



## *Wine, dine and entertain on your own private yacht.*

**T**he Capital Elite is a splendidly designed yacht that offers a refreshing change of pace for personal and professional events in DC. Host a truly distinguished event on the water in a setting that is nothing short of impressive. Our options for food, beverages, entertainment, boarding and cruising times allow for a completely customized event that's exactly to your specifications and matches the sophisticated tastes of your group.



With its sensational views, traditional setting and completely customizable options, the Capital Elite is Washington's most exclusive dining and entertainment experience. Enjoy all the prestige of cruising on your own private yacht for a meeting, celebration or unique gathering. Savor our freshly prepared cuisine and refreshing beverages. Feel the fresh breezes on the open deck or relax in climate-controlled luxury. Be treated to one monumental view after another on the Potomac River. Let us customize and manage every facet of your event to your distinct and complete satisfaction. Call to start planning your event today.

### WHAT OUR CLIENTS SAY:

*"I would recommend hosting an event on the Capital Elite to anyone looking to create an intimate yet festive environment complete with friendly and professional staff and incredible views of our nation's capital."*

**- CT Corporation System**

*"Our sincere thanks to Elite Yacht Cruises for a most successful, pleasurable and memorable event. All the staff were cordial and courteous, the vessel was impeccable and the food was scrumptious."*

**- Chaney Enterprises President and CEO**

*"Thank you for making my clients so happy. Everyone was very impressed with the staff, the service and especially the food. I don't think I ever had it as easy as I did planning this event. What a success!"*

**- Kaiser Permanente**

For more information, call 202.488.6010 or visit us at [www.EntertainmentCruises.com](http://www.EntertainmentCruises.com)

*Let our professional event planners create a custom event just for your group. As one of DC's most exclusive venues, your options for entertaining are endless.*

**EXCLUSIVE EVENTS PERFECT FOR:**

- u Hospitality suites on the water
- u Convention events
- u Dine arounds
- u Gala receptions
- u Product launches
- u Corporate milestones
- u Client entertaining
- u Incentive events
- u Team building
- u Board meetings
- u Employee recognition
- u Sales retreats

**CAPITAL ELITE CAN BOARD AND DISEMBARK FROM THE FOLLOWING LOCATIONS:**

- u Southwest Washington, D.C.
- u National Harbor, MD
- u Old Town Alexandria, VA
- u Mount Vernon

**ENHANCE YOUR EVENT**

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

Custom Events



For more information, call 202.488.6010 or visit us at [www.EntertainmentCruises.com](http://www.EntertainmentCruises.com)

# Private Charter Rates & Information

- ⌋ Charters available year-round.
- ⌋ Vessel capacity: 64 guests seated/up to 100 guests cocktail-style.
- ⌋ Capital Elite sails from Pier 4 and Water Streets in Southwest DC.
- ⌋ Alternative dock locations subject to dockage and transportation fees.

## CHARTER RATES

- ⌋ First two hours \$2,200 from Southwest DC, \$2,300 from National Harbor.
- ⌋ Each additional hour \$550.
- ⌋ Charters include vessel, captain, crew, fuel & insurance. (Rates subject to change without notice.)
- ⌋ Light background music provided during your cruise.
- ⌋ Alternative entertainment can be arranged at an additional charge.

## POLICIES AND GUARANTEES

- ⌋ All charters based on a two-hour minimum.
- ⌋ 25% deposit due within 48 hours of reserving your cruise.
- ⌋ Final payment and minimum guest count due 30 days prior to charter date.

## MENU SPECIFICS

- ⌋ Food and beverage minimums will apply in season.
- ⌋ Menus and rates are subject to change without notice.
- ⌋ Gourmet menus are prepared by Capital Elite's Executive Chef.
- ⌋ The Capital Elite is accessible to select outside caterers.
- ⌋ All menu pricing is based on a minimum guarantee of 30 guests.
- ⌋ All prices are subject to taxes, fees, service charge or any fuel charge.



For more information, call 202.488.6010 or visit us at [www.EntertainmentCruises.com](http://www.EntertainmentCruises.com)

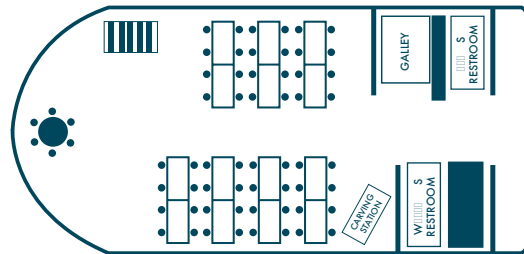


### MAIN DINING SALON

Seating Capacity: 64 seated or 100 for cocktail style

Heads: 1 Woman's / 1 Men's

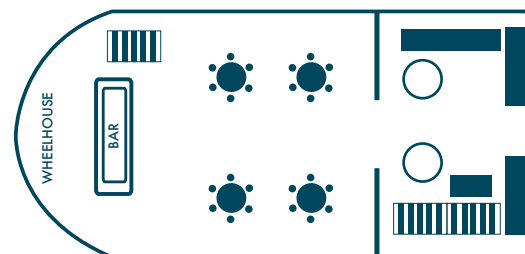
- ⌋ First deck on yacht
- ⌋ Fully enclosed, climate-controlled
- ⌋ Restrooms located in stern
- ⌋ Outer deck in bow and stern area



### COCKTAIL LOUNGE

Bar: 1 Main

- ⌋ Second deck on yacht
- ⌋ Fully enclosed, climate-controlled
- ⌋ High top bistro tables
- ⌋ Bar
- ⌋ Sofa lounge area
- ⌋ Outer deck with open air patio seating



Deck Information



For more information, call 202.488.6010 or visit us at [www.EntertainmentCruises.com](http://www.EntertainmentCruises.com)

*Brunch Menu \$40 per person*

**COLD SELECTIONS**

**Sliced Smoked Salmon Fillet** served with *Miniature Breads, Capers, Red Onion, Sliced Black Olives, Tomatoes & Lemon Wedges*  
**Chef's Selection of Seasonal Salads**  
**Fresh Seasonal Fruit Display**

**HOT SELECTIONS**

**Scrambled Eggs** with *Wisconsin Cheddar*  
**Country Link Sausage**  
**Applewood Smoked Bacon**  
**Hash Brown Potatoes** with *Peppers and Onions*  
**Cheese Tortellini** with *Savory Sage Cream Sauce*

**CARVING STATION**

**Hand Carved Tenderloin of Beef** with *Demi-glaze and Creamy Horseradish Sauce*

**BREAKFAST BREADS**

**Freshly Baked Muffins, Danish, and Flaky Croissant**

**BEVERAGES**

**Coffee & Tea Service, Chilled Assorted Juices**

*Plated Lunch Menu \$40 per person*

**SALAD**

**Classic Caesar Salad**

**ENTRÉES - (Pre-Select One Entree)**

**Grilled Salmon Salad**  
**Chicken Marsala**  
**Seared Bistro Steak** with *Merlot Sauce*

**COMPLEMENTS - (Pre-Select Two Items)**

**Jasmine Rice**  
**Roasted Garlic Mashed Potatoes**  
**Roasted Vegetable Medley**  
**Broccolini** with *Roasted Basil and Tomato*

**DESSERT - (Pre-Select One Dessert)**

**New York Style Cheesecake**  
**Carrot Cake**  
**Chocolate Indulgence**

*Coffee, Tea, Decaffeinated*

*Vegetarian option available upon request.*

*Buffet Lunch Menu \$35 per person*

**SALAD**

**Garden Salad** served with *Balsamic Vinaigrette*  
**Freshly Baked Rolls and Butter**

**ENTRÉE**

**Pan Seared Chicken Breast** with *Lemon Basil Sauce*  
**Cheese Tortellini** with *Savory Sage Cream Sauce*  
**Poached Salmon** with *Lemon Grass Ginger Broth*

**COMPLEMENTS**

**Rice Pilaf**  
**Vegetable Medley**

**DESSERT**

**Chef's Selection of House Prepared Pastries**

*Coffee, Tea, Decaffeinated*

*Plated Dinner Menu* \$60.00 per person

**SALADS**

**Chilled Baby Field Greens** with Champagne Vinaigrette Dressing  
**Freshly Baked Rolls and Butter**

**ENTRÉE DUETS** - (Please Select Two Entrees To Be Served Together)

**6 oz New York Strip Steak**

**Beef Filet Mignon** with Merlot Reduction

**Pan Seared Chicken Breast** with Wild Mushroom Goulash

**Roasted Sea Bass Filet** with Basil Lime Sauce

**COMPLEMENTS** - (Please Select Two Items)

**Wild Rice Pilaf**

**Yukon Gold Duchess Potato**

**Potato Au Gratin**

**Mascarpone Polenta**

**Asparagus** with Baby Carrots

**Broccolini** with Petit Yellow Squash

**Roasted Vegetable Medley**

**Sautéed Spinach** with Shiitake Mushrooms

**DESSERT** - (Please Select One Dessert)

**New York Style Cheesecake**

**Carrot Cake**

**Chocolate Indulgence**

*Coffee, Tea, Decaffeinated*

*Vegetarian option available upon request.*

*Buffet Dinner Menu* \$50 per person

**SALAD**

**Garden Salad** with fresh Vegetables tossed in a Balsamic Vinaigrette

**Freshly Baked Rolls and Butter**

**ENTRÉES**

**Roast Sirloin of Beef** with all trimmings served with Au Jus and Apple Horseradish

**Tarragon infused Salmon** with a Lemon Butter Sauce

**Pan roasted Airline Chicken Breast** with Cherry Port Wine Sauce

**COMPLEMENTS**

**Cheese Ravioli** with Roasted Tomato Sauce

**Herb Roasted Red Bliss Potatoes**

**Steamed Asparagus**

**DESSERT**

**Chef's Selection of House Prepared Pastries**

*Waterfront Reception Menus* \$55.00 per person

**BUTLERED HORS D'OEUVRES**

**Spanakopita**

**Mini Maryland Crab Cakes** with Basil Mayonnaise

**Chicken Cordon Bleu**

**Mini Vegetable Egg Rolls**

**STATIONED DISPLAY**

**Baked Brie en Croûte** accompanied by assorted Preserves, Crackers and Crostini

**Vegetable Crudites** with Dip

**SALADS**

**Field Mix Greens** with Grape Tomato, Black Olives and with Champagne Vinaigrette

**Tomato, Cucumber and Feta Cheese Salad** accompanied by Bruschetta with Crunchy Fresh Bread

**CARVING STATION**

**Rosemary-Garlic Crusted Tenderloin of Beef** with Sherry Wine Sauce

**PASTA STATION**

**Sautéed Shrimp, Scallops and Mussels** over Bow-tie Pasta in Creamy Old Bay Sauce

**Tri-Colored Tortellini** with Three Cheese Sauce

**DESSERT**

**Chef's Selection of Pastries**

*Coffee, Tea, Decaffeinated*

# Packages

## Bar Packages

A cash bar is provided with your cruise. As an alternative, beverage packages may be purchased prior to your event. Each package is priced per person and includes unlimited service for the indicated bar items for the first two hours.

### SODA AND JUICE PACKAGE

**\$6 per person**     **\$2 each additional hour**  
*for the first hour*

### BEER AND WINE PACKAGE

This package includes the above as well as a variety of Domestic and Imported Bottled Beers and our house selection of Wine.

**\$15 per person**     **\$4 each additional hour**  
*for the first hour*

### PREMIUM BRAND PACKAGE

This includes the above package plus a variety of premium Liqueurs and Cordials.

**\$20 per person**     **\$6 each additional hour**  
*for the first hour*

### CONSUMPTION BAR

Our bar staff will run a tab of beverages for the duration of your event. At the conclusion of the cruise, the bill plus tax and service will be presented for payment by either cash or credit card.

### DRINK TICKETS

Drink tickets are available at cash prices plus tax and service.

### WINE AND CHAMPAGNE SERVICE

To enhance your menu selection, premium wines and champagnes are available by the bottle. Please inquire for prices and selections.

*Prices above do not include taxes or fees. Menus, times and prices are subject to change.*



For more information, call 202.488.6010 or visit us at [www.EntertainmentCruises.com](http://www.EntertainmentCruises.com)

**BUTLERED HORS D'OEUVRES**

- Chicken Cordon Bleu
- Chicken and Spinach Potstickers
- Wild Mushroom Tartlette
- Spanakopita
- Olive Manchego Bites
- Mini Shepard's Pie
- Mini Vegetable Egg Roll
- Crab, Artichoke, and Spinach in Puff Pastry

***\$25.00 per dozen***

- Mini-Lobster Cobbler
- Coquilles St. Jacques
- Mini Beef Wellington
- Antipasto Kabob
- Chicken Chili-Lime Kabob
- Duck and Apricot Brandy Bundles

***\$30.00 per dozen***

- Grilled Keralan Shrimp
- Shrimp Cocktail
- Scallops wrapped in Bacon
- Mini Maryland Crab Cakes with a Basil Mayonnaise

***\$35.00 per dozen***

**STATIONARY DISPLAYS**

Fresh Fruit and Imported and Domestic Cheese Display accompanied by a medley of Crackers and Crostini

***\$8.00 per person***

Vegetable Crudités with Dip

***\$7.00 per person***

Sliced Smoked Salmon with Miniature Breads, Chopped Eggs, Onions and Capers

***\$9.00 per person***

Baked Brie en Croûte accompanied by assorted Preserves, Crackers and Crostini

***\$9.00 per person***

Mexican Fiesta Display with Blue and Gold Tortilla Chips, Tomato Salsa, Sour Cream and Guacamole

***\$6.00 per person***

Assorted Mini Cakes and Pastries

***\$9.00 per person***

*Prices above do not include taxes or fees. Prices are subject to change.*

For more information, call 202.488.6010 or visit us at [www.EntertainmentCruises.com](http://www.EntertainmentCruises.com)