

Rehearsal Dinners, weddings And Gift Openings Aboard The Edelweiss

Show your relatives and guests milwaukee from a unique perspective an edelweiss cruise is a perfect way to socialize with your guests and entertain them in a one-of-a-kind setting each event is tailored to the individual party's needs and desires the edelweiss offers the following amenities:

- interior, climate-controlled cabin*
- male and female restrooms (handicap accessible)*
- interior bar*
- 2 outdoor viewing decks*
- sound system with pa and ipod hookups*
- live entertainment options*
- flexible, custom-chosen menus*

the edelweiss vessels showcase downtown milwaukee and the shoreline of lake michigan making each event an experience that you and your guests will remember for years to come

Rehearsal Dinner and Wedding Reception Options

SEATED DINNER CRUISES

(All dinner cruises have a \$1600 minimum)

Monday-Sunday with a start time between 4:00 & 9:00pm

All dinners include 2 hour cruise, choice of Caesar or mixed greens salad, rolls and butter, and your choice of starch (garlic mashed potatoes, rice pilaf), choice of vegetable (mixed vegetables, grilled asparagus, glazed carrots) and choice of dessert (cheesecake, key lime pie, tiramisu).

Boat rental fee is included with all seated dinners

Option #1: 4-Course Surf N Turf

Crab Cake Appetizer, Filet Mignon & Lobster Tail or Jumbo Shrimp Scampi Skewers

April through Oct. \$95.00 Nov. through March \$85.00

Option #2: 4-Course, Combination Dinner

Crab Cake Appetizer

Pick 2 of the following entrees for the entire group

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

April through Oct \$85.00 Nov. through March \$75.00

Option #3: Prime Rib Dinner

Roasted Prime Rib Carved to your liking, Garlic Mashed Potatoes, Glazed Carrots Dessert and Caesar Salad

April through Oct \$80.00 Nov. through March \$70.00

Option # 4: Stuffed Beef Tenderloin “Rouladen Style”

Beef tenderloin stuffed with smoked bacon, caramelized onion, shaved pickles and German mustard.

April through Oct. \$85.00 Nov. through March \$75.00

Option #5: Taste of the World (does not include choice of sides)

French influenced orecchiette pasta carbonara in a pancetta cream sauce with walnuts & fresh sage garnished with broccoletti in balsamic syrup. Peruvian style beef kabob with grilled red onion and zucchini with an oven roasted sweet Potato medallion finished with chimichurri sauce. Irish Sheppard's Pie, which is ragout of beef and mirepoix with fresh thyme served with a duchess of potato and cheddar cheese tuille crisp. Tiramisu with balsamic macerated seasonal berries. A complimentary glass of wine is included.

April through Oct. \$85.00 Nov through March \$75.00

Option #6: 3-Course, Combination Dinner

Pick 2 of the following entrees for the entire group

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

April through Oct. \$75.00 Nov. through March \$65.00

Option #7: Portabella Napoleon

Layered Portabella mushroom with baby spinach, grilled onions and asparagus, topped with Chevre cheese.

April through Oct. \$75.00 Nov. through March \$65.00

Option #8: Italian Dinner Cruise

A bed of pasta with marinara sauce accompanied by a ricotta and herb stuffed chicken breast, and broccoli. A glass of wine is included with dinner.

April through Oct. \$65.00 Nov. through March \$55.00

Add \$10.00 per person for 3 hours of cruising time and for Fireworks Dinner Cruises. Prices for Dinner Options #1-8 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 #9: Buffet Menu

Choice of 2 Hors d'oeuvres Selections, Cheese & Sausage Display, 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

April through Oct. \$85.00 Nov. through March \$75.00

*Option #9 is not a seated cruise.

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

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

Add \$10.00 per person for 3 hours of cruising time and for Fireworks Dinner Cruises. Prices include 2-hour cruise.

BUILD-YOUR-OWN COCKTAIL/HORS D'OEUVRES PARTY

Combine the charter rate along with any number of hors d'oeuvres selections or buffet options along with any bar option (see p. 7) to build your own cruise menu.

EDELWEISS I CHARTER RATES

(20-80 passengers)

March-October/November-December

1.5 Hour Cruise \$1100/\$900

2 Hour Cruise \$1500/\$1200

3 Hour Cruise \$2150/\$1800

EDELWEISS II CHARTER RATES

(81-140 passengers)

March-October/November-December

1.5 Hour Cruise \$1500/\$1200

2 Hour Cruise \$2000/1700 3 Hour Cruise \$2750/2400

Each additional hour is \$650

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 HORS D'OEUVRES

- Apple Wood Smoked Bacon & Sweet Onion Tartlet
- Rubeen 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 Rubeen 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 Capers Remoulade
- Chicken Satay with Spicy Peanut Sauce

COLD HORS D'OEUVRES

- Prosciutto di Parma on Dark Rye with chef's Garnishes
- Shrimp Cocktail
- Prosciutto Wrapped Grilled Asparagus with Dijon Mustard
- Smoked Salmon on Salted Rye with Lemon Chive Cream Cheese Mousse
- Bruschetta 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)

BUFFET OPTIONS

EXPOSITION STATIONS

(Small Plate Portions, Priced Per Person)

- Taco Buffet \$8.00
- Taco Buffet Bar & Non-Alcoholic Margaritas \$10.00
- Margarita Fiesta (Taco Buffet & Margaritas) \$14.00
- 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 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

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, exposition stations, carving stations, banquet & market displays are subject to 5.6% sales tax and 18% gratuity.

Hors d'oeuvres, exposition stations, carving stations, banquet & market displays are priced 1.5 portions per passenger.

Gift Opening Options

Boat rental fee is included with brunch and lunch menus

BRUNCH MENUS

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.

HISTORIC MILWAUKEE SIGHTSEEING CRUISE

Narrated, 1 hour and 15 minute cruise. You will see architectural highlights of Milwaukee, historic sights and Milwaukee icons all while cruising along the Milwaukee River.

\$15.00 per person (minimum of 40 guests)

\$17.00 per person (under 40 guests with a minimum of \$400)

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

LUNCH MENUS

OPTION #1: BOX LUNCH

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

\$24.00 (minimum of 40 guests)

\$28.00 (minimum of 20 guests)

Coffee, tea and Soda are included with all lunch cruise prices

OPTION #2: ITALIAN PANINI LUNCH

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

Served with Fruit Salad.

\$28.00 (minimum of 40 guests)

\$34.00 (minimum of 20 guests)

Coffee, tea and Soda are included with all lunch cruise prices

OPTION #3: CLASSIC LUNCH

Mixed Greens Salad, Grilled Chicken Breast with Mixed Vegetables,
And Cheesecake Dessert.

\$34.00 (minimum of 40 guests)

\$40.00 (minimum of 20 guests)

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

OPTION #4: GERMAN CLASSIC LUNCH

Caesar Salad, Sauerbraten Sandwich and Potato Dumpling

\$38.00 (minimum 40 guests)

\$44.00 (minimum 20 guests)

OPTION #5: MINI SANDWICHES

Assorted Sandwiches

Roast Beef, Ham and Turkey w/

Lettuce, Tomatoes, and Cheese

Mayo and Mustard on the Side

Chips, Pasta Salad, Potato Salad

Coffee, tea and Soda are included with all lunch cruise prices

\$30.00 (minimum 40 guests)

\$36.00 (minimum 20 guests)

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

Please visit our website, www.edelweissboats.com, to view public cruise schedule for smaller groups, bachelor and bachelorette parties and pontoon boat rentals.

ENTERTAINMENT OPTIONS

Milwaukee River Cruise Line has relationships with musicians and live talent throughout the Milwaukee area to add additional ambiance to your private event. Jazz musicians, DJ's, karaoke, and acoustic guitarists have all provided entertainment aboard private parties, weddings, rehearsal dinners as well as cocktail cruises. A PA system is available for announcements and speeches. We also have a sound system equipped with a CD player and ipod hookup available to all private clients.

3-PIECE JAZZ BAND DJ SERVICE

2 hours: \$400 2 hours: \$350

3 hours: \$500 3 hours: \$450

(Based on availability)

BAR OPTIONS

Drink Tickets

(Customer chooses the number of drink tickets each guest receives and the bar tab is paid at completion of cruise)

Hosted Bar

(Customer provides credit card for all drinks consumed on board and tab is paid at completion of cruise)

Cash Bar

(All guests pay cash/credit card each time a drink is ordered)

Drink Packages

(See options below)

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: Miller Lite, Miller Genuine Draft, Sprecher Amber \$4.00

Import: Corona, Heineken, Hacker-Pschorr, Blue Moon \$5.00-\$6.00

Local Microbrew: Spotted Cow, Riverwest Amber Stein \$5.00

Cocktails

Rail Brands \$5.00-\$5.50

Call Brands: Effen, VanGogh, Jack Daniels, Tanqueray, Hennessy, Jose Cuervo, J&B \$6.00-\$7.00

Premium Brands: Ketel One, Grey Goose, Crown Royal, Patron, Johnny Walker Red Label \$8.00-\$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/WITH ONE WEEK MINIMUM NOTICE)

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