

Elite

PRIVATE YACHTS



WINE, DINE AND ENTERTAIN ON YOUR OWN PRIVATE YACHT.

The *Capital Elite* is a splendidly designed yacht that offers a refreshing change of pace for personal and professional events in DC. Host a truly distinguished event on the water in the most impressive of settings. Our options for food, beverages, entertainment, boarding and cruising times allow for a completely customized event that's exactly to your specifications and matches the sophisticated tastes of your group.

With its sensational views, traditional setting and completely customizable options, the *Capital Elite* is Washington's most exclusive dining and entertainment experience. Enjoy all the prestige of cruising on your own private yacht for a meeting, celebration or unique gathering. Savor our freshly prepared cuisine and refreshing beverages. Feel the fresh breezes on the open deck or relax in climate-controlled luxury. Be treated to one monumental view after another on the Potomac River. Let us customize and manage every facet of your event to your distinct and complete satisfaction. Call to start planning your event today.

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[Click here](#) to visit **EntertainmentCruises.com** or call **866.404.8439** for more information.

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WHAT OUR CLIENTS SAY:

“I would recommend hosting an event on the *Capital Elite* to anyone looking to create an intimate yet festive environment complete with friendly and professional staff and incredible views of our nation’s capital.”

- CT Corporation System

“Our sincere thanks to *Elite Yacht Cruises* for a most successful, pleasurable and memorable event. All the staff were cordial and courteous, the vessel was impeccable and the food was scrumptious.”

- Chaney Enterprises President and CEO

“Thank you for making my clients so happy. Everyone was very impressed with the staff, the service and especially the food. I don’t think I ever had it as easy as I did planning this event. What a success!”

- Kaiser Permanente

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CUSTOMIZABLE EVENTS

Let our professional event planners create a custom event just for your group. As one of DC's most exclusive and completely customizable venues, your options for entertaining are endless.

Exclusive events perfect for:

- ◆ Hospitality suites on the water ◆ Convention events ◆ Dine arounds
- ◆ Gala receptions ◆ Product launches ◆ Corporate milestones ◆ Client entertaining
- ◆ Incentive events ◆ Team building ◆ Board meetings ◆ Employee recognition ◆ Sales retreats

Capital Elite can board and disembark from the following locations:

- ◆ Southwest Washington, DC ◆ Commercial Pier, National Harbor, MD
- ◆ Old Town Alexandria, VA ◆ Mount Vernon, VA

Enhance your event:

- ◆ Custom florals ◆ Ice sculptures ◆ Specialty bars ◆ Specialty music ◆ Karaoke ◆ Reggae bands
- ◆ Steel drum bands ◆ Themed events ◆ Festive accents ◆ Caricature artists ◆ Photography services
- ◆ Transportation ◆ Meeting equipment rentals ◆ Chocolate fountains

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PRIVATE CHARTER RATES & INFORMATION

Charter Rates

- ◆ First two hours \$2,400 from Southwest DC, \$2,600 from National Harbor.
 - ◆ Each additional hour \$600.
- ◆ Charters include vessel, captain, crew, fuel & insurance. (*Rates subject to change without notice.*)
 - ◆ Light background music provided during your cruise.
 - ◆ Alternative entertainment can be arranged at an additional charge.
 - ◆ Charter rates do not include applicable taxes and fees.

Policies and Guarantees

- ◆ All charters based on a two-hour minimum.
- ◆ 25% deposit due within 48 hours of reserving your cruise.
- ◆ Final payment and minimum guest count due 30 days prior to charter date.

Menu Specifics

- ◆ Food and beverage minimums will apply in season.
- ◆ Menus and rates are subject to change without notice.
- ◆ Gourmet menus are prepared by *Capital Elite's* Executive Chef.
 - ◆ The *Capital Elite* is accessible to select outside caterers.
- ◆ All menu pricing is based on a minimum guarantee of 35 guests.
 - ◆ All prices are subject to taxes and fees.

Information

- ◆ Charters available year-round.
- ◆ Vessel capacity: 66 guests seated/up to 100 guests cocktail-style.
 - ◆ Capital Elite is not wheelchair accessible.
- ◆ Capital Elite sails from Pier 4 and Water Streets in Southwest DC.
- ◆ Alternative dock locations subject to dockage and transportation fees.

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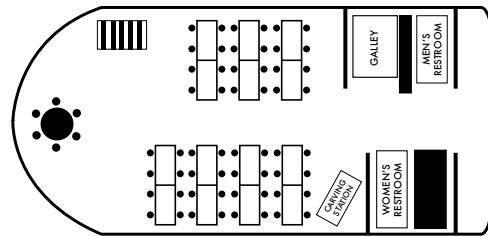
DECK INFORMATION

View our newly-expanded photo galleries on the web. [CLICK HERE.](#)

Main Dining Salon

Seating Capacity: 66 seated or 100 for cocktail style
Heads: 1 Woman's / 1 Men's

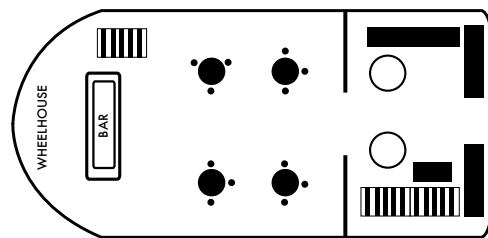
- ◆ First deck on yacht
- ◆ Fully enclosed, climate-controlled
- ◆ Restrooms located in stern
- ◆ Outer deck in bow and stern area



Cocktail Lounge

Capacity: 60 guests
Bar: 1 Main

- ◆ Second deck on yacht
- ◆ Fully enclosed, climate-controlled
- ◆ High-top bistro tables
- ◆ Bar
- ◆ Outer deck with open air patio seating



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BRUNCH MENU

\$42 per person.

Cold Selections

Sliced Smoked Salmon Fillet served with Miniature Breads, Capers, Red Onion, Sliced Black Olives, Tomatoes & Lemon Wedges
Chef's Selection of Seasonal Salads
Fresh Seasonal Fruit Display

Hot Selections

Scrambled Eggs with Wisconsin Cheddar
Country Link Sausage
Applewood Smoked Bacon
Hash Brown Potatoes with Peppers and Onions
Cheese Tortellini with Savory Sage Cream Sauce

Carving Station

Hand Carved Tenderloin of Beef with Demi-glaze and Creamy Horseradish Sauce

Breakfast Breads

Freshly baked Muffins, Danish, and Flaky Croissant

Beverages

Coffee & Tea Service, Chilled Assorted Juices

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BUFFET LUNCH MENU

\$37 per person.

Salad

Garden Salad served with Balsamic Vinaigrette
Freshly-baked Rolls and Butter

Entrées

Pan-seared Chicken Breast with Lemon Basil Sauce
Cheese Tortellini with Savory Sage Cream Sauce
Pan-seared Salmon with a Preserved Lemon Beurre Blanc

Complements

Rice Pilaf
Vegetable Medley

Dessert

Chef's Selection of House Prepared Pastries
Coffee, Tea, Decaffeinated

PLATED LUNCH MENU

\$42 per person.

Salad

Classic Caesar Salad

Entrées *(Pre-Select One Entree)*

Grilled Salmon Salad
Chicken Marsala
Seared Bistro Steak with Merlot Sauce

Complements *(Pre-Select One Starch and One Vegetable)*

Jasmine Rice
Roasted Garlic Mashed Potatoes
Roasted Vegetable Medley
Broccolini with Roasted Basil and Tomato

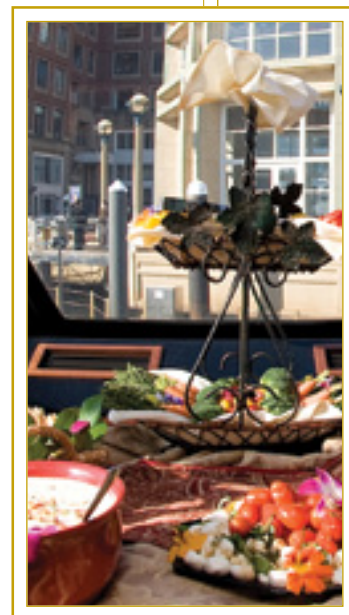
Dessert *(Pre-Select One Dessert)*

New York Style Cheesecake
Carrot Cake
Chocolate Indulgence

Coffee, Tea, Decaffeinated

Vegetarian options available upon request.

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BUFFET DINNER MENU

\$52 per person.

Salad

Garden Salad with fresh Vegetables tossed in a Balsamic Vinaigrette
Freshly Baked Rolls and Butter

Entrées

Roast Sirloin of Beef with all the trimmings served with Au Jus and
Apple Horseradish
Tarragon infused Salmon with a Lemon Butter Sauce
Pan roasted Airline Chicken Breast with Cherry Port Wine Sauce

Complements

Cheese Ravioli with Roasted Tomato Sauce
Herb Roasted Red Bliss Potatoes
Seasonal Vegetable

Dessert *(Pre-Select One Dessert)*

Chef's Selection of House Prepared Pastries
Coffee / Tea / Decaffeinated

PLATED DINNER MENU

\$62 per person.

Salad

Chilled Baby Field Greens with Champagne Vinaigrette Dressing
Roasted Corn & Shrimp Bisque

Entrée duets *(Please select one entrée from each category to be paired together for entire group)*

Surf

Bacon Wrapped Sea Bass with Jalepenos and Blackberry Glaze
Blackened or Grilled Mahi-Mahi with Papaya and Banana Pepper Relish

Turf

8 oz New York Strip Steak *(Medium Rare or Well Done)*
Beef Filet Mignon with Merlot Reduction *(Medium Rare or Well Done)*
Herb Roasted Airline Chicken Breast

Complements *(Select one starch and one vegetable for entire group)*

Chive Basmati Rice with Orange Blossom Water
Lemon-Pepper Roasted Redskin Potatoes and Bell Peppers
Wisconsin Romano and Roasted Garlic Mashed Potatoes
Mascarpone Polenta
Smoked Tomato and Corn Succotash
Apricot and Honey Glazed Carrots
Sautéed Julienne Carrots and Snow Peas

Dessert *(Please select one item)*

New York Style Cheesecake | White Chocolate Raspberry Cheesecake
Carrot Cake | Chocolate Truffle Torte
Coffee / Tea / Decaffeinated

Vegetarian options available upon request.

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CAPTAIN'S CHOICE RECEPTION MENU

\$57 per person.

Butlered Hors d'Oeuvres

Southern Style Short Rib Pot Pie Miniature Pot Pie stuffed with tender, slow cooked Short Ribs baked to perfection

Pear & Almond Brie in Phyllo Pears poached in Red Wine tossed with Almond Slivers wrapped in Phyllo and Baked until Golden Brown

Chicken Tikka Masala with Nigella Seeds Chicken Marinated in Yogurt, Coconut Cream, Chilies with a hint of Turmeric roasted, then finished with Sweet Nigella Seeds

Mini Maryland Crabcakes finished with a Sorrel Remoulade Jumbo Lump Crab Meat with Scallion and select seasonings, pan-seared until golden brown and finished with a Savory Sorrel Remoulade

Stationed Display

Tomato Bruschetta with Fresh Mozzarella and Basil drizzled with a Balsamic Reduction

Vegetable Crudités with Dip

Salads

Field Mix Greens with Grape Tomatoes, Shaved Carrots, Julienne Cucumbers, Red Onions, Herbed Croutons and Shaved Pecorino Cheese, topped with your choice of Herbed Peppercorn or Smoked Tomato Vinaigrette

Tomato, Cucumber and Feta Cheese Salad

Carving Station

Rosemary-Garlic Crusted Tenderloin of Beef with Dried Cranberry & Bourbon Demi-Glace

Pasta Station

Jumbo Lump Crab, Roasted Roma Tomatoes, Baby Spinach and Penne Pasta tossed in a Leek Cream Sauce, finished with Grilled Corn and Scallion Confetti

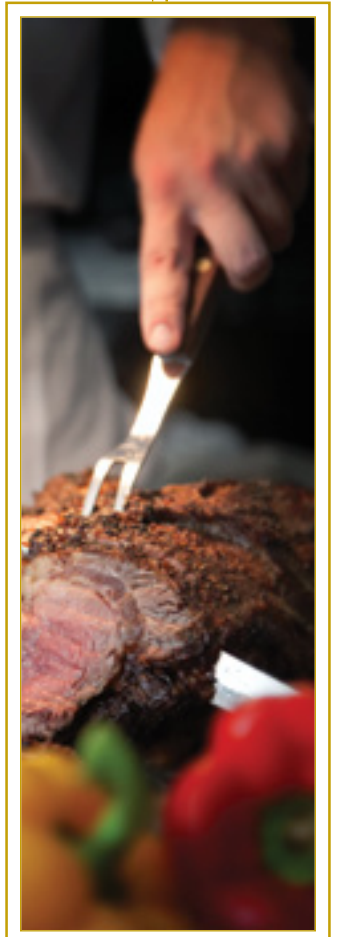
Tri-Colored Tortellini Primavera with Asparagus, Broccolini, Roasted Red & Yellow Peppers and Waxed Beans, slightly sautéed and finished with a preserved Citrus Beurre Blanc

Dessert

Chef's Selection of Pastries

Coffee, Tea, Decaffeinated

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A LA CARTE HORS D'OEUVRES

Butlered Hors d'Oeuvres

- Chicken Cordon Bleu
- Mini Vegetable Egg Roll
- Chicken, Jalapeno & Bacon Triangles
- Spanakopita with Balsamic Fig Reduction
- Thai Curry Samosa Triangles
- Sun-Dried Tomato Feta Pastry
- \$27 per dozen

- Hibachi Steak with Peppers, Jack Cheese & Scallions
- Asian Short Rib Pot Pies
- Mini Monte Cristo Sandwiches
- Mini Reuben Sandwiches
- Shepherd's Pie crowned with Duchess Potatoes
- Grilled Cheese with Brie, Apple & Honey Mustard
- Antipasto Kabob
- Mini Cuban Sandwiches with Pork, Ham, Swiss & Pickles
- \$32 per dozen

- Scallops wrapped in Bacon
- Shrimp Cocktail
- Mini Maryland Crab Cakes with a Sorrel Remoulade
- Coconut Shrimp Spring Roll
- Spinach, Prosciutto & Goat Cheese on Focaccia
- Duck Ravioli with Brandied Blackberry Glaze
- \$37 per dozen

Stationary Displays

- Fresh Fruit and Imported and Domestic Cheese Display accompanied by a medley of Crackers and Crostini
- \$9.00 per person

- Vegetable Crudités with Dip
- \$8.00 per person

- Sliced Smoked Salmon with Miniature Breads, Chopped Eggs, Onions and Capers
- \$10.00 per person

- Baked Brie en Croûte accompanied by assorted Preserves, Crackers and Crostini
- \$10.00 per person

- Assorted Mini Cakes and Pastries
- \$12.00 per person

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BAR PACKAGES

All bar prices do not include taxes or fees. Prices are subject to change.

A cash bar is provided with your cruise. As an alternative, beverage packages may be purchased prior to your event. Each package is priced per person.

Soda And Juice Package

\$7 per person for the first hour • \$3 each additional hour

Beer And Wine Package

This package includes the above as well as a variety of Domestic and Imported Bottled Beers and our house selection of Wine.

\$17 per person for the first hour • \$5 each additional hour

Premium Brand Package

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

\$23 per person for the first hour • \$7 each additional hour

Premium Plus Package

This includes the above package plus an upgraded selection of wine.

\$30 per person for the first hour • \$10 each additional hour

Consumption Bar

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 by either cash or credit card.

Drink Tickets

Drink tickets are available at cash prices plus tax and service.

Wine and Champagne Service

To enhance your menu selection, premium wines and champagnes are available by the bottle. Please inquire for prices and selections.



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