



ARGOSY CRUISES™

Your friend with a boat!

2019 Private Charter Book





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A NORTHWEST TRADITION

Create a cruise experience your guests will treasure. Our Sales Team works with you to turn your event vision into reality. Customize with our fleet of vessels, numerous entertainment options, departure points all across Puget Sound, a wide range of bar packages, and more. **Majestic Northwest backdrops always included!**



"We all had a great time! Our event with Argosy has gone over really well with our employees. The Captain and the entire crew were great! You will hear from us again next year!"

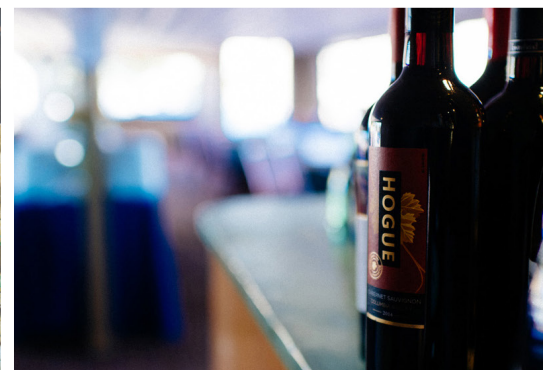
Darla C. | Tigor
Title Employee Event, 100 Attendees





"Wow—what a spectacular and memorable experience! All of our guests agreed—the experience was amazing and phenomenal—one to last a lifetime! The night and sights were beautiful, the cruise smooth like glass, the food—so amazingly delicious, the caterers, Captain and crew—over the top! They understand the meaning of customer service. We didn't want the evening to end—we had a fantastic time! Thank you all for making our reception celebration an amazing and extra special occasion."

Betty B. | Bride
Wedding Reception, 120 Attendees



"Our event was absolutely wonderful! Everything went off without a hitch; the catering was divine and staff was awesome! The magician was unbelievable! The DJ/Karaoke team were both fantastic, engaging the crowd and even throwing in a team-building teaser. Our Captain was just perfect, narrating as requested during [passage through the] Locks, and our Argosy sales executive pulled it all off seamlessly. This was the best morale event many of us have experienced. Thank you!"

Sandy D. | Microsoft
Morale Event, 190 attendees

OUR CATERING PARTNERS

Argosy Cruises is proud to work with three preferred caterers, each of which bring their own style, flavor, and excellent service aboard. In addition, all three are well versed in the unique experience of catering on a boat. Our catering partners provide plates, flatware, linens, etc. with all catering packages.

Cameron Catering



"Fresh, local ingredients infused with flavors from around the globe. All lovingly prepared to our chefs' exacting specifications, then presented with artistic flair and style. We're committed to more than food, too. Sustainability and stewardship have been cornerstones of our business from the day we opened our doors. We've worked with everyone from our neighbors to international charity foundations, and we're ready to work with you."

EatDrink with Eric Bauer



"Let us cater, to you! We understand pleasing a diverse group of guests can sometimes be a challenge. We make just about everything from scratch. This allows us to customize all of our menus to your specific needs. Think of our menus as a starting point: if you need substitutions, additions, complete custom menus, themed menus, or special dietary needs for the whole group or just one guest—there is nothing we cannot create to make your cruise one of a kind. We can also provide your company colors for table linens, buffet decor, menus, inscribed sheet cakes and custom florals. Let us do all the work and you take all the credit."

Green Apple



"Green Apple Events & Catering is a family owned and operated business. We sincerely care about YOU and we showcase that care in every aspect of our service. Our Green Apple name reflects our commitment to sustainability (green) and to symbolize that we are a proud Washington State (apple!) business. Make sure your event is a memorable one by letting Green Apple Events & Catering provide delicious food and professional service."

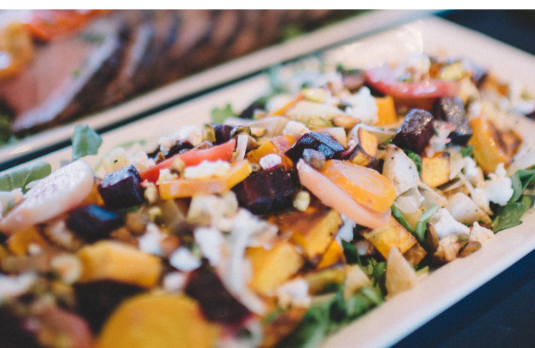
Outside Catering

While we partner with some of the best caterers in Seattle, if none of the following menu choices satisfy your unique needs you are welcome to bring your own food on board. If you choose to use an outside caterer, please note we do not supply service staff, plates, flatware, linens, etc. If you are using an outside catering company there is a non-refundable \$300 Outside Catering fee that will be charged. In addition to this fee the catering company will be required to show proof of insurance with limits of at least \$5,000,000 per occurrence. We also require you to sign a Food Waiver before the date of your event acknowledging you and/or your caterer are responsible for the safe transportation, storage, and serving of the food brought on board.

Bring Your Own Food

You can also pick up pizzas, sandwich trays, etc. and carry those on board. In these instances we do not charge an additional fee as you are the one walking on board with this food. If you choose to bring on your own food, please note we do not supply service staff, plates, flatware, linens, etc. We do require you to sign a Food Waiver before the date of your event acknowledging you are responsible for the safe transportation, storage and serving of the food brought on board. We do not provide refrigeration and/or cooking equipment.

No outside beverages are allowed (this includes non-alcoholic beverages).



DINNER MENUS

Tax is additional on all packages.

Cameron Catering

San Juan Dinner Buffet \$53pp

Roasted Wild Alaska Salmon – Seasoned with warm spices, honey, and olive oil (served room temperature)

Chicken Breast – Herb roasted sliced boneless and skinless with basil aioli

Potato Salad – Tri-color marble potatoes roasted with cumin and coriander, tossed with herbs

Mixed Seasonal Greens – With sun dried cranberries, toasted nuts, goat cheese, and balsamic vinaigrette

Fresh Baked Baguette – With butter

Chef's Selection of Cookies and Bars

EatDrink with Eric Bauer

Rainier Valley Dinner Buffet \$53pp

Roasted Chicken from Draper Valley Farm – Citrus brine and marinade, seared and finished in the oven

Whole Sides of Roasted Wild Salmon – Rubbed with brown sugar and spices, applewood smoked, and finished with a citrus glaze

Roasted Carrot and Seasonal Vegetable Salad – Hearty greens like kale, mustard, chard, radicchio, tossed with quinoa, lemon vinaigrette, crushed almonds, and hazelnuts

Mixed Greens Salad – With fresh berries, blue cheese crumbles, smoked almonds, spinach, arugula, romaine, and a roasted sweet onion and herb vinaigrette

Potato-Gruyere and Caramelized Onion Gratin – Golden brown crust with a creamy center

Fresh Breads and Rolls – With whipped herb butter

Dessert – Petite pies, cookies, and bars

Green Apple Event Catering

The Snoqualmie Dinner Buffet \$53pp

Chicken Marsala

Penne Pasta – With wild mushrooms, fresh spinach, peas and cracked garlic in a light white cream wine sauce

Mixed Greens – With radishes, carrots, green onions, and cucumber in a smokey paprika dressing

Herb-Roasted Vegetables

Freshly Baked Rolls – With whipped herb butter

Dessert – Chocolate brownies

DINNER MENUS

Tax is additional on all packages.

Cameron Catering

Lopez Island Dinner Buffet \$63pp

Red Wine and Mushroom-Braised Beef – With garlic and thyme

Smoked Paprika Roasted Chicken Breast – With parsley, grain mustard, and olive oil

Red Cabbage and Carrot Salad – With pumpkin seeds, green onions, and caraway vinaigrette

Mixed Seasonal Greens – With sun dried cranberries, toasted nuts, goat cheese, and balsamic vinaigrette

Whipped Yukon Potatoes – With chives

Fresh Baked Baguette – With butter

Assorted Petite Desserts

EatDrink with Eric Bauer

Pacific Coast Dinner Buffet \$63pp

Beef Brasato – Red wine tomato sauce, handmade pasta, mint

Choice of:

Dungeness Crab – With classic cocktail sauce, lemons and nuoc cham

Whole Roasted Sides of Salmon – Rubbed with brown sugar and spices, applewood smoked, and finished with a citrus glaze

Chef's Farm Salad – Seasonal and local, inspired by the produce of the Pacific Northwest and the time of year

Roasted Tomato Caprese Salad – Basil, olive oil, reduced balsamic

Grilled and Roasted Seasonal Vegetable Display – Romesco sauce

Buttery Mashed Potatoes

Light Citrus Pound Cake – Mixed berries and whipped cream

Green Apple Event Catering

The Nisqually Dinner Buffet \$63pp

Beef Tenderloin Medallions – With a wild mushroom demi-glace

Grilled Wild Salmon – With alder smoked sea salt and light garlic butter

Choice of:

Roasted Garlic and Chive Mashed Potatoes

Penne Pasta – With artichokes and basil pesto cream sauce

Northwest Salad – Mixed greens, gorgonzola, candied pecans, craisins, green apples, and balsamic vinaigrette

Herb-Roasted Vegetables

Freshly Baked Rolls – With whipped herb butter

Assorted Petite Desserts

TRAY-PASSED ADD-ON MENUS

Tax is additional on all packages.

Cameron Catering

These menus are available only in addition to the dinner menus

Option A \$15pp

Choose three from the list:

- Spanish Beef Empanada – Green olive aioli
- Spinach and Feta Spanakopita
- Roasted Marble Potato Skewer – With french onion dip
- Mediterranean Chicken Skewer – With sesame, sumac, and thyme, topped with pickled lemon relish
- Chicken Skewer – With olive, currant, and pepper relish
- Smoked Salmon Mousse – With fresh dill in an endive spear
- Seared Sesame Crusted Ahi – On cucumber with wasabi aioli

Option B \$18pp

Choose two from the list:

- Moroccan Seasoned Pita Crisps – With three dips; green garbanzo bean hummus, roasted beets with goat cheese, and walnuts and carrot caraway
- Artisan Cheese Platter – Accented with dried fruit, nuts, and assorted crackers
- Roasted Vegetable Platter with Tahini – Broccoli, cauliflower, peppers, red onion, and seasonal vegetables roasted with olive oil and spices, served with a tahini dressing
- Green and White Crudité – Broccoli, belgian endive, celery, jicama, and cauliflower, with basil aioli dipping sauce

EatDrink with Eric Bauer

These menus are available only in addition to the dinner menus

Option A (Passed) \$15pp

Appetizers will be stationed for groups under 30

Choose four from the list:

- Crab and Artichoke Dip in Phyllo
- Roasted Baby Tomatoes – Basil and balsamic on baguette
- Madeira Mushrooms – With goat cheese in flaky pastry
- Jalapeño-Glazed Chicken Skewers – With Mama Lil's aioli
- Beef Skewers – Pomegranate molasses and cilantro crema
- Apple and Thyme Chutney – Parmesan mousse on crostinis
- Vietnamese Pork Meatballs – With cilantro-chili sauce
- Fresh Veggie Summer Roll – Julienned veggies, rice noodles, and fresh mint with a sweet chili sauce

Option B (Stationed) \$18pp

Choose two from the list:

- Mediterranean Crudités and Dips – Crisp veggies, beautifully displayed and served with green goddess dip, hummus
- Cured Meats and Cheeses – Fennel salami, speck ham, spicy coppa, house made feta-cranberry spread, white cheddar curds, porter cheddar, house made fromage blanc, garnished with pickled and brined delights, breads, and crackers
- Smoked Salmon and Prawns Display – With pickled apple relish, bay shrimp salad, grilled prawns, and crispy rye bread

Green Apple Event Catering

These menus are available only in addition to the dinner menus

Option A \$15pp

- Goat Cheese Crostini – With grape salsa
- Pork-Stuffed Dates – Wrapped in applewood bacon
- Thai Peanut Chicken Satay

Option B \$18pp

- Rosemary, Garlic, and Lemon Prawns
- Vegetarian Spring Rolls – With sweet chili sauce
- Kalbi Beef Pops – With chive and lime gremolata

HEAVY HORS D'OEUVRES MENUS

Tax is additional on all packages.

Cameron Catering

Victoria Heavy Hors D'oeuvres \$49pp

Hazelnut Coated Salmon Skewer – With seasonal fruit relish

Pesto Marinated Chicken Skewer – With spicy aioli

Beecher's Cheddar Biscuit – With Mama Lil's cream cheese

Roasted Eggplant Platter – With feta, red pepper romesco sauce, and crusty bread

Green and White Crudité – With basil aioli and hummus

Seasonal Fresh Fruit Display

Chef's Selection of Cookies and Bars

EatDrink with Eric Bauer

Delicious Appetizer Buffet \$49pp

Mediterranean Crudités and Dips – Crisp veggies, beautifully displayed and served with green goddess dip, hummus

Cured Meats and Cheeses – Fennel salami, speck ham, spicy coppa, house made feta-cranberry spread, white cheddar curds, porter cheddar, house made fromage blanc, garnished with pickled and brined delights, breads and crackers

Korean Style Chicken Wings – Sweet chili glazed, sesame seeds, scallions

White Cheddar Mac and Cheese – Beechers, handmade orecchiette pasta, citrus breadcrumbs

Roasted Tomato Caprese Salad – Basil, olive oil, reduced balsamic

Petite Brats – Simmered in onions and Old Seattle Lager with a basket of assorted buns, mustards, onions, and sauerkraut

Salty and Sweet Dessert – House made dried fruit and nut chocolate bark, salted caramel nuts, raspberry mazurka nut bars, and coconut macaroons

Green Apple Event Catering

Camano Island Hors D'Oeuvres \$49pp

Vegetarian Spring Rolls – With sweet chili sauce

Three-Cheese Platter – With roasted pear, spiced nuts, artisan bread, and crackers

Crudités Spears – Garlic and parmesan dipping sauce and hummus

Dungeness Crab Salad Canape

Thai Peanut Chicken Satays – Peanut sauce

Grilled Salmon Bites – With smoked sea salt and light garlic butter

Fresh Mozzarella Pasta Salad – Tossed with shaved vegetables and basil white balsamic vinaigrette

LUNCH MENUS

Tax is additional on all packages.

Cameron Catering

Cameron Signature Salad Buffet \$33pp

Mixed Seasonal Greens – With sun dried cranberries, toasted nuts, and goat cheese, and balsamic vinaigrette

Classic Caesar Salad – Crisp romaine lettuce, crunchy croutons, shredded parmesan cheese, and house made dressing (made with no raw egg nor anchovies in dressing)

Penne Pasta Salad – With artichokes, cannellini beans, kalamata olives, parmesan, sweet peppers, olive oil, and basil

Pesto Roasted Chicken Breast – Sliced boneless and skinless with basil aioli

Fresh Baked Baguette – With butter

Chef's Selection of Cookies

EatDrink with Eric Bauer

Rustic Italian Lunch Buffet \$33pp

Sandwiches (Gluten-Free and Vegan options available):

Grilled Chicken – Sweet pickled peppers, pesto, arugula, lemon vinaigrette

Cured Meats – Fennel salami, coppa, speck ham, olive blend, provolone, red onion, spicy peppers

Caprese – Fresh mozzarella, roasted tomato, basil and greens, olive oil and vinegar

Pickled and Brined Veggies – House made pickled vegetables, bread and butter pickles, balsamic cipollini onions, classic dill spears, cornichons, olives

House Made Potato Chips – Caramelized onion dip

Big Italian Salad – Cherry tomatoes, pepperoncini, red onion, parmesan, olives, radicchio, greens, red wine vinaigrette

Assorted Homemade Italian Cookies

Optional Additions:

Beecher's White Cheddar Mac and Cheese – add \$5pp

Tomato Basil Soup – add \$4pp

Vegetarian Butternut Squash Lasagna – add \$6pp

Traditional Beef Lasagna – add \$7pp

Lasagna and garlic bread can be substituted for the sandwiches and chips

Green Apple Event Catering

Pasta Lunch Buffet \$33pp

Penne Pasta Bar – Pasta with pesto sauce and rustic meat marinara sauce

Classic Caesar Salad – With homemade garlic croutons and shredded parmesan

Breads – With whipped herb butter

Fresh Vegetable Tray – With dip

Assorted Cookies

LUNCH MENUS

Tax is additional on all packages.

Cameron Catering

Pasta Lunch Buffet \$36pp

Baked Pasta and Roasted Vegetable Pasta – Penne pasta and seasonal vegetables in a creamy garlic sauce with gruyere and mascarpone cheeses

Herb Roasted Chicken – With olive and artichoke tapenade

Seasonal Fruit Salad

Fresh Baked Baguette – With butter

Chef's Selection of Cookies and Bars

EatDrink with Eric Bauer

Mexico City Lunch Buffet \$36pp

Choice of Chicken, Beef, or Veggie Fajitas – Street style flour tortillas, chopped cilantro, hot sauces

Option to do a variety of fajitas – please inquire for pricing

Spanish Influenced Caesar – Croutons, zested parmesan and manchego, crushed marconas, traditional dressing

Classic Mexican Rice (Arroz Rojo)

Frijoles Rancheros – Braised pinto beans, onions, smoked jalapenos

House-Fried Corn and Flour Tortilla Chips – House made red salsa, guacamole

Seven Layer Dip – Farm style sour cream, refried beans, jack and cheddar cheese, black olives

Desserts – Cayenne chocolate brownies, churro bites, and mexican wedding cookies

Green Apple Event Catering

Salad Bar Lunch Buffet \$36pp

Choose three of the salads below:

Cobb Salad – Romaine lettuce, tomatoes, avocado, egg, bacon, and gorgonzola cheese

Quinoa Salad – Sweet onion, orange peppers, feta cheese with lemony herb vinaigrette

Greek Salad – Romaine lettuce, cucumber, tomatoes, red onion, feta cheese, Kalamata olives, with lemon/oregano vinaigrette

Broccoli Cheddar and Bacon Southwest Salad – Romaine lettuce, black beans, roasted corn, green onion, tomato, shredded cheese, olives, with southwest ranch dressing

Soba Noodle Salad – Soba noodles, carrots, red bell peppers, scallions, and broccoli with a sweet chili vinaigrette

Steak and Blue Cheese Salad – Crisp greens, tender beef steak, gorgonzola cheese, and crispy fried onions served with vinaigrette

Sesame Chicken Salad – With crispy wonton strips

Assorted Breads – With whipped herb butter

Lemon Bars

BRUNCH MENUS

Tax is additional on all packages.

EatDrink with Eric Bauer

EatDrink's Brunch Buffet \$42pp

Seasonal Fresh Fruit Platter

House Made Gluten Free Granola

Greek Style Yogurt

Breakfast Breads and Croissants

Pumpkin, coffee cake, honey-orange plain, almond, chocolate

Roasted Vegetable Frittata

Breakfast Meats

Bacon, sausage, and ham



2019 BAR PACKAGE OPTIONS

Bar Packages

For groups looking for a fully hosted experience, our bar packages feature per-person pricing that includes beverage service for the duration of the event.

	Premium & Local	Micro	House	Premium	Premium	Standard	3 Hour Event
Bar Packages	Liquors	Beer		Wines	Non-Alc.		Total Per Person
Mt Rainier	X	X	X	X	X	X	\$36.93
Mt Olympus		X	X	X	X	X	\$31.15
Mt Si					X	X	\$10.70
Mt Pilchuk*						X	\$6.35
Champagne Toast**							\$5.39

Tax is included in total. * Coffee, Tea and Fountain Drinks ** One Glass Per Person

Drink Tickets

Drink tickets are a great option when you are wanting to pay for a limited number of drinks. Drink tickets are non-refundable so in some cases a hosted per drink bar deposit might be a better option. Talk to your Sales Executive about what is best for your group!

	Premium & Local	Micro	House	Premium	Premium	Standard	3 Hour Event
Drink Tickets	Liquors	Beer		Wines	Non-Alc.		Total/Ticket
Package #2	X	X	X	X	X	X	\$11.89
Package #1		X	X	X	X	X	\$9.82

Tax is included in total.

Bar Deposit for Hosted Per Drink

For bar service based on consumption, you pay a deposit prior to cruising which is then applied to your group’s final bar tab. If you consume less than the deposit amount, we refund the difference. If you consume more than the deposit amount, you will be invoiced after the event. Deposit amounts are based on group size.

	Premium & Local	Micro	House	Premium	Premium	Standard
Bar Deposit	Liquors	Beer		Wines	Non-Alc.	
Drink Price Total	\$12.00	\$9.60	\$8.40	\$12.00	\$6.00	\$3.60

Tax and service charge included.

Cash Bar

Guests pay for their own drinks during the event. Argosy Cruises accepts cash and major credit/debit cards on board all our boats and our facility at Blake Island.

	Premium & Local	Micro	House	Premium	Premium	Standard
Cash Bar	Liquors	Beer		Wines	Non-Alc.	
Cash Pricing Total	\$10.00	\$8.00	\$7.00	\$10.00	\$5.00	\$3.00

Tax included (no service charge).



2019 Bar Stock List

List subject to change throughout the year.

Liquor	Premium	Local
Vodka	Titos	Heritage
Gin	Tanqueray	Copperworks
Rum	Captain Morgan	Sun Rum Light/Dark
Tequila	Patron	Sparkle Donkey
Scotch	Glenlivet	
Whiskey/Bourbon	Makers Mark	Woodinville Bourbon
	Jack Daniels	Woodenville Whiskey
	Jameson	John Jacob Rye
Other	Baileys	Heritage Huckleberry
	Kahlua	Heritage Vanilla
	Malibu	Heritage Citrus
Beer	Micro	House
Beers	Manny's Pale Ale*	Corona
	Fremont IPA	Heineken
	Pyramid Hefenweisen	Coors Light
Ciders	Seattle Ciders	
	Seasonal Drafts/Bottles	
Wine	Premium	
White	A to Z Pinot Gris	Chateau Ste Michele Riesling
	Ryan Patrick Naked Chard	Domain Ste Michelle Brut
Red	Rainstorm Pinot Noir	Sharecroppers Cabernet
	Townsend T3 Blend	
Rosé	Anew Rosé	

Pursuant to our Washington State Liquor License, we do not allow any outside beverages on board our boats and at our facility on Blake Island. This includes non-alcoholic beverages. Beverages served on our premises must be consumed or disposed of prior to leaving the boats and/or our facility on Blake Island.

* Not available on Sightseer.

ENTERTAINMENT

Tax is additional on all packages.

Argosy Cruises provides a unique experience each and every time we cruise. Whether you want to enjoy the scenery or add entertainment, we can assist in putting together the best possible event for your attendees. **Pricing is based on three-hour events—please inquire for events longer than three hours. Ask us about more entertainment options as well!**

West Coast Entertainment



West Coast Entertainment has been helping plan successful events since 1978 with a proven team, trusted resources, and a stress-free process of taking care of the details.

DJ	DJ/Karaoke	DJ/Photo Booth	Photo Booth (Stand Alone)	Roaming Magician
\$1,150	\$1,550	\$2,100	\$1,015	\$1,520

21 For Fun



21 For Fun has entertained clients all over the state of Washington for many years. A friendly “Pit Boss” is on site the entire time to ensure that your group has a memorable experience. Prices include gaming equipment and supplies, dealers, delivery, and set-up/breakdown of the casino.

Fully insured and licensed by the Washington State Gambling Commission.

Up to 30 People	Up to 50 People	Up to 75 People	Up to 100 People
(1) Blackjack (1) Craps (1) Roulette	(3) Blackjack (1) Craps (1) Roulette	(4) Blackjack (1) Craps (1) Roulette	(7) Blackjack (1) Craps (1) Roulette
\$1,375	\$2,240	\$2,610	\$3,720

Add-ons	
Texas Hold'em (each additional Table)	Roulette (each additional Table)
\$370	\$370

Heritage Distilling Co.



For the cocktail enthusiast who enjoy a little extra flair, Argosy has partnered with Heritage Distilling Co. to offer a private tasting experience. Enjoy samples of Heritage Distilling Co. spirits and cocktails while their expert spirit makers explain the distilling process and history of their company.

Package: \$800

Includes 2 expert spirit makers to pour for the duration of your cruise.
Bottle cost are in addition to the above. Prices vary.

Hourglass Escapes



Experience a full Puzzle Room experience in this Pirate themed game. Famed oceanographer Jacques Cousteaudian has been trapped on the legendary Ghost ship of the Banshee Buccaneer. You have just 60/30 minutes to help Jacques break the Buccaneers curse before he sinks with the ship and becomes a disembodied deckhand and swabs the poop-deck for eternity!

This is not a traditional Escape Room but in fact Seattle’s newest form of entertainment, a head to head escape challenge. You and your team have all you need right in front of you to race against the clock and rival teams to be the first to break the curse.

Teams of 4–6 will try to save Jacques before the clock runs out. Up to four teams can compete in this is a fun and challenging experience for your office team building event for up to 24 players.

	60 Minute Game (30 Minute rest time between games)			30 Minute Game (2 game minimum, 30 Minute rest time between games)
Group Size	10–15 players	16–20 players	21–24 players	10–24 players
Cost	\$1,440	\$1,800	\$2,040	\$1,200 per game

Nash Fung



Nash Fung has been the go-to magician for corporate events for the past 19 years. Penn and Teller praised his magic: “I love this routine, that was terrific!” Seahawks’ Michael Bennett was in disbelief: “Are you serious? How did you do that?” Detroit Lions’ Golden Tate: “I can’t trust my eyes now”.

Mingling Show: Starts at \$2,400

Mingling and Stage Show: Starts at \$3,000



Your friend with a boat!