



# ODYSSEY

## 2012 WEDDING PACKAGES

### ROMANTIC ONBOARD CEREMONY

- One-hour private dockside event
- Use of *Odyssey's* open-air Sky Deck for a scenic outdoor wedding ceremony
- Ceremony music
- Chair set-up on Sky Deck
- *Odyssey* Wedding Consultant

*Inclusive price \$1750\**

- Add an Officiant for the ceremony

*Inclusive price \$500\**

### PREMIER ROMANTIC ONBOARD CEREMONY

Includes the Romantic Onboard Ceremony, plus:

- Two ceremony flower arrangements
- Red carpet aisle runner
- Live music
- Officiant for the ceremony

*Inclusive price \$3000\**

### LUNCHEON/MIDDAY RECEPTION CRUISE

- Three-hour event
- Butlered hors d'oeuvres
- Selection of a three-course menu or a delicious food station menu
- DJ (excludes Admiral's Lounge)
- Specially printed menus with couple's names
- Complimentary one-year anniversary dinner
- Bud vase flowers on each table
- Choice of ivory or white linen

*\$58.90 per person (\$77.16 inclusive\*)*

### PREMIER LUNCHEON OR MIDDAY RECEPTION CRUISE

Includes the Lunch Reception Package package, plus:

- Premium open bar with champagne toast
- Custom wedding cake from The Icing on the Cake or Konditor Meister

*\$85.90 per person (\$111.72 inclusive\*)*

### DINNER RECEPTION CRUISE

- Four-hour event
- Chef's choice hors d'oeuvres butlered during boarding
- Selection of a four-course dinner menu or a delicious food station menu
- DJ (excludes Admiral's Lounge)
- Specially printed menus with couple's names
- Complimentary one-year anniversary dinner
- Bud vase flowers and votive candles on each table
- Choice of ivory or white linen

*Friday \$94.90 per person (\$124.32 inclusive\*)*

*Saturday \$112.90 per person (\$147.90 inclusive\*)*

*Sunday \$84.90 per person (\$111.22 inclusive\*)*

### PREMIER DINNER RECEPTION CRUISE

Includes the Dinner Reception Package, plus:

- Premium open bar with champagne toast
- Custom wedding cake from The Icing on the Cake or Konditor Meister

*Friday \$125.90 per person (\$164.00 inclusive\*)*

*Saturday \$143.90 per person (\$187.58 inclusive\*)*

*Sunday \$115.90 per person (\$150.90 inclusive\*)*

### SUNDAY TWILIGHT RECEPTION

- Four hour event
- Selection of a delicious light plated or food station menu
- DJ (excludes Admiral's Lounge)
- Specially printed menus with couple's names
- Complimentary one-year anniversary dinner
- Bud vase flowers and votive candles on each table
- Choice of ivory or white linen

*\$69.90 per person (\$91.57 inclusive\*)*

EXTEND THE CELEBRATION WITH EXTRA DOCKSIDE TIME

Full private deck: \$1250 an hour | Full ship: \$1750 an hour

*Additional fees for your extended bar packages and entertainment with additional dockside time.*

MAKE YOUR RESERVATIONS TODAY.

OdysseyWedding.com | 617/603.0842

*\*Inclusive prices include all taxes and all fees and are subject to change.*

## SCHEDULE & PRICING

### CRUISE SCHEDULE

*Times may be subject to change.*

#### Saturday & Sunday Brunch

Board 11:00am

Cruise 12:00 - 2:00pm

#### Monday through Friday Lunch

Board 11:00am

Cruise 12:00 - 2:00pm

#### Saturday Midday Cruise

*Timing flexible. Call for details.*

*Recommended times: 2:00pm - 3:00pm to 5:00pm*

#### Sunday Dinner

Board 5:00pm

Cruise 6:00 - 9:00pm

#### Monday through Friday Dinner

Board 6:00pm

Cruise 7:00 - 10:00pm

#### Saturday Dinner

Board 7:00pm

Cruise 8:00 - 11:00pm

### PRICING INFORMATION

Children under 12 are 1/2 off the adult rates. Children under 3 are free. All major credit cards accepted. Coffee, tea and iced tea are complimentary. Soda and juice are complimentary for children under 12. Beverages may also be purchased onboard. Change and cancel fees may apply.

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

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

Extra cruise and dockside time can be added for an additional charge.

### PRIVATE DECK CHARTERS

The Odyssey has three private dining decks. Passenger capacity ranges from 30 to 280 per deck. Please contact your wedding sales manager for the best deck to fit your needs and for our deck minimum requirements.

### CONTRACT/DEPOSIT POLICIES

Your signed contract and 25% non-refundable deposits are required to confirm your reservation. Final passenger guarantee and final payment are due 30 days prior to the cruise. There are no refunds or exchanges on unused tickets. Minimum passenger requirements will apply to all deck charters and full ship charters.

### NON-PRIVATE SPACE (shared deck)

If you choose to share a deck, there is no guarantee on the deck placement. All guests will be seated together. Menus cannot be altered and announcements are not allowed on the microphone.

MAKE YOUR RESERVATIONS TODAY.

OdysseyWedding.com | 617/603.0842



# ODYSSEY



## SAMPLE LUNCH MENUS

### LUNCH BUFFET MENU

Items are subject to change.

#### HORS D'OEUVRES

##### Assorted Canapes

*Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions*  
*Smoked Chicken Salad Tartlet*  
*Smoked Salmon Mousse on Toast Points*

##### Herbed Beggars Purse

*Petit Pasta filled with Fontina and Italian Cheeses*

#### SALADS

##### Classic Caesar

*Crisp Romaine Hearts tossed with hand cut Croutons and shaved Parmesan Reggiano in a traditional Caesar Dressing*

##### Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a Raspberry Vinaigrette*

#### ENTRÉES

##### Penne Rigatta Primavera

*Penne Pasta tossed with Broccoli, Mushrooms, Red Peppers and Smoked Gouda Cream Sauce*

##### Maple-glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable Ratatouille topped with a Chipotle Tomato Cream*

##### Argentinean Salmon

*Pan-seared Fresh Salmon marinated in spicy Chimichurri Sauce, served with sweet Corn Hominy Posole and crispy Corn Tortilla Strips*

#### CARVED TO ORDER

##### Black Pepper Crusted Sirloin

*Whole Sirloin roasted with natural Juices and served with Horseradish Cream*

#### ACCOMPANIMENTS

##### Red Bliss Mashed Potatoes

##### Herb-Roasted Fresh Seasonal Vegetables

#### DESSERTS

##### Chocolate-Covered Strawberries

*Served with Wedding Cake (included in Premier Package only)*

### PLATED LUNCH MENU

Items are subject to change.

#### HORS D'OEUVRES

##### Assorted Canapes

*Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions*  
*Smoked Chicken Salad Tartlet*  
*Smoked Salmon Mousse on Toast Points*

##### Herbed Beggars Purse

*Petit Pasta filled with Fontina and Italian Cheeses*

#### FIRST COURSE

##### Classic Caesar

*Crisp Romaine Hearts tossed with hand cut Croutons and shaved Parmesan Reggiano in a traditional Caesar Dressing*

#### MAIN COURSE

##### Maple-glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream*

##### Sesame-grilled Salmon Fillet

*Fillet of grilled Salmon, roasted with Sesame, Soy and fresh Ginger, served atop Jasmine Rice and a salad of Romaine in a light Rice Wine Vinaigrette*

##### Seafood Ravioli Gratinée

*Jumbo Ravioli filled with imported Italian cheeses, topped with Gulf Shrimp, Bay Scallops and a rustic Pomodoro Sauce*

##### Mushroom Braised Short Ribs

*Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy Onion Straws*

##### Roasted Vegetable Napoleon

*Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with a White Bean Puree between crispy Lavash, served with a fresh Basil Marinara*

#### DESSERTS

##### Chocolate-Covered Strawberries

*Served with Wedding Cake (included in Premier Package only)*

MAKE YOUR RESERVATIONS TODAY.

OdysseyWedding.com | 617/603.0842

# SAMPLE DINNER MENUS

## DINNER FOOD STATION MENU

Items are subject to change.

### HORS D'OEUVRES

#### Assorted Canapes

*Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions  
Smoked Chicken Salad Tartlet  
Smoked Salmon Mousse on Toast Points*

#### Herbed Beggars Purse

*Petit Pasta filled with Fontina and Italian Cheeses*

### SALADS

#### Classic Caesar

*Crisp Romaine Hearts tossed with hand cut Croutons and shaved  
Parmesan Reggiano in a traditional Caesar Dressing*

#### Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, caramelized  
Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a  
Raspberry Vinaigrette*

### ENTRÉES

#### Penne Rigatta Primavera

*Penne Pasta tossed with Broccoli, Mushrooms, Red Peppers and Smoked  
Gouda Cream Sauce*

#### Maple-glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable  
Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle  
Tomato Cream*

#### Argentinean Salmon

*Pan-seared fresh Salmon Fillet marinated in spicy Chimichurri Sauce,  
served over a fried mashed Yucca Cake, topped with a Sweet Corn Posole  
and crispy Corn Tortilla Strips*

### CARVED TO ORDER

#### Black Pepper Crusted Sirloin

*Whole Sirloin roasted with natural Juices and served with Horseradish Cream*

### ACCOMPANIMENTS

#### Red-Skinned Mashed Potatoes

#### Herb-Roasted Fresh Seasonal Vegetables

### DESSERTS

#### Chocolate-Covered Strawberries

*Served with Wedding Cake (included in Premier Package only)*

## PLATED DINNER MENU

Items are subject to change.

### HORS D'OEUVRES

#### Assorted Canapes

*Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions  
Smoked Chicken Salad Tartlet  
Smoked Salmon Mousse on Toast Points*

#### Herbed Beggars Purse

*Petit Pasta filled with Fontina and Italian Cheeses*

### FIRST COURSE

#### Classic Caesar

*Crisp Romaine Hearts tossed with hand cut Croutons and shaved  
Parmesan Reggiano in a traditional Caesar Dressing*

#### Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, caramelized  
Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a  
Raspberry Vinaigrette*

### MAIN COURSE

#### Maple-glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable  
Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle  
Tomato Cream*

#### Argentinean Salmon

*Pan-seared fresh Salmon Fillet marinated in spicy Chimichurri Sauce,  
served over a fried mashed Yucca Cake, topped with a Sweet Corn Posole  
and crispy Corn Tortilla Strips*

#### Seafood Ravioli Gratinee

*Jumbo Ravioli filled with imported Italian cheeses, topped with Gulf  
Shrimp, Bay Scallops and a rustic Pomodoro Sauce*

#### Bourbon and Peach-Glazed Pork Loin

*Tender Pork Loin marinated in a Peach Bourbon Glace, served with fresh  
harvest Green Beans and Sweet Potato Hash Browns*

#### Mushroom Braised Short Ribs

*Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom  
Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy  
Onion Straws*

#### Roasted Vegetable Napoleon

*Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with  
a White Bean Puree between crispy Lavash, served with a fresh Basil  
Marinara*

### DESSERTS

#### Chocolate-Covered Strawberries

*Served with Wedding Cake (included in Premier Package only)*



MAKE YOUR RESERVATIONS TODAY.

OdysseyWedding.com | 617/603.0842



# ODYSSEY

## BEVERAGE PACKAGES

*Items are subject to change.*

### BRUNCH PACKAGE

*Juices, Sodas, Bloody Marys, Mimosas*

### SODA, JUICE, WINE & BEER PACKAGE

**Bottled Water**  
*Sparkling and Still*

**Soda**  
*Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale  
Club Soda  
Tonic*

**Juice**  
*Cranberry  
Grapefruit  
Orange  
Pineapple  
Tomato*

**House Wines**  
*Cabernet  
Chardonnay  
Champagne  
Merlot  
White Zinfandel*

**Bottled Beer**  
*Amstel Light  
Budweiser  
Bud Light  
Corona  
Corona Light  
Harpoon Seasonal*

*Heineken  
Heineken Light  
Samuel Adams  
Samuel Adams Light  
St. Pauli Girl (non-alcoholic)*

### HOUSE BRAND PACKAGE

*Includes the above package plus the following:*

**Bourbon**  
*Early Times*

**Rum**  
*Castillo*

**Vodka**  
*Smirnoff*

**Cordials**  
*Amaretto  
Anisette  
Blue Curaco  
Butterscotch Schnapps  
Carolan's Irish Cream  
Coffee Brandy  
Crème de Banana  
Crème de Cacao  
Crème de Cassis*

*Crème de Menthe  
Dry Vermouth  
Peach Schnapps  
Peppermint Schnapps  
Pineapple Schnapps  
Sloe Gin  
Sour Apple Schnapps  
Sweet Vermouth  
Triple Sec*

**Brandy**  
*Christian Brothers*

**Scotch**  
*Old Smugler*

**Gin**  
*Gordan's*

**Tequila**  
*Torada*

### PREMIUM BRAND PACKAGE

*Includes the above package plus the following:*

**Bourbon**  
*Jack Daniels  
Jim Beam  
Maker's Mark*

**Cordials**  
*Baileys  
B&B  
Chambord  
DiSaronno Amaretto  
Frangelico  
Galliano  
Godiva  
Kahlúa  
PAMA  
Sambuca*

**Frozen Cocktails**  
*Daiquiris  
Margaritas  
Mudslides  
Piña Coladas*

**Gin**  
*Beefeater  
Bombay Sapphire  
Tanqueray*

**Ports**  
*Cockburns 10yr  
Tawny Port  
Cockburns Special  
Reserve Port*

**Rum**  
*10 Cane  
Bacardi  
Captain Morgan  
Malibu  
Malibu Mango  
Myers's*

**Scotch**  
*Chivas Regal  
Dewar's  
Glenfiddich  
Glenlivet  
J&B  
Johnny Walker Black*

**Tequila**  
*Cuervo Gold  
Sauza*

**Vodka**  
*Absolut  
Absolut Citron  
Absolut Mandarin  
Grey Goose  
Stoli  
Stoli Bluberi  
Stoli Razberi  
Stoli Vanil*

MAKE YOUR RESERVATIONS TODAY.

OdysseyWedding.com | 617/603.0842

## ENHANCEMENTS

Items are subject to change.

Ice Sculpture	Specialty Music and Bands
Custom Floral	Karaoke
Colored Linens	Photography
Martini and Specialty Bar	Transportation
Chocolate Fountain	Justice of the Peace
Raw Bar	Alternate Boarding Locations

## HORS D'OEUVRES

Items are subject to change. Prices are per 50-piece lot.

### COLD

Herbed Cucumber Wheel	\$115.20
Wild Mushroom Crostini	\$115.20
Grilled Vegetable Tapenade	\$115.20
Melon and Prosciutto	\$140.80
Smoked Salmon Crisps	\$140.80
Beef and Caper Crostinis	\$140.80
Figs wrapped in Serrano Ham (June-Sept Only)	\$166.40
Oysters on the Half Shell	\$153.60
California Sushi Rolls	\$192.00

### HOT

Sirloin Tostada	\$140.80
Parmesan Pesto Roll	\$115.20
Potato Latkes	\$115.20
Stuffed Mushrooms	\$128.00
Spanakopita	\$140.80
Vegetable Spring Rolls	\$140.80
Assorted Mini Quiche	\$140.80
Southwest Chicken Quesadilla	\$153.60
Curried Chicken Kabob	\$153.60
Sesame Chicken Skewers	\$153.60
Coconut Chicken	\$153.60
Coconut Popcorn Shrimp	\$166.40
Mediterranean Shrimp	\$153.60
Scallops and Chili	\$166.40
Duck Confit	\$153.60
Teriyaki Beef Kabob	\$153.60
Grilled Lamb Chops	\$153.60
Scallops wrapped in Bacon	\$166.40
New England Crab Cakes	\$166.40

Six to eight pieces are recommended per guest for Dinner Cruises. Above prices include all taxes and all fees. Prices and items are subject to change.

## BEVERAGE PACKAGES

Items are subject to change.

	Lunch	Dinner
Juice and Soft Drinks	\$14.08	\$17.92
Brunch Package	\$23.04	
Soda, Juice, Wine & Beer Package	\$26.88	\$35.84
House Brand Package	\$32.00	\$40.96
Premium Brand Package	\$37.12	\$46.08
One Hour Bar Package	\$16- \$20 per person	

Odyssey's gourmet coffee station is also available for an additional \$10 per person. 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.

Beverage Packages are priced on a per person basis. Beverage Packages for extra cruising hours are an additional charge.

Coffee, tea and iced tea are complimentary. Soda and juice are complimentary for children under 12.

Above prices include taxes, fees and prepaid service charges.

We strongly recommend that you enjoy the full Odyssey experience. However, you can purchase the cruise without the meal by calling 617.748.1499. Prices and items are subject to change.



MAKE YOUR RESERVATIONS TODAY.

OdysseyWedding.com | 617/603.0842



# ODYSSEY

## TESTIMONIALS

*"We had a fantastic time at the wedding! All our guests loved the food, the venue, the dancing and the experience on the boat. Thank you and your staff for all your help. The wait staff was awesome checking in with my husband and I during the night! Thank you for all your help and your staff's help for making our wedding perfect!"*

*– Abbatangelo Wedding*

*"Thank you Odyssey staff! Everything and everyone was great, it was a perfect day for us! Everyone on your team, from the captain to the wait staff was very nice and responsive! Everyone keeps telling me how wonderful my wedding was. I am so proud to have had my wedding with you! We look forward to celebrating our anniversary with you next year!"*

*– Hoadley Wedding*

*"Everything was wonderful. The staff was very accommodating, the food was excellent – it was just terrific. We had a wonderful time and greatly appreciate all your efforts. I am spreading the word on all you have done and I am highly recommending your facility for any type of function."*

*– Fournier Wedding*

*"I could not have asked for anything more! We had a wonderful time. The Odyssey personnel were great, the food was fantastic. I couldn't believe it was over so fast. Family and friends can't stop commenting on the wonderful time they had at the wedding. You and your staff certainly exceeded our expectations. Thanks again for making our wedding so special."*

*– Eddy & Lyons Wedding*

*"Matt and I, as well as our families and friends, cannot stop talking about how great of an experience our wedding was aboard the Odyssey! The Odyssey staff was extremely attentive, the food was quoted as, "the BEST wedding food ever," and our onboard coordinator made sure things went down without a hitch. All of our guests commented on the uniqueness of the venue..we could not agree with them more!"*

*– Quinn Wedding*

*"I am happy to say that everything went so smoothly during the wedding and I want to thank everyone for making us feel taken care of. There were no glitches, and I again appreciate the attentiveness you and the staff offered us. I have highly recommended this venue for a wedding, and actually, I found out today that one of the surgeons I work with will be having his birthday party on the boat! Thanks again!"*

*– Green Wedding*

MAKE YOUR RESERVATIONS TODAY.

OdysseyWedding.com | 617/603.0842

## FREQUENTLY ASKED QUESTIONS

### **Will we be the only ones on the ship for our wedding?**

*There will likely be others on the ship during your event. The ship is laid out in a manner that each level can be rented privately. The outside decks are accessible from each floor. Similar to a hotel or function hall, there may be other functions in other rooms but your event is private to you and your guests. Each floor is equipped with private restrooms, entertainment, bar, dance floors (larger levels) and exclusive staff.*

### **Will our ceremony be private?**

*The ceremony takes place on our Sky Deck (weather permitting) at the dock, before anyone else boards, so it is private to you and your guests.*

### **What happens if the weather is bad?**

*The ship is built for this type of cruising. Rain does not affect our cruising schedule, however, high winds may prevent us from going to the outer islands and may keep us closer to the Charles River and Inner Harbor.*

### **What if I do not have the minimum requirement for a private deck?**

*A room rental fee will apply. This fee is based on the difference between the minimum and actual number of guests you have. Ask your Account Manager for details.*

### **What about sea sickness?**

*The ship has a flat bottom and does not create the same pitch as an open ocean vessel. She is built for cruising in calm waters, such as the Boston Harbor.*

### **Is my deposit refundable?**

*Your deposit is non-refundable because it takes away the ability for us to rent the space to another group.*

### **What kind of entertainment is provided?**

*We understand that music is a key component to making a wedding successful, so we are contracted with Entertainment Specialists to provide you with a professional and experienced DJ. Once we book someone for your event, you will be given their number to go over all details of your big day. You are also welcome to bring your own entertainment if you prefer.*

### **How do the menus work?**

*We offer two options on the menus, plated or buffet. The plated menu offers your guests the option to choose their own entrée on the ship that day. No need to ask what they want, they will have all options available to choose from. There is not a cost difference between the menus. Both menus also include hors d'oeuvres.*

### **Do we have a rehearsal before the wedding?**

*We typically do not do rehearsals since a Wedding Coordinator will be there the day of your wedding to direct everyone as to where they should go and when to walk. A rehearsal is not necessary.*

### **How do the payments work?**

*We require an initial 25% deposit to secure your space. We will collect the balance 30 days prior to your wedding, based on the minimum requirement. At two weeks prior to the cruise, we will ask you if you have increased your amount, at which time we will collect the payment for those additional people. You may not reduce the contracted count but can increase it, as long as the space is available.*

### **What form of payment is accepted?**

*We take all major credit cards - Mastercard, Visa, American Express & Discover. All bank checks, money orders and personal checks are also fine, however, we do not accept personal checks inside two weeks of your wedding.*

MAKE YOUR RESERVATIONS TODAY.

OdysseyWedding.com | 617/603.0842

