



Onboard Wedding Reception Options



*Specializing in Cruise Ship & Destination Weddings
Exclusively for Holland America Cruise Lines*

Royal Ocean Events Inc.

Receptions

We have reception options for 2 to 200!

If you have more than **8 non-sailing guests**, one of the options below must be booked, If you have more than 6 guests we strongly recommend that you upgrade your cake and order additional champagne (*each bottle gives approx.5 glasses*)so that you can have cake cutting and champagne toast to celebrate your special day.

The receptions are held in one of the lounges onboard the ship; the location will depend on the size of your wedding, the type of reception that is booked and the ship.

If you have any questions, ask your wedding consultant to go over the reception options with you.

Option for smaller wedding parties – for 2 - 9 people or can be added to the following receptions.

Finger Foods -These options are perfect for the small group

Standard Hors d' Oeuvres	\$14.00 per dozen
Premium Hors d' Oeuvres	\$17.00 per dozen
Deluxe Hors d' Oeuvres	\$26.00 per dozen
Assorted Finger sandwiches	\$17.50 per dozen
Assorted Cold Canapés (9incl. seafood)	\$21.50 per dozen
Selection of Imported cheese	\$ 9.50 per person
Shrimp Cocktail	\$15.00 –(5) five jumbo prawns with condiments
Fruit Platter	\$10.00 per person Min 25 guests
3 Chocolate Dipped Strawberries	\$ 5.00 per plate
Sweet Temptation	\$12.00 per person

*Ask your consultant for the selection options for the above

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The following receptions have a minimum of 10 people to a maximum of 200+ people; the prices listed are per person in addition to a coordinating fee. The receptions will be held in a lounge onboard, the location will depend on the ship you are sailing and the size of your wedding. ***Please note reception coordinating fees at the end of the Reception options.**

Cocktail Hour with Hot & Cold Hors d' Oeuvres

–For receptions of 10 or more / Reception coordinating fee applies

PLEASE NOTE: This selection is not considered a “meal”. Please consider a buffet reception, if your wedding is taking place on the first day of the cruise as guests will be hungry and won’t have had eaten very much all day.

*This reception comes with an open bar and a choice of 4 hot **and** 4 cold Hors d' Oeuvres served butler style. Or you can choose to have the non-alcoholic version with soft drinks, tea and coffee and 4 hot and 4 cold Hors d' Oeuvres. Holland America will try to accommodate as many of our choices as possible, but due to availability of food items some hors d' oeuvres may not be available Therefore, Holland America reserves the right to substitute different food items for your reception.*

Cold Hors d' Oeuvres

Caviar Canapé	Goose Liver Pate Canapé
Crabmeat Canapé	Lobster Medallions on a Canapé
Borsin Cheese w/ Peppercorn	Stuffed Cherry Tomato and Smoked Salmon
Rolled smoked Salmon w /Caviar	Cold Jumbo Shrimp
Stuffed Olives wrapped in Anchovies	Stuffed Cherry Tomato w/Albacore Tuna
Bite size Pastry w/ shrimp salad or chicken salad	

Hot Hors d' Oeuvres

Pork, chicken or beef Sate	Chicken Wings – Oriental, Spicy or plain
Potato Skins w/ assorted dips	Breaded Mozzarella sticks
Breaded Oysters	Swedish Meatballs
Butterballs'	Chicken Mousse
Curried Shrimp	Escargot wrapped in bacon
Bite Size Pizza	Breaded Fantail Shrimp
Cheese Balls	Rumaki (chicken liver wrapped in bacon)
Salmon Nuggets	Egg Rolls
Breaded Scallops	Dates wrapped in Bacon
Chicken or Shrimp Wonton	Shrimp Puffs
Curry Chicken Puffs	Crab Ragoon

Hot & Cold Hors d' Oeuvres Pricing

<u>Reception type</u>	<u>Open Bar pp</u>	<u>Non-alcoholic pp</u>	<u>Child Rate: 6-12 years</u>
1 Hour Hot & Cold Hors d' Oeuvres	\$38.00	\$33.40	\$16.50
1 ½ hour Hot & Cold Hors d' Oeuvres	\$48.35	\$41.75	\$20.73
2 hour Hot & Cold Hors d' Oeuvres	\$56.40	\$49.50	\$24.75

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Standard Wedding Buffet - * Reception Coordination fee applies

Hors d'oeuvres

Imported and domestic cheese display with crackers

Smoked Salmon with Condiments

Sesame chicken skewers with chilli sauce

Mini Maine crab cakes with horseradish aioli

Fresh - fruit kabobs

Salads

Caesar salad with ciabatta croutons

Farm-raised greens with roasted vegetables and balsamic vinaigrette

Mesclun salad with grape tomatoes, Bermuda onion, mushrooms, and herb vinaigrette

Entrées

Carved Beef sirloin with rosemary and garlic seasoning topped with cabernet-and-wild-mushroom demi-glace

Grilled Salmon steak topped with Kalamata-olive tapenade and sweet-basil cream sauce

Vegetable primavera over fussily pasta

Amaretto-sautéed green beans with toasted almonds

Roasted new potatoes with fresh rosemary and onions

Assorted fresh-baked rolls

Desserts

Chocolate-dipped strawberries

Warm Banana Bread Pudding with crème Chantilly

Chocolate Decadent Cake

Rich cake layered with seductive framboise ganache, topped with northwest fruit compote

Raspberry Mille Feuillie

Layers of fresh raspberries and crème de cassis in filo dough

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Deluxe Wedding Buffet Package - * Reception Coordination fee applies

Hors d'oeuvres

Mirrored vegetable crudités, assorted hard and soft ripened cheeses, fresh seasonal fruit with cool dipping sauce, mixed olives and gourmet crackers

Tandoori chicken skewers

Wild-mushroom filo triangles

Baked Brie with toasted almonds, apples, and honey in puff pastry

Mixed-olive tapenade crostini

Scallops wrapped in Bacon

Ice Shrimp Cocktail

Salads

Caesar salad with ciabatta croutons

Farm-raised greens with roasted vegetables and balsamic vinaigrette

Salad Niçoise with albacore tuna, Kalamata olives, and feta cheese

Chilled crab and shrimp with lemon-dressed field greens

Composed salad with micro-greens, roasted red peppers and artichokes, and goat cheese

Entrées

Beef Wellington with wild-mushroom-and-cabernet demi-glace

Roast Cornish game hen with onion comfit and an orange basil vinaigrette

Lobster-stuffed Ling Cod with mussels in a saffron cream sauce

Julienne Spring Vegetables

Red Bliss Mashed Potato

Assorted fresh-baked rolls and baguettes

Desserts

Chocolate-dipped strawberries

Warm Banana Bread Pudding with crème Chantilly

Chocolate Decadent Cake

Rich cake layered with seductive framboise ganache, topped with northwest fruit compote

Raspberry Mille Feuillie

Layers of fresh raspberries and crème de cassis in filo dough

Coffee and tea service

Buffet Pricing

<u>Reception type</u>	<u>Open Bar pp</u>	<u>Non-alcoholic pp</u>	<u>Child Rate: 6-12 years</u>
1 hour Standard Buffet	\$65.00	\$57.00	\$28.50
1 ½ hour Standard Buffet	\$75.00	\$65.00	\$32.50
2 hour Standard Buffet	\$85.00	\$73.00	\$36.60
1 hour Deluxe Buffet	\$75.00	\$65.00	\$32.50
1 ½ hour Deluxe Buffet	\$85.00	\$73.00	\$36.50
2 hour Deluxe Buffet	\$95.00	\$81.00	\$40.50

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Dining Room Sit down Luncheon - \$40.00 per person

Reception

Mesclun Baby Greens with a honey sesame crusted chicken medallion, dried Cranberries and a plum vinaigrette

Tomato and Basil Bisque

Filet Mignon with Mustard Horseradish Sauce grilled asparagus, gratin dauphinoise potatoes

Or

Mizo Glazed Salmon Fillet Asparagus spears and scallion mashed potatoes

Or

Wild Mushroom Ravioli in Pesto sun dried tomatoes, broccoli florets and crispy julienne of white leek

Raspberry Mille Feuille - layers of fresh raspberries and crème de cassis in filo dough

Includes one glass of champagne or wine

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Reception Coordinating Fees

The following Reception coordinating fees are applicable to all wedding receptions booked. If all your guests are sailing you do not have to have a reception, but would be required to increase your cake and champagne to serve all guests. In order to have more than 2 non-sailing guests onboard one of the reception options must be booked.

Up to 10 people	Basic Fee \$200.00
11 – 20 people	\$275.00
21 – 30 people	\$350.00
31 - 40 people	\$425.00
41 – 50 people	\$500.00
51 – 60 people	\$575.00
61 – 70 people	\$650.00
71 – 80 people	\$725.00
81 – 90 people	\$800.00
91 – 100 people	\$875.00
101 - 110 people	\$950.00
111 –120 people	\$1025.00
121 –130 people	\$1100.00
131 –140 people	\$1175.00
141 –150 people	\$1250.00
151 –160 people	\$1325.00
161 - 170 people	\$1400.00
171 –180 people	\$1475.00
181- 190 people	\$1550.00
191 –200 people	\$1625.00

*Children age 5 and under can attend at no charge