

# SUNDAY EVENTS

The perfect setting for post-wedding brunches, receptions, bridal showers and more!

## SUNDAY BRUNCH CRUISE

- Two-and-a-half hour event
- Enticing brunch buffet of breakfast dishes, salads, entrées and desserts
- Lively DJ entertainment and dancing
- Traditional table linens

**From \$41.90 per person\*** (\$56.98 inclusive)

**Board** 12:00pm | **Cruise** 12:30 – 2:30pm

## SAMPLE BRUNCH MENU

### SALADS

**Summer Salad Sampler** Assorted Fresh Field Greens displayed with your choice of chopped European Cucumbers, Grape Tomatoes, Cheddar Cheese, Bacon Bits, Seasoned Croutons and Ranch & Italian Dressings

### BREAKFAST

**Cheddar Cheese Omelettes**

**Apple Smoked Bacon**

**Scalloped Potato Hash Browns**

**Freshly Baked Waffles, Muffins and Danish Pastries**

### ENTRÉES

**Thai BBQ Sirloin of Beef** Smoked and Roasted in a Tangy BBQ Sauce

**Au Gratin Chicken Breast** Fillet of Chicken baked with a Cheese Blend and Tomato Basil Ragu

**Penne Al Forno** Imported Penne Pasta baked with Roasted Vegetables and a Four Cheese Alfredo

### SIDES

**Mixed Steamed Vegetables** tossed with a Light Butter Sauce

**Red Skin Mashed Potatoes**

### DESSERTS

**Fresh selection of Cookies, Cakes, Bars, Pastries and Seasonal Fruit**

## SUNDAY DINNER CRUISE

- Three-and-a-half hour event
- Enticing three-course dinner buffet of salads, entrees and desserts
- Lively DJ entertainment and dancing
- Traditional table linens

**From \$65.90 per person\*** (\$89.62 inclusive)

**Board** 5:30pm | **Cruise** 6:00 – 9:00pm

## SAMPLE SUNDAY DINNER MENU

### FIRST COURSE

#### SALADS

**Summer Salad Sampler** Assorted Fresh Field Greens displayed with your choice of chopped European Cucumbers, Grape Tomatoes, Cheddar Cheese, Bacon Bits, Seasoned Croutons and Ranch & Italian Dressings

**Toasted Couscous Salad** with Feta Cheese, Roasted Red Peppers and Italian Dressing

### SECOND COURSE

#### ENTRÉES\*

**Tilapia** Pan-Fried and topped with a Sherry Lobster Drizzle

**Thai BBQ Sirloin of Beef** Smoked and Roasted in a Tangy BBQ Sauce

**Au Gratin Chicken Breast** Fillet of Chicken baked with a Cheese Blend and Tomato Basil Ragu

**Rigatoni Frutti de Mare** Gulf Shrimp and Scallops tossed with Chardonnay and a Rich Tomato Blend

\***Vegetarian Entrée** available upon request.

#### SIDES

**Mixed Steamed Vegetables** tossed with a Light Butter Sauce

**Red Skin Mashed Potatoes**

**Assorted Freshly Baked Rolls**

### DESSERT COURSE

**Fresh selection of Cookies, Cakes, Bars, Pastries and Seasonal Fruit**

*Menus are prepared fresh onboard and are subject to change.*

Contact Karri Dunn to Reserve Your Dream Wedding.

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SpiritOfChicago.com

*\*Inclusive prices above include all taxes and all fees. Menus, times and prices subject to change. Ticket price includes meal, cruise and entertainment. Coffee, tea and iced tea are complimentary. Spirit of Chicago cruises year-round with certain restrictions. Extra dockside time may be purchased for an additional charge, pending availability.*



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