



PLAN YOUR
dream wedding
ON THE WATER

Imagine your dream wedding on the water aboard Spirit of Norfolk. Treat your guests to the most unique venue in Hampton Roads, offer delicious dining, attentive service, and beautiful views of the city. Our wedding specialists will take care of all the details to bring your unique vision to life!



PERFECT FOR

Engagement Parties | Post Wedding Brunches | Rehearsal Dinners
Wedding Ceremonies | Receptions | And More

WHAT OUR CLIENTS SAY

"I could not have had a better time. I was really pleased with everyone and the flow of everything. Thank you for your professionalism and being so accommodating."
– M.E., 30 year Vow Renewal

"The food was amazing, the music was perfect... The bride & groom enjoyed every magical moment that evening."
– Susan Jarvis Mattson , La BellaVia Weddings
(Wedding Planner)



CONTACT A WEDDING SPECIALIST TODAY
866.445.9283 | SpiritofNorfolk.com

SPIRIT
OF NORFOLK


2016 Wedding PACKAGES

Each of our wedding event packages has been custom-designed to simplify the planning of your special day.

ONBOARD CEREMONY PACKAGE

Wedding Ceremony | \$1000.00

- Ceremony columns with silk floral arrangements
- Red or white aisle runner
- Sound technician/music for processional
- Onboard wedding coordinator
- Dockside time prior to the reception cruise

EVERY RECEPTION PACKAGE INCLUDES:

White or Ivory Linens | Table Décor and Centerpieces | Entertainment and DJ Music
Sweetheart Table | Freshly-Prepared Buffet | Deluxe Champagne Toast | Onboard Wedding Coordinator
Cake Cutting Service & Cake Table | Early Priority Boarding

PLATINUM RECEPTION PACKAGE

Two-and-a-half hour event

SATURDAY | CRUISE 8:00pm–10:30pm

STARTING AT | \$120 per person*

FRIDAY | CRUISE 7:30pm–10:00pm

STARTING AT | \$110 per person*

SILVER RECEPTION PACKAGE

Two-and-a-half hour event

SATURDAY | CRUISE 12:00am–2:00pm

STARTING AT | \$80 per person*

SUNDAY (BRUNCH) | CRUISE 1:00pm–3:00pm

STARTING AT | \$80 per person*

For Monday–Friday Package availability,
please contact us for more information.

GOLD RECEPTION PACKAGE

Two or two-and-a-half hour event

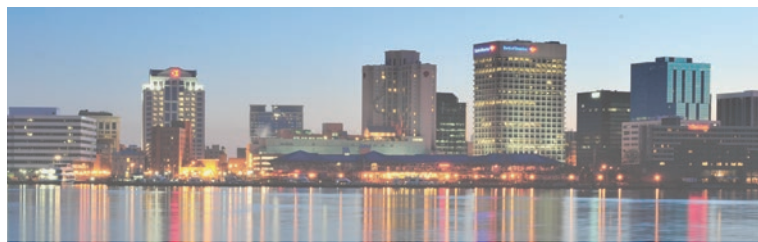
SATURDAY | CRUISE 4:00pm–6:00pm

STARTING AT | \$99 per person*

SUNDAY – THURSDAY

CRUISE 6:00pm–8:30pm • 7:00pm–9:30pm

STARTING AT | \$99 per person*



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* Prices include all taxes and all fees and are subject to change.

SPIRIT
OF NORFOLK

charters

SEMI-PRIVATE CHARTER

1st Deck Bow
Charter fee waived with a minimum of 64 passengers.

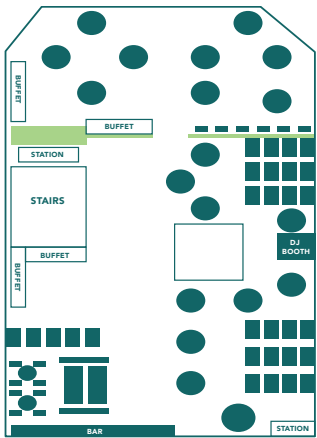
PRIVATE 1ST DECK CHARTER

Charter fee waived with a minimum of 185 passengers.

PRIVATE 2ND DECK CHARTER

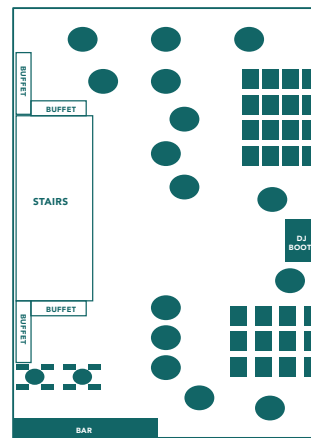
Charter fee waived with a minimum of 145 passengers.

*All three options above are based on a minimum count. Call our wedding specialist for details.



1 | RIVERVIEW DECK 1ST DECK

Seating Capacity | 206
Bar | 1
Restrooms | 2
Dance Floor | 1



2 | HARBORVIEW DECK 2ND DECK

Seating Capacity | 166
Bar | 1
Restrooms | 2
Dance Floor | 1



3 | SKYLINE DECK 3RD DECK

Cocktail Style Seating
Seasonal Bar



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*Seating charts and availability subject to change

menus

LUNCH BUFFET

ORGANIC MIXED FIELD GREENS

Grape Tomatoes | English Cucumbers | Carrots
Corn Kidney Beans | American Cheddar Cheese
Herb Croutons | House-Made Ranch Dressing
Balsamic Vinaigrette | Low-Fat Italian Dressing

ORGANIC SPINACH & KALE SALAD

Aged Reggiano Parmesan Cheese | Red Bell Peppers
Red Onions | Lemon & Oregano Dressing

ROASTED RED BEET SALAD

Pickled Shallots | Fresh Mint | Italian Parsley

MEDITERRANEAN COUSCOUS & CHICKPEA SALAD

Scallions | Plum Tomatoes | Cumin & Paprika Vinaigrette

OVEN BAKED NORTH ATLANTIC SOLE FILET

Tomato, Shallot & Caper Sauce

HONEY & SESAME CHICKEN

Scallions | Fresno Chilies

WHOLE ROASTED PORK LOIN

Dijon Mustard Cream Sauce

ROASTED BROCCOLI FLORETS

Toasted Garlic | Chili Flakes

CREAMED CORN & CHEDDAR CHEESE CASSEROLE

Green Chilies | Scallions | Cilantro

BAKED ZITI PASTA

Aged Reggiano Parmesan Cheese
Mozzarella Cheese | Spinach & Garlic Sauce

MASHED POTATOES

Idaho Potatoes & Roasted Garlic

DINNER BUFFET

ORGANIC MIXED FIELD GREENS

Grape Tomatoes | English Cucumbers | Carrots
Corn | Kidney Beans | American Cheddar Cheese
Herb Croutons | House-Made Ranch Dressing
Balsamic Vinaigrette | Low-Fat Italian Dressing

ORGANIC SPINACH & KALE SALAD

Aged Reggiano Parmesan Cheese | Red Bell Peppers
Red Onions | Lemon & Oregano Dressing

ROASTED RED BEET SALAD

Pickled Shallots | Fresh Mint | Italian Parsley

MEDITERRANEAN COUSCOUS & CHICKPEA SALAD

Scallions | Plum Tomatoes Cumin & Paprika Vinaigrette

ORZO & BAY SHRIMP SALAD

Scallions | English Cucumbers | Cherry Tomatoes
Dill & Mustard Vinaigrette

OVEN BAKED NORTH ATLANTIC SOLE FILET

Tomato, Shallot & Caper Sauce

HONEY & SESAME CHICKEN

Scallions | Fresno Chilies

WHOLE ROASTED PORK LOIN

Dijon Mustard Cream Sauce

BRAISED BEEF SHORT RIBS

Baby Carrots | Cabernet Sauvignon Sauce

ROASTED BROCCOLI FLORETS

Toasted Garlic & Chili Flakes

CREAMED CORN & CHEDDAR CHEESE CASSEROLE

Green Chilies | Scallions | Cilantro

BAKED ZITI PASTA

Aged Reggiano Parmesan Cheese
Mozzarella Cheese | Spinach & Garlic Sauce

MASHED POTATOES

Idaho Potatoes & Roasted Garlic

DESSERT

Seasonal Cut Fruit
Cannolis
Cheesecake
Chocolate cake

Apple Cobbler
Strawberries & Vanilla Custard
Chocolate Drizzle Rice Krispy

*Please inform your server if anyone in your party has a food allergy. Menu is subject to change without notice.

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menus

BRUNCH BUFFET

SUNDAYS ONLY

EARLY RISERS

SEASONAL FRUIT

Watermelon | Pineapple | Cantaloupe Melon
Seasonal Berries

BREAKFAST PASTRIES

Muffins | Bagels | Fruit Preserves | Butter

SCRAMBLED EGGS

American Cheddar Cheese | Roma Tomatoes | Chives

BREAKFAST MEATS

Applewood Smoked Bacon | Sweet Maple Sausage

BREAKFAST POTATOES

Caramelized Onions | American Cheddar Cheese
Italian Parsley

LATE RISERS

ORGANIC MIXED FIELD GREENS

Grape Tomatoes | English Cucumbers | Carrots
Corn | Kidney Beans | American Cheddar Cheese
Herb Croutons | House-Made Ranch Dressing
Balsamic Vinaigrette | Low-Fat Italian Dressing

ROASTED RED BEET SALAD

Pickled Shallots | Fresh Mint | Italian Parsley

MEDITERRANEAN COUSCOUS & CHICKPEA SALAD

Scallions | Plum Tomatoes | Cumin & Paprika Vinaigrette

ROASTED BROCCOLI FLORETS

Toasted Garlic | Chili Flakes

BAKED ZITI PASTA

Aged Reggiano Parmesan Cheese
Mozzarella Cheese | Spinach & Garlic Sauce

MASHED POTATOES

Idaho Potatoes | Roasted Garlic

OVEN ROASTED NORTH ATLANTIC SOLE FILET

Tomato, Shallot & Caper Sauce

HONEY & SESAME CHICKEN

Scallions | Fresno Chilies

HAND CARVED, SLOW ROASTED STRIP LOIN

Spirit Signature Spice Rub | Horseradish Crème | Au Jus

EARLY DINNER BUFFET

SATURDAYS ONLY

ORGANIC MIXED FIELD GREENS

Grape Tomatoes | Cucumbers | Carrots
House-Made Ranch Dressing | Balsamic Vinaigrette
Low-Fat Italian Dressing

ROTISSERIE CHICKEN WITH GARLIC & HERBS

Rotisserie Seasoning, Olive Oil, Rosemary
& Italian Parsley

OVEN BAKED NORTH ATLANTIC SOLE FILET

Tomato, Shallot & Caper Sauce

THREE CHEESE BAKED MACARONI

American Cheddar | Aged Reggiano Parmesan Cheese
Monterey Jack Cheese

MASHED POTATOES

Idaho Potatoes | Roasted Garlic

ROASTED BROCCOLI FLORETS

Toasted Garlic | Chili Flakes

DESSERT

Seasonal Cut Fruit
Cannolis
Cheesecake
Chocolate cake

Apple Cobbler
Strawberries & Vanilla Custard
Chocolate Drizzle Rice Krispy

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enhancements

PRE-SOLD DRINK OPTIONS

INCLUSIVE OPEN BAR RATES

Priced per person—inclusive of taxes and fees

| | LUNCH+ | DINNER++ |
|----------------------|---------|----------|
| Soda/Juice | \$6.56 | \$7.86 |
| Beer/Wine/Soda/Juice | \$15.72 | \$24.90 |
| Premium | \$20.96 | \$31.44 |
| Platinum | \$24.90 | \$35.38 |

DRINK TICKETS

Priced per ticket—inclusive of taxes and fees

| | |
|----------------------|--------|
| Soda/Juice | \$2.02 |
| Beer/Wine/Soda/Juice | \$4.94 |
| Premium | \$7.96 |
| Platinum | \$9.27 |
| Champagne | \$4.59 |

CHAMPAGNE/SPARKLING WINE

Priced per bottle—not inclusive of taxes and fees

William Wycliff | \$30
Sparkling, California

La Marca | \$44
Prosecco, Italy

Mumm Cuvée Napa | \$52
Sparkling, Napa, California

Moët & Chandon "Impérial" | \$90
Champagne, Epernay, France

Veuve Cliquot Yellow Label | \$95
Champagne, France

WHITE & BLUSH WINE

Chateaux Ste. Michelle | \$34
Riesling, Columbia Valley, Washington State

Sycamore Lane | \$34
Pinot Grigio, California

Ecco Domani | \$36
Pinot Grigio, Delle Venezie, Italy

Monkey Bay | \$36
Sauvignon Blanc, Marlborough, New Zealand

Sycamore Lane | \$34
Chardonnay, California

Clos Du Bois | \$41
Chardonnay, North Coast, California

Sonoma Cutrer | \$58
Chardonnay, Russian River Valley, California

RED WINE

Mirassou | \$35
Pinot Noir, California

Sycamore Lane | \$34
Pinot Noir, California

Blackstone | \$35
Merlot, Central Coast, California

Duckhorn | \$85
Merlot, Napa Valley, California

Doña Paula | \$38
Malbec, Mendoza, Argentina

The Dreaming Tree "Crush" | \$38
Red Blend, North Coast, California

Sycamore Lane | \$34
Cabernet Sauvignon, California

Robert Mondavi Private Selection | \$36
Cabernet Sauvignon, Central Coast, California

William Hill | \$38
Cabernet Sauvignon, Central Coast, California

Louis Martini | \$48
Cabernet Sauvignon, Napa Valley, California

Caymus | \$95
Cabernet Sauvignon, Napa Valley, California

Ravenswood Vintners Blend | \$35
Red Zinfandel, Sonoma, California

Corkage Fee \$15 per bottle
Minimum requirement necessary,
call sales office for details



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*Wine selections and pricing are subject to change

SPIRIT
OF NORFOLK

WEDDING *enhancements*

To help you paint the perfect picture of your special day

CELEBRATION EXTRAS

inclusive of taxes & fees

Cake Table | \$125

Photobooth with attendant | \$999

Souvenir Boarding Photo | \$13

Additional hors d'oeuvres available

FOOD EXTRAS

inclusive of taxes & fees

Chocolate Fondue Station | \$524.00

Veggie/Fruit/Cheese Tray | \$87.67 (Feeds 30 people)

Sheet Cake | \$65.90 (Feeds 30 people)

Full Sheet Cake | \$95.75 (Feeds 60 people)



CELEBRATION EXTRAS

inclusive of taxes & fees

Souvenir Glass (Champagne Flute) | \$7.00

Souvenir Glass (Hurricane Glass) | \$7.00

Souvenir Light-up Cup (Plastic) | \$5.00

Pencils | \$1.50 for 2 pencils

Ball Caps | \$15.00

Shot Glasses | \$7.00

Coasters (1 each) | \$5.00

Stadium Cup (Plastic) | \$2.50

COLORED TABLE CLOTHS

inclusive of taxes & fees

White, ivory (Additional linen choices available)

Size: 61x61 | Cost: \$1.09/cloth
(typically in packs of 20)

Size: 72x72 | Cost: \$1.27/cloth
(typically in packs of 10)

Size: 85x85 | Cost: \$2.50/cloth
(typically in packs of 5)

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