

Lake Geneva Cruise Line Fact Sheet



Lady of the Lake

- ❖ Can accommodate up to 225 people for a cocktail reception, 110 for a buffet dinner
- ❖ Makes a romantic setting for a wedding or reception, as well as a unique facility for business outings and larger groups

Grand Belle of Geneva

- ❖ Can accommodate up to 225 people for a cocktail reception, 150 for a buffet dinner
- ❖ Has been remodeled and upgraded to make an elegant facility for weddings, receptions and dinners

Walworth

- ❖ Can accommodate up to 100 for a cocktail reception, 50 for a buffet dinner
- ❖ Perfect setting for a company dinner, rehearsal dinner or cocktail party/reception

Steam Yacht Louise

- ❖ Can accommodate up to 50 for a cocktail reception, 18 for a buffet dinner
- ❖ Ideal for afternoon teas, cocktail cruises, showers and smaller groups

Polaris

- ❖ Can accommodate up to 40 people for a cocktail reception, 20 people for a buffet dinner
- ❖ Elegant and unique facility for private parties

Lorelei

- ❖ Can accommodate up to 15 guests
- ❖ Perfect for a quaint cocktail cruise for smaller groups

Duchess

- ❖ Can accommodate up to 80 for a cocktail reception and 48 for a dinner buffet
- ❖ Perfect for meetings, luncheons and cocktail cruises
- ❖ Pictures, prices and flow plans can be viewed at www.cruiselakegeneva.com
- ❖ Perfect for a quaint cocktail cruise for smaller groups

15 person minimum on all boat orders. All the above prices are subject to a taxable 22% service charge and 5.5% sales tax.

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The following menu packages are specifically designed for proper service and food quality aboard the boats of The Lake Geneva Cruise Line. Each boat has certain limitations as far as buffet space and numbers of guests are concerned. Your event manager will assist you in planning for the proper menu to suit the size of your group and the size of the boat.

The Cove \$40 pp

- ❖ Oriental egg rolls with plum sauce
- ❖ Chicken tenders with honey mustard
- ❖ Beef satay with scallions

Three pieces of each per person will be served

- ❖ Imported and domestic cheeses with berries
- ❖ Assorted crackers and wafers
- ❖ Crisp vegetable display with two dips
- ❖ Assorted dry snacks
 - ❖ Pretzels, peanuts and potato chips

The Sunset \$47 pp

- ❖ Scallops wrapped in bacon, glazed in maple syrup
- ❖ Spinach & feta cheese in phyllo
- ❖ Chicken satay with Thai peanut sauce
- ❖ Empanadas

Four pieces of each per person will be served

- ❖ Antipasto tapas display includes
 - ❖ Grilled vegetables, marinated tomatoes and artichokes, roasted peppers, tuna vinaigrette, bocchini and hard salami with basil and olive oil
- ❖ Fruit salad with fresh mint
- ❖ Assorted dry snacks
 - ❖ Pretzels, peanuts and potato chips

The Dockside \$50 pp

- ❖ Chicken tenders with honey mustard sauce
- ❖ Mini quesadillas
- ❖ Mini Beef Wellingtons
- ❖ Spring roll with plum sauce

Four pieces of each per person will be served

- ❖ Wisconsin sausage and cheese display with assorted crackers and baguettes
- ❖ Antipasto tapas display includes
 - ❖ Grilled vegetables, marinated tomatoes and artichokes, roasted peppers, tuna vinaigrette, bocchini and hard salami with basil and olive oil
- ❖ Fresh seasonal fruit display

The Moonlight \$59 pp

- ❖ Classic Caesar salad with Parmesan and croutons
- ❖ Fresh fruit salad with mint
- ❖ Penne pasta salad with spring vegetables, green peppercorn vinaigrette
- ❖ Sliced roast beef with mushroom sherry sauce
- ❖ Grilled breast of chicken with rosemary and garlic au jus
- ❖ Oven-roasted potatoes
- ❖ Fresh seasonal vegetables
- ❖ Assorted rolls and butter
- ❖ Assorted pastry display
- ❖ Freshly brewed coffee, decaffeinated coffee, tea and milk

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