

ALL INCLUSIVE PACKAGES

The Charles Riverboat Company has created our 3 hour rehearsal dinner packages to take the stress out of the planning process and provide a savings on the overall cost of the event!

WHAT'S INCLUDED?

Catering Menu By Johnny Burke Catering

- Cocktail Hour - Locally sourced cheese & charcuterie board
- Plated or Buffet Dinner & Dessert

Bar Service

- Open premium bar including beer, wine, spirits, and non-alcoholic beverages (bartenders included)

Décor & 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.

Entertainment

- Music hook up and standing microphone available upon request
- Outside entertainment options available for additional cost

Suggested Cruise Times:

- 6pm-9pm
- 6:30pm-9:30pm
- 7pm-10pm

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

Charles I:

- Price \$6,050 for 25 guests (\$132 for each additional guest)
- Maximum of 50 guests
- No hidden fees, all taxes and fees included
- Departure from CambridgeSide Mall (Other locations available upon request.)

Lexington:

- Price \$6,975 for 25 guests (\$136 for each additional guest)
- Maximum of 75 guests
- No hidden fees, all taxes and fees included
- Departure from Rowes Wharf

Valiant:

- Price \$8,625 for 25 guests (\$136 for each additional guest)
- Maximum of 55 guests
- No hidden fees, all taxes and fees included
- Departure from Rowes Wharf

MENU

Grand Cheese & Charcuterie Board

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

Plated Dinner

(Buffet option available upon request)

Housemade Focaccia (df,v)
Baked with herbs & olive oil

Arugula & Farro Salad (gf,df,v)
Arugula, red grapes, farro, parmesan & house balsamic vinaigrette

Choice of 2 Entrees

(Choice of -one- per guest. Counts to be determined by client prior to event)

Grilled Chicken Breast (gf,df)
Served with lemon broccoli salad
Served with Italian salsa verde on the side

Pan Roasted Atlantic Salmon (gf,df)
Served over citrus israeli couscous, herbs, charred lemon & romesco sauce

Gnocchi Parmesan (df option,v)
Served with charred tomato, corn, basil & parmesan

Sides

Roasted Red Bliss Potatoes (gf,df,v)
Tossed with garlic, fresh herbs & olive oil

Grilled Farm Vegetables (gf,df,v)
Tossed with garlic oil & italian herbs

Dessert

Belgian Chocolate Cake (v)
Dark chocolate cake served with fresh berries & chantilly cream