

SIR WINSTON

LUXURY YACHT CHARTERS

DINING STYLE OPTIONS

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 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 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)

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(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*

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

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

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

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

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

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