



2010 *Wedding* PACKAGES

CEREMONY PACKAGES

CLASSIC ONBOARD CEREMONY

- One-hour private dockside event
- Ceremony music
- Onboard wedding coordinator
- Chair set-up

\$1300

- Add an Officiant for the ceremony: **\$1700**

ELEGANT ONBOARD CEREMONY

Includes the Classic Onboard Ceremony, plus:

- Railing flowers
- Officiant
- Violinist

\$2200

RECEPTION PACKAGES

CLASSIC LUNCH RECEPTION

- Two-and-a-half-hour event
- Grand lunch buffet menu
- Contemporary table setting that includes ivory tablecloths, china, glassware and silverware
- DJ for entertainment

Saturday & Sunday **\$42.90 per person** (\$56.20 inclusive)

ELEGANT LUNCH RECEPTION

Includes the Classic Lunch Reception, plus:

- Premium open bar with champagne toast
- Custom wedding cake

Saturday & Sunday **\$64.90 per person** (\$84.36 inclusive)

CLASSIC DINNER RECEPTION

- Three-and-a-half-hour event (Two-and-a-half-hour sunset event on Sundays only)
- Dinner buffet menu
- Contemporary table setting that includes ivory tablecloths, china, glassware and silverware
- Votive candles on every table
- DJ for entertainment

Friday **\$74.90 per person** (\$98.12 inclusive)

Saturday **\$83.90 per person** (\$109.91 inclusive)

Sunday Sunset **\$57.90 per person** (\$75.85 inclusive)

ELEGANT DINNER RECEPTION

Includes the Classic Dinner Reception, plus:

- Premium open bar with champagne toast
- Custom wedding cake

Friday **\$100.90 per person** (\$131.40 inclusive)

Saturday **\$109.90 per person** (\$143.19 inclusive)

Sunday Sunset **\$76.90 per person** (\$100.17 inclusive)

DIAMOND UPGRADE RECEPTION PACKAGE

- Photo favors,
- Chair covers with ties
- Table runners
- Upgraded champagne toast (\$20.00 Inclusive)

Reserve your Space Today!

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Call now as seats may be limited. Inclusive prices above include taxes and fees. Offers may not be combinable nor available on all dates. Not available for previously reserved events. Menus, times and prices subject to change.

MENUS

LUNCH BUFFET

Items are subject to change.

PASSED HORS D'OEURES

Asparagus Fold Pearl Cous Cous Salad with fresh Vegetables and Shiitake Mushrooms, seasoned with Lemon Zest and fresh Herbs, topped with a slice of Asparagus, wrapped in Puff Pastry Dough

Teriyaki Beef Kabob Sirloin Tip Meat on a 6" skewer with Onion & Peppers

Smoked Salmon Filo Flower Smoked Salmon Bits in Cream Cheese with Onions, Capers and Lemon

SALAD ON THE BUFFET

Spinach and Fresh Strawberries Salad Spinach and Fresh Strawberries tossed with crumbled Gorgonzola Cheese and toasted Pecans, drizzled with Light Balsamic Vinaigrette Dressing

ENTRÉES

Wild Alaskan Salmon Fresh Salmon drizzled with a Lemon-Herb Butter Sauce

Stuffed Chicken Boneless Breast of Chicken stuffed with Fontina Cheese and Spinach drizzled with a Roasted Red Pepper Sauce

Pasta Primavera Imported Pasta with Fresh Seasonal Vegetables served with your choice of Traditional Marinara or Pink Vodka Sauce

COMPLEMENTS

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

Green Bean Almandine

DESSERT

Chocolate Covered Strawberries served with Wedding Cake

(included in Elegant Reception Package only)

DINNER BUFFET

Items are subject to change.

PASSED HORS D'OEURES

Asparagus Fold Pearl Cous Cous Salad with fresh Vegetables and Shiitake Mushrooms, seasoned with Lemon Zest and fresh Herbs, topped with a slice of Asparagus, wrapped in Puff Pastry Dough

Teriyaki Beef Kabob Sirloin Tip Meat on a 6" skewer with Onion & Peppers

Smoked Salmon Filo Flower Smoked Salmon Bits in Cream Cheese with Onions, Capers and Lemon

SALAD ON THE BUFFET

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CARVING STATION

Prime Rib of Beef Slow Roasted Prime Rib of Beef hand carved to order and served with a rich Demi-Glace and Chilled Horseradish Cream

ENTRÉES

Wild Alaskan Salmon Fresh Salmon drizzled with a Lemon-Herb Butter Sauce

Stuffed Chicken Boneless Breast of Chicken stuffed with Fontina Cheese and Spinach drizzled with a Roasted Red Pepper Sauce

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COMPLEMENTS

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

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HORS D'OEUVRES & BEVERAGES

HORS D'OEUVRES

PACKAGES

PACKAGE #1

Chicken Quesadillas, Spanakopita and Veggie Egg Rolls
\$14.08 per person

PACKAGE #2

Blackened Chicken Satay, Assorted Mini Quiche, Beef Kabobs and Mini Brie en Croûte

\$16.64 per person

PACKAGE #3

Beef Tenderloin en Croûte, Parmesan Artichoke Puffs, Mini Crab Cakes, Scallops wrapped in Bacon and assorted Mini Quiche

\$19.20 per person

A LA CARTE

Spanakopita

Assorted Mini Quiche

Parmesan Artichoke Puffs

Mini Chicken Fajitas with fresh Tomato Salsa

Brie, Almond and Pear Filo Flower

Each item \$38.40 per dozen

Coconut Shrimp with a Pineapple Salsa

Mini Beef Wellington

Teriyaki Beef Kabobs

Shrimp Cocktail

Mini Maryland Crab Cakes with Basil Mayonnaise

Scallops wrapped with Bacon

Asian Mushroom Spring Stick with Soy Ginger

Shiitake Mushrooms & Spinach Tartlet

Each item \$46.08 per dozen

STATIONS

Vegetable Crudités with Dip

\$8.96 per person

Fresh Fruit and Imported and Domestic Cheese Display accompanied by a medley of Crackers and Crostini

\$10.24 per person

Baked Brie en Croûte accompanied by assorted Preserves, Crackers and Crostini

\$12.80 per person

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Prices do not include taxes and fees. Menus, times and prices subject to change. Packages above are in addition to the ticket price unless noted. Coffee, tea and iced tea are complimentary. No refunds or exchanges on unused tickets. Spirit of Chicago cruises year-round with certain restrictions. Extra dockside time may be purchased for an additional charge, pending availability. Call now as seats may be limited.

BEVERAGE PACKAGES

NON-ALCOHOLIC PACKAGE

This package includes unlimited sodas and juices, coffee, iced tea and water.

\$10.24 per person - Lunch cruise

\$14.08 per person - Dinner cruise

BEER AND WINE PACKAGE

This package includes the above package plus a variety of Domestic and Imported Bottled Beers and our House Wines (Chardonnay, Merlot and White Zinfandel).

\$25.60 per person - Lunch cruise

\$32.00 per person - Dinner cruise

PREMIUM BRAND PACKAGE

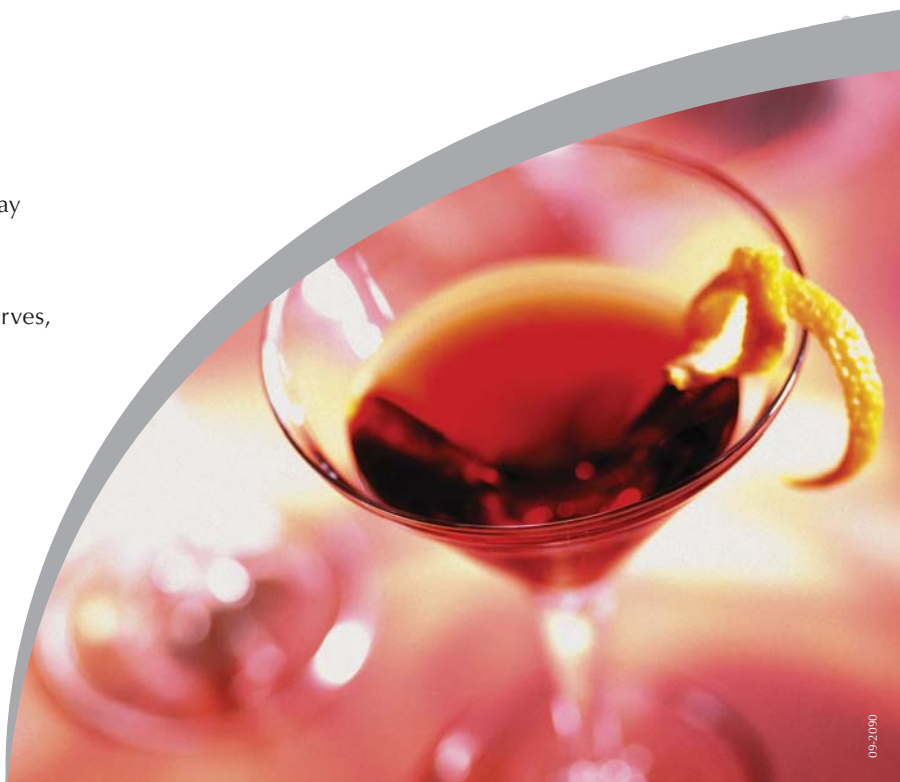
This package includes the above package plus a variety of premium Liquors and Cordials.

\$30.72 per person - Lunch cruise

\$39.68 per person - Dinner cruise

CONSUMPTION BAR PACKAGE

Our bar staff will run a tab of beverages for the duration of your event. At the conclusion of the cruise, the bill plus tax and service will be presented for payment of either cash or credit card.



FREQUENTLY ASKED WEDDING QUESTIONS

WHAT HAPPENS IF THE WEATHER IS BAD?

The ship has a flat bottom and is built for this type of cruising. Rain does not affect our cruising schedule; however, high winds may prevent us from going to the outer islands and keep us closer to the Charles River and Inner Harbor. If you have a ceremony on the ship, the captain and wedding coordinator will consult the bride approximately one hour prior to the scheduled ceremony. The rain location for the ceremony will be on the dining deck or under the covered outdoor space, depending on the size of your wedding and number of guests.

WHAT ABOUT SEA SICKNESS?

The ship has a flat bottom and does not create the same pitch as an open ocean vessel. This also means that we cannot be in the open sea, as we are built for cruising in calm waters.

WHAT IS THE CONTRACT/DEPOSIT POLICY? IS THE DEPOSIT REFUNDABLE?

Your signed contract and 25% non-refundable deposits are required to confirm your reservation. Final passenger guarantee and final payment are due 30 days prior to the cruise. There are no refunds or exchanges on unused tickets. Minimum passenger requirements will apply to all deck and full ship charters. Your deposit is non-refundable because it takes away the ability for us to sell the Spirit of Boston to another group.

PRIVATE DECK CHARTER REQUIREMENTS?

Fiesta Deck (Semi-private)

- 125 minimum (Lunch and Midday)
- 125 minimum (Dinner)
- 125 minimum (Sunset Dinner)

Calypso Deck (Semi-private)

- 150 minimum (Lunch and Midday)
- 175 minimum (Dinner)
- 175 minimum (Sunset Dinner)

Celebration Deck

- 150 minimum (Lunch and Midday)
- 175 minimum (Dinner)
- 175 minimum (Sunset Dinner)

Full Ship Charter

- 400 minimum (Lunch and Midday)
- 500 minimum (Dinner)
- 500 minimum (Sunset Dinner)

CAN WE BRING OUR OWN DECORATIONS?

Yes, but there are a few restrictions. You must have a private deck charter. No glitter, confetti or open flames. Votives and candles are allowed as long as the glass or container exceeds the height of the flame. You are more than welcome to bring your own flowers or purchase centerpieces through your wedding coordinator.

DOES THE BOAT HAVE A BRIDAL SUITE? WHERE CAN THE BRIDE GET CHANGED?

Due to the size of the vessel we do not have a bridal suite. We suggest that the bride and bridesmaids arrive dressed in their wedding attire. However, there is a restroom for touch-ups.

DO WE DO A REHEARSAL BEFORE THE WEDDING DAY?

We typically do not do rehearsals since a Wedding Coordinator will be there the day of the wedding to tell everyone where they should go and when to walk. A rehearsal is not necessary.

CAN WE USE A SHARED DECK? (NON-PRIVATE SPACE)

If you choose to be on a shared deck, there is no guarantee on the deck placement. All guests will be seated together. Menus cannot be altered and announcements are not allowed on the microphone.

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SPIRIT
OF BOSTON