



# ODYSSEY

## 2007 WEDDING PACKAGES

### Rehearsal Dinners

Begin your wedding weekend by hosting your family and friends to a rehearsal dinner that they won't forget. Step aboard the Odyssey and enjoy an evening of dining, dancing and spectacular views of the Nation's monuments. Odyssey's staff and service will create unforgettable memories as you start your new life together. Call our event consultant for more details.

*Inclusive Price:* \$112<sup>91</sup> – \$135<sup>53</sup> per person

### CRUISE TYPES

All prices include taxes, fees, prepaid service charges and any fuel surcharges.

#### Weekday Luncheon Reception Cruise

- Three-hour event
- Selection of a delicious three-course plated luncheon menu or food station menu (with private full room charter)
- Custom wedding cake and chocolate dipped strawberries
- Complimentary champagne toast
- Choice of live entertainment or DJ with private full room charter
- Spectacular views of the monuments
- Complimentary One-Year Anniversary Dinner for Bride and Groom

*Inclusive Price:* \$64<sup>76</sup> per person

#### Saturday and Sunday Brunch Reception Cruise

- Three-hour event
- Selection of a delicious three-course plated luncheon menu (with private full room charter) or elegant brunch menu
- Custom wedding cake and chocolate dipped strawberries
- Unlimited champagne, juice and soda
- Choice of live entertainment or DJ with private full room charter
- Spectacular views of the monuments
- Complimentary One-Year Anniversary Dinner for Bride and Groom

*Inclusive Price:* \$82<sup>05</sup> per person Saturday  
\$83<sup>38</sup> per person Sunday

#### Premier Dinner Reception Cruise

- Four-hour event
- Chef's choice hors d'oeuvres butlered during boarding
- Selection of a delicious three-course plated dinner menu or food station menu (with private full room charter)
- Custom wedding cake and chocolate dipped strawberries
- Complimentary champagne toast
- Choice of live entertainment or DJ with private full room charter
- Spectacular views of the monuments
- Complimentary One-Year Anniversary Dinner for Bride and Groom

*Inclusive Price:* \$123<sup>92</sup> per person Sunday – Thursday  
\$134<sup>56</sup> per person Friday  
\$146<sup>53</sup> per person Saturday

*Romantic Onboard Ceremonies also available! Ask for more details!*

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## ENHANCEMENTS

### **Additional Reception Time**

*Let the party continue aboard the ship while dockside. Additional dockside time may be purchased in advance. Please ask your wedding consultant for details and pricing.*

### **Hors d'Oeuvres Options**

*Odyssey offers a wide selection of delicious hot and cold hors d'oeuvres to enhance your guests' overall dining experience.*

### **Unlimited Bar Package Options**

*For your convenience Odyssey offers the following beverage options for your guests:*

- Beer, Wine, Juice and Soda*
- Call Brand Liquor Package*
- Premium Brand Liquor Package*
- Upgraded Wines*

*Unlimited bar packages range in price*

*\$23<sup>40</sup> – \$41<sup>60</sup> per person*

*Please note: Prices include taxes, fees, service charges and any fuel surcharges and are subject to change.*

Odyssey can personalize your wedding menus, provide additional entertainment options and assist with recommendations for a variety of wedding services. Ask for our preferred vendor list for suggestions.



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## 2007 CRUISE SCHEDULE

### Saturday Champagne Brunch

### Sunday Champagne Brunch

Board: 10:45am Cruise: 11:30am - 1:30pm

### Monday through Friday Lunch

Board: 10:45am Cruise: 11:30am - 1:30pm

### Sunday Dinner

Board: 5:00pm Cruise: 6:00pm - 9:00pm

### Monday through Thursday Dinner

Board: 6:00pm Cruise: 7:00pm - 10:00pm

### Friday Dinner

### Saturday Dinner

Board: 7:00pm Cruise: 8:00pm - 11:00pm

Cruise times are subject to change. No refunds or exchanges on unused tickets. Odyssey cruises year-round with certain restrictions.

## ATTIRE

Jackets are recommended for Dinner Cruises.

Dress-casual wear is recommended for Brunch/Lunch Cruises.

*Children 3-11 are 1/2 the adult rates excluding dinner. Children under 3 are free. All major credit cards are accepted. Ticket price includes meal, cruise and entertainment, taxes, fees, service charges and any fuel surcharges and are subject to change. Coffee, tea and iced tea are complimentary. Beverages may also be purchased onboard.*



## CONTRACT/DEPOSIT POLICIES

To secure your requested date, Odyssey requires a 25% non-refundable deposit for all wedding parties. Also, to assure first class service and set up, Odyssey requires a final payment in full and guest count 14 days prior to your event.

- Please note: prices include taxes, fees, prepaid service charges and any fuel surcharges.
- Prices, times and items are subject to change.

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## SAMPLE LUNCH MENU

Items are subject to change.

### FIRST COURSE

#### Roasted Duck Confit

*Slow Cooked Duck with Natural Juices and Aged Tawny Port served atop a Double Ripe Plantain Torte and a relish of Dried Island Fruits and Candied Walnuts*

#### Classic Caesar

*Crisp Romaine Lettuce tossed with Parmesan Cheese and Croutons served with a Classic Caesar Dressing*

#### Crab and Corn Chowder

*Gulf Coast Blue Crab and Tender Sweet Corn simmered with Yukon-Gold Potatoes and Chipotle Pepper Cream*

### MAIN COURSE

#### Herb and Boursin Cheese Roasted Chicken

*Pan-seared Chicken Breast stuffed with Fresh Herbs and Boursin Cheese served with Swiss Chard and a Tuscan White Bean Ragù*

#### Asian Grilled Salmon

*Sesame-Crusted Salmon roasted with Soy and Ginger and served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Turmeric Rice Pilaf*

#### Beef Short Ribs

*Syrab-braised Short Ribs served Boneless with White Truffle Mashed Potatoes, Garlic Spinach and a Petite Crock of Bleu Cheese Fondue*

#### Seafood Ravioli Gratinee

*Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished au gratin with Reggiano Parmigiano Cheese and Spicy Tomato Puree*

#### Baked Portabella Purse

*Marinated Portabella Mushrooms with Sautéed Spinach and Julienne Peppers baked with Imported Cheeses in a delicately wrapped Flaky Butter Crust*

### DESSERTS

*Custom Wedding Cake and Chocolate Dipped Strawberries*

*Our Chef would be happy to prepare a Vegetarian option should you prefer one. Simply notify your server.*

## SAMPLE DINNER MENU

Items are subject to change.

### APPETIZER

*Chef Selection of Hot and Cold Hors d'Oeuvres*

### FIRST COURSE

#### Roasted Duck Confit

*Slow Cooked Duck with Natural Juices and Aged Tawny Port served atop a Double Ripe Plantain Torte and a relish of Dried Island Fruits and Candied Walnuts*

#### Field Greens with White Truffle Oil

*Baby Frissee, Radicchio and other Exotic Greens tossed with Shaved Parmesan Cheese, Red and Yellow Tomatoes, and Truffle Oil Vinaigrette*

#### Crab and Corn Chowder

*Gulf Coast Blue Crab and Tender Sweet Corn simmered with Yukon-Gold Potatoes and Chipotle Pepper Cream*

#### Lobster Cobbler

*Deep Pastry Tart brimming with a Rich Pacific Rim Lobster Filling atop a duet of Spicy Tomato Concasse and drizzled Cognac Reduction*

### MAIN COURSE

#### Herb and Boursin Cheese Roasted Chicken

*Pan-seared Chicken Breast stuffed with Fresh Herbs and Boursin Cheese served with Swiss Chard and a Tuscan White Bean Ragù*

#### North Atlantic Salmon

*Garlic and Dill Marinated Salmon roasted with a splash of Chardonnay and served over Cajun Spiced Couscous and a Tower of Roasted Ratatouille Vegetables*

#### Beef Short Ribs

*Syrab-braised Short Ribs served Boneless with White Truffle Mashed Potatoes, Garlic Spinach and a Petite Crock of Bleu Cheese Fondue*

#### Seafood Ravioli Gratinee

*Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished au gratin with Reggiano Parmigiano Cheese and Spicy Tomato Puree*

#### Two Bone French Pork Chop

*Center Cut grilled and finished with a Lemon-Rosemary White Wine Reduction and served with Citrus Herb Roasted Potatoes, Red and Yellow Bell Peppers, and Sautéed Eggplant*

#### Baked Portabella Purse

*Marinated Portabella Mushrooms with Sautéed Spinach and Julienne Peppers baked with Imported Cheeses in a delicately wrapped Flaky Butter Crust*

### DESSERTS

*Custom Wedding Cake and Chocolate Dipped Strawberries*

*Our Chef would be happy to prepare a Vegetarian option should you prefer one. Simply notify your server.*

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## SAMPLE BRUNCH BUFFET

Items are subject to change.

### SALADS

#### Tomato and Cucumber Salad

*With Feta Cheese and Red Wine Vinaigrette*

#### Chopped Chicken Salad

*Roasted Chicken, Plum Tomatoes, Avocado, Bacon and Bleu Cheese with a Honey Poppy Seed Dressing*

#### Chipotle Caesar Salad

*Crisp Romaine Hearts tossed with Smoked Chipotle Caesar Dressing*

### BREAKFAST

#### Scrambled Eggs with Wisconsin Cheddar

#### Country Link Sausage

#### Applewood Smoked Bacon

#### Hash Brown Potatoes with Peppers and Onion

### ENTREES

#### Eggplant Parmesan

*Sautéed Eggplant with Two Cheeses in a Marinara Reduction*

#### Cavatappi Al Forno

*Imported Cavatappi Pasta baked with Four Cheeses and tossed with Roasted Mushrooms and Peppers*

#### House-Griddled Belgian Waffles

*Served with a Selection of Maple Syrup, Cinnamon Whipped Cream, Dark Chocolate Shavings and Fresh Berry Sauce*

#### Banana French Toast

*Battered Texas Toast stuffed with Banana Cream Cheese, garnished with Toasted Almonds and Strawberries*

#### Lemon-Basil Chicken

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

#### Roasted Seasonal Vegetables

### CARVED TO ORDER

#### Atlantic Salmon

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

#### Whole Roasted Sirloin

*Served with Natural Juices and Horseradish Cream*

### ODYSSEY KIDS

#### Lightly Fried Chicken Tenders

#### Seasoned Fries

#### Old Fashioned Macaroni and Cheese

#### Mini-Pizzas

Custom Wedding Cake and Chocolate Dipped Strawberries

## SAMPLE DINNER FOOD STATION\*

Items are subject to change.

### HORS D'OEUVRES

#### Red Tomato Crisp

*filled with Nova Lox Mousse and Mujjol Caviar*

#### Striped European Cucumber

*topped with Whipped Basil Feta Cheese*

#### Toasted Phyllo topped with Spinach and Boursin Cheese

#### Mini Chicken Cordon Bleu

### SALADS

#### Chipotle Caesar Salad

*Crisp Romaine Hearts tossed with Smoked Chipotle Caesar Dressing*

#### Antipasto

*Assortment of Roasted and Marinated Vegetables and Domestic and Imported Cheeses*

#### Chinese Ginger Chicken Salad

*Exotic Greens with Sesame Chicken, Carrots, Scallions, Crispy Wonton Noodles and a Peanut Ginger Dressing*

### ENTRÉES

#### Black Pepper-Crusted Sirloin

*Roasted Whole with Natural Juices and Carved to Order served with Horseradish Cream*

#### Lemon-Basil Chicken

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

#### Atlantic Salmon

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

#### Cavatappi Al Forno

*Imported Cavatappi Pasta baked with Four Cheeses and tossed with Roasted Mushrooms and Peppers*

### ACCOMPANIMENTS

#### Truffle Mashed Potatoes

#### Roasted Seasonal Vegetables

### DESSERTS

*Custom Wedding Cake and Chocolate Dipped Strawberries*

*\*Lunch Food Station Menu is also available. Menus are subject to change. Available for full ship, San Mateo or Main Deck charters only.*

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## BAR PACKAGES

### SODA, JUICE, WINE & BEER PACKAGE

#### Sample Menu

<b>Bottled Water</b> Evian Perrier	<b>Juice</b> Orange Grapefruit Cranberry Pineapple Tomato	<b>Bottled Beer</b> Budweiser Bud Light Samuel Adams Miller Lite Amstel Light Corona Bass Ale Buckler (Non-Alcoholic)
<b>Soda</b> Coca-Cola Products	<b>House Wine</b> Chardonnay White Zinfandel Cabernet Sauvignon Merlot	

### CALL BRAND PACKAGE

#### Sample Menu

<b>Bourbon</b> Early Times	<b>Tequila</b> Sauza Gold	<b>Cordials</b> Amaretto Apple Schnapps Butterscotch Schnapps Blue Curaco Crème de Banana Crème de Cassis Crème de Cacao Crème de Menthe Peppermint Schnapps Peach Schnapps Sloe Gin Triple Sec
<b>Gin</b> Beefeater	<b>Vodka</b> Skyy	
<b>Rum</b> Bacardi	<b>Whiskey</b> Seagram's 7	
<b>Scotch</b> Cluny	<b>Brandy</b> Christian Brothers	

### PREMIUM BRAND PACKAGE

#### Sample Menu

<b>Bourbon</b> Jim Beam Maker's Mark	<b>Vodka</b> Absolut Absolut Citron Skyy Orange Skyy Vanilla Skyy Raspberry Ketel One	<b>DiSaronno Amaretto</b> Grand Marnier Drambuie Cointreau Midori Southern Comfort
<b>Rum</b> Myers Malibu Malibu Mango Captain Morgan	<b>Whiskey</b> Crown Royal Jim Beam Jack Daniel's Maker's Mark Jameson's Canadian Club	<b>Cognac, Etc.</b> Courvoisier Hennessy Harvey's Bristol Cream Dry Sac Tawny Port Ruby Port
<b>Scotch</b> Dewars Chivas Regal Glenfiddich Johnny Walker Red Glenlivet	<b>Cordials</b> B&B Bailey's Irish Cream Sambuca Chambord Kahlua Frangelico	<b>Champagne</b> Cappucino Espresso
<b>Tequila</b> Cuervo Gold		

#### Frozen Cocktails

Assorted Daiquiris and Margaritas available with or without alcohol.  
Lime, Strawberry and Pina Colada

Odyssey's gourmet coffee station is also available for an additional \$7.00 per person (included in Premium and Deluxe Brand Packages). It includes regular and decaffeinated house blend coffees and assorted toppings (whipped cream, shaved white chocolate, cinnamon, cocoa and mint) served with chocolate-dipped spoons. Coffee, tea and iced tea are complimentary. All items are subject to availability.

## BEVERAGE PACKAGES

Items are subject to change.

	Brunch/Lunch	Dinner/Moonlight
Juices and Soft Drinks	\$12	\$14
Non-Alcoholic Frozen Drinks, Non-Alcoholic Beers, Juices and Soft Drinks	\$15	\$17
Domestic Beer, House Wine, Juices, Soft Drinks and Bottled Water	\$18	\$22
House Brand Package	\$24	\$28
Premium Brand Package	\$28	\$32

Beverage Packages are a per person price beginning at boarding throughout the length of the cruise. Beverage Packages for extra cruising and dockside hours are an additional charge. Coffee, tea and iced tea are complimentary. Soda and juice are complimentary for children under 11.

## SAMPLE HORS d'OEUVRES

Items are subject to change.

### COLD

Fresh Cherry Tomato with Mozzarella and Basil on Crostini	\$60
Basil Pesto and Feta Spread on Flat Bread	\$60
Smoked Salmon and Cream Cheese Mini Croustades	\$70
Toasted Phyllo topped with Santa-Fe Smoked Chicken	\$70
Grilled Asparagus Wrapped in Prosciutto and Sun-Dried Tomato Cream Cheese	\$90
Chilled Spiced Shrimp with Red Pepper Aioli	\$120
California Sushi Rolls with Wasabi Soy Sauce	\$120

### HOT

Vegetable Spring Rolls with Sweet and Sour Sauce	\$70
Monte Cristo on Brioche	\$70
Toasted Phyllo topped with Spinach and Boursin Cheese	\$75
Mini Chicken Cordon Bleu	\$75
Toasted Phyllo topped with Smoked Salmon and Chives	\$80
Roasted Chicken and Vegetable Pot-Stickers with Sweet & Sour Sauce	\$80
Mini Shepherd's Pie	\$90
Coquilles St. Jacques	\$90
Maryland Crab Cakes drizzled with Lemon Garlic Aioli	\$110
Beef Wellington with Horseradish Cream	\$120
Lobster Cobbler	\$120

Prices range from \$60 – \$125 per 50-piece lot.

Fruit, Vegetable and Cheese Display additional \$8.00 per person.  
Six to eight selections are recommended per passenger for Dinner Cruises.  
Above prices do not include taxes, fees, prepaid service charges or any fuel surcharges. Prices and items are subject to change.

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## BAR PACKAGE CONTENTS

Items are subject to change or substitution.

*The following packages have been designed to complement any event! From our simplest Soda and Juice 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**

This basic package includes unlimited Coca-Cola Products such as Coke, Diet Coke and Sprite. Also available are Ginger Ale, Club Soda, Tonic Water and a Variety of Juices. This package is great for school and senior groups looking for a non-alcoholic alternative.

### **Beer, Wine, & Juice Package**

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

### **Call Brand Package**

This includes the above package plus a variety of our House Liqueurs and Cordials. With brands varying from Bacardi to Smirnoff, this is the perfect package for a group looking to offer cocktails on a budget.

### **Premium Brand Package**

For the event that pulls out all the stops, this includes the above package plus our Top-Shelf Liqueurs, Cordials, Ports and Cognacs with such brands as Makers Mark and Ketel One. Also included are Frozen Drinks, such as Strawberry Daiquiris and Pina Coladas, and Champagne. For groups looking to offer only the very best to their guests, this package is sure to impress.

## BAR ENHANCEMENTS

### **Gourmet Coffee Station**

Gourmet Coffee Stations add a touch of elegance to your cruise by offering your guests delicious additions to their coffee. It includes regular and decaffeinated **House Blend Coffees** and **Assorted Toppings** (whipped cream, shaved white chocolate, cinnamon, cocoa and mint) served with **Chocolate-Dipped Spoons**.

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