

SIR WINSTON

Luxury Yacht Charters

CRUISE IN STYLE ~ TASTE THE MOMENT ~ REMEMBER FOREVER

Food Setup Choices & Menu Selections

GRAZING Hors d'oeuvres Dinner PACKAGE

We highly recommend this as our most popular choice to socialize with friends or associates while grazing the epicurean displays and stations.

We can accommodate up to 500 guests mingling at flow with grazing stations having various cocktail rounds and high boys for adequate seating. Carving Stations on the 2nd & 3rd Deck.

BUFFET DINNER in the Crystal Dining Room

Max. 220 guests

All linens, china, stemware, flatware and a fresh flower center piece on tables are included.

Round tables with Chivari chairs to create a beautiful setting and the fresh flower centerpieces add to the aura of the event.

Charter Minimum \$20,000 and the month of December \$35,000 Minimum

Additional Chairs on 1st, 3rd and top DECK - add \$4 per chair

GRAZING DINNER PACKAGE

Max. 500 guests

Menu 1- GRAZING Hors d'oeuvres Dinner PACKAGE \$69 pp

Grazing INCLUDES:

Surf & Turf No Additional Charge

COD Fish Fillet

White-fish Served with Sweet Chili Sauce

Chicken

Roasted Chicken Breast

Mini Brioche Rolls & Condiments

Vegetable Crudit 

Roasted New Potatoes

Passed Hors d'oeuvres

SIR WINSTON's Signature Mini Desserts

Coffee & Tea

Menu 2 - Grazing MAHI MAHI Dinner PACKAGE \$79 pp

*Includes **Menu 1***

Blackened Mahi Mahi Served with Mango Salsa

Menu 3 - Grazing NY STRIP STEAK Dinner PACKAGE \$89 pp

*Includes **Menu 1***

New York Strip Steak w/Wild Mushroom Demi Glac  and Horseradish Sauce

Menu 4 - Grazing BEEF TENDERLOIN Dinner PACKAGE \$99 pp

*Includes **Menu 1***

Beef Tenderloin with Natural Au Jus and Creamy Horseradish Sauce

Additional Selections Available on Page 4

BUFFET DINNER

Crystal Dining Room

Max. 220 guests

Menu 1- SURF 'N TURF Dinner PACKAGE- \$69 pp

COD Fish Fillet and Roasted Chicken Breast

(Refer to Page 2)

Dining Room Dinners INCLUDE:

Ice Water on the Tables

Red and White Wine Service

Hand Carver for Beef Entrées

Dinner Rolls & Butter

Vegetable du jour

Passed hors d'oeuvres

(Select One)

Caesar Salad

or

Garden Tossed Salad

Menu 2 - MAHI MAHI Dinner PACKAGE- \$79 pp

Includes Menu 1

Herb Crusted Mahi with Lemon Beurre Blanc

Menu 3 - NEW YORK STRIP STEAK Dinner PACKAGE- \$89 pp

Includes Menu 1

NY Strip Steak with Wild Mushroom Demi Glacé and Horseradish Sauce

Menu 4 - BEEF TENDERLOIN Dinner PACKAGE- \$99 pp

Includes Menu 1

Beef Tenderloin with Natural Au Jus and Creamy Horseradish Sauce

Additional Selections Available on Page 4

ADDITIONAL SELECTIONS

If Desired (SELECT ONE) of the Three

1 - **Black Beans & Rice** - \$2 per person

Black Beans and Rice flavored with Garlic, Cumin and Cayenne Pepper

2 - **Pasta Primavera** - \$2 per person

Rotini Pasta with Veggies

3 - **BBQ Pulled Pork** - \$2 per person

Tender Pulled Pork with Sweet Baby Ray's Barbecue Sauce

Slow Roasted Beef w/ Carving Station - \$10 per person

Natural Au Jus and Creamy Horseradish

Fruit & Cheese Display - \$4 per person

Imported & Domestic Cheeses, Fruit, Berries, Flatbreads and Crisps

Wheel of Baked Brie Display - \$30 per wheel

*Almond Encrusted Baked Brie with Amaretto Glaze, Fresh Berries
and Pomegranate Reduction*

Butler Passed Shrimp Cocktail - \$5 per person

Iced Shrimp w/ Classic Flavorful Cocktail Sauce

Fresh Oysters on Half Shell Display - \$80 per 100 oysters

Fresh Oysters on the Half Shell on a Bed of Ice with Cocktail Sauce & Crackers

Chilled Seafood Roll - TBD

*Mixture of mayonnaise, lemon, and chives, sprinkled with Old Bay
and drizzled with clarified butter on a 4" Brioche roll*

Chilled Seafood & Sushi Display - \$50 per person

*Fresh Oysters on Half Shell, Jumbo White Shrimp, Crab Legs and Sea Scallops
Fresh Assorted Sushi to Include: Tuna, Salmon, Crab and Shrimp
with Drawn Butter, Cocktail Sauce & Crackers*

Specialty Food Requests - \$30 per plate

*Special food requests such as Kosher or Gluten Free, etc., shall be previously prepared by
Charterer to be brought onboard the Sir Winston at boarding time to be kept warm,
served and bussied. If you want your Specialty Food plates, you shall take the food off the
boat when the charter is over. Any Specialty Food plates left behind shall be discarded
with our trash at the end of the charter.*

BAR OPTION PRICES

Prices are per person

SODA & JUICES

3 Hours	\$17
4 Hours	\$19
5 Hours	\$21

BEER, WINE & SODA

3 Hours	\$29
4 Hours	\$33
5 Hours	\$37

PREMIUM

3 Hours	\$34
4 Hours	\$39
5 Hours	\$44

TOP SHELF

3 Hours	\$40
4 Hours	\$45
5 Hours	\$50

ADD ONS

After Dinner Cordials	\$10
House Champagne	\$ 5

BAR OPTIONS

SODA & JUICES

Coke, Diet Coke, Sprite & Ginger Ale
Juices: Orange, Pineapple & Cranberry

BEER, WINE & SODA

BEER: Miller Lite, Stella & Corona;
WINE: Sauvignon Blanc & Cabernet Sauvignon
INCLUDES - Soda & Juices

PREMIUM BAR

BEER - Miller Lite, Stella & Corona
WINE - Sauvignon Blanc & Cabernet Sauvignon
ALCOHOL - Tito's Vodka, Jack Daniels Whiskey,
Bacardi Light Rum, Tanqueray Gin, Dewars White
Label Scotch, Jose Cuervo Tequila
INCLUDES - Soda & Juices

TOP SHELF BAR

INCLUDES PREMIUM BAR Selections
BEER - Heineken & Michelob Ultra
WINE - Chardonnay & Pino Noir
ALCOHOL - Grey Goose, Crown Royal, Makers
Mark, Captain Morgan Rum, Bombay Sapphire Gin &
Patron Silver Tequila
INCLUDES - Soda & Juices