

ODYSSEY

WELCOME ABOARD

Odyssey Cruises is the industry leader in exceptional, elegant and attentive dining cruises—creating unforgettable memories and spectacular events on the water. Enjoy an escape to the signature elegance and total entertainment experience of this extraordinary cruising vessel. Immerse yourself in a distinctive and welcoming atmosphere of three enclosed decks and one open-air deck, each with a singularly unique setting. Sit back and relax as our highly-trained staff provides award-winning service and takes care of everything.

Spectacular skyline views drift past your window. Live music fills the air. Inviting dance floors lure guests. Elegant entrees and desserts whet your appetite. It's all here. All aboard the ultimate dining cruise experience, the *Odyssey*. No matter the season or the event, our *Odyssey* Event Planners can craft a memorable occasion for you and your guests. The perfect event is just a phone call away.

WHAT OUR CLIENTS SAY

"The Odyssey was an absolutely perfect evening, a chance to sample some of the finest cuisine offered within the Boston area. Our group and our spouses thoroughly enjoyed the evening."

— Haemonetics
Braintree, MA

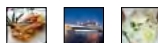
"We had an event for 400 of our employees. I want you to know that we were thoroughly pleased with the way the entire event turned out – the food, the servers, the beautiful boat, the entertainment – just everything was great. A wonderful evening. We truly enjoyed it."

— Bayer Health Care
East Walpole, MA

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CLICK HERE
TO VIEW OUR
EXPERIENCE VIDEO



CLICK TO VIEW OUR PHOTO GALLERY

No matter what you need for your next group event, the *Odyssey* can create a custom package that's perfect for your group. With specialized menus, a variety of entertainment choices, an array of bar packages and countless enhancements, your options for elegant entertaining are endless. Let our *Odyssey* Event Planners handle all of the details. Create unforgettable memories and spectacular group events on the water when you book today.

PERFECT FOR:

Employee Recognition | Gala Receptions | Product Launches | Corporate Milestones
Client Entertaining | Incentive Events | Summer Team Building | Board Meetings | Sales Retreats
Weddings | Holiday Parties | Birthdays | Anniversaries | School Events | Church Outings | Senior Day Trips

EVENT ENHANCEMENTS:

- Custom florals
- Ice sculptures
- Specialty bars
- Specialty music
- Karaoke
- Reggae bands
- Steel drum bands
- Themed events
- Decorations
- Caricature artists
- Photography services
- Transportation
- Meeting equipment rentals
- Chocolate fountains

FOR FULL SHIP CHARTERS:

- Customizable boarding and cruising times
- Adjustable pick-up and drop-off locations include:
 - The World Trade Center (steps away from the new Boston Convention Center)
 - The Hyatt Harborside
 - Marina Bay
 - Charlestown

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ODYSSEY

DECK LAYOUTS

Odyssey is licensed by the United States Coast Guard to carry 850 passengers and crew.



SOULEIADO DECK (Private)

Harbor Level Deck Seating Capacity: 250

Passenger Dining Area: 3700 Sq. Ft.

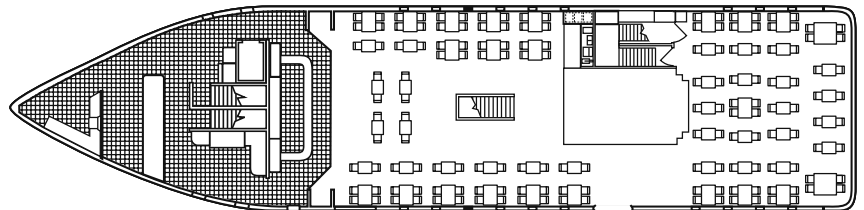
Bar: 1 Main

Heads: 4 - Women's 2 - Men's

Complimentary Coat Check: 1


Dance Floor Area: 11' x 19'

The Souleiado Deck is the largest aboard *Odyssey*.



BOW

STERN

 TOUR THE
SOULEIADO DECK



HORIZON DECK (Private)

Middle Deck Seating Capacity: 230

Passenger Dining Area: 3200 Sq. Ft.

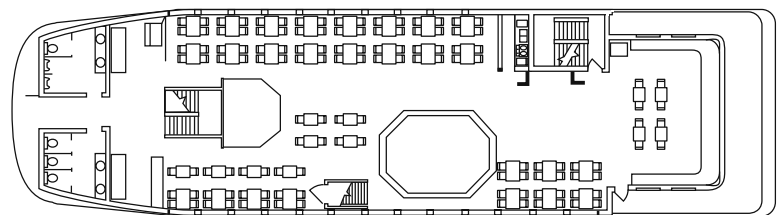
Bar: 1 Main

Heads: 3 - Women's 1 - Men's

Complimentary Coat Check: 1

Dance Floor Area: 14' x 19'

Passengers board and disembark on the stern of the Horizon Deck. This deck is handicap accessible.



BOW

STERN

 TOUR THE
HORIZON DECK

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ODYSSEY



Admiral's Lounge

ADMIRAL'S LOUNGE (Private)

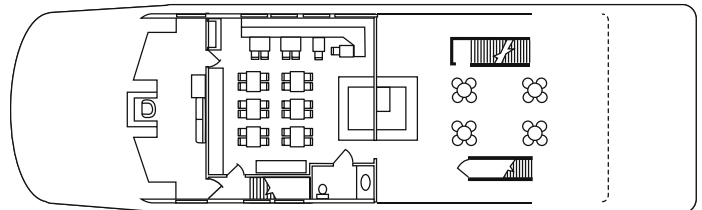
Top Deck Indoor Seating Capacity: 50
 Passenger Dining Area: 750 Sq. Ft.
 Bar: 1 - Main
 Heads: 1
 Complimentary Coat Check: 1



Admiral's Aft

ADMIRAL'S AFT (Public)

Public Observation Area: 1600 Sq. Ft.
 Bar: 1 - Main



BOW

STERN

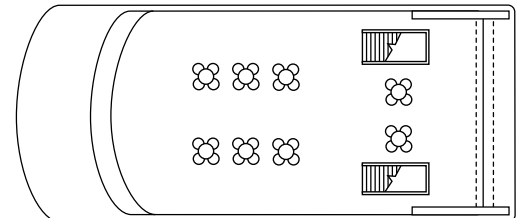


TOUR THE ADMIRAL'S LOUNGE



SKY DECK

Observation Deck Area: 1650 Sq. Ft.
 The Sky Deck is equipped with an outdoor sound system.
 (Smoking is permitted on outside decks only.)



BOW

STERN



TOUR THE SKY DECK

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ODYSSEY

LUNCH MENU

Menu items are subject to change.

FIRST COURSE

Classic Caesar

Crisp Romaine Hearts tossed with hand cut Croutons, shaved Parmesan Reggiano, in a traditional Caesar Dressing

Shrimp and Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Peppers and Potato with fresh Cream with an herbed Crouton

Caramelized Duck en Croute

Duck Confit, Forest Mushrooms, Sage and Monterrey Jack Cheese baked in a Puff Pastry, served over Spaghetti Squash, with Dried Cherries, Candied Pecans and drizzle of Marsala Wine Demi-glace

MAIN COURSE

Maple-Glazed Chipotle Chicken

Pan-roasted smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream

Sesame-Grilled Salmon Fillet

Fillet of grilled Salmon, roasted with Sesame, Soy and fresh Ginger, served atop Jasmine Rice and a salad of Romaine in a light Rice Wine Vinaigrette

Seafood Ravioli Gratinée

Jumbo Ravioli filled with imported Italian cheeses, topped with Gulf Shrimp, Bay Scallops, and a rustic Pomodoro Sauce

Mushroom Braised Short Ribs

Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy Onion Straws

Roasted Vegetable Napoleon

Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with a White Bean Puree between crispy Lavash, served with a fresh Basil Marinara

DESSERTS

New York Style Cheesecake

Traditional rich Cheesecake atop a seasonal Glaze

Odyssey's Signature Decadent Chocolate Truffle Torte

Rich two layer moist Cake filled with a delicate Chocolate Mousse fully enrobed in a smooth Dark Chocolate Ganache

Raspberry Mousse Cup

Raspberry Mousse served in a dark Chocolate Cup finished with homemade Whipped Cream & Raspberries

Fresh Seasonal Berries

DINNER MENU

Menu items are subject to change.

FIRST COURSE

Caramelized Duck en Croute

Duck Confit, Forest Mushrooms, Sage and Monterrey Jack Cheese baked in a Puff Pastry, served over Spaghetti Squash, with Dried Cherries, Candied Pecans and drizzle of Marsala Wine Demi-glace

Mixed Greens with Apples and Strawberries

Fresh Salad Greens tossed with Granny Smith Apples, caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Blue Cheese, in a Raspberry Vinaigrette

Shrimp and Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Peppers and Potato with fresh Cream with an herbed Crouton

Seafood Mèlange

Fresh Atlantic Sea Scallops, Gulf Shrimp and Blue Crab baked with Peppers and Dijon into a cake, accompanied with toasted Crostini

MAIN COURSE

Maple-Glazed Chipotle Chicken

Pan-roasted smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream

Argentinean Salmon

Pan-seared fresh Salmon fillet marinated in spicy Chimichurri Sauce, served over a fried mashed Yucca Cake, topped with a sweet Corn Posole and crispy Corn Tortilla Strips

Seafood Ravioli Gratinée

Jumbo Ravioli filled with imported Italian Cheeses, topped with Gulf Shrimp, Bay Scallops, and a rustic Pomodoro Sauce

Mushroom Braised Short Ribs

Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy Onion Straws

Bourbon and Peach-Glazed Pork Loin

Tender Pork Loin marinated in a Peach Bourbon Glaze served with fresh harvest Green Beans and Sweet Potato Hash Browns

Roasted Vegetable Napoleon

Ragoût of Tomato, Zucchini, Eggplant, Summer Squash, layered with a White Bean Puree between crispy Lavash, served with a fresh basil Marinara

DESSERTS

New York Style Cheesecake

Golden brown, rich and creamy Cheesecake with a Graham Crust

Odyssey's Signature Decadent Chocolate Truffle Torte

Rich two-layer moist Cake filled with a delicate Chocolate Mousse, fully enrobed in a smooth Dark Chocolate Ganache

Raspberry Mousse Cup

Rich Raspberry Mousse served in a Dark Chocolate Cup finished with homemade Whipped Cream and Raspberries

Seasonal Fruit Cobbler

Our Chef's Choice of Seasonal Fruits in a Deep Dish Cobbler served warm with Vanilla Ice Cream

Chef's Selection of Fresh Fruit



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WHARFSIDE RECEPTION MENU*

Menu items are subject to change.

BUTLERED HORS D'OEUVRES

Choice of Four

Roasted Sirloin on Crostini | Chicken Satay
Smoked Salmon Mousse Tartlet | Fontina Cheese Purse
Herbed Cucumber Wheel | Wild Mushroom Crostini
Grilled Vegetable Tapenade | Melon and Prosciutto
Scallops wrapped in Bacon

STATIONARY HORS D'OEUVRES DISPLAY

Toasted Lavash and Pita Chips accompanied by Roasted Red
Pepper Hummus, & Tabouli

Imported & Domestic Cheese Display garnished with Fresh
Seasonal Fruit accompanied by a medley of Crostini and Crackers

Vegetable Crudités with Herb Dip

CARVING STATION

Choice of One

Hand Carved Roasted Sirloin of Beef served Au Jus with
Horseradish Cream Sauce and freshly baked Miniature Rolls

Honey Roasted Breast of Turkey Herb-marinated, slow-roasted,
served with Cranberry Apricot Chutney & Natural Turkey Jus and
freshly baked miniature Rolls

Upgrade to Garlic Encrusted Roasted Tenderloin of Beef
served with a Cabernet Demi-glace & Horseradish Cream Sauce and
freshly baked Miniature Rolls
For an additional \$10 per person

SALAD STATION

Choice of Three

Classic Caesar Crisp Romaine Hearts tossed with hand cut Croutons,
shaved Parmesan Reggiano, in a traditional Caesar Dressing

Boston Bibb Salad Leafy Greens tossed with Red & Yellow Peppers,
Radishes, Chick Peas, Tomato Concasse and crumbled Gorgonzola in a
Parmesan Vinaigrette

Mixed Greens with Apples and Strawberries Fresh Salad
Greens tossed with Granny Smith Apples, caramelized Pecans,
Strawberries, Grape Tomatoes and crumbled Bleu Cheese, in a Raspberry
Vinaigrette

Italian Pasta Salad Freshly cooked Pasta mixed with Green and Red
Peppers, Celery, Sweet Onions and savory Italian Dressing

PASTA STATION

A selection of Pastas and Sauces

Tri-Colored Cheese Tortellini or Mushroom Ravioli
Classic Marinara Sauce, Pesto Sauce or Alfredo Sauce
Served with freshly baked assorted baked Dinner Rolls and
Butter

DESSERT STATION

Odyssey's Signature Chocolate Fountain
Assortment of Fresh Fruits, Cakes and Mini Pastries

RAW BAR STATION (ADD ON)

Jumbo Shrimp Cocktail, Little Necks, Mussels, Cracked
Crab Claws and Oysters on the Half Shell accompanied by
Spicy Cocktail Sauce, Wasabi, Mignonette and Lemon Wedges \$35 per
person

Add Chilled Lobster Tails for an additional \$20 per person

DINNER FOOD STATION MENU*

Menu items are subject to change.

CHEF'S CHOICE OF HORS D'OEUVRES

SALADS

Classic Caesar

*Crisp Romaine Hearts tossed with hand cut Croutons, shaved
Parmesan Reggiano, in a traditional Caesar Dressing*

Mixed Greens with Apples and Strawberries

*Fresh Salad Greens tossed with Granny Smith Apples, caramelized
Pecans, Strawberries, Grape Tomatoes and crumbled Blue Cheese, in a
Raspberry Vinaigrette*

ENTRÉES

Penne Rigatta Primavera

*Penne Pasta tossed with Broccoli, Mushrooms, Red Peppers and
smoked Gouda Cream Sauce*

Maple-Glazed Chipotle Chicken

*Pan-roasted Smoked Chicken Breast, served with a fiery Vegetable
Ratatouille topped with a Chipotle Tomato Cream*

Argentinean Salmon and Tilapia

*Pan-seared fresh Salmon and Tilapia fillets marinated in spicy Chimichurri
Sauce served with sweet Corn Hominy Posole and crispy Corn Tortilla Strips*

CARVED TO ORDER

Black Pepper Crusted Sirloin

*Whole Sirloin roasted with natural Juices and served with
Horseradish Cream*

ACCOMPANIMENTS

Red Skinned Smashed Potatoes

Red Potatoes mashed with roasted Garlic and light Cream

Herb Roasted Fresh Seasonal Vegetables

Seasonal medley of locally sourced steamed Vegetables

DESSERTS

Assortment of Freshly Baked Pastries complemented with
Chef's Selection of Fresh Fruit

*Available for Private Room, Deck or Ship Charters only.

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ODYSSEY

BOSTON ODYSSEY GROUP PRICING

2011 CRUISE SCHEDULE & GROUP RATES

Ask about our off-peak rates available January - March and November.

Saturday and Sunday Brunch	\$57⁹⁰
Board: 11:00am Cruise: 12:00pm - 2:00pm	
Monday through Friday Lunch	\$49⁹⁰
Board: 11:00am Cruise: 12:00pm - 2:00pm	
Midday	
<i>Sunday through Friday</i>	\$43⁹⁰
Board: 2:45pm Cruise: 3:00pm - 5:00pm	
<i>Saturday</i>	\$57⁹⁰
Board: 3:00pm Cruise: 3:30pm - 5:30pm	
Monday through Friday Dinner	\$89⁹⁰
Board: 6:00pm Cruise: 7:00pm - 10:00pm	
Saturday Dinner	\$109⁹⁰
Board: 7:00pm Cruise: 8:00pm - 11:00pm	
Sunday Dinner	\$71⁹⁰
Board: 5:00pm Cruise: 6:00pm - 9:00pm	
Moonlight Cruise	\$43⁹⁰
Board: Midnight Cruise: 12:30am - 2:30am	

Prices do not include taxes and fees. Prices and schedules are subject to change. Our most popular peak season cruises may be priced at a premium due to demand. Please check our website at OdysseyCruises.com/Boston for current schedules. Special pricing for children under 12 (excluding Monday - Saturday Dinner Cruises). Call for availability.

BEVERAGE PACKAGES

Items are subject to change

	Brunch/Lunch	Dinner
Juices and Soft Drinks	\$11	\$14
Non-Alcoholic Frozen Drinks, Non-Alcoholic Beers, Juices and Soft Drinks	\$16	\$19
Brunch Package	\$18	N/A
Domestic Beer, House Wine, Juices, Soft Drinks and Bottled Water	\$21	\$28
House Brand Package	\$25	\$32
Premium Brand Package	\$29	\$36

Beverage Packages are priced on a per person basis. Beverage Packages for extra cruising hours are an additional charge.

*Coffee, tea and iced tea are complimentary.
Soda and juice are complimentary for children 11 and under.*

We strongly recommend that you enjoy the full Odyssey experience. However, you can purchase the cruise without the meal by calling 617/748.1499.



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