





# end of year party packages

ALOFT BOSTON SEAPORT DISTRICT





# what's included?

# inclusions:

- Complimentary space
- Choice of three (3) chef-curated dinner menus
- 1-hour Top Shelf open bar including signature cocktails
- Dance Floor

# ++add-ons:

- Silent Disco (ask sales manager for custom quote)
- Courtesy room block with discounted group rate



# all menus include:

one (1) hour top shelf open bar three (3) passed hors d'oeuvres one (1) grand stationary display

# top shelf open bar

One-hour top shelf hosted bar

#### spirits

Tito's Vodka
Tanqueray Dry Gin
Bacardi Superior Light Rum
Captain Morgan's Spiced Rum
Bulleit Bourbon
Jack Daniel's Whiskey
Don Julio Reposado
Johnny Walker Red

#### beer

domestic Bud Light Michelob Ultra

specialty/imported
Corona Extra
Harpoon IPA
Heineken
Sam Adams Boston Lager
UFO White Ale

non-alcoholic Heineken 0.0

#### wine

white
Stone Cellars Chardonnay

red Stone Cellars Cabernet

sparkling Chateau Ste. Michelle Brut

# additional open bar pricing

second hour of additional top shelf open bar at \$20 per guest

remaining hours of additional top shelf open bar at \$14 per guest

4-hour bar service

per Massachusetts law, bar service is restricted to 4 hours of service.





# hors d'oeuvres

\*included in all packages:
Please select three (3) of the following

shrimp cocktail shooter with spicy fry sauce

smoked salmon toast

Maine sea scallops with all-natural bacon

Jonah crab cake with smoky onion remoulade

shrimp dumpling with hoisin dipper

beet & goat cheese in phyllo cup

butternut squash arancini with sage cream

pear & brie beggar purse

white truffle croquette

fig & goat cheese focaccia

sofrito chicken tostone

Peking duck spring roll

beef wellington

braised short rib empanada





# grand stationary displays

\*included in all packages:
Please select one (1) of the following

## artisan charcuterie

locally sourced cured meats, pickled vegetables, house mustards, preserves, French bread

# New England cheese display

locally sourced artisan cheeses, French bread, crackers, local preserves and honey

## seasonal vegetable display

seasonal vegetables, roasted garlic and red pepper hummus, marinated olives, artichokes, grilled bread





# small plate menu

\$104 per guest choice of two (2) small plates

spiced brined chicken thigh corn succotash, pickled cranberry

seared duck breast chanterelle mushroom confit, foie butter, pickled cherries

crispy pork belly corn pudding, daikon carrot slaw

**braised short rib**roasted carrot puree, herb fennel salad

seared Nantucket scallops potato puree, north country bacon

Cajun jumbo shrimp chorizo, jasmine rice



# stations menu

## \$109 per guest

- choice of one (1) carving station
- choice of one (1) hot displayed station

# carving stations

## herb-crusted beef tenderloin

truffle risotto, bordelaise sauce

## rosemary-brined turkey

smashed potatoes, pan gravy, cranberry chutney

## triple m pit ham

sweet potato, spicy mustard, finger rolls

#### lemon-cured salmon

cranberry quinoa salad, tomato fennel relish

# hot stations

#### steamed dim sum

chicken lemongrass pot sticker, edamame dumpling, pork wasabi dumpling, soy sauce, sriracha, dumpling sauce

#### slider bar

cheeseburger: smoked provolone, lettuce, tomato, bacon buffalo chicken: blue cheese aioli, shaved celery carrot slaw Cajun shrimp: crispy onion, spicy mustard crispy falafel: tzatziki sauce, pickled red onion

#### smashed potato bar

classic mashed potato, candied sweet potato, Vermont cheddar, maple pepper bacon, diced ham, chives, sour cream, broccoli, wild mushrooms





# dinner buffet

\$119 per guest

- · full dinner buffet menu
- choice of two (2) desserts or hot cocoa bar

# smoked mushroom bisque

#### roasted beet salad

mixed greens, Vermont goat cheese, candied walnuts, maple vinaigrette

# braised short rib

red wine demi-glace

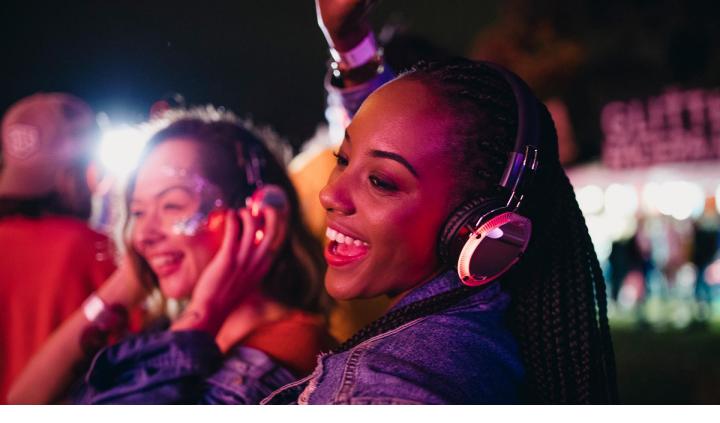
# seared glazed Atlantic salmon

cranberry glaze

roasted winter squash with apples

herb-roasted marble potatoes





# + silent disco add-on

Amp up your night with a silent disco! Enjoy three music channels played by a live DJ, all in one room.

Take your holiday party to the max and give your guests an experience they won't forget.

## includes:

- equipment rental
- live DJ
- set up & break down

\*must be confirmed three weeks prior to event date. guest count required for pricing





# dessert selections

# holiday dessert station

chocolate pecan tartlets mini pumpkin cheesecakes apple cranberry tartlets assorted holiday cookies

## hot cocoa bar

mini marshmallows, candy cane dust, cinnamon sugar shaved dark chocolate, Chantilly cream, hazelnut syrup



# breakdown of fees

## event taxes & fees

all prices are quoted per person and are subject to 17% service charge, 10% administrative fee, and Massachusetts state tax (currently at 7% for food & beverage).

## service charge

food and beverage prices are subject to a 17% service charge, which is distributed in its entirety to wait staff.

## administrative fee

food and beverage prices are subject to 10% administrative fee, which is not a tip, gratuity, or service charge for any employee.

## audio visual administrative fee

audio visual and room rental fees are subject to a taxable 26% administrative fee.

## gratuities

unless a fee is specifically denoted as a "service charge," it is not a tip, gratuity, or service charge for any employee. examples of fees that are not a tip include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. these fees are retained by the hotel.

