



"The staff that assisted us with boarding and departure was friendly, understanding, helpful and attentive to our every need. My family, friends and I were very impressed and happy to have worked with such a professional, helpful, polite, delightful group of individuals. Everyone who attended is still talking about the staff and how exquisite they were."

- Harrell Party, Group Lunch Cruise

HAVE YOUR *Wedding* ON A SHIP OF DREAMS.

Imagine a wedding celebration unlike any other. Come aboard the most unique venue in Hampton Roads and experience the most breathtaking sights, wonderful food, attentive service, entertainment, dancing and a magnificent, one-of-a-kind wedding event. Hosting up to 450 guests with private space options available, the *Spirit of Norfolk* presents the most complete and easy-to-plan wedding packages available. Plus our dream team of talented wedding specialists will work with you to bring your visions to life.

Perfect For

Engagement Parties • Bridal Luncheons • Rehearsal Dinners
Wedding Ceremonies • Receptions • And More!

Happily Ever After is just a phone call away.

Contact your Wedding Planner, Darvie Leao, today.
757.217.0615 • DLeao@EntertainmentCruises.com
SpiritOfNorfolk.com

Cruising year-round from Downtown Norfolk.



Baltimore • Boston • Chicago • National Harbor, MD • New Jersey • New York • Norfolk • Philadelphia • Washington, DC

AN ENTERTAINMENT CRUISES COMPANY



2011 WEDDING PACKAGES

Each of our wedding event packages has been custom-designed to simplify the planning of your special day. Please select from our Platinum, Silver or Gold event packages.

Every Wedding Package Includes:

Table Décor and Centerpieces • Entertainment and DJ Music • Outstanding Service • Sumptuous Buffet
Deluxe Champagne Toast • Onboard Wedding Coordinator • Cake Cutting Service • Set-up and Decorating Time prior to event

Platinum Reception Package

This three-and-a-half hour event features a three-hour dinner cruise.

Saturday

Sail 8:00pm – 11:00pm

\$79.90 per person (\$102 inclusive)*

Ask about our Sunday – Friday package prices.

Silver Reception Package

This two-and-a-half hour event features a two-hour lunch cruise. Please select Saturday or Sunday.

Saturday

Sail 11:30am – 1:30pm

\$53.90 per person (\$68 inclusive)*

Sunday

Sail 1:00pm – 3:00pm

Based on availability.

\$53.90 per person (\$68 inclusive)*

Please call for deck charter minimums.

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

Gold Reception Package

This three-hour event features a two-and-a-half hour cruise. Available Saturday only or based on availability.

Sail 3:30pm – 6:00pm

Based on availability.

\$64.90 per person (\$83 inclusive)*

Onboard Ceremony Package

The ceremony package may be added to any Reception Package. The ceremony will be held topside, weather permitting, and includes:

- Ceremony Decorations/Arch
- Sound Technician for Processional
- We can recommend a ceremony officiant or you can provide your own.

From \$1,000



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WEDDING MENUS

Lunch Menu

Silver and Gold Packages only.

Fresh Salads

Garden-Fresh Salad Station Mixed Greens, ripe Tomatoes, crisp Cucumbers, dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and Bacon, served with Balsamic Vinaigrette and Ranch Dressings

Dijon Potato Salad Potatoes, Celery, and sweet Pimentos in a Dijon Mayonnaise

Pasta Salad Italiano Pasta tossed with Green and Red Peppers, Celery, Sweet Onion and Italian Dressing

Chef's Daily Selection Fresh and creative salad from our chef

Entrées

Salmon Mediterranean Fresh Wild Alaskan Salmon* Fillet sautéed and drizzled with Citrus, White Wine and Dill, served with a savory Chutney

Herb-Marinated Rotisserie Chicken Lightly seasoned Chicken, baked with Paprika and Garlic Butter

Apricot-Glazed Pork Tenderloin Jerk-seasoned Pork Tenderloin, simmered in an Apricot Glaze

Three-Cheese Pasta Al Forno Pasta baked with a trio of mild and sharp Cheeses, topped with toasted Bread Crumbs

Accompaniments

Garlic Smashed Potatoes Red Potatoes mashed with roasted Garlic and light Cream

Local Harvest Vegetable Medley Seasonal medley of locally sourced steamed Vegetables

Desserts

Sweet Dessert Duo:

Chocolate Mousse Truffle Silky Chocolate Mousse, covered in a decadent Chocolate Ganache, topped with a drizzle of White Chocolate

Lemoncello Cheesecake New York-style Cheesecake, layers of Lemon Cake and tart Citrus Ganache

A variety of Fresh Breads and Butter will be offered.

*Wild Alaskan Salmon is certified as sustainable by the Marine Stewardship Council (MSC)
Menu items are subject to change.

Grande Dinner Buffet Menu

Platinum Package only.

Fresh Salads

Garden-Fresh Salad Station Mixed Greens, ripe Tomatoes, crisp Cucumbers, dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and Bacon, served with Balsamic Vinaigrette and Ranch dressings

Chef's Daily Salad Selection Fresh and creative salad from our chef

Carving Station

Roasted Rosemary Beef Slow-roasted tender Beef hand-carved to order and served with a rich Demi-Glacé and Horseradish Cream

Herb Marinated Pork Tenderloin Pork Loin carved to order

Entrées

Chicken Fontina Pan-seared boneless breast of Chicken stuffed with Fontina Cheese and fresh Spinach in a light Garlic-Sherry Cream Sauce

Salmon Mediterranean Fresh Wild Alaskan Salmon* Fillet sautéed and drizzled with Citrus, White Wine and Dill, served with a savory Chutney

Pasta Primavera a la Vodka Imported Pasta in a light Vodka Cream Sauce with sautéed Broccoli, fresh Pea Pods, Mushrooms and Red Peppers

Accompaniments

Garlic Smashed Potatoes Red Potatoes mashed with roasted Garlic and light Cream

Local Harvest Vegetable Medley Seasonal medley of locally-sourced steamed Vegetables

Buttered Green Beans

Desserts

Sweet Dessert Duo:

Chocolate Mousse Truffle Silky Chocolate Mousse, covered in a decadent Chocolate Ganache, topped with a drizzle of White Chocolate

Lemoncello Cheesecake New York-style Cheesecake, layers of Lemon Cake and tart Citrus Ganache

A variety of Breads including Freshly Baked Rolls, Demi-Baguettes, Artisan Breads, Crispy Flatbreads, Cracker Assortment will be offered.

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2011 *Wedding* ENHANCEMENTS AND BAR PACKAGES

Hors d'Oeuvres

Select an hors d'oeuvres package to be butlered during boarding:

Package 1

Spanakopita • Pizza Bites
Chicken Quesadillas • Crab Rangoons
\$8.56 per person

Package 2

Blackened Chicken Satay • Assorted Mini Quiches
Mini Crabcakes • Chicken Quesadillas • Beef Kabobs
Baked Brie en Croûte • Cheese Board with Crackers
Fresh Crudités with Dip
\$12.31 per person

Package 3

Beef Wellington • Spanakopita • Chicken Kabobs
Petite Quiche Assortment • Chicken Quesadillas
Chicken en Croûte • Mini Crab Cakes
\$16.92 per person

Tray Options

(each tray serves 50 people)

Veggies with Dip
\$53.85 per tray

International Cheese Board and Crackers
\$66.92 per tray

Fresh Fruit
\$61.54 per tray

Boarding Photos

Boarding photos are available for pre-purchase and make great wedding favors. Photos will be taken as guests board. They can also be available for individual purchase following the cruise.

Ice Sculptures

Customized ice sculptures are available.

Signature Hurricane Glasses

Spirit of Norfolk souvenir glasses are available for purchase and make great gifts for your guests.
\$4.55 each

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

Bar Packages

Bar package is for the length of the cruise and must be purchased for all of your guests. Prices are per person.

Open Bar

	Lunch	Dinner
Premium Brands, Beer & Wine	\$15.35	\$22.69
Classic Brands, Beer & Wine	\$13.04	\$18.85
Beer, Wine, Soda & Juice	\$11.50	\$17.69
Non Alcoholic Beer, Mocktails, Frozen Drinks, Juice & Soda	\$6.92	\$6.92
Soda & Juice	\$5.00	\$5.96

Drink Tickets

Must be pre-purchased.

Premium Brands	\$6.08
Classic Brands	\$5.08
Beer, Wine or Soda	\$3.77
Mocktail	\$3.77
Soda	\$1.54
Juice	\$1.54

Cash Bar

Drinks will be served and paid for on an individual basis.

Premium Brands	\$6.25
Classic Brands	\$5.25
Domestic Bottled Beer	\$3.30
Imported Bottled Beer	\$4.65
Cordials and Cognacs	\$6.50
Soda or Juice	\$1.50
Bottled Water 20oz	\$5.00

Consumption Bar

One bill will be prepared and paid at the conclusion of the cruise. A deposit is required and 18% gratuity will be added onboard.

Additional Time

Extra Dockside Hour: **\$600**

Extra Cruising Hour: **\$1000**

Additional time is available for ship charters only.

Based on availability.



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VENDOR RECOMMENDATIONS

Bakeries

Custom Cake Shoppe 757.463.2253

Jamie's Bakery 757.502.0724

Naa's Bakery 757.623.3858

Sugar Plum Bakery 757.422.3913

Rowena's 757.627.8699

G's Cake Shop 757.420.5374

Florists

Norfolk Wholesale Florist 757.625.0901

Tracy's Flowers 757.675.4203

Bayberry Florist 757.481.5522 • 800.336.8808

Norfolk Florist 757.622.1515

The New Leaf 757.627.6028

Photography

Bob Swanson Photography 757.428.9090

Strawbridge Photography 757.724.7251

Rental Equipment/Specialty Services

D&K Special Occasions 757.773.2743

Sir Chocolate, LLC 757.228.7213

Distinctive Rental 757.420.7000

Ice Art, Inc. www.iceartva.com • 757.498.4777

Hotel Accommodations

LTD Hotel Management 757.410.3202

Sheraton Waterside Hotel 757.622.6664

Marriott Waterside Hotel 757.627.4200



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