

# *Royal Argosy*

## *2009 Weddings*



### **SAILING SCHEDULE AND RATES**



### **BAR OPTIONS**



### **PHOTOGRAPHY**



## *The Royal Argosy, the most unique wedding venue in the Northwest.*

You and your guests can experience elegant dining, our gracious staff and the most beautiful and ever-changing views imaginable. No other venue in Seattle can offer such an extraordinary experience or value. Let Argosy help you create your dream wedding and the most memorable occasion imaginable. Choose the entire vessel or from one of four elegant, private rooms.

### **SILVER PACKAGE 2009**

Private Room on the *Royal Argosy*

*Includes:*

Set-up and 4 hour event time  
Lunch, brunch or dinner buffet  
(plated meal add \$5 per person)  
Cake-cutting service or dessert  
Wait-staff and bartenders  
Linens, china, silverware  
All service charges and taxes

Daytime	\$ 70
Evening (Sun.-Fri.)	\$ 80
Evening (Sat.)	\$ 94



### **GOLD PACKAGE 2009**

*All of the Silver Package, plus:*

Captain's Ceremony  
Day-of Event Wedding Coordinator  
Choice of DJ or Jazz Trio  
Soda, coffee and tea service  
Champagne Toast

*(100 or more guests) (Fewer than 100 guests)*

Daytime	\$110	\$130
Evenings (Sun.-Fri)	\$120	\$140
Evenings (Sat.)	\$140	\$150



### **PLATINUM PACKAGE 2009**

*All of the Silver and Gold Packages, plus:*

Unlimited wine, beer and cocktails

*(100 or more guests) (Fewer than 100 guests)*

Daytime	\$130	\$140
Evenings (Sun.-Fri)	\$140	\$150
Evenings (Sat.)	\$155	\$165

### **MINIMUM GUARANTEE REQUIRED FOR PRIVATE ROOMS**

Club Lounge	up to 30 guests (Silver package only)
Sky Lounge	up to 50 guests
Voyager Room	up to 100 guests
Mariner Room	up to 150 guests
Entire Ship	up to 400 guests

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# *Royal Argosy Brunch Buffet Menu 2009*

What better way to start a morning than with a lavish brunch paired with steaming hot coffee or a champagne cocktail? Brunch, a perfect choice for wedding receptions or when you just want something a little different for your group. The *Royal Argosy* brunch buffet features our Chef's signature French Toast – our most popular brunch item! (Brunch buffets are *not* limited to Sundays, they can also be ordered Monday through Saturday during the afternoons.)

## **SEASONAL FRESH FRUIT DISPLAY**



### **WALDORF SALAD**

The Royals version with apples, candied walnuts and dried cranberries  
With yogurt dressing on butter lettuce



### **PRAWN COCKTAIL**

Jumbo prawns served with a homemade cocktail sauce



### **NORTHWEST EGGS SCRAMBLED**

Scrambled eggs with northwest gouda cheese  
And Canadian bacon



### **COUNTRY FRIED POTATOES**

Sautéed sliced red potatoes with diced onions and peppers



### **CHICKEN AND APPLE BREAKFAST SAUSAGE**

Locally made chicken and apple sausage



### **CINNAMON SWIRL FRENCH TOAST**

Cinnamon swirl bread dipped in cream cooked  
And served with real maple syrup



### **FRESH PASTRIES**

Baskets of fresh croissants, scones and assorted coffee cakes  
Served with butter and sun-fresh jams



### **CHEF-CARVED HAM**



### **COFFEE AND TEA SERVICE**

## *Royal Argosy Lunch Buffet Menu 2009*

Fresh and delicious. Our Executive Chef has chosen just the right blend of dishes for our lunch buffet that are sure to please a wide range of guests. You'll find unique sauces and flavors that blend perfectly with farm-fresh local produce. Start your buffet immediately, or take time to chat with your group before taking your seat.

*Buffet includes all items listed:*

### **~ SEARED ALASKAN SALMON ~**

Alaskan Salmon pan seared and then roasted,  
Topped with a blood orange citrus sauce



### **~ PORK VERDE ~**

Roasted pork served with a side of delicious and zesty  
Poblano peppers and tomatillo sauce



### **~ TRI-COLORED CHEESE-FILLED RAVIOLI ~**

Locally made fresh ravioli served in a rich fresh herb and vegetable broth



### **~ AEGEAN SALAD ~**

Hearts of Romaine, artichoke hearts, olives, feta cheese, cherry tomatoes  
Tossed with a light vinaigrette



### **~ PINEAPPLE RICE ~**

Long grain rice and a black pearl grain medley,  
With scallions, toasted almonds and pineapple.



### **~ SEASONAL ROASTED VEGETABLES ~**



### **~ ASSORTED DISPLAY OF ARTISAN ROLLS WITH BUTTER BALLS ~**



### **~ CHEF'S DESSERT SELECTION ~**

Seasonal and sweet



### **~ COFFEE AND TEA SERVICE ~**

## Royal Argosy Seated-Served Luncheon 2009

Join us for Seattle's best-kept secret and most incredible weekday value in town. Not only do you get a wonderful seated-served three course meal with stunning views – but you'll find the entrée choices are in keeping with Northwest Cuisine, perfect for entertaining out-of-towners all while showcasing our beautiful city. (Seated-served menus are an additional \$5 per person)

### ~WARM, WHOLE GRAIN ARTISAN BREAD BASKET~



#### STARTER CHOICES *(Select one item only)*

##### ~Elliott's Clam Chowder~

Award-winning clam chowder from Elliott's Oyster House,  
Made with little neck clams and rich cream

##### ~Gathered Greens~

Baby field greens tossed with stone ground mustard and  
Rosemary vinaigrette, shaved Bartlett pear, crumbled feta and roasted red pepper



#### ENTRÉE CHOICES *(Select one item only)*

##### ~Alaskan Halibut~

Baked halibut with béarnaise sauce,  
Market vegetables and Seattle rice

##### ~Wild Chinook Salmon~

Char-grilled Alaskan king salmon with smoked tomato beurre blanc,  
Market vegetables and garlic parmesan mashed potatoes

##### ~Caribbean Calypso Chicken~

Chicken breast marinated in fresh lime juice, garlic and Serrano chilies,  
Baked and served with rum-laced fruit salsa

##### ~Fish and Chicken Combo~

Halibut or salmon with calypso chicken,  
Served with garlic mashed potatoes and market vegetables

##### ~Grilled Portabella Mushroom~

Garlic mashed potatoes with grilled market vegetables,  
Fire roasted tomatoes, topped with smoked tomato vinaigrette



#### DESSERT CHOICES *(Select one item only)*

##### ~Dark Chocolate Tower of Decadence~

Dark chocolate buttercream on chocolate shortbread,  
Served with caramel and dark chocolate sauces

##### ~Pear Caramel Cheesecake~

Rich, creamy cheesecake with pears and caramel sauce,  
And traditional graham cracker crust

##### ~Red Velvet Cake~

Red velvet cake layered with white chocolate mousse,  
Served with raspberry sauce and shaved white chocolate

# Royal Argosy Dinner Buffet Menu 2009

On the *Royal Argosy* a trio of mouth-watering, tray-passed boarding hors d'oeuvres from our attentive wait staff are included with your dinner. As you set sail, open the buffet, which was designed with a multitude of choices.

*Includes all items listed:*

## TRAY-PASSED BOARDING HORS D'OEUVRES

### **Crispy Phyllo Wrapped Asparagus**

Asparagus wrapped with buttery Phyllo dough and Asiago cheese baked until golden brown.

### **Belgium Endive with Apple Chutney**

House-made apple chutney on Belgium endive topped with blue cheese and a sherry glaze

### **Beef Tenderloin with Cherries**

Roasted tenderloin served on potato baguette with luxurious cherry chutney



## DISPLAYED

### ~ **Chevre and Champignon Stuffed Chicken Breast** ~

Chicken breast stuffed with prosciutto ham, leeks, mushrooms and goat cheese,  
Topped with a brandy cream sauce and mire poix vegetables

### ~ **Baked Salmon with Citrus Vinaigrette** ~

Baked Alaskan Salmon topped with a Champagne vinegar dressing infused with  
Lemon and orange zest and a hint of fresh chervil and cilantro

### ~ **Beef Burgundy** ~

A rich and flavorful stew, thick with mushrooms and tender beef medallions  
In a Burgundy wine reduction sauce

### ~ **Mushroom Ravioli** ~

Locally made fresh ravioli with mushrooms, ricotta and Parmesan cheese  
Served with a pesto sauce

### ~ **Roasted Butternut Squash Salad** ~

Seasonal greens, roasted squash, raisin, red onions, toasted walnuts and radicchio  
Tossed with a sherry maple vinaigrette

### ~ **Haricot Vert Salad** ~

A colorful display of marinated white and green beans  
Tossed with cherry tomatoes, fresh basil and shallots in a red-wine vinaigrette

### ~ **Pineapple Rice** ~

Long grain rice and a black pearl grain medley, with scallions, toasted almonds and pineapple

### ~ **Fresh Fruit Display** ~

### ~ **A Trio of Spreads with Herb Foccacia** ~

Hummus, olive tapenade, and red pepper spread with herb foccacia bread

### ~ **Chef's Dessert Samplings** ~



## ~ COFFEE AND TEA SERVICE ~

## Royal Argosy Seated-Served Dinner Menu 2009

For formal evening events, we recommend a seated-served meal. Start with warm bread and our chef-created alder smoked salmon mousse. Your salad is next followed by your entrée choice – complete with seasonal vegetables and the best garlic-mashed potatoes you've ever tasted. Be sure to save room for our amazing desserts. (Seated-served menus are an additional \$5 per person)

### WARM, WHOLE GRAIN ARTISAN BREAD BASKET WITH ALDER SMOKED SALMON MOUSSE

#### STARTER CHOICES *(Select one item only)*

##### ~Hearts Of Baby Romaine~

Blue cheese dressing, toasted hazelnuts, tomato and chopped egg

##### ~Gathered Greens~

Baby field greens tossed with stone ground mustard and rosemary vinaigrette,  
Shaved Bartlett pear, crumbled feta cheese and roasted red peppers



#### ENTRÉE CHOICES *(Select one item only)*

##### ~Alaskan Halibut and Top Sirloin of Beef~

Tender halibut in a béarnaise sauce and roasted center-cut sirloin,  
With rosemary pinot noir sauce,  
Market vegetables and garlic Parmesan mashed potatoes

##### ~Wild Chinook Salmon and Top Sirloin of Beef~

Char-grilled Alaskan salmon with smoked tomato beurre blanc  
And roasted center-cut sirloin with rosemary pinot noir sauce, served with  
Market vegetables and garlic Parmesan mashed potatoes

##### ~Wild Chinook Salmon~

Char-grilled Alaskan king salmon with smoked tomato beurre blanc,  
Market vegetables and garlic Parmesan mashed potatoes

##### ~Caribbean Calypso Chicken~

Chicken breast marinated in fresh lime juice, garlic and Serrano chilies,  
Baked and served with rum-laced fruit salsa market vegetables and pineapple rice

##### ~Grilled Portabella Mushroom~

Served with garlic mashed potatoes, grilled market vegetables,  
Fire roasted tomatoes and topped with smoked tomato vinaigrette



#### DESSERT CHOICES *(Select one item only)*

##### ~Dark Chocolate Tower of Decadence~

Dark chocolate buttercream on chocolate shortbread  
With caramel and dark chocolate sauces

##### ~Pear Caramel Cheesecake~

Rich, creamy cheesecake with pears, caramel sauce  
And traditional graham cracker crust

##### ~Red Velvet Cake~

Red velvet cake layered with white chocolate mousse  
And served with raspberry sauce and shaved white chocolate

## *Royal Argosy Specialty Hors D'oeuvres 2009*

For many events, guests ask about additional tray-passed items.  
Following please find a selection of tray-passed Hors D'oeuvres that can be added to your event.

### **MANGO PRAWNS**

**\$47 per dozen**

Jumbo skewered prawns grilled with mango glaze,



### **ALDER SMOKED SALMON WITH BELGIAN ENDIVE**

**\$39 per dozen**

Served with wasabi tobiko and crème fraiche



### **PEPPER-SEARED AHI TUNA**

**\$25 per dozen**

Sushi rice roll with wasabi lime cream,  
pickled ginger and toasted sesame seeds



### **TOMATO BASIL CROSTINI WITH FETA CHEESE**

**\$15 per dozen**

Fresh tomato and basil concasse  
with white balsamic vinaigrette



### **GRILLED NEW YORK STEAK BRUSCHETTA**

**\$30 per dozen**

Sliced New York strip loin on garlic crostini  
With arugula and tomato olive salsa



### **TERIYAKI FILET MIGNON**

**\$32 per dozen**

Teriyaki Filet Mignon Steak Strips with a  
House-made teriyaki, toasted sesame seeds and scallions



### **FRENCH ONION TARTLETS**

**\$15 per dozen**

Caramelized onions and melted Gruyere cheese  
in a rich butter crust



### **WILD MUSHROOM CROSTINI**

**\$15 per dozen**

Sautéed wild mushrooms of the season  
and garlic mashed potatoes on toasted crostini

# Royal Argosy Bar Options 2009

## HOSTED PER PERSON BAR PACKAGES

(Prices Based on a Three Hour Cruise.)

The individual host is billed for the number of guaranteed guests.

### ~Mt. Rainier~

**\$27.25 per person.**

Includes top shelf spirits, liqueurs, cognacs, extra premium wines, extra premium champagne, all beers, and all non-alcoholic beverages.

### ~Mt. Baker~

**\$23.50 per person.**

Includes extra premium spirits, liqueurs, cognacs, all beers, extra premium wines, extra premium champagne, and all non-alcoholic beverages.

### ~Mt. Adams~

**\$22.25 per person.**

Includes premium spirits, liqueurs and cognacs, all beers, premium wines, premium champagne, and all non-alcoholic beverages.

### ~Mt. St. Helens~

**\$21.25 per person.**

Includes house spirits, all beers, house wines, house champagne, and all non-alcoholic beverages.

### ~Mt. Olympus~

**\$18.50 per person.**

Includes all beers, extra premium wines, extra premium champagne and all non-alcoholic beverages.

### ~Mt. Stuart~

**\$15.75 per person.**

Includes all beers, house wines and all non-alcoholic beverages.

### ~Mt. Si~

**\$7.25 per person.**

Includes all non-alcoholic beverages.

### ~Mt. Pilchuck~

**\$4.00 per person.**

Soda and coffee only.

### ~Champagne Greeting~

**\$2.75 per person**



## CASH BAR (NO-HOST BAR)

Each person pays for their own drinks.



## SCRIP BAR

Beverage tickets are given to the group leader for distribution to guests and the individual host is invoiced for beverage consumption.



## HOSTED BAR PER DRINK

A tab is kept and the individual host is billed for all beverages.

## BEVERAGE PRICES

	<u>Wine</u>		<u>Cocktails/</u>	<u>Beers</u>
	<u>Glass</u>	<u>Bottle</u>	<u>Liqueurs/Cognacs</u>	
House	\$7.00	\$26.00	\$6.00	\$4.25
Premium	\$8.05	\$32.00	\$7.00	\$4.75
Extra Premium	\$8.50 & up	\$35.00 & up	\$8.00	\$5.25
Top Shelf	-----	\$44.00 & up	\$9.00	-----

Non-alcoholic sparkling cider, juices, waters, sodas, coffee and teas \$1.50 to \$4.00.

*Note: Tax and Service Charge are additional on cash bars and hosted bar packages.*

## Royal Argosy Wedding Photo Packages 2009

Our wedding photographer will work with the bride and groom to make their pictures perfect. A variety of formal, candid and documentary style photographs will be used to create a precious record of the wedding day.

### DIAMOND

**\$1895**

6 hours of continuous coverage  
Approximately 200 4x6 prints  
40 5x7 enlargements  
20 8x10 enlargements  
Complimentary Grooms cake picture package  
Complimentary Life Ring to Keep  
Complimentary Engagement Portrait Session (See details below)  
*All images on compact disc*

### SAPPHIRE

**\$1545**

6 hours of continuous coverage  
Approximately 200 4x6 prints  
20 5x7 enlargements  
10 8x10 enlargements  
Complimentary Groom's cake picture package  
*All images on compact disc*

### EMERALD

**\$1195**

5 hours of continuous coverage  
Approximately 200 4x6 prints  
20 5x7 enlargements  
10 8x10 enlargements  
*All images on compact disc*

### PEARL

**\$995**

5 hours of continuous coverage  
Approximately 200 4x6 prints  
*All images on compact disc*

### ENGAGEMENT PORTRAIT SESSION

**\$200**

1 and a half hours of coverage  
1 location  
Approximately 100 images on compact disc  
Choice of 10 4x6, 6 5x7, or 2 8x10 prints

### GROOM'S CAKE

**\$5 per picture**

5x7 prints for each guest as a gift from  
the bride and groom, minimum 10 prints.  
Includes folder frame

### PERSONALIZED LIFERING TO KEEP

**\$150**

Keepsake is the actual ring from the Groom's Cake boarding photos

All prices do not include tax.