

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

Special Ceremonies Deserve Special Attention!

Enjoy planning your wedding day with the convenience of our expertly designed Wedding Packages. We took care of all the details, creating easy and flexible options for your unique occasion. Just pick one of the packages, select your menu options and let us know how many guests will be joining you on your special day. Waterways Cruises' Wedding Packages are easily customized by adding extra options to make your event unforgettable.

OUR YACHTS



The Emerald Star

Beautiful 105' yacht with two spacious interior salons and two open-air decks. Accommodates up to 220 guests.



The Olympic Star

Graceful 90' yacht with two interior salons, a covered upper deck, and two open-air decks. Accommodates up to 135 guests.



The West Star

Classic 77' foot yacht with two interior salons, a covered upper deck and three open-air decks. Accommodates up to 100 guests.



The Destiny

Elegant 64' yacht with a main dining salon and two open-air decks. Accommodates up to 40 guests.

2016 PACKAGE GUIDE

CELEBRATE ROMANCE 2

A wonderful wedding celebration aboard your private yacht includes a three-hour ceremony and reception cruise with Chef's specialty appetizers and a champagne toast.

BON VOYAGE 3

A classic wedding package includes a four-hour reception cruise with a delicious dining buffet.

FOREVER MEMORIES 4

A memorable event combining your wedding ceremony and reception in a four-hour cruise with a dining buffet, a champagne toast, and your choice of live entertainment.

ENCHANTED EVENING 5

All the best Waterways Cruises has to offer in one glamorous package... a four-hour wedding ceremony and reception cruise, gourmet hors d'oeuvres, dining buffet, unlimited bar and your choice of live entertainment.

ENCORE EXTRAORDINAIRE 6

Treat your family and friends to a beautiful two-and-a-half hour brunch cruise the day after your wedding.

REHEARSAL APPETIZER CRUISE 7

A fun two-hour cruise with gourmet hors d'oeuvres and desserts to celebrate the upcoming special day.

CLASSIC REHEARSAL DINNER 8

An all-inclusive package for a relaxing two-and-a-half hour cruise the evening before your wedding day, complete with a dinner buffet and dessert.

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

CELEBRATE ROMANCE

THREE-HOUR WEDDING CEREMONY AND APPETIZER RECEPTION CRUISE

Let the magic begin as you celebrate your special day aboard your private yacht! Elegant surroundings, stunning views and a ceremony personalized with heartfelt vows, blended with a deliciously different dining experience create a memorable, once-in-a-lifetime celebration.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Three-hour cruise, plus thirty minutes for boarding (set-up time possible if requested)
- Ceremony performed by your Waterways Captain
- Heavy hors d'oeuvres, in a mix of buffet and tray-passed (estimated at seven appetizers per person)
- Cake cutting and plating
- Champagne toast
- Soda, coffee, tea, juice and water
- Complete bar set-up for cash bar service
- Complete table setting, including linens, china, silverware and glassware

Package Options:

- Hosted bar packages
- Additional hour of cruising, from \$500
- Linen enhancements
- Live entertainment options, from \$600

	20-40 Guests Per person cost*	41-60 Guests Per person cost*	61-90 Guests Per person cost*	91-150 Guests Per person cost*
Friday Evening (boarding 5:30 PM or later)	\$120	\$115	\$105	\$100
Saturday Evening (boarding 5:30 PM or later)	\$130	\$125	\$115	\$110
Saturday Daytime (boarding 11:30 AM or earlier)	\$120	\$115	\$105	\$100
Other (based on availability)	\$110	\$105	\$95	\$90

*Prices do not include 9.6% sales tax and \$6 per person automatic gratuity. Package is based on a minimum of 20 guests, maximum of 150. Rates are subject to change and availability. Packages may not be available on holidays. Ask about pricing for children ages 5-12. No charge for children 4 and under.

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

BON VOYAGE

FOUR-HOUR WEDDING RECEPTION CRUISE

Your gala reception aboard a private Waterways Cruises yacht—cruising the route of your choice on Seattle’s picturesque lakes, and creating a memory framed forever by the ever-changing natural beauty and spectacular skylines.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Four-hour cruise, plus thirty minutes for boarding (set-up time possible if requested)
- Dining buffet selection
- Cake cutting and plating
- Champagne toast
- Soda, coffee, tea, juice and water
- Complete bar set-up for cash bar service
- Complete table setting, including linens, china, silverware and glassware

Package Options:

- Hosted bar packages
- For a three-course plated meal, add \$10 per person
- Additional hour of cruising, from \$500
- Linen enhancements
- Captain’s Ceremony, \$600
- Live entertainment options, from \$500

	20-30 Guests Per person cost*	31-80 Guests Per person cost*	81-130 Guests Per person cost*
Friday Evening (boarding 5:30 PM or later)	\$125	\$115	\$110
Saturday Evening (boarding 5:30 PM or later)	\$135	\$125	\$120
Saturday Daytime (boarding 11:30 AM or earlier)	\$125	\$115	\$110
Other (based on availability)	\$115	\$105	\$100

*Prices do not include 9.6% sales tax and \$7 per person automatic gratuity. Package is based on a minimum of 20 guests, maximum of 130. Rates are subject to change and availability. Packages may not be available on holidays. Ask about pricing for children ages 5-12. No charge for children 4 and under.

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

FOREVER MEMORIES

FOUR-HOUR WEDDING CEREMONY AND RECEPTION CRUISE

Combine a gathering of your family and friends aboard your private, luxurious yacht with dramatic, panoramic views, a specially-crafted Captain's ceremony, exceptional cuisine and your favorite music for a unique and memorable celebration to share with your special guests.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Four-hour cruise, plus thirty minutes for boarding (set-up time possible if requested)
- Ceremony performed by your Waterways Captain
- Dining buffet selection
- Cake cutting and plating
- Champagne toast
- Soda, coffee, tea, juice and water
- Complete bar set-up for cash bar service
- Complete table setting, including linens, china, silverware and glassware
- Choice of DJ or Karaoke, or add a Jazz Trio for \$350

Package Options:

- Hosted bar packages
- For a three-course plated meal, add \$10 per person
- Additional hour of cruising, from \$600
- Linen enhancements

	40-60 Guests Per person cost*	61-90 Guests Per person cost*	91-130 Guests Per person cost*
Friday Evening (boarding 5:30 PM or later)	\$140	\$135	\$130
Saturday Evening (boarding 5:30 PM or later)	\$150	\$145	\$140
Saturday Daytime (boarding 11:30 AM or earlier)	\$140	\$135	\$130
Other (based on availability)	\$135	\$130	\$125

*Prices do not include 9.6% sales tax and \$7 per person automatic gratuity. Package is based on a minimum of 40 guests, maximum of 130. Rates are subject to change and availability. Packages may not be available on holidays. Ask about pricing for children ages 5-12. No charge for children 4 and under.

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

ENCHANTED EVENING

FOUR-HOUR WEDDING CEREMONY AND RECEPTION CRUISE

It's all-inclusive and it's all yours! Waterways Cruises' Enchanted Evening Package is the most complete package that we offer. We pull out all the stops for your celebration of a lifetime. Everything is included- your private yacht, the exquisite cuisine, the champagne toast and unlimited house wine and beer for you, your family and your friends.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Four-hour cruise, plus thirty minutes for boarding (set-up time possible if requested)
- Ceremony performed by your Waterways Captain
- Tray-passed hors d'oeuvres (estimated at three appetizers per person)
- Dining buffet selection
- Cake cutting and plating
- Champagne toast
- Complete bar set-up with unlimited house wine and beer
- Soda, coffee, tea, juice and water
- Complete table setting, including linens, china, silverware and glassware
- Choice of DJ or Karaoke, or add a Jazz Trio for \$350

Package Options:

- Bar package upgrades available
- For a three-course plated meal, add \$10 per person
- Additional hour of cruising, from \$600
- Linen enhancements

	40-60 Guests Per person cost*	61-90 Guests Per person cost*	91-130 Guests Per person cost*
Friday Evening (boarding 5:30 PM or later)	\$180	\$175	\$170
Saturday Evening (boarding 5:30 PM or later)	\$190	\$185	\$180
Saturday Daytime (boarding 11:30 AM or earlier)	\$180	\$175	\$170
Other (based on availability)	\$175	\$170	\$165

*Prices do not include 9.6% sales tax and \$9 per person automatic gratuity. Package is based on a minimum of 40 guests, maximum of 130. Rates are subject to change and availability. Packages may not be available on holidays. Ask about pricing for children ages 5-12. No charge for children 4 and under.

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

ENCORE EXTRAORDINAIRE

TWO-AND-A-HALF HOUR BRUNCH CRUISE

Great occasions deserve an encore! Give your family and friends, including those who traveled so far to be part of your day, a special tribute. Give them a post-wedding Waterways Brunch Cruise to share warm friendship, beautiful shoreline and city views, and delicious Northwest-inspired brunch favorites.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Two-and-a-half hour cruise plus thirty minutes for boarding (set-up time possible if requested)
- Brunch buffet
- Champagne toast upon boarding
- Soda, coffee, tea, juice and water
- Complete table setting, including linens, china, silverware and glassware
- Complete bar set-up for cash bar service

Per Person (boarding 10:30 AM or earlier)	\$90
--	-------------

Prices do not include 9.6% sales tax and \$5 per person automatic gratuity. Package is based on a minimum of 20 guests, maximum of 120. Rates are subject to change and availability. Packages may not be available on holidays.

SAMPLE BRUNCH BUFFET*

Fruit and Salad

Freshly carved seasonal fruit and berries (V,Vg,G)
Salad with mixed greens, Gorgonzola cheese, candied walnuts, Granny Smith apples, and white balsamic raspberry vinaigrette (V,G)
Penne pasta salad with Kalamata olives, sundried tomatoes, artichokes, pepperoncini, green onionis, and Italian vinaigrette (V,V,G)

Hot Station

Grilled seasonal vegetables (V,Vg,G)
Roasted potatoes (V,Vg,G)
Applewood-smoked bacon (G)

Chef-attended Omelet Station

Made-to-order omelets featuring assorted ingredients (G)
Alder-smoked wild salmon and horseradish mousse (G)

Sweets

French toast with maple syrup and fresh berries (V,Vg)
House-made jams, whipped cream, butter and cinnamon sugar (V,G)
Assorted rolls, croissants and muffins (V)
Lemon bars and brownies (V)

V=Vegetarian, Vg=Vegan, G=Gluten-free
*Sample seasonal menu; buffet items are subject to change

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

REHEARSAL APPETIZER CRUISE

TWO-HOUR APPETIZER CRUISE

Treat your bridal party and family to a fun and relaxing rehearsal aboard a beautiful yacht. Enjoy gourmet hors d'oeuvres and desserts and let the Captain entertain you with a narration of interesting sights along the way.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Two-hour cruise, plus thirty minutes for boarding (set-up time possible if requested)
- Captain's narration of sights
- Background music of your choice
- Hors d'oeuvres, in a mix of buffet and tray-passed (estimated at five appetizers per person)
- Assorted miniature desserts
- Soda, coffee, tea, juice and water
- Complete bar set-up for cash bar service
- Complete table setting, including linens, china, silverware and glassware

Package Options:

- Hosted bar packages
- Additional hour of cruising, from \$500
- Live entertainment options, from \$600
- Linen enhancements and florals
- Portable sound system, \$150

Per person cost*

Sunday-Thursday

\$84

*Prices do not include 9.6% sales tax and \$7 per person automatic gratuity. Package is based on a minimum of 20 guests, maximum of 130. Rates are subject to change and availability. Packages may not be available on holidays. Ask about pricing for children ages 5-12. No charge for children 4 and under.

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

CLASSIC REHEARSAL DINNER

TWO-AND-A-HALF HOUR DINNER CRUISE

Relax in an intimate setting aboard a beautifully appointed Waterways yacht with your close friends and family as you prepare for the big day. Celebrate your wedding rehearsal with a delightful cruise, including your choice of delicious dinner buffet selections and your Captain's narration of sights.

PACKAGE INCLUSIONS:

- Privately chartered yacht, including a captain, cruise director, service staff and bartenders
- Two-and-a-half hour cruise, plus thirty minutes for boarding (set-up time possible if requested)
- Captain's narration of sights
- Background music of your choice
- Dinner buffet selections, including a choice of dessert
- Champagne toast upon boarding
- Soda, coffee, tea, juice and water
- Complete bar set-up for cash bar service
- Complete table setting, including linens, china, silverware and glassware

Package Options:

- Upgrade to a plated meal, add \$10 per person
- Hosted bar packages
- Additional hour of cruising, from \$500
- Live entertainment options, from \$600
- Linen enhancements and florals
- Portable sound system, \$150

Per person cost*

Sunday-Thursday Evening (boarding 5:30 PM or later)

\$94

*Prices do not include 9.6% sales tax and \$7 per person automatic gratuity. Package is based on a minimum of 20 guests, maximum of 130. Rates are subject to change and availability. Packages may not be available on holidays. Ask about pricing for children ages 5-12. No charge for children 4 and under.



HORS D'OEUVRES—TRAY-PASSED

per dozen

Mini Croque-Monsieur

miniature sandwiches with toasted prosciutto, French Gruyère cheese, nutmeg béchamel and vine-ripened tomatoes

Vietnamese Summer Rolls (V, Vg, G)

fried tofu and vegetables wrapped in jasmine tea rice paper; served with spicy tamari sauce

Cherry Tomatoes Stuffed with Boursin Cheese (V, G)

complemented by basil oil and micro greens

Crab Cakes

topped with roasted red pepper aioli

Cherry-Smoked Wild Salmon Bites (G)

house-smoked salmon with lemon horseradish mousse

Prosciutto-Wrapped Dates (G)

Parmesan cheese stuffed dates wrapped with prosciutto

Mini Baked Brie (V)

wrapped in puff pastry with toasted pecan and sweet blackberry drizzle

Heirloom Tomato Tartlets (V)

savory tomato confit, aged Parmesan cheese and green onion curls

Balsamic Glazed Beef Satay (G)

served with a roasted garlic aioli

Mushroom Tartlets (V)

sautéed wild mushrooms, herbs and smoked Gouda cheese in phyllo pastry

Lettuce Wrap (G)

sesame chicken and julienned vegetables wrapped in bib lettuce



HORS D'OEUVRES—PLATTERS

per person

Fruit and Cheese Platter (V)

seasonal fruit and berries with an assortment of artisan cheese, berry compotes, and nuts;
served with crackers and crostini

Crostini Bar (V, Vg)

hummus, olive tapenade, edamame puree with roasted red peppers, and spinach dip;
served with grilled naan and crostini

Flat Iron Steak and Chicken Satay (G)

grilled steak with house-made chutney and grilled chicken breast with BBQ sauce

Crudité (V, G)

fresh raw vegetables served with house-made ranch dipping sauce

Cherry-Smoked Wild Salmon

house-smoked salmon served with horseradish mousse and warm artisan baguettes

Fire-Roasted Tomato Salsa (V, Vg, G)

grilled peppers, onions, and vine-ripened tomatoes with fresh cilantro;
served with flour or corn tortilla chips
(add guacamole for \$3 per person)

Kobe Beef Sliders

served with Tillamook sharp cheddar cheese on rustic slider buns,
with mayonnaise, Dijon mustard, ketchup and pickles on the side

Antipasto Platter

an assortment of cured meats and fine cheese; Kalamata olives, grilled vegetables
and mushrooms, marinated artichokes; served with artisan bread



LUNCH BUFFET

BBQ Buffet *

Jalapeno corn bread with honey (V)
Black bean and roasted corn salad (V, Vg, G)
Grilled corn with chili butter and sea salt (V, G)
Spicy apple and cabbage slaw (V)
Roasted red potato salad with grain mustard aioli and rosemary (V, G)
Harrisa hot wings with blue cheese (G)
Braised pork with Texas toast
Smoked garlic lemon rockfish (G)
Watermelon (V, Vg, G)
Cookies and lemon bars (V)

Lakes Lunch Buffet *

Freshly baked artisan breads served with herbed butter (V)
Creamy tomato and caramelized onion bisque (V, G)
Classic Caesar salad
Grilled seasonal vegetables (V, Vg, G)
Wild mushroom lasagna (V)
Citrus-grilled wild salmon with lemon dill beurre blanc (G)
Seared chicken with mushroom sage cream sauce (G)
Seasonal fruit and berries (V, Vg, G)
Peach crisp with honey vanilla whipped cream (V)

*V=Vegetarian, Vg=Vegan, G=Gluten-free
Sample seasonal menu; buffet items are subject to change



BUFFET DINING

Freshly baked artisan bread served with herbed butter

Salad

(choose one)

Grilled Pear and Gorgonzola Salad (V, G)

greens, candied pecans and roasted shallot vinaigrette

Garden Fresh Salad (V, Vg, G)

cherry tomatoes, cucumbers, greens and red wine vinaigrette

Classic Caesar Salad

Romaine lettuce, house-made Caesar dressing, croutons, anchovies and Parmesan cheese

Beet Salad (V, Vg, G)

roasted beets, bib lettuce, goat cheese and red wine vinaigrette

Vegetable Sides

(choose two)

Grilled Radicchio and Broccoli (V, Vg, G)

Herb-Roasted Carrots with Black Pepper (V, G)

Roasted Baby Potatoes in Thyme Butter (V, G)

Roasted Garlic Mashed Potatoes (V, G)

Potatoes Au Gratin with Gruyere and Beecher's Cheese (V)

Seasonal Vegetables (V, Vg, G)

Entrées

(choose two)

Oven-Roasted Chicken (G)

with chicken demi-glace

Citrus-Grilled Salmon (G)

with citrus beurre blanc

Marinated Flat Iron Steak (G)

with cremini mushrooms and pearl onions

Butternut Squash Ravioli (V)

butternut squash cream sauce, sauteed seasonal vegetables, shaved Parmesan cheese and sage

Truffled Asparagus Risotto (V, G)

shaved Parmesan cheese and fresh greens

Wild Mushroom Pasta (V*)

basil cream with wilted arugula and lemon wine

V=Vegetarian, Vg=Vegan, G=Gluten-free
*Vegetarian, can be prepared Vegan per request



PLATED DINING

a three-course plated meal with choice of soup, salad and dinner entrée

Freshly baked artisan bread served with herbed butter

Soup

(choose one)

Caramelized Onion and Tomato Bisque (V)

Potato Leek Soup (V)

Roasted Butternut Squash Soup (V, G)

Chef David's Black Bean Soup (V, G)

Salad

(choose one)

Garden Fresh Salad (V, Vg, G)

cherry tomatoes, cucumbers, greens and red wine vinaigrette

Classic Caesar Salad

Romaine lettuce, house-made Caesar dressing, croutons, anchovies and Parmesan cheese

Heirloom Tomato Salad (V, Vg)

spring greens, croutons, baby heirloom tomatoes, and extra virgin olive oil

Entrées

(choose three)

Roasted Beets and Baby Potatoes (V*, G)

with smoked tomato jus, Saint Agur blue cheese, watercress, and olive oil

Orecchiette Pasta with Sautéed Vegetables (V*)

with creamy roasted red pepper and Gorgonzola cheese sauce

Pan-Seared Bone-in Chicken

thyme-roasted fingerling potatoes, glazed baby carrots, and chicken demi-glace

House-smoked Grilled New York Steak

thyme-roasted fingerling potatoes, wild mushrooms, sautéed rainbow chard, pearl onions, and cherry demi-glace

Blackened Salmon (G)

coconut wild rice and pineapple slaw

Herb Crusted Lamb (G)

with blue cheese mashed potatoes, grilled asparagus and mint demi-glace

(add \$12 per person)

Wood-Grilled Tenderloin (G)

with Boursin cheese, butter poached carrots, roasted baby potatoes, and roasted chanterelle jus

(add \$12 per person)

Smoked Rock Salt Prime Rib (G)

charred Brussels sprouts, caramelized shallot mash, and horseradish sauce

(add \$10 per person)

Filet Mignon with Saint Agur blue cheese and Grilled Wild Salmon (G)

served with seasonal vegetables and baby potatoes

(add \$12 per person)

V=Vegetarian, Vg=Vegan, G=Gluten-free
*Vegetarian, can be prepared Vegan per request



OPTIONAL ADDITIONS AND ACTION STATIONS

priced per person

PASTA STATION

Fresh Egg Noodles with:

pesto cream or white wine tomato sauce, pulled chicken, spinach, marinated artichokes,

-or-

fire-roasted tomatoes, roasted red peppers, zucchini, and Parmesan cheese (V)

-or-

create your own dish using any of the above ingredients!

served with garlic bread

\$12

ALL AMERICAN BURGER STATION

2 oz Kobe beef or veggie sliders (V) with Tillamook sharp cheddar cheese, rustic buns, pickles, onions, tomatoes, lettuce, mayonnaise, Dijon mustard, and ketchup

served with French fries

(estimated at two per person)

\$12

WOK STATION (G)

Wok-made Rice Noodle Dishes:

chicken or tofu (Vg) with red coconut curry, green onions, baby bok choy, and toasted peanuts

-or-

beef with spicy garlic soy, pea shoots, red bell pepper, charred broccolini, Napa cabbage, radish sprouts

-or-

create your own wok dish using any of the above ingredients!

served in Chinese take-out boxes with chop sticks

\$14

GOURMET TACO TRUCK

Flour or Corn Tortilla Tacos:

blackened rockfish, cabbage slaw, refried beans, and chipotle ranch

-or-

carne asada, black bean puree, purple cabbage slaw, cilantro, and tomatillo sauce

-or-

create your own combo using any of the above ingredients!

6 inch tortillas; served with lettuce, tomatoes, onions, cheese, guacamole,

house-made hot sauce, pico de gallo and cilantro lime sour cream

(estimated at two per person)

\$15

CARVING STATIONS (G)

Rock Salt Smoked and Herb-Crusted Prime Rib (8 oz)

with natural jus and fresh horseradish cream

\$19

Herb-Crusted Rack of Lamb (6 oz)

with mint demi-glace

\$21

Maple-Glazed Pork Tenderloin (5 oz)

with apple chutney

\$16

V=Vegetarian, Vg=Vegan, G=Gluten-free



DESSERTS

priced per person

Chocolate Fudge Cake (V)

with a raspberry coulis
\$8

Vanilla Crème Brulee (V, G)

with fresh berries and whipped cream
\$8

Fruit Cobbler (V)

with whipped cream
\$8

Summer Berry Parfait (V)

brioche, whipped cream, and fresh berries
\$7

Assorted Cookies, Brownies and Lemon Bars (V)

\$5

Assorted Pies (V)

with whipped cream
\$10

Assorted Miniature Cheesecakes (V)

\$12

Finale's Gourmet Dessert Bars (V)

mocha, white chocolate macademia nut, and peanut butter chocolate
(additional options available)
\$12

Chocolate Covered Strawberries (V, G)

(per dozen)
\$40

SELEUŠS Chocolate Truffles - 6 Piece Gift Box (V, G)

assortment of six decadent artisan truffles in a gift box with Waterways Cruises logo
(custom logo available with a minimum order of 100 boxes)
\$28

SELEUŠS Chocolate Truffles - Event Tray (V, G)

assortment of forty decadent artisan truffles
(minimum order of 4 trays)
\$160 per tray

SELEUŠS Single Chocolate Truffle Favor Box (V, G)

single decadent artisan truffle *(choice of flavor)*
\$6

V=Vegetarian, Vg=Vegan, G=Gluten-free

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

WEDDING INFORMATION

Wedding Coordination

Waterways Cruises and Events will provide you with a complimentary one-hour planning session to answer any questions you might have, and to discuss the details of your special day with us.

During this time we will:

- Create your timeline
- Select your menu
- Choose your beverage service
- Discuss any décor, theme or enhancements you would like us to provide

After the planning session, your wedding event planner will be available to answer additional questions as they arise via the telephone or email.

Catering

Waterways Cruises' wedding catering is provided exclusively by our in-house culinary team aboard our yachts. The menus we have given you represent an array of our favorite selections. We encourage you to choose from these menus as they are presented. However, if what you would like is not listed, we can customize a menu to meet your specific needs. Wedding cakes are not available through Waterways Cruises, but we can refer you to a list of our preferred vendors. We do not charge a cake cutting and plating fee.

Beverage Service

Like most restaurants and hotels, Waterways Cruises has a Class H liquor license and, therefore, is responsible for providing all beverage service during your event. You are not permitted to supply any beverages with the exception of 750 ml bottles of wine and/or champagne, which will be charged a \$20 per bottle corkage fee.

Complete beverage service is available at each venue and a beverage menu is available on request. If you would like something that is not listed, we will be happy to order it for you.

You may host all or part of the beverage service or your guests may purchase their own beverages.

Decorations

We provide basic linens that include champagne underlays with ivory or white overlays. You are welcome to bring floral and an array of other décor. We restrict the use of confetti, birdseed, rice, popcorn, fire or other such substances.

Vendors

We have a preferred relationship with an impressive list of Seattle's top celebration vendors. We encourage you to work from this list as we are confident the professionals selected match the standards of the quality we represent. These vendors are knowledgeable and experienced with each of our yachts. However, if you choose to use vendors that do not have a preferred status with Waterways Cruises, it will be your responsibility to provide the load-in/ set-up and load-out/item removal times, contact name and phone number of each vendor one week prior to your wedding date. We recommend that you invite them to come and see the yachts to discuss the layout and ask us any questions prior to your event. Waterways Cruises reserves the right to deny any vendor access as deemed necessary.

Wedding Packages



WATERWAYS
CRUISES AND EVENTS

Vendor Access Time

Your vendors may have access to the venue sixty minutes prior to guest arrival. Venue access must be scheduled prior to event. During that time, they must complete their delivery and set-up. If additional time is required, it may be purchased at an hourly rate, subject to availability.

Bridal Party Access Time

You and your bridal party are permitted access sixty minutes prior to your guest arrival time. Venue access must be scheduled prior to event. If additional time is required, it may be purchased at an hourly rate, subject to availability.

Rehearsals

If you have chosen to have your ceremony with us, you will be given a complimentary forty five-minute rehearsal time one to three days prior to your wedding date. We make every attempt to have your rehearsal aboard the yacht you have selected for your wedding; however, there will be times when your venue is not available. Waterways Cruises reserves the right to substitute your venue for another one of our venues. Rehearsals must be held during regular business hours, unless other arrangements are authorized, and must be conducted by the officiant.

Onboard Ceremony and Captain's Services

Our yachts can accommodate onboard ceremonies indoors and outdoors for up to one hundred fifty guests. Since each event is unique, please contact our wedding event planner to discuss the guest capacity on each yacht for your particular event.

Clean-up

We recommend that you assign a specific person to oversee the responsibilities of removing your personal items. All items must be removed the day of the event unless other arrangements have been made. Waterways Cruises does not assume responsibility for any items left behind. You may arrange for your vendors to pick up your rentals the next business day.