



2012 WEDDING PACKAGES

Boston's *Seaport Elite* boasts the most refreshing chic and classy setting for your very private, perfect celebration. Choose *Seaport Elite* and revel in the prestige of cruising on your own private yacht from Boston's historic waterfront.

Ceremony Packages

Elegant Onboard Ceremony

- ◆ One-hour event
 - ◆ Light background music/ceremony music
 - ◆ Elite wedding consultant
 - ◆ Chair set-up
- \$1500
Add an Officiant for the ceremony: Additional \$500

Foster's Pavilion at Rowes Wharf

- ◆ One-hour event
 - ◆ Keyboardist or violinist
 - ◆ Wedding coordinator
 - ◆ Officiant
 - ◆ Docking at Rowes Wharf
- \$3000

Platinum Onboard Ceremony

- Includes the Elegant Onboard Ceremony, plus:
- ◆ Violinist
 - ◆ Railing flowers
 - ◆ Officiant
- \$2500



Prices above include taxes and fees. Minimums are required for Private Room Charters. Ceremony package must be purchased with a wedding reception package.

 Visit EntertainmentCruises.com or call **617.603.0842** for more information. 



Reception Packages

Elegant Lunch Reception

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

Buffet Menu: \$43.90 per person (\$56.19 inclusive)

Portside Menu: \$50.90 per person (\$65.15 inclusive)

Plated Menu: \$53.90 per person (\$69.00 inclusive)

Platinum Lunch Reception

Includes the Elegant Lunch Reception package, plus:

- ◆ Premium open bar with champagne toast
- ◆ Custom wedding cake from Icing On the Cake or Konditor Meister

Buffet Menu: \$79.90 per person (\$102.27 inclusive)

Portside Menu: \$86.90 per person (\$111.23 inclusive)

Plated Menu: \$89.90 per person (\$115.08 inclusive)

Elegant Dinner Reception

- ◆ Private event aboard your own exclusive yacht
- ◆ Choice of custom menu
- ◆ Sophisticated table settings that include white table cloths, fine china, glassware and silverware
- ◆ Votive candles on every table
- ◆ Light background music
- ◆ Floating flower centerpiece

Buffet Menu: \$65.90 per person (\$84.35 inclusive)

Harborside Menu: \$70.90 per person (\$90.75 inclusive)

Plated Menu: \$75.90 per person (\$97.15 inclusive)

Platinum Dinner Reception

Includes the Elegant Dinner Reception package, plus:

- ◆ Premium open bar with champagne toast
- ◆ Custom wedding cake from Icing On the Cake or Konditor Meister

Buffet Menu: \$101.90 per person (\$130.43 inclusive)

Harborside Menu: \$106.90 per person (\$136.83 inclusive)

Plated Menu: \$111.90 per person (\$143.23 inclusive)

Evening Cocktail Reception Package

Private event aboard your own exclusive yacht

- ◆ Baybreeze Dinner
 - ◆ Sophisticated table settings
 - ◆ Votive candles on every table
 - ◆ Light background music
 - ◆ Floating flower centerpiece
- \$60.90 per person (\$77.95 inclusive)

Charter Fee

For all Receptions: \$3275 for three hours (\$3800 inclusive)

Additional time: \$948 per hour (\$1100 inclusive)

Add a wedding DJ for an additional \$800

Ask about our Sunday and off-peak charter rates.

Inclusive prices above include all taxes and all fees and are subject to change.



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COCKTAIL RECEPTION MENU

Served until 5pm. Menu subject to change.

Chef's Choice of Passed Hors d'Oeuvres

Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo

Mini Thai Chicken Sate

Vegetable Quesadillas

Scallops wrapped in Bacon

Assorted Petit Quiche

Stationary Hors d'Oeuvres

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and Baked Brie en Croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini

BUFFET LUNCH MENU

Menu subject to change.

Salads *(Pre-select 1)* All Salads accompanied by fresh assorted Breads & Butter

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette

Classic Caesar crisp Romaine Hearts tossed with freshly made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Mixed Baby Greens with Red Grape Tomatoes, European Cucumber, Bermuda Onion, Yellow Bell Peppers and homemade Croutons, served with a Balsamic Vinaigrette

Entrées

(Pre-select 1)

Chicken Piccata sautéed Chicken tossed in a Chardonnay Lemon Caper Sauce

Boneless Breast of Chicken stuffed with Wild Rice and Mushrooms topped with Morel Sauce

(Pre-select 1)

Tri-colored Cheese Tortellini with a roasted Vegetable Medley of Orange and Yellow Peppers, Sugar Snap Peas, Roma Tomatoes and Fresh Basil tossed in a Garlic Cream Sauce

Penne Pasta and Alfredo Sauce tossed with grilled Chicken, Garlic and fresh Broccoli Florets

(Pre-select 1)

Atlantic Fillet of Salmon with a Lemon Butter Dill Sauce

Cajun Crusted Fillet of Salmon in a Tomatoes and Shallot Shellfish Cream Sauce

Entrées include Vegetable Medley Chef's selections of the freshest locally grown seasonal Vegetables

Complements *(Pre-select 1)*

Mediterranean Rice Pilaf

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Dessert

Chocolate-Covered Strawberries served with Wedding Cake

PLATED LUNCH

Menu subject to change.

Salads (Pre-select 1) All Salads accompanied by fresh assorted Breads & Butter
Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette
Elite Caesar crisp Romaine Hearts wrapped with a Red Pepper Ring accompanied by freshly made Garlic Croutons and homemade Caesar Dressing topped with shredded Parmesan Cheese

Entrées (Choice of two. Final count of each Entrée selection is due 14 days prior to your event)

Filet Mignon served with a Portabello Demi-Glace
Chicken Boursin Boneless Breast of Chicken with a Boursin Cheese and Herb Stuffing, topped with a Smoked Tomato Sauce
Seared Fillet of Atlantic Salmon fresh Atlantic Salmon seared with Herbs and Garlic, topped with a Lemon Beurre Blanc Sauce

Entrées include Vegetable Medley Chef's selections of the freshest locally grown seasonal Vegetables

Complements (Pre-select 1)

Herb Roasted Red Bliss Potatoes
Garlic Mashed Potatoes
Risotto with White Truffle Oil and Chardonnay

Dessert

Chocolate-Covered Strawberries served with Wedding Cake

Vegetarian options available upon request.



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PORTSIDE LUNCH RECEPTION MENU

Menu subject to change.

Chef's Choice of Passed Hors d'Oeuvres

Smokey Chicken Quesadillas

Beef Teriyaki Kabobs

Scallops wrapped in Bacon

Stationary Hors d'Oeuvres

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and Baked Brie en Croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini

Assortment of Breads & Spreads Roasted Red Pepper Hummus, & Tabouli, accompanied by an array of fresh Breads.

Salads *(Pre-select 1) All Salads accompanied by fresh Breads & Butter*

Field Greens with Baby Spinach Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette

Classic Caesar Crisp Romaine Hearts tossed with freshly made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Mixed Baby Greens with Red Grape Tomatoes, European Cucumber, Bermuda Onion, Yellow Bell Peppers and homemade Croutons, served with a Balsamic Vinaigrette

Carving Station

Hand-Carved Roasted Sirloin of Beef Pepper-encrusted and served with a Port Wine Sauce accompanied by Horseradish Cream Sauce

*(Upgrade to **Hand-Carved Garlic Encrusted Roasted Tenderloin of Beef** with Cabernet Demi-Glace accompanied by Horseradish Cream for \$10 per person)*

Pasta Station *(Pre-select 2)*

All Pasta dishes are served with freshly grated Parmesan and Romano Cheese

Blend and fresh Ground Pepper

Tri-Colored Cheese Tortellini with a roasted Vegetable Medley of Orange and Yellow Peppers, Sugar Snap Peas, Roma Tomatoes and Fresh Basil, tossed in a Garlic Cream Sauce

Penne Pasta and Alfredo Sauce tossed with grilled Chicken, Garlic and fresh Broccoli Florets

Sautéed Shrimp, Scallops and Mussels with Penne Pasta tossed in a Garlic White Wine Sauce

Cavatapi Pomodoro Cavatapi Pasta tossed in a light Tomato Basil Sauce

Dessert

Chocolate-Covered Strawberries served with Wedding Cake



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BUFFET DINNER MENU

Menu subject to change.

Salads *(Pre-select 1)* All Salads accompanied by fresh assorted Breads & Butter
Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette

Classic Caesar crisp Romaine Hearts tossed with freshly made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Entrées *(Pre-select 1)*

Hand-carved Prime Rib of Beef garlic roasted and served with Au Jus and Horseradish Cream Sauce

Hand-carved Roasted Sirloin of Beef pepper encrusted and served with a Port Wine Sauce accompanied by Horseradish Cream Sauce

(Upgrade to Hand-carved Garlic Encrusted Roasted Tenderloin of Beef with Cabernet Demi-glace accompanied by Horseradish Cream for \$10 per person)

(Pre-select 1)

Chicken Piccata sautéed Chicken tossed in a Chardonnay Lemon Caper Sauce

Boneless Breast of Chicken stuffed with Wild Rice and Mushrooms topped with Morel Sauce

(Pre-select 1)

Atlantic Fillet of Salmon with a Lemon Butter Dill Sauce

Cajun-crusted Fillet of Salmon in a Tomatoes and Shallot Shellfish Cream Sauce

Complements *(Pre-select 1)*

Mediterranean Rice Pilaf

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Buffet includes Vegetable Medley Chef's selections of the freshest locally grown seasonal Vegetables

Dessert

Chocolate-Covered Strawberries served with Wedding Cake



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PLATED DINNER MENU

Menu subject to change.

Salads *(Pre-select 1) All Salads accompanied by fresh assorted Breads & Butter*

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette

Elite Caesar crisp Romaine Hearts wrapped with a Red Pepper Ring accompanied by freshly made Garlic Croutons and homemade Caesar Dressing, topped with shredded Parmesan Cheese

Dual Entrées *(Pre-select 2 – Half Portion Entrées to be served together)*

Petite Filet Mignon served with a Portobello Demi-Glace

Garlic-Roasted Prime Rib of Beef with Au Jus

Chicken Florentine filled with Spinach, Feta Cheese and a Pomodoro Tomato Sauce

New England Fillet of Sole stuffed with Shrimp and Lobster and baked in a Classic Beurre Blanc Sauce

Grilled Fillet of Atlantic Salmon in a White Butter Sauce with Fresh Herbs and a touch of Lemon

Grilled Cajun Sea Scallops topped with a Garlic Cream Sauce

Complements *(Pre-select 1)*

Herb Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Risotto with White Truffle Oil and Chardonnay

Dessert Station

Chocolate-Covered Strawberries served with Wedding Cake

Vegetarian options available upon request.



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BAYBREEZE DINNER RECEPTION MENU

Menu subject to change.

Chef's Choice of Passed Hors d'Oeuvres

Mini Thai Chicken Saté
Vegetable Quesadillas
Scallops wrapped in Bacon
Assorted Petit Quiche

Stationary Hors d'Oeuvres

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and baked Brie en Croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini

Salad *All Salads accompanied by fresh Breads & Butter*

Mixed Baby Greens with Red Grape Tomatoes, European Cucumbers, Bermuda Onions, Yellow Bell Peppers and homemade Croutons with Raspberry Balsamic Vinaigrette

Pasta Station

A Selection of Pastas and Sauces Tri-Colored Cheese Tortellini and Gemelli Pasta, with Classic Marinara Sauce, and Alfredo Sauce

Dessert Station

Chocolate-Covered Strawberries served with Wedding Cake



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HARBORSIDE DINNER MENU

Menu subject to change.

Chef's Choice of Passed Hors d'Oeuvres

Mini Beef Wellingtons

Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo

Individual Crudités featuring Baby Carrots, Fresh Zucchini and

Red Pepper Strips served in a shooter glass with a cool Ranch

Dipping Sauce

Mini Thai Chicken Sate

Stationary Hors d'Oeuvres

Seafood Display featuring Jumbo Shrimp Cocktail, Salmon Mousse and Fresh Atlantic Caviar

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and Baked Brie en Croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini

Assortment of Breads & Spreads Roasted Red Pepper Hummus & Tabouli, accompanied by an array of fresh Breads.

Salads *(Pre-select 1)* All Salads accompanied by fresh Breads & Butter

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in Raspberry Vinaigrette

Classic Caesar Crisp Romaine Hearts tossed with freshly made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Mixed Baby Greens with Red Grape Tomatoes, European Cucumber, Bermuda Onion, Yellow Bell Peppers and homemade Croutons, served with a Balsamic Vinaigrette

Carving Station

Hand-Carved Garlic Encrusted Roasted Tenderloin of Beef with Cabernet Demi-Glace accompanied by Horseradish Cream

Pasta Station

(Pre-select 2)

All Pasta dishes are served with freshly grated Parmesan and Romano Cheese Blend and fresh Ground Pepper

Tri-Colored Cheese Tortellini with a roasted Vegetable Medley of Orange and Yellow Peppers, Sugar Snap Peas, Roma Tomatoes and fresh Basil, tossed in a Garlic Cream Sauce

Penne Pasta and Alfredo Sauce tossed with grilled Chicken, Garlic and fresh Broccoli Florets

Sautéed Shrimp, Scallops and Mussels with Penne Pasta tossed in Chardonnay Lemon Caper Sauce

Cavatapi Pomodoro Cavatapi Pasta tossed in a light Garlic Tomato Basil Sauce

Dessert

Chocolate-Covered Strawberries served with Wedding Cake



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HORS D'OEUVRES

Menus subject to change.

Spanakopita

Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo

Antipasto Skewers

Assorted Petite Quiche

Smokey Chicken Quesadillas

Vegetable Spring Rolls

Vegetable Quesadillas

Chicken and Pineapple Brochettes

Brie with Raspberry & Almond in Phyllo

Mini Cheeseburger Sliders

\$30 per dozen

Mini Beef Wellington

Jumbo Shrimp Cocktail served with Tomato Horseradish Sauce

Mini Maryland Crab Cakes with Basil Mayonnaise

Scallops wrapped in Bacon

Smoked Salmon Tartlets

Teriyaki Beef Kabobs

Mediterranean Artichoke Tartlets

Curried Couscous Chicken Tartlets

\$36 per dozen

Gourmet Cheese Display featuring Smoked Gouda, Vermont aged sharp Cheddar and Baked Brie en Croûte, garnished with fresh seasonal Fruits accompanied by Preserves, Crackers and Crostini

\$10 per person

Assorted Mini Cakes and Pastries

\$10 per person each item

Vegetable Crudités with Dip

\$7 per person

Mexican Fiesta Display with Blue and Gold Tortilla Chips, Tomato Salsa, Sour Cream and Guacamole

\$6 per person

Boston Waterfront Raw Bar with Oysters, Littleneck Clams, Cracked Snow Crab Claws and Shrimp served over crushed ice with Spicy Cocktail Sauce, Wasabi and Lemon Wedges

Market Price

Japanese Sushi Bar Magura Tuna, Hamachi Yellowtail, Sake Salmon, Grilled Eel, Smoked Salmon, Crab and Vegetables rolled to order and accompanied by Wasabi, Pickled Ginger, Soy Sauce and Seaweed Salad

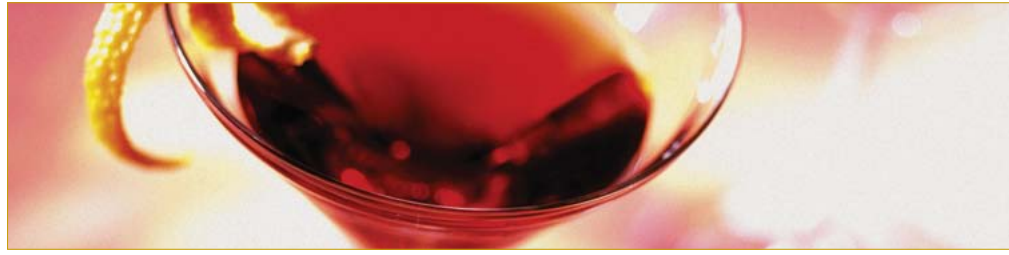
Market Price

Prices do not yet include taxes and fees and are subject to change.



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BEVERAGE PACKAGES

Menu subject to change.

Non-Alcoholic Package

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

\$8 per person – *one hour (\$10.24 inclusive)*

\$3 per person – *each additional hour (\$3.84 inclusive)*

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).

\$16 per person – *one hour (\$20.48 inclusive)*

\$6 per person – *each additional hour (\$7.68 inclusive)*

Premium Brand Package

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

\$20 per person – *one hour (\$25.60 inclusive)*

\$8 per person – *each additional hour (\$10.24 inclusive)*

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.

Inclusive prices above include all taxes and all fees and are subject to change.



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WHAT OUR BRIDES ARE SAYING ABOUT US:

"My wedding on the Seaport Elite was absolutely fabulous! Everyone has since told me it was the nicest wedding they have ever attended. We will recommend you to anyone for weddings and any other kind of parties! Can't praise you enough!"

– Allison Wedding

"Everything was perfect on our wedding day. The captain and staff did an amazing job at keeping everything moving smoothly. The onboard coordinator was especially good at anticipating any and all of our needs. She kept us right on schedule too, which made everything go really smoothly. All of our guests had a wonderful time as well. There is not a single thing that I would have changed that day."

– Morales Wedding

"We had an AMAZING time and everything was beyond perfect! Everyone has told us what a wonderful wedding it was and what a fabulous time they had onboard. The entire staff was wonderful! I have a few thank you notes to send out and I intend on telling everyone that they need to keep you guys in mind for any upcoming events!"

– Malaney Wedding

"We had an amazing time hosting our wedding aboard the Seaport Elite Yacht Memorial Day weekend. The staff was friendly and helpful, the food was terrific and everything came together wonderfully. As you can imagine it is difficult to plan a wedding from thousands of miles away but you made it so easy for me. I would recommend to anyone to host a party or wedding aboard the Seaport Elite, not only for the beauty of the vessel but also the professionalism of the staff involved. Thank you again for everything. It was a day our guests and us will always remember."

– Flynn Wedding

"Saturday was absolutely amazing! I cannot express my gratitude and appreciation for all of your help. The ceremony and reception was more amazing than I ever thought it could be!"

– Walsh Wedding,



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FREQUENTLY ASKED QUESTIONS

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

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.

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.

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.

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 alternate locations.

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.



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Elite
PRIVATE YACHTS