



**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
info@goodtimeiii.com to check on
availability for specific
dates and times.***

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 Package - 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

Additonal 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.*

NO glitter, paper streamers, isle runners, rice, crape paper, balloons on the second or third and fourth decks, candles, or confetti of any kind is allowed on the ship.

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

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