

SEAPORT BAR/BAT MITZVAH FEATURES



Dedicated Team of Event Professionals Including a Personal Consultant

Bar/Bat Mitzvah Packages are Inclusive of 15% Service Charge, 8% Taxable Administrative Fee
and 5 % Massachusetts Sales Tax

Complimentary Parking for All of Your Guests During the Reception

Suite for the Family at Seaport Hotel on Your Reception Night

Preferred Rates for Overnight Rooms at Seaport Hotel for Your Guests

Complimentary Private Menu Tasting for Up to Four People

One Hour of Open Bar Service Featuring Our Select Brand Liquors for the Cocktail Hour

Private Room for the Family During the Reception for Photographs

Wine Service with Dinner

Custom Designed Bar/Bat Mitzvah Cake by Konditor Meister or Montilio's Bakery

Distinctive Venue with Unique Ambiance Featuring Spectacular Water Views

Dramatic Pinlighting to Highlight Your Centerpieces

Votive Candles to Compliment Your Dinner Tables

White Floor-Length Linens with White Damask Overlays and Dinner Napkins

Complimentary Seasonal Flowers for Your Cocktail Tables

Silk Trees with Romantic Up-Lighting in Your Ballroom

Oversized Parquet Dance Floor

VIP White Gloved Service

Gold Crumber Service

AUTUMN/WINTER SERVED DINNER PACKAGE

SEPTEMBER 29, 2008 THROUGH MARCH 30, 2009

BAR SERVICE

One Hour Open Bar Service Featuring Our Select Brand Liquors for the Cocktail Hour
Columbia Crest Grand Estates or Bollini Wines Offered with Each Course

PASSED HORS D'OEUVRES

(Please Select Seven)

OR

You May Substitute a Pasta Station for an Additional Three Passed Horsd'Oeuvres

HOT HORS D'OEUVRES

*Mini Beef Wellington with Béarnaise Sauce
Roasted Eggplant and Caramelized Onion Phyllo Purses
*Roasted Sirloin Medallions on Blue Cheese Croustade
Coconut Chicken with a Honey Soy Sauce
Mini Cheeseburgers with House-made Ketchup
Fried Peking Duck Ravioli with Sweet Sesame Sauce
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
Spinach & Feta Triangles

COLD HORS D'OEUVRES

Chilled Slow Roasted Sirloin Canapé
Chive Grissini Lollipop
Kappa Maki Sushi
Spiced Tuna Tartar on English Cucumber
Feta Cheese and Black Olive Tomato Tartlette
Herbed Crostini with Wild Mushroom and Truffle Oil
Smoked Salmon and Cream Cheese Grissini Lollipop
Roasted Duck Breast and Kim Chee on a Scallion Pancake
Mini Smoked Salmon and Cream Cheese Blintz Pinwheels

DINNER MENU

APPETIZER

Butternut Squash Ravioli with Sage Butter and Crispy Parsnips
Wild Mushroom and Creamy Cheese Turnover with Smoked Tomato Butter and Baby Arugula

SALAD

Mesclun Greens with Great Hill Blue Cheese, Spiced Pecans, Pears, Cranberries, Pear William Dressing
Mixed Baby Greens and Caramelized Butternut Squash with Cinnamon Croutons, Maple Walnut Dressing

ENTRÉE

Grilled Breast of Chicken with a Potato Gnocchi and Vegetable Cannelloni and a Chianti Sauce
Roasted Chicken with Corn Bread and Cranberry Stuffing, Maple Spaghetti Squash, Rosemary Roasted Sweet Potatoes
Maple-Glazed Filet of Salmon with Smoked Salmon and Pea Risotto, Carrots and a Chive Emulsion
Roasted Filet of Black Cod, Braised Baby Leeks, Fingerling Potato Shitake Green Onion Ragu, Ginger Red Butter
Grilled Petit Filet Mignon and Pan-Roasted Salmon Medallion, Olive Oil Roasted Potatoes, Baby Spinach and Red Wine Sauce
Roast Filet Mignon of Beef with Wild Mushroom Bread Pudding and Caramelized Baby Onions and Cabernet Reduction

DESSERT

Konditor Meister or Montilio's Bakery Custom Designed Bar/Bat Mitzvah Cake, Dessert Sauce and Whipped Cream
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Prices are Per Person and Inclusive of 15% Service Charge, 8% Taxable Administrative Fee and a 5% Massachusetts Sales Tax. Administrative Fees Do Not Represent a Tip or Service Charge for Wait Staff, Service Employees or Service Bartenders. Consumption of Raw or Undercooked Meat, Fish or Egg Products May Increase Your Risk of Food Borne Illness.

ENHANCE YOUR RECEPTION

PASSED HORS D'OEUVRES

*Grilled Pommery Crusted Lamb Noisette
Mini New England Lobster Pot Pie
Coconut Coated Shrimp

TRADITIONAL NEW ENGLAND RAW BAR

Chilled Shrimp Served with Cocktail Sauce
*Variety of Seasonal Local Oysters
*Little Neck Clams
Lobster Cocktails Market Price
Shrimp Shooters
Lobster Shooters
*Oyster Shooters
Chef's Fee Required

SUSHI BAR

*Sushi, Maki, Nigiri and California Rolls Served with
Pickled Ginger, Wasabi and Seaweed Salad
*Sushi Chef Prepare to Order

TUSCAN ANTIPASTI DISPLAY

Imported Prosciutto and Salami, Balsamic Marinated
Mushrooms, Roasted Peppers, Olives, Fresh Mozzarella and
Asiago Cheese, Hearth Baked Breads and Grissini

PASTA COURSE

Gemelli with Tomato Basil Sauce
Filled Pastas

ANTIPASTO COURSE

Grilled Eggplant, Imported Prosciutto, Marinated
Mushrooms, Artichokes and Boccancino

SORBET COURSE

Lemon, Cranberry
Orange Basil, Green Apple, Espresso, Chocolate

VENDOR MEAL

Chef's Choice of a Chicken Entrée and Soft Drink

CHILDREN'S DINNER

Entrée of Chicken Tenders with French Fries
Dinner to Include Appetizer, Salad and Bar/Bat Mitzvah
Cake
Suggested for Children 7 Years and Under

SWEET ENDINGS

DESSERT TABLE

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

BLACK AND WHITE CUPCAKE STATION

Homemade Vanilla and Chocolate Cupcakes
With Chocolate and Vanilla Buttercream Frosting
Topped with Nonpareils

HOUSE-MADE ASSORTED PETIT PASTY PLATTERS

EMBELLISHMENTS TO YOUR CAKE

Chocolate Dipped Strawberry
Tuxedo Strawberry
Ice Cream
Chocolate Truffles
(Two Pieces per Guest Suggested)
Seasonal Berries — Price will Vary

CAPPUCCINO & ESPRESSO BAR

Accompanied by Pizzelle Cookies and Chocolate
Dipped Espresso Beans
We require a Minimum for this Service

AFTER DINNER CHOCOLATE FOUNTAIN

Dramatic Cascade of Warm Chocolate Fondue
Served with the Following Dipping Items
Fresh Strawberries, Pineapple, Miniature Pound Cakes,
Assorted Biscotti, Pretzel Sticks, Marshmallows and Wafer
Cookies
Minimum of 100 Guests Required

CANDY FAVOR TABLE

Candy Favor Bags and Featuring Your Choice of Colores
Candies
Non Pareils, Yogurt Covered Pretzels, Jelly Beans,
Gum Drops, Hershey Kisses, M&M's and
Chocolate Covered Almonds
Minimum of 100 Guests Required — 6 oz. per Guest
Selections May Be Customized

FRUIT PLATTERS

Fresh Fruit Platters for Individual Guest Dinner Tables

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HOSTED BAR SERVICE

SELECT BRAND LIQUORS

Skyy
Bombay Original Gin
Bacardi
Jack Daniels
Dewars
Canadian Club
Sauza Gold Tequila

PREMIUM BRAND LIQUORS

Absolut
Tanqueray
Captain Morgan/Bacardi Gold
Eagle Rare Bourbon
Dewars' 12 Year
Canadian Club Classic 12 Year
Cazadores Reposado Tequila

DELUXE BRAND LIQUORS

GREY GOOSE
BOMBAY SAPPHIRE
BACARDI 8 YEAR
MAKER'S MARK
MACALLAN OR ABERFELDY SINGLE MALT
CROWN ROYAL
CORAZON ANEJO TEQUILA

PREMIUM CORDIALS

(MAY BE ADDED TO YOUR BAR SERVICE UPON REQUEST)

STALYCHNAYA ELIT VODKA
MILLER'S GIN
PYRAT CASK 23 RUM
WOODFORD RESERVE BOURBON
CHIVAS ROYAL SALUTE
DEWAR'S SIGNATURE
PATRON ANEJO
COURVAISIER XO
GRAND MARNIER SCENTCINQUAIRE
CLEAR CREEK PAIRE WILLIAM

PREMIUM CORDIALS

(MAY BE ADDED TO YOUR BAR SERVICE UPON REQUEST)

BAILEY'S
CHAMBORD
SMBUCA ROMANA
TIA MARIA
KAHLUA
COURVOISIER VS

DELUXE CORDIALS

(May be added to your bar service upon request)

Grand Marnier
Drambuie
Amaretto di Saronno
Remy Martin VSOP
Fragelico
Fonseca LBV Port
B&B

BARS INCLUDE

Columbia Crest Grand Estates Merlot, Cabernet Sauvignon and Chardonnay
Chateau St. Jean Chardonnay and Cabernet Sauvignon
Danzante Pinot Grigio
Harpoon Indian Pale Ale, Sam Adams and Heineken
Budweiser and Bud Light
Sparkling and Still Mineral Waters
Soft Drinks, Including Diet
Cash Bars May be Ordered by Special Arrangement

ADDITIONAL BAR ADDED ON TO THE ONE HOUR OF PACKAGE OPEN BAR SERVICE
HOSTED FLAT RATE PER GUEST

Select Brand Liquors for 4 Hours or 5 Hours
Premium Brand Liquors for 4 Hours or 5 Hours , Include Premium Cordials for 4 Hours or 5 Hours
Deluxe Brand Liquors for 4 Hours or 5 Hours , Include Deluxe Cordials for 4 Hours or for 5 Hours

UPGRADE PACKAGE COCKTAIL HOUR
HOSTED FLAT RATE PER GUEST

Select Brand Liquors to Premium Brand Liquors, Include Premium Cordials
Select Brand Liquors to Deluxe Brand Liquors, Include Deluxe Cordials

CHOCOLATE CORDIAL CUPS

Mini Chocolate Cups Filled with Your Favorite Liqueurs,
Godiva, Bailey's, Sambuca Romana, Amaretto di Saronno

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MARTINI BAR
"CLASSIC SELECTIONS"

THE ORIGINAL MARTINI

London Dry Gin, Dash of Vermouth, Queen Olive

COSMOPOLITAN

Vodka, Cointreau, with a Splash of Cranberry Juice

APPLETINI

Vodka, Sour Apple Liqueur Garnished with a Granny Smith

THE SEAPORT MILK & COOKIES

Bailey's Irish Cream, Godiva Liqueur, Frangelico

FALL & WINTER SELECTIONS

CRÈME BRULEE MARTINI

Vodka Shaken with Crème Brulee Liqueur and Frangelico

MOCHATINI

Starbucks Coffee Liqueur

Shaken with Navan Madagascar

Vanilla Cognac and Brizard Crème de Cacao

CARAMEL APPLE PIE

Kettle One Vodka, Berentzen Apple Liqueur, Butterscotch Schnapps,
served in a Graham Cracker Crust Rimmed Martini Glass

THE MAPLE LEAF

Macallan Amber Liqueur, Tuaca Liqueur,

Maple Syrup, garnished with thyme skewered Olive

ICEBURG MARTINI

Zyr Vodka, Hypnotiq, Topped with Moët & Chandon Champagne

TOFFEE COFFEE

Starbucks Coffee Liqueur, Shaken with

Godiva White Chocolate Liqueur and

Dooley's Toffee Liqueur with a Splash of Cream

TOASTED ALMOND

DiSaronno Amaretto, Kahlua and Frangelico

CRANBERRY MARTINI

White Cranberry Martini Garnished with a Cranberry in the Glass

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