

# DAYTIME PACKAGES



Thank you for inquiring about hosting your special event aboard the Moshulu, the World's oldest and largest four-masted Tall Ship. Docked on Philadelphia's Penn's Landing, the Moshulu 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 outdoor tented or open-aired decks, combined with delectable American cuisine and impeccable service, make the Moshulu the perfect setting for entertaining and celebrating.

The Moshulu offers a variety of menu packages for lunch, brunch, dinner, and cocktail receptions 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 24% staffing charge. The Moshulu has food and beverage minimums for daytime and evening events. Please inquire with your private events concierge when planning your event.

A signed contract and a non-refundable deposit are required to confirm your reservation. 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 before your event.

We are excited that you are considering the Moshulu and look forward to creating a unique and memorable event. We look forward to meeting with you to discuss and coordinate all the possibilities. Please feel free to contact either one of us with any questions or to set up an appointment to tour this magnificent ship and begin planning your special event.

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# BEVERAGES

## OPEN BAR

### TOP SHELF

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

2.5 HOUR OPEN BAR	\$55 PER GUEST
EACH ADDITIONAL HALF HOUR	\$7 PER GUEST

### PREMIUM

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

2.5 HOUR OPEN BAR	\$45 PER GUEST
EACH ADDITIONAL HALF HOUR	\$7 PER GUEST

### WINE AND BEER

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

2.5 HOUR OPEN BAR	\$40 PER GUEST
EACH ADDITIONAL HALF HOUR	\$7 PER GUEST

### BRUNCH COCKTAILS

Mimosas, Bloody Marys, and Bellinis

2 HOUR	\$32 PER GUEST
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### SODA AND JUICE

Assorted Soft Drinks, Juices, and Bottled Water

2.5 HOUR OPEN BAR	\$12 PER GUEST
EACH ADDITIONAL HOUR	\$4 PER GUEST

### MOCKTAIL

Seasonally Inspired Non-alcoholic Cocktail Beverages

2.5 HOUR BAR	\$12 PER GUEST
EACH ADDITIONAL HOUR	\$4 PER GUEST

## CONSUMPTION BAR

All Drinks are charged on a Consumption Basis per Drink. Bottled Wine & Champagne are charged by Bottle.

Top Shelf Cocktails	\$14-up
Premium Cocktails	\$10-\$14
Specialty Cocktails	\$15
House Wine	\$9
Domestic Beer	\$8
Imported / Craft Beer	\$8
Soft Drink / Juice	\$4
San Pellegrino 500 ml plastic	\$3

## TABLESIDE

### WINE SERVICE

See our Wine List to Select wine to be served tableside by the Bottle

### BOTTLED WATER SERVICE

Acqua Panna 1L	\$7.5
San Pellegrino 750 ml glass	\$7.5

## ADDITIONS

### CORDIALS

Kahlua, Grand Marnier, Bailey's Irish Cream, Sambuca, Cointreau, St. Germaine

FOR ONE HOUR                      \$10 PER GUEST

CHAMPAGNE TOAST                      \$8 PER GUEST

## PREMIUM DRINK TICKETS

Premium Cocktails  
Canned Beer  
House Wine

\$10 PER TICKET

All Pricing Excludes Tax and Staffing Charge  
Bartender Fee is \$200 each per Every 50 Guests.

# BUTLERED HORS D'OEUVRES

Select six for one hour

## COLD

Roasted Tomato & Fresh Mozzarella Crostini, *basil pesto (d,g,n)*

Smoked Salmon Mousse, *potato chip, dill (d)*

California Roll, *kani, cucumber, avocado, spicy mayo*

Spicy Tuna Crispy Rice, *masago mayo, soy reduction*

Avocado Crispy Rice, *cashew chili crunch (n)*

Shrimp Cocktail, *jo seasoning, lemon, cocktail sauce (s)*

Hummus, *feta, olive, lavash cracker (d, g)*

Steak Tartare Crostini, *black truffle, crispy shallot (d)*

Bay Scallop Ceviche, *leche de tigre, avocado (s)*

Smoked Prosciutto Wrapped Brie, *saba (d)*

## HOT

Pigs in a Blanket, *honey mustard (d, g)*

Cheeseburger Sliders, *american cheese, pickle, chipotle mayo (d, g)*

Falafel, *cucumber yogurt, feta (d, g)*

Roast Pork Slider, *provolone, roasted red pepper aioli (d, g)*

Jumbo Lump Crab Croquettes, *caper remoulade (d, g, s)*

Burgundy Beef Puff, *bearnaise aioli (d, g)*

Vegetable Empanada, *chipotle aioli (g)*

Meatball, *spicy tomato sauce, parmesan (d, g)*

Cheese Steak Spring Roll, *m1 steak sauce (d, g)*

Vegetable Spring Roll, *hoisin sauce (g)*

Quinoa & Zucchini Fritter, *caper remoulade*

Korean Chicken Skewer, *spiced peanut, korean bbq*

Chicken Lemongrass Dumpling, *citrus soy (g)*

Bacon Wrapped Scallop, *peppadew pepper jam (s)*

**\$18 PER GUEST PER HOUR**

All pricing excludes tax and staffing charge

# STATIONARY HORS D'OEUVRES

Minimum of 20 guests for one hour

## CRUDITÉ DISPLAY

Seasonal Vegetables

*hummus, ranch, bell pepper, cucumber, celery, carrot, cherry tomato (d)*

\$ 8 PER GUEST PER HOUR

## ARTISANAL CHEESE DISPLAY

Triple Cream Brie, 3 Month Aged Manchego, Cabot Cheddar, Pepperjack, Buttermilk Blue Cheese, Dill Havarti

*candied pecan, grapes, crackers, crostini, seasonal jam, honey (d,g,n)*

\$16 PER GUEST FOR ONE HOUR

## CHARCUTERIE

Fennel Salami, Smoked Prosciutto, Mortadella with Pistachio, Cotto Ham

*golden raisin mostarda, pickled red onion, caper, crostini (g)*

\$20 PER GUEST FOR ONE HOUR

## DIPS

Hummus, Roasted Eggplant, Cucumber Feta Tzatziki, Roasted Tomato

*crudites, crostini, lavash, pita (d,g)*

\$17 PER GUEST FOR ONE HOUR

## SOUTH PHILLY

Ribeye Cheese Steak, *fried onion, american cheese*

Chicken Cheese Steak, *provolone*

Sunday Gravy, *spicy tomato sauce, cavatappi, turkey sausage, meatballs, parmesan*

*served with focaccia, pickled banana pepper, ketchup (d,g)*

\$24 PER GUEST FOR ONE HOUR

ADD Soft Pretzels, *yellow mustard*, ADD \$5 PER GUEST

## RAW BAR

East Coast Oysters, Shrimp Cocktail, Garlic & Herb Steamed Mussels, Blue Crab Claw Cocktail, Tuna Tartare

*shrimp chips, cocktail sauce, caper remoulade, mignonette, lemon (d,s)*

\$29 PER GUEST FOR ONE HOUR

## VEGETARIAN ANTIPASTI

Roasted Tomato, *mozzarella, basil, olive oil*

Farro Arugula Salad, *red onion, fennel, parmesan, balsamic*

Calabrian Chili Roasted Broccoli Rabe

Antipasti Salad, *roasted red peppers, olive, artichoke, provolone, extra virgin olive oil*  
*served with house made focaccia (d,g)*

\$17 PER GUEST FOR ONE HOUR

## TACOS – Select Three

Chicken Tinga, *chipotle salsa roja*

Pork Carnitas, *pineapple, jalapeno*

Braised Beef, *tomatillo salsa verde*

Roasted Vegetable & Black Bean, *guajillo salsa*

*served with corn tortillas, queso fresco, sour cream, pico de gallo (d)*

\$25 PER GUEST FOR ONE HOUR

## CHINATOWN

Thai Noodle & Vegetable Salad, *chili lime, xo sauce (g)*

Crab Rangoon, *sweet chili sauce (d,g,s)*

Vegetable Spring Roll, *hoisin (d)*

Shrimp Shu Mai, *citrus soy (g,s)*

Chicken Lemongrass Dumpling, *chili lime (g)*

Kung Pao Chicken & Vegetable Stir Fry, *spiced peanut (g,n)*

\$28 PER GUEST FOR ONE HOUR

## SOUTHERN BARBECUE

Slow Cooked Pork Shoulder

Smoked Beef Brisket

BBQ Chicken

*served with dirty rice, baked beans, mac & cheese, collard greens, dinner rolls (d,g)*

\$24 PER GUEST FOR ONE HOUR

## **SUSHI**

California Roll

Philly Roll

Spicy Salmon

Spicy Tuna

Yellowtail

Eel & Avocado

Vegetable Roll

*served with wasabi, pickled ginger, gf soy sauce, wakame salad (d,s)*

**\$30 PER GUEST FOR ONE HOUR**

## **CAVIAR**

Calvisius Caviar, *blini, bumps, crème fraiche, chive, caper (d,g)*

**\$250 FOR 100 GRAMS – 20 portions**

**\$475 FOR 250 GRAMS – 50 portions**

**\$925 FOR 500 GRAMS – 100 portions**

**ADD Raw Oysters, *cocktail suace, tabasco, mignonette (s)*, ADD \$9 PER GUEST**

**All Pricing Excludes Tax and Staffing Charge**

# PLATED LUNCH

Minimum of 20 guests available Weekdays 11:30 AM – 3 PM

## **SALAD COURSE** - Select one

Wild mushroom soup, *brioche croutons, chives*

Mixed Greens, *belgian endive, roasted beets, candied pecans, balsamic dressing*

Baby Gem Lettuce, *roasted tomatoes, parmesan crostini, caesar dressing*

## **ENTREE COURSE** - Select one entree or up to three entrées with pre-counts provided

Roasted Crispy Skin Chicken Breast, *red pepper cream, olive pesto*

Stuffed Chicken Breast *with prosciutto & smoked gouda, rosemary jus*

Pan Seared Salmon, *horseradish butter, tomato dill coulis*

Jumbo Lump Crab Cake, *caper remoulade, chipotle aioli\*\**

Braised Beef Short Rib, *caramelized onions stout jus*

Roasted Center Cut Filet Mignon, *black truffle jus\*\**

Chef's Selection of Seasonal Vegetable and Starch

## **DESSERT COURSE** – Select one

Seasonal Cheesecake, *fresh fruit*

Olive Oil Cake, *freshly whipped cream, strawberries*

Classic Crème Brulee, *biscotti*

Chocolate Mousse Cake, *vanilla anglaise*

Tiramisu, *chocolate sauce*

Trio Of Miniature Desserts, *chef's selection*

## **COFFEE & TEA SERVICE**

THREE COURSE LUNCH \$45 PER GUEST

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

# PLATED BRUNCH

Minimum of 20 guests available Weekends 10 AM – 3 PM

## FIRST COURSE - Select Up To Two

Truffle Gnocchi, Wild Mushrooms, *roasted tomato, peas, tomato cream, shaved parmesan*

Turkey Meatballs, *spicy tomato sauce, grana padano, calabrian chilis, grilled bread*

Avocado Toast, *multi-grain toast, hard-cooked egg, pumpkin seeds, pickled onion, tomato, red pepper jam*

Szechuan Beef Dumplings, *garlic sticky eggplant, pea shoots, xo sauce, chili oil*

Veggie Sushi Roll, *spiced peanuts, sweet potato, shiitakes, avocado, cucumber, tahini dressing*

Spicy Tuna Crispy Rice, *spicy mayo, soy reduction, wasabi tobiko*

Jumbo Shrimp Cocktail, *lemon, endive salad, cocktail sauce*

Korean Fried Chicken, *red cabbage slaw, chili lime vinaigrette, spiced peanuts, korean bbq sauce*

Lobster Bisque, *shrimp tarragon salsa*

Baby Gem Lettuce Caesar, *roasted tomatoes, parmesan crostini, caesar dressing*

Mixed Greens Salad, *belgian endive, roasted beets, goat cheese, balsamic dressing*

Moshulu Salad, *romaine, grapes, apples, crispy shallots, cilantro lime dressing*

Arugula Salad, *grape tomatoes, red onions, cucumbers, honey mustard*

## ENTREE COURSE - Select One Entree Or Up To Three Entrées With Pre-Counts Provided

Golden Malted Waffles, *bananas foster, roasted peanuts, chocolate shavings, thick bacon, pure maple syrup*

Eggs Benedict, *poached eggs, smoked pork loin, creamed spinach, chive hollandaise*

Crab & Spring Vegetable Quiche, *jumbo crab, asparagus, spring onions, mushroom, dill havarti*

Stuffed Brioche French Toast, *orange cardamon whipped ricotta, mixed berry compote, almond granola*

Grilled Chicken Breast, *dill havarti, caramelized onion & mushrooms, honey mustard*

Pan Seared Salmon, *lemon dill butter sauce*

Jumbo Lump Crab Cake, *caper remoulade, chipotle aioli\*\**

Roasted Center Cut 8oz Filet Mignon, *Black Truffle Vinaigrette\*\**

Braised Beef Short Rib, *Caramelized Onions, Shallot Jus*

Chef's Selection Of Seasonal Vegetable And Starch

## DESSERT COURSE - Select One Dessert

Seasonal Cheesecake, *fresh fruit*

Olive Oil Cake, *freshly whipped cream, strawberries*

Classic Crème Brulee, *biscotti*

Chocolate Mousse Cake, *vanilla anglaise*

Tiramisu, *chocolate sauce*

Trio Of Miniature Desserts, *chef's selection*

## **COFFEE & TEA SERVICE**

**THREE COURSE BRUNCH \$45 PER GUEST**

**\*ADD \$10 PER GUEST**

**\*\*ADD \$12 PER GUEST**

**All Pricing Excludes Tax and Staffing Charge**

# BRUNCH BUFFET

Available for 30 guests or more served for two hours

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 Entrée

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*

Chef's Seasonal Selection Of Vegetable And Starch

Chef's Selection Of Three Miniature Desserts

Lavazza Coffee, Hot Tea & Iced Tea

**\$45 PER GUEST**

## ADDITIONS

Artisanal Cheese Display, *crackers and crostini*

**\$12 PER GUEST**

Smoked Salmon Display, *bagels, cream cheese, traditional garnish*

**\$15 PER GUEST**

Omelet Station, *made-to-order farm eggs, tomatoes, peppers, spinach, onions, ham, assorted cheeses*

**\$12 PER GUEST FOR 50 GUESTS OR MORE**

All Pricing Excludes Tax and Staffing Charge

# DESSERT STATION

Minimum of 30 Guests. Served for one hour

## MINIATURE DESSERTS

Cream Puffs

Mocha Torte

Flourless Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Vanilla Raspberry Jam Cake

Seasonal Cheesecake

Seasonal Mousse Cups

Chocolate Budino

Tiramisu

Lemon Meringue Tart

Salted Caramel Chocolate Tart

Lavazza Coffee And Tea Service

**Select Three** \$10 PER GUEST

**Select Four** \$12 PER GUEST

## CHEF'S TASTING TABLE

Display of Miniature Lemon Meringue Tart, Seasonal Cheesecake, Flourless Chocolate Cake, Carrot Cake and Chocolate Budino

Lavazza Coffee And Tea Service

\$12 PER GUEST

All Pricing Excludes Tax and Staffing Charge

# SPECIAL OCCASION CAKES & CUPCAKES

Our Pastry Chefs offer house-baked, decorated cakes or cupcakes for any occasion.

## CAKE FLAVORS

Vanilla	Chocolate	Lemon
Marble	Carrot	Red Velvet
Devil's Food	Citrus	Funfetti Pound

## CAKE FILLINGS

Lemon Curd	White Chocolate Mousse	Chocolate Mousse
Cream Cheese	Peanut Butter Mousse	Raspberry Mousse
Funfetti Icing	Mocha Buttercream	Coffee Buttercream
Vanilla Buttercream with Raspberry Jam	Vanilla Buttercream with Strawberry Jam	

## CAKE ICINGS

American Vanilla Buttercream	Swiss Vanilla Buttercream
American Chocolate Buttercream	Swiss Chocolate Buttercream

6" CAKE \$48 (serves up to 6)

8" CAKE \$80 (serves up to 10)

10" CAKE \$128 (serves up to 16)

12" CAKE \$240 (serves up to 30)

**ADD** Ice Cream and Sauce, ADD \$4 PER GUEST

Custom cookies and cakes are available upon request at an additional cost.

## CUPCAKE FLAVORS

Vanilla	Chocolate	Lemon
Red Velvet	Citrus	

**CUPCAKE FILLINGS**

- |               |                        |                  |
|---------------|------------------------|------------------|
| Lemon Curd    | White Chocolate Mousse | Chocolate Mousse |
| Cream Cheese  | Peanut Butter Mousse   | Raspberry Mousse |
| Raspberry Jam |                        |                  |

**CUPCAKE ICINGS**

- |                                |                             |
|--------------------------------|-----------------------------|
| American Vanilla Buttercream   | Swiss Vanilla Buttercream   |
| American Chocolate Buttercream | Swiss Chocolate Buttercream |

\$3.5 EACH, MINIMUM OF 12, ADD FILLING +\$1

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 date for up to (14) fourteen 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 or Navy linens, tableware, a Coat Check Attendant, a dedicated Banquet Captain, and personal event coordination throughout the planning process.

## FACILITY RENTAL

Please inquire about facility rental rates for each specified space with our Private Events Concierges. 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 Noon (10) ten business days before the event, with entrée pre-counts. This guarantee is not subject to reduction. The estimated count will be used as the final guarantee if a guarantee is not received seven business days before the event. Attendance increases after the final guarantee are 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

If possible, all arrangements should be finalized at least three weeks before your event. An event order for your event will be submitted for approval. The host must 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 noon (10) ten business days before the event based on the final guaranteed number of guests. Any additional charges during the event will be due at the end of the event. Should proper payment not be received within the designated time, Moshulu reserves the right to cancel the event.

## STAFFING CHARGE

All food and beverages are 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 \$200 for each bartender per 50 guests  
Chef Attendant fee of \$100 for each attendant per 75 guests is required for stations  
Dessert Fee of \$4 per guest if an outside vendor provides cake or dessert.

## **PARKING**

Delaware River Waterfront owns the parking lot outside the Moshulu and charges \$20 per car. Additional parking lots are available on the west side of Columbus Boulevard. Lyft, Uber, and Taxi services are also available from Lombard Circle.

## **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 beverage purchases and staffing charges.

## **DECORATION**

Guests may provide decorations that 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 allowed 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. No elevator is available, so vendors are responsible for carrying and moving their equipment. All equipment and accessories will be neat, orderly, and professionally set up, protecting all persons from bodily harm.

All vendors and outside subcontractors will indemnify and hold Moshulu harmless from any damages or liabilities arising from 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 an 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. The increase in volume for dance music should be based on the size of the audience. The host and onsite event supervisor have the final approval.

Professional entertainment vendors may not drink alcohol in the 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.