



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

*Please note our maximum capacity for a ceremony *and* reception on board is 80 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 Satin Ribbon,
Fresh Flowers, & 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:

\$7,500 for up to 50 guests
\$75 per additional guest

COMMODORE'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:

\$6,500 for up to 50 guests
\$65 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:

\$5,500 for up to 50 guests
\$55 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 Boutonniere, and Flower Girl Petals
Disc Jockey
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

Buffet, Plated Dinner, or Heavy Hors
d'Oeuvres

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

\$34.95 per additional guest

VOLUNTEER PRINCESS INFORMATION:

96-foot Privately Charters 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
Buffet or 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:

\$2,750 for up to 35 guests
\$29.95 per additional guest

BUFFET DINNER

PASSED APPETIZER

CHOOSE ONE FOR ALL GUESTS.

Macaroni and Cheese Squares

creamy cheddar cheese macaroni covered in a crispy cheddar batter

Quiche Cocktail

pastry cup filled with quiche lorraine, spinach, monterrey jack cheese, or garden vegetables

Re-stuffed New Potatoes

traditional twice baked potatoes in an appetizer form

Sausage Balls

blend of sausage and cheddar cheese oven baked

Stuffed Mushrooms

mushroom caps stuffed with sage parmesan dressing, pecan dressing, crabmeat, or three-cheese blend

Sweet Potato Biscuits

with ham and spicy brown mustard

Tomato Goat Cheese Tart

flaky puff pastry topped with a goat cheese blend, cheese, and tomato

Tomato Mozzarella Crostini

baguette slices topped with herb tomatoes and mozzarella

SALAD

CHOOSE ONE FOR ALL GUESTS.

Caesar Salad

with parmesan cheese and herb croutons

Fresh Garden Salad

with two dressings

Strawberry Spinach Salad

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

Tortellini Salad

cheese filled tortellini with cheddar cheese, diced vegetables, and parmesan dressing

***Yeast rolls with butter are included. These may be substituted for pimento cheese biscuits or sweet potato biscuits for \$2 per person.**



ENTRÉES

CHOOSE TWO FOR ALL GUESTS.

Alaskan Salmon (+\$3 per person)
with sweet chili glaze

Baked Ziti

with meat or marinara sauce

Chicken Cordon Bleu

white meat chicken rolled with swiss cheese and smoked ham. lightly breaded, oven baked, and topped with white champagne sauce

Chicken Dijon

sautéed chicken breast with dijon mustard sauce

Chicken Marsala

lightly breaded chicken breast braised with marsala wine and mushrooms

Hawaiian Chicken

citrus marinated chicken breast served with sliced pineapples in a pineapple glaze

Herb-Roasted Pork Tenderloin

with garlic cream sauce

Pulled Pot Roast

accompanied with potatoes, carrots, and celery

Sliced Top Round of Beef

oven roasted top round of beef with a hearty brown sauce

SIDE DISHES

CHOOSE TWO FOR ALL GUESTS

Copper Penny Carrots

sliced carrots with a sweet, tangy sauce

Corn Pudding

Country Italian Green Beans

Cream Spinach with Artichokes

Macaroni and Cheese

Mashed Potatoes

Mixed Vegetables

broccoli, cauliflower, and carrots steamed with butter

Mixed Wild Rice with Herb Seasonings

Roasted Broccoli

Squash Medley

squash, zucchini, tomato, and parmesan cheese

DESSERT

Magpie's Bakery Wedding Cake

***MENU SELECTIONS ARE DUE NO LESS THAN 6 WEEKS PRIOR TO EVENT DATE.**

FOUR-COURSE PLATED DINNER

PASSED APPETIZER

CHOOSE ONE FOR ALL GUESTS.

Macaroni and Cheese Squares

creamy cheddar cheese macaroni covered in a crispy cheddar batter

Quiche Cocktail

pastry cup filled with quiche lorraine, spinach, monterrey jack cheese, or garden vegetables

Re-stuffed New Potatoes

traditional twice baked potatoes in an appetizer form

Sausage Balls

blend of sausage and cheddar cheese oven baked

Stuffed Mushrooms

mushroom caps stuffed with sage parmesan dressing, pecan dressing, crabmeat, or three-cheese blend

Sweet Potato Biscuits

with ham and spicy brown mustard

Tomato Goat Cheese Tart

flaky puff pastry topped with a goat cheese blend, cheese, and tomato

Tomato Mozzarella Crostini

baguette slices topped with herb tomatoes and mozzarella

SALAD

CHOOSE ONE FOR ALL GUESTS

Caesar Salad

with parmesan cheese and herb croutons

Captain Salad

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

Fresh Garden Salad

with two dressings

Strawberry Spinach Salad

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

Tortellini Salad

cheese filled tortellini with cheddar cheese, diced vegetables, and a parmesan dressing

***Yeast rolls with butter are included. These may be substituted for pimento cheese biscuits or sweet potato biscuits for \$2 per person.**

DESSERT

Magpie's Bakery Wedding Cake

***MENU SELECTIONS ARE DUE NO LESS THAN 6 WEEKS PRIOR TO EVENT DATE.**

ENTRÉES

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

Alaskan Salmon (+ \$3 per person)
with sweet chili glaze

Bacon-Wrapped Chicken Breast
with sherry mushroom cream sauce

Blackened Tilapia
with mango salsa

Chicken Florentine
stuffed with a savory spinach blend and covered in champagne sauce

Grilled Flank Steak (+ \$3.50 per person)
with garlic cream sauce

Herb-Roasted Pork Tenderloin
with garlic cream sauce

Prime Rib (+ \$4.50 per person)
with beef demi-glaze

Sliced Top Round of Beef
oven roasted top round of beef with a hearty brown sauce

Sun-dried Tomato Stuffed Chicken
stuffed with a savory spinach blend and topped in a garlic cream sauce

SIDE DISHES

CHOOSE TWO FOR ALL GUESTS.

Balsamic Glazed Asparagus

Copper Penny Carrots
sliced carrots with a sweet, tangy sauce

Country Italian Green Beans

Cream Spinach with Artichokes

Garlic Mashed Potatoes

Herb-Roasted Potatoes

Macaroni and Cheese

Mixed Vegetables
broccoli, cauliflower, and carrots steamed with butter

Mixed Wild Rice with Herb Seasonings

Roasted Broccoli

Squash Medley
squash, zucchini, tomato, and parmesan cheese

HEAVY HORS D'OEUVRES

CLASSIC PASSED APPETIZER

CHOOSE TWO FOR ALL GUESTS.

Green Bean Bundles with Brown Sugar
wrapped in bacon and seasoned with brown sugar

Re-stuffed New Potatoes
traditional twice baked potatoes in an appetizer form

Sausage Balls
blend of sausage and cheddar cheese oven baked

Stuffed Mushrooms
mushroom caps stuffed with sage parmesan dressing, pecan dressing, crabmeat, or three-cheese blend

Sweet Potato Biscuits
with ham and spicy brown mustard

Tomato Goat Cheese Tart
flaky puff pastry topped with a goat cheese blend, cheese, and tomato

Tomato Mozzarella Crostini
baguette slices topped with herb tomatoes and mozzarella

PREMIUM PASSED APPETIZER

CHOOSE ONE FOR ALL GUESTS.

Antipasto Skewers
cheese, salami, tomato, basil, and tortellini

Beef Roll Ups
beef filled with cream cheese, red pepper, and onion

Chicken Satay
skewered tender chicken breasts basted in your choice of glaze: curry, teriyaki, bbq, or sweet and sour

Crab Cakes
cocktail sized traditional style maryland crab cakes served with a zesty cocktail sauce

Macaroni and Cheese Squares
creamy cheddar cheese macaroni covered in a crispy cheddar batter

CARVING STATION

CHOOSE ONE FOR ALL GUESTS.

Honey Glazed Ham

Roasted Pork Tenderloin

Roasted Turkey Breast

Sliced Top Round of Beef

*Served with complementary rolls and condiments.

CLASSIC STATION

CHOOSE TWO FOR ALL GUESTS.

Assorted Bite Size Desserts
mixed variety of bite size sweets

Baked Brie
wrapped in puff pastry with a berry filling, served with assorted crackers

Cheese and Fruit Display
variety of domestic cheese, fresh seasonal fruit, and assorted crackers. add imported cheese for \$3 per person.

Chicken Cordon Bleu Cocktail
chicken rolled with swiss cheese and smoked ham, topped with white champagne sauce

Roasted Vegetables
seasonal vegetables sliced, marinated, and blanched on the grill

Shrimp Cocktail
large 16/20 shrimp chilled with cocktail sauce

Spinach Artichoke Dip
served warm with toasted rounds and tortilla chips

Tennessee Caviar
southern salsa of beans, corn, and peppers, seasoned for a true Tennessee taste! served with tortilla chips

PREMIUM STATION

CHOOSE ONE FOR ALL GUESTS.

Doughnut Station
warm krispy kreme doughnuts served with vanilla ice cream, mini m&ms, butterfinger pieces, oreo crumbles, sprinkles, whipped cream, and chocolate syrup

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

Pasta Station
choice of two pasts, two sauces, and five toppings

Salad Station
with assorted toppings and dressings

Slider Station
choose two: hamburgers, hot dogs, bratwurst, or bbq. served with toppings

DESSERT

Magpie's Bakery Wedding Cake

***MENU SELECTIONS ARE DUE NO LESS THAN 6 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, Ole Smoky 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, Pinot 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, and Water



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, Pinot 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, and Water

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, Pinot 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, and Water

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.



