

Share the Yacht Evening Packages

NO BOUNDARIES

The No Boundaries package is great for small groups. You will be part of our 3 hour public dinner cruise and comes with 3 incredible dinner courses. Seven days prior to the cruise you will be asked to provide your event coordinator a list of each of your guest's entrée choice or you may pick one of the combination entrees to be served to everyone. This package has some booking restrictions please ask your Sales Assistant about availability.

Course 1- **Fresh Garden Salad and Artisan Bread**

Course 2- Have each guest choose one and supply your coordinator with a list

- **Seared Lemon Rosemary Chicken Breast**
Herb Roasted Potatoes, Seasonal Vegetables, Lemon Butter
- **Spicy Beef Filet Provençal Fettuccine**
Jalapeños, Fresh Herbs, Garlic, and Tomatoes
- **Gulf Fish of the Day**
Percillade Crusted, Roast Potatoes, Seasonal Vegetables, Lemon Butter
- **Seared Beef Filet** (cooked medium)
Herb Roasted Potatoes, Seasonal Vegetables, Cabernet Glace
- **Gulf Shrimp Sauté**
Organic Stone Ground Grits, Apple Smoked Bacon, Seasonal Vegetables
- **Southern Style Crab Cakes**
Jumbo Lump Crab, Fresh Herbs with a Lemon Beurre Blanc Sauce
- **Spinach and Cheese Ravioli**
Roasted Tomato Coulis, Portabella Mushroom

Or you choose one combination to be served to everyone

- **Seared Beef Filet & Shrimp Sauté**
Herb Roast Potatoes, Seasonal Vegetables
- **Seared Beef Filet & Seared Chicken Breast**
Herb Roast Potatoes, Seasonal Vegetables
- **Seared Chicken Breast & Shrimp Sauté**
Herb Roast Potatoes, Seasonal Vegetables

Course 3- **Chef's Dessert or Cake Cutting Service**

\$69.50 per person with a 20 person minimum

We Recommend ...

- **Unlimited Beer and Wine \$24 per person**
- **Unlimited Premium Open Bar \$35 per person**
- **Appetizer Station \$13.07 per person**

1ST DECK SEMI PRIVATE

The 1st Deck Semi Private package is great for groups between 20 and 75 guests. You will be part of our 3 hour public dinner cruise which comes with 3 incredible dinner courses and an open premium bar. You will be sat exclusively on the 1st deck for dinner service. Other guest will have access to the 1st deck but will not be seated there for dinner service. Seven days prior to the cruise you will be asked to provide your event coordinator a list of each of your guest's entrée choice or you may pick one of the combination entrees to be served to everyone. This package has some booking restrictions please ask your Sales Assistant about availability.

Bar Service- **Open Premium Bar**

Course 1- **Fresh Garden Salad and Artisan Bread**

Course 2- Have each guest choose one and supply your coordinator with a list

- **Seared Lemon Rosemary Chicken Breast**
Herb Roasted Potatoes, Seasonal Vegetables, Lemon Butter
- **Spicy Beef Filet Provençal Fettuccine**
Jalapeños, Fresh Herbs, Garlic, and Tomatoes
- **Gulf Fish of the Day**
Percillade Crusted, Roast Potatoes, Seasonal Vegetables, Lemon Butter
- **Seared Beef Filet** (cooked medium)
Herb Roasted Potatoes, Seasonal Vegetables, Cabernet Glace
- **Gulf Shrimp Sauté**
Organic Stone Ground Grits, Apple Smoked Bacon, Seasonal Vegetables
- **Southern Style Crab Cakes**
Jumbo Lump Crab, Fresh Herbs with a Lemon Beurre Blanc Sauce
- **Spinach and Cheese Ravioli**
Roasted Tomato Coulis, Portabella Mushroom

Or you choose one combination to be served to everyone

- **Seared Beef Filet & Shrimp Sauté**
Herb Roast Potatoes, Seasonal Vegetables
- **Seared Beef Filet & Seared Chicken Breast**
Herb Roast Potatoes, Seasonal Vegetables
- **Seared Chicken Breast & Shrimp Sauté**
Herb Roast Potatoes, Seasonal Vegetables

Course 3- **Chef's Dessert or Cake Cutting Service**

\$8,000 for up to 75 guests

(\$105 per person over the count of 75) Maximum seats available 105

We Recommend... Appetizer Station \$13.07 per person

2ND DECK SEMI PRIVATE

The 2ND Deck Semi Private package is great for groups between 20 and 50 guests. You will be part of our 3 hour public dinner cruise which comes with 3 incredible dinner courses and an open premium bar. You will be sat exclusively on the 2nd deck for dinner service. Other guest will have access to the 2nd deck but will not be seated there for dinner service. Seven days prior to the cruise you will be asked to provide your event coordinator a list of each of your guest's entrée choice or you may pick one of the combination entrees to be served to everyone. This package has some booking restrictions please ask your Sales Assistant about availability.

Bar Service- **Open Premium Bar**

Course 1- **Fresh Garden Salad and Artisan Bread**

Course 2- Have each guest choose one and supply your coordinator with a list

- **Seared Lemon Rosemary Chicken Breast**
Herb Roasted Potatoes, Seasonal Vegetables, Lemon Butter
- **Spicy Beef Filet Provençal Fettuccine**
Jalapeños, Fresh Herbs, Garlic, and Tomatoes
- **Gulf Fish of the Day**
Percillade Crusted, Roast Potatoes, Seasonal Vegetables, Lemon Butter
- **Seared Beef Filet** (cooked medium)
Herb Roasted Potatoes, Seasonal Vegetables, Cabernet Glace
- **Gulf Shrimp Sauté**
Organic Stone Ground Grits, Apple Smoked Bacon, Seasonal Vegetables
- **Southern Style Crab Cakes**
Jumbo Lump Crab, Fresh Herbs with a Lemon Beurre Blanc Sauce
- **Spinach and Cheese Ravioli**
Roasted Tomato Coulis, Portabella Mushroom

Or you choose one combination to be served to everyone

- **Seared Beef Filet & Shrimp Sauté**
Herb Roast Potatoes, Seasonal Vegetables
- **Seared Beef Filet & Seared Chicken Breast**
Herb Roast Potatoes, Seasonal Vegetables
- **Seared Chicken Breast & Shrimp Sauté**
Herb Roast Potatoes, Seasonal Vegetables

Course 3- **Chef's Dessert or Cake Cutting Service**

\$5,500 for up to 50 guests

(\$105 per person over the count of 50) Maximum seats available 55

We Recommend... Appetizer Station \$13.07 per person

Public Cruise Appetizer Station
Choose Three (at least one non-seafood item)
13.07/person

- **Smoked Salmon Stack**
Capers, Onion, Crème Fraiche, Mini Toast
- **Grilled Prosciutto Wrapped Asparagus**
Honey Balsamic
- **Beef Wellington Bites**
Duxelle Spread and Demi-Glace
- **Southern Style Barbeque Shrimp**
Fresh Gulf Shrimp Sautéed in Spices and Herbs
- **Seared Tenderloin Steak**
Crusty Bread, Salsa Verde
- **Mini Southern Crab Cakes**
Lemon Aioli
- **Seared Pork Tenderloin**
Fruit Compote, Crostini
- **Gazpacho Shooters**
Lump Crab meat
- **Sliced Beef Tenderloin Sliders**
Spicy Chipotle Aioli w/ Shaved Manchego
- **Stuffed Mushroom Caps**
Apple Smoked Bacon, Herbs, Bread Crumbs, Parmesan
- **Herb Goat Cheese Phyllo Cups**
Red Bell Pepper Romesco