



We are pleased to present the *Blue Moon*, Chattanooga's only luxury cruiser, for your private event or special occasion. The elegant *Blue Moon* is a most impressive venue with spectacular views of our mountains and ever-changing scenery along the banks of the meandering Tennessee River.

Blue Moon Cruises is a member of the Chattanooga Commerce and Convention and Visitors Bureau along with the Cleveland Bradley Convention and Visitors Bureau. We are excited to offer our product to other members who are looking for an outstanding location to host your next special event.

The *Blue Moon* is suitable for corporate meetings, fundraising events, weddings or private cruises for your staff or clientele. Because the *Blue Moon* is a medium sized luxury cruiser, you have the ability to create an intimate setting and experience unavailable anywhere else in this region.

Our crew is dedicated to making your cruise as unforgettable as the surroundings we present. The *Blue Moon* features:

- Elite personalized service tailored to your desires
- Excellent food and beverage products customized to your needs
- Full service bar
- Accommodates 45 guests for a plated meal, 60 guests for a buffet meal, and 75 plus for a more casual hors- d'oeuvre setting.
- Modern climate-controlled main deck cabin with restrooms
- Large picture windows surrounding the main cabin for all-round views
- Forward main deck and upper deck provide open air viewing
- Audio and visual system includes wireless microphone, DVD and VHS player, Multi CD disc player, with digital capabilities.

Enclosed are sample menus and beverage offerings. If you have something else in mind, please ask - our host caterers, Betty and Ray from The Catering Company, can accommodate most any request. If you have a preferred caterer, we will be glad to work with them.

Please call for a personal tour of the *Blue Moon* so we can discuss your particular needs for your special cruise.

The Crew of Blue Moon Cruises

Blue Moon Cruises is owned and operated by the Ocoee Adventure Company, LLC
with more than a decade of providing quality outdoor adventures.



Charter Information & Policies

With its spectacular views and elegant setting, the *Blue Moon* is the most unique venue in Chattanooga for a private meeting or gathering. Treat your guests to gracious service, delicious food and ever-changing views.

- Group Charters available daily (based on availability)
- Sailing year round
- Group sizes range from 25-75 people
- Breakfast, lunch, cocktail, dinner and moonlight events
- Enhancement packages available
- Coprate Meetings, Holiday Parties, PrivateEvents, Weddings

Charter Fees

\$600.00 per hour
Minimum 2 hours for daytime
Minimum 3 hours for evening
\$375.00 per hour for dockside time(if available)
\$250.00 per hour for deadhead time

Charter fee includes vessel, captain and deck crew, fuel & insurance.
Food and beverage services additional.
Rates and menus are subject to change without notice.

Confirmation Agreement/ Deposit Policies

Your signed confirmation agreement and a 50% non-refundable deposit are required within 10 days in order to secure your cruise on a definite basis. Final passenger guarantee and final payment are due 30 days prior to cruise date. Cruises booked within 30 days are required to pay in full three business days from the date of booking. There are no refunds or exchanges of tickets. Passenger additions must be approved by Blue Moon Cruises and paid in full the day of the adjustment. Passenger additions cannot be guaranteed if made within 2 weeks of your scheduled departure.

A 20% service charge is assessed on all catering and beverage packages.
A \$250 catering fee is charged if our host caterer is not used.


Location/Parking

Cruises on the *Blue Moon* depart from Chattanooga's Commercial Pier at Ross's Landing on Riverfront Parkway. Primary parking is available directly across from the commercial pier along Riverfront Parkway.

Please note the *Blue Moon* is not handicap accessible.



Fact Sheet



Yacht Name:	Blue Moon
Built:	1989 in La Crosse, WI
Style/Size:	77ft. Skipper Liner
Renovations:	\$40,000 in 1999 interior \$120,000 in 2006-2007 exterior
Decks:	2
Outside Areas:	1
Bars:	1
Minimum Capacity:	25 passengers
Maximum Capacity:	75 passengers
Maximum Plated Service:	44 passengers
Menu Styles:	Breakfast, Brunch, Lunch, Dinner, Cocktail and Moonlight
Equipment:	Wireless Microphone, DVD and VHS player, Multi CD Discs Player
Permits:	US Coast Guard, Liquor & Beer



Breakfast Menus

Light Breakfast

Assortment of fresh baked "Panera" bagels and cream cheeses

Coffee and Juice

\$5.95 per Guest

Continental Breakfast

Assortment of freshly baked muffins

Bagels and danish served with butter and jellies

Fresh seasonal fruit display

Coffee and Juice

\$7.95 per Guest

Premium Breakfast

Scrambled egg casserole

Apple smoked bacon and sausage patties

Hash brown casserole

Baked cheese grits

Fresh fruit display

Assorted muffins, danish and biscuits

Coffee and Juice

\$13.95 per Guest



Brunch Menu

Carving Station

Maple glazed ham with spicy mustard

Hot Entrees

Quiche Lorraine

Scrambled egg casserole

Apple smoked bacon and sausage patties

Hash brown casserole

Baked cheese grits or shrimp and grits

Cold Station

Sliced smoked salmon filet

Shrimp cocktail

Fresh seasonal fruit display

Breakfast Breads

Danish, croissants, bagels and biscuits

Tea and Coffee

\$20.95 per Guest



Buffet Lunches

Option I – \$6.95 per Guest

Chicago Hot Dogs
Potato Chips

Option II – \$7.95 per Guest

A. Grilled Hamburgers with All the Fixings
Potato Chips

B. Soup of the Day
Garden Fresh Salad

Option III – \$11.95 per Guest

A. Lasagna ; Garden Fresh Salad
Fresh Baked Italian Bread

B. Chicken Tortilla Casserole
Garden Fresh Salad

C. Grilled Chicken Salad

D. Chicken Divan
Garden Fresh Salad; Dinner Rolls

E. Chinese Chicken Casserole
Garden Fresh Salad ; Dinner Rolls

Option IV – \$12.95 per Guest

“Bubba’s” Shrimp Creole w/ Steamboat Rice
Garden Fresh Salad; Crusty Bread

All buffet lunches are served with your choice of cookies or brownies.

BOX LUNCHES – \$8.50 per Guest

Sandwich (Turkey, Ham or Roast Beef)
Choice of Pasta Salad, Potato Salad or Fresh Fruit
Potato Chips; Cookie



Hors D'oeuvres Menus

Hors D'oeuvres Package #1

Fresh veggie tray with spinach dip
Carved fresh fruit tray with assorted cheeses
Southwest cheesecake (our most requested)
Boars head meats on potato rolls
Shrimp dip
Chicken tenders
Mini Cheesecake, Brownies and assorted Gourmet Cookies
\$14.95 per Guest

Hors D'oeuvres Package #2

Fresh veggie tray with spinach dip
Carved fresh fruit tray with assorted cheeses
Brie in puff pastry
Spanakopita
Stuffed new potatoes
Coconut chicken or shrimp
Italian meatballs
Mini quiche
Mini Cheesecake, Brownies and assorted Gourmet Cookies
\$18.85 per Guest

Hors D'oeuvres Package #3

Carved fresh fruit tray with assorted cheeses
Fresh veggie tray with spinach dip
Shrimp dip
Stuffed mushrooms
Brie in puff pastry
Stuffed new potatoes
Smoked mozzarella puff
Mini Beef Wellington
Bacon wrapped scallops
Shrimp cocktail
Mini Cheesecake, Brownies and assorted Gourmet Cookies
\$27.95 per Guest



Premium Hors D'oeuvres Package

Cold Station

Fresh Fruit and Cheese Display
Vegetable Crudités with Spinach Dip
Southwest Cheesecake with Tortilla Chips

Seafood Station

Shrimp Cocktail with Dipping Sauce
Hot Crab Dip with Crackers
Whole Smoked Salmon
Mini Crab Cakes

Pasta Station

Fusilli Pasta Salad
Cheese Tortellini
Mini Meatballs in Marinara Sauce
Bruschetta
Mini Pizza

Carving Station

Golden Roasted Turkey with Honey Mustard
Beef Tenderloin with Horseradish Sauce
Sausalido Turkey
Black Forest Ham
Assorted Rolls

\$35.95 per Guest



Blue Moon Theme Dinners

Luau

Grilled Mahi-Mahi
Grilled Chicken with Mango Salsa
Roasted Potatoes
Vegetable Medley
Fresh Spinach Mandarin Salad
Pineapple Bread
Key Lime Pie or Chocolate Kahlua

Italian Feast

Lasagne (meat and/or veggie)
Italian Salad
Crusty Ciabatta Bread
Cheesecake

Cajun Feast

Low Country Boil
Louisiana Slaw
Corn Bread
Assorted Pies
Assorted Pies

Fall Feast

Apple Butter Roast Pork Loin
Harvest Sweet Potatos
Green Bean and Corn Casserole
Fresh Garden Salad
Parker House Rolls
Assorted Cakes

\$21.95 per guest

Additional theme menus available upon request



Crusing Cuisine Buffet Dinner

I. Select Three Entries

Beef Tenderloin with Mushrooms

London Broil, Beef Wellington

Working Girl's Pot Roast, Brunswick Stew

Roast Pork with Glazed Apple Fried Center-Cut Pork Chops

Blackberry Pork Loin, Chipolte Pork with Corn Salsa

Carolina Pork or Chicken Bar-B-Que

Chicken Crepes, Stuffed Chicken Breasts

Chicken Divan, Poppy Seed Chicken

Garlic Roasted Chicken, Broccoli Cheddar Chicken

Key West Chicken with Mango Salsa

Chicken Parmesan, Chicken Cacciatore, Chicken Fettucini

Spaghetti with Italian Meatballs, Manicotti

Seafood Casserole, Shrimp Bundles

Grilled or Baked Fish (Availability), Smoked Salmon

II. Select Two Salads

Fresh Cut Garden Salad, Caesar's Salad

Baby Greens and Mandarin Oranges

Layered Pea Salad, Spinach Leaf with Strawberries

III. Select Three Vegetables

Chili Mashed Potatoes, Garlic or Plain Mashed Potatoes

Potatoes Au Gratin, Sweet Potato Casserole

French Green Beans with Almonds, Stir-Fried Vegetable Medley

Grilled Vegetable Medley, Broccoli Soufflé

Green Bean and Corn Casserole

Spinach Soufflé, Squash Casserole, Glazed Carrots

Asparagus Casserole, Macaroni and Three Cheese Chicago

Long Grain and Wild Rice, Rice Pilaf

AND

Assorted Dinner Rolls

IV. Select Two Desserts from Enclosed Desert Menu

\$27.95 per Guest



Mariners Flexible Plated Dinner

(Maximum- 44 guests)

Main Entree

Please choose two of the following entrees to be paired for entire group.

Beef Tenderloin with Mushroom Madera Wine Sauce

Stuffed Chicken Breast

Roast Pork Loin with Apples

Shrimp Bundles

Rock Cornish Hens with Orange Glaze

Grilled Tuna with Mango Salsa

Vegetables:

Please choose two.

Rice Pilaf, Long Grain and Wild Rice

Roasted Potatoes, Stuffed Potatoes, Smashed Potatoes

Potatoes Au Gratin, Broccoli Soufflé

Southern Green Beans

French Green Beans with Almonds

Spinach Soufflé, Squash Casserole

Glazed Carrots, Corn Casserole

Sweet Potato Casserole

Salad:

Please choose one.

Caesar Salad, Garden Salad

Baby Spinach with Strawberries

Desserts:

Please Choose Two.

New York Cheese Cake, Chocolate Peanut Butter Cheesecake

Strawberry Swirl Cheesecake, Candy Bar Cheesecake

French Chocolate Pie, Key Lime Pie

Strawberry Kiwi Cake, Reese Peanut Butter Cake

Banana Pudding, Seasonal Fresh Fruit

Apple, Peach, Cherry and Blackberry Pie or Cobbler

\$27.95 per Guest



Dessert Menus

Dessert Selections

New York Cheese Cake
Chocolate Peanut Butter Cheesecake
Strawberry Swirl Cheesecake
Candy Bar Cheesecake
French Chocolate Pie
Key Lime Pie
Strawberry Kiwi Cake
Reese Peanut Butter Cake
Banana Pudding
Apple, Peach, Cherry and Blackberry Pie or Cobbler
Seasonal Fresh Fruit

\$3.95 per guest

Assorted Dessert Display

Mini Cheesecake
Brownies
Assorted Gourmet Cookies
Mini Pecan or Fruit Tarts

\$2.95 per guest



Wine and Spirits

	Host Bar by the Drink	Cash Bar by the Drink
Call Brand Selections	\$5.00	\$5.50
Premium Brand	\$6.00	\$6.50
Super Premium	\$7.00	\$7.50
Domestic Beer	\$3.00	\$3.50
Specialty Beers	\$4.00	\$4.50
House Wine	\$5.00	\$5.50
Mineral Water	\$2.00	\$2.00
Soft Drinks	\$1.00	\$1.00

Host Bar can be purchased in \$100.00 increments. Minimum is \$300.00

Call Brands (Well)

Jim Beam Bourbon
Smirnoff Vodka
Gordon's Gin
Bacardi Silver Rum
Jose Cuevro Gold Tequila
John Barr Gold Scotch

Premium Brands

Jack Daniels
Crown Royal
Absolut Vodka
Tangueray Gin
Bombay Sapphire Gin
Mount Gay Rum
Captain Morgan
Dewars Scotch

Super Premium

Single Barrel Jack
Grey Goose Vodka
Mount Gay Rum
Patron Silver
Glenlivet Single Malt Scotch

House Wines

Copperidge by E and J Gallo Winery
Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel
\$18.00 per bottle

Select Wines

	glass	bottle
Frie Brothers Chardonnay	\$7.00	\$24.00
Blackstone Merlo	\$7.00	\$24.00
Louis Martini Cabernet	\$9.00	\$27.00
Ecco Domani Pinot Gregio	\$7.00	\$21.00
Berringer White Zinfandel	\$6.00	\$18.00

Other Select Wines and Beverages Priced per Selection and Availability.