



Seaport
ELITE
Yacht Charters
— BOSTON —

Private Charter Rates & Information

- ◆ Charters available year-round.
- ◆ Vessel capacity: 40-70 guests seated / up to 110 guests cocktail-style.
- ◆ Seaport Elite sails from Commonwealth Pier in Boston's Seaport District.
- ◆ Alternative dock locations subject to dockage and transportation fees.

CHARTER RATES

(Does not include menu/bar packages.)

- ◆ First 2 hours \$2000.
- ◆ Each additional hour \$800.
- ◆ Charters include vessel, captain, crew, fuel & insurance. *(Rates subject to change without notice.)*
- ◆ Light background music provided during your cruise.
- ◆ Alternative entertainment can be arranged at an additional charge.

POLICIES AND GUARANTEES

- ◆ All charters based on a 2 hour minimum.
- ◆ 33% deposit due within 2 weeks of reserving your cruise.
- ◆ Final payment and minimum guest count due 30 days prior to charter date.

MENU SPECIFICS

- ◆ Food and beverage minimums will apply in season.
- ◆ Menus and rates are subject to change without notice.
- ◆ Gourmet menus are prepared on board by Seaport Elite's Executive Chef.
- ◆ The Seaport Elite is accessible to select outside caterers.
- ◆ All menu pricing is based on a minimum guarantee of 25 guests.
- ◆ All prices are subject to Massachusetts State taxes, fees and service charges and any fuel charges.

Private Charter Rates & Information

Brunch Menu

CARVING STATION

Roasted Prime Rib of Beef hand carved to order and served with a Bernaise Sauce and Horseradish Cream

HOT ENTRÉES

Scrambled Eggs - Smoked Bacon & Sausage Links - Hash-Browned Potatoes

COLD STATION

Sliced Smoked Salmon Fillet served with miniature Breads, Chopped eggs, Onions & Capers

Classic Caesar Salad with crunchy Croutons & freshly grated Parmesan tossed in a creamy Caesar Dressing

Italian Pasta Salad mixed and mingled with Green and Red Pepper, Celery, Sweet Onion and savory Italian Dressing

Red Bliss Potato Salad with a mix of Mashed and Cubed Potatoes, Diced Onion, Celery and Sweet Pimientos blended with Seasoned Mayonnaise

Fresh Fruit Display featuring the finest in-season selection, diced and sliced to bite-size perfection

BREADS

Freshly baked Muffins & Danish - Flaky Croissants - Assorted Dinner Rolls

\$40 per person - Add an Omelet Station for an additional \$10 per person

Plated Lunch Menu

STARTER

Garden Salad tossed in a Balsamic Vinaigrette and served with Assorted Fresh Breads

ENTRÉES - (Pre-select 1 entrée)

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

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

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

Roasted Vegetarian Lasagna layered with Mozzarella and fresh Parmesan

COMPLEMENTS - (Pre-select 2 items)

Rice Pilaf - Roasted Red Bliss Potatoes - Brown Sugar Glazed Baby Carrots

Fresh Green Beans sprinkled with Almonds

DESSERT - (Pre-select 1 dessert)

Carrot Cake - New York Style Cheesecake - Chocolate Indulgence - Lemon Mousse Cake

\$40 per person

Buffet Lunch Menu

STARTER

Garden Salad tossed in a Balsamic Vinaigrette and served with Assorted Fresh Breads

ENTRÉES

Boneless Breast of Chicken filled with Fontina Cheese and Spinach

Grilled Vegetarian Lasagna

Blackened Fillet of Salmon in a Creamy Shellfish Sauce with Tomatoes and Shallots

COMPLEMENTS

Rice Pilaf - Fresh Green Beans sprinkled with Almonds

DESSERT - (Pre-select 1 dessert)

Carrot Cake - New York Style Cheesecake - Chocolate Indulgence - Lemon Mousse Cake

\$35 per person

Buffet Dinner Menu

SALAD

Garden Salad with Fresh Vegetables tossed in a Balsamic Vinaigrette

ENTRÉES

Hand-Carved Prime Rib of Beef Garlic Roasted

and served Au Jus with Horseradish Cream Sauce

Boneless Breast of Chicken

stuffed with Mushrooms and Fontina Cheese in a Madeira Wine Sauce

Atlantic Fillet of Salmon presented in a Lemon Herb Butter Sauce

COMPLEMENTS

Risotto with Asparagus Tips in a White Wine Sauce

Herb Roasted Red Baby Bliss Potatoes

Roasted Baby Zucchini and Summer Squash

Assorted Fresh Breads

DESSERTS - (Pre-select 1 dessert)

Carrot Cake

New York Style Cheesecake

Chocolate Indulgence

Lemon Mousse Cake

\$55 per person

Add Lobster & Steamed Shellfish to the Dinner Buffet for an additional \$25 per person

Lobster Clambake Buffet - Also available for late-night dining or Lunch

STARTERS

New England Clam Chowder

Tossed Garden Salad

Cole Slaw

Tri-Colored Pasta Salad

ENTRÉES

1 Pound Steamed Lobster with Drawn Butter and Lemon

*Steamed Mussels with Broth and Drawn Butter**

BBQ Baby Back Ribs

COMPLEMENTS

Corn on the Cob

Assorted Fresh Breads

Roasted Red Bliss Potatoes

DESSERT STATION

Seasonal Fruit

Freshly Baked Cookies and Brownies

\$80 per person in season

**Substitute Steamed Clams for an additional \$10 per person*

Dinner

Prices do not include taxes, fees and pre-paid service charges or any fuel charges.

Plated Dinner Menu

STARTERS

Field greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts with a Raspberry Vinaigrette
Assorted Fresh Breads

DUAL ENTRÉES - (Pre-select 2 entrées to be served together)

Petite Filet Mignon served with a Portabello Demi-Glace

Garlic-Roasted Prime Rib of Beef with Au Jus

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

Boneless Breast of Chicken stuffed with Mushrooms and Fontina Cheese in a Madeira Wine 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

COMPLEMENTS - (Pre-select 2 items)

Herb Roasted Red Potatoes - Wild Rice Pilaf - Garlic Mashed Potatoes - Risotto

Baby Zucchini and Summer Squash - Brown Sugar Glazed Baby Carrots - Steamed Asparagus

DESSERTS - (Pre-select 1 dessert)

Carrot Cake

New York Style Cheesecake

Chocolate Indulgence

Lemon Mousse Cake

\$65 per person - Vegetarian option available upon request.

Signature Harborside Reception Menu

BUTLERED HORS D'OEUVRES

Coconut Shrimp with a Plum Sauce - Miniature Beef Wellington

Shiitake Mushroom & Spinach Tartlet - Scallops wrapped in Bacon

STATIONARY HORS D'OEUVRES

Baked Brie en croute accompanied by assorted Preserves, Crackers and Crostini

Vegetable Crudités with Dip - Assortment of Flatbreads & Breadsticks accompanied by

Roasted Red Pepper Hummus, Tapenade & Tabouli

SALAD

Field Greens with Yellow Pear Tomatoes, Red Bell Peppers, European Cucumbers and Homemade

Croutons with Balsamic Vinaigrette

CARVING STATION

Garlic Encrusted Roasted Tenderloin of Beef served with a Cabernet Demi-Glace

PASTA STATION

*Sautéed Shrimp, Scallops and Mussels over Bowtie Pasta tossed in a fresh Tomato, Basil & Garlic Sauce**

Cavatappi Pasta tossed with Sautéed Asparagus Tips, Portobello Mushrooms, Zucchini, Summer Squash and Tri-Colored Bell Peppers in a Pesto Cream Sauce

DESSERT

Assorted Cakes and Pastries

Coffee, Tea, Decaffeinated

\$60 per person

**Substitute Lobster Ravioli in a Garlic Cream Sauce for an additional \$10 per person.*

Dinner & Cocktail Reception

Prices do not include taxes, fees and pre-paid service charges or any fuel charges.

Hors d'oeuvres

*Spanakopita - Assorted Mini Quiche - Parmesan Artichoke Puffs
Mini Chicken Fajitas with a fresh Tomato Salsa - Brie, Almond and Pear Filo Flower*
\$30 per dozen

*Coconut Shrimp with a Pineapple Salsa - Mini Beef Wellington - Teriyaki Beef Kabobs
Shrimp Cocktail - Mini Maryland Crab Cakes with Basil Mayonnaise - Scallops wrapped in Bacon
Asian Mushroom Spring Stick with Soy Ginger - Shiitake Mushroom & Spinach Tartlet*
\$36 per dozen

Fresh Fruit and Imported and Domestic Cheese Display accompanied by a medley of Crackers and Crostini
\$8 per person

Vegetable Crudités with Dip
\$7 per person

Sliced Smoked Salmon with Miniature Breads, Chopped Eggs, Onions and Capers
\$10 per person

Baked Brie en croute accompanied by assorted Preserves, Crackers and Crostini
\$10 per person

*Mexican Fiesta Display with Blue and Gold Tortilla Chips, Tomato Salsa, Sour Cream
& Guacamole*
\$6 per person

Assorted Mini Cakes and Pastries
\$10 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

Hors d'oeuvre Reception Package

BUTLERED HORS D'OEUVRES

Scallops wrapped in Bacon - Miniature Beef Wellington - Spanakopita

STATIONARY HORS D'OEUVRES

*Baked Brie en croute accompanied by assorted Preserves, Crackers and Crostini - Vegetable Crudités with Dip
Mexican Fiesta Display with Blue and Gold Tortilla Chips, Tomato Salsa, Sour Cream & Guacamole*

\$28 per person

Beverages

A cash bar is provided with your cruise featuring soft drinks, beer, wine, top shelf liquors, cordials, and select frozen drinks. You may also pre-purchase a bar package, drink tickets or run a consumption tab for your group. Prices listed below are per person for one hour.

PREMIUM BAR

\$20 - \$8 for each additional hour

BEER AND WINE BAR

\$16 - \$6 for each additional hour

NON-ALCOHOLIC BAR

\$8 - \$3 for each additional hour

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 tax and service.

WINE SERVICE

A list of wines by bottle is available from your sales consultant. Please inquire for prices and selections.