

# PRIVATE EVENTS AT THE NEW ENGLAND AQUARIUM



Protecting the blue planet



617-973-5205 | events@neaq.org 1 Central Wharf | Boston, MA 02110 With views of Boston's historic harbor and skyline, the New England Aquarium is the perfect setting for your next corporate event. Provide your guests with an evening full of wonder as they dine privately among penguins, sharks, and sea turtles at one of Boston's most unique event venues. Our management team will assist you every step of the way–from deciding which of our event spaces is ideal for your next corporate or social function to creating the perfect menu to complement your special occasion.

Hosting your event at the New England Aquarium makes your day special in more ways than one. You will be supporting our animals, exhibits, and efforts to protect the blue planet. The Aquarium is committed to furthering good environmental practices in our food services operations.



### OCEAN FRIENDLY SEAFOOD

AT THE NEW ENGLAND AQUARIUM, OUR MENUS PROUDLY
SHOWCASE OCEAN FRIENDLY SEAFOOD. WE CHOOSE ONLY THE
BEST PRODUCTS FROM SOURCES THAT SUPPORT HIGHLY SELECTIVE
FISHING METHODS THAT MINIMIZE HARM TO OTHER ANIMALS
WHILE UTILIZING ENVIRONMENTALLY FRIENDLY FARMING METHODS
AND AQUACULTURE PRACTICES.



## RECEPTION



#### EARTH

Cucumber Crudité Herbed Goat Cheese, Asparagus Tips, Basil Blossoms, Fried Leeks, Basil Oil 3.25 v GF

**Favacado Toast** Avocado and Fresh Fava Purée, House-Made Ricotta, Candied Pecans, Lavender Honey, Brioche Toast 3.50 v

Fig and Fontina Grilled Cheese 3.25 v

Crisp Avocado Fries Tomato Chutney 3.50 vg GF

Watermelon Gazpacho Chili, Mint 3.25 vg GF

PASSED HORS D'OEUVRES

Roasted Eggplant Relish Cracked Coriander, Sesame Rice Cracker 3.50 vg GF

Humboldt Fog Goat Cheese Croquettes Quince, Thyme Panko 3.75 v

Salt-Roasted Marble Potatoes Fleur de Sel, Citrus Salsa Verde, Chives 3.25 vg GF

Mushroom Toast Points Roasted Wild Mushrooms, Gruyère, Porcini-Rubbed Brioche 3.50 v

Beet-Pickled Deviled Egg Pickled Radish Compote 3.75 GF

#### **LAND**

Asian Burger Bites Asian-Spiced Micro Burger, Kimchi Relish, Miso Shiitake Ketchup, Rice Cracker 3.75

Ginger Lemongrass Chicken Pickled Ginger Salad, Crispy Lotus Root Chip 3.75 GF

Braised Short Rib Confit Mushroom Duxelles, Gruyère Gougères 4.50

Glazed Korean-Style Barbecued Beef Short Ribs 4.25

Crispy Pork Belly Palm Sugar Caramel 4.00

Buttermilk Fried Chicken and Waffles Ranch Dressing 4.00

Serrano Ham and Manchego Cheese Croquetas Quince Jam 3.75

Slow-Braised Duck Bánh Mì Pineapple, Kimchi 4.50

Mini Spaghetti and Parmesan-Crusted Cups Arugula Pesto, Mini Meatball, Tomato, Basil 4.00

Spring Citrus Salad Crostini English Peas, House-Smoked Chicken, Heirloom Tangerine 4.00

#### **SEA**

Lobster Beignet Lemon Jalapeño Aïoli 4.75

Shrimp Cocktail Bloody Mary Cocktail Sauce 4.00 GF

Daikon Cannolini Crab Salad, Avocado, Lemon Oil, Mint Wood Sorrel 4.25 GF

Pink Shrimp Cast-Iron Flatbread Charred Tomatoes, Romesco Sauce, Burrata, Calabrian Chile 3.75

Salmon Tartare Sesame Seed Tuile Cracker, Crème Fraîche, Citrus Zest, Chive 4.75

Spiked Lobster Pico de Gallo Tomato Water, Avocado, Crispy Corn Tortilla, Cilantro 6.00\* GF

Hickory-Smoked Salmon Vaudovan Curry, Red Onion, Green Apple, Flatbread 4.50 GF

Grilled Shrimp Grapefruit, Calabrian Chile 6.00\*

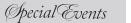
Maine Lobster Rolls Split-Top Roll, Tarragon, Celery 6.00\*

Lobster Paella Croquetas Saffron Rice 4.50

Crab Cakes Meyer Lemon Aïoli 6.00\*

Smoked Salmon Beet Latkes, Crème Fraîche 4.00

Scallop Salad Fennel, Olives 6.00\* GF



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**New England** 

Aguarium

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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. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax. Menu items, prices, and tax are subject to change.

#### **COCKTAIL RECEPTION**

#### **ANTIPASTI AND PICCOLI PIATTI 15.00**

Salumi e Formaggi, Prosciutto di Parma, Finocchiona, Hot Coppa Ham, Aged Parmigiano-Reggiano, Fontina Val d'Aosta, Fior di Latte Mozzarella

Sicilian Eggplant Caponata vg

Shaved Fennel and Orange Salad vg

Marinated Olives Lemon, Herbs

#### **ROOT CHIPS & DIPS 10.00**

House-Made Taro Root, Sweet Potato, Plantain and Watermelon Radish Chips vg
Black and Green Olive Tapenade vg gf
Herbed Feta and Pepperoncini Spread v
Tuscan White Bean Dip vg
Plum Tomato and Basil Relish GF

#### **RAW BAR 30.00\***

Locally Sourced Oysters, Clams, Shrimp, Maine Crab Claws Seaweed Salad Cocktail Sauce, Lemon, Mignonette

#### **FONDUE STATION 11.00**

Chardonnay and Gruyère Fondue Rye Whiskey and Sharp Cheddar Fondue Landscape of Chef's Seasonal Vegetables Crusty Breads, Crackers, Pretzels, Dried Fruit

#### **GUACAMOLE STATION 9.00**

Hand-Crushed Haas Avocado, Fresh-Squeezed Lime Juice, Jalapeños, Cilantro House-Made Blue and Yellow Corn Chips, Crisp Plantain Chips, Tostones Pico de Gallo, Chipotle Salsa, Salsa Verde, Corn Salsa

#### CHEF'S SELECTION OF FARMSTEAD CHEESES 11.00

Imported and Domestic Cheeses, Seasonal Fresh and Dried Fruit, Seasonal Jam Gourmet Crisps, Crostini, Crackers

#### **FARMERS MARKET CRUDITÉ 7.50**

Chef's Seasonal Selection of Fresh Vegetables Chef's Selection of House-Made Dips and Hummus



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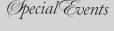
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### DINING & DESSERTS



#### **New England** Aguarium Protecting the blue planet



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#### PLATED DINNER

Our entrée selections include Chef's Seasonal Selection of artisanal bread and butter, freshly brewed regular and decaffeinated coffee, and an assortment of hot teas.

#### **APPETIZERS**

Baby Kale Candy Cane Beets, Hazelnuts, Ricotta Salata 12.00 v GF

Little Gem Caesar Watermelon Radish, Colatura Vinaigrette, Parmigiano-Reggiano, Garlic Crumbs 11.75

Stinging Nettle Gnocchi English Peas, Flowering Rapini, Whipped Ricotta, Charred Lemon Sage 12.25 v

Lemon Crab Risotto Grilled Asparagus, Aged Parmigiano-Reggiano 16.00\* GF

Crab Cake Pommery Mustard Sauce, Garden Herbs 17.00\*

Heirloom Tomatoes Grilled Peaches, Burrata, Mozzarella, Mint, Basil 12.00 v GF

Seasonal Greens Blood Orange, Pistachios, Feta 11.75 v

Cucumber Salad with Fennel-Seared Scallop Microgreens, Beet Vinaigrette 13.00\*

Herbed Ricotta and Heirloom Tomato Tart Fresh Basil Purée 12.50

Rocket Arugula, Strawberry, and Kiwi Salad Local Goat Cheese with Lavender Honey Lime Dressing 12.25 V GF

#### **ENTRÉES**

Grilled Atlantic Swordfish Rainbow Chard, Roasted Cauliflower, Lime Beurre Blanc 60.00\* GF Nordic Blu Norwegian Salmon Potato Cream, Buttered Asparagus, Glazed Globe Carrots, Lemon Vinaigrette 54.00\* GF

Miso-Glazed Cod Forbidden Rice, Shiitake Mushroom, Pickled Ginger 58.00\*

Casco Bay Hake Green Garlic Creamy Polenta, Fava Bean Succotash, Goose Egg Béarnaise 40.00

Statler Chicken Anna Potatoes, Creamed Beet Greens, Ember-Roasted Asparagus, Citrus Jus 38.00 GF

Bacon-Wrapped Filet Mignon Forked Fingerlings, Charred Texas Onion, Swiss Chard, Garlic Demi-Glace 52.00 GF

Ribeye Cap Steak Sugar Snap Peas, Confit Fingerlings, Horseradish Espuma 50.00 GF

Slow-Braised Beef Short Rib Rainbow Chard, Forked Fingerlings, Red Wine Reduction 48.00 GF

Porcini-Rubbed Grilled Sirloin Crushed Fingerling Potatoes, Asian Kale,

Red Wine Demi-Glace 50.00 GF

Wild Mushroom Risotto Mascarpone, Green Garlic, Baked Ricotta, Lemon Oil 42.00 GF

Stuffed Cabbage Red Rice, Quinoa, Oranges, Pistachio, Candied Tomatillos, Oyster Mushrooms, Mushroom Broth 40.00 VG

#### PLATED DESSERTS

Raspberry Truffle Tower Flourless Chocolate Cake, Raspberry Jam, Chocolate Mousse and Ganache 8.50 GF

Rêves du Chocolate Flourless Chocolate Cake, Chocolate Ganache 8.50 GF

Berry Tart Frangipane, Pastry Cream, Assorted Berries 8.50

Boston Cream Pie Yellow Cake, Bavarian Mousse, Chocolate Glaze, Toasted Almonds 8.75

Lemon Blueberry Tart Frangipane Tart, Lemon Curd, Fresh Blueberries 8.50 DF

Trio of Miniature Desserts Fresh Fruit Tart, Seasonal Ricotta Cannoli, Tiramisu 8.75

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#### STROLLING DINNER STATIONS

Our dinner stations are open for one and a half hours. Please select 2-3 dinner stations for a leisurely dining experience.

#### MOROCCAN 20.00

Freshly Baked Flatbread Carrot Hummus, Cucumber Yogurt, Harissa Moroccan-Spiced Chicken Tagine Vegetables, Couscous, Sultanas GF Roasted Rack of Lamb Old World Spices, Basmati Rice, Toasted Almonds Citrus Salad Red Onion, Coriander-Cumin Vinaigrette VG GF Marinated Carrot Salad Crispy Chickpea, Dried Fruit, Almonds VG GF

#### STREET TACO BAR 18.00

Carne Asada Beef Crispy Roasted Pork Braised Chipotle Chicken

Chef's Selection of Taco Bar Toppings Fresh Pico de Gallo, Avocado, Shredded Lettuce, Cheddar Jack Cheese, Pickled Red Onion, Black Olive Tapenade, Fresh Cilantro, Pineapple, Chipotle Crema GF

#### SOUTHERN 16.00

Served with Selection of Seasonal Jams, Pimiento Cheese, Butter, Honey, Hot Sauce

Popcorn Buttermilk Fried Chicken White and Dark Meat GF

House-Made Buttermilk Biscuits

Slow-Cooked Barbecued Beef Brisket

Traditional Southern Potato Salad Duke's Mayonnaise, Chives, Shallots GF

Macaroni and Cheese Cheddar Sauce

#### **ENCHANTED GARDEN 13.00**

Tuscan Kale Caesar Salad Red Endive, Smoky Chorizo Crumbles, Creamy Garlic Dressing GF Marinated Haricot Verts Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette GF English Cucumber Fresh Dill, Shaved Daikon, Sweet Onion Vinaigrette GF Potato Timbale Horseradish Cream

#### **CAPRESE BAR 14.00**

Vine-Ripened Tomato Gazpacho Crème Fraîche VG GF

Heirloom Yellow Tomato Gazpacho Chive Oil vg GF

Green Tomato Gazpacho Ancho Chili Oil VG GF

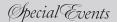
Chef's Toy Box of Heirloom Tomatoes Fresh Mozzarella, Basil Leaf VG GF

Basil Bruschetta Sundried Tomato Relish GF

**Pesto Crostini** Roma Tomato Jam, Aged Balsamic Vinegar and Rosemary-Infused Extra-Virgin Olive Oil, Gray Sea Salt, Pink Himalayan Salt



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#### STROLLING DINNER STATIONS

#### **SMALL PLATE STATION #1 17.00**

Choice of Two Items

Braised Boneless Beef Short Rib Garlic Mashed Potatoes, Roasted Root Vegetable Confetti, Red Wine Reduction **GF** 

Coriander-Encrusted Crispy Chicken Roasted Red Bliss Potatoes, Sautéed Brussels Sprouts, White Wine Au Jus

Cheese Tortellini Carbonara, Peas, Parmesan Cream Sauce V

Basil Gnocchi Roasted Patty Pan Squash, Puttanesca V

#### **SMALL PLATE STATION #2 29.00\***

Choice of Two Items

Oven-Roasted Filet Mignon Celeriac Gratin, Wild Mushroom, Pink Peppercorn GF

Pan-Seared Diver Scallops Pernod Sauce Green Grits

Pan-Seared Nordic Blu Norwegian Salmon Apple and Fennel Slaw, Fava Bean Purée

Beet Ravioli Poppyseed Buerre Blanc, Aged Goat Cheese V

Roasted Vegetable Tart Tatin Squash, Potatoes, Black Olive Tapenade VG

#### STROLLING DESSERT STATIONS

#### WAFFLE SUNDAE STATION 10.50

**Belgian Buttermilk Waffles** 

**Toppings May Include:** Strawberry Sauce, Chocolate Sauce, Assorted Berries, Whipped Cream, Hot Maple Syrup Butter

#### **CHURRO BAR 10.00**

Warm Homemade Churros

**Toppings May Include:** Toasted Almonds, Coconut Flakes, Sprinkles, White Chocolate Shavings, Warm Chocolate Sauce, Warm Caramel Sauce

#### **PETIT FOURS 11.00**

Chef's Seasonal Selection of Mini Sweets

#### **COOKIE AND BROWNIE BAR 9.00**

Seasonal Selections of House-Baked Cookies and Brownies

**Toppings May Include:** Sweet Cream, Molten Chocolate, Toasted Coconut, Toasted Almonds, Peanut Butter Sauce

#### BEN & JERRY'S ICE CREAM SUNDAE BAR 12.00

Phish Food, Cherry Garcia, Mango Mango

Toppings May Include: Molten Chocolate, Strawberry Sauce, Sweet Cream, Mini M&M's, Crushed Oreos, Jimmies, Nuts

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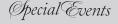
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Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health Before placing your order, please inform your coordinator if anyone in your party has a food allergy.



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#### BARBECUE 11

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 Angus Burgers, All-Beef Hot Dogs, Lettuce, Tomato, Cheese, Mayonnaise, Corn Relish, Red Bean Chili, Mustard, Ketchup, Buns (Veggie Burgers available upon request) 40.00

Chicken, Brisket, and Sausages Char-Broiled Chicken Breasts, Slow-Cooked Beef Brisket, Maple Brown Sugar, Barbecue Sauce, Smoked Grilled Sausages, Cornbread, Sweet Butter 44.00

Grilled Steak and Turkey Tips Marinated and Grilled Choice Steak and Herbed Turkey Tips, Artisan Rolls, Chimichurri 49.00

#### SIDE DISHES

Please Select Three

Loaded Baked Potato Salad Bacon, Cheddar Cheese, Scallion, Sour Cream Dressing GF

Caesar Salad Croutons, Parmesan Cheese V

Mixed Greens Salad Citrus-Shallot Vinaigrette VG GF

Corn on the Cob Whipped Honey Butter V

Tricolored Tortellini Pasta Salad Basil Pesto V

Seasonal Grilled Vegetable Platter Aged Balsamic Vinegar VG GF

Whole Wheat Pasta Salad Sweet Peppers, Olives, Parmesan Cheese, Tomatoes V

Cracked Bulgur Wheat Salad Parsley, Plum Tomatoes, Chopped Cucumber, Mint V

#### DESSERT

Please Select One

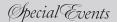
Sliced Melons Honeydew, Cantaloupe, Watermelon VG GF

Blueberry Cobbler Warm Blueberries, Flaky Short Dough V

**Cookies and Bars** Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies **V** 



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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.

#### **RECEPTION**

Soup Station New England Clam Chowder or Chilled Gazpacho

#### **DINNER**

11/4-pound Maine Lobsters

Steamed Little Neck 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 GF

Caesar Salad Croutons, Parmesan Cheese V

Mixed Greens Salad Citrus-Shallot Vinaigrette VG GF

Corn on the Cob Whipped Honey Butter V

Tricolored Tortellini Pasta Salad Basil Pesto V

Seasonal Grilled Vegetable Platter Aged Balsamic Vinegar VG GF

Whole Wheat Pasta Salad Sweet Peppers, Olives, Parmesan Cheese, Tomatoes V

Cracked Bulgur Wheat Salad Parsley, Plum Tomatoes, Chopped Cucumber, Mint V

#### **DESSERT**

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

Sliced Melons Honeydew, Cantaloupe, Watermelon VG GF

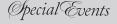
Strawberry Shortcake Marinated Strawberries, Shortcake, Vanilla Bean Whipped Cream

**Cookies and Bars** Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies **V** 

85.00\*



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### BEVERAGES & WINE





#### **BEVERAGES & WINE**

#### PREMIUM PACKAGE

Includes Soft Drinks, Tonic Water, Soda Water, Assorted Juices

WINES includes Prosecco and the choice of three additional wines

#### Prosecco

Enza, Prosecco, Veneto Italy

#### Rosé

M. Chapoutier, Côte du Rhône Belleruche Rosé, France

#### White

St. Supéry, Sauvignon Blanc Estate Grown, Napa Valley Joel Gott, Chardonnay, California

#### Red

Lyeth Estate, Cabernet Sauvignon, California Shoofly, Shiraz, Southern Australia Pike Road, Pinot Noir, Willamette Valley

#### **BEERS** choose four

Jack's Abby House Lager
Shark Tracker Light Lager
Cambridge Brewing Flower Child
Cisco Whale's Tale Pale Ale
Angry Orchard Hard Cider
Harpoon Seasonal
Bud Light
Stella Artois
Corona

#### **LIQUORS**

Belvedere Vodka
Bombay Sapphire Gin
Bacardi Silver Rum
Bulleit Bourbon
Johnnie Walker Black Label Blended
Scotch
Herradura Silver Tequila

#### SIGNATURE PACKAGE

Includes Soft Drinks, Tonic Water, Soda Water, and Assorted Juices

#### WINES choose three

#### Rosé

Barton & Guestier, Côtes de Provence Dry Rosé, France

#### White

Quadri, Pinot Grigio Delle Venezie, Italy Mud House, Sauvignon Blanc, New Zealand The Hess Collection, Shirtail Creek Chardonnay, Monterey

#### Red

Ryder Estate, Cabernet Sauvignon Cuvée 348, California Votre Santé, Pinot Noir, California

#### **BEERS** choose three

Jack's Abby House Lager
Shark Tracker Light Lager
Cambridge Brewing Flower Child
Cisco Whale's Tale Pale Ale
Angry Orchard Hard Cider
Harpoon Seasonal
Bud Light
Stella Artois
Corona

#### **LIQUORS**

Tito's Handmade Vodka
Tanqueray Gin
Ron Matusalem Rum
Jim Beam Bourbon
Dewar's Scotch
Jose Cuervo Silver Tequila



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#### **BEVERAGES & WINE**

#### PREMIUM PACKAGE

#### **FULL OPEN BAR**

Includes Beer, Wine, Bubbles and Liquors, Soft Drinks, Waters, Bar Fruit, Mixers, and Juice (final 30 minutes, water and soft drinks only)

34.00
37.00
41.00
46.00
50.00

#### LIMITED BAR

Includes Beer, Wine, Soft Drinks, Waters, and Bar Fruit

(final 30 minutes, water and soft drinks only)

1 Hour	28.00
2 Hours	32.00
3 Hours	36.00
4 Hours	42.00
5 Hours	47.00

#### SIGNATURE PACKAGE

#### **FULL OPEN BAR**

Includes Beer, Wine, Liquors, Soft Drinks, Waters, Bar Fruit, Mixers, and Juice (final 30 minutes, water and soft drinks only)

1 Hour	26.00
2 Hours	30.00
3 Hours	34.00
4 Hours	40.00
5 Hours	44.00

#### LIMITED BAR

Includes Beer, Wine, Soft Drinks, Waters, and Bar Fruit (final 30 minutes, water and soft drinks only)

i Hour	22.00
2 Hours	25.00
3 Hours	28.00
4 Hours	32.00
5 Hours	34.00

#### **BEVERAGE TICKET BAR**

#### **PREMIUM**

Beer and Wine 13.00 each
Mixed Drink 15.00 each
Soda and Juice 3.00 each

#### **SIGNATURE**

Beer and Wine 9.00 each
Mixed Drink 11.00 each
Soda and Juice 3.00 each

#### **ENHANCEMENTS**

Prosecco Toast 8.00 per person 1 glass per guest

Seasonal Prosecco Garnish 2.00 per person

#### **NON-ALCOHOLIC DRINKS**

#### **SODA & JUICE BAR**

5.00
8.00
10.00
12.00

#### **COFFEE & TEA SERVICE**

Freshly Brewed Regular and Decaffeinated Lavazza Italian Coffee and an assortment of Harvey & Son's Hot Teas. Accompanied by cream, sugars, artisanal honey and sliced lemon.

4.00 per person



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