



VOLUNTEER PRINCESS

Cruises



A VENUE AS UNIQUE AND SPECIAL AS YOU

YOUR DREAM WEDDING IS WAITING FOR YOU.

Situated along Knoxville's beautiful riverfront, the Volunteer Princess is a luxury yacht designed with you and your guests in mind. Our venue allows you to experience both modern luxury and classic design as you prepare for marriage. Feel confident on your wedding day or during your rehearsal dinner as our two fully enclosed and climate-controlled decks allow us to set sail year-round regardless of weather. From cakes to menus to flowers and linens, our all-inclusive wedding packages ensure your nuptials are splendid. Choose the venue as unique as you, and let our Volunteer Princess Cruises team create your perfect wedding event!

WHY YOU'LL LOVE THE VOLUNTEER PRINCESS:

- 96-foot privately chartered luxury yacht
- Two fully enclosed and climate-controlled decks
- A bridal room to host you and your bridesmaids
- All-inclusive packages created with reputable vendors
- On-site event planning with your style, budget, and vision in mind.

THE VOLUNTEER PRINCESS



CAPACITY

COCKTAIL: 132

BUFFET: 100

PLATED: 116

LENGTH: 96 feet

MAIN DECK

Dining area

Access to exterior deck

Portable bar

Flat screen TV

UPPER DECK

Dining area

Outdoor lounge area

Fully stocked bar

Flat screen TV

*Our maximum capacity for a ceremony *and* reception on board is 100 guests. The following packages do not include applicable sales tax or gratuity.



RECEPTION PACKAGES

ADMIRAL'S RECEPTION

INCLUDED:

30 Minutes Boarding and
3.5-Hour Cruise

Buffet, Plated Dinner, or
Heavy Hors d'Oeuvres
Admiral's Bar Package
Magpie's Bakery Wedding
Cake with Fresh Flowers,
Satin Ribbon, & a Super
Deluxe Flavor

Fresh Floral Centerpieces
Disc Jockey
Sparkler Send-off

Dining Tables & Chairs
Napkins & Table Runners
White Table Linens
Glassware, China, and
Flatware

Bartenders, Servers, and
Cruise Coordinator
All Incidentals

RATES:

\$7,000 for up to 50 guests
\$65 per additional guest

COMMODORES'S RECEPTION

INCLUDED:

30 Minutes Boarding and
3-Hour Cruise

Buffet, Plated Dinner, or
Heavy Hors d'Oeuvres
Commodore's Bar Package
Magpie's Bakery Wedding
Cake with Fresh Flowers &
a Deluxe Flavor

Fresh Floral Centerpieces
Disc Jockey
Sparkler Send-off

Dining Tables & Chairs
Napkins & Table Runners
White Table Linens
Glassware, China, and
Flatware

Bartenders, Servers, and
Cruise Coordinator
All Incidentals

RATES:

\$6,000 for up to 50 guests
\$55 per additional guest

CAPTAIN'S RECEPTION

INCLUDED:

30 Minutes Boarding and
2.5-Hour Cruise

Buffet, Plated Dinner, or
Heavy Hors d'Oeuvres
Captain's Bar Package
Magpie's Bakery Wedding
Cake with a Classic Flavor

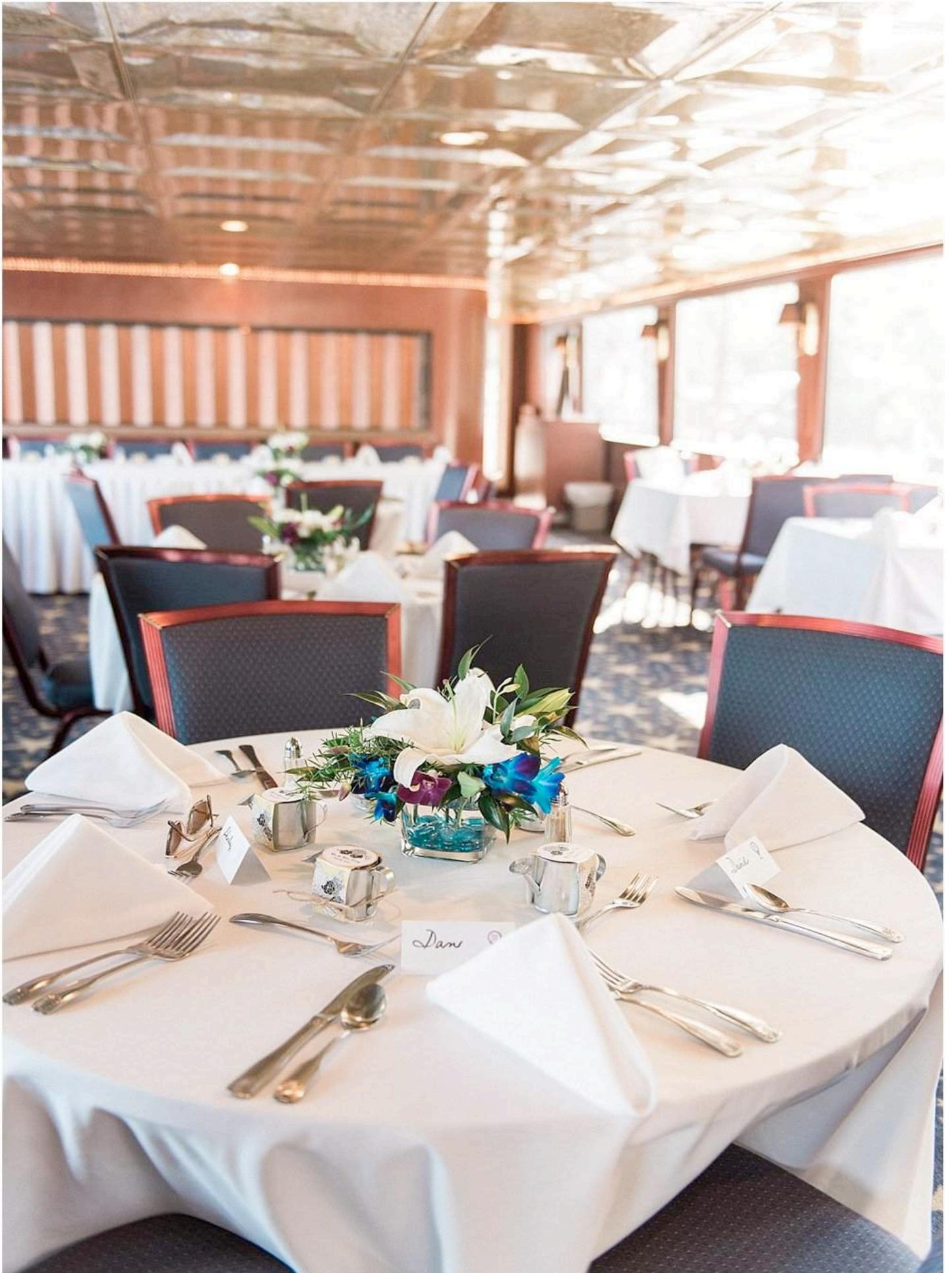
Fresh Floral Centerpieces
Disc Jockey
Sparkler Send-off

Dining Tables & Chairs
White Table Linens
Glassware, China, and
Flatware

Bartenders, Servers, and
Cruise Coordinator
All Incidentals

RATES:

\$5,000 for up to 50 guests
\$45 per additional guest



CEREMONY PACKAGE

INCLUDED:

Additional 30 Minutes Cruise Time
One Hour Early Boarding for Bridal Party
Exclusive Use of Bride's Room
Ceremony Flowers on White Pedestals
Bridal Bouquet, Groom's Boutonnière, and Flower Girl Petals
White Chair Covers
Simple Chair Setup
Welcome Punch
On-Site Ceremony Coordinator

OPTIONAL UPGRADES:

Chair Ties
Bouquets and Corsages
Ceremony Officiated by Captain (\$200)

RATES:

\$2,000 not including upgrades

*In addition to a reception package of your choice only.







REHEARSAL DINNERS

Celebrate your upcoming nuptials and prepare for your special day with your closest family and friends aboard the Volunteer Princess.

INCLUDED:

30 Minutes Boarding and 2.5-Hour Cruise

Heavy Hors d'Oeuvres, Plated Dinner, or Buffet

Boarding Appetizer

Microphone, DVD, & TV Available for Toasts, Speeches, and Presentations

Complimentary Soda, Coffee, Tea, & Water

White Table Linens

Glassware, China, and Flatware

Bartenders, Servers, and Cruise Coordinator

All Incidentals

OPTIONAL UPGRADES:

Additional Boarding Appetizer

Additional Cruise Time

Bar Packages

Fresh Floral Centerpieces

Disc Jockey

RATES:

\$2.750 for up to 35 guests

\$29.95 per additional guest

VOLUNTEER PRINCESS INFORMATION:

96-foot Privately Chartered Luxury Yacht

Two Fully Enclosed and Climate-Controlled Decks

CAPACITY:

Cocktail: 132

Buffet: 100

Plated: 116

MAIN DECK:

Dining area

Access to exterior deck

Portable bar

Flat screen TV

UPPER DECK:

Dining area

Outdoor lounge area

Fully stocked bar

Flat screen TV

BRIDAL SHOWERS AND MORE

BRIDAL LUNCHEON

INCLUDES:

30 Minutes Boarding and
1-Hour Cruise
Plated Lunch
Mimosas at Boarding
Microphone, DVD, & TV
Available for Toasts

Complimentary Soda,
Coffee, Tea, & Water
White Table Linens
Glassware, China, and
Flatware
Bartenders, Servers, and
Cruise Coordinator
All Incidentals

OPTIONAL UPGRADES:

Bar Packages
Additional Cruise Time
Mimosa Bar (+\$10 per person)
Fresh Floral Centerpieces &
More

RATES:

\$1,750 for up to 35 guests
\$22.95 per additional guest
*Cruise must end by 4:00 p.m.

BRIDAL BRUNCH

INCLUDES:

30 Minutes Boarding and
1.5-Hour Cruise
Brunch Buffet
Mimosas at Boarding
Microphone, DVD, & TV
Available for Toasts

Complimentary Soda,
Coffee, Tea, & Water
White Table Linens
Glassware, China, and
Flatware
Bartenders, Servers, and
Cruise Coordinator
All Incidentals

OPTIONAL UPGRADES:

Bar Packages
Additional Cruise Time
Mimosa Bar (+\$10 per person)
Fresh Floral Centerpieces &
More

RATES:

\$2,000 for up to 35 guests
\$25.95 per additional guest
*Cruise must end by 4:00 p.m.

ENGAGEMENT PARTY

INCLUDES:

30 Minutes Boarding and
2-Hour Cruise
Heavy Hors d'Oeuvres
Champagne Toast
Microphone, DVD, & TV
Available for Toasts
Disc Jockey

Complimentary Soda,
Coffee, Tea, & Water
White Table Linens
Glassware, China, and
Flatware
Bartenders, Servers, and
Cruise Coordinator
All Incidentals

OPTIONAL UPGRADES:

Bar Packages
Additional Cruise Time
Additional Appetizer
Fresh Floral Centerpieces &
More

RATES:

\$2,500 for up to 35 guests
\$29.95 per additional guest

BUFFET DINNER

PASSED BOARDING APPETIZER CHOOSE ONE FOR ALL GUESTS.

Tomato Mozzarella Crostini

Stuffed Mushrooms

Chicken Bacon Bites

Teriyaki Chicken Skewers

Spanakopita

Petite Quiche

Sausage Balls

Sausage Pinwheels

*Additional appetizer(s) are \$3.00 per person.

SALAD CHOOSE ONE FOR ALL GUESTS.

Fresh Garden Salad
with two dressings of your choice

Caesar Salad
with parmesan cheese and herb croutons

Seven Layer Salad
with iceberg lettuce, green peas, red onion, cheddar cheese, green bell peppers, crumbled bacon, and mayonnaise

Greek Pasta Salad
with olives, feta, peppers, cucumbers, red onion, and orzo pasta



ENTRÉES CHOOSE TWO FOR ALL GUESTS.

Teriyaki Chicken
boneless chicken and pineapple served over rice

Chicken Dijon
sautéed chicken breast with Dijon mustard sauce

Garlic Herb Pork Loin
with sherry mushroom cream sauce

Baked Ziti
with meat sauce or marinara

Turkey Tetrazzini
turkey with pea, mushrooms, and fettuccini alfredo

Wild Alaskan Salmon
with sweet chili glaze

SIDE DISHES CHOOSE TWO FOR ALL GUESTS

Au Gratin Potatoes

Spinach Maria

Sweet Potato Casserole

Rice Pilaf

Roasted Broccoli

Mashed Potatoes

Twice Baked Potato Casserole

Sweet Glazed Baby Carrots

Seasonal Vegetable Medley

Green Beans

DESSERT

Magpie's Bakery Wedding Cake

***MENU SELECTIONS ARE DUE NO LESS THAN 4 WEEKS PRIOR TO EVENT DATE.**

FOUR-COURSE PLATED DINNER

PASSED BOARDING APPETIZER

CHOOSE ONE FOR ALL GUESTS.

Tomato Mozzarella Crostini

Stuffed Mushrooms

Chicken Bacon Bites

Teriyaki Chicken Skewers

Spanakopita

Petite Quiche

Sausage Balls

Sausage Pinwheels

*Additional appetizer(s) are \$3.00 per person.

SALAD

CHOOSE ONE FOR ALL GUESTS

Fresh Garden Salad

with your choice of two dressings

Caesar Salad

with parmesan cheese and herb croutons

Captain Salad

with spinach, red onion, crumbled bacon, dried cranberries, sliced eggs, and red wine vinaigrette

Strawberry Spinach Salad

with spinach, strawberries, blue cheese crumbles, sliced almonds, and poppy seed dressing

Asian Salad

with romaine, red onion, strawberries, mandarin oranges, almonds, and Asian vinaigrette

*Breadbaskets with butter are included.

ENTRÉES

CHOOSE ONE FOR ALL GUESTS OR
THREE FOR GUESTS TO PRESELECT.

Sundried Tomato Stuffed Chicken
with garlic cream sauce

Bacon-Wrapped Chicken Breast
with sherry mushroom cream sauce

Herb-Roasted Pork Loin
with sherry mushroom cream sauce

Tilapia
with mango salsa

Wild Alaskan Salmon
with sweet chili sauce

Sliced Medallions of Beef Tenderloin
with sherry mushroom cream sauce

SIDE DISH

CHOOSE ONE FOR ALL GUESTS.

Seasonal Vegetable Medley

Roasted Broccoli

Green Beans

Sautéed Zucchini and Carrots

Sweet Glazed Baby Carrots

STARCH

CHOOSE ONE FOR ALL GUESTS.

Herb-Roasted Potatoes

Mashed Potatoes

Rice Pilaf

DESSERT

Magpie's Bakery Wedding Cake

*MENU SELECTIONS ARE DUE NO LESS THAN 4
WEEKS PRIOR TO EVENT DATE.

HEAVY HORS D'OEUVRES

CLASSIC PASSED APPETIZER CHOOSE ONE FOR ALL GUESTS.

Petite Quiche

Spanakopita

Sausage Pinwheels

Sausage Balls

Tomato Mozzarella Crostini

Peach and Brie Ginger Snaps

Hot Sliders
with your choice of pork barbecue, roast beef and cheddar, or buffalo chicken

Cold Sliders
with your choice of chicken salad, pimento cheese, or bacon, lettuce, and tomato.

PREMIUM PASSED APPETIZER CHOOSE ONE FOR ALL GUESTS.

Stuffed Mushrooms
with cheddar cheese and your choice of sausage or bacon

Chicken Satay with Peanut Sauce

Mini Beef Wellingtons

Crab Cakes

Antipasto Skewers

Teriyaki Chicken Skewers

Chicken Bacon Bites

CARVING STATION CHOOSE ONE FOR ALL GUESTS.

Brown Sugar Ham

Pork Loin

Turkey (+\$1 per person)

Beef Tenderloin (+\$3 per person)

*Served with Hawaiian bread rolls and complementary sauce.

CLASSIC STATION CHOOSE TWO FOR ALL GUESTS.

Cajun Andouille Sausage Dip Station
served in a bread bowl

Domestic Cheese and Fruit Station

Hummus Station
with vegetables and pita bread

Meatballs Station
with your choice of barbecue, teriyaki, or marinara sauce

Crab and Artichoke Dip Station
with tortilla chips

Spinach and Artichoke Dip Station
with tortilla chips

Shrimp Cocktail Station

Twice Baked Potato Skins Station

Assorted Mini Desserts Station

PREMIUM STATION CHOOSE ONE FOR ALL GUESTS.

Mashed Potato Station
with bacon, cheese, sour cream, butter, and chives

Salad Station
with romaine, iceberg lettuce, cucumbers, tomatoes, green peppers, red onion, carrots, cheese, and assorted dressings

Nacho Station
with your choice of ground beef or shredded chicken, tomatoes, black olives, salsa, queso, sour cream, and tortilla chips

Pasta Station
with meat sauce, marinara, alfredo, red pepper flakes, and parmesan cheese

DESSERT

Magpie's Bakery Wedding Cake

***MENU SELECTIONS ARE DUE NO LESS THAN 4 WEEKS PRIOR TO EVENT DATE.**

BAR PACKAGES

ADMIRAL'S BAR PACKAGE

INCLUDED IN ADMIRAL'S RECEPTION

Liquors

Bombay Sapphire, Tanqueray, Baileys, Cointreau, Courvoisier, Disaronno, Grand Marnier, Jägermeister, Kahlúa, Fireball, Bacardi, Captain Morgan, Malibu, Chivas Regal, Dewar's, Johnnie Walker, Patrón, Sauza, Grey Goose, Ketel One, Tito's, Crown Royal, Jack Daniel's, Jameson, Jim Beam, Maker's Mark, Seagrams's Seven, Southern Comfort, Sugarlands Moonshine

Domestic and Imported Beers

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Corona, Guinness, Heineken, Sam Adams, Yee Haw

House Wines

Robert Mondavi Merlot, Pinor Noir, Cabernet, Pinot Grigio, Chardonnay, Hogue Riesling, Beringer White Zinfandel

Sparkling Wine

La Marca Prosecco

Soda and Juice

Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Cranberry Juice, Orange Juice, Pineapple Juice, Lemonade, Sweet Tea, Unsweet Tea



COMMODORE'S BAR PACKAGE

INCLUDED IN COMMODORE'S RECEPTION

Liquors

One signature cocktail may be included from the liquors list to the left.

Domestic and Imported Beers

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Corona, Guinness, Heineken, Sam Adams, Yee Haw

House Wines

Robert Mondavi Merlot, Pinor Noir, Cabernet, Pinot Grigio, Chardonnay, Hogue Riesling, Beringer White Zinfandel

Sparkling Wine

La Marca Prosecco

Soda and Juice

Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Cranberry Juice, Orange Juice, Pineapple Juice, Lemonade, Sweet Tea, Unsweet Tea

CAPTAIN'S BAR PACKAGE

INCLUDED IN CAPTAIN'S RECEPTION

Domestic and Imported Beers

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Corona, Guinness, Heineken, Sam Adams, Yee Haw

House Wines

Robert Mondavi Merlot, Pinor Noir, Cabernet, Pinot Grigio, Chardonnay, Hogue Riesling, Beringer White Zinfandel

Soda and Juice

Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Cranberry Juice, Orange Juice, Pineapple Juice, Lemonade, Sweet Tea, Unsweet Tea

OTHER

A cash bar is available at no extra cost for bar packages that do not include liquor, sparkling wine, etc.

Host may select a hosted full bar to pay for all beverages served on board that are not included in a bar package.

CAKES AND FLOWERS

Our all-inclusive wedding packages are created with local, reputable vendors.

LB FLORAL

DETAILS:

Reception Packages include fresh floral centerpieces. These are created with white hydrangeas, greenery, and roses in your choice of color.

Ceremony Packages include a bridal bouquet, groom's boutonniere, flower girl petals, and ceremony flowers placed on white pedestals. These are created with white hydrangeas, greenery, and roses in your choice of color.

Custom floral arrangements are available. Please consult your Cruise Coordinator for more information about custom floral arrangements.



MAGPIE'S BAKERY

DETAILS:

Reception Packages include a two-tiered wedding cake. Choose from over 20 flavors, and make it your own with a special design.

Additional tiers, satin ribbon, tinted icing, and more are available to customize your cake.

Cake tastings can be arranged through your Cruise Coordinator. Flavors are organized into three categories: classic, deluxe, and super deluxe. Please consult your Cruise Coordinator to determine which flavors are included in your package.

