

# WEDDING GUIDE

*CHARLES RIVERBOAT COMPANY*



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The Charles Riverboat Company offers over 32 years specializing in private wedding events on the water. Our vessels, staff, catering, and beverage services provide everything that is required to ensure a memorable, fun, and beautiful event! For wedding events, we offer our two Boston Harbor vessels, the Lexington and Valiant. For weddings, we require a 4-hour minimum boat rental with food and beverage service done at a per person rate. All events onboard are completely exclusive for your group. We have put together a five step guide to make the planning process as easy as possible while allowing you to customize your special day...

- STEP 1: Select your vessel
- STEP 2: Choose your wedding package
- Step 3: Customize your menu
- STEP 4: Select your beverage package
- STEP 5: Add a little something extra!



# STEP 1 - SELECT YOUR VESSEL

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*The Valiant and Lexington depart from Rowes Wharf located behind the Boston Harbor Hotel. Please ask your sales manager for additional docking options*

*Recommended cruise times for all wedding events: 11am-3pm, 5pm-9pm, 6pm-10pm (subject to availability)*

## VALIANT



### WEDDING RECEPTION CAPACITY:

- Seated dinner: 10-48 guests
- Reception style: 10-100 guests

### CEREMONY CAPACITY:

- Seated: Up to 55 guests
- Seated with standing room: Up to 85 guests

### CHARTER RATE (4 hours)

- Sunday-Wednesday: \$5,000
- Thursday-Saturday: \$5,300
- Additional hour: \$775

Discounts available for events ending by 3pm Sun-Fri

[Click here for additional information and a video of the boat](#)

## LEXINGTON



### WEDDING RECEPTION CAPACITY:

- Seated dinner on one level: 10-70 guests
- Seated dinner on two levels: 10-90 guests
- Reception style event: 10-110 guests

### CEREMONY CAPACITY:

- Seated: Up to 80 guests
- Seated with standing room: Up to 110 guests

### CHARTER RATE (4 hours)

- Sunday-Wednesday: \$3,800
- Thursday-Saturday: \$4,100
- Additional hour: \$675

Discounts available for events ending by 3pm Sun-Fri

[Click here for additional information and a video of the boat](#)

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# STEP 2 - CHOOSE YOUR WEDDING PACKAGE

## FIRST MATE'S PACKAGE - \$750

- Access to vessel 1.5 hours prior to departure for vendor set up & delivery
- Access to vessel 1 hour prior to departure for couple & photographer
- Access to vessel for all guests 15 minutes prior to departure
- Includes fresh seasonal florals & LED tealights for guest tables, table numbers, standard linens, tables, & chairs
- Onboard venue manager to meet vendors & serve as point of contact
- Custom timeline & floorplan creation with sales manager

## CAPTAIN'S PACKAGE - \$1,200

- Access to vessel 1.5 hours prior to departure for vendor set up & delivery
- Access to vessel 1 hour prior to departure for wedding party & photographer (up to 12 guests)
- Bottle of Veuve Clicquot for wedding party at pre-boarding
- Access to vessel for all guests 15 minutes prior to departure
- Includes fresh seasonal florals & LED tealights for guest tables, table numbers, standard linens, tables & chairs
- Onboard venue manager to meet vendors & serve as point of contact
- Custom timeline & floorplan creation with sales manager
- Two signature cocktails from our specialty list with bar sign
- Two vessel etched Charles Riverboat Company wine glass mementos mailed to couple post event

## ONBOARD CEREMONY - Add \$750 to package price above

- Onboard ceremony with views of the Boston skyline
- Onboard venue manager to assist with cueing processional (client is responsible for officiant & all ceremony planning)
- Rows of chairs set up for ceremony
- Additional staff member onboard to assist with breakdown of ceremony chairs followed by reset of deck for dinner & dancing
- Two reserved signs for priority guest seating

*Due to our busy cruise schedule, ceremony rehearsals are not available  
Wedding officiant to be provided by client*

### WEDDING PLANNING SERVICES:

Charles Riverboat Company will assist in planning the event details, catering, bar service & vendor coordination. If you are looking for a wedding planner to assist with ceremony programming, personal décor, seat assignments & transportation arrangements, we suggest arranging a planner through an outside company. We are happy to recommend preferred vendors onboard.





# STEP 3 - CUSTOMIZE YOUR MENU

## BUFFET WEDDING MENU- Starting at \$143 per guest *(Exclusive of 18% administrative fee and 7% MA tax)*

- Offered for fully seated events only (up to 48 guests on Valiant, up to 90 guests on Lexington)
- Priced for a minimum of 25 guests. Additional staffing fees apply for guest counts below minimum
- Plated dinner options available for additional fee. Client must provide guest entrées and seating chart two weeks prior to event
- Please ask your sales manager for reception style menus to accommodate guest counts over seating capacity

### PASSED HORS D'OEUVRES *(Choice of three)*

- Mini Bruschetta with Dijon Toasted Cashew Cream & Baby Heirloom Tomatoes *(df,vegan)*
- Falafel Bites with Lemon Dill Tahini *(gf, vegan)*
- Brie and Apple Crostini with Rosemary Apple Chutney, Toasted Baguette *(v)*
- Vegetable Potsticker with Soy Caramel & Scallion *(vegan)*
- Chicken & Waffles with Honey, Hot Garlic Aioli
- Barbecue Chicken Bites with House BBQ Sauce, Scallion, Crispy Polenta *(gf)*
- Mini Beef Wellingtons with Truffle Aioli
- Beef Tenderloin Crostini with Horseradish Aioli, Chives, Toasted Ficelle
- Lamb & Herb Lollipop with Tzatziki *(gf)*
- Coconut Shrimp with Orange Chili Sauce
- Classic Crab Cake with Caper Remoulade *(df)*
- Pan Roasted Scallops wrapped in Applewood Smoked Bacon *(gf,df)*
- New England Clam Chowder Shooter with Crispy Clam Fritter
- Seared Ahi Tuna & Rice cracker with Napa Cabbage Slaw, Yuzu Lime Aioli *(gf, df)*

### SALAD *(Choice of one)*

*Preset at tables & served with assorted artisan rolls & butter*

*New England Local Greens Salad with cucumber, carrot, baby tomato, radish, fresh herbs, & white balsamic vinaigrette (vegan, gf)*

*Summer Tomato & Burrata with farm tomatoes, baby arugula, burrata, balsamic, fresh pesto (gf,v)*

### ENTREES *(Choice of two)*

*If upgrading to plated dinner, clients may choose two entrees for their guests to choose between prior to event*

*Herb Marinated & Roasted Chicken Breast with chimichurri (df, gf)*

*Pan Seared Atlantic Salmon with red pepper romesco, crispy onions (df)*

*Spinach & Garlic Tortellini with house marinara, roasted zucchini, summer squash, basil (v)*

*Wild Mushroom Ravioli with kale & parmesan pesto, micro herbs (v)*

*Roasted Beef Tenderloin (add \$4/pp) with beef jus (df,gf)*

*Roasted East Coast Halibut (add \$4/pp) with mint chermoula (df,gf)*

*Lobster Ravioli (add \$4/pp) with corn bisque, roasted tomato, micro herbs*

### SIDES *(Choice of two)*

*If upgrading to plated dinner, clients must choose the same two sides for all guests to be plated on the entrée plate*

*Herb Roasted Red Bliss Potato (vegan, gf)*

*Roasted Farm Vegetables with Garlic & Herbs, Sumac Honey Glaze (gf, df)*

*Chive Butter Roasted Baby Carrots (gf)*

*Roasted Broccoli with Shaved Pecorino, Spicy Crispy Chickpeas (gf, v)*

*Roasted Garlic Yukon Mash (gf, v)*

*Turmeric and Lemon Rice Pilaf (v)*

*Roasted Brussel Sprouts with Bacon, Maple Glaze (df, gf)*

### COFFEE & TEA STATION

*Coffee, hot water, & selection of teas served with cream & sugar, served in paper cups*

*Client to provide wedding cake*





## STEP 3 - CHOOSE YOUR BEVERAGE PACKAGE

*The Charles Riverboat Company is pleased to offer different bar service options to fit all needs and budgets.  
Please ask your sales manager for a list of our current beverage menus and pricing*

### **OPEN BAR (*Recommended*)**

A flat rate charged on a per person basis based on the cruise duration. Can be customized to include full bar or beer and wine only

*FULL BAR- \$39.50 per guest \**

*BEER AND WINE- \$36.50 per guest \**

*\*Pricing based on 4 hour cruise time . Exclusive of 18% administrative fee and 7% MA tax*

### **CONSUMPTION BAR**

A tab based on the number of drinks consumed throughout the cruise. Payment due at the end of the cruise via credit or debit card

### **NON-HOSTED BAR**

Guests to purchase drinks individually over the course of the cruise. Credit or debit card payment only accepted at the bar.

### **DRINK TICKETS**

Tickets are purchased ahead of time by the host and handed out upon boarding for guests to use at the bar. Can be customized to include full bar, beer and wine, or non-alcoholic only.

*Please note that all onboard bars close for alcoholic beverages 15 minutes prior to returning to the dock.*





# STEP 5 - ADD A LITTLE SOMETHING EXTRA!

## FOOD ADDITIONS

Enhance your experience onboard with an additional appetizer display, dessert or late night snack!

### *Oceanside Display - \$38 per person*

*Raw Bar (gf,df) with 2 oysters, 2 shrimp, 2 clams, fresh ice, lemons, cocktail sauce, & mignonette.*

*Clam Chowder Station (gf) served in soup urns with oyster crackers & paper soup cups*

*Kettle Cooked Potato Chips & Onion Dip (gf,df)*

### *Harbor View Grazing Station - \$18 per person*

*Mediterranean Station with lemon hummus, tzatziki, stuffed grape leaves, citrus Israeli salad, pita chips*

*Rustic Bruschetta Bar with olive tapenade, roasted garlic white bean dip, marinated baby tomato, whipped feta, crostini*

*Cheese and Cracker platter with cheeses to include parmesan chunks, aged sharp cheddar cubes & herb rolled goat cheese*

### *Grand Charcuterie & Crudit  Display - \$20 per person*

*A variety of cheeses, capicola, finocchiona & chorizo served with pickled vegetables, olives, crackers & baguette*

*Hummus & Crudit  Platter (gf,df)*

*Marinated Caprese Skewers served with nut free pesto (gf,v)*

### *Strawberry Shortcake Station- \$9 per person*

*Build-Your-Own with fresh strawberries, whipped cream, chocolate chips, biscuit*

### *Passed Mini Desserts - \$15.50 per person (Choose three)*

*Mini warm homemade chocolate chip cookies*

*Mini cheesecake shooter*

*Vanilla cream puffs with chocolate icing*

*Chocolate mousse and whipped cream shooter*

### *Passed Late Night Bites - \$19 per person (Choose three)*

*Fried Macaroni & Cheese Bites with Tomato Coulis (v)*

*Mini Grilled Cheese Sandwich with Tomato Soup Shooter (v)*

*Beef Sliders with Cheddar, Caramelize Onion, Steak Sauce Aioli*

*Mini Sirloin Steak and Cheese Egg Rolls with Chipotle Aioli*

*Chicken and Waffles served with honey, hot garlic aioli*

*Mini Fenway franks rolled in puff pastry, dijonnaise*

*\*\*All pricing exclusive of 18% administrative fee and 7% MA tax*



## BAR ADDITIONS

### *Two Signature Cocktails - \$100*

*(included in Captain's Package)*

Adding a signature cocktail is a great way to personalize your wedding! Ask your sales manager for a complete list of cocktail options and we are happy to provide our in-house, customizable bar sign to showcase your selections.

### *Boarding Bubbly*

Elevate your guests experience with a glass in hand upon boarding and kick off your event in style! (Available for events with 50 guests or less)

*House Prosecco - \$7.50 per guest*

*Veuve Clicquot - \$12.50 per guest*

## ENTERTAINMENT ADDITIONS

### *Wedding DJ - \$1,200*

*DJs are required if hosting ceremony or including special dances and toasts during reception*

Package includes 4-hour service with microphone for ceremony and toasts as needed, as well as customized planning directly with DJ before the event. (DJ services provided by client will be at no additional cost. DJ is required to bring their own equipment.)

### *Wedding Bands & Live Music*

Asks your sales manager for pricing and options!

### *Ring Roamer Photo Booth - \$750*

Mobile onboard photobooth moves through the event with an attendant to interact with your guests. Customized virtual and printed photos are included.



# TIPS FOR PLANNING YOUR ONBOARD WEDDING

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## DECOR

All house linen and fresh floral centerpieces are included in both wedding packages. Tables include navy blue and white linen. Guests are permitted to decorate the vessel. All décor must arrive within the 1.5-hour window prior to departure. We do not allow balloons, pushpins, glitter, feathers, or confetti onboard. No décor is allowed on the dock or on the outside of the vessel. Please contact your sales manager with regards to specific linen selections and decoration logistics as each vessel is different. Please make your sales manager is aware of any décor you plan to bring. The onboard manager and crew are not available for set up of personal décor. We recommend utilizing your planner or 1-2 (maximum) designated people to assist with set up if needed.

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## PREFFERED VENDORS

We have worked with many local vendors who know the space and would be an asset to your event. Please ask your sales manager for a list of these preferred vendors including local hotels, florists, entertainment companies, planners, cake vendors, photographers and transportation services. Our catering team is happy to provide vendor meals if needed. Please ask your sales manager for pricing.

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## PRE-WEDDING PHOTOS / GETTING READY

Included in our wedding packages is 1 hour for pre boarding with your photographer to utilize the space for private photos. We do not have space onboard for the couple or wedding party to get ready prior to the event. We recommend arranging a room at the Boston Harbor Hotel or other local hotel for all pre wedding preparations.

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## DRESS

We recommend a smart, casual dress and comfortable footwear, but appropriate attire often depends on the type of event you are hosting. We like to remind guests that the temperature is normally cooler on the water, even on warm summer nights. Please note that vessels do not offer air conditioning, so we recommend appropriate dress.

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## BOARDING & ACCESSIBILITY

We allow a 15-minute boarding period for guests prior to departure. Early boarding is only permitted with prior authorization. When disembarking the vessel, there will be a 15-minute grace period allowed after agreed upon end time of the event. Should passengers remain onboard after this period, client will be charged for additional time onboard the vessel. Each vessel and dock have a different boarding process. Please let your sales manager know in advance if any of your guests require handicap accessibility.

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## GRATUITY

Gratuity is up to each individual client's discretion. Our staff is compensated with a wage higher than the current service wage and do not work off of gratuity. Gratuity is always appreciated but never expected. Should you want to leave gratuity, it can be provided in cash to the manager onboard or you may contact your sales manager to process on a credit card. All gratuities are split equally amongst all onboard staff. The 18% Taxable Administrative Fee does not represent a gratuity or tip but is used for certain direct cruise costs such as fresh florals, linens, tables, chairs, fuel and dockage.

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## WEATHER

Our boats cruise rain or shine. We do not reschedule due to weather as we have the ability to keep all guests safe and dry. Vessels are equipped with windows that can be put up or down according to the weather. Vessels are also equipped with heat if needed in the colder months.

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## DIRECTIONS AND INVITATIONS

Before sending invitations, please ask your sales manager for exact docking address, parking directions and recommended arrival times for guests. Please note that the Charles Riverboat Company does have multiple docking locations. We do not recommend early arrival times for guests as all docks are in public spaces and standing room is limited



# WE HOPE TO HAVE YOU ON BOARD TO SAY I DO!

*CHARLES RIVERBOAT COMPANY*

