

CRUISES & EVENTS

Wedding Packages

PORTLAND SPIRIT FLEET



INCLUSIVE WEDDING PACKAGES

Sail away into your happily ever after with the Portland Spirit Fleet. We'll take all the guess work out of the planning process and leave you with a picturesque and elegant wedding. Our couples love that we are a one-stop shop, providing everything you need for your perfect day. From luxurious vessels to locally sourced cuisine and friendly staff, we'll be there with you every step of the way.



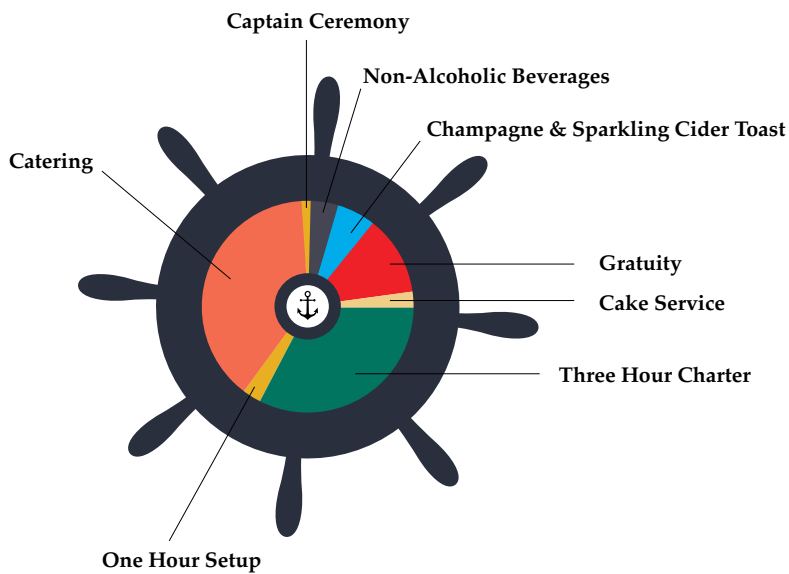
Pricing is Inclusive of the Following:

- 3 hours of private cruising time
- One hour set up time
- Captain's ceremony
- Pacific Northwest cuisine prepared fresh on board
(choice of plated entrées or a buffet; hors d'oeuvres options available)
- Cake cutting & service
- Beverages (fountain sodas, iced tea and coffee)
- Champagne / sparkling cider toast
- Full service bar with bartender (cash or card accepted)
- Tables and chairs
- China, flatware and glassware
- Standard white linen and napkins
- Access to boat wide sound system
- Corded microphone
- Planning and coordination assistance
- On-site Cruise Manager
- Service gratuity charges

PORTLAND SPIRIT

The flagship of our fleet, the Portland Spirit gives you all of the elegance and luxury of a cruising ballroom. Complete with two stages, baby grand pianos and a built in marble dance floor, this iconic Portland vessel is a venue you'll never forget. Large enough to accommodate your ever-growing guest list, this massive and stunning yacht is sure to wow every one of them.

All-Inclusive



Peak Season

(June – September & December)

Monday - Thursday \$20,200

Friday - Sunday \$24,000

Off-Peak Season

(January – May & October – November)

Monday - Thursday \$18,200

Friday - Sunday \$18,800

*Pricing based on 150 passengers.
Additional guests \$82 person.*

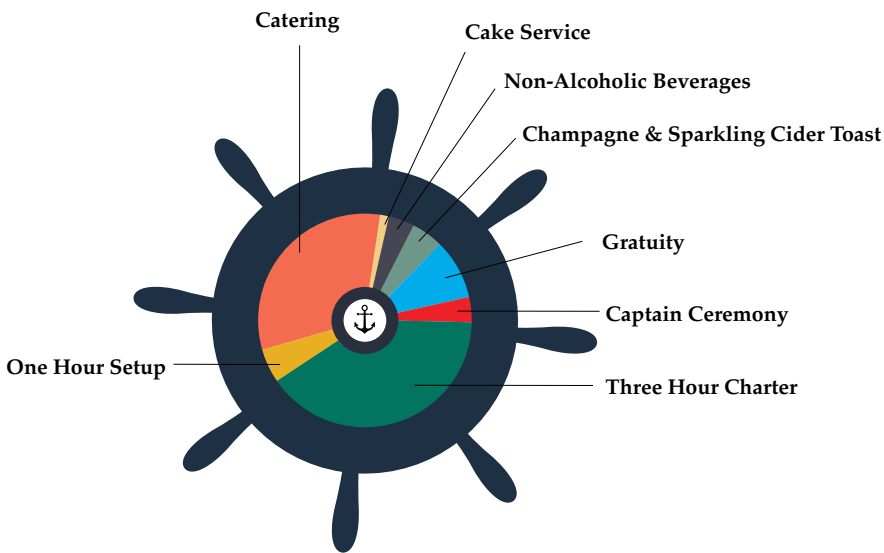
Package prices do not include tax.



WILLAMETTE STAR

This venue has everything you need for a luxurious and unforgettable wedding. The gilded ceilings perfectly capture the reflections of the glistening water to create a magical setting for your celebration of love. Perfect for taking in the sights, the Willamette Star grants you an unbeatable vantage point with walls of windows and cocktail seating, both indoors and out.

All-Inclusive



Peak Season

(June – September & December)

Monday - Thursday \$10,400
Friday - Sunday \$10,900

Off-Peak Season

(January – May & October – November)

Monday - Thursday \$9,000
Friday - Sunday \$10,000

*Pricing based on 65 passengers.
Additional guests \$82 person.*

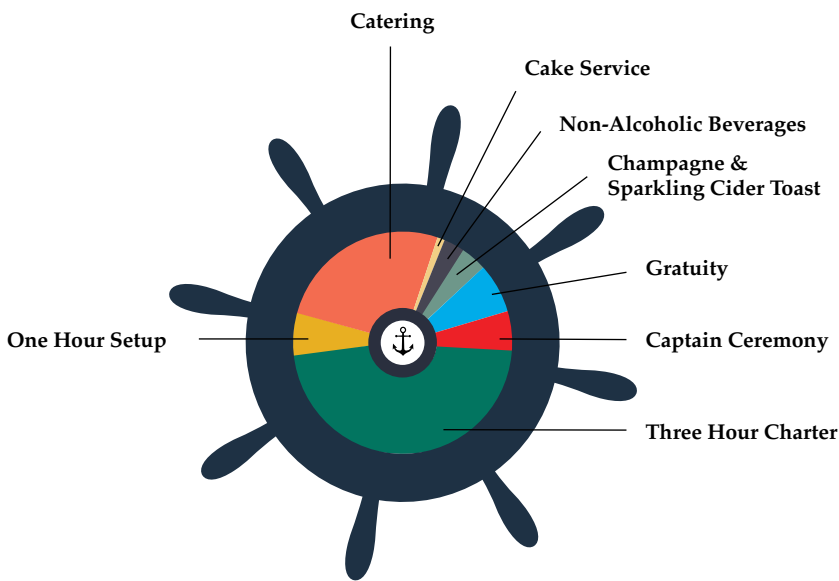
Package prices do not include tax.



CRYSTAL DOLPHIN

Great things come in small packages and the Crystal Dolphin is no exception. This stylish venue creates a cozy and unique environment perfect for an intimate escape with your nearest and dearest. Cocktail seating creates an idyllic floating lounge.

All-Inclusive



Peak Season

(June – September & December)

Monday - Thursday \$7,600
Friday - Sunday \$8,200

Off-Peak Season

(January – May & October – November)

Monday - Thursday \$6,600
Friday - Sunday \$7,500

*Pricing based on 40 passengers.
Additional guests \$82 person.*

Package prices do not include tax.





2025

Portland Spirit

PRIVATE EVENT MENUS



**Pricing does not include applicable tax or 22% service gratuity.*



HORS D'OEUVRE PACKAGES

DAYTIME PACKAGE

Displayed Appetizers

Seasonal fruit display (V & GF)

Savory Brie en Croûte

BBQ pulled pork sliders

Caprese sliders (**can be made vegan**)

Tray Passed Appetizers

Bruschetta with basil pesto (V)

Italian style meatballs with mole sauce and cotija cheese

Jumbo prawns with cocktail sauce (GF)

EVENING PACKAGE

Displayed Appetizers

Fresh vegetable display with pita, hummus and
house vegetable dip (VEG & GF w/out pita)

Savory Brie en Croûte

BBQ pulled pork sliders

Caprese sliders (**can be made vegan**)

Roasted brussels sprouts (V & GF)

Roasted strip loin carving station (GF w/out bread)

Tray Passed Appetizers

Bruschetta with basil pesto (V)

Italian style meatballs with mole sauce and cotija cheese

Spicy boneless chicken bites with ranch dressing

PREMIUM PACKAGE

adds \$8 per person

Displayed Appetizers

Fresh vegetable display with pita, hummus and
house vegetable dip (VEG & GF w/out pita)

Savory Brie en Croûte

BBQ pulled pork sliders

Caprese sliders (**can be made vegan**)

Seafood display with lemons and cocktail sauce (GF)

Roasted strip loin carving station (GF w/out bread)

Tray Passed Appetizers

Bruschetta with basil pesto (V)

Zucchini cakes with tomato dill relish (VEG)

Bacon-wrapped prawns with mango coulis (GF)



BRUNCH BUFFET

Included

- Croissants
- Assorted scones

Displayed

Hors d'oeuvres

- Imported & domestic cheese display with crackers
- Seasonal fruit display **(V)**
- Hummus & fresh vegetable display **(VEG)**
- Seafood Display – Smoked salmon lox, bay shrimp, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce.

Salads

- Mushroom salad **(V & GF)**
- Artichoke salad **(V & GF)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**

Sides

- Black pepper bacon **(GF)**
- Breakfast sausage links **(GF)**
- Scrambled eggs **(GF)**
- Country style potatoes **(V & GF)**

Entrées

- Fried chicken tenders with French toast sticks and maple syrup
- Macaroni & cheese - Oregon white sharp cheddar cheese sauce **(VEG)**



PLATED LUNCH

Included

- Fresh baked bread
 - Seasonal house salad
 - All protein entrées served with chef's choice starch* and seasonal vegetables
- *Starch could contain gluten, please request GF if needed

Choose Two

Protein Entrées

- Herb-roasted beef shoulder tender topped with rich mushroom demi-glace **(GF)**
- Garlic cilantro lime-marinated beef shoulder tender with chimichurri **(GF)**
- Baked Columbia River steelhead topped with gremolata finished with white wine & lemon infused olive oil **(GF)**
- Blackened Columbia River steelhead topped with fresh mango salsa **(GF)**
- Baked Columbia River steelhead topped with pineapple chutney **(GF)**
- Chicken mole topped with cotija cheese and pickled onions, served with Spanish rice and black beans
- Pan-seared chicken breast topped with marsala sauce
- Champagne citrus marinated breast of chicken finished with an orange glaze **(GF)**
- Roasted al pastor pork loin topped with pickled onions, jalapeño and cilantro **(GF)**
- Caesar salad with blackened Columbia River steelhead topped with pickled onions **(GF w/out croutons)**

Choose One

Vegetarian Entrée

- Portobello mushroom stuffed with feta, tomato, onion and zucchini **(V w/out feta & GF)**
- Mushroom ravioli tossed in garlic herb butter
- Yellow Thai curry vegetables over steamed rice **(V & GF)**
- Pasta primavera with roasted garlic cream sauce
- Macaroni & cheese - Oregon white sharp cheddar cheese sauce
- Vegetarian enchiladas served with rice and beans **(GF, can be made V)**



LUNCH BUFFET

Included

- Fresh baked bread
- Domestic cheese display with crackers

Choose One

Passed Appetizer

- Italian style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese
- Bruschetta with basil pesto (**V**)
- Crostini with cambozola cheese and cipolline onion

Choose

Two Salads

- Mixed green salad (**V & GF**)
- Black bean & corn salad with roasted red peppers and cotija cheese (**GF**)
- Caesar salad with parmesan, fresh croutons and pickled onions (**GF w/o croutons**)
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar (**V & GF**)
- Harvest salad with kale, spinach, dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette (**V & GF**)
- House pasta salad

Choose

One Side

- Fresh seasonal vegetables (**V & GF**)
- Roasted red parsley potatoes (**V & GF**)
- Traditional rice pilaf (**V & GF**)
- Spanish rice
- Garlic mashed potatoes (**GF**)
- Macaroni and cheese with Tillamook extra sharp white cheddar cheese
- Israeli couscous with seasonal vegetables (*served warm*)
- Baked potatoes topped with sour cream and chives (**GF**)

Choose

Two Entrées

- Salmon fillet with gremolata (**GF**)
- Salmon fillet with lemon caper butter (**GF**)
- Herb-marinated beef shoulder tender topped with rich demi-glace (**GF**)
- Herb-marinated beef shoulder tender with chimichurri (**GF**)
- Beef bourguignon (**GF**)
- Chicken parmesan topped with marinara sauce
- Pan-seared chicken breast topped with marsala sauce
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Yellow Thai coconut curry with vegetables and tofu over steamed rice (**V & GF**)
- Mushroom ravioli tossed in garlic herb butter sauce (**VEG**)
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce (**VEG**)



PLATED DINNER

Included

- Fresh baked bread
- Seasonal house salad
- All protein entrées served with chef's choice starch* and seasonal vegetables
- *Starch could contain gluten, please request GF if needed

Choose Two

Protein Entrées

- Herb-roasted Pacific NW beef tenderloin topped with mushroom demi-glace **(GF)**
- Herb-roasted Pacific NW beef tenderloin w/caramelized shallot gorgonzola butter **(GF)**
- Citrus lime cilantro marinated Pacific Northwest beef tenderloin with chimichurri **(GF)**
- Herb-roasted Pacific Northwest beef tenderloin with bacon jam **(GF)**
- Baked Columbia River steelhead filet topped with gremolata finished with white wine & lemon infused olive oil **(GF)**
- Baked Columbia River steelhead stuffed with ricotta and spinach, topped with blackened shrimp and lemon-infused olive oil
- Horseradish-crusting Columbia River steelhead finished with lemon-infused olive oil **(GF)**
- Blackened Columbia River steelhead filet topped with fresh mango salsa **(GF)**
- Baked Columbia River steelhead filet topped with fresh Oregon berry salsa **(GF)**
- Pan-seared chicken breast topped with wild mushroom cream sauce
- Pan-seared chicken breast topped with marsala sauce
- Prosciutto-wrapped chicken breast topped with tomato relish and provolone **(GF)**
- Citrus marinated Statler chicken breast finished with lemon caper compound butter
- Blackened rack of lamb topped with balsamic glaze

Choose One

Vegetarian Entrée

- Vegetarian lasagna with layers of pasta stuffed with seasonal vegetables and fresh mozzarella cheese; finished with marinara sauce
- Wild mushroom ravioli tossed in garlic herb butter
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V & GF)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce
- Portobello mushroom stuffed with feta, tomato, onion and zucchini **(V w/out feta & GF)**



DINNER BUFFET

Included

- Fresh baked bread
- Domestic cheese display with crackers

Choose One

Passed Appetizer

- Italian-style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese
- Bruschetta with basil pesto **(V)**
- Crostini with cambozola cheese and cipolline onion

Choose

Three Salads

- Mixed green salad with house vinaigrette **(V & GF)**
- Black bean & corn salad with roasted red peppers and cotija cheese **(GF)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar **(V & GF)**
- Harvest salad with kale and spinach, dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette **(V & GF)**
- Israeli couscous with heirloom tomatoes and Rogue River blue cheese with lemon-infused olive oil
- House pasta salad

Choose

Two Sides

- 5-grain blend (barley, wheat berries, wild rice, red quinoa and white quinoa) **(V)**
- Spanish rice **(V & GF)**
- Traditional rice pilaf **(V & GF)**
- Garlic mashed potatoes **(GF)**
- Brussels sprouts with bacon and a Tillamook three-cheese sauce **(GF)**
- Steamed fresh seasonal vegetables **(V & GF)**
- Tallow roasted fingerling potatoes **(GF)**
- Baked potatoes topped with sour cream and chives

Choose

Two Entrées

- Herb-marinated beef shoulder tender topped with rich demi-glace **(GF)**
- Herb-marinated beef shoulder tender with chimichurri **(GF)**
- Herb-roasted Pacific Northwest New York striploin topped with shallot gorgonzola compound butter (*add \$2 per person*) **(GF)**
- Roasted al pastor marinated pork loin with pickles, onions and jalapeños **(GF)**
- Champagne citrus marinated breast of chicken finished with an orange glaze **(GF)**
- Pan-seared chicken breast topped with marsala sauce
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Columbia River steelhead filet topped with lemon caper compound butter **(GF)**
- Columbia River steelhead filet topped with a pineapple chutney **(GF)**
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V & GF)**
- Seasonal vegetarian lasagna **(VEG)**
- Pasta primavera with roasted garlic alfredo sauce **(VEG)**