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 are all-inclusive, incorporating menu price, alcohol, setup, and labor as well as tax and gratuity.** 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 150 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 $750, which covers the cost of 150 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 $125 per attendant for the duration of your event. We recommend one attendant per 100 guests.

**Décor**
The Center has beautiful mahogany chiavari chairs available for rental as well as spectacular lighting packages from our preferred vendor, Advanced Staging Productions.

---

**Special Notes/FAQs**

- All weddings must begin at 6:30 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 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.
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. 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.

Brûlée Catering is committed to providing the finest catering and hospitality in the Greater Philadelphia area. Let Brûlée Catering’s award-winning culinary team led by Philadelphia’s legendary Chef Jean-Marie Lacroix WOW your guests with exquisite and artful cuisine. Our experienced 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 customize an extraordinary menu for your big day and are excited to answer any questions or provide any additional information you may need.

Best wishes,

Catering Sales Team
Wedding Packages

Pricing Includes

Full Open Bar & Toast
Five-Hour Open Bar & Champagne Toast
Selections Based Upon Wedding Package Tier

Standard Rentals
White Rim China, Classic Stemware & Flatware
72" Round Tables & Chairs

Choice of Linens
Choose from a Variety of Color & Fabric Options for Guest Dining Tables

Wedding Cake
Buttercream Cake with Choice of Flavor & Design
Upgrades Available at Additional Charge

Wedding Attendant
A Host will be Assigned to Assist You from Arrival Through Departure

Wedding Suite
Available One Hour Prior to Event for Up to 10 Guests – Includes a Complimentary Bottle of Champagne, Soft Drinks, Bottled Water, Cheese & Fruit Platters

Service Staff
Includes a Dedicated Event Manager and Team of Experienced Bartenders, Chefs & Servers Committed to Brûlée’s Standard of Excellence

All package pricing is inclusive of tax and service charge.
**Tier i**
$160 per person
Minimum 150 guests. Based on five (5) hour event

---

**P A S S E D  H O R S  D ' O E U V R E S**
Choice of five (5)

**BEEF, PORK, LAMB**
BEF PIGS IN A BLANKET - honey-dijon mustard
CRISPY PHILLY CHEESE STEAK SPRING ROLL - caramelized onion, spicy ketchup
CLASSIC ROUND SLIDER - american cheese, shredded romaine, ketchup
PROSCIUTTO & WATERMELON SKEWER - aged balsamic, ricotta salata

**POULTRY**
BULLETMILK FRIED CHICKEN TENDER - maytag blue cheese
LIME-SCENTED CHICKEN SALAD - crispy plantain chip, micro arugula
HERB-MARINATED CHICKEN SKEWER - almond romanesco sauce

**SEAFOOD**
SPICY SMOKED SALMON TOSTADA - guacamole, cilantro
CLAM CASINO BEIGNET - smoked bacon aioli

**VEGETARIAN**
CLASSIC FRENCH PROFITEROLE - roasted garlic goat cheese
WILD MUSHROOM TARTLET - crème fraîche, fresh chervil
BAKED BRIE & RASPBERRY PUFF - clover honey, toasted almonds
FRESH TOMATO BRUSCHETTA - garlic, basil

---

**SECOND COURSE  PLATED ENTRÉE**
Choice of two (2) for all guests to preselect - plus vegetarian.

**PASTRAMI SMOKED SHORTRIBS**
braised cabbage, confit crisp potato, nyc deli mustard jus

**APPLE BRINED DOUBLE CUT PORK CHOP**
caramelized turnips, whipped grits, vanilla spiced jus

**CRISP SKIN CHICKEN BREAST**
sweet pea and braised chicken risotto, garlic-herb toast, asparagus

**WHITE SOY GLAZED SALMON**
sesame noodles, grilled scallion-mushroom salad, lemongrass butter

**CORNMEAL FRIED REDFISH**
southern greens, smoked hot pepper hushpuppy, red eye gravy

---

**DESSERT**
Termini Classic Buttercream Wedding Cake
Coffee & Herbal Teas

---

**STANDARD BAR PACKAGE**
*Brands subject to substitution of equal quality product.
Premium Bar Upgrade - $6 per person

Svedka Vodka • New Amsterdam Gin • Bacardi Light Rum
Johnny Walker Red • Canadian Club • Jack Daniel’s Whiskey
Yuengling Lager • Miller Lite • House Red Wine
House White Wine • Sodas & Mixers
PASSED HORS D’ŒUVRES
Choice of five (5) - any item from Tier i hors d’œuvres also available.

BEEF, PORK, LAMB
MINI LOADED POTATO SKINS - aged cheddar, bacon, chives, sour cream
PORK POTSTICKER - pineapple soy sauce
GRILLED MOROCCAN LAMB KEBOBS - tamarind vinaigrette
ANDOUILLE PASTRY - creole remoulade

POULTRY
TOASTED PEANUT & CHICKEN WONTON CRISP - scallion-cucumber salad
RED MOLE CHICKEN QUESADILLA - queso oaxaca, tomatillo crema
CHICKEN & LEMONGRASS BAKED EMPANADA - apricot mole

SEAFOOD
SCALLOPS - wrapped in maplewood smoked bacon
CITRUS CURED SCALLOP - blood orange, mint, cucumber cup
VANILLA POACHED LOBSTER - avocado puree & wasabi pea crisps
CRISPY LOBSTER MAC & CHEESE FRITTER - caviar aioli
STEAMED SHRIMP & GINGER SHUMAI - spicy chili sauce

VEGETARIAN
WHIPPED GOAT CHEESE WONTON - sweet roasted beet "caviar"
FRIED OKRA - heirloom tomato, sour dough sauce
MEDJOOL STUFFED DATE - honey goat cheese, toasted almonds

GOOSEberry CATERING
By Chef Jean-Marie Lacroix®

SECOND COURSE PLATED ENTRÉE
Choice of two (2) for all guests to preselect - plus vegetarian.

HERB & HORSERADISH CRUSTED SALMON
stewed french lentils, sweet pepper confit, red wine lobster sauce

ZA’ATAR SPICED SWORDFISH
smoked sweet potato, bacon marmalade, feta crumble, roasted grape brown butter

GRILLED COBIA
coconut rice, shanghai tips, green papaya salad, xo sauce vinaigrette

JERK LAMB SHANK
algot potatoes, roasted cauliflower, smoked pepper jus, onion seed yoghurt

6OZ BEEF TENDERLOIN
shaved potato cake, red wine onion jam, black olive jus

APPLE BRINED DOUBLE CUT PORK CHOP
caramelized turnips, whipped grits, vanilla spiced jus

CRISP SKIN CHICKEN BREAST
sweet pea and braised chicken risotto, garlic-herb toast, asparagus

Split plate - $5 per person  •  Tableside Ordering - $20 per person

DESSERT

Choice of three passed mini desserts
Chocolate Mousse  •  Tiramisu
Lemon Drops  •  Strawberry Cream Cheese
Red Velvet  •  Key Lime Tart

STANDARD BAR PACKAGE
*Brands subject to substitution of equal quality product. Premium Bar Upgrade - $6 per person

Svedka Vodka  •  New Amsterdam Gin  •  Bacardi Light Rum
Johnny Walker Red  •  Canadian Club  •  Jack Daniel’s Whiskey
Yuengling Lager  •  Miller Lite  •  House Red Wine
House White Wine  •  Sodas & Mixers
P A S S E D  H O R S  D ' O E U V R E S
Choice of eight (8) - any item from Tier i or Tier ii also available.

BEEF, PORK, LAMB
GRILLED MOROCCAN LAMB KEBOBS - tamarind vinaigrette
ANDOUILLE PASTRY - creole remoulade
SEARED FILET MIGNON CROSTINI - piperade, roasted garlic aioli, italian parsley
SIRLOIN TARTARE - grilled ficelle, crispy caper
GRILLED BEEF SIRLOIN SKEWER - chimichurri
PHILLY CHEESESTEAK BITES - braised beef short ribs, caramelized onions, st. andre, focaccia croustade

POULTRY
TURKEY SLIDER - smoked gouda & dijonaisse
DUCK CONFIT RISOTTO SPOON - wild mushrooms, truffle oil, chive
CRISPY HOISIN DUCK DUMPLING - yuzu marmalade
SEARED FOIE GRAS ON BRIOCHÉ CROSTINI - dried fruit tapenade

SEAFOOD
VANILLA POACHED LOBSTER - avocado puree, wasabi pea crisps
CRISPY LOBSTER MAC & CHEESE FRITTER - caviar aioli
ROCK SHRIMP COCKTAIL WONTON - bloody mary salsa
JUMBO SHRIMP COCKTAIL - lemon & cocktail sauce
GRILLED SUSHI TUNA MIGNON - mango-pineapple salsa or wasabi aioli

VEGETARIAN
BELGIAN ENDIVE SPEAR - crumbled maytag, caramelized pears, toasted walnuts
KENNEDY SQUARE MUSHROOM QUESADILLA - manchego cheese, scallion relish
ROASTED CORN AREPA - chili lime mayo, cotija crumble
EGGPLANT CRISP - herb goat cheese, tomato fondue

C O C K T A I L  S T A T I O N S
CHEESE DISPLAY
Plus, choice of one (1) of the following
DIM SUM STATION
ACTION PASTA STATION
PLANCHA STATION
SLIDER STATION
RISOTTO STATION

F I R S T  C O U R S E  P L A T E D
Please select one (1) for all guests
ARTISAN LETTUCE SALAD
ginger roasted pineapple, bacon, shaved gouda, five-spice caramel dressing
BUTTER LETTUCE SALAD
poached asian pears, caramelized cashews, pickled red onions, black sesame dressing
SHAVED VEGETABLE SALAD
zucchini, carrots, beets, cucumbers, arugula, red wine dressing
TENDER BABY SPINACH SALAD
mandarin oranges, sundried cherries, orange-chipotle vinaigrette
SECOND COURSE PLATED ENTRÉE

Choice of two (2) composed plates pre-selected for all guests. Entrée guarantee due five days in advance of event.

SEABASS
curried cauliflower risotto, orange-herb salad, dill beurre blanc

TAMARIND RUBBED BEEF TENDERLOIN
smashed plantains, red wine beef au jus

CRISPY HALIBUT BRICK
crab fondant, snow pea leaves, unagi bbq

BEEF TENDERLOIN AU POIVRE
blue cheese gratin, potatoes stewed with onions & bacon, merlot wine

MEXICAN CINNAMON DUSTED HANGER STEAK
horchata rice porridge, mole sauce

HONEY SESAME MARINATED SALMON
orange salad, spicy andouille sausage relish

Split plate - $5 per person • Tableside Ordering - $20 per person

DESSERT

Termini Classic Buttercream Wedding Cake
Coffee & Herbal Teas

Choice of five (5) passed mini desserts

<table>
<thead>
<tr>
<th>Tiramisu</th>
<th>Lemon Drops</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pecan Diamonds</td>
<td>French Buttercup</td>
</tr>
<tr>
<td>Strawberry Cream Cheese</td>
<td>Cream Cheese with Ganache</td>
</tr>
<tr>
<td>Fruit Tarts</td>
<td>Ricotta filled Lady Fingers</td>
</tr>
<tr>
<td>Red Velvet</td>
<td>Key Lime Tart</td>
</tr>
<tr>
<td>Macadamia Nut Clusters</td>
<td>Chocolate Dipped</td>
</tr>
<tr>
<td>Strawberries</td>
<td></td>
</tr>
</tbody>
</table>

PREMIUM BAR PACKAGE

*Brands subject to substitution of equal quality product.

Ketel One Vodka • Svedka Vodka • Bombay Sapphire Gin
Captain Morgan Spiced Rum • Bacardi Light Rum • Johnny Walker Black
Maker’s Mark Bourbon • Crown Royal • Heineken • Yuengling Lager
Miller Lite • Amstel Light • House Red Wine • House White Wine
Sodas & Mixers