

PRIVATE EVENTS AT THE NEW ENGLAND AQUARIUM



Protecting the blue planet

Special Events

617-973-5205 | events@neaq.org 1 Central Wharf | Boston, MA 02110 With views of Boston's historic harbor and skyline, the New England Aquarium is the perfect setting for your next corporate event. Provide your guests with an evening full of wonder as they dine privately among penguins, sharks, and sea turtles at one of Boston's most unique event venues. Our management team will assist you every step of the way–from deciding which of our event spaces is ideal for your next corporate or social function to creating the perfect menu to complement your special occasion.

Hosting your event at the New England Aquarium makes your day special in more ways than one. You will be supporting our animals, exhibits, and efforts to protect the blue planet. The Aquarium is committed to furthering good environmental practices in our food services operations.



OCEAN FRIENDLY SEAFOOD

AT THE NEW ENGLAND AQUARIUM, OUR MENUS PROUDLY SHOWCASE OCEAN FRIENDLY SEAFOOD. WE CHOOSE ONLY THE BEST PRODUCTS FROM SOURCES THAT SUPPORT HIGHLY SELECTIVE FISHING METHODS THAT MINIMIZE HARM TO OTHER ANIMALS WHILE UTILIZING ENVIRONMENTALLY FRIENDLY FARMING METHODS AND AQUACULTURE PRACTICES.



RECEPTION



PASSED HORS D'OEUVRES

EARTH

Cucumber Crudité Herbed Goat Cheese, Asparagus Tips, Basil Blossoms, Fried Leeks, Basil Oil V GF Favacado Toast Avocado and Fresh Fava Purée, House-Made Ricotta, Candied Pecans, Lavender Honey, Brioche Toast V Fig and Fontina Grilled Cheese V Roasted Eggplant Relish Cracked Coriander, Sesame Rice Cracker VG GF Humboldt Fog Goat Cheese Croquettes Quince, Thyme Panko V Salt-Roasted Marble Potatoes Fleur de Sel, Citrus Salsa Verde, Chives VG GF Mushroom Toast Points Roasted Wild Mushrooms, Gruyère, Porcini-Rubbed Brioche V Butternut Squash Bisque Shooters Herb Oil V GF

LAND

Ginger Lemongrass Chicken Pickled Ginger Salad, Crispy Lotus Root Chip GF Glazed Korean-Style Barbecued Beef Short Ribs Serrano Ham and Manchego Cheese Croquetas Quince Jam Slow-Braised Duck Bánh Mì Pineapple, Kimchi Miniature Chicken Pot Pie Carrots, Peas, Homemade Gravy Mini Short Rib and Gruyère Grilled Cheese Grain Mustard Chorizo Sausage and Fig Stuffed Mushrooms Proscuitto Wrapped Asparagus Saffron Aïoli GF

SEA

Shrimp Cocktail Bloody Mary Cocktail Sauce GF Pink Shrimp Cast-Iron Flatbread Charred Tomatoes, Romesco Sauce, Burrata, Calabrian Chile Hickory-Smoked Salmon Vaudovan Curry, Red Onion, Green Apple, Flatbread GF Chilled Herb Marinated Roasted Shrimp Wasabi Lime Aioli GF Crab Cakes Meyer Lemon Aïoli Smoked Salmon Beet Latkes, Crème Fraîche

Prices are per person, based on a minimum of 30 people. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax. Menu

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health.

New England Clam Chowder Shooters

items, prices, and tax are subject to change.

V = vegetarian VG =vegan GF = made without gluten *Subject to seasonal availability.

Before placing your order, please inform your coordinator if anyone in your party has a food allergy.

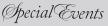
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PASSED HORS D'OEUVRE

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COCKTAIL RECEPTION

ANTIPASTI AND PICCOLI PIATTI

Salumi e Formaggi Prosciutto di Parma, Finocchiona, Hot Coppa Ham, Aged Parmigiano-Reggiano, Fontina Val d'Aosta, Fior di Latte Mozzarella Sicilian Eggplant Caponata vG Shaved Fennel and Orange Salad vG Marinated Olives Lemon, Herbs

HOMEMADE POT PIE STATION

Chicken Pot Pie Traditional Gravy Beef and Potato Red Wine Demi Vegetarian Chili Pot Pie Cornbread Crust

SPANISH TAPAS

Lamb Albondigas Mint Yogurt Pa Amb Tomàquet Catalan Tomato Bread Blistered Shishito Peppers Empanadas Spiced Chicken, Rajas Paella de Marisco Shrimp, Clams, Mussels, Saffron Rice Chef's Selection of Grilled Seasonal Vegetables Chimichurri

FONDUE STATION

Chardonnay and Gruyère Fondue Rye Whiskey and Sharp Cheddar Fondue Landscape of Chef's Seasonal Vegetables Crusty Breads, Crackers, Pretzels, Dried Fruit

GUACAMOLE STATION

Hand-Crushed Haas Avocado, Fresh-Squeezed Lime Juice, Jalapeños, Cilantro House-Made Blue and Yellow Corn Chips, Crisp Plantain Chips, Tostones Pico de Gallo, Chipotle Salsa, Salsa Verde, Corn Salsa

CHEF'S SELECTION OF FARMSTEAD CHEESES

Imported and Domestic Cheeses, Seasonal Fresh and Dried Fruit, Seasonal Jam Gourmet Crisps, Crostini, Crackers

FARMERS MARKET

Chef's Seasonal Selection of Fresh Vegetables and House-Made Dips Taro Root, Sweet Potato, Plantain, and Watermelon Radish Chips Black and Green Olive Tapenade Herbed Feta and Pepperoncini Spread Tuscan White Bean Dip Plum Tomato and Basil Relish

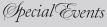
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COCKTAIL RECEPTION

ASIAN STREET CART

Vegetable Tempura Kohlrabi, Sweet Potato, Cauliflower, Eggplant, Ponzu Dipping Sauce Shrimp Shumai Pork Gyoza Peking Duck Steamed Buns Hoisin, Scallion, Pickled Cucumber Chicken Karaage

SUSHI BAR

Assorted Momosan Sushi Rolls Ginger, Soy Sauce, Wasabi Choice of Four: Shrimp Tempura Roll Spicy Tuna Roll California Roll Spicy Salmon Roll Salmon Avocado Roll Spicy Yellowtail Roll Vegetable Roll Soft Shell Crab Roll Eel & Avocado Roll

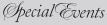
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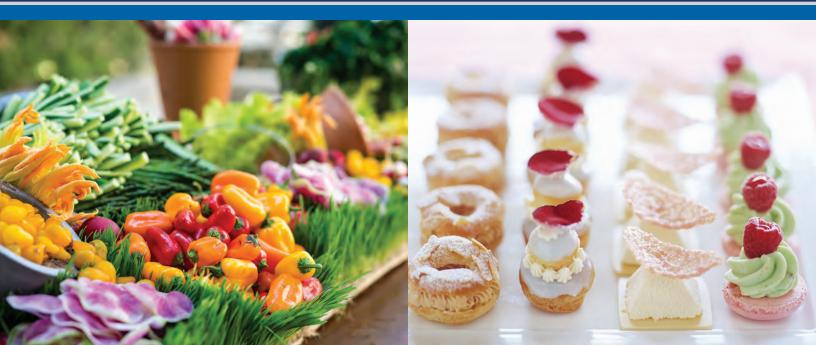
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DINING & DESSERTS



PLATED DINNER

Our entrée selections include Chef's Seasonal Selection of artisanal bread and butter.

STARTERS

Baby Kale Candy Cane Beets, Hazelnuts, Ricotta Salata VGF Vanilla Scented Kabocha Squash Bisque Little Gem Caesar Watermelon Radish, Colatura Vinaigrette, Parmesan, Garlic Crumbs V Arugula and Apple Salad Baby Arugula, Honeycrisp Apples, Crumbled Bue Cheese, Shaved Red Onion, Apple Cider Vinaigrette Baby Arugula Merlot Poached Pears, Pickled Fennel, Shaved Radish, Red Wine Vinaigrette Crab Cake Remoulade, Chesapeake Bay Roasted Potato Delicata Squash Frisee, Local Burrata, Mozzarella, Sage Vinaigrette Radish and Fava Bean Salad Field Greens, Red Onion, Cilantro, Crumbled Feta, Tahini Sauce Frisée & Beet Salad Frisée, roasted Yellow and Red Beet, Goat Cheese, Shallot Citrus Vinaigrette Wild Mushroom Cavatelli Mizuna, Sweet Cream, Italian Sausage, Lemon Zest

ENTRÉES

Grilled Atlantic Swordfish Rainbow Chard, Roasted Cauliflower, Lime Beurre Blanc* GF Baked Cod Toasted Farro, Celery Root, Fava Bean Succotash, Goose Egg Béarnaise Pan Seared Salmon Parsnip Puree, Root Vegetables, and Orange Mint Chutney Statler Chicken Butterball Potato Espuma, Broccoli Florets, Charred Spring Onion, Creamed Kale

Grilled Beef Sirloin Maple Whipped Sweet Potatoes, Pancetta Seared Brussels Sprouts, Cognac Peppercorn Cream Sauce
Slow-Braised Beef Short Rib Rainbow Chard, Forked Fingerlings, Red Wine Reduction
Grilled Filet Mignon Seasonal Squash and Polenta Cake, Roasted Thyme Fused Shiitake Mushrooms, Red and Golden Beets
Wild Mushroom Risotto Wild Mushrooms, Mascarpone, Green Garlic, Baked Ricotta, Lemon Oil

Cauliflower Masala Cinnamon-scented Vegetable Fried Rice Butternut Squash, Leek and Parmesan Cheese Tart Vegetable Slaw and Quinoa Pilaf

PLATED DESSERTS

Boston Cream Pie Strawberry Coulis and Chantilly Crème Chocolate Espresso Tartlet Crème Anglaise Sauce and Seasonal Berries Crème Brulee Macerated Mint Strawberries Classic Cheesecake Blackberry Coulis and Chantilly Crème New England Apple Pie Caramel Sauce and Whipped Cream

Guest counts over 100 guests may result in additional rental costs.

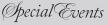
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DINNER STATIONS

Our dinner stations are priced per person based on 90 minutes of service. Please select two to three dinner stations for a leisurely dining experience.

MOROCCAN

Freshly Baked Flatbread Carrot Hummus, Cucumber Yogurt, Harissa Moroccan-Spiced Chicken Tagine Vegetables, Couscous, Sultanas GF Roasted Rack of Lamb Old World Spices, Basmati Rice, Toasted Almonds Citrus Salad Red Onion, Coriander-Cumin Vinaigrette VG GF Marinated Carrot Salad Crispy Chickpea, Dried Fruit, Almonds VG GF

STREET TACO BAR

Choice of Three Proteins:

Carne Asada Beef Crispy Roasted Pork Braised Chipotle Chicken White Beans Mushrooms, Peppers, and Onions

Chef's Selection of Taco Bar Toppings Fresh Pico de Gallo, Avocado, Shredded Lettuce, Cheddar Jack Cheese, Pickled Red Onion, Fresh Cilantro, Pineapple, Chipotle Crema GF

SOUTHERN

Served with Selection of Seasonal Jams, Pimiento Cheese, Sweet Butter, Mike's Hot Honey Popcorn Buttermilk Fried Chicken White and Dark Meat GF House-Made Buttermilk Biscuits Slow-Cooked Barbecued Beef Brisket Traditional Southern Potato Salad Duke's Mayonnaise, Chives, Shallots GF Macaroni and Cheese Cheddar Sauce

ENCHANTED GARDEN

Tuscan Kale Caesar Salad Red Endive, Smoky Chorizo Crumbles, Creamy Garlic Dressing GF Marinated Haricot Verts Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette GF English Cucumber Fresh Dill, Shaved Daikon, Sweet Onion Vinaigrette GF

PORTUGUESE STATION

Bacalhau Salt Cod Roasted Clams and Chourico White Wine Paella Chicken Peppers, Plums, Garlic, Shrimp Carne Vinha d'Alhos Garlic, Wine Marinated Pork

ONE IF BY LAND, TWO IF BY SEA

Heirloom Squash Salad Maple Brook Farms Mozzarella, Sweet Sage, Spinach, EVOO, Garlic Crisp Trio of Vibrant Chilled Soups Potato Leek, Ginger Carrot, Wild Mushroom Pan Seared Salmon Saffron Beurre Blanc Cilantro-Marinated Swordfish

Chef attendant required - One chef per 100 guests. Guest counts over 100 guests may result in additional rental costs.

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DINNER STATIONS

CHEF-ATTENDED CARVING STATION

Hand-carved roasts accompanied by assorted sides and hearth-baked breads. Choice of Two Items.

Brown Sugar Brined Heritage Turkey Jalapeño-Cheddar Combread Fennel Pollen Rubbed Rack of Pork Garlic Roasted Russian Fingerling Potatoes Black Pepper Crusted Filet of Beef Gorgonzola Cream Gaucho Sirloin Steak Potatoes Bravas, Guajillo Chile Sauce Lemon-Thyme Roasted Organic Chicken Shishito Peppers Rack of Lamb Jeweled Rice, Tzatziki Sauce Peking-Style Duck Plum Sauce

SMALL PLATE STATION

For events with under 100 guests. Choice of Two Items.

Braised Boneless Beef Short Rib Garlic Mashed Potatoes, Roasted Root Vegetable Confetti, Red Wine Reduction
Coriander Encrusted Crispy Chicken Roasted Red Bliss Potatoes, Sautéed Brussels Sprouts, White Wine Au Jus
Cheese Tortellini Carbonara, Peas, Parmesan Cream Sauce
Basil Gnocchi Roasted Patty Pan Squash, Puttanesca

DESSERT STATIONS (Priced per person for one hour of service.)

WAFFLE SUNDAE STATION

Belgian Buttermilk Waffles Toppings May Include: Strawberry Sauce, Chocolate Sauce, Assorted Berries, Whipped Cream, Hot Maple Syrup Butter

CHURRO BAR

Warm Homemade Churros *Toppings May Include: Toasted Almonds, Coconut Flakes, Sprinkles,* White Chocolate Shavings, Warm Chocolate Sauce, Warm Caramel Sauce

PETIT FOURS

Chef's Seasonal Selection of Mini Sweets

COOKIE AND BROWNIE BAR

Seasonal Selections of House-Baked Cookies and Brownies Toppings May Include: Sweet Cream, Molten Chocolate, Toasted Coconut, Toasted Almonds, Peanut Butter Sauce

SWEET BISCUIT BAR

House Baked Biscuits Toppings May Include: Strawberry Syrup, Sweet Cream, Molten Chocolate, Toasted Coconut, Warm Seasonal Berry Compote, Toasted Almonds

FRESH BAKED PIE STATION

Select Three: Apple, Blueberry, Strawberry Rhubarb, Cherry, Pumpkin Vanilla Ice Cream

HOT CHOCOLATE STATION

Enhance any of our dessert stations with a hot chocolate bar. **Milk or White Chocolate** Marshmallows, Peppermint Chips, Cinnamon Sticks, Chocolate Chips, Gingerbread Cookies, Caramels, Sprinkles, Whipped Cream

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BEVERAGES & WINE



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PREMIUM PACKAGE

Includes Soft Drinks, Tonic Water, Soda Water, Assorted Juices

WINES includes Prosecco and the choice of three additional wines

Prosecco Enza, Prosecco, Veneto Italy

Rosé

M. Chapoutier, Côte du Rhône Belleruche Rosé, France

White

St. Supéry, Sauvignon Blanc Estate Grown, Napa Valley Joel Gott, Chardonnay, California

Red

Lyeth Estate, Cabernet Sauvignon, California Shoofly, Shiraz, Southern Australia Pike Road, Pinot Noir, Willamette Valley

BEERS choose four

Jack's Abby House Lager Shark Tracker Light Lager Cambridge Brewing Flower Child Cisco Whale's Tale Pale Ale Angry Orchard Hard Cider Harpoon Seasonal Bud Light Stella Artois Corona

LIQUORS

Belvedere Vodka Bombay Sapphire Gin Bacardi Silver Rum Bulleit Bourbon Johnnie Walker Black Label Blended Scotch Herradura Silver Tequila

SIGNATURE PACKAGE

Includes Soft Drinks, Tonic Water, Soda Water, and Assorted Juices

WINES choose three

Rosé

Barton & Guestier, Côtes de Provence Dry Rosé, France

White

Quadri, Pinot Grigio Delle Venezie, Italy Mud House, Sauvignon Blanc, New Zealand The Hess Collection, Shirtail Creek Chardonnay, Monterey

Red

Ryder Estate, Cabernet Sauvignon Cuvée 348, California Votre Santé, Pinot Noir, California

BEERS choose three

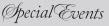
Jack's Abby House Lager Shark Tracker Light Lager Cambridge Brewing Flower Child Cisco Whale's Tale Pale Ale Angry Orchard Hard Cider Harpoon Seasonal Bud Light Stella Artois Corona

LIQUORS

Tito's Handmade Vodka Tanqueray Gin Ron Matusalem Rum Jim Beam Bourbon Dewar's Scotch Jose Cuervo Silver Tequila



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1 Central Wharf Boston, MA 02110 Please add 19% event management fee plus 6.25% Massachusetts sales tax, and 0.75% Boston meals tax to the above price. Prices for bars are per person based on a minimum of 50 people. Multiple bar locations may require additional bartenders. High-quality clear barware made from cornstarch or potato starch, which is biodegradable, compostable, and recyclable, is used for animal safety. Dinner tables may use glassware.

BEVERAGES & WINE

Two hour minimum.

PREMIUM PACKAGE

FULL OPEN BAR

Includes Beer, Wine, Bubbles and Liquors, Soft Drinks, Waters, Bar Fruit, Mixers, and Juice (final 30 minutes, water and soft drinks only)

2 Hours 3 Hours

4 Hours

5 Hours

BEER AND WINE

Includes Soft Drinks, Waters, and Bar Fruit (final 30 minutes, water and soft drinks only)

2 Hours

3 Hours

4 Hours

5 Hours

ENHANCEMENTS

Prosecco Toast 1 glass per guest

Seasonal Specialty Cocktail

SIGNATURE PACKAGE

FULL OPEN BAR

Includes Beer, Wine, Liquors, Soft Drinks, Waters, Bar Fruit, Mixers, and Juice (final 30 minutes, water and soft drinks only)

2 Hours

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