

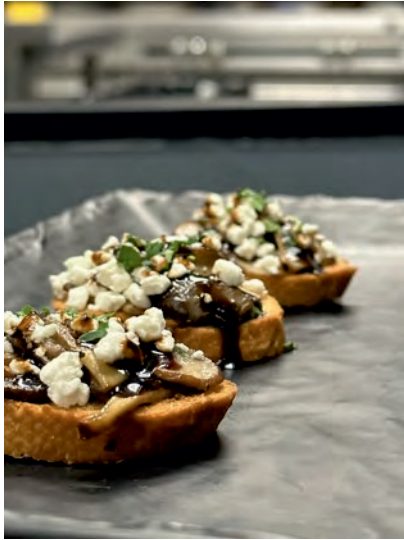
GOODTIME III

Private Charters



*The Best Private
Event Destination
in Cleveland*
www.goodtimeiii.com





“We believe that catering is more than just food on a plate and we measure our success by the personal connections we create and invest ourselves completely in the happiness of our clients and guests.”
says Joan Rosenthal ~ Owner



Marigold Catering+Events
the
Preferred Caterer
for
GOODTIME III



Charter Rates



GOODTIME III is a unique venue for events of every type and budget.
From small, intimate gatherings, to large lakefront parties,
We have a Private Charter to suit your needs.

ALL PRIVATE CHARTERS INCLUDE 1 DJ
additional DJ's are available for \$400

Main Deck Charter Rates

\$4,200 for up to 200 guests,
Additional guests \$21 per person. The Main
Deck is completely covered climate
controlled and Wheelchair Accessible.

Max Capacity is 214 guests

Second Deck Charter Rates

\$2,600 for up to 100 guests,
Additional guests \$26 per person. The
Second Deck is partially covered and not
Wheelchair Accessible.

Max Capacity is 110 guests

Entire Ship Charter Rates

\$6,800 for up to 400 guests,
Additional guests \$21 per person
this rate is good only if you are planning to
have Dinner and /or Appetizers (food is an
extra charge plus tax and 20% gratuity).

Max Capacity Varies

-OR-

\$7,500 for up to 400 guests, with NO Catered
Menu, and Concession Stand will be open for
cash purchases .

Additional guests are \$25 per person.

Max Capacity Varies

Charter Availability

Private Charters are available from May 1st
through October 6th. Please call 216-861-5110
or email charters@goodtimeiii.com to check
on the availability of a specific date and time.
To secure your date, we require a signed
contract and a deposit. (contact us for details)

Length of Cruise

Private Charters cruise for 2 1/2 hours with
boarding commencing 1/2 hour prior to cruise
time. Additional time may be available at a rate
of \$750 per additional 1/2 hour. **All Charters
must conclude no later than 12:30AM.**

Food and Beverage

Catering cost is separate from the Charter
Rates, all catering will be provided by
GOODTIME III (**NO OUTSIDE FOOD OR BEVERAGE
ALLOWED**).

Final guest count and menu selections are
due 3 weeks prior to the charter and no
allowances will be made for a decrease in
the number of guests. Ohio Sales Tax and
20% Gratuity Apply.

There are 4 Bars throughout the ship,
you can choose a Cash Bar, Tabulated Bar,
or a Hosted Bar. (Deposit may be required
for a Tab Bar).

Security

May be required depending upon the number
of guests and will be an additional expense.

**For more information about Private Charters please call
216-861-5110 and ask for the Charter Representative
or email charters@goodtimeiii.com**

All Prices are Subject to Change



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



DINNER MENU



BBQ MENU

Cornbread with Butter

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

Grilled BBQ Chicken Thighs (GF)

BBQ Pulled Pork (GF)

Herbed Corn on the Cobb (GF)

Baked Beans (GF)

Seasonal Fruit Salad (GF)

Bourbon Peach Cobbler

Also includes

Table Linens, China & Flatware

Coffee, Tea, Iced Tea

\$27.95 Per Guest

You can also choose the option of having a **Pizza Party**
we offer **Pizza Only** or **Pizza and Salad**.
Your Charter Representative can assist you with pricing information.

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



PLAN YOUR NEXT EVENT ABOARD GOODTIME III,
THE MOST UNIQUE PRIVATE EVENT VENUE IN TOWN, WE OFFER A
ONE-OF-A-KIND EXPERIENCE FOR COMPANY OUTINGS, CORPORATE EVENTS,
WEDDINGS, PROMS, APPRECIATION DINNERS AND MUCH MUCH MORE.
Call 216-861-5110 or email charters@goodtimeiii.com for more information



Conveniently Docked at
825 E. 9th St. Pier
North Coast Harbor
Cleveland, Ohio 44114



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