

ODYSSEY

WELCOME ABOARD

Odyssey Cruises is the industry leader in exceptional, elegant and attentive dining cruises—creating unforgettable memories and spectacular events on the water. Enjoy an escape to the signature elegance and total entertainment experience of this extraordinary cruising vessel. Immerse yourself in a 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 award-winning service and takes care of everything.

Spectacular skyline 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 experience, the Odyssey. No matter the season or the event, our Odyssey Event Planners can craft a memorable occasion for you and your guests. The perfect event is just a phone call away.

WHAT OUR CLIENTS SAY

"The Odyssey was an absolutely perfect evening, a chance to sample some of the finest cuisine offered within the Boston area. Our group and our spouses thoroughly enjoyed the evening."

— Haemonetics
Braintree, MA

"We had an event for 400 of our employees. I want you to know that we were thoroughly pleased with the way the entire event turned out – the food, the servers, the beautiful boat, the entertainment – just everything was great. A wonderful evening. We truly enjoyed it."

— Bayer Health Care
East Walpole, MA



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No matter what you need for your next group event, the Odyssey can create a custom package that's perfect for your group. 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 today.

PERFECT FOR:

Employee Recognition | Gala Receptions | Product Launches | Corporate Milestones
Client Entertaining | Incentive Events | Summer Team Building | Board Meetings | Sales Retreats
Weddings | Holiday Parties | Birthdays | Anniversaries | School Events | Church Outings | Senior Day Trips

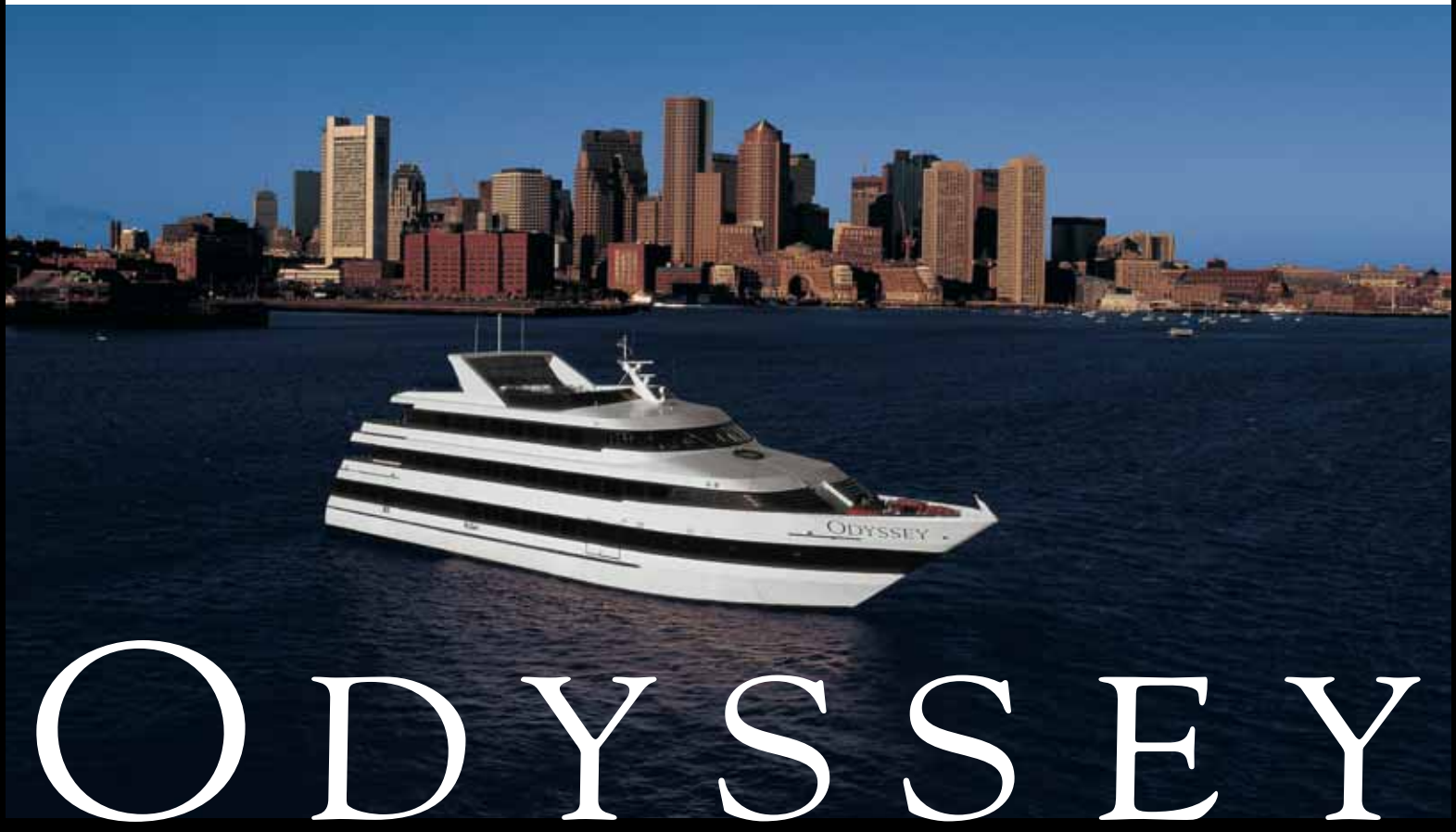
EVENT ENHANCEMENTS:

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

FOR FULL SHIP CHARTERS:

- Customizable boarding and cruising times
- Adjustable pick-up and drop-off locations include:
 - The World Trade Center (steps away from the new Boston Convention Center)
 - The Hyatt Harborside
 - Marina Bay
 - Charlestown

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ODYSSEY

DECK LAYOUTS

Odyssey is licensed by the United States Coast Guard to carry 850 passengers and crew.



SOULEIADO DECK (Private)

Harbor Level Deck Seating Capacity: 250

Passenger Dining Area: 3700 Sq. Ft.

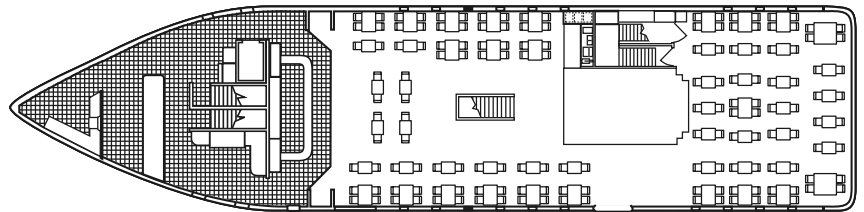
Bar: 1 Main

Heads: 4 - Women's 2 - Men's

Complimentary Coat Check: 1

Dance Floor Area: 11' x 19'

The Souleiado Deck is the largest aboard Odyssey.



BOW

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HORIZON DECK (Private)

Middle Deck Seating Capacity: 230

Passenger Dining Area: 3200 Sq. Ft.

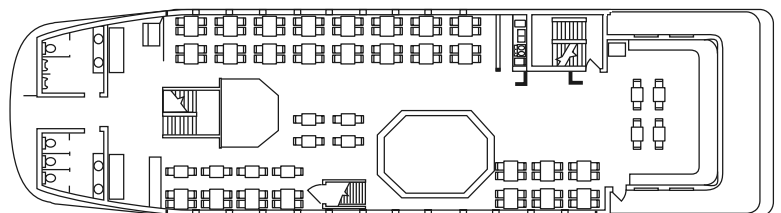
Bar: 1 Main

Heads: 3 - Women's 1 - Men's

Complimentary Coat Check: 1

Dance Floor Area: 14' x 19'

Passengers board and disembark on the stern of the Horizon Deck. This deck is handicap accessible.



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ODYSSEY



Admiral's Lounge

ADMIRAL'S LOUNGE (Private)

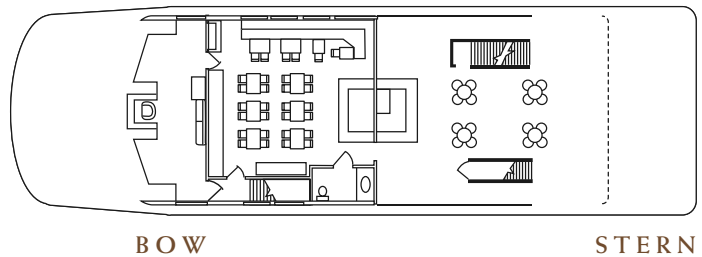
Top Deck Indoor Seating Capacity: 50
 Passenger Dining Area: 750 Sq. Ft.
 Bar: 1 - Main
 Heads: 1
 Complimentary Coat Check: 1



Admiral's Aft

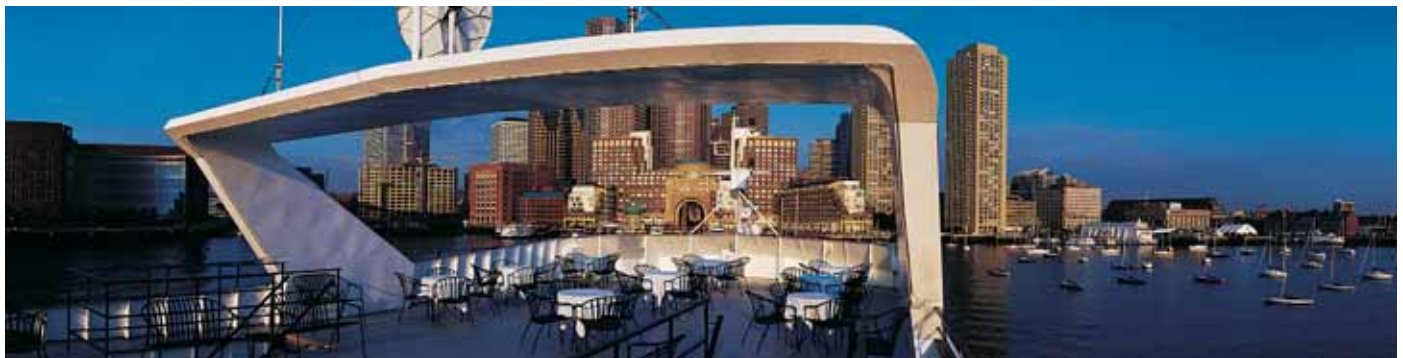
ADMIRAL'S AFT (Public)

Public Observation Area: 1600 Sq. Ft.
 Bar: 1 - Main



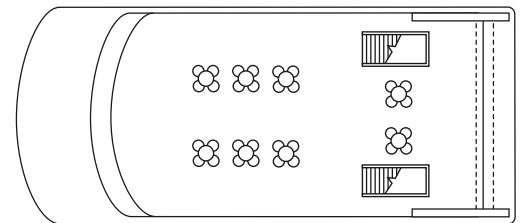
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SKY DECK

Observation Deck Area: 1650 Sq. Ft.
 The Sky Deck is equipped with an outdoor sound system.
 (Smoking is permitted on outside decks only.)



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ODYSSEY

BOSTON ODYSSEY GROUP PRICING

2010 CRUISE SCHEDULE & GROUP RATES

Ask about our off-peak rates available January - March and November.

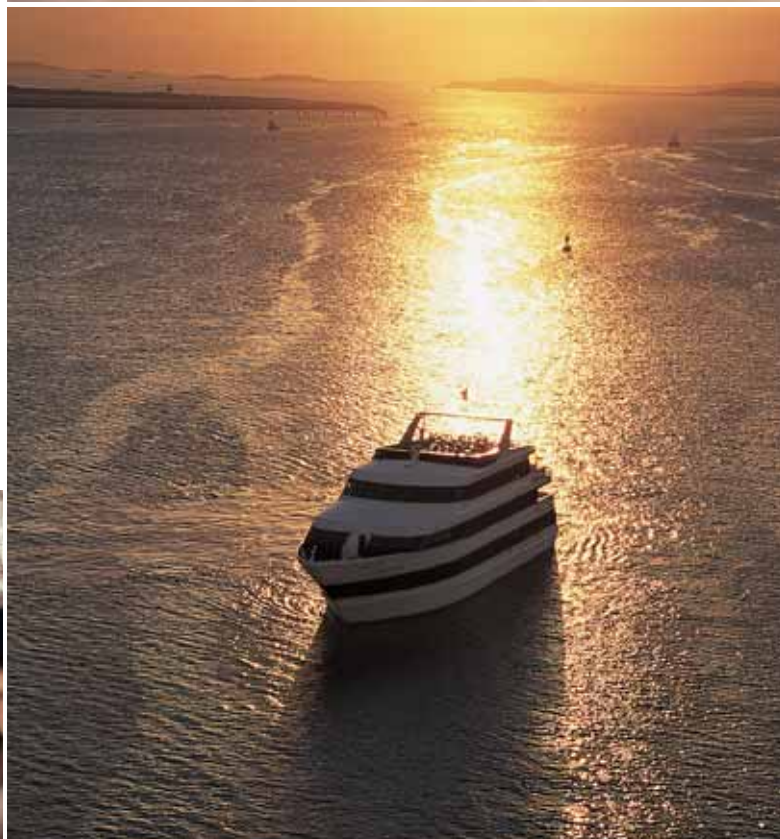
Saturday and Sunday Brunch	\$56 ⁹⁰
Board: 11:00am Cruise: 12:00pm - 2:00pm	
Monday through Friday Lunch	\$48 ⁹⁰
Board: 11:00am Cruise: 12:00pm - 2:00pm	
Midday	
Sunday through Friday	\$42 ⁹⁰
Board: 2:45pm Cruise: 3:00pm - 5:00pm	
Saturday	\$56 ⁹⁰
Board: 3:00pm Cruise: 3:30pm - 5:30pm	
Monday through Thursday Dinner	\$87 ⁹⁰
Board: 6:00pm Cruise: 7:00pm - 10:00pm	
Friday Dinner	\$87 ⁹⁰
Board: 7:00pm Cruise: 8:00pm - 11:00pm	
Saturday Dinner	\$105 ⁹⁰
Board: 7:00pm Cruise: 8:00pm - 11:00pm	
Sunday Dinner	\$69 ⁹⁰
Board: 5:00pm Cruise: 6:00pm - 9:00pm	
Moonlight Cruise	\$42 ⁹⁰
Board: Midnight Cruise: 12:30am - 2:30am	

Prices do not include taxes and fees. Similar to a banquet facility, our service staff is paid a higher hourly wage to provide your onboard service. It is appropriate to leave a gratuity for any onboard purchases or if you feel that you received exceptional service. Prices and schedules are subject to change. Our most popular peak season cruises may be priced at a premium due to demand. Please check our website at OdysseyCruises.com/Boston for current schedules. Special pricing for children under 12 (excluding Monday - Saturday Dinner Cruises). Call for availability.

Coffee, tea and iced tea are complimentary.

Soda and juice are complimentary for children 11 and under.

We strongly recommend that you enjoy the full Odyssey experience. However, you can purchase the cruise without the meal by calling 617/748.1499.



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ODYSSEY

LUNCH MENU

Menu items are subject to change.

FIRST COURSE

Classic Caesar

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

Lobster Bisque

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

Dried Cherries and Candied Pecan Duck en Crouete

Savory blend of Duck Confit, Mushrooms, Cinnamon and Cheeses in a Puff Pastry served on a bed of Spaghetti Squash and garnished with a sweet Marsala Demi Glace

FIRST COURSE

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

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

Seafood Cannelloni Gratinee

Seafood-filled Cannelloni au gratin with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

Beef Short Ribs

Syrab-braised beef Short Ribs with Red-Skinned Smashed Potatoes, seasonal Vegetables and Gremolota

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout generously layered with crispy Lavash and garlic basil White Beans, drizzled with a light Vegetable Sauce

DESSERTS

New York-style Cheesecake

Odyssey's Signature Decadent Chocolate Truffle Torte

Raspberry Mousse Cup

Chef's Selection of Fresh Fruit

DINNER MENU

Menu items are subject to change.

FIRST COURSE

Dried Cherries and Candied Pecan Duck en Crouete

Savory blend of Duck Confit, Mushrooms, Cinnamon and Cheeses in a Puff Pastry served on a bed of Spaghetti Squash and garnished with a sweet Marsala Demi Glace

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

Shrimp and Scallop Mélange

Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Creamy Spinach and au gratin Parmigiano-Reggiano Cheese

MAIN COURSE

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Mojito Salmon

Salmon marinated with Citrus flavors encrusted with a mix of crispy Tortilla Strips, Garlic and Cilantro

Seafood Cannelloni Gratinee

Seafood-filled Cannelloni au gratin with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

Rosemary and Mint Lamb Shank

Braised Lamb Shank served with creamy Polenta and fresh Edamame

Beef Short Ribs

Syrab braised beef Short Ribs with Red-Skinned Smashed Potatoes, seasonal Vegetables and Gremolota

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout generously layered with crispy Lavash and garlic basil White Beans, drizzled with a light Vegetable Sauce

DESSERTS

NY Style Cheesecake

Golden brown, rich and creamy Cheesecake with a Graham Crust

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

Raspberry Mousse Cup

Rich Raspberry Mousse served in a Dark Chocolate Cup finished with homemade Whipped Cream and Raspberries

Seasonal Fruit Cobbler

Our Chef's Choice of Seasonal Fruits in a Deep Dish Cobbler served Warm with Vanilla Ice Cream

Chef's Selection of Fresh Fruit



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DINNER FOOD STATION MENU*

Menu items are subject to change.

CHEF'S CHOICE OF HORS D'OEUVRES

SALADS

Caesar Salad

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

Apple and Strawberry Pecan Salad

Exotic Mixed Greens tossed with Granny Smith Apples, Fresh Strawberries, Caramelized Pecans, Bleu Cheese and Raspberry Vinaigrette

ENTRÉES

Penne Rigatta au Gratin

Imported Penne Noodles tossed with Broccoli, Mushrooms, Red Peppers and Smoked Gouda Cream Sauce

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Mojito Salmon

Salmon marinated with Citrus flavors encrusted with a mix of crispy Tortilla Strips, Garlic and Cilantro

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

Chef's Selection of Fresh Fruit

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

WHARFSIDE RECEPTION MENU*

Menu items are subject to change.

BUTLERED HORS D'OEUVRES

Choice of Four

Roasted Sirloin on Crostini | Chicken Satay

Smoked Salmon Mousse Tartlet | Fontina Cheese Purse

Herbed Cucumber Wheel | Wild Mushroom Crostini

Grilled Vegetable Tapenade | Melon and Prosciutto

Scallops wrapped in Bacon

STATIONARY HORS D'OEUVRES DISPLAY

Toasted Lavash and Pita Chips accompanied by Roasted Red Pepper Hummus, & Tabouli

Imported & Domestic Cheese Display garnished with Fresh Seasonal Fruit accompanied by a medley of Crostini and Crackers

Vegetable Cudités with Herb Dip

CARVING STATION

Choice of One

Garlic Encrusted Roasted Tenderloin of Beef served with a Cabernet Demi-Glace, Horseradish Cream Sauce and freshly baked miniature Rolls

Hand Carved Roasted Sirloin of Beef Served with an Au Jus and Horseradish Cream Sauce and freshly baked miniature Rolls

Honey Roasted Breast of Turkey Herb marinated, Slow Roasted, Served with Cranberry Apricot Chutney and Natural Turkey Jus and freshly baked miniature Rolls

SALAD STATION

Choice of Three

Classic Caesar Salad Crisp Romaine Hearts tossed with tangy Caesar dressing, Herb Croutons and Parmesan Cheese

Boston Bibb Salad Leafy Greens tossed with Red & Yellow Peppers, Radishes, Chick Peas, Tomato Concasse and crumbled Gorgonzola in a Parmesan Vinaigrette

Strawberry Pecan Salad Exotic Mixed Greens Tossed with halved fresh Strawberries, Caramelized Pecans, Goat Cheese and Raspberry Vinaigrette

Italian Pasta Salad Freshly-cooked Pasta mixed with Green and Red Peppers, Celery, Sweet Onions and savory Italian Dressing

PASTA STATION

A selection of Pastas and Sauces

Tri-Colored Cheese Tortellini or Mushroom Ravioli

Classic Marinara Sauce, Pesto Sauce or Alfredo Sauce

Freshly assorted baked Dinner Rolls and Butter

DESSERT STATION

Odyssey's Signature Chocolate Fountain

Assortment of Fresh Fruits, Cakes and Mini Pastries

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