



SEAPORT
HOTEL & WORLD TRADE CENTER

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

Five Hours 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 Light, Fruitwood Dark, 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

2019 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

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

WINE

Chardonnay, Drumheller, Columbia Valley
Sauvignon Blanc, Momo, Marlborough
Rosé, Boya, Leyda Valley
Merlot, Bonny Doon
Cabernet Sauvignon, Drumheller, Columbia Valley

BEER

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, Momo, Marlborough
Merlot, Bonny Doon
Cabernet Sauvignon, Drumheller, Columbia Valley

2019 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
House Smoked Chicken Salad on Petite Masa Sope, Avocado Cream *GF*
*Grass Feed Beef Tartare Croute, Cornichons and Crispy Fried Capers

BY SEA

*Maine Lobster Salad, Crisp Tomato Cone, Lemon Aioli
Jumbo Shrimp, Spicy Cocktail Sauce *GF*
*Tuna Tartare with Tempura Crumbs on a Crispy Wonton with Wasabi Cream

BY FARM

Herbed Crostini with Marinated Tomato and Mozzarella
Heart of Palm Ceviche, Plantain Tart, Cilantro Crema
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
Rosemary Short Rib on Potato Croquet with Smoked Tomato Jam
Chicken and Waffle Bites with maple Dipping Sauce

BY SEA

Mini Fish Taco with Guacamole and Lime
Caribbean Coconut Shrimp, Jerk Dipping Sauce
Lobster and Saffron Arancini, Marinara Dipping Sauce
Scallops Wrapped in Bacon *GF*
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
"Halloumi Fries" with Za'atar, Harissa Yogurt Dip
Vegan Camponata Stars V

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2019 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 *V*

Burrata with Apricot Compote, Arugula, Red Onion, Toasted Almonds, Fig Syrup

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

Local Maine Crab and Chilled Noodle Salad with Mango, Nuoc Cham Dressing, Enoki Hay *GF*

Seared Scallops with Quinoa and Apple Salad with Celery Root Puree *GF*

Baby Spinach and Cheese Ravioli with Chunky San Marzano Tomato Basil Sauce, Asiago Cheese Crisp, Basil Oil

Baby Iceberg Salad, Chopped Bacon, Baby Heirloom Tomatoes, Sourdough Croutons

ENTRÉE

BY LAND

Seared Filet, Rosemary Wild Mushroom Bread Pudding, Local Beans, Roasted Garlic Buerre Blanc

Seared Statler Chicken with Spinach and Artichoke Arancini, Peas A La Francaise, Fresh Mint

Stout-Braised Short Rib, Horseradish and Buttermilk Mashed Potatoes, Root Vegetable "Stew" *GF*

Chicken Cacciatore with Lemon Basil Vialone Nano Risotto, Sautéed Baby Zucchini *GF*

BY SEA

Grilled Swordfish with Gremolata, Warm Panzanella Salad, Basil Lemon Sauce

Pan Roasted Salmon, Crisp Rice, Blistered Shishito Peppers, Furikake Butter Sauce *GF*

Potato Crusted Sea Bass, Ragout of Crimini Mushroom, Baby Onion, English Pea, Tomato Butter, Garden Mint Oil *GF*

BY FARM

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

SEAPORT SELECT

Pan Roasted Breast of Chicken, Rock Shrimp and House Made Grits, Sautéed Greens

*Roast Filet of Beef, Lobster and Potato Quiche, Sautéed Baby Vegetables, Chive Butter

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

*Filet Stuffed with Shrimp, Barley Pilaf, Asparagus Spears, Lemon Cream Sauce

Grilled Filet of Beef, Pan Seared Diver Scallops, Gratin Potatoes, Mustard Mushroom Cream Sauce

New England Seafood Stuffed Chicken Breast, Baby Spinach, Vegetable Rice Pilaf, Lobster Sauce

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

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

Mini Cheeseburger Sliders with Shoe String French Fries

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

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2019 DINNER STATIONS WEDDING PACKAGE

DINNER STATIONS

The Dinner Stations Wedding Package Price is per Guest and 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 *GF*
Lobster Risotto with Roasted Tomatoes (upgrade per guest) *GF*

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, Orecheiette, 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 *GF* and Warm Flat Breads
Roasted Jamaican Jerk Rubbed Pork Loin with Pineapple Salsa *GF* and Assorted Grilled Flatbreads
Sea Salt and Herb Crusted Sirloin, Green Peppercorn Sauce *GF* and 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 *GF* and Parker House Rolls (upgrade 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"

*Blackened Tuna on a Cucumber Round with Sticky Rice, Fukirake and Spicy Aioli *GF*

Assorted Nigiri Sushi

*Baby Lamb Chops

Warm Brie Puff with Berry Compote

TRADITIONAL NEW ENGLAND RAW BAR

Chef's Fee per attendant to shuck to order

Lobster Cocktails, Market Price *GF*

*Variety of Seasonal Local Oysters *GF*

*Little Neck Clams *GF*

Chilled Jumbo Shrimp with Cocktail Sauce and Lemons *GF*

MEDITERRANEAN VEGETABLES

Tabouleh, Hummus, Greek Yogurt Tzatziki, Feta Cheese, Tomato Salad

With Grilled Flat Breads and Rice Crackers

SUSHI BAR

Made to Order, Sushi Chef fee required

*Maki Sushi

*Spicy Tuna Roll

*Tuna Roll

Sweet Potato Roll

California Roll

Avocado Roll

*Nigiri Sushi

Served with Wasabi and Pickled Ginger

Brown Rice Sushi available upon request

TUSCAN ANITPASTI 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

GUACAMOLE STATION

Traditional Guacamole, Jalapeno with Roasted Tomato and Corn Guacamole, Guacamame (Edamame), *GF*

Presented in Molcajetes

Served with House Fried Corn Tortilla Chips *GF*

PASTA COURSE

Lobster Ravioli with Tarragon Cream

Three Cheese Ravioli with Morel Mushroom Cream, Garnished with Crispy Shallots

ANTIPASTO COURSE

Soppresata, Salami, Sharp Provolone Cheese, Marinated Tomatoes, Stuffed Cherry Peppers,

Olives and Balsamic-Marinated Mushrooms


SORBET COURSE

Seasonal Sorbets: Cranberry, Green Apple, Champagne, Raspberry, Blackberry, Orange Basil *GF*

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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
Hosted Non-Alcoholic Beverages for the duration of the wedding
based on children ages 14 and under
*Please Note, Children's Dinner Pricing does not Include Rented Chiavari Chair
priced per child per Rented Chiavari Chair, Inclusive of MA Sales Tax*

VENDOR MEALS

Chef's Selection of Hot Chicken Entrée and Soft Drink

WEDDING CAKE AND CUPCAKE ENHANCEMENTS

Chocolate Dipped Strawberry *GF*
Tuxedo Dipped Strawberry
Scoop of Ice Cream
Chocolate Truffles

THE SWEET TABLE

House-Made Assorted Petite Pastries, Chocolate Truffles, Assorted Dessert Shooters, Fresh Fruit and Chocolate Fondue

HOUSE-MADE PETITE PASTRY PLATTERS

MINI CHEESECAKE LOLLIPOP BOUQUET

Assorted Flavors: New York Style, Cherry, Toffee and Triple Chocolate

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

MINI MOUSSE SHOOTER TRILOGY

Vanilla Mascarpone, Chocolate, and Espresso *GF*
Or
Orange Panna Cotta, Chocolate, Lemon Meringue *GF*

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

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

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2019 SEAPORT WEDDING BAR PACKAGE

Please note, The Five Hour Open Bar features our Select Brand Liquors, Beer, Wine and Soft Drinks 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

per service, based on consumption

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

DELUXE BRAND LIQUORS

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

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
Sauvignon Blanc, Momo, Marlborough
Merlot, Bonny Doon
Cabernet Sauvignon, Drumheller, Columbia Valley
Rosé, Boya, Leyda Valley
Prosecco, Ruffino
Imported Beers
Domestic Beers
Local Craft Beers
Sparkling and Still Mineral Waters
Regular and Diet Soft Drinks

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. An extra charge is added to each drink price for Cash Bars.

UPGRADE OPTIONS:

Add Deluxe Brand Liquors for an additional charge per guest for Cocktail hour or for Five total hours of service

Add Local Craft Beer: Harpoon IPA, Sam Adams Boston Lager, Jack's Abby Black Lager, Nightshift IPA, Fort Hill Ale, Clown Shoes Season for Five total hours of service for an additional charge per guest

Add Deluxe Cordials for an additional charge per guest

CHOCOLATE CORDIAL CUPS

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

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MAY WE SUGGEST TO ENHANCE YOUR BAR

BUBBLE BAR

Dedicated Bartender Required at flat rate 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

Domanie Ste. Michelle, Brut, Columbia Valley
Ruffino, Prosecco, Italy

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 flat rate per bartender

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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MAY WE SUGGEST TO ENHANCE YOUR BAR

MARTINI BAR

PLAZA SWIZZLE

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

FLAGSHIP

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

THE NORTH END

Prosecco, Viniq, Pavan, Garnished with Edible Flower

THE HARBORVIEW

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

THE CITYVIEW

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

Cocktail List

THE LIGHTHOUSE

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

THE LARKIN

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

RASPBERRY SMASH

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

CHERRY BLOSSOM

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

THE KIT-KAT

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

SEAPORT INFUSIONS

*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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