



SPIRIT OF BOSTON 2009 WEDDING RECEPTION PACKAGES

CLASSIC LUNCH RECEPTION

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

Saturday & Sunday \$42.90 (\$56.20 inclusive)*

ELEGANT LUNCH RECEPTION

- Two and a half hour event
- Grand lunch buffet menu
- Premium open bar with champagne toast
- Custom wedding cake from Montilio's or Konditor Meister
- Contemporary table setting that includes white tablecloths, china, glassware and silverware
- DJ for entertainment

Saturday & Sunday \$64.90 (\$84.36 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 \$74.90 (\$98.12 inclusive)*

Saturday \$83.90 (\$109.91 inclusive)*

Sunday Sunset \$57.90 (\$75.85 inclusive)*

ELEGANT DINNER RECEPTION

- Three and a half hour event (Two and a half hour sunset event on Sundays only)
- Dinner buffet menu
- Premium open bar with champagne toast
- Custom wedding cake from Montilio's or Konditor Meister
- Contemporary table setting that include white tablecloths, china, glassware and silverware
- Votive candles on every table
- DJ for entertainment

Friday \$100.90 (\$131.40 inclusive)*

Saturday \$109.90 (\$143.19 inclusive)*

Sunday Sunset \$76.90 (\$100.17 inclusive)*

Reserve Your Space Today!
617.654.9720 | SpiritOfBoston.com

**Menus, time and prices subject to change.
Call now as seats may be limited.*



SPIRIT
OF BOSTON

2009 WEDDING CEREMONY PACKAGES

CLASSIC ONBOARD CEREMONY

- One hour dockside event
- Light background music
- On-board wedding coordinator
- Chair set-up

Inclusive price: \$1000

ELEGANT ON-BOARD CEREMONY

- One hour dockside event
- Violinist
- On-board wedding coordinator
- Chair set-up
- Railing lattice
- Justice of the Peace

Inclusive price: \$2000

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)

CRUISE SCHEDULE

Times may be subject to change.

Saturday and Sunday Lunch

Board 11:30am | Cruise 12:00pm - 2:00pm

Monday - Friday Lunch

Board 11:30am | Cruise 12:00pm - 2:00pm

Sunday Dinner

Board 5:30pm | Cruise 6:00pm - 9:00pm

Monday - Saturday Dinner

Board 6:30pm | Cruise 7:00pm - 10:00pm

Sunset Dinner (June - September)

Sunday

Board 5:30pm | Cruise 6:00pm - 8:00pm

Tuesday

Board 6:30pm | Cruise 7:00pm - 9:00pm

CONTRACT/DEPOSIT POLICIES

Your signed contract and 25% non-refundable deposits 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.

NON-PRIVATE SPACE (shared deck)

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.

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LUNCH MENUS

CLASSIC LUNCH BUFFET

Items are subject to change.

SALADS

California Baby Lettuce Topped with Grape Tomatoes and your choice of either Champagne Vinaigrette or Peppercorn Ranch

Italian Pasta Salad garnished with Bay Shrimp Freshly cooked Pasta mixed and mingled with Green and Red Pepper, Celery, Sweet Onion and savory Italian Dressing, accompanied with Sweet Bay Shrimp

Classic Potato Salad A mix of Mashed and Cubed Potatoes, Diced Onion, Celery and Sweet Pimientos blended with Seasoned Mayonnaise

ENTRÉES

Wild Alaskan Salmon Fresh Salmon nestled on a bed of Tender Spinach and topped with a Lemon-Herb Butter Sauce

**Alaskan Salmon is eco-friendly and sustainable.*

Classic Baked Chicken The most flavorful cuts of Chicken tossed in a Buttery Blend of Seasonings and baked to tender perfection

Asian Beef & Chicken Stir Fry Seasoned Chicken and Beef a la Julienne, sautéed with a mix of fresh Stir Fry Vegetables

Grilled Vegetable Lasagna Layers of tender Pasta, Roasted Eggplant, Zucchini, Squash, Carrots & Peppers baked in a Béchamel Ricotta Sauce

ACCOMPANIMENTS

Spanish Rice Red Long Grain Rice seasoned with a traditional Spanish Catalan blend

Fresh Local Harvest Seasonal Vegetables

DESSERT

Wedding cake included in the Elegant Reception Package

LOBSTER CLAMBAKE LUNCH BUFFET

Items are subject to change.

SALADS

Farmstand Favorite A toss of Fresh Lettuce Greens and Chopped Veggies presented with your choice of Champagne Vinaigrette, Creamy Ranch and Caesar dressings on the side.

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

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

ENTRÉES

New England Lobster A fresh, whole Lobster, steamed to perfection and served at your table with shell-cracking tools and Drawn Butter

Classic New England Barbecued Chicken Slow-Roasted Chicken smothered in Homemade Barbecue Sauce.

Lemon-Garlic Shellfish Freshly-gathered Mussels steamed and served in a Lemon-garlic Broth

ACCOMPANIMENTS

Herb-Roasted Baby Red Potatoes

Boston Baked Beans

Corn on the Cob

Freshly-Baked Rolls with Sweet Cream Butter

DESSERTS

Wedding cake included in the Elegant Reception Package

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DINNER MENUS

SUMMER SUNSET DINNER BUFFET

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SALAD

Farmstand Favorite A toss of Fresh Lettuce Greens and Chopped Veggies presented with your choice of Champagne Vinaigrette, Creamy Ranch and Caesar dressings on the side.

CARVING STATION

Honey-Glazed Ham Lean, slow-cooked Ham basted with Honey and hand-carved to your order

Top Round of Beef Hand-carved Roast Beef sprinkled with Rosemary and presented with a richly-flavored Au Jus and Chilled Horseradish Cream Sauce

ENTRÉES

Chicken Fontina Boneless Breast of Chicken stuffed with Fontina Cheese and Spinach

Gemelli Pasta Primavera Pasta Twists sauteed with Fresh Seasonal Vegetables with a choice of Creamy Pink Vodka or Marinara Sauce.

COMPLEMENTS

Herb-Roasted Red Baby Bliss Potatoes

Green Beans Amandine

Freshly-Baked Rolls with Sweet Cream Butter

DESSERTS

Wedding cake included in the Elegant Reception Package

SKYLINE DINNER BUFFET

Items are subject to change.

SALAD

California Baby Lettuce Served with Feta Cheese, Olives, Grape Tomatoes and Shredded Carrots topped with a Champagne Vinaigrette and served Family Style

CARVING STATION

Roasted Rib Eye Slow Roasted Rib Eye of Beef hand carved to order and served with a richly-flavored Demi-Glace and Chilled Horseradish Cream Sauce

Cob Smoked Ham Lean Ham slow-cured over roasted corn cobs for a distinctively rich, smoky flavor, enhanced with Caramelized Apples and a tangy Honey-Mustard Sauce

ENTRÉES

Captain's Stuffed Chicken Boneless Breast of Chicken stuffed with Spinach & Cheese, served with a Fire Roasted Red Pepper Sauce

Wild Alaskan Salmon Fresh Salmon nestled on a bed of Tender Spinach and topped with a Lemon-Herb Butter Sauce

**Alaskan Salmon is eco-friendly and sustainable.*

Grilled Vegetable Lasagna Layers of tender Pasta, Roasted Eggplant, Zucchini, Squash, Carrots & Peppers baked in a Béchamel Ricotta Sauce

Traditional Jambalaya with New Orleans Style Rice Sautéed Shrimp, Smoked Andouille Sausage, Chicken and Mussels with a mix of seasoned vegetables, served atop a spiced Rice

COMPLEMENTS

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

DESSERTS

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HORS D'OEUVRES & BEVERAGES

HORS D'OEUVRES

Items are subject to change.

PACKAGES

PACKAGE #1

Chicken Quesadillas, Spanakopita and Veggie Egg Rolls

\$14.08 per person

PACKAGE #2

Blackened Chicken Satay, Assorted Mini Quiche, Beef Kabobs and Mini Brie en Croute

\$16.64 per person

PACKAGE #3

Beef Tenderloin en Croute, Parmesan Artichoke Puffs, Mini Crab Cakes, Scallops wrapped in Bacon and assorted Mini Quiche

\$19.20 per person

A LA CARTE

TIER ONE

Spanakopita

Assorted Mini Quiche

Parmesan Artichoke Puffs

Mini Chicken Fajitas with fresh Tomato Salsa

Brie, Almond and Pear Filo Flower

\$38.40 per dozen

TIER TWO

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

Shitake Mushrooms & Spinach Tartlet

\$46.08 per person

STATIONS

Vegetable Crudités with dip

\$8.96 per person

Fresh Fruit and Imported and Domestic Cheese Display accompanied by a medley of Crackers and Crostini

\$10.24 per person

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

\$12.80 per person

BEVERAGE PACKAGES

Items are subject to change.

NON-ALCOHOLIC PACKAGE

This package includes unlimited sodas and juices, coffee, ice tea and water.

\$10.24 per person - Lunch cruise

\$14.08 per person - Dinner cruise

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).

\$25.60 per person - Lunch cruise

\$32.00 per person - Dinner cruise

PREMIUM BRAND PACKAGE

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

\$30.72 per person - Lunch cruise

\$39.68 per person - Dinner cruise

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

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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 Charles River and 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.

Is my deposit refundable?

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. 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.

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