



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 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**



3 *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 \$40 per hour, and a \$9 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 \$100 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 events must begin at 6 p.m. or later due to museum hours; 6:30 is recommended for the ceremony.
- 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. Friday 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.



Brûlée CATERING

By Chef Jean-Marie Lacroix



NATIONAL CONSTITUTION CENTER WEDDING PACKAGES

Congratulations on your engagement!

Planning a wedding can seem like a large task. Our goal is to guide you through the process with ease. Our experienced team of wedding professionals will work with you to create a memorable experience for you and your guests – from start to finish.

Let Brûlée Catering's award-winning culinary team, led by Philadelphia's legendary Chef Jean-Marie Lacroix impress your guests with artful presentations of gourmet fare.

Our wedding packages include detailed information and menu options designed to help you easily plan your big day. All of our wedding packages are all-inclusive, incorporating food, bar, setup, rentals, labor, tax and service charge into one per person price. If you prefer to customize your wedding meal, we will be more than happy to present you with a personalized proposal that best reflects your taste, needs and budget.

The months and weeks leading up to your wedding day will be filled with excitement. We are honored that you are considering Brûlée Catering to help make your special day truly unforgettable!

Best wishes,

Your Experienced Wedding Team at Brûlée Catering



James Beard Award
for Best Chef,
Mid-Atlantic Region





ALL-INCLUSIVE WEDDING PACKAGES

Open Bar with Champagne Toast

Bar service* for up to five (5) hours.

**Liquor brands and services based on package selection.*

Standard Rentals

White rim china, classic stemware, flatware and clear votives.

Table sizes and chairs vary per location.

Choice of Linens

Choose from a variety of color and fabric options for guest dining tables.

Wedding Cake

Butter cream cake with choice of flavor and design.

Upgrades available at an additional cost.

Bridal Host

A server will be assigned to assist you from your arrival to your departure.

Green Room Refreshments

Cheese and fruit platters, soft drinks and bottled water to accommodate up to ten (10) guests. Complimentary bottle of champagne.

Event Labor

Includes a dedicated event Captain along with experienced bartenders, chefs and servers to accommodate your guest count.

Tax & Gratuity

Our wedding packages incorporate all charges up front, including tax and service charge.



RUBY

\$160 per person (Minimum 150 guests)

Passed Hors d'oeuvres ~ Please select [5]

- All Beef Pigs-In-A-Blanket with Honey-Dijon Mustard
- Crispy Philly Cheesesteak & Caramelized Onion Spring Roll with Spicy Ketchup
- Thai Chicken Satay with Spicy Chili Sauce
- Herb-Marinated Chicken Skewer with Almond Romanesco Sauce
- Buttermilk Fried Chicken Tender with Maytag Blue Cheese
- Caribbean Chicken Cake with Avocado Pico
- Pork & Shrimp Wonton with Ginger Soy Sauce
- Spicy Smoked Salmon Tostados
- Fresh Tomato Bruschetta with Garlic & Basil on Crostini
- Vegetable Spring Roll with Ginger Soy Sauce
- Eggplant Crisp with Herb Goat Cheese & Tomato Fondue
- Belgian Endive Spear with Crumbled Maytag, Caramelized Pears & Toasted Walnuts

First Course ~ Plated Salad ~ Choice of [1] for all guests

Served with Rolls & Fresh Whipped Butter

Baby Greens

Grape Tomatoes, English Cucumbers, Julienne Carrot & Dijon Herb Vinaigrette

Baby Greens & Arugula

Toasted Pine Nuts, Sultana Raisins, Shaved Parmesan & Balsamic Vinaigrette

Caesar-Style Romaine Hearts

Shaved Parmesan & Focaccia Crostons

Mizuna, Arugula & Frisee

Homemade Crostons & Sherry Vinaigrette

Second Course ~ Plated Entrée ~ Please select [2]

Choice of [2] for all guests with entrée guarantee due 5 days in advance of event

Chianti Braised Boneless Beef Short Ribs

Red Wine, Shallots, Garlic & Veal Stock Reduction

Frenched Breast of Chicken

White Wine, Honey, Dijon & Lemon-Thyme Broth

Pan-Seared Chicken Breast

Tomatoes, Kalamata Olives & Capers

Grilled Salmon

Homemade Pesto & Roasted Tomato Vinaigrette

Pan-Seared Mahi-Mahi

Fresh Herb Panko Crust & Lemon-Caper Sauce

Second Course ~ Plated Entrée Cont.

Choice of [1] Starch with All Entrées

- Creamy Yukon Gold Mashed Potatoes with Sweet Butter
- Sweet Potato Puree with Maple & Nutmeg
- Smashed Red Bliss & White Creamer Potatoes with Melted Leeks & Sour Cream
- Roasted Red Bliss Potatoes with Garlic & Herbs
- Creamy Parmesan Risotto with Fresh Chives
- Saffron-Scented Israeli Couscous Pilaf

Choice of [1] Vegetable with All Entrées

- Hericots Verts & Baby Carrots with Fresh Chives
- Hericots Verts with Roasted Red Peppers & Pine Nuts
- Sautéed Seasonal Vegetables with Fresh Herbs

Third Course ~ Dessert

Traditional Butter Cream Wedding Cake

Coffee & Herbal Teas

Regular, Decaf & Flavored Syrups

Standard Bar Package

Three Olives Vodka • Sobieski Vodka • New Amsterdam Gin • Cuba Libre Spiced, Dark & White Rum
 Clan McGregor Scotch • Canadian Club Whiskey • Jim Beam White Bourbon
 Sauza Blanco Tequila • Yuengling Lager • Miller Lite • House Red & White Wine • Sodas & Mixers

brands subject to substitution of equal quality product



EMERALD

\$185 per person (Minimum 150 guests)

Passed Hors d'oeuvres ~ Please select [5]

- Chianti Braised Beef Short Rib Risotto Spoon with Caramelized Carrots & Aged Pecorino
- Grilled Beef Sirloin Skewer with Chimichurri
- Bite-Sized Philly Cheesesteak on Focaccia Croustade with Braised Beef Short Ribs, Caramelized Onions & Saint-André Cheese
- Ying and Yang Beef with Coconut Mango Sticky Rice, Pickled Ginger & Soy Ginger Sauce Served in an Asian Spoon
- Jumbo Shrimp Cocktail with Lemon & Cocktail Sauce
- Scallops Wrapped with Maplewood Smoked Bacon
- Smoked Salmon Napoleon with Chive Crème Fraîche & Capers
- Pancetta-Wrapped Shrimp Skewer with Mascarpone White Bean Puree
- Hoi Sin Ginger Duck Breast on Wonton Crisp with Scallion-Cucumber Salad
- Toasted Peanut & Chicken Wonton with Spicy Chili Sauce
- Lime-Scented Chicken Salad on a Crispy Plantain Chip with Micro Arugula
- Whipped Goat Cheese on a Wonton Crisp with Sweet Roasted Beet "Caviar"
- Yukon Gold Potato Latke with Dilled Sour Cream
- Classic French Profiterole with Roasted Garlic Goat Cheese
- Vegetable Spring Roll with Ginger Soy Sauce
- Tuscan Fried Ciliegine Mozzarella Ball with Roasted Pepper & Tomato Fondue

*may also select any item from Ruby package hors d'oeuvres.

Stationary Hors d'oeuvres Display

A Beautiful Display of Fine Cheese & Vegetables

Decorated with Grapes, Berries, Crackers and Breads

First Course ~ Plated Salad ~ Choice of [1] for all guests

Served with Rolls & Fresh Whipped Butter

Baby Spinach Salad

Tender Baby Spinach, Mandarin Oranges, Jicama and Sun-Dried Bing Cherries & Orange Chipotle Vinaigrette

Watercress, Butter Lettuce & Frisée

Oven Roasted Beets, Toasted Pine Nuts, Toasted Orange Aioli, Light Sherry Drizzle & Crispy Herbed Phyllo Tuile

Mediterranean Caesar

Hearts of Romaine, Roasted Red Peppers, Shaved Manchego & Reggiano Cheeses Focaccia Croutons with Chick Pea Caesar Dressing

Baby Greens & Arugula

Toasted Pine Nuts, Sultana Raisins, Shaved Parmesan & Balsamic Vinaigrette

Second Course ~ Plated Entrée ~ Please select [2]

Choice of [2] for all guests with entrée guarantee due 5 days in advance of event

Grilled New York Strip

Garlic Demi-Glace

Seared Filet Mignon

Caramelized Shallots & Red Wine Sauce

Chianti Braised Boneless Beef Short Ribs

Red Wine, Shallots, Garlic & Veal Stock Reduction

Maryland Style Crab Cakes

Lemon-Caper Remoulade

Seared Halibut

Mango Coconut Sauce & Pickled Ginger

Seared Sea Bass

Adobo Marinated Shrimp & Island Banana Salsa

Grilled Salmon Fillet

Jumbo Lump Crabmeat Hash & Lemon-Caper Cream Sauce

Garlic-Brined Ashliegh Chicken Breast

Port Wine Sauce, Sautéed Grapes & Tarragon

Tender Stuffed Semi-Boneless Poussin

Chicken-Apple Sausage, Jasmine Rice, Sun-Dried Cherries & Apple Cider Demi

Choice of [1] Starch with All Entrées

- Creamy Yukon Gold Mashed Potatoes with Sweet Butter
- Sweet Potato Puree with Maple & Nutmeg
- Smashed Red Bliss & White Creamer Potatoes with Melted Leeks & Sour Cream
- Roasted Red Bliss Potatoes with Garlic & Herbs
- Creamy Parmesan Risotto with Fresh Chives
- Saffron-Scented Israeli Couscous Pilaf

Choice of [1] Vegetable with All Entrées

- Haricots Vert & Baby Carrots with Fresh Chives
- Haricots Vert with Roasted Red Peppers & Pine Nuts
- Sautéed Seasonal Vegetables with Fresh Herbs
- Roasted Asparagus with Olive Oil & Lemon

Third Course ~ Dessert

Traditional Butter Cream Wedding Cake

Served with Fresh Berries

Coffee & Herbal Teas

Regular, Decaf & Flavored Syrups

Premium Bar Package

- Ketel One Vodka • Russian Standard Vodka • Van Gogh Gin • New Amsterdam Gin
- Cruzan Rum • Kilo Kai Spiced Rum • Dewars Scotch • Canadian Club 12yr Whiskey
- Knob Creek Bourbon • Jim Beam Black Bourbon • Heineken • Amstel Light
- Yuengling Lager • Miller Lite • Hob Nob Chardonnay • Hob Nob Shiraz
- Hob Nob Merlot • Sodas & Mixers

brands subject to substitution of equal quality product

DIAMOND

\$220 per person (Minimum 150 guests)

Passed Hors d'oeuvres ~ Please select [7]

- Seared Filet Mignon on Crostini with Piperade, Roasted Garlic Aioli & Italian Parsley
- Antipasto Spoon of Artichokes Hearts, Prosciutto, Roasted Peppers, Garlic Cream, Reduced Balsamic Drizzle & Shaved Parmesan
- Roasted Butternut Squash Tartlet with Pancetta & Chives (Vegetarian Upon Request)
- Bite-Sized Philly Cheesesteak on Focaccia Croustade with Braised Beef Short Ribs, Caramelized Onions & Saint-André Cheese
- Grilled Moroccan Lamb Kebobs with Tamarind Vinaigrette
- Turkey Slider with Smoked Gouda & Dijonaise
- Hoi Sin Ginger Duck Breast on Wonton Crisp with Scallion-Cucumber Salad
- Duck Confit Risotto Spoon with Wild Mushrooms, Truffle Oil & Chives
- Herb-Marinated Chicken Skewer with Almond Romanesco Sauce
- Spicy Smoked Salmon Tostada with Guacamole & Cilantro
- Jumbo Lump Crab Cake with Lemon-Caper Aioli or Mango-Cilantro Puree
- California Roll with Pickled Ginger & Wasabi
- Grilled Sushi Tuna Mignon with Mango-Pineapple Salsa or Wasabi Aioli
- Classic French Profiterole with Roasted Garlic Goat Cheese
- Baked Brie & Raspberry Puff with Clover Honey Drizzle & Toasted Almonds
- Vegetable Risotto Spoon with Sautéed Spinach, Roasted Yellow Peppers, White Beans & Halved Grape Tomatoes
- Belgian Endive Spear with Crumbled Maytag Blue Cheese, Caramelized Pears & Toasted Walnuts
- Roasted Pepper & Eggplant Falafel with Tzatziki Sauce
- Medjool Date Stuffed with Honeyed Goat Cheese & Toasted Almonds

may also select any item from the Ruby and/or Emerald package hors d'oeuvres

Stationary Hors d'oeuvres Display

A Beautiful Display of Fine Cheese & Vegetables

Decorated with Grapes, Berries, Crackers and Breads

Action Stations ~ Please select [1]

Stir Fry Station • Pasta Station

First Course ~ Plated Salad ~ Choice of [1] for all guests

Served with Rolls & Fresh Whipped Butter

Baby Spinach, Pear & Blue Cheese

Red Wine Poached Pear, Maytag Blue Cheese Crumbles, Spiced Candied Walnuts, Creamy Apple Cider Vinaigrettes & Port Reduction Drizzle

"Panzanella" Salad

Romaine Hearts, Baby Tomato Confit, Fresh Mozzarella, Focaccia Crostini, Olive Oil & Balsamic Drizzle

Lolla Rosa and Asparagus Salad

Baby Butter Lettuce, Goat Cheese & Truffle Honey Vinaigrette

Trio of Roasted Beets with Shellbark Farms Goat Cheese

Golden, Candy Cane and Red Beets, Baby Mache, Sauterne Vinaigrette

Roasted Pepper, Grilled Eggplant & Baby Spinach Terrine

Wrapped with Pasta Sheets, Garnished with Grilled Artichokes & Frisée, Baby Arzouli Salad with Olive Oil & Balsamic Reduction

Second Course ~ Plated Entrée ~ Please select [2]

Choice of [2] for all guests with entrée guarantee due 5 days in advance of event

French Chicken Breast with Black Truffles

Rösti Potato, Haricots Vert & Tarragon Butter

Sautéed Sea Bass* with Toasted Tangerine Sauce

Melted Fennel & Snow Pea Slaw, Steamed Asparagus & Roasted Baby Potatoes

Grilled Lamb Loin Noisettes Provençal

White Bean Stuffed Phyllo Purse, Glazed Mediterranean Vegetable Medley & Roasted Garlic Lamb Demi

Grilled Filet Mignon

Rösti Potato, Provençal-Style Vegetables with Black Truffle & Zeres Sauce

Seared NY Strip Steak

Lemon Roasted Fingerling Potatoes, Baby Carrots & Fennel

Veal Osso Bucco

Creamed Polenta & Roasted Asparagus with Candied Lemon Zest

Seared Filet Mignon

Truffle Whipped Potatoes, Confetti Tomatoes & Haricots Vert with Red Wine Shallot Sauce

Maine Lobster & Jumbo Lump Crabmeat Wellington

Saffron Mousseline Potatoes, Baby Vegetable Bundles & Cognac Green Peppercorn Sauce

*This sea bass is farm-raised in Georgia and is considered a sustainable alternative to the endangered Chilean sea bass

Third Course ~ Dessert

Traditional Butter Cream Wedding Cake

Viennese Table with Coffee & Herbal Teas

Regular, Decaf & Flavored Syrups

After Dinner Surprise ~ Served to Dance Floor, please select [1]

*Optional ~ Can be served as an Intermezzo

Chilled Fruit Shooters*

Mango Champagne with Raspberry Coulis

Chilled Sorbet*

Blood Orange, Lemon, Blackberry Cabernet

Lollipop Sorbets

Warm Chocolate Chip Cookies

Served with Milk

Premium Bar Package

Ketel One Vodka • Russian Standard Vodka • Van Gogh Gin • New Amsterdam Gin
Cruzan Rum • Kilo Kai Spiced Rum • Dewars Scotch • Canadian Club 12yr Whiskey
Knob Creek Bourbon • Jim Beam Black Bourbon • Heineken • Amstel Light • Yuengling Lager
Miller Lite • Hob Noh Chardonnay • Hob Noh Shiraz • Hob Noh Merlot • Sodas & Mixers
brands subject to substitution of equal quality product