



SEAPORT WEDDING PACKAGE FEATURES

Each of the Features Listed Below are Included in your Wedding Package

Pricing for your Wedding Package can be found on page four for Plated Dinners and page five for Dinner Stations

Dedicated Team of Wedding Professionals Including a Personal Wedding Consultant

Wedding Packages are Inclusive of 15% Service Charge,
10% Taxable Administrative Fee and 7% Massachusetts Sales Tax

Complimentary Parking for All of Your Guests During the Reception

Executive 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 Guests

Five Hour Wedding: One Hour Cocktail Reception and Four Hours of Dinner and Dancing

Private Room for the Wedding Party with Complimentary Prosecco, Hors d'oeuvres and Cocktail Service

One Hour of Five Passed Hors d'oeuvres and Culinary Display During the Cocktail Hour

One Hour of Open Bar Service Featuring Our Select Brand Liquors, Beer, Wine and Soft Drinks During the Cocktail Hour

Three Course Plated Dinner or Dinner Stations

Prosecco for your Toast

Two Pours of Dinner Wine Offered Tableside Included with the Plated Dinner Package

Late Night Bites Included with the Plated Dinner Package

Choice of Custom Designed Wedding Cake by Icing on the Cake, Konditor Meister, or Montilio's Bakery
or Cupcakes from Georgetown Cupcakes

Complimentary Fresh Flowers for Your Cocktail Tables


Chiavari Chairs for Your Guest Tables for Adults in the Ballroom, Offered in the following colors:
Silver, Gold, Fruitwood, Walnut, Natural, Black, White with choice of White, Black or Ivory Cushions

Dramatic Pin lighting to Highlight Your Centerpieces or Custom LED Lighting to Enhance Your Ballroom

Votive Candles to Compliment Your Dinner Tables

Champagne Floor-Length Linens with White or Black Dinner Napkins

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



2018 WEDDING PACKAGE COCKTAIL HOUR BAR
INCLUDED IN PLATED DINNER AND DINNER STATIONS WEDDING PACKAGE

ONE HOUR OPEN BAR WITH SELECT BRAND LIQUORS, BEER, WINE, SOFT DRINKS DURING COCKTAIL HOUR

SELECT BRAND LIQUORS

Finlandia Vodka
Bombay Original Gin
Bacardi Rum
Jim Beam Bourbon
Dewars Scotch
Canadian Club Whiskey
Cazedores Tequila

WINE

Chardonnay, Drumheller, Columbia Valley
Sauvignon Blanc, 13 Celsius, Marlborough
Merlot, Bonny Doon
Cabernet Sauvignon, Drumheller, Columbia Valley

BEER

Harpoon India Pale Ale, Sam Adams and Heineken
Budweiser and Bud Light

SOFT DRINKS AND WATER

Soft Drinks, including Diet & Sparkling and Still Mineral Waters

PROSECCO TOAST

Ruffino Prosecco

TABLESIDE WINE SERVICE WITH DINNER, OFFERED WITH APPETIZER & ENTRÉE COURSE

Offered Twice Tableside with Plated Dinner Package Only

Choice of Two:

Chardonnay, Drumheller, Columbia Valley
Sauvignon Blanc, 13 Celsius, Marlborough
Merlot, Bonny Doon
Cabernet Sauvignon, Drumheller, Columbia Valley

2018 WEDDING PACKAGE COCKTAIL HOUR FOOD
INCLUDED IN PLATED DINNER AND DINNER STATIONS WEDDING PACKAGE

COCKTAIL RECEPTION MENU

Culinary Display

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

**Passed Hors d'oeuvres
(Please select a total of five hors d'oeuvres)**

Cold Hors d'oeuvres

BY LAND

Creamy Goat Cheese, Asparagus, Crispy Prosciutto Tartlet
Chilled Roast Beef with Brie Cheese and Grapes
Mini BLT Canapé

BY SEA

*Maine Lobster Salad, Crisp Tomato Cone, Lemon Aioli
House-Smoked Salmon, Mini Dill Pancake, Lemon Crème Fraîche
Jumbo Shrimp, Spicy Cocktail Sauce
*Tuna Tartare with Tempura Crumbs on a Crispy Wonton with Wasabi Cream

BY FARM

Herbed Crostini with Marinated Tomato and Mozzarella
Mini Individual Crudités, Herb Yogurt Dip
Endive Spear, Seaport Honeyed Goat Cheese, Black-Peppered Strawberries
Chilled Grilled Italian Vegetable Skewer with Aged Balsamic

Hot Hors d'oeuvres

BY LAND

Chicken Satay, Peanut Dipping Sauce
Mini Cheeseburgers, House-Made Tomato Ketchup
*Roasted Sirloin Medallion, Caramelized Onion, Great Hill Blue Cheese Croustade
Mini Beef Wellington
Mini Chicken Wellington
Chicken and Lemongrass Potsticker
BBQ Smoked Chicken, Mac & Cheese Melt
Chicken and Waffle Bites with maple Dipping Sauce

BY SEA

Mini Fish Taco with Guacamole and Lime
Shrimp Casino Skewer
Lobster and Saffron Arancini, Marinara Dipping Sauce
Scallops Wrapped in Bacon
Creole-Style Crab Cake, Lemon Aioli
Steamed Shrimp Shao Mai, Orange Soy Sauce

BY FARM

Sweet Potato Tots with Seaport Honey Ricotta
Steamed Edamame and Mushroom Dumpling
Fig & Mascarpone Beggar's Purse
Spinach and Feta Triangles with Cucumber Dipping Sauce
Artichoke Beignet with Saffron Aioli
Vegan Camponata Stars

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2018 PLATED DINNER WEDDING PACKAGE

PLATED DINNER MENU

**The Plated Dinner Wedding Package Pricing is Inclusive of
15% Service Charge, 10% Taxable Administrative Fee and 7% Massachusetts Sales Tax**

Please note, the Higher Priced Entrée Prevails for the Entire Guest Count

Assorted Breads Served Tableside with Sweet Butter and Garlic Herb Spread

APPETIZERS AND SALADS

Hand-Picked Greens, Baby Tomatoes, English Cucumbers, Herb Vinaigrette

Burratini, Cucumber Spaghetti, Tiny Tomatoes, Sorrel Mint Pesto, Leek Dust

Baby Gem Lettuce with Pickled Watermelon Radish, Tomatoes, Feta Cheese, Cucumber and Za'atar Dressing with Pita Croutons

Chickpea Salad Three Ways, Aquafara Dressing

Warm Seared Scallops with Pork Belly, Rainbow Chard and Pinot Gris Butter

Chicken Confit Ravioli, Black Garlic Pan Sauce, Wilted Chicory

Roasted Beets and Pear Salad with Bibb Lettuce, Radicchio, Golden Raisins, Blue Cheese,

Toasted Pumpkins Seeds, Red Wine Dressing

ENTRÉE

BY LAND

Roast Filet of Beef, Potato Gnocchi, Melted Leeks, Green Peppercorn Sauce \$227

Slow Roasted Breast of Chicken, Brown Butter Mashed Potatoes, Bacon Tomato Jam and Portobello Mushroom \$210

Korean Spiced Braised Short Ribs, Jasmine Green Onion Rice, Cucumber, Kimchi \$211

Hasselback Chicken with Lemon Scented Rice Pilaf and Roasted Fennel, Artichoke Hearts and Roasted Pepper \$210

BY SEA

Rosette of Salmon, Spelt and Mushroom Risotto, Freeze Dried Corn and Sundried Tomato Relish and Basil Seed Sauce \$212

Herb Cod Loin, Leeks, Wild Mushrooms, Sautéed Potato and Skordalia Sauce \$212

Pan Roasted Chilean Sea Bass, Tri Colored Cauliflower Risotto and Basil Oil \$217

BY FARM

Eggplant Involtini with Spicy Tomato Sauce on a Bed of Sautéed Kale and Cannellini Beans \$210

SEAPORT SELECT

Grilled Breast of Chicken, Rock Shrimp, Pepper Relish, Chive Risotto, Onion Beurre Blanc \$220

*Grilled Petit Filet of Beef, New England Lobster Tail, Pinot Noir Sauce, Corn and Potato Custard, Drawn Butter \$254

*Grilled Petit Filet Mignon, Giant Shrimp, Olive-Oil Mashed Potatoes, Pencil Asparagus, Cabernet Reduction \$250

Grilled Breast of Chicken, Pan-Seared Diver Scallop, BLT Potatoes, Gazpacho Sauce \$220

Grilled Petit Filet Mignon, Maine Crab Cake, Fingerling Potatoes, Medley of Farmer's Beans, Lobster Sauce \$250

DESSERT

Custom Designed Wedding Cake by Seaport's Preferred Vendors

Icing on the Cake, Konditor Meister, or Montilio's Bakery or Cupcakes from Georgetown Cupcake

Wedding Cake Enhanced with Complementing Dessert Sauce, Chocolate Swizzle Stick, and Whipped Cream

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LATE NIGHT BITES

(Please select one item to be displayed on a station one hour prior to end of wedding)

Warm Mini Sea Salted Chocolate Chip Cookies with "Shots" of Cold Milk

Gourmet Grilled Cheeses and Shoe String French Fries in Shot Glasses:

Aged Cheddar & Beefsteak Tomato on Sourdough Bread, and Gouda & Caramelized Onions on Honey Wheat Bread

Mini Cheeseburger Sliders with Shoe String French Fries in Shot Glasses

Pub Snacks: Popcorn Chicken and Warm Soft Pretzel Bites with Dipping Sauces

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2018 DINNER STATIONS WEDDING PACKAGE

DINNER STATIONS

The Dinner Stations Wedding Package Price of \$222.00 per Guest is Inclusive of 15% Service Charge, 10% Taxable Administrative Fee and 7% Massachusetts Sales Tax

RISOTTO STATION

Please Select One:

Orzo Risotto with Leeks, Grana Padano and Pulled Herb Chicken
Rock Shrimp, Garlic and Herb Risotto, Parmigiano Reggiano Cheese
Heirloom Tomato and Fresh Basil Risotto, Creamy Mascarpone Cheese
Herb Asparagus and English Pea Risotto
Lobster Risotto with Roasted Tomatoes (upgrade of \$5.00 per guest)

PASTA STATION

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

Pasta

Please Select One:

Penne, Gemelli, Garganelli, Tri-Colored Tortellini

Sauces

Please select one:

Classic Marinara, Pesto Cream, Bolognese or Black Olives, Roasted Tomatoes, White Wine and Garlic

CARVING STATIONS

Please Select Two:

Churrasco Grilled Flank Steak, Chimichurri Warm Flat Breads
Cuban Stuffed Pork Loin with Ham, Pickles, Swiss Cheese, Mustard Sauce, Served with French Bread
Sea Salt and Herb Crusted Sirloin, Green Peppercorn Sauce, Hearth-Baked Breads
Grain Mustard, Seaport Honey, Tarragon Roasted Side of Salmon, Caramelized Shallot Crème Fraîche
Jack Daniel's Maple-Glazed Turkey Breast, Cranberry Citrus Compote, Hearth-Baked Breads
*Herb Roast Beef Tenderloin, Horseradish Cream, Grain Mustard, Parker House Rolls (upgrade of \$8.00 per guest)

SALAD

Please Select One:

Caprese Salad
Caesar Salad
Mixed Green Seasonal Salad

SIDES

Please Select Two:

Yukon Mashed Potatoes
Oven Baked Sweet Potato
Roasted Fingerling Potatoes
Medley of Wild Rice, Parsley Butter
White Corn and Cheddar Polenta
Char Grilled Vegetables
Ratatouille of Farmers Vegetables

SWEET ENDING DESSERT TABLE

House-made Assorted Petite Pastries, Chocolate Truffles, Dessert Shooters, Fresh Fruit with Chocolate Fondue

Custom Designed Wedding Cake by Seaport's Preferred Vendors
Icing on the Cake, Konditor Meister, or Montilio's Bakery
Or Cupcakes from Georgetown Cupcake

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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MAY WE SUGGEST TO ENHANCE YOUR WEDDING

PASSED HORS D'OEUVRES

Tuna or Salmon Tartar "Push Pops" \$9.00 per piece
Jumbo Shrimp, Cocktail Sauce in a Shooter Glass \$8.00 per piece
Assorted Nigiri Sushi \$8.00 per piece
*Baby Lamb Chops \$8.00 per piece
Warm Brie Puff with Berry Compote \$8.00 per piece

TRADITIONAL NEW ENGLAND RAW BAR

\$150 Chef's Fee per attendant to shuck to order
Lobster Cocktails, Market Price
*Variety of Seasonal Local Oysters \$8.00 per piece
*Little Neck Clams \$8.00 per piece
Chilled Jumbo Shrimp with Cocktail Sauce and Lemons \$8.00 per piece

MEDITERRANEAN VEGETABLES

Tabouleh, Hummus, Greek Yogurt Tzatziki, Feta Cheese, Tomato Salad
With Grilled Flat Breads and Rice Crackers
\$16.00 per guest

SUSHI BAR

Made to Order, Sushi Chef fee required at \$350.00 per attendant

*Maki Sushi \$9.00 per piece
*Spicy Tuna Roll \$9.00 per piece
*Tuna Roll \$9.00 per piece
Sweet Potato Roll \$9.00 per piece
California Roll \$9.00 per piece
Avocado Roll \$9.00 per piece
*Nigiri Sushi \$9.00 per piece
Served with Wasabi and Pickled Ginger
Brown Rice Sushi available upon request

TUSCAN ANIPASTI DISPLAY

Imported Salami, Sopressata, Prosciutto, Balsamic-Marinated Mushrooms, Grilled Vegetables, Roasted Peppers,
Hot Stuffed Cherry Peppers, Olives, Fresh Mozzarella and Sharp Provolone
with Hearth Baked Breads, Focaccia, Rice Crackers and Grissini
\$25.00 per guest

MEATBALL MADNESS

Buffalo Chicken Meatball, Stuffed with Great Hill Blue Cheese, Caramelized Onions, Shredded Iceberg Lettuce
Beef and Arugula Meatball, Stuffed with Portobello Mushrooms and Fontina Cheese, Roasted-Garlic Mashed Potatoes
Falafel Meatball, Hummus, Fire-Roasted Red Pepper Sauce
\$25.00 per Guest

PASTA COURSE

Lobster Ravioli with Tarragon Cream \$12.00 per guest
Three Cheese Ravioli with Morel Mushroom Cream, Garnished with Crispy Shallots at \$10.00 per guest

ANTIPASTO COURSE

Soppresata, Salami, Sharp Provolone Cheese, Marinated Tomatoes, Stuffed Cherry Peppers,
Olives and Balsamic-Marinated Mushrooms
\$12.00 per guest

SORBET COURSE

Seasonal Sorbets: Cranberry, Green Apple, Champagne, Raspberry, Blackberry, Orange Basil
\$6.00 per guest

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MAY WE SUGGEST TO ENHANCE YOUR WEDDING

CHILDREN MEALS

Entrée of Chicken Tenders with Shoe String French Fries
Dinner Includes Cocktail Hour, Salad or Appetizer, Entrée and Wedding Cake
\$41.00 per child, based on children ages 14 and under

Please Note, Children's Dinner Pricing does not Include Rented Chiavari Chair or Beverage After Cocktail Hour

\$8.50 per child per Rented Chiavari Chair, Inclusive of MA Sales Tax
\$15.00 per child for Four Hour Flat Rate with Soft Drinks and Juices, Subject to 15% Service Charge,
9% Taxable Administrative Fee and 7% Massachusetts Sales Tax

VENDOR MEALS

Chef's Selection of Hot Chicken Entrée and Soft Drink
\$41.00 per vendor

WEDDING CAKE AND CUPCAKE ENHANCEMENTS

Chocolate Dipped Strawberry \$4.00 each
Tuxedo Dipped Strawberry \$4.50 each
Scoop of Ice Cream \$5.00 per guest
Chocolate Truffles \$5.00 per guest, based on two pieces per guest

THE SWEET TABLE

House-Made Assorted Petite Pastries, Chocolate Truffles, Assorted Dessert Shooters, Fresh Fruit and Chocolate Fondue
\$18.00 per guest, based on three pieces per guest

HOUSE-MADE PETITE PASTRY PLATTERS

\$60.00 per dozen

MINI CHEESECAKE LOLLIPOP BOUQUET

Assorted Flavors: New York Style, Cherry, Toffee and Triple Chocolate
\$18.00 per guest

FRUIT PLATTERS OR HOUSE-MADE PETITE PASTRY PLATTERS

Seasonal Sliced Fresh Fruit Platter or House-Made Petite Pastry Platter, set in the Center of each Guest Table
\$60.00 per platter, based on Ten Guests per table

MINI MOUSSE SHOOTER TRILOGY

Vanilla Mascarpone, Chocolate, and Espresso
\$18.00 per guest

CHEESECAKE BUFFET

Individual Vanilla Oreo, Milk Chocolate, and Carmela Cheesecakes
Served with Caramel, Hot Fudge, Strawberry Compote, Fresh Blueberry Compote, Whipped Cream and Chocolate Curls
\$16.00 per guest

CAPPUCCINO AND ESPRESSO BAR

Accompanied by Pizzelle Cookies and Chocolate Dipped Espresso Beans
\$12.00 per guest

CANDY FAVOR TABLE

(Minimum of 100 guests)

Selections may be customized to match your color scheme and favorite selections

Candy Favor Bags with Non Pareils, Yogurt Covered Pretzels, Jelly Beans, Swedish Fish™, Gum Balls, Hershey Kisses™, M&M's™, White and Dark Chocolate-Covered Almonds
\$16.00 per guest

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2018 SEAPORT WEDDING BAR PACKAGE

Please note, The One Hour Open Bar of Select Brand Liquors, Beer, Wine and Soft Drinks during cocktail hour is Included in the Wedding Package Price

Please Select One of the Following Seaport Wedding Bar Packages is for Your Dinner and Dancing Time Frame

SELECT BRAND LIQUORS

\$9.50 per service, based on consumption

Finlandia Vodka
Bombay Original Gin
Bacardi Rum
Jim Beam Bourbon
Dewars Scotch
Canadian Club Whiskey
Cazedores Tequila

DELUXE BRAND LIQUORS

\$10.50 per service, based on consumption

Tito's Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Angel's Envy Private Barrel Bourbon
Aberfeldy 12 Year Single Malt
Crown Royal Whiskey
Casamigas Tequila

DELUXE CORDIALS

\$12.00 per service, based on consumption
(May be added to your bar service upon request)

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

ALL BARS INCLUDE:

Chardonnay, Drumheller, Columbia Valley \$8.00 per service
Sauvignon Blanc, 13 Celsius, Marlborough \$8.00 per service
Merlot, Bonny Doon \$8.00 per service
Cabernet Sauvignon, Drumheller, Columbia Valley \$8.00 per service
Prosecco, Ruffino \$8.00 per service
Regional Microbrews and Imported Beers \$9.00 per service
Domestic Beers \$8.00 per service
Sparkling and Still Mineral Waters \$5.50 per service
Regular and Diet Soft Drinks \$5.50 per service

We are happy to assist with a custom ice-carving design and pricing to enhance your bar service.
Cash bars may be ordered by special arrangement. A charge of \$0.75 is added to each drink price for Cash Bars.

HOSTED FLAT RATE PER GUEST

Non-Alcoholic Beverages for 4 Hours \$15.00 or for 5 Hours \$20.00
Beer, Wine, and Soft Drinks for 4 Hours \$24.00 or for 5 Hours \$28.00
Select Brand Liquors for 4 Hours \$26.00 or for 5 Hours \$31.00
Deluxe Brand Liquors for 4 Hours \$34.00 or for 5 Hours \$41.00
Include Deluxe Cordials for 4 Hours \$46.00 or for 5 Hours \$56.00

UPGRADE AVAILABLE DURING COCKTAIL HOUR (IN ADDITION TO THE EXISTING SELECT BRAND LIQUORS)

Add Deluxe Brand Liquors for an additional \$4.00 per guest
Add Deluxe Cordials for an additional \$7.00 per guest

CHOCOLATE CORDIAL CUPS

Mini Chocolate Cups Filled with Your Favorite Liqueurs Including Godiva, Bailey's, Sambuca Romana, Amaretto di Saronno
\$4.50 per guest

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MAY WE SUGGEST TO ENHANCE YOUR BAR

BUBBLE BAR

Dedicated Bartender Required at \$150.00 per bartender

A sparkling introduction or close to your event. Our Seaport Champagne bar has the opportunity to be as unique as you.

Taittinger, Presige Blanc, Champagne, Brut NV
\$14.00 per flute

Domanie Ste. Michelle, Brut, Columbia Valley
Ruffino, Prosecco, Italy
\$8.00 per flute

To include your choice of cordials, mixers, and fresh fruit garnishes

Please Select Three Cordials:

St. Germain Elderflower Liqueur, Pavan Liqueur,
Xanté Pear Liqueur, Viniq, Domaine de Canton Ginger Liqueur

Please Select Three Mixers:

Orange Juice, Blueberry Puree, Cranberry Juice, Pineapple Juice, Peach Puree, Pomegranate Juice

Please Select Three Garnishes:

Raspberries, Orange Slices, Strawberry Slices, Blueberries, Star fruit Slices, Wild Hibiscus Flower Bud

BOURBON BAR

*Dedicated Bartender Required at \$150.00 per bartender
\$13.00 per service*

The Seaport Bourbon & Whiskey Bar includes Our Bartender's Creations of Classic Cocktails to Include Manhattans, Old Fashions, Mint Juleps, and our very own private barrel blend served with an innovative Ice Sphere.

Choose from:

Angel's Envy Tamo Blend Bourbon

Blanton's Single Barrel Bourbon

Bulleit Bourbon Frontier Whiskey

Bully Boy White Whiskey, Boston

Knob Creek 9-Year-Old Bourbon

Redbreast 12-Year-Old Irish Whiskey

South Boston Irish Whiskey

Westland American Single Malt

WhistlePig Straight Rye Whiskey

Woodford Reserve Bourbon

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\$14.00 per service

Papa's Pilar Blonde Rum, Seaport Honey Syrup, Passoa, Pineapple Garnish

Tanqueray No. 10 Gin, Grapefruit Juice, Orange Juice, Fresh Lime Juice, Chamomile Simple Syrup

Prosecco, Vinig, Pavan, Garnished with Edible Flower

Hiro Sake, Ginger Syrup, Fresh Lime, Muddled Cucumber, Club Soda

Bully Boy Hub Punch, Fresh Lime Juice, Club Soda, Barrel-Aged Bitters

\$9.50 per service

Stolichnaya Strawberry Vodka, Passoã, Topped off with Rosa Regale
and Strawberry Heart Garnish

Plymouth Gin, Fernet-Branca, Fresh Lime, Sage-Peppercorn Syrup,
Splash of Lavender Bitters

Angel's Envy Private Barrel Bourbon, Raspberries, Lemons,
Seaport Honey Syrup

Soju, Hiro Sake, Cherry Heering, Orange Juice, Cranberry Juice,
Maraschino Garnish

Grey Goose Vodka, Godiva Chocolate Liqueur, Marie Brizard Crème de Cacao, Godiva-Infused Whipped Cream with a Kit Kat Garnish

*Enhance the energy of the event with our Infusion Bar
Displayed in Glass Infusion Jars which includes:*

Depaz Rhum, Vanilla Bean and Figs
Finlandia Vodka, Pineapples and Blood Oranges
Bourbon, Mint and Honey Syrup

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