



2012 SPIRIT *Wedding* PACKAGES

Ceremony Packages

Classic Onboard Ceremony

- One-hour private dockside event
 - Use of Spirit's open-air Skydeck for outdoor ceremony
 - Light background music
 - Spirit wedding consultant
 - Chair set-up
- \$1500**
- Add an Officiant for the ceremony: **\$500**

Elegant Onboard Ceremony

- Includes the Classic Onboard Ceremony, plus:
- Railing flowers
 - Officiant
 - Violinist
- \$2400**

Reception Packages

Classic Lunch Reception

- Two-and-a-half-hour event
 - Grand lunch buffet menu
 - Butlered Hors d'Oeuvres
 - Contemporary table setting that includes ivory or white tablecloths, china, glassware and silverware
 - DJ for entertainment
 - Complimentary one-year anniversary dinner
- Saturday & Sunday \$44.90** (\$58.82 inclusive)*

Elegant Lunch Reception

- Includes the Classic Lunch Reception, plus:
- Premium open bar with champagne toast
 - Custom wedding cake from Icing on the Cake or Konditor Meister
- Saturday & Sunday \$70.90** (\$92.10 inclusive)*

Classic Dinner Reception

- Three-and-a-half-hour event (Two-and-a-half-hour sunset event on Sundays only)
 - Dinner buffet menu
 - Butlered Hors d'Oeuvres
 - Contemporary table setting that includes ivory or white tablecloths, china, glassware and silverware
 - Votive candles on every table
 - DJ for entertainment
 - Complimentary one-year anniversary dinner
- Friday \$79.90** (\$104.67 inclusive)*
Saturday \$89.90 (\$117.77 inclusive)*
Sunday Sunset \$64.90 (\$85.02 inclusive)*

Elegant Dinner Reception

- Includes the Classic Dinner Reception, plus:
- Butlered Hors d'Oeuvres
 - Premium open bar with champagne toast
 - Custom wedding cake from Icing on the Cake or Konditor Meister
- Friday \$110.90** (\$144.35 inclusive)*
Saturday \$120.90 (\$157.45 inclusive)*
Sunday Sunset \$91.90 (\$118.30 inclusive)*



617.603.0842 • SpiritOfBoston.com

**Prices are per person. Call now as seats may be limited. Inclusive prices above include taxes & fees. Times and prices subject to change.*

EXTEND YOUR CELEBRATION WITH EXTRA DOCKSIDE TIME!

Private deck \$1000 per hour • Full ship \$1500 per hour

Additional fees for extended bar packages and entertainment with additional dockside time.



Baltimore • Boston • Chicago • National Harbor, MD • New Jersey • New York • Norfolk • Philadelphia • Washington, DC

AN ENTERTAINMENT CRUISES COMPANY

SAMPLE MENUS

Lunch Buffet

Items are subject to change.

Butlered Hors d'Oeuvres

Spanakopita Traditional Greek Spinich Pie

Teriyaki Beef Kabob Sirloin Tips on a Skewer with Onion & Peppers

Smoked Salmon Filo Flower Smoked Salmon Bits in Cream Cheese with Onions, Capers and Lemon

Fresh Salads

Garden-Fresh Salad Station A fresh assortment of mixed Greens, ripe Tomatoes, crisp Cucumbers, dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and bits of real Bacon, served with a choice of a Balsamic Vinaigrette or a Ranch-style dressing

Classic Potato Salad Chopped Potatoes, crisp Celery, diced Onions and sweet Pimentos, blended with a Dijon Mustard Mayonnaise

Italian Pasta Salad Imported Pasta tossed with Green and Red Bell Peppers, and Sweet Onions in an herbed Italian Dressing

Chef's Daily Selection Fresh Salad creation from our Chef

Entrées

Tilapia Fillet with Lobster Cream Fresh Tilapia Fillet baked and topped with a rich Lobster-Sherry Cream Sauce

Herb-Marinated Rotisserie Chicken Lightly-seasoned Chicken baked to perfection in a traditional blend of Herbs and Spices

Apricot-Glazed Pork Loin Jerk-seasoned Pork Loin, simmered in our Chef's sweet Apricot Glaze with Rice Wine

Three-Cheese Pasta Al Forno Imported Pasta baked with Mild and Sharp Cheeses, and topped with seasoned Bread Crumbs

Accompaniments

Garlic Smashed Potatoes

Local Harvest Vegetables

Desserts

Chocolate Covered Strawberries

Served with your Wedding Cake
(Cake included in *Elegance Package only*)

A variety of Fresh Breads and Butter will be offered.



Dinner Buffet

Items are subject to change.

Butlered Hors d'Oeuvres

Spanakopita Traditional Greek Spinich Pie

Teriyaki Beef Kabob Sirloin Tips on a Skewer with Onion & Peppers

Smoked Salmon Filo Flower Smoked Salmon Bits in Cream Cheese with Onions, Capers and Lemon

Fresh Salads

Garden Fresh Salad Station A delicious assortment of mixed Greens, ripe Tomatoes, crisp Cucumbers, dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and bits of real Bacon, served with a choice of a Balsamic Vinaigrette and a Ranch-style Dressing

Chef's Daily Selection Fresh Salad creation from our Chef

Carving Station

Garlic Encrusted Sirloin Roasted Whole with natural Juices and served with a traditional Au Jus and a chilled Horseradish Cream

Herb Marinated Pork Loin Pork Loin carved to order and served with Chef's seasonal Sauce

Entrées

Lemon-Basil Chicken Boneless Breast of Chicken lightly breaded and baked in a Lemon-Garlic-Basil Sauce, served with a mix of sautéed Peppers and Onions, then finished with a splash of White Wine

Tilapia Fillet with Lobster Cream Fresh Tilapia Fillet baked and topped with a rich Lobster-Sherry Cream Sauce

Salmon Mediterranean Fresh Wild Alaskan Salmon Fillet sautéed and drizzled with Citrus, White Wine and Dill, served with our a fresh Vegetable Chutney, roasted Garlic and Mediterranean Herbs

**Alaskan Salmon is eco-friendly and sustainable.*

Pasta Primavera Imported Pasta with sautéed Broccoli, fresh Pea Pods, Mushrooms and bright Red Peppers and your choice of Marinara or Chef's homemade Pasta Sauce

Accompaniments

Garlic Smashed Potatoes

Local Harvest Vegetables

Fresh Steamed Green Beans

Desserts

Chocolate Covered Strawberries

Served with your Wedding Cake
(Cake included in *Elegance Package only*)



HORS D'OEUVRES & BEVERAGES

Hors d'Oeuvres

Packages

Tier #1

Smokey Chicken Quesadillas, Vegetable Spring Rolls with Spicy Duck Sauce, Assorted Petite Quiche

\$8 per person (\$10.24 inclusive)

Tier #2

Teriyaki Beef Kabobs, Antipasto Skewers, Chicken and Pineapple Brochettes, Spanakopita

\$10 per person (\$12.80 inclusive)

Tier #3

Mini Beef Wellington, Scallops wrapped in Bacon, Smoked Salmon Tartlets, Mini Thai Chicken Sate, Mini Maryland Crab Cakes with Basil Mayonnaise

\$12 per person (\$15.36 inclusive)

A La Carte

Spanakopita

Assorted Mini Quiche

Parmesan Artichoke Puffs

Mini Chicken Fajitas with fresh Tomato Salsa

Brie, Almond and Pear Filo Flower

Each item \$30 per dozen (\$38.40 inclusive)

Coconut Shrimp with a Pineapple Salsa

Mini Beef Wellington

Teriyaki Beef Kabobs

Shrimp Cocktail

Mini Maryland Crab Cakes with Basil Mayonnaise

Scallops wrapped with Bacon

Asian Mushroom Spring Stick with Soy Ginger

Shiitake Mushrooms & Spinach Tartlet

Each item \$36 per dozen (\$46.08 inclusive)

Stations

Vegetable Crudités with Dip

\$7 per person (\$8.96 inclusive)

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

\$8 per person (\$10.24 inclusive)

Baked Brie en Croûte accompanied by assorted Preserves, Crackers and Crostini

\$10 per person (\$12.80 inclusive)

Beverage Packages

Non-Alcoholic Package

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

\$8 per person - Lunch cruise (\$10.24 inclusive)

\$11 per person - Dinner cruise (\$14.08 inclusive)

Beer and Wine Package

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

\$20 per person - Lunch cruise (\$25.60 inclusive)

\$28 per person - Dinner cruise (\$35.84 inclusive)

House Bar Package

This package includes the above package plus a variety of liquors.

\$24 per person - Lunch cruise (\$30.72 inclusive)

\$32 per person - Dinner cruise (\$40.96 inclusive)

Premium Brand Package

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

\$28 per person - Lunch cruise (\$35.84 inclusive)

\$36 per person - Dinner cruise (\$46.08 inclusive)

Consumption Bar Package

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

Inclusive prices above include all taxes and all fees.

Menus, times and prices subject to change.



FREQUENTLY ASKED WEDDING QUESTIONS

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 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.

What is the contract/deposit policy? Is the deposit refundable?

Your signed contract and 25% non-refundable deposit are required to confirm your reservation. Final passenger guarantee and final payment are due 30 days prior to the cruise. There are no refunds or exchanges on unused tickets. Minimum passenger requirements will apply to all deck and full ship charters. Your deposit is non-refundable because it takes away the ability for us to sell the *Spirit of Boston* to another group.

Can we bring our own decorations?

Yes, but there are a few restrictions. You must have a private deck charter. No glitter, confetti or open flames are not allowed. 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 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 do 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.

Can we use a shared deck? (non-private space)

If you choose to be on a shared deck, there is no guarantee on the deck placement. All guests will be seated together. Menus cannot be altered and announcements are not allowed on the microphone.

Private Deck Charter Requirements - Ask Your Coordinator for Details.

"Everything went very well on *Spirit of Boston*. All the people working on the boat were very helpful and all the vendors did an excellent job. We would highly recommend this experience to others. It was a great day for us and our guests. Thank you for all your help in making it such a wonderful day."

-Robbins Wedding

"Thank you so much for all of your help with the wedding - we greatly appreciate it. Everyone has been raving about how much fun they had and everything went smoothly. Thanks so much!"

- McCormick Wedding

