

# ODYSSEY

## WELCOME ABOARD

Breathtaking views of the monument drift past your window. Live music fills the air. Inviting dance floors lure your guests. Distinctive, freshly-prepared entrées and desserts whet your appetite. It's all here. All aboard the ultimate dining cruise experience, the *Odyssey*. No matter the season or the event, our dream team of event planners can craft a memorable experience for you and your guests. The perfect event is just a phone call away.

*Odyssey Cruises* offers exceptional, elegant and attentive dining cruises on climate-controlled decks year-round, creating unforgettable memories on the water. Enjoy a two- or three-hour escape to the signature sophistication and total entertainment experience only a true luxury cruising vessel can provide. Immerse yourself in the chic, welcoming atmosphere of three enclosed decks and one open-air deck, each with a singularly unique setting. Sit back and relax as our highly-trained staff provides the most gracious service and takes care of everything.

*99% of past customers would recommend an Odyssey Cruise to a friend\**  
\*Odyssey Quality Surveys

## WHAT OUR CLIENTS SAY

*"I am writing to recognize Odyssey Cruises for their quality and service that made this event one of the best in our company's history. BP rented the entire Odyssey vessel and we thoroughly enjoyed the entertainment, food and service on all enclosed dining decks. I would eagerly recommend Odyssey Cruises to any company hoping to truly entertain and impress their guests with a unique and entertaining cruise."*  
— BP

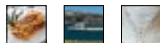
*"From the moment I boarded the boat, the staff was absolutely wonderful. Everyone in our party was extremely impressed with the professionalism and friendliness of the entire staff! The food and service was outstanding! I would definitely recommend a dinner cruise aboard the Odyssey!"*  
— ULINA, INC.

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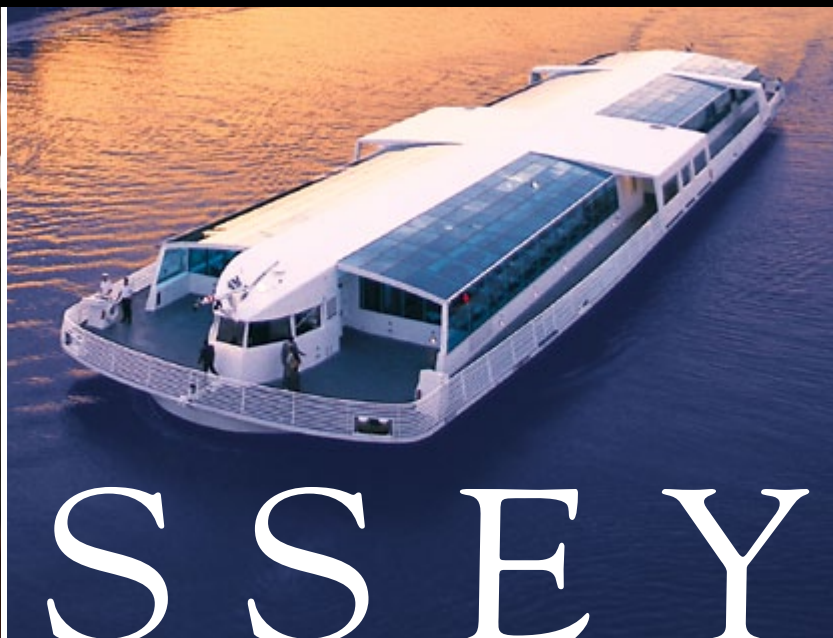
Cruising year-round from Southwest, DC and National Harbor, MD.



CLICK HERE  
TO VIEW OUR  
EXPERIENCE VIDEO



CLICK TO VIEW OUR PHOTO GALLERY



# ODYSSEY

## PRIVATE DECK AND FULL SHIP CHARTERS

An impressive company outing. An unforgettable wedding reception. No matter what you need for your next group event, the *Odyssey* can create a custom package that's perfect for your group. Choose from a private deck or full ship charter and have your own exclusive and unique experience. Indulge your guests with the best way to see the city aboard the ultimate in elegant dining cruises—the *Odyssey*.

With specialized menus, a variety of entertainment choices, an array of bar packages and countless enhancements, your options for elegant entertaining are endless. Let our *Odyssey* Event Planners handle all of the details. Create unforgettable memories and spectacular group events on the water when you book a private deck or full ship charter today.

### OUR PRIVATE DECK AND FULL SHIP CHARTERS ARE PERFECT FOR:

- Trade show and convention entertainment
- Seminars and meetings
- Cocktail receptions
- Holiday parties
- Fundraisers
- Client appreciation
- Team building
- Product launches
- Staff appreciation
- Employee outings

Now offering an additional docking location at National Harbor, MD!



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## CRUISE ENHANCEMENTS

Available for deck and full ship charters for additional charge

### BOARDING PREFERENCES

- Adjustable pick-up and drop-off locations\*
- Customized boarding and cruise times\*

*\*Available for all full ship charters. Option for deck charters, pending availability.*

### ENTERTAINMENT OPTIONS

- Live band
- Jazz trio
- Guitarist
- Pianist
- DJ
- Themed entertainment (balloon artist, caricaturist, magician, etc.)

### DISTINCTIVE MENU OPTIONS

- Seated menus
- Cocktail receptions
- Breakfast
- Vegetarian
- Vegan
- Kosher

### DESSERT DISPLAY PACKAGE

- Viennese Dessert Display
- *Odyssey* Signature Chocolate Fountain

## EXCLUSIVE BAR EXTRAS

- Coffee station
- Champagne toast
- Drink tickets
- Butlered cocktails
- Gourmet coffee station
- Wine upgrade

## MEETING PACKAGES

- Breakfast meetings
- Lunch meetings
- Screen
- Projector
- Microphone
- Podium
- Ability to wire full ship for simultaneous broadcasts or presentations

## PHOTO PACKAGES

- Green screen with customized backdrop
- Roaming photographer
- Souvenir photographs - one for each guest

## ADDITIONAL ENHANCEMENTS

- Custom florals and décor
- Custom linens
- Themed events (such as Casino Night)

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for more information about customization options.  
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# ODYSSEY

## 2011 CRUISE SCHEDULE AND GROUP RATES

<b>BRUNCH</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$59<sup>90*</sup></b>
Saturday & Sunday	10:45am	11:30pm - 1:30pm	
<b>LUNCH</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$51<sup>90*</sup></b>
Monday through Friday	11:15am	12:00pm - 2:00pm	
<b>MIDDAY</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$54<sup>90*</sup></b>
Friday & Saturday	3:00pm	3:30pm - 5:30pm (minimum of 150 guests)	
<b>SUNDAY DINNER</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$94<sup>90*</sup></b>
Sunday	5:00pm	6:00pm - 9:00pm	
<b>DINNER</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$94<sup>90*</sup></b>
Monday through Thursday	6:00pm	7:00pm - 10:00pm	
<b>FRIDAY DINNER</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$99<sup>90*</sup></b>
	7:00pm	8:00pm - 11:00pm	
<b>SATURDAY DINNER</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$113<sup>90*</sup></b>
	7:00pm	8:00pm - 11:00pm	
<b>ODYSSEY MOONLIGHT CRUISE</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$51<sup>90*</sup></b>
Fridays and Saturdays	12:00am	12:30am - 2:30am (minimum of 150 guests)	
<i>All passengers must be over 21 years old (valid ID required).</i>			

Specialty cruises and discounted rates are frequently available. Call in throughout the year for the latest special offers. Some off-peak cruises may be discounted. Our most popular peak season cruises may be priced at a premium due to demand. Please check our website at [Odyssey.com](http://Odyssey.com) for current schedules. *Odyssey* cruises year-round with certain restrictions.

*\*Prices do not include taxes and fees. Offers may not be combined, are not available on all dates and are not available for previously reserved events. Menus, times and prices subject to change. Ask about our Child, Senior and Military Rates. All major credit cards are accepted. Ticket price includes meal (hors d'oeuvres only on Afternoon & Moonlight Cruises), cruise and entertainment. Beverages may also be purchased onboard or your group can purchase a beverage package. Call for available cruises. Change and cancel fees may apply.*

### ATTIRE

**Dinner Cruises:** Collared shirts for men (jackets requested). For women, cocktail wear, a dress or dressy-casual attire. Dark or dressy jeans are acceptable. However, we strongly recommend **no** casual jeans, t-shirts, shorts, athletic shoes or flip flops.

**Lunch, Brunch or Moonlight Cruises:** For men, we recommend dressy casual attire such as nice slacks and a collared shirt. For women, dressy-casual attire. Dark or dressy jeans are acceptable. However, we strongly recommend **no** casual jeans, t-shirts, shorts, athletic shoes or flip flops.

### CONTRACT/DEPOSIT POLICIES

**No refunds or exchanges on unused tickets.** Your signed contract and a 25% non-refundable deposit are required to confirm your reservation. Final passenger guarantee and final payment are due 30 days prior to the cruise. Minimum passenger requirements will apply to all deck charters and full ship charters. Tax-exempt groups are required to submit a District of Columbia tax-exempt letter.

### Call for Reservations and Information.

Advanced reservations strongly recommended.

For 20 or more passengers, 202/488.6010.

For up to 19 passengers, 866/404.8434.



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# ODYSSEY

## DECK LAYOUTS

*Odyssey III* is licensed by the United States Coast Guard to carry 670 passengers and crew.

At times when wind and tide conditions prevent navigation to the Kennedy Center and Georgetown, an alternate route south on the Potomac and past historic Old Town Alexandria will be taken.

### SAN MATEO ROOM

Maximum Capacity: 200 Reception Style  
180 Seated  
Passenger Dining Area: 3100 Sq. Ft.  
Bar: Full service  
Dance Floor Area: 13' x 20'



TOUR THE SAN  
MATEO ROOM

### MARIN ROOM

Maximum Capacity: 300 Reception Style  
150 Seated  
Passenger Dining Area: 3050 Sq. Ft.  
Bar: Full service  
Dance Floor Area: 16' x 22'



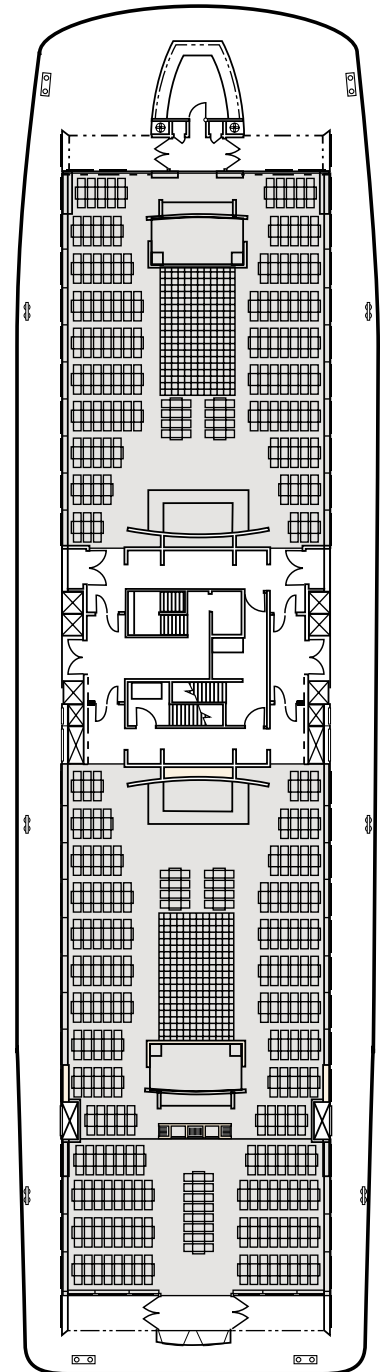
TOUR THE  
MARIN ROOM

### CARNEROS ROOM

Maximum Capacity: 100 Reception Style  
80 Seated  
Passenger Dining Area: 1275 Sq. Ft.  
Bar: Waitstaff service  
This area can be divided in half to  
accommodate two private parties  
of 40 passengers.



TOUR THE  
CARNEROS ROOM



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# ODYSSEY

## BRUNCH BUFFET MENU

Menu items are subject to change.

### SALADS

#### Caesar Salad

*Crisp Romaine Hearts tossed with hand cut Croutons, shaved Parmesan Reggiano, in a traditional Caesar Dressing*

#### Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, Caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a Raspberry Vinaigrette*

### BREAKFAST

#### Scrambled Eggs with Wisconsin Cheddar

#### Turkey Sausage

#### Applewood Smoked Bacon

#### Hash Brown Potatoes with Peppers and Onions

#### Yogurt and Granola Station

### ENTRÉES

#### House-Griddled Belgian Waffles

*Fresh Waffles served with a selection of Maple Syrup, Cinnamon Whipped Cream, Dark Chocolate Shavings and Fresh Berry Sauce*

#### Strawberries and Cream French Toast

*Cinnamon-Battered Texas Toast filled with Strawberry Cream Cheese topped with Fresh Strawberries and Powdered Sugar*

#### Maple-Glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable Ratatouille topped with a chipotle Tomato Cream*

#### Penne Rigatta Primavera

*Penne Pasta tossed with fresh Broccoli, Mushrooms, Red Peppers and Smoked Gouda Cream Sauce*

#### Wild Mushroom Trio

*Shiitake, Portabella, and Button Mushrooms, roasted in Garlic and Onions served with a Tomato Concasse and Rosemary Polenta*

#### Smoked Salmon Station

*Platters of Smoked Salmon, served with a selection of Fresh Bagels, assorted Cheese, Capers and Red Onion*

#### Argentinean Tilapia

*Pan-seared Tilapia fillets marinated in spicy Chimichurri Sauce served with sweet Corn Hominy Posole and crispy Corn Tortilla Strips*

### CARVED TO ORDER

#### Black Pepper-Crusted Sirloin

*Roasted Sirloin with natural Juices and served with Horseradish Cream*

### DESSERT

#### Odyssey's Signature Chocolate Fountain

*Assortment of Domestic and Imported Cheeses, Fresh Fruit, Cakes and Pastries*

## PLATED LUNCH MENU

Menu items are subject to change.

### FIRST COURSE

#### Classic Caesar

*Crisp Romaine Hearts tossed with hand cut Croutons, shaved Parmesan Reggiano, in a traditional Caesar Dressing*

#### Shrimp and Corn Chowder

*Roasted Sweet Corn, Gulf Shrimp, Red Peppers and Potato with fresh Cream with an herbed Crouton*

#### Caramelized Duck en Croûte

*Duck Confit, Forest Mushrooms, Sage and Monterrey Jack Cheese baked in a Puffed Pastry, served over Spaghetti Squash, with Dried Cherries, Candied Pecans and drizzle of Marsala Wine Demi-glace*

### MAIN COURSE

#### Maple-Glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream*

#### Sesame-Grilled Salmon Fillet

*Fillet of grilled Salmon, roasted with Sesame, Soy and fresh Ginger, served atop Jasmine Rice and a salad of Romaine in a light Rice Wine Vinaigrette*

#### Seafood Ravioli Gratinée

*Jumbo Ravioli filled with imported Italian cheeses, topped with Gulf Shrimp, Bay Scallops, and a rustic Pomodoro Sauce*

#### Roasted Vegetable Napoleon

*Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with a White Bean Puree between crispy Lavash, served with a fresh basil Marinara*

### DESSERTS

#### New York Style Cheesecake

*Traditional rich Cheesecake atop a seasonal Glaze*

#### Odyssey's Signature Decadent Chocolate Truffle Torte

*Rich two layer Moist Cake filled with a delicate Chocolate Mousse fully enrobed in a smooth Dark Chocolate Ganache*

#### Strawberry Shortcake

*Fresh Strawberries and Whipped Cream over our Chef's homemade Shortcake*

#### Double Chocolate Brownie Sundae

*A double Chocolate Brownie served a la mode*

#### Chef's Selection of Fresh Fruits

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# ODYSSEY

## PLATED DINNER MENU

Menu items are subject to change.

### FIRST COURSE

#### Caramelized Duck en Croûte

*Duck Confit, Forest Mushrooms, Sage and Monterrey Jack Cheese baked in a Puffed Pastry, served over Spaghetti Squash, with Dried Cherries, Candied Pecans and drizzle of Marsala Wine Demi-glace*

#### Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, Caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a Raspberry Vinaigrette*

#### Shrimp and Corn Chowder

*Roasted Sweet Corn, Gulf Shrimp, Red Peppers and Potato with fresh Cream with an herbed Crouton*

#### Seafood Mélange

*Fresh Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Peppers and Dijon into a cake, accompanied with toasted Crostini*

### MAIN COURSE

#### Maple-Glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream*

#### Argentinean Salmon

*Pan-seared Salmon fillet marinated in Spicy Chimichurri Sauce, served over fried mashed Yucca Cake with Sweet Corn, Hominy Posole and crispy Corn Tortilla Strips*

#### Seafood Ravioli Gratinee

*Jumbo Ravioli filled with imported Italian cheeses, topped with Gulf Shrimp, Bay Scallops, and a rustic Pomodoro Sauce*

#### Mushroom Braised Short Ribs

*Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with garlic mashed Potatoes, Puff Pastry and crispy Onion Straws*

#### Bourbon and Peach-Glazed Pork Tenderloin

*Tender Pork Loin marinated in a Peach Bourbon Glaze served with fresh harvest Green Beans and Sweet Potato Hash Browns*

#### Roasted Vegetable Napoleon

*Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with a White Bean Puree between crispy Lavash, served with a fresh basil Marinara*

### DESSERTS

#### New York Style Cheesecake

*Traditional rich Cheesecake atop a seasonal Glaze*

#### Odyssey's Signature Decadent Chocolate Truffle Torte

*Rich two layer Moist Cake filled with a delicate Chocolate Mousse fully enrobed in a smooth Dark Chocolate Ganache*

#### Peach and Blueberry Crisp

*Peach Crisp served warm with Vanilla Bean Ice Cream and a light Blueberry Puree*

#### Chef's Daily Special

*Daily our Chef creates a specialty dessert for those creative pallets*

#### Chef's Selection of Fresh Fruits

## DINNER FOOD STATION MENU\*

Menu items are subject to change. Available to deck or ship charters only.

### CHEF'S CHOICE OF HORS D'OEUVRES

#### SALADS

##### Caesar Salad

*Crisp Romaine Hearts tossed with hand cut Croutons, shaved Parmesan Reggiano, in a traditional Caesar Dressing*

##### Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, Caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a Raspberry Vinaigrette*

### ENTRÉES

#### Penne Rigatta Primavera

*Penne Pasta tossed with Broccoli, Mushrooms, Red Peppers and Smoked Gouda Cream Sauce*

#### Maple-Glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable Ratatouille topped with a Chipotle Tomato Cream*

#### Argentinean Salmon and Tilapia

*Pan-seared Fresh Salmon and Tilapia fillets marinated in spicy Chimichurri Sauce served with sweet Corn Hominy Posole and crispy Corn Tortilla Strips*

### CARVED TO ORDER

#### Black Pepper-Crusted Sirloin

*Whole Sirloin roasted with natural Juices and served with Horseradish Cream*

### ACCOMPANIMENTS

#### Red Skinned Mashed Potatoes

#### Herb Roasted Fresh Seasonal Vegetables

### DESSERTS

#### Assortment of Freshly Baked Pastries and Fresh Seasonal Fruits and Berries

\*Available for Private Room, Deck or Ship Charters only.



## BAR PACKAGE CONTENTS

The following packages have been designed to complement any event! From our simplest Soda Package to our "full service" Premium Package, we offer something for everyone. Each package is priced per passenger and includes unlimited service for the indicated bar items for the duration of your event.

### **SODA AND JUICE PACKAGE**

*Includes unlimited Soft Drinks and Fresh Juices. This package is great for school and senior groups looking for a non-alcoholic alternative.*

**Lunch \$6<sup>00</sup> | Dinner \$8<sup>00</sup> per person**

### **NON-ALCOHOLIC FROZEN MOCKTAILS**

*Add a little fun with this package. Includes the above along with Specialty Frozen Drinks.*

**Lunch \$15<sup>00</sup> per person | Dinner \$17<sup>00</sup>**

### **BEER, WINE AND JUICE PACKAGE**

*Includes the above package plus an assortment of Bottled Water and Fresh Juices. Also included are a variety of Domestic and Imported Bottled Beers and our fine House Wines (Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio and White Zinfandel).*

**Lunch \$22<sup>00</sup> | Dinner \$26<sup>00</sup>**

### **CALL BRAND PACKAGE**

*Includes the above packages plus a variety of Domestic & Imported Bottled Beers, House Wines & our House Liqueurs & Cordials.*

**Lunch \$28<sup>00</sup> | Dinner \$32<sup>00</sup>**

### **PREMIUM BRAND PACKAGE**

*Includes the above packages plus our Top Shelf Liquors, Cordials, Ports, Cognacs and Armagnacs. Also included are Frozen Drinks, such as Strawberry Daquiris and Piña Coladas.*

**Lunch \$32<sup>00</sup> | Dinner \$36<sup>00</sup>**

### **PREMIUM PLUS PACKAGE**

*Includes the above packages plus a selection of upgraded wine.*

**Lunch \$40<sup>00</sup> | Dinner \$50<sup>00</sup>**

## HORS D'OEUVRES

**FRUIT, VEGETABLE AND CHEESE DISPLAY** \$9<sup>00</sup>

**CHEF'S SELECTION OF HORS D'OEUVRES** \$10<sup>00</sup>

*\*Allow our chef to prepare a variety of hot and cold hors d'oeuvres to be butlered to your guests*

**PREMIUM PACKAGE** \$12<sup>00</sup>

**Cold items:**

Fresh Cherry Tomato with Mozzarella and Basil on Crostini,  
Grilled Asparagus Wrapped in Prosciutto with Sun Dried Tomato Cream Cheese and  
Cucumber Wheels with Herbed Goat Cheese and Baby Shrimp

**Hot items:**

Vegetable Spring Rolls with Sweet and Sour Sauce, Mini Monte Cristo,  
Toasted Phyllo with Smoked Salmon and Chives, Mini Shepherd's Pie and Coquilles St. Jacques

**DELUXE PACKAGE** \$15<sup>00</sup>

**Cold items:**

Chilled Spiced Shrimp with Red Pepper Aioli,  
Grilled Asparagus Wrapped in Prosciutto with Sun Dried Tomato Cream Cheese and  
California Sushi Rolls with Wasabi Soy Sauce

**Hot items:**

Maryland Crab Cakes drizzled with Lemon Garlic Aioli,  
Beef Wellington with Horseradish Cream, Lobster Cobbler, Veal Saltimbocca,  
Brie and Raspberry Purses and Toasted Phyllo stuffed with Spinach and Boursin Cheese

*Prices are per person and do not include taxes and fees. Prices and item availability are subject to change.*

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