# **2019 NORTHERN LIGHTS** WEDDINGS & PACKAGES

20-140 guests in warm weather (May - October)

20-100 guests in cold weather (November - April, top deck ceremony may not available) Privatecharters@boston-sailing.com | 617-951-0020



## SAMPLE WEDDING MENU

Passed Appetizers Tuna Tartare Diced bluefin tuna, soy ponzu, napa cabbage, with wasabi tobiko

> **Gruyere Cheese Gougeres** Alpine style cheese puffs and chive creme fraiche

### Stationary Appetizers

Cheese & Charcuterie Board Varietal cheeses and cured meats, cornichons, stone ground mustard & fresh breads

### Shrimp Cocktail

Lemongrass poached shrimp with horseradish cocktail sauce

#### Buffet Dinner

# Beef Wellington with Red Wine Sauce

Beef tenderloin wrapped in puff pastry with mushroom duxelle

# Roasted Potatoes with Rosemary

Yukon gold potatoes roasted with rosemary and olive oil

### Grilled Asparagus and Lemon Gremolata

Asparagus broiled with preserved lemon and bread crumbs

The menu items shown are examples, we offer other options and our chef is happy to develop a menu that suits your event. \*Please alert us if you have special dietary requests or allergy concerns. Chef Nick Clanton 508-560-2546 nickclanton@gmail.com









Photos by Anthony Fusco

### **TASTING**

Available for up to four people

### **RECOMMENDED PHOTOGRAPHERS**

Britt Zboralske Photography - 916-869-6515, brittzboralskephotography@gmail.com Cleopatra Photography - Ashley Nardello, 508-360-7819, ashley@cleopatraphotography.com Anthony Fusco Photography - 845-803-9294, afusco.photo@gmail.com

+5% Convention surcharge to hourly rental only

+\$400

Pre-boarding available at the hourly rate +10% Service fee covers, fuel, maintenance, & other costs related to the operation, it is not a gratuity.)

<sup>+5%</sup> Convention surcharge to hourly rental only +7% Tax on bar, catering, and setup fees \*Different rates and additional fees may apply for certain dates and special events (4th of July, New Year's Eve, etc.) \*Boarding begins 15-minutes prior to departure \*Travel (\$500/hour) & dockage fees may be applied for an alternative pick-up & drop-off \*Setup fee varies depending upon the requirements of the charter client and our availability \*Due to Massachusetts State law, charters over two-hours from time of boarding will be subject to the bar closing 30-minutes prior to returning to dock. \*Outside catering fee is an additional \$15/guest covers trash removal and setup \*Cellev rental is available at \$250/hour