

SUNQUEST CRUISES

GROUP PACKAGES

DINE. DANCE. CRUISE!



WELCOME ABOARD

SunQuest Cruises

Hosting a group in Destin, FL? Treat your guests to an evening of dining and dancing aboard the 125' Solaris Yacht. With three decks to explore, this is the outing that they'll never forget. Our team of event coordinators are here to help you plan the perfect event accommodating up to 150 guests.

Perfect for rehearsal dinners, corporate outings, conferences, family reunions, and more. Our crew will take care of it all, allowing you more time to relax and celebrate. Rated Best of the Emerald Coast for Wedding & Event Venue, the Solaris Yacht offers all-inclusive packages for events of any size.

Take a Virtual Tour



THE BIG QUESTION

What's Included?

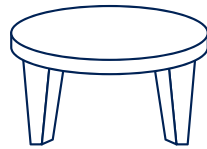


UP TO 150 GUESTS

WHEREVER YOU CHOOSE TO CELEBRATE, MAKE SURE TO ASK WHAT FEATURES ARE INCLUDED IN THE VENUE PRICE.
EVERY SUNQUEST PACKAGE INCLUDES THE FOLLOWING:



Full-Service
Event Planning &
Event Coordinator
**Varies by package*



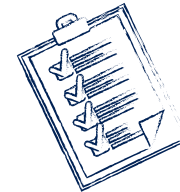
House Tables, Chairs,
& White Linens



Choice of Menu*
**Varies by package*



Service Staff



Complete Event
Set-Up and Break-Down



Bar Packages*
**Varies by package*



Live House Entertainment*
**Varies by package*



Outdoor
Cafe Lighting

Daytime Cruises

All of our daytime packages are private charters.

Choose between breakfast or lunch cruises and treat your guests to exclusive views of the Choctawhatchee Bay.

Breakfast Cruise

2-Hour Cruise
Available anytime between 6 AM - 10 AM
MAX CAPACITY: 150

Base Package	\$2,300 serves up to 50 Guests (\$45/additional guest)
Base Package PLUS Unlimited Beer & House Wine	\$3,100 serves up to 50 Guests (\$60/additional guest)

Available Menus

- Breakfast Buffet

Captain's Lunch

2-Hour Cruise
Available anytime between 10 AM - 2 PM
MAX CAPACITY: 150
Saturday & Sunday

Base Package	\$3,800 serves up to 50 Guests (\$65/additional guest)	Monday-Friday	\$2,800 serves up to 30 Guests (\$50/additional guest)
Base Package PLUS your choice of 3 Passed Hors D'Oeuvres	\$4,300 serves up to 50 Guests (\$75/additional guest)		\$3,100 for up to 30 Guests (\$60/additional guest)
Add 2 HR Unlimited Beer & House Wine	\$16 per guest		\$16 per guest
Add 2 HR Unlimited Premium Open Bar	\$20 per guest		\$20 per guest

Available Menus

- Plated Lunch Service



Evening Cruises

SHARE THE YACHT - SEMI PRIVATE CHARTERS

Cruise into the sunset aboard a 3 hour semi-private cruise.

All semi-private charters also include our live house entertainment. Add appetizers for \$15/person from our Family Style Appetizer Menu. Your guests will be seated together among other guests. All guests on-board have access to the entire yacht throughout the evening. Event coordination is not included in Share the Yacht packages. Event planning and coordination service can be added for \$275.

Share the Yacht

MINIMUM GUEST COUNT: 20 ADULTS

Base Package **\$80/guest**
Over 12% discount off Public
Dinner Cruise Rates

Base Package **\$100/guest**
PLUS Unlimited
Beer & House Wine

Base Package **\$110/guest**
PLUS Unlimited
Premium Open Bar

Available Menus

- Let Your Guests Choose
- Host Chooses 1 Entree



Evening Cruises

RESERVE YOUR DECK - SEMI PRIVATE CHARTERS

Cruise into the sunset aboard a 3 hour semi-private cruise.

Reserve Your Deck packages also include our live house entertainment and unlimited premium open bar. Add appetizers for \$15/person from our Family Style Appetizer Menu. Only your guests will be seated on the deck you reserve. All guests on board have access to the entire yacht throughout the evening. Event planning and coordination is included in Reserve Your Deck packages.

2nd Deck

2ND DECK MAX CAPACITY: 55

April - October **\$5,900**
serves up to 50 Guests
(\$110/additional guest)

November - March **\$4,500**
Sunday - Thursday serves up to 30 Guests
(\$110/additional guest)

Available Menus

- Let Your Guests Choose
- Host Chooses 1 Entree

Main Deck

MAIN DECK MAX CAPACITY: 105

April - October **\$9,500**
serves up to 80 Guests
(\$110/additional guest)

November - March **\$8,500**
Sunday - Thursday serves up to 75 Guests
(\$110/additional guest)

Available Menus

- Let Your Guests Choose
- Host Chooses 1 Entree



Evening Cruises

PRIVATE RECEPTIONS

Available Menus

- Let Your Guests Choose
- Host Chooses 1 Entree
- Buffet Style
- Heavy Hors D'Oeuvres

Formal and private, the Solaris is exclusively yours for cruising, dining, dancing, and drinks. All private charters include our unlimited premium open bar. Live House Entertainment/DJ Service is available as an add-on.

YACHT CAPACITY: 150

Thursday - Saturday

Sunday - Wednesday

November - March Sunday - Thursday

3 Hour Private Charter	\$12,000 serves up to 100 Guests (\$120/additional guest)	\$6,000 serves up to 50 Guests (\$120/additional guest)	\$5,000 serves up to 30 Guests (\$120/additional guest)
3 Hour Private Charter PLUS 3 Passed Hors D'Oeuvres	\$13,500 serves up to 100 Guests (\$135/additional guest)	\$6,750 serves up to 50 Guests (\$135/additional guest)	\$5,450 serves up to 30 Guests (\$135/additional guest)
4 Hour Private Charter	\$14,000 serves up to 100 Guests (\$140/additional guest)	\$7,000 serves up to 50 Guests (\$140/additional guest)	\$6,000 serves up to 30 Guests (\$140/additional guest)
4 Hour Private Charter PLUS 3 Passed Hors D'Oeuvres	\$15,500 serves up to 100 Guests (\$155/additional guest)	\$7,750 serves up to 50 Guests (\$155/additional guest)	\$6,450 serves up to 30 Guests (\$155/additional guest)
5 Hour Private Charter	\$16,000 serves up to 100 Guests (\$160/additional guest)	\$8,000 serves up to 50 Guests (\$160/additional guest)	\$7,000 serves up to 30 Guests (\$160/additional guest)
5 Hour Private Charter PLUS 3 Passed Hors D'Oeuvres	\$17,500 serves up to 100 Guests (\$175/additional guest)	\$8,750 serves up to 50 Guests (\$175/additional guest)	\$7,450 serves up to 30 Guests (\$175/additional guest)

SunQuest Cruises Menus

China, flatware, drinkware, and white or black napkins are included. Menu selections must be submitted 7 days prior to your event date.

Breakfast Buffet

Scrambled Eggs with Fresh Grated Cheddar Cheese

Apple Wood-Smoked Bacon

Herb-Roasted Brunch Potatoes

Buttermilk Biscuits & Sausage Gravy

Assorted Whole Fruits

Coffee & Tea Service

Plated Lunch Service

Guests choose 1 entrée from the list below

Chicken Scallopini

Tender chicken breast lightly breaded and sauteed with white wine, lemon, & butter. Served with seasonal vegetables & herb-infused potatoes

Gulf Shrimp & Grits

Stone ground yellow cheese grits, andouille sausage, zesty creole cream sauce, & seasoned shrimp

Beef Filet Mignon

Served medium. Rosemary demi-glace, seasonal vegetables, & herb-infused potatoes

Vegetable Harvest

Roasted portabella mushroom caps over a blend of citrus quinoa & seasonal roasted vegetable assortment

Dessert

Chef's Choice or Cake Cutting Service

SunQuest Cruises Menus

China, flatware, drinkware, and white or black napkins are included. Menu selections must be submitted 7 days prior to your event date.

Let Your Guests Choose

Guests choose 1 entrée from the list below.

Course 1: Salad

Infused olive oil & fresh artisan bread; fresh garden salad with Chef's Buttermilk Vinaigrette

Course 2: Entrée

Beef Filet Mignon

Served medium. Rosemary demi-glace, seasonal vegetables, & herb-infused potatoes

Bronzed Gulf Fish

Lightly blackened fresh fish over a bed of Caribbean wild rice, hazelnut butter sauce, & seasonal vegetables

Gulf Shrimp & Grits

Stone ground yellow cheese grits, andouille sausage, zesty creole cream sauce, & seasoned shrimp

Southern Crab Cakes

Super & jumbo lump crab meat in a light cake, smoked tomato choron sauce, Caribbean wild rice, & seasonal vegetables

Caribbean Glazed Chicken

Hormone & antibiotic free airline cut chicken breast with flavors of the Caribbean, served with wild rice & seasonal vegetables

Vegetable Harvest

Roasted portabella mushroom caps over a blend of citrus quinoa & seasonal roasted vegetable assortment

Course 3: Dessert

Chef's Choice or Cake Cutting Service

Host Chooses

Host chooses 1 premium entrée to be served to all guests.

Course 1: Salad

Infused olive oil & fresh artisan bread; fresh garden salad with Chef's Buttermilk Vinaigrette

Course 2: Entrée

Bronzed Gulf Fish & Shrimp Sauté

Lightly blackened fresh fish over a bed of Caribbean wild rice, hazelnut butter sauce, & seasonal vegetables with Gulf shrimp

Beef Filet Mignon & Shrimp Sauté

Served medium. Smoked tomato choron sauce, seasonal vegetables, & herb-infused potatoes with Gulf Shrimp

Bronzed Gulf Fish & Lump Crab

Lightly blackened fresh fish over a bed of Caribbean wild rice, hazelnut butter sauce, & seasonal vegetables with lump crab

Beef Filet Mignon & Lump Crab

Served medium. Smoked tomato choron sauce, seasonal vegetables, & herb-infused potatoes with lump crab

Course 3: Dessert

Chef's Choice or Cake Cutting Service

SunQuest Cruises Menus

China, flatware, drinkware, and white or black napkins are included. Menu selections must be submitted 7 days prior to your event date.

Buffet Style

Artisan Bread & Salad

Infused olive oil & fresh artisan bread; fresh garden salad with Chef's Buttermilk Vinaigrette

Choice of Chef's Carving Station

Choose 1, served with seasonal vegetables

Slow Roasted Herb-Crusted Prime Rib with Au Jus

Braised Rosemary Pork Tenderloin & Chef's Chutney

Herb Crusted Turkey Breast with Cranberry Chutney

Roasted Beef Tenderloin (Market Value Upgrade)

Choice of Chef Attended Station

Choose 1

Shrimp & Grits

Stone ground yellow cheese grits, andouille sausage, zesty creole cream sauce, & seasoned shrimp

Choctawhatchee Blue Crab Mac n' Cheese

Artisan cheese melted over macaroni and lump blue crab

Bronzed Gulf Fish

Lightly blackened fresh fish over a bed of Caribbean wild rice, hazelnut butter sauce, & seasonal vegetables

Caribbean Glazed Chicken

Hormone & antibiotic free airline cut chicken breast with flavors of the Caribbean, served with wild rice & seasonal vegetables

Dessert

Chef's Choice or Cake Cutting Service

Heavy Hors D'Oeuvres

Passed Hors D'Oeuvres

Choose 3 (1 seafood option only) from our Passed Hors D'Ouevres Menu

Choice of Chef Manned Dining Station

Choose 1

Mac N Cheese Martinis

Andouille, blackened shrimp, bacon, smoked gouda, aged cheddar, sauteed peppers and onions, fresh jalapenos

SunQuest Slider Station

Braised beef short rib OR pulled pork shoulder, sweet BBQ, Carolina BBQ, aged cheddar, bleu cheese, Solaris pickles, tangy slaw

Both meats - add \$4/guest

Taco Bar

Slow roasted chicken OR blackened fish, tangy slaw, cucumber pico, smoked gouda, aged cheddar, cilantro aioli, fresh jalapenos

Both meats - add \$4/guest

Dessert

Chef's Choice or Cake Cutting Service

Add additional dining stations for \$25 per guest per station

SunQuest Cruises Menus

China, flatware, drinkware, and white or black napkins are included. Menu selections must be submitted 7 days prior to your event date.

Passed Hors D'Oeuvres

Add your choice of 3 passed hors d'oeuvres to any package for \$15/person.
Your choice of 3 passed hors d'oeuvres are included in the Heavy Hors D'Oeuvres private charter package.

Kung Pao Shrimp

Large shrimp cooked in a sweet and mildly spicy kung pao sauce, garnished with scallions and crushed peanuts (Gluten Free)

Southern Crab Bites

Our famous crab cakes in bite-sized portions, topped with smoky remoulade sauce

Filet Mignon Crostinis

Tender strips of beef filet, caramelized onions, bleu cheese, & balsamic glaze

Spanakopita Bites

Spinach, artichoke hearts, & three cheeses baked inside a golden shell (Vegetarian)

Prosciutto-Wrapped Shrimp

Large shrimp baked inside a slice of prosciutto ham & drizzled with balsamic glaze (Gluten Free)

Smoked Salmon Mousse Bites

Smoked & cured salmon whipped in a light cream cheese mousse with shallots, capers, fresh herbs, & citrus juices

Mango Bourbon Meatballs

Premium beef meatballs seared & roasted in a mango bourbon BBQ sauce

Stuffed Mushrooms

Andouille stuffing, parmesan cheese, & panko bread crumbs

Family Style Appetizers

Add your choice of 3 family style appetizers to any package for \$15/person.

Stuffed Mushrooms

Andouille stuffing, parmesan cheese, & panko bread crumbs

Spinach & Artichoke Dip

Chopped spinach, artichoke hearts, garlic, & three cheeses baked to perfection and served with warm pita chips (jumbo lump crab option available)

Smoked Fish Dip

Made with the freshest Gulf fish available, blended capers, shallots, lemon juice, fresh herbs, & creole spices create a succulent dip. Served with house-made garlic crostinis

Filet Mignon Flatbread

Artisan flatbread, filet mignon pieces, caramelized onions, grape tomatoes, gorgonzola cheese, sweet balsamic drizzle (also available on garlic crostinis)

BBQ Shrimp

Large poached Gulf Shrimp with our famous house-made BBQ sauce