

Tidal Beach Clambakes

Our Tidal Beach Clambakes are planned around the tide and usually require a minimum of a 4- hour boat charter. A 4-hour boat charter allows enough time for cruising and clam baking, however some groups choose to go longer to allow more time for enjoying the beach and special activities.

Cruising time out to the tidal beaches are between 30 - 45 minutes each way. The remaining charter time is spent on the beach while our crew cooks the New England Clambake and your group enjoys beach games, sun bathing, swimming, or team-building activities. We supply volleyball net, horseshoes, and other toys. Guests are welcome to bring their beach towels, bathing suits and their favorite beach games. The boat remains at the beach throughout the entire charter allowing guests access to our on board restroom, sound system and bar.

Clambake Pricing

The pricing for the tidal clambake starts with a 4-hour boat charter on either one or both of our boats, depending on the size of your group. The boat charter cost includes the private boat, captain and crew, beach set up of tables, chairs, umbrellas, volleyball net, and beach games.

Page down to see our Charter Rates >

The cost for the New England Clambake meal or customized catering is additional and varies according to group size and meal choices. A cash bar or open bar is available upon request. A 20% gratuity is added to the total food and beverage cost. Please see our menu and bar options and pricing on the following pages.

Customized to Your Needs

At Essex River Cruises & Charters, we specialize in customizing any event to fit your needs. If you have a specific budget or goal, please let us know as we have different options. We can accommodate groups for clambakes on board the boat, at a nearby island, or dockside under our riverside awning.

Essex River Awning Fee – *suggested capacity 55 people*
1½ hour \$350 minimum / each additional ½ hour \$175

We have plenty of free parking available and are wheelchair accessible. We have a restroom on board our boats. In the event of inclement weather we have options to insure your event will be a success.

Page down to see our menu options, or contact us to create a custom menu for your event. We offer customized catering menus from Henry's Market & The American BBQ.

Essex River Queen I

42 passengers (35 recommended capacity for Tidal Beach Events)

Monday – Friday (each ½ hour + \$200)		Saturday – Sunday (each ½ hour + \$225)	
1 ½ hours	\$ 650	1 ½ hours	\$ 825
2 hours	\$ 850	2 hours	\$1,050
2 ½ hours	\$1,050	2 ½ hours	\$1,275
3 hours	\$1,250	3 hours	\$1,500
3 ½ hours	\$1,450	3 ½ hours	\$1,725
4 hours	\$1,650	4 hours	\$1,950
4 ½ hours	\$1,850	4 ½ hours	\$2,175
5 hours	\$2,050	5 hours	\$2,400
5 ½ hours	\$2,250	5 ½ hours	\$2,625
6 hours	\$2,450	6 hours	\$2,850
6 ½ hours	\$2,650	6 ½ hours	\$3,075
7 hours	\$2,850	7 hours	\$3,300

Essex River Queen II

68 passengers (50 recommended capacity for Tidal Beach Events)

Monday – Friday (each ½ hour + \$225)		Saturday – Sunday (each ½ hour + \$250)	
1 ½ hours	\$ 750	1 ½ hours	\$ 875
2 hours	\$ 975	2 hours	\$1,125
2 ½ hours	\$1,200	2 ½ hours	\$1,375
3 hours	\$1,425	3 hours	\$1,625
3 ½ hours	\$1,650	3 ½ hours	\$1,875
4 hours	\$1,875	4 hours	\$2,125
4 ½ hours	\$2,100	4 ½ hours	\$2,375
5 hours	\$2,325	5 hours	\$2,625
5 ½ hours	\$2,550	5 ½ hours	\$2,875
6 hours	\$2,775	6 hours	\$3,125
6 ½ hours	\$3,000	6 ½ hours	\$3,375
7 hours	\$3,225	7 hours	\$3,625

Essex River Queen I & Essex River Queen II

95 passenger capacity for Tidal Beach Events

Monday – Friday (each ½ hour + \$400)		Saturday – Sunday (each ½ hour + \$425)	
4 hours	\$2,825	4 hours	\$3,550
4 ½ hours	\$3,225	4 ½ hours	\$3,975
5 hours	\$3,625	5 hours	\$4,400
5 ½ hours	\$4,025	5 ½ hours	\$4,825
6 hours	\$4,425	6 hours	\$5,250
6 ½ hours	\$4,825	6 ½ hours	\$5,675
7 hours	\$5,225	7 hours	\$6,100



Our Signature New England Beach Clambake Menu

Choose from three main meal options for your beach event. Please inform your event manager of your final headcount and food orders 7 days prior to your event.

Traditional New England Clambake

*\$44 per person**

1 ¼ pound Hot Boiled Local Lobster accompanied by Ipswich Native Steamed Clams, Farm-Picked Corn on the Cob, Cole Slaw, Corn Bread and Chilled Watermelon served with Drawn Butter and Broth

Half Roasted Rotisserie Chicken

\$36 per person

Half Roasted Rotisserie Marinated Chicken served with Red Bliss Potato Salad, Local Sweet Corn on the Cob, Cole Slaw, Corn Bread and Chilled Watermelon

Vegetarian

\$28 per person

A delicious Vegetarian Wrap Sandwich filled with Hummus, Cheese, and Assorted Veggies, served with Pasta Salad with Grilled Artichokes, Baby Spinach, and Sundried Tomatoes; Fresh Fruit Salad, a Fudge Brownie and Potato Chips served on the side

Children's Meal

\$18 per child

For children 10 years old or younger

Two Steamed Hotdogs served with Local Sweet Corn on the Cob, Potato Chips, Pickles, Chilled Watermelon and Cookies for Dessert

A La Carte

10 - person minimum please, Priced per person

Lobster	Market Price*	Steamed Mussels	\$10*
Clam Chowder	\$ 7	Red Bliss Potato Salad	\$ 4
Quarter Rotisserie Chicken	\$10	Classic Caesar Salad	\$ 7
Half Rotisserie Chicken	\$13	Pasta Salad	\$ 4
Steamed Hotdog	\$ 5	Fruit Salad	\$ 5

**Please note we purchase all of our seafood locally. Due to this, prices are subject to change depending on market availability. If clams are not available, mussels may be substituted. You will be notified if this is the case and pricing will be adjusted accordingly.*



Our Premium New England Beach Clambake Menu

Choose from three main meal options served with a full beach buffet for your whole group to enjoy. Please inform your event manager of your final head count and food orders 7 days prior to your event.

Choose From

1 ¼ pound Steamed Local Lobster - \$56 per person*

***Served split & cracked with drawn butter*

Half Roasted Herb Marinated Chicken - \$48 per person*

Hearty Vegetarian Roll-Up packed with Hummus and Veggies - \$30 per person

Buffet also Includes

Steamed Native Clams served with Butter and Broth*

Classic Caesar Salad with Shaved Italian Parmesan
and Tangy Caesar Dressing

Local Sweet Corn on the Cob

Cole Slaw

Red Bliss Potato Salad

Homemade Corn Bread

Dessert

Chilled Watermelon

Henry's Famous Cookie Platter

A La Carte – Add on to your Menu

10 - person minimum please, Priced per person

Lobster	Market Price*	Steamed Mussels	\$10*
Clam Chowder	\$ 7	Fruit Salad	\$ 5
Quarter Rotisserie Chicken	\$10	Pasta Salad	\$ 4
Half Rotisserie Chicken	\$13	Steamed Hotdog	\$ 5

**Please note we purchase all of our seafood locally. Due to this, prices are subject to change depending on market availability. If clams are not available, mussels may be substituted. You will be notified if this is the case and pricing will be adjusted accordingly.*



Essex River Cruises Proudly Serves American BBQ

"Genuine Wood-Smoked, Memphis Style American BBQ Locally Family Owned and Operated"

Option I

\$30 per person

2 BBQ sandwich choices

(Choose from pork, chicken, or brisket)

2 Side choices

Basket of fresh sandwich rolls

Fresh-picked corn on the cob

American BBQ sauce

Option II

\$34 per person

3 BBQ choices

3 Side choices

Corn bread

Basket of sandwich rolls

Fresh-picked corn on the cob

American BBQ sauce

Option III

\$40 per person – 15 person minimum

3 BBQ choices

3 Side choices

1 Grilled choice

Corn bread

Basket of sandwich rolls

Fresh-picked corn on the cob

American BBQ sauce

* Add **Vegetarian Quesadilla** filled with *Roasted Mushrooms, Onions, Peppers and Jack Cheese.*

\$18 per person

BBQ Choices

Memphis Ribs • Pulled Pork • Pulled Chicken • BBQ Sliced Beef Brisket • Wings

Grilled Choices

Tenderloin Tips • Jamaican Chicken with Pineapple Curry Sauce • Fresh Grilled Haddock

Side Choices

Potato Salad • Red Bliss Mashed Potatoes • Cole Slaw • Dirty Rice • Mac n' Cheese
Baked Beans • Homemade Potato Chips • Cucumber, Onion & Carrot Salad

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Appetizer & Dessert Menu

All platters serve 20 / 25 people

Bright Beginnings

An Assortment of Donut Holes, Pie Dough Sticks, Mini Croissants, Bagels, and Cupcake Muffins arranged on a platter with Cream Cheese and Sweet Butter
\$95

Cheese & Fruit

Domestic and Imported Cheeses accompanied by Seasonal Fruit served with Imported Crackers
\$100

Stuffed Snow Peas

Crisp Snow Peas filled with Boursin Cheese and Chicken Salad
\$65

Spreads & Crudités

A sampling of Henry's Housemade Cheese Spreads including Cream Cheese, Olive, Port Wine, Garlic and Herb, and Chunky Blue Cheese accompanied by Sliced Veggies and Imported Crackers
\$90

Shrimp Cocktail

Classic Shrimp Cocktail served on a Bed of Greens, garnished with Fresh Lemon and served with Henry's own Tangy Cocktail Sauce
(Approximately three pounds served)
\$135

Santa Fe Platter

A festive platter of Homemade Salsa, Guacamole, Bean Dip, Cubed Monterey Jack Cheese, Tri-Color Pepper Sticks, Black Olives and Cherry Tomatoes served with a basket of Tortilla Chips
\$95

Italian Antipasto Platter

Sliced Pepperoni, Salami, Prosciutto and Capapcolo with Provolone and Mozzarella Cheeses accompanied by Olives, Roasted Sweet Peppers, Grilled Artichoke Hearts and Marinated Mushrooms
Served with sliced Sunray Bread Rounds
\$95

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Gourmet Deli Platter

Boar's Head Roasted Turkey, Black Forest Ham, Genoa Salami,
and Henry's Roast Beef and American and Provolone Cheeses
Served with a basket of Freshly Baked Knot Rolls,
Potato Chips and Condiments on the side
\$155

Roll Up Sandwich Platter

An Assortment of Homemade Wraps cut into thirds and piled high on a platter,
served with Chips and Pickle Spears. Wraps include
Henry's Roast Beef with Garlic & Herb Cheese Spread,
Boar's Head Roasted Turkey with
Sundried Tomato-Smoked Mozzarella Cheese Spread
and Black Forest Ham with Artichoke Dijon Spread
\$145

Henry's Famous Finger Sandwiches

A variety of Henry's Fluffy Homemade Fingers Rolls stuffed with
Chicken, Egg, and Tuna Salad
\$95

Homemade Cookie Basket

An Assortment of Henry's Delicious Homemade Cookies,
Freshly Baked and served in a Basket
\$70

Elegant Ending

An impressive arrangement of
Assorted Miniature European Pastries and Treats
\$95

Traditional Pastry Platter

Freshly Baked Brownies, Cookies, Brambles and Fruit Squares
\$75

Essex River Cruises supplies paper and plastic products with all platters





Essex River Cruises Bar & Beverage Service

- **Beer & Wine Open Bar** may include beer, wine, champagne, soft drinks and bottled water. Cost is based on consumption and there is a 20% gratuity added to total bill. Wine is billed by the glass. We require a credit card number on file for all events with Open Bar. No administration fee for Beer & Wine Open Bar.
- **Full Open Bar** may include beer, wine, liquor, champagne, soft drinks and bottled water. Cost is based on consumption and there is a 20% gratuity added to total bill. Wine is billed by the glass. We require a credit card number on file for all events with Open Bar. There is a \$50.00 administration fee for Full Open Bar setup for Tidal Beach Events.
- **Beer & Wine Cash Bar** may include beer, wine, champagne, soft drinks and bottled water. There is a \$100.00 administration fee for a Beer & Wine Cash Bar for Tidal Beach Events. *\$75.00 per boat if both vessels are chartered. There is no fee for Beer & Wine Cash Bar set up for private charters on the boat.
- **Full Cash Bar** may include beer, wine, champagne, liquor, soft drinks and bottled water. There is a \$150.00 administration fee for a Full Cash Bar for Tidal Beach Events. *\$100.00 per boat if both vessels are chartered. There is a \$50.00 administration fee for Full Cash Bar for private charters on the boat.
- **Semi-Open Bar/Drink Tickets** may include beer, wine, champagne, soft drinks and bottled water. Liquor may be available upon request. ERC staff will distribute the predetermined number of drink tickets prior to the cruise. Guests may redeem tickets for any of the below beverages. The tickets redeemed will determine total cost. A 20% gratuity will be added to the final bill. Option to open to cash bar available. There is a \$50.00 administration fee Semi-Open Bar including Beer, Wine, Water & Soda for Tidal Beach Events (no charge for private charters). There is a \$100.00 administration fee for a Semi-Open Bar including Liquor, Beer, Wine, Water & Soda for Tidal Beach Events (\$50.00 for private charters).

Bottled Beer

Ipswich Ale
Amstel Light
Corona

Sam Adams Seasonal
Sam Adams
Harpoon IPA
Bud Light
Seasonal Selections

White Wine

Mezza Corona Pinot Grigio
Woodbridge Chardonnay

Red Wine

Woodbridge Merlot
Woodbridge Cabernet Sauvignon

Sparkling & Champagne

Korbel Brut Champagne

Soft Drinks & Bottled Water

Coke & Diet Coke
Ginger Ale
Root Beer
Poland Spring Water

Wine List: *The wine selections are available for your bar. Brand availability is subject to change. All champagne selections must be placed with your event planner 7 days prior to event date. Prices are subject to change.*

Bar Costs: House Mixed Drinks \$8 • Top Shelf Mixed Drinks \$9 • Wine \$7
Beer-Imported & Domestic \$6 • Soft Drinks & Bottled Water \$2
