

# *Afton\*Hudson Cruise Lines Charter Weddings*

## *Our Charter Vessels and Rates*

*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* - 300 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/hour Fri/Sat*

*\$575/hour Sun-Thurs*

*Three hour minimum required for all events, Docked Hourly Rate- \$550*

*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: \$12.95/person Sunday-Friday afternoon, 17.95/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 14 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 – \$22/guest for the first 3 hours - \$7/guest for each additional hour.

Beer Wine Soft Drink Package – \$20/guest for the first 3 hours - \$6/guest for each additional hour.

Soft Drink Package – \$7/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 \$50

Twinkle Lights Top Deck - \$35

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/each

Chair Covers – pricing starting at \$4-\$5/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*

*Chocolate Fountain - \$75*

*Cake Plate/Dessert Charge - \$1.25/person*

*Band or DJ Set up - \$50*

*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) - \$75*

*LCD Projector & Screen - \$100*

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

# *CHARTER WEDDING PACKAGES*

## *Silver Package Wedding Package*

*White, Black, or Ivory Table Linens*

*White Linen Napkins*

*Black Buffet Skirting*

*1 Glass Cylinder Vase with floating LED Candle Centerpiece*

*Champagne as your Guests Board*

*2 or 3 Entrée Choice Buffet*

*2 entrée Choice- \$30.95 3- Entrée choice 35.95*

## *Gold Wedding Package*

*White, Black, or Ivory Table Linens*

*White Linen Napkins*

*Black Buffet Skirting*

*1 Glass Cylinder Vase with floating LED Candle Centerpiece*

*Champagne as your Guests Board*

*2 Butler Passed Hors d'oeuvres*

*2 or 3 Entrée Choice Buffet*

*2 entrée Choice- \$37.95 3- Entrée choice \$42.95*

## *Platinum Wedding Package*

*White, Black, or Ivory Table Linens*

*White Linen Napkins*

*Black, White, Or Gold Buffet Skirting*

*1 Glass Cylinder Vase with floating LED Candle Centerpiece*

*Signature Wedding Cocktail Creation (priced per person additionally with bar accommodations)*

*Champagne as your guest's board*

*Blanc De Blue Champagne for Head Table during dinner for toasting*

*4 Butler Passed Hors d oeuvres*

*2 or 3 Entrée Choice Buffet*

*2 entrée Choice- \$45.95 3- Entrée choice \$50.95*

### *Diamond Wedding Package*

*White, Black, or Ivory Table Linens*

*Satin Colored Napkins in décor color choice*

*Organza or satin Table Runner in décor color choice*

*Ivory, White, or Black Rouge Chair Covers*

*3 cylinder vases with pearls and floating LED candles*

*Champagne as your guest's board*

*4 Butler Passed Hors d oeuvres*

*Signature Cocktail with a hosted bar package for 3 hours*

*Champagne served for toasts and speeches*

*Tulle and Lighting on the upper deck and bow with greenery at swags*

*2 entrée choice Buffet \$79.95 3 entrée choice buffet- \$85.95*

### *Packaged Hors d oeuvres Selections-*

*Assorted Fresh Fruit Skewers with Greek Yogurt Dipping*

*Domestic Cheeses and Crackers*

*Vegetable Skewers with House made Ranch Dip*

*Caprese Skewers*

*Stuffed Mushrooms*

*Chicken Satay*

*Southwest Egg Rolls*

*Asparagus and Asiago Phyllo Cups*

*Chicken Wings*

*All Buffets include your Choice of two Salads, Choice Of potato, Seasonal Vegetable, Rolls and Butter.*

*Salad Choices: Choose Two*

*Caesar Salad*

*Mixed Green Garden Salad (Vinaigrette and Ranch Dressing)*

*Fennel Cole Slaw*

*Cucumber, Tomato, vinaigrette Salad*

*Creamy Pasta Salad*

*Italian Pasta Salad*

*Potato Salad*

*Potato Selections: Choose One*

*Garlic Mashed Potatoes*

*Herb Roasted Potatoes*

*Buttered Parsley Potatoes*

*Au Gratin Potatoes*

*Wild Rice Pilaf*

### Entrée Choices:

*Herb Baked Chicken-Seasoned Whole Chicken pieces an assortment of light and dark varieties.*

*Champagne Chicken- Seasoned Chicken Breast with a Champagne Cream Sauce finished with roasted Red Grapes.*

*Chicken Parmesan- A Lightly Herb Breaded Chicken Breast Topped with House Made Marinara and Parmesan Cheese.*

*Beef Marsala or Bordelaise- Tender Sliced Beef Roast choose a Mushroom Marsala Sauce or a Rich Red Wine Bordelaise Sauce.*

*Beef with a Coarse Ground Mustard Cream Sauce- Tender Sliced Beef Roast with a Rich, Creamy, Flavorful, Mustard Cream Sauce.*

*Roasted Turkey- Sliced Roasted Turkey with a House Made Gravy.*

*Honey Glazed Ham- Sliced Ham with a Nature's Nectar Honey Glaze.*

*BBQ Ribs- Roasted Pork Ribs Generously Glazed with House Made Barbeque Sauce*

*Rosemary Pork loin- Tender Medallions of Rosemary Crusted Pork Finished with a Balsamic Glaze.*

*Salmon Filet- Baked Salmon Filet with a Lemon Caper Sauce*

*Shrimp Skewer (5 shrimp per skewer) - Skewered on Sugar Cane; Enjoy lightly seasoned, or ask about our Specialty Marinades.*

*Butternut Squash Tortellacci- Extra Large Noodles Stuffed with a savory Butternut Squash Puree finished with a Browned Butter Sauce.*

*Linguini and Mushroom Pasta- Linguini Noodles, Grilled Mushrooms, Organic Baby Spinach, and Black River Gorgonzola Tossed in a Chardonnay Butter Sauce.*

### **Specialty Menus** (there are no modifications with these selections)

#### **Fajita Fiesta \$25.95**

*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) \$23.95*

*Seasonal Fresh Fruit, Fruit filled Pancakes with Syrup, Danish Pastry, Scrambled Eggs, Sausage Links, Herb Roasted Potatoes, Herb Roasted Chicken, Caesar Salad, Rolls, and Butter.*

*Italian Feast \$27.95*

*Chicken Breast with Lemon Caper Sauce, 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 \$25.95*

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

*Don't see what you would like or have a family traditional wedding course? Our Chef would be happy to customize a meal for you and your guests, we are willing to work with different menu restrictions and budgets. Please Inquire!*

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# *Afton House Inn Hors d'oeuvre Menu*

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*All Hors d'oeuvres are priced per person unless noted*

## **Appetizer Stations \$6.00 per person**

**Bruschetta Trio**- Roasted Red Pepper and Rosemary, Fresh Tomato, Garlic, and Basil and Pear, Walnut, and Gorgonzola all served with toasted baguette crostini

**Vegetable Crudité Station**- Assorted Cut In season fresh Vegetables, Fire Roasted Zucchini and Red Potatoes, served with House made Ranch Dressing and Romesco Aioli

**Charcuterie Station**- Assorted Artisan meats and cheeses served with crostini, gourmet crackers, Coarse Ground Mustard, and Honey.

**Antipasto station**- A variety of Olives, Hard Salami, Pepperoncini, and cubed Provolone Cheese served with assorted crackers.

**Assorted Chip and Dip Station**- Black Bean Corn Salsa, Pico de Gallo, Hummus, House Made Onion Dip, Warm Gouda Cheese Fondue Dip served with Tri Color Tortilla chips, Pita Chips, and Kettle Fried Potato Chips.

## **Cold Horsd'oeuvres**

**Assorted Fresh Fruits** \$2.95

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

**Domestic Cubed Cheese Tray with Crackers** \$2.75

*Beautifully displayed Cubed Cheddar, Pepper Jack, Co-jack, & Swiss with Crackers*

**Sliced Meat & Cheese Tray with Crackers** \$5.00

*Thin slices of Turkey, Ham & Roast Beef paired with Sliced Cheddar, & Provolone Cheeses with Crackers*

**Vegetable Crudité 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, Grape Tomatoes brushed with Basil Pesto*

**Shrimp Cocktail** (3 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

*1 whole side of Fresh Salmon served with Capers, Minced Red Onion, Chopped Eggs with Crackers*

**Crab & Mango Salad** \$3.95

*Spicy Crab Salad, Butter Lettuce, & Mango Salsa*

**Antipasto Tray** \$4.50

*A variety of Olives, Hard Salami, Pepperoncini, & Provolone Cheese served with Crackers*

**Fire Roasted Vegetables** \$3.50

*Zucchini, Green Topped Carrots, & Red Potatoes fire roasted  
And served with Romesco Aioli*

**Chilled Beef Tenderloin** \$3.95

*Sliced thin and served with Baguette and Fresh Horseradish Cream & 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** \$2.75

*Crescent Shaped Dumplings filled with Pork, steamed and then fried crispy & served with Asian Dipping Sauce*

**Artichoke & Spinach Dip with Pita Chips** \$3.25

*Artichoke Hearts & 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 & 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*

**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) \$42.00*

**Chocolate Layer Cake-** *(10 Slices per Cake) \$42.00*

**Layered Vanilla Bean Cake** *(10 Slices per Cake) \$35.00*

**New York Cheese Cake** *(14 Slices per Cake) \$42.00*

**Turtle Cheese Cake** *(14 Slices per Cake) \$49.00*  
*Above Desserts are purchased whole and priced per slice.*

**Chocolate Covered Strawberries** *each \$3.00*

**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 Chocolate Chip Cookies** - Dozen \$18.00

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

**Beverages per gallon** - Serves 16-20

*Coffee \$24.95*

*Fruit Punch \$24.95*

*Lemonade \$24.95*

*Ice Tea \$24.95*

