



St. Croix River Cruises

Private Charters

Our Charter Vessels

SWEET AFTON - 34 passenger maximum (Inside Seating 34, Outside Upper Deck - 25 passenger maximum)
Rate: \$280/hr with 2.5 hour minimum.

AFTON PRINCESS - 139 passenger maximum (Inside Seating 100, Outside Upper Deck - 77 passenger maximum)
Minimum passenger guarantee of 40.
Rate: \$480/hr with 2.5 hour minimum.

Fifteen minutes boarding time is allowed for the Afton Princess & Sweet Afton prior to your scheduled cruise time. Port fee of 8.175% will be added to the charter fee. Departure location for the Sweet Afton & Afton Princess is behind the Afton House Inn located at 3291 St. Croix Trail South in Afton, MN 55001.

GRAND DUCHESS - 315 passengers maximum.
Minimum passenger of 125 guests required for Sunday – Thursday events & 150 guests required for Friday & Saturday events. 5.5% WI sales tax is added to charter fee.
Rates: \$700/hr Fri/Sat
\$575/hr Sun-Thurs
Three hour minimum required for all events

Thirty minutes boarding time is allowed for the Grand Duchess prior to your scheduled cruise time. Departure location for the Grand Duchess is in downtown Hudson, WI located at 98 Walnut St. Hudson, WI 54016

Deposit Requirements

A non-refundable charter and a food deposit are due at the time of booking to confirm the vessel and date requested. The food deposit will be charged at the rate of \$10.00/person based on the estimated group size. Catering contract **must** be signed at the time of booking to confirm your event. A Damage Deposit of \$300 is also required.

Food & Bar Minimum

The minimum food charges are as follows: \$15.95/person Sunday-Friday afternoon, 18.95/person Friday Evening through Saturday Evening. Minimum charges are based on the group size set forth in the charter contract. (For passengers five years and under, a \$3.00 discount will be applied to the main entree selections. This does not apply to hors d'oeuvres selections.)

We do not have a bar minimum; however it is required to have the bar open to your guests. ***All food & estimated bar will be pre-paid in full 21 days prior to the charter date.***

Due to Legal Liability, food ordered buffet style and priced per person is not allowed to be removed from the boat.

Service Fees & Taxes

All Applicable State Sales Taxes & 20% Service Charge (not a gratuity) will be added to all food and hosted beverages. ****Food & Beverage prices subject to change. Price increase not to exceed 10% for events booked within a year****

Guaranteed Guest Count must be given 10 days prior to the event date. If guarantee is not called in, your estimated group size will become your guarantee. Charges will be based on this guarantee or the actual number of guests, whichever number is greater. If your guaranteed count is larger than your estimated pre-pay count, the new balance will need to be paid in full 21 days prior to your event. Any additional charges incurred the day of the event **will be placed on the credit card on file within the sales department.** Payment will be accepted by personal check, money order, or cashier's check. Credit cards are accepted with a 3% convenience fee. If your guarantee count is less than your pre-paid estimate, you will be reimbursed within 7-10 days of your event.

Cancellation: *If customer cancels the contract by failing to make the required payments as specified above or for any other reasons, there shall be no refunds of the charter payments and customer shall be liable for any unpaid amounts due herein including charter fees, food, liquor and extra charges.*

Decorating *-Members of wedding parties are allowed to board 15 minutes prior to guest boarding for set-up, (1/2 hour prior to the scheduled cruise time.) Additional time can be scheduled in advance for an additional fee (see "Optional Rentals & Services" below).*

If available Floral Decorating & Set-Up will be billed at a rate of \$150/hour with a maximum of 2 hours. This rate is also applied to time needed for band or DJ set up.

*Afton*Hudson Cruise Lines rates include table linens and black skirting on the Afton Princess & Grand Duchess. Linen table cloths can be placed on the Sweet Afton for an additional \$35.00.*

We do not allow confetti or glitter on tables. There will be an additional \$150.00 clean up fee if confetti or glitter is brought on board any vessel.

Bar Arrangements *We do not have a bar minimum on our vessels. However, we do require the bar to be available to your guests.*

Cash Bar *- Each guest pays for his or her own beverages ordered at the bar. Proper identification required for all alcoholic beverages.*

Host Bar *- The Host pays for the bar*

- Host all beverages entire cruise
- Host all beverages for a time frame
- Host certain beverages, i.e. beer, pop
- Mix & Match any of the above

Host Bar then Cash *- Your bar can be hosted for a time frame, then switched to a cash bar after.*

Drink Tokens *are available for a fee of \$15 or you may provide your own. Tokens will be used as you request for beverages; pop, wine, or mixed drinks, etc. The token is worth the value of the drink ordered. You will not be charged for tokens not redeemed at the bar.*

Bar Packages

Full-Premium Open Bar Package *-\$26/guest for the first 3 hours - \$8/guest for each additional hour.*

Beer Wine Soft Drink Package *-\$22/guest for the first 3 hours - \$7/guest for each additional hour.*

Soft Drink Package *-\$8/guest for first 3 hours - \$2/guest for each additional hour.*

Optional Rentals & Services for Weddings & Private Parties

Ceremony Set Up Fee - pricing starting at \$150

Twinkle Lights Top Deck - \$50

Tulle with Lights Top Deck - \$150

White Skirting - Head Table - \$35

White Skirting - Cake Table - \$25

White Skirting - Gift Table - \$25

White Skirting - Buffet Table - \$65

Linen Napkins - pricing starting at \$1.25/each

Chair Covers - pricing starting at \$4/each

Sashes - pricing starting at \$1.25-\$1.50/each

Set-up of Chair Covers/Sashes - \$1.50/chair

Specialty Table Cloths - Prices Vary

Specialty Overlays - Prices Vary

Table Runners - pricing starting at \$4.75

Drink Token Rental - \$15

Punch Fountain (3 gallon) - \$175

Dance Floor - \$600

Chocolate Fountain - \$175

Cake Plate/Dessert Charge - \$1.25/person

Trellis (not decorated) - \$150

Band or DJ Set up - \$150

Our Staff Set Up Décor - \$35/hour per staff member

Additional Decorating Time - \$150/hour (when available)

Linen Tablecloths - Sweet Afton Boat - \$35

Delivery Fee (rentals) - \$95

LCD Projector & Screen - \$100

All Rentals & Services are subject to a rental service fee of 20%.

Please Sign you have read and understood these policies.

Signature _____

Private Charters Buffet Dinner Menu

Potato Choices: Buttered Parsley, Mashed, or Herb Roasted

** indicates no choice of potato

Burgers & Brats \$16.95

1/3 lb. Hamburgers prepared in Marsala Sauce and Brats in Beer and Onions on Buns with choice of Lettuce, Sliced Cheeses, Tomato, Onions, and Pickles. Served with Pasta Salad, Baked Beans, and Potato Chips **

Add Grilled Chicken Breast \$3

Artisan Sandwich Buffet \$13.95

Ham, Turkey, and Roast Beef Sandwiches served on Artisan Bread with Sliced Cheeses, Lettuce, Tomatoes, Onions, and House Pickles. Served with Caesar Salad, Pasta Salad, and Potato Chips. **

Add Fresh Fruit \$2.95

Memphis Pulled Pork Buffet \$13.95

Pulled Pork on a bun. Served with Caesar Salad, Pasta Salad, Potato Chips, and Homemade Chocolate Chip Cookies. **

Tropical Norwegian Salmon \$25.95 **

Pan Seared Salmon Filet topped with mango salsa and pineapple burre blanc. Served with Jasmine Rice, Fresh Green Beans and Carrots, Caesar Salad, Pasta Salad, and Rolls and Butter.

Roasted Prime Rib of Beef \$29.95

Choice Cut Prime Rib of Beef slow cooked and carved shipside. Served with Au Jus and Cream Horseradish, Caesar Salad, Pasta Salad, Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Captain's Favorite \$18.95

Honey Baked Ham and Herb Roasted Chicken served with Caesar Salad, Pasta Salad, Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Surf and Turf \$24.95

Beef Bordelaise and Seasoned Shrimp Skewer served with Caesar Salad, Pasta Salad, Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Baked Chicken and Beef Marsala \$20.95

Baked Chicken with Herb Seasoning and Sliced Beef with Mushroom Marsala Sauce. Served with Fresh Green Beans and Carrots, Pasta Salad, Caesar Salad, Potato Salad, Choice of Potato, Rolls, and Butter.

Roasted Turkey and Ham \$19.95

Sliced Turkey with Gravy and Honey Glazed Ham. Served with Caesar Salad, Pasta Salad, Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Tortilla Crusted Tilapia and Chicken Breast with Lemon Caper Sauce \$21.95

Oven Baked Tortilla Crusted Tilapia and Chicken Breast with Lemon Caper Sauce. Served with Caesar Salad, Pasta Salad, Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Chicken Champagne \$18.95

Chicken Breast with Champagne Cream Sauce and Red Grapes. Served with Caesar Salad, Pasta Salad, Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Pork Loin \$17.95

Tender Medallions of Rosemary Pork Loin with Mustard Demi-Glace. Served with Caesar Salad, Pasta Salad, Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Riverboat Special \$18.95

Herb Baked Chicken alongside our BBQ Ribs. Served with Potato Salad, Caesar Salad, Pasta Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter

Specialty Buffet Menus

Fajita Fiesta \$19.95

Chicken and Pork Carnitas, Onions and Peppers, Black Beans, Spanish Rice, Chips and Salsa, Pico de Gallo, Shredded Lettuce, Shredded Cheese Sour Cream, Flour and Corn Tortillas.

Admirals Brunch (Morning Cruises) \$18.95

Seasonal Fresh Fruit, Vanilla Waffles with Syrup, Danish Pastry, Scrambled Eggs, Sausage Links, Breakfast Potatoes, Herb Roasted Chicken, Caesar Salad, Rolls, and Butter.

Italian Feast \$26.95

Chicken Parmesan in Marinara, Italian Penne Pasta with Red Meat Sauce, Gnocchi with Pesto Alfredo, Chef's Seasonal Vegetable, Italian Fennel Cole Slaw with Capers, Caesar Salad, Italian Cold Pasta Salad, Antipasto Tray, and Garlic Bread

Hawaiian Luau \$18.95

Braised Island Pork, Teriyaki Chicken, Scallion Fried Rice, Fresh Vegetable Medley, Fresh Fruit Display, Island Salad & Hawaiian Pasta Salad

Customize Any Menu with Add-Ons

(Priced Per Person)

Herb Baked Chicken \$4

Salmon Filet \$7

Shrimp Skewer \$7

Chicken Champagne \$5

Linguini Mushroom Pasta \$5

Penne Pasta with Red Meat Sauce \$6

Tortilla Crusted Tilapia \$7

Beef Bordelaise \$6

Chicken Marsala \$5

Butternut Squash Tortellacci \$7

Private Charters Hors d'oeuvre Menu

All Hors d'oeuvres are priced per person unless noted

Cold Hors d'oeuvres

Assorted Fresh Fruits \$2.95

An artistic display of Seasonal Fresh Fruits and Berries with Organic Greek Yogurt

Domestic Cubed Cheese Tray with Crackers \$2.75

Beautifully displayed Cubed Cheddar, Pepper Jack, Co-Jack, and Swiss Cheeses with assorted Crackers

Sliced Meat and Cheese Tray with Crackers \$5.00

Thin slices of Turkey, Ham, and Roast Beef paired with Sliced Cheddar and Provolone Cheeses with assorted Crackers

Vegetable Crudit  with Ranch Dip \$2.95

A variety of Crisp Fresh Vegetables with our House Made Ranch Dip

Hummus with Pita Chips \$2.50

House Made Hummus with Fresh Sea Salt Roasted Pita Chips

Caprese Skewers \$3.00

Fresh Mozzarella and Grape Tomatoes brushed with Basil Pesto

Shrimp Cocktail (three per person) \$5.50

Fabulous display of Fresh Large Shrimp with Cocktail Sauce, Lemon Wedges, and Iceberg/Celery Salad

Garnished Smoked Salmon (serves 40-45) \$150.00

One whole side of Fresh Salmon served with Capers, Minced Red Onion, Chopped Eggs, and with assorted Crackers

Crab and Mango Salad \$3.95

Spicy Crab Salad, Butter Lettuce, and Mango Salsa

Antipasto Tray \$4.50

A variety of Olives, Hard Salami, Pepperoncini, and Provolone Cheese served with assorted Crackers

Fire Roasted Vegetables \$3.50

Zucchini, Green Topped Carrots, Fire Roasted Red Potatoes, served with Romesco Aioli

Chilled Beef Tenderloin \$3.95

Sliced thin and served with Baguettes Fresh Horseradish Cream, and Cracked Black Pepper

Salsa Trio \$3.50

Black Bean Corn Salsa, Pico de Gallo, and Hot Salsa served with Tri Color Tortilla Chips

Hot Hors d'oeuvres

Chicken Wings

Asian, Buffalo, BBQ, or Dry Rub - 2/person \$2.50

Crispy Hot Wings glazed with Sauce of your choice

Meatballs BBQ or Italian - 2/person \$2.00

Tender Seasoned Beef Meatballs simmered in sauce of your choice

Stuffed Mushrooms \$2.25

Fresh Button Mushrooms stuffed with House Made Italian Sausage and baked to perfection

Bacon Wrapped Shrimp \$3.00

Fresh Large Shrimp wrapped in Thick Sliced Bacon with Mango Wasabi Cocktail Sauce

Chicken Satay \$2.75

Tender Chicken Breast pieces glazed with our House Made Spicy Thai Peanut Sauce

Pot Stickers - 2/person \$2.75

Steamed Crescent Shaped Dumplings filled with Pork then Fried to Crispy Perfection and served with Asian Dipping Sauce

Artichoke and Spinach Dip with Pita Chips \$3.25

Artichoke Hearts and Spinach baked bubbly hot and served with Crispy Sea Salt Roasted Pita Chips

Egg Rolls \$2.50

Crispy Egg Rolls stuffed with Ground Pork, Cabbage, Carrots and served with Sweet and Sour Sauce

Southwestern Egg Rolls \$2.75

Crispy Egg Rolls stuffed with Chicken, Black Beans, Cheese and served with an Avocado Ranch dipping Sauce

Tequila Lime Shrimp Kabobs \$6.00

Five Fresh Shrimp skewered, grilled, and glazed with Green Chili Lime Tequila Marinade

Beef Brochette \$3.95

Skewered Tender Beef Bites grilled and served with a Hot Buffalo Cream Sauce

Korean Short Rib \$3.75

Grilled, Asian Glaze, finished with Scallions & Sesame Seeds

Asparagus & Asiago in Phyllo \$2.75

Tender Asparagus Spear, Sweet Asiago Cheese wrapped in Phyllo

Snacks

Potato Chips and House Made Onion Dip \$2.25

Snack Mix per lb. \$15

Peanuts per lb. \$16

Private Charters Dessert and Beverage Menu

**all desserts are priced per person unless otherwise noted*

Desserts

Assorted Cakes: Carrot, Chocolate, Apple Spice,
and Lemon Poppy Seed (14 Slices per Cake) \$3.00

New York Cheese Cake (14 Slices per Cake) \$3.00

Turtle Cheese Cake (14 Slices per Cake) \$3.50

Above Desserts are purchased whole and priced per slice.

Chocolate Covered Strawberries each \$2.00

Chocolate Truffles each \$3.00

Ecstasy Bar Assortment 35 Count \$60.00

Raspberry, Old-Fashioned Lemon,
Carmel Oatmeal, and Seven Layer

Mini Assorted Cheese Cakes 35 Count \$75.00

Raspberry, Vanilla, Chocolate Chip, and Silk Tuxedo

Mini Petit Fours 48 Count \$80.00

Chocolate Brownie, Red Velvet, Carrot Cake,
and Truffle Bon-Bon

Brownies Dozen \$18.00

Homemade Assorted Jumbo Cookies Dozen \$18.00

Cupcakes Unfilled and Iced each \$3.00

White Cake with Almond Buttercream

White Cake with Vanilla Buttercream

Carrot Cake with Cream Cheese Frosting

Red Velvet with Cream Cheese Frosting

Chocolate Cake with Milk Chocolate Buttercream

Cupcakes Filled each \$3.50

White Cake with Raspberry Filling and Almond Buttercream

Chocolate Cake with Caramel Mousse Filling and Ganache topped with Pecans

Red Velvet Cake with Bailey's Mousse Filling and Cream Cheese Frosting

*Wedding Cakes and Desserts \$1.25 pp service charge. We're happy to cut, plate
and serve your dessert.*

Beverages per gallon \$24.95- Serves 16-20

Coffee

Ice Tea

Fruit Punch

Ice Tea/Lemonade

Lemonade

Private Charters Plated Dinner Menu

All Entrees include: Afton House Inn Caesar Salad, Fresh Green Beans & Carrots,
Choice of Potato, and Fresh Rolls & Butter.

Potato Choices: Buttered Parsley, Mashed, or Herb Roasted. ** indicates no choice of potato
2-3 item selection with a pre-order is required 10 days prior to your event.

Available on Grand Duchess only. Custom Menus/Entrees available upon request.

Champagne Chicken \$21.95

Breast of Chicken, garnished with Grapes
and topped with a Light Champagne Sauce

Chicken Marsala \$21.95

Breast of Chicken topped with a
Mushroom Marsala Sauce

Airline Chicken Parmesan \$21.95 **

6oz Pan Roasted Airline Chicken Breast served
atop Potato Gnocchi with Organic Tomato Sauce

Roasted Turkey \$19.95

Roasted Turkey Breast with
Sage Stuffing and Gravy

Tropical Norwegian Salmon \$25.95 **

Pan Seared Salmon Filet Crusted with Creole
Topped with mango salsa & pineapple burre blanc
served with Jasmine Rice

Almond Crusted Walleye \$29.95

Walleye Topped with Slivered Almonds
with Jasmine Rice and Brown Butter Sauce **

Tortilla Crusted Tilapia \$20.95

Flakey Tortilla Crusted Tilapia

Tortellacci~Butternut Squash \$24.95

Pasta Pillows filled with Butternut Squash
topped with Brown Butter Sauce
and Parmesan Cheese. **

Linguini & Mushroom Pasta \$20.95

Grilled Mushroom and Linguini with Organic
Baby Spinach and Black River Gorgonzola tossed
Chardonnay Butter Sauce. **Add Chicken
\$22.95 Add Shrimp \$24.95

Pork Chop \$25.95

6oz bone in Pork Chop stuffed with spinach &
ricotta cheese. Topped with purride apple sauce
and onion strings

Roast Prime Rib of Beef \$32.95

Slow Roasted 12 oz. Choice Prime Rib prepared
medium with Horseradish Cream
Add Shrimp Skewer \$7
Add Lobster Tail (Mkt Value) min 20

6oz Grilled Beef Tenderloin \$32.95

Topped with Veal Demi-Glace
Add Shrimp Skewer \$7
Add Lobster Tail (Mkt Value) min 20

10oz Sirloin \$35.95

Topped with Parmesan Peppercorn Butter &
Mushrooms
Add Shrimp Skewer \$7
Add Lobster Tail (Mkt Value) min 20

Petite Tenderloin and

Champagne Chicken \$36.95

Champagne Chicken Breast and
6oz Grilled Beef Tenderloin

Espresso Rubbed Short Rib \$26.95

Served with Natural Au Ju