

# Harborview Ballroom

Recommended for events with 200 or more guests

DANVERSPORT

# Danversport Ceremony

Say "I do" at one of Danversport's spectacular ceremony sites,  
with the water as your backdrop



Ceremony package includes:

- Rehearsal walk-through to practice wedding day steps
- Wedding coordinator to oversee your ceremony's timing
- Greeters to welcome and direct your guests
- Padded garden chairs: rental, setup, and breakdown
- Ceremony time (in addition to the 5 hours of reception time included with your wedding package)

\$10 per person



Welcome Your Guests Upon  
Arrival

**Beverage Station**

Acqua Panna, Sparkling Pellegrino,  
All-Natural Lemonade  
\$4.50



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# Reception Package

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*Everything you need but Entertainment & Photography*

## Package Plan Includes:

Private Waterfront Room for 5 Hours

Champagne Toast

Engraved Place Cards & Cocktail Napkins

Formal Head Table or Sweetheart Table with Fresh Flowers

Formal Table Linens, Candle Centerpieces & Chiavari Chairs

Full Course Dinner

Complimentary Food Tasting for four people

Custom Tiered Wedding Cake & Flowers, includes cutting

Ample Free Parking

Tax: 6.25 MA and .75 Local Meals Tax

Service Charges: We do not entertain the practice of tipping as our team is paid an hourly wage. Customers are **not** required or expected to leave a tip, gratuity or service charge and the price does not include one.

No Worries! Danversport does the ordering, scheduling, staffing and set-up.

*First Class Flexible No Surprises*

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161 Elliott Street, Danvers, MA 01923 • 978-774-8622 • [www.danversport.com](http://www.danversport.com) • [events@danversport.com](mailto:events@danversport.com)

# Wedding Dinner Package

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## Starters *Select one*

**Penne Pasta, Bolognese Sauce**

**Italian Wedding Soup**

**Fresh Fruit and Berries** fruit mousse

**New England Clam Chowder**

**Burrata and Prosciutto** baby arugula, vine ripe tomatoes, balsamic reduction add \$3

**Shrimp and Glass Noodles** stir fried with julienne vegetables, served chilled add \$3

## Salads *Select one*

**Caesar Salad** crisp romaine, toasted croutons, and shaved parmesan

**Mixed Greens** organic lettuce in a cucumber wrap, sided with garden vegetables, balsamic vinaigrette

**Mediterranean Salad** cucumber wrapped fresh greens, Kalamata olives, onion, tomato, and feta

**Caprese Salad** gourmet tomatoes, fresh mozzarella, and basil vinaigrette

**Strawberry Salad** with crisp romaine, sliced strawberries, red onion and poppy seed dressing

**Autumn Salad** organic salad greens, candied walnuts, cranberries, apple slices, maple vinaigrette

## Entrées *Limit of two selections (excluding dietary meals.) Entrée totals due one week prior to event*

**Chicken Piccata** sautéed mushrooms, lemon caper wine sauce, fresh seasonal vegetables, and Yukon mashed potatoes \$119

**Herb Roasted Chicken** seasonal vegetables, Yukon mashed potatoes, herb cream sauce \$126

**Tuscan Chicken** stuffed with spinach, roasted tomatoes, and fresh mozzarella. With chef's vegetables, truffle fingerlings, brown butter sage cream sauce \$128

**Cider Glazed Chicken** cranberry walnut stuffing, chef's vegetable, Yukon mashed. \$128

**Prime Rib of Beef** slow roasted, sided with herb roasted potatoes and seasonal vegetables \$147

**Filet Mignon** choice center cut grilled to perfection, seasonal vegetables, truffle mashed potatoes, and bordelaise sauce \$162

**Braised Short Rib** Brussels sprouts, Yukon gold mashed potatoes \$148

**Atlantic Salmon** creamy polenta, beurre blanc, and chef's vegetables \$140

**Seafood Trio** a combination of large shrimp, haddock and scallops topped with a buttery crumb topping, served with herb roasted potatoes and fresh seasonal vegetables \$142

**Filet Mignon with Lobster Tail** tender petit filet, lobster tail, cauliflower purée and asparagus. Hollandaise \$172

## Warm Breads, Coffee & Tea

## Wedding Cake *With one of the following*

**Ice Cream Bon Bon** rich ice cream dipped in Belgian chocolate

**Cappuccino & Espresso Station** featuring Nespresso Coffee

**Oreo Chocolate Mousse** layered with whipped cream

**New York Cheesecake** served with drizzled caramel and chocolate sauces

Danversport's **Inclusive Pricing** simplifies budgeting for your event because we have no hidden costs. The prices **include** everything listed in Package.

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# Hors d'oeuvres

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**Artisanal Cheese Arrangement** *Served for one hour* Smoked Gouda, Cranberry Wensleydale, Vermont Aged Cheddar, fresh Mozzarella, EVOO, roasted tomatoes, gourmet crackers, and pita chips. \$11

**Vegetable Crudité Arrangement** *Served for one hour* An assortment of fresh vegetables and relish items decoratively arranged with delicious dips. \$11

**Both Artisanal Cheese and Vegetable Crudité Arrangements** \$18

**Classic Hors D'oeuvres Package** *Served for one hour* \$24

**Includes Artisanal Cheese and Vegetable Crudité Arrangements**

**5 Items Served Butler Style**

Coconut Chicken coconut cream dipping sauce

Prosciutto & Fig Jam Flatbread topped with shaved parmesan

Spanakopita spinach and feta baked in filo dough

Artichoke and Roasted Tomato Phyllo Cup cream cheese base

Pear & Mascarpone Pasta Satchel with sweet curry glaze

**Deluxe Hors D'oeuvres Package** *Served for one hour* \$36

**Includes Artisanal Cheese and Vegetable Crudité Arrangements**

**7 Items Served Butler Style**

Grilled Flat Iron Steak caramelized onions, blue cheese, naan

Lobster Mac N Cheese

Scallops wrapped in applewood smoked bacon

French Onion Puff Pastry

Artichoke and Roasted Tomato Phyllo Cup cream cheese base

Chicken Cordon Bleu chicken and diced ham, creamy cheese sauce, delicate phyllo shell

Seared Shrimp with garden herbs and zesty orange cream reduction

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# Specialty Appetizers

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## Charcuterie Display *On buffet for one hour*

A selection of creatively arranged artisan meats. Prosciutto di Parma, Sopressata, Finochietta, Hot Coppa, Parmesan Reggiano, fresh Mozzarella, Cranberry Wensleydale, EVOO, roasted tomatoes, grilled garden vegetables, and assorted Mediterranean fruits and nuts \$23

*Add to Classic or Deluxe Hors d'oeuvres Package \$12*

## Plated Antipasto

Organic salad greens, an array of fresh and marinated vegetables, fresh mozzarella, aged Provolone, Prosciutto di Parma, Sopressata with black pepper, and Hot Coppa  
In lieu of plated salad add \$10.50

## Specialty Appetizers *Priced by the piece. Each Specialty Appetizer is sold in quantities of 50 or more*

**Jumbo Shrimp Cocktail Shooter** cocktail sauce, celery, and lemon in its own glass \$6.50

**Herb Crusted Lamb Chop** roasted with Dijon and fresh herbs, sided with bordelaise sauce \$6.50

**Spicy Tuna** wasabi aioli & pickled ginger \$6

**Braised Short Rib** creamy cheddar polenta \$6.50

**Lobster Brioche** a petite version of the classic New England lobster roll \$6.50

**Endive Wrap** crisp leaves filled with chopped apples, grapes, pistachios, almonds, and cranberry cheese \$4

**House Made Wonton** stuffed with corned beef, mortadella, mozzarella, , pesto, and pepperoncini \$5

**Taleggio Grilled Cheese** on crusty brioche drizzled with sweet harvest pear glaze \$5

## Seafood Bar

**Little Neck Clams** freshly shucked, served on the half shell. Served in quantities of 50 \$195

**Cape Cod Oysters** from the cleanest waters of Wellfleet, Barnstable, and Duxbury.  
sided with mignonette, cocktail sauce, and horseradish. Served in quantities of 50. \$260

**Blue Point Oysters** fresh, crisp, firm texture, with a sweet aftertaste that sparkles with salinity.  
sided with mignonette, cocktail sauce, and horseradish. Served in quantities of 100. \$475

**Lobster Martini** chunks of lobster served straight up atop organic greens,  
remoulade sauce. Minimum 25 pcs \$13 ea

**Calamari Neapolitan** marinara, capers, fresh lemon. By the platter, serves approximately 50 guests \$315

**Grilled Octopus** By the platter, House tabouleh, heirloom tomato, mandarin, fried chickpeas  
with citrus zest and scallion. Serves approximately 50 guests \$450

**Jumbo Shrimp** cocktail sauce, celery and lemon in its own glass Minimum 50 pcs \$6.50 ea

**Split Lobster Tail** ½ lobster tail, dill aioli, served chilled. Minimum 24 pcs \$13 ea

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# Premium Beverage Service

**Sangria Station\*** House made seasonal blend of fruit juices, orange infused liqueur, red wine, and white wines with a hint of Brandy. Garnished with fruit. \$14 / 1 hour

**Sparkling Station\*** Guests welcomed with chilled La Marca Prosecco and La Marca Sparkling Rose' Garnished with fresh berries. \$14 / 1 hour

**Spritz! Station\*** A lusciously sparkling cocktail, bursting with all-natural fruit flavors, topped with club soda and La Marca prosecco, served atop ice in a large wine glass with freshly sliced fruit. Includes three spritz varieties \$16.50 / 1 hour

*Pear & Elderflower* – Absolut "Juice" with fresh pear wedges and blueberries

*Aperol* - Italy's favorite aperitif, deep orange flavors with a hint of bitterness, sweet orange slices

*Watermelon & Basil* – Grey Goose "Essences" with sliced watermelon

## Margarita Bliss\*

A welcome cocktail station your guests will run to! Includes two varieties of cocktails.

*O.G. Margarita* – Camarena Tequila, Cointreau, house sour, and fresh lime

*Fruit Flavored* (choose 1) – Blood Orange, Strawberry, Pomegranate, Pineapple, Watermelon, or Strawberry Jalapeno \$16.50 / 1 Hour

## Open Bar Selections

**Signature** Full bar service with premium liquors.

Tito's	Tanqueray	Bacardi	Jameson	Dewars	El Jimador	Baileys	Stolichnaya Razberi
Ketel One	Gin Lane	Captain Morgan	Maker's Mark	JW "Red"	1800	Kahlua	Grand Marnier
New Amsterdam Vodka	Bombay Sapphire	Malibu	Jack Daniel's	GlenLevit "FR"		Disaronno	Jim Beam

**Four and a half hours of Signature Open Bar** \$56 (\$18 for guests under 21yrs.)

Includes choice of Sparkling or Sangria Welcome Station\*

Tableside Wine Service from 1<sup>st</sup> Tier\*,

Cordial Bar with Coffee Station\*,

Soft Drinks and bottled water served during last half-hour\*

**One Hour of Signature Open Bar** \$25 (7.50 for guests under 21 yrs.)

Includes choice of Sparkling or Sangria Welcome Station\*

**Deluxe** Top shelf bar service, includes all "signature open bar" liquors and further includes:

Grey Goose	Myers's	Basil Hayden	Crown Royal	Casamigo's Reposado
Hendricks	GlenLevit 12	JW "Black"	Hennessy VS	Patron Silver

**Four and a half hours of Deluxe Open Bar** \$61 (\$18 for guests under 21yrs.)

Includes choice of Sparkling or Sangria Welcome Station\*

Tableside Wine Service from 1<sup>st</sup> Tier\*,

Cordial Bar with Coffee Station\*,

Soft Drinks and bottled water served during last half-hour\*

**One Hour of Deluxe Open Bar** \$27 (7.50 for guests under 21 yrs.)

Includes choice of Sparkling or Sangria Welcome Station\*

## San Pellegrino Sparkling Mineral and Acqua Panna Still Waters\*

Poured tableside with sliced citrus fruits throughout dinner service. \$4

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# Wine Service & After Dinner Drinks

**Wine Service** Two selections continuously poured tableside through dinner

**First Tier** \$14.50 (included in four and a half hour Signature or Deluxe open bar)

Pinot Grigio, Ecco Domani (delle Venezie, Italy)  
 Rosé, Seeker, (France)  
 Sauvignon Blanc, Whitehaven (Marlborough, New Zealand)  
 Chardonnay, Proverb (California)  
 Pinot Noir, Imagery (California)  
 Dreaming Tree "Crush" Red Blend (North Coast, California)  
 Cabernet Sauvignon, Chateau Souverain (California)

**Second Tier** \$19.50 (\$5 with four and a half hour Signature or Deluxe open bar)

Pinot Grigio, Ca' Montini (Trentino-Alto Adige, Italy)  
 Sauvignon Blanc, Kim Crawford (New Zealand)  
 Chardonnay, Kendall Jackson (California)  
 Pinot Noir, Hess "Shirtail Ranches" (Monterey, California)  
 Red Blend, Ghost Pines (Sonoma- Santa Barbara, California)  
 Cabernet Sauvignon, Louis Martini (Sonoma County, California)

**Third Tier** \$22.50 (\$8 with four and a half hour Signature or Deluxe open bar)

Pinot Grigio, Livio Felluga (Friuli-Venezia Giulia, Italy)  
 Sancerre, Pascal Jolivet (Sancerre, France)  
 Sauvignon Blanc, Hall (Napa Valley, California)  
 Chardonnay, Jordan (Russian River Valley, California)  
 Pinot Noir, Meomi (Monterey, Santa Barbara, Sonoma, California)  
 Red Blend, Stag's Leap, "Hands of Time" (Napa Valley, California)  
 Cabernet Sauvignon, Justin (Paso Robles, California)

## Cordial Station

Delicious after-dinner drinks presented with your coffee station. From sweet liqueurs to savory digestifs, guests are sure to appreciate a drink to end the night \$14 / 1 hour

## Limoncello Assortment Station

A blissfully delicious after dinner selection of five 750ml imported bottles of Italian "Pallini" cello's; Raspberry, Lemon (2), Creamy Lemon and White Peach \$525

## Brown Sprits Experience

The ultimate opportunity to enjoy whiskey from the world's most revered distillers. This tasting includes premium dark chocolates, assorted Mediterranean dried fruits and nuts to accentuate tasting notes and flavors. The perfect addition to your cigars at the fire pit!

### Single Malt Scotch Experience \$1000

Glenlivet 15	Lagavulin 16	Balvenie 14	Oban 14	Macallan 12
Speyside	Isle of Islay	Speyside	Highlands	Speyside

### Bourbon, Whiskey & Rye Experience \$775

Blanton's Bourbon -Single Barrel	Angel's Envy Bourbon - Port Wine Barrel Aged
Suntory "Toki" – Japanese Whiskey	WhistlePig Farmstock Rye - Crop 003

*Spirit Experience selections are fully customizable and may be tailored to create your own experience*

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# Wedding Dessert

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## Cannoli Bar

Hand filled cannoli shells piped to order, chocolate, classic ricotta, salted caramel and espresso fillings. Guests can customize with chocolate curls, M & M's, cookie crumbles, coconut and walnuts. \$14.50 In lieu of dessert \$9

## Make Whoopie

Freshly baked red velvet, chocolate and vanilla whoopie pies stuffed with salted caramel, chocolate, traditional cream, and mint fillings. \$14.50 In lieu of dessert \$9

## Chocolate Fountain

Cascades of warm chocolate create an enticing, unique and entertaining atmosphere. Dipping items include strawberries, cream puffs, fried cheesecake, pretzels, pineapple slices and marshmallows. On display for one hour. \$17 In lieu of dessert \$11.50

## Viennese Display

*This "Cruise Ship" style presentation includes:*

A flavor filled arrangement including hand filled cannoli, chocolate dipped strawberries, house baked whoopie pies, cream puffs, and biscotti

Whole cakes and tortes such as strawberry shortcake, multilayered chocolate fudge cake, Oreo mousse torte

Fresh cut seasonal fruit and Coffee Station. Garnished with fresh flowers \$21.50  
In lieu of served dessert \$16

## Ice Cream Sundae Buffet

Featuring Richardson's Premium Ice Cream, M&Ms, coconut shavings, gummy bears, mini marshmallows, cookie crumbles, sprinkles, hot fudge, strawberries, cherries, and whipped cream. \$14.50 In lieu of served dessert \$9

## Carved Fresh Fruit

Platters served at individual tables, or as a wonderful display, consisting of golden pineapple, sliced cantaloupe, honeydew wedges, watermelon, grapes, strawberries, and other fresh seasonal fruit \$11

## Cappuccino and Espresso Bar

featuring Nespresso coffee for one hour \$6.50

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# Late Night Snacks

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*Near closing time the party doesn't have to stop!  
Tasty snacks are passed in take-out trays to be enjoyed at  
Danversport or on the ride home*

## Danversport's Cheeseburger Sliders

Black Angus beef, Cape Cod potato chips and fresh pickles \$8.25

## Chicken Fingers and Fries

BBQ and Sweet & Sour Sauce \$9.50

## Philly Cheesesteak

with Crispy Fried Onions \$9.50

## Nashville Chicken Sliders

Crispy fried chicken breast, pickle slices, and creamy buttermilk ranch slaw on a brioche bun, served with kettle chips \$9.50

## New England Lobster Brioche

with Cape Cod Potato Chips, Chunks of lobster mixed lightly with mayonnaise on a butter toasted mini brioche roll \$12.75

**Churros** Spanish fried dough sticks dusted with cinnamon sugar, chocolate ganache and suzette dipping sauces \$9

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# Harborview Ballroom & Deck

## All Inclusive...

### Three Reasons Why it's Easy to Budget at Danversport

1. We have a minimum amount required for you to spend.
2. After all is said and done, anything you purchase (excluding cash bars and specialty linen) goes towards the minimum spending. This is **not only** food and beverage...it **includes** room, service, and can even include the ceremony fee.
3. Simply choose the room, date and time you desire and you will find your minimum budget requirement.



**200-650 Recommended # of guests**

Minimum Spending for Harborview Ballroom:

Saturday evening \$43,000

Friday evening, Saturday day or Sunday \$30,000

No surprises – At Danversport you will enjoy our transparency! Our Package is inclusive of many costs that are often hidden at other venues. Always look to see what is included, and most importantly not included, when comparing venues.

### Top Costs to Watch Out for at Other Venues

- |                             |                       |
|-----------------------------|-----------------------|
| 1. Room Rental or Site Fees | 6. Parking            |
| 2. Gratuities               | 7. Cake Cutting Fee   |
| 3. Administration Fees      | 8. Bar Service        |
| 4. Split Menu Fees          | 9. Cocktail Waitstaff |
| 5. Chiavari Chair Rental    |                       |

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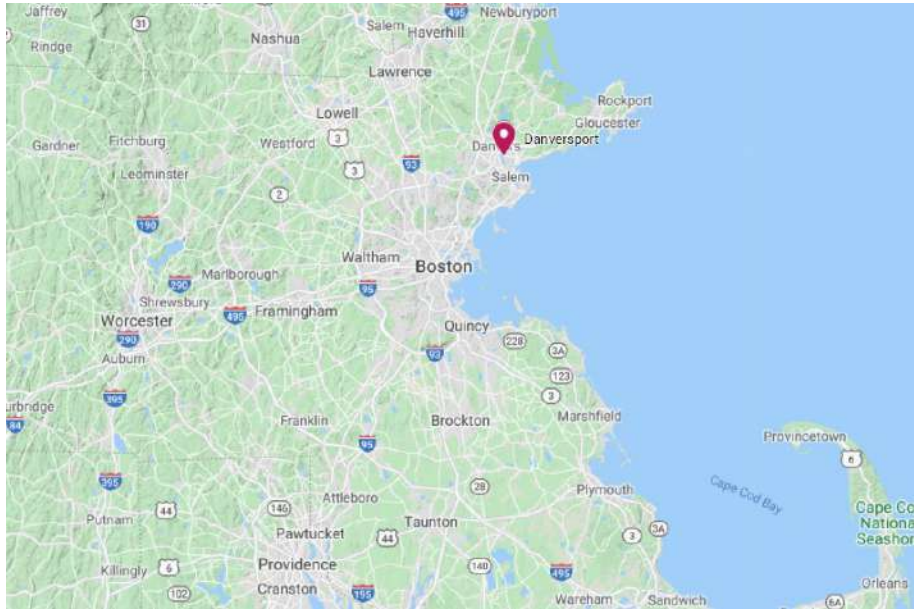
# Location & Accommodations

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## Location

161 Elliott Street  
Danvers, MA 01923

Located directly off Route 128 at exit 43 – Route 62 East to Beverly



## Nearby Accommodations

Sonesta Select Boston Danvers 978.777.8630 - 275 Independence Way, Danvers, MA 01923

DoubleTree by Hilton Hotel 978.750.7971 - 50 Ferncroft Road, Danvers, MA 01923

Boston Marriott Peabody 978.977.9700 - 8 Centennial Drive, Peabody, MA 01960

Homewood Suites by Hilton 978.536.5050 - 57 Newbury Street, Peabody, MA 01960

Wylie Inn & Conference Center at Endicott College 978.867.1957 - 295 Hale Street, Beverly, MA 01915

The Cabot Lodge 978.998.4460 - 278 Cabot Street, Beverly, MA 01915

Hampton Inn Salem Boston 978.414.3100 - 11 Dodge Street, Salem, MA 01970

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# Vendor List

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## Florist

Petals Flowers – 978.532.0066 – [www.petalsinc.com](http://www.petalsinc.com)  
Evans Flowers – 978.531.0047 – [www.evansflowers.com](http://www.evansflowers.com)  
Audrey's Flower Shop – 978.283.2171 – [www.audreysflorist.com](http://www.audreysflorist.com)

## Photography

Adriano Batti Photography – [www.adrianobatti.com](http://www.adrianobatti.com)  
Roland Silva – 781.727.4708 [www.rolandsilvaphotography.com](http://www.rolandsilvaphotography.com)  
Marcia Toto Photography – 781.652.0515 – [www.photographybymarcia.com](http://www.photographybymarcia.com)  
Barbara Lynch Photography – [www.barbaralynchphoto.com](http://www.barbaralynchphoto.com)  
Benoit & McCarthy Photography – 978-804-8776 – [www.benoit-mccarthy.com](http://www.benoit-mccarthy.com)

## Music

617 Weddings – 617.981.6540 – [www.617weddings.com](http://www.617weddings.com)  
Sound City Entertainment – 978.479.7273 – [www.soundcityentertainment.com](http://www.soundcityentertainment.com)  
Groove Events – [www.grooveevents.us](http://www.grooveevents.us)  
Nulmage Entertainment - 877.683.9991 – [www.nuimagedj.com](http://www.nuimagedj.com)  
The Lisa Love Experience – 617.216.9326 – [www.lisalovexp.com](http://www.lisalovexp.com)

## Transportation

Ludwig's Limousine – 781.933.7662 [www.ludwigslimousine.com](http://www.ludwigslimousine.com)  
Salem Trolley – 978.744.5469 [www.salemtrolley.com](http://www.salemtrolley.com)  
Webb Transportation – 978.750.6666 [www.webbtrans.com](http://www.webbtrans.com)  
Michael's Limousine – 978.532.8488 [www.michaelslimousine.com](http://www.michaelslimousine.com)  
Boston Chauffeur – 978-921-4334 [www.bostonchauffeur.com](http://www.bostonchauffeur.com)

## Videography

A Perfect Image – 617.680.3206 – [www.perfectimagephoto.com](http://www.perfectimagephoto.com)  
SH Videography – 617.840.4119 – [www.shvideography.com](http://www.shvideography.com)  
Olive Ewe Productions – 339.545.1073 – [www.oliveeweproductions.com](http://www.oliveeweproductions.com)

## Civil Service

Priscilla A. Geaney – 781.598.4228 – [www.marriedbypriscilla.com](http://www.marriedbypriscilla.com)

## Tuxedo

Russo Tux – 617.889.1004 – [www.russotuxandlimousine.com](http://www.russotuxandlimousine.com)  
Giblees Menswear – 978.774.4080 – [www.giblees.com](http://www.giblees.com)

