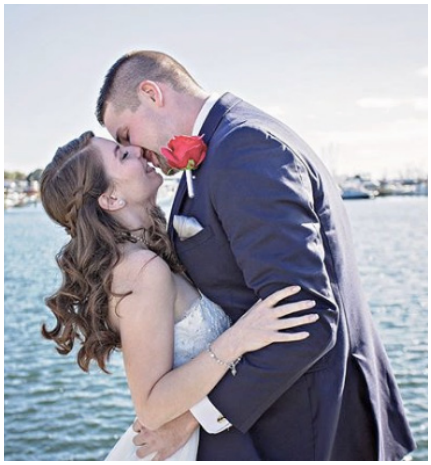


Seaport INN and Marina™.com

ALL INCLUSIVE WEDDING MENU

"The best kept secret in the southcoast"

110 Middle Street, Fairhaven, MA | stephanieseaport@aol.com | 508.997.1281 ext. 318

PRIVATE WEDDING SERVICES

LOCATION IS EVERYTHING! Seaport Inn and Marina is located on the beautiful waterfront reserved exclusively for one wedding at a time offering complete privacy.

RECEPTIONS ARE OFFERED COMPLETE WITH THE FOLLOWING

Modern Grand Ballroom Reception Facility Comfortably Accommodating 75 to 300 Guests
Intimate Commodore Room Accomodating Cocktail Hours of 75 to 120 Guests
Outdoor Courtyard Complimented with Cocktail Tables, Sun Umbrella's, Seating, and Calming Water Feature
Ideal for Stunning Wedding Photos Overlooking the Waterfront
Private Full Bar Service with Professional and Certified Personnel
Skilled and Attentive Servers and Bussing Team
Professional and Detail Oriented Wedding & Event Coordinator
Assistance Throughout the Entire Wedding Planning Process with Our Elite Event Coordination Team
Ample Banquet Tables and Chairs Provided for All Wedding Table Arrangements
Floor Length and Skirted Linens Dress Guest & Specialty Tables in White, Ivory, or Black
Beautifully Appointed Private Restrooms & Coat Room (Season Appropriate)
Large 54x36' Parquet Ballroom Dance Floor
Full Performance Elevated Risers or Stage (Available Upon Request)
Complimentary Private Tasting Opportunities for the Wedding Couple
Complimentary Guest & Specialty Tables Design Consultation
Hotel Accommodations in our Harbor View Deluxe Suite for the Wedding Night
Discounted Hotel Room Rates for Wedding Guests & Room Block Accommodations
Ample Parking is Available with Handicap Accessibility and Parking Attendant

CEREMONIES ARE OFFERED COMPLETE WITH THE FOLLOWING

Outdoor Ceremonies Offer Impeccable Waterfront Views Overlooking our Private Marina
Indoor Ceremonies Allow for a Warm and Intimate Setting for Up To 120 Guests
Padded White Ceremony Chairs Available in Two Formation Selections
Elegantly Appointed Bridal Preparation Suite
Professional Wedding Coordinator to Coordinate the Ceremony
Half Hour Early Arrival for Guest Seating
Complimentary Wedding Rehearsal
Rehearsal Dinner Reservations Available at Seaport Inn Grill
SEAPORT INN GRILL RESERVATIONS: 508.999.1112

GRAND WEDDING PACKAGE

Package Reflects a Serviced Buffet or Three Course Full Plated Dinner Service.

$75 *PER PERSON*

Choice of One Stationary Appetizer Display

To be served during cocktail hour. Selections detailed on page 04.

Choice of Three Hors D'oeuvres Served Butler Style

To be passed throughout cocktail hour. Selections detailed on page 05.

Warm Artisan Dinner Rolls with Butter

Full Service Dinner Starter Course of Soup or Salad

Further selections available upon request.

Garden Salad
Mixed greens, tomatoes, cucumbers, red onions, and shredded carrots with italian dressing.

Caesar Salad
Romaine lettuce, parmesan cheese, and herb croutons tossed in a creamy caesar dressing.

Greek Salad
Mixed greens, kalamata olives, cucumbers, tomatoes, red onion, and feta topped with balsamic vinaigrette. ***+ 1.25***

Chicken Rice Soup
Traditional chicken, rice, and vegetables.

Minestrone Soup
Available traditional style or vegetarian.

Kale Soup
Available traditional style or vegetarian.

New England Clam Chowder
Award winning creamy clam chowder. ***+ 1.75***

Serviced Buffet or Full Service Plated Dinner

Selections detailed on page 06 and 07. Served with vegetable and starch accompaniment.
Vegan, vegetarian, children meals, dietary restrictions, and allergy accommodations available.

Your Wedding Cake Sliced and Served with Vanilla Ice-Cream

Additional selections may be made from the 'Dessert Courses' detailed on page 08.
Include a beautiful Signature Buttercream Wedding Cake + 4.00 Per Person

beverages

Champagne Toast

Piccini Champagne or substitute a sparkling white grape cider.

Pitchers of Soda

Two types of soda served to individual guest tables and replenished through dinner service.

Hot Coffee and Tea Display

Stationary display of regular and decaf coffee with creamers, sweeteners, and hot tea bags.

enhancements

Colored Napkins

Over 30 napkin color selections available.

Framed Table Numbers

Accented by your wedding color scheme.

White Lantern Centerpieces

Available with an ivory hydrangeas halo.

Chiavari Chairs

Clear, gold, or silver with cushions.

The above prices are subject to 18% gratuity, 12% administration fee, and 7% tax.
Holiday and holiday weekends are subject to a 10% price increase.

ULTIMATE WEDDING PACKAGE

Package Reflects a Serviced Buffet or Three Course Full Plated Dinner Service.

$89 *PER PERSON*

Choice of One Stationary Appetizer Display

To be served during cocktail hour. Selections detailed on page 04.

Choice of Four Hors D'oeuvres Served Butler Style

To be passed throughout cocktail hour. Selections detailed on page 05.

Warm Artisan Dinner Rolls with Butter

Full Service Dinner Starter Course of Soup or Salad

Further selections available upon request.

Garden Salad
Mixed greens, tomatoes, cucumbers, red onions, and shredded carrots with italian dressing.

Caesar Salad
Romaine lettuce, parmesan cheese, and herb croutons tossed in a creamy caesar dressing.

Greek Salad
Mixed greens, kalamata olives, cucumbers, tomatoes, red onion, and feta topped with balsamic vinaigrette. + 1.25

Chicken Rice Soup
Traditional chicken, rice, and vegetables.

Minestrone Soup
Available traditional style or vegetarian.

Kale Soup
Available traditional style or vegetarian.

New England Clam Chowder
Award winning creamy clam chowder. +1.75

Serviced Buffet or Full Service Plated Dinner

Selections detailed on page 06 and 07. Served with vegetable and starch accompaniment. Vegan, vegetarian, children meals, dietary restrictions, and allergy accommodations available.

Your Wedding Cake Sliced and Served with Vanilla Ice-Cream

Additional selections may be made from the 'Dessert Courses' detailed on page 08. Include a beautiful Signature Buttercream Wedding Cake + 4.00 Per Person

beverages

Champagne Toast

Piccini Champagne or substitute a sparkling white grape cider.

Red and White Wine

Select two house wines to be served by the bottle to individual guest tables.

Hot Coffee and Tea Display

Stationary display of regular and decaf coffee with creamers, sweeteners, and hot tea bags.

enhancements

Colored Napkins

Framed Table Numbers

Three Tier Cylinder Vases

Filled with water and a floating candle.

Acrylic Charger Plates

Available in silver, gold, or rustic white.

Chiavari Chairs

Clear, gold, or silver with cushions.

Uplighting

Your choice of colored lighting for the room.

Ceiling Draping

Shimmer white draping with crystal chandelier.

The above prices are subject to 18% gratuity, 12% administration fee, and 7% tax.
Holiday and holiday weekends are subject to a 10% price increase.

STATIONARY APPETIZERS

STATIONARY APPETIZER DISPLAY. One stationary appetizer is included within all wedding packages. Additional selections may be substituted or added for more than one display.

Gourmet Cheese and Crackers
Variety of Domestic and Imported Cheeses
Gourmet Assorted Crackers
Garnished with Fresh Grapes and Strawberries

Fresh Fruit Display
Hand Carved Melon Balls Arranged into Fruit Basket Display
Assorted Slices of Seasonal Fruit
Your Choice of Homemade Dipping Sauce:
Marshmallow Cream, Pomegranate Yogurt, or Chocolate Hazelnut

Crostini and Bruschetta
Fresh Diced Tomatoes, Garlic, Mozzarella, and Basil
Toasted Slices of Buttery Baguette
Sweet Balsamic Glaze Drizzle

Vegetable Crudite Medley
Assorted Fresh Vegetables including Broccoli and Cauliflower Florets
Carrot and Celery Sticks, Cherry Tomatoes, and Snap Peas
Creamy Ranch Dipping Sauce

additional selections

Deluxe Cheese and Crackers
Variety of Domestic and Imported Cheeses
Gourmet Assorted Crackers
Garnished with Fresh Grapes and Strawberries
Creamy Baked Brie Cheese
+ 1.25 Substitute
+ 4.25 Added Display

Italian Charcuterie Spread
Chef's Selection of Cured Meats and Cheeses
Fruity Jams and Jellies with Accompaniments
Garnished with Olives and Mixed Greens
+ 2.00 Substitute
+ 5.00 Added Display

Cheese, Crackers, and Shrimp Cocktail
Variety of Domestic and Imported Cheeses
Gourmet Assorted Crackers
Garnished with Fresh Grapes and Strawberries
Fresh Tail On Shrimp
Zesty Homemade Cocktail Sauce & Lemon Wedges
+ 2.25 Substitute
+ 5.25 Added Display

New England Raw Bar
Shrimp Cocktail Accompanied with Zesty Cocktail Sauce
Shucked Oysters and Littlenecks on the Half Shell
Garlic and Shallot Mignonette Sauce
Garnished with Lemon, Soy Sauce, and Hot Sauce
+ Market Pricing
+ Market Pricing with Lobster Medallions

PASSED HORS D'OEUVRES

BUTLER STYLE SERVICE. Three passed hors d'oeuvres are included in the Grand or Brunch Wedding Packages. Four hors d'oeuvres are included in the Ultimate Wedding Package. An asterisk (*) indicates an upgrade of $0.75 per person.

MEAT

Buffalo Chicken Blossom *(Mild buffalo and cream cheese filling in filo, deep fried. Served with Ranch or Blue Cheese)*

* Spicy Southwest Eggroll *(A spicy chicken fiesta wrapped up in a crispy eggroll)*

Italian Sausage Stuffed Mushrooms *(Baked white mushroom caps filled with a sweet sausage stuffing)*

Beef Teriyaki Skewers *(Petite beef tenders coated in a sweet teriyaki sauce)*

Sesame Chicken Skewers *(Fried chicken skewers coated in sesame seeds and served with a sweet honey mustard)*

Chicken & Cheese Quesadilla Cornucopia *(Chicken, cheese, peppers, onions, and salsa folded into a flour tortilla cone)*

Marinara Meatballs *(Beef and pork meatballs smothered in a marinara sauce)*

Assorted Mini Deep Dish Pizza *(Buttery crust pizza's with sausage, pepperoni, pepper and onion, and mushroom toppings)*

Hibachi Beef & Vegetable Kabob *(Beef with peppers and onions on a skewer in a sweet teriyaki soy glaze)*

SEAFOOD

Seafood Stuffed Mushroom Caps *(Baked white mushroom caps filled with a fresh seafood stuffing)*

* Shrimp Cocktail *(Fresh chilled jumbo shrimp served with a zesty cocktail sauce)*

* Fried Coconut Shrimp *(Shrimp tossed in our egg wash batter and coated in coconut flakes and served with a sweet chili sauce)*

Crab Cakes *(Sauteed onions, peppers, crab meat, and seasoned bread crumbs with a chipotle aioli)*

* Bacon Wrapped Scallops *(Juicy fresh scallops wrapped in applewood smoked bacon)*

* Lobster Rangoon *(Buttery lobster cream cheese filling inside a crispy rangoon)*

Clams Casino *(Onions, peppers, bacon, and spicy seasoned crumbs stuffed in a littleneck half shell)*

VEGETARIAN

Spinach & Artichoke Filo Cup *(Flakey filo cup stuffed with a spinach and artichoke dip)*

Vegetable Spring Rolls *(Cabbage, carrots, and vermicelli with a hint of peanut oil)*

Edamame Dumplings *(Edamame filling inside a crispy fried dumpling with a sweet garlic soy dipping sauce)*

* Parmesan Risotto Bites *(Parmesan risotto rolled in panko crumbs then fried and served with a marinara dipping sauce)*

Spanikopita *(A delicate triangle of phyllo dough filled with spinach, feta cheese, cream cheese, and garlic)*

* Mini Caprese Salad *(Tasting spoons with marinated tomatoes and mozzarella in basil and olive oil drizzled with balsamic glaze)*

Fig & Mascarpone Filo Purse *(Flakey filo pastry filled with fig jam and mascarpone cheese)*

Assorted Mini Quiche *(Country french (bacon, swiss, onions), garden vegetable, broccoli cheese, and three cheese in a buttery crust)*

BUFFET DINNER

SERVICED STATIONS. Buffet dinners do not require pre-determined selections from guests. Assigned seating is mandatory. Customize your full wedding menu details with a one on one consultation with our Head Chef, additional charges apply.

ENTREE SELECTIONS

Choice of two entree's included with wedding packages. Additional entree's available upon request.

Baked Stuffed Chicken Breast *(Homemade stuffing topped with house gravy and baked to perfection)*

Chicken Piccata *(Breaded chicken breasts topped with a buttery garlic, white wine, and capers sauce)*

Chicken Marsala *(Lightly breaded chicken breasts topped with a mushroom Marsala wine sauce)*

GF Herb Roasted Chicken Breast *(Oven roasted breasts of chicken marinated in a zesty herb blend)*

GF Tenderloin Steak Tips *(House cut steak tips, marinated, and cooked to the temperature of your liking)*

Baked Haddock *(Baked with a buttery Ritz cracker crumb topping and white wine)*

GF Almond Crusted Haddock *(Baked with a house blended almond crust)*

GF Balsamic Glazed Salmon *(Marinated salmon, baked, and then topped with balsamic glaze)*

Chicken and Broccoli Penne *(Chicken with steamed broccoli tossed in penne pasta with alfredo sauce)*

STARCH SELECTIONS

Choice of two starches included with wedding package. Additional entree's available upon request.

GF Wild Rice *(Long grain dark and white rice mixed with mushrooms)*

GF Spanish Rice *(A zesty yellow rice with peppers and onions)*

Rice Pilaf *(A fluffy rice and orzo pasta merge cooked in a savory broth)*

GF Garlic Mashed Potatoes *(Creamy mashed potatoes with a hint of garlic seasoning)*

GF Oven Roasted Potatoes *(Chef's potato selection cubed and oven roasted in a seasoned olive oil herb blend)*

Macaroni and Cheese *(Chef's pasta selection tossed in a creamy cheese sauce)*

VEGETABLE SELECTIONS

Choice of one vegetable included with wedding package. Additional entree's available upon request.

GF Honey Glazed Baby Carrots *(Fresh baby carrots oven roasted and smothered in a honey glaze)*

GF Steamed Garlic Broccoli *(Fresh broccoli florets and stems steamed and then tossed in a garlic oil)*

GF Green Beans Almondine *(Fresh whole green beans sauteed and then tossed in olive oil and slithered toasted almonds)*

GF Chef's Seasonal Mix *(Chef's choice of a seasonal vegetable mix)*

All weddings serving a buffet dinner include a detailed menu displaying food selections at the buffet service.

All provided allergies and dietary restrictions can be notated on this menu per request of the client.

PLATED DINNER

CHOICE OF TWO ENTREE'S. Plated dinners are pre-determined. Assigned seating is mandatory for a plated service. Customize your full wedding menu details with a one on one consultation with our Head Chef, additional charges apply.

PORK & POULTRY

Baked Stuffed Chicken Breast *(Homemade stuffing topped with house gravy and baked to perfection)*

Chicken Piccata *(Breaded chicken breasts topped with a buttery garlic, white wine, and capers sauce)*

Chicken Marsala *(Lightly breaded chicken breasts topped with a mushroom Marsala wine sauce)*

Chicken Forestiere *(Wild mushroom, kale, and bacon stuffed chicken breast topped with a creamy mushroom sauce)*

GF Herb Roasted Statler Chicken Florentine *(Statler chicken breast oven roasted with a spinach cream sauce)*

GF Roasted Pork Tenderloin (*Oven roasted pork tenderloin medallions on top of a mirepoix)*

GF Duck Breast *(Pan seared with your choice of an herb butter, orange glaze, or cranberry chutney topping)*

MEAT

GF Tenderloin Steak Tips *(House cut tender steak tips, marinated, and cooked to a requested temperature)*

GF Grilled Filet Mignon *(6oz filet topped with your choice of gorgonzola and bacon bits, espresso rub, or bourbon glaze)*

Roasted Rack of Lamb *(Herb crusted and oven roasted, topped with a mint demi-glace)*

Surf N' Turf *(6oz top round sirloin served with two homemade stuffed shrimp)*

SEAFOOD

Baked Haddock *(Baked with a buttery Ritz cracker crumb topping and white wine)*

GF Almond Crusted Haddock *(Baked with a house blended almond crust)*

GF Balsamic Glazed Salmon *(Marinated salmon, baked, and then topped with balsamic glaze)*

GF Grand Marnier Salmon *(Pan seared with Grand Marnier liqueur and finished with raspberry buerre blanc)*

GF Grilled Swordfish Steak *(Fresh swordfish topped with a pineapple salsa)*

Baked Filet of Sole *(Baked sole, filled with seafood stuffing, and topped with a lobster bisque)*

Baked Lobster Tail *(Juicy fresh lobster tail, topped with herb garlic butter and baked to perfection)*

LOBSTER TAIL SUBJECT TO MARKET PRICING

A starch and vegetable accompaniment of your choice is offered at no additional charge.

Starch selection includes Wild Rice, Spanish Rice, Rice Pilaf, Baked Potato, Garlic Mashed Potatoes, or Oven Roasted Potatoes.

Vegetable selection includes Honey Glazed Baby Carrots, Steamed Garlic Broccoli, Green Beans Almondine, or Chef's Seasonal Mix.

ADDITIONAL DESSERT COURSES

Included within all Wedding Packages is your wedding cake cut and served with vanilla ice-cream.
Additional desserts available upon request plated or as a stationary dessert display.

INDIVIDUAL DESSERT SQUARES

Priced at $72 for two dozen individual dessert squares. Available plated or served to a buffet display.

Tiramisu *(Italian sponge cake soaked with espresso coffee, layered with sweet mascarpone cream)*

Caramel Brownie *(Fudge brownie, caramel cream, and brownie chunks topped with caramel sauce and oat crisp)*

Chocolate Truffle *(Smooth chocolate mousse layered between chocolate cake, covered with chocolate ganache)*

Salted Caramel *(Moist caramel cream cake with caramel cream filling and caramel ganache)*

Chocolate Chip *(Soft, chewy chocolate chip cookie with cream cheese filling, finished with chocolate ganache drizzle)*

Lemon Burst *(Dense, Moist lemon cake filled with refreshing lemon cream, covered in silky lemon ganache)*

Banana Cream *(Banana cake with smooth banana cream and banana ganache)*

Fresh Strawberry *(Moist white cream cake with fresh strawberries, whipped cream and strawberry ganache)*

Pumpkin Mousse Brownie *(Moist spiced cake layered with pumpkin mousse, and a vanilla icing drizzle)*

Peanut Butter Mousse Brownie *(Chocolate brownie topped with silky peanut butter mousse, peanut butter cups, and chocolate drizzle)*

WEDDING DESSERT DISPLAY

Priced at $4 per person, choose five delicious mini desserts to be displayed stationary at your wedding. Tasting and 6" cutting cake included.

Mini Éclair's
Cannoli
Chocolate Covered Cannoli
Assorted Cake Wedges
Apple Tarts
Cream Puffs
Mini Cookies
Brownies
Blondie
Lemon Drops
Coconut Macaroons
Cheese Tarts
French Macaroons + *0.50 Per Person*
Tiramisu or Cheesecake + *0.50 Per Person*
Napoleon + *0.50 Per Person*
Gourmet Donuts + *0.50 Per Person*
Dipped Pretzels + *0.50 Per Person*
Parfait Shots + *0.50 Per Person*

WEDDING FAVORS

Packaged favors elegantly provided in a clear plastic box with colored ribbon. Customized colors and themes available.

French Macaroons *(Two custom colored and flavored macaroons)* + *4.50 Per Favor*

Gourmet Donuts *(One gourmet flavored donut such as Death by Chocolate, Maple Bacon, Oreo, and Smores)* + *4.00 Per Favor*

Signature Cupcakes *(One signature cupcake such as Peanut Butter Cup, Cookies and Cream, Lemon Raspberry, etc)* + *4.00 Per Favor*

Novelty Cookies *(A shortbread cookie fully customized to your color or theme)* + *4.50 Per Favor*

Mini Pies *(3" pies available in Apple, Blueberry, Pumpkin, Pecan, or Very Berry)* + *4.00 Per Favor*

ADDITIONAL DINNER REQUESTS

Our Chef is able to accommodate dietary restrictions or allergy meal requests for your guests.
All special dinner requests must be submitted two weeks prior to wedding.

VEGETARIAN PLATES

The majority of our vegetarian plates can be adjusted to accommodate a vegan request.

Vegetable Primavera *(Mixed sauteed vegetables over penne or linguini in a garlic oil sauce)*

Cheese Ravioli *(Pillows of pasta filled with cheese filling and topped with marinara sauce)*

Baked Portobello Mushrooms *(Portobello mushroom cap filled with roasted vegetables over a bed of parmesan risotto)*

Roasted Vegetable Tower *(Layers of zucchini, squash, mushrooms, and tomatoes over a spinach and risotto salad)*

Eggplant Parmesan *(Layers of eggplant, spinach, and ricotta cheese topped with marinara sauce)*

Stuffed Sweet Potatoes *(Honey lime quinoa salad with corn and black beans in a sweet potato boat topped with mozzarella)*

Dinner Salad *(Full sized dinner salad; choice of garden, caesar, or greek salad)*

CHILDREN MEALS

Ages 12 and under. Children are priced at full package price until guest minimum is met. After guest minimum, plates are priced at $30 per plate.

Chicken Tenders with Fries *(Three golden fried tenders and french fries served with ketchup dipping sauce)*

Grilled Cheese with Fries *(Buttery crisp bread surrounding gooey american cheese served with french fries and ketchup dipping sauce)*

Macaroni & Cheese *(Homemade creamy macaroni and cheese)*

Cheeseburger Sliders with Fries *(Beef cheeseburger sliders served with french fries and ketchup dipping sauce)*

CARVING STATION

A carving station is not included with wedding packages. A carving station attendant fee of $75 will be applied.

Brown Sugar Glazed Ham *(Baked ham with a sweet brown sugar glaze) + 1.75 Per Person*

Roasted Turkey Breast *(All white meat turkey breast roasted with a flavorful combination or butter and seasonings) + 3.50 Per Person*

Roasted Pork Tenderloin (*Oven roasted pork tenderloin on top of a mirepoix) + 3.50 Per Person*

Prime Rib of Beef *(Cooked to a medium to medium rare temperature and served with Au Jus) + 5.50 Per Person*

TABLE BEVERAGES

Included with all wedding packages is a toasting beverage and pitcher of ice water at every table.
The Grand Package includes Bottomless Table Soda. The Ultimate Package includes Red and White Bottles of Wine.

SPEECH TOASTS

Included with your wedding package is a house Champagne or Sparkling Cider toast. Specialty toasting options available at an additional charge.

Champagne Toast *(Piccini Champagne)*

Non-Alcoholic Sparkling Cider *(Sparkling white grape juice)*

Mimosa Toast *(Champagne with orange, pineapple, or cranberry juice) + 0.75 Per Person*

Black Raspberry Champagne *(Champagne with Chambord cocktail, accented with a fresh raspberry) + 1.25 Per Person*

Your Something Blue

Blanc de Bleu Cuvee Mousseaux *(A dry, crisp bubbly with a hint of blueberry accented by it's crystal blue color) + 1.50 Per Person*

TABLE WINES

Bottles of wine are priced at $18.95 per bottle ($37.90 per table). Prices include any and all corkage fees.

Belle Ambiance (*Cabernet Sauvignon*)

Belle Ambiance (*Pinot Noir*)

Fetzer (*California Merlot*)

Beringer (*White Zinfandel*)

Belle Ambiance (*Chardonnay*)

Belle Ambiance (*Pinot Grigio*)

Corvo *(Sweet Moscato)*

Casal Garcia (*Portuguese Vinho Verde*)

SOFT DRINKS

All soft drink selections are pre-determined prior to event.

Table Soda (*Two pitchers per table, no refills) + 12.90 Per Table*

Bottomless Table Soda (*Two pitchers per table, unlimited refills throughout dinner service) + 19.90 Per Table*

Soft Drinks Open Bar (*Five hour service of complimentary juice and soft drinks for all wedding guests) + 13.00 Per Person*

COCKTAIL FOUNTAIN

All fountain selections are subject to a $25 fountain rental fee. Subject to a 20% gratuity service charge.

Non-Alcoholic Fruit Punch *+ 2.00 Per Person*

Non-Alcoholic Lemonade *+ 2.00 Per Person*

Red Sangria *(Red wine, brandy, and triple sec mixed with fruit juices, served with fruit garnish) + 5.75 Per Person*

White Sangria *(White wine, brandy, and triple sec mixed with fruit juices, served with fruit garnish) + 5.75 Per Person*

Hard Lemonade *(Del's Lemonade spiked with vodka, served with rosemary sprigs) + 6.50 Per Person*

SPECIALTY STATIONS

Stations are a wonderful addition in customizing your wedding in a unique way.
We are happy to accommodate further requests not listed below.

Gourmet Cookies and Milk

Freshly Baked Chocolate Chip and Oatmeal Raisin Cookies
Gourmet Heath Bar and Peanut Butter Cookies
Refreshing Cold Regular and Chocolate Milk
+ 325.00 (Serves Up to 100 People)

Smore's Station

Unique Real Wood Roasting Table with Fire Lit Sterno's
Jumbo White Marshmallows with Fire Roasting Picks
Hershey's Milk Chocolate Bars and Cinnamon Graham Crackers
+ 375.00 (Serves Up to 100 People)

Ice Cream Bar

Individually Scooped Vanilla or Chocolate Ice Cream
Chocolate Sauce, Strawberry Sauce, and Caramel Topping
Chocolate and Rainbow Sprinkles, Cookie Crumb, and Chopped Nuts
Sliced Fresh Strawberries and Whipped Cream
+ 475.00 (Serves Up to 100 People)

Macaroni and Cheese Station

Three Cheese Creamy Homemade Macaroni and Cheese
Slices of Chicken Served Grilled or Fried with Buffalo Sauce on Side
Crumbled Crispy Bacon Bits and Cubed Honey Ham
Sauteed Mushrooms, Caramelized Onions, and Diced Tomatoes
+ 495.00 (Serves Up to 100 People)
+ Lobster Medallions Market Pricing

Taco and Nacho Fiesta

Crispy Corn Tortilla Chips and Soft Flour Tortillas
Warm Nacho Cheese Sauce and Mexican Shredded Cheese Blend
Seasoned Ground Beef, Pinto Beans, Black Olives, and Jalapeños
Diced Tomatoes, Green Onions, Fresh Pico de Gallo, and Sour Cream
+ 575.00 (Serves Up to 100 People)
+ 625.00 Includes Homemade Guacamole

Chocolate Fountain Display

Milk Chocolate Flowing in a Table Fountain with Wooden Skewers
Fresh Whole Strawberries, Sliced Bananas, and Pineapple Chunks
Rice Krispy Treat Bars, Fluffy Marshmallows, and Salty Pretzels
+ 495.00 (Serves Up to 100 People)

Flatbread Pizza Station

Choose Three Options.
Traditional: Fresh Mozzarella Cheese or Garlic with Tomato Slices
Vegetable: Mushrooms, Peppers and Onions, or Spinach Artichoke
Meat: Pepperoni, Bacon, Sausage, or Buffalo Chicken
+ 495.00 (Serves Up to 100 People)

Gourmet Sliders Station

Freshly Grilled Cheeseburgers with a House Burger Sauce
Barbeque Pulled Pork Sliders with Crispy Onion Strings
Sliced Turkey Breast Sandwiches with Honey Dijon Mustard
Dill Pickles, Potato Chips, and Assorted Condiments
+ 595.00 (Serves Up to 100 People)

Hot Dog Bar

Hot Steamed Beef Franks in Warm Soft Buns
Classic Condiments like Ketchup, Mustard, Relish, and Mayonaisse
Diced Onions and Peppers, Warm Cheese, and Crispy Bacon Bits
Side of Dill Pickles and Potato Chips
+ 595.00 (Serves Up to 100 People)

Premium Snack Display

Choose Three Options.
· Mini Grilled Cheese Sandwiches with Tomato Soup Sips
· Honey Glazed Ham and Swiss Cheese Panini Triangles
· Crispy Mozzarella Sticks with Marinara Sauce
· Sampler Combo: Beef Franks in Pastry, Potato Puffs, Spicy Beef Pockets, Spinach Turnovers, and Beef with Mushroom Crowns
· Cheeseburger Sliders with a House Burger Sauce
· Crispy Chicken Tender Bites with Choice of Sauce
· Spicy Cajun French Fries
+ 695.00 (Serves Up to 100 People)

DECORATIVE ADDITIONS

Seaport Inn and Marina is glad to provide decorative additions included with all our Wedding Packages as well as a wide variety of additional decor to customize for any wedding scheme or theme.

TABLE LINENS

Included with all wedding packages are white, ivory, or black table linens with colored napkins.

Colored Polyester Tablecloth *(A flat, non-shiny, material) + 15.00 Per Linen*

Colored Satin Tablecloth *(A smooth shiny material) + 18.00 Per Linen*

Full Sequin "Glitz" Tablecloth *(Full colored sparkled sequin fabric) + 25.00 Per Linen*

Petal Leaf Tablecloth *(Covered in shining and romantic hand-sewn leaf petals) + 25.00 Per Linen*

Silver Chemical Lace Overlay *(Silver chain link die cut pattern with iridescent sequins) + 29.00 Per Linen*

Table Runners *(Variety of colors, patterns, and fabrics) + 7.00 Per Table*

White Willow Skirting *(Composed of whimsical spiraling taffeta and organza strands) + 18.00 Per Skirt*

CHAIR ENHANCEMENTS

Included with all wedding packages are clear, silver, or gold chiavari chairs with cushions. Below are additional enhancements.

Spandex Chair Cover *(Available in white, ivory, or black) + 3.00 Per Chair*

Colored Satin Chair Sashes *(Available in a variety of colors and ties) + 3.00 Per Chair*

Rhinestone Sash Clip *(Available in silver or gold around a sashed bow) + 0.75 Per Chair*

TABLE DECORATIONS

Included with all wedding packages are white lantern centerpieces.

Acrylic Charger Plates (*Available in silver, gold, or rustic white) + 1.50 Per Person*

Round or Square Mirror Centerpiece Chargers (*12" Mirror Chargers) + 2.50 Per Table*

Twinkling Fairy Lights *+ 65.00 Per Table*

BACKDROPS

Backdrops are hung between eight foot white columns. Lighting can be added to any backdrop for $35.

White Fabric *or* Crystal Beading *+ 175.00 Per Backdrop*

White Fabric with Crystal Beading *+ 225.00 Per Backdrop*

Triple Panel White Fabric and Crystal Beading *+ 450.00 Per Backdrop*

CEILING AND ELEVATION

Shimmer White Ceiling Draping with Crystal Chandelier *+ 350.00 (Hangs in Center of Ballroom)*

12" Platform Sweetheart Risers *+ 150.00 (Available for Ceremony Altar or Sweetheart Table)*

Performance Stage *+ 500.00 (Ideal for Large Bands)*

BRUNCH WEDDING PACKAGE

Packages Reflects a Daytime Service. Eligible for a Sunday afternoon at 11:00am or 12:00pm.

$59 *PER PERSON*

Choice of One Stationary Appetizer Display

To be served during cocktail hour. Selections detailed on page 04.

Choice of Three Hors D'oeuvres Served Butler Style

To be passed throughout cocktail hour. Selections detailed on page 05.

Serviced Brunch Buffet

Substitute entrees are available upon request.

Warm Artisan Rolls with Butter

Choice of Two Lunch Entree's

· *Roast Beef Accompanied with Horseradish Cream Sauce and Au Jus*
· *Brown Sugar Glazed Ham with a Pineapple Marmalade*
· *Chicken Piccata*
· *Chicken Marsala*
· *Shrimp Scampi over Wild Rice*

Choice of Fresh Eggs

· *Classic Scrambled Eggs*
· *Hard Boiled*
· *Eggs Benedict with Hollandaise Sauce*
+ 3.00 Per Person

Pork Sausage Links

Crispy Bacon Slices

Crispy French Toast Sticks or Fluffy Triangles

Oven Roasted Potatoes

Chef's Seasonal Vegetable Selection

Your Wedding Cake Sliced and Served

Additional selections may be made from the 'Dessert Courses' detailed on page 07.
Include a beautiful Signature Buttercream Wedding Cake + 4.00 Per Person

beverages

Glass of Mimosa Toast

Selection of Piccini champagne mixed with orange, pineapple, or cranberry juice.

Hot Coffee and Tea Display

Stationary display of regular and decaf coffee with creamers, sweeteners, and hot tea bags.

enhancements

Colored Napkins

Over 30 napkin color selections available.

Framed Table Numbers

Accented by your wedding color scheme.

White Lantern Centerpieces

Available with ivory hydrangeas halo.

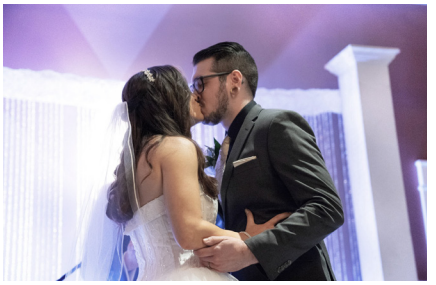
Chiavari Chairs

Clear, gold, or silver with cushions.

The above prices are subject to 18% gratuity, 12% administration fee, and 7% tax.
Holiday and holiday weekends are subject to a 10% price increase.

CEREMONY PACKAGES

UNIQUE CEREMONY VOWS. Seaport Inn and Marina offers multiple locations for on-site ceremonies.
An officiant or justice of the peace will need to be scheduled by client.



INDOOR CEREMONY

Indoor Ceremonies Allow for a Warm and Intimate Setting for Up To 120 Guests
Elegantly Appointed Bridal Preparation Suite is Provided Complimentary
Half Hour Early Arrival for Wedding Guest Seating
Complimentary Wedding Rehearsal with Flexible Scheduling
Professional Wedding Coordinator to Coordinate the Ceremony
White Aisle Runner Laid from Door Entrance to Altar
White Lanterns or Cylinder Vases with Candles to Compliment the Runner
White Flower Petals Arranged Lining the Aisle Runner
Chiavari Chairs or Spandex Covered Chairs for Guest Seating
Twelve Available Reserved Seating for Immediate Family
White Altar Columns with Shimmer White Draping
Table Requests Available for Sand Ceremony, Unity Candle, Etc.
+ 600.00

OUTDOOR CEREMONY

Outdoor Ceremonies Offer Impeccable Waterfront Views Overlooking Harbor
Elegantly Appointed Bridal Preparation Suite is Provided Complimentary
Half Hour Early Arrival for Wedding Guest Seating
Complimentary Wedding Rehearsal Scheduled for Thursday Prior before 4:00pm
Professional Wedding Coordinator to Coordinate the Ceremony
Padded White Garden Chairs for Guest Seating
Twelve Available Reserved Seating for Immediate Family
White Altar Columns with Shimmer White Draping
Shepherd Hooks Available Upon Request Lining the Aisle
Table Requests Available for Sand Ceremony, Unity Candle, Etc.
+ 750.00

WEDDING BOOKING INFORMATION

LOCATION IS EVERYTHING! Seaport Inn and Marina is proud to be a professional and private event facility. In an effort to work within every budget, we offer a variety of offers and discounts to all potential clients.

BOOKING INFORMATION

We do not charge a facility rental fee for our Grand Ballroom. A $550 rental fee is charged for the use of the Commodore Room for a cocktail hour. A $750 non-refundable deposit is required to secure a wedding date. Weddings are booked in five hour increments. Additional event hours available at $150 per additional hour.

PAYMENT

A second deposit in the amount of $750 is required six months prior to wedding date. Final payment is expected at final appointment, two weeks prior to wedding. All payments may be made in the form of personal or bank check, money order, or debit/credit card. All card payments are applicable to a 5% card processing fee. We do not accept cash.

ARRANGEMENTS

Final appointment is scheduled two weeks prior to wedding. No cancellations are accepted after final arrangements have been made. Seaport Inn and Marina assumes no responsibility for damage or loss of merchandise. Adhesion to walls is strictly prohibited. No confetti, glitter, or loose feathers are allowed.

FOOD

Due to Food Safety Recommendations of the FDA issued food code and Board of Health Guidelines, no catered food is allowed to leave the premises by patrons.

LIQUOR

Seaport Inn and Marina holds a license granted by the Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted to be brought onto or removed from premise for distribution (ie. liquor wedding favors). Patrons under the age of 21 will not be allowed the service of alcoholic beverages and we reserve the right to stop serving alcoholic beverages to anyone at any time. Non-alcohol drinking events requesting no bar service, add $3.00 per person.

OFF-SEASON RENTALS

Seaport Inn and Marina offers a discounted package price to those looking to rent during off-season rentals in our Grand Ballroom. Friday or Sunday evening weddings will receive an 8% discount. Any weddings booked in January through April will receive a 10% discount.

minimum guarantees

	Partial Ballroom	Grand Ballroom
Monday-Thursday	75	100
Friday	75	100
Saturday	75 *(November-April)* 100 *(May-October)*	100 *(November-April)* 125 *(May-October)*
Sunday	75	100