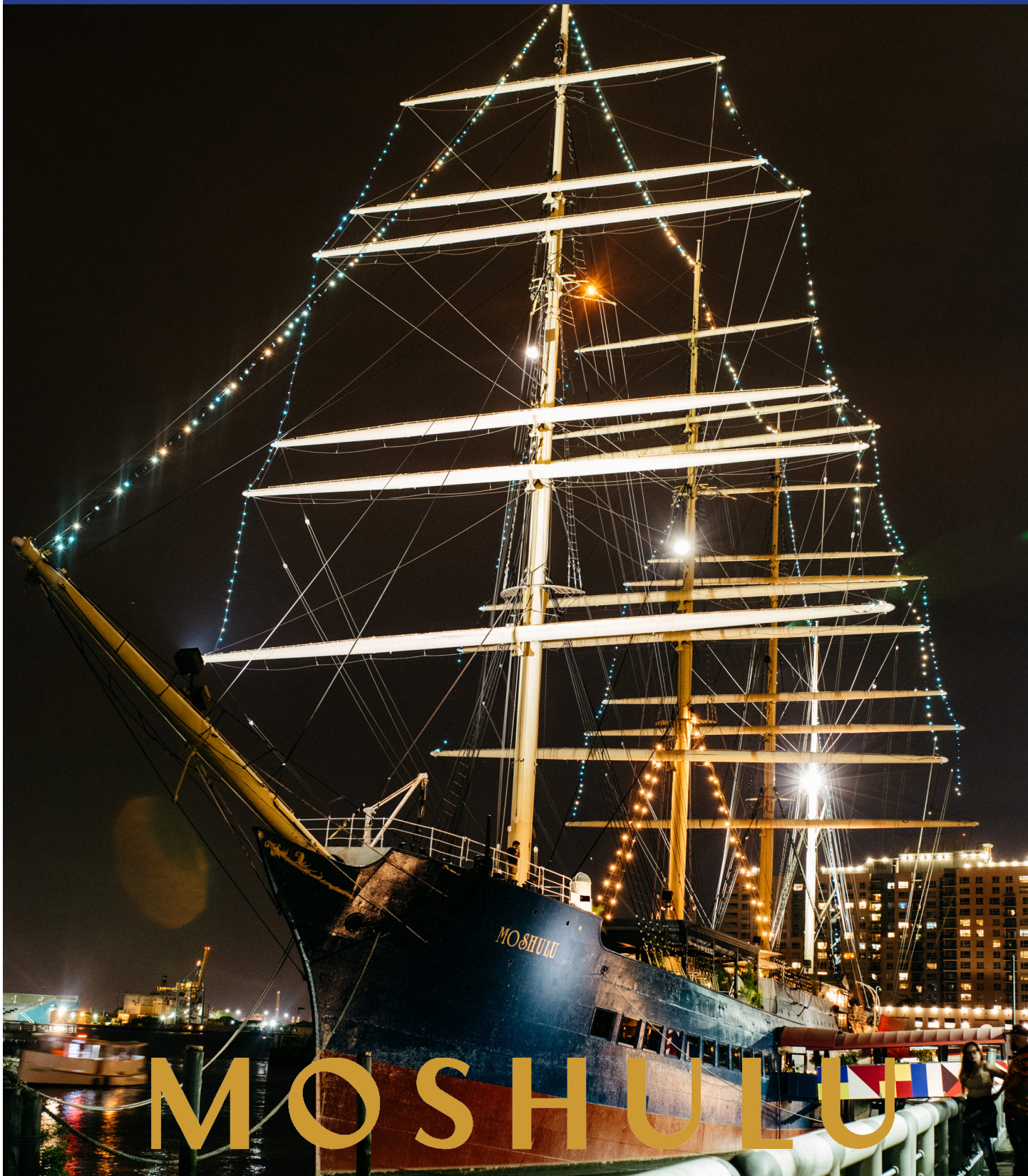


EVENING PACKAGES



MOSHULL

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 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.

Jake Wade
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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

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*
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*

\$18 PER GUEST

All pricing excludes tax and staffing charge

STATIONARY HORS D'OEUVRES

Minimum of 20 guests for one hour

CRUDITES

Seasonal Vegetables
hummus, ranch dressing

\$8 PER GUEST FOR ONE HOUR

ARTISANAL CHEESE

Brie, Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack Black River Blue, and Dill Havarti
spiced nuts, grapes, dried fruits, crackers and crostini

\$14 PER GUEST FOR ONE HOUR

CHARCUTERIE

Fennel Salami, Prosciutto Di Parma, Mortadella, Beef Bresaola
mostarda, pickled red onion, golden raisins, caperberries, crostini

\$17 PER GUEST FOR ONE HOUR

ADD ARTISANAL CHEESE, \$20 PER GUEST FOR ONE HOUR

ADD CRUDITES, \$15 PER GUEST FOR ONE HOUR

DIPS

Edamame Hummus, Roasted Eggplant Caviar, Cucumber Yogurt with Feta & Dill, Roasted Tomato
Bruschetta
vegetable crudité, crostini & lavash chips

\$15 PER GUEST FOR ONE HOUR

SOUTH PHILLY

Cheese Steak, *american, onions*

Chicken Cheese Steak, *provolone*

Cavatappi Pasta, *italian sausage gravy, parmesan*

steak rolls, warm focaccia, hot peppers, ketchup

\$19 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 Claws

Tuna Tartar with Chili Sauce, Wonton Chips
cocktail sauce, caper remoulade, mignonette, lemon

\$29 PER GUEST FOR ONE HOUR

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*

\$15 PER GUEST FOR ONE HOUR

TACOS – Select Three

Chicken Tinga, *roja style tomato sauce*

Pork Carnitas, *pineapple, roasted jalapeno, & cilantro*

Braised Beef, *tomatillo salsa verde*

Roasted Vegetable & Black Bean, *guajillo salsa*

corn tortillas, shredded queso fresco, sour cream, pico de gallo

\$18 PER GUEST FOR ONE HOUR

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*

Kung Pao Chicken & Asian Vegetable Stir Fry, *spiced peanuts*

\$19 PER GUEST FOR ONE HOUR

SOUTHERN BARBECUE

Carolina Style Pork Shoulder

Smokey Beef Brisket

Slow Cooked Sweet Bbq Chicken

dirty rice & beans, parker house rolls, mac & cheese, and collard greens

\$23 PER GUEST FOR ONE HOUR

SUSHI

California Roll

Philly Roll

Spicy Salmon

Spicy Tuna

Yellowtail

Eel Avocado Roll

Vegetable Roll

Shrimp Avocado Roll

wasabi, pickled ginger, soy sauce, wakame salad

\$23 PER GUEST FOR ONE HOUR

All Pricing Excludes Tax and Staffing Charge

PLATED DINNER

Minimum of 20 guests available after 4 PM

APPETIZER COURSE - Select one based on your menu

Truffle Gnocchi, *wild mushrooms, roasted tomato, peas, tomato cream, shaved parmesan*
Heirloom Tomato & Burrata, *aged balsamic, garlic crostini*
Turkey Meatballs, *spicy tomato sauce, grana padano, calabrian chilis, grilled bread*
Tuna Tartare, *masago shrimp, avocado, crispy wontons*
Korean Fried Chicken, *red cabbage slaw, chili lime vinaigrette, spiced peanuts, korean bbq sauce*
Seared Diver Sea Scallop, *warm potato salad, black truffle aioli*
Jumbo Shrimp Cocktail, *lemon, endive salad, cocktail sauce*
Braised Beef Short Rib, *smoked cheese grits, caramelized onions, shallot jus*

SOUP COURSE - Select one based on your menu

Lobster Bisque, *shrimp tarragon salsa*
Wild Mushroom Soup, *brioche croutons, chives*
Summer Gazpacho, *available may – september*
Butternut Squash Soup, *available october – april*

SALAD COURSE - Select one based on your menu

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 entrée or up to three 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***

ENTRÉE DUETS

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 - 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

Lavazza, Harney & Sons Tea

THREE COURSE \$75 PER GUEST

Includes Soup, Salad, or Appetizer Course, Entrée Course, Dessert Course, and Coffee

FOUR COURSE \$85 PER GUEST

Includes Appetizer Course, Soup or Salad Course, Entrée Course, Dessert Course and Coffee

FIVE COURSE \$95 PER GUEST

Includes Appetizer Course, Soup Course, Salad Course, Entrée Course, Dessert Course, and Coffee

***ADD \$10 PER GUEST**

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

*****ADD \$15 PER GUEST**

All Pricing Excludes Tax and Staffing Charge

ENTREE STATIONS

Minimum of 30 guests for one and a half hours. Select a minimum of three stations to create a reception-style evening.

ARTISANAL SALAD

Seasonal Greens, Romaine & Baby Spinach, *parmesan cheese, goat cheese, croutons, candied nuts, raisins, cherry tomatoes, cucumber, carrots, shaved red onion, balsamic vinaigrette, caesar, blue cheese, honey mustard vinaigrette*

\$12 PER GUEST

PASTA

Cheese Ravioli, *roasted garlic cream, tomatoes, basil, shaved parmesan*

\$15 PER GUEST

Mushroom Ravioli, Wild Mushrooms, Goat Cheese, Truffle Mushroom Sauce

\$17 PER GUEST

Sunday Gravy, Penne, Turkey Sausage, Turkey Meatballs, Spicy Tomato, Parmesan

\$18 PER GUEST

Gemelli Pasta, Roasted Vegetables, Ricotta Cheese, Tomato Fennel Cream

\$16 PER GUEST

CARVING Served with Chef's Selection of Seasonal Starch and Vegetables

Carved Whole Porchetta Style Boneless Roast Pig, *broccoli rabe, long hot peppers, provolone, natural jus, dinner rolls*

\$22 PER GUEST For 30 – 50 Guests

\$19 PER GUEST For 51 Guests Or More

Carved Turkey Breast, *cranberry sauce, sage-scented turkey gravy*

\$18 PER GUEST

Carved Herb Marinated Whole Roasted Filet Mignon, *black truffle red wine jus*

\$26 PER GUEST

Roasted Boneless Beef Ribeye, *horseradish cream*

\$28 Per Guest

Roasted Australian Boneless Lamb Leg, *yellow curry lamb jus*

\$29 Per Guest

SAUTÉ Served with Chef's Selection of Seasonal Starch and Vegetables

Mini Jumbo Lumo Crab Cake, *caper remoulade*

\$27 PER GUEST

Grilled Chicken Medallions, *mushrooms, pearl onions, oven-dried tomatoes, rosemary jus*

\$18 PER GUEST

Braised Angus Beef Short Rib, *caramelized onions, shallot jus*
\$24 PER GUEST

Mustard Dill Rubbed Atlantic Salmon, *grain mustard aioli*
\$19 PER GUEST

Blackened Jumbo Shrimp Sauté, *spanish chorizo, grilled corn, scallions, paella rice*
\$24 PER GUEST

Grilled New Zealand Lollipop Lamb Chops, black olive tapenade, chili oil
\$28 PER GUEST

Za'atar Spice Crusted Atlantic Swordfish, *cilantro cream*
\$22 PER GUEST

SWEETS TABLE

Display of 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

SELECT THREE, \$10 PER GUEST For One Hour
SELECT FOUR, \$12 PER GUEST Per Hour

All Pricing Excludes Tax and Staffing Charge
Action Stations Require One Attendant, \$100 Each for Every 75 Guests

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.