

Elite

PRIVATE YACHTS



WINE, DINE AND ENTERTAIN ON YOUR OWN PRIVATE YACHT.

Elite Private Yachts provides Boston with the most innovative and accommodating private charter yacht. Host a truly distinguished event on the water in a setting that is nothing short of impressive. Our endless options for food, beverages, entertainment, and flexible boarding and cruising times allow for a completely customized event that's exactly to your specifications and matches the sophisticated tastes of your group.

With its sensational views, contemporary setting and completely customizable options, the *Seaport Elite* is Boston's most exclusive dining and entertainment experience. Enjoy all the prestige of cruising on your own private yacht for a meeting, celebration or unique gathering. Savor our freshly prepared cuisine and refreshing beverages. Feel the fresh breezes on the open deck or relax in climate-controlled luxury. Be treated to one breathtaking view after another on historic Boston Harbor. Let us customize and manage every facet of your event to your distinct and complete satisfaction.

Call to start planning your event today.

Visit EntertainmentCruises.com or call 617.748.1499 for more information.

Elite

PRIVATE YACHTS



“Our sincerest thanks to the *Seaport Elite* team on a fine job. The crew and ALL of the staff—from servers to bartenders to chefs—were true professionals. Our group of recreational marine businesses was universally impressed with the service, the food, the vessel and the staff. Kudos to your organization for having assembled such a fine team that ensured the success of a perfect evening onboard.”

- Massachusetts Marine Trades Association

“The staff on our *Elite* Yacht Cruise was very friendly, the food was great, and the views and yacht were spectacular. What a fabulous time!”

- International Special Events Society

“The staff and crew aboard the *Elite* were professional, courteous and friendly. Excellent food and service complimented our evening perfectly.”

- Risk and Insurance Management Society, Inc

Visit EntertainmentCruises.com or call 617.748.1499 for more information.



CUSTOMIZABLE EVENTS

Let our professional event planners create a custom event just for your group. As one of Boston's most exclusive and completely customizable venues, your options for entertaining are endless.

Exclusive events perfect for:

- Employee recognition • Gala receptions • Product launches • Corporate milestones
- Client entertaining • Incentive events • Summer team building • Board meetings • Employee outings
- Sales retreats • Special occasions • Holiday parties • Weddings

Seaport Elite can board and disembark from the following locations:

- The World Trade Center (steps away from the new Boston Convention Center) • The Hyatt Harborside
- Marina Bay • Charlestown • Water Boat Marina • Constitution Marina • Rowes Wharf

Enhance your event:

- Custom florals • Ice sculptures • Specialty bars • Specialty music • Karaoke • Reggae bands
- Steel drum bands • Themed events • Festive accents • Caricature artists • Photography services
- Transportation • Meeting equipment rentals • Chocolate fountains • Customized menu options

 Visit EntertainmentCruises.com or call 617.748.1499 for more information. 

Elite

PRIVATE YACHTS



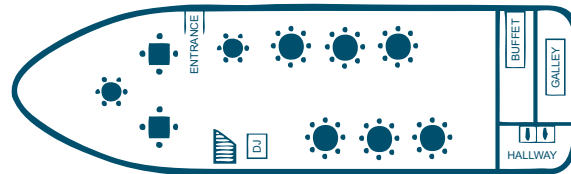
DECK INFORMATION

Main Dining Deck

Seating Capacity: 70 or 110 for cocktail style

Heads: 1 Woman's / 1 Men's

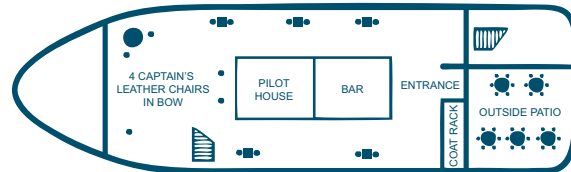
- ◆ First deck on yacht
- ◆ Fully enclosed, climate-controlled
- ◆ Restrooms located in stern
- ◆ Small outer deck in bow and stern area



Cocktail Lounge

Bar: 1 Main

- ◆ Second deck on yacht
- ◆ Fully enclosed, climate-controlled
- ◆ High top bistro tables
- ◆ Bar located in center of Lounge
- ◆ Additional seating area in bow
- ◆ Outer deck with open air patio seating



Visit EntertainmentCruises.com or call 617.748.1499 for more information.



BAR PACKAGES

A cash bar is provided with your cruise. As an alternative, beverage packages may be purchased prior to your event. Each package is priced per person and includes unlimited service for the indicated bar items for the duration of your event.

Beer and Wine Package

This package includes a variety of Domestic and Imported Bottled Beers and our fine selection of Wine.

Premium Brand Package

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

Consumption Bar

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 service will be presented for payment by either cash or credit card.

Drink Tickets

Drink tickets are available at cash prices plus taxes and fees.

Wine Service

A list of wines by the bottle is available from your account manager. Please inquire for prices and selections.



 Visit EntertainmentCruises.com or call **617.748.1499** for more information. 

PLATED DINNER MENU

Menu subject to change.

Salads *(Pre-select 1) All Salads accompanied by fresh assorted Breads & Butter*

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in a Raspberry Vinaigrette

Elite Caesar crisp Romaine Hearts wrapped with a Red Pepper Ring accompanied by freshly made Garlic Croutons and homemade Caesar Dressing, topped with shredded Parmesan Cheese

Dual Entrées *(Pre-select two – Half Portion Entrées to be served together)*

Petite Filet Mignon served with a Portobello Demi-Glace

Garlic-Roasted Prime Rib of Beef with Au Jus

Chicken Florentine filled with Spinach, Feta Cheese and a Pomodoro Tomato Sauce

New England Fillet of Sole stuffed with Shrimp and Lobster and baked in a Classic Beurre Blanc Sauce

Grilled Fillet of Atlantic Salmon in a White Butter Sauce with Fresh Herbs and a touch of Lemon

Grilled Cajun Sea Scallops topped with a Garlic Cream Sauce

Complements *(Pre-select 1)*

Herb Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Risotto with White Truffle Oil and Chardonnay

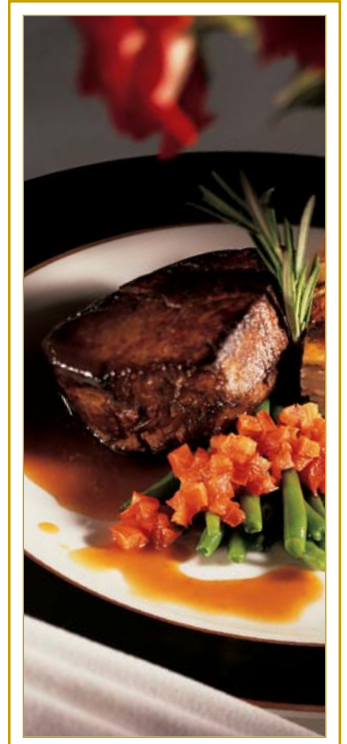
Desserts *(Pre-select 1)*

Triple Chocolate Truffle Cake

Traditional New York Style Cheesecake

Key Lime Pie

Vegetarian options available upon request.



Visit EntertainmentCruises.com or call **617.748.1499** for more information.



HARBORSIDE DINNER MENU

Menu subject to change.

Chef's Choice of Passed Hors d'Oeuvres

Mini Beef Wellingtons

Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo

Individual Crudités featuring Baby Carrots, Fresh Zucchini and Red Pepper Strips served in a shooter glass with a cool Ranch Dipping Sauce

Mini Thai Chicken Sate

Stationary Hors d'Oeuvres

Seafood Display featuring Jumbo Shrimp Cocktail, Salmon Mousse and Fresh Atlantic Caviar

Gourmet Cheese Display featuring Smoked Gouda, Vermont-aged Sharp Cheddar and Baked Brie en Croûte, garnished with fresh seasonal Fruits, accompanied by Preserves, Crackers and Crostini

Assortment of Breads & Spreads Roasted Red Pepper Hummus and Tabouli, accompanied by an array of fresh Breads

Salads *(Pre-select 1)* All Salads accompanied by fresh Breads & Butter

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts in Raspberry Vinaigrette

Classic Caesar Crisp Romaine Hearts tossed with freshly made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Mixed Baby Greens with Red Grape Tomatoes, European Cucumber, Bermuda Onion, Yellow Bell Peppers and homemade Croutons, served with a Balsamic Vinaigrette

Carving Station

Hand-Carved Garlic Encrusted Roasted Tenderloin of Beef with Cabernet Demi-Glace accompanied by Horseradish Cream

Pasta Station *(Pre-select 2)*

All Pasta dishes are served with freshly grated Parmesan and Romano Cheese Blend and fresh Ground Pepper

Tri-Colored Cheese Tortellini with a roasted Vegetable Medley of Orange and Yellow Peppers, Sugar Snap Peas, Roma Tomatoes and Fresh Basil, tossed in a Garlic Cream Sauce

Penne Pasta and Alfredo Sauce tossed with Grilled Chicken, Garlic, and fresh Broccoli Florets

Sautéed Shrimp, Scallops and Mussels with Penne Pasta tossed in Chardonnay Lemon Caper Sauce

Cavatapi Pomodoro Cavatapi Pasta tossed in a light Garlic Tomato Basil Sauce

Dessert Station

Gourmet display of assorted Cakes, Mini Pastries and Petit Fours garnished with fresh seasonal Fruits



Visit EntertainmentCruises.com or call **617.748.1499** for more information.



HORS D'OEUVRES

Items are subject to change.

A La Carte Stations

Gourmet Cheese Display featuring Smoked Gouda, Vermont-aged sharp Cheddar and Baked Brie en Croûte, garnished with fresh seasonal Fruits, accompanied by Preserves, Crackers and Crostinis

\$10 per person

Assorted Mini Cakes and Pastries

\$10 per person each item

Vegetable Crudités with Dip

\$7 per person

Mexican Fiesta Display with Blue and Gold Tortilla Chips, Tomato Salsa, Sour Cream and Guacamole

\$6 per person

Boston Waterfront Raw Bar with Oysters, Littleneck Clams, Cracked Snow Crab Claws and Shrimp served over Crushed Ice with Spicy Cocktail Sauce, Wasabi and Lemon Wedges

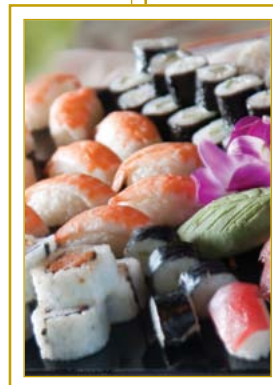
Market Price

Japanese Sushi Bar Magura Tuna, Hamachi Yellowtail, Sake Salmon, Grilled Eel, Smoked Salmon, Crab and Vegetables rolled to order and accompanied by Wasabi, Pickled Ginger, Soy Sauce and Seaweed Salad

Market Price

A La Carte Hors d'Oeuvres Passed

- ◆ **Spanakopita**
 - ◆ **Crispy Asparagus Tips** with Asiago Cheese wrapped in flaky Phyllo
 - ◆ **Antipasto Skewers**
 - ◆ **Assorted Petite Quiche**
 - ◆ **Smokey Chicken Quesadillas**
 - ◆ **Vegetable Spring Rolls**
 - ◆ **Vegetable Quesadillas**
 - ◆ **Chicken and Pineapple Brochettes**
 - ◆ **Brie with Raspberry & Almond in Phyllo**
 - ◆ **Mini Cheeseburger Sliders**
- \$30 per dozen
- ◆ **Mini Beef Wellington**
 - ◆ **Jumbo Shrimp Cocktail** served with Tomato Horseradish Sauce
 - ◆ **Mini Maryland Crab Cakes** with Basil Mayonnaise
 - ◆ **Scallops** wrapped in Bacon
 - ◆ **Smoked Salmon Tartlets**
 - ◆ **Teriyaki Beef Kabobs**
 - ◆ **Mediterranean Artichoke Tartlets**
 - ◆ **Curried Couscous Chicken Tartlets**
- \$36 per dozen



Hors d'Oeuvres Tiers

Tier 1

- ◆ **Individual Crudités** featuring Baby Carrot, Fresh Zucchini and Red Pepper Strips served in a shooter glass with a cool Ranch Dipping Sauce
- ◆ **Dill Cheese Puff en Croûte**
- ◆ **Spanakopita**
- ◆ **Mediterranean Artichoke Tartlets**

\$11 per person

Tier 2

- ◆ **Thai Chicken & Cashew Spring Rolls**
- ◆ **Beef Teriyaki Brochettes**
- ◆ **Brie with Raspberry & Almond in Phyllo**
- ◆ **Crispy Asparagus Tips** with Asiago cheese wrapped in flaky Phyllo

\$13 per person

Tier 3

- ◆ **Jumbo Shrimp Cocktail** served with Tomato Horseradish Sauce
- ◆ **Beef Tenderloin** with Roasted Red Peppers and Goat Cheese on a Toasted Crostini
- ◆ **Scallops** wrapped in Bacon
- ◆ **Mini Crab Cake** and Avocado Sliders with Wasabi Mayo
- ◆ **Chicken and Pineapple Brochettes**

\$15 per person

Prices do not yet include taxes and fees and are subject to change.



Visit EntertainmentCruises.com or call **617.748.1499** for more information.





ELITE PRICING

Yacht Rental Pricing

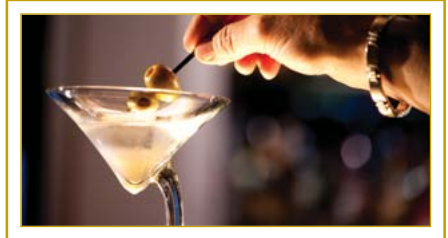
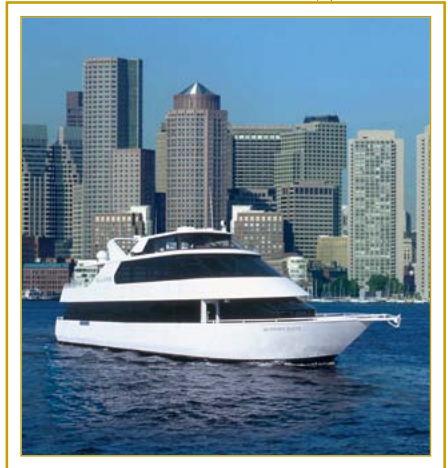
| | |
|---|---|
| Sunday-Friday <i>before 5:00pm</i> | \$1,551.72 <i>(first two hours)</i> \$689.00 <i>(each additional hour)</i> |
| Sunday-Wednesday <i>after 5:00pm</i> | \$1,810.34 <i>(first two hours)</i> \$776.00 <i>(each additional hour)</i> |
| Thursday-Saturday <i>after 5:00pm and all day Saturday</i> | \$2,241.37 <i>(first two hours)</i> \$724.14 <i>(each additional hour)</i> |

| | |
|------------------------------|---------|
| Brunch Menu | \$43.90 |
| Plated Lunch Menu | \$53.90 |
| Buffet Lunch Menu | \$43.90 |
| Portside Lunch Menu | \$48.90 |
| Buffet Dinner Menu | \$63.90 |
| Plated Dinner Menu | \$73.90 |
| Harborside Dinner Menu | \$68.90 |
| Lobster Clambake Buffet Menu | \$83.90 |
| Baybreeze Cocktail Menu | \$43.90 |

Bar Package Pricing

| | |
|-----------------------|---------|
| One Hour | |
| Beer and Wine Package | \$16.00 |
| Premium Brand Package | \$20.00 |
| Two Hours | |
| Beer and Wine Package | \$22.00 |
| Premium Brand Package | \$28.00 |
| Three Hours | |
| Beer and Wine Package | \$28.00 |
| Premium Brand Package | \$36.00 |

Prices do not include taxes and fees.



 Visit EntertainmentCruises.com or call **617.748.1499** for more information. 