



# 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.