



**GOODTIME III  
WEDDINGS**



**GOODTIME III is a Venue like no other,  
we offer a one-of-a-kind Unique Wedding  
Experience that can accommodate all your needs.**

***Wedding Charter  
dates are available  
from the beginning of  
May through the end of September.  
Call 216-861-5110 or email  
weddings@goodtimeiii.com to check  
on availability for a specific  
date and time.***

**A Non-Refundable Deposit of \$2,500 is required to secure your date.**

# Wedding Packages

## Premium Package - Wedding & Reception

Entire Ship Charter: \$9,000

Wedding & Reception for up to 200 guests

4 hour cruise, includes DJ, White Table Linens, Napkins (color of your choice), set up of head table, and cake table.

(Catered Menu & Beverage are extra plus tax and 20% gratuity)

## Classic Pacakage - Reception Only

Main Deck Charter: \$5,250

Reception ONLY for up to 200 guests

3 hour cruise, includes DJ, White Table Linens, Napkins (color of your choice), set up of head table, and cake table.

(Catered Menu & Beverage are extra plus tax and 20% gratuity)

## Basic Package - Reception Only

Second Deck Charter: \$3,900

Reception ONLY for up to 100 guests

3 hour cruise, includes DJ, White Table Linens, Napkins (color of your choice), set up of head table, and cake table.

(Catered Menu & Beverage are extra plus tax and 20% gratuity)

No Outside Food or Beverage allowed Except for a Wedding Cake.

*All packages require a guaranteed 50 guest/dinner minimum.*

Prices are Subject to Change

# Additional Info

**Ceremony Fee:** *The Captain would be delighted to officiate at your ceremony there is an additional fee of \$250.00. The length of the ceremony is traditionally 20 minutes and can include personalized vows.*

**Security:** *May be required depending on the number of guests and will be an additional expense.*

**Decorations:** *No Decorations are permitted to be affixed to the walls, doors, ceilings, or partitions with nails, staples, carpet tape or any other type of adhesive.*

**GOODTIME III** does NOT allow glitter, rice, confetti, or live candles on any of the (4) decks.

Balloons, aisle runners, etc. are ONLY permitted on the MAIN DECK

**All Centerpieces or any other Decorations must be approved by GOODTIME III**

**Food and Beverage:** *Catering costs are separate from the Charter Fee plus tax and 20% gratuity.*

*All catering will be provided by GOODTIME III (NO outside caterer is allowed), **Except for a Wedding Cake.***

*GOODTIME III will cut and serve your Wedding Cake.*

**Length of Cruise:** *Additional time may be available at a rate of \$750 per additional 1/2 hour. All Charters must conclude no later than 12:30AM*

# DINNER MENU

## First Mate's MENU

*House baked herbed focaccia with butter*

### CHOICE OF 1

**Garden Salad** - Carrot, Cucumber, Heirloom Tomato, w/Ranch Dressing (GF)

**Marigold Salad** - Sliced Strawberry, Mandarin Orange, Crumbled Feta, w/Honey White Balsamic Vinaigrette (GF)

**Classic Caesar** - Chopped Romaine , Shaved Parmesan Blend, Ciabatta Crouton, w/Caesar Dressing.

### CHOICE OF 1

**Chef Carved Sirloin Roast**- Demi Glaze (GF) (DF)

**Chef Carved Herb Rubbed Pork Loin** - Pork Jus (GF) (DF)

**Chef Carved Airline Turkey Breast** - Turkey Gravy (GF)

### CHOICE OF 1

**Chicken Piccata** - Seared Chicken tenderloin, w/Creamy Piccata Sauce (GF)

**Mushroom Asiago Chicken** - Seared Chicken tenderloin, Wild Mushroom w/Asiago Sauce (GF)

**Beef Bourguignon** - Classic Beef Stew with Celery, Carrots, Onion, Mushrooms (GF) (DF)

### Dessert Choice of 1

- **Cheesecake** - Choice of Macerated Berry or Caramel Topping
- **Caramelized Apple Tart** - Almond Crunch, Whipped Cream
- **Lemon Tart** - Meringue Topping
- **French Silk Pie** - Chocolate Crumble Crust, Whipped Cream

### CHOICE OF 2

**Whipped Potato (GF)**

**Chive Whipped Potato (GF)**

**Herb Smashed Roast Redskins (GF) (DF)**

**Penne Marinara (DF)**

**Caramelized Shallot Haricot Verts (GF) (DF)**

**Vegetable Ratatouille (GF) (DF)**

### Also Included

Table Linens, China & Flatware  
Coffee, Tea, & Iced Tea

**\$32.95 Per Guest**

All Prices are Subject to Change

# DINNER MENU

## Captain's MENU

*House baked herbed focaccia with butter*

### CHOICE OF 1

**Garden Salad** - Carrot, Cucumber, Heirloom Tomato, w/Ranch Dressing (GF)

**Marigold Salad** - Sliced Strawberry, Mandarin Orange, Crumbled Feta, w/Honey White Balsamic Vinaigrette (GF)

**Classic Caesar** - Chopped Romaine Shaved Parmesan Blend, Ciabatta Crouton, w/Caesar Dressing.

### CHOICE OF 1

**Chef Carved Sirloin Roast**- Demi Glaze (GF) (DF)

**Chef Carved Herb Rubbed Pork Loin** - Pork Jus (GF) (DF)

**Chef Carved Airline Turkey Breast** - Turkey Gravy (GF)

### CHOICE OF 1

**Chicken Milanese** - Lightly Breaded Tenderloin, with Lemon Sauce, Augula, Roasted Tomato w/ Balsamic Glaze (DF)

**Chicken Piccata** - Seared Chicken Tenderloin, w/ Creamy Piccata Sauce (GF)

**Mushroom Asiago Chicken** - Seared Chicken Tenderloin, Wild Mushroom , w/Asiago Sauce (GF)

**Beef Bourguignon** - Classic Beef Stew with Celery, Carrots, Onion, Mushrooms (GF) (DF)

### Dessert Choice of 1

- **Cheesecake** - Choice of Macerated Berry or Caramel Topping
- **Caramelized Apple Tart** - Almond Crunch, Whipped Cream
- **Lemon Tart** - Meringue Topping
- **French Silk Pie** - Chocolate Crumble Crust, Whipped Cream

### CHOICE OF 2

**Whipped Potato (GF)**

**Chive Whipped Potato (GF)**

**Herb Smashed Roast Redskins (GF) (DF)**

**Wild Rice Pilaf (GF) (DF)**

**Buttered Whole Top Baby Carrots (GF)**

**Roasted Brussel Sprouts (GF) (DF)**

**Ratatouille (GF) (DF)**

**Caramelized Shallot Haricot Verts (GF) (DF)**

### Also Included

Table Linens, China & Flatware  
Coffee, Tea, & Iced Tea

**\$35.95 Per Guest**

All Prices are Subject to Change

# DINNER MENU

## Admiral's MENU

*House baked herbed focaccia with butter*

### CHOICE OF 1

**Garden Salad** - Carrot, Cucumber, Heirloom Tomato, w/Ranch Dressing (GF)

**Marigold Salad** - Sliced Strawberry, Mandarin Orange, Crumbled Feta, w/Honey White Balsamic Vinaigrette (GF)

**Classic Caesar** - Chopped Romaine Shaved Parmesan Blend, Ciabatta Crouton, w/Caesar Dressing.

**Tomato Mozzarella** - Heirloom Tomato, Fresh Mozzarella, Arulula, Pickled Red Onion, w/Balsamic Glaze (GF)

### CHOICE OF 1

**Chef Carved Striploin** - Demi Glaze , Horseradish Creme Fraiche Served MR (GF)

**Chef Carved Herb Rubbed Pork Loin** - Pork Jus (GF) (DF)

**Chef Carved Prime Rib** - Au Jus, Horseradish Creme Fraiche, Served MR (GF)

### CHOICE OF 1

**Chicken Milanese** - Lightly Breaded Tenderloin, with Lemon Sauce, Augula, Roasted Tomato w/ Balsamic Glaze (DF)

**Chicken Piccata** - Seared Chicken tenderloin, w/ Creamy Piccata Sauce (GF)

**Mushroom Asiago Chicken** - Seared Chicken tenderloin, Wild Mushroom , w/Asiago Sauce (GF)

**Boursin Stuffed Chicken** - Rosemary Chicken Demi (GF)

### CHOICE OF 3

**Whipped Potato (GF)**

**Chive Whipped Potato (GF)**

**Herb Smashed Roast Redskins (GF) (DF)**

**Wild Rice Pilaf (GF) (DF)**

**Medoterranean Couscous-** Artichoke, Olive, Roast Tomato, Arugula, w/Herb Vinaigrette (DF)

**Penne Marinara (DF)**

**Buttered Whole Top Baby Carrots (GF)**

**Roasted Brussel Sprouts (GF) (DF)**

**Ratatouille (GF) (DF)**

**Caramelized Shallot Haricot Verts (GF) (DF)**

### Also Included

Table Linens, China & Flatware  
Coffee, Tea, & Iced Tea

**\$62.95 Per Guest**

### Dessert Choice of 1

- **Cheesecake** - Choice of Macerated Berry or Caramel Topping
- **Caramelized Apple Tart** - Almond Crunch, Whipped Cream
- **Lemon Tart** - Meringue Topping
- **French Silk Pie** - Chocolate Crumble Crust, Whipped Cream

All Prices are Subject to Change

# Appetizer Platters

**Fresh Fruit Display** - Assorted Melons, Pineapple, Grapes, Berries and Whipped Fruit Dip (GF) **\$5.95 Per Person**

**Cheese Display** - Sharp Cheddar, Baby Swiss, Pepperjack, and Gouda Cheeses with Fresh Grapes and Berries, Dried Fruit, Assorted Crackers and Crostini's **\$6.95 Per Person**

**Summer Crudite** - Mini Bell Peppers, Cucumber, Celery, Heirloom Cherry Tomato, Baby Radish, House -made Ranch & Hummus Dip (GF) **\$5.95 Per Person**

**Grilled Summer Vegetables** - Zucchini, Squash, Asparagus, Red Onion, Portobella Mushrooms, & Baby Bell Peppers, w/Balsamic Glaze (Vegan), (GF) **\$6.95 Per Person**

**Shrimp Cocktail Station** - Poached Shrimp w/Cocktail Saue and Lemon. (GF) (about 22 pieces) **\$53.95 Per Pound**

**Middle East Dip Station** - Hummus, Roasted Eggplant Dip, Fresh Celery and Carrots, & Grilled Mini Naan (Vegan) **\$5.95 Per Person**

**Warm Soft Pretzels** - Salted Soft Pretzel Sticks, Wholegrain, w/Jpney-Mustard, Stadium Mustard, & "Fat Tire" Beer Cheese Sauce **\$5.95 Per Person**

**Warm Street Corn Dip** - Charred Corn, Peppers, Cotija and Cilantro, with House-Fried Tortilla Chips (GF) **\$5.95 Per Person**

**Warm Buffalo Chicken Dip** - Pulled Chicken, Cream Cheese, Franks Hot Sauce, w/House-Fried Tortilla Chips (GF) **\$5.95 Per Person**

**Mini Naan Pizzas** - Choice of Margherita, BBQ Chicken, Carred Pepperoni, (1 Dozen per Flavor) **\$39.95 Per Dozen.**



All Prices are Subject to Change



# Appetizer's

**Mini Crab Cakes -Cajun Aioli \$4.95 each**

**Truffled Deviled Eggs - Black Sea Salt, Chive (GF) (VEG) \$4.95 each**

**Green Chili Chicken Empanada - Cilantro Crema \$4.95 each**

**Vegetable Potsticker - Mae Ploy, Green Onion (Vegan) \$4.95 each**

**Bacon Wrapped Water Chestnut - Maple Soy Glaze (GF) (DF) \$4.95 each**

**Caprese Skewer - Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic Glaze (GF) (VEG) \$4.95 each**



**Bacon Wrapped Date - Goat Cheese stuffed, Hot Honey Drizzle (GF) (DF) \$4.95 each**

**Prosciutto Melon Satay - Cantaloupe, Fresh Mozzarella, Basil, Balsamic Glaze (GF) \$4.95 each**

**Spinach Dip Phyllo - Petite Phyllo Cup, Shaved Parmesean. \$4.95 each**

**Grilled Shrimp Satay - Pesto marinated (GF) \$4.95 each**

**Chorizo Stuffed Pepper - Baby Pepper, Cilantro Crema (GF) \$4.95 each**

**Marigold Meatball - Sweet and Spicy Glaze (DF) \$4.95 each**



**Vegan Ceviche - Hearts of Palm, Mango, Cilantro, Citrus Served in Shooter Glass (Vegan) (GF) \$4.95 each**

All Prices are Subject to Change

# Bar Options

**GOODTIME III has 4 full -service bars on each deck serving soft drinks, beer, wine, and hand-crafted cocktails throughout the ship.**

## HOSTED BAR OPTIONS

**Admiral's Host Bar \$38.95 per person - All Top Shelf Liquors, Craft Beer, Wine & Soda**

**Captain's Host Bar \$28.95 per person - All Call Brands, Craft Beer, Wine & Soda**

**Crew's Host Bar \$21.95 per person - All Domestic & Craft Beer, Wine & Soda**

**Cadet's Soda Host Bar \$6.50 per person - All Pepsi Products, and Iced Tea by the glass**

*Added time will increase the per person cost by \$4.00 per person for the Admiral's, Captain's, and Crew's Hosted Bars and \$1.00 per person increase for the Cadet's Soda Host Bar per additional 30 minutes of time that is added.*

**All Hosted Bar Options are subject to appropriate sales tax and 20% gratuity**

## TAB BAR OPTIONS

**A Tabulated Bar can be fully customized to meet your specific needs and budget, your Charter Representative can assist you with setting up what works best for you.**

**The Tabulated Bar Option MUST be Paid In Full at the end of the cruise by Credit or Debit Card.**

**(The Tabulated Bar Option may require a Deposit)**

**CASH BAR Option is also available for your guests to purchase their own drinks**

**ID Required ,**

**We DO NOT accept Apple Pay, Google Pay, or any other forms of payment from your phone, you MUST have a Physical Credit or Debit Card.**

**All Prices Subject to Change**