

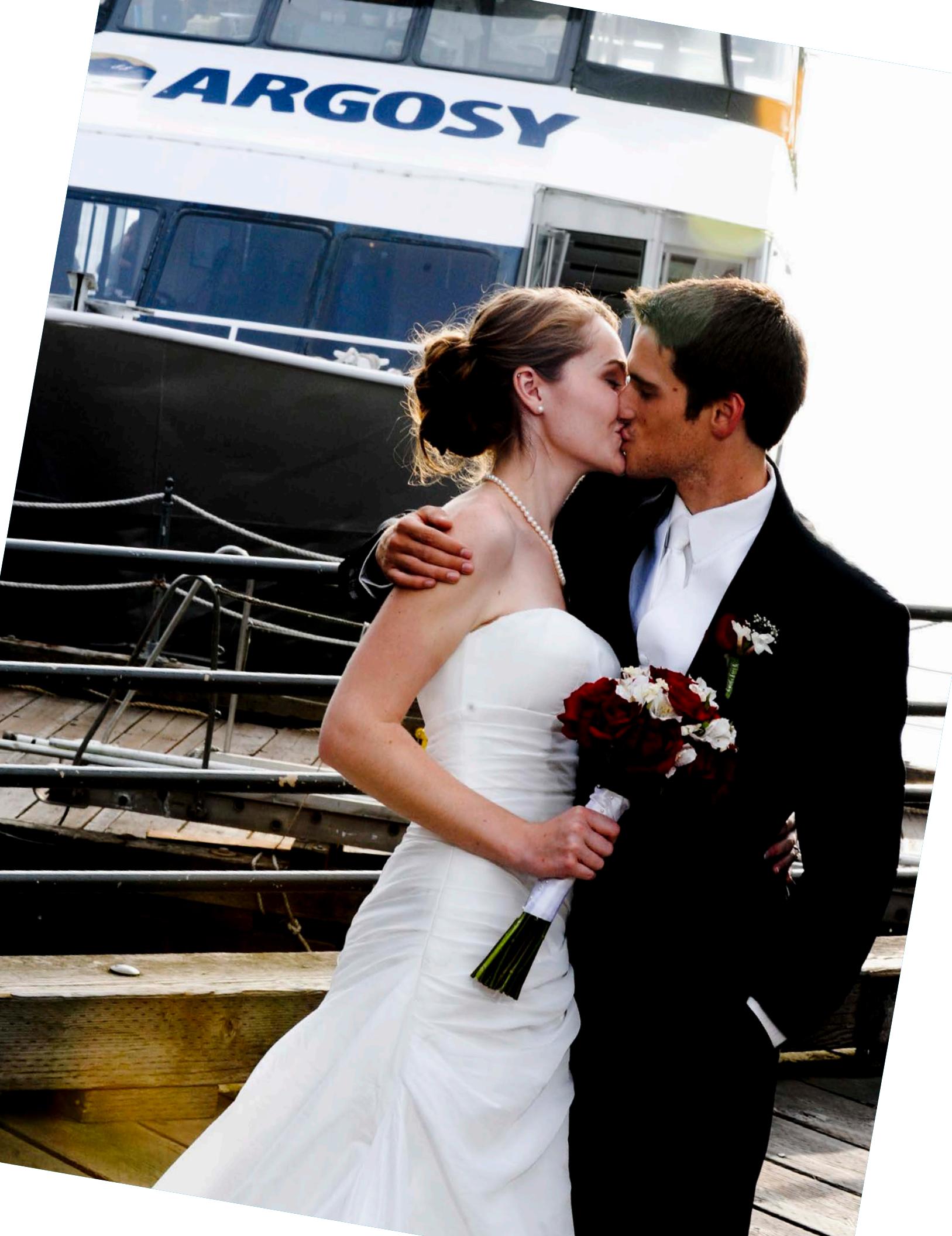


ARGOSY CRUISES™

Your Friend with a Boat

2020 Weddings and Rehearsal Dinners Onboard





CONTENTS

Intro	1
Testimonials	2
Our Catering Partners	3–4
Dinner Menus	5–6
Tray Passed Add-on Menus	7
Heavy hors D'oeuvres Menus	8
Lunch Menus	9–10
Brunch Menus	11
Beverage Packages	12–14
Wedding Add-ons	15

Tracey Howe Photography



INTRO

Happily ever after starts here.

Argosy Cruises is a premier Seattle wedding venue with the most amazing views of Seattle. We believe each wedding is unique, and deserves its own special attention and unique package. Working with our experienced Sales Team means you have the flexibility to choose from our list of preferred vendors, menus, hosted bar options OR choose your own caterers and entertainment.

Enjoy open-air decks and beautiful rooms as pretty as the views of the Seattle skyline. There's no other Seattle wedding and reception space like it.

We can be the "one-stop-shopping" event planning experience or help you make your vision for your wedding into reality!



Tracey Howe Photography

"What a wonderful, beautiful, glorious night. What you people pull off is truly special and you made our wedding night something we'll never forget. Kristi our planner was fabulous, the captain was great, the entire staff (servers, bartenders, everyone) were amazing. The food was just ridiculously good and we thank you for having an IPA on draft!"

Take care,
Patrick

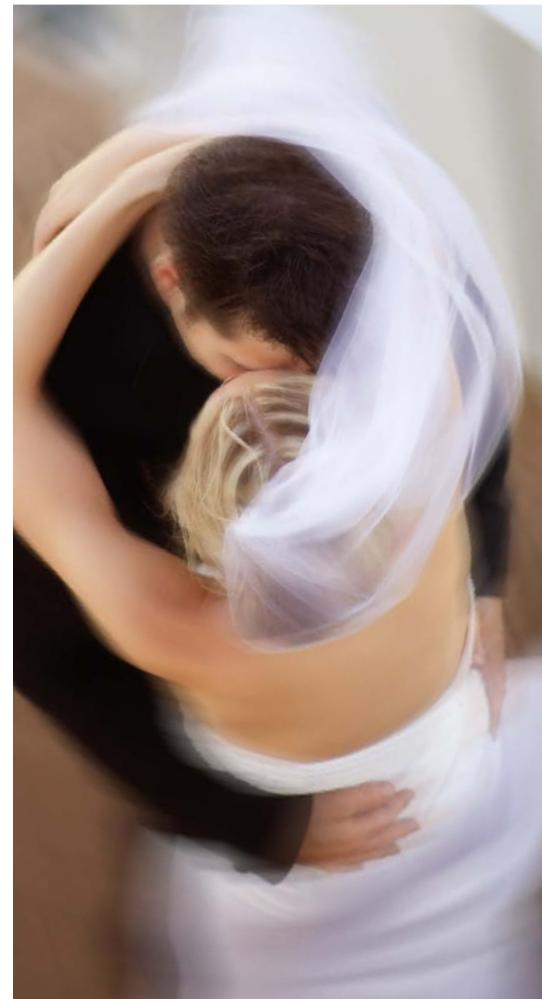




“Hi Peter and Megan—I wanted to send a special note of gratitude to both of you for making our wedding so special. Peter, we so appreciated all the support and planning over the last few months as your quick follow up and creative solutions whenever I had a question or worry was awesome!!! Megan, your support and care throughout the entire evening was so amazing and I am still in awe in how you managed everything so flawlessly. I especially enjoyed my dance with the Captain and our guests are still talking about how incredible everything was. We will remember our special day forever!!”

Linette & James
Lady Mary | 100 Guests

Made Media



“All our guests agreed with Jeff and I—the experience was amazing and phenomenal—one to last a lifetime! The night and sights were beautiful, and the food was delicious. The caterers, Captain and Argosy crew—over the top. Your team understand the meaning of customer service. We had a fantastic time and didn’t want the evening to end! Thank you all for making our reception celebration an amazing and extra special occasion. Have a blessed year and thanks again!”

Jeff and Betty
Lady Mary | 100 Guests

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.”

For groups under 30 people, add a minimum of \$300.00 to the catering fee.

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).



Alex Studio

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 red wine demi-glace

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

Penne Pasta – With artichokes and basil pesto cream sauce

Northwest Salad – Mixed greens, gorgonzola, candied pecans, craisens, 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

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.

Teriyaki Flank Skewer – With Sesame Seeds

Dungenous Crab Salad Canape

Cilantro Lime Grilled Chicken Skewers – With chive crème

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 3 of the salads below:

Cobb Salad – Romaine lettuce, tomatoes, avocado, egg, bacon & 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.

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 & broccoli with a sweet chili vinaigrette.

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

Sesame Chicken Salad – with crispy wonton strips

Broccoli Cheddar & Bacon

Assorted Breads and 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



2020 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	\$38.78
Mt Olympus		X	X	X	X	X	\$32.71
Mt Si					X	X	\$11.24
Mt Pilchuk*						X	\$6.67
Champagne Toast**							\$5.66

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	\$12.49
Package #1		X	X	X	X	X	\$10.31

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	\$12.60	\$10.10	\$8.80	\$12.60	\$6.30	\$3.80

Tax and event service fee included.

No-Host Bar

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

	Premium & Local	Micro	House	Premium	Premium	Standard
No-Host Bar	Liquors	Beer		Wines	Non-Alc.	
Pricing Total	\$10.50	\$8.50	\$7.50	\$10.50	\$5.25	\$3.25

Tax included (no event service fee).



2020 Bar Stock List

List subject to change throughout the year.

Liquor	Premium	Local
Vodka	Ketel One	Batch 12
Gin	Tanqueray	Copperworks
Rum	Bacardi Superior	Captain Morgan
Tequila	Espolon Blanco	Hornitos
Scotch	Glenlivet	
Whiskey/Bourbon	Crown Royal	Woodinville Bourbon
	Jameson	John Jacob Rye
Other	Baileys	Heritage Huckleberry
	Kahlua	Disaronno Amaretto
	Malibu	
Beer	Micro	House
Beers	Manny's Pale Ale*	Corona Extra
	Fremont Interurban IPA	Coors Light
	Pyramid Hefenweisen	
Ciders	Seattle Ciders	Truly Hard Seltzer
	Seasonal Drafts/Bottles	
Wine	Premium	
White	Domain Ste Michelle Brut	Chateau Ste Michele Riesling
	MERF Chardonnay	
Red	Townsend T3 Blend	14 Hands Cabernet Sauv.
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.

WEDDING ADD-ONS

Captain Officiated Ceremony	\$800
Day-Of-Event Wedding Coordinator	Starting at \$800
DJ	Starting at \$1165
Boarding Photos	\$6 per photo (\$200 minimum)
Keepsake Lifering Personalized with your name and wedding date	\$300
Additional Hour(s) of Cruise Time	\$450–\$800





ARGOSY CRUISESTM

Your Friend with a Boat

