



NAUTICA QUEEN

CLEVELAND'S DINING CRUISE SHIP

PRIVATE CHARTER



In addition to our regular schedule of daily lunch and dinner cruises the Nautica Queen may be chartered during non-scheduled times.

PRIVATE CHARTER PACKAGES INCLUDE:

- Exclusive use of the ship
- Cruising times as outlined below
 - Entertainment
- Buffet Service or Hors D'Oeuvre Selections as applicable

Breakfast Cruises

Monday-Friday: Board 7:30 a.m. / Cruise 8:00-10:00 a.m.

Special Afternoon Cruises

Monday-Friday: Board 2:45 p.m. / Cruise 3:00 - 5:00 p.m.

Saturday: Board 2:00 p.m. / Cruise 2:30 - 5:00 p.m.

Moonlight Cruises

Mon.-Thurs.: Earliest Board 11:15 p.m.

Cruise 11:30 p.m. - 1:30 a.m.

Fri. & Sat.: Earliest Board 11:45 p.m.

Cruise 12:15 a.m. - 2:45 a.m.

Sunday: Earliest Board 5:00 p.m.

Cruise 5:30 p.m. - 8:30 p.m.

BOOKING REQUIREMENTS:

(Applicable to Private Charters listed above)

Min. No. Guests	Min. Pkg. Price
200	\$28.95
150	\$34.95
125	\$39.95
100	\$44.95
75	\$48.95

All Buffets include the Chef's choice of Vegetable, Potato, Dinner Rolls & Butter, Dessert and freshly brewed coffee, decaffeinated coffee, tea or iced tea. Breakfast Menu options available upon request. Package prices are subject to applicable taxes and gratuity. Prices are subject to change. All cruise packages include the outlined meal service, onboard entertainment and a lake/river cruise during the schedule times. Soft drinks, juices and alcoholic beverages are charged separately.

OPTION 1: BUFFET MAIN SELECTIONS

SALADS: SELECT 5

- Mixed Garden Greens with Dressing
- Caesar Style Salad
- Marinated Pasta & Vegetable Salad
- Creamy Coleslaw
- Five Bean Salad
- Marinated Mushroom Salad
- Redskin Potato Salad
- Tomato, Red Onion & Cucumber Summer Salad
- Oriental Pasta with Sesame Vinaigrette
- Carrot & Raisin Slaw Salad
- Fresh Fruit Salad (seasonal)
- Creamy Seafood Pasta Salad

ENTREES: SELECT 3

- Breast of Chicken Mediterranean
- Cream Sauce topped with Red & Green Peppers, Onions & Mushrooms*
- Chicken "Hunter Style"
- Breast of Chicken with Diced Tomatoes, Mushrooms, Peppers, Onions & Black Olives*
- Herbed Glazed Breast of Chicken with Vinaigrette Sauce
- Breast of Chicken Marsala
- Breast of Chicken Piccata
- Sliced Beef with Spicy Green Peppercorn Sauce
- Beef Tips Stroganoff
- Sliced Top Round of Beef with Mushroom Pan Gravy
- Sliced Beef with Burgundy Sauce
- Hawaiian Style Sliced Ham with Pineapple
- Chef's Catch of the Day with your choice of preparation: *Sherried Dill Butter, New England Style, Lobster Cream Sauce, Champagne Cream Sauce*
- Roasted Pork Loin with Whiskey, Apples & Raisin Sauce
- Pork Loin with Balsamic Raspberry Glaze
- Eggplant Parmesan

PASTA OR RICE: SELECT 1

- Pasta with your choice of sauce – Marinara, Alfredo, Primavera, Home-made Meat Sauce, or Pesto & Sundried Tomato
- Rice Pilaf or Wild Rice Blend

PACKAGE ENHANCEMENTS

- Chef-Carved Prime Rib of Beef - \$7.00 additional per person
- Chef-Carved Tenderloin of Beef - \$9.00 additional per person

OPTION 2: HORS D'OEUVRE MENU SELECTIONS

Features 6 selections of Hors D'Oeuvres (average of 12 pieces per person) plus 1 Royal selection.