holiday party packages

Aloft Boston Seaport District

aloft
BOSTON
SEAPORT DISTRICT

Choose from 3 Packages

- small plates
- stations
- dinner buffet

All Packages Include

- one hour top shelf open bar
- three passed hors d'oeuvres
- one grand stationary display

aloft
BOSTON
SEAPORT DISTRICT

top shelf open bar

one hour top shelf open 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

bud light
michelob ultra
corona extra
harpoon ipa
heineken
sam adams boston lager
ufo white ale
heineken 0.0 (n/a)

wine

stone cellars chardonnay
stone cellars cabernet
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

aloft
BOSTON
SEAPORT DISTRICT

hors d'oeuvres

please select 3

shrimp cocktail shooter | 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 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

mini beef wellington

braised short rib empanada

aloft
BOSTON
SEAPORT DISTRICT

grand stationary displays

please select 1

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, honey

seasonal vegetable display

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

aloft
BOSTON
SEAPORT DISTRICT

small plate menu

$99 per guest

choice of two small plates

spiced brined chicken thigh

corn succotash, pickled cranberry

seared duck breast

chanterelle mushroom confit,
foie gras 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

aloft
BOSTON
SEAPORT DISTRICT

stations menu

$109 per guest

choice of one carving and one hot

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, tom

hot stations

steamed dim sum

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

slider bar

cheeseburger: smoked provolone, lettuce, tomato, bacon

buffalo chicken: blue cheese aioli, shaved celery carrot slaw

crispy falafel: tzatziki sauce, pickled red onion

new england potato bar

classic mashed potato, candied sweet potato

vermont cheddar, maple pepper bacon

chives, sour cream, broccoli, wild mushrooms

aloft BOSTON SEAPORT DISTRICT

dinner buffet menu

$129 per guest
full dinner buffet menu
choice of holiday dessert station 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

aloft
BOSTON
SEAPORT DISTRICT

dessert selections

can be added to small plate and stations menu
$26 per guest

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



aloft
BOSTON
SEAPORT DISTRICT

breakdown of fees

Prices are subject to state sales tax (currently 7%) in effect on the date(s) of the event. Food and beverage prices include a service charge (currently 18%), which is distributed in its entirety to wait staff and service bartenders. Food and beverage prices are subject to a taxable administrative fee (currently 12%). The administrative fees or any portion thereof are not a tip, gratuity or service charge for any wait staff employees, service bartenders or other service employees engaged in the event. 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, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, bartender fees, or fees for bars or culinary stations. All such fees are retained by the Hotel. All charges and fees are subject to change based on the terms of any applicable collective bargaining agreement and Hotel will endeavor to provide reasonably prompt advance notice of the change.