

# Your Wedding Reception on a 3 Hour Dinner Cruise

*Cruising Tuesday through Sunday*

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

**\*Sunday Timing: Public Boarding @ 5:30 PM Cruising from 6:00 PM - 9:00 PM**

- ★ Cruising on smooth inland waterways.
- ★ Complete "Sit-down" dinner with an individual choice of seven, or ten entrees prepared on board and served to your table.
- ★ Preplanning with Wedding Specialist.
- ★ A mix of live entertainment and a wide variety of recorded selections to satisfy any musical request.
- ★ Full cocktail service available.

- ★ Complimentary Champagne Toast for all guests
- ★ Complimentary Cake Cutting Service
- ★ Host on board to coordinate wedding traditions
- ★ As an option, your ceremony can be arranged prior to the public boarding
- ★ 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

Linguine served with either our creamy Alfredo sauce or sauce Provençal

#### 4. Mediterranean Pasta with Chicken or Shrimp

Linguine nest 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 on a bed of Linguine

#### 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 tenderloin 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, Coffee & Tea.**



### 10 Entree Selection

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

#### **Retail Dinner Per Person:**

$\$57.25 + 18\% \text{ service charge \& tax} = \$72.28$

#### **Groups of 20 guests or more:**

*Per Person Rate is*  $\$43.20 + \text{service charge \& tax} = \$54.55$

### 7 Entree Selection

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

*Only available with Groups of 20 guests or more*  
*Per Person:*

$\$40.24 + 18\% \text{ service charge \& tax} = \$50.80$

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



### 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

Prices not valid December 1-23 or on holidays & special cruises. Prices valid through 12/30/12.

**Your guests will be seated at reserved tables within a dining area. Private dining areas are available with certain minimum guarantees.**