

Your Wedding on a 3 Hour Private Dinner Cruise

Boarding @ 6:30 PM Cruising from 7:00 PM - 10:00 PM

- ★ Cruising on smooth inland waterways.
- ★ Complete "Sit-down" dinner with an individual choice of ten entrees prepared on board and served to your table.
- ★ Preplanning with Event Specialist.
- ★ Cake Cutting Service.
- ★ Champagne Toast for all guests.
- ★ Host on board to coordinate wedding traditions.
- ★ Live music for listening and dancing.
- ★ Full cocktail service available.
- ★ As an option, your ceremony can take place on board, prior to the cruise departure.
- ★ As an option, the Captain can perform your wedding ceremony.

Choice of Entrees Include:

1. Chicken Marsala

Tender breast of boneless chicken sauteed and finished with Marsala-laced mushroom demi glace ~ Served with wild rice and seasonal vegetable

2. Fresh from the Wharf

Chef's Selection from the Seafood Market ~ Served with wild rice and seasonal vegetable

3. Pasta Primavera

Penne pasta tossed with Fresh Vegetables and served with our homemade creamy Alfredo sauce

4. Mediterranean Pasta with Chicken or Shrimp

Penne pasta complemented with sauteed tomatoes, herbs, black olives and Feta ~ Your choice of seared breast of boneless chicken or large blue water shrimp

5. Key West Grilled Chicken

A boneless, skinless breast of chicken marinated with the fresh flavors of Key Lime and ginger then grilled to perfection ~ Served with wild rice and seasonal vegetable

6. Vegetarian Harvest

Selection of the freshest available vegetables, tastefully prepared and creatively presented

7. Pasta Alfredo with Chicken or Shrimp

Your choice of seared breast of boneless chicken or large blue water shrimp combined with our creamy Alfredo sauce and finished with fresh Parmesan ~ Served over Penne pasta

8. Flat Iron Steak

Tender Choice 10oz Flat Iron Steak grilled to your order ~ Served with chef selection of potatoes and seasonal vegetable

9. Classic Filet Mignon

Tenderloin of beef grilled to your order, complemented with a sauce Bearnaise ~ Served with chef selection of potatoes and seasonal vegetable

10. Beef Bourguignon

Our version of the traditional French recipe. Braised beef loin tips in burgundy wine reduction flavored with garlic, onions, carrots and mushrooms ~ Served over Red Bliss potatoes

★ ★ ★ All dinner entrees are served with a Tropical Baby Green Salad, Bread accompanied with ★ olive oil, herbs and spices, and Coffee & Tea Service.

∞ RATES ∞

10 Entree Selection

Our most popular menu - Guests get an individual choice of any of the ten entrees listed above.

(Retail Ticket is \$57.25+ 18% service charge & tax = \$72.28)

**Your Group Discounted Per Person Rate is
\$43.20 + 18% service charge & tax = \$54.55**

7 Entree Selection

Guests get an individual choice, limited to only the entrees numbered one through seven, as listed on our menu above.

**Your Group Discounted Per Person Rate is
\$40.24 + 18% service charge & tax = \$50.80**

Private Charter Rates are comprised of a per person rate plus a charter fee, if applicable.

Saturday Evening

<u>Minimum Passengers</u>	+	<u>Charter Fee</u>
175 passengers @ group rate	+	\$1500.00 + tax = \$1605.00
200 passengers @ group rate	+	\$ 750.00 + tax = \$802.50
225 passengers @ group rate	+	Charter Fee Waived

Lower minimum passenger guarantees may be available for other days of the week.

★ ★ ★ **Wedding Extras** ★ ★ ★

Ceremony On Board	\$125.00 plus tax = \$133.75
Captain as your Officiant	\$75.00 plus tax = \$80.25
Wedding Arch Rental	\$75.00 plus tax = \$80.25
Additional Hour of Cruising	\$500.00 plus tax = \$535.00

The service charge covers the addition of coffee & tea service and the gratuity for your server.

Prices not valid December 1-23 or on holidays. Prices valid through 11/30/12.