

Your Friend with a Boat

2023 Private Charter Book



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A BOATLOAD OF FUN!

Create a cruise experience your guests will remember. Our Sales Team will work with you to find the perfect vessel, event set up, beverage package, and departure location to take your event to the next level.

A standard charter is a 5-hour event broken down in the example below:

Set-Up: 4:30 – 5:30 p.m. 1-hour of set-up time — client and vendor access, no guest access

Boarding: 5:30 – 6:00 p.m. 30 minutes for guests to board the vessel

Cruising: 6:00 – 9:00 p.m. 3 hours

Offload: 9:00 – 9:30 p.m. 30 minutes for guests to depart

Disembark: 9:30 p.m. Everyone off the vessel



We can cruise as early as 7 a.m. and as late as 10 p.m.

Special requests can be made for times outside of those hours.

We do our best to accommodate special requests within reason.

Standard pricing covers 1—3 hours of sailings. Clients can extend their cruising time (4 hours, 5 hours, etc.) for an additional cost.



All beverages, alcoholic and nonalcoholic, are provided by Argosy Cruises.



We work with three preferred caterers who are familiar with our boats and offer both exceptional food and service. We do not offer food in-house.



As an event venue, we provide the vessel, tables, chairs, licensed captain, crew, and bartenders. We do not provide linen or décor, except for our holiday decorations during November and December.

OUR FLEET

Featuring the Pacific Northwest's most premier fleet, we can accommodate groups of varying sizes and alternative departure points (for an additional fee). Our Sales Team can help you decide the best vessel for your group size, event type, and departure location.



Goodtime II: The Goodtime II offers two enclosed decks. The second deck features convertible side panels for either an enclosed and heated area or an open-air cross breeze. The bow on the second deck is open space. There are two full-service bars on board. The Goodtime II can accommodate up to 250 guests for casual/cocktail style or 150 guest for table seating.



Goodtime III: The Goodtime III offers a fully enclosed main deck. The second deck features a partially enclosed area and bench seating on the open deck. The boat offers a full-service bar on the main deck. The Goodtime III can accommodate up to 175 quests for casual/cocktail style or 100 guests for table seating.



Lady Mary: This vessel offers a spacious and enclosed main deck and open bow. The second deck is partially enclosed with an extensive open deck. Both decks feature full-service bars and versatile floor plans offering both fixed and configurable interior seating. Main deck with a private catering area. The Lady Mary can accommodate up to 200 guests for casual/cocktail style or 140 guest for table seating.



Spirit Of Seattle™: Available for private charters primarily in the shoulder season, the Spirit of Seattle™ sports 3 decks, 2 full-service bars as well as an area for dancing. The versatile floor plans of each deck offer both fixed and configurable interior seating. The upper deck features a 360-degree viewing experience perfect for capturing selfies or snapshots of the beautiful Seattle cityscape. The Spirit of Seattle™ can accommodate up to 350 quests for casual/cocktail style or 190 quests for table seating.



Salish Explorer: On our newest vessel, guests will enjoy panoramic views throughout. Available for private charters primarily in the shoulder season. The versatile floor plans of each deck offer both fixed and configurable interior seating, elevator accessibility and two full-service bars. The second deck aft viewing veranda and spacious bow foredeck will provide perfect platforms for capturing selfies or snapshots of the beautiful Seattle cityscape. The upper deck features a 360-degree viewing experience, complete with an elevated observation and ceremony platform. The Salish Explorer can accommodate up to 400 guests for casual/cocktail style or 230 guests for table seating.

PRICING

Pricing includes 1 hour of setup, 3 hours of cruising, vessel, captain & crew, tables & chairs, complimentary docking at Pier 55 on Seattle Waterfront or AGC Marina on South Lake Union when available. Price excludes beverage minimums. Boat rental prices change based on season, availability, and demand. If booking with less than 30 days' notice to the event, a "Rush Fee" of up to \$600 may be added to the event total. The following chart shows estimated pricing, not exact. Please refer to your personalized quote from our sales team.

	Goodtime III	Goodtime II	Lady Mary	Spirit of Seattle™	Salish Explorer
Fall/Winter	Starting from	Starting from	Starting from	Starting from	Starting from
	\$5,500	\$6,000	\$6,500	\$7,500	\$8,300
Spring	Starting from	Starting from	Starting from	Starting from	Starting from
	\$5,500	\$6,000	\$6,500	\$7,500	\$8,300
Summer	Starting from	Starting from	Starting from	Starting from	Starting from
	\$6,000	\$6,500	\$7,000	\$8,500	\$9,300
Holidays & Special Events	Inquire for rates	Inquire for rates	Inquire for rates	Inquire for rates	Inquire for rates

CONFIRMING A CHARTER

- 1. A fully executed contract (signed and countersigned)
- 2. First Deposit submitted

We do not hold specific boats or dates unless the charter is confirmed from the definition above. When a contract is out for signature, a complimentary three-day hold is given for that date, rate, and boat. If the contract is not signed by the end of the complimentary period, the vessel and date will become available for others to book.



BEVERAGE PACKAGES

Prepaid Packages

For groups looking for an all-inclusive experience, our prepaid bar packages feature per-person pricing that includes beverage service for the duration of the event.

Mt. Rainier Package	Mt. Olympus Package
Spirits, Beer, Wine, and non-alcoholic beverages	Beer, Wine, and non-alcoholic beverages
3 hour event: \$48.57	3 hour event: \$38.65
4 hour event: \$68.64	4 hour event: \$51.54

Includes all taxes and service charge.

Pay Onboard

For groups that prefer to pay by the drink. Unlimited non-alcoholic beverages are included.

Spirits: \$13–14 **Wine:** \$10

Craft Beer: \$8.50

Domestic/Imported Beer: \$7.25

Does not include tax or gratuity. 20% gratuity automatically added to hosted tabs. Prices subject to change.

Add-Ons

Welcome Toast: \$5.14 per person

Our crew will prepare one glass of sparkling wine per guest to serve simultaneously for a group toast or as a warm welcome to your event.

Additional Spirits Selection: \$75 stocking fee

Our standard spirits selection is curated to highlight the best that Seattle and the Pacific Northwest have to offer. If you prefer the classics, we can make those available as well. Fee covers entire selection. See full list of offerings on pg 7.



DRINK SELECTION Continued on page 8...

Local craft beverages and Pacific Northwest views—the perfect pairing! Our beverage selection is curated to highlight the best that Seattle and the Pacific Northwest have to offer.

	Spirits	
	Vodka, OOLA Distillery	Seattle, WA
Vodka	Huckleberry Vodka, Wild Roots Distilling	Portland, OR
	ALOO Chili Pepper Vodka, OOLA Distillery	Seattle, WA
Gin	Northwest Small Batch Gin, Copperworks Distilling	Seattle, WA
Rum	Sun Rum Silver, Sun Liquor Distillery	Seattle, WA
Tequila	Tequila Blanco, <i>Tequila Arette</i>	Jalisco, Mexico
	Oregon Straight Wheat Whiskey, New Deal Distillery	Portland, OR
Whieless	Bourbon Whiskey, Woodinville Whiskey Co.	Woodinville, WA
Whiskey	John Jacob Rye Whiskey, Fremont Mischief Distillery	Seattle, WA
	American Single Malt Whiskey, Westland Distillery	Seattle, WA
Liqueur	Baileys Irish Cream	Dublin, Ireland

Prefer the classics? We are happy to accommodate.

Optional Add-On Spirits Package*	
Vodka	Titos Handmade Vodka
Gin	Tanqueray London Dry Gin
Rum	Bacardi Superior White Rum
	Captain Morgan Spiced Rum
Tequila	Hornitos Reposado Tequila
	Jameson Irish Whiskey
Whiskey	Jack Daniels Tennessee Whiskey
	Glenlivet 12 Year Scotch



^{*\$75} stocking fee

DRINK SELECTION

	Beer, Cider, Seltzer	
Craft Beer	Lower Deck Lager, Diamond Knot Brewing	Mukilteo, WA
	Manny's Pale Ale, Georgetown Brewing	Seattle, WA
	Cosmic Pulp IPA, <i>Pike Brewing Co.</i>	Seattle, WA
	Lush IPA, Fremont Brewing	Seattle, WA
Standard	Rainier	
	Corona Extra	
Cider	Tieton Cider—Rotating	Yakima, WA
Seltzer	San Juan Huckleberry Seltzer (Apr—Sept)	Seattle, WA

	Wine	
Sparkling	Domaine Ste Michelle Brut	Columbia Valley
White	Alki Chardonnay	Washington State
Rosé	Acrobat Rosé	Oregon
Red	Ryan Patrick Redhead Red Blend	Washington State

	Non-Alcoholic Beverages
E. J. J. S. J.	Coke, Diet Coke, Sprite, Ginger Ale
Fountain Soda	Lemonade, Goldpeak Unsweetened Iced Tea
Water	Dasani Water
Hot Beverages	Starbucks Pike Place Roast Coffee
	Numi Tea (English Breakfast, Green, Chamomille)
	Hot Chocolate
	Hot Apple Cider



All products subject to change based on availability. Additional products may be featured seasonally.

CATERING

We recommend working with one of our three preferred caterers who are familiar and comfortable with our vessels.

Cameron Catering



Sustainable practices and community support have been the cornerstones of Cameron Catering. Their footprint philosophy is to produce services that leave a lasting impression on you and your guests while leaving a light impact on our earth. They specialize in weddings, corporate events, and social & non-profit events.

Suzanne Cameron | Suzanne@CameronCatering.com | 206.781.8149

EatDrink with Eric Bauer



EatDrink is a veteran-owned and operated company passionate about creating fun, memorable, and effortless events. With clients from just about every industry, EatDrink has experience making your event as personalized as it is delicious. They specialize in corporate meetings, company retreats, weddings, reunions, and fundraisers.

Eric Bauer, Owner | EBauer@EatDrink-Catering.com | 206.334.6413

Green Apple



Sister-owned and operated, Green Apple Events & Catering has been a catering staple for over 12 years. As a proud Washington state business focused on being sustainable, Green Apple Events & Catering stays "green" by composting, using water and energy efficient equipment, and purchasing locally grown products. They specialize in weddings, corporate events, social events, and celebrations, and offer complimentary services including tastings and consultations.

Kris Brown, Owner and Event Producer | KBrown@GreenAppleEC.com | 206.755.9575

You are welcome to work with an outside caterer for a fee of up to \$1,000 or bring your own food for a \$300 fee.

TESTIMONIALS

Our clients know how to throw a party! Whether it's team building, product launches, weddings, or company events, there's nothing like taking it to the water.



"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 teambuilding 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 experienced. Thank you!"

- Sandy D. | Microsoft - Morale Event, 190 Attendees



"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. | Ticor - Title Employee Event, 100 Attendees



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