

Elite

PRIVATE YACHTS



WINE, DINE AND ENTERTAIN ON YOUR OWN PRIVATE YACHT.

The *Capital Elite* is a splendidly designed yacht that offers a refreshing change of pace for events in DC. Host your family and friends on the water in a setting that is nothing short of impressive. Our options for food, beverages, entertainment, boarding and cruising times allow for a completely customized event that's exactly to your specifications and matches the sophisticated tastes of your group.

With its sensational views, traditional setting and completely customizable options, the *Capital Elite* is Washington's most exclusive dining and entertainment experience. Enjoy all the prestige of cruising on your own private yacht for a ceremony, reception, rehearsal dinner or shower. Savor our freshly prepared cuisine and refreshing beverages. Feel the fresh breezes on the open deck or relax in climate-controlled elegance. Be treated to one monumental view after another on the Potomac River. Let us customize and manage every facet of your event to your distinct and complete satisfaction.

Call to start planning your event today.



Visit EntertainmentCruises.com or call **Christy** for more information.
202.488.6044 | CHumston@entertainmentcruises.com





2012 Wedding Packages

Elite Ceremony Package

- ◆ One hour early boarding for Ceremony
- ◆ DJ services for Ceremony music
- ◆ Microphone services for Ceremony
\$1,000.00

Ceremony Enhancements

Two Pedestal Floral Arrangements for altar area: \$600
 White Chairs for Deck 2: \$350
 Officiate: \$420

Reception Packages & Rates

Two-hour minimum is required for daytime events.
 Three-hour minimum is required for evening events.

Two-hour charter fee from Southwest DC: \$2400
 Two-hour charter fee from National Harbor: \$2600
 Two-hour charter fee from Alexandria: \$2800
 Each additional hour: \$600/hr

Charter fee includes tables, chairs, white linens and votive candles.

Dining

Day-time Menus range from: \$37 - \$42 per person
 Evening-time Menus range from: \$52 - \$62 per person
*Outside caterers may be accommodated.
 Please discuss with your account manager.
 All menu pricing is based on a minimum guarantee of 35 guests. All prices are subject to taxes and fees.*

Custom Wedding Cake and Champagne Toast:
 \$10 per person

Entertainment

Complimentary iPod Docking Station or XM Satellite Radio are included. DJ may be added for \$200/hr.

Menu times and prices are subject to change. Private room minimums are required for certain menus and private entertainment.

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Wedding Enhancements

DJ	\$200.00 per hour
Boarding Photo Favors	\$6.00 each (<i>minimum of 20</i>)
Personalized Menus for Plated Service	\$1.50 each
Setup of Placecards & Favors	\$75.00
Dance Floor Rental (9x9')	\$780.00
White Dinnerware	\$2.00 per person
White Chair Covers & Sash	\$7.00 per chair
Parking Voucher for Guests	\$16.00 per car
Officiate	\$420.00
Ceremony Chairs	\$350.00

Prices do not include taxes and fees and are subject to change.

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View our complete photo galleries on the web. [CLICK HERE.](#)

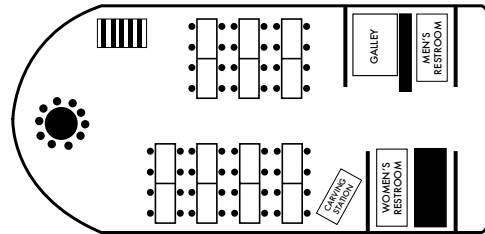
DECK INFORMATION

Main Dining Salon

Seating Capacity: 66 seated or 100 for cocktail style

Heads: 1 Woman's / 1 Men's

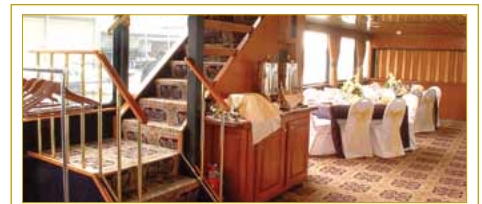
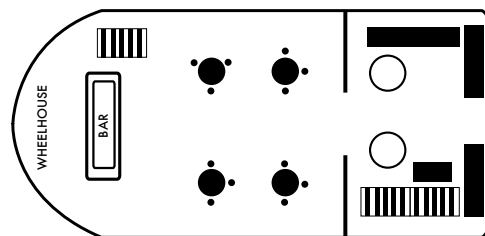
- ◆ First deck on yacht
- ◆ Fully enclosed, climate-controlled
- ◆ Restrooms located in stern
- ◆ Outer deck in bow and stern area



Cocktail Lounge

Bar: 1 Main

- ◆ Second deck on yacht
- ◆ Fully enclosed, climate-controlled
- ◆ High-top bistro tables
- ◆ Bar located in center of Lounge
- ◆ Outer deck with open air patio seating



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BUFFET LUNCH MENU

Salad

Garden Salad served with Balsamic Vinaigrette
Freshly Baked Rolls and Butter

Entrées

Pan Seared Chicken Breast with Lemon Basil Sauce
Cheese Tortellini with Savory Sage Cream Sauce
Pan-seared Salmon with a Preserved Lemon Beurre Blanc

Complements

Rice Pilaf
Vegetable Medley
Coffee / Tea / Decaffeinated

\$37.00 per person

PLATED LUNCH MENU

Salad

Classic Caesar Salad

Entrées *(Pre-Select One Starch and One Vegetable)*

Grilled Salmon Salad
Chicken Marsala
Seared Bistro Steak with Merlot Sauce

Complements *(Pre-select Two Items)*

Jasmine Rice
Roasted Garlic Mashed Potatoes
Roasted Vegetable Medley
Broccolini with Roasted Basil and Tomato

Coffee / Tea / Decaffeinated

\$42.00 per person

Vegetarian options available upon request.

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Pricing is based on a minimum of 35 guests.
Menu items subject to change.



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BUFFET DINNER MENU

Salad

Garden Salad with fresh vegetables tossed in a Balsamic Vinaigrette

Entrées

Roast Sirloin of Beef Carved to order with all the trimmings served with Au Jus and Apple Horseradish

Tarragon infused Salmon with a Lemon Butter Sauce

Pan-roasted Airline Chicken Breast with Cherry Port Wine Sauce

Complements

Cheese Ravioli with Roasted Tomato Sauce

Herb-Roasted Red Bliss Potatoes

Steamed Asparagus

Seasonal Vegetable

Coffee / Tea / Decaffeinated

\$52.00 per person

Vegetarian options available upon request.

PLATED DINNER MENU

Salad

Chilled Baby Field Greens with Champagne Vinaigrette Dressing

Entrée duets (Please select one entrée from each category to be paired together for entire group)

Surf

Bacon Wrapped Sea Bass with Jalapenos and Blackberry Glaze

Blackened or Grilled Mahi-Mahi with Papaya and Banana Pepper Relish

Turf

8 oz New York Strip Steak (Medium Rare or Well Done)

Filet Mignon with Merlot Reduction (Medium Rare or Well Done)

Herb Roasted Airline Chicken Breast

Complements (Select one starch and one vegetable for entire group)

Chive Basmati Rice with Orange Blossom Water

Lemon-Pepper Roasted Redskin Potatoes and Bell Peppers

Wisconsin Romano and Roasted Garlic Mashed Potatoes

Mascarpone Polenta

Smoked Tomato and Corn Succotash

Apricot and Honey Glazed Carrots

Sautéed Julienne Carrots and Snow Peas

Coffee / Tea / Decaffeinated

\$62.00 per person

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CAPTAIN'S CHOICE RECEPTION MENU

\$57.00 per person*

Butlered Hors d'Oeuvres

Southern Style Short Rib Pot Pie Miniature
Pot Pie stuffed with tender, slow cooked Short Ribs baked to perfection

Pear & Almond Brie in Phyllo Pears
Poached in Red Wine tossed with Almond Slivers wrapped in Phyllo and baked until golden brown

Chicken Tikka Masala with Nigella Seeds
Chicken marinated in Yogurt, Coconut Cream, Chilis with a hint of Turmeric roasted, then finished with Sweet Nigella Seeds

Mini Maryland Crabcakes Jumbo Lump
Crab Meat with Scallion and select seasoning, pan-seared until golden brown and finished with a savory Sorrel Remoulade

Stationary Display

Tomato Bruschetta with Fresh Mozzarella and Basil drizzled with a Balsamic Reduction

Vegetable Crudités with Dip

Salads

Field Mixed Greens with Grape Tomatoes, Shaved Carrots, Julienne Cucumbers, Red Onions, Herbed Croutons and Shaved Pecorino Cheese, topped with your choice of Herbed Peppercorn or Smoked Tomato Vinaigrette

Tomato, Cucumber and Feta Cheese Salad

Carving Station

Rosemary Garlic Crusted Tenderloin of Beef with Dried Cranberry & Bourbon Demi-Glace

Pasta Station

Jumbo Lump Crab, Roasted Roma Tomatoes, Baby Spinach and Penne Pasta tossed in a Leek Cream Sauce, finished with Grilled Corn and Scallion Confetti

Tri-Colored Tortellini Primavera with Asparagus, Broccolini, Roasted Red & Yellow Peppers, Waxed Beans, slightly sautéed and finished with a preserved Citrus Beurre Blanc

Coffee/Tea/Decaffeinated

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A LA CARTE HORS D'OEUVRES

Butlered Hors D'Oeuvres

- Chicken Cordon Bleu
- Mini Vegetable Egg Roll with Sweet and Sour Dipping Sauce
- Chicken, Jalapeno & Bacon Triangles
- Spanakopita with Balsamic Fig Reduction
- Thai Curry Samosa Triangles
- Sun Dried Tomato Feta Pastry
- \$27 per dozen

- Hibachi Steak with Peppers, Jack Cheese & Scallions
- Asian Short Rib Pot Pies
- Mini Monte Cristo Sandwiches
- Mini Reuben Sandwiches
- Sheppard's Pie Crowned with Duchess Potatoes
- Grilled Cheese with Brie, Apple, & Honey Mustard
- Antipasto Kabob
- Mini Cuban Sandwiches with Pork, Ham, Swiss & Pickles
- \$32 per dozen

- Scallops wrapped in Bacon
- Shrimp Cocktail
- Mini Maryland Crab Cakes with a Sorrel Remoulade
- Coconut Shrimp Spring Roll
- Spinach, Prosciutto, & Goat Cheese on Focaccia
- Duck Ravioli with Brandied Blackberry Glaze
- \$37 per dozen

Stationary Displays

- Fresh Fruit and Imported and Domestic Cheese Display accompanied by a medley of Crackers and Crostini
- \$9.00 per person

- Vegetable Crudités with Dip
- \$8.00 per person

- Sliced Smoked Salmon with Miniature Breads, Chopped Eggs, Onions and Capers
- \$10.00 per person

- Assorted Mini Cakes and Pastries
- \$12.00 per person



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CAPITAL ELITE 2012 BAR PACKAGES

Our Bar Package options include everything from simple beer, wine, juice and soda to premier spirits and specialty cocktails. It's never been so easy to give your group everything they could ever want.

Soda & Juice Package

SODA (Coca-Cola Products:)

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Seagram's Tonic

JUICE

Orange, Cranberry, Pineapple, Grapefruit, Apple

\$10 for two hours | \$13 for three hours

Beer & Wine Package

Includes items listed in Soda & Juice package plus the following:

HOUSE WINE BY STERLING

Chardonnay, Cabernet Sauvignon

HOUSE WINE BY ECCO DOMANI

Merlot, Pinot Grigio

BOTTLED BEER

Heineken, Corona, Coors Light,

St. Pauli Girl (non-alcoholic)

CHAMPAGNE

\$22 for two hours | \$27 for three hours

Premium Bar Package

Includes items listed in Beer, Wine, Soda & Juice package plus the following:

VODKA

Ketel One, Belvedere

RUM

Myer's Dark, Malibu, Captain Morgan

GIN

Beefeater, Bombay Sapphire

TEQUILA

1800 Gold, 1800 Silver

WHISKEY

Crown Royal, Jameson, Bushmills

SCOTCH

Johnnie Walker Red, Chivas Regal, Glenfiddich, Glenlivet

BOURBON

Jack Daniels, Maker's Mark, Knob Creek

COGNAC, ETC.

Courvoisier, Hennessy, Remy Martin

CORDIALS

Amaretto, Apple Pucker, Butterscotch Schnapps, Blue Curacao, Peppermint Schnapps, Peach Schnapps, Sloe Gin, Triple Sec, Baileys Irish Cream, Chambord, Kahlúa, Frangelico, Hypnotiq, Amaretto DiSaronno, Grand Marnier, Midori, Southern Comfort, PAMA

\$30 for two hours | \$37 for three hours



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Premium Plus Package

Includes the Premium Bar Package plus the following:

WHITES

SAUVIGNON BLANC

Monkey Bay, Marlborough, New Zealand
Robert Mondavi, Fume Blanc, Napa, CA

RIESLING

McWilliam's Hanwood Estate, Australia
Relax, Rheinhessen, Germany

CHARDONNAY

Copper Ridge, CA
Fetzer Sundial, CA
Robert Mondavi, Napa, CA

PINOT GRIGIO AND PINOT GRIS

Ecco Domani, Venezie, Italy
Robert Mondavi Private Selection, CA

BLUSH, ROSE AND MOSCATO

Beringer White Zinfandel, CA
Barefoot Moscato, CA
Monkey Bay Rose, Marlborough, New Zealand
Mouton Cadedt Rose, France

VIRGINIA WHITE

Rappahannock Cellars Viogner, Huntly, VA

REDS

PINOT NOIR

Rex Goliath Vin de Pays, France
Mirassou Harvest Reserve, Monterey, CA

MERLOT

Copper Ridge, CA
Fetzer, CA

SHIRAZ AND SYRAH

Coriole Redstone, McLauren Vale, Australia

CABERNET SAUVIGNON

Copper Ridge, CA
Dancing Bull, Central Coast, CA
Louis Martini, Napa, CA

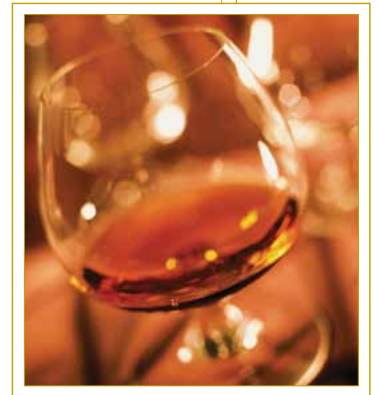
VIRGINIA RED

Rappahannock Cellars, Cabernet Franc, Huntly, VA

CAPTAIN'S SELECTION OF INTERESTING REDS

Terrazas De Los Andes Reserva, Malbec, Argentina
Ravenswood, Vintner's Blend, Red Zinfandel, Sonoma, CA

\$40 for two hours | \$50 for three hours



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