



# *Weddings*

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*at the*  
**NATIONAL CONSTITUTION CENTER**

**NATIONAL CONSTITUTION CENTER**



Independence Mall | 525 Arch Street | Philadelphia, PA 19106 | 215.409.6700 | [constitutioncenter.org](http://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 as well as administrative fee.** 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







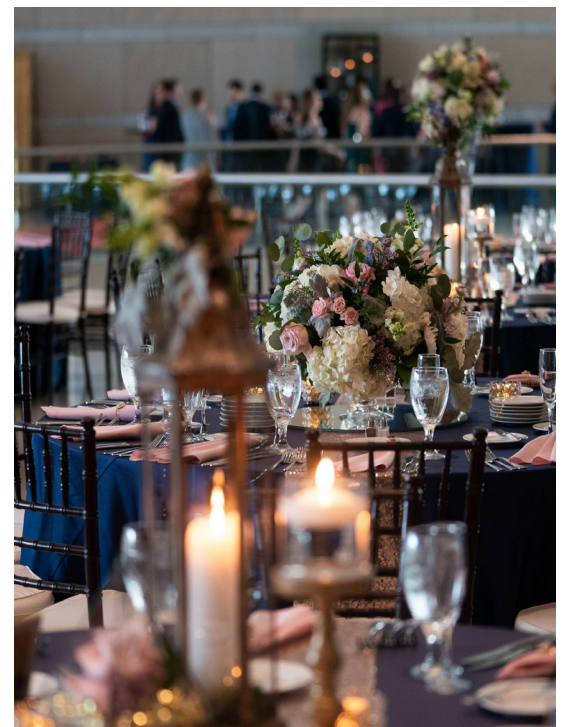
## *Your Reception*

### **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.

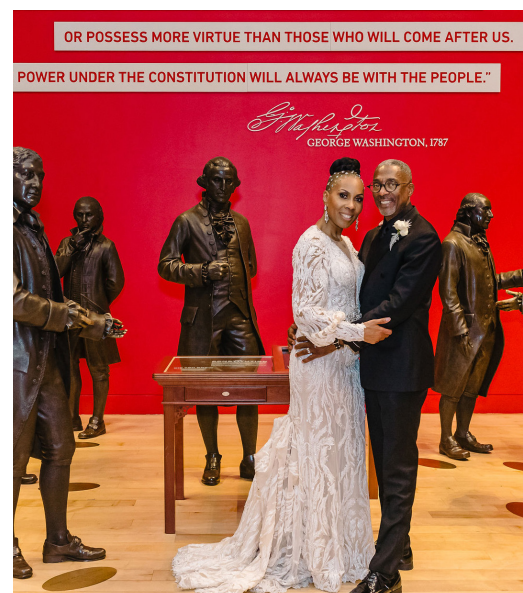
You can rent the garage for \$800, which covers the cost of 120 parking spaces and a dedicated security attendant.

### **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 must begin at 6 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.



# Wedding Packages

FALL // WINTER 2024

# Brûlée

*tier i*

\$215 PER PERSON  
plus tax

*tier ii*

\$249 PER PERSON  
plus tax

## PRICING INCLUDES:

### 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 & THREE COURSE DINNER

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

### FULL OPEN BAR & TOAST

Five Hour Open Bar with Champagne Toast

\*Selections Based Upon Wedding Package Tier (unless client provided)\*

### STANDARD RENTALS

Standard China, Classic Stemware & Flatware, Basic Linen, Round Tables and Chiavari Chairs

\*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

Private Wedding Suite Includes Cheese and Fruit, Champagne,  
Spring Water and Soft Drinks for Your Wedding Party

\*Available one hour prior to the start of wedding\*

### 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 and Appropriate Fees including Management Charge

All catered events are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.





Tier i

FALL // WINTER 2024

Crêlée

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

Choice of six (6):

### CHICKEN SKEWER (DF)

squash marmalade, sweet pickled peppers

### THAI CASHEW CHICKEN SPRING ROLL

soy aioli, wasabi cashew

### TURKEY PIE

navy bean ragu, fennel, lemon pepper bacon

### BRIE AND RASPBERRY PHYLLO STAR (v)

crispy sage

### FRENCH ONION BOULE (v)

whipped herb goat cheese

### PARSNIP & CHESTNUT SOUP (vg)

black pepper syrup

### BUTTERNUT SQUASH SHOOTER (vg)

lemon and coconut whipped cream, red chili oil

### CHORIZO EMPANADA

ancho chili crema

### SHORT RIB PIE

chimichurri

### SHRIMP SPRING ROLL (df)

ginger & cranberry ketchup

### JUMBO LUMP CRAB CAKE

tabasco aioli

## FIRST COURSE SALAD

Choice of one (1) for all guests

Served with passed artisan rolls & sea salted butter

### GOLDEN BEET SALAD (GF, V)

arugula & frisée, candied hazelnuts, cabrales blue cheese, red wine reduction, cava rose vinaigrette

### RUBY RED, GREEN SALAD (GF)

stilton blue cheese, tarragon vinaigrette, grapefruit segments, guanciale bacon, maple glazed walnuts

### BUTTERNUT SQUASH SALAD (GF, V)

arugula & red sorrel, toasted pecans, whipped ricotta, cumin vinaigrette

## SECOND COURSE PLATED ENTRÉE

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.

### WHISKEY BRAISED SHORT RIB

butternut squash purée, red wine glazed pearl onion, broccolini, chianti reduction

### GRILLED SIRLOIN (GF)

pumpkin purée, roasted golden beets, garlic roasted broccoli rabe, black garlic au jus

### FRENCH CHICKEN BREAST (GF)

sweet potato purée, ninja radish, bloomsdale spinach, black pepper cider reduction

### COQ AU VIN (GF)

red wine marinated chicken breast, sea salt roasted fingerling potatoes, braised mushrooms, pearl onions, roasted carrots, lardons, red wine sauce

### SALMON

kabocha squash farrotto, roasted celery root, garlic spinach, parsley lemon butter sauce

### ARCTIC CHAR (GF)

sweet potato purée, beer braised kale, shaved beet slaw, lemon verbena sauce, citrus segments

Entree Guarantee due fourteen (14) days in advance of event

## THIRD COURSE DESSERT

### COFFEE & HERBAL TEAS

### CHOICE OF THREE (3) PASSED MINI DESSERTS

creme brûlée tart

classic fruit tart

seasonal french macarons

sea salt brownie & turtle brownie squares

white chocolate butterscotch blondies

chocolate mousse cups

dulce banana cream tart

cannoli

flourless chocolate bites

chocolate dipped strawberries

cupcakes topped with vanilla buttercream

red velvet glazed bundt cakes

s'mores tart

## STANDARD BAR PACKAGE

Inclusions vary by venue.

(V) = vegetarian | (VG) = vegan | (DF) = dairy free | (GF) = gluten free





Tier ii

Brûlée

FALL // WINTER 2024

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**

Choice of eight (8) - all Tier i hors d'oeuvres also available.

#### **PEKING DUCK ROLL (gf)**

cherry & hoisin chutney, toasted sesame seeds

#### **CHICKEN CORDON BLUE (gf)**

lemon & black pepper aioli

#### **BLACK BEAN EMPANADA (v)**

salsa roja, cotija cheese

#### **SMOKED CARROT SOUP (vg)**

brussels sprouts slaw, spiced pepitas

#### **LOLLIPOP LAMBCHOP (gf,df)**

cumin & rosemary, pomegranate mint chutney

#### **FIG & FONTINA TART**

bacon jam

#### **BEEF TARTARE (gf)**

smoked pickled mustard seeds, togarashi, lotus root chip

#### **SHRIMP COCKTAIL (gf,df)**

wasabi marie rose sauce

#### **JERK HAMACHI TARTARE (gf)**

sorghum, avocado, fish sauce aioli

### **CHARCUTERIE DISPLAY**

CHARCUTERIE & DOMESTIC CHEESES WITH SEASONAL ACCOUTREMENTS

### **FIRST COURSE SALAD OR SOUP**

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

#### **SPAGHETTI SQUASH SALAD (GF, V)**

gorgonzola cheese, smoked chestnuts, red watercress, honey basil vinaigrette, pomegranate seeds

#### **KALE SALAD (GF)**

roasted brussels sprouts, pumpkin seeds, crispy pancetta, muscatel & thyme vinaigrette, red sorrel, pecorino

#### **PEAR SALAD (GF, V)**

gorgonzola mousse, shaved fennel, dried cherries, red & belgian endive, grand marnier & sherry vinaigrette

#### **PUMPKIN SOUP (GF, V)**

crème fraîche, toasted pepitas, fried sage

### **SECOND COURSE PLATED ENTRÉE**

Choice of two (2) guest preselected entrees plus Chef recommended vegetarian entrée. Choose one (1) vegetable and starch for both entrees, served with passed artisan rolls and sea salted butter. All Tier i entrées also available.

#### **BEER BRAISED SHORT RIB (GF)**

mashed kabocha squash, oyster mushrooms, red kale, black trumpet mushroom demi glace

#### **SEARED SIRLOIN**

butternut squash gratin, sautéed kale, roasted rutabaga, truffle pan sauce

#### **PORK TENDERLOIN (GF)**

braised cabbage, roasted figs, creamy grits, black trumpet mushrooms, sage-bourbon glaze

#### **ROASTED CHICKEN BREAST (GF)**

fontina risotto, sauteed swiss chard, herb roasted turnip, whiskey demi glace

#### **PANCETTA WRAPPED CHICKEN BREAST (GF)**

brussels sprouts risotto, roasted root vegetables, mushroom marsala sauce

#### **PAN SEARED ICELANDIC COD (GF)**

parsnip brûlée, chorizo potatoes, swiss chard, lemon butter sauce

#### **GRILLED GROUPER (GF)**

porcini mushroom risotto, port & rosemary reduction, roasted butternut squash, baby brussels sprouts

#### **ROASTED SALMON (GF)**

squash risotto, bacon braised swiss chard, roasted carrots, chive butter sauce

Entree Guarantee due fourteen (14) days in advance of event

### **THIRD COURSE DESSERT**

#### **COFFEE & HERBAL TEAS**

#### **CHOICE OF THREE (3) PASSED MINI DESSERTS**

creme brûlée tart  
classic fruit tart  
seasonal french macarons  
sea salt brownie & turtle brownie squares  
white chocolate butterscotch blondies  
chocolate mousse cups  
dulce banana cream tart  
cannoli  
flourless chocolate bites  
chocolate dipped strawberries  
cupcakes topped with vanilla buttercream  
red velvet glazed bundt cakes  
s'mores tart

### **PREMIUM BAR PACKAGE**

Inclusions vary by venue.

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# Wedding Package Enhancements

FALL // WINTER 2024

# Brolée

## ENTREE

GRILLED LAMB RACK 10OZ (GF) +\$6  
honey glazed turnips, cipollini onion,  
delicata squash purée, black cherry glaze

ROASTED FILET (GF) +\$9  
truffle potato gratin, chanterelle mushrooms,  
pearl onion, black truffle demi

PAN SEARED FILET AU POIVRE (GF) +\$9  
herbed spaghetti squash, trumpet mushrooms,  
herb heirloom carrots, peppercorn creamy  
sauce

STUFFED CHICKEN BREAST (GF) +\$5  
pine nuts, goat cheese, spinach,  
mushroom risotto, bacon baby brussels sprouts,  
rosemary a jus

PAN SEARED BLACK SEABASS (GF) +\$8  
black truffle butter sauce, lemon tricolor  
quinoa, roasted cauliflower,  
garlic oyster mushrooms

BUTTER POACHED HALIBUT (GF) +\$8  
pumpkin purée, new potatoes,  
butter braised leeks, rhubarb butter sauce

WHITE WINE POACHED BLUE COD (GF) +\$8  
cauliflower purée, rutabaga, sautéed kale,  
shrimp chips, saffron nage

## SERVICE UPGRADES

EXTENDED COCKTAIL HOUR (1.5HRS) +\$20

DUET ENTRÉE +\$5

CHOICE OF THREE ENTRÉES +\$10

TABLESIDE ORDERING +\$15

## BAR & BEVERAGE

UPGRADED BAR PACKAGE +\$7

ADD CHAMPAGNE TO BAR +\$8

ADD SPECIALTY COCKTAIL +\$5

COFFEE & TEA STATION +\$4

AFTER DINNER CORDIAL BAR (1hr) +\$10

## LATE NIGHT SNACKS

Items are priced per person.

50 minimum per item.

CHICKEN CHEESESTEAKS - \$5.50

BEEF CHEESESTEAKS - \$6.00

MUSHROOM CHEESESTEAKS - \$5.50

served with ketchup & mayonnaise packets

CHICKEN EMPANADAS - \$5.00

BEEF EMPANADAS - \$5.00

served with salsa verde

PHILLY SOFT PRETZELS (V) - \$3.00

served with mustard

APPLE CINNAMON EMPANADAS (V) - \$4.50

PEANUT BUTTER "TASTYKAKES" (V) - \$3.00

ASSORTED FLAVOR DOUGHNUTS (V) - \$3.00

CANNOLIS (V) - \$2.00

## DESSERT STATIONS

### VERRINES | \$20

choice of (6):

pots de creme with chantilly

seasonal berry shortcakes

lemon posset

chai panna cotta

vanilla filling panna cotta

lemon panna cotta with blueberry compote

chocolate mousse trio

chocolate fudge brownie with smores filling

chocolate fudge brownie with salted caramel

chocolate fudge brownie with mint

### DESSERT TACO BAR | \$23

choice of (4) filled mini sweet taco flavors:

raspberry mousse

espresso mousse

chocolate mousse

peanut butter mousse

strawberry mousse

### COOKIE BAR | \$12

amaretti

wedding cookies

chocolate chip cookies

sugar cookies

snickerdoodles

coconut macaroons

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# Cocktail Hour Stations

FALL // WINTER 2024

# Brolée

## INDIAN STREET FOOD | \$29

BHEL PURI (VG,DF)  
puffed rice, tomato, coriander, potato, serrano chili

COCONUT CHICKEN SKEWER (DF)  
green curry dipping sauce

POTATO SAMOSA (V,DF)  
papaya ketchup

GRILLED PANEER SALAD (GF)  
tandoori apricot jam, tomato, winter greens mint & cumin dressing

SPINACH SALAD (VG)  
lentil, cauliflower, ginger-shallot emulsion

GRILLED NAAN (V)

## DUMPLING HOUSE | \$29

STEAMED LEMONGRASS CHICKEN (DF)  
FRIED PORK (DF)  
STEAMED EDAMAME (V,DF)  
honey-sesame soy sauce, spicy peanut sauce, hot mustard, sweet & sour sauce

Accompanied By:

FRIED SHRIMP  
gochujang mayonnaise

RED WATERCRESS SALAD (VG,DF)  
blood orange segments, pickle cabbage, nutmeg spiced almonds, mirin vinaigrette

## PASTA | \$29

Choice of two (2):

RAVIOLI AL TARTUFO (V)  
black truffle cream sauce

RIGATONI (V)  
sauteed kale, butternut squash, porcini mushroom

GARGANELLE PESTO (V)  
arugula-cashew pesto, garlic cheese fondue

PENNE, SPICY PORK SAUSAGE GRAVY  
locatelli cheese, sun dried tomatoes

accompanied by:

TUSCAN GARDEN SALAD (VG,DF,GF)  
artisan greens, olive, carrot, crispy sage, butternut squash, red wine vinaigrette

ITALIAN BREADS

## ISRAELI | \$30

POMEGRANATE GLAZED LAMB CHOP (DF,GF)  
fresh mint

GRILLED SPICED EGGPLANT SALAD (DF,GF)  
aleppo pepper, lemon zest, thyme

CHICKPEA SALAD (V,GF)  
dried cherry, cucumber, olives, mint vinaigrette, feta cheese

accompanied by:

ROASTED GARLIC CHICKPEA HUMMUS (GF,DF,GF)  
toasted sesame, preserved lemon

WHITE BEAN & RED PEPPER HUMMUS (GF,DF)  
feta cheese, fried parsley

ISRAELI BREADS (V)

## FRENCH CAFÉ | \$30

MUSHROOM CREPES (V)  
goat cheese, local mushrooms

MINI CROQUE MONSIEUR  
country ham, gruyere, french baguette, dijon aioli

MINI QUICHE (V)  
kale, sundried tomato, boursin

Accompanied By:

SALAD VERTE (GF,DF,GF)  
french bean, spinach, arugula, frisée, spring radish, almonds, parsley vinaigrette

COLD LENTIL SALAD (GF,V)  
olive, brussels sprouts, mint, feta, sherry-dijon vinaigrette

## CREATE YOUR OWN TACOS | \$29

ADOBO GRILLED CHICKEN (GF,DF)  
CARNITAS (GF,DF)  
CHIPOTLE ROASTED MUSHROOMS (VG)  
served with soft corn tortillas (GF)

served with:  
salsa roja  
purple cabbage slaw  
pickled red onion  
cotija cheese  
pickled jalapeños

SPINACH SALAD (VG,GF)  
jicama, spinach, apple, raisins, spiced peanuts, chipotle vinaigrette

CRISPY TORTILLA CHIPS (VG)  
salsa verde

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# Cocktail Hour Stations

FALL // WINTER 2024

# Brûlée

## SUSHI STATION | \$28

choice of three:

CALIFORNIA MAKI (DF,GF)  
SPICY TUNA MAKI (DF,GF)  
PICKLED VEGETABLE MAKI (DF,GF)  
SALMON & AVOCADO MAKI (DF,GF)  
YELLOWTAIL SCALLION MAKI (DF,GF)  
EEL AND CUCUMBER MAKI (DF,GF)

accompanied by:

EDAMAME & SEAWEED SALAD  
JAPANESE CUCUMBER SALAD  
mixed greens, carrots, cucumber,  
cherry tomato, sweet ginger dressing

SWEET SOY  
SRIRACHA MAYO  
WASABI  
PICKLED GINGER

\*gluten free options available\*

## RAW BAR | MP

OYSTERS ON HALF SHELL (GF,DF)  
champagne mignonette

COCKTAIL SHRIMP (GF,DF)  
bloody mary cocktail

SEARED AHI TUNA (GF,DF)  
wasabi crust

STONE CRAB CLAWS (GF)  
saffron aioli

ROASTED EDAMAME SALAD (GF)  
purple sweet potato, arugula,  
tarragon vinaigrette

accompanied by:

EDAMAME & SEAWEED SALAD (DF,GF)  
sesame ginger emulsion

KALE & BUTTERNUT SQUASH SALAD (V,GF)  
goat cheese, blood orange segments,  
shaved brussels sprouts,  
maple vinaigrette, crispy frisée

LEMON WEDGES & TABASCO SAUCE

## ACTION STATIONS

\*chef attendant fee required\*

### RISOTTO | \$27

ARBORIO RICE  
herbs, shallots,  
parmesan cheese

TOPPINGS:  
seasonal roasted vegetables  
kennett square mushrooms  
pancetta  
grilled shrimp  
broccoli rabe  
sweet italian sausage

accompanied by:

ROMAINE SALAD  
shaved fennel, parmesan,  
artichokes, lemon olive dressing

PARMESAN CRISPS &  
GRILLED ITALIAN BREADS

### BUILD YOUR OWN POKE | \$33

ATLANTIC SALMON (GF,DF)  
SAKU TUNA (GF,DF)  
GRILLED TOFU (V)

BASE:  
white rice (VG)  
rice noodles (GF)

TOPPINGS:  
seaweed salad, watermelon radish,  
carrots, cucumber, red cabbage,  
edamame, mango, nori,  
scallion, fried shallot,  
puffed rice, cilantro,  
pickled onion

SAUCES:  
sesame soy, spicy mayo,  
wasabi mayo, honey sesame oil

### BAO | \$28

KOREAN BBQ CHICKEN (GF,DF)  
GOCHUJANG PORK BELLY (GF,DF)  
HOISIN GLAZED  
MUSHROOM (V,GF,DF)

TOPPINGS:  
carrot & cabbage slaw,  
pickled red onion, sliced cucumbers,  
sliced jalapeno, scallion ribbons,  
cilantro, hoisin sauce, sweet soy  
sauce, spicy peanut sauce

accompanied by:

CRISPY TOFU  
NOODLE SALAD (VG,DF,GF)  
grilled vegetables, kimchi emulsion

CUCUMBER EDAMAME SALAD  
(VG,DF,GF)  
roasted red peppers, bean sprouts,  
shaved radishes, ginger sesame  
dressing

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