



Cruiseport Gloucester

Weddings

CRUISEPORT GLOUCESTER

6 Rowe Square
Gloucester, MA 01930

978-282-9700

Events@CruiseportGloucester.com

Welcome

Your wedding reception is certainly the grandest and most important day of your life. Booking your wedding at Cruiseport Gloucester, you are ensured every detail is tended to from beginning to end.

Our skilled Event Management team will help you create that special day you and your guests will remember for years to come.

VENUE RENTAL PRICING INCLUDES

Venue Rental for 5 hours	Linens, flatware, china and stemware	All taxes and service fees, including cake cutting
Chilled sparkling toast	Private, full service kitchen, assuring the highest quality product	Newlywed Suite at our sister property, Beauport Hotel Gloucester, for the night of the wedding
Professional Event Manager to assist in planning and executing your vision	Bartenders at no additional cost	On-Site Ceremony Fee of \$1,500 includes extra time, set up and breakdown
Lead Dining Room Manager	Complimentary valet parking for all guests	
Fully furnished ballroom with hardwood floors and gold Chiavari chairs		

RENTAL RATES

Friday: \$4,900

Saturday: \$5,900

Sunday: \$4,500

A Retainer of \$2,000 is required to secure your date. Dates are not reserved until a Retainer and signed contract are received.

Payments are as follows: 9 months prior to the event: \$5,000 payment, 6 months prior to the event: \$5,000 payment. The remaining balance is due 10 days prior to your event. Our Ballroom has a minimum requirement of 100 guests and a maximum of 320 guests.

BAR SERVICE

One Hour Open Bar: Full bar service for one hour, inclusive of top shelf liquors. \$22 per guest.

Deluxe Open Bar: Full bar service, inclusive of top shelf liquors for 4.5 hours. This option also includes house wine service with dinner and a signature cocktail. \$44 per guest.

Passed Hors d'oeuvres

Please select five from the following, which are served to your guests during cocktail hour on elegantly garnished trays \$17 per guest.

FROM THE SEA

Pan seared sea scallop with a black bean salsa (GF)

Bay scallops hand wrapped in smoked bacon (GF)

Sesame crusted ahi tuna wonton with pickled ginger and wasabi crème

Fresh mushrooms with atlantic crab and pecorino romano

Chesapeake crab cake with house made lemon caper remoulade

Crispy style crab rangoon

Shrimp cocktail shooter with bloody mary cocktail sauce (GF)

Ipswich clam chowder mini bread bowl

Crispy coconut shrimp with a sweet and sour sauce

Sesame crusted salmon with orange miso glaze (GF)

MEAT AND POULTRY

Shanghai chicken satay with gingered peanut drizzle (GF)

Jamaican jerk chicken with pineapple mango salsa puree (GF)

Philly cheese steak spring rolls with spicy ketchup dip

Sesame chicken bites with ginger, tamari and scallion sauce (GF)

Teriyaki beef skewers with slivered scallions

Minted lamb meatballs with tzatziki

Oven roasted tenderloin herbed crostini with homemade smoked tomato jam

Petite beef wellington in flaky puff pastry

Pizzetta of mango, bbq pulled pork, pineapple, red onion and goat cheese

Southern style barbeque pulled pork slider with kicky coleslaw

VEGETABLES

Arancini di rosa with roasted red pepper and garlic aioli

Seasonally ripe mission fig with goat cheese, crushed pistachios and lavender honey (GF)

Grilled cheese tomato bisque shooters

Watermelon, feta and mint bite with balsamic reduction (GF)

Flakey puff pastry with wilted spinach, swiss cheese and mushrooms

Crispy polenta bites with oven roasted tomatoes, feta and kalamata (GF)

Sun dried tomato, basil and mozzarella in puff pastry

Crispy potato pancakes with parsley sour cream

Raspberry, dried apricot and brie en crouete

Vegetable spring rolls served with sweet chili garlic sauce

Vietnamese fresh summer roll with rice vinegar dipping sauce (GF)

Crostini of roasted tomato, fresh mozzarella and baby basil

Cremini mushrooms filled with boursin cheese, spinach and sweet red pepper

Stationary Hors d'oeuvres

These appetizing hors d'oeuvre stations are presented during the cocktail hour and are displayed with elegant serving pieces and fresh garnishes. Prices noted are per guest.

CRUISEPORT TASTING TABLE | \$11

Colorful display of local and imported, perfectly ripened cheeses such as New England cheddar, manchego, french brie, cranberry stilton, herbed goat cheese and parma gouda. Accompanied by baskets of gourmet crackers and seasonal fresh fruits. presented with farmer's garden crudité arrangement and savory dipping sauces.

MEDITERRANEAN TABLE | \$12

An assortment of tastes including armenian string cheese, roasted baba ghanoush, tabbouleh, flavorful hummus, marinated olives, pita, naan and lavash breads.

CROSTINI BAR | \$11

Make your own customized appetizer bite. crispy olive oil toasts to be topped with the flavors of your choice such as pesto, herbed ricotta cheese, olive tapenade, eggplant caponata, roasted seasonal vegetables and olives.

ANTIPASTI MISTI | \$13

An abundant display of italian cured meats, seasoned bocconcini, gorgonzola, provolone, colorful roasted sweet red and yellow peppers, grilled asparagus, imported olives, marinated mushrooms and artichoke hearts. served with crispy bread sticks and focaccia bread.

TAPAS TASTES | \$15

A sampling of tasty bites to include spicy spanish chorizo, serrano ham, manchego cheese, mojo shrimp skewers, piquillo peppers, garlicky mushrooms, artichoke hearts with garlic sauce, crispy potato tortilla espanola, and smoked paprika almonds.

SMOKED SALMON BAR | \$17

Elegant presentation of a Classic Offering and displayed with the traditional accompaniments of chopped hard boiled egg, capers, red onion and fresh dill. Served with a lemon dijon mustard sauce and toast points.

CAPE ANN'S SIGNATURE STYLE RAW BAR | \$18

Gulf shrimp, wellfleet oysters, crab claws and cherrystones presented on crushed ice in a replica gloucester dory boat. traditional accompaniments of lemon wedges, grated horseradish, kicky cocktail sauce and tabasco included.

SUSHI STATION | \$18

Five choices of freshly prepared sushi. All selections are accompanied by wasabi, pickled ginger root, and soy sauce



Traditional Plated Dinner

Cruiseport Gloucester offers an all-inclusive plated dinner menu with a range of delectable culinary options. Prices noted are per guest.

The following menu options are available with our plated dinner package:

Hors d'oeuvres (priced separately)
Starter course (priced separately)
A presentation of freshly baked breads and rolls
First course
Main course
Silver service coffee and tea station
Chocolate Dipped Strawberries

The per person prices quoted include the following:

China
Flatware
Stemware
Floor length white bengaline linen and white napkins
Complete waitstaff
Cake cutting and presentation
On-site Event Manager

Optional Soup and Pasta Starter Course

SOUP | \$18

Famous Ipswich clam chowder
Sherried lobster bisque
Onion soup gratinee
Soup of the season (strawberry, pumpkin, asparagus, gazpacho, etc.)
Classic italian wedding

PASTA | \$10

Three cheese ravioli with cruiseport marinara
Fusilli with garden fresh pesto of basil, Parmesan, pine nuts, and extra virgin olive oil
Penne with creamy, cheesy alfredo sauce

Salads

All our market fresh salads come with a bountiful selection of freshly baked artisan breads and rolls, garnished with roasted garlic and rosemary and served with farm fresh creamery butter. Please select one choice, which is included in our traditional plated dinner price.

INSALATA CAPRESE

Vine-ripened tomatoes layered between creamy fresh mozzarella and basil drizzled with a balsamic reduction and basil infused olive oil

CRUISEPORT'S CHOP CHOP

Chopped romaine lettuce, cucumber, tomato, roasted corn, celery and green beans tossed with a parmesan peppercorn dressing

SPINACH AND WATERMELON SALAD

Baby spinach, pickled red onion, watermelon, cucumber and crumbled feta cheese with a lemony vinaigrette

CLASSIC CAESAR SALAD

With cruiseport's signature caesar dressing, fresh parmesan and savory house-made croutons

MEDITERRANEAN SALAD

Romaine and red leaf lettuces, cucumber, black olives, red onion, artichoke hearts and roasted peppers with oregano feta dressing

ARUGULA SALAD

Baby arugula with grilled seasonal peaches, goat cheese, toasted almonds and a sherry vinaigrette

HARVEST SALAD

Mixed greens with dried cranberries, spiced walnuts, goat cheese, sliced pears and a cranberry vinaigrette

SPRING GREEN SALAD

Market greens tossed simply with seasonal vegetables and a garden herb dressing



Entrées

The following plated entrée selections have been thoughtfully designed by our chef to reflect complimentary flavor profiles, color and textural combinations. You can ensure that your guests will enjoy a perfectly cooked meal that is beautifully and carefully presented. Prices noted are per guest.

LAND

Herb Panko Crusted Chicken Paillard | \$64

Boneless chicken breast dusted with garden herbs and crunchy panko crumbs served with a caramelized onion and sweet sherry wine sauce, smashed sweet potatoes and carrots, with a squash, edamame, corn and baby tomato succotash.

Rustic Tuscan Chicken | \$64

Seared statler chicken breast with artichokes and roasted sweet red and yellow tomatoes and citrus pan juices atop sea salted fingerling potatoes and a bed of garlicky spinach.

Pan Roasted Chicken With Prosciutto, Rosemary And Lemon | \$64

Seasoned chicken breast wrapped with Italian Prosciutto, fresh rosemary sprigs and lemon served atop a sweet pea risotto cake and steamed asparagus spears.

Cruiseport Chicken Piccata | \$64

Classically prepared with mediterranean capers, lemon, forest mushrooms and white wine sauce and served with gemelli or pasta of your choice.

Pomegranate Chicken | \$64

Golden chicken breast with a brown sugar pomegranate glaze and pomegranate seed garnish atop a crispy polenta cake and olive oil roasted haricot verts.

BEEF

Cabernet Braised Boneless Short Ribs | \$75

Slowly oven braised and meltingly tender short ribs with a ruby cabernet sauce served with a crispy smashed potato pancake and rosemary olive oil roasted petite carrots.

Sliced Tenderloin Of Beef Bourguignon | \$77

Oven roasted center cut tenderloin with seared forest mushrooms, bacon lardons, baby onions and rich red burgundy sauce, signature smashed potatoes with caramelized onion and roasted garlic and oven roasted seasonal farmer's market vegetables to include squashes, red pepper, asparagus and red onion.

Sea Salt And Pepper Pan Seared Filet Mignon | \$79

Flash seared then finished under a flame with garlic, thyme and a merlot demi-glace with sweet and golden potato hash cake and buttered green beans with shallots.

Entrées

FROM THE SEA

Native Crab-Filled Roulade Of Atlantic Sole | \$70

Local sole and crab with a Champagne béchamel sauce, herbed wild and brown rice and sautéed broccolini.

Roasted Bacon Wrapped Day Boat Cod | \$68

Fresh cod filet wrapped in applewood smoked bacon and slow roasted with mascarpone risotto and oven roasted vegetable mélange.

Citrus Grilled North Atlantic Salmon | \$70

Brushed with a citrus infused glaze and served with a tropical fruit salsa, herbed pearl couscous and sautéed asparagus with shallots.

Classic Cape Ann Baked Haddock | \$70

Oven Roasted filet topped with buttery herbed crumbs and lemon, crisp potato coins and slow roasted baby tomatoes with basil flourish.

Chilean Sea Bass Or Seared Swordfish With Miso Mustard Sauce | \$75

Pan seared and served with a miso sauce, toasted sesame seeds and crispy asian vegetable slaw with steamed baby bok choy.

SURF AND TURF

Filet Mignon With Down East Lobster Tail | \$ 85

Charbroiled tender filet mignon with maine lobster tail, classic béarnaise and shallot citrus butter, truffled mac & cheese gratin and asparagus bundle.

Grilled Filet with New England Baked Stuffed Shrimp | \$85

Filet mignon served with a ramekin of baked buttery, lemony and garlicky stuffed shrimp with parmesan and asparagus risotto.

VEGETARIAN/VEGAN

Signature Butternut Squash Ravioli | \$63

Handcrafted with a mascarpone cheese crème sauce and fresh sage leaves. topped with a miniature mélange of roasted red onion and butternut squash.

Roasted Vegetable Napoleon | \$63

Layers of roasted and grilled eggplant, red and yellow peppers, summer squash and zucchini, pesto ricotta and goat cheese with a sweet red pepper crème sauce and chive oil.

Vegan Quinoa Stuffed Portobello | \$63

With sautéed spinach, minced red pepper, forest mushrooms, shallots and garlic atop parsnip and potato puree.

*Two entrée selections are available for an additional charge of \$2.00 per person.

Entrée Accompaniments

Alternate Entrée Side Pairings.

POTATO - RICE - GRAINS - RISOTTO

Rosemary scented roasted new potatoes

Herb roasted fingerling potatoes

Signature smashed new potatoes with sweet roasted garlic and caramelized onion

Twice baked potato with green onion and imported parmesan

Jasmine rice

Seasoned basmati rice

Quinoa with dried cape cod cranberries

Orzo with fresh herb confetti and feta cheese

Mascarpone and parmesan risotto

Wild mushroom risotto

Sweet pea risotto with green onion and parmesan

SWEET ENDINGS INCLUDED WITH ENTRÉE SELECTION

Fresh Berries and Cream

A selection of fresh strawberries, blueberries, blackberries and raspberries with sweet, freshly whipped cream.

VEGETABLES

Grilled or steamed asparagus with gorgonzola or lemon butter

Oven roasted vegetables with garlic and thyme

"Top On" baby carrots with fresh dill and butter

Garden fresh green beans with roasted cashews and sautéed shallots

Market grilled vegetables with a balsamic glaze

Squash, edamame, corn and baby tomato succotash

Chocolate Dipped Fruits

Strawberries, dried apricots and pineapple dipped in chocolate glaze.



Food Stations

The stations listed below are just the starting point to create an event that is customized for you and to your tastes and style. Your food station tables will be dressed, stylishly decorated and attended by professionally attired staff. Your selections will come with a presentation of freshly baked breads and creamery butter. Silver service coffee & tea presentation and chocolate dipped fruits or sweet seasonal berries with whipped cream are also included in the price.

ONE | \$65

Salad Duo

Insalata caprese with vine ripened tomatoes layered between fresh mozzarella and basil with balsamic reduction and basil oil

Mediterranean salad with market lettuces, cucumber, grape tomatoes, black olive with feta & oregano dressing

Trio Of Pastas

Cavatappi sautéed with plum tomatoes, portabellas & fresh basil

Angel hair pasta tossed with basil pesto & parmesan cheese

Roasted garlic & cheese ravioli with tomato & basil cream sauce

Entrées

Herb panko crusted chicken breast with a caramelized onion & sweet sherry wine sauce

Salmon with citrus and tropical fruit salsa

Oven roasted new potatoes with garlic, sea salt & cracked pepper

Succotash of corn, squash, edamame & tomato

TWO | \$71

Salad Duo

Spring market greens tossed with fresh seasonal vegetables & garden herb dressing

Classic caesar salad with our signature dressing, fresh parmesan & savory house-made croutons

Trio Of Pastas

Butternut squash ravioli with a mascarpone & sage cream sauce

Lemon pepper linguine rustica

Tri color tortellini with our homemade marinara

Surf and Turf

New England style baked haddock with buttery herb crumb topping

Roast tenderloin of beef with rich red bourguignon sauce

Smashed new potatoes with caramelized onions & roasted garlic

Oven roasted carrots with olive oil & rosemary

THREE | \$73

Soup and Salad

A seasonal soup choice to include: creamy asparagus, strawberry, spiced pumpkin, gazpacho, wild mushroom, clam chowder

Harvest salad of mixed greens with dried cranberries, spiced walnuts, goat cheese, sliced pears & cranberry vinaigrette

The Carvery

Red currant glazed turkey breast sliced & served with a savory herbed new england stuffing with sage & red currant gravy & cranberry maple compote

Smashed new potatoes with caramelized onion & roasted garlic

Chef's choice of market fresh roasted vegetables with herb butter

Entrées

Cabernet braised boneless short ribs tender & slow cooked with a rich cabernet sauvignon glaze

Wild forest mushroom risotto with parmesan cheese

Oven roasted new potatoes with garlic, sea salt & cracked pepper

Sautéed green beans with roasted cashews

FOUR | \$79

Salad And Pasta Duo

Chopped salad of romaine, cucumber, tomato, corn, celery & green beans with a parmesan peppercorn dressing

Roasted garlic and cheese ravioli with a sweet tomato & basil sauce

Penne tossed with a traditional alfredo sauce

The Carvery

Chef carved top sirloin with a brandied mushroom peppercorn mélange & pancetta cracklings oven roasted potatoes with sea salt & cracked pepper

Steamed seasonal vegetable medley with fresh herb butter

Entrées

Native crab filled roulade of sole with a flavorful crab stuffing & champagne béchamel sauce

Chicken piccata classically prepared with mediterranean capers, lemon, mushrooms & white wine sauce

Wild & long grain lemon rice

Sautéed green beans with roasted cashews

Enhanced Desserts

PASSED MINI ICE CREAM CONES | \$6

Mini mocha, vanilla & chocolate ice cream waffle cones with sprinkles! passed from a painter's palette

PASSED MINI ICE CREAM BON-BONS | \$6

Decadent belgium chocolate covered mocha, strawberry & vanilla ice cream bon-bons

CHOCOLATE CHIP COOKIES & ICE COLD MILK SHOOTERS | \$2

Warm homemade chocolate chip cookies and mini shots of ice cold milk

MINI DONUTS AND COFFEE SHOOTERS | \$6

"Old fashioned donut shop" mini donuts with extra small cups of steaming coffee

CHOCOLATE CHIP ICE CREAM SANDWICHES | \$7

Warm homemade chocolate chip cookies with vanilla or chocolate ice cream

ICE CREAM SUNDAE BAR | \$8

Chocolate, vanilla and strawberry ice creams with jimmies, M&M's walnuts, peanuts, crushed oreos, strawberries, hot fudge, butterscotch and freshly whipped cream

MAKE YOUR OWN SHORTCAKES | \$9

Sweet buttermilk mini biscuits with seasonal fresh berries, chantilly crème, caramel and fruit sauces

MINIATURE PASTRY SELECTIONS | \$8

Fruit tartlets, lemon meringue, key lime tartlets, chocolate éclairs, cannoli's and chocolate mousse petit fours

MINI MILK SHAKES | \$6

Tiny chocolate & vanilla milkshakes with freshly whipped cream and a cherry on top

CAKES AND TORTES | \$9

Choice of three: triple chocolate truffle cake, black bottom chocolate chip cheesecake, carrot layer cake, chaos snickers bar pie, chocolate raspberry chambord torte, assorted fruit pies

GELATO STATION | \$10

Choice of three: vanilla, cappuccino, pistachio, coconut and raspberry gelatos with chocolate truffle sauce, brandied caramel sauce, vanilla whipped cream, raspberry coulis, toasted nuts and chocolate bits

BANANAS FOSTER STATION | \$10

Chef prepared fresh bananas flambéed with brandy and banana liqueur and sautéed with brown sugar. Served over vanilla bean ice cream with freshly whipped cream

FABULOUS CHOCOLATE FONDUE | \$9

Sweet milk chocolate fondue with dippers of strawberries, bananas, pineapple, apricot, pretzel rods, pound cake squares and marshmallows

*prices noted are per guest.

Passed Late-Night Snacks

"TAKE-OUT" KUNG PAO CHICKEN | \$8

A Szechuan classic of kung pao chicken with seared chilies, asian vegetables and peanuts over lo mein noodles served in a chinese restaurant take-out box

MINI PHILLY CHEESESTEAKS | \$8

A miniature version of the classic served on deli paper with shaved steak and melted provolone cheese on a traditional amoroso style roll

GOURMET BEEF SLIDERS AND HAND CUT FRIES | \$8

100% beef mini burgers with gorgonzola, caramelized onion and mango ketchup, accompanied by hand cut fries and presented in a take-out box

PULLED PORK SLIDERS AND SWEET POTATO FRIES | \$8

Carolina-style pulled pork sliders with Bayou coleslaw and crispy sweet potato fries, passed in a take-out box

CRAB CAKE SLIDERS AND ONION RINGS | \$9

Handmade Chesapeake-Style crab cake sliders with shredded lettuce and lemon aioli with crunchy hand breaded onion rings served in a lobster shack box

MINI DOWN EAST LOBSTER ROLLS AND WORLD-FAMOUS CAPE COD CHIPS | \$10

Classic New England lobster salad in a mini roll with a bag of Cape Cod potato chips presented in a red and white checkered take-out box

*prices noted are per guest.



Stationary Late-Night Snacks

WARM COOKIES AND MILK | \$7

Warm homemade chocolate chip & oatmeal cookies and ice cold milk (chocolate, strawberry and whole milk)

"MAKE YOUR OWN" SLIDERS BAR | \$9

Have Your guests make their own creation with 100% beef mini burgers and buns with fun toppings: lettuce, tomato, onion, dill pickle chips, bacon, blue cheese, ketchup, mustard, etc. served with hand cut fries seasoned with sea salt

MAC & CHEESE MARTINI BAR | \$9

Creamy homemade mac n' cheese with a selection of toppings such as crispy bacon, chorizo, golden bread crumbs, grated parmesan, diced tomatoes, green onion, sautéed mushrooms, caramelized onion, roasted garlic and crumbled cape cod potato chips

THE RIDICULOUS "S'MORES" STATION | \$9

Toast your own marshmallows over an open flame. Add peanut butter cups, whipped cream, strawberries, bananas, shaved coconut and caramel

SMASHED POTATO BAR | \$9

Homemade mashed baby red potatoes and sweet potatoes topped with your choice of crispy pancetta, roasted garlic, caramelized onions, cheeses, grilled vegetables, mini marshmallows, chopped nuts and maple syrup

STREET VENDOR SAUSAGE CART | \$11

Authentic stainless-steel street cart serving up authentic sausages with peppers, onions, and accompaniments

TAKE-OUT CHINESE FOOD STATION | \$11

Crab rangoon, peking dumplings, kung pao chicken, lo mein noodles and pork fried rice. complete with chinese take-out boxes, chop sticks, hot mustard, soy sauce, duck sauce and fortune cookies

THE ULTIMATE NACHO BAR | \$11

Build your own nacho bar with white, red and blue corn tortilla chips to top with seasoned ground beef, chili queso, sour cream, diced tomatoes, frijoles, shredded lettuce, salsa, shredded monterey jack cheese, pickled jalapeños and fresh guacamole

HOT NEW YORK PRETZEL CART | \$9

Warm pretzel coated with sea salt and accompanied by yellow mustard

Preferred Vendors

DJs

360 DJs & Photo Booth
C-Zone Entertainment
Meritage Entertainment
Murray Hill Talent

ENHANCEMENTS

Art of the Event
Antea Amoroso
Espresso Dave
Gloucester Weddings, JP
Love in Lights
Peak
Rockport Candles
Sensational Travel

ENTERTAINMENT

617 Weddings & Events
First Class Weddings

INVITATIONS

Yours Truly Design Studio

FLORISTS

Audrey's Flower Shop
Celia's Flower Studio
Karla Cassidy Designs
Lilac & Lily Floral Design
Meredith McCarthy Floral Design
Petals Inc.
Sage Floral Studio

APPAREL & JEWELRY

Bella Sera
DeScenza Diamonds
Giblee's Menswear
Russo's Tux

MAKEUP & HAIR

Laura Jones
To Make Beautiful
En Vogue

PHOTOGRAPHY

Benoit & McCarthy
Metzger Studios
Sweet Lady Jane

SWEETS

Cakes for Occasions
Cake Ann
Topsfield Bakeshop

TRANSPORTATION

Black Tie Limousine
Michael's Limousine
Salem Trolley
Webb Transportation

