

# WEDDING PACKAGES



# 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, 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 daytime and evening celebrations created by our award-winning Executive Chef. The Moshulu has food and beverage minimums for the various event spaces and offers wedding ceremonies for an additional cost. Please inquire with your sales manager 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 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 before your event.

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

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# PACKAGE COMPARISON

PACKAGE	LENGTH	OFFERED	BAR	HORS D'ouvres	# COURSES	AMENITIES	BASE PRICE
PENNS LANDING	3 Hours	Saturday & Sunday Day	Beer, Wine & Brunch Cocktails	Six Butlered	Brunch Stations	Champ Toast Custom Cake	\$95
OLD CITY	4 Hours	Friday Evening, Saturday Day Sunday Either	4 Hour Premium	Six Butlered	Three Course Seated or Stations	Champ Toast Custom Cake	\$135
SOCIETY HILL	5 Hours	Anytime	5 Hour Premium	Eight Butlered with Display	Three Courses Seated	Champ Toast Custom Cake Sweet Table	\$155
QUEEN VILLAGE	5 Hours	Anytime	5 Hour Premium	Eight Butlered with Display	Four Reception Style Stations	Champ Toast Custom Cake Sweet Table	\$155
RITTENHOUSE	5 Hours	Anytime	5 Hour Top Shelf	Eight Butlered with Display	Four Courses Seated	Champ Toast Custom Cake Sweet Table 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 24% staffing charge. We are happy to customize these packages to meet your needs, as every wedding celebration is unique. Ask about the various locations where you can host an onboard ceremony before your reception. There is a ceremony fee based on the location and set-up.

# PENNS LANDING WEDDING PACKAGE

Available Saturday & Sunday Afternoons with minimum of 40 guests

## THREE HOUR WINE & BEER BAR

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

## BUTLERED HORS D'OEUVRES - Select six

### 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*



## CHAMPAGNE TOAST

### BRUNCH STATIONS

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 Entree:

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*

Served With Chef's Selection Of Seasonal Vegetable And Starch

### DESSERT COURSE

Elegant House-Made Wedding Cake, *lavazza coffee, harney & sons 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. Select either plated dinner or entrée stations.

## 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 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*

## CHAMPAGNE TOAST

### PLATED FIRST COURSE - Select one

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*

### PLATED ENTREE COURSE - Select one plated entree or up to three plated entrees with pre-counts provided

Roasted Crispy Skin Natural Chicken Breast, *red pepper cream*

Stuffed Chicken Breast With Ham & Cheddar, *truffle rosemary jus*

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\*\**

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

## OR

### ENTRÉE STATIONS - Select three stations

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*

PASTA

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

Mushroom Ravioli, *wild mushrooms, goat cheese, truffle mushroom sauce*

Sunday Gravy, *penne, turkey sausage, turkey meatballs, spicy tomato, parmesan*

Gemelli Pasta, *roasted vegetables, ricotta cheese, tomato fennel cream*

## CARVING

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

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

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

Roasted Boneless Beef Ribeye, *horseradish cream \**

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

## SAUTÉ

Mini Jumbo Lumo Crab Cake, *caper remoulade\**

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

Braised Angus Beef Short Rib, *caramelized onions, shallot jus*

Mustard Dill Rubbed Atlantic Salmon, *grain mustard aioli*

Blackened Jumbo Shrimp Sauté, *spanish chorizo, grilled corn, scallions, paella rice*

Grilled New Zealand Lollipop Lamb Chops, *black olive tapenade, chili oil\**

Za'atar Spice Crusted Atlantic Swordfish, *cilantro cream*

## DESSERT COURSE

Elegant House-Made Wedding Cake, *lavazza coffee & tea service*

**\$135 PER GUEST**

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

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

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

**All Pricing Excludes Tax and Staffing Charge**

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



# SOCIETY HILL WEDDING PACKAGE

Available for a minimum of 40 guests

## FIVE 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 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*

## HORS D'OEUVRE DISPLAY

## ARTISANAL CHEESE & CRUDITE

*brie, manchego, soft goat cheese, cabot cheddar, pepper jack black river blue, and dill havarti, spiced nuts, grapes, dried fruits, crackers and crostini, seasonal vegetables, hummus, ranch dressing*

## CHAMPAGNE TOAST

### FIRST COURSE - Select one

Lobster Bisque, *shrimp tarragon salsa*

Wild Mushroom Soup, *brioche croutons, chives*

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 plated entrée or up to three plated entrées with pre-counts provided

Roasted Crispy Skin Natural Chicken Breast, *red pepper cream*

Stuffed Chicken Breast With Ham & Cheddar, *truffle rosemary jus*

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\*\**

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

ELEGANT HOUSE-MADE WEDDING CAKE, *coffee & tea service*

CHEF'S SWEETS TABLE, *miniature display of lemon meringue tart, seasonal cheesecake, flourless chocolate cake, carrot cake and chocolate budino*

\$155 PER GUEST

\*ADD \$10 PER GUEST    \*\*ADD \$12 PER GUEST    \*\*\*ADD \$15 PER GUEST

All Pricing Excludes Tax and Staffing Charge

# QUEEN VILLAGE WEDDING PACKAGE

Available for a minimum of 40 guests

## FIVE 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 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*

## HORS D'OEUVRE DISPLAY

## ARTISANAL CHEESE & CRUDITE

*brie, manchego, soft goat cheese, cabot cheddar, pepper jack black river blue, and dill havarti, spiced nuts, grapes, dried fruits, crackers and crostini, seasonal vegetables, hummus, ranch dressing*

## CHAMPAGNE TOAST

**ENTREE STATIONS** - Select one pasta station, one carving station, and one sauté station

*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*

## PASTA

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

*Mushroom Ravioli, wild mushrooms, goat cheese, truffle mushroom sauce*

*Sunday Gravy, penne, turkey sausage, turkey meatballs, spicy tomato, parmesan*

*Gemelli Pasta, roasted vegetables, ricotta cheese, tomato fennel cream*

## CARVING

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

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

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

*Roasted Boneless Beef Ribeye, horseradish cream\**

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

## SAUTÉ

*Mini Jumbo Lump Crab Cake, caper remoulade\**

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

*Braised Angus Beef Short Rib, caramelized onions, shallot jus*

*Mustard Dill Rubbed Atlantic Salmon, grain mustard aioli*

*Blackened Jumbo Shrimp Sauté, spanish chorizo, grilled corn, scallions, paella rice*

*Grilled New Zealand Lollipop Lamb Chops, black olive tapenade, chili oil\**

*Za'atar Spice Crusted Atlantic Swordfish, cilantro cream*

## DESSERT

*Elegant House-Made Wedding Cake, lavazza coffee & harney & sons tea service*

*Chef's Sweets Table, miniature lemon meringue tart, seasonal cheesecake, flourless chocolate cake, carrot cake and chocolate budino*

**\$155 PER GUEST**

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

Carving/Action Stations require One Attendant, \$100 each for every 75 guests  
All Pricing Excludes Tax and Staffing Charge



# RITTENHOUSE WEDDING PACKAGE

Available for a minimum of 40 guests

## FIVE 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 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, *mi 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*

## HORS D'OEUVRE DISPLAY

### ARTISANAL CHEESE & CRUDITE

*brie, manchego, soft goat cheese, cabot cheddar, pepper jack black river blue, and dill havarti, spiced nuts, grapes, dried fruits, crackers and crostini, seasonal vegetables, hummus, ranch dressing*

## CHAMPAGNE TOAST

### FIRST COURSE - Select one

Lobster Bisque, *shrimp tarragon salsa*

Wild Mushroom Soup, *brioche croutons, chives*

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 plated entrée or up to three plated entrées with pre-counts provided

Roasted Crispy Skin Natural Chicken Breast, *red pepper cream*

Stuffed Chicken Breast With Ham & Cheddar, *truffle rosemary jus*

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\*\**

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

Elegant House-Made Wedding Cake, *lavazza coffee, harney & sons tea service*

Chef's Sweets Table, *miniature display of lemon meringue tart, seasonal cheesecake, flourless chocolate cake, carrot cake and chocolate budino*

Private Bridal Suite *with a bottle of dom perignon for the bride and groom*

First Anniversary Dinner For Two (\$250 value)

**\$185 PER GUEST**

**\*Add \$10 Per Guest   \*\*Add \$12 Per Guest   \*\*\*Add \$15 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.

## CAKE FLAVORS

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

## FILLINGS

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

## ICINGS

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

**ADD** Ice Cream, *Add \$4 Per Guest*

Custom Intricate Decorations are Available at an Additional Cost

Two Cake/Filling Options, *Add \$1 per Guest*

Three Cake/Filling Options, *Add \$2 per Guest*

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.