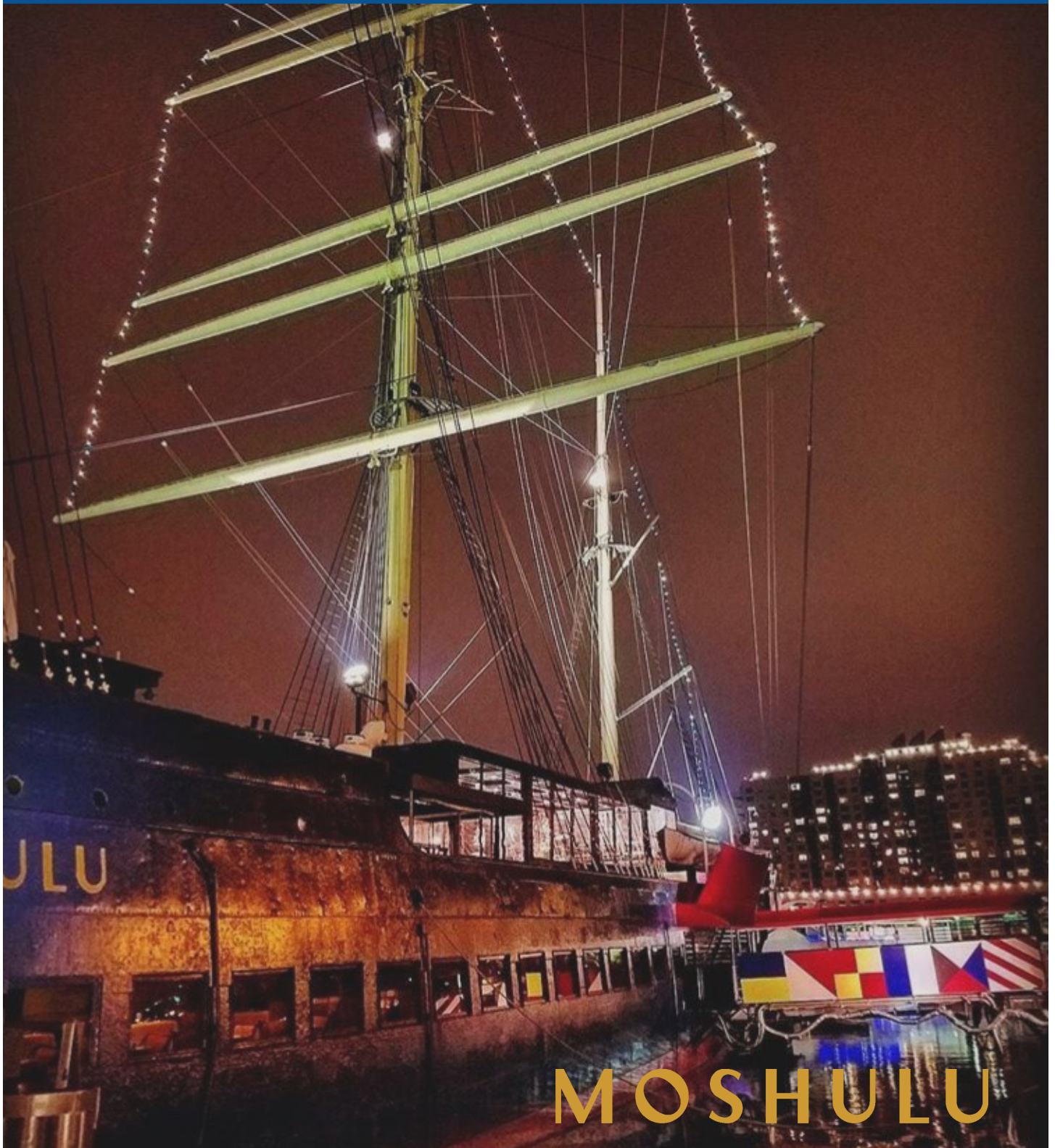


# EVENING MENU PACKAGES



MOSHULU

# 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.

Jake Wade, Private Events Concierge  
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484.451.7414

# 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  
Crostitini & 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 DINNER

Minimum of 25 guests available after 4 PM

## APPETIZER COURSE - Select one based on your menu

**BRAISED BEEF SHORT RIB**  
Blue Cheese Fondue, Herb Polenta, Pickled Onions, Red Wine Sauce

**TRUFFLE GNOCCHI**  
Wild Mushrooms, Roasted Tomato, Peas, Tomato Cream Sauce, Parmesan Cheese

**WILD MUSHROOM & BURRATA**  
Truffle Red Wine, Roasted Garlic, Crostini

**CHICKEN LEMONGRASS DUMPLINGS**  
Thai Herbs, Peanuts, XO Sauce

**FOIE GRAS TORCHON**  
5 Spice Mango Chutney, Sweet & Sour Duck Sauce, Brioche Crostini  
ADD \$5 PER GUEST

**SEARED DIVER SEA SCALLOP**  
Warm Potato Salad, Bacon, Chives, Micro Radish, Bearnaise Aioli

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

**TUNA TARTARE**  
Masago Shrimp, Avocado, Crispy Wontons

## 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

**MOSHULU SALAD**  
Romaine, Red Grapes, Apples, Crispy Shallots, Cilantro Lime Dressing

**MIXED GREENS**  
Belgian Endive, Roasted Beets, Candied Pecans, Balsamic Dressing

BABY GEM LETTUCE  
Roasted Tomatoes, Parmesan Crostini, Caesar 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 CHICKEN BREAST  
Red Pepper Cream, Olive Pesto

STUFFED CHICKEN BREAST WITH PROSCIUTTO & SMOKED GOUDA  
Rosemary Jus

MAPLE LEAF DUCK BREAST  
Spiced Pecans, Golden Raisins, Sweet & Sour Duck Sauce

PAN SEARED SALMON  
Horseradish Butter, Tomato Dill Coulis

ZATAR SPICE RUBBED SWORDFISH  
Cilantro Creme

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

CERTIFIED ANGUS CENTER CUT NEW YORK STRIP  
Blue Cheese Butter, Saba  
ADD \$9 PER GUEST

**ENTREE DUETS**

ROASTED CHICKEN BREAST AND JUMBO SHRIMP  
Tarragon Citrus Nage  
ADD \$10 PER GUEST

SWORDFISH AND BRAISED BEEF SHORT RIB  
BEARNAISE AIOLI  
ADD \$10 PER GUEST

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIB  
Red Wine Sauce  
ADD \$10 PER GUEST

**CENTER CUT FILET MIGNON AND JUMBO LUMP CRAB CAKE**  
Red Wine Sauce, Caper Remoulade  
**ADD \$10 PER GUEST**  
Entrees served with Chef's Selection of Seasonal Vegetable and Starch

**PLATED DESSERT COURSE** - Select one dessert

**VANILLA BEAN CHEESECAKE**  
Seasonal Berries and Sauce

**LEMON CHEESECAKE**  
Lemon Curd and Berries

**CHOCOLATE CHEESECAKE**  
Caramel Sauce and Berries

**CLASSIC CRÈME BRULÉE**  
Biscotti

**DARK AND WHITE CHOCOLATE MOUSSE CAKE**  
Freshly Whipped Cream, Raspberry Sauce and Berries

**FRESH FRUIT TART**  
Orange Crème Anglaise

**WARM APPLE GALLETTE**  
Vanilla Ice Cream

**LEMON MERINGUE TART**  
Strawberry Sauce and Berries

**CLASSIC CHOCOLATE LAYER CAKE**  
Vanilla Anglaise

**COFFEE & TEA SERVICE**

**THREE COURSE \$70 PER GUEST**  
Includes Soup or Salad Course, Entrée Course, Dessert Course and Coffee

**FOUR COURSE \$80 PER GUEST**  
Includes Appetizer Course, Soup or Salad Course, Entrée Course, Dessert Course and Coffee

**FIVE COURSE \$90 PER GUEST**  
Includes Appetizer Course, Soup Course, Salad Course, Entrée Course, Dessert Course and Coffee

**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. Served with Rolls and Sweet Salted Butter

## ARTISAN SALAD STATION

Seasonal Greens, Romaine & Baby Spinach, Parmesan Cheese, Goat Cheese  
Croutons, Candied Nuts, Craisins, Cherry Tomatoes, Cucumber, Carrots, Shaved Red Onion  
Balsamic Vinaigrette, Caesar, Blue Cheese, Honey Mustard Vinaigrette  
\$12 PER GUEST

## CHEESE RAVIOLI

Roasted Garlic Cream, Tomatoes, Basil, Shaved  
\$14 PER GUEST

## MUSHROOM RAVIOLI

Wild Mushrooms, Goat Cheese, Truffle Mushroom Sauce  
\$16 PER GUEST

## CAVATAPPI BOLOGNESE WITH BRAISED BEEF SHORT RIB

English Peas, Spicy Tomato, Parmesan Cheese  
\$18 PER GUEST

## GEMELLI PASTA

Spinach, Zucchini, Roasted Tomatoes, Ricotta Cheese, Tomato Fennel Cream  
\$15 PER GUEST

## BLACKENED JUMBO SHRIMP SAUTÉ

Spanish Chorizo, Grilled Corn, Roasted Peppers, Scallions. Served with Paella Rice  
\$21 PER GUEST

## 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

## ROASTED BONELESS RIB EYE

Horseradish Cream  
Seasonal Vegetable and Starch  
\$25 PER GUEST

## CARVED WHOLE ROASTED HERB MARINATED FILET MIGNON

Black Truffle Red Wine Jus  
Seasonal Vegetable and Starch  
\$26 PER GUEST

## MINI JUMBO LUMO CRAB CAKE

Caper Remoulade  
Seasonal Vegetable and Starch  
\$27 PER GUEST

**GRILLED CHICKEN**  
Mushrooms, Pearl Onions, Oven Dried Tomatoes, Rosemary Jus  
Seasonal Vegetable and Starch  
**\$18 PER GUEST**

**CARVED TURKEY BREAST**  
Cranberry Sauce, Sage Scented Turkey Gravy  
Seasonal Vegetable and Starch  
**\$18 PER GUEST**

**MUSTARD DILL RUBBED ATLANTIC SALMON**  
Grain Mustard Aioli  
Seasonal Vegetable and Starch  
**\$19 PER GUEST**

**GRILLED NEW ZEALAND LOLLIPOP LAMB CHOPS**  
Black Olive Tapenade, Chili Oil  
Seasonal Vegetable and Starch  
**\$26 PER GUEST**

**All Pricing Excludes Tax and Staffing Charge**  
**Carving and Pasta Station Require One Attendant, \$100 Each for Every 75 Guests**

# DESSERT STATION

Minimum of 30 Guests. Served for one hour

## MINIATURE DESSERTS

Chocolate Eclair  
Opera Torte  
Flourless Chocolate Torte  
Carrot Cake  
Chocolate Mousse Cake  
Vanilla Raspberry Jam Cake  
Seasonal Cheesecake  
Triple Chocolate Mousse Cups  
Tiramisu  
Butterscotch Budino  
Fresh Fruit Tart  
Lemon Meringue Tart  
Salted Caramel Chocolate Tart

## COFFEE AND TEA SERVICE

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

All Pricing Excludes Tax and Staffing Charge

# SPECIAL OCCASION CAKES

Our Pastry Chefs offer house baked, custom decorated cakes for any occasion

## CAKES

CAKES  
Vanilla  
Chocolate  
Carrot Cake  
Red Velvet

FILLINGS  
Lemon Curd  
Cream Cheese  
Chocolate Mousse  
White Chocolate Mousse  
Vanilla Buttercream  
Chocolate Buttercream  
Vanilla Mousse and Fresh Strawberries  
Raspberry Jam, Vanilla Buttercream and Fresh Raspberries

ICINGS  
Cream Cheese  
Vanilla Buttercream  
Chocolate Butter Cream

6" Cake \$48 (serves up to 6)  
8" Cake \$80 (serves up to 10)  
10" Cake \$100 (serves up to 16)  
12" Cake \$180 (serves up to 30)

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

Multi-layered Cakes, Rolled Fondant, Ganache, Sugar Flowers, and Intricate Decoration are Available at an Additional Cost

All Pricing Excludes Tax and Staffing Charge