Weddings

at the

NATIONAL CONSTITUTION CENTER
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 inclusive of, menu price, alcohol, setup, and labor as well as tax and service charge.* 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.

**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 rental of the Grand Hall Lobby or Rooftop Terrace for cocktail hour*
Ceremony Options

Grand Hall 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

*The Grand Hall Lobby and Rooftop Terrace are available only in addition to the Grand Hall Overlook, they may not be rented individually.
**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. Alternatively, you may simply pay for security attendants at $55 per hour, and a $10 per vehicle charge can be billed post event or self-paid by your guests.

**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 with your choice of black or ivory cushion that are included in the rental. Spectacular lighting packages from our preferred vendor, Advanced Staging Productions, are available as an add-on-enhancement.

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**Special Notes/FAQs**

- All weddings must begin at 6:00 p.m. or later due to museum hours.
- 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 Brulée 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.
WEDDINGS

NATIONAL CONSTITUTION CENTER // FALL-WINTER 2024

INTRY, ONE CONSTITUTION, ONE DESTINY
WEBSTER

PEOPLE THEMSELVES MUST BE THE ULTIMATE MAKERS OF THEIR OWN CON.
HERE ROOSEVELT

525 ARCH STREET // PHILADELPHIA, PA 19106
Congratulations on your engagement!

Planning a wedding can seem like a large task. Our goal is to guide you through the process with ease. Weddings are our specialty - let us make it effortless for you!

Brûlée Catering is committed to providing the finest catering and hospitality in the Greater Philadelphia area. Our experienced team of catering professionals will work with you to create an unforgettable experience for you and your guests that will undeniably impress from start to finish.

Let Brûlée’s award-winning culinary team led by Philadelphia’s legendary Chef Jean-Marie Lacroix WOW your guests with exquisite and artful cuisine. Our dedicated and knowledgeable staff provides unparalleled service, giving you just one thing to think about on your wedding day - saying “I do.”

We would love to work with you to help find your ideal venue and customize an extraordinary menu for your big day.

Best wishes from our entire Catering Sales team,

Carol

215.409.6639 // cshort@brulee-catering.com
婚禮套餐價格

**婚禮包含：**

**私人品嚐**

與您的專屬銷售經理和廚師會面，為您的婚禮選取餐單。

*所有菜品將從我們最新的季節性菜單中選取，並在您的泔水銷售經理聯繫您安排品嚐時提供給您。*

**雞尾酒時段及三道菜晚餐**

您和您的客人將享受一個小時的過渡和站著的 MASK D' oeuvres，

*根據您的婚禮套餐等級進行選取（除非客戶自備）*

**全開放吧台及敬酒**

享受五個小時的全開放吧台和預設香檳祝酒。

*根據您的婚禮套餐等級進行選取（除非客戶自備）*

**標準租賃**

用標準的瓷器、經典的高腳杯和餐具、圓桌和茶花椅

*升級選項需額外收費*

**選擇床罩**

選擇各種顏色和面料的選項為客人的餐桌

*根據您的婚禮套餐等級進行選取（除非客戶自備）*

**專屬侍應員**

一員侍應員將負責協助您及您的伴侶，從抵達至離場。

**婚禮套房**

為您和您的伴侶在您婚禮套房中提供一個私密的時刻。

*奶酪和水果，香檳，礦泉水和軟飲料可用。

*可用於婚禮開始前一個小時 / 10人限制 *

**服務人員**

一位專職的活動經理和活動主廚將領導

Brulée的獲獎服務人員、調酒師和主廚

最小 150 名來賓 • 5 小時活動基礎費用 • 全部價格含稅和費用
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.

PASSÉE HORS D’ŒUVRES
Choice of six (6):

**BEEF WELLINGTON**
tarragon aioli

**BOURBON BRAISED SHORT RIB**
crispy grits, molasses

**LOADED BAKED POTATO**
bacon, cheddar, sour cream, chives

**SMOKED TUNA TACO**
yuzu marinated tuna, pickled onion, black and white sesame seeds

**TUNA TARTARE**
wakame seaweed salad, sesame seed lavash

**CHICKEN TORTA**
shredded chicken, queso fresco, pickled jalapenos, salsa verde

**BUTTERNUT SQUASH & TURKEY PIE**
jerk marinated raisins

**ROASTED CAULIFLOWER TACO (v)**
mole, cotija cheese, pickled onion

**GOLDEN BEET & POTATO LATKE (v)**
apple butter, pistachios

9TH STREET MARKET DISPLAY

**CHARCUTERIE & DOMESTIC CHEESES**
FRESH CRUDITÉS - creamy bleu cheese emulsion
GRILLED SEASONAL VEGETABLES - balsamic reduction
ROASTED RED PEPPER HUMMUS
FRENCH ONION DIP
GARLIC AIOLI
CRISPY PITA
LAVASH & SLICED COUNTRY BREAD

FIRST COURSE SALAD
Choice of one (1) for all guests
Served with passed artisan rolls & sea salted butter.

**ROASTED ACORN SQUASH**
kale, brandied apricots, feta, toasted hazelnuts, sweet onion dressing

**BIBB & LOLLA ROSSA**
cinnamon toasted pecans, butternut squash, aged goat cheese, honey emulsion

**BARLEY & BRUSSELS SPROUTS**
pistachio crunch, feta cheese, golden beets, charred honey vinaigrette

SECOND COURSE PLATED ENTÉRÉE
Choice of two (2) guest preselected entrees plus Chef recommended vegetarian entrée. Choose one (1) vegetable and starch for both entrées, served with passed artisan rolls and sea salted butter.

**ARTIC CHAR**
purple sweet potatoes, roasted radish, broccolini, five spice soy reduction

**SEARED SALMON**
smoked lentils, sautéed spinach, roasted celeriac, red wine gastrique

**ROASTED CHICKEN BREAST**
beluga lentils, roasted root vegetables, haricot vert, garlic reduction

**ROASTED PORK TENDERLOIN**
pumpkin puree, asparagus, smoked chestnuts, cranberry reduction

**RED WINE GLAZED SHORT RIB**
fingerling potatoes, heirloom carrots, buttered rainbow chard, maitake mushrooms, cabernet sauce

Entree guarantee due fourteen (14) days in advance of event
Choice of three (3) entrées (plus one vegetarian) - $10 pp

THIRD COURSE DESSERT

**COFFEE & HERBAL TEAS**

Choice of Three (3) Passed Mini Desserts

POTS DE CRÈME
CLASSIC CRÈME BRULÉE
SEASONAL FLAVORED MACARONS
DULCE BANANA CREAM PIE TART
WHITE CHOCOLATE MOUSSE CUP
CLASSIC FRUIT TART
CHOCOLATE PASSION CAKES
LEMON POSSET
WHITE CHOCOLATE BUTTERSCOTCH BLONDIE
SEA SALT-CARAMEL BROWNIE SQUARES

STANDARD BAR PACKAGE
Inclusions vary by venue.
PASSED HORS D’OEUVRES
Choice of six (6) - all Tier i hors d’oeuvres also available.

PIGS IN A BLANKET
everything bagel spice, whole grain mustard cream cheese

GOCHUJANG ROASTED PORK BELLY SKEWER
soy sauce marinated kimchi, ginger puree

STOUT BRAISED SHORT RIB EMPANADA
caramelized onions, cheddar

CRAB HUSHPUPPIES
old bay, charred scallion remoulade

MARYLAND CRAB CAKES
lemon sriracha aioli

MISO GLAZED SHRIMP SKEWER
kimchi emulsion

BUTTER CHICKEN
crispy rice, cilantro

AUTUMN TURKEY ROLL
apple, sage, cranberry chutney

GINGERED BUTTERNUT SQUASH ROLL (v)
apple-pear slaw, cider-soy glaze

MUSHROOM ARANCINI (v)
pecorino, romanesco, basil

FIRST COURSE SALAD
Choice of one (1) for all guests, All Tier i salads also available.
Served with passed artisan rolls & sea salted butter.

RED WINE POACHED PEAR SALAD
artisan lettuce, candied walnuts, gorgonzola cheese, banyuls vinaigrette, red wine syrup

ROASTED BEETS SALAD
marcona almonds, frisee, upland cress, red veined sorrel, whipped ricotta, dill emulsion

FALL PANZANELLA SALAD
kale, brussels sprouts, apple, dried cranberries, pumpkin seeds, goat cheese, rye croutons, cider vinaigrette

COCKTAIL STATION
Choice of one (1) of the following displays:

DUMPLING HOUSE
SINGAPORE
INDIAN STREET FOOD
TUSCAN
ISRAELI
PASTA
MEXICAN STREET TACOS

*please see cocktail station menu for full station descriptions.

9TH STREET MARKET DISPLAY

CHARCUTERIE & DOMESTIC CHEESES
FRESH CRUDITÉS | creamy bleu cheese emulsion
GRILLED SEASONAL VEGETABLES | balsamic reduction
ROASTED RED PEPPER HUMMUS
FRENCH ONION DIP
GARLIC AIOLI
CRISPY PITA
LAVASH & SLICED COUNTRY BREAD
SECOND COURSE PLATED ENTRÉE
Choice of two (2) guest preselected entrees plus Chef recommended vegetarian entree. Choose one (1) vegetable and starch for both entrees, served with passed artisan rolls and sea salted butter. All Tier i entrées also available.

PAN SEARED SALMON
butternut squash risotto, tuscan kale, roasted parsnip cream sauce

CRAB CAKES
beet couscous, melted leeks, braised chard, tarragon butter

FRENCH CUT CHICKEN BREAST
mushroom risotto, thyme roasted baby carrots, truffle pan sauce

HERB ROASTED CHICKEN
parsnip-pumpkin puree, beech mushrooms, dijon roasted brussels sprouts, thyme jus

BRAISED SHORT RIBS
goat cheese whipped potatoes, charred brussels sprouts, herb oil, sweet and sour jus

PEPPERCORN CRUSTED HANGER STEAK
cheesy grits, kabocha squash, brussels sprouts, red wine and charred shallot sauce

GRILLED FLAT IRON
smoked fingerling potatoes, roasted garlic broccolini, caramelized pearl onions, chimichurri

Entree Guarantee due fourteen (14) days in advance of event
Duet (Split Plate) - $5 pp • Tableside Ordering - $15 pp
Choice of three (3) entrées (plus one vegetarian) - $10 pp

THIRD COURSE DESSERT
COFFEE & HERBAL TEAS
Choice of Three (3) Passed Mini Desserts

STANDARD BAR PACKAGE
Inclusions vary by venue.
PASSED HORS D’OEUVRES
Choice of eight (8) - all Tier i and ii hors d’oeuvres also available.

HONEY GLAZED LAMB LOIN
rosemary butter, melted leeks, herb garlic crostini

LOLLIPOP LAMB CHOP
rosemary marinated, mint yogurt

JUMBO SHRIMP COCKTAIL
yellow tomato cocktail sauce

SHRIMP & TASSO HUSHPUPPY
dill cream cheese

DILL BLINI
smoked salmon, lemon crème fraiche, caper powder

MAINE LOBSTER TOAST
sesame emulsion

CHICKEN & WAFFLES
waffle cone, gherkin relish, maple drizzle

SMOKED PEKING DUCK WONTON
jalapeno cranberry jam

MOLE DUCK EMPANADA
chipotle cream

PEAR & GOAT CHEESE TART (v)
candied kumquat

9TH STREET MARKET DISPLAY
CHARCUTERIE & DOMESTIC CHEESES
FRESH CRUDITÉS - creamy bleu cheese emulsion
GRILLED SEASONAL VEGETABLES - balsamic reduction
ROASTED RED PEPPER HUMMUS
FRENCH ONION DIP
GARLIC AIOLI
CRISPY PITA
LAVASH & SLICED COUNTRY BREAD

COCKTAIL STATIONS
Choice of two (2) of the following displays:

DUMPLING HOUSE
SINGAPORE
INDIAN STREET FOOD
TUSCAN
ISRAELI
PASTA
MEXICAN STREET TACOS

*please see cocktail station menu for full station descriptions.

FIRST COURSE SOUP OR SALAD
Choice of one (1) for all guests
Served with passed artisan rolls & sea salted butter.
All tier i and tier ii also available.

CHILLED YUKON POTATO SALAD
iceberg cup, crispy lardons, goat cheese, truffle dressing

SPICED CIDER POACHED APPLE SALAD
apple, mesclun mix, candied walnuts, bleu cheese, pickled red onion, molasses vinaigrette

LYONNAISE SALAD
frisee, potato, lardons, caramelized onions, crumbled egg, tarragon-dijon vinaigrette

BRÛLÉE WEDGE SALAD
artisan gem lettuce, bacon, tomato, egg, buttermilk fried onions, bleu cheese dressing

PUMPKIN-MUSHROOM BISQUE
smoked chestnut gremolata, rosemary

JERUSALEM ARTICHOKE SOUP
cumin oil, dill salad, crispy garlic lavash

BUTTERNUT-CARROT SOUP
coconut milk, lemongrass, ginger, carrot slaw

POACHED LOBSTER-ROASTED CAULIFLOWER SOUP
sourdough croutons, olive tapenade (add $8)

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 wedding tasting.

FALL // WINTER 2024
THIRD COURSE DESSERT

Choice of Dessert Station:
WINTER WONDERLAND
DAY AT THE ORCHARD

Coffee & Herbal Teas

LATE NIGHT SWEET TREATS

Choice of Three (3) Passed Mini Desserts
POTS DE CRÈME
CLASSIC CRÈME BRÛLÉE
SEASONAL FLAVORED MACARONS
DULCE BANANA CREAM PIE TART
WHITE CHOCOLATE MOUSSE CUP
CLASSIC FRUIT TART
CHOCOLATE PASSION CAKES
LEMON POSSET
WHITE CHOCOLATE BUTTERSCOTCH BLONDIE
SEA SALT-CARAMEL BROWNIE SQUARES

PREMIUM BAR PACKAGE
Inclusions vary by venue.
Tier ii choose one (1), Tier iii choose two (2).

**INDIAN STREET FOOD**

Includes the following:

- **ONION PAKORA**  
  chickpea flour, sweet chili dipping sauce

- **COCONUT CHICKEN**  
  green curry dipping sauce

- **POTATO SAMOSA**  
  papaya ketchup

Accompanied By:

- **GRILLED PANEER SALAD**  
  lemon mint emulsion

- **BHEL PURI**  
  puffed rice, tomato, coriander, potato, serrano chile

**DUMPLING HOUSE**

Choice of two (2) dumplings:

- **STEAMED LEMONGRASS CHICKEN**
- **FRIED SHRIMP**
- **STEAMED EDAMAME**
- **FRIED BULGOGI BEEF**

Accompanied By:

- **KIMCHI NOODLE SALAD**  
  yellow pepper, pickled red onion, carrot, scallion, kimchi emulsion

- **FRIED WONTON**  
  honey-soy sauce, spicy peanut sauce, hot mustard, sweet & sour sauce

**TUSCAN**

Includes the following:

- **HEIRLOOM TOMATO FLATBREAD**  
  fresh mozzarella, basil, olive oil, sea salt

- **MEDITERRANEAN SALAD**  
  cucumber, tomato, chickpea, feta, red wine oregano vinaigrette

Accompanied By:

- **ANTIPASTI SKEWERS**  
  fresh micro basil, balsamic glaze

- **ASSORTED ITALIAN BREADS & FOCACCIA**
COCKTAIL STATIONS (CONTINUED)

ISRAELI

Includes the following:

POMEGRANATE GLAZED LAMP CHOP
fresh mint

GRILLED SPICED EGGPLANT SALAD
aleppo pepper, lemon zest, thyme

COOL CUCUMBER SALAD
red onion, mint, dill, champagne vinegar

Accompanied by:

ROASTED GARLIC CHICKPEA HUMMUS
toasted sesame, preserved lemon

WHITE BEAN & RED PEPPER HUMMUS
feta cheese, fried parsley

GRILLED PANEER SANDWICH
tandoori apricot jam

ISRAELI BREADS

MEXICAN STREET TACOS

Includes the following:

ADOBE GRILLED CHICKEN FAJITA
pepper, onion, jalapeno

SMOKED MAHI MAHI TACO
pineapple salsa, purple cabbage slaw

CHIPOTLE ROASTED CAULIFLOWER TACO
pickled red onion, cotija cheese

Accompanied by:

ELOTE SALAD
chipotle-lime vinaigrette

TRADITIONAL GUACAMOLE
pico de gallo, crispy tortilla chips

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 wedding tasting.