

M E N U S

W E D D I N G S

P R I C I N G

O V A T I O N



# *Ovation*

*Everyone went out of their way to ensure that our evening was extraordinary. The Ovation, with its breathtaking atmosphere, delicious food, and great music combined, made our event especially memorable for all of our guests.*



*The food, the band, the staff, and the Ovation were unsurpassed by any other event I have ever attended. The Ovation was a phenomenal venue! I cannot thank your staff enough. They were professional, accommodating and friendly. Now my challenge is, 'How can I top this?'*



*We had a great time. The staff, food, and accommodations were top notch. Your crew did a fantastic job. Everyone was extremely nice and helpful and the whole night went as planned.*



*What can we say? You are outstanding! You made our wedding one of the best days of our lives. Through the entire process you reassured me and literally held my hand. I can't say enough about you.*

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# Ovation Beverage Services

Prices listed are per person

## **Standard Beverage Service**

Included with all menus

Vodka, Gin, Rum, Whiskey, and Scotch

Beer & Wine Service

Non-Alcoholic Beverage Service

## **Premium Beverage Service**

Grey Goose, Chopin, Bombay Sapphire,

Crown Royal, Glenlivet, Captain Morgan,

Jack Daniel's, Jose Cuervo Especial, Courvoisier VSOP,

Baileys, Kahlua, DiSaronno, and Grand Marnier

Beer & Wine Service

Non-Alcoholic Beverage Service

**\$10**

## **Captain's Wine List**

A distinguished list of estate bottled,  
premium style wines, which are carefully selected  
by the proprietors of the Ovation Yacht

**\$8**

## **Champagne Upon Boarding**

A refreshing welcome aboard greeting,  
this package adds a distinctive touch

**\$4**

## **The Refreshing Blend**

Includes Premium Beverage Service and  
one of the following beverage packages

**\$12**

Martini Package

An extensive menu of fun Martini drinks,  
including our famous Infinitini

Daiquiri Package

Frozen, fruity, and frothy, this package  
adds fun with great drinks and festive glassware

Champagne Upon Boarding

A refreshing welcome aboard greeting,  
this package adds a distinctive touch

## **The Executive Package**

Includes Premium Beverage Service  
and Captain's Wine List

**\$15**

## **The Barista Coffee Bar**

Dark Roasted Kona Coffee with all the accoutrements

**\$4**

# Complements

Prices listed are per person

## **Seafood Extravaganza**

Crab Claws, Chilled Jumbo Gulf Shrimp,  
and Poached Whole Salmon

**\$12**

## **Jumbo Gulf Shrimp**

Served chilled over ice with Fresh Lemons  
and Tangy Cocktail Sauce

**\$8**

## **Oysters on the Half Shell**

Served with a Mango Citrus Relish

**\$5**

## **Snow Crab Claws**

Steamed in a White Wine Court Bouillon  
and served chilled over ice

**\$6**

## **Poached Whole Salmon**

A classic presentation with Capers,  
Bermuda Onion, and Chopped Egg  
served with Rémoulade and  
Mustard Sauces

**\$5**

## **Hors d'Oeuvres**

A balanced collection of Savory Hors d'Oeuvres  
served Butler Style

**\$6**

## **Beluga Caviar**

*Market Price*

## **VIP Cocktail Reception**

Board special honorees fifteen minutes prior to general  
boarding to enjoy Champagne and Savory Hors d'Oeuvres  
in a private reception with your Captain

**\$12**

## **The Essentials Package**

Includes Premium Beverage Service and  
Passed Hors d'Oeuvres

**\$12**

## **Afterthoughts**

Select one of the following savory items as a late night snack:  
Grilled Three Cheese Sandwich with Tomato Bisque, Coney  
Island Hot Dogs, Hot Italian Panini Sandwiches, Garlic and  
Parmesan Crusted Pizza, or Petite Angus Steak Burgers

**\$5**

## Enhancement Stations

Prices listed are per person

### **Shrimp Sauté**

Thai Peanut Shrimp, Shrimp Cremosi, and New Orleans Shrimp sautéed to order served atop Basmati Rice

**\$12**

### **Pan-Asian Influence**

Pea Pods, Napa Cabbage, Mushrooms, Water Chestnuts, and Carrots wok-fried in a Szechuan Chile Sauce and served over Asian Noodles with either Singapore Style Beef or Rock Shrimp

**\$11**

### **Garden Creations**

Sonoma Spinach Salad

Michigan Cherry Salad

Cracked Pepper Caesar Salad

Our Signature Alexander Salad

**\$7**

### **Sushi & Fruishi \***

Sushi, a selection of Vegetables and Ocean Fresh Seafood sliced and rolled to order with Nori and Rice

Fruishi, a clever combination of Sweet Rice and Tropical Fruit accented with Asian Flair

**\$7**

### **Pasta Milano**

Fresh Portobella Ravioli tossed to order with Wild Mushroom Cream Sauce

Campanelle in an Heirloom Tomato Sauce with Basil, Roasted Vegetables, and Olive Oil

**\$8**

### **Roman Panini**

Roasted Red Peppers, Zucchini, Portobella Mushrooms, Red Onions, and Provolone Cheese grilled on Olive Bread

Sun-Dried Tomatoes, Basil, and Fresh Mozzarella Cheese grilled on Herb Focaccia

Salami, Capocollo Ham, Red Onions, and Provolone Cheese grilled on Ciabatta

**\$8**

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Sweet Endings

Prices listed are per person

### **Crêpes Flambé**

French Crêpes flambéed with Ripe Berries and accented with Grand Marnier Whipped Cream

**\$7**

### **Soda Shop**

Creamy Parlor Style Milkshakes and Malts

Root Beer Floats and Boston Coolers

Chocolate, Vanilla, and Cherry Colas

**\$6**

### **Island Fruit Palm**

An elaborate work of art constructed with Fresh Pineapples and Tropical Flowers adorned with fruit laced bamboo skewers and served with a Coconut Rum Whipped Cream

**\$250**

### **Crème Brûlée Station**

Caramelized Traditional, Chocolate, and Cappuccino Custard served with Fresh Seasonal Berries

**\$7**

### **Sweetinis**

Three unique flavor combinations, Crème Caramel, Dark Chocolate Mousse with Raspberry Coulis, and Wild Berry Zabaglione, each layered in its own martini glass

**\$7**

### **Ice Cream Parlor**

Petite versions of classic parlor creations

Banana Split Sundaes made with Strawberry Coulis, Vanilla Bean Gelato, Dark Chocolate Drizzle, Fresh Pineapple, Bananas, and Whipped Cream

Hot Fudge Cream Puffs with Vanilla Bean Gelato, Sanders Hot Fudge, and Whipped Cream

**\$7**

### **The Sweet Collection**

Our private selection of Divine Tortes, Delicate Pastries, and Dessert Favorites accompanied by the Barista Coffee Bar

**\$9**

### **Cheesecake Creamery**

Lemon Wild Berry, Butter Toffee Crunch, and Turtle Brownie Cheesecake swirled to order on marble slabs and served in Vanilla Tuile and Chocolate Cookie Cones

**\$7**

# Concepts & Trends

Customized packages and pricing for your event

## Themes

From the invitation and décor to the entertainment and cuisine, we will set the tone for an escape to another place or time. Here are a few of our favorites:

- ~Brazil's Carnivale
- ~Detroit's Own Motown
- ~Mardi Gras on St. Charles
- ~Hawaiian Luau
- ~A Roman Holiday
- ~Casino Royale
- ~Pirates of the Caribbean
- ~Southern Hospitality

## Local Detroit Events

Attractions in Michigan create added entertainment value for events on the water.

- ~International Freedom Festival Fireworks
- ~2008 Grand Prix.
- ~Hydroplane Races
- ~Venetian Festival
- ~Grosse Pointe Shores Fireworks
- ~2008 PGA Championship

## Culinary Demonstrations

Hands-on culinary training presented to your guests aboard the Ovation. This new trend in entertaining peaks interest, brings people together, and keeps them engaged. Enjoy the expertise, sense of style, and humor of our Culinary Team while they inspire and educate on a topic of your choice. Guests will be invited to participate in the creation of many wonderful delicacies!

## Have You Thought About?

- ~Wine Pairings
- ~Fashion Shows
- ~Team Building Retreats
- ~Dockside Receptions up to 450 (Both Yachts)
- ~Day at the Spa

# Champagne Brunch

Add \$6 per person to upgrade to this menu selection  
Menu includes Standard Beverage Service  
Mimosas with Strawberries

## Beginnings

Exotic Fruit Array

Salmon Gravlax with Bermuda Onions, Capers, and Chive Cream Cheese served on Challah Toast Points

Sweet and Savory Breads, Buttery Scones, French Brioche, and Cinnamon Twists

Creamy Vanilla Yogurt Parfaits with Ripe Peaches, Wild Berries, Tropical Fruit, and Granola

## Chef's Station

French Brioche and Egg Custard Strata with Asparagus Tips, Wild Mushrooms, Roasted Peppers, and Garden Fresh Chives served with a Gruyère Mornay Sauce

Apple-Maple Glazed Ham served with Grilled Pineapple Chutney

Herb Roasted Breast of Turkey served with Cranberry-Orange Aioli

Boursin Cheese and Sausage Strudel

Yukon Gold Gratinée

Bananas Foster French Toast served with Amaretto Whipped Cream and Candied Pecans

## Sweet Endings

Chocolate Dipped Strawberries, Chocolate Eclairs, Rich Chocolate Truffles, and Italian Biscotti

Dark Roasted Kona Coffee

Alcoholic beverages are not served prior to 12 noon on Sunday.

*By selecting this menu, you will receive a 20 percent discount on upgraded Beverage Services and Sweet Ending Stations.*

# *Skyline Executive Lunch*

Menu included in the Initial Per Person Rate  
Available Monday - Friday  
for charters boarding prior to 1:00pm  
Menu includes Standard Beverage Service

## **Admiral's Table**

Imported and Domestic Cheese Collection

Exotic Fruit Array and Vibrant Crudités

## **Bistro Station**

An array of Artisan Breads and Rolls

Mesquite Smoked Turkey,  
Prosciutto, Black Forest Ham,  
Salami, and Tenderloin of Beef

Dill Havarti, Hickory Smoked Gouda,  
and Farmhouse Cheddar

Grilled Portobella Mushrooms  
and Roasted Peppers

Whole Grain Mustards  
Creamy Horseradish  
Herb Aioli

## **Garden Creations**

Sonoma Spinach Salad

Michigan Cherry Salad

Cracked Pepper Caesar Salad

Our Signature Alexander Salad

## **Sweet Endings**

Warm Chocolate Chip Cookies

Decadent Dark Chocolate Brownies

Dark Roasted Kona Coffee

# *Whittier*

Menu included in the Initial Per Person Rate  
Menu includes Standard Beverage Service

## **Admiral's Table**

Imported and Domestic Cheese Collection

Exotic Fruit Array

## **Harvest Collection**

Fire-Roasted Fennel, Asparagus,  
Red Peppers, Zucchini, and Eggplant

Vibrant Crudités with Curry Dill Dip

Heirloom Tomatoes and Persian Cucumbers tossed  
with Feta Cheese and a Mediterranean Vinaigrette

## **Carve Station**

Roasted Tenderloin of Beef  
with Creamy Horseradish

Herb Roasted Breast of Turkey  
with Chutney and Mustards

Baby Greens, Shaved Irish White Cheddar, Pecans,  
and Michigan Cherry Balsamic Vinaigrette

Artisan Breads and Rolls

## **Chef's Station**

Idaho Potato Torta with Garlic, Cream,  
Gruyère Cheese, Green Onion, and Fresh Herbs baked  
and served to order with a Sweet Tomato Chutney  
or Prosciutto Gorgonzola Cream

## **Sweet Endings**

Petite Pastries

Dark Roasted Kona Coffee

## **Recommended Enhancement**

### **Hors d'Oeuvres**

A balanced collection of Savory Hors d'Oeuvres  
served Butler Style

**\$6**

# Da Vinci

Add \$8 per person to upgrade to this menu selection  
Menu includes Standard Beverage Service

## **Al Fresco**

Imported and Domestic Cheese Collection

Exotic Fruit Array and Vibrant Crudités

## **Antipasti Station**

Capocollo Ham, Genoa Salami,  
Provolone Cheese, Varietal Olives,  
and Pepperoncini

Grilled Herb Marinated Vegetables

Fresh Baked Focaccia Bread, Turin Grissini,  
and Bruschetta served with Infused Olive Oils

## **Dalla Cucina**

Garlic and Balsamic Marinated Beef Medallions  
served on top of thinly sliced Sautéed Eggplant  
rolled with Ricotta and Tomato Sauce

Parmesan Encrusted Chicken Breast  
served on top of Slow-Cooked Mushroom  
and Baby Artichoke Ragoût

## **Pasta Milano**

Fresh Portobella Ravioli tossed to order  
with Wild Mushroom Cream Sauce

Campanelle in an Heirloom Tomato Sauce  
with Basil, Roasted Vegetables, and Olive Oil

## **La Dolce Vita**

Petite Venetian Creations & Biscotti

Dark Roasted Kona Coffee

## **Recommended Enhancement**

### **Cheesecake Creamery**

Lemon Wild Berry, Butter Toffee Crunch, and Turtle  
Brownie Cheesecake swirled to order on marble slabs  
and served in Vanilla Tuile and Chocolate Cookie Cones  
**\$7**

*By selecting this menu, you will receive a 20 percent discount  
on upgraded Beverage Services and Sweet Ending Stations.*

# Motown

Add \$9 per person to upgrade to this menu selection  
Menu includes Standard Beverage Service

## **Baby Love**

Imported and Domestic Cheese Collection

Exotic Fruit Array and Vibrant Crudités

## **What's Going On**

Creamy Tomato Bisque in a Demitasse Cup

Gouda, Jarlsberg, and Manchego Cheese  
grilled on Artisan Bread

## **Heatwave**

Petite 100% Angus Steak Burgers grilled with Sweet Onions  
served with Spicy Smoked Tomato Catsup, Wasabi Mustard,  
and Roasted Garlic Aioli

Beer Battered Pub Fries salted and served with  
Malt Vinegar

## **You Can't Hurry Love**

Mildly Spiced Pork Bratwurst served with Honey Crisp Apple  
Sauerkraut and Stone Ground Mustards

Chicken, Maple Sugar, and Apple Smoked Sausage served  
with Shaved Gouda Cheese and Ginger Peach Relish

Chili Shoestring Vidalia Rings

## **Twist and Shout**

Creamy Parlor Style Milkshakes and Malts

Root Beer Floats and Boston Coolers

Chocolate, Vanilla, and Cherry Colas

## **I Can't Help Myself**

Banana Cream Pie with Fresh Banana Slices,  
Banana Custard, and Malibu Rum Whipped Cream

Boston Cream Pie with Vanilla Chiffon, Bavarian Cream,  
and Rich Chocolate Ganache

Chocolate Cream Pie with a Chocolate Cookie Crust,  
Belgian Chocolate Mousse, and Kahlua Whipped Cream

Dark Roasted Kona Coffee

*By selecting this menu, you will receive a 20 percent discount  
on upgraded Beverage Services and Sweet Ending Stations.*

# South Pacific

Add \$10 per person to upgrade to this menu selection  
Menu includes Standard Beverage Service

## **Tahiti**

Imported and Domestic Cheese Collection

Exotic Fruit Array and Vibrant Crudités

## **Maui**

Acapulco Shrimp Salsa with Avocado, Jalapeno Peppers,  
and Cilantro served with Blue Corn Chips

Mahi Mahi Ceviche with Mango and Papaya served with  
Won Ton Crisps and Taro Chips

Seared Sesame Seed Encrusted Ahi carved to order

## **Cook Islands**

Mandarin Crêpes with Roasted Vegetables and Almond Pesto  
served with either Grilled Shrimp and Papaya Mojito Relish  
or Slow-Braised Pork with Black Bean Salsa

## **Samoa**

Coconut Chicken Breast with Grilled Pineapple  
and Coconut Chutney

Hearts of Romaine, Fried Won Ton Crisps, Toasted  
Black Sesame Seeds, Papaya, Scallions, Sliced Celery,  
and Red Peppers tossed in a Ponzu Sauce

## **Tonga**

Caribbean Beef Tenderloin with Maui Onion Relish

Calypso Corn and Toasted Macadamia Nut Salad

Sweet and Savory Island Rice

## **Fiji**

Pineapple Upside-Down Cake flambéed with Coconut Rum  
served with Coconut Ice Cream and topped with Caramelized  
Macadamia Nut Sauce

Dark Roasted Kona Coffee

## ***Recommended Enhancement***

### **Island Fruit Palm**

An elaborate work of art constructed with Fresh Pineapples  
and Tropical Flowers adorned with fruit laced bamboo  
skewers and served with a Coconut Rum Whipped Cream  
**\$250**

*By selecting this menu, you will receive a 20 percent discount  
on upgraded Beverage Services and Sweet Ending Stations.*

# Promenade

Add \$12 per person to upgrade to this menu selection  
Menu includes Standard Beverage Service

## **Fruit and Cheese Mélange**

Imported and Domestic Cheese Collection

Exotic Fruit Array

## **Le Marché**

French Baguettes presented with a mélange of Fire-Roasted  
Vegetables, grilled to perfection, and tossed in a Basil Pesto  
Vinaigrette served with an Herbed Boursin Cheese  
or Mediterranean Aioli

## **Pan-Asian Station**

Pea Pods, Napa Cabbage, Mushrooms, Water Chestnuts,  
and Baby Carrots wok-fried in a Szechuan Chile Sauce  
and served over Asian Noodles with either Rock Shrimp  
or Singapore Style Beef

## **Carve Station**

Roasted Tenderloin of Beef  
with Creamy Horseradish

Herb Roasted Breast of Turkey  
with Chutney and Mustards

## **Pastatini Flambé**

Asparagus, Red Peppers, and Summer Squash  
sautéed in a Tomato Vodka Sauce with Penne

Tri-Color Potato Dumplings, Pancetta, Garlic, and Peas  
flambéed with Grappa, tossed in a Parmesan Cream Sauce,  
and served over Spinach Chiffonade

## **Sweet Endings**

Sweet Spoons

Petite Pastries

Dark Roasted Kona Coffee

## ***Recommended Enhancement***

### **The Sweet Collection**

Our private selection of Divine Tortes, Delicate Pastries,  
and Dessert Favorites accompanied by the Barista Coffee Bar  
**\$9**

*By selecting this menu, you will receive a 20 percent discount  
on upgraded Beverage Services and Sweet Ending Stations.*

# Meridian

Add \$26 per person to upgrade to this menu selection  
Menu includes Standard Beverage Service

## **Admiral's Table**

Imported and Domestic Cheese Collection

Exotic Fruit Array and Vibrant Crudités

## **Mediterranean Station**

Savory Spreads inspired with Old World Flavors  
complemented with Marinated Olives and Peppers  
served with Flatbreads, Crostinis, and Artisan Breads

## **Brazilian Carve Station**

Tenderloin of Beef seasoned with Sea Salt  
and Garlic served with Chimichurri Sauce

Frango Chicken Breast wrapped with Prosciutto  
served with Sweet and Sour Onion Relish

Baby Green Salpicão Salad with Roasted Corn  
and Black Beans drizzled with a Caramelized Pineapple  
and Coconut Vinaigrette

## **Pastel Frito**

Manchego Cheese and Potato Filled Pastry  
pan-fried to order and served with flavorful sauces

## **Scampi Bruschetta Station**

Prawns sautéed in Garlic, Lemon, Butter,  
and White Wine served on Crusty Italian Bread

## **Sweet Endings**

Sweetinis, three unique flavor combinations, Crème  
Caramel, Dark Chocolate Mousse with Raspberry  
Coulis, and Wild Berry Zabaglione, each layered in  
its own martini glass

Petite Pastries

Dark Roasted Kona Coffee

## **Recommended Enhancement**

### **The Executive Package**

Includes Premium Beverage Service  
and Captain's Wine List  
**\$15**

*By selecting this menu, you will receive a 20 percent discount  
on upgraded Beverage Services and Sweet Ending Stations.*

# Somerset

Add \$36 per person to upgrade to this menu selection  
Menu includes Standard Beverage Service

## **Admiral's Table**

Imported and Domestic Cheese Collection

Exotic Fruit Array and Vibrant Crudités

## **Ocean's Array**

Chilled Jumbo Gulf Shrimp

Snow Crab Claws

Poached Whole Salmon

Seared Sesame Seed Encrusted Ahi

## **Insalata Verde**

Tropical Slaw with Jicama, Exotic Fruits, Red Peppers,  
and Fresh Mint tossed in a Mango Vinaigrette

Sonoma Salad with Baby Greens, Strawberries, Red Onions,  
Feta Cheese, and Walnuts tossed in a Green Goddess Dressing

Salads served in Crisp Asian Rice Noodle Baskets

## **Act I**

Seared Beef Tenderloin Medallions with Bordelaise Sauce  
presented with Caramelized Onion Duchess Potatoes  
and Roasted Baby Asparagus with Hollandaise Sauce

## **Act II**

Grilled Breast of Capon with Tequila Lime Sauce

Presented with Black Bean and Roasted Corn Quinoa Timbale  
and a Cornbread Madeleine

## **Sweet Endings**

Petit Gâteaux, an exclusive array of Light Chiffon Tortes  
layered with Rich Mousses and Fresh Fruit

Petite Pastries

Dark Roasted Kona Coffee

## **Recommended Enhancement**

### **The Essentials Package**

Includes Premium Beverage Service and Passed Hors d'Oeuvres  
**\$12**

*By selecting this menu, you will receive a 20 percent discount  
on upgraded Beverage Services and Sweet Ending Stations.*

# Wedding Packages

## **Ensemble Wedding Package**

Floral Package

- ~Bride's Bouquet and Groom's Boutonniere
- ~Maid of Honor's Bouquet
- ~Best Man's Boutonniere
- ~Table Centerpieces for Main Salon
- ~Three Medium Floral Arrangements for Action Stations

Disc Jockey Entertainment - Coverage up to 6 Hours

White Chair Covers with Sashes and Floor-Length Linens

Custom Wedding Cake

Additional 1/2 Hour Dockside Time for Ceremony

*Includes a 20 percent discount on wedding invitations*

## **Harmony Wedding Package**

Floral Package

- ~Bride's Bouquet and Groom's Boutonniere
- ~Maid of Honor's Bouquet
- ~Best Man's Boutonniere
- ~Table Centerpieces for Main Salon
- ~Three Medium Floral Arrangements for Action Stations

Wedding Photography

- ~Coverage up to 10 Hours
- ~Complete Wedding Album
- ~11 x 14 Wall Portrait

Disc Jockey Entertainment - Coverage up to 6 Hours

White Chair Covers with Sashes and Floor-Length Linens

Custom Wedding Cake

Champagne Upon Boarding

Premium Bar Service

Additional 1/2 Hour Dockside Time for Ceremony

*Includes a 20 percent discount on wedding invitations*

# Wedding Packages

## **Symphony Wedding Package**

Floral Package

- ~Bride's Bouquet & Groom's Boutonniere
- ~Maid of Honor's Bouquet
- ~Best Man's Boutonniere
- ~Table Centerpieces for Main Salon
- ~Three Medium Floral Arrangements for Action Stations

Wedding Photography

- ~Coverage up to 10 Hours
- ~Complete Wedding Album
- ~11 x 14 Wall Portrait

Disc Jockey Entertainment - Coverage up to 6 Hours

White Chair Covers with Sashes and Floor-Length Linens

Custom Wedding Cake

Champagne Upon Boarding

Premium Bar Service

Valet Service - Coverage up to 6 Hours

Fare-Thee-Well Long Stemmed Roses and Fresh Baked Chocolate Chip Cookies

Afterthoughts

Select one of the following savory items as a late night snack:

- ~Grilled Three Cheese Sandwich with Tomato Bisque
- ~Coney Island Hot Dogs
- ~Hot Italian Panini Sandwiches
- ~Garlic and Parmesan Crusted Pizza
- ~Petite Angus Steak Burgers

Additional 1 Hour Dockside Time

*Includes a 25 percent discount on wedding invitations*

***For pricing, please refer to the following page.***

# Wedding Package Pricing

All prices are in addition to the Charter Rate and the Initial Per Person Rate. (See Ovation Charter Pricing)

**Ensemble Wedding Package** \$6,500  
plus an additional \$4 per person

**Harmony Wedding Package** \$9,500  
plus an additional \$10 per person

**Symphony Wedding Package** \$11,500  
plus an additional \$10 per person

**Intimate Wedding Ceremony Site**  
Available in company with your charter  
\$750

**Wedding Service**  
Performed by one of our esteemed licensed captains  
Available in company with your charter  
\$750

*Our charter specialist can assist you with additional services and amenities.*

25 percent Applicable Tax and Service Charge is additional

# Ovation Charter Pricing

## Full Service Charter Rates

Docking is also available at the GM Renaissance Center and Rivard Plaza

### Three Hour Charters

Monday - Friday Per person rate plus \$2,250  
between 7:00am - 4:00pm

Saturday - Sunday Per person rate plus \$3,650  
between 7:00am - 4:00pm

Sunday - Tuesday Per person rate plus \$4,850  
between 4:00pm - 2:00am

Wednesday - Friday Per person rate plus \$6,450  
between 4:00pm - 2:00am

### Four Hour Charters

Wednesday - Friday Per person rate plus \$7,850  
between 4:00pm - 2:00am

Saturday Per person rate plus \$9,850  
between 4:00pm - 2:00am

### Additional Time

Additional Hour of Cruising \$1,900  
Additional Hour of Dockside \$1,500

### Prelude

A ½ hour of dockside time added to your boarding time \$900  
with continuous Beverage Service

### Encore

A ½ hour of dockside time added to the end of your event \$900  
with continuous Beverage Service (Available Sunday - Friday)

### Per Person Rate

Initial Per Person Rate \$49

Whittier Menu (or Skyline Executive Lunch) and  
Standard Beverage Service included

The following upgrades may be added to the \$49 Per Person Rate

Champagne Brunch	Per person rate plus	\$6
Da Vinci	Per person rate plus	\$8
Motown	Per person rate plus	\$9
South Pacific	Per person rate plus	\$10
Promenade	Per person rate plus	\$12
Meridian	Per person rate plus	\$26
Somerset	Per person rate plus	\$36

25 percent Applicable Tax and Service Charge is additional





INFINITY - OVATION  

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YACHT CHARTERS

WWW.INFINITYANDOVATION.COM (586) 778-7030