

WEDDING PACKAGES



MOSHULU

MOSHULU

Thank you for inquiring about hosting your wedding celebration aboard the Moshulu; the World's oldest and largest four-masted Tall Ship. Located on Philadelphia's Penn's Landing, the Moshulu is a stationary restaurant. She is three hundred ninety seven feet long with masts towering two hundred twenty feet above the Wheelhouse 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 your special day.

The Moshulu offers several wedding packages for both daytime and evening celebrations created by our award winning Executive Chef. 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 is 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 begin planning your special day.

Jake Wade, Private Events Concierge
jwade@fearlessrestaurants.com
484.451.7414

PACKAGE COMPARISON

PACKAGE	LENGTH	OFFERED	BAR	HORS	# COURSES	AMEMITIES	BASE PRICE
PENNS LANDING	3 Hours	Saturday Day	Beer & Wine	Six Butlered	Two Courses Seated	Champ Toast Custom Cake	\$95
OLD CITY	4 Hours	Friday Evening Saturday Day Sunday	4 Hour Premium	Six Butlered	Two Courses Seated	Champ Toast Custom Cake	\$125
SOCIETY HILL	4 Hours	Anytime	4 Hour Premium	Eight Butlered with Display	Three Courses Seated	Champ Toast Custom Cake	\$145
QUEEN VILLAGE	4 Hours	Anytime	4 Hour Premium	Eight Butlered with Display	Four Reception Style Stations	Champ Toast Custom Cake	\$140
WASHINGTON SQUARE	4 Hours	Anytime	4 Hour Top Shelf	Eight Butlered with Display	Four Courses Seated	Champ Toast Custom Cake	\$160
RITTENHOUSE	4 Hours	Anytime	4 Hour Top Shelf	Eight Butlered with Display	Four Courses Seated	Champ Toast Custom Cake Bridal Suite with Dom Perignon Anniversary Gift	\$185

Package pricing does not include the 8% PA sales tax on food, 10% PA and city sales tax on liquor or the 22% staffing charge. We are happy to customize these packages to meet your needs as every wedding celebration is unique. Ask about the various locations to host an on board ceremony prior to your reception. There is a ceremony fee based on the location and set-up.

PENNS LANDING WEDDING PACKAGE

Available Saturday Afternoons with minimum of 40 guests

THREE HOUR WINE BEER BAR

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

BUTLERED HORS D'OEUVRES - Select eight 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

CHAMPAGNE TOAST

SALAD COURSE - Select one

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

DESSERT COURSE

ELEGANT HOUSE-MADE WEDDING CAKE
Berries and Sauce

COFFEE & TEA SERVICE

\$95 PER GUEST

All Pricing Excludes Tax and Staffing Charge

OLD CITY WEDDING PACKAGE

Available Friday Evenings, Saturday Afternoons and Sundays with minimum of 50 guests

FOUR HOUR PREMIUM 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

BUTLERED HORS D'OEUVRES - Select eight

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

CHAMPAGNE TOAST

SALAD COURSE - Select one

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 entree or up to three entrees 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

DESSERT COURSE

ELEGANT HOUSE-MADE WEDDING CAKE
Berries and Sauce

COFFEE & TEA SERVICE

\$.125 PER GUEST

All Pricing Excludes Tax and Staffing Charge

SOCIETY HILL WEDDING PACKAGE

Available for a minimum of 40 guests

FOUR HOUR PREMIUM 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

BUTLERED HORS D'OEUVRES- Select eight

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

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

CRUDITES DISPLAY

Seasonal Vegetables, Hummus, Ranch Dressing

CHAMPAGNE TOAST

FIRST COURSE - Select one

LOBSTER BISQUE
Shrimp Tarragon Salsa

WILD MUSHROOM SOUP
Brioche Croutons, Chives

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

ENTRÉE 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 Sage
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

DESSERT COURSE - Select one dessert

VANILLA BEAN CHEESECAKE
Seasonal Berries and Sauce

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

FRESH FRUIT TART
Orange Crème Anglaise

LEMON MERINGUE TART
Strawberry Sauce and Berries

SWEETS TABLE
Display of Miniature Fresh Fruit Tart, Seasonal Cheesecake
Flourless Chocolate Cake, Pecan Diamond, Lemon Meringue Tart

WEDDING CAKE

ELEGANT HOUSE-MADE WEDDING CAKE
Berries and Sauce

COFFEE & TEA SERVICE

\$145 PER GUEST
All Pricing Excludes Tax and Staffing Charge

QUEEN VILLAGE WEDDING PACKAGE

Available for a minimum of 40 guests

FOUR HOUR PREMIUM 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

BUTLERED HORS D'OEUVRES - Select eight

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

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

CRUDITES DISPLAY

Seasonal Vegetables, Hummus, Ranch Dressing

CHAMPAGNE TOAST

DINNER STATIONS

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

Select one pasta station

CHEESE RAVIOLI

Roasted Garlic Cream, Tomatoes, Basil, Shaved

MUSHROOM RAVIOLI

Wild Mushrooms, Goat Cheese, Truffle Mushroom Sauce

CAVATAPPI BOLOGNESE WITH BRAISED BEEF SHORT RIB

English Peas, Spicy Tomato, Parmesan Cheese

GEMELLI PASTA

Spinach, Zucchini, Roasted Tomatoes, Ricotta Cheese, Tomato Fennel Cream

Select two carving stations

CARVED WHOLE PORCHETTA STYLE BONELESS ROAST PIG

Broccoli Rabe, Long Hot Peppers, Provolone, Natural Jus, Dinner Rolls

ROASTED BONELESS RIB EYE

Horseradish Cream
Seasonal Vegetable and Starch

GRILLED CHICKEN

Mushrooms, Pearl Onions, Oven Dried Tomatoes, Rosemary Jus
Seasonal Vegetable and Starch

CARVED TURKEY BREAST

Cranberry Sauce, Sage Scented Turkey Gravy
Seasonal Vegetable and Starch

MUSTARD DILL RUBBED ATLANTIC SALMON

Grain Mustard Aioli
Seasonal Vegetable and Starch

MINI JUMBO LUMO CRAB CAKE

Caper Remoulade
Seasonal Vegetable and Starch
ADD \$7 PER GUEST

CARVED WHOLE ROASTED HERB MARINATED FILET MIGNON

Black Truffle Red Wine Jus
Seasonal Vegetable and Starch
ADD \$7 PER GUEST

WEDDING CAKE

Elegant House-made Wedding Cake

Berries and Sauce

COFFEE AND TEA SERVICE

\$140 PER GUEST

All pricing Excludes Tax and Staffing Charge

Carving/Action Stations require One Attendant, \$100 each for every 75 guests

WASHINGTON SQUARE WEDDING PACKAGE

Available for a minimum of 40 guests

FOUR HOUR TOP SHELF 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

BUTLERED HORS D'OEUVRES - Select eight

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

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

CRUDITES DISPLAY

Seasonal Vegetables, Hummus, Ranch Dressing

CHAMPAGNE TOAST

FIRST COURSE - Select one

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

SECOND COURSE - Select one

LOBSTER BISQUE
Shrimp Tarragon Salsa

WILD MUSHROOM SOUP
Brioche Croutons, Chives

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

DESSERT COURSE

(Select one dessert)

VANILLA BEAN CHEESECAKE
Seasonal Berries and Sauce

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

FRESH FRUIT TART
Orange Crème Anglaise

LEMON MERINGUE TART
Strawberry Sauce and Berries

SWEETS TABLE
Display of Miniature Fresh Fruit Tart, Seasonal Cheesecake
Flourless Chocolate Cake, Pecan Diamond, Lemon Meringue Tart

WEDDING CAKE

ELEGANT HOUSE-MADE WEDDING CAKE
Berries and Sauce

COFFEE & TEA SERVICE

\$160 PER GUEST
All Pricing Excludes Tax and Staffing Charge

RITTENHOUSE WEDDING PACKAGE

Available for a minimum of 40 guests

FOUR HOUR TOP SHELF 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

BUTLERED HORS D'OEUVRES - Select eight

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

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

CRUDITES DISPLAY

Seasonal Vegetables, Hummus, Ranch Dressing

CHAMPAGNE TOAST

FIRST COURSE - Select one

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

SECOND COURSE - Select one

LOBSTER BISQUE
Shrimp Tarragon Salsa

WILD MUSHROOM SOUP
Brioche Croutons, Chives

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

DESSERT COURSE

(Select one dessert)

VANILLA BEAN CHEESECAKE
Seasonal Berries and Sauce

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

FRESH FRUIT TART
Orange Crème Anglaise

LEMON MERINGUE TART
Strawberry Sauce and Berries

SWEETS TABLE
Display of Miniature Fresh Fruit Tart, Seasonal Cheesecake
Flourless Chocolate Cake, Pecan Diamond, Lemon Meringue Tart

WEDDING CAKE

ELEGANT HOUSE MADE WEDDING CAKE
Berries and Sauce

COFFEE & TEA SERVICE

SWEETHEART PACKAGE

Private Bridal Suite
Bottle of Dom Perignon for the Bride and Groom
Anniversary Dinner for Two (\$250 value)

\$185 PER GUEST

All Pricing Excludes Tax and Staffing Charge

WEDDING CAKES

Our Pastry Chefs offer a selection of house baked Moshulu Signature Wedding Cakes. Florals and cake tops are not included.

CAKES

Vanilla
Chocolate
Carrot Cake
Red Velvet

FILLINGS

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

ICINGS

Cream Cheese
Vanilla Buttercream
Chocolate Butter Cream

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

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.