



Seaport
ELITE
Yacht Charters

2009 Wedding Reception Packages

ELEGANT LUNCH RECEPTION

- U Private event aboard your own custom yacht
- U Choice of custom menu
- U Sophisticated table settings that include white table cloths, fine china, glassware and silverware
- U Light background music

Buffet Menu: \$39.90 *(\$51.07 inclusive)*

Harborside Menu: \$44.90 *(\$57.47 inclusive)*

Plated Menu: \$49.90 *(\$63.87 inclusive)*

PLATINUM LUNCH RECEPTION

- U Private event aboard your own custom yacht
- U Three hour event
- U Choice of custom menu
- U Premium open bar
- U Custom wedding cake from Montilio's or Konditor Meister
- U Sophisticated table settings that include white tablecloths, fine china, glassware and silverware
- U Fresh flower centerpieces and votive candles for each table
- U Light background music

Buffet Menu: \$75.90 *(\$97.15 inclusive)*

Harborside Menu: \$80.90 *(\$103.55 inclusive)*

Plated Menu: \$85.90 *(\$109.95 inclusive)*

ELEGANT DINNER RECEPTION

- U Private event aboard your own custom yacht
- U Choice of custom menu
- U Sophisticated table settings that includes white table cloths, fine china, glassware and silverware
- U Votive candles on every table
- U Light background music

Buffet Menu: \$59.90 *(\$76.67 inclusive)*

Harborside Menu: \$64.90 *(\$83.07 inclusive)*

Plated Menu: \$69.90 *(\$89.47 inclusive)*

PLATINUM DINNER RECEPTION

- U Private four-hour event aboard your own custom yacht
- U Choice of custom menu
- U Premium open bar with champagne toast
- U Custom wedding cake from Montilio's or Konditor Meister
- U Sophisticated table settings that include white tablecloths, fine china, glassware and silverware
- U Fresh flower centerpieces and votive candles for each table
- U Light background music

Buffet Menu: \$103.90 *(\$132.99 inclusive)*

Harborside Menu: \$108.90 *(\$139.39 inclusive)*

Plated Menu: \$113.90 *(\$145.79 inclusive)*

CHARTER FEE FOR ALL RECEPTIONS

The charter fee for three hours is \$2900 *(\$3400 inclusive)*. Additional time is \$775 *(\$900 inclusive)* per hour. Add a wedding DJ for an additional \$800.

Receptions

Reserve your space today!
Ask about special Sunday pricing.
617.654.9720 | www.EntertainmentCruises.com
Sailing Year-Round from the Seaport District.

**Menu items are prices are subject to change. Call now as seats may be limited.*



2009 Wedding Ceremony Packages

ELEGANT ONBOARD CEREMONY

- U One hour event
- U Light background music
- U Onboard wedding coordinator
- U Chair set-up

Inclusive Price: \$1000

PLATINUM ONBOARD CEREMONY

- U One hour event
- U Violinist
- U Onboard wedding coordinator
- U Chair set-up
- U Railing lattice
- U Justice of the Peace

Inclusive Price: \$1800

FOSTER'S PAVILION AT ROWES WHARF

- U One hour event
- U Keyboardist
- U Wedding Coordinator
- U Chair set-up
- U Justice of the Peace

Inclusive Price: \$2500

WINTER GARDEN AT WORLD TRADE CENTER EAST

- U One hour event
- U Violinist
- U Wedding Coordinator
- U White Garden Chairs
- U Justice of the Peace

Inclusive Price: \$2900

CHARTER INFORMATION

Charters are available year-round. Alternative dock locations are subject to dockage and transportation fees. The vessel capacity is 72 seated guests or up to 110 guests cocktail-style. Seaport Elite sails from Commonwealth Pier in Boston's Seaport District. All charters are based on a two hour minimum.

MENU SPECIFICS

Food and beverage minimums will apply in season. Menus and rates are subject to change without notice. Gourmet menus are prepared on board by the Seaport Elite's Executive Chef. All menu pricing is based on a minimum guarantee of 50 guests.

CONTRACT/DEPOSIT POLICIES

Your signed contract and 25% non-refundable deposits are required to confirm your reservation. Additional passengers may be added up to 30 days prior. Final payment is also due 30 days prior to cruise. There are no refunds or exchanges on unused tickets.

Ceremonies

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**Prices include all taxes and fees.*



Lunch Menus

BUFFET LUNCH MENU

Items are subject to change.

STARTERS

- u Garden Salad tossed in a Balsamic Vinaigrette
- u Assorted Fresh Breads

ENTRÉES

- u Boneless Breast of Chicken filled with Fontina Cheese and Spinach
- u Grilled Vegetarian Lasagna
- u Blackened Fillet of Salmon in a Creamy Shellfish Sauce with Tomatoes and Shallots

COMPLEMENTS

- u Wild Rice Pilaf
- u Fresh Green Beans sprinkled with Almonds

DESSERT

- u Wedding cake included in the Platinum Reception Package

PLATED LUNCH MENU

Items are subject to change.

STARTERS

- u Garden Salad tossed in a Balsamic Vinaigrette
- u Assorted Fresh Breads

ENTRÉES (Pre-select one entrée)

- u Chicken Florentine filled with Spinach and Feta Cheese in a Pomodoro Tomato Sauce
- u Fillet of Sole stuffed with Shrimp and Lobster in a Classic Beurre Blanc Sauce
- u Grilled Fillet of Atlantic Salmon in a White Butter Sauce with Fresh Herbs and a touch of Lemon
- u Roasted Vegetarian Lasagna layered with Mozzarella and Fresh Parmesan

COMPLEMENTS (Pre-select two items)

- u Roasted Red Bliss Potatoes
- u Wild Rice Pilaf
- u Brown Sugar Glazed Baby Carrots
- u Fresh Green Beans sprinkled with Almonds

DESSERT

- u Wedding cake included in the Platinum Reception Package

Menus

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Harborside & Clambake Menus

SIGNATURE HARBORSIDE MENU

Items are subject to change.

BUTLERED HORS D'OEUVRES

- u Coconut Shrimp with a Plum Sauce
- u Miniature Beef Wellington
- u Shiitake Mushroom & Spinach Tartlet
- u Scallops wrapped in Bacon

STATIONARY HORS D'OEUVRES

- u Baked Brie en Croute accompanied by assorted Preserves, Crackers and Crostini
- u Vegetable Crudités with dip - assortment of Flatbreads and Breadsticks accompanied by Roasted Red Pepper Hummus, Tapenade and Tabouli

SALAD

- u Field Greens with Yellow Pear Tomatoes, Red Bell Peppers, European Cucumbers and homemade Croutons with Balsamic Vinaigrette

CARVING STATION

- u Garlic-Encrusted Roasted Tenderloin of Beef served with a Cabernet Demi-Glace

PASTA STATION

- u Sautéed Shrimp, Scallops and Mussels over Bowtie Pasta tossed in Fresh Tomato, Basil & Garlic Sauce
- u Cavatappi Pasta tossed with sautéed Asparagus Tips, Portobello Mushrooms, Zucchini, Summer Squash, and Tri-colored Bell Peppers in a Pesto Cream Sauce

DESSERT

- u Wedding cake included in the Platinum Reception Package

LOBSTER CLAMBAKE BUFFET MENU

Items are subject to change.

STARTERS

- u New England Clam Chowder
- u Tossed Garden Salad
- u Cole Slaw
- u Tri-Colored Pasta

ENTRÉE

- u One Pound steamed Lobster with Drawn Butter and Lemon
- u Steamed Mussels with Broth and Drawn Butter
- u BBQ Baby Back Ribs

COMPLEMENTS

- u Corn on the Cob
- u Roasted Red Bliss Potatoes
- u Assorted Fresh Breads

DESSERT

- u Wedding cake included in the Platinum Reception Package

Menus

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Dinner Menus

BUFFET DINNER MENU

Items are subject to change.

SALAD

- u Garden Salad with Fresh Vegetables tossed in Balsamic Vinaigrette

ENTRÉES

- u Hand-Carved Prime Rib of Beef Garlic roasted and served Au Jus with Horseradish Cream Sauce
- u Boneless Breast of Chicken stuffed with Mushrooms and Fontina Cheese in a Mandiera Wine Sauce
- u Atlantic Fillet of Salmon presented in a Lemon Herb Butter Sauce

COMPLEMENTS

- u Risotto with Asparagus Tips in a White Wine Sauce
- u Roasted Baby Zucchini and Summer Squash
- u Assorted Fresh Breads

DESSERT

- u Wedding cake included in the Platinum Reception Package

PLATED DINNER MENU

Items are subject to change.

STARTERS

- u Field Greens with Baby Spinach, fresh Strawberries, Goat Cheese and Walnuts with a Raspberry Vinaigrette
- u Assorted Fresh Breads

DUAL ENTRÉES

Pre-select two entrées to be served together.

- u Petite Filet Mignon served with a Portabello Demi-Glace
- u Garlic Roasted Prime Rib of Beef with Au Jus
- u Chicken Florentine filled with Spinach, Feta Cheese and a Pomodoro Tomato Sauce
- u Boneless Breast of Chicken stuffed with Mushrooms and Fontina Cheese in a Mandiera Wine Sauce
- u New England Fillet of Sole Stuffed with Shrimp and Lobster and baked in a Classic Beurre Blanc Sauce
- u Grilled Fillet of Atlantic Salmon in a White Butter Sauce with Fresh Herbs and a touch of Lemon

COMPLEMENTS

Pre-select two items.

- u Herb Roasted Red Potatoes
- u Wild Rice Pilaf
- u Garlic Mashed Potatoes
- u Risotto
- u Baby Zucchini and Summer Squash
- u Brown Sugar Glazed Baby Carrots
- u Steamed Asparagus

DESSERT

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Hors D'oeuvres & Beverages

HORS D'OEUVRES

Items are subject to change.

RECEPTION PACKAGE

BUTLERED HOR D'OEUVRES

- U Scallops wrapped in Bacon
- U Miniature Beef Wellington
- U Spanakopita

STATIONARY HOR D'OEUVRES

- U Baked Brie en Croute accompanied by assorted Preserves, Crackers and Crostini
- U Vegetable Crudités with Dip
- U Mexican Fiesta Display with Blue and Gold Tortilla Chips, Tomato Salsa and Sour Cream

\$34.84 per person

TIER ONE

- U Spanakopita
- U Assorted Mini Quiche
- U Parmesan Artichoke Puffs
- U Mini Chicken Fajitas with fresh Tomato Salsa
- U Brie, Almond and Pear Filo Flower

\$38.40 per dozen

TIER TWO

- U Coconut Shrimp with a Pineapple Salsa
- U Mini Beef Wellington
- U Teriyaki Beef Kabobs
- U Shrimp Cocktail
- U Mini Maryland Crab Cakes with Basil Mayonnaise
- U Scallops wrapped with Bacon
- U Asian Mushroom Spring Stick with Soy Ginger
- U Shiitake Mushroom and Spinach Tartlet

\$46.08 per dozen

- U Fresh Fruit and Imported and Domestic Cheese Display accompanied by a medley of Crackers and Crostini

\$10.24 per person

- U Vegetable Crudités with Dip

\$8.96 per person

- U Sliced Smoked Salmon with Miniature Breads, Chopped Eggs, Onions and Capers

\$12.80 per person

- U Baked Brie en Croute accompanied by assorted Preserves, Crackers and Crostini

\$12.80 per person

BEVERAGE PACKAGES

Items are subject to change.

NON-ALCOHOLIC PACKAGE

This package includes unlimited sodas and juices, coffee, iced tea and water.

\$10.24 per person - one hour

\$3.84 per person - each additional hour

BEER AND WINE PACKAGE

This package includes the above package plus a variety of Domestic and Imported Bottled Beers and our fine House Wines (Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel).

\$20.48 per person - one hour

\$7.68 per person - each additional hour

PREMIUM BRAND PACKAGE

This package includes the above package plus a variety of premium Liqueurs and Cordials.

\$25.60 per person - one hour

\$10.24 per person - each additional hour

CONSUMPTION BAR PACKAGE

Our staff will run a tab of beverages for the duration of your event. At the conclusion of the cruise, the bill plus tax and service will be presented for payment of either cash or credit card.



Enhancements

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Frequently Asked Questions

ARE WE ALLOWED TO GET MARRIED AWAY FROM THE DOCK?

Yes! The Seaport Elite is a unique vessel in our fleet with specific capabilities to pinpoint our exact location by recording the longitude and latitude (this is a necessary legality in order to be married in the Commonwealth of Massachusetts). Since the Seaport Elite is your own private charter, you may choose to do this or dock at alternative locations.

WHAT HAPPENS IF THE WEATHER IS BAD?

The ship has a flat bottom and is built for this type of cruising. Rain does not affect our cruising schedule; however, high winds may prevent us from going to the outer islands and keep us closer to the Charles River and Inner Harbor. If you have a ceremony on the ship, the captain and wedding coordinator will consult the bride approximately one hour prior to the scheduled ceremony. The rain location for the ceremony will be on the dining deck or under the covered outdoor space, depending on the size of your wedding and number of guests.

WHAT ABOUT SEA SICKNESS?

The ship has a flat bottom and does not create the same pitch as an open ocean vessel. This also means that we cannot be in the open sea, as we are built for cruising in calm waters.

IS MY DEPOSIT REFUNDABLE?

Your deposit is non-refundable because it takes away the ability for us to sell the Seaport Elite to another group.

CAN WE BRING OUR OWN DECORATIONS?

Yes, but there are a few restrictions. No glitter, confetti or open flames. Votives and candles are allowed as long as the glass or container exceeds the height of the flame. You are more than welcome to bring your own flowers or purchase centerpieces through your wedding coordinator.

DOES THE BOAT HAVE A BRIDAL SUITE? WHERE CAN THE BRIDE GET CHANGED?

Due to the size and layout of the vessel we do not have a bridal suite. We suggest that the bride and bridesmaids arrive dressed in their wedding attire. However, there is a restroom for touch-ups.

DO WE HAVE A REHEARSAL BEFORE THE WEDDING DAY?

We typically do not do rehearsals since a Wedding Coordinator will be there the day of the wedding to tell everyone where they should go and when to walk. A rehearsal is not necessary.

Questions

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