

# Dear Potential Event Holder:

Milwaukee River Cruise Line offers our customers multiple options when it comes to hosting an event aboard either of our 2 cruise vessels. Edelweiss I can accommodate 64 passengers for dining and 100 for a standing function. Edelweiss II can accommodate 96 passengers for dining and 130 for a standing function. The following pages will outline seated dinner packages, a buffet-style dinner example, as well as the hors d'oeuvres selections that can be added to the flat rates to create-your-own menu.

You will find numerous bar packages on the eighth page. Choosing a designated drink package will help to control bar costs for most groups. Besides purchasing a bar package, we offer a variety of other options when it comes to beverage service. You can have an open bar for the duration of the cruise and pay the tab at the completion of the cruise. You can also designate a preset bar tab amount and when that is met, a cash bar can start. Drink tickets can also be purchased, in any number, for guests to use throughout the cruise. A cash bar can also be available throughout the cruise for guests to purchase their own drinks.

A 50% deposit is required along with a signed contract in order to reserve a cruise date. The remaining balance must be paid 14 days prior to the cruise date along with the final passenger count. All food orders must also be given 14 days prior to the cruise date. Taxes and service fees are included in final cruise pricing. All private charters are subject to a fuel surcharge.

## 2008 Group Tour Packages

### LUNCH CRUISES

1.5 Hour Cruise, Monday-Saturday with a start time between 11:00am & 2:00pm

Option #1: Box Lunch

Turkey Sandwich or Sub, Pasta or Fruit Salad, and a Cookie

\$22.00 (minimum of 40 guests)

\$25.00 (minimum of 20 guests)

Option #2: Italian Panini Lunch

Mixed Greens Salad, Grilled, Ham, Turkey & Cheese Panini

Served with Fruit Salad.

\$28.00 (minimum of 40 guests)

\$32.00 (minimum of 20 guests)

Option #3: Classic Lunch

Mixed Greens Salad, Grilled Chicken Breast with Mixed Vegetables,

And Cheesecake Dessert.

\$32.00 (minimum of 40 guests)

\$36.00 (minimum of 20 guests)

Coffee, tea and milk are included with all lunch cruise prices.

Price includes 1.5 hour cruise. Sales tax, 10% gratuity and fuel surcharge are additional.

### SIGHTSEEING CRUISES

1 Hour Cruise, Monday-Sunday with a start time between 9:00am-3:00pm

See all of downtown Milwaukee from a unique view, cruise past the Milwaukee Art Museum and Pier Wisconsin along the lakefront.

\$10.00 (minimum of 50 guests)/adult

\$12.00 (minimum of 20 guests)/adult

\$6.00 (minimum of 20 guests)/children under 10

\*All sightseeing tours are non-exclusive, unless booked as a private charter. Private charter sightseeing cruises can be arranged through our sales office.

## BRUNCH MENUS

Monday-Sunday with a start time between 7:00am and 2:00pm

### Option #1

2-Hour Seated Cruise

Champagne, Orange Juice, Coffee

Fruit Plate & Pastries

Main entrees include:

Egg strata, Swedish pancake, bacon, sausage, roasted potatoes, grilled asparagus, and dessert.

\$42.00/person

5.6% sales tax, 10% gratuity, and fuel surcharge are additional.

### Option #2

1.5 Hour Continental-Style Cruise (40 passenger minimum)

Bagels and Cream Cheese

Assorted Pastries

Assorted Fresh Fruit Tray

Orange Juice, Coffee, Tea

\$25.00

Add \$4.00/person for Egg Strata or Swedish Pancake

5.6% sales tax, 18% gratuity and fuel surcharge are additional.

## DINNER CRUISES

2 Hour Cruise, Monday-Sunday with a start time between 4:00pm-9:00pm

### Option #1: 4-Course Surf N Turf

Crab Cake Appetizer, Caesar Salad, Rolls & Butter

Filet Mignon & Lobster Tail

Choice of Starch (Garlic Mashed Potatoes, Wild Rice Blend, Lobster Ravioli)

Choice of Vegetable (Glazed Carrots, Steamed Asparagus, Sauced Vegetables)

Choice of Dessert (Chocolate Bread Pudding, Pecan Pie, Key Lime Pie)

\$95.00

### Option #2: 4-Course Dinner

Crab Cake Appetizer, Caesar Salad, Rolls & Butter

Choice of 2 Entrees (Baked Salmon, Shrimp Scampi, Grilled Tenderloin in Red Wine Sauce, Grilled Chicken in Shitake Sauce)

Choice of Starch (Garlic Mashed Potatoes, Wild Rice Blend, Lobster Ravioli)

Choice of Vegetable (Glazed Carrots, Steamed Asparagus, Sauced Vegetables)

Choice of Dessert (Chocolate Bread Pudding, Pecan Pie, Key Lime Pie)

\$85.00

### Option #3: 3-Course Dinner

Caesar Salad, Rolls & Butter

Choice of 2 Entrees (Baked Salmon, Grilled Tenderloin in Red Wine Sauce, Grilled Chicken in Shitake Sauce)

Choice of Starch (Garlic Mashed Potatoes, Wild Rice Blend)

Choice of Vegetable (Glazed Carrots, Steamed Asparagus, Sauced Vegetables)

Choice of Dessert (Pecan Pie, Key Lime Pie)

\$75.00/\$70.00 for 1 entrée

Add \$10.00 per person for 3 hours of cruising time and for Fireworks Dinner Cruises.

Prices include 2-hour cruise, glass of house wine with dinner, coffee, tea, and milk. 5.6% sales tax, 10% gratuity, and fuel surcharge are additional. Main course entrees are samples that have the potential to change throughout the season based upon availability.

### Option #4: Buffet Menu

Mini Crab Cakes, Tandori Chicken Skewers, Cheese & Sausage Display, ½ Herb Roasted Turkey (Served with Rolls, Cranberry Chutney, Herb Mayonnaise, Chipotle Remoulade), ½ Pepper Roasted Beef Tenderloin (Served with Rolls, Horseradish, Spiced Mustard, Basil Aioli), Roasted Garlic Mashed Potatoes, Glazed Carrots, Garden Salad, Pasta Salad, Assorted Mini Dessert Tray

\$85.00

5.6% sales tax, 18% gratuity, and fuel surcharge are additional.

Substitutions can be made from the hors d'oeuvres menus.

### BUILD-YOUR-OWN MENU

Combine the charter rate along with any number of hors d'oeuvres selections or buffet options to build your own cruise menu.

#### **EDELWEISS I CHARTER RATES EDELWEISS II CHARTER RATES**

1.5 Hour Cruise \$1100 1.5 Hour Cruise \$1500

2 Hour Cruise \$1500 2 Hour Cruise \$2000

3 Hour Cruise \$2150 3 Hour Cruise \$2750

Each additional hour is \$650.00

#### **EDELWEISS HORS D'OEUVRES MENU**

2 selections \$9.00/person 3 selections \$12.00/person

4 selections \$14.00/person 5 selections \$16.00/person

6 selections \$18.00/person 7 selections \$20.00/person

8 selections \$22.00/person

#### **HOT APPETIZERS**

Apple Wood Smoked Bacon & Sweet Onion Tartlet

Roast Beef & Stilton Pinwheels on Cracker Bread

Rueben Rolls (Corned Beef, Cabbage, & Swiss Cheese wrapped in spring dough)

Thai Spring Rolls with Plum Sauce

Pork Taquitos with Spicy Chipotle Dip

Feta Cheese & Spinach wrapped in Phylo with Mushroom Confit

Tandori Chicken Skewers with Honey Dipping Sauce

Stuffed Mushrooms with Crab Stuffing and Broiled in Sherry

Pork Fried Dumplings with Sesame Ginger Dipping Sauce

Chicken Wings with Teriyaki BBQ, Bleu Cheese and Honey Mustard

Mini Open-Faced Rueben on Rye Cocktail Bread with Dressing

Cocktail Meatballs with Caramelized Onion, Brown Sauce, Sour Cream and Chives

Bratwurst and Knackwurst Medallions Cooked in Beer & Onions

Mini Crab Cakes with Lemon Caper Remoulade

Chicken Satay with Spicy Peanut Sauce

#### **COLD APPETIZERS**

Prosciutto di Parma on Dark Rye with chef's Garnishes

Cherry Tomatoes topped with Boursin Cheese

Prosciutto Wrapped Grilled Asparagus with Dijon Mustard

Smoked Salmon on Salted Rye with Lemon Chive Cream Cheese Mousse

Brushetta with Parmesan, Roma Tomatoes, Olive Oil, Balsamic Vinegar and Basil Chiffonade

Salmon Canapés (Smoked Salmon folded in Cream Cheese, Chives, Lemon and Cognac on Toasted Sour Dough)

#### **MARKET PRICED WHEN ORDERED**

Brown Sugar Baked Scallops Wrapped in Bacon with Pineapple and Soy

Seared Ahi Tuna on Sesame Crisp with Papaya Salsa

Peppered Baby Lamb Chops with Minted Wine Demi Glace

Jumbo Ocean Garden Shrimp Cocktail with Horseradish Sauce

Fresh Oysters on the Half Shell

Ginger Glazed Salmon on Crisp Lotus Root with Wasabi Cream Sauce

\*All hors d'oeuvres subject to 5.6% sales tax and 18% gratuity.

\* Hors d'oeuvres are priced at 1.5 portions per passenger.

#### **EXPOSITION STATIONS**

(Small Plate Portions, Priced Per Person)

Taco Buffet \$6.00

Taco Buffet Bar & Non-Alcoholic Margaritas \$9.00

Margarita Fiesta (Taco Buffet & Margaritas) \$12.00

Cajun Chicken with Spiced Rum \$8.50

Shrimp with Jack Daniels BBQ Sauce \$18.00  
Beef, Chicken and Pork Fajitas with Tequila Lime Sauce \$11.95

**CARVING STATIONS**

(Small Plate Portions, Priced Per Person)

Add \$100 for chef carving service fee per selection

Pepper Roast Beef Tenderloin

(Served with Rolls, Horseradish, Spiced Mustard and Basil Aioli) \$14.95

Herb Roasted Turkey Breast

(Served with Rolls, Cranberry Chutney, Herb Mayonnaise and Chipotle Remoulade) \$13.95

Chili Roasted Pork Loin

(Served with Apricot Serrano Chutney, Ancho Chili Crème Fraich, and Basil Lime Aioli) \$13.95

**BANQUET DISPLAYS AND MARKET STYLE PRESENTATIONS**

(Priced Per Person)

Crudités and Marketplace Vegetable Display with Assortment of Dips \$3.50

Fresh Fruit Display with Berries and Lime Yogurt Dip \$3.50

Assorted Dessert Tray (mini cheesecakes, mini cakes, mini cannolis, mini éclairs, petit fors) \$3.50

Whole, Smoked, Atlantic Salmon with Lemon Dill Cream \$4.00

Assorted Cheese, Sausage and Cracker Board \$4.00

\*All expo and carving stations and banquet displays are subject to 5.6% sales tax and 18% gratuity.

**EDELWEISS DRINK PACKAGES**

(minimum of 20 guests, priced per person)

**Basic Package**

Domestic bottle beer, house wine by the glass, soda, juice & bottled water

1 Hour \$11.00/person

1.5 Hours \$12.00/person

2 Hours \$14.00/person

3 Hours \$17.00/person

**House Package**

Domestic bottle beer, house rail, house wine by the glass, soda, juice & bottled water

1 Hour \$12.00/person

1.5 Hours \$13.50/person

2 Hours \$15.00/person

3 Hours \$18.00/person

**Call Package**

Domestic bottle beer, house and call liquor and cordials, house wine by the glass, soda, juice & bottled water

1 Hour \$14.00/person

1.5 Hours \$15.50/person

2 Hours \$17.00/person

3 Hours \$20.00/person

**Premium Package**

Domestic bottle beer, call and premium liquor and cordials, premium wine by the glass, soda, juice & bottled water

1 Hour \$16.00/person

1.5 Hours \$18.00/person

2 Hours \$20.00/person

3 Hours \$24.00/person

\*All drink packages subject to 5.6% sales tax and 18% gratuity.

## CASH/HOST BAR

(Priced Per Drink)

### **Bottled Beer**

Domestic: \$4.00

Import: \$5.00

Local Microbrew: \$5.00

### **Cocktails**

Rail Brands: \$5.00-\$5.50

Call Brands: \$6.00-\$7.00

Premium Brands: \$8.00-\$10.00

Cordials/Port: \$7.00-\$10.00

Specialty Martinis: \$7.00-\$10.00

### **Soft Drinks**

Soda & Juice: \$2.00

Bottled Water: \$3.00

Wine/Champagne (glass & bottle)

House \$7.00 \$26.00

Shiraz-Australian \$8.00 \$30.00

Champagne Toast \$3.00 per glass

Champagne Split \$7.00

Champagne Dry Korbel Bottle \$26.00

## SPECIALTY WINE LIST

(BY REQUEST ONLY)

### **Red Wine**

Pinot Noir-Mirassou (California) \$29.00

Pinot Noir-MacMurray Ranch (Sonoma) \$50.00

Merlot-Red Rock (California) \$31.00

Merlot-Concha y Toro Marques (Chile) \$50.00

Malbec-Gascon (Argentina) \$30.00

Shiraz-McWilliams (Australia) \$30.00

Shiraz-Penfolds Koonuga Hills (Australia) \$32.00

Zinfandel-Rancho Zabacco (Lodi) \$25.00

Zinfandel-Ballentine (California) \$35.00

Cabernet-Sebastiani (Sonoma) \$39.00

Cabernet Sauvignon-Krug (Napa) \$60.00

Cabernet Sauvignon-Louis Martini (Alexander Valley) \$69.00

### **White Wine**

Riesling-JJ Muller (Germany) \$18.00

Riesling-Robert Mondavi Private Selection \$25.00

Riesling-Bridgeview (Oregon) \$25.00

Pinot Grigio-Ecco Domani (Italy) \$27.00

Pinot Grigio-Maso Canali (Italy) \$46.00

Sauvignon Blanc-Overstone (New Zealand) \$29.00

Sauvignon Blanc-Charles Krug (Napa) \$32.00

Chardonnay-Merryvale Starmont (Napa) \$51.00

Chardonnay-Fat Bastard (France) \$27.00

Chardonnay-Trivento (Argentina) \$29.00

Martin Codax Albarino (Spain) \$35.00

Augey White Bordeaux (France) \$24.00

Bridlewood Viognier (California) \$42.00

**Blush Wine**

Red Bicyclette Rose (France) \$27.00

Sparkling Wine

Wycliff Brut \$9.50

Piper Sonoma \$32.50

Piper Heidsieck Brut (France) \$80.00