

ALOFT BOSTON SEAPORT

# Holiday Menus

**Aloft Boston Seaport**

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# Welcome

## **Aloft Boston Seaport**

Meet, stay & play in style at Aloft Boston Seaport. On-site catering, customizable menus, sleek tech-forward space and a dedicated event planner will make event planning a breeze and your party a blast.

Socially connect in our vibrant open space over cocktails and music or lounge with free WiFi and the latest technology. Step out for more entertainment—we are located in the thriving Seaport District. We offer easy access to the Boston Convention and Exhibition Center, local activities, and the waterfront's vibrant culinary scene. The Back Bay and the Financial District are a short taxi, Uber, or T ride away.

We feature 10 different meetings spaces, with nearly 10,000 square feet combined. Our spaces are equipped with 50" flat-screen TVs for projecting and WiFi to help keep your guests connected. Allow our on-site catering team to care for all your meeting & event and food & beverage needs.

- Fast & free WiFi in Tactic rooms
- WiFi for a fee in Mahoney Ex:change, Smoot, Summer Ballroom, and Mann Ballroom

# Meeting & Event Spaces

## Mann Ballroom

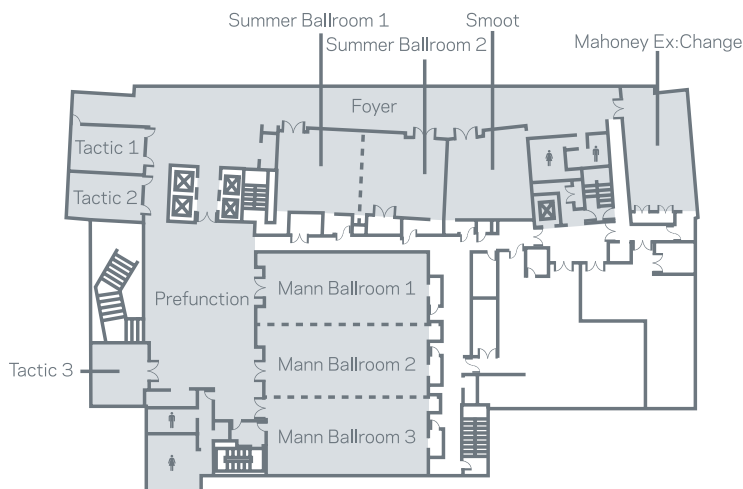
Our largest space at 4,900 sq ft, Mann Ballroom is ideal for seated dinners and receptions for 250-300 guests. Entertain your guests with a reception in the foyer, a loft-style space looking over the grand staircase down to Re:mix, before sitting down to dinner in a setting enhanced by natural light and sleek chandeliers.

## Summer Ballroom

With almost 2,000 sq ft and a pre-function space with a wall of windows looking out to the City skyline, Summer Ballroom is ideal for receptions and seated dinners for up to 125 guests.

## Mahoney Ex:change

Mahoney Ex:change offers an intimate setting for receptions up to 75 guests. A wall of windows and airy ceilings open up the space and customizable chandeliers ensure the right color match for your décor.



# Holiday Menu

## SOCIALIZE

55pp++

### Starters

SELECT THREE

Great Hill Blue Cheese Crostini, Sour Cherry, Local Honey, Micro Arugula (V)

Beet Deviled Egg, Micro Arugula, Beet Chip (V)

Caprese Skewer, Grape Tomato, Baby Mozzarella, Micro Basil, Pesto, Aged Balsamic (V)

Casino Shrimp Bacon Wrapped Lollipops

Bacon Wrapped Date Stuffed With Gorgonzola, Sweet Balsamic

Spicy Tuna Tartare, Avocado Mash, Nori, Black Sesame, Citrus Soy, Micro Cilantro

Thai Chicken Satay, Red Coconut Curry

Plancha Beef Satay, Chimichurri Sauce

Crispy Pastrami Spring Roll, Chipotle Russian

### Display

Fresh Burrata and Prosciutto Display Accompanied by Grilled Baguette, Basil Pesto, Roasted Tomato Spread, Aged Balsamic, Sea Salt, Cracked Black Pepper, White Truffle Oil, Lemon Zest, New England Salad with Arugula, Glazed Pecan, Tart Cherry, Sweet Honey Balsamic

### Station

Shrimp Scampi Served to Order in Mini Garlic Bread Bowl, Micro Basil

# Holiday Menu

## HIGH SOCIETY

75pp++

### Display

Ahi Tuna Poke Bowls with Citrus Soy, Avocado Mash, Black Hawaiian Salt, Nori, Baby Cilantro

Lobster Rangoon

Chicken Lemongrass Potsticker

Edamame Pods

Soy, Sweet Chili, Hoisin

Roasted Beet Salad with Goat Cheese, Glazed Pecan, Cherry Vinaigrette,  
Sweet Balsamic, Frisee, Micro Arugula

Charred Seasonal Vegetable Display (Zucchini, Eggplant, Carrots, Brussels Sprouts, Pearl Onion)  
(subject to availability)

### Stations

Seared 5 Spice Pork Belly and Shrimp, Citrus Hoisin, Chili Garlic Aioli, Scallion,  
Watermelon Radish, Cilantro

Seared Duck Breast, Parsnip Puree, Baby Bok Choy, Cherry Glaze

# Holiday Menu

## THE FULL SPREAD

85pp++

### Starters

SELECT THREE

Great Hill Blue Cheese Crostini, Sour Cherry, Local Honey, Micro Arugula (V)

Beet Deviled Egg, Micro Arugula, Beet Chip (V)

Caprese Skewer, Grape Tomato, Baby Mozzarella, Micro Basil, Pesto, Aged Balsamic (V)

Casino Shrimp Bacon Wrapped Lollipops

Bacon Wrapped Date Stuffed With Gorgonzola, Sweet Balsamic

Spicy Tuna Tartare, Avocado Mash, Nori, Black Sesame, Citrus Soy, Micro Cilantro

Thai Chicken Satay, Red Coconut Curry

Plancha Beef Satay, Chimichurri Sauce

Crispy Pastrami Spring Roll, Chipotle Russian

### Displays

Locally Sourced Cheeses, Honey Comb, Sour Cherry Spread, Mixed Nuts, Lavash, Raisin Crisps, Artisanal Breads

Fresh Burrata and Prosciutto Display Accompanied by Grilled Baguette, Basil Pesto, Roasted Tomato Spread, Aged Balsamic, Sea Salt, Cracked Black Pepper, White Truffle Oil, Lemon Zest,

New England Salad with Arugula, Glazed Pecan, Tart Cherry, Sweet Honey Balsamic

### Stations

Wagyu Meatballs and Parmesan Risotto Balls Plated and Served to Order with Choice of Pomodoro or Pesto Cream, Topped with Shaved Asiago and Fried Basil, Garlic Bread

Charred NY Strip Carved to Order and Plated with Creamed Spinach, Sweet Potato Frites, Cabernet Shallot Jus, Micro Arugula

Low and Slow Roasted Pork Shoulder, Smoked Corn Pudding, Maple Jus, Carrot Chips

# Holiday Menu

## DESSERTS

### **Chef Station**

Fresh Mini Waffle Ice Cream Sundaes with Chocolate Pop Rocks

Warm Lava Chocolate Chip Cookie Bomb

\$24pp++

### **Holiday Bites**

Tiramisu, Berry Panna Cotta, and Limoncello Shooters

Bite Sized Chocolate, Vanilla, and Red Velvet Cupcakes

Parisian Macarons, Cupcakes, Pastries, Cannolis

21pp++

### **Break The Bark**

White and Dark Chocolate Slabs of Bark Mixed with Potato Chips, Nuts, M&Ms, and Pretzels served with wooden mallets for breaking and takeaway candy bags.

22pp++

# Holiday Menu

## BAR PACKAGES

### Preferred Bar Package

(minimum 50 guests; 5-hour maximum)

First hour ..... \$18 per guest

Each additional hour..... \$10 per guest, per hour

### Premium Bar Package

(minimum 50 guests; 5-hour maximum)

First hour ..... \$20 per guest

Second hour ..... \$12 per guest

Remaining hours ..... \$10 per guest, per hour

### Wine, Beer & Soft Beverage Bar

(\$150 fee per bartender with one bartender per every 100 guests)

First hour ..... \$15 per guest

Each additional hour..... \$9 per guest



# Holiday Menu

## HOST BAR

### Premium

Jack Daniels, Crown Royal, Johnny Walker Black, Bombay Sapphire,  
Absolut, Bacardi Superior, Hennessy V.S.O.P., Jose Cuervo Silver ..... \$10.00

### Imported

Heineken, Heineken Light, Corona, Corona Light, Amstel Light ..... \$8.50

### Domestic

Budweiser, Bud Light, Miller Lite, St. Pauli Girl (non alcoholic) ..... \$7.50

### Wine

Magnolia Grove Chardonnay, Magnolia Grove Cabernet Sauvignon ..... \$9.50

### Preferred

Jim Beam White Label, Seagram's 7, Johnny Walker Red, Beefeater,  
Smirnoff, Cruzan, Hennessy V.S., Sauza Silver ..... \$9.00