIANDER CRUSTED MAHI MAHI  
Green Yogurt Sauce

JUMBO LUMP CRAB CAKE  
Chipotle Aioli, Caper Remoulade

AHI TUNA  
Szechuan Soy Reduction, Jalapeno, Jicama & Cucumber Slaw  
ADD \$8 PER PERSON

BONELESS BRAISED SHORT RIBS  
Miso Sesame Soy Jus

ROASTED 8OZ CENTER CUT FILET MIGNON  
Red Wine Sauce, Roasted Shallots  
ADD \$9 PER GUEST

12 OZ NATURES SOURCE BONELESS RIB EYE  
Horseradish Cream  
ADD \$8 PER GUEST

**ENTREE DUETS**

FREE RANGE CHICKEN BREAST AND JUMBO SHRIMP  
Tarragon Citrus Nage  
ADD \$8 PER GUEST

FREE RANGE CHICKEN BREAST AND ROAST SALMON  
Red Pepper Jam  
ADD \$8 PER GUEST

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIBS

Miso Sesame Soy Jus

ADD \$10 PER GUEST

CENTER CUT FILET MIGNON AND JUMBO SHRIMP

Red Pepper Cream

ADD \$10 PER GUEST

ROASTED 8 OZ. FILET MIGNON AND JUMBO LUMP CRAB CAKE

Red Wine Sauce, Caper Remoulade

ADD \$12 PER GUEST

**VEGETABLE AND STARCH**

(Select one combination)

Potato Galette with Bacon and Scallions

Haricots Verts & Baby Carrots

Oven Dried Tomato & Parmesan Polenta

Roasted Vegetable Ratatouille

Wild Mushroom Risotto Cake

Sautéed Broccolini & Roasted Garlic

Warm Soba Noodles with Citrus Soy

Scallions & Seared Baby Bok Choy

**DESSERT COURSE**

(Select one dessert)

VANILLA BEAN CHEESECAKE

Fresh Strawberries & Strawberry Sauce

CLASSIC CRÈME BRULÉE

Chocolate Shortbread Cookies

DARK AND WHITE CHOCOLATE MOUSSE CAKE

Tahitian Vanilla Ice Cream

SWEETS TABLE

Display of Miniature Crème Brulee, Fruit Tartlets, Triple Chocolate Mousse Cups

Chocolate Flourless Cake, Madelines, Seasonal Cheesecake

**WEDDING CAKE**

ELEGANT HOUSE-MADE WEDDING CAKE

Berries and Sauce

**COFFEE & TEA SERVICE**

**CHOCOLATE FAVORS**

HOUSE MADE CHOCOLATES

Two per Box with Color Ribbon

\$150 PER GUEST

All Pricing Excludes Tax and Staffing Charge

# JASMINE PACKAGE

Available for a minimum of 40 guests

## FOUR HOUR TOP SHELF BAR

Johnny Walker Black, Chivas 12, Dewar's 12, Glenfiddich, Crown Royal, Bushmills 10, Makers Mark, Bulleit  
Ketel One, Grey Goose, Organic Harvest Vodka, Tanqueray 10, Bombay Sapphire, Hendricks  
Mount Gay, Ten Cane, Patron Silver and 1800 Reposado  
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Coca Cola Soft Drinks, Juices and Bottled Water

## BUTLERED HORS D'OEUVRES

(Select six)

COLD

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado  
Fresh Mozzarella & Roma Tomato, Aged Balsamic  
Shrimp Ceviche, Citrus, Jalapeno, Sour Cream  
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar  
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton  
Polenta Crostini with Balsamic Mushroom Tapenade  
Mini Filet of Beef Silders, Truffle Butter, Baby Arugula  
Chicken Pinwheel, Provolone, Roasted Pepper, Basil Pesto  
Smoked Salmon, Crostini Brioche, Dill Crème Fraiche, Capers, Salmon Caviar  
Prosciutto Farfalle with Sundried Tomato Crème Fraiche, Kalamata Olive, Polenta

HOT

Broccoli & Sharp Cheddar Mini Quiche  
Mushroom & Gruyere Tart  
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon  
Risotto Beignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli  
Vegan Caponata, Phyllo Star  
Miniature Beef Wellington, Port Wine Reduction  
Buffalo Chicken Empanada with Celery & Blue Cheese  
Mini Lump Crab Cakes, Cocktail Sauce, Lemon Tartar Sauce  
Philly Cheese Steak Spring Roll, M-1 Steak Sauce  
Apple and Walnut Brie Beggar's Purse, Port Reduction

## FARM & GARDEN STATION

Assorted Artisanal Cheeses with Fresh Red Grapes, Seasonal Market Vegetables  
House-made Hummus, Onion Dip with Assorted Crackers and Pita Chips

## CHAMPAGNE TOAST

## FIRST COURSE

(Select one)

RIGATONI PASTA

Roasted Tomato Basil Cream  
Fresh Mozzarella & Shaved Grana

BRAISED BEEF SHORT RIB AREPA

Jicama Slaw, Onion Jam, Chipotle Aioli

TRUFFLE GNOCCHI  
Wild Mushrooms, Oven Dried Tomato  
English Peas, Tomato Fennel Sauce

WILD MUSHROOM, SWISS CHARD & BOURSIN STRUDEL  
Frissee Salad, Toasted Hazelnuts, Honey Mustard

CRISPY FIVE SPICE ROCK SHRIMP  
Spicy Aioli & Thai Vegetable Slaw

PANKO CRUSTED JUMBO LUMP CRAB CAKE  
Pico de Gallo Salad, Cilantro Crème, Chipotle Aioli

SEARED DIVER SEA SCALLOP  
Warm Fingerling Potato Salad with Bacon & Chives  
Micro Arugula, Garlic Aioli

JUMBO SHRIMP COCKTAIL  
Fresh Lemon, Petite Salad, Horseradish  
Cocktail Sauce

AHI TUNA TARTARE  
Wasabi Avocado, Crispy Shallots,  
Ginger Soy Vinaigrette

ECUADORIAN STYLE SHELLFISH CEVICHE COCKTAIL  
Cucumber, Avocado, Guajillo Pepper Salsa, Tortilla Chips

## SECOND COURSE

(Select one)

CLASSIC MAINE LOBSTER BISQUE  
Grilled Shrimp Salsa

WILD MUSHROOM SOUP  
Tarragon Crème Fraiche

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

SEASONAL ORGANIC GREENS  
Sweet Grape Tomatoes, Candied Almonds  
Honey Dijon Vinaigrette

CALIFORNIA HEARTS OF ROMAINE  
Roasted Garlic, Parmesan Croustade  
Caesar Dressing

ARUGULA SALAD  
Baby Arugula, Shaved Parmesan, Tomatoes, Red Onion  
Balsamic Vinaigrette

## ENTRÉE COURSE

(Select one entrée or up to three entrées with pre-counts provided)

ROASTED CRISPY SKIN CHICKEN BREAST  
Red Pepper Cream, Green Olive Pesto

STUFFED CHICKEN BREAST WITH TASSO HAM & SMOKED CHEDDAR  
Truffle Mushroom Jus

MAPLE LEAF DUCK BREAST  
Spiced Pecan & Dry Cranberry Relish

SPICE BRINED PORK TENDERLOIN  
Bacon Apple Cider Sauce, Smoked Tomato Jam

PAN SEARED LOCH DUART SCOTTISH SALMON  
Red Pepper Jam

CORIANDER CRUSTED MAHI MAHI  
Green Yogurt Sauce

JUMBO LUMP CRAB CAKE  
Chipotle Aioli, Caper Remoulade

AHI TUNA  
Szechuan Soy Reduction, Jalapeno, Jicama & Cucumber Slaw

BONELESS BRAISED SHORT RIBS  
Miso Sesame Soy Jus

ROASTED 8OZ CENTER CUT FILET MIGNON  
Red Wine Sauce, Roasted Shallots

12 OZ NATURES SOURCE BONELESS RIB EYE  
Horseradish Cream

## ENTREE DUETS

FREE RANGE CHICKEN BREAST AND JUMBO SHRIMP  
Tarragon Citrus Nage

FREE RANGE CHICKEN BREAST AND ROAST SALMON  
Red Pepper Jam

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIBS  
Miso Sesame Soy Jus

CENTER CUT FILET MIGNON AND JUMBO SHRIMP  
Red Pepper Cream

ROASTED 8 OZ. FILET MIGNON AND JUMBO LUMP CRAB CAKE  
Red Wine Sauce, Caper Remoulade

**VEGETABLE AND STARCH**

(Select one combination)

POTATO GALETTE WITH BACON AND SCALLIONS

Haricots Verts & Baby Carrots

OVEN DRIED TOMATO & PARMESAN POLENTA

Roasted Vegetable Ratatouille

WILD MUSHROOM RISOTTO CAKE

Sautéed Broccoli & Roasted Garlic

WARM SOBA NOODLES WITH CITRUS SOY

Scallions & Seared Baby Bok Choy

**DESSERT COURSE**

(Select one dessert)

VANILLA BEAN CHEESECAKE

Fresh Strawberries & Strawberry Sauce

CLASSIC CRÈME BRULÉE

Chocolate Shortbread Cookies

DARK AND WHITE CHOCOLATE MOUSSE CAKE

Tahitian Vanilla Ice Cream

SWEETS TABLE

Display of Miniature Crème Brulee, Fruit Tartlets, Triple Chocolate Mousse Cups  
Chocolate Flourless Cake, Madelines, Seasonal Cheesecake

**WEDDING CAKE**

ELEGANT HOUSE MADE WEDDING CAKE

Berries and Sauce

**COFFEE & TEA SERVICE**

**CHOCOLATE FAVORS**

HOUSE MADE CHOCOLATES

Two per Box with Color Ribbon

**SWEETHEART PACKAGE**

Private Bridal Suite in Chef's Dining Room  
Bottle of Dom Perignon for the Bride and Groom  
Anniversary Dinner for Two (\$250 value)

\$175 PER GUEST

All Pricing Excludes Tax and Staffing Charge



# WEDDING CAKES

Award Winning Pastry Chef, Sandra Valentine offers a selection of House baked Moshulu Signature Wedding Cakes. Florals and cake tops are not included.

## CAKES

Vanilla Genoise  
Chocolate Genoise  
Chocolate Devil's Food

## FILLINGS

Lemon Mousse  
Raspberry Mousse  
Chocolate Mousse  
White Chocolate Mousse  
Milk Chocolate Hazelnut Mousse  
Bailey's Espresso Soak & Frangelico Mascarpone Mousse  
Vanilla Mousseline and Fresh Strawberries  
Raspberry Jam, Vanilla Buttercream and Fresh Raspberries

ADD Ice Cream and Sauce, ADD \$3 PER GUEST

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

All Pricing Excludes Tax and Staffing charge

# CHOCOLATE FAVORS

Handmade filled Chocolates wrapped in Moshulu Gift Box with Colored Ribbon

## DARKS

Cafe  
Mint  
Raspberry  
Fleur de Sel

## MILKS

Coconut  
Passion Fruit  
Crispy Praline  
Salted Caramel

## WHITE

Ameretto

Select gold, silver, black or ivory ribbon

TWO PIECE BOX \$5 EACH  
FOUR PIECE BOX \$9 EACH

# EVENT COORDINATION

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

## **BOOKING YOUR EVENT**

A Sales Manager will tentatively hold a 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 as well as a Coat Check Attendant, dedicated Banquet Captain and personal event coordination throughout the planning process.

## **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 in advance of your event. 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 sales manager 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 22% 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

## **PARKING**

Penn's Land Corporation owns the parking lot outside of the Moshulu, and charges \$15 per car. Host paid parking is available per request. Additional metered spots and parking lots are available on Columbus Boulevard.

## **AUDIOVISUAL EQUIPMENT**

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 sales 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 Bongo Bar 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 in the Moshulu or under the tents. Designated outdoor areas are available on the open decks.