

MYSTIC SEAPORT MUSEUM



WEDDING COLLECTION

DINNER BUFFET
2026-2027

CONSTELLATION



SEAPORT WEDDING PACKAGE

\$155 PER PERSON

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 Board

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

\$1,500 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

CHEF'S CHEESE BOARD

imported and artisan cheeses, local honeys and jams,
dried fruits, assorted nuts, flatbread crisps, crackers, everything spiced lavash
milk, wheat, tree nut, peanut, soy

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



BUFFET DINNER

SALAD

PLEASE SELECT TWO

SUMMER BEET

honey whipped goat cheese, sunflower kernal,
pickled mustard seed, parsley, shaved horseradish
milk

CRISPY CEASAR

radicchio, romaine, crispy chic pea,
parmesan crunch, chive sprouts
milk, fish

CAPRESE

heirloom cherry tomato, stracciatella, aged balsamic vinegar,
basil oil, sea salt, cracked black pepper, pea tendril
milk

GREEN GODDESS

broccolini, haricot vert, sugar snap pea, rocket green,
garden herbs, chimmi churri

NEW ENGLAND GARDEN

mixed greens, cherry tomato, cucumber, shaved red onion,
radish, haricot vert, pea tendril, balsamic vinaigrette

IN ADDITION TO

ARTISAN BREAD DISPLAY

local and fresh baked breads, whipped butter
milk, wheat

PROTEIN

PLEASE SELECT TWO

FARM TO TABLE CHICKEN

choose 1 sauce:
smoked trout roe velouté
or
citrus dijon crème with tarragon
milk

SHORT RIB BORDEAUX

bordeaux reduction, salsa verde, red sorrel
milk, wheat

NORTH ATLANTIC SALMON

sweet corn cream, green chile, crispy corn kernal
milk, fish

BISTRO STEAK

fig & bourbon marinade, sea salt,
cracked black pepper
soy

COD | MKT PRICE

lemon caper butter, wilted greens,
blistered cherry tomato
milk

APPLE BRINED BONE-IN PORK CHOP

apple blackberry glaze, fried sage

ACCOMPANIMENTS

PLEASE SELECT TWO

BRAISED BABY CARROT

carrot juice reduction, butter, sea salt
milk

HARICOT VERT

caramelized cipolini onion vinaigrette,
confetti red bell pepper
milk

ROASTED BROCCOLINI

romesco sauce, toasted almonds
tree nut

TOASTED WILD RICE

garden herbs, confetti mire poix

POMMES PURÉE

cream, butter, sea salt, confit garlic
milk

ROASTED BABY CREAMER POTATO

herb de provance butter, cracked black pepper
milk

RIGATONI

roasted tomato pomodoro, basil,
olive oil, whipped ricotta
milk, wheat

SPINACH & ROASTED GARLIC TORTELLONI

spinach & artichoke alfredo,
cracked black pepper
milk, wheat





DESSERT STATION

ASSORTED NEW ENGLAND WHOPPIE PIES

milk, egg, wheat, soy



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
