

**MYSTIC
SEAPORT
MUSEUM**

WEDDING
COLLECTION
SEATED DINNER

YOUR WEDDING CELEBRATION AT

**MYSTIC
SEAPORT
MUSEUM**

PACKAGE 1

\$146 PER PERSON

3 Passed Hors d'Oeuvres

Beer & Wine Open Bar

2 Entrée Choices

*Not Available on Saturday Evenings

PACKAGE 2

\$166 PER PERSON

4 Passed Hors d'Oeuvres

Deluxe Open Bar

2 Entrée Choices

PACKAGE 3

\$186 PER PERSON

5 Passed Hors d'Oeuvres

1 Select Station for Cocktail Hour

Top Shelf Open Bar

3 Entrée Choices

CEREMONY FEE \$795

VENUE RENTAL FEE \$3,500

All prices are subject to a
23% service charge
and 7.35% CT state tax



ALL PACKAGES INCLUDE

1 HOUR COCKTAIL HOUR

Domestic & Imported Cheese Display & Vegetable Crudité
Passed Hors d'Oeuvres

4 HOUR RECEPTION

Sparkling Wine Toast
Plated First Course
Choice of Entrée
Bite Sized Sweets & Petite Fours
Coffee and Tea Service
China, Glassware, Flatware, and Linens

MYSTIC SEAPORT MUSEUM

Our team at MYSTIC SEAPORT MUSEUM approaches each event with the guest experience in mind, creating spectacular celebrations. Offering impeccable service, dedication to perfected details, and locally-sourced products, Lancer brings a professional team of onsite and support staff to ensure a one of a kind experience.

YOUR WEDDING PACKAGE INCLUDES

4 Hours of Event Time

Event Manager

Professional, Trained Service staff

High Cocktail Tables,
60" Round Dinner Tables
& Walnut Chiavari Chairs

Classic China, Glassware,
Flatware, Cotton Table Linens,
Cotton Napkins & Serving Pieces

Bar Service

Cheese & Crudités Display

Tray Passed Hors d'Oeuvres

Sparkling Wine Toast

Plated First Course

Choice of Entrée

Bite Sized Sweets & Petit Fours

Coffee & Tea Service



YOUR WEDDING CELEBRATION

SEATED DINNER

BAR SERVICE

MYSTIC SEAPORT DELUXE BAR

SVEDKA VODKA
NEW AMSTERDAM GIN
CRUZAN RUM
MI CAMPO BLANCO TEQUILA
JIM BEAM BOURBON
EARLY TIMES KENTUCKY WHISKEY
DEWAR'S WHITE LABEL SCOTCH
MR. BOSTON CORDIALS
PROVERB WINES
LOCAL & DOMESTIC BEER

MYSTIC SEAPORT TOP SHELF BAR

GREY GOOSE VODKA
THE BOTANIST GIN
BACARDI SUPERIOR RUM
CASA NOBLE BLANCO TEQUILA
MAKER'S MARK BOURBON
KNOB CREEK BOURBON
EARLY TIMES KENTUCKY WHISKEY
DEWAR'S 12 YEAR SCOTCH
COURVOISIER V.S. COGNAC
PREMIUM WINE SELECTIONS
LOCAL & DOMESTIC BEER

CHEESE & CRUDITÉS DISPLAY

DOMESTIC & IMPORTED CHEESE

cheddar, pepper jack, port derby,
french canadian brie, english stilton

ACCOMPANIED BY GRAPES, BERRIES & CRACKERS

CRISP VEGETABLE CRUDITÉS

seasonal dip



TRAY PASSED HORS D'OEUVRES

HOT

MINI CRAB CAKES
spicy remoulade

BACON WRAPPED SCALLOPS

COCONUT SHRIMP
sweet & spicy sauce

SEAFOOD STUFFED MUSHROOM CAPS

CHICKEN & VEGETABLE DUMPLINGS

CHICKEN SATAY
hot & spicy peanut sauce

**GINGER TERIYAKI GLAZED
BEEF SKEWERS**

WARM STUFFED DATES
prosciutto, gorgonzola, walnuts

**CLASSIC FRANKS
IN PUFF PASTY**

WARM FIG TOAST
bacon, blue cheese

VEGETARIAN SPRING ROLLS
sweet & sour orange dipping sauce

**BAKED FIG & MASCARPONE
IN PHYLLO**

BAKED MUSHROOMS
goat cheese, pumpkin seeds, balsamic syrup

BAKED BRIE
apple chutney, phyllo cups

AMBIENT

**SMOKED SALMON
& CREAM CHEESE ROULADE**

BLACKENED RARE TUNA
wasabi aioli, wonton crisp

SEARED SCALLOP SASHIMI
curry sauce, toast point

SHRIMP SALAD & CUCUMBER

**TOGARASHI SEARED
TUNA SASHIMI LOLLIPOPS**
wasabi oil

**PROSCIUTTO WRAPPED
CANTALOUPE**

TENDERLOIN TARTARE
capers, herbs, crouton

GENOA SALAMI & PROVOLONE ROULADE
green olive

PROSCIUTTO WRAPPED MOZZARELLA
herbs, garlic oil

BEEF & BOURSIN ROULADE
crouton

HERB CRUSTED FRESH MOZZARELLA
plum tomato

TOMATO BASIL BRUSCHETTA

SWEET & SOUR VEGETABLE SUSHI

**SEASONAL BRUSCHETTA
& HUMMUS CROSTINI**

FIRST COURSE

PLEASE SELECT ONE FROM THE FOLLOWING

CAPRESE SALAD

mixed greens, fresh mozzarella, tomato,
balsamic syrup, extra virgin olive oil

BABY MIXED GREENS SALAD

tomato, cucumber, julienned onion,
balsamic dressing

ROASTED BABY VEGETABLE & FRISÉE SALAD

gorgonzola crumbles, truffle vinaigrette

CAESAR SALAD

romaine, shaved parmesan, croutons,
creamy caesar dressing

NEW ENGLAND FALL SALAD

mixed greens, roasted butternut squash,
goat cheese, walnuts, cranberries,
apple cider vinaigrette

APPLE ARUGULA SALAD

candied nuts, honey poppy seed dressing

BABY WEDGE SALAD

iceberg, apple smoked bacon, tomato,
julienned onion, gorgonzola crumbles,
ranch dressing





CHOICE OF ENTRÉE

ENTRÉE SELECTION IN ADVANCE OF EVENT
PLEASE SELECT FROM THE FOLLOWING ENTREES
ALONG WITH ONE VEGETABLE SIDE AND ONE STARCH SIDE

ENTRÉES

FILET MIGNON
port demi-glace

PRIME RIB OF BEEF
horseradish cream

**DUO OF FILET MIGNON
& JUMBO BAKED CRAB CAKE**

CHÈVRE STUFFED CHICKEN BREAST
sun dried tomato, fresh basil, pine nuts,
tomato caper beurre blanc

**ROASTED HERB CRUSTED
STATLER CHICKEN BREAST**
grand marnier glaze

CHICKEN PICCATA
lemon, capers

LOBSTER STUFFED CHICKEN BREAST
brie, fresh herbs

SEARED CRAB CAKE DUET
cucumber salsa, lemon aioli

ROASTED SALMON
maple lemongrass glaze

PORCINI DUSTED HALIBUT
caramelized leek cream

JUMBO BAKED STUFFED SHRIMP

GRILLED SWORDFISH
mediterranean salsa verde

VEGETABLE

SEASONAL VEGETABLE MEDLEY

SAUTÉED GREEN BEANS
garlic butter

ROASTED ASPARAGUS
olive oil, sea salt

ROASTED BRUSSELS SPROUTS
crispy pancetta

STARCH

LEMON ORZO "RISOTTO"

SEASONAL RICE PILAF

BOURSIN MASHED POTATOES

HERB ROASTED POTATOES

**ALL ENTRÉES INCLUDE FRESHLY BAKED ROLLS
WITH WHIPPED BUTTER**

**VEGETARIAN AND VEGAN OPTIONS
WILL BE QUIETLY PROVIDED**



STATIONS

CHARCUTERIE BOARD

spicy capicola, genoa salami, country pate, soppressata and prosciutto accompanied by assorted cheeses including: maytag blue, english darby, manchego and vermont cheddar

served with pickled and marinated vegetables, cornichons, citrus cured olives, mustards, breads and crackers

MEDITERRANEAN COASTAL DISPLAY

za'atar dusted grilled vegetables, seasonal hummus, baba ghanoush, lemon marinated olives, cucumber raita, whipped feta, pita, and lavash

GUACAMOLE STATION

guacamole made your way with avocado, tomato, cilantro, lime assorted hot sauces- and served with plantain chips, tortilla crisps, pico de gallo, salsa verde, roasted corn salsa (in season) and roasted molcajete salsa

LOCAL LOVE CHEESE MONGER STATION

an award-winning selection of locally sourced cheeses from cato corner farm.

varieties include all or some of the following: brigids abbey, dutch farmstead, vivace, blackledge blue, hooligan & womanchego among others

accompanied by seasonal fruits and berries, dried fruits, toasted nuts, local preserves
assorted crackers and breads

+\$10 pp

SUSHI

spicy tuna roll, sesame shrimp roll, california roll, salmon avocado, philadelphia roll and pickled vegetable roll accompanied by wasabi, pickled ginger and soy. sea salt and crispy garlic edamame

minimum 50 guests
+\$15 pp

NEW ENGLAND RAW BAR

poached prawns, local oysters, littleneck clams, and ceviche. mini tobacco bottles, spicy vodka cocktail sauce, grated horseradish, lemons, and champagne mignonette

+\$20 pp

UPGRADES

stone crab claw, atlantic lobster tail, jumbo lump crab, tuna poke

\$MP