



PIONEER CRUISES

LUXURY BOAT CHARTER

Love, Laughter & Happily Ever After

Luxury cruise weddings

Pioneer cruises invite you to Tie the Knot and exchange vows with the background of exquisite Toronto skyline and harbor's natural beauty, floating on our different beautiful vessels

Our *nautical nuptials* package include:

Ceremony

. An indoor/outdoor wedding location for 4 hours. extra time can be purchased.

. Beautiful chivalry chairs laid in conference style

. A Non-denominational wedding officiant (or you can bring your own).

.standing microphones .

. A wedding day co-ordinator to co-ordinate between your different vendors.

. Pre-recorded music.

. All our navigational staff and deckhands to make your day special, effortless and memorable

Food and beverage package can be customized according to your needs with our event manager. Sit back and relax and let us convert [your ideas of a dream wedding to a memorable reality](#)

Aside from cruise weddings, there are other ways to felicitate your love on our vessels. Host a pre wedding party or post wedding reception, engagements, vow renewal anniversaries, bachelor, bachelorette, bridal showers, Sangeet (musical night), Mehndi (henna party) etc.

Reception

.Round or rectangular tables and chivalri chairs.

.Our house linen. (can be changed to your choice for a nominal upcharge).

.Two bottles of wine on every table.

There is an option of pre plated, family style and buffet Menus.

Menus

All our menus include a pass around service of a variety of 4 different hor'devours (3 pcs of appetizers per person) plus alcoholic /non alcoholic fruit punch in summer or tomato soup shot in October weddings. Tea and coffee station is complimentary with all packages.

Hor'devours Choices

Vegetarian

Artichoke pinwheels.
Mozzarella sticks with marinara sauce.
Veggie cutlets with tamarind sauce
Jalapeno poppers with sweet chilli sauce
Spring rolls
Goat cheese stuffed Mushroom caps
Bruschetta
Veggie skewers
Fried mac & cheese bites

Non Vegetarian

Spicy chicken fingers.
Italian meatballs with pesto sauce.
Meat cutlets with tamarind sauce.
Buffalo chicken wings.
Fried calamari.
Corn bread bites with pulled pork
Chicken Skewers
shrimp cocktail shooter**
Baby lamb chops **

** Extra Charge

Plated dinner option

Choice of one salad **or** soup.

Salad:

Ceaser salad with croutons and bacon or

Greek salad with feta or

Garden salad with Italian dressing or

Classic house salad or

kale salad with cranberries, walnuts and feta

Soup

Hot tomato soup with croutons or

Italian wedding soup or

Minestrone or

Curried lentil soup or

Chicken and vegetable soup.

Main course

All entrees are served with a choice of **Two sides**

Options

Garlicky mashed potatoes.

Oven roasted potatoes

Scalloped potatoes

Stir fried or steamed vegetables

Pasta with vegetables

Rice pilaf

Entrée

Choice of one

Grilled lemon fish with asparagus or

Grilled Atlantic salmon fillet glazed with butter or

Herb crusted pork tenderloin served with maple mustard sauce or

Beef wellington or

Pan roasted grilled chicken or

Roasted prime rib or newyork striplion with natural beef juice.

Vegetarian options

Eggplant parmesan or

Lemon and herbs grilled cauliflower steak or

Mushroom risotto or

Vegetable wellington

Dessert

Choice of one

New York cheese cake topped with chocolate shavings or cherry sauce.

Or

Lemon meringue tarts

Or

Crème brulee served with fresh berries.

Or

Ice cream cups with fresh fruits.

(choice of vanilla, chocolate and strawberry)

Client can upgrade menu by adding a second entrée or dessert for an additional charge.

All prices are quoted on the basis of a minimum of 100 guests.

All prices are subjected to 18% gratuity and 13% hst

Certain conditions may apply.

BUFFET STYLE DINNER OPTION.

All selections include home made bread with whipped butter,sweet table and freshly brewed coffee & tea.

Cold selection

Choice of **two**

Ceaser salad with croutons and bacon or

Greek salad with feta or

Garden salad with Italian dressing or

Classic house salad or

Caprese salad or

Crudites platter

Hot selection

Choice of **two**

Lemon/rosemary roasted potatoes or

Garlicky green beans or

Smashed potatoes or

Honey glazed carrots or

Garlic buttered veggie medley or

Minestrone or

Chicken and vegetable soup.

Entrée

Choice of **two**

Roasted beef sirloin with beef gravy.

Chicken supreme with herbed chicken juice

Honey glazed ham

Beef tenderloin

Atlantic salmon baked with lemon dill sauce.

Chicken caccitore.

Pasta primavera

Fettuccine alfredo

Lemon and herbs grilled cauliflower steak

Mushroom risotto

Beverages

Soft drinks/juices/water are included with the food.

Option of host bar ,open bar or cash bar is there.

client will be charged according to his choice.

If bar revenue is less then \$ 750.00,a bartender surcharge of \$40.00 per hour
per bartender will be charged.

All packages are priced for a minimum of 100** guests

**If above is not suitable for your palette, we offer vessel chartering and you can bring your own caterer. Per guest service charge will be applied.
Certain conditions apply.**

Group of 25 or less or budget-oriented guests can join our public cruises.

For different cuisine menus please check us out on our website:

Looking forward to sail with you...



Get in touch :- 416 391 1888 Info@pioneer cruises.com www.pioneer cruises.com