



PRIVATE EVENTS AT THE NEW ENGLAND AQUARIUM



**New England
Aquarium**

Protecting the blue planet

Special Events

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.

Updated: July 2023



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



PASSED HORS D'OEUVRES

PASSED HORS D'OEUVRES

EARTH

Crostini Baked Brie Cranberry Sage Chutney

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

Fig and Blue Cheese Grilled Cheese **V**

Humboldt Fog Goat Cheese Croquettes *Quince, Thyme Panko* **V**

Salt-Roasted Marble Potatoes *Fleur de Sel, Citrus Salsa Verde, Chives* **VG GF**

Mushroom Toast Points *Roasted Wild Mushrooms, Gruyère, Porcini-Rubbed Brioche* **V**

Spanakopitas *Spinach and Feta in Phyllo* **V**

Fresh Corn Fritters *Chipotle Sauce* **V**

Miniature White Pizza *White Truffle Oil, Fontina Cheese, Goat Cheese, Olive Tapenade, Basil Chiffonade* **V**

Butternut Squash Bisque Shooters *Herb Oil* **V GF**

LAND

Ginger Lemongrass Chicken *Pickled Ginger Salad, Crispy Lotus Root Chip*

Glazed Korean-Style Barbecued Beef Short Ribs *Korean Bao Bun, Micro-cilantro and Kimchi*

Serrano Ham and Manchego Cheese Croquettes *Quince Jam*

Duck Confit Cornbread *Pineapple Chutney* **GF**

Miniature Beef Bourguignon Puff

Jerk Chicken *Fried Plantain Crisps, Chipotle Sauce, Mango Salsa** **GF**

Rare Roast Beef *Olive Toast, Rosemary Aioli**

Kobe Beef Sliders *Horseradish Aioli, Pickled Onions*

Mini Beef Meatballs *San Marzano Tomato Sauce, Micro Grated Parmesan*

Vietnamese Chicken Summer Rolls *Spicy Thai Dipping Sauce*

Cherry Tomatoes with BLT filling **GF**

Grilled Miniature Reuben Sandwiches *Honey Mustard Sauce*

Prosciutto Wrapped Asparagus *Saffron Aioli* **GF**

SEA

Shrimp Cocktail Bloody Mary *Cocktail Sauce* **GF**

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

Oven Roasted Mini Fish Tacos *Harissa Crema, Pickled Onion* **GF**

Chilled Herb Marinated Roasted Shrimp *Wasabi Lime Aioli* **GF**

Crab Cakes *Meyer Lemon Aioli*

Cucumber Cup *Salmon Tartare, Yuzu Aioli* **GF**

Miniature Shrimp Tostada *Pico de Gallo, Guacamole, Corn Tortilla Crisp, Micro Cilantro*

Smoked Salmon *Potato Latkes, Crème Fraîche*

New England Clam Chowder Shooters

V = vegetarian **VG =vegan** **GF = made without gluten** *Subject to seasonal availability.

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.

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.



New England
Aquarium

Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

COCKTAIL RECEPTION

ANTIPASTI AND PICCOLI PIATTI

Salumi e Formaggi *Prosciutto di Parma, Finocchiona, Hot Coppa Ham, Aged Parmigiano-Reggiano, Fontina, Fior di Latte Mozzarella* **GF**

Marinated Artichokes and Roasted Red Peppers **V VG GF**

Shaved Fennel, Arugula, and Orange Salad **VG GF**

Marinated Olives *Lemon, Herbs* **VG GF**

Bread and Crackers **V VG**

SPANISH TAPAS

Lamb Albondigas Mint Yogurt **GF**

Pa Amb Tomàquet *Catalan Tomato Bread*

Blistered Shishito Peppers **VG GF**

Chorizo Empanadas

Paella **VG GF**

GUACAMOLE STATION

Hand-Crushed Haas Avocado, Fresh-Squeezed Lime Juice, Jalapeños, Cilantro **VG GF**

House-Made Blue and Yellow Corn Chips, Crisp Plantain Chips, Maduros **VG GF**

Pico de Gallo, Chipotle Salsa, Salsa Verde, Corn Salsa **VG GF**

CHEF'S SELECTION OF FARMSTEAD CHEESES

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

CALIFORNIA FLATBREAD PIZZAS **select three**

Pizza Margherita *Fresh Mozzarella, Tomato, Basil* **V**

Gruyère *Parmesan, Prosciutto, white truffle oil*

Zucca Pizza *Butternut Squash, Caramelized Onion, Prosciutto, Fresh Chèvre*

White Pizza *Fontina, Mozzarella, Ricotta, Parmesan, Rosemary, Garlic* **V**

Forest Mushrooms *fontina, thyme* **V**

Grilled Chicken *sun-dried tomatoes, basil pesto Portabello Mushroom roasted sweet peppers, fresh chèvre* **V**

FARMERS MARKET

Chef's Seasonal Selection of Fresh Vegetables and House-Made Dips **V GF**

Taro Root, Sweet Potato, Plantain, and Watermelon Radish Chips **V GF**

Black and Green Olive Tapenade **VG GF**

Tuscan White Bean Dip **V GF**

Plum Tomato and Basil Relish **VG GF**

V = vegetarian VG =vegan GF = made without gluten

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.

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.



**New England
Aquarium**

Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

COCKTAIL RECEPTION

POKE BAR

Ahi Tuna or Salmon, Tofu *White and Brown Sticky Rice*

Toppings Include Avocado, Edamame, Green Onion, Cilantro, Black and White Sesame Seeds, Shaved Nori, Pineapple Mango Salsa, Coconut Flakes, Citrus Zest, Pickled Radish, Kimchi

Sauces Include Soy Sauce, Wasabi Mayo, Sriracha Aioli, Pickled Ginger, Wasabi Seaweed Salad Sesame Oil, Ginger, Soy and Sesame Seeds

ASIAN FLAVORS

Pineapple Curry Fried Rice **VG GF**

Chilled "Chow Mein" Noodle Salad *Fermented Black Beans, Shredded Beef*

Vegetable Potstickers *Citrus Ponzu*

Hoisin Chicken Salad *Crisp Wonton*

SUSHI BAR

Assorted Mimosan Sushi Rolls *Ginger, Soy Sauce, Wasabi*

Choice of Four:

Shrimp Tempura Roll

Spicy Tuna Roll

California Roll

Spicy Salmon Roll

Salmon Avocado Roll

Spicy Yellowtail Roll

Vegetable Roll

Soft Shell Crab Roll

Eel and Avocado Roll

V = vegetarian VG =vegan GF = made without gluten

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.

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.



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110



DINING & DESSERTS



PLATED DINNER

Our entrée selections include Chef's Seasonal Selection of artisanal bread and butter.

STARTERS

Heirloom Tomatoes *Grilled Peaches, Burrata, Mozzarella, Mint, Basil* **GF**

Little Gem Caesar *Watermelon Radish, Colatura Vinaigrette, Parmesan, Garlic Crumbs* **V**

Arugula and Apple Salad *Baby Arugula, Honeycrisp Apples, Crumbled Blue Cheese, Shaved Red Onion, Apple Cider Vinaigrette* **V GF**

Seasonal Greens *Blood Orange, Pistachios, Feta* **V**

Crab Cake *Remoulade, Chesapeake Bay Roasted Potato*

Butter Lettuce and Fresh Hearts of Palm Salad *Mango, Strawberry, Papaya, Macadamia Nuts, Avocado, Champagne Vinaigrette* **V GF**

Spinach Salad French *Feta, Castelvetrano Olives, Niçoise Olives, Cherry Tomatoes, Honey Garlic Dressing* **V GF**

Cucumber Salad with Fennel-Seared Scallops *Whipped Microgreens, Beet Vinaigrette**

Herbed Ricotta and Heirloom Tomato Tart *Fresh Basil Purée*

Campanelle with Short Rib Ragout *Fresh Horseradish, Scallions, Italian Parsley, Fresh Grated Parmesan*

Frisée & Beet Salad *Frisée, Roasted Beet, Goat Cheese, Shallot Citrus Vinaigrette* **V GF**

Wild Mushroom Cavatelli *Mizuna, Sweet Cream, Italian Sausage, Lemon Zest*

ENTRÉES

Grilled Atlantic Swordfish *Rainbow Chard, Roasted Cauliflower Puree, Chimichurri Sauce** **GF**

Baked Cod *Toasted Farro, Fava Bean Succotash, Herb Vinaigrette*

Statler Chicken *Butterball Potato Espuma, Broccoli Florets, Charred Spring Onion, Creamed Kale* **GF**

Slow-Braised Beef Short Rib *Roasted Globe Carrots, Forked Fingerlings, Red Wine Reduction*

Grilled Filet Mignon *Seasonal Squash and Potato Fondant, Roasted Thyme Fused Shiitake Mushrooms, Red and Golden Beets*

Tuscan Roasted Jidori Chicken Breast *Lemon and Herbs Marinade, Grilled Lemon Half, Cauliflower Potato Purée with Roasted Cauliflower, Roasted Cherry Tomatoes* **GF**

Coq Au Vin *California Chicken Breasts and Thighs Braised in White Wine, Castelvetrano Olives, Capers, Roasted Fingerling Potatoes with Crispy Herbs, Haricots Verts Bundle*

Pan-Seared Salmon *Blood Orange Gastrique, Spring Pilaf of Asparagus Tips, Fava Beans, Fresh Mint* **GF**

Branzino en Papillote *Lemon and Kalamata Olive Butter, Tomato, Fennel and Basil Confit, Marble Potatoes and Fresh Thyme, Served in Parchment Paper Wrap, Asparagus Spears* **GF**

Medallion of Ribeye *Red Wine Gastrique, Crispy Onions, Corn Pudding Soufflé, Asparagus, Cherry Tomatoes*

Rack of New Zealand Lamb *Glazed Red Carrots, Fingerling Potatoes Confit, Broccoli Mascarpone Purée, Jus*

Wild Mushroom Risotto *Lemon Oil* **VG GF**

Butternut Squash, Leek and Parmesan Cheese Tart *Vegetable Slaw and Quinoa Pilaf* **V**

V = vegetarian **VG =vegan** **GF = made without gluten** *Subject to seasonal availability.

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.

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.



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

PLATED DINNER & DESSERTS

PLATED DESSERTS

Boston Cream Pie *Strawberry Coulis and Chantilly Crème* **V**

Chocolate Espresso Tartlet *Crème Anglaise Sauce and Seasonal Berries* **V**

Crème Brulee *Macerated Mint Strawberries* **V GF**

Classic Cheesecake *Blackberry Coulis and Chantilly Crème* **V**

New England Apple Pie *Caramel Sauce and Whipped Cream* **V**

Guest counts over 100 guests may result in additional rental costs.

V = vegetarian **VG =vegan** **GF = made without gluten** *Subject to seasonal availability.

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.

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.



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

DINNER STATIONS

Our dinner stations are priced per person based on 90 minutes of service. Please select two to three dinner stations for a leisurely dining experience.

ITALIAN

Winter Panzanella Salad *Crusted Bread, Butternut Squash, Brussel Sprouts, Sweet Potato with Balsamic Maple Vinaigrette* **VG**

Seared Swordfish *Lemon, Olive and Roasted Tomato Salsa* **GF**

Garlic Broccolini **VG GF**

Truffle Scented Risotto **V GF**

PASTA STATION select three

Rigatoni Italian *Sausage, Escarole, Cannellini Beans*

Gemelli with Short Rib Ragout *Fresh Horseradish, Scallions, Italian Parsley, Fresh Grated Parmesan*

Butternut Squash Ravioli *Brown Butter Sage Sauce, Butternut Squash Confetti, Crispy Sage, Parmigiano Reggiano*

Wild Mushroom Ravioli *Wild Mushroom Sauté, Shaved Parmesan, Porcini Cream Sauce*

Focaccia

MOROCCAN

Marinated Carrot Salad *Crispy Chickpea, Dried Fruit, Tahini Dressing* **VG GF**

Citrus Salad *Red Onion, Coriander-Cumin Vinaigrette* **VG GF**

Couscous **V**

Moroccan-Spiced Chicken Tagine **GF**

Basmati Rice

Roasted Rack of Lamb *Old World Spices* **VG GF**

Freshly Baked Flatbread *Carrot Hummus, Cucumber Yogurt, Harissa* **V**

STREET TACO BAR

Choice of Three Proteins *Carne Asada Beef (GF); Crispy Roasted Pork (GF); Braised Chipotle Chicken (GF); or White Beans Mushrooms, Peppers, and Onions (VG, GF)*

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

Flour Tortillas, Corn Tortillas **GF**

ENCHANTED GARDEN

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 V**

English Cucumber *Fresh Dill, Shaved Daikon, Sweet Onion Vinaigrette* **GF V**

Potato Timbale *Red Peppers, Grain Mustard Horseradish Cream* **V GF**

Bread and Butter

PORTUGUESE STATION

Bacalhau Stew *Salt Cod*

Roasted Clams and Chourico *White Wine* **GF**

Paella *Peppers, Plum Tomatoes, Garlic, Shrimp, Chicken, Calamari, Mussels*

Carne Vinha d'Alhos *Garlic, Wine Marinated Pork*

V = vegetarian VG =vegan GF = made without gluten *Subject to seasonal availability.

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.

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.



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

DINNER STATIONS

ONE IF BY LAND, TWO IF BY SEA

Heirloom Squash Salad *Mozzarella, Sweet Sage, Spinach, EVOO, Garlic Crisp* **V**

Trio of Vibrant Chilled Soups *Potato Leek, Ginger Carrot, Wild Mushroom* **V GF**

Pan Seared Salmon *Saffron Beurre Blanc* **GF**

Cilantro-Marinaded Swordfish *Lime Vinaigrette* **GF**

Roasted Broccolini *Garlic and Soy Vinaigrette*

CHEF-ATTENDED CARVING STATION

One carver, per item, per station. Hand-carved roasts accompanied by sides and hearth-baked breads. Choice of two items.

Brown Sugar Brined Heritage Turkey *Jalapeño-Cheddar Cornbread*

Fennel Pollen Rubbed Pork Loin *Garlic Roasted Russian Fingerling Potatoes, Rosemary Jus* **GF**

Black Pepper Crusted Filet of Beef *Gorgonzola Cream, Garlic Mashed Potatoes* **GF**

Gauche Sirloin Steak *Potatoes Bravas, Guajillo Chile Sauce* **GF**

Rack of Lamb *Jeweled Rice, Tzatziki Sauce* **GF**

Peking-Style Duck *Plum Sauce* **GF**

STEAKHOUSE

Chopped Salad *Bibb Lettuce, Radish, Tomatoes, Cucumber, Fennel, Chickpeas, Chives, Citrus Shallot Vinaigrette* **V GF**

Herb Crusted Strip Loin **GF**

Grilled Salmon **GF**

Choice of Two Sauces *Salsa Verde, Tomato Horseradish, Red Wine Demi-glace, Bearnaise*

Steakhouse Potatoes *Roasted Yukon Gold Potato Hash, Fennel, Shallots, Smoked Bacon* **GF**

Creamed Spinach *Baby Spinach with Tarragon Cream Sauce* **V GF**

Parker House Rolls and Baguettes *Salted Butter*

SMALL PLATE STATION*

For events with under 120 guests. 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* **GF**

Cheese Tortellini *Carbonara, Peas, Parmesan Cream Sauce* **V**

Basil Gnocchi *Roasted Patty Pan Squash, Puttanesca* **V**

Salmon *Saffron Beurre Blanc, Risotto* **GF**

DOWN SOUTH


Jambalaya

Fried Chicken *Spicy Paprika Aioli*

3 Cheese Mac and Cheese

Roasted Green Beans **GF V**

Jalapeño Blue Corn Muffins *Sharp Cheddar* **V**

 *Chef attendant required. One chef per 100 guests. Guest counts over 100 guests may result in additional rental costs.*

V = vegetarian **VG =vegan** **GF = made without gluten** *Subject to seasonal availability.

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.

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.



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

COASTAL CLAMBAKE

COASTAL CLAMBAKE 🍴

Available April through October

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

Steamed Little Neck Clams *Drawn Butter and Broth*

Herb-Marinated Grilled Breast of Chicken

Cornbread with Sweet Butter

Seafood Paella *Shrimp, Mussels, Chorizo*

SIDE DISHES

Please Select Three

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

Salad *Buffalo Mozzarella, Beefsteak Tomato, Balsamic, Herb Infused Olive Oil*

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**

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

DESSERT

Please Select Two

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**

🍴 *Two chef attendant required. Two chefs per 100 guests.
Guest counts over 100 guests may result in additional rental costs.*

V = vegetarian VG =vegan GF = made without gluten *Subject to seasonal availability.

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.

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.



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

DESSERT STATIONS *(Priced per person for one hour of service.)***WAFFLE SUNDAE STATION**

Belgian Buttermilk Waffles *Vanilla Ice Cream, Toppings Include: Strawberry Sauce, Chocolate Sauce, Assorted Berries, Whipped Cream, Hot Maple Syrup, Butter* **V**

CHURRO BAR

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

PETIT FOURS

Chef's Seasonal Selection of Mini Sweets **V**

COOKIE AND BROWNIE BAR

Seasonal Selections of House-Baked Cookies and Brownies *Toppings May Include: Sweet Cream, Molten Chocolate, Toasted Coconut* **V**

FRESH BAKED PIE STATION

Select Three: Apple, Blueberry, Strawberry Rhubarb, Cherry, Pumpkin Vanilla Ice Cream **V**

HOT CHOCOLATE STATION

Enhance any of our dessert stations with a hot chocolate bar.

White and Dark Hot Chocolate *Marshmallows, Peppermint Chips, Cinnamon Sticks, Chocolate Chips, Gingerbread Cookies, Caramels, Sprinkles, Whipped Cream*

V = vegetarian **VG =vegan** **GF = made without gluten** *Subject to seasonal availability.

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.

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.



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110



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

Voveti Prosecco

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
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
Harpoon Seasonal
Bud Light
Stella Artois
Down East Cider
Corona Extra
Harpoon IPA
High Noon Seltzer

LIQUORS

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, Shirttail Creek Chardonnay, Monterey*

Red

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

BEERS choose three

Shark Tracker Light Lager
Cisco Whale's Tale Pale Ale
Angry Orchard Hard Cider
Harpoon Seasonal
Bud Light
Stella Artois
Harpoon IPA
Corona Extra
Truly Seltzer

LIQUORS

Tito's Handmade Vodka
Tanqueray Gin
Captain Morgan Rum
Jim Beam Bourbon
Dewar's Scotch
Tres Agaves Tequila



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

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

Prices for bars are per person based on a minimum of 50 people. Multiple bar locations may require additional bartenders.

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.

BEVERAGES & WINE

BEVERAGES & WINE

Two hour minimum.

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)

2 Hours

3 Hours

4 Hours

5 Hours

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)

2 Hours

3 Hours

4 Hours

5 Hours

BEER AND WINE

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

2 Hours

3 Hours

4 Hours

5 Hours

ENHANCEMENTS

Prosecco Toast

1 glass per guest

Seasonal Specialty Cocktail



Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

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

Prices for bars are per person based on a minimum of 50 people. Multiple bar locations may require additional bartenders.

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.