

MYSTIC SEAPORT MUSEUM



WEDDING COLLECTION

SEATED DINNER
2025-2026

CONSTELLATION



SEAPORT WEDDING PACKAGE

\$185 PER PERSON

MINIMUM 80 GUESTS

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, Constellation Culinary Group brings a professional team of onsite and support staff to ensure a one of a kind experience.

4 Hours of Event Time
(5 Hours if ceremony held onsite)

Full Bar Service

Cheese Display

Tray Passed Hors d'Oeuvres

Three Course Dinner

Sparkling Wine Toast





VENUE RENTAL FEE

\$3,500 TO INCLUDE

Use of Boatshed for the duration of your event, use of 2nd floor Spouters bridal room, access to take your wedding photography on property, and parking for your guests.

RENTALS

classic china, glassware, flatware, cotton linens, serving pieces, chairs, staff and water station

*specialty items available at an additional costs

STAFF

event manager & service staff

CEREMONY FEE

\$1,000 TO INCLUDE

Use of Riverside Lighthouse or Meeting House Location for your Ceremony and Ceremony Chairs.

ADMINISTRATIVE FEE & SALES TAX

all prices are subject to a 23% administrative fee and 7.35% CT state tax

YOUR WEDDING CELEBRATION

CLASSIC WEDDING BAR

select spirits
house red & white for bar
tableside wine service
sparkling wine for bar & toast
three beer varieties
soft drinks & juices
sparkling & still water
mixers
bar fruit
ice



SPECIALTY COCKTAIL UPGRADE

CHOOSE ONE OF THE FOLLOWING
TO BE MADE AVAILABLE AT THE BAR,
OR TRAY PASSED ON ARRIVAL TO RECEPTION

+5PP, PER COCKTAIL

ITALIAN SPRITZER

local limoncello and prosecco, served over ice

CLASSIC PALOMA

tequila, grapefruit and lime juice, simple syrup,
sparkling water

OLD-FASHIONED

bourbon, muddled orange, cherries, sugar

DARK N' STORMY

ginger beer, lime juice, gosling's dark rum floater

MARGARITA

tequila, lime juice, triple sec

available in classic, strawberry, blueberry, mango,
elderflower and spicy tajin flavors

additional seasonal options may be available

JOLLY ROGER

local gin, aperol, grapefruit juice, lime



COCKTAIL HOUR

DOMESTIC & IMPORTED CHEESE DISPLAY

crackers, fruits & nuts

milk, tree nuts, wheat

ENHANCEMENT

EAST COAST RAW BAR

+MKT PRICE

local oysters on the half shell (cape cod and long island),

jumbo gulf shrimp, littleneck clams

shellfish

ACCOMPANIMENTS

classic mignonette, fresh horseradish,

lemon wedges, house cocktail sauce



TRAY PASSED HORS D'OEUVRES

PLEASE SELECT 3 HOT & 3 COLD

HOT

MINI CRAB CAKES

spicy remoulade
egg, shellfish, wheat, soy

COCONUT SHRIMP

sweet & sour sauce
egg, shellfish, tree nuts, wheat, soy

CHICKEN & VEGETABLE DUMPLINGS

egg, wheat, soy

GINGER TERIYAKI GLAZED BEEF SKEWERS

soy, sesame

TINY SIRLOIN SLIDERS

cooper sharp, tomato, pickle,
aioli, sesame brioche
milk, egg, wheat, soy, sesame

CHICKEN GINGER DUMPLING

sweet soy glaze
egg, wheat, soy, sesame

TRUFFLED ARANCINI

mushrooms, fontina, oregano
milk, egg, wheat

ZUCCHINI FRIES

garlic sauce

COLD

PERSIAN CUCUMBER CUPS

fava bean hummus, olive tapenade, za'atar

TZATZIKI BITE

persian cucumber, cherry tomato,
vegan tzatziki, fried shallot, dill
tree nuts, wheat, soy

THAI CHICKEN

peanuts, red chili, red endive spear
nuts [peanut], soy

BRUSSELS WALDORF

smoked chicken, apple, pecans
egg, tree nuts, soy

SOY CURED SALMON

sesame wonton, cilantro crème
egg, fish, wheat, soy, sesame

BLT COBB

crumbled blue, avocado,
crouton crunch, bacon cup
milk, egg, soy

WATERMELON & FETA

aged balsamic, micro basil, black lava salt
milk

TOMATO BASIL BRUSCHETTA

wheat

SHRIMP COCKTAIL +MKT PRICE

house cocktail sauce
shellfish

FIRST COURSE

PLEASE SELECT ONE FROM THE FOLLOWING

BABY ICEBERG WEDGE

peppered pecorino, tomato, smoked bacon,
crispy shallots, buttermilk basil dressing
milk, egg, wheat, soy

TRI COLORE BABY LEAF SALAD

shaved parmigiano, brown bread croutons,
mixed radishes, green goddess caesar dressing
milk, egg, wheat, soy

NEW ENGLAND FALL SALAD

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

ROASTED VEGETABLE & FRISEE SALAD

gorgonzola crumbles, truffle vinaigrette
milk

CAPRESE SALAD

fresh mozzarella, mixed greens, tomato,
balsamic syrup, evoo
milk





PLATED ENTRÉE

PLEASE SELECT ONE ENTRÉE IN ADVANCE OF EVENT

ENTRÉES

FARM TO TABLE CHICKEN

colorful garden vegetables, lemon orzo risotto,
lemon white wine jus
milk, wheat

JARDINIÈRE CHICKEN

carrot & truffled yukon potato purée,
vegetable medley, dijon tarragon chicken jus
milk, wheat

FARM TO TABLE SHORT RIB

whipped pommes purée, roasted mushrooms,
balsamic red wine reduction
milk, wheat

GLAZED BEEF SHORT RIB

seasonal rice pilaf, multi color carrots,
tomato confit
wheat

GRILLED SALMON PROVENÇAL

toasted farro red quinoa pilaf, french beans, dill,
olives & tomatoes, warm saffron vinaigrette
fish, wheat

PAN SEARED SALMON

potato purée, asparagus, roasted mushrooms,
sherry truffle gastrique
milk, fish

TRUFFLED DAY BOAT COD

wild mushroom mashed potatoes, spinach & leeks,
saffron sauce, red wine gastrique
milk, fish, wheat

EACH ADDITIONAL PROTEIN CHOICE +\$12PP

**A SILENT VEGAN/GF OPTION IS AVAILABLE
ON REQUEST OF THE GUEST**

DUET OPTIONS +10PP

BAROLO BRAISED SHORT RIB & CHARRED YUAN-STYLE COD

spiced green sauce, beef jus, garden roast
fish, wheat

GRILLED LEMON CHICKEN & BISTRO STEAK

mushroom ragout, mashed boniato,
pan seared carrots, carrot top salsa verde
milk

CHICKEN PROVENÇAL & SALT BAKED BASS

beluga lentils, baby carrots, caramelized shallots,
kale purée, braised lacinato kale,
caper raisin vinaigrette
fish

UPGRADE OPTIONS - MKT PRICE

SEARED CRAB CAKE

cucumber salsa, lemon aioli
egg, shellfish, wheat, soy

ROSEMARY & DIJON RUBBED LAMB LOIN

warm minted pea purée,
brown butter fingerling potato coins,
baby parsnips, thumbelina carrots, lamb jus

GRILLED SWORDFISH

polenta puree, seasonal greens and vegetables
milk, fish



DESSERT STATION

Following dinner, Constellation will offer a seasonal, chef-driven selection of 4 petite desserts for your guests, to include nut-free, vegan and gluten-free selections.

WEDDING CAKE

catering staff to cut and serve celebratory cake provided by you

REACH OUT TO OUR EVENTS TEAM
TO BEGIN PLANNING YOUR CELEBRATION!

events.msm@constellationculinary.com
