

# SIR WINSTON

## LUXURY YACHT CHARTERS

### DINING STYLE OPTIONS

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#### **GRAZING STATIONS**

Our most popular option for effortless socializing, featuring curated grazing displays and chef-attended stations. Accommodates up to 350 guests with cocktail tables and high-top seating throughout. Carving stations are located on the 2nd and 3rd decks.

*or*

#### **BUFFET**

Located in the Crystal Dining Room, all linens, china, stemware, flatware, and fresh floral centerpieces are included. Round tables with Chiavari chairs are also provided, creating an elegant setting for your event. Accommodates up to 220 guests.

# GRAZING STATIONS

## LAND & SEA

*Cod Fish Fillet and Roasted Chicken Breast*

\$69.00 per person

## MAHI MAHI

*Blackened Mahi Mahi Served with Mango Salsa*

*(includes Land & Sea)*

\$79.00 per person

## NY STRIP STEAK

*New York Strip Steak with a Wild Mushroom Demi Glacé and*

*Horseradish Sauce*

*(includes Land & Sea)*

\$89.00 per person

## BEEF TENDERLOIN

*Beef Tenderloin with Natural Au Jus and Creamy Horseradish Sauce*

*(includes Land & Sea)*

\$99.00 per person

### ***All Grazing Stations Include:***

*Passed Hors d'oeuvres (45 mins)*

*Mini Brioche Rolls & Condiments*

*Roasted Potatoes*

*Vegetable Crudité*

*Coffee & Tea*

*Assorted Signature Mini Desserts (30 mins)*

\*Charter Minimum \$20,000 (month of December \$35,000)

# BUFFET

## LAND & SEA

*Cod Fish Fillet w/Thai Chili Sauce & Roasted Chicken Breast Marsala*

\$69.00 per person

## MAHI MAHI

*Blackened Mahi Mahi Served with Mango Salsa  
(includes Land & Sea)*

\$79.00 per person

## NY STRIP STEAK

*New York Strip Steak with a Wild Mushroom Demi Glacé and  
Horseradish Sauce*

*(includes Land & Sea)*

\$89.00 per person

## BEEF TENDERLOIN

*Beef Tenderloin with Natural Au Jus and Creamy Horseradish Sauce  
(includes Land & Sea)*

\$99.00 per person

### ***All Buffet Options Include:***

*Passed Hors d'oeuvres (45 mins)*

*Ice Water on the Tables*

*Red and White Wine Service*

*Dinner Rolls & Butter*

*Choice of Caesar Salad or Garden Tossed Salad*

*Hand Carver for Beef Entrées*

*Vegetable du jour*

*Dessert (30 min)*

\*Charter Minimum \$20,000 (month of December \$35,000)

# ADDITIONAL SELECTIONS

## BUTLER PASSED

### **Shrimp Cocktail**

\$10.00 per person

*Iced Shrimp with Classic Cocktail Sauce*

*\*to be served with hors d'oeuvres*

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## STATIONS

### **BBQ Pulled Pork**

\$8.00 per person

*Tender Pulled Pork with Sweet Baby Ray's Barbecue Sauce*

### **Slow Roasted Beef with Carving Station**

\$10.00 per person

*Natural Au Jus and Creamy Horseradish*

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## DISPLAYS

### **Fruit & Cheese Display**

\$6.00 per person

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

### **Wheel of Baked Brie Display**

\$30.00 per wheel

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

# ADDITIONAL SELECTIONS

## DISPLAYS

### **Fresh Oysters on Half Shell Display**

\$80.00 per 100 oysters

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

### **Chilled Seafood Roll Display**

\$80.00 per 50 rolls

*Lemon and chive aioli, dusted with Old Bay and drizzled with clarified butter on a 4" Brioche rolls*

### **Chilled Seafood & Sushi Display**

\$50.00 per person

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

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## SPECIAL FOOD REQUEST

\$30.00 per person

*Specialty meals, including Kosher or Gluten-Free options, must be prepared in advance by the Charterer and brought onboard the Sir Winston at boarding. Our staff will keep these items warm, serve, and clear them during the event.*

*All specialty food items must be removed at the conclusion of the charter. Any items left onboard will be discarded at the end of the event.*

# BAR OPTIONS

## SOFT DRINKS & JUICES

*Soft Drinks: Coke, Diet Coke, Sprite & Ginger Ale*

*Juices: Orange, Pineapple & Cranberry*

**3 Hours: \$17.00 per person**

+\$2.00 per each additional hour

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## BEER, WINE & SOFT DRINKS

*BEER: Miller Lite, Stella & Corona*

*WINE: Sauvignon Blanc & Cabernet Sauvignon*

*Includes Soft Drinks & Juices*

**3 Hours: \$29.00 per person**

+\$4.00 per each additional hour

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## PREMIUM

*BEER: Miller Lite, Stella & Corona*

*WINE: Sauvignon Blanc & Cabernet Sauvignon*

*LIQUOR: Tito's Vodka, Jack Daniels Whiskey, Bacardi Light Rum,*

*Tanqueray Gin, Dewars White Label Scotch, Jose Cuervo Tequila*

*Includes Soft Drinks & Juices*

**3 Hours: \$34.00 per person**

+\$5.00 per each additional hour

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## TOP SHELF

*BEER: Heineken & Michelob Ultra*

*WINE: Chardonnay & Cabernet Sauvignon*

*LIQUOR: Grey Goose, Crown Royal, Makers Mark, Captain Morgan Rum,*

*Bombay Sapphire Gin & Patron Silver Tequila*

*Includes Premium Bar, Soft Drinks & Juices*

**3 Hours: \$40.00 per person**

+\$5.00 per each additional hour

ADD ONS: HOUSE CHAMPAGNE AT \$5.00 PER PERSON