

SEAPORT WEDDING FEATURES

Dedicated Team of Wedding Professionals Including a Personal Wedding Planner

Wedding Packages are Inclusive of 15% Service Charge,
9% Taxable Administrative Fee and 7% Massachusetts Sales Tax

Complimentary Parking for All of Your Guests During the Reception

Suite for the Newlyweds at Seaport Hotel on Your Wedding Night

Preferred Rates for Overnight Rooms at Seaport Hotel for Your Guests

Complimentary Private Menu Tasting for Up to Four People

Private Room for the Bridal Party with Complimentary Champagne, Hors d'Oeuvres and Cocktail Service

One Hour of Open Bar Service Featuring Our Select Brand Liquors for the Cocktail Hour

Champagne for the Bridal Toast

Dinner Wine Included with the Served Dinner Package

Late Night Snack Display Included with the Served Dinner Package

Custom Designed Wedding Cake by The Icing on the Cake, Konditor Meister or Montilio's Bakery

Chiavari Chairs for Your Guest Tables in the Ballroom, Offered in the following colors:
Silver, Gold, Fruitwood, Walnut, Natural, Black, White

Dramatic Pinlighting to Highlight Your Centerpieces or Custom LED Lighting to Enhance Your Ballroom

Votive Candles to Compliment Your Dinner Tables

Floor-Length White Damask Linens & Dinner Napkins

Linen Package Upgrade Option Available

Complimentary Fresh Flowers for Your Cocktail Tables

Fresh Flowers in the Ladies' and Men's Restrooms

VIP Gold Crumber Service

After Dinner Coffee Table

One Complimentary Introductory Dance Lesson at Seaport's Wave Health & Fitness Center

Discounted Fitness Boot Camp Classes at Seaport's Wave Health & Fitness Center

FALL/WINTER SERVED DINNER PACKAGE

OCTOBER 1, 2011 THROUGH MARCH 31, 2012

BAR SERVICE

One Hour of Open Bar Service Featuring Our Select Brand Liquors for the Cocktail Hour

SELECT BRAND LIQUORS

Skyy
Bombay Original Gin
Bacardi
Jack Daniels
Dewars
Canadian Club
Sauza Gold Tequila

Red Diamond Cabernet Sauvignon and Chardonnay
Trinity Oaks Pinot Grigio and Pinot Noir
Chateau St. Jean Chardonnay and Cabernet Sauvignon

Harpoon India Pale Ale, Sam Adams and Heineken
Budweiser and Bud Light
Sparkling and Still Mineral Waters
Soft Drinks, Including Diet

RECEPTION MENU

PASSED HORS D'OEUVRES

(Please Select Five)

HOT HORS d'OEUVRES

Scallops Wrapped in Bacon
*Mini Beef Wellington with Béarnaise Sauce
Creole Style Crab Cakes with Lemon Aioli
Roasted Eggplant, Caramelized Onion
and Pine Nut Phyllo Purses
*Roasted Sirloin Medallion, Watercress Croustade
with a Horseradish Mousseline
Crab Wontons with Chinese Mustard
Coconut Chicken with a Honey Soy Sauce
*Mini Cheeseburgers with House-Made Ketchup
Fried Peking Duck Ravioli with Sweet Sesame Sauce
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
Spinach & Feta Triangles
Chicken Tonnato with Lemon and Caper Croustade
Short Rib and Manchego Cheese Empanadas

COLD HORS d'OEUVRES

Kappa Maki Sushi
*Tuna Tartar with Tempura Crumbs, Crispy Wonton, Wasabi Cream
Mini Chive Pancake, Crème Fraiche with Red Onion Confit
Wild Mushroom Crostini with White Truffle Oil
Jumbo Shrimp with Cocktail Sauce - Limit One Order
*Phyllo Tart with Smoked Duck, Roasted Peppers and Thyme Cream
Maine Lobster Salad, Crisp Tomato Cone, Lemon Aioli
Wild Rice and Scallion Pancakes with Avocado and Lime Salsa
Chicken, Walnut and Mascarpone Salad Tartlet
House Smoked Salmon on Dark Rye, Red Onion Cream Cheese
Crab and Mango Salad in a Crisp Curry Cone
Asian Beef Noodle Salad in a Crisp Black Sesame Cone
Quince Manchego and Almond Stars
Artichoke Beignet, Saffron Aioli

ASSORTED CHEESES AND FRESH GARDEN CRUDITE DISPLAY

An Assortment of Imported, Domestic and Farmstead Cheeses Along With Warm Spinach and Artichoke Dip
Served with French Bread, Table Water Crackers
Complementing Fruit & Seasonal Fresh Vegetables Served with Garlic Herb and Peppercorn Ranch Dips

FALL/WINTER SERVED DINNER PACKAGE

OCTOBER 1, 2011 THROUGH MARCH 31, 2012

BAR SERVICE

Champagne for the Bridal Toast

Trinity Oaks, Fess Parker Frontier or Red Diamond Wines Offered with Dinner

DINNER MENU

Assorted Breads with Sweet Butter and White Bean Spread with Olive Oil

APPETIZER

Butternut Squash Ravioli, Sage Butter, Crispy Parsnips

Seaport Signature Seafood Martini Cocktail Featuring Shrimp, Crab and Lobster, Marie-Rose Sauce

Wild Mushroom and Goat Cheese "Charlotte" with a Hard Cider Sauce

Smoked Chicken and Leek Risotto, Cranberry Butter Sauce

SALAD

Mesclun Greens, Great Hill Blue Cheese, Spiced Pecans, Pears, Cranberries, Pear William Dressing

Mixed Baby Greens, Caramelized Butternut Squash, Cinnamon Croutons, Maple Walnut Dressing

Baby Iceberg Lettuce, Smoked Cobb Bacon, Focaccia Croutons, Bleu Cheese Dressing

Walnut and Roasted Fall Vegetable Salad with Watercress, Horseradish Dressing

ENTRÉE

Sautéed Lemon Chicken Breast, Tri-Colored Tortellini, Carbonara, Roasted Peppers, Basil Oil

Roasted Chicken, Corn Bread and Cranberry Stuffing, Maple Spaghetti Squash, Rosemary Roasted Sweet Potatoes

Maple Roasted Salmon Fillet, Sweet Potato Mashed, Parsnip "Chips", Mustard Sauce

Almond Crusted Tilapia Escabeche, Butternut Squash Puree, Green Spanish Pepper Oil

Grilled Chicken and Shrimp, Truffle Mashed Potatoes, Glazed Baby Carrots, Confit of Shallots, Pinot Noir Essence

Roasted Filet Mignon, Twice Baked Cheese Soufflé, Melted Leeks, Stone Ground Mustard Sauce

Grilled Filet Mignon, Portobello Mushroom, Baby Spinach, Boursin Cheese, Roasted Potatoes, Red Onion Glaze

Grilled Petit Filet Mignon and Giant Shrimp, Crisp Potato and Onion Croquette, Baby Cauliflower, Pinot Noir Sauce

Grilled Petit Filet Mignon, Cider Roasted Scallops, Apple Mashed Potatoes, Thyme Essence

Grilled Petit Filet Mignon and Pan-Roasted Salmon, Potato and Onion Pancake, Baby Spinach, Turnips, Shallot Cream Sauce

Grilled Petit Filet Mignon and Lobster Tail, Root Vegetable Gratin, Acorn Squash, Drawn Butter, Red Wine Glaze

DESSERT

Icing on the Cake, Konditor Meister or Montilio's Bakery Custom Designed Wedding Cake, Dessert Sauce and Whipped Cream

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LATE NIGHT SNACK

(Please Select One)

Mini Calzones: Pepperoni, Four Cheese Accompanied by Assorted Warm Dipping Sauces

Grilled Cheese: Home Made Tomato Soup, Served with Warm Grilled Cheese Sandwich Wedges

Pub Snacks: Mini Hotdogs, Popcorn Chicken with Dipping Sauces and Warm Soft Pretzels

Sliders: Classic Beef Sliders with Cheese Served with Shoe String French Fries with Ketchup, Mustard, Bread and Butter Pickles

Cookies and Milk: Warm Chocolate Chip Cookies with Ice Cold Milk

FALL/WINTER COCKTAIL DINNER PACKAGE

OCTOBER 1, 2011 THROUGH MARCH 31, 2012

A SOPHISTICATED AND SOCIAL COCKTAIL WEDDING FEATURES PASSED HORS D'OEUVRES,
COCKTAIL TABLES WITH UNASSIGNED SEATING AND SPECIALTY CHEF STATIONS

BAR SERVICE

One Hour of Open Bar Service Featuring Our Select Brand Liquors for the Cocktail Hour

SELECT BRAND LIQUORS

Skyy
Bombay Original Gin
Bacardi
Jack Daniels
Dewars
Canadian Club
Sauza Gold Tequila

Red Diamond Cabernet Sauvignon and Chardonnay
Trinity Oaks Pinot Grigio and Pinot Noir
Chateau St. Jean Chardonnay and Cabernet Sauvignon

Harpoon India Pale Ale, Sam Adams and Heineken
Budweiser and Bud Light
Sparkling and Still Mineral Waters
Soft Drinks, Including Diet

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(Please Select Four)

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*Mini Beef Wellington with Béarnaise Sauce
Creole Style Crab Cakes with Lemon Aioli
Roasted Eggplant and Caramelized Onion Phyllo Purses
*Roasted Sirloin Medallion, Watercress Croustade
with a Horseradish Mousseline
Crab Wontons with Chinese Mustard
Coconut Chicken with a Honey Soy Sauce
*Mini Cheeseburgers with House-Made Ketchup
Fried Peking Duck Ravioli with Sweet Sesame Sauce
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
Spinach & Feta Triangles
Chicken Tonnato with Lemon and Caper Croustade
Short Rib and Manchego Cheese Empanadas

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*Tuna Tartar with Tempura Crumbs, Crispy Wonton, Wasabi Cream
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Wild Mushroom Crostini with White Truffle Oil
Jumbo Shrimp with Cocktail Sauce - Limit One Order
*Phyllo Tart with Smoked Duck, Roasted Peppers and Thyme Cream
Maine Lobster Salad, Crisp Tomato Cone, Lemon Aioli
Wild Rice and Scallion Pancakes with Avocado and Lime Salsa
Chicken, Walnut and Mascarpone Salad Tartlet
House Smoked Salmon on Dark Rye, Red Onion Cream Cheese
Crab and Mango Salad in a Crisp Curry Cone
Asian Beef Noodle Salad in a Crisp Black Sesame Cone
Quince Manchego and Almond Stars
Artichoke Beignet, Saffron Aioli

FLAT BREADS AND SPREADS

Selection of Artisan Crafted Bread to include:

Flat Breads, Tortillas, and Grissini served with an Assortment of Spreads to include:

Tapenade, Warm Artichoke and Crab Dip, Creamy Garlic and Herb Spread,

Warm Cheese and Black Bean Dip, Spicy Red Pepper Rouille

And Flavored Olive Oils

FALL/WINTER COCKTAIL DINNER PACKAGE

OCTOBER 1, 2011 THROUGH MARCH 31, 2012

DINNER STATIONS

RISOTTO STATION

Wild Mushroom Shallot Risotto

Fig and Mascarpone Cheese Risotto

Served with Country Loaf, Tuscan Flat, Multigrain and Garlic Bread, Cracked Black Pepper and Parmesan Cheese

SHRIMP SCAMPI STATION

Sautéed Jumbo Shrimp Tossed in Olive Oil, Garlic and Herbs Scented with Pernod

Red Pepper Pilaf and Freshly Baked Rolls

CARVING STATIONS (Please Select Two)

Sea Salt and Herb Crusted Sirloin with a Cabernet Jus Served with Hearth Baked Breads

Salmon en Croute with Spinach and Shallots Served with Preserved Lemon Sauce

Jack Daniels Glazed Turkey Breast with Cranberry-Citrus Compote Served with Hearth Baked Breads

Salt-Rubbed Crispy Steamship of Pork with Apple-Mustard Seed Chutney Served with Warm Rolls

SALAD (Please Select One)

Baby Spinach Salad, Mushrooms, Hard Boiled Eggs, Warm Bacon Dressing

Iceberg Salad, Tomatoes, Cucumbers, Carrots, Blue Cheese Dressing

SIDES (Please Select One)

Red Smashed Potatoes, Gruyere Cheese

Roasted Fingerling Potatoes

Medley of Wild Rice, Parsley Butter

White Corn and Cheddar Polenta

Char Grilled Vegetables

Maple Mashed Sweet Potatoes

SWEET ENDING DESSERT TABLE

House-Made Assorted Petite Pastries, Chocolate Truffles and Fresh Fruit with Chocolate Fondue

Custom Designed Wedding Cake by The Icing on the Cake, Konditor Meister or Montilio's Bakery, Served with Dessert Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

MAY WE SUGGEST

ENHANCE YOUR RECEPTION

PASSED HORS D'OEUVRES

- *Grilled Pomery Crusted Lamb Noisette
- Mini New England Lobster Cobbler
- Coconut Coated Shrimp

TRADITIONAL NEW ENGLAND RAW BAR

- Chilled Shrimp Served with Cocktail Sauce
- *Variety of Seasonal Local Oysters
 - *Little Neck Clams
 - Shrimp Shooters
 - Lobster Shooters
 - *Oyster Shooters

SUSHI BAR

- *Sushi, Maki, Nigiri and California Rolls Served with Pickled Ginger, Wasabi and Seaweed Salad

TUSCAN ANTIPASTI DISPLAY

- Imported Prosciutto and Salami, Balsamic Marinated Mushrooms, Roasted Peppers, Olives, Fresh Mozzarella and Asiago Cheese, Hearth Baked Breads and Grissini

PASTA COURSE

- Gemelli with Tomato Basil Sauce
- Filled Pastas

ANTIPASTO COURSE

- Grilled Eggplant, Imported Prosciutto, Marinated Mushrooms, Artichokes and Boccancino

SORBET COURSE

- Cranberry, Green Apple, Champagne, Raspberry, Blackberry, Orange Basil

VENDOR MEAL

- Chef's Choice of a Chicken Entrée and Soft Drink

CHILDREN'S DINNER

- Entrée of Chicken Tenders with French Fries
- Dinner to Include Appetizer, Salad and Wedding Cake

Suggested for Children 7 Years and Under

SWEET ENDINGS

DESSERT TABLE

- House-made Assorted Petite Pastries, Chocolate Truffles, Fresh Fruit Shooter and Fresh Fruit with Chocolate Fondue (Three Pieces Per Guest)

BLACK AND WHITE CUPCAKE STATION

- Homemade Vanilla and Chocolate Cupcakes With Chocolate and Vanilla Buttercream Frosting Topped with Nonpareils

HOUSE-MADE ASSORTED PETIT PASTRY PLATTERS

FRUIT PLATTERS

- Fresh Fruit Platters for Individual Guest Dinner Tables

EMBELLISHMENTS TO YOUR WEDDING CAKE

- Chocolate Dipped Strawberry
- Tuxedo Strawberry
- Ice Cream
- Chocolate Truffles
- Seasonal Berries

CAPPUCCINO & ESPRESSO BAR

- Accompanied by Pizzelle Cookies and Chocolate Dipped Espresso Beans

AFTER DINNER CHOCOLATE FOUNTAIN

- Dramatic Cascade of Warm Chocolate Fondue Served with the Following Dipping Items
- Fresh Strawberries, Pineapple, Madeleines, Assorted Biscotti, Pretzel Sticks, Marshmallows and Wafer Cookies

Minimum of 100 Guests Required and a Set-up Fee

CANDY FAVOR TABLE

- Candy Favor Bags and Featuring All White Candies
- Non Pareils, Yogurt Covered Pretzels, Jelly Beans, Champagne Gum Drops, Hershey Kisses, M&M's and White Chocolate Covered Almonds

Minimum of 100 Guests Required – 6 oz. per Guest
Selections May Be Customized

HOSTED BAR SERVICE

SELECT BRAND LIQUORS

Skyy
Bombay Original Gin
Bacardi
Jack Daniels
Dewars
Canadian Club
Sauza Gold Tequila

ELITE BRAND LIQUOR

(May be added to your bar service upon request)

Stolichnaya Elit Vodka

Miller's Gin
Pyrat Cask 23 Rum
Woodford Reserve Bourbon
Chivas Royal Salute
Dewars' Signature
Patron Anejo
Courvaisier XO
Grand Marnier Scentsinquantaire
Clear Creek Paire William

PREMIUM BRAND LIQUORS

Absolut
Tanqueray
Captain Morgan/Bacardi Gold
Eagle Rare Bourbon
Dewars' 12 Year
Canadian Club Classic 12 Year
Cazadores Reposado Tequila

PREMIUM CORDIALS

(May be added to your bar service upon request)

Bailey's
Chambord
Sambuca Romana
Tia Maria
Kahlua
Courvoisier VS

DELUXE BRAND LIQUORS

Grey Goose
Bombay Sapphire
Bacardi 8 Year
Maker's Mark
Macallan or Aberfeldy Single Malt
Crown Royal
Corazon Anejo Tequila

DELUXE CORDIALS

(May be added to your bar service upon request)

Grand Marnier
Drambuie
Amaretto di Saronno
Remy Martin VSOP
Frangelico
Fonseca LBV Port
B&B

BARS INCLUDE

Red Diamond Chardonnay
Fess Parker Frontier Red (Rhone Blend)
Trinity Oaks Pinot Grigio and Pinot Noir
Chateau St. Jean Chardonnay and Cabernet Sauvignon
Harpoon India Pale Ale, Sam Adams and Heineken
Budweiser and Bud Light
Sparkling and Still Mineral Waters
Soft Drinks, Including Diet
Cash Bars May be Ordered by Special Arrangement
A Charge is Added to Drink Prices for Cash Bars
We Would be Happy to Provide Any Special Requests Not Listed

CHOCOLATE CORDIAL CUPS

Mini Chocolate Cups Filled with Your Favorite Liqueurs,
Godiva, Bailey's, Sambuca Romana, Amaretto di Saronno

MARTINI BAR

CLASSIC SELECTIONS

THE ORIGINAL MARTINI

London Dry Gin, dash of Vermouth, Queen Olive

COSMOPOLITAN

Vodka, Cointreau, with a splash of Cranberry juice

SAZERAC

Sazerac Whiskey, Herbsaint Peychaud's with Lemon Peel

APPLETINI

Vodka, Sour Apple Liqueur garnished with a Granny Smith

THE SEAPORT MILK & COOKIES

Bailey's Irish Cream, Godiva Liqueur, Frangelico

SEASONAL SELECTIONS FALL & WINTER SELECTIONS

ACAI MARTINI

Veev Acai Spirit Blended with Grey Goose Vodka
with a Splash of Orange Bitters

CARAMEL APPLE PIE

Kettle One Vodka, Berentzen Apple Liqueur, Butterscotch Schnapps,
Served in a Graham Cracker Crust Rimmed Martini Glass

THE MAPLE LEAF

Macallan Amber Liqueur, Tuaca Liqueur,
Maple Syrup, garnished with Thyme Skewered Olive

ICEBURG MARTINI

Grey Goose Vodka, Hypnotiq, Topped with Moet & Chandon Champagne

THE SNOW GOOSE

Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, dash of sour

LINEN PACKAGE UPGRADES

PREMIUM PACKAGE INCLUDES:

Dinner Table Floor Length Linen
Cake Table Linen
Gift Table Linen
Place Card Table Linen

Add:

Cocktail Table Linen
Dinner Napkins

Fabrics Available:

Bridal Satin

White, Ivory, Platinum, Kiwi, Buttercream, Bahama,
Sky, Dusk, Burgundy, Chocolate, Papaya, Coral or Aubergine

Bengaline:

Pecan, Shell, Dijon, Fern, Chocolate, Black,
Copper Penny, Spiced Cider, Navy, Ice Blue or French Blue

Iridescent Crush:

Ivory, White, Camel, Gold, Moss, Steel, Garnet, Orange or Copper

DELUXE PACKAGE INCLUDES:

Dinner Table Floor Length Linen
Cake Table Linen
Gift Table Linen
Place Card Table Linen

Add:

Cocktail Table Linen
Dinner Napkins

Fabrics Available:

Pintuck:

White, Champagne, Chocolate, Steel, Moss, Wisteria or Persimmon

Romance:

Pearl, Biscuit, Black

Faux Dupioni:

Ivory, Moss, Coral, Seamist, Copper or Burgundy

