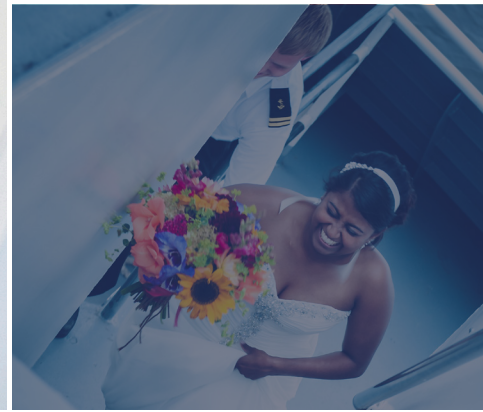


# Vista Fleet

## Superior Weddings & Events



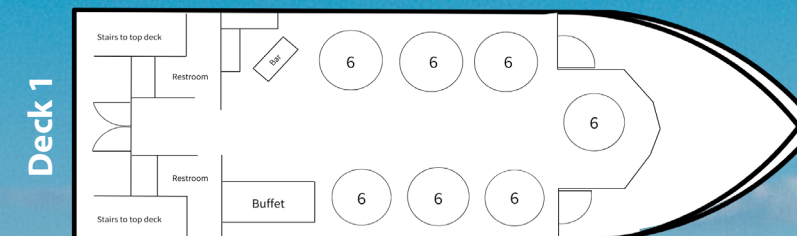
*Start Planning!* Colleen Smith, General Manager | 218.529.8703 | [events@vistafleet.com](mailto:events@vistafleet.com)



# The Fleet

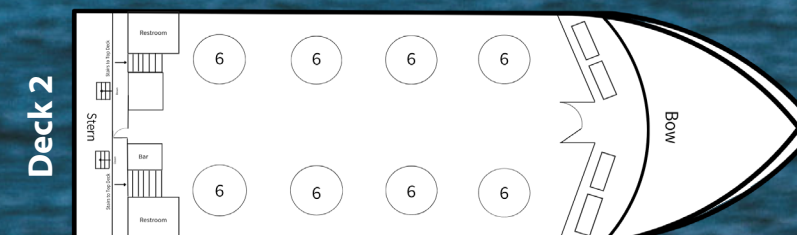
## VISTA QUEEN

- Seating for up to 42 guests
- Capacity up to 40-50 for a cocktail hour
- 66' two-deck yacht-style cruise vessel



## VISTA STAR

- Seating for up to 120 guests
- Capacity up to 180-220 for a cocktail hour
- 92' three-deck yacht style cruise vessel







# Wedding Package Details

## All of our packages include:

### **Ceremony underway includes:**

- ½ hour rehearsal provided prior to the event (*optional*)
  - Marriage Ceremony\* performed by a licensed Vista Fleet Officiant (*optional*)
  - Performed on the waters of the harbor side of Aerial Lift Bridge (*weather permitting*)
- \*Minnesota marriage license required*

### **Plated Meal - Catering by Bellisio's**

- White linens
- China and silverware
- Please refer to our "Menu" pages for sample menu

### **Wedding Cake - How Sweet It Is Cakes**

A round wedding cake is included in these packages. You have a selection of flavors and fillings to choose from. Additional fees may apply for decorations or custom design.

### **On-site Vista Fleet Wedding Coordinator**

Our on site Wedding Coordinator will be with you every step of the way - from the initial booking, to your rehearsal, and then on board orchestrating everything during the big day! This service ensures that you can relax on the day of your wedding, enjoy your guests, and leave the details to the crew.

### **Outstanding Service**

- Crew set up and take down of event
- Bartenders, wait staff and cash bar service
- Skirted gift and cake tables

## Select packages include:

### **Florals - Superior Blooms**

Superior Blooms will design luxurious and fresh custom florals for your wedding. The included floral credit is yours to use as you see fit - from bouquets to boutonnieres or charming table centerpieces, the choice is entirely yours. You will work directly with our florist to achieve your vision. Seeing as we have this excellent partnership with our charming local florist, if you choose to use a florist other than our preferred, we cannot apply the credit for the floral arrangements for a different florist. Taxes, delivery to the Vista Fleet and set-up charges are included in the credit.



# Micro-Weddings

**Semi-Private** - On board our Public Dining Cruises



## Silver Package

- Meal for 4 guests on a dining cruise
- Champagne Toast for 4 guests
- Floral Credit from Superior Blooms
- A decadent round 6" wedding cake from How Sweet It Is Cakes
- Private table

**Package Price: \$1,400\*\***

## Gold Package

- Meal for 20 guests on a dining cruise
- Champagne Toast for 20 guests
- Floral Credit from Superior Blooms
- A decadent round 9" wedding cake from How Sweet It Is Cakes
- Reserved Section

**Package Price: \$2,700\*\***

## Platinum Package

- Meal for 40 guests on a dining cruise
- Champagne Toast for 40 guests
- Floral Credit from Superior Blooms
- A decadent two-tier (8"+10") round wedding cake from How Sweet It Is Cakes
- Private second deck of the Star

**Package Price: \$4,400\*\***

Adjustments may not be made to the packages.

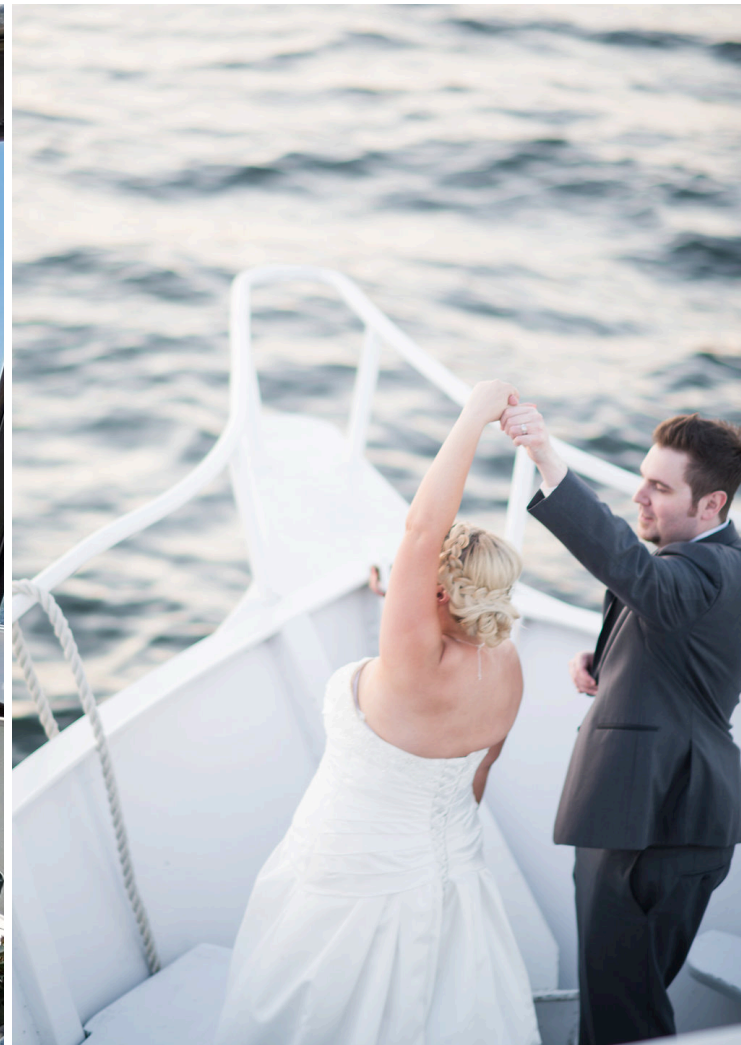
Additional guests: \$64.95+

\*\*Pricing and menus subject to change based on availability and time of season.

Tax and service charges apply.



# Vista Queen Packages



## Queen Elegance Package

- Private boat rental and 2-1/2 hour cruise
- Dinner buffet for 20 guests
- A decadent 2-tier (7"+9") round wedding cake from How Sweet It Is Cakes
- Non-alcoholic beverages for the entire length of the cruise
- A complimentary dinner for 2 on your 1 year anniversary!

**All inclusive price for up to 20 guests: \$4,200\*\***

## Superior Queen Package

All of the Queen Elegance Wedding Package, plus...

- Additional 1/2 hour of cruise time (3 hour private charter)
- Champagne toast for you and your guests
- Beautiful white chair covers
- Floral credit from Superior Blooms

**All inclusive price for up to 20 guests: \$5,400\*\***

Additional guests: \$64.95+ per person

Adjustments may not be made to the packages.

Vista Queen is not wheelchair accessible.

\*\*Pricing and menus subject to change based on availability and time of season.

Tax and service charges apply.



# Vista Star Packages

## Star Elegance Package

### Two Options (Pick One):

#### 1) Hors D'oeuvres Package

Traditional Hors D'oeuvres –  
Catering by Bellisio's

**Package price for up to 75 guests: \$6,000\***

Additional guests - \$44.95 + per person  
(Maximum of 220)

#### 2) Dinner Buffet Package

A Delicious Buffet Dinner –  
Catering by Bellisio's

**Package price for up to 75 guests: \$7,200\***

Additional guests - \$64.95 + per person  
(Maximum of 120)

- Your very own 3 hour private cruise on board the Vista Star
- Decadent three tier round cake for 75 guests by How Sweet It Is Cakes
- Non-alcoholic beverages for the entire length of the cruise
- Complimentary dinner cruise for 2 on your 1 year anniversary

## Superior Star Package

### Two Options (Pick One):

#### 1) Hors D'oeuvres Package

Traditional Hors D'oeuvres –  
Catering by Bellisio's

**Package price for up to 75 guests: \$8,000\***

Additional guests - \$44.95 + per person  
(Maximum of 220)

#### 2) Dinner Buffet Package

A Delicious Buffet Dinner –  
Catering by Bellisio's

**Package price for up to 75 guests: \$9,200\***

Additional guests - \$64.95 + per person  
(Maximum of 120)

- Your very own 4 hour private cruise on board the Vista Star
- Decadent three tier round cake for 75 guests by How Sweet It Is Cakes
- Non-alcoholic beverages for the entire length of the cruise.
- Complimentary alcoholic beverage token per guest.
- Elegant white chair covers
- Your choice of live 3 piece Jazz band or DJ
- Complimentary dinner cruise for 2 on your 1 year anniversary



Children 2 and under are FREE. Adjustments may not be made to the packages.  
First deck wheelchair accessible only. Restrooms on board are not wheelchair accessible.  
Pricing and menus subject to change. \*Tax and service charges apply.



# Micro-Weddings Menu



For the following semi-private packages: Silver, Gold, and Platinum

## Sunset Dinner (May-August)

### **Wild Rice Stuffed Chicken Mornay**

Tender chicken breast stuffed with Minnesota wild rice and plumped raisins, topped with a rich, creamy Mornay sauce

### **Four Cheese Ravioli with Marinara Sauce**

Our large raviolis are stuffed with a blend of ricotta, Parmesan, Romano and fontina tossed in our classic marinara sauce

### **Sides:**

**Fresh Chopped Caesar Salad**

**French Bread Rolls**

**Garlic Mashed Potatoes**

**Fresh Seasonal Vegetables**

## **UPGRADED ENTRÉE OPTIONS:**

**10 ounce Char-Grilled Sirloin Steak**

*(additional \$5/guest)*

## Harvest Dinner (September-October)

### **Fennel Roasted Pork Loin**

Tender slices of center cut pork loin topped with a cherry glaze

### **Butternut Squash Ravioli with Walnut Sage Butter**

Our large raviolis are stuffed with butternut squash and tossed in our housemade walnut sage butter

### **Sides:**

**Italian Tossed Salad**

**French Bread Rolls**

**Garlic Mashed Potatoes**

**Fresh Seasonal Vegetables**

## Brunch on the Bay (June-September)

### **Expansive brunch spread including:**

Breakfast Breads, Rosemary Breakfast Potatoes, Seasonal Fresh Fruit Display, Garden Penne Pasta Salad, Sausage, Roasted Chicken, Eggs, Cranberry Wild Rice French Toast with Maple Syrup and Homestyle Biscuits and Italian Sausage Gravy





# Hors D'oeuvres Menu



For the following packages: Star Elegance and Superior Star

## Choose ONE of the following:

### Imported and Domestic Cheese Board

A variety of fine cheeses with assorted crackers and seasonal fruit garnish

### Vegetable Crudité

A selection of fresh seasonal vegetables with a creamy Ranch dipping sauce

### Fresh Fruit Presentation *(Seasonal)*

An artful presentation of fresh, ripe fruit served with yogurt dipping sauce

## Choose UP TO FOUR of the following:

### French Bread Crisps with Sliced Beef

**Tenderloin**, Garlic Aioli, and Stone Ground Mustard

### Skewered Szechuan Chicken

with Honey Mustard and Spicy Peanuts

### Smoked Trout

with Lemon Dill Cream on a Sesame Cracker

### Chilled Jumbo Shrimp with Cocktail Sauce

*(Additional \$4 per person)*

### Spinach Artichoke Dip

served with baguettes

### Deluxe Chicken Wings *(Boneless)*

Served with Ranch dipping sauce and choice of:  
*Plain / Buffalo Hot Sauce / Honey BBQ / Sweet Chili*

### Meatballs

*Barbecued / Sweet-n-Sour / Swedish*

### Bruschetta

topped with tomato concassé and fresh basil

### Caprese Skewers

### Assorted Sushi Rolls

SAMPLE MENU



# Dinner Menu



For the following packages: Queen Elegance, Superior Queen, Star Elegance, and Superior Star

## Choose ONE option per category:

### 1) Soup or Salad:

#### Our Signature Creamy Chicken Wild Rice Soup

#### Chicken Noodle Soup

#### Roasted Vegetable Minestrone Soup

#### Caesar Salad

Sliced hearts of romaine lettuce are tossed in our classic Caesar dressing, accented with imported Parmesan and homemade croutons

#### Italian Tossed Salad

Sliced hearts of romaine lettuce, blended with Roma tomatoes, cucumbers, red onions and homemade croutons are tossed in our balsamic vinaigrette and topped with imported Parmesan

#### Bellisio's Mixed Greens and Berry Salad

*(Additional \$2 Per Guest)*

Mixed field greens, Italian gorgonzola, raspberries, blackberries, walnuts and hickory smoked bacon, drizzled with our homemade raspberry vinaigrette

### 2) Starches:

#### Garlic Mashed Potatoes

#### Fingerling Potatoes

#### Minnesota Wild Rice Pilaf

### 3) Vegetables:

#### Seasonal Vegetable Medley

#### Green Beans, Red Peppers & Arugula

Fresh Carrots and Sugar Snap Peas tossed with local Honey and Red Pepper Flakes

### 4) Entrées:

#### Beef Tenderloin Tips

Tender beef tenderloin tips in rich beefy gravy, paired best with garlic mashed potatoes

#### Chicken Marsala

Sautéed chicken breast topped with sliced fresh mushrooms and a light Marsala wine sauce

#### Wild Rice Stuffed Chicken Mornay

Tender chicken breast stuffed with Minnesota wild rice and plumped craisins, topped with a rich, creamy Mornay sauce

#### Fennel Roasted Pork Loin

Tender slices of center cut pork loin topped with a cherry glaze

#### Savory Pot Roast

Slow cooked beef pot roast with pan gravy, carrots and onions

#### Four Cheese Ravioli with Marinara Sauce

Our large raviolis are stuffed with a blend of ricotta, Parmesan, Romano and fontina tossed in our classic marinara sauce

#### Butternut Squash Ravioli with Walnut Sage Butter

Our large raviolis are stuffed with butternut squash and tossed in our housemade walnut sage butter

## UPGRADED ENTRÉE OPTIONS:

#### Norwegian Salmon

With your choice of pecan maple glaze or lemon caper butter  
*(additional \$5/guest)*

#### Chef Carved Prime Rib with AuJus

*(Minimum 20 guests)*

Tender cut of prime rib served with au jus  
*(additional \$7/guest)*

SAMPLE MENU





# Beverage Service Menu

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

**Cash 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.

## Bar Packages

**The Little Matey Package**.....\$6 per person+tax and gratuity  
Includes unlimited soda, juice, and water for the duration of your cruise

**The First Mate Package**  
Includes soda, juice, water, house wine, and beer

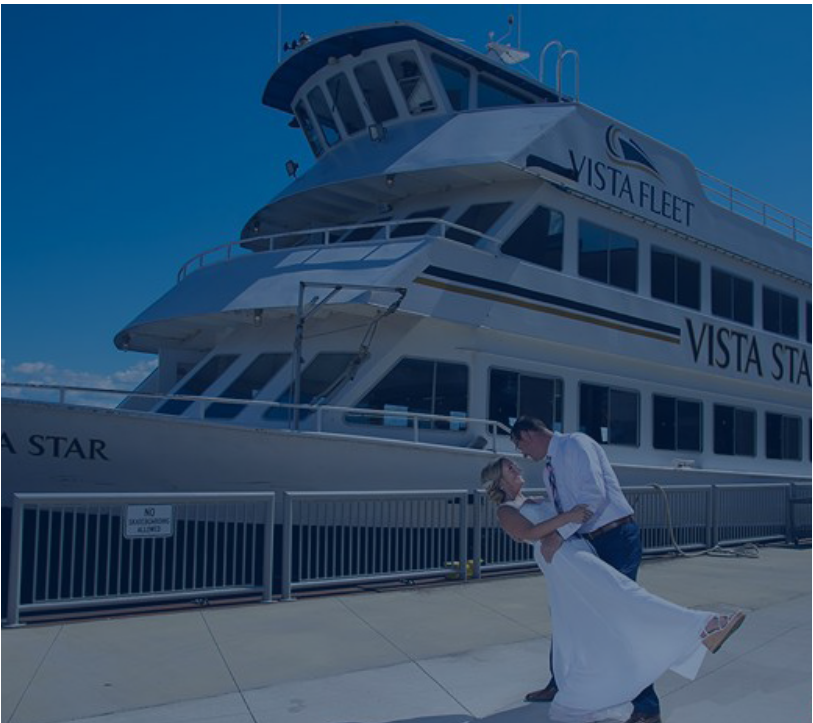
1.5 hour cruise.....	\$28 per person+tax and gratuity
2 hour cruise.....	\$30 per person+tax and gratuity
3 hour cruise.....	\$35 per person+tax and gratuity
4 hour cruise.....	\$38 per person+tax and gratuity

**The Captains Package**  
Includes soda, juice, water, house wine, beer and rail liquor

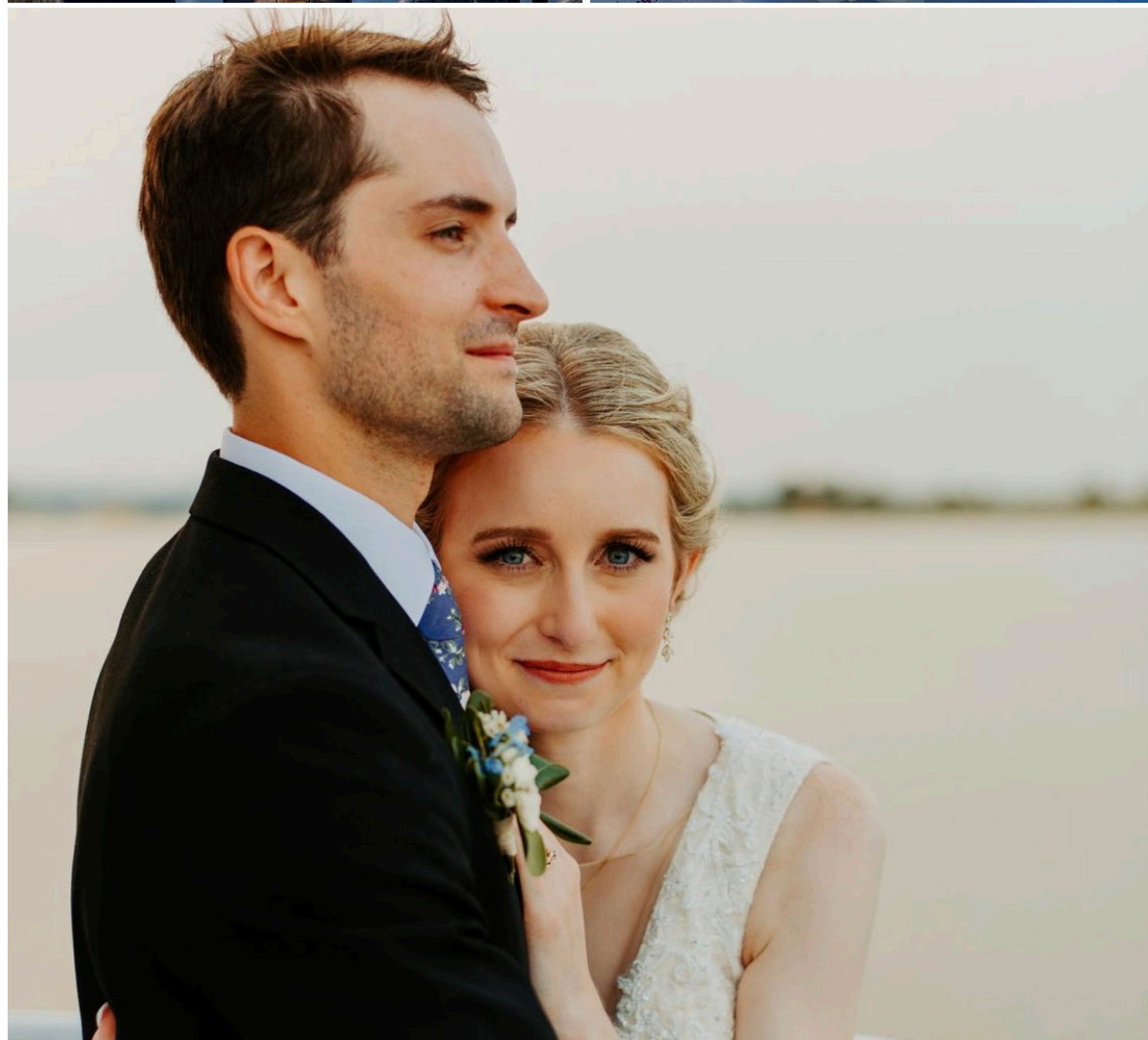
1.5 hour cruise.....	\$38 per person+tax and gratuity
2 hour cruise.....	\$40 per person+tax and gratuity
3 hour cruise.....	\$45 per person+tax and gratuity
4 hour cruise.....	\$48 per person+tax and gratuity

**The Admiral Package**  
Includes soda, juice, water, house wine, beer, rail and premium liquor

1.5 hour cruise.....	\$42 per person+tax and gratuity
2 hour cruise.....	\$45 per person+tax and gratuity
3 hour cruise.....	\$48 per person+tax and gratuity
4 hour cruise.....	\$50 per person+tax and gratuity







# Event Guidelines

## Reservations Policy

Once in contact with our Events Coordinator, a contract will be sent to you via email through Tripleseat with all of the details outlining your event. Upon booking, we require an approximate number of guests. Weddings and private charters may only be guaranteed with a 25%-50% deposit and signed contract. You are responsible to provide a minimum guest guarantee two weeks prior to your event. Final payment is due two days prior to your cruise.

## Deposits and Payment

A 25%-50% deposit is due upon signing the contract affiliated with your event. Deposits and payments will be applied to your account in the form of credits. Deposits are non-transferable and non-refundable. The final payment is due two days prior to the cruise date. After the final payment has been made, any additional passengers must be paid prior to departure. There shall be no refunds given for no-show passengers. If it is anticipated that other costs may be incurred, such as a host bar, a pre-authorized credit card is required. Payments may be paid in the form of cash, check or charge.

## Cancellation Policy

The initial deposit is non-refundable and non-transferable if event is canceled by host. In case of inclement weather, the Vista Fleet vessels are climate controlled and enclosed. Should a severe weather condition develop, and the Captain or Coast Guard determines that conditions mandate that the cruise be canceled; a full or partial refund of your charter rental will be issued based on the circumstances.

## Set Up

Set up for your event will typically begin an hour prior to boarding time. Due to the unique nature of the Vista Fleet, we do not allow guests or outside parties on board the vessel to set up or decorate, unless permission has been granted by the Events Coordinator prior to your event. We want your event to be easy - leave the set up to us! Our Events Coordinator will assist you with the planning of set up ahead of time, so you know what to expect when you arrive on the boat.

## Decorations

Due to Coast Guard regulations, flame candles are not allowed on the vessels. Battery operated candles or battery operated tea lights are allowed. In addition, we do not allow glitter, confetti or items to be taped/tacked to the walls of the vessels. We ask that you discuss your decoration plans with our Event Coordinator ahead of time, as the Vista Fleet crew will be executing your setup.

## Entertainment

Outside entertainment, such as DJ's, photo booths and live bands are encouraged - all outside entertainment must be pre-approved by the Events Coordinator prior to your event. We have many connections with local companies and local musicians, so please be sure to ask us about this.

## Food Service

Our preferred caterers; Catering by Bellisio's and MidCoast Catering are among the finest in the Northland, providing full-service catering on board our vessels. Each offers a unique style and presentation of their listed menus. If catering is not included with your package, we strongly recommend working directly with our caterers if you desire a customized menu for your event. Our preferred caterers also provide rental services of linens, china and flatware, napkins, and service staff. Food service gratuities, service charges and taxes will be additional and determined by the caterers.

For a nominal fee discussed with your Vista Fleet Events Coordinator, you may bring on board a caterer of your choice. No food or beverage, with the exception of wedding/birthday cake, pretzels and mixed nuts, may be brought on board without the prior authorization of the Vista Fleet. Minnesota State Health Department regulations and the Vista Fleet prohibit any food product left over to be taken off the premises.

## Beverage and Bar Service

Vista Fleet will provide any and all beverage services. No outside beverages or liquor may be brought on board due to licensing. We offer a full bar, house wine and select beers. Coca-Cola products are also provided. Chartering parties may choose a Cash, Host, Partial Host, Token Bar or one of our Bar Packages; a credit card on file is required and the balance of the bar plus 18% gratuity and liquor tax will be charged to the credit card on file immediately after 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 fee to park at the DECC.