

St. Croix River Cruises Weddings 2024



St. Croix River Cruises

Charter Weddings

The Afton Princess

Built in Freeport Florida, this elegant 80' cruiser has a full bar, impressive climate controlled interior with seating for up to 100 guests, and a 2nd level ideal for ceremonies or casual set up for up to 60-90 guests. Maximum capacity is 139 passengers.

Charter Rates:

Sunday – Friday minimum 40 guests

\$1500 for 2.5 hours

\$550/hour each additional hour

Saturday's minimum 50 guests

\$1600 for 2.5 hours

\$600/hour each additional hour

Fuel Surcharge

Afton Princess \$100

***Charter Rates include:**

Black skirting for the buffet, dessert and gift tables, US Coast Guard licensed captain, servers and bartender, China plates, and flatware

The Grand Duchess

This 315 passenger mini ship has two climate controlled levels for dining and two outside levels perfect for ceremonies, socializing, and taking in the beautiful views of the scenic St. Croix River. It is equipped with large, multi-stall bathrooms, a full bar, and dance floor.

Charter Rates:

Sunday – Friday minimum 125 guests

\$2400 for 2.5 hours

\$750/hour each additional hour

Saturday's minimum 150 guests

\$2800 for 2.5 hours

\$900/hour each additional hour

\$700/hour docked

Fuel Surcharge

Grand Duchess \$150



Cruise Details

Fifteen minutes boarding time is allowed for the Afton Princess prior to your scheduled cruise time and thirty minutes is allowed for the Grand Duchess.

Boarding Location for Grand Duchess & Afton Princess

98 Walnut Street
Hudson, WI 54022

All events booked with the St. Croix River Cruises will receive a personal event planner to help with floor layout, timeline, décor, food selections, Afton House Inn hotel accommodations and more.

Afternoon events need to end by 4pm – evening events start after 5pm and end by midnight, unless prior arrangements have been made.

Deposit Requirements

A non-refundable deposit and signed cruise contract is due at the time of booking. The deposit includes the charter fee and \$10/person (estimated guest count at the time of booking) and will be deducted from your total bill. A damage deposit of \$300 is required and a port fee of 3% on all charter rates will be applied.

Client must provide a valid credit card to be kept on file to bill any additional charges that may occur. Any outstanding charges after the event will be put on the credit card on file with a 3% convenience fee. If minimum group size is not met, St. Croix River Cruises will charge the food minimum times the absent number of guests as an additional charter fee.

Food Minimum

The minimum food charges are as follows:

\$17.95/person Sunday-Friday

\$19.95/person Saturday

Bar

We do not have a bar minimum; however it is required to have the bar open to your guests. Any hosted beverages will be paid for by credit card at the conclusion of the event.



Service Fees & Taxes

All Applicable State Sales Taxes & 22% Service Charge (not a gratuity) will be added to all food and hosted beverages. All service charges are the sole property of St. Croix River Cruises. Alcoholic beverages will have liquor tax included in price of drink.

DJ Services

Our exclusive DJ's are Adagio Entertainment and Complete Weddings and Events. The cost of using another company or private music provider is \$150.

Guaranteed Guest Count

A guaranteed guest count is required to the Sales & Catering Office by noon 10 days prior to your event.

If guarantee guest count 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 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, cash, money order, or cashier's check. Credit cards are accepted with a 3% convenience fee. If your guaranteed count is less than your pre-paid estimate, you will be reimbursed within 7-10 days of your event.

Prices are subject to change with notice

Price increase not to exceed 10% for events booked within a year.

Leftover Food

Due to Legal Liability, food ordered buffet style and priced per person is NOT allowed to be removed from the boat. The only exception to this policy will be the wedding cake.

Decorating

All decorating for your event must be coordinated with the Sales & Catering department. Members of wedding parties are allowed to board 30 minutes prior to guest boarding for set-up.

If extra decorating/setup time is needed it will be billed at a rate of \$150/hour with a maximum of 2 hours and will be based upon availability. This rate is also applied to time needed for band or DJ set up. 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.

Cancellation: If customer cancels the contract by failing to make the required payments for any reason, there shall be no refunds of the charter fee and customer shall be liable for any unpaid amounts including charter/set-up fees, food, liquor and extra charges.



Rentals & Services

Table Décor

White Skirting

Head Table	\$40
Cake Table	\$25
Gift Table	\$25
Buffet Table	\$65

Linens

Table Cloths: Ivory, White or Black	
Grand Duchess	\$175
Afton Princess	\$75
Linen Napkins (each)	\$1.50+
Specialty Tablecloths (each)	\$8+
Table runners (each)	\$5+

Chair Décor

Chair Covers (each)	\$4+
Chair Sashes (each)	\$2.25+
Chair Covers/Sashes Set Up (each)	\$1.50

Additional Rentals

Dance Floor (12x16) – Afton Princess	\$600
Twinkle Lights (top deck)	\$200
Tulle and Lights (top deck)	\$250
Trellis (not decorated/decorated)	\$150/\$250
Colored - Up Lighting ea.	\$35
Cake Plate/Dessert Charge/person	\$1.25
(if you bring your own dessert, we will provide plates, napkins, fork and cut and serve the cake)	
Drink Token/Tickets Rental	\$20
LCD Projector & Screen	\$100
High Top Cocktail Table with	\$30/ea
Black Spandex	
Backdrop White 10' with Lights	\$250
Backdrop White 16' with Lights	\$350
Draping White with Lights - Ramp	\$250/side

Setup Fees

Ceremony Set Up	\$150
Band or DJ Set Up	\$150
(This covers music licensing fees & staff to come in early for set up)	
Delivery Fee (rentals)	\$95+
Our Staff Set up Décor (per person)	\$35/hr
Add'l Decorating Time	\$150/hr

All Rentals & Services are subject to a rental service fee of 22%



Bar Arrangements

*We do not have a bar minimum; however the bar must be available to your guests
All Hosted Beverages will be paid for by credit card at the conclusion of your event.*

Bar Options

Cash Bar – Each guest pays for his or her own beverages ordered at the bar

Host Bar – The Host pays for the bar with the following options

- Host all beverages entire event
- Host all beverages or certain beverages for a designated time frame then cash bar
- Host a specific monetary amount, for example, you can host the bar up through the \$500 mark and switch to cash bar
- Host certain beverages, for example beer & soda only
- Mix and match any of the above

Drink Tokens – We provide drink tokens for \$20 or you can provide your own. The token can be good for any beverage ordered or you can choose what you would like the token to be used for. The token is worth the value of the drink ordered. If your guests do not turn in the token at the bar, then you are not charged for a drink.



Charter Plated Dinner Menu

AVAILABLE ON THE GRAND DUCHESS BOAT ONLY

All Entrees include Caesar Salad, Fresh Green Beans & Carrots, Potato, and Fresh Rolls & Butter. Potato Choices: Buttered Parsley, Mashed, or Herb Roasted.

***Indicates no choice of potato.*

Champagne Chicken \$25

Chicken Breast, garnished with grapes and topped with a Light Champagne Sauce

Chicken Marsala \$25

Breast of Chicken topped with a mushroom Marsala Sauce

Chicken Parmesan Alfredo \$25

Chicken Breast pan coated with Parmesan and topped with Alfredo sauce.

Roasted Turkey \$23

Roasted Turkey Breast with Sage Stuffing, & Gravy with house made cranberry sauce

Honey Lemon Glazed Salmon \$29

Pan seared Salmon filet with a light honey lemon glaze. Served with Jasmine Rice **

Almond Crusted Walleye \$33

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

Tortilla Crusted Tilapia \$25

Flakey Tortilla Crusted Tilapia

Butternut Squash Tortellacci \$26

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

Linguini & Mushroom Pasta \$22

Grilled Mushroom and Linguini with Organic Baby Spinach, Black River Gorgonzola tossed in Chardonnay Butter Sauce. **

Add Chicken \$5 Shrimp \$6

Roasted Pork Loin with Bourbon Sauce \$26

Roasted Pork Loin with mild spices with Scallion Bourbon Sauce.

Braised Peppercorn Short Rib \$30

Served with Natural Au Jus

Roast Prime Rib of Beef \$38

Slow Roasted 12 oz. Choice Prime Rib prepared medium with Horseradish Cream

6oz Grilled Beef Tenderloin \$42

Topped with Veal Demi-Glace with

10oz New York Strip \$38

Topped with Mushrooms, and Truffle Butter

Add Shrimp Skewer \$7

Need other options? or do you have a family traditional wedding course? Our Chef would be happy to customize a meal for you and your guests, we are more than willing to work with you and any menu restrictions and or budgets. Please Inquire!



Charter Buffet Menu

All Buffets served with Seasonal Vegetables, Rolls & Butter
\$27/person

Salads

Select One

Caesar
Mixed Green \$1/person

Choice of Potato

Select One

Mashed
Herb Roasted
Parsley Buttered
Four Cheese Au Gratin

Sides

Select Two

Italian Pasta Salad
Home-made Potato Salad
Cucumber Tomato Salad
Wild Rice Blend Pilaf
Sage Stuffing

Entrees

Select two

Upgrade to a three-entrée buffet for \$6/person

Chicken

Champagne Chicken
Chicken Marsala
Chicken Parmesan Alfredo
Chicken Lemon Caper Sauce

Beef

Beef Marsala
Beef Bordelaise

Seafood

Honey Glazed Salmon
Tortilla Crusted Tilapia
Baked Cod with Lemon Dill Butter
Shrimp Skewer

Pork

Honey Glazed Ham
Roasted Pork Loin with Bourbon Sauce
Zesty BBQ Ribs

Vegetarian

Butternut Squash Tortellacci
Linguini & Mushroom Pasta
Roasted Vegetable Stir Fry



Specialty Buffets

Italian Feast \$29

Chicken Breast with Lemon Caper Sauce, Hot Mostaccioli Pasta, Beef Marsala, Seasonal Vegetable, Caesar Salad, Italian Cold Pasta Salad, Antipasto Tray, and Garlic Bread

Admiral's Brunch \$24.50

Seasonal Fresh Fruit, Danish Pastries, French Toast Bake with Maple Syrup, Scrambled Eggs, Sausage Links, Oven Roasted Potatoes, Herb Baked Chicken, Caesar Salad, and Fresh Rolls & Butter

Fajita Fiesta \$21.50

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

Add Home-made Fresh Guacamole \$3/person

Hawaiian Luau \$26.50

Braised Island Pork, Teriyaki Chicken, Scallion Fried Rice, Fresh Vegetable Medley, Fresh Fruit Display, Island Lettuce Salad with Pineapple Vinaigrette Dressing, Pasta Salad, Dinner Rolls & Butter



Hors D'Oeuvre Menu

All Hors d'oeuvres are priced per person unless noted

Cold Hors D'Oeuvres

Assorted Fresh Fruit \$3.25

An artistic display of assorted seasonal fresh fruits & berries

Cheese Tray with Crackers \$3.75

Beautifully displayed domestic cubed cheddar, pepper jack, co-jack, & Swiss with crackers

Meat & Cheese Tray with Crackers \$5.75

Thin slices of turkey, ham & roast beef paired with sliced cheddar, & provolone cheeses with crackers

Vegetable Crudit  with Ranch Dip \$3.50

A variety of crisp fresh vegetables with our house made ranch dip

Hummus with Pita Chips \$4.95

House made hummus with fresh sea salt roasted pita chips

Caprese Skewers \$3.25

Fresh mozzarella, grape tomatoes brushed with basil pesto

Shrimp Cocktail (3 per person) \$6

Fabulous display of fresh large shrimp with cocktail sauce, lemon wedges and Iceberg-Celery Salad

Garnished Smoked Salmon (serves 40-45) \$240

One whole side of fresh salmon served with capers, minced red onion, and chopped eggs with crackers

Antipasto Tray \$5.50

A variety of olives, hard salami, pepperoncini, & provolone cheese served with crackers

Fire Roasted Vegetables \$4.50

Zucchini, green topped carrots, Yellow & Red Peppers & red potatoes fire roasted and served with Romesco Aioli

Chilled Beef Crostini \$4.95

Thinly sliced prime rib of beef served on a baguette with fresh horseradish cream & cracked black pepper

Salsa Duo \$4.75

Pico de Gallo, and medium salsa served with tri-colored tortilla chips

Potato Chips & House made

Onion Dip \$2.50

Snack Mix per lb. \$15

Salted Cashews per lb. \$26



Hot Hors D' Oeuvres

Chicken Wings \$3.95

Crispy wings glazed with sauce of your choice (Asian, Buffalo, BBQ, or Dry Rub) 2/person

Meatballs \$2.75

Tender seasoned beef meatballs (BBQ or Italian) simmered in sauce of your choice 2/person

Stuffed Mushrooms \$2.95

Fresh button mushrooms stuffed with house made Italian sausage and baked to perfection

Bacon Wrapped Shrimp \$3.25

Fresh large shrimp wrapped in thick sliced bacon with Mango Wasabi Cocktail Sauce

Chicken Satay \$3.25

Tender chicken breast pieces glazed with our house made Thai Peanut Sauce

Pot Stickers \$3.75

Crescent shaped dumplings filled with pork, steamed and then fried crispy & served with Thai Chili dipping sauce 2/person

Artichoke & Spinach Dip \$3.25

Artichoke hearts & spinach baked bubbly hot and served with crispy sea salt roasted pita chips

Asian Egg Rolls \$3.25

Crispy egg rolls stuffed with ground pork, cabbage, carrots and served with sweet and sour sauce

Tequila Lime Shrimp Skewers \$7

Five fresh shrimp skewered, grilled & glazed with Green Chili-Lime Tequila marinade

Beef Brochette \$5.25

Skewered tender beef bites grilled and served with a Hot Buffalo-Cream sauce



Dessert & Beverage Menu

All Desserts are priced per person unless noted

Sweets

Brownies \$30 (dozen)

Cookie Assortment \$30 (dozen)

Bar Assortment \$75 (35 Bars)

Raspberry, Old-Fashioned Lemon, Caramel
Oatmeal, & Seven Layer

Mini Petit Fours \$85 (36 count)

Red Velvet, Chocolate Truffle, Coffee
Liqueur, Irish Crème, Caramel Peanut,
Royal Chocolate, Royal Vanilla, Cookie n
Crème

Chocolate Truffles \$4 (each)

Chocolate Dipped Strawberries

\$4 (each)

Mini Cheesecakes \$55 (30 pieces)

*New York Style, Caramel, Chocolate Chip,
Strawberry Swirl*

Banquet Cakes

(Cakes must be ordered whole)

Carrot (14 Slices) \$49

Apple Spice (14 Slices) \$49

Lemon Poppy Seed (14 Slices) \$49

Chocolate (14 Slices) \$49

New York Cheese Cake (14 Slices) \$79



Cupcakes

Unfilled and Iced \$3.50 each

- ❖ *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*

*Gourmet Filled Cupcakes \$4.00 each
(8 assorted per order)*

- ❖ *Chocolate Lava with Chocolate Buttercream & Fudge Lava Filling*
- ❖ *Chocolate Cupcake with Oreo cookie Icing and topped with Cookie Crumble*
- ❖ *Strawberry Cupcake with pink Buttercream frosting and Strawberry filling*
- ❖ *Lemon Cupcake with Lemon Filling*

Wedding Cakes – Contact Wedding Coordinator for Details

\$1.25 Dessert will be applied to all desserts brought on board.

St Croix River Cruises will supply: forks, napkins, plates and will cut and serve any whole cakes to guests.



Liquor Locker/Beverages

Premium Liquors & Cocktails \$7-\$10

*Absolut Vodka, Absolut Citron, Bombay Sapphire Gin, Tanqueray Gin
Bacardi Light Rum, Bacardi Limon, Captain Morgan, Calico Jack Coconut Rum
Christian Brothers Brandy, Dewar's Scotch, Grey Goose Vodka,
Jack Daniels, Jameson, Jim Beam, Jose Cuervo Gold Tequila, Patron Silver Tequila
Peach Schnapps, Carolan's Irish Cream, Amaretto, Kahlua
Southern Comfort, Jägermeister*

16oz Tap Beer Selections \$7-\$7.50

Coors Light & Spotted Cow

Wine Selections \$8

*Sycamore Lane Cabernet & Chardonnay
Woodbridge Pinot Noir & Pinot Grigio
Santarita Sauvignon Blanc
J Roget Champagne Brut*

Canned Beer Selections \$6.75-\$7.75

*Michelob Golden Light, Angry Orchard,
Kona Big Wave, Corona, Lift Bridge
Mango Blonde, Hop & Barrel Crooked
Grin IPA, Heineken 0.0*

Seltzer \$7.50

White Claw Mango & Black Cherry

Bottle of Wine/Champagne \$24

Soft Drinks & Juice \$2.50

Lemonade, Sprite, Coke, Diet Coke, Tonic & Club Soda \$2.50

Orange Juice, Cranberry Juice & Tomato Juice \$2.50

Fiji Bottled Water \$3.25

Red Bull/Sugar Free Red Bull \$3.50

Beverages per Gal (Serves 18) \$35 Gal./\$1.95 per serving

Coffee, Fruit Punch, Iced Tea/Lemonade

