



MICRO WEDDING PACKAGE

Intimate & Elegant Celebrations on the Water!

The Charles Riverboat Company offers over 30 years of specializing in private weddings on the water. Our vessels, staff and services provide everything that is required to ensure a memorable, fun and safe reception!

As couples enter into the new normal, micro wedding popularity is on the rise. Smaller guest counts give more time with close friends and family and allow for a more affordable and intimate celebration with those who matter most.

The Charles Riverboat Company has created our custom micro wedding packages to take the stress out of the planning process and provide a savings on the overall cost of the event! Our micro wedding packages are designed for groups of 50 or less and include all the items needed to make your wedding one to remember!



WHAT IS INCLUDED?

Choice of Onboard Ceremony

- Onboard ceremony with beautiful views of the Boston skyline
- Rows of chairs set for ceremony
- DJ to provide music and microphones
- Bar service before ceremony for guests
- Officiant NOT included

Catering Menu By Johnny Burke Catering

- Cocktail Hour
 - Locally sourced cheese & charcuterie board
 - 3 gourmet passed appetizers
- Plated Dinner & Dessert (More information below)

Bar Service

- Open premium bar including beer, wine, spirits, and non-alcoholic beverages
- All bar service done in glassware
- Two full service bars with bartenders

Entertainment:

- DJ by Entertainment Specialists, Boston's premier wedding DJ company
- Music for ceremony and reception
- Microphones for ceremony and toasts
- Customized planning directly with DJ before the event

Decor & Set Up

- Standard tables, chairs, linen, and seasonal floral centerpieces to be provided by Charles Riverboat Company
- If you desire upgraded florals or decorations, we allow any outside vendors to board one hour prior to the start of the event for set up.

Event Planning

- Charles Riverboat Company will assist in planning the event details, catering, bar service, and vendor coordination. If you are looking for a wedding planner to assist with ceremony timing and flow, seat assignments, and transportation arrangements, we suggest arranging a planner through an outside company. Please ask us for our list of preferred wedding planners and day of coordinators.

Officiant, photographer, florist, and wedding cake are not included. These vendors would need to be arranged by the client. Charles Riverboat Company is happy to make recommendations to assist in the planning process.



VESSEL PACKAGES

(VALID FOR GROUPS OF 50 OR LESS)

Lexington

- Price: \$9,700 for 25 guests (\$155 for each additional guest)
- No hidden fees, all taxes and fees included!
- [Click here for photos and video](#)

Yacht Valiant

- Price: \$11,300 for 25 guests (\$155 for each additional guest)
- No hidden fees, all taxes and fees included!
- [Click here for photos and video](#)

Cruise Times:

- 11am-3pm
- 12pm-4pm
- 6pm-10pm

Valid 7 Days a Week March 1st - Nov 31st (Excludes July 3rd & 4th)

Location - Rowes Wharf, Boston MA

- Cruises Boston's Inner Harbor
- Convenient overnight and parking accommodations in the area



CATERING MENU

Johnny Burke Catering & Events has partnered with Charles Riverboats to assist you in celebrating your special day! With our micro wedding package you get the micro price with the GRAND service of both teams. Johnny Burke Catering will assist in planning your day on the boats while customizing a menu that you will love. Let's work together to make your special day everything you want it to be.

Package Includes:

- 1 Grand Cheese & Charcuterie Board
- 3 passed hors d'oeuvres (6 total bites)
- 3 course plated menu
- Coffee & Tea Service

See Below For Sample Menu

(Menu can be customized for dietary restrictions and customer preference)

Please note all catering payments to be paid directly to Johnny Burke Catering based on \$105 per person for the menu



JOHNNY BURKE

catering & events

Grand Cheese & Charcuterie Board

Cheddars, blue cheese & gruyere served with salami, cornichons, mustards, confiture, crackers & baguette

Passed Hors d'oeuvres

(Choice of three. Two of each served.)

- Shrimp Cocktail, Fresh Cocktail Sauce Shooter
- Sweet Potato Flatbread, Ricotta, Ricotta & Balsamic
- Carbonara Arancini with House Bacon & Parmesan Fondue
- Chicken & Waffles topped with Garlic Aioli & Honey Hot Sauce
- Classic Crab Cake with Caper Remoulade
- Flank Steak Tacos, Chimichurri, Salsa, Avocado Crema, Lime, Soft Flour Tortilla
- Pan Roasted Scallops topped with Bacon Jam
- Vegetable Pot Sticker with Soy Caramel
- Herb Roasted Pork Tenderloin Crostini with Peach Shallot Jam & Lavender Cream Cheese
- Ahi Tuna Tartare Rice Cracker, Napa Cabbage Slaw, Yuzu Kosho
- Brie & Apple Crostini, Rosemary Apple Chutney, Toasted Baguette
- Steak Tartare Spoons with Salsa Verde

Three Course Plated Dinner

(Choice of 1 per guest. Counts to be determined by client. Buffet option available upon request)

Housemade Focaccia Baked with herbs & olive oil

First Course

Summer Greens Salad

Shaved farm vegetables, strawberries

OR

Summer Tomato & Mozzarella Salad

Farm tomatoes, baby mozzarella, arugula, balsamic, fresh pesto

Entree Course

Grilled Tenderloin

Served with summer chimichurri, charred onions & asparagus

OR

Summer Ricotta Gnocchi

Our light ricotta gnocchi served with charred farm tomatoes, corn, basil & parmesan

Dessert

New England Fruit Tart

Served with fresh fruit, mint & creme anglaise

OR

Triple Chocolate Mousse

Topped with chantilly cream & berries

Cake Cutting and Coffee & Tea Service Included