



## BOUTIQUE CHARTERS

### VISTA STAR AND VISTA QUEEN

#### Vista Star

##### Features:

- 92' 3-deck yacht style vessel
- Two decks are fully heated and air conditioned
- One open air observation deck
- Three bars - one per deck
- US Coast Guard inspected
- Coast Guard licensed captians
- Partially wheelchair accessible - 1st Deck Only  
Not restroom accessible (on shore office restroom available)

##### Other Amenities:

- Full catered menus created by Savories Catering
- Sound and PA systems on both decks
- Audio-visual equipment available

##### Capacity:

- **Banquet:** 1st Deck 86, 2nd Deck 70, Full Boat total 156
- **Cocktail Reception:** 250 maximum (weather permitting)

Private Boat Charter Rates	Spring 5/1/11-6/17/11	Early Summer 6/18/11-7/17/11	Summer 7/18/11-8/21/11	Late Summer 8/22/11-9/5/11	Fall 9/6/11-10/31/11
<b>Sunday - Wednesday</b>	\$1,500.00	\$2,500.00	\$2,800.00	\$2,500.00	\$1,800.00
<b>Thursday - Saturday</b>	\$2,000.00	\$2,800.00	\$3,200.00	\$2,800.00	\$2,000.00
Basic pricing includes 1-1/2 hour of cruise time	Additional 1/2 hour \$350 each	Additional 1/2 hour \$400 each	Additional 1/2 hour \$400 each	Additional 1/2 hour \$400 each	Additional 1/2 hour \$350 each

- Private Boat Charters: Full Dining Cruise requires a minimum of 2 hours, hors d'oeuvres and sightseeing a minimum of 1-1/2 hours. Food minimums: 75 for full dining. \$500 for hors d'oeuvres.

Private Deck Charter Rates	Spring 5/1/11-6/17/11	Early Summer 6/18/11-7/17/11	Summer 7/18/11-8/21/11	Late Summer 8/22/11-9/5/11	Fall 9/6/11-10/31/11
<b>Sunday - Wednesday</b>	\$650	\$850	\$1,000	\$850	\$650
<b>Food Minimum</b>	45 Guests	45 Guests	60 Guests	45 Guests	45 Guests
<b>Thursday - Saturday</b>	\$850	\$1,000	\$1,400	\$1,000	\$850
<b>Food Minimum</b>	45 Guests	60 Guests	65 Guests	60 Guests	60 Guests

- Private Deck Charters: Length determined by choice of regular scheduled cruise.

#### Vista Queen

##### Features:

- 66' long 2-deck yacht style cruise vessel
- 1st deck is fully heated and air conditioned
- 2nd deck is an open air observation deck with seating for 40
- Full bar on 1st deck
- US Coast Guard inspected
- Coast Guard licensed captians

##### Other Amenities:

- Cherry wood appointed
- Fully-catered menus and licensed bar
- 42" round table seating – 1st deck
- Sound and PA systems on both decks
- Audio-visual equipment available

##### Capacity:

- **Banquet:** 1st deck – 42 maximum (plated meals)
- **Cocktail Reception:** 60 maximum  
Appetizer/non-food cruises (weather permitting)

##### Vista Queen Charter Info:

**Weekdays** | \$400 for 1-1/2 hour charter  
(includes bar service and bartender)

**Friday and Saturday** | \$600 for 1-1/2 hour charter  
(includes bar service and bartender)

- Additional 1/2 hour: \$125 for each

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## BOUTIQUE CHARTER MENUS

*All meals are a plated sit-down service.*

### Admiral's Dinner \$38.99\*/person

*(Vista Queen Only)*

- Caprese Skewers Drizzled with Balsamic Glaze
- Minnesota Wild Rice Soup
- Mixed Field Green Salad with Balsamic Vinaigrette
- Petit Pan Rolls and Butter
- **Choose Two Entrées:**
  - Pepper Crusted Beef Tenderloin with Cognac Demi Glace
  - Individual Beef Wellingtons
  - Walleye Almandine with Caper Tartar Sauce
  - Grilled Duck Breast with Lingonberry Sauce
  - Stuffed Chicken Breast with Herb Cream Sauce
- **Choose One Side:**
  - Creamy Parmesan Risotto
  - Parsley New Potatoes
- Chef's Choice Fresh Vegetable
- Gourmet Dessert (select one)
  - White chocolate raspberry cheesecake, vanilla cheesecake, chocolate amaretto cheesecake, lemon torte mist, chocolate cake

### Northern Lights Dinner \$19.99/person

- Mixed Field Green Salad with Balsamic Vinaigrette
- Specialty Rolls and Maitre d' Butter
- Chicken Pinwheels with Basil, Muenster and Craisins served with a Champagne Cream Sauce
- White Rice Pilaf
- Fresh Vegetable Medley
- Assorted Dessert Bars

### Northwoods Dinner \$20.99/person

- Slow Roasted Eye of Round w/Mushroom Madeira Sauce
- Lemon Herb Chicken Breast
- Garlic Whipped Potatoes
- Chef's Choice Fresh Vegetable
- Mixed Green Salad w/Balsamic Vinaigrette Dressing
- European Hard Rolls w/Butter
- Gourmet Chocolate Dessert

### Great Lake Dinner \$22.99/person

- Slow Roasted Prime Rib
- Champagne Chicken Breast
- Garlic Roasted New Potatoes
- Chef's Choice Garden Vegetable
- Mixed Greens Salad with Balsamic Vinaigrette Dressing
- Dinner Rolls with Butter
- Gourmet Chocolate Dessert

### Taste of Italy \$22.99/person

- Herb Parmesan Chicken Breast
- Cheese Manicotti w/Marinara Sauce
- Wild Mushroom Risotto
- Fresh Tomato Basil Salad
- Focaccia Bread w/Sun Dried Tomato Herb Butter
- Caesar Salad
- Tiramisu

### Lake Superior Dinner \$22.99/person

*Includes European Rolls w/Butter and Gourmet Chocolate Cake for dessert*

#### Main Entrée Choices (Choose 2)

- Champagne Chicken Breast
- Slow Roasted Prime Rib
- Baked Walleye Almandine
- Roast Vegetable Lasagna Napoleon

#### Vegetable Choices (Choose 1)

- Green Beans
- Mixed Vegetable Medley
- Candied Carrots

#### Side Dish Choices (Choose 1)

- Oven Roasted Garlic Potatoes
- Pilaf of White and Wild Rice
- Creamy Parmesan Risotto

#### Salad Choices (Choose 1)

- Mixed Field Green Salad with Balsamic Vinaigrette
- Romaine and Roquefort Salad with Herb Vinaigrette
- Caesar Salad

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## BOUTIQUE CHARTER MENUS *(continued)*

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### **Harbormaster Dinner** \$30.99\*/person *(Vista Queen Only)*

- Smoked Salmon Cream Cheese Toasts
- Minnesota Wild Rice Soup
- Field Green Salad with Herb Buttermilk Dressing
- Petit Pan Rolls and Butter
- **Choose One Entrée:**
  - Pancetta Wrapped Beef tenderloin
  - Prime Rib
  - Pork tenderloin medallions with Dijon Cream sauce
  - Hand Breaded Chicken Cordon Bleu
  - Grilled Salmon with Creamy Dill sauce
  - Champagne Chicken Breast
- **Choose One Side:**
  - Herb Duchess Potatoes
  - Rice Pilaf
- Chef's Choice Fresh Vegetable
- Gourmet Dessert (select one)
  - White chocolate raspberry cheesecake, vanilla cheesecake, chocolate amaretto cheesecake, lemon torte mist, chocolate cake

### **All American** \$20.99/person

- Herb Roasted Chicken
- Home Baked Ham
- Parmesan Potatoes
- Chef's Choice Fresh Vegetable
- Mixed Green Salad w/Ranch Dressing
- European Hard Rolls w/Butter
- Gourmet Chocolate Dessert

### **Commodore Luncheon Buffet** \$13.99/person

- Chef's Choice Mini Sandwich Assortment
- Marinated Pasta Salad
- Chef's Homemade Soup of the Day
- Assorted Cookies

### **Italian Buffet** \$15.99/person

- Traditional Lasagna Marinara
- Pesto Alfredo Bowties
- Garlic Bread
- Caesar Salad
- Assorted Dessert Bars

*\*Prices do not include tax and service charges. Minimums do apply.*

- *The menus we have given you represent an array of our favorite selections.*
- *We encourage you to choose from these menus as they are presented. However, if you would prefer a different menu, we will happily customize one to meet your specific needs. For additional menu options, please contact your group sales coordinator.*
- *Prices and menus are subject to change.*
- *All meals, except for hors d'oeuvres, include complimentary coffee, tea and soda.*
- *Meal pricing does not include service charge, food tax, or gratuity.*

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## HOT & COLD HORS D'OEUVRES

Our specialty Hors d'oeuvres are carefully handcrafted and beautifully presented. Hors d'oeuvres receptions require a minimum purchase of \$500.

### MENUS

### Elegant Hot & Cold Hors d'oeuvres Reception - \$22.99 per person

#### Cold Hors d'oeuvres (Receive all 3)

- Fresh Fruit and Import Cheese K-bobs
- Tapenade in Cucumber Rounds
- Cherry Tomatoes with Fresh Mozzarella and Basil

#### Hot Hors d'oeuvres (Choose 5)

- Crab and Brie in Phyllo
- Beef Tenderloin Sates

- Dijon Crusted Chicken K-bobs with Creamy Mustard Dip
- Wild Rice Stuffed Mushrooms
- BBQ Meatballs
- Petite Crab Cakes with Roasted Red Pepper Sauce
- Bacon Wrapped Jumbo Scallops with Mango Chutney
- Garlic Roasted Potato Skins with Baby Spinach and Onion Dip

- Grilled Vegetable K-bobs with Mustard Glaze
- Smoked Salmon Cream Cheese Toasts with Fresh Dill
- Vegetable Spring Rolls with Chili Sauce

#### Mini Sweets

- Assorted specialty bite size sweets
- Reception includes coffee and herbal tea

### "Choose Your Own" Hot and Cold Hors d'oeuvres

#### Homestyle

**\$2.00 per person per hors d'oeuvre**  
(recommended for cocktail hour prior to dinner)

**\$4.00 per person per hors d'oeuvre**  
(recommended for hors d'oeuvres in lieu of dinner)

- Traditional Deviled Eggs
- Corn Cakes with Goat Cheese and Red Pepper Sauce
- Curried Chicken or Albacore Tuna Stuffed Profiteroles
- Rolled Finger Sandwiches
- Wild Rice Stuffed Mushrooms
- Mini Ruebens
- Wild Mushroom, Leek and White Cheddar Tartlets
- Bleu Cheese Stuffed Mushrooms
- Beef or Chicken Empanadas
- Vegetable Spring Rolls

#### Gourmet

**\$3.00 per person per hors d'oeuvre**  
(recommended for cocktail hour prior to dinner)

**\$5.00 per person per hors d'oeuvre**  
(recommended for hors d'oeuvres in lieu of dinner)

- Cherry Tomatoes Stuffed with Fresh Mozzarella and Basil
- Bacon Wrapped Parmesan Breadsticks
- Garlic Roasted Potato Skins with Baby Spinach and Onion Filling
- Mini Spanikopita Triangles with Creamy Cucumber Dip
- Warm Crab and Artichoke Dip with French Crudités
- Italian Sausage Stuffed Mushrooms
- Buffalo or Teriyaki Chicken Wings
- Oriental, Swedish or BBQ Meatballs
- Smoked Salmon Cream Cheese Toasts
- Wild Mushroom, Leek and White Cheddar Tartlets

#### Savory

**\$4.00 per person per hors d'oeuvre**  
(recommended for cocktail hour prior to dinner)

**\$6.00 per person per hors d'oeuvre**  
(recommended for hors d'oeuvres in lieu of dinner)

- Fresh Fruit and Import Cheese K-bobs
- Herb Boursin Phyllo Kisses
- Jumbo Shrimp Cocktail with Garden Cocktail Sauce and Green Goddess Dressing
- Whole Dressed Smoked Salmon with Condiment and Flatbreads
- Baked Brie in Pastry with Cranberry-Apricot Relish
- Petite Crab Cakes with Roasted Red Pepper Sauce
- Dijon Crusted Chicken K-bobs with Creamy Mustard Dip
- Beef Tenderloin Sates
- Grilled Vegetable K-bobs
- Bacon Wrapped Jumbo Scallops with Mango Chutney
- Coconut Jumbo Shrimp with Spicy Fruit Dip
- Antipasto Skewers

*\*Pricing does not include charter rate, food tax, and service charges.*

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## COCKTAIL SERVICE AND MENU

### Cash Bar

Included in all of our standard cruises and charters. All guests pay for their own beverages.

### Token Bar

1 token equals 1 beverage specified by the host. Host is also responsible for paying tax and gratuity. Requires a credit card on file prior to cruise.

### Limited Host Bar

The host pays \$xx including tax and gratuity, guests pay cash thereafter. Requires a credit card on file prior to cruise.

### Full Host Bar

The host pays for the entire bar charges including tax and gratuity. Requires a credit card on file prior to cruise.

### Non-Alcoholic Beverages

<b>Soda</b>   Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist, Mug Root Beer, Pink Lemonade, Iced Tea .....	\$1.25/16oz
<b>Coffee</b>   Decaf and Regular .....	\$1.00
<b>Hot Chocolate</b> .....	\$1.00
<b>Juice</b>   Apple, Orange, Grapefruit, Cranberry .....	\$1.75

### Alcoholic Beverages

<b>Michelob Golden Light</b> (tap).....	\$3.50
<b>Blue Moon</b> (tap).....	\$5.00
<b>Domestic Bottled Beer</b>   Budweiser, Bud Light, Miller Light, Michelob Golden Light, Coors Light .....	\$4.25
<b>Premium Bottled Beer</b> .....	\$5.25
Lake Superior Kayak Kolsch, Lake Superior Special Ale, Leinenkugel's Honey Weiss, Corona, Raspberry Smirnoff Ice	
<b>Bucket O' Beer</b>	
Domestic.....	\$17.00
Premium or Mix .....	\$21.00
<b>Keg</b> (Charters Only)... Ask your group sales coordinator for pricing and availability.	
<b>Wine</b> (Chardonnay, White Zinfandel, Pinot Grigio, Merlot, Cabernet Sauvignon)	
Glass.....	\$5.00
Bottle.....	\$17.95
<b>Champagne</b>	
Glass.....	\$5.50
Bottle.....	\$20.95
<b>Rail Cocktails</b>	
Single.....	\$4.50
Double .....	\$5.50
<b>Top Shelf Cocktails</b>	
Single.....	\$5.50
Double .....	\$6.50
<b>Pitchers of Specialty Drinks</b> (non-blended only) .....	\$20.00
<b>Specialty Drinks</b> .....	\$7.00
Vistarita, Lift Bridge Lemonade, Harriet Island Iced Tea, Starberry Daiquiri & Pina Colada, Vista Mary, Harbor Coffee	

\*Pricing does not include tax and gratuity.

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## ALA CARTE CELEBRATION ENHANCEMENTS

### Specialty Service

Captain's Ceremony/Renewal of Vows .....	\$250.00
On-Site Event Coordinator.....	\$250.00
<i>(includes 30 minute meeting, tour of vessel, and day of on-site coordination before and during the cruise)</i>	

### Decoration

Tulle & white light decoration around windows.....	\$75.00 per deck
Balloon Bouquets (3 latex balloons with foil weight).....	\$8.50 per bouquet
Fresh Floral Centerpiece .....	\$25.00
Votive Centerpiece (3 white or ivory votive candles).....	\$5.00 per setting
Mirror Tiles.....	\$1.00 per setting

### Cakes -Provided by *How Sweet It Is Cakes*

3-Tiered Cake .....	\$250 - \$350
2-Tiered Cake .....	\$150 - \$250
10" Cake.....	\$75 - \$100
8" Cake .....	\$75.00
Sheet Cake (personalization included) <i>Half Sheet Cake serves 50/Full Sheet Cake serves 100</i> .....	Half \$60 / Full \$120
Add 1 Filling .....	\$20
Cake Cutting Fee (Includes plates, forks, cutting utensils & service) .....	\$1.50 per person

### Linens, Tableware, Chairs

White Chair Coverings .....	\$3/chair
Chair Cover Sash (choice of color, includes set-up) .....	\$4/chair
Table Linen .....	\$5/linen
China.....	\$2/person
Flatware.....	\$1/person
Glassware .....	\$1/person
Colored Cloth Napkins.....	\$1/person

### Celebration Package .....\$55.00

Includes:

- 8" white, chocolate or marble cake (provided by our local grocer bakery)
- Balloon Bouquet (your choice of colors)
- Special Vista Fleet keepsake picture frame to hold all your memories
- Recognition by the Captain

### Romance Package .....\$125.00

Includes:

- A dozen beautiful roses (your choice of colors)
- Bottle of champagne
- 2 Vista Fleet keepsake champagne flutes
- Recognition by the Captain

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## INFORMATION & POLICIES

### Charters and Menu Selection

Charters, group bookings, and menu selection will only be guaranteed with a 25 % deposit and signed contract. Remaining balances are due 3 days prior to your cruise date.

Menu selection must be confirmed 2 weeks prior to your event.

### Guarantees

We require an approximate number of guests upon booking your event. You are responsible to provide a final guarantee of the number of attendees 2 weeks prior to your event. After this time the number of guests may not be reduced. If the number of passengers should increase, the group or chartering party is responsible for calling the final count 3 days prior to the cruise and guests will be added based upon availability. If a final guarantee is not received on time, we will prepare for, serve, and charge for the last estimated number noted on your contract.

### Food and Beverage

No food or beverage may be brought on board without prior authorization of the Vista Fleet. Minnesota State Health Department regulations and the Vista Fleet/Savories policy prohibit any food product left over to be taken off the premises.

### Host Bar

If the chartering party chooses a Host Bar, the balance of the bar plus 15% gratuity and liquor tax will be charged to the credit card on file the day following the cruise.

### Parking

The Vista Fleet does not have its own parking lot. We suggest parking in the DECC parking lot. The entrance for the lot is approximately 200 yards north of the Vista Fleet on Harbor Drive. There is a \$4/day fee to park at the DECC.

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