



ODYSSEY



2011 WEDDING PACKAGES

ROMANTIC ONBOARD CEREMONY

- One-hour private dockside event
- Use of *Odyssey's* open-air Sky Deck for a scenic outdoor wedding ceremony
- Ceremony music
- Chair set-up on Sky Deck
- *Odyssey* Wedding Consultant

*Inclusive price \$1750**

- Add an Officiant for the ceremony

*Inclusive price \$2250**

PREMIER ROMANTIC ONBOARD CEREMONY

Includes the Romantic Onboard Ceremony, plus:

- Two ceremony flower arrangements
- Red carpet aisle runner
- Live music
- Officiant for the ceremony

*Inclusive price \$3000**

LUNCHEON/MIDDAY RECEPTION CRUISE

- Three-hour event
- Butlered hors d'oeuvres
- Selection of a three-course menu or a delicious food station menu
- DJ (excludes Admiral's Lounge)
- Specially printed menus with couple's names
- Complimentary one-year anniversary dinner
- Bud vase flowers on each table

\$57.90 per person (\$75.85 inclusive)*

PREMIER LUNCHEON OR MIDDAY RECEPTION CRUISE

Includes the Lunch Reception Package package, plus:

- Premium open bar with champagne toast
- Custom wedding cake from The Icing on the Cake or Konditor Meister

\$84.90 per person (\$110.41 inclusive)*

DIAMOND UPGRADE RECEPTION PACKAGE

- Photo favors
- Chair covers with ties
- Table runners

*Inclusive price \$20.00 per person**

RUBY UPGRADE RECEPTION PACKAGE

- Mojito Shrimp Cocktail (available for private decks only)
- Chocolate fountain
- Gourmet coffee station
- Champagne toast

*Inclusive price \$20.00 per person**



DINNER RECEPTION CRUISE

- Four-hour event
- Chef's choice hors d'oeuvres butlered during boarding
- Selection of a four-course dinner menu or a delicious food station menu
- DJ (excludes Admiral's Lounge)
- Specially printed menus with couple's names
- Complimentary one-year anniversary dinner
- Bud vase flowers and votive candles on each table

Friday \$89.90 per person (\$117.77 inclusive)*

Saturday \$109.90 per person (\$143.97 inclusive)*

Sunday \$71.90 per person (\$94.19 inclusive)*

PREMIER DINNER RECEPTION CRUISE

Includes the Dinner Reception Package, plus:

- Premium open bar with champagne toast
- Custom wedding cake from The Icing on the Cake or Konditor Meister

Friday \$120.90 per person (\$157.45 inclusive)*

Saturday \$140.90 per person (\$183.65 inclusive)*

Sunday \$102.90 per person (\$133.87 inclusive)*

MAKE YOUR RESERVATIONS TODAY

OdysseyWedding.com | 617/603.0842

**Inclusive prices include all taxes and all fees and are subject to change.*

SCHEDULE & PRICING

CRUISE SCHEDULE

Times may be subject to change.

Saturday & Sunday Brunch

Board 11:00am

Cruise 12:00 - 2:00pm

Monday through Friday Lunch

Board 11:00am

Cruise 12:00 - 2:00pm

Saturday Midday Cruise

Timing flexible. Call for details.

Sunday Dinner

Board 5:00pm

Cruise 6:00 - 9:00pm

Monday through Friday Dinner

Board 6:00pm

Cruise 7:00 - 10:00pm

Saturday Dinner

Board 7:00pm

Cruise 8:00 - 11:00pm

PRICING INFORMATION

Children 3-11 are 1/2 off the adult rates. Children under 3 are free. All major credit cards accepted. Coffee, tea and iced tea are complimentary. Soda and juice are complimentary for children under 11. Beverages may also be purchased onboard. Change and cancel fees may apply.

We strongly recommend that you enjoy the full Odyssey experience. However, you can purchase the cruise without the meal by calling 617/748.1499.

Prices are subject to change. No refunds or exchanges on unused tickets. Odyssey cruises year-round with certain restrictions.

Extra cruise and dockside time can be added for an additional charge.

PRIVATE DECK CHARTERS

The Odyssey has three private dining decks. Passenger capacity ranges from 30 to 280 per deck. Please contact your wedding sales manager for the best deck to fit your needs and for our deck minimum requirements.

CONTRACT/DEPOSIT POLICIES

Your signed contract and 25% non-refundable deposits are required to confirm your reservation. Final passenger guarantee and final payment are due 30 days prior to the cruise. There are no refunds or exchanges on unused tickets. Minimum passenger requirements will apply to all deck charters and full ship charters.

NON-PRIVATE SPACE (shared deck)

If you choose to share a deck, there is no guarantee on the deck placement. All guests will be seated together. Menus cannot be altered and announcements are not allowed on the microphone.

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ODYSSEY



SAMPLE LUNCH MENUS

LUNCH BUFFET MENU

Items are subject to change.

HORS D'OEUVRES

Assorted Canapes

Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions
Smoked Chicken Salad Tartlet
Smoked Salmon Mousse on Toast Points

Herbed Beggars Purse

Petit Pasta filled with Fontina and Italian Cheeses

SALADS

Classic Caesar

Crisp Romaine Hearts tossed with hand cut Croutons and shaved Parmesan Reggiano in a traditional Caesar Dressing

Mixed Greens with Apples and Strawberries

Fresh Salad Greens tossed with Granny Smith Apples, caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a Raspberry Vinaigrette

ENTRÉES

Penne Rigatta Primavera

Penne Pasta tossed with Broccoli, Mushrooms, Red Peppers and Smoked Gouda Cream Sauce

Maple-glazed Chipotle Chicken

Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable Ratatouille topped with a Chipotle Tomato Cream

Argentinean Salmon

Pan-seared Fresh Salmon marinated in spicy Chimichurri Sauce, served with sweet Corn Hominy Posole and crispy Corn Tortilla Strips

CARVED TO ORDER

Black Pepper Crusted Sirloin

Whole Sirloin roasted with natural Juices and served with Horseradish Cream

ACCOMPANIMENTS

Red Bliss Mashed Potatoes

Herb-Roasted Fresh Seasonal Vegetables

DESSERTS

Chocolate-Covered Strawberries

Served with Wedding Cake (included in Premier Package only)

PLATED LUNCH MENU

Items are subject to change.

HORS D'OEUVRES

Assorted Canapes

Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions
Smoked Chicken Salad Tartlet
Smoked Salmon Mousse on Toast Points

Herbed Beggars Purse

Petit Pasta filled with Fontina and Italian Cheeses

FIRST COURSE

Classic Caesar

Crisp Romaine Hearts tossed with hand cut Croutons and shaved Parmesan Reggiano in a traditional Caesar Dressing

MAIN COURSE

Maple-glazed Chipotle Chicken

Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream

Sesame-grilled Salmon Fillet

Fillet of grilled Salmon, roasted with Sesame, Soy and fresh Ginger, served atop Jasmine Rice and a salad of Romaine in a light Rice Wine Vinaigrette

Seafood Ravioli Gratinée

Jumbo Ravioli filled with imported Italian cheeses, topped with Gulf Shrimp, Bay Scallops and a rustic Pomodoro Sauce

Mushroom Braised Short Ribs

Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy Onion Straws

Roasted Vegetable Napoleon

Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with a White Bean Puree between crispy Lavash, served with a fresh Basil Marinara

DESSERTS

Chocolate-Covered Strawberries

Served with Wedding Cake (included in Premier Package only)

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SAMPLE DINNER MENUS

DINNER FOOD STATION MENU

Items are subject to change.

HORS D'OEUVRES

Assorted Canapes

*Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions
Smoked Chicken Salad Tartlet
Smoked Salmon Mousse on Toast Points*

Herbed Beggars Purse

Petit Pasta filled with Fontina and Italian Cheeses

SALADS

Classic Caesar

*Crisp Romaine Hearts tossed with hand cut Croutons and shaved
Parmesan Reggiano in a traditional Caesar Dressing*

Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, caramelized
Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a
Raspberry Vinaigrette*

ENTRÉES

Penne Rigatta Primavera

*Penne Pasta tossed with Broccoli, Mushrooms, Red Peppers and Smoked
Gouda Cream Sauce*

Maple-glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable
Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle
Tomato Cream*

Argentinean Salmon

*Pan-seared fresh Salmon Fillet marinated in spicy Chimichurri Sauce,
served over a fried mashed Yucca Cake, topped with a Sweet Corn Posole
and crispy Corn Tortilla Strips*

CARVED TO ORDER

Black Pepper Crusted Sirloin

Whole Sirloin roasted with natural Juices and served with Horseradish Cream

ACCOMPANIMENTS

Red-Skinned Mashed Potatoes

Herb-Roasted Fresh Seasonal Vegetables

DESSERTS

Chocolate-Covered Strawberries

Served with Wedding Cake (included in Premier Package only)

PLATED DINNER MENU

Items are subject to change.

HORS D'OEUVRES

Assorted Canapes

*Roasted Sirloin on Crostini with Herbed Cheese and Caramelized Onions
Smoked Chicken Salad Tartlet
Smoked Salmon Mousse on Toast Points*

Herbed Beggars Purse

Petit Pasta filled with Fontina and Italian Cheeses

FIRST COURSE

Classic Caesar

*Crisp Romaine Hearts tossed with hand cut Croutons and shaved
Parmesan Reggiano in a traditional Caesar Dressing*

Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, caramelized
Pecans, Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a
Raspberry Vinaigrette*

MAIN COURSE

Maple-glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable
Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle
Tomato Cream*

Argentinean Salmon

*Pan-seared fresh Salmon Fillet marinated in spicy Chimichurri Sauce,
served over a fried mashed Yucca Cake, topped with a Sweet Corn Posole
and crispy Corn Tortilla Strips*

Seafood Ravioli Gratinee

*Jumbo Ravioli filled with imported Italian cheeses, topped with Gulf
Shrimp, Bay Scallops and a rustic Pomodoro Sauce*

Bourbon and Peach-Glazed Pork Tenderloin

*Tender Pork Loin marinated in a Peach Bourbon Glace, served with fresh
harvest Green Beans and Sweet Potato Hash Browns*

Mushroom Braised Short Ribs

*Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom
Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy
Onion Straws*

Roasted Vegetable Napoleon

*Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with
a White Bean Puree between crispy Lavash, served with a fresh Basil
Marinara*

DESSERTS

Chocolate-Covered Strawberries

Served with Wedding Cake (included in Premier Package only)



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ODYSSEY

BEVERAGE PACKAGES

Items are subject to change.

BRUNCH PACKAGE

Juices, Sodas, Bloody Marys, Mimosas

SODA, JUICE, WINE & BEER PACKAGE

Bottled Water

Sparkling and Still

Soda

*Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale
Club Soda
Tonic*

Juice

*Cranberry
Grapefruit
Orange
Pineapple
Tomato*

House Wines

*Cabernet
Chardonnay
Champagne
Merlot
White Zinfandel*

Bottled Beer

*Amstel Light
Budweiser
Bud Light
Corona
Corona Light
Harpoon Seasonal*

*Heineken
Heineken Light
Samuel Adams
Samuel Adams Light
St. Pauli Girl (non-alcoholic)*

HOUSE BRAND PACKAGE

Includes the above package plus the following:

Bourbon

Early Times

Rum

Castillo

Vodka

Smirnoff

Cordials

*Amaretto
Anisette
Blue Curaco
Butterscotch Schnapps
Carolan's Irish Cream
Coffee Brandy
Crème de Banana
Crème de Cacao
Crème de Cassis*

*Crème de Menthe
Dry Vermouth
Peach Schnapps
Peppermint Schnapps
Pineapple Schnapps
Sloe Gin
Sour Apple Schnapps
Sweet Vermouth
Triple Sec*

Brandy

Christian Brothers

Scotch

Old Smugler

Gin

Gordan's

Tequila

Torada

PREMIUM BRAND PACKAGE

Includes the above package plus the following:

Bourbon

*Jack Daniels
Jim Beam
Maker's Mark*

Cordials

*Baileys
B&B
Chambord
DiSaronno Amaretto
Frangelico
Galliano
Godiva
Kahlúa
PAMA
Sambuca*

Frozen Cocktails

*Daiquiris
Margaritas
Mudslides
Piña Coladas*

Ports

*Cockburns 10yr
Tawny Port
Cockburns Special
Reserve Port*

Scotch

*Chivas Regal
Dewar's
Glenfiddich
Glenlivet
J&B
Johnny Walker Black*

Vodka

*Absolut
Absolut Citron
Absolut Mandarin
Grey Goose
Stoli
Stoli Bluberi
Stoli Razberi
Stoli Vanil*

Cognac

*Courvoisier V.S.
Courvoisier V.S.O.P.
Hennessy V.S.
Hennessy V.S.O.P.*

Gin

*Beefeater
Bombay Sapphire
Tanqueray*

Rum

*10 Cane
Bacardi
Captain Morgan
Malibu
Malibu Mango
Myers's*

Tequila

*Cuervo Gold
Sauza*

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ENHANCEMENTS

Items are subject to change.

Ice Sculpture	Specialty Music and Bands
Custom Floral	Karaoke
Colored Linens	Photography
Martini and Specialty Bar	Transportation
Chocolate Fountain	Justice of the Peace
Raw Bar	Alternate Boarding Locations

HORS D'OEUVRES

Items are subject to change. Prices are per 50-piece lot.

COLD

Herbed Cucumber Wheel	\$115.20
Wild Mushroom Crostini	\$115.20
Grilled Vegetable Tapenade	\$115.20
Melon and Prosciutto	\$140.80
Smoked Salmon Crisps	\$140.80
Beef and Caper Crostini	\$140.80
Figs wrapped in Serrano Ham (June-Sept Only)	\$166.40
Oysters on the Half Shell	\$153.60
California Sushi Rolls	\$192.00

HOT

Sirloin Tostada	\$140.80
Parmesan Pesto Roll	\$115.20
Potato Latkes	\$115.20
Stuffed Mushrooms	\$128.00
Spanakopita	\$140.80
Vegetable Spring Rolls	\$140.80
Assorted Mini Quiche	\$140.80
Southwest Chicken Quesadilla	\$153.60
Curried Chicken Kabob	\$153.60
Sesame Chicken Skewers	\$153.60
Coconut Chicken	\$153.60
Coconut Popcorn Shrimp	\$166.40
Mediterranean Shrimp	\$153.60
Scallops and Chili	\$166.40
Duck Confit	\$153.60
Teriyaki Beef Kabob	\$153.60
Grilled Lamb Chops	\$153.60
Scallops wrapped in Bacon	\$166.40
New England Crab Cakes	\$166.40

Six to eight pieces are recommended per guest for Dinner Cruises. Above prices include all taxes and all fees. Prices and items are subject to change.

BEVERAGE PACKAGES

Items are subject to change.

	Lunch	Dinner
Juice and Soft Drinks	\$14.08	\$17.92
Brunch Package	\$23.04	
Soda, Juice, Wine & Beer Package	\$26.88	\$35.84
House Brand Package	\$32.00	\$40.96
Premium Brand Package	\$37.12	\$46.08
One Hour Bar Package	\$16- \$20 per person	

Odyssey's gourmet coffee station is also available for an additional \$10 per person. It includes regular and decaffeinated house blend coffees and assorted toppings (whipped cream, shaved white chocolate, cinnamon, cocoa and mind) served with chocolate-dipped spoons.

Beverage Packages are priced on a per person basis. Beverage Packages for extra cruising hours are an additional charge.

Coffee, tea and iced tea are complimentary. Soda and juice are complimentary for children under 11.

Above prices include taxes, fees and prepaid service charges.

We strongly recommend that you enjoy the full Odyssey experience. However, you can purchase the cruise without the meal by calling 617.748.1499. Prices and items are subject to change.



"To this day, people are still coming up to me and telling me that my wedding aboard the Odyssey was the best wedding they had ever been to. Every one went above and beyond all expectations."
-Valerie Kelley

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FREQUENTLY ASKED QUESTIONS

Will we be the only ones on the ship for our wedding?

There will likely be others on the ship during your event. The ship is laid out in a manner that each level can be rented privately. The outside decks are accessible from each floor. Similar to a hotel or function hall, there may be other functions in other rooms but your event is private to you and your guests. Each floor is equipped with private restrooms, entertainment, bar, dance floors (larger levels) and exclusive staff.

Will our ceremony be private?

The ceremony takes place on our Sky Deck (weather permitting) at the dock, before anyone else boards, so it is private to you and your guests.

What happens if the weather is bad?

The ship is built for this type of cruising. Rain does not affect our cruising schedule, however, high winds may prevent us from going to the outer islands and may keep us closer to the Charles River and Inner Harbor.

What if I do not have the minimum requirement for a private deck?

A room rental fee will apply. This fee is based on the difference between the minimum and actual number of guests you have. Ask your Account Manager for details.

What about sea sickness?

The ship has a flat bottom and does not create the same pitch as an open ocean vessel. She is built for cruising in calm waters, such as the Boston Harbor.

Is my deposit refundable?

Your deposit is non-refundable because it takes away the ability for us to rent the space to another group.

What kind of entertainment is provided?

We understand that music is a key component to making a wedding successful, so we are contracted with Entertainment Specialists to provide you with a professional and experienced DJ. Once we book someone for your event, you will be given their number to go over all details of your big day. You are also welcome to bring your own entertainment if you prefer.

How do the menus work?

We offer two options on the menus, plated or buffet. The plated menu offers your guests the option to choose their own entrée on the ship that day. No need to ask what they want, they will have all options available to choose from. There is not a cost difference between the menus. Both menus also include hors d'oeuvres.

Do we have a rehearsal before the wedding?

We typically do not do rehearsals since a Wedding Coordinator will be there the day of your wedding to direct everyone as to where they should go and when to walk. A rehearsal is not necessary.

How do the payments work?

We require an initial 25% deposit to secure your space. We will collect the balance 30 days prior to your wedding, based on the minimum requirement. At two weeks prior to the cruise, we will ask you if you have increased your amount, at which time we will collect the payment for those additional people. You may not reduce the contracted count by can increase it, as long as the space is available.

What form of payment is accepted?

We take all major credit cards - Mastercard, Visa, American Express & Discover. All bank checks, money orders and personal check are also fine, however, we do not accept personal checks inside two weeks of your wedding.

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