



DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

SEAPORT

Weddings



Weddings at Davio's Seaport

Davio's Seaport offers beautiful private rooms as well as outdoor space for your celebration. Whether you envision an intimate wedding ceremony in one of our private rooms facing the waterfront, or a larger celebration, we'll work with you every step of the way to make your dream a reality.

Floor-to-ceiling windows, the versatile space can accommodate weddings of up to 350 guests.

On site ceremonies can be accommodated.

Daytime Weddings 11:00am-3:00pm & Evening Weddings 6:00pm-10:00pm

(Additional charge for additional hours)

Live Bands (first floor only) end time 11:00pm. Soundtrack music permitted (either floor) until 11:30pm.

Alcohol service must end at 12:30am.

Our Culinary & Pastry Teams will create the menu, cake & dessert for your special occasion.

Outside food or cakes not permitted.

Additional charges include 7% MA meals tax, 7% facilitation, \$175 per person for staff attendant/carving fees and additional staff members. Vendor meals are available for \$65 per vendor. Prices include private dining space for up to 4 hours and availability for set up to space 3 hours prior to event start time. All beverages are based upon consumption. Valet can be added to the bill at a charge of \$25 per car (this includes gratuity for the valet). Valet service begins at 5:00pm.

Room Rental Fees (not included in the F&B minimum) is \$1000. Patio Rental Fee \$5000 (daytime or evening charge)

Upon Booking 20% due (menu tasting for up to 4 guests can be scheduled Monday - through Thursday before 6:00pm)

60 days prior 50% of the estimate is due

10 days prior balance on estimate is due

Day of wedding - remaining balance is due.

All deposits are payable by CHECK ONLY (Additional 3% fee if using a credit card)

Davio's Northern Italian Steakhouse

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Gold Package

\$195 ++ per person

*Passed Hors D'oeuvres (during first hour)
(Choose Five)*

Hot Appetizers

Cider Bacon Wrapped Scallop
Mini Kobe Beef Meatball
Assorted Davio's Pizza
Wild Mushroom Arancini
Spicy Chicken Croquette, Lemon Caper Aioli

Cold Appetizers

Tomato-Mozzarella Skewer
Spiced Rubbed Tuna, Pickled Relish, Wasabi Chip, Aioli
Eggplant Caponata, Shaved Piave, Crostini
Portobello Mushroom, Goat Cheese, Crostini

Spring Roll Appetizers

Philly Cheese Steak Spring Rolls®, Spicy Ketchup, Mayo
Chicken Parm Spring Rolls®, Marinara
Shrimp Cotija Spring Rolls™, Citrus Aioli
Buffalo Chicken Spring Rolls®, Blue Cheese
Spinach, Feta, Spring Rolls

Cheese & Fruit (during first hour)

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread

Raw Bar (during first hour)

Maine Lobster, Lump Crab, Shrimp, Oysters, Clams, Tuna, Scallop Crudo

Prosecco Toast

3 Course Dinner

Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil
Caesar, White Anchovy, Crispy Parmigiano, Crostini
Baby Iceberg, Bacon, Tomatoes, Onions, Croutons, Louis Dressing
San Marzano Tomato Soup, Goat Cheese Chive Crostini
Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo
American Kobe Beef Meatball, Caciocavallo
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

Piatti Del Giorno

(Choose Two)

Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter
Grilled Niman Ranch Pork Chop, Goat Cheese Puffs, Vidalia Onion, Cherry Pepper Jam
Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings
Atlantic Salmon, Eggplant Caponata, Baby Spinach
Maple Roasted Acorn Squash, Farro, Wild Mushrooms, Carrot Chips

Dolce

2 Tier Wedding Cake with Vanilla Bean Gelato

Strawberry Chiffon - Yellow cake layers filled with a light pastry cream and fresh strawberries, finished with sweet whipped cream.

Flourless Chocolate Cake - Gluten Free-Dark chocolate topped with chocolate cream and chocolate shavings.

Mocha Torte - Chocolate and yellow cake layers moistened with coffee syrup, layered with mocha buttercream and a hint of apricot jam, finished with a dark chocolate glaze.

Lemon Raspberry Torte - Yellow cake layers moistened with raspberry syrup, filled with lemon cream and fresh raspberries, finished with sweet whipped cream.

Chocolate Truffle Cake - Chocolate cake layers moistened with sugar syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.

Aquahealth Bottled Sparkling & Still Water

Coffee & Tea



Platinum Package

\$225 ++ per person

*Passed Hors D'oeuvres (during first hour)
(Choose Five) Select from Gold or Platinum Package*

Hot Appetizers

Veal-Prosciutto Arancini, Black Olive Aioli
Lump Crab Cake, Lemon Aioli
Skirt Steak Skewer, Sweet Mustard
Lollipop Lamb Chop, Aged Balsamic
Braised Beef Short Rib, Polenta Cup
Crispy Crab Ravioli, Sweet Chili
Crispy Oyster, Béarnaise

Cold Appetizers

Maine Lobster Gougere
Smoked Salmon, Dill, Crème Fraiche, Cucumber
Brioche, Crème Fraiche, Salmon Roe
Tuna Tartare, Citrus
Watermelon, Feta, Mint Oil
Beef Tenderloin, Horseradish Aioli, Gougere

Antipasto (during first hour)

Display - Marinated Vegetables, Cured Italian Meats,
Imported Cheeses, Fresh Baked Bread

Raw Bar (during first hour)

Maine Lobster, Lump Crab, Shrimp, Oysters, Clams, Tuna, Scallop Crudo

Prosecco Toast

3 Course Dinner

Antipasti

(Choose Two) Select from Gold or Platinum Package
Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic
Oven Baked Lump Crab Cake, Whole Grain Mustard
Oysters Rockefeller
Cavatelli, Davio's Pork Sausage, Broccolini, Truffle Butter
Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Buffalo Mozzarella, Tomatoes, Basil, Aged Balsamic

Piatti Del Giorno

(Choose Two) Select from Gold or Platinum Package
Georges Bank Sea Scallops, Creamy Corn, Mach Stick Potatoes
Swordfish, Eggplant, Olive, Tomato Risotto, Crab Meat, Lemon Butter
Prime Flat Iron Steak, Horseradish Potatoes, Asparagus, Port Wine
Grilled Center Cut Filet Mignon, Creamy Potatoes, Spinach, Pepata
Veal Tenderloin, Creamy Potatoes, Wild Mushrooms, Cipollini, Madeira

Dolce

2 Tier Wedding Cake with Vanilla Bean Gelato
Strawberry Chiffon - Yellow cake layers filled with a light pastry cream and fresh strawberries, finished with sweet whipped cream.
Flourless Chocolate Cake - Gluten Free-Dark chocolate topped with chocolate cream and chocolate shavings.
Mocha Torte - Chocolate and yellow cake layers moistened with coffee syrup, layered with mocha buttercream and a hint of apricot jam, finished with a dark chocolate glaze.
Lemon Raspberry Torte - Yellow cake layers moistened with raspberry syrup, filled with lemon cream and fresh raspberries, finished with sweet whipped cream.
Chocolate Truffle Cake - Chocolate cake layers moistened with sugar syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.

Aquahealth Bottled Sparkling & Still Water

Coffee & Tea



Diamond Package

\$250++ per person

Passed Hors D'oeuvres (during first hour)
(Choose Five) Select from Gold, Platinum or Diamond Package

Hot Appetizers

Mini Beef Wellington
Davio's Chicken or Pork Sausage, Puff Pastry
Crispy Lobster, Sweet Chili
Seared Scallop, Tobiko, Lemon Aioli

Cold Appetizers

Mini Lobster Taco
Hamachi Spoon, Citrus
American Caviar, Blini
Foie Gras Torchon, Molten Salt, Balsamic

Antipasto, Cheese, Fruit (during first hour)

Display - Marinated Vegetables, Cured Italian Meats, Imported Cheeses,
Seasonal Fresh Fruit, Fresh Bread

Raw Bar (during first hour)

Maine Lobster, Lump Crab, Shrimp, Oysters, Clams, Tuna, Scallop Crudo

Prosecco Toast

3 Course Dinner

Antipasti

(Choose Two) Select from Gold, Platinum or Diamond Package
Beet Salad, Goat Cheese, Baby Watercress, Truffle Vinaigrette
Lobster Bisque, Basil Oil
Burrata, Prosciutto, Mostarda, Aged Balsamic
Boston Bibb, Local Tomatoes, Radishes, Jumbo Lump Crab, Louis Dressing
Lobster Ravioli, Shallot Mascarpone Cream
Tuna Tartare, Citrus Pasta Chip
Braised Octopus, Cauliflower Purée, Almonds, Romesco

Piatti Del Giorno

(Choose Two) Select from Gold, Platinum or Diamond Package
Dover Sole, Cauliflower Purée, Spinach, Capers, Shallots, Lemon
Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter
Grilled Prime Aged New York Strip, Truffle Hash, Port Wine
Colorado Lamb Rack, Goat Cheese Potatoes, 20 Year Balsamic
Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port
Surf & Turf, Prime Flat Iron, Maine Lobster Tail, Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Dolce

2 Tier Wedding Cake with Vanilla Bean Gelato
Strawberry Chiffon - Yellow cake layers filled with a light pastry cream and fresh strawberries, finished with sweet whipped cream.
Flourless Chocolate Cake - Gluten Free-Dark chocolate topped with chocolate cream and chocolate shavings.
Mocha Torte - Chocolate and yellow cake layers moistened with coffee syrup, layered with mocha buttercream and a hint of apricot jam, finished with a dark chocolate glaze.
Lemon Raspberry Torte - Yellow cake layers moistened with raspberry syrup, filled with lemon cream and fresh raspberries, finished with sweet whipped cream.
Chocolate Truffle Cake - Chocolate cake layers moistened with sugar syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.

Aquahealth Bottled Sparkling & Still Water

Coffee & Tea



Optional Additions:

Sushi / Sashimi Station

\$3.00 per individual piece (Sushi)
\$5.00 per individual piece (Sashimi)

Salad Course

\$12++ per person

Caviar

Market Price
Sevruga or Osetra
Blini, Toast Points, Crème Fraîche, Egg, Onions

Pasta Course

\$18++ per person

Pasta Trio

\$28++ per person

Upgrade from Prosecco to Champagne Toast

\$6++ per person

Assorted Mini Pastries

\$12++ per person

Upgrade to a 3 Tier Cake

\$150++

Late Nite Bites

\$5++ Per Person (Choose any of the following)

Fries (Regular & Truffle)
Goat Cheese Puffs
Tater Tots
Pancetta Popcorn
Fresh Baked Cookies
Macaroons

\$8++ Per Person (Choose any of the following)

Davio's Spring Rolls
Assorted Pizza
Mini Donuts

\$15++ Per Person (Choose any of the following)

Sliders - (Choose Two)
Buttermilk Crispy Chicken, Kobe Beef, Short Rib, Crispy Oysters

Ice Cream Sundae Bar

Choice of 3 Ice Cream Flavors, 2 Sauces, 5 Toppings





At Davio's, it's all about the guest.