



ARGOSY CRUISES™

Your Friend with a Boat

Private Charter Guidebook 2024



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EVENT PLANNING 101 *Continued on page 4...*

Welcome to the exciting world of event planning. We wanted to share some helpful tips to make the process smooth for you, your vendors, and a great experience for your guests.



Pre-Event Items

First thing you should do is answer the five W's (**Who**, **Why**, **What**, **When**, and **Where**)

- **Who** are you hosting this event for? Knowing your audience will help you make decisions that best fit your guests' needs.
- **Why** are you hosting this event? Is it a celebration for achieving a milestone? Are you recognizing your team or impressing clients? Maybe you are celebrating a birthday, engagement, or wedding.
- **What** is the most important aspect of the event? Something to consider when figuring out your budget. Decide what areas are a priority to you and allocate budget based on what is most important.
- **When** will this event take place? Know that some events are season specific (graduations, holiday parties, proms, etc.) and it's good to have back-up dates as well. What date will have the greatest guest turnout?
- **Where** will this event take place? Are there multiple locations to consider? Perhaps you want to be close to another venue. Is the location convenient for your guests?



EVENT PLANNING 101

Once you have the Five W's answered

Now it's time to consider your guest count. How large is the event? Are guests allowed plus ones? Are children attending?

Budget Estimations:

- Causal events (heavy apps, beer and wine, minimal décor & entertainment): **\$130 per person**
- High End events (full wedding, full meal, traditional DJ, full service open bar): **\$250 per person**

Your answer to “**What** is the most important...” should steer you in the correct direction for budgeting your expenses.

EXAMPLE:

- \$20,000 budget for a company party for 80 people. The company wants an upscale dining experience with an open bar(drinks paid by the company)
- 50% of the budget will go directly to food and beverage, leaving \$10,000 for other purchases (venue, entertainment, party favors, etc.).
- Maybe budget \$7,000 (70%) of the remaining funds for a venue.
- \$3000* remaining for décor, entertainment, and other miscellaneous items.

***Tip:** There are numerous cost-saving ways to get décor and entertainment. Booking Argosy Cruises as your venue automatically adds décor because of the beautiful scenery surrounding your cruise. DJ's can become costly, so a great alternative would be bringing on a Karaoke machine. Not only is this a fun activity for the group, but also adds music to the party. When you choose Argosy Cruises you are getting both fun and adventure on the water!



Now you are ready to reach out to your vendors!

Providing them with the same information you gathered for yourself will help everyone better cater to your wants, needs and budgets.

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.
No outside beverages (of any kind) are allowed on board.



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 late November and December.

OUR FLEET



Goodtime III: This boat offers a fully enclosed main deck and a partially enclosed second deck. There is 1 full-service bar on the main deck with disposable cups only (no glassware).

Best For: Smaller corporate, social, and school groups.

Max dining single deck: 39 ppl

Max dining full boat: 69 ppl

Max cocktail: 150 ppl



Lady Mary: Offers a spacious and enclosed main deck and open bow. The second deck is partially enclosed with extensive outdoor space. There are 2 full-service bars on board, (traditional glassware).

Best For: Casual to elaborate events such as; weddings, company parties, product launches.

Max dining single deck: 75 pp

Max dining full boat: 129 ppl

Max cocktail: 175 ppl



Goodtime II: Two enclosed decks & 2 full-service bars on board, with disposable cups only (no glassware). 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.

Best For: Casual team meetings, ceremonies, and celebrations.

Max dining single deck: 66 ppl

Max dining full boat: 146 ppl

Max cocktail: 225 ppl



Spirit Of Seattle™: The second largest ship in the fleet, this vessel sports 3 decks, including an upper deck with 360-degree views. There are 2 full-service bars on board (traditional glassware).

Best For: Larger groups casual and elegant. Standard layouts including dining and photo-booths on the first deck and dancing or cocktail area on the second.

Max dining single deck: 116 ppl

Max dining full boat: 188 ppl

Max cocktail: 325 ppl



Salish Explorer: Available for private charters primarily in the shoulder season; this is your pre- or post- conference getaway boat! The versatile floor plans of each deck offer both fixed and configurable interior seating, elevator accessibility, and 2 full-service bars (traditional glassware).

Best For: Larger events, product launches, weddings and more.

Max dining single deck: 100–124 ppl

Max dining full boat: 230 ppl

Max cocktail: 370 ppl

PRICING

- 1 hour of setup and 3 hours of cruising
- Vessel, captain and crew
- Tables and chairs
- Complimentary docking (when available) at Pier 55 on the Seattle Waterfront or AGC Marina on South Lake Union.

Pricing does not include beverage minimums. Rates change based on season, availability, and demand. A “rush fee” of up to \$800 may be added if booking with less than 30 days’ notice to the event. The following chart shows seasonal pricing estimates. **For exact pricing**, please refer to your personalized quote from our sales team.

	Mon–Wed Mornings Cruises end by 4 p.m. at the latest.	Mon–Wed Evenings Cruises start by 2 p.m. at the earliest.	Thurs–Sat Cruises end by 4 p.m. at the latest.	Thurs–Sat Cruises starts by 2 p.m. at the earliest.	Sunday (All day)
Fall/Winter	Sample Rates \$6,500	Sample Rates \$7,000	Sample Rates \$7,000	Sample Rates \$7,500	Sample Rates \$6,500
Spring	Sample Rates \$7,000	Sample Rates \$7,500	Sample Rates \$7,500	Sample Rates \$8,000	Sample Rates \$6,500
Summer	Sample Rates \$7,500	Sample Rates \$8,000	Sample Rates \$8,000	Sample Rates \$8,500	Sample Rates \$7,000
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
2. A first deposit received

We will hold a specific boat or date once the above criteria are met. When a contract is out for signature, a complimentary hold is given for that date, rate and boat. If a contract is not signed by the end of the complimentary period, the vessel and date will be made 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*

Spirits, Beer, Wine, and non-alcoholic beverages

3 hour event: \$48.57

4 hour event: \$68.64

Mt. Olympus Package*

Beer, Wine, and non-alcoholic beverages

3 hour event: \$38.65

4 hour event: \$51.54

Non-Alcoholic Package*

Non-alcoholic drinks (water, tea, coffee, soda)

3–4 hour event: \$201.98 per 25 ppl.

** Includes all taxes and service charge.*

Pay On board

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

Spirits: \$13–14

Wine: \$10–12

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 9.*



DRINK SELECTION

Continued on page 10...

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	Vodka, <i>OOLA Distillery</i>	Seattle, WA
	Huckleberry Vodka, <i>Wild Roots Distilling</i>	Portland, OR
	ALOO Chili Pepper Vodka, <i>OOLA Distillery</i>	Seattle, WA
Gin	Northwest Small Batch Gin, <i>Copperworks Distilling</i>	Seattle, WA
Rum	Sun Rum Silver, <i>Sun Liquor Distillery</i>	Seattle, WA
Tequila	Tequila Blanco, <i>Tequila Arette</i>	Jalisco, Mexico
Whiskey	Oregon Straight Wheat Whiskey, <i>New Deal Distillery</i>	Portland, OR
	Bourbon Whiskey, <i>Woodinville Whiskey Co.</i>	Woodinville, WA
	John Jacob Rye Whiskey, <i>Fremont Mischief Distillery</i>	Seattle, WA
	American Single Malt Whiskey, <i>Westland Distillery</i>	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
Whiskey	Jameson Irish Whiskey
	Jack Daniels Tennessee Whiskey
	Glenlivet 12 Year Scotch



*\$75 stocking fee

DRINK SELECTION

Beer, Cider, Seltzer		
Craft Beer	Post Alley Pils, <i>Pike Brewing Co.</i>	Mukilteo, WA
	Manny's Pale Ale, <i>Georgetown Brewing</i>	Seattle, WA
	Southern Resident Hazy IPA, <i>Two Beers Brewing</i>	Seattle, WA
	Lush IPA, <i>Fremont Brewing</i>	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	
Fountain Soda	Coke, Diet Coke, Sprite, Ginger Ale
	Lemonade, Goldpeak Unsweetened Iced Tea
Water	Dasani Water
Hot Beverages	Starbucks Pike Place Roast Coffee
	Numi Tea (English Breakfast, Green, Chamomile)
	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.

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

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

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

You are welcome to bring your own food, or work with an outside caterer for an additional fee up to \$1000.

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 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 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. | Tigor — Title Employee Event, 100 Attendees



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