

DAYTIME PACKAGES



MOSHULU

Thank you for inquiring about hosting your special event on 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 22% staffing charge. The Moshulu has food and beverage minimums for daytime and evening events. 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 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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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, a Coat Check Attendant, dedicated Banquet Captain and personal event coordination throughout the planning process.

FACILITY RENTAL

Please inquire with our sales managers 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 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

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 \$17 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 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 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.

BEVERAGE MENUS

TOP SHELF HOSTED 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

2 HOUR OPEN BAR \$40 PER GUEST
EACH ADDITIONAL HOUR \$10 PER GUEST

PREMIUM HOSTED 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

2 HOUR OPEN BAR \$32 PER GUEST
EACH ADDITIONAL HOUR \$10 PER GUEST

WINE AND BEER HOSTED BAR

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

2 HOUR OPEN BAR \$30 PER GUEST
EACH ADDITIONAL HOUR \$10 PER GUEST

SODA AND JUICE HOSTED BAR

Assorted Soft Drinks, Juices and Bottled Water

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

MOCKTAIL HOSTED BAR

Seasonally Inspired Non-alcoholic Cocktail Beverages

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

CORDIAL BAR ADD ON

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

FOR ONE HOUR \$10 PER GUEST

CHAMPAGNE TOAST

\$5 PER GUEST

CONSUMPTION BAR

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

Top Shelf Cocktails	\$12-up
Premium Cocktails	\$7-\$10
Specialty Cocktails	\$15
Glass of House Wine	\$9
Domestic Beer	\$8
Imported / Craft Beer	\$8
Soft Drink / Juice	\$4
San Pellegrino 500 ml plastic	\$3

WINE SERVICE

Bottles of House Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio \$40
Inquire about additional available wines from our award-winning list

BOTTLED WATER SERVICE

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

PREMIUM DRINK TICKETS

Premium Cocktails, Bottled Beer and House Wine
\$9 PER TICKET

All Pricing Excludes Tax and Staffing Charge

There is a Two Hour Minimum on all Bar Packages. Bartender Fee is \$150 each per Every 50 Guests.

BUTLERED HORS D'OEUVRES

Select six for one hour

COLD

Roasted Tomato & Fresh Mozzarella Crostini, Basil Pesto
Smoked Salmon, Potato Rosti, Caviar, Dill Sour Cream
California Roll, Crab, Cucumber, Mango, Spicy Mayo
Roasted Beet, Goat Cheese Mousse, Candied Pecan, Aged Balsamic
Shrimp Cocktail, Chives, Olive Oil, Preserved Lemon, Cocktail Sauce
Pulled Chicken Tinga Wrap, Black Beans, Chipotle, Guacamole
Edamame Hummus, Feta, Olives, Red Pepper Lavash
Duck Prosciutto, Whipped Blue Cheese Fondue, Endive, Pickled Raisins
Spicy Tuna Parfait, Masago Shrimp Crunch, Kabayaki
Prosciutto Wrapped Brie Cheese, Fig Jam, Saba

HOT

All Beef Pigs in a Blanket, Puff Pastry, Sauerkraut, Jalapeno Mustard
Angus Beef Sliders, American Cheese, Pickles, French Onion Aioli
Loaded Red Potato, Chorizo, Manchego, Sour Cream
Chesapeake Style Crab cakes, Caper Remoulade
Mini Burgundy Beef Puff, Béarnaise Aioli
Gluten-Free Roasted Vegetable Empanada, Chipotle Aioli
Lamb Meatball, Spicy Tomato, Parmesan
Cheese Steak Spring Roll, M1 Steak Sauce
Italian Roast Pork Slider, Provolone, Broccoli Rabe Pesto
GF Quinoa & Zucchini Fritter, Parmesan, Caper Remoulade
Curry Chicken Tandoori, Mango Chutney, Cilantro Cream
Braised Short Rib Toast, Truffle Cheddar, Pickled Red Onions
Bacon Wrapped Scallops, Red Pepper Jam

§18 PER GUEST

All pricing excludes tax and staffing charge

HORS D'OEUVRE STATIONS

Minimum of 30 guests for one hour

ARTISANAL CHEESE DISPLAY

Brie, Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack Black River Blue, and Dill Havarti
Spiced Nuts, Grapes, Dried Fruits
Crackers and Crostini

\$11 PER GUEST FOR ONE HOUR
\$16 PER GUEST FOR TWO HOURS

CRUDITES DISPLAY

Seasonal Vegetables
Hummus, Ranch Dressing

\$8 PER GUEST FOR ONE HOUR
\$10 PER GUEST FOR TWO HOURS

CHARCUTERIE DISPLAY

Fennel Salami, Prosciutto Di Parma, Mortadella, Beef Bresaola
Mostarda, Pickled Red Onion, Golden Raisins, Caperberries
Crostini

\$17 PER GUEST FOR ONE HOUR
\$22 PER GUEST FOR TWO HOURS

VEGETARIAN ANTIPASTI

Roasted Tomato, Fresh Mozzarella, Basil, Olive Oil
Farro Arugula Salad, Red Onions, Roasted Fennel, Balsamic, Parmesan
Spicy Garlic Braised Broccoli Rabe
Antipasti Salad, Roasted Peppers, Olives, Artichokes, Provolone, Extra Virgin
Warm Focaccia

\$14 PER GUEST FOR ONE HOUR
\$18 PER GUEST FOR TWO HOURS

CHINATOWN

Thai Noodle & Vegetables Salad Chili Lime, XO Sauce
Crab Rangoon, Sweet Chili Sauce
Vegetable Spring Roll, Hoisin
Steamed Shrimp Shu Mai, Citrus Soy
Chicken Lemongrass Dumplings, Chili Lime
Roast Pork & Asian Vegetable Stir Fry

\$18 PER GUEST FOR ONE HOUR
\$23 PER GUEST FOR TWO HOURS

DIPS

Edamame Hummus, Roasted Eggplant Caviar, Cucumber Yogurt with Feta & Dill, Roasted Tomato Bruschetta
Whipped Herbed Goat Cheese
Vegetable Crudité
Crostini & Lavash Chips

\$12 PER GUEST FOR ONE HOUR
\$17 PER GUEST FOR TWO HOURS

SOUTH PHILLY

Cheese Steaks, Caramelized Onions, American
Fennel Scented Roast Pork
Cavatappi Pasta, Spicy Meat Sauce, Parmesan
Steak Rolls, Warm Focaccia, Hot Peppers, Ketchup

\$15 PER GUEST FOR ONE HOUR
\$20 PER GUEST FOR TWO HOURS

ADD Soft Pretzels with Yellow Mustard, ADD \$5 per Guest

RAW BAR

East Coast Oysters
Shrimp Cocktail
Garlic & Herb Steamed Mussels
Blue Crab Claws
Tuna Tartar with Chili Sauce, Wonton Chips
Cocktail Sauce, Caper Remoulade, Mignonette, Lemon

\$19 PER GUEST FOR ONE HOUR
\$26 PER GUEST FOR TWO HOURS

SUSHI ROLLS

(Select five rolls)

California Roll
Philly Roll
Spicy Salmon
Spicy Tuna
Yellowtail
Eel Avocado Roll
Vegetables Roll
Shrimp Avocado Roll
Pickled Ginger, Wasabi, Soy, Wakame Salad

\$18 PER GUEST FOR ONE HOUR

All Pricing Excludes Tax and Staffing Charge

PLATED LUNCH MENUS

Minimum of 30 guests available 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 entrée 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
ADD \$8 PER GUEST

Chef's Selection of Seasonal Vegetable and Starch

DESSERT COURSE

DESSERT TRIO BY EXECUTIVE PASTRY CHEF

COFFEE & TEA SERVICE

THREE COURSE LUNCH \$40 PER GUEST

All Pricing Excludes Tax and Staffing Charge

BRUNCH BUFFET

Available for 30 guests or more served for two hours

WATERFRONT

Assorted Breakfast Breads
Sweet Butter & Preserves

Seasonal Fresh Fruit

Seasonal French Toast, Maple Syrup
Malted Waffles with Whipped Cream and Fresh Berries
Cheddar Cheese Scrambled Eggs, Chives

Double Cut Bacon, Breakfast Sausage
Home Fried Potatoes, Herbs

Mixed Greens
Grape Tomatoes, Cucumbers, Red Onion, Goat Cheese, Balsamic Dressing

Mustard Dill Rubbed Salmon, Horseradish Sauce

Grilled Chicken, Mushrooms, Pearl Onions, Oven Dried Tomatoes, Rosemary Jus

Chef's Seasonal Selection of Vegetable and Starch

Selection of Three Miniature Desserts
Coffee, Hot Tea & Iced Tea

\$36 PER GUEST

ADDITIONS

ADD Champagne or Mimosas, ADD \$12 PER GUEST

ADD Mimosas, Bloody Marys and Bellinis, ADD \$15 PER GUEST

ADD Omelet Station, ADD \$10 PER GUEST FOR 50 GUESTS OR MORE
Made to Order Farm Eggs, Tomatoes, Peppers, Spinach, Onions, Ham, Assorted Cheeses

ADD Artisanal Cheese Display, ADD \$10 PER GUEST

Add Smoked Salmon Display, ADD \$14 PER GUEST
Bagels, Cream Cheese, Traditional Garnish

All Pricing Excludes Tax and Staffing Charge
Stations Requires a Station Attendant, \$100 Each for every 75 Guests