

# DAYTIME PACKAGES



MOSHULU

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Thank you for inquiring about hosting your special event on the Moshulu; the World's oldest and largest four-masted Tall Ship. Docked on Philadelphia's Penn's Landing, the Moshulu is three hundred ninety seven feet long with masts towering two hundred twenty feet above the Charthouse Deck. Offering unsurpassed views and a unique experience, our private rooms and outdoor tented or open aired decks combined with delectable American cuisine and impeccable service, make the Moshulu the perfect setting for entertaining and celebrating.

The Moshulu offers a variety of menu packages for lunch, brunch, dinner and cocktail receptions created by our award winning Executive Chef. Pricing does not include the 8% PA sales tax on food, 10% PA and city sales tax on liquor or the 22% staffing charge. The Moshulu has food and beverage minimums for daytime and evening events. Please inquire with your sales manager when planning your event.

To confirm your reservation, a signed contract, and a non-refundable deposit is required. Payments can be made by certified check or electronic fund transfer. Please make all checks payable to: SCC Restaurant LLC. There will be a surcharge of 3% on all credit card charges. Your final payment and guarantees with entrée pre-counts are due seven (7) business days prior to your event.

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

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# EVENT COORDINATION

The Moshulu strives to create a unique and memorable event for you and your guests. Our sales managers will work with you to determine your needs and coordinate all of the details for your special event.

## BOOKING YOUR EVENT

A Sales Manager will tentatively hold a function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit of 25% of the estimated food and beverage revenue or food and beverage minimum, whichever is greater, is due within ten business days with a signed contract.

## COMPLIMENTARY SERVICE & AMENITIES

Every event at the Moshulu includes Ivory linens, tableware, a Coat Check Attendant, dedicated Banquet Captain and personal event coordination throughout the planning process.

## FACILITY RENTAL

Please inquire with our sales managers about facility rental rates for each specified space. Fees are based on food and beverage minimums and the variety of spaces required for your event.

## GUARANTEES

A final attendance guarantee must be specified by 12 Noon, seven business days prior to the event with entrée pre-counts. This guarantee is not subject to reduction. If a guarantee is not received seven business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee, is subject to Chef's approval who reserves the right to substitute menu items. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

## EVENT DETAILS

All arrangements should be finalized at least three weeks in advance of your event if possible. An Event Order of your event will be submitted to you for approval. It is the host's responsibility to review all arrangements, notify your sales manager of any changes, and return the signed Event Order.

## PAYMENT

The Moshulu accepts payments by money order, certified check, corporate check or Electronic Fund Transfer, made payable to: SCC Restaurant LLC. A signed copy of the contract and a non-refundable deposit is due within ten business days. The final balance must be paid in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event will be due at the end of event. Should proper payment not be received within the designated time, Moshulu reserves the right to cancel the event.

## STAFFING CHARGE

All food and beverage is subject to a 22% staffing charge. The Staffing Charge is not a gratuity, but covers labor expenses for staffing your event and may exceed the actual labor cost. Gratuity is offered at the sole discretion of the guest.

## ADDITIONAL LABOR CHARGES

Bartender fee of \$150 each bartender per 75 guests

Chef Attendant fee of \$100 each attendant per 75 guests is required for stations

Cake Cutting Fee of \$3 per guest if cake is provided by an outside vendor

Security and Bathroom Attendant fee of \$25 each per hour per 50 guests

## **PARKING**

Penn's Land Corporation owns the parking lot outside of the Moshulu, and charges \$17 per car. Host paid parking is available upon request through Penn's Landing. Additional metered spots and parking lots are available on Columbus Boulevard. Uber and Taxi service are also available.

## **AUDIOVISUAL EQUIPMENT**

Moshulu has a variety of audio visual equipment available for rental. Pricing is available upon request.

## **EVENT TIMES**

Should you extend the time of your event, there is a \$500 fee per hour, in addition to any additional food and beverages purchases and staffing charges.

## **DECORATION**

Guests may provide decorations provided they conform to all Moshulu requirements and fire codes. Placement and attachment of such must be coordinated with your sales manager. Votive candles and enclosed candles are acceptable. No Helium balloons, streamers, confetti or rice are permitted. Bubbles are not permitted inside. Only painters tape is permitted. Everything must be removed at the end of the event. The Moshulu is not responsible for any items left at the end of the event.

## **SUBCONTRACTORS AND OUTSIDE VENDORS**

All vendors load-in through The Deck entry. There is not an elevator available, vendors are responsible for carrying and moving their own equipment. All equipment and accessories will be neat, orderly and set up in a professional manner that protects all persons from any bodily harm.

All vendors and outside subcontractors will indemnify and hold the Moshulu harmless from any and all damages or liabilities which may arise by them, their employees or through their use. A one million dollar Certificate of Insurance naming SCC Restaurant LLC is required. There is no additional cost to request this certificate from their insurance company.

## **MUSIC AND ENTERTAINMENT**

Background music is available in all areas of the Moshulu. Should you require outside band or DJ, the Moshulu requires the following guidelines. All equipment should be professional grade. Loose wires and cords are to be taped down using Gaffer's tape. All lighting trees/stands should have sandbags. Speakers should be placed on or near the performance area, not on the dance floor. Volume should be set at a moderate level that permits comfortable conversation. Increase in volume for dance music should be based on the size of the audience. Host and onsite event supervisor have the final approval.

Professional entertainment vendors may not drink alcohol on performance area. Non-alcoholic beverages and water are permitted in the performance area. Meals are a courtesy of the hosts should they choose to provide. Meals should be eaten at an appropriate time off stage in a designated area as determined by the host.

## **SMOKING**

There is no smoking inside the Moshulu or under the tents. Designated outdoor areas are available on the open air decks or on the pier.



# BEVERAGE MENUS

## TOP SHELF HOSTED BAR

Knob Creek, Maker's Mark, Crown Royal, Johnny Walker Black, Espolon Tequilas  
Ketel One, Grey Goose, Bluecoat, Bombay Sapphire, Hendricks, Don Pancho, Gosling's Dark  
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Soft Drinks, Juices and Bottled Water

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

## PREMIUM HOSTED BAR

Bulleit, Jim Beam, Seagram VO, Jack Daniels, Jameson, Dewar's, Cuervo Gold, Sauza Hornitos  
Faber Vodka, Tito's, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu  
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Soft Drinks, Juices and Bottled Water

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

## WINE AND BEER HOSTED BAR

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

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

## SODA AND JUICE HOSTED BAR

Assorted Soft Drinks, Juices and Bottled Water

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

## MOCKTAIL HOSTED BAR

Seasonally Inspired Non-alcoholic Cocktail Beverages

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

## CORDIAL BAR ADD ON

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

FOR ONE HOUR      \$10 PER GUEST

## CHAMPAGNE TOAST

\$5 PER GUEST

## CONSUMPTION BAR

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

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

## WINE SERVICE

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

## BOTTLED WATER SERVICE

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

## PREMIUM DRINK TICKETS

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

All Pricing Excludes Tax and Staffing Charge

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

# BUTLERED HORS D'OEUVRES

Select six for one hour

## COLD

Chicken Wrap, Black Bean Salsa, Avocado  
Ahi Tuna Tartare, Crispy Wonton  
Fresh Mozzarella & Roma Tomato, Aged Balsamic  
Medjool Date with Blue Cheese & House Made Duck Prosciutto  
Chick Pea Hummus, Feta, Toasted Pita  
Chilled Jumbo Gulf Shrimp, Cocktail Sauce, Lemon  
California Roll, Avocado, Spicy Crab Salad  
Grilled Asparagus, Smoked Prosciutto, Lemon Garlic Aioli  
Deviled Eggs, Truffle Oil, Chives, Bacon  
Crab Salad, Peppadew Pepper, Chipotle Aioli  
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton  
Chicken Waldorf Salad, Honey Crisp Apples, Tarragon, Endive  
Smoked Salmon Crostini Brioche, Salmon Caviar

## HOT

Broccoli & Sharp Cheddar Mini Quiche  
Mushroom & Gruyere Tart  
Arancini with Smoked Mozzarella and Asparagus  
Chickpea Falafel, Curry Aioli  
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Grain Mustard  
Smoked Bacon Wrapped Jumbo Sea Scallop, Red Pepper Jam  
Miniature Beef Wellington, Truffle Aioli  
Shrimp Pot Sticker, Ginger Scallion Dipping Sauce  
Lobster Bisque Shooter, Vanilla Cappuccino Foam  
Mini Lump Crab Cakes, Lemon Tartar Sauce  
Philly Cheese Steak Spring Roll, M-1 Steak Sauce  
Kobe Beef Slider, American Cheese, Caramelized Onions, Chipotle Aioli  
Buffalo Chicken Empanada with Celery & Blue Cheese  
Coconut Chicken Skewer with Mango Salsa

\$18 PER GUEST

All pricing excludes tax and staffing charge

# HORS D'OEUVRE STATIONS

Minimum of 30 guests for one hour

## ARTISANAL CHEESE DISPLAY

French Brie, Spanish Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack and Boursin  
Spiced Nuts, Grapes, Dried Fruits  
Crackers and Crostini

\$10 PER GUEST FOR ONE HOUR  
\$15 PER GUEST FOR TWO HOURS

## CRUDITES DISPLAY

Seasonal Vegetables  
Blue Cheese Dressing, Basil Pesto & Honey Mustard

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

## FARM & GARDEN

Assorted Artisanal Cheeses with Fresh Red Grapes  
Seasonal Market Vegetables, House made Hummus and Mustard Aioli  
Served with Assorted Crackers and Pita Chips

\$12 PER GUEST FOR ONE HOUR  
\$16 PER GUEST FOR TWO HOURS

## DIM SUM

Steamed Pork Dumplings & Steamed Shrimp Shiu Mai with Sesame, Citrus Soy, Sesame & Scallions  
Crab Rangoon, Sweet and Sour Sauce  
Crispy Chicken Won Ton, Spicy Chili Sauce  
Vegetable Spring Roll with Sriracha, Hoisin, Cilantro

\$16 PER GUEST FOR ONE HOUR  
\$21 PER GUEST FOR TWO HOURS

## MEZZE

Red Pepper Hummus with Coriander  
Roasted Eggplant Baba Ghanoush  
Cucumber Yogurt with Feta & Dill  
Lavash & Pita Chips  
Mixed Greek Olives, Stuffed Grape Leaves

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

## PHILLY

Moshulu 2017 Summer



Philly Cheese Steaks, Caramelized Onions, Cheese Whiz  
Italian Roast Pork with Provolone, Garlic Broccoli Rabe  
Mini Rolls, Hot Pepper Rings

\$12 PER GUEST FOR ONE HOUR  
\$18 PER GUEST FOR TWO HOURS

ADD Soft Pretzels with Yellow Mustard, ADD \$6 per Guest

## ITALIAN MARKET

Antipasto Display of Italian Dry Cured Meats, Roasted Peppers, Artichokes, Olives & Aged Provolone  
Vine Ripened Tomato, Fresh Mozzarella, Olive Oil & Balsamic Vinegar  
Bowtie Pasta Salad with Shrimp, Pine Nuts, Arugula, Basil Pesto  
Garlicky Braised Broccoli Rabe

\$15 PER GUEST FOR ONE HOUR  
\$22 PER GUEST FOR TWO HOURS

## SUSHI ROLLS

(Select five rolls)

California, Yellow Tail Tuna, Snow Crab  
Grilled Vegetable, Avocado, Cucumber  
Vegetarian, Red Pepper, Spicy Tuna  
Grilled Salmon, Philadelphia  
Pickled Ginger, Wasabi, Soy

\$18 PER GUEST

## CHARCUTERIE & ARTISANAL CHEESE

House Made Cotto Ham, Fennel Salami, Pancetta, Lomo  
Aged Cheddar, Soft Goat Cheese, Spanish Blue Cheese  
Raisin Mostarda, Pickled Red Onion, Cornichons, Hot Peppers  
Crackers & Crostinis

\$16 PER GUEST FOR ONE HOUR  
\$22 PER GUEST FOR TWO HOURS

All Pricing Excludes Tax and Staffing Charge

# PLATED LUNCH MENUS

Minimum of 30 guests available 11:30 AM – 3 PM

## SALAD COURSE - Select one

**WILD MUSHROOM SOUP**  
Tarragon Crème Fraiche

**SEASONAL ORGANIC GREENS**  
Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

**CALIFORNIA HEARTS OF ROMAINE**  
Roasted Garlic, Parmesan Croustade, Caesar Dressing

## ENTREE COURSE - Select one entree or up to three entrée with pre-counts provided

**ROASTED CRISPY SKIN CHICKEN BREAST**  
Red Pepper Cream, Green Olive Pesto

**STUFFED CHICKEN BREAST WITH TASSO HAM & SMOKED CHEDDAR**  
Truffle Mushroom Jus

**SPICE BRINED PORK TENDERLOIN**  
Bacon Apple Cider Sauce, Smoked Tomato Jam

**PAN SEARED LOCH DUART SCOTTISH SALMON**  
Red Pepper Jam

**CORIANDER CRUSTED MAHI MAHI**  
Green Yogurt Sauce

**CRISPY PANKO CRUSTED LUMP CRAB CAKE**  
Chipotle Aioli, Caper Remoulade

**ROASTED CENTER CUT FILET MIGNON**  
Red Wine Sauce, Roasted Shallots  
ADD \$9 PER PERSON

Chef's Selection of Seasonal Vegetable and Starch

## DESSERT COURSE

DESSERT TRIO BY EXECUTIVE PASTRY CHEF

## COFFEE & TEA SERVICE

THREE COURSE LUNCH \$40 PER GUEST  
All Pricing Excludes Tax and Staffing Charge

# DAYTIME BUFFETS

Available for 30 guests or more served for two hours

## SUNRISE

Fresh Orange Juice

Assorted Homemade Muffins, Pastries & Breads  
Sweet Butter & Preserves  
Bagels with Flavored Cream Cheeses  
Seasonal Fresh Fruit

Cinnamon Brioche French Toast, Maple Syrup  
Waffles with Whipped Cream and Fresh Berries  
Scrambled Eggs

Thick Smoked Bacon, Breakfast Sausage  
Hash Brown Potatoes

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

**\$36 PER GUEST**

## WATERFRONT

Lobster Bisque

Seasonal Organic Greens  
Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

Pan Roasted Chicken Breast  
Wild Mushrooms, Leeks, Roasted Tomato, Shallot Herb Butter

Spinach & Ricotta Cannelloni  
Tomato Confit, Roasted Garlic, Tomato Fennel Cream

Chef's Seasonal Selection of Vegetable and Starch

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

**\$42 PER GUEST**

## ADDITIONS

**ADD Champagne or Mimosas, ADD \$12 PER GUEST**

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

**ADD OMELET STATION, ADD \$10 PER GUEST**  
Made to Order Farm Eggs, Tomatoes, Peppers, Spinach, Onions, Ham, Assorted Cheeses

**ADD ARTISAN SALAD STATION, ADD \$8 PER GUEST**  
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  
French Rolls and Salted Butter

**ADD RICOTTA CHEESE RAVIOLI, ADD \$9 PER PERSON**  
Roma Tomatoes, Garlic Cream, Fresh Basil, Shaved Parmesan Cheese  
French Rolls and Salted Butter

**ADD CAVATAPPI BOLOGNESE WITH BRAISED BEEF SHORT RIB, ADD \$11 PER PERSON**  
Braised Short Ribs, English Peas, Smoked Bacon, Roasted Tomato Cream, Parmesan Cheese  
French Rolls and Salted Butter

**ADD PULLED CHICKEN & BLACK BEAN ENCHILADAS, ADD \$10 PER GUEST**  
Queso Fresco, Salsa Verde, Cilantro

**ADD BLACKENED CHICKEN & SHRIMP, ADD \$15 PER GUEST**  
Bacon, Grilled Corn, Pearl Onions, Asparagus Tips, Smoked Paprika

**ADD HAND CARVED FREE RANGE TURKEY BREAST, ADD \$10 PER GUEST**  
Madeira Sage Jus, Whole Cracked Cranberry Relish  
Sage Country Stuffing  
French Rolls and Salted Butter

**ADD HAND CARVED ROASTED WHOLE SIDE SCOTTISH SALMON, ADD \$14 PER GUEST**  
Tomato, Cucumber & Feta Salad, Citrus Vinaigrette  
Crispy New Potatoes, Horseradish Cream  
French Rolls and Salted Butter

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

# DESSERT STATION

Served for one hour

## MINIATURE DESSERTS

Opera Torte  
Flourless Chocolate Torte  
Carrot Cake  
Red Velvet Cake  
Chocolate Mousse Cake  
Chocolate Flourless Cake  
Vanilla Raspberry Jam Cake  
Seasonal Cheesecake  
Triple Chocolate Mousse Cups  
Mini Chocolate Pot de Crème  
Mini Crème Brulee  
Tiramisu  
Chocolate Hazelnut Mousse  
Butterscotch Budino  
Fruit Tart  
Lemon Meringue Tart  
Salted Caramel 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

Award Winning Pastry Chef, Sandra Valentine offers house baked, custom decorated cakes for any occasion

## CAKES

Vanilla  
Chocolate  
Chocolate Devil's Food  
Carrot Cake  
Red Velvet

## FILLINGS

Lemon Mousse  
Raspberry Mousse  
Chocolate Mousse  
White Chocolate Mousse  
Milk Chocolate Hazelnut Mousse  
Bailey's Espresso Soak & Frangelico Mascarpone Mousse  
Vanilla Mousseline and Fresh Strawberries  
Raspberry Jam, Vanilla Buttercream and Fresh Raspberries

## ICING FLAVORS

Cream Cheese  
Vanilla Buttercream  
Chocolate Buttercream  
White Chocolate Buttercream  
Peanut Butter Buttercream  
Grand Marnier Buttercream  
Coffee Buttercream

## WINNING COMBINATIONS

Red Velvet or Carrot Cake, Cream Cheese Icing  
Vanilla Cake, Raspberry Jam, Fresh Raspberries, Vanilla Butter Cream  
Vanilla Cake, Lemon Mousse, Vanilla Butter Cream  
Chocolate Devil's Food Cake, Chocolate Mousse, Chocolate Butter Cream  
Chocolate Cake, Milk Chocolate Hazelnut Mousse, 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