

## Reception Options: for shipboard receptions



All receptions are 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.

Receptions	Adults	Child (5 - 12 years)
1 hour open bar with hot and cold hors d'oeuvres	\$38.00	\$16.70
1 ½ hour open bar with hot and cold hors d'oeuvres	\$48.35	\$20.73
2 hour open bar with hot and cold hors d'oeuvres	\$56.40	\$24.75
1 hour soft drinks, tea & coffee / hot/cold hors d'oeuvres	\$49.50	\$16.70
1 ½ hour soft drinks/tea/coffee / hot/cold hors d'oeuvres	\$41.45	\$20.73
2 hour soft drinks, tea & coffee / hot/cold hors d'oeuvres	\$49.50	\$24.75
Standard buffet with 1 hour open bar	\$65.00	\$28.50
Standard buffet w/ 1 ½ hour open bar	\$75.00	\$32.50
Standard buffet w/ 2 hour open bar	\$85.00	\$36.50
Deluxe buffet with 1 hour open bar	\$75.00	\$32.50
Deluxe buffet w/ 1 ½ hour open bar	\$85.00	\$36.50
Deluxe buffet with 2 hour open bar	\$95.00	\$40.50

## Receptions continued:



## Reception Menu - Hot & Cold Hors d' Oeuvres

Holland America will try to accommodate as many of your 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  
Crabmeat canapé  
Borsin cheese w/ peppercorn  
Rolled smoked salmon w/ caviar  
Stuffed olives wrapped in anchovies  
Bite size pastry w/shrimp salad or chicken mousse

Goose liver Pate canapé  
Lobster medallions on canapé  
stuffed cherry tomato and smoked salmon  
Cold jumbo shrimp  
Stuffed cherry tomato w/ albacore tuna

### Hot Hors d' Oeuvres

Pork, chicken or beef sate  
Potato skins w/ assorted dips  
Breaded oysters  
Bitterballs  
Curried shrimp  
Bite size pizza  
Cheese balls  
Salmon nuggets  
Breaded scallops  
Chicken or shrimp wonton  
Curry chicken puffs

Chicken wings - oriental, spicy or plain  
Breaded Mozzarella sticks  
Swedish meatballs  
Chicken mousse  
Escargot wrapped in bacon  
Breaded fantail shrimp  
Rumaki (chicken liver wrapped in bacon)  
Egg rolls  
Dates wrapped in bacon  
Shrimp puffs  
Crab ragoon

### Vegetarian Selections

#### Cold Hors d' Oeuvres

Vegetable crudités w/ dip  
Grilled Portobello mushrooms  
Grilled asparagus w/honey mustard dip  
Hummus  
Assorted sliced fruit plate w/lemon honey yogurt dip  
Stuffed deviled eggs

Dolmas  
Grilled vegetable antipasti  
Endive w/pesto encrusted goat cheese  
Melon balls w/green peppercorn & mint

#### Hot Hors d' Oeuvres

Vegetable quiche - bite size  
Mushroom stuffed w/ cream cheese & walnuts  
Olive & tomato tapanade w/crostini  
Vegetarian Thai spring rolls  
Peeking style tofu wonton

Vegetable tempura  
Brushetta  
Babaganouch in phylo dough  
Sweet and sour deep fried tofu  
Garlic roasted pita chips w/ blue cheese & chive dip

## **Standard Wedding Buffets**

### **Hors d'oeuvres**

*Imported and domestic cheese display with crackers*  
*Smoked Salmon with Condiments*  
*Sesame chicken skewers with chili 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*

## ***Deluxe Wedding Buffet Package***

### ***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 confit 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*

## ***Reception Coordinating Fee's***

The following coordinating fees are applicable to wedding receptions booked. Once you have 10 guests attending your ceremony, one of the reception options must be booked, unless all your guests are sailing, then just cake and champagne upgrades will be required.

10 people - basic fee	\$200.00
11 - 20 people	\$275.00
21 - 30 people	\$350.00
31.40	\$425.00
41.50	\$500.00
51.60	\$575.00
61.70	\$650.00
71.80	\$725.00
81.90	\$800.00
91.100	\$875.00
101.110	\$950.00
111.120	\$1025.00
121.130	\$1100.00
131.140	\$1175.00
141.150	\$1250.00
151.160	\$1325.00
161.170	\$1400.00
171.180	\$1475.00
181.190	\$1550.00
191.200	\$1625.00

**Children under 5 years old are not counted in these totals**

### **Champagne:**

Chase Limogere brut	\$ 28.00 per bottle
Domaine Ste. Michelle, Cuvee Brut	\$35.00 per bottle
Moet Brut, Imperial, France	\$65.00 per bottle
Non-alcoholic	\$20.00 per bottle

### **Cake upgrades:**

The ship makes the cakes that are included with the wedding packages, for shipboard weddings. You will have the choice of vanilla or chocolate cake with all white icing. They are single tier cakes that feed up to 8 guests.

Single Tier Cake to serve up to 25 people	\$ 125.00
2 Tier Cake to serve up to 50 people	\$ 250.00
3 Tier cake to serve up to 75 people	\$ 375.00
More than 75 guests, addition person per slice	\$ 5.50