

CRUISES & EVENTS

Wedding Packages

PORTLAND SPIRIT FLEET



INCLUSIVE WEDDING PACKAGES

Sail away into your happily ever after with the Portland Spirit Fleet. We'll take all the guess work out of the planning process and leave you with a picturesque and elegant wedding. Our couples love that we are a one-stop shop, providing everything you need for your perfect day. From luxurious vessels to locally sourced cuisine and friendly staff, we'll be there with you every step of the way.



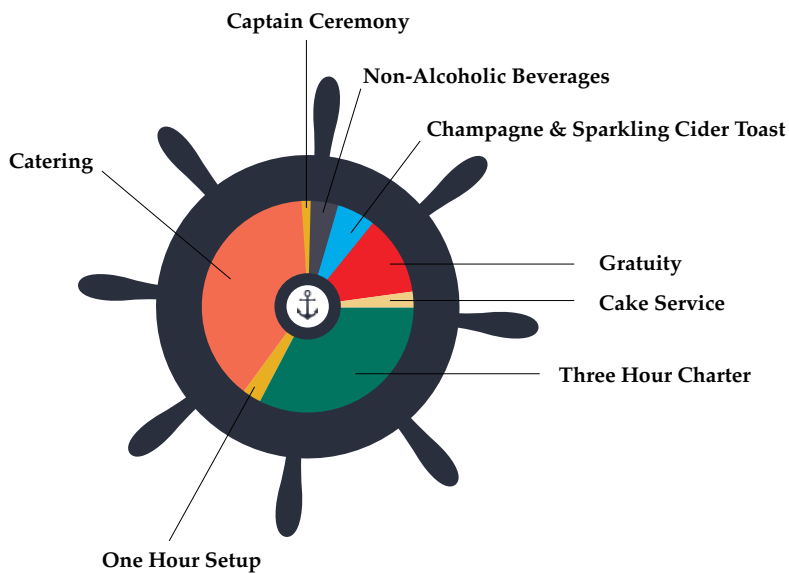
Pricing is Inclusive of the Following:

- 3 hours of private cruising time
- One hour set up time
- Captain's ceremony
- Pacific Northwest cuisine prepared fresh on board
(choice of plated entrées or a buffet; hors d'oeuvres options available)
- Cake cutting & service
- Beverages (fountain sodas, iced tea and coffee)
- Champagne / sparkling cider toast
- Full service bar with bartender (cash or card accepted)
- Tables and chairs
- China, flatware and glassware
- Standard white linen and napkins
- Access to boat wide sound system
- Corded microphone
- Planning and coordination assistance
- On-site Cruise Manager
- Service gratuity charges

PORTLAND SPIRIT

The flagship of our fleet, the Portland Spirit gives you all of the elegance and luxury of a cruising ballroom. Complete with two stages, baby grand pianos and a built in marble dance floor, this iconic Portland vessel is a venue you'll never forget. Large enough to accommodate your ever-growing guest list, this massive and stunning yacht is sure to wow every one of them.

All-Inclusive



Peak Season

(May- October, December)

Monday - Thursday \$19,000
Friday - Sunday \$22,000

Off-Peak Season

(January - April, November)

Monday - Thursday \$17,900
Friday - Sunday \$18,500

*Pricing based on 150 passengers.
Additional guests \$80 person.*

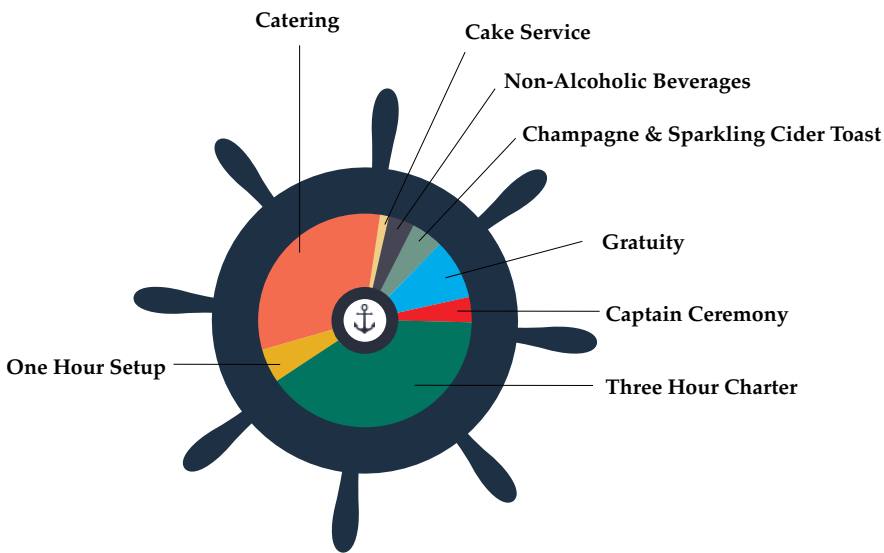
Package prices do not include tax.



WILLAMETTE STAR

This venue has everything you need for a luxurious and unforgettable wedding. The gilded ceilings perfectly capture the reflections of the glistening water to create a magical setting for your celebration of love. Perfect for taking in the sights, the Willamette Star grants you an unbeatable vantage point with walls of windows and cocktail seating, both indoors and out.

All-Inclusive



Peak Season

(May - October, December)

Monday - Thursday \$9,900
Friday - Sunday \$10,500

Off-Peak Season

(January - April, November)

Monday - Thursday \$8,800
Friday - Sunday \$9,400

*Pricing based on 65 passengers.
Additional guests \$80 person.*

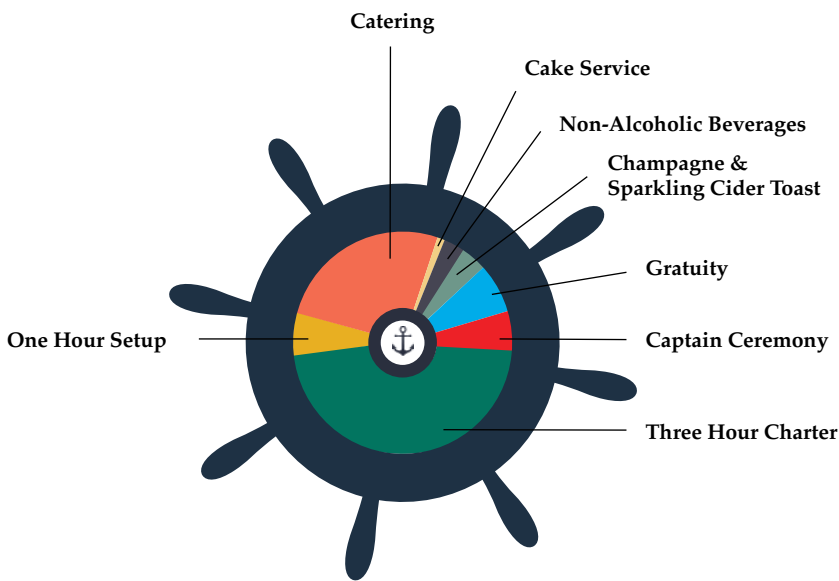
Package prices do not include tax.



CRYSTAL DOLPHIN

Great things come in small packages and the Crystal Dolphin is no exception. This stylish venue creates a cozy and unique environment perfect for an intimate escape with your nearest and dearest. Cocktail seating creates an idyllic floating lounge.

All-Inclusive



Peak Season

(May - October, December)

Monday - Thursday \$7,600
Friday - Sunday \$8,200

Off-Peak Season

(January - April, November)

Monday - Thursday \$6,500
Friday - Sunday \$7,000

*Pricing based on 40 passengers.
Additional guests \$80 person.*

Package prices do not include tax.





2024

Portland Spirit

WEDDING MENUS

All options on subsequent pages are included





PLATED LUNCH

Included

- Fresh baked bread
- Seasonal house salad
- All protein entrées served with chef's choice starch* and seasonal vegetables
**Starch could contain gluten, please request all GF if needed*

Choose Two

Protein Entrées

- **Carne Adobada (only available on Portland Spirit) (GF)**
Chipotle marinated charbroil skirt steak topped with fire-roasted salsa and cotija cheese, served with mashed potatoes
- **Herb-roasted or garlic cilantro lime-marinated beef shoulder tender (GF)**
Your choice of sauce: Chimichurri, mushroom demi-glace; tomatillo and radish salsa; or glazed balsamic onions
- **Baked or blackened Columbia River steelhead or Pacific cod (GF)**
Your choice of sauce: Fresh mango salsa; gremolata with white wine and lemon-infused olive oil (baked only); lemon caper cream sauce (cod only); or pineapple chutney
- **Chicken mole (GF)**
Topped with cotija cheese and pickled onions, served with Spanish rice and black beans
- **Pan-seared breast of chicken (GF)**
Your choice of sauce: Roasted garlic cream sauce; marsala sauce; or herb marinated with lemon caper cream sauce
- **Roasted al pastor pork loin (GF)**
Topped with pickled onions, jalapeño and cilantro
- **Champagne citrus marinated breast of chicken finished with an orange glaze (GF)**
- **Caesar salad with blackened Columbia River steelhead topped with pickled onions (GF)**

Choose One

Vegetarian Entrée

- **Taco salad in a tortilla bowl**
Sautéed corn, beans, rice, seasonal vegetables, jalapeño, topped with cotija cheese and crema
- **Portobello mushroom stuffed with feta, tomato, onion and zucchini (V w/out feta)(GF)**
- **Bell peppers stuffed with 5 grain medley** (wild rice, red quinoa, black quinoa, barley & wheat berry) with seasonal vegetables **(V & GF)**
- **Spinach ravioli tossed in garlic herb butter**
- **Yellow or green Thai curry vegetables over steamed rice (V & GF)**
- **Pasta primavera with roasted garlic cream sauce**
- **Macaroni & cheese - Oregon white sharp cheddar cheese sauce**
- **Vegetarian enchiladas served with rice and beans**



LUNCH BUFFET

Included

- Fresh baked bread
- Fresh vegetable display with herb dip
- Fresh fruit display
- Imported and domestic cheese display with crackers

Choose

Two Salads

- Mixed green salad (V & GF)
- Black bean & corn salad with roasted red peppers and cotija cheese (GF)
- Caesar salad with parmesan, fresh croutons and pickled onions (GF w/o croutons)
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar (V & GF)
- Citrus salad with orange segments, jicama, apple, almonds and raisins (V & GF)
- Kale and spinach salad with dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette (V & GF)

Choose

One Side

- Fresh seasonal vegetables (V & GF)
- Roasted red parsley potatoes (V & GF)
- Traditional rice pilaf (V & GF)
- Spanish rice
- Garlic mashed potatoes (GF)
- Macaroni and cheese with Tillamook extra sharp white cheddar cheese
- Israeli couscous with seasonal vegetables (served warm)
- Baked potatoes topped with sour cream and chives (GF)

Choose

Two Entrées

- **Salmon fillet (GF)**
Your choice of sauce: Gremolata, lemon caper butter, pineapple chutney
- **Pan-seared breast of chicken**
Your choice of sauce: Wild mushroom cream sauce, marsala sauce or pineapple chutney
- **Herb marinated or garlic, cilantro and lime marinated beef shoulder tender (GF)**
Your choice of sauce: Chimichurri; mushroom demi-glace; or caramelized shallot gorgonzola compound butter
- **Beef bourguignon (GF)**
- **Cheese ravioli tossed in garlic herb butter sauce**
- **Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce**
- **Chicken parmesan topped with marinara sauce**
- **Thai yellow coconut curry vegetables over steamed rice (V & GF)**



PLATED DINNER

Included

- Fresh baked bread
- Seasonal house salad
- All protein entrées served with chef's choice starch* and seasonal vegetables

**Starch could contain gluten, please request all GF if needed*

Choose Two Protein Entrées

- **Herb roasted Pacific Northwest beef tenderloin (GF) with adovada marinade or citrus lime cilantro marinade (pick one)**

Your choice of sauce: Chimichurri; mushroom demi-glaze; caramelized shallot gorgonzola compound butter; tomatillo and radish salsa; bacon jam; or balsamic onion glaze

- **Baked, blackened or horseradish crusted (pick one) Columbia River steelhead (GF)**

Your choice of sauce: Fresh mango salsa; gremolata with white wine & lemon infused olive oil; pineapple chutney; fresh Oregon berry salsa; or orange glaze

Stuffed with bay shrimp & ricotta (Add \$1 per person)

- **Pan-seared breast of chicken*** (GF)

Your choice of sauce: Mushroom cream sauce; marsala sauce; pineapple salsa; lemon caper cream sauce; or wrapped in prosciutto & topped with tomato relish and provolone

**Parmesan crusted breast of chicken available upon request*

Choose One Vegetarian Entrée

- **Vegetarian lasagna**

Fresh layers of pasta stuffed with seasonal vegetables, fresh mozzarella cheese; finished with marinara sauce

- **Wild mushroom ravioli tossed in garlic herb butter or a basil pesto sauce (pick one)**

- **Yellow Thai curry vegetables over steamed rice (V & GF)**

- **Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce**

- **White polenta cheesecake topped with seasonal vegetables (only on Portland Spirit)**

- **Cauliflower crust Greek calzone served with sun-dried tomato pesto sauce (V & GF)**

- **Peppers stuffed with a 5-grain medley & seasonal vegetables (V)**

- **Portobello mushroom stuffed with feta, tomato, onion and zucchini (V w/out feta)(GF)**



DINNER BUFFET

Included

- Fresh baked bread
- Fresh vegetable display with herb dip
- Fresh fruit display
- Imported and domestic cheese display with crackers

Choose

Three Salads

- Mixed green salad with house vinaigrette **(V & GF)**
- Black bean & corn salad with roasted red peppers and cotija cheese **(GF)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar **(V & GF)**
- Citrus salad with orange segments, jicama, apple, almonds and raisins **(V & GF)**
- Kale and spinach salad with dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette
- Israeli couscous with heirloom tomatoes and Rogue River blue cheese with lemon infused olive oil
- House pasta salad
- Roasted beet and jicama salad **(V & GF)**

Choose

Two Sides

- 5-grain blend **(V)**
- Spanish rice **(V & GF)**
- Traditional rice pilaf **(V & GF)**
- Garlic mashed potatoes **(GF)**
- Steamed fresh seasonal vegetables **(V & GF)**
- Roasted red parsley potatoes **(V & GF)**
- Tallow roasted fingerling potatoes **(GF)**
- Baked potatoes topped with sour cream and chives

Choose

Two Entrées

- **Mild harissa or herb-marinated beef shoulder tender (GF)**
Your choice of sauce: Shallot gorgonzola compound butter; rich demi-glace; or chimichurri
- **Carne adobada**
New Mexico red chile marinated, charbroil shoulder tender with tomatillo radish salsa & queso fresco — Available on Portland Spirit only
- **Champagne citrus marinated breast of chicken (GF)**
Orange glaze or Bermuda onions (pick one)
- **Pan-seared breast of chicken**
Your choice of sauce: Wild mushroom cream sauce; marsala sauce; marinara; pesto cream sauce or roasted garlic cream sauce
- **Columbia River steelhead fillet (GF)**
Your choice of sauce: Gremolata with lemon infused olive oil; lemon caper compound butter; pineapple chutney; or horseradish crusted and finished with lemon infused olive oil
- **Herb roasted Pacific Northwest New York striploin (add \$2 per person) (GF)**
Your choice of sauce: Shallot gorgonzola compound butter; rich demi-glace; or chimichurri
- **Yellow Thai curry vegetables on white rice (V & GF)**
- **Seasonal vegetarian lasagna**
- **Pasta primavera with roasted garlic alfredo sauce**
- **Roasted al pastor marinated pork loin with pickles, onions and jalepeños (GF)**
- **Bowtie carbonara with ham, peas and mushrooms**



HORS D'OEUVRE PACKAGES

LUNCH PACKAGE

Displayed Appetizers

Seasonal fruit display (V & GF)
Fresh vegetable display with hummus and
house vegetable dip (VEG)
Cheese display with crackers
BBQ pulled pork sliders
Caprese sliders (can be made vegan)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (V)
Italian style meatballs with mole sauce and cotija cheese (GF)
Spicy boneless chicken bites with ranch dressing

DINNER PACKAGE

Displayed Appetizers

Fresh vegetable display with hummus
and house vegetable dip (VEG)
Charcuterie & cheese display with crackers
Seasonal fruit display (V & GF)
BBQ pulled pork sliders
Caprese sliders (can be made vegan)
Roasted brussels sprouts (V)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (V)
Italian style meatballs with mole sauce and cotija cheese (GF)
Spicy boneless chicken bites with ranch dressing
Bacon-wrapped prawns with mango coulis (GF)
Mini chicken Cordon Bleu bites

PREMIUM PACKAGE

Add \$7 per person

Displayed Appetizers

Fresh vegetable display with hummus
and house vegetable dip (VEG)
Charcuterie & cheese display with crackers
BBQ pulled pork sliders
Caprese sliders (can be made vegan)
Seafood display with lemons and cocktail sauce (GF)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (V)
Mini chicken Cordon Bleu bites
Balsamic-glazed asparagus spears (GF)
Steak bites marinated in chimichurri (GF)
Zucchini cakes with tomato dill relish (VEG)