



# ODYSSEY

## WELCOME ABOARD

Odyssey Cruises offers exceptional, elegant and attentive dining cruises—creating unforgettable memories and spectacular events on the water. Enjoy a two- or three-hour escape to the signature elegance and total entertainment experience only a true luxury cruising vessel can provide. Immerse yourself in the distinctive and 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 attentive service and takes care of everything.

Spectacular monumental views drift past your window. Live music fills the air. Inviting dance floors lure guests. Elegant entrees and desserts whet your appetite. It's all here. All aboard the ultimate dining cruise indulgence, the Odyssey. No matter the season or the event, our Odyssey Event Planners can craft a memorable experience for you and your guests. The perfect event is just a phone call away.

*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.

*Odyssey Cruises was named Citysearch's Best of 2007 in the Waterfront Dining Category.*

Best  Citysearch



[www.EntertainmentCruises.com](http://www.EntertainmentCruises.com) | 202/488.6010

## 2009 CRUISE SCHEDULE AND GROUP RATES

<b>BRUNCH</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$62<sup>90*</sup></b>
Saturday	10:45am	11:30pm - 1:30pm	
Sunday	11:15am	12:00pm - 2:00pm	
<b>LUNCH</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$48<sup>90*</sup></b>
Monday through Friday	10:45am	11:30am - 1:30pm	
<b>MIDDAY</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$52<sup>90*</sup></b>
Friday & Saturday	3:00pm (minimum of 150 guests)	3:30pm - 5:30pm	
<b>SUNDAY DINNER</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$92<sup>90*</sup></b>
Sunday	5:00pm	6:00pm - 9:00pm	
<b>DINNER</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$92<sup>90*</sup></b>
Monday through Thursday	6:00pm	7:00pm - 10:00pm	
Friday	7:00pm	8:00pm - 11:00pm	
Saturday	7:00pm	8:00pm - 11:00pm	
<b>ODYSSEY MOONLIGHT CRUISE</b>	<b>Board</b>	<b>Cruise</b>	<b>from \$49<sup>90*</sup></b>
Fridays and Saturdays	12:00am (minimum of 150 guests)	12:30am - 2:30am	
<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, fees or your 18% pre-paid service charge. 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

Jackets are strongly recommended for men and cocktail attire for women for Dinner Cruises. Dressy-causal attire, such as nice slacks and collared shirts, is recommended for Brunch and Lunch Cruises. We request no jeans, shorts, tank tops or halter-tops are worn on any cruise.

### 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, 866/487.3866.



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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'



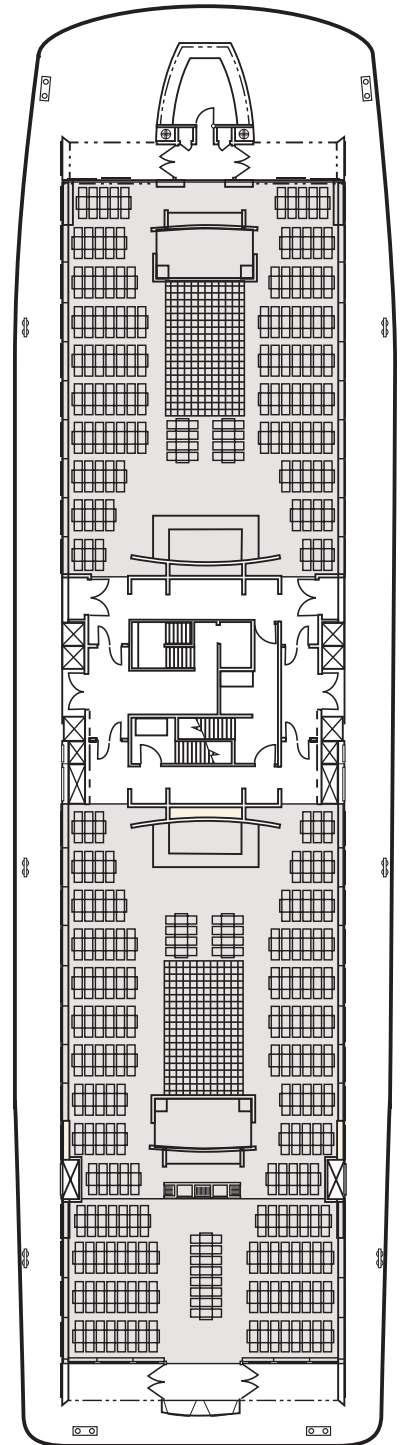
### MARIN ROOM

Maximum Capacity: 200 Reception Style  
150 Seated  
Passenger Dining Area: 3050 Sq. Ft.  
Bar: Full service  
Dance Floor Area: 16' x 22'



### 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.



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# ODYSSEY

## BRUNCH BUFFET MENU

Menu items are subject to change.

### SALADS

#### Caesar Salad

*Crisp Romaine Hearts tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese*

#### Chef's Selection of Fresh Seasonal Salads

### BREAKFAST

#### Scrambled Eggs with Wisconsin Cheddar

#### Country Link Sausage

#### Applewood Smoked Bacon

#### Hash Brown Potatoes with Peppers and Onions

### ENTRÉES

#### Pasta Primavera

*Imported Fresh Pasta tossed with Roasted Red Peppers, Broccoli, Wild Mushrooms and Grape Tomatoes*

#### House-Griddled Belgian Waffles

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

#### Bananas Foster French Toast

*Cinnamon-Battered Texas Toast filled with Banana Cream Cheese, Toasted Pecans and Brown Sugar*

#### Vegetable Balsamico

*Roasted Seasonal Vegetables tossed with Pomodoro Sauce and topped with Asiago Bread Crumbs*

#### Lemon-Basil Chicken

*Pan-Seared Chicken Breast served with Button Mushrooms, Red and Yellow Peppers and a Chardonnay Wine Reduction*

#### Whole Roasted Wild Alaskan Salmon

*Served with a Whole Grain Mustard Crust and Fresh Lemon*

### CARVED TO ORDER

#### Whole Roasted Sirloin

*Served with Natural Juices and Horseradish Cream, carved to order*

### ODYSSEY KIDS

#### Lightly-fried Chicken Tenders

#### Seasoned Fries

### DESSERT

#### Odyssey's Signature Chocolate Fountain

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

## LUNCH MENU

Menu items are subject to change.

### FIRST COURSE

#### Antipasto Plate

*An assortment of Domestic and Imported Meats and Cheeses, drizzled with a Basil Pesto Balsamic Reduction*

#### Classic Caesar

*Crisp Romaine Lettuce tossed with tangy Caesar Dressing, Herb Croutons and Parmesan Cheese*

#### Lobster Bisque

*Rich Lobster simmered in Butter and Cream, blended with a touch of Sherry*

### MAIN COURSE

#### Tuscan Chicken

*Pan-seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-dried Tomato and Cheeses, served with a Vegetable Orzo and Sautéed Swiss Chard*

#### Syrach Braised Center Cut of Beef

*Tender cut of Beef slow roasted with a Savory Red Wine Demi-Glace and accompanied by White Truffle Mashed Potatoes and Fresh Seasonal Vegetables*

#### Seafood Ravioli Gratineé

*Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragù*

#### Asian Grilled Salmon

*Sesame Grilled Salmon roasted with Soy and Ginger served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Sesame Ginger Rice Salad*

#### Mediterranean Vegetable Purse

*Israeli Couscous, Roasted Vegetables and Imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Eggplant Confit, Grilled Baby Carrots and Asparagus, all finished with Fire-Roasted Red Pepper Puree*

### DESSERTS

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

#### Bread Pudding

#### Strawberry Shortcake

#### New York Style Cheesecake

#### Chef's Selection of Fresh Fruit

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# ODYSSEY

## PLATED DINNER MENU

Menu items are subject to change.

### FIRST COURSE

#### Antipasto Plate

*An assortment of Domestic and Imported Meats and Cheeses, drizzled with a Basil Pesto Balsamic Reduction*

#### Boston Bibb Salad

*Leafy Greens tossed with Red & Yellow Peppers, Radishes, Chick Peas, Tomato Concasse and Crumbled Gorgonzola in a Parmesan Vinaigrette*

#### Lobster Bisque

*Rich Lobster simmered in Butter and Cream, blended with a touch of Sherry*

#### Argentinean Scallops

*Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Creamy Spinach and Au Gratin Parmesan Cheese*

### MAIN COURSE

#### Tuscan Chicken

*Pan-seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-dried Tomato and Cheeses, served with a Vegetable Orzo and Sautéed Swiss Chard*

#### Syrah Braised Center Cut of Beef

*Tender cut of Beef slow-roasted with a Savory Red Wine Demi-Glace and accompanied by White Truffle Mashed Potatoes and Fresh Seasonal Vegetables*

#### Seafood Ravioli Gratiné

*Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu*

#### Boneless Pork Chop

*Grilled Boneless Pork finished with a Lemon Rosemary White Wine Reduction served with a Double Baked Cheddar and Bacon Yukon Gold Potato*

#### Mojito Salmon

*Wild Alaskan Salmon encrusted with Crispy Tortillas and Citrus flavors served with Fire Roasted Vegetables and a Colusari Red Rice*

#### Mediterranean Vegetable Purse

*Israeli Couscous, Roasted Vegetables and Imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Eggplant Confit, Grilled Baby Carrots and Asparagus, all finished with Fire-Roasted Red Pepper Puree*

### DESSERTS

Double Chocolate Brownie Sundae

Bread Pudding

New York Style Cheesecake

Odyssey's Signature Decadent Chocolate Truffle Torte

Traditional Key Lime Pie

## 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 Classic Caesar Dressing, Herb Croutons and Parmesan Cheese*

##### Chef's Daily Selection of Fresh Salads

### ENTRÉES

#### Lemon-Basil Chicken Breast

*Pan-Seared Chicken served with Button Mushrooms, Red and Yellow Peppers and a Chardonnay Wine Reduction*

#### Whole Roasted Wild Alaskan Salmon

*Served with a Whole Grain Mustard Crust and Fresh Lemon*

#### Pasta Primavera

*Imported Fresh Pasta tossed with Roasted Red Peppers, Broccoli, Wild Mushrooms and Grape Tomatoes*

### CARVED TO ORDER

#### Black Pepper-Crusted Sirloin

*Roasted whole with Natural Juices and served with Horseradish Cream*

### ACCOMPANIMENTS

#### Red Skinned Mashed Potatoes

#### Herb Roasted Fresh Seasonal Vegetables

### DESSERTS

Assortment of Freshly Baked Pastries complemented with Fresh Seasonal Berries

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



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# ODYSSEY

## 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. Please ask your Event Planner for beverage package pricing.

### 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 \$18<sup>00</sup> | Dinner \$22<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 \$24<sup>00</sup> | Dinner \$28<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 \$28<sup>00</sup> | Dinner \$32<sup>00</sup>

## HORS D'OEUVRES

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

CHEF'S SELECTION OF HORS D'OEUVRES \$8<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 \$11<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:

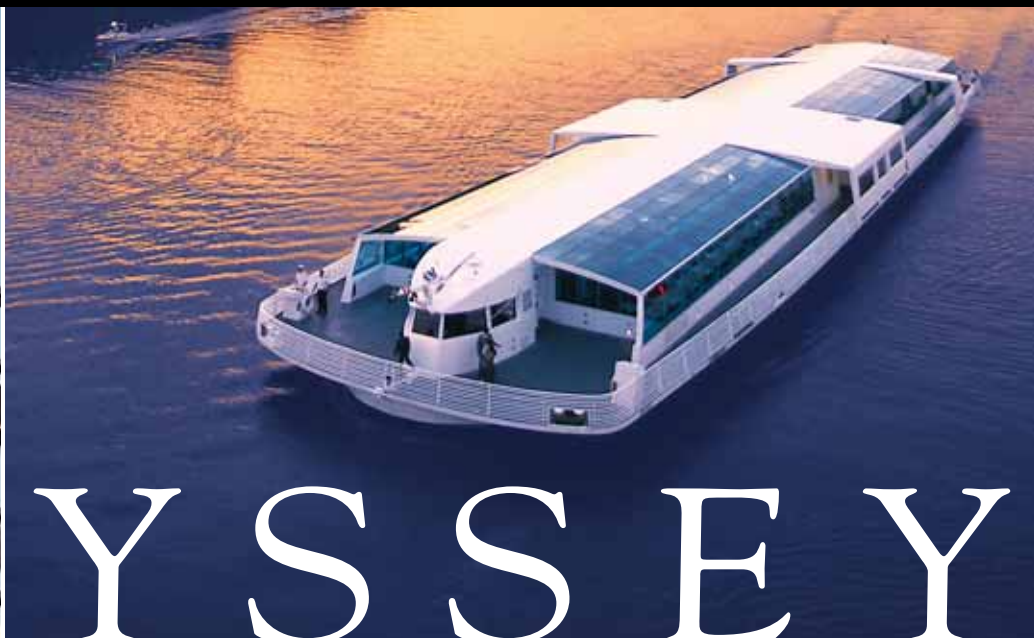
Chilled Spiced Shrimp with Red Pepper Aioli,  
Grilled Asparagus Wrapped in Prosciutto with Sun Dried Tomato Cream Cheese and  
California Sushi Rolls with Wasabi Soy Sauce

Hot items:

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

*Prices are per person and do not include taxes, fees or prepaid service charges. Prices and item availability are subject to change.*

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# 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 luxury 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

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



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## CRUISE ENHANCEMENTS

Available for deck and full ship charters

### 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

- Vienneuse 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)

Call 202/488.6010 or visit [www.EntertainmentCruises.com](http://www.EntertainmentCruises.com)  
for more information about customization options.

