

Weddings

at the
NATIONAL CONSTITUTION CENTER

NATIONAL CONSTITUTION CENTER



Independence Mall | 525 Arch Street | Philadelphia, PA 19106 | 215.409.6700 | constitutioncenter.org

Congratulations

The National Constitution Center and Brûlée Catering would like to congratulate you on your engagement! We thank you for considering our venue for your special day.

Planning a wedding can be a big task. Our goal is to guide you through the process with as much ease as possible. We look forward to the opportunity to meet with you and your family, show you our event spaces, and help you create an unforgettable day for you and your guests.

Enclosed in this packet, you will find facility rental rates and sample menus from Brûlée Catering, the exclusive in-house caterer of the National Constitution Center.

Catering packages include menu price, alcohol, setup, and labor. All menus can be customized and upgraded to meet your preferences. Should you have questions at any time, please don't hesitate to contact us!

Contact Information

National Constitution Center
Events Department
215.409.6653
facilityrental@constitutioncenter.org

Brûlée Catering
215.409.6639
info@brulee-catering.com





Your Reception

Grand Hall Overlook

The Grand Hall Overlook is the National Constitution Center's premier event space, providing a dedicated area for your cocktail reception as well as dinner and dancing for up to 250 guests. With its 60-foot-high ceiling, sweeping windows, and breathtaking views of Historic Philadelphia from the Center's second floor, guests are sure to be inspired. Spanning a 100-foot-wide wall along the Overlook is the First Amendment Tablet, engraved with the first 45 words of the Bill of Rights.

Rental Fee: \$5,000

Capacity: 250 for cocktail reception, dinner and dancing*
375 for buffet dinner and dancing*
500 for plated dinner and dancing only*



*Requires use of the Grand Hall Lobby or Rooftop Terrace for cocktail hour



Ceremony Options

Grand Hall Main Lobby*

Located on the main floor of the Center, the Lobby is located just down the Grand Staircase from the Grand Hall Overlook and provides a sleek and modern setting for your ceremony. Alternatively, the Lobby can also be added to the Overlook to accommodate a cocktail reception for weddings of up to 500 guests.

Rental Fee: \$1,000

**Capacity: 250 for ceremony
500 for cocktail reception**

Rooftop Terrace*

Located on the Center's second floor, adjacent to the Grand Hall Overlook, the Rooftop Terrace provides an unparalleled alfresco setting for your nuptials. The Terrace is also available as a beautiful space for your cocktail reception.

Rental Fee: \$1,000

**Capacity: 250 for ceremony
400 for cocktail reception**



Additional Amenities

Parking Garage

Onsite parking for up to 120 vehicles adds extra convenience for your guests. An elevator brings guests directly into the Grand Hall Lobby or Grand Hall Overlook from the garage.

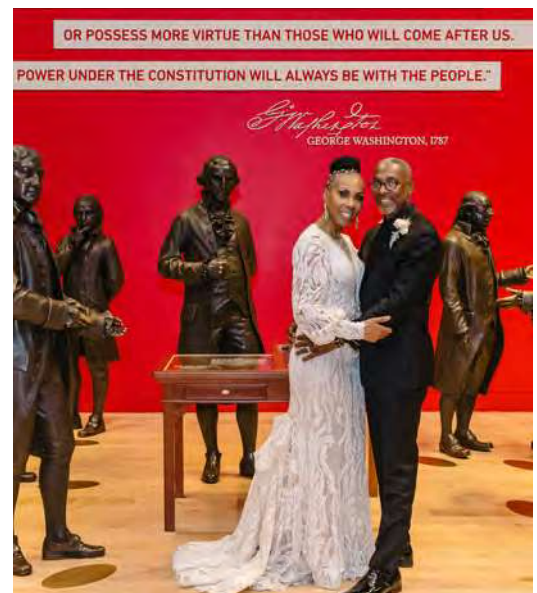
You can rent the garage for \$800, which covers the cost of 120 parking spaces and a dedicated security attendant.

Coat Check

A hosted coat check service is available for your event. The cost is \$200 per attendant for the duration of your event. We recommend one attendant per 100 guests.

Décor

The Center has beautiful mahogany Chiavari chairs included in the venue rental. Spectacular lighting packages from our exclusive vendor, Advanced Staging Productions, are available for an additional charge.



Special Notes/FAQs

- All weddings with ceremonies must begin at 6:30 p.m. or later due to museum hours. Wedding receptions without a ceremony may begin at 6:00 p.m. or later.
- Rental fees are based on a 5-hour total event time, including the ceremony, if applicable. You may extend the timing of your event in advance for \$500 per additional hour.
- Facility rental rates do not include food or beverage. Outside caterers are not permitted except for groups with special needs such as kosher, Indian catering, etc., which may be subcontracted through Brûlée Catering.
- Ceremony rehearsals will be permitted from 5-6 p.m. the day before the wedding unless other arrangements are made.
- Additional spaces are available for bridal party preparation. Please contact Facility Rentals for more information.
- Candles are permitted as part of the décor for your reception; however, candles must be placed in a holder so there is no open flame.



2025/2026 Fall/Winter

Wedding Package

Brûlée

Reserved

Brûlée

2025/2026 Fall Winter **Wedding Package**

About Brûlée

Brûlée Catering has been the leading full-service catering provider in Philadelphia since 2003. With a passion for culinary excellence and a dedication to outstanding service, Brûlée has earned a reputation for creating memorable dining experiences.

Brûlée is the in-house caterer for several landmark locations, such as, the *National Constitution Center*, the *Independence Visitor Center (The Liberty View)*, the *Museum of the American Revolution*, *The Free Library on the Parkway*, *The Met Philadelphia*, and the *Please Touch Museum (Memorial Hall)*.

In addition to offering concessions at nine different cafes across Philadelphia, Brûlée has expanded their hospitality expertise into restaurant management with their recent partnership with *Heritage Shores* in Bridgeville Delaware, featuring two restaurant facilities onsite in addition to their event space.

Brûlée Catering is a part of Oak View Group's expanding hospitality sector. Oak View Group (OVG) is a global venue development, advisory, and investment company for the sports and live entertainment industries.

INFO@BRULEE-CATERING.COM

www.brulee-catering.com

(215) 923 - 6000



Please Note: This menu is a sample of our seasonal selections. Your menu will be selected from our most current seasonal menu when scheduling your private tasting.

*Passed
Hors D'oeuvres*



Brûlée

PASSED HORS D'OEUVRES

Choice of six (6):



BEEF, PORK, LAMB

HARISSA GRILLED LAMB CHOP
smoked lamb, halloumi, micro mint

FILET TATAKI
smoked carrot mousseline, red wine butter, potato disc

CARNITA EMPANADA
pineapple chutney, micro cilantro

BEEF BOURGUIGNON
crispy lardons, bread bowl

SHAKING BEEF KABOB
rice pearls, red watercress

RED BRAISED PORK BELLY
broccoli slaw, sunflower seed, tri color carrots, cranberry powder



POULTRY

TURKEY PIE
whole grain mustard, trumpet mushroom, pearled onion, micro arugula

BUFFALO CHICKEN & WAFFLES
ranch dip, micro celery

CHICKEN PICATTA SKEWER
lemon pepper aioli, caper dust

BUTTER CHICKEN ARANCINI
herbed panko, maple & carrot marmalade

TEA INFUSED DUCK DUMPLINGS
shaved brussels sprouts, tart cherries



SEAFOOD

SPICY TUNA
toast brioche, chili threads, wasabi & cilantro aioli

MAPLE CURED SALMON BLINI
creme fraiche, black tobiko

GRILLED PULPO TOSTADA
green olives, charred cherry peppers, cilantro lime white bean puree, flour tortilla, fennel fronds

COD BITE
sweet chili glaze, charred tomatillo chutney

CONNECTICUT LOBSTER ROLL
buttered brioche, celery seed, chives

SEARED CRAB CAKE
citrus & dijon aioli



*Passed
Hors D'oeuvres*

Brûlée



PASSED HORS D'OEUVRES

Choice of six (6): ...Continued



VEGETARIAN

SPICED APPLE AND WALNUT FRITTER
gorgonzola mousse, cherry chutney

RED PEPPER ROLLUP
feta, lemon zest, candied pistachio

CREAMY BORSCHT
ruby queen beets, yukon potato, chive sour cream

FRENCH ONION SOUP DUMPLING
torched gruyere, amaranth

ORANGE CAULIFLOWER
toasted sesame seeds, micro cilantro

GOAT CHEESE BITE
cranberry, cinnamon pecan

VEGAN

TOFU WINTER ROLL
kale, spaghetti squash, marinated mung bean sprouts, garlic chives, holy basil,
pickled watermelon radish, red wine gastrique

POLENTA CAKE
garlic wild mushroom, roasted breakfast radish

RATATOUILLE BITE
grilled bread, fire roasted romesco sauce, purple basil

NINJA RADISH CHIP
braised miso leek, kimchi apples, micro thyme

PUMPKIN SOUP
salted pepitas, smoked coconut flakes

*Plated Dinner:
First Course*



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FIRST COURSE PLATED SALAD

Choice of one (1) for all guests

Served with passed artisan rolls & sea salted butter.



POACH PEAR CARPACCIO

red wine pear, gorgonzola cheese, baby arugula, red wine gastrique, spiced hazelnut



BRUSSELS SPROUT SALAD

crispy pancetta, smoked chestnut, lemon whipped ricotta cheese, pickled turnips, red kale



BUTTERNUT SQUASH SALAD

lola rosa greens, lemongrass vinaigrette, maple glazed walnuts, truffle pecorino cheese



SMOKED CARROT AND GINGER SOUP

fried shallots, chili oil, micro cilantro



GOAT CHEESE RAVIOLI

sweet potato velouté, roasted garlic kale, crispy parsley, sage oil



PUMPKIN SOUP

brandied kumquats, cinnamon pecans, sage dust



CLASSIC CAESAR

cherry tomatoes, garlic croutons, shaved parmesan cheese, caesar dressing

*Plated Dinner:
Second Course*



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SECOND COURSE PLATED ENTRÉE

Choice of two (2) guest preselected entrees plus *vegan entrée option*.

Choose one (1) vegetable and (1) starch for both entrées, served with passed artisan rolls and sea salted butter.

BEEF, PORK, & LAMB

PAN SEARED VEAL CHOP
porcini and cognac au jus

CIDER BRINED PORK CHOP
ancho chili, cider reduction

GRILLED SIRLOIN
red wine reduction

BEER BRAISED SHORT RIB
horseradish demi

HERB MARINATED FILET OF BEEF
green peppercorn sauce

POULTRY

TURKEY ROULADE
red wine au jus

DUCK BREAST
tart cherry, brandy jam

PECAN AND GOAT CHEESE
CRUSTED CHICKEN
chard shallots demi

ROASTED CHICKEN BREAST
tarragon marsala

SEAFOOD

PAN ROASTED SALMON
blood orange reduction.

HERB MARINATED ARTIC CHAR
chestnut gremolata

CRAB CAKES
chipotle beurre blanc

BLACK COD
nori and mushrooms broth

VEGAN

SWEET POTATO STEAK
toasted quinoa, shaved brussels sprout

RISOTTO CAKE
butternut squash marmalade, spicy basil pesto

TRUMPET MUSHROOMS SCALLOPS
okinawa sweet potato puree,
garlic roasted kale

GRILLED TOFU
squash noodles, soy honey glaze, oyster mushrooms

STARCHES Choose one (1)

PUMPKIN PUREE

KABOCHA SQUASH RISOTTO

CINNAMON & MAPLE
SWEET POTATO PUREE

GRUYERE POTATO GRATIN

PARSNIP & POTATO PUREE

ROASTED GARLIC MASHED POTATOES

VEGETABLES Choose one (1)

MAPLE GLAZED BRUSSELS SPROUT

GREEN BEAN ALMONDINE

SAUTÉ SWISS CHARD AND MUSHROOMS

BRAISED RED CABBAGE

SAGE ROASTED TRI-COLORED CARROTS

*Plated Dinner:
Third Course*



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THIRD COURSE DESSERT

Includes Coffee & Herbal Teas.

Wedding Cake

or

Choice of Three (3) Passed Mini Desserts

CANNOLIS

ricotta cannolis with chocolate and hints of orange

GIANDUJA MOUSSE CUPS

chocolate mousse, hazelnut praline, chocolate coated pizzelle crumbles

PECAN RICCIARELI

dairy free and gluten free chewy pecan cookies

ITALIAN WEDDING COOKIES

crunchy walnut melt in your mouth cookies rolled in powdered sugar

LEMON RICOTTA CLOUD COOKIES

light and fluffy cakey lemon ricotta cookies with a tangy lemon glaze

TIRAMISU CUP

sponge soaked in espresso syrup mascarpone mouse layered & dusted with cocoa powder

TORTA TENERINA

gluten free fudgy chocolate cake

All options include:

PASSED MINI MARTINI GLASS CRÈME BRÛLÉE

Wedding Package Enhancements



Brûlée

WEDDING PACKAGE ENHANCEMENTS

Priced per person.

PASTA BAR - \$18

CHOICE OF 2 SEASONAL PASTA DISHES

GARLIC BREAD

red pepper flakes and parm cheese

GRAZING TABLE - \$15

CHEF'S CHOICE OF DOMESTIC CHEESES

ASSORTED DIPS

CRUDITE

assorted breads and grilled pita

DUMPLING BAR - \$16

CHOICE OF (3) DUMPLINGS | steamed or fried

LO MEIN NOODLES IN MINI CUPS

sesame ginger soy, hot mustard, and sweet & sour sauces

SLIDER BAR - \$18

CLASSIC BEEF BURGER SLIDERS | pickle, american

TURKEY BURGERS | gouda, arugula

ROAST PORK SLIDERS | provolone, broccoli rabe

housemade chips

MEDITERRANEAN STATION - \$18

ROASTED GARLIC HUMMUS

RED PEPPER HUMMUS

GRILLED CHICKEN KABOB

FALAFEL

TZATZIKI

GRILLED FLATBREAD & PITA

*Late Night
Snacks*



Brûlée

LATE NIGHT SNACKS

Priced per person.

WAFFLES AND "..." | \$20

BUTTERMILK WAFFLES | maple syrup

LOW COUNTRY FRIED CHICKEN | spicy bourbon maple glaze

DOUBLE CHOCOLATE ICE CREAM

FRENCH VANILLA BEAN ICE CREAM

WHIPPED CREAM, CHOCOLATE SAUCE, JIMMIES

PHILLY ESSENTIALS | \$9

PHILADELPHIA SOFT PRETZELS | mustard, buttercream icing, cinnamon dip

ASSORTED TASTYKAKES

PHILLY CLASSICS | \$17

PHILLY CHEESESTEAK | ribeye meat, cheese wiz, fried onions

CHICKEN CHEESESTEAK | cheese wiz, fried onions

PHILADELPHIA SOFT PRETZELS | mustard, buttercream icing, cinnamon dip

PHILLY AFTER DARK | \$14

PORK ROLL, EGG & CHEESE SANDWICH | toasted english muffin

BACON, EGG & CHEESE SANDWICH | toasted plain bagel

FEDERAL DONUTS | \$8

GLAZED OLD-FASHIONED

GLAZED DARK CHOCOLATE

CHOCOLATE CAKE OLD-FASHIONED

FANCY FEDERAL DONUTS | \$11

SEASONALLY GLAZED & DIPPED

The Wedding Package



signature
DRINKS

his
OLD CITY FASHIONED
Bourbon, Sugar,
Angostura Bitters

hers
FIZZ-A-DELPHIA
Cucumber Mint Vodka,
Lemonade, Sprite

LEAH + SEAN | 05.17.2024

Briée

WEDDING PACKAGE INCLUDES:

PRICES FROM
\$190++

- PRIVATE TASTING
- ONE HOUR EARLY ACCESS TO WEDDING SUITE
- COCKTAIL HOUR
- STANDARD OPEN BAR
- THREE COURSE PLATED MEAL

PRIVATE TASTING

For up to Four Guests

ALL DISHES WILL BE SELECTED FROM OUR MOST CURRENT SEASONAL MENU, WHICH WILL BE PROVIDED AT THE TIME YOUR TASTING IS SCHEDULED

COCKTAIL HOUR & DINNER

One Hour of Hors D' Oeuvres Followed By a Three Course Plated Meal

STANDARD OPEN BAR

- Five Hour Open Bar
- Champagne Toast on Tables
- Tableside Wine Service - not included +\$10/person

EVENT RENTALS

- Standard Round White China
- Silverware
- Water Glass, Champagne Glass
- Standard tables, chairs & linens vary by venue. *Ask an associate for details.*
Upgrades Available - Please Discuss with your Sales Manager!

DEDICATED WEDDING PARTY ATTENDANT

A Member of Our Service Team will be Dedicated to Meeting All Your Day Of Needs!

WEDDING SUITE

Charcuterie: Cheese Plate

Refreshment: Champagne, Spring Water and Soft Drinks for Your Wedding Party

Available one hour prior to the start of wedding

Upgrade available for Red Wine, White Wine, Beer & More.

SERVICE STAFF

A Dedicated Event Manager and Event Chef Will lead Brûlée's Award Winning Staff of Servers, Bartenders and Chefs

Minimum 125 Guests • Based on Five (5) Hour Event

All Pricing Includes Services Listed. Excludes Management Fee & Taxes.