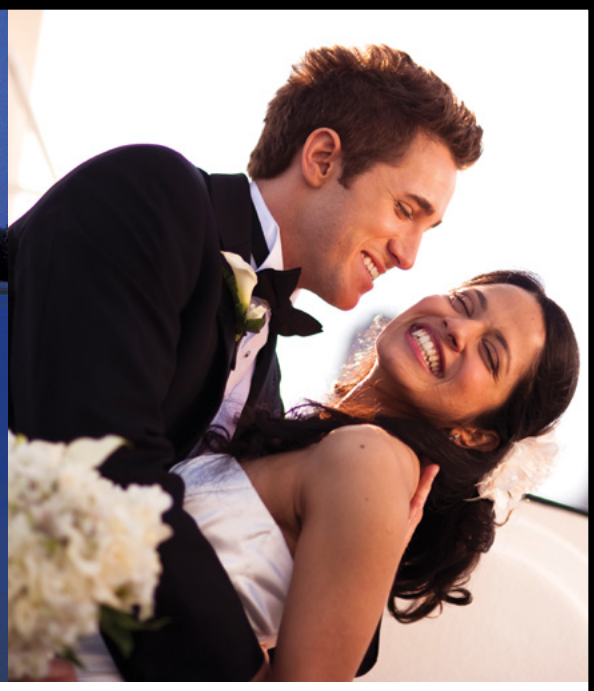

YOUR PERFECT DAY.

Odyssey III is a fully-enclosed glass vessel that has been designed to travel beneath the low bridges of Washington, offering some of the most breathtaking views of the sites and monuments. Our signature elegance and delicious dining offer a magnificent and unforgettable experience. Everyone at *Odyssey* takes pride in our commitment to ensuring that each wedding celebration receives the uncompromising service and attention to detail that you expect and deserve. *Odyssey* is divided into private dining rooms so we can accommodate private wedding parties of 40-500.

A UNIQUE AND ELEGANT SPACE PERFECT FOR:

— Ceremonies and Receptions
— Bridal Luncheons
— Post-Wedding Brunches
— Rehearsal Dinners

CONTACT US TO MAKE YOUR RESERVATIONS TODAY:
888/809.7109 · WWW.ENTERTAINMENTCRUISESWEDDINGS.COM

ODYSSEY

AN ENTERTAINMENT CRUISES COMPANY

2012 LUNCH & BRUNCH PACKAGES

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

LUNCHEON WEDDING RECEPTION

— Two-hour-and-forty-five-minute Event
— Delicious Three-Course Plated Meal
— Votive Candles on Each Table
— White Linens
— Limited Complimentary Parking
— Unlimited Coffee, Tea and Soda

Monday - Friday: $50.90 ($67.70 *inclusive*)
Saturday - Sunday: $59.90 ($79.67 *inclusive*)

PREMIER LUNCHEON WEDDING RECEPTION

Includes Luncheon Wedding Reception Package plus:
— Photo Favor
— Premium Open Bar Package
— Champagne Toast
— Custom Wedding Cake

Monday - Friday: $82.90 ($109.30 *inclusive*)
Saturday - Sunday: $91.90 ($121.27 *inclusive*)

PLATED LUNCH MENU

HORS D'OEUVRES

Mojito Shrimp Cocktail
Shrimp marinated with Lime, Cilantro and Mint, served with Mango-Avocado Salsa and smoked Salmon Mousse over fresh Mesclun Greens, garnished with Corn Tortilla Chips and Chipotle Cocktail Sauce

FIRST COURSE

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

Shrimp and Corn Chowder
Roasted Sweet Corn, Gulf Shrimp, Red Peppers and Potato with Fresh Cream with an herbed Crouton

Caramelized Duck en Croûte
Duck Confit, Forest Mushrooms, Sage and Monterey Jack Cheese baked in a Puff Pastry, served over Spaghetti Squash with Dried Currants, Cranberries, Candied Pecans and a drizzle of Marsala Wine Demi-Glace

MAIN COURSE

Maple-Glazed Chipotle Chicken
Pan-roasted smoked Chicken Breast, served with a Vegetable and roasted Yukon Gold Potato Ratatouille, 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, topped with creamy Alfredo on a bed of rustic Pomodoro Sauce

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

Roasted Vegetable Napoleon
Ragoût of Tomato, Zucchini, Eggplant and Summer Squash, layered with a White Bean Purée between crisp Corn Tortillas, served with a fresh Basil Marinara

DESSERT

Custom Wedding Cake served with Chocolate-Dipped Strawberries

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**Menus, times and prices subject to change. Call now as dates fill up fast. Inclusive pricing includes all taxes and fees. Private room minimums are required for certain menus and private entertainment. A minimum of 40 guests is required. Live band available for San Mateo or Marin Room charters.*

ODYSSEY

AN ENTERTAINMENT CRUISES COMPANY

2012 DINNER PACKAGES

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

DINNER WEDDING RECEPTION

— Four-hour Event
— Selection of a Delicious Plated Dinner Menu or Food Station Menu
— Butlered Hors d'Ooeuvres
— Professional DJ/ Emcee
— Elegant Linens and Votive Candles
— Complimentary Anniversary Cruise

Sunday - Friday: **$99.90** (**$132.87** *inclusive*)
Saturday: **$114.90** (**$152.82** *inclusive*)

PREMIER DINNER RECEPTION

Includes Dinner Wedding Reception Package plus
— Photo Favor
— Premium Open Bar
— Champagne Toast
— Custom Wedding Cake

Sunday - Friday: **$135.90** (**$179.67** *inclusive*)
Saturday: **$150.90** (**$199.62** *inclusive*)

PLATED DINNER MENU

HORS D'OEUVRES

Mojito Shrimp Cocktail
Shrimp marinated with Lime, Cilantro and Mint, served with Mango-Avocado Salsa and smoked Salmon Mousse over fresh Mesclun Greens, garnished with Corn Tortilla Chips and Chipotle Cocktail Sauce

FIRST COURSE

Caramelized Duck en Croûte
Duck Confit, Forest Mushrooms, Sage and Monterey Jack Cheese baked in a Puff Pastry, served over Spaghetti Squash with Dried Currants, Cranberries and Candied Pecans and a drizzle of Marsala Wine Demi-glace

Mixed Greens with Apples and Strawberries
Fresh Salad Greens tossed with Granny Smith Apples, Caramelized Pecans, Strawberries and crumbled Bleu Cheese in a Raspberry Vinaigrette

Shrimp and Corn Chowder
Roasted Sweet Corn, Gulf Shrimp, Red Peppers and Potato with Fresh Cream and an herbed Crouton

Seafood Mélange
Fresh Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Peppers and Dijon into a Cake, accompanied by toasted Crostini

Menu items subject to change.

MAIN COURSE

Maple-Glazed Chipotle Chicken
Pan-roasted smoked Chicken Breast, served with a Vegetable and roasted Yukon Gold Potato Ratatouille, topped with a Chipotle Tomato Cream

Orange-Ginger Glazed Salmon
Oven-roasted fresh Salmon Fillet marinated with Ginger, Orange and White Wine served over Green Tea-infused Cous Cous, with a crisp Asian Vegetable Cake

Seafood Ravioli Gratinée
Jumbo Ravioli filled with imported Italian Cheeses, topped with Gulf Shrimp, Bay Scallops topped with creamy Alfredo on a bed of rustic Pomodoro Sauce

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

Bourbon and Peach-Glazed Pork Loin
Tender Pork Loin marinated in a Peach Bourbon Glaze served with fresh harvest Green Beans and Sweet Potato Hash

Roasted Vegetable Napoleon
Ragoût of Tomato, Zucchini, Eggplant and Summer Squash, layered with a White Bean Purée between crisp Corn Tortillas, served with a fresh Basil Marinara

DESSERT

Custom Wedding Cake served with Chocolate Dipped Strawberries

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ODYSSEY

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ENHANCEMENTS & BAR PACKAGES

CEREMONY PACKAGE

— Use of Dining Room for One Hour Before Reception
— Ceremony Music
— Standing or Table Seating for Ceremony
— Coordinator

$1500 inclusive

SAMPLING OF OUR AVAILABLE ENHANCEMENTS

— Wedding Officiate
— Live Band Music
— Two Flower Pedestals
— White Chair Covers & Sash

BAR PACKAGES:

(prices below are not inclusive of taxes and fees and are per person)

	Lunch	Dinner
Juice & Soda Package	$6.00	$8.00
Beer & Wine Package	$22.00	$26.00
Call Brand Package	$28.00	$32.00
Premium Deluxe Bar Package	$32.00	$36.00
Premium Plus Bar Package	$40.00	$50.00

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ODYSSEY

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DECK LAYOUTS

Odyssey III is licensed by the United States Coast Guard to carry 670 passengers and crew.

At times when wind and tide conditions prevent navigation to the Kennedy Center and Georgetown, an alternate route south on the Potomac and past historic Old Town Alexandria will be taken.

SAN MATEO ROOM

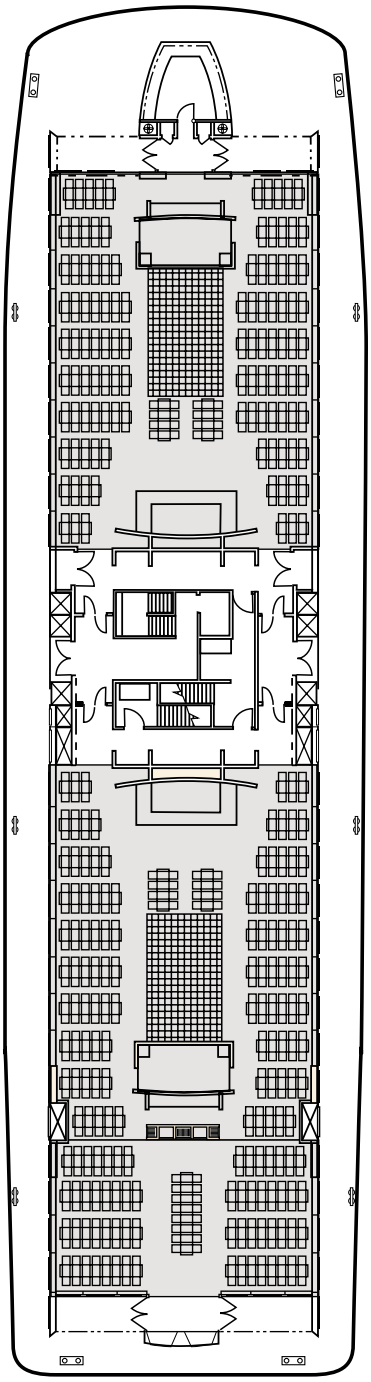
Maximum Capacity: 200 Reception Style
180 Seated
Passenger Dining Area: 3100 Sq. Ft.
Bar: Full service
Dance Floor Area: 13′ x 20′

MARIN ROOM

Maximum Capacity: 180 Reception Style
160 Seated
Combined **Marin & Carneros** 300 Reception Style
Passenger Dining Area: 3050 Sq. Ft.
Bar: Full service
Dance Floor Area: 16′ x 22′

CARNEROS ROOM

Maximum Capacity: 120 Reception Style
100 Seated
Passenger Dining Area: 1275 Sq. Ft.
Bar: Waitstaff service
This area can be divided in half to accommodate two private parties of 40 passengers.



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