

Special Ceremonies Deserve Special Attention!

Enjoy planning your wedding day with the convenience of our expertly designed Wedding Packages. We took care of all the details, creating easy and flexible options for your unique occasion. Just pick one of the packages, select your menu options and let us know how many guests will be joining you on your special day. Waterways Cruises' Wedding Packages are easily customized by adding extra options to make your event unforgettable.

OUR YACHTS



The Emerald Star

Beautiful 105' yacht with two spacious interior salons and two open-air decks. Accommodates up to 220 guests.



The Olympic Star

Graceful 90' yacht with two interior salons, a covered upper deck, and two open-air decks. Accommodates up to 125 guests.



The Destiny

Elegant 64' yacht with a main dining salon and two open-air decks. Accommodates up to 40 guests.

2013 PACKAGE GUIDE

BON VOYAGE

Page Two

A classic wedding package which includes a three-hour wedding reception cruise with lunch or dinner buffet.

CELEBRATE ROMANCE Page Three

A wonderful unique wedding celebration aboard your private yacht... a three-hour ceremony and appetizer reception cruise with Chef's specialty cocktail bites and free-flowing champagne.

FOREVER MEMORIES Page Four

A memorable event combining your wedding ceremony and reception in a four-hour cruise complete with lunch or dinner buffet, free-flowing champagne and your favorite music.

ENCHANTED EVENING Page Five

All the best Waterways Cruises has to offer in one glamorous package... a four-hour wedding ceremony and reception cruise, gourmet hors d'oeuvres, lunch or dinner buffet, unlimited bar and your choice of live entertainment.

ENCORE EXTRAORDINAIRE Page Six

Treat your family and friends to a beautiful two-anda-half hour brunch cruise the day after your wedding.

REHEARSAL DINNER Page Thirteen

An all-inclusive package for a relaxing threehour cruise the evening before your wedding day, complete with appetizers, dinner buffet and drinks.



BON VOYAGE

THREE-HOUR WEDDING RECEPTION CRUISE

Your gala reception aboard a private Waterways Cruises yacht, cruising the route of your choice on Seattle's picturesque lakes... a memory framed forever by ever-changing natural beauty and spectacular skyline.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Three-hour cruise plus one hour of set-up time and thirty minutes for boarding
- Lunch or dinner buffet selection
- Cake cutting and plating
- Complete bar set-up for cash bar service
- Complete table setting, including linens, china, silverware and glassware
- Complimentary soda, coffee, tea and water available throughout the event

- Hosted bar packages, from \$18 per person
- For a plated meal, add \$7 per person
- Additional hour of cruising, \$700
- Linen enhancements

	20-50 Guests Per person cost*	51-80 Guests Per person cost*	81-130 Guests Per person cost*
Friday Evening (boarding 6:30 pm or later)	\$109	\$99	\$89
Saturday Evening (boarding 6:30 pm or later)	\$119	\$109	\$99
Saturday Daytime (boarding 11:00 am or earlier)	\$109	\$99	\$89
Other (based on availability)	\$99	\$89	\$79

^{*}Prices do not include 9.5% sales tax and \$7 per person automatic gratuity. Package is based on a minimum of 20 guests, maximum of 130. Rates are subject to change and availability. Packages may not be available on holidays. Cost for children ages 5-12 is \$35 plus tax and gratuity, children 0-4 are free.



CELEBRATE ROMANCE

THREE-HOUR WEDDING CEREMONY AND APPETIZER RECEPTION CRUISE

Let the magic begin as you celebrate your special day aboard your private yacht! Elegant surroundings, stunning views and a ceremony personalized with heartfelt vows... blended with a deliciously different dining experience... create a memorable, once-in-a-lifetime celebration.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Three-hour cruise plus one hour of set-up time and thirty minutes for boarding
- Heavy hors d'oeuvres, in a mix of buffet and tray-passed (estimated at seven bites per person)
- Cake cutting and plating
- Complete table setting, including linens, china, silverware and glassware
- Free-flowing champagne, including a champagne toast
- Complimentary soda, coffee, tea and water available throughout the event
- Ceremony performed by your Waterways Captain

- Hosted bar packages, from \$18 per person
- For a plated meal, add \$7 per person
- Additional hour of cruising, \$700
- Linen enhancements

	40-60 Guests Per person cost*	61-90 Guests Per person cost*	91-150 Guests Per person cost*
Friday Evening (boarding 6:30 pm or later)	\$115	\$110	\$105
Saturday Evening (boarding 6:30 pm or later)	\$125	\$120	\$115
Saturday Daytime (boarding 11:00 am or earlier)	\$115	\$110	\$105
Other (based on availability)	\$110	\$105	\$100

^{*}Prices do not include 9.5% sales tax and \$7 per person automatic gratuity. Package is based on a minimum of 40 guests, maximum of 150. Rates are subject to change and availability. Packages may not be available on holidays. Cost for children ages 5-12 is \$35 plus tax and gratuity, children 0-4 are free.



FOREVER MEMORIES

FOUR-HOUR WEDDING CEREMONY AND RECEPTION CRUISE

Combine a gathering of your family and friends aboard your private luxurious yacht with dramatic, panoramic views, a specially-crafted Captain's ceremony, exceptional cuisine and your favorite music for a unique and memorable celebration to share with your special guests.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Four-hour cruise plus one hour of set-up time and thirty minutes for boarding
- Lunch or dinner buffet selection
- Cake cutting and plating
- Complete table setting, including linens, china, silverware and glassware
- Free-flowing champagne, including a champagne toast
- Complimentary soda, coffee, tea and water available throughout the event
- Ceremony performed by your Waterways Captain
- DJ or Jazz Trio

- Hosted bar packages, from \$18 per person
- For a plated meal, add \$7 per person
- Additional hour of cruising, \$700
- Linen enhancements

	40-60 Guests Per person cost*	61-90 Guests Per person cost*	91-130 Guests Per person cost*
Friday Evening (boarding 6:30 pm or later)	\$125	\$120	\$115
Saturday Evening (boarding 6:30 pm or later)	\$135	\$130	\$125
Saturday Daytime (boarding 11:00 am or earlier)	\$125	\$120	\$115
Other (based on availability)	\$120	\$115	\$110

^{*}Prices do not include 9.5% sales tax and \$9 per person automatic gratuity. Package is based on a minimum of 40 guests, maximum of 130. Rates are subject to change and availability. Packages may not be available on holidays. Cost for children ages 5-12 is \$35 plus tax and gratuity, children 0-4 are free.



ENCHANTED EVENING

FOUR-HOUR WEDDING CEREMONY AND RECEPTION CRUISE

It's all-inclusive and it's all yours! Waterways Cruises' Enchanted Evening Package is the most complete package that we offer. We pull out all the stops for your celebration of a lifetime. Everything is included... from your private yacht... to the exquisite cuisine... to the free-flowing champagne and unlimited beer, wine and spirits for you, your family and friends.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Four-hour cruise plus one hour of set-up time and thirty minutes for boarding
- Tray-passed hors d'oeuvres, choice of two (estimated at four bites per person)
- Lunch or dinner buffet selection
- Cake cutting and plating
- Complete table setting, including linens, china, silverware and glassware
- Free-flowing champagne, including a champagne toast
- Unlimited house wine, beer and well cocktails
- Complimentary soda, coffee, tea and water available throughout the event
- Ceremony performed by your Waterways Captain
- DJ or Jazz Trio

- Upgrade to premium wine and cocktails, add \$10 per person
- For a plated meal, add \$7 per person
- Additional hour of cruising, \$700
- Linen enhancements

	40-60 Guests Per person cost*	61-90 Guests Per person cost*	91-130 Guests Per person cost*
Friday Evening (boarding 6:30 pm or later)	\$150	\$145	\$140
Saturday Evening (boarding 6:30 pm or later)	\$160	\$155	\$150
Saturday Daytime (boarding 11:00 am or earlier)	\$150	\$145	\$140
Other (based on availability)	\$145	\$140	\$135

^{*}Prices do not include 9.5% sales tax and \$10 per person automatic gratuity. Package is based on a minimum of 40 guests, maximum of 130. Rates are subject to change and availability. Packages may not be available on holidays. Cost for children ages 5-12 is \$35 plus tax and gratuity, children 0-4 are free.



ENCORE EXTRAORDINAIRE

TWO-AND-A-HALF HOUR BRUNCH CRUISE

Great occasions deserve an encore! Give your family and friends, including those who traveled so far to be part of your day, a special tribute. Give them a post-wedding Waterways Brunch Cruise to share warm friendship, beautiful shoreline and city views, and delicious Northwest-inspired brunch favorites.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Two-and-a-half hour cruise plus thirty minutes of set-up time and thirty minutes for boarding
- Brunch buffet
- Complete table setting, including linens, china, silverware and glassware
- Complete bar set-up for cash bar service
- Complimentary soda, coffee, tea and water available throughout the event
- Champagne toast upon boarding

Per Person (boarding 10:30 am or earlier)

\$70

Prices do not include 9.5% sales tax and \$5 per person automatic gratuity. Package is based on a minimum of 20 guests, maximum of 120. Rates are subject to change and availability. Packages may not be available on holidays.

CHEF MICHAEL'S DELUXE BRUNCH BUFFET

Fruit and Salad Bar

Fresh seasonal fruit display Chef's pasta salad Seasonal salad mix with house-made croutons Freshly baked rolls and croissants Whipped butter and organic jams

Hot Station

Herb and garlic roasted red potatoes Soup of the day Crisp honey-cured bacon Fresh market vegetables

Action Station

Made-to-order omelets
Carving station with honey-glazed ham

Smoked Salmon

House-smoked wild Alaskan salmon with horseradish mouse

Sweet Station

Belgian waffles and French toast, served with maple syrup and berries Coffee cake



HORS D'OEUVRES - TRAY PASSED

Mini Croque Monsieur

Toasted ham and Gruyere cheese sandwich, drizzled with Béchamel sauce

Stuffed Cherry Tomatoes

Bite-sized sweet tomatoes filled with Boursin and cream cheese

Stone Ground Mustard and Chive Crab Cakes

Garnished with cracked pepper and lemon aioli

Sesame Chicken

Roasted chicken with a sesame aioli, julienned pea shoots, and plum sesame seeds on fried rice paper

Spicy Beef Satay

Beef skewers lavished in pineapple and green curry sauce

Wild Salmon Bites

House-smoked salmon served with scallion-infused olive oil and topped with lemon horseradish mousse

Organic Heirloom Tomato Tartlets

Topped with aged Parmesan cheese, tomato confit, and a sprig of fresh thyme

Grilled Black Mission Figs

Layered with a light Mascarpone foam and sliced prosciutto, resting gently on a puff pastry

Mini Beef Burgers

Complemented with Chef's choice of condiments



HORS D'OEUVRES - PLATTERS

Seasonal Fruit and Cheese Platter

Featuring detailed fruit carvings and the Chef's selection of fine cheese, served with crackers

Crostini Bar

Rustic breads and grilled naan accompanied by olive caper tapenade, tomato concasse and roasted pecan and blue cheese spread

Satay Display

Spicy beef with pineapple curry sauce and BBQ chicken with Gorgonzola chive dressing

Grilled Vegetable Platter

An elaborate display of seasonal vegetables that are grilled, roasted, or marinated, and served with a Gorgonzola roasted red pepper dip

Smoked Corn Salsa

House-smoked corn salsa with fresh tomato, cilantro, Walla Walla onions and lime, served with our fried tortillas

Sweet or Savory Pastry Wrapped Brie

Beautifully constructed and served with grapes and an assortment of crackers



LUNCH OR DINNER BUFFET

Emerald City Buffet

Fresh Kaiser rolls

Classic Caesar salad with Romaine hearts, aged Parmesan cheese, homemade crostini, anchovy vinaigrette, and a twist of lemon
Grilled wild salmon paired with lemon and garlic-sautéed spinach
Grilled chicken breast with sliced prosciutto and melted Swiss cheese
Fried potato wedges

Northwest Buffet

Rustic fresh baked breads and whipped thyme butter

Mixed greens with red wine vinaigrette, crisp pancetta, cucumber, aged Parmesan cheese, and fresh ground pepper

Haricots verts in whole butter and sea salt

Soft goat cheese polenta

Grilled flank steak with wild mushrooms and caramelized Cipollini onions

Pan-seared sage chicken breast with natural au jus

Island Breeze Buffet

Rustic fresh baked breads and whipped thyme butter
Fresh arugula with orange supremes, celery, toasted sunflower seeds,
and white balsamic vinaigrette

Summer squash sautéed in clarified butter with garlic, shallots, and parsley
Garlic-fried wild rice with red bell peppers, red onion, and feta cheese
Grilled chicken breast with cracked pepper and zest of lemon
Seared halibut with pineapple salsa

European Buffet

Rustic fresh baked breads and whipped thyme butter

Mixed greens tossed with an apple cider vinaigrette, spring onions, apple slices,
toasted walnuts, and Gorgonzola cheese
Classic potato leek soup
Grilled asparagus with zest of lemon
Fresh egg pasta in a light tomato wine sauce
Pan-seared sage chicken breast with natural au jus



PLATED LUNCH OR DINNER

Served with rustic fresh baked breads and whipped thyme butter

Salad

Chef's select seasonal green salad

Entrée

Select two entrées for the whole group, pre-selections required

Rosemary-Rubbed Bone-In Chicken Breast

Fresh hand-made egg noodle pasta and beurre blanc

Pan-Seared Beef Tenderloin

Paired with grilled asparagus, Mascarpone-mashed potatoes, and Béarnaise sauce

Grilled Belgian Endives

Stuffed with a puree of roasted cauliflower and fresh tarragon, served with a light tomato risotto, butter-leek emulsion, and black truffle oil

Banana-Leaf-Wrapped Halibut

Served with mango butter and coconut jasmine rice with pineapple salsa

Honey Soy Salmon

Served with a roasted cherry tomato salsa, butter, sea-salted bok choy, and garlic-fried wild rice

Plated Desserts

Select one for the whole group

Vanilla Crème Brûlée

Served with berries

Fruit Cobbler

Marzipan whip

Chocolate Mousse

Cinnamon whip and seasonal berries

WEDDING INFORMATION

Wedding Coordination

Waterways Cruises and Events will provide you with a complimentary one-hour planning session to answer any questions you might have, and to discuss the details of your special day with us.

During this time we will:

- Create your timeline
- Select your menu
- Choose your beverage service
- Discuss any décor, theme or enhancements you would like us to provide

After the planning session, your wedding account manager will be available to answer additional questions as they arise via the telephone and/or email. Once the details have been finalized, you may request to have a Waterways Cruises wedding manager as your day-of coordinator for a fee of \$300. Otherwise, our Event Manager will take care of all your last minute concerns.

Catering

Waterways Cruises' wedding catering is provided exclusively by our in-house culinary team aboard our yachts. The menus we have given you represent an array of our favorite selections. We encourage you to choose from these menus as they are presented. However, if what you would like is not listed, we can customize a menu to meet your specific needs. Wedding cakes are not available through Waterways Cruises, but we can refer you to a list of our preferred vendors. We do not charge a cake cutting and plating fee.

Beverage Service

Like most restaurants and hotels, Waterways Cruises has a Class H liquor license and, therefore, is responsible for providing all beverage service during your event. You are not permitted to supply any beverages with the exception of 750 ml bottles of wine and/or champagne, which will be charged a \$20 per bottle corkage fee.

Complete beverage service is available at each venue and a beverage menu is available on request. If you would like something that is not listed, we will be happy to order it for you.

You may host all or part of the beverage service or your guests may purchase their own beverages.

Decorations

We provide basic linens that include Khaki underlays with Ivory overlays and flameless candles. You are welcome to bring floral and an array of other décor. We restrict the use of confetti, birdseed, rice, popcorn, fire or other such substances.

Vendors

We have a preferred relationship with an impressive list of Seattle's top celebration vendors. We encourage you to work from this list as we are confident the professionals selected match the standards of the quality we represent. These vendors are knowledgeable and experienced with each of our yachts. However, if you choose to use vendors that do not have a preferred status with Waterways Cruises, it will be your responsibility to provide the load-in/set-up and load-out/item removal times, contact name and phone number of each vendor one week prior to your wedding date. We recommend that you invite them to come and see the yachts to discuss the layout and ask us any questions prior to your event. Waterways Cruises reserves the right to deny any vendor access as deemed necessary.

Vendor Access Time

Your vendors may have access to the venue sixty minutes prior to guest arrival. During that time, they must complete their delivery and set-up. If additional time is required, it may be purchased at an hourly rate, subject to availability.

Bridal Party Access Time

You and your bridal party are permitted access sixty minutes prior to your scheduled guest arrival time. If additional time is required, it may be purchased at an hourly rate, subject to availability.

Rehearsals

If you have chosen to have your ceremony with us, you will be given a complimentary forty five-minute rehearsal time one to three days prior to your wedding date. We make every attempt to have your rehearsal aboard the yacht you have selected for your wedding; however, there will be times when your venue is not available. Waterways Cruises reserves the right to substitute your venue for another one of our venues. Rehearsals must be held during regular business hours, unless other arrangements are authorized, and must be conducted by the officiate.

Onboard Ceremony and Captain's Services

Our yachts can accommodate onboard ceremonies indoors and outdoors for party sizes of twenty to one hundred thirty guests. Since each event is unique, please contact a sales representative to discuss the guest capacity on each yacht for your particular event.

Clean-up

We recommend that you assign a specific person to oversee the responsibilities of removing your personal items. All items must be removed the day of the event unless other arrangements have been made. Waterways Cruises does not assume responsibility for any items left behind. You may arrange for your vendors to pick up your rentals the next day.



REHEARSAL DINNER PACKAGE

A THREE-HOUR DINNER CRUISE ABOARD A PRIVATELY CHARTERED WATERWAYS YACHT

Relax in the intimate setting aboard a beautifully appointed Waterways yacht with your close friends and family as you prepare for the big day. Celebrate your wedding rehearsal with an all-inclusive package that can be planned in just three easy steps:

STEP ONE: Choose the Perfect Yacht for Your Event

THE EMERALD STAR
Special venue fee is \$1,500, including charter, fuel and port charges. Seats up to 100 guests on main level.

THE OLYMPIC STAR

Special venue fee is \$1,000, including charter, fuel and port charges. Seats up to 80 guests on main level.

THE DESTINY

Special venue fee is \$500, including charter, fuel and port charges. Seats up to 30 guests on main level.

STEP TWO: Tell Us How Many Guests Are Coming

The menu and bar services are already pre-set with the reduced package price of \$79 per person inclusive of tax, service charge and gratuity.

STEP THREE: Book now

Visit www.WaterwaysCruises.com to request your Event Proposal or call us at 206.223.2060

Appetizer Display

Saffron-poached shrimp satay with a honey passion fruit mousse Boursin and cream cheese stuffed cherry tomatoes

Dinner Buffet Menu

Artisan breads and butter
Chef's seasonal salad
Slow-roasted chicken with sage butter
Seasonal fish
Fried fingerling potatoes
Grilled asparagus

Dessert

May be added at additional cost or you can bring your own cake

Bar Service

House wine, beer and non-alcoholic beverages included

Additional levels of wine and full bar services are available for purchase