

# CATHLEEN STONE ISLAND SIGNATURE EVENTS

One mile from Boston...  
A million miles from ordinary

Looking for that perfect getaway for work  
or play? Our stunning island in the Boston  
Harbor is perfect for any occasion.



CATHLEEN STONE ISLAND  
**OUTWARD BOUND SCHOOL**



# A Breathtaking Island Destination...

Board our private ferry and you'll be transported to a natural paradise nestled in the Boston Harbor Islands National and State Park. Located just one mile from downtown Boston, Cathleen Stone Island offers the exclusivity of a private resort with the accessibility of an urban conference center. The Island's scenic atmosphere and spectacular Boston skyline views make it an ideal location for corporate and social outings, family gatherings, and clambakes.

Enjoy the Island and leave the details to us.

- Unique Island Destination
- Impressive Outdoor Venues
- Distinctive Conference and Meeting Rooms
- Full Service Catering and Bar Service
  - Entertainment

## CONTACT US

Our event planners will work with you to design an event that is seamlessly executed by our friendly and professional staff. Plan your event on Cathleen Stone Island today!

Denise Holden  
Director of Event Sales and Operations  
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## EVENTS WITH A PURPOSE

By booking your event on Cathleen Stone Island, you are playing a crucial role in closing the achievement and opportunity gaps facing Boston Public Schools students.

Our multi-year curriculum features hands-on field science infused with Outward Bound's unique approach to character development, compassion, and service.

Our core education programs are provided at no cost, and are funded by a combination of philanthropy and the Island's events business.

Learn more: [cathleenstoneisland.org/](http://cathleenstoneisland.org/)



# PLANNING YOUR EVENT

Through personalized attention, our dedicated staff will make sure your event excels and delivers. Organizing your event is simple with us. All we ask is that you:

- Pick a date and time
- Determine the venue
- Choose menu and beverage options
- Select possible entertainment packages
- Enjoy the Island and leave the details to us!

## THE BOAT RIDE

You have two options for how you will travel to Cathleen Stone Island:

Private charter from Boston Harbor Cruises from 1 Long Wharf, Boston

- Cathleen Stone Island will make the arrangements, just pick the departure time from Long Wharf and the Island.
- The cost is \$23 per person round trip with a minimum of \$2,300.
- Additional trips are subject to prior approval and additional fees.

Cathleen Stone Island Ferry

- Groups under 125 may use the Cathleen Stone Island ferry that departs from the EDIC Pier, Boston.
- The cost is \$23 round trip per person with a minimum of \$1,150.

## THE ISLAND

Cathleen Stone Island is a 204-acre nature preserve and Boston Harbor's only private island. You and your party will have access to groomed nature trails for self-guided tours and walks on the beach. Trail maps are available for those who wish to explore our magnificent island.

## FEES AND MINIMUMS

Minimum guest restrictions may apply.





Tim Correia Photography

## OUTDOOR VENUE SITES

### WATERFRONT LANDING

Panoramic views of the harbor and Boston's skyline will surely impress your guests at this charming, 40' x 140' wooden pavilion with exposed beams, high open eaves, and interior lighting.

This unrivaled beachfront setting accommodates up to 225 people. Recreational activities at this location include volleyball, horseshoes, and a softball field.

### OCEAN BLUFF PAVILION

The larger of our sites offers two tents that overlook Boston's skyline framed by lush trees.

Arched entrances, vaulted ceilings, interior/exterior lighting, and inlaid floors make the 40' x 100' white tent impressive for any event with up to 400 people. The smaller 40' x 70' Olympic white frame tent with French windowed walls, interior lighting, and tables and chairs is an ideal venue for meals, meetings, or buffet service for an additional 200 people. Up to 1,000 people can easily be accommodated with additional tenting.

The seven acre site is enhanced with hammocks, Adirondack chairs, horseshoe pits, beach volleyball court, football and softball fields, indoor gymnasium, restrooms, and showers.

Katie Pietrowski Photography



AMW Studios







## CATERING SERVICES

Let our catering professionals tailor the taste of your event exactly as you have envisioned. With exquisite menu options and flexible choices, feeding your guests will be a breeze. Our on site catering and bar service make planning easy. Your guests will be delighted with the menu, whether you choose a casual clambake, barbeque, or full course meal.

Based on 1 piece per person with a 50-person minimum

### ATLANTIC SEAFOOD RAW BAR

Fresh Shrimp Cocktail on Ice - \$4.50pp

Local Oysters on the Half Shell - \$4.00pp

The above are served with cocktail sauce and horseradish, and garnished with fresh lemon wedges.

### HOT HORS D'OEUVRES

Buffalo Chicken Wings with Bleu Cheese Dressing - \$2.50pp

Scallops Wrapped in Bacon - \$2.75pp

Italian Meatballs in Marinara Sauce - \$2.50pp

Pizza Bites - \$2.25pp

Assorted Mini Quiche - \$3.00pp

Premium Blue Swimmer Crab Cakes - \$2.50pp



Ashley Ney-Vollmer

Food and beverage selections are subject to 8% gratuity charge, 14% island support fee, and 7% Massachusetts State Meal Tax (subject to change without notice).

## CATERING SERVICES



Kate Osborne Photography

### GOURMET CHEESE PLATTER

A selection of domestic and imported cheeses, including gouda, dill havarti, Swiss, and cheddar garnished with fresh strawberries, grapes, dried fruit, and assorted crackers.

Half \$300 / Full \$600

### FRESH GARDEN CRUDITES

An assortment of crisp fresh vegetables served with chunky blue cheese dip.

Half \$200 / Full \$400

### FRESH SEASONAL FRUIT PLATTER

A selection of seasonal fresh fruit including pineapple, melon, strawberries, and grapes.

Half \$250 / Full \$500

### TUSCAN ANTIPASTO DISPLAY

A selection of Italian meats and cheeses including prosciutto, genoa salami, capicola, fresh mozzarella, and provolone cheese, garnished with tomatoes, cucumbers, and black olives.

Half \$325 / Full \$650



Melissa Robbin Photography

Selection of hors d'oeuvres and displays served one hour prior to your main course. Half displays serve approximately 50 guests. Full displays serve approximately 100 guests.



## HORS D'OEUVRES

Sausage stuffed Mushrooms  
\$3.00pp

Chicken Satay with spicy dipping sauce  
\$2.75pp

Beef Crostini with horseradish  
\$2.75pp

Asparagus Puff Pastry with asiago cheese  
\$2.75pp

Vegetarian Spring Roll  
\$2.75pp

Sticky Pork Belly with pickled cucumber  
\$2.75pp

Tomato & Eggplant crostini  
\$2.75

Mini Lobster rolls  
\$6.50pp

Chicken & Waffle Bites  
\$3.00pp

Caprese Skewers with baby mozzarella, grape tomatoes, and basil  
\$3.00pp

Phyllo Cups stuffed with fig, gorgonzola, and red onion compote  
\$2.75pp

Red Pepper Hummus with marinated feta cheese on gluten free  
crackers \$2.50pp

Gazpacho Shooters with celery sticks  
\$2.75pp

# CLAMBAKES AND BARBEQUES

## NEW ENGLAND CLAMBAKE

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing\*  
New England Clam Chowder with Oyster Crackers  
Steamed Littleneck Clams\* served with drawn butter  
1 1/2 lb Maine Lobster\* served with drawn butter  
Grilled Seasoned Chicken Breast\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Breadsticks  
Fresh Apple and Blueberry Pies  
\$95 per person

## ISLAND COMBO

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing\*  
New England Clam Chowder with Oyster Crackers  
Lobster Tail served with drawn butter or Fresh Seared Atlantic Salmon  
Sirloin Steak Carving Station\*  
Grilled Seasoned Chicken Breast\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Breadsticks  
Fresh Apple and Blueberry Pies  
\$90 per person

Food and beverage selections are subject to 8% gratuity charge, 14% island support fee, and 7% Massachusetts state meal tax (subject to change without notice).

Kate Osborne Photography



Zac Wolfe Photo



Paul Robert Berman





# CLAMBAKES AND BARBEQUES



Allegro Photography

## TEXAS BARBEQUE

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing\*  
Homemade All Beef Chili with Tortilla Chips  
Sirloin Steak Carving Station\*  
Grilled Seasoned Chicken Breast\*  
Barbeque Baby Back Ribs\*  
Corn on the Cob\*  
Rosemary and Garlic Roasted New Potatoes\*  
Quinoa Salad\*  
Cornbread  
Fresh Apple and Blueberry Pies  
\$80 per person

## CHILDREN'S MENU

No food or beverage charge for children four years old or younger. Kids 5-10 years old are charged 25% of the adult cost.

## BACKYARD COOKOUT

Fresh Garden Salad with Balsamic Vinaigrette or Ranch Dressing\*  
¼ lb Grilled Hamburgers\*  
All Beef Grilled Hot Dogs  
Grilled Seasoned Chicken\*  
Veggie Burgers\*  
Quinoa Salad\*  
German Potato Salad  
Platter of Sliced Beefsteak Ripe Tomatoes, Sliced Spanish Onions, Shredded Lettuce, and Pickle Spears\*  
Potato Chips  
Sliced Watermelon\*  
Freshly Baked Chocolate Chip Cookies  
\$70 per person

## SPECIALTY DIETARY OPTIONS

Vegetarian options included with each menu option.

\*Signifies Gluten Free

All buffets will remain open for up to 1.5 hours.



# BEVERAGES

## OPEN FULL SERVICE PACKAGE\*

Mixed Drinks, Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per person basis.

One Hour .....	\$26.00 per person
Two Hour .....	\$36.00 per person
Three Hour .....	\$44.00 per person
Four Hour .....	\$52.00 per person
Five Hour .....	\$60.00 per person
Additional ½ hour	\$5.50 per person

## OPEN BEER & WINE PACKAGE\*

Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per person basis.

One Hour .....	\$23.00 per person
Two Hour .....	\$32.00 per person
Three Hour .....	\$38.00 per person
Four Hour .....	\$46.00 per person
Five Hour .....	\$53.00 per person
Additional ½ hour	\$4.50 per person

## OPEN SODA PACKAGE\*

Assorted Sodas, Juice, and Bottled Water on a per person basis.  
Flat Rate \$15.00 per person

\*Subject to 8% gratuity charge, 14% island support fee, and 7% Massachusetts Meal Tax (subject to change without notice).

\$100 liquor license fee  
\$150 bartender fee for cash bars

Substitutions may incur additional fees.

## HOST FULL SERVICE PACKAGE\*

Mixed Drinks, Draft Beer, Wine, Assorted Sodas, Juice, and Bottled Water on a per drink basis.

Mixed Drinks .....	\$10.00 per drink
Harpoon IPA & UFO .....	\$8.00 per drink
Bud Light .....	\$7.00 per drink
Wine .....	\$9.00 per drink

## HOST BEER & WINE PACKAGE\*

Draft Beer, Wine, Juice, Assorted Sodas, and Bottled Water on a per drink basis.

Harpoon IPA & UFO .....	\$8.00 per drink
Bud Light .....	\$7.00 per drink
Wine .....	\$9.00 per drink

## CASH BAR

Paid by individual guests at time of purchase. Prices include tax and island support fee. Gratuity is not included.

Mixed Drinks .....	\$13.00 per drink
Harpoon IPA & UFO .....	10.50 per drink
Bud Light .....	\$9.50 per drink
Wine .....	\$11.50 per drink
Frozen Margaritas & Piña Coladas .....	\$15.50 per drink

Last Call — All bars close 30 minutes prior to boat departure.

Liquor Liability—Cathleen Stone Island abides by all Liquor Laws in Massachusetts.

Guests must be of the legal age of 21 to consume alcoholic beverages. All alcohol must be purchased through Cathleen Stone Island and served by Cathleen Stone Island employees. Cathleen Stone Island reserves the legal right to refuse further service of any guest. All alcoholic consumption is restricted to event sites only.





## MENU ENHANCEMENTS

1 ½ lb Maine Lobster with Drawn Butter  
\$35 each (minimum 10 orders)

12 oz Grilled Sirloin Steak with A-1 Sauce  
\$25 each (minimum 10 orders)

Barbeque Baby Back Ribs  
\$100 per pan (approximately 32-36 pieces)

All Beef Hot Dogs with Condiments  
\$45 per dozen

¼ lb Grilled Hamburgers with  
Condiments  
\$70 per dozen

Veggie Burgers with Condiments  
\$70 per dozen

Roasted Marinated Seasonal Vegetables  
\$75 per pan (approximately 30-35 orders)

Oven Baked Vegetarian Lasagna  
\$65 per pan (approximately 35 orders)

Beef Chili or Veggie Chili  
\$4.00 per cup (minimum 15 orders)

Clam Chowder  
\$5.00 per cup (minimum 15 orders)

Butternut Squash Ravioli with Sage  
Brown Butter & Dried Cranberries  
\$70.00 per pan (approximately 30-35 orders)

German Potato Salad  
\$65.00 per bowl (approximately 30-35 orders)

Build Your Own Sundae Bar with vanilla  
and chocolate ice cream with toppings  
\$8 each

Freshly Baked Chocolate Chip Cookies  
\$14 per dozen

Straight from the Oven Fudge Brownies  
\$20 per dozen

Food and beverage selections are  
subject to 8% gratuity charge, 14% island  
support fee and 7% Massachusetts State  
Meal Tax (subject to change without  
notice).

\* If there is something you do not see on  
our menus and would like to add, please  
let us know and we will do our best to  
provide it.



# ENTERTAINMENT

Cathleen Stone Island offers entertainment options that are sure to excite all ages, including sports, fishing, games, music, and hiking.

## MUSIC

Premier Corporate DJ's offer a variety of musical options including Pop, Swing, Motown, R&B, Dance, Country Western, and Rock 'n' Roll. Karaoke is also available.

\$800

## INFLATABLE BOUNCE HOUSE

Fun for children and adults alike!

\$1,000

## BEACH BONFIRE

Complete your island event with an authentic beach bonfire! We build it and provide an attendant to monitor it.

\$500

Add s'mores - \$3.50 per person

## FISHING

Thompson Island is known for great fishing spots, including the salt marsh and off the beaches. If you enjoy fishing, make sure to bring your pole!

## RELAY GAME PACKAGES

by Perfect Parties

We would be happy to talk with you about team development and team building opportunities to enhance your event.

Allegro Photography



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