Welcome Aboard



Wedding Brochure







Introduction

Hello, and welcome to Blue Funnel Cruises' Wedding Brochure. Enclosed is a list of some of our regular wedding packages, but this is by no means the limit of your choice.

With a little imagination you can have any cruise you wish to view any area of the Solent, and have the food and entertainment of your preference. We always allow an extra hour for you and your guests to board and enjoy a reception drink before sailing.

All ships are fully heated for cruises throughout the winter months, and have large outer "sun decks" for the warmer months. We are happy for you to come down and view our boats at a mutually convenient time.

Our wedding planners both in the office and on the boat will do all they can to arrange your cruise and special requests well in advance of the day. Onboard our fully trained and uniformed staff are always there to ensure personal attention and that your cruise runs smoothly.

Our offices and most cruises operate from Ocean Village in Southampton, other departure points may be possible but will be costed accordingly.

"Whatever the cruise, Blue Funnel is here to create an impression you will never forget"

Sailing from Town Quay, Southampton on our vessel Ocean Scene.

Enjoy the sights and sounds of Southampton from the water with close-up views of the cruise liners when in port. See where the famous ship The Titanic was berthed. Take in spectacular views of all the local rivers including the Hamble, world renowned for yacht building. You may want to go a little further out, visiting the River Medina over on the Isle of Wight or the beautiful Beaulieu River privately owned by Lord Montague time and tides allowing. You are welcome to include or remove any element of the below package offered, all prices stated are per person.

You choose the length of your cruise, the minimum charter for a Wedding Reception would be 4 hours. All events will finish by 11.30pm latest.

Boarding times for guests is limited to 15 minutes, boarding and sailing times will need to be strictly adhered to, so please plan your timings carefully. Our knowledge and experience will help with planning your itinerary so it all runs as smoothly as possible on the day.

Ocean Scene and her crew are hired out on an hourly rate of £525, the cost of this is separate to any additional choices you make from the packages included in this brochure.

Our vessel is berthed at Shamrock Quay. This is where you would dress the boat for the occasion and your DJ would set up before sailing round to Town Quay to pick up passengers.

There are many wonderful photo opportunities offered on the boat, including outside shots taking in the port along with great background river views or the Bride & Groom may want to pop into the wheelhouse and have pictures taken with the Captain.



~ Fork Buffet Menu & Options ~

Reception drink – Bucks Fizz	£3.50	
Wine	£4.25	
Orange Juice	£1.95	
House wine, by the bottle by pre-order	£16.90	
To be served during the Wedding Breakfast		
Toast drink Prosecco	£4.95	
Champagne	£8.50	
Warm cheese straws served with reception drink	£3.00	
Platters of carver ham and rich roast beef – mini pies meat & vegetable options		
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(Buffet options can be subject to change based on availability)	£25.00	
Chef's selection of mini desserts served on platter for your choice	£4.95	
Coffee & mints	£2.50	
	Wine Orange Juice House wine, by the bottle by pre-order To be served during the Wedding Breakfast Toast drink Prosecco Champagne Warm cheese straws served with reception drink Platters of carver ham and rich roast beef — mini pies meat & vegetable Beetroot & ginger falafel (Vegan) Goats cheese & beetroot coated in crispy crumb (Vegetarian) Scotch eggs, sausage rolls & vegetarian quiche Warm new potatoes, green salad, pasta salad & rice salad, coslaw Served with fresh baked rolls (Buffet options can be subject to change based on availability) Chef's selection of mini desserts served on platter for your choice	

Guests will be seated as to your table plan which will be displayed in the lobby area.

The top table will receive Silver Service throughout the meal. Your guests will be called up to the buffet by table where they will be served by our waiting staff.

The tables will be dressed in white linen with napkins to match your chosen colour along with ribbons & bows on interior poles. A White backdrop can be presented behind the top table by request. Table decorations must be supplied by hirer.

We can also recommend local businesses for a more formal dressing on the boat, such as drapes, centre pieces for the tables and chair covers.

A DJ and disco can be included in the package, the cost of this will depend on the duration of your charter, prices from £365 for 4 hours, thereafter an additional £55 per hour

You are welcome to provide a playlist for the DJ, this must be with him a month before your charter.

Your own DJ is welcome but will be expected to bring their own equipment and have public liability insurance.

The maximum number of seated guests we can cater for on the Fork Buffet Menu is 100, this will be on square tables ranging from 8-12 guests per table

Evening guests will be boarded when we briefly return to port after the Wedding Breakfast & Speeches.

A light finger buffet for your evening guests consisting of sandwiches, sausage rolls, quiche, pizza wedges & crisps can be added to any package on request from £12pp – A more bespoke package can be discussed with the chef upon request.

~ Silver Service Menu & Options ~

Drink Packages	Reception drink – Bucks Fizz	£3.50
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Wine £4.25 Orange Juice £1.95

House wine, by the bottle by pre-order £16.95

To be served during the Wedding Breakfast

Toast drink Prosecco £4.95

Champagne £8.50

Canapés Warm cheese straws served with reception drink £3.00

Silver Service Menu Please ask your guests to choose their menu from the selection listed below.

You will be asked to provide menu cards for each guest with their choices clearly stated. Any dietary requirements will be catered for wherever possible with prior

knowledge.

Starters Seasonal soup served with Petit pan

Sweet Melon trio with a drizzle of port Jus

Mains Roast chicken breast in a white wine sauce

Served with a selection of seasonal of seasonal vegetables & crispy roast potatoes

Rich roast beef served with Yorkshire pudding, crispy roast potatoes

Seasonal vegetables and chefs own jus

Mushroom & leek pie in creamy sauce topped with pumpkin & sunflower seeds

(Vegetarian & Vegan)

Dessert Cheesecake served with fresh cream

Tropical fresh fruit salad served with vegan ice cream

Coffee & Mints £35.00

Childen's menu be pre-order (under 10 yrs)

Starter Garlic Bread

Main Chicken nuggets & chips

Dessert Ice-cream served with flake & sprinkles £12.95

Guests will be seated as to your table plan supplied by yourselves. This will be displayed in the lobby for easy viewing. All tables will receive Silver Service throughout the meal by our dedicated waiting staff.

Coffee & Mints are served to guests during speeches along will a glass of Prosecco/Champagne for your toast if pre-ordered.

The tables will be dressed in white linen with napkins to match your chosen colour along with ribbons & bows on interior poles. A White backdrop can be presented behind the top table by request. Table decorations must be supplied by hirer.

We can also recommend local businesses for a more formal dressing on the boat, such as drapes, centre pieces for the tables and chair covers.

A DJ and disco can be included in the package, the cost of this will depend on the duration of your charter, prices from £365 for 4 hours, thereafter an additional £55 per hour

You are welcome to provide a playlist for the DJ, this must be with him a month before your charter. Your own DJ is welcome but will be expected to bring their own equipment and have public liability insurance.

The maximum guests that can be catered for on the Silver Service Menu is 112, this will be on square tables ranging from 8 – 12 guests per table

Evening guests will be boarded when we briefly return to port after the Wedding Breakfast & Speeches.

A light finger buffet for your evening guests consisting of sandwiches, sausage rolls, quiche, pizza wedges & crisps can be added to any package on request from £12pp – A more bespoke package can be discussed with the chef upon request.





Our vessel is a large stable catamaran with good sea keeping abilities for all weathers all year round with heating and large sun decks.

Cruise routes are subject to Captains discretion, Blue Funnel will cater for all dietary requirements with prior notice; products not guaranteed 100% nut free. We reserve the right to alter and substitute menus and prices accordingly.





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