

DAYTIME PACKAGES



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 24% staffing charge. The Moshulu has food and beverage minimums for daytime and evening events. Please inquire with your private events concierge when planning your event.

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 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 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 Private Events Concierges 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 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 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 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 \$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 \$20 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 Private Events 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.

BEVERAGES

OPEN BAR

TOP SHELF

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

2.5 HOUR OPEN BAR **\$55 PER GUEST**
EACH ADDITIONAL HALF HOUR **\$7 PER GUEST**

PREMIUM

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

2.5 HOUR OPEN BAR **\$45 PER GUEST**
EACH ADDITIONAL HALF HOUR **\$7 PER GUEST**

WINE AND BEER

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

2.5 HOUR OPEN BAR **\$40 PER GUEST**
EACH ADDITIONAL HALF HOUR **\$7 PER GUEST**

BRUNCH COCKTAILS

Mimosas, Bloody Marys and Bellinis

2 HOUR **\$24 PER GUEST**

SODA AND JUICE

Assorted Soft Drinks, Juices and Bottled Water

2.5 HOUR OPEN BAR **\$12 PER GUEST**
EACH ADDITIONAL HOUR **\$4 PER GUEST**

MOCKTAIL

Seasonally Inspired Non-alcoholic Cocktail Beverages

2.5 HOUR BAR **\$12 PER GUEST**
EACH ADDITIONAL HOUR **\$4 PER GUEST**

CONSUMPTION BAR

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

Top Shelf Cocktails	\$14-up
Premium Cocktails	\$10-\$14
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

TABLESIDE

WINE SERVICE

See our Wine List to Select Wines to be Served Tableside by the Bottle

BOTTLED WATER SERVICE

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

ADDITIONS

CORDIALS

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

FOR ONE HOUR \$10 PER GUEST

CHAMPAGNE TOAST \$8 PER GUEST

PREMIUM DRINK TICKETS

Premium Cocktails, Beer and House Wine

\$10 PER TICKET

**All Pricing Excludes Tax and Staffing Charge
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 Mousse, Potato Chip, Dill
California Roll, Crab, Cucumber, Mango, Spicy Mayo
Spicy Tuna Crispy Rice, Masago Mayo, Soy Reduction
Shrimp Cocktail, Chives, Lemon, Cocktail Sauce
Pulled Chicken Tinga Wrap, Black Beans, Chipotle, Guacamole
Hummus, Feta, Olives, Red Pepper Lavash
Hand Chopped Steak Tartare, Black Truffle, Crispy Shallots
Mexican Bay Scallop Ceviche, Leche de Tigre, Avocado
Smoked Prosciutto Wrapped Brie Cheese, Cherry Jam, Saba

HOT

All Beef Pigs in a Blanket, Puff Pastry, Sauerkraut, Jalapeno Mustard
Angus Beef Sliders, American Cheese, Pickles, Chipotle Aioli
Veggie Burger Sliders, Caramelized Onions, Swiss Cheese, Horseradish
Italian Roast Pork Slider, Provolone, Roasted Peppers, Pesto
Chesapeake Style Crab Cakes, Caper Remoulade
Mini Burgundy Beef Puff, Béarnaise Aioli
Gluten-Free Roasted Vegetable Empanada, Chipotle Aioli
Turkey Meatball, Spicy Tomato, Parmesan
Cheese Steak Spring Roll, M1 Steak Sauce
Vegetable Spring Roll, Hoisin Sauce
Gluten Free Quinoa & Zucchini Fritter, Caper Remoulade
Korean Chicken Skewer, Spiced Peanuts, Korean BBQ
Asian Beef Dumplings, XO Sauce
Bacon Wrapped Scallops, Red Pepper Jam

\$18 PER GUEST

All pricing excludes tax and staffing charge

STATIONARY HORS D'OEUVRES

Minimum of 20 guests for one hour

CRUDITES

Seasonal Vegetables

Hummus, Ranch Dressing

\$8 PER GUEST FOR ONE HOUR

ARTISANAL CHEESE

Brie, Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack Black River Blue, and Dill Havarti

Spiced Nuts, Grapes, Dried Fruits

Crackers and Crostini

\$14 PER GUEST FOR ONE HOUR

ADD CRUDITES, \$15 PER GUEST FOR ONE HOUR

CHARCUTERIE

Fennel Salami, Prosciutto Di Parma, Mortadella, Beef Bresaola

Mostarda, Pickled Red Onion, Golden Raisins, Caperberries

Crostini

\$17 PER GUEST FOR ONE HOUR

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

DIPS

Edamame Hummus, Roasted Eggplant Caviar, Cucumber Yogurt with Feta & Dill, Roasted Tomato Bruschetta

Vegetable Crudité

Crostini & Lavash Chips

\$15 PER GUEST FOR ONE HOUR

SOUTH PHILLY

Cheese Steak, American, Onions

Chicken Cheese Steak, Provolone

Cavatappi Pasta, Italian Sausage Gravy, Parmesan

Steak Rolls, Warm Focaccia, Hot Peppers, Ketchup

\$19 PER GUEST FOR ONE HOUR

ADD Soft Pretzels, Yellow Mustard, ADD \$5 per Guest

RAW BAR

East Coast Oysters

Shrimp Cocktail

Garlic & Herb Steamed Mussels

Blue Crab Claws

Tuna Tartar with Chili Sauce, Wonton Chips

Cocktail Sauce, Caper Remoulade, Mignonette, Lemon

\$29 PER GUEST FOR ONE HOUR

VEGETARIAN ANTIPASTI

Roasted Tomato, Fresh Mozzarella, Basil, Olive Oil

Farro Arugula Salad, Red Onions, Roasted Fennel, Balsamic, Parmesan

Spicy Garlic Braised Broccoli Rabe

Antipasti Salad, Roasted Peppers, Olives, Artichokes, Provolone, Extra Virgin
Warm Focaccia

\$15 PER GUEST FOR ONE HOUR

TACOS – Select Three

Chicken Tinga, Roja Style Tomato Sauce

Pork Carnitas, Pineapple, Roasted Jalapeno, & Cilantro

Braised Beef, Tomatillo Salsa Verde

Roasted Vegetable & Black Bean, Guajillo Salsa

Corn Tortillas, Shredded Queso Fresco, Sour Cream, Pico de Gallo

\$18 PER GUEST FOR ONE HOUR

CHINATOWN

Thai Noodle & Vegetables Salad Chili Lime, XO Sauce

Crab Rangoon, Sweet Chili Sauce

Vegetable Spring Roll, Hoisin

Steamed Shrimp Shu Mai, Citrus Soy

Chicken Lemongrass Dumplings, Chili Lime

Kung Pao Chicken & Asian Vegetable Stir Fry, Spiced Peanuts

\$19 PER GUEST FOR ONE HOUR

SOUTHERN BARBECUE

CAROLINA STYLE PORK SHOULDER

SMOKEY BEEF BRISKET

SLOW COOKED SWEET BBQ CHICKEN

Dirty Rice & Beans, Parker House Rolls, Mac & Cheese, and Collard Greens

\$23 PER GUEST FOR ONE HOUR

SUSHI

CALIFORNIA ROLL

PHILLY ROLL

SPICY SALMON

SPICY TUNA

YELLOWTAIL

EEL AVOCADO ROLL

VEGETABLE ROLL

SHRIMP AVOCADO ROLL

Wasabi, Pickled Ginger, Soy Sauce, Wakame Salad

\$23 PER GUEST FOR ONE HOUR

All Pricing Excludes Tax and Staffing Charge

PLATED LUNCH

Minimum of 20 guests available Weekdays 11:30 AM – 3 PM

SALAD COURSE

Select one

WILD MUSHROOM SOUP, Brioche Croutons, Chives

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

BABY GEM LETTUCE, Roasted Tomatoes, Parmesan Crostini, Caesar Dressing

ENTREE COURSE

Select one entree 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

PAN SEARED SALMON, Horseradish Butter, Tomato Dill Coulis

JUMBO LUMP CRAB CAKE, Caper Remoulade, Chipotle Aioli**

BRAISED BEEF SHORT RIB. Caramelized Onions Stout Jus

ROASTED CENTER CUT FILET MIGNON, Black Truffle Jus**

Chef's Selection of Seasonal Vegetable and Starch

DESSERT COURSE

SEASONAL CHEESECAKE, Fresh Fruit

OLIVE OIL CAKE, Freshly Whipped Cream, Strawberries

CLASSIC CRÈME BRULEE, Biscotti

CHOCOLATE MOUSSE CAKE, Vanilla Anglaise

TIRAMISU, Chocolate Sauce

TRIO OF MINIATURE DESSERTS, Chef's Selection

COFFEE & TEA SERVICE

THREE COURSE LUNCH \$40 PER GUEST

**** ADD \$12 PER GUEST**
All Pricing Excludes Tax and Staffing Charge

PLATED BRUNCH

Minimum of 20 guests available Weekends 10 AM – 3 PM

FIRST COURSE

Select up to two

TRUFFLE GNOCCHI, Wild Mushrooms, Roasted Tomato, Peas, Tomato Cream, Shaved Parmesan

TURKEY MEATBALLS, Spicy Tomato Sauce, Grana Padano, Calabrian Chilis, Grilled Bread

AVOCADO TOAST, Multi Grain Toast, Hard Cooked Egg, Pumpkin Seeds, Pickled Onion, Tomato, Red Pepper Jam

SZECHUAN BEEF DUMPLINGS, Garlic Sticky Eggplant, Pea shoots, XO Sauce, Chili Oil

VEGGIE SUSHI ROLL, Spiced Peanuts, Sweet Potato, Shiitakes, Avocado, Cucumber, Tahini Dressing

SPICY TUNA CRISPY RICE, Spicy Mayo, Soy Reduction, Wasabi Tobiko

JUMBO SHRIMP COCKTAIL, Lemon, Endive Salad, Cocktail Sauce

KOREAN FRIED CHICKEN, Red Cabbage Slaw, Chili Lime Vinaigrette, Spiced Peanuts, Korean BBQ Sauce

LOBSTER BISQUE, Shrimp Tarragon Salsa

BABY GEM LETTUCE CAESAR, Roasted Tomatoes, Parmesan Crostini, Caesar Dressing

MIXED GREENS SALAD, Belgian Endive, Roasted Beets, Goat Cheese, Balsamic Dressing

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

ARUGULA SALAD, Grape Tomatoes, Red Onions, Cucumbers, Honey Mustard

ENTREE COURSE

Select one entree or up to three entrées with pre-counts provided

GOLDEN MALTED WAFFLES, Bananas Foster, Roasted Peanuts, Chocolate Shavings, Thick Bacon, Pure Maple Syrup

EGGS BENEDICT, Poached Eggs, Smoked Pork Loin, Creamed Spinach, Chive Hollandaise

CRAB & SPRING VEGETABLE QUICHE, Jumbo Crab, Asparagus, Spring Onions, Mushroom, Dill Havarti

STUFFED BRIOCHE FRENCH TOAST, Orange Cardamon Whipped Ricotta, Mixed Berry Compote, Almond Granola

GRILLED CHICKEN BREAST, Dill Havarti, Caramelized Onion & Mushrooms, Honey Mustard

PAN SEARED SALMON, Lemon Dill Butter Sauce

JUMBO LUMP CRAB CAKE, Caper Remoulade, Chipotle Aioli**

ROASTED CENTER CUT 8OZ FILET MIGNON, Black Truffle Vinaigrette**

BRAISED BEEF SHORT RIB, Caramelized Onions, Shallot Jus

Chef's Selection of Seasonal Vegetable and Starch

DESSERT COURSE

Select one dessert

SEASONAL CHEESECAKE, Fresh Fruit

OLIVE OIL CAKE, Freshly Whipped Cream, Strawberries

CLASSIC CRÈME BRULEE, Biscotti

CHOCOLATE MOUSSE CAKE, Vanilla Anglaise

TIRAMISU, Chocolate Sauce

TRIO OF MINIATURE DESSERTS, Chef's Selection

COFFEE & TEA SERVICE

THREE COURSE BRUNCH \$45 PER GUEST

*** ADD \$10 PER GUEST**

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

All Pricing Excludes Tax and Staffing Charge

BRUNCH BUFFET

Available for 30 guests or more served for two hours

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

CHEF'S SEASONAL SELECTION OF VEGETABLE AND STARCH

CHEF'S SELECTION OF THREE MINIATURE DESSERTS

COFFEE, HOT TEA & ICED TEA

\$45 PER GUEST

ADDITIONS

ADD ARTISANAL CHEESE DISPLAY, Crackers and Crostini

\$12 PER GUEST

ADD SMOKED SALMON DISPLAY, Bagels, Cream Cheese, Traditional Garnish

\$15 PER GUEST

ADD OMELET STATION, Made to Order Farm Eggs, Tomatoes, Peppers, Spinach, Onions, Ham, Assorted Cheeses

\$12 PER GUEST FOR 50 GUESTS OR MORE

All Pricing Excludes Tax and Staffing Charge

DESSERT STATION

Minimum of 30 Guests. Served for one hour

MINIATURE DESSERTS

Cream Puffs

Mocha Torte

Flourless Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Vanilla Raspberry Jam Cake

Seasonal Cheesecake

Seasonal Mousse Cups

Chocolate Budino

Tiramisu

Lemon Meringue Tart

Salted Caramel Chocolate Tart

COFFEE AND TEA SERVICE

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

CHEF'S TASTING TABLE

Display of Miniature Lemon Meringue Tart, Seasonal Cheesecake, Flourless Chocolate Cake, Carrot Cake and Chocolate Budino

COFFEE AND TEA SERVICE

\$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

Vanilla	Chocolate	Marble
Lemon	Red Velvet	Carrot Cake
Funfetti Pound Cake		

FILLINGS

Lemon Curd	White Chocolate Mousse	Cream Cheese
Vanilla Buttercream	Chocolate Mousse	Chocolate Buttercream
Peanut Butter Mousse	Raspberry Mousse	Vanilla Buttercream and Fresh Raspberries
Mocha Buttercream	Funfetti Icing	Vanilla Mousseline with Fresh Strawberries
Raspberry Jam	Chocolate Ganache	

ICINGS

Cream Cheese	Vanilla Buttercream	Chocolate Buttercream
Ganache (not for wedding)	Funfetti (not for wedding)	

6" Cake \$48 (serves up to 6)

8" Cake \$80 (serves up to 10)

10" Cake \$128 (serves up to 16)

12" Cake \$240 (serves up to 30)

ADD Ice Cream and Sauce, ADD \$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