



2011 SPIRIT *Wedding* PACKAGES

Ceremony Packages

Classic Onboard Ceremony

- One-hour private dockside event
- Use of Spirit's open-air Skydeck for outdoor ceremony
- Light background music
- Spirit wedding consultant
- Chair set-up

\$1300

- Add an Officiant for the ceremony: \$1700

Elegant Onboard Ceremony

Includes the Classic Onboard Ceremony, plus:

- Railing flowers
- Officiant
- Violinist

\$2200

Reception Packages

Classic Lunch Reception

- Two-and-a-half-hour event
- Grand lunch buffet menu
- Contemporary table setting that includes white tablecloths, china, glassware and silverware
- DJ for entertainment

Saturday & Sunday \$44.90

(\$58.82 inclusive)*

Elegant Lunch Reception

Includes the Classic Lunch Reception, plus:

- Premium open bar with champagne toast
- Custom wedding cake from Icing on the Cake or Konditor Meister

Saturday & Sunday \$70.90 (\$92.10 inclusive)*

Classic Dinner Reception

- Three-and-a-half-hour event (Two-and-a-half-hour sunset event on Sundays only)
- Dinner buffet menu
- Contemporary table setting that includes white tablecloths, china, glassware and silverware
- Votive candles on every table
- DJ for entertainment

Friday \$77.90 (\$102.05 inclusive)*

Saturday \$86.90 (\$113.84 inclusive)*

Sunday Sunset \$59.90 (\$78.47 inclusive)*

Elegant Dinner Reception

Includes the Classic Dinner Reception, plus:

- Premium open bar with champagne toast
- Custom wedding cake from Icing on the Cake or Konditor Meister

Friday \$108.90 (\$141.73 inclusive)*

Saturday \$117.90 (\$153.52 inclusive)*

Sunday Sunset \$87.90 (\$114.31 inclusive)*

Ruby Upgrade Reception Package

- Seafood Martini (two per table)
 - Chocolate Fountain
 - Champagne Toast
 - Coffee Station
- (\$20.00 Inclusive)*

Diamond Upgrade Reception Package

- Photo favors
 - Chair covers with ties
 - Table runners
- (\$20.00 Inclusive)*



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**Prices are per person. Call now as seats may be limited. Inclusive prices above include taxes & fees. Times and prices subject to change.*



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AN ENTERTAINMENT CRUISES COMPANY



MENUS

Lunch Buffet

Items are subject to change.

Passed Hors d'Oeuvres

Asparagus Fold Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo dough

Teriyaki Beef Kabob Sirloin Tip Meat on a 6" skewer with Onion & Peppers

Smoked Salmon Filo Flower Smoked Salmon Bits in Cream Cheese with Onions, Capers and Lemon

Salad on the Buffet

Spinach and Fresh Strawberries Salad Spinach and fresh Strawberries tossed with crumbled Gorgonzola Cheese and toasted Pecans, drizzled with Light Balsamic Vinaigrette Dressing

Entrées

Salmon Mediterranean Fresh wild Salmon drizzled with a Citrus, White Wine and Dill Sauce. Topped with a Vegetable Chutney

Chicken Fontina Boneless Breast of Chicken stuffed with Fontina Cheese and fresh Spinach drizzled with a light Garlic Sherry Cream Sauce

Pasta Primavera Imported Pasta with fresh Seasonal Vegetables served with your choice of Traditional Marinara or Pink Vodka Sauce

Complements

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

Green Bean Almandine

Dessert

Chocolate Covered Strawberries served with Wedding Cake

(included in Elegant Reception Package only)

Dinner Buffet

Items are subject to change.

Passed Hors d'Oeuvres

Asparagus Fold Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo dough

Teriyaki Beef Kabob Sirloin Tip Meat on a 6" skewer with Onion & Peppers

Smoked Salmon Filo Flower Smoked Salmon Bits in Cream Cheese with Onions, Capers and Lemon

Salad on the Buffet

Spinach and Fresh Strawberries Salad Spinach and fresh Strawberries tossed with crumbled Gorgonzola Cheese and toasted Pecans, drizzled with Light Balsamic Vinaigrette Dressing

Carving Station

Garlic Encrusted Sirloin Slow roasted tender Beef Sirloin hand carved to order and served with a rich Demi-Glace and chilled Horseradish Cream

Entrées

Salmon Mediterranean Fresh wild Salmon drizzled with a Citrus, White Wine and Dill Sauce. Topped with a Vegetable Chutney

Chicken Fontina Boneless Breast of Chicken stuffed with Fontina Cheese and fresh Spinach drizzled with a light Garlic Sherry Cream Sauce

Pasta Primavera Imported Pasta with fresh Seasonal Vegetables served with your choice of Traditional Marinara or Pink Vodka Sauce

Complements

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

Green Bean Almandine

Dessert

Chocolate Covered Strawberries served with Wedding Cake

(included in Elegant Reception Package only)



HORS D'OEUVRES & BEVERAGES

Hors d'Oeuvres

Packages

Tier #1

Smokey Chicken Quesadillas, Vegetable Spring Rolls with Spicy Duck Sauce, Assorted Petite Quiche
\$8 per person (\$10.24 inclusive)

Tier #2

Teriyaki Beef Kabobs, Antipasto Skewers, Chicken and Pineapple Brochettes, Spanakopita
\$10 per person (\$12.80 inclusive)

Tier #3

Mini Beef Wellington, Scallops wrapped in Bacon, Smoked Salmon Tartlets, Mini Thai Chicken Sate, Mini Maryland Crab Cakes with Basil Mayonnaise
\$12 per person (\$15.36 inclusive)

A La Carte

Spanakopita
Assorted Mini Quiche
Parmesan Artichoke Puffs
Mini Chicken Fajitas with fresh Tomato Salsa
Brie, Almond and Pear Filo Flower
Each item \$30 per dozen (\$38.40 inclusive)

Coconut Shrimp with a Pineapple Salsa
Mini Beef Wellington
Teriyaki Beef Kabobs
Shrimp Cocktail
Mini Maryland Crab Cakes with Basil Mayonnaise
Scallops wrapped with Bacon
Asian Mushroom Spring Stick with Soy Ginger
Shiitake Mushrooms & Spinach Tartlet
Each item \$36 per dozen (\$46.08 inclusive)

Stations

Vegetable Crudités with Dip
\$7 per person (\$8.96 inclusive)
Fresh Fruit and Imported and Domestic Cheese Display accompanied by a medley of Crackers and Crostini
\$8 per person (\$10.24 inclusive)
Baked Brie en Croûte accompanied by assorted Preserves, Crackers and Crostini
\$10 per person (\$12.80 inclusive)

Beverage Packages

Non-Alcoholic Package

This package includes unlimited sodas and juices, coffee, iced tea and water.
\$8 per person - Lunch cruise (\$10.24 inclusive)
\$11 per person - Dinner cruise (\$14.08 inclusive)

Beer and Wine Package

This package includes the above package plus a variety of Domestic and Imported Bottled Beers and our House Wines (Chardonnay, Merlot and White Zinfandel).
\$20 per person - Lunch cruise (\$25.60 inclusive)
\$28 per person - Dinner cruise (\$35.84 inclusive)

House Bar Package

This package includes the above package plus a variety of liquors.
\$24 per person - Lunch cruise (\$30.72 inclusive)
\$32 per person - Dinner cruise (\$40.96 inclusive)

Premium Brand Package

This package includes the above package plus a variety of premium Liquors and Cordials.
\$28 per person - Lunch cruise (\$35.84 inclusive)
\$36 per person - Dinner cruise (\$46.08 inclusive)

Consumption Bar Package

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

*Inclusive prices above include all taxes and all fees.
Menus, times and prices subject to change.*



FREQUENTLY ASKED WEDDING QUESTIONS

What happens if the weather is bad?

The ship has a flat bottom and is built for this type of cruising. Rain does not affect our cruising schedule; however, high winds may prevent us from going to the outer islands and keep us closer to the Inner Harbor. If you have a ceremony on the ship, the captain and wedding coordinator will consult the bride approximately one hour prior to the scheduled ceremony. The rain location for the ceremony will be on the dining deck or under the covered outdoor space, depending on the size of your wedding and number of guests.

What about sea sickness?

The ship has a flat bottom and does not create the same pitch as an open ocean vessel. This also means that we cannot be in the open sea, as we are built for cruising in calm waters.

What is the contract/deposit policy? Is the deposit refundable?

Your signed contract and 25% non-refundable deposit are required to confirm your reservation. Final passenger guarantee and final payment are due 30 days prior to the cruise. There are no refunds or exchanges on unused tickets. Minimum passenger requirements will apply to all deck and full ship charters. Your deposit is non-refundable because it takes away the ability for us to sell the *Spirit of Boston* to another group.

Can we bring our own decorations?

Yes, but there are a few restrictions. You must have a private deck charter. No glitter, confetti or open flames are not allowed. Votives and candles are allowed as long as the glass or container exceeds the height of the flame. You are more than welcome to bring your own flowers or purchase centerpieces through your wedding coordinator.

Does the boat have a bridal suite? Where can the bride get changed?

Due to the size of the vessel we do not have a bridal suite. We suggest that the bride and bridesmaids arrive dressed in their wedding attire. However, there is a restroom for touch-ups.

Do we do a rehearsal before the wedding day?

We typically do not do rehearsals since a Wedding Coordinator will be there the day of the wedding to tell everyone where they should go and when to walk. A rehearsal is not necessary.

Can we use a shared deck? (non-private space)

If you choose to be on a shared deck, there is no guarantee on the deck placement. All guests will be seated together. Menus cannot be altered and announcements are not allowed on the microphone.

Private Deck Charter Requirements?

Fiesta Deck

- (Semi-private)
- 125 minimum (Lunch and Midday)
 - 125 minimum (Dinner)
 - 125 minimum (Sunset Dinner)

Calypso Deck

- (Semi-private)
- 150 minimum (Lunch and Midday)
 - 175 minimum (Dinner)
 - 175 minimum (Sunset Dinner)

Celebration Deck

- 150 minimum (Lunch and Midday)
- 175 minimum (Dinner)
- 175 minimum (Sunset Dinner)

Full Ship Charter

- 400 minimum (Lunch and Midday)
- 500 minimum (Dinner)
- 500 minimum (Sunset Dinner)

