

Weddings at the New England Aquarium

Reception

Dining

Dessert

Barbecue & Clambake

Beverages & Wine

Additional Information



**New England
Aquarium**

Protecting the blue planet

Special Events

617-973-5205

events@neaq.org

Reception

The background is a solid blue color with a pattern of light blue, swirling, abstract lines that resemble calligraphic flourishes or stylized waves. These lines are scattered across the page, creating a sense of movement and elegance.

Reception

HOT PASSED HORS D'OEUVRES

La Quercia Prosciutto Shrimp Roasted garlic butter	\$4.50 
Phyllo Warm brie, raspberry	\$3.75
Arancini Maplebrook Farm mozzarella, spicy red pepper sauce	\$3.75
Potato Ships Mushrooms, cream, peas, mascarpone	\$3.75
Smoked Duck Spiced cabbage, mustard aioli	\$3.75 
Atlantic Crab Cakes Spicy rémoulade	\$4.25 
Caribbean Spicy Chicken Crispy tortilla, habanero sour cream	\$3.50
Steamed Bacon Buns Sriracha hoisin, scallion, sweet pickles	\$3.50
Vegetable Cakes Hearts of palm, grilled corn, rémoulade sauce	\$3.50
Pork Dumplings Crushed pearl rice, soy ginger dipping sauce	\$3.50
Stuffing Bites Chicken sausage, apple, sage, dried currants	\$4.00
Crunchy Mac 'n Cheese Lobster, chives	\$4.25 
Teriyaki Salmon Spoon Grilled pineapple slaw	\$4.00 
Sweet Potato Latke Smoked salmon, dried onion, sour cream	\$4.00 
Mushroom Bouches Chive tartlet, Swiss cheese	\$3.75

Lamb Cigars Moroccan spiced lamb, phyllo, chutney	\$4.25
Chicken Pot Pie Spring peas, carrots	\$4.00
Arepas Chorizo, manchego cheese, salsa verde	\$3.50
Caramelized Pear Prosciutto, goat cheese, flatbread	\$3.75
Beef Wellington Stout, grainy mustard	\$4.00
Asian Pancake Cone Duck, scallions, cucumber, plum ginger hoisin	\$4.75
Minted Pea Croquette Coconut sour cream	\$3.50

COLD PASSED HORS D'OEUVRES

House Smoked Wild Salmon Roasted fennel, Vermont crème fraîche	\$4.00 
Olive Oil-Poached Shrimp Tomato agrodolce	\$4.50 
Herb-Roasted Tomato Crostini Smoked bacon, mozzarella	\$3.50
Spiced Cured Beef Tenderloin Taylor Farm gouda, honey onions	\$3.50
Citrus-Cured Char Capers, crème fraîche	\$3.50  
Roasted Fig Tartine Honey, thyme, cashews	\$3.75
Spanish Potato and Egg Tortilla Garlic aioli	\$3.50
Classic Shrimp Cocktail Cocktail sauce	\$4.50 
Roasted Red Grape and Ricotta Crostini Rosemary, EVOO, pignoli	\$3.75 

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Reception

COLD PASSED HORS D'OEUVRES

Sweet and Spicy Shrimp Cups	\$4.75	
Cream cheese, chili sauce, orange marmalade		
Tuna Niçoise Tomato	\$4.00	
Olives, Dijon mustard		
Roquefort Grapes	\$4.00	
Crushed pistachios		
Watermelon Cube	\$3.50	
Chèvre, tarragon, white balsamic glaze		
Lobster Jicama Salad	\$4.50	
Edible spoon		
Chèvre Tartine	\$3.50	
Lavender honey, pistachios, chervil		
Cucumber Round	\$4.00	
Dilled shrimp, tarragon		
Summer Roll Cone	\$3.75	
Crisp vegetables, Thai five-flavors dipping sauce		

RECEPTION DISPLAYS

New England Clam Chowder	\$8.00	
Oyster crackers, Tabasco sauce		
Vegetable Crudo	\$7.00	
Field to table seasonal variety of vegetables and dips		
Artisan Cheeses	\$15.00	
Select small-batch cow's milk, goat's milk and sheep's milk cheeses, quince paste, black pepper honey, Marcona almonds		
Tail Gate	\$12.00	
Buffalo chicken sliders, mini muffaletta, chili and corn chips, truffle popcorn, pretzel bites, mustards, tomato jam		

Country Cheese Table	\$9.00
Stilton, brie, English cheddar, manchego, aged provolone, water crackers, pickled onion	

Mozzarella Bar	\$12.00
Fresh and smoked mozzarella, roasted peppers, grilled asparagus and mushrooms, Sicilian eggplant caponata, white anchovies, prosciutto di Parma, artichokes, capers, smoked cherry tomatoes, basil pesto, arugula, n'duja, EVOO, balsamic, focaccia, crostini	

Asian Crudités Bar	\$9.00
Sugar snap and snow peas, edamame, long beans, cucumbers, daikon radish, steamed carrots, water chestnuts, mandarin orange, Thai sauces	

Mezze Display	\$12.00
Stuffed grape leaves, olives, hummus, falafel, baba ghanoush, grilled halloumi, whipped feta, tzatziki, muhammara, fattoush salad, toasted pita	

B & G Raw Bar	\$19.00	 
East Coast oysters, Wellfleet clams, U.S.-farmed shrimp, Maine crab claws, cocktail sauce, lemon and mignonette		

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Dining

Plated Dinners

Our entrée selections include a choice of an appetizer course (some items have an additional charge), hearth-baked rolls with butter, dessert, freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

APPETIZER SELECTIONS

Mesclun Salad Greens

Grainy mustard vinaigrette

Grilled Romaine

White anchovy, croutons, young pecorino 

Wilted Escarole Salad

Bacon, shallot-red wine dressing

Sugar Snap Peas

Heirloom beets, shaved radish, sherry vinaigrette BLG

Jonah Crab Cakes

Rémoulade, fried capers \$5.00 

Vegetable Seviche

Beet, zucchini, squash, radish, tomato, jalapeño cream \$4.00

Smoked Trout

Celeriac, horseradish-lemon crème fraîche \$4.00 

Warm Poached Leeks

Mustard panko crumbs, grated egg mimosa \$4.00

Watercress Fig Salad

Hazelnuts, Parmigiana cream \$3.00

ENTRÉE SELECTIONS

Diver Scallops

Sweet pea risotto, braised leeks, caramelized citrus \$60.00 

Tenderloin of Beef and Seared American Shrimp

Potato puree, asparagus, roasted tomato \$78.00 

Ricotta Pudding

Mushrooms, spinach, crème fraîche \$54.00

Filet of Beef, Grass Fed

Buttered panko herb crust, creamed spinach \$78.00

Bluefish

Cauliflower couscous, spiced tahini \$54.00 

Herb-Infused Chicken Breast

Haricots vert, fingerling potatoes, pearl onions \$58.00 BLG

Fennel Arctic Char

Ratatouille, smoked tomato jam \$72.00 BLG 

Gulf of Maine Hake

Smoked cherry tomatoes, sultanas, green olives, spiced broth \$60.00

Roast New York Sirloin Strip Steak, Grass Fed

Root vegetables, classic brandy-peppercorn cream \$78.00

Vietnamese Caramel Salmon

Lime leaf, cane sugar, broccoli slaw, jasmine rice \$64.00

Tenderloin of Beef, Grass Fed

Wild mushroom, potato "box," port wine demi glace \$78.00

West Coast Halibut

Slivered celery and olive salad, black garlic vinaigrette, potato purée \$66.00

Miso-Glazed Black Cod

Forbidden rice, radish, sesame \$56.00 

Szechuan Peppered Rack of Lamb

Mizuna, hoisin, bitter orange \$66.00

Cauliflower Risotto

King oyster mushroom, smoked potato, braised shallot, crème fraîche \$54.00

Surf and Turf

Beef steak, lobster tail, lobster mac 'n cheese, asparagus \$78.00 

DESSERT SELECTIONS

Lemon Meringue Tart

Red Berry Crumble Tart

Boston Cream Pie

Black Fig Coffee Gelee

Biscotti, Red Berries

Flourless Chocolate Soufflé Cake

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Strolling Dinners

Please select three or more of the following strolling dinner options to create a full meal and a leisurely dining experience for your guests.

Pasta \$19.00

Served with salad, focaccia and artisan bread.

Please select two:

Shrimp Scampi Penne

Creole tomatoes, sweet garlic, parsley butter

Rigatoni Corti al forno
Grilled chicken, prosciutto, asparagus, lemon cream

Beef Stracotto
Braised in coffee, mozzarella, Swiss chard, cavatelli pasta

Ricotta Ravioli
Melting zucchini, baby spinach, roasted red pepper sherry sauce

Cavalo Nero Orecchiette BLG
Sausage, cannellini beans, Calabrian chili purée

Honey-Glazed Chicken Breast \$15.00
Local honey, grilled bread salad, herb-roasted tomatoes

Rosemary-Scented Chicken \$15.00
Baby spinach salad, pancetta, balsamic glazed onions

Tea-Rubbed Tenderloin \$26.00
Oolong tea, shiitake jus, fingerling potatoes, roasted asparagus

Slider Trio \$17.00
Kobe beef, falafel, smoked pork, plank potato chips, spicy cole slaw

Bibimbap \$14.00
Brown pearl rice, soy-glazed shiitake mushrooms, crispy tofu, sesame carrots, seaweed omelet, garlicky spinach and scallion slaw, gochujang sauce

add beef, shrimp or chicken \$3.00 

Raclette and Fontina Fonduta \$15.00

Smashed red potatoes, toasted brioche, caramelized onions, pickled cornichons

Bang Bang Chicken \$19.00

Giannone Farms chicken, Chinese flavors, lettuce leaf wrap, peanuts, sprouts, scallions, crispy noodles, sesame, orange peel

Braised Beef Short Ribs \$18.00

Garlic herb waffle, mushroom ragout

Fish Tacos \$18.00

Seasonal sustainable fish, soft tortillas, carrot-cabbage slaw, chipotle mayo, cilantro vinaigrette
substitute beef, shrimp or chicken

Dim Sum \$16.00

Shumai, pot stickers, barbecued spareribs, eggrolls, steamed buns, wontons, dipping sauce, fortune cookies

Bavette Steak \$22.00 BLG
Gruyere potato, asparagus, bernaise

Gluten and dairy free/vegan options available

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Children's Food Options

CHILDREN'S FOOD STATION

Quesadillas \$15.00

Vegetarian and chicken quesadillas, mild salsa, sour cream, tortilla chips, fiesta rice, green salad

Sliders and Chicken Wraps \$17.00

Mini hamburger sliders, honey mustard chicken tender wraps, fruit salad, potato chips

Macaroni and Hot Dogs \$15.00

Mac 'n cheese, oversized pigs in a blanket, potato chips, ketchup, mustard

Pizza Bites and Chicken Tenders \$16.00

Cheese pizza bites, chicken tenders, French fries, ketchup, honey mustard, barbecue sauce

Enhancement: vegetable crudité cup, ranch dressing (add \$4.00)

CHILDREN'S PLATED DINNER OPTIONS

Turkey Sandwich \$15.00

Cranberry mayonnaise, lettuce, tomato, bulky roll, potato chips

Chicken Fingers and French Fries \$16.00

Ketchup, barbecue sauce, vegetable crudité cup

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Dessert

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Dessert Options

All selections are accompanied by freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

Fresh Seasonal Fruit	\$6.00	Ben & Jerry's Ice Cream Sundae Bar	\$12.00
Cookie and Brownie Bar Gourmet cookies, brownies	\$7.00	Phish Food, Cherry Garcia, Mango Mango, hot fudge, strawberry sauce, whipped cream, mini M&M's, crushed Oreos, nuts	
Warm Apple Crisp Warm apple crisp, French vanilla ice cream	\$8.00		
Cupcakes Mini cupcakes: chiffon, red velvet, devil's food	\$9.00	Chloe's Fruit Pops	\$12.00
Petit Fours Assorted miniature pastries	\$12.00	Frozen all natural fruit pops, dipped in chocolate or peanut butter, rolled in crushed pretzel, candy and coconut	
Dessert Demitasse	\$12.00		
Desserts in shooter cups: strawberry cheesecake, Kahlua chocolate foam, sweet lemon meringue, caramelized bananas with cream and hot fudge, raspberry mousse with Chambord		Classic Cakes	\$14.00
		Devil's food, coconut lemon, strawberry, fudge chocolate, carrot	
		Griddle-Melted Chocolate Sandwiches	\$10.00
		Warm caramel, vanilla ice cream	

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*Barbecue
&
Clambake*

Barbecue Dinner

Our barbecue buffet is open for one and a half hours. All plates and cups used are biodegradable and compostable. Buffet includes house-made potato chips, iced tea and lemonade.

COMBINATION ENTRÉES

Please select one:

Burgers and Dogs **\$35.00**

Angus burgers, all-beef hot dogs, lettuce, tomato, cheese, mayonnaise, corn relish, red bean chili, mustard, ketchup, buns (veggie burgers available)

Chicken, Brisket and Sausages **\$39.00**

Char-broiled chicken breasts, slow-cooked beef brisket, maple brown sugar, barbecue sauce, smoked grilled sausages, cornbread, sweet butter

Grilled Steak and Turkey Tips **\$44.00**

Marinated and grilled choice steak and herbed turkey tips, artisan rolls, chimichurri

SIDE DISHES

Please select three:

Loaded Baked Potato Salad

Bacon, cheddar cheese, scallion, sour cream dressing

Caesar Salad

Croutons, Parmesan cheese

Mixed Greens Salad

Citrus-shallot vinaigrette

Corn on the Cob

Whipped honey butter

Tricolored Tortellini Pasta Salad

Basil pesto

Seasonal Grilled Vegetable Platter

Aged balsamic vinegar

Whole Wheat Pasta Salad

Sweet peppers, olives, Parmesan cheese, tomatoes

Cracked Bulgur Wheat Salad

Parsley, plum tomatoes, chopped cucumber, mint

DESSERT

Please select one:

Sliced Melons

Honeydew, cantaloupe, seedless watermelon

Blueberry Cobbler

Warm blueberries, flaky short dough

Cookies and Bar

Chocolate chip, oatmeal and white chocolate cookies, double fudge brownies, blondies

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Coastal Clambake

Our coastal clambake is open for one and a half hours. All plates and cups used are biodegradable and compostable. Buffet includes iced tea and lemonade.

\$78.00

RECEPTION

Soup Station

New England clam chowder 
or crisp gazpacho

DINNER

1 1/4-pound Maine lobsters 
Steamer clams 
Drawn butter and broth
Herb-marinated grilled breast of chicken
Cornbread with sweet butter

SIDE DISHES

Please select three:

Loaded Baked Potato Salad

Bacon, cheddar cheese, scallion,
sour cream dressing

Caesar Salad

Croutons, Parmesan cheese

Mixed Greens Salad

Citrus-shallot vinaigrette

Corn on the Cob

Whipped honey butter

Tricolored Tortellini Pasta Salad

Basil pesto

Seasonal Grilled Vegetable Platter

Aged balsamic vinegar

Whole Wheat Pasta Salad

Sweet peppers, olives,
Parmesan cheese, tomatoes

Cracked Bulgur Wheat Salad

Parsley, plum tomatoes, chopped
cucumber, mint

DESSERT

Served with freshly brewed regular coffee,
decaffeinated coffee and an assortment of
herbal teas

Please select one:

Sliced Melons

Honeydew, cantaloupe, seedless watermelon

Strawberry Shortcake

Marinated strawberries, shortcake, vanilla
bean whipped cream

Cookies and Bars

Chocolate chip, oatmeal and white chocolate
cookies, double fudge brownies, blondies

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Light Fare

Breakfast Options

CONTINENTAL BREAKFAST \$18.00

Continental breakfast includes muffins, pastries, tea breads, butter, jam, sliced fruit, fresh orange juice, regular and decaffeinated coffee, hot teas.

Enhancements:

Whole fruit

(\$1.50 each)

Bagels, cream cheese

(\$3.00 each)

Individual fresh fruit yogurts

(\$3.00 each)

Cranberry pastry twist

(\$3.00 each)

Fruit, yogurt and granola parfaits

(\$4.50 each)

Chocolate-hazelnut crunch croissants

(\$3.00 each)

Breakfast sandwiches

(\$5.00 each)

Bottled water

(\$2.50 each)

BREAKFAST BUFFETS

All breakfast buffets include muffins, pastries, tea breads, butter, jam, sliced fruit, fresh orange juice, regular and decaffeinated coffee and hot teas.

Gourmet Oatmeal Station \$24.00

Hot oatmeal, milk, yogurt, fresh berries, candied nuts, brown sugar, raisins

Sweet Start Hot Breakfast \$26.00

Whole wheat waffle sticks, maple syrup, berry compote, whipped cream

Hearty and Hot Breakfast \$27.00

Fresh vegetable frittata or classic scrambled eggs, home fries, bacon or sausage

Healthy Start Breakfast \$28.00

Scrambled Egg Beaters, seasonal vegetables, turkey sausage, fruit and yogurt parfaits, multigrain muffins, whole wheat bagels, light cream cheese, jam

Prices are per person, based on a minimum of 30 people. A supplemental fee of \$5 per person will be applied for groups of fewer than 30 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meal tax to the above price.

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Lunch Options

BOXED LUNCHES

Kettle chips, pasta salad, brownies, soda or bottled water

Beacon Hill Wraps \$19.00

Gourmet wraps: rare roast beef, grilled peppers, honey-ancho mayonnaise; honey-roasted turkey, pesto; grilled vegetables, hummus

House-Brined Chicken Breast Sandwich \$19.00

Grilled Kaiser roll, garlic mayonnaise, lettuce, tomato

BUFFETS

Brewed regular and decaffeinated coffee and hot teas are included with your luncheon buffet.

Boston Common Deli \$27.00

Ham, turkey, roast beef, salami, cheeses, herb mayonnaise, Dijon mustard, lettuce, tomato, red onion; iceberg and romaine salads, buttermilk ranch or Italian dressing; German potato salad; garden vegetable rotini pasta salad; rolls, sliced breads; lemon cream cake, chocolate fudge cake

Public Garden Sandwich \$28.00

Tuna, chicken and egg salads; smoked ham, honey-roasted turkey, rare roast beef, roasted vegetables, smoked tomato and fresh mozzarella on croissants, ciabatta and lavash; vegetable salad, cucumber-dill salad, tabbouleh salad; potato chips, cookies

Harvard Yard Soup and Salad \$29.00

Cream of tomato soup, New England clam chowder; Caesar salad, field greens and dressing; glazed roasted vegetables; rolls, sliced breads, potato chips, brownies

PLATES

Chilled entrées include rolls and butter, dessert, brewed regular and decaffeinated coffee and hot teas.

Mediterranean Marinated Breast of Chicken \$32.00

Baby lettuces, micro greens, red onions, kalamata olives, cucumbers, feta cheese, artichokes, grilled fresh vegetables, roasted tomatoes, oregano-red wine vinaigrette

Roasted Balsamic Garlic Chicken \$32.00

Statler breast of chicken, vegetable couscous, fire-roasted tomatoes, artichoke hearts, fresh mozzarella, romaine, olive crostini, herb vinaigrette

Leek and Pink Peppercorn Arctic Char \$36.00

Farmed Arctic char, greens, leek and pink peppercorn vinaigrette, quinoa, cucumber salad

Horseradish Tenderloin \$42.00

Beef tenderloin, horseradish aioli, crispy cayenne-spiced fried onions, ciabatta roll, baked potato salad

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Break Options

BREAK DISPLAYS

Tortilla Display \$5.00

Tricolored tortilla chips, pico de gallo, black bean and corn salsa, guacamole

Individual Snack Cups \$5.00

Crudités cup with ranch dip, hummus cup with vegetables, pita chips, fresh fruit sticks, yogurt dip

Make Your Own Trail Mix \$9.00

Please select five:

Dried cranberries, M&M's, almonds, banana chips, yogurt-covered raisins, pepitos, dried coconut flakes, Pepperidge Farm goldfish, wasabi peas, mixed gourmet nuts, pretzels

The Patriot Candy Break \$9.00

Red Hots mini candies, red melon patch gummy rings, Swedish fish; white chocolate-covered mini pretzels, piña colada licorice twists, white pillow mint candy; blue jelly beans, dark blue M&M's, striped blueberry candy sticks

Power Punch \$12.00

Power bars, granola bars, trail mix, whole fruit, Stonyfield fruit yogurt smoothies

Fenway Feast \$12.00

Warm pretzels, mustard, mini pigs in a blanket, popcorn (caramel or cheese), miniature candy bars

Tea Time \$17.00

Tea sandwiches, individual open-faced sandwiches, mini scones, petit fours, hot teas

A LA CARTE SNACK ITEMS

Assorted prepackaged chips/popcorn/pretzels (\$3.50 each)

Assorted movie theater-style candy (\$4.00 each)

House-made potato chips with French onion dip (\$4 per person)

Cookies (\$28/dozen)

Brownies (\$28/dozen)

Soda/bottled water (\$2.50 per person)

Lemonade/iced tea beverage station (\$3.50 per person)

Brewed coffee/decaf or hot tea (\$5 per person, minimum of 10 people)

Snapple beverages (\$4.50 each)

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Catering at The Reef

Catering at The Reef

BITES

Crispy Asparagus	\$3.00
Caprese Bites on Crostini	\$3.00
BLT Bites on Crostini	\$3.00
Sesame Chicken with Duck Sauce	\$3.00
Chicken Quesadillas	\$2.75
Classic Shrimp Cocktail	\$4.00 
Scallops Wrapped in Bacon	\$4.00 

PLATTERS

Reef Chips and Caramelized Onion Dip Vidalia onions, sour cream, crispy shallots	\$2.50
Five-Cheese Flatbread Tomato, oregano, five-cheese blend	\$4.50
Buffalo Chicken Flatbread Chicken, grilled corn, blue cheese dressing, hot sauce, scallions, blue cheese	\$5.50
Pub Cheese and Soft Pretzels Port wine, whipped Vermont Cheese, sea salt	\$3.00
Greek-Inspired Spreads and Dips Hummus, tzatziki, marinated vegetables, olives, feta, pita chips	\$6.00
Tortilla Chips Pico de gallo, guacamole	\$3.00
Dim Sum Pork pot stickers, sesame chicken, boneless barbecued spareribs, duck sauce, ginger-soy sauce	\$10.00
Farmers Market Heirloom tomato salad, basil, fresh mozzarella, balsamic vinaigrette, just-harvested Verrill Farm vegetables (grilled, marinated and raw), tarragon mayonnaise, garlic-Parmesan olive oil dip	\$3.50

Lettuce Wrap and Soba Noodles Wok-tossed noodles, crispy farm vegetables, ginger sauce; spicy lettuce wraps, smoked tofu; organic brown rice and sugar snap peas; edamame salad, rice vinegar dressing	\$8.00
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Sliders A trio of sliders: house-smoked pulled pork, classic mini burger, grilled portobello mushroom, Savoy cabbage slaw	\$9.00
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New England Lobster Faire Buttery lobster roll, mixed greens salad, citrus-shallot vinaigrette, reef chips	\$14.00 
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Fish Taco Bar Soft flour tortillas, seasonal fish, fresh cabbage slaw, salsa, lettuce, tomato, chipotle mayo, fresh limes, cilantro vinaigrette	\$9.00 
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Cookies and Bars Chocolate chip and oatmeal cookies, brownies, blondies	\$3.00
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Barbecue or Clambake at The Reef

BARBECUE ENTRÉES

Please select one:

Burgers and Dogs Barbecue \$24.00

Angus burgers and all-beef hot dogs, lettuce, tomato, cheese, mayonnaise, corn relish, mustard, ketchup, buns

(veggie burgers available upon request)

Wine Country Barbecue \$34.00

Grilled steak and herb turkey tips, artisan rolls, chimichurri

SIDES DISHES

Loaded Baked Potato Salad

Bacon, cheddar cheese, scallion, sour cream dressing

Mixed Greens Salad

Citrus-shallot vinaigrette

Corn on the Cob

Whipped honey butter

DESSERT

Cookies and Bars

CLAMBAKE

\$48.00

RECEPTION

Soup Station

New England clam chowder 
or crisp gazpacho

DINNER

Clambake

Buttery lobster roll 

Herb-marinated grilled breast of chicken

Cornbread with sweet butter

SIDES DISHES

Loaded Baked Potato Salad

Bacon, cheddar cheese, scallion, sour cream dressing

Mixed Greens Salad

Citrus-shallot vinaigrette

Corn on the Cob

Whipped honey butter

DESSERT

Cookies and Bars

We proudly feature ocean-friendly seafood choices recommended by the New England Aquarium's Sustainable Seafood Programs. 

Prices are per person, based on a minimum of 30 people. Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meal tax to the above price. Menu items, prices and tax are subject to change.

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry or seafood poses a risk to your health. Before placing your order, please inform your coordinator if anyone in your party has a food allergy.

The background is a solid dark purple color with a pattern of light purple, swirling, circular lines that create a sense of movement and elegance.

Beverages
&
Wine

Beverages & Wine

FULL OPEN BAR

Includes premium liquor, domestic and imported beer, California wines, soda and juice

1 hour	\$18
2 hours	\$21
3 hours	\$24
3.5 hours	\$28

LIMITED OPEN BAR

Includes domestic and imported beer, California wines, soda and juice

1 hour	\$16
2 hours	\$18
3 hours	\$21
3.5 hours	\$23

SODA OR JUICE BARS

1 hour	\$5
2 hours	\$8
3 hours	\$10
4 hours	\$12

Prices are per person based on a minimum of 50 people. Events with fewer than 75 guests will be charged for bartender labor. Multiple barlocations may require additional bartenders.

SPARKLING WHITE WINE AND CHAMPAGNE

La Marca Prosecco Italy	\$37
Pierre Sparr Cremant d'Alsace Rosé France	\$44
Veuve Clicquot NV Brut Yellow Label France	\$85

WHITE WINE

Louis Latour Chardonnay France	\$30
Joel Gott Pinot Gris California	\$35
Starborough Sauvignon Blanc New Zealand	\$36
Sea Glass Riesling California	\$38
Napa Cellars Chardonnay California	\$43
Seresin Sauvignon Blanc New Zealand	\$47
Santa Margherita Pinot Grigio Italy	\$50
Joseph Drouhin Chablis Sechur 1er Cru France	\$60

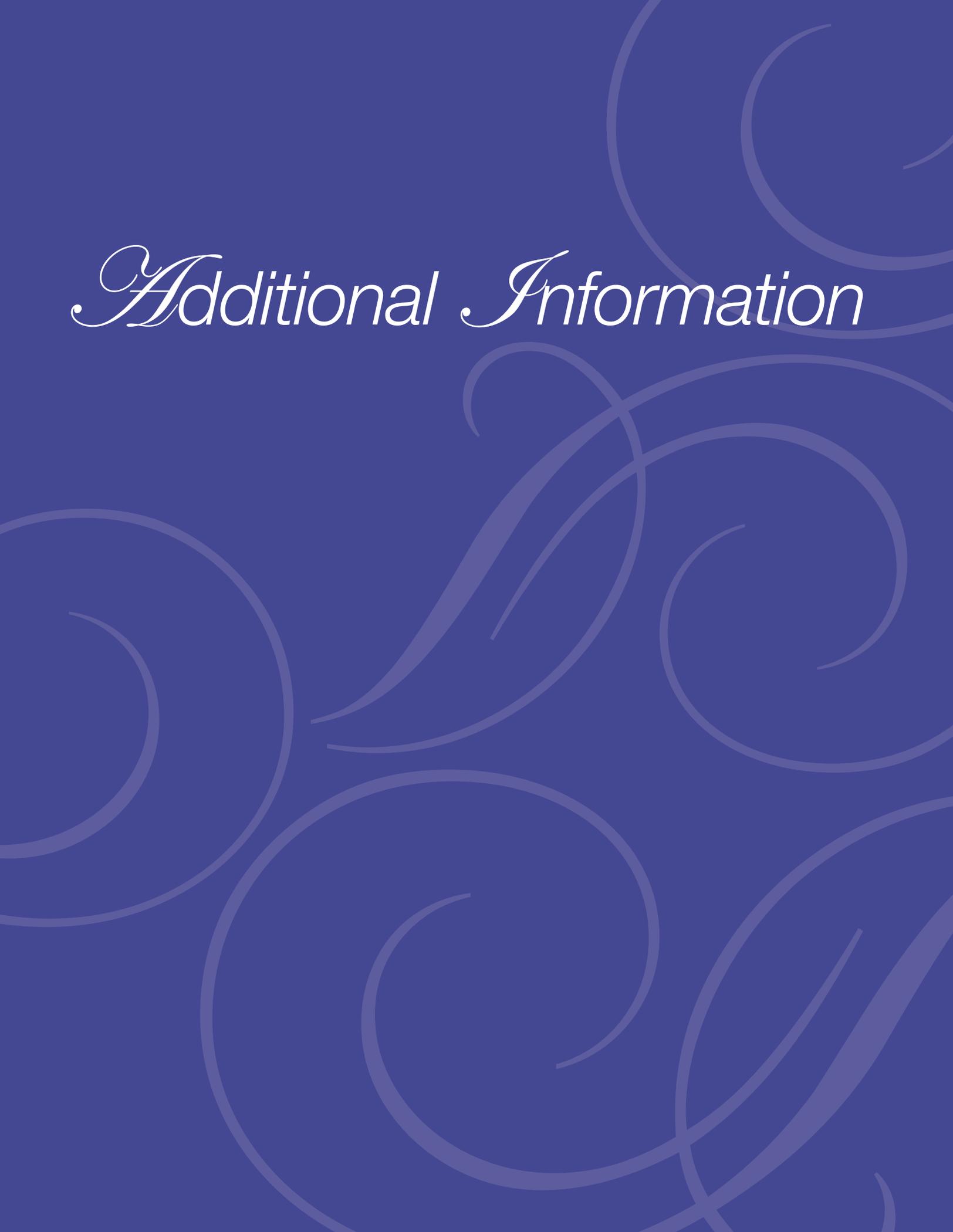
RED WINE

Argento Malbec Argentina	\$30
Ghost Pines Merlot California	\$36
Bridlewood Cabernet Sauvignon California	\$37
Da Vinci Chianti Italy	\$39
MacMurray Pinot Noir California	\$44
Louis Martini Alexander Valley Cabernet Sauvignon California	\$48
Château Deyrem Valentin Margaux France	\$57
Château Montelena Zinfandel California	\$67

Please add 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meal tax to the above price.

High-quality clear barware made from cornstarch or potato starch, which is biodegradable, compostable and recyclable, is used for animal safety. Dinner tables may use glassware.

Additional Information

The background is a solid dark blue color. It features a decorative pattern of faint, overlapping cursive letters and swirls in a lighter shade of blue. The letters are stylized and appear to be part of a larger, repeating pattern that is not fully legible. The overall aesthetic is elegant and formal.

Approved Flower List

Allium
Alstroemeria
Anthurium
Astilbe
Bear Grass
Bells of Ireland
Boronia
Bouvardia
Calla Lily (no leaves)
Campanula
Celosia
Cosmos
Curly Willow
Dahlia
Dogwood
Emerus

Eucalyptus
Forsythia
Freesia
Geranium
Gerbera Daisy
Ginestra
Ginger (Tropical)
Gladiolas
Gloriosa Lily
Heliconia (Tropical)
Hypericum Berry
Kale
Kangaroo Paw
Lady's Mantle
Lilac
Lilies

Lisianthus
Lotus Pod
Monstera Leaf
Orchids
Phlox
Protea
Pussy Willow
Quince
Ranunculus
Rose
Safari Sunset
Sandersonia
Sedum
Snowberry
Solidaster
Solidago

Stock
Sunflower
Thistle
Trachelium
Tulip
Veronica
Viburnum
Wax Flower
Zinnia

Preferred Vendors

AUDIO VISUAL SERVICE

Entertainment Specialists

60 State St., Suite 700, Boston
www.entertainmentspecialists.com
800-540-8157

Mass AV

755 Middlesex Turnpike, Billerica
www.massav.com
800-423-7830

BAKERIES

Cakes for Occasions

57 Maple St., Danvers
www.cakes4occasions.com
978-774-4545

The Icing on the Cake

230 Adams St., Newton
www.tiotc.com
617-969-1830

DISC JOCKEYS

Beat Train Productions

www.beatrainproductions.com
617-453-8821

Entertainment Specialists

60 State St., Suite 700, Boston
www.entertainmentspecialists.com
800-540-8157

Greg Gates Plowman

www.djgreggates.com
978-352-4448

ENTERTAINMENT

Fun Enterprises, Inc.

63 Tosca Dr., Stoughton
www.funent.com
781-340-0180

Craig Sutton Entertainment Services

www.suttonentertainment.com
508-877-8535

EVENT DESIGN & PRODUCTION

Art of the Event, Inc.

353 Middlesex Ave., Wilmington
www.artoftheevent.com
781-670-9292

Boston Uplights

286 Park St., North Reading
www.bostonuplights.com
978-276-1400

Design Light

www.designlightco.com
508-785-1810

Party by Design

530 West St., Braintree
www.partybydesign.com
781-848-1665

Radius Event Design

77 Brewster Dr., Needham
www.radiuseventdesign.com
781-400-5304

HOTELS

Hilton Boston Downtown

89 Broad St., Boston
www.hiltonbostondowntown.com
617-556-0006

Langham Boston Hotel

250 Franklin St., Boston
www.langhamhotels.com
617-422-5173

Marriott Long Wharf

296 State St., Boston
www.marriott.com
617-596-3595

FLORISTS

Flou(-e)r

175 New Boston St, Woburn
www.myflouer.com
781-305-3322

Louis Barry Florist

International Place, Boston
www.louisbarryflorist.com
800-499-7959

Madison Floral

6 Spice St., Suite 1, Charlestown
www.madisonfloral.com
617-523-8300

Stapleton Floral Design

200 Seaport Blvd, Boston
www.stapletonfloral.com
617-269-7271

INVITATIONS

Invitations & Company

9 Hawthorne Pl., Boston
www.bestinvite.com
617-227-2127

MUSIC ENTERTAINMENT

Entertainment Specialists

60 State Street, Suite 700, Boston
www.entertainmentspecialists.com
800-540-8157

Night Shift Entertainment

580 Harrison Ave., Boston
www.nightshiftent.com
800-465-1917

The Gilded Harps

www.gildedharps.com
978-443-0656

The White Heat Swing Orchestra

www.havetodance.com/whiteheat/
617-354-7213

List continues on the back.

Preferred Vendors

PHOTOGRAPHERS

Bharat Parmar Photography

81 Collincote St., Stoneham
www.parmarphoto.com
781-435-1261

David Fox Photographer

www.davidfoxphotographer.com
617-734-6240

Garnick Moore Photographers

www.gmphotographers.com
781-307-8441

Leah Haydock Photography

11 Stanwood Ave., Plaistow, NH
www.leahhaydock.com
603- 571-5324

Next Generation Images

6 Spice St, Suite 1, Charlestown
www.nextgenimages.com
617-945-4237

TRANSPORTATION

A Yankee Line

370 W 1st St., Boston
www.yankeeline.us
617-268-8890

Boston Duck Tours

4 Copley Place, Suite #4155, Boston
www.bostonducktours.com
617-267-6327

Cavalier Coach Trailways

905 Massachusetts Ave., Boston
www.cavaliercoachtrailways.com
617-330-1234

ETS International

5 Grossman St., Quincy
www.etsintl.net
617-472-9900

Old Town Trolley

380 Dorchester Ave., Boston
www.trolleytours.com/boston
617-269-7150

TEAM BUILDING

Leapfrog Innovations

www.teamdevelopment.com
781-643-5381

Teambonding

298 Tosca Dr., Stoughton
www.teambonding.com
781-793-9702

The Ant & the Grasshopper

www.antgrasshopper.com
978-525-2019

Event Programs

Penguin Talk

Aquarium experts provide an informative talk about the penguins and the Aquarium's penguin exhibit, followed by a question and answer period.

*Program Length: 20 minutes
Cost: \$200*

Penguin Cart

Two Aquarium staff members give a presentation on topics from penguin biology and conservation to penguin Q & A. The penguin is comfortably housed in a specially designed, air conditioned Plexiglas enclosure. Guests will be approximately 3 feet away from the penguin. Photos without a flash are allowed.

*Program Length: 30 minutes
(cannot occur after sunset)
Cost: \$500*

New Balance Foundation Marine Mammal Talk

An Aquarium marine mammal trainer will present an informative talk about Northern fur seals and California sea lions followed by a question and answer period.

*Program Length: 20 minutes
Cost: \$400*

Northern Fur Seal Training Session

Aquarium marine mammal trainers feed, train and interact with our Northern fur seals, followed by a question and answer period.

*Program Length: 20 minutes
Cost: \$600*

Giant Ocean Tank Talk

Aquarium educators give an informative presentation about the Aquarium's centerpiece exhibit, the 200,000-gallon Giant Ocean Tank, followed by a question and answer period.

*Program Length: 20 minutes
Cost: \$200 per educator
Enhancement: Combine this talk
with Giant Ocean Tank Divers
for \$600.*

Giant Ocean Tank Divers

Aquarium divers feed more than 1,000 animals in the Giant Ocean Tank and interact with your guests through the glass. Divers are available for a brief question and answer period before each dive.

*Program Length: 45 minutes
Cost: \$450*

Enhancement: Personalize the dive session by having a personal message printed on an 11-by-17-inch sign held by one of the divers for \$40 per sign.

Roving Interpretation

Aquarium educators attend your event, answering questions for your guests and engaging them with biofacts, stories and in-depth knowledge of the Aquarium's mission and behind-the-scenes work.

*Program Length: Up to 4 hours
Cost: \$200 per educator*

The Trust Family Foundation Shark and Ray Touch Tank

An Aquarium educator opens this 25,000-gallon touch tank exhibit, interacting with your guests and allowing them to touch a variety of species of sharks and rays.

*Program Length: 2 hours
Cost: \$350*

*Enhancement: \$100 per
additional hour*

Edge of the Sea Touch Tank

Aquarium staff opens this popular hands-on exhibit, allowing your guests to touch and hold tide pool animals such as sea stars, sea urchins, hermit crabs and snails.

*Program Length: 2 hours
Cost: \$300 for up to 500 people,
\$450 for more than 500 people
Enhancement: \$100 per
additional hour*

Costume Characters

Shark, penguin and turtle costume characters join your event to interact with guests and provide great photo opportunities for your guests.

*Program Length: Two 30-minute
costume appearances
Cost: \$300*

*Note: Costume availability and location
will depend on the weather.*

Sustainable Seafood Talk

Guests enjoy an entertaining and informative presentation about the Aquarium's work in sustainable seafood. Guests will learn about the seafood served during your event and how they can make ocean-friendly seafood choices to help protect the oceans, followed by a question and answer period.

*Program Length: 20 minutes
Cost: \$200*

OPTIONAL ADD-ONS

IMAX Tickets

Reserve the Simons IMAX Theatre for a private movie presentation or prepurchase IMAX tickets at a discounted rate for your guests. These tickets are valid for one year and can be used at any time during that year.

Boston DUCK Tours (Seasonal)

Tours now depart from the New England Aquarium and provide a fully narrated land and water tour of Boston in WWII-style amphibious vehicles.

Keepsakes

Our retail partners are available to help you to design and customize the perfect event keepsake.