



INFINITY-OVATION  
YACHT CHARTERS



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Infinity and Ovation Yacht Charters has provided over 20 years of yachting perfection with on-board opulence you simply can't find anywhere else.



# *Our Commitment*

Infinity and Ovation Yacht Charters is committed to making every occasion the experience of a lifetime. Our crew ~ on-board and off ~ are industry experts in planning and executing events that are truly beyond compare.



Best Wedding Venue  
in Michigan —  
two years in a row!



Voted HOUR's  
Best Special Event Venue  
two years in a row!

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# *The Yachts*

Outfitted with the most lavish amenities including stylish salons, enticing sun decks, inviting lounges, gourmet food stations and full-service bars, Infinity and Ovation can accommodate parties of 25 - 300.



Infinity entertains up to 130 guests



Ovation entertains up to 300 guests

**Docks available at the Jefferson Beach Marina  
in St. Clair Shores, the Rivard Plaza, the  
GM Renaissance Center and the new  
Detroit Port Authority in Downtown Detroit.**

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# INFINITY & OVATION CHARTER PRICING

Charter prices are in addition to the base \$52 per person rate which includes our Standard Open Bar and the Skyline Menu. Menu upgrades may be added to the base \$52 per person rate.

## THREE-HOUR CHARTER RATES

	INFINITY	OVATION
Monday - Friday 7:00am - 4:00pm	\$2,250	\$2,650
Saturday - Sunday 7:00am - 4:00pm	\$3,450	\$4,250
Sunday 4:00pm - 1:00am	\$4,250	\$4,850
Monday - Tuesday 4:00pm - 1:00am	\$3,250	\$3,850
Wednesday - Thursday 4:00pm - 1:00am	\$4,850	\$5,850
Friday 4:00pm - 1:00am	\$6,050	\$6,950

## FOUR-HOUR CHARTER RATES

Friday 4:00pm - 1:00am	\$7,850	\$8,850
Saturday 4:00pm - 1:00am	\$8,850	\$9,850

## ADDITIONS

One Hour of Cruising	\$1,800	\$1,900
One Hour of Dockside	\$1,400	\$1,500
Prelude & Encore Service: ½ hour of dockside time added to your boarding and/or departure time with continuous Beverage Service.	\$850	\$950

Prices shown do not include 26% applicable taxes and service charges.



## SKYLINE MENU

Menu included in the base per person rate of \$52.  
Includes Standard Open Bar.

### ADMIRAL'S TABLE

Imported and Domestic Cheese Collection partnered  
with an Exotic Fruit Array

### HARVEST COLLECTION

Fire-Roasted Fennel, Asparagus, Red Peppers,  
Zucchini and Eggplant

Vibrant Crudités with Green Goddess Crème Fraîche  
Heirloom Tomatoes and Persian Cucumbers tossed with  
Feta Cheese and Mediterranean Vinaigrette

### DUET I

Carved Roasted Beef Tenderloin with Creamy Horseradish  
and Whole Grain Mustard

Idaho Potato Torta with Garlic, Cream, Gruyère Cheese,  
Green Onion, and Fresh Herbs baked and served with a  
Sweet Tomato Chutney or Prosciutto Gorgonzola Cream

Artisan Rolls with Herb Butter

### DUET II

Carved Herb Roasted Breast of Turkey  
with Mango Chutney and Honey Mustard

Traverse City Salad with Baby Greens, Shaved Irish White  
Cheddar, Pecans, and Michigan Cherry Balsamic Vinaigrette

Savory Herb Breads with Whipped Butter

### SWEET ENDINGS

Petite Pastries

Dark Roasted Kona Coffee



*Recommended Enhancement*

## **PASSED HORS D'OEUVRES**

Caprese Bruschetta, Shrimp & Boursin Beggar's Purse, Beef Wellington, Turkey Tartlet, Lobster Cobbler and Vegetarian Spring Rolls served butler style.  
\$7 per person.



## TASTE OF MICHIGAN MENU

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Add \$3 to the base per person rate of \$52 to upgrade to this menu.  
Includes Standard Open Bar.

### **LAKE MICHIGAN**

An impressive collection of imported cheeses  
as well as several distinctive Michigan-made selections

Exotic Fruit Array

### **LAKE HURON**

Vibrant Garden Fresh Crudités

Two Michigan-made favorites, Better Maid Potato Chips  
and Garden Fresh Gourmet Chips served with savory dips  
inspired by the tastes of Mexican Village, Hamtramck  
and Greektown

### **LAKE SUPERIOR**

Beef Tenderloin carved to order and served with a  
Classic Detroit "Zip" Sauce or our Porter Sauce featuring  
Woodward Avenue Brewery's Black Cherry Porter

Pinconning Potato Gratin with Idaho Potatoes, Garlic, Cream,  
Green Onion and Fresh Herbs baked until golden brown  
and topped with Pinconning Cheese and a spicy  
Chipolte Cilantro Sour Cream drizzle

### **LAKE ERIE**

Shorts Brewery's Soft Parade Beer Battered Chicken served with  
Faygo Rock & Rye Barbeque Sauce or Apple-Cherry Chutney

Traverse City Salad made with Baby Greens, Shaved Irish White  
Cheddar, Pecans and a Michigan Cherry Balsamic Vinaigrette

### **LAKE ONTARIO**

Sanders Hot Fudge Cream Puffs made with  
Mackinaw Island Fudge Ice Cream and topped with  
Whipped Cream and Germack Peanuts

Dark Roasted Kona Coffee served with all the accoutrements



*Recommended Enhancement*

## **DAIQUIRI PACKAGE**

This frozen, fruity and frothy package includes Margaritas, Piña Coladas and luscious Frappe's served in festive glassware.  
\$6 per person



## CHAMPAGNE BRUNCH MENU

Add \$4 to the base per person rate of \$52 to upgrade to this menu. Includes Standard Open Bar. Alcoholic beverages are not served prior to 12 noon on Sunday. Includes champagne upon boarding.

### ATWATER

Buttery Scones and French Brioche served with Petoskey's Famous American Spoon Fruit Butters

Creamy vanilla yogurt interchanged with Ripe Peaches, Wild Berries, Tropical Fruit and Granola

### BEAUBIEN

The ripest, most savory in-season exotic fruits served in a bountiful array

Apple Pie French Toast topped with Cinnamon Whipped Cream, Candied Pecans and Caramel drizzle

### JEFFERSON

Charlevoix Maple Syrup Glazed Ham with Grilled Apple Chutney

Herb Roasted Breast of Turkey with Traverse City Cherry Orange Relish

Yukon Gold Gratinée

### BROADWAY

French Brioche and Egg Custard Strata made with Local Farm Raised Eggs, Asparagus Tips, Wild Mushrooms, Roasted Peppers and Garden Fresh Chives served with a Gruyère Mornay Sauce

Pinconning Sharp Cheddar and Detroit Sausage Strudel

Smoked Lake Trout with Onions, Capers and Chive Cream Cheese served on Challah Toast Points

### WOODWARD

Traverse City Cherries Jubilee served warm over Mackinac Island Fudge Ice Cream with a Piece of Cake Chocolate Cake Liqueur filled pipette

Dark Roasted Kona Coffee



*Recommended Enhancement*

## **CHAMPAGNE CLASSICS**

Mimosas, Bellinis and Champagne Cocktails.

\$5 per person.



## DA VINCI MENU

Add \$8 to the base per person rate of \$52 to upgrade to this menu.  
Includes Standard Open Bar.

### AL FRESCO

Imported and Domestic Cheese Collection partnered with an  
Exotic Fruit Array and Vibrant Crudités

### ANTIPASTO ITALIANO

Capocollo Ham, Genoa Salami, Provolone Cheese, Varietal  
Olives, Pepperoncini and Grilled Herb Marinated Vegetables

Fresh Baked Focaccia Bread, Turin Grissini and Parmesan  
Flatbread served with Infused Olive Oils

### DALLA CUCINA

Garlic and Balsamic Marinated Beef Medallions served  
on top of thinly sliced Sautéed Eggplant rolled  
with Ricotta and Tomato Sauce

Parmesan Encrusted Chicken Breast served over  
slow-cooked Mushroom and Baby Artichoke Ragoût

### PASTA MILANO

Fresh Portobella Ravioli tossed to order  
with Wild Mushroom Cream Sauce

Asparagus, Red Peppers, and Summer Squash sautéed  
in a Tomato Vodka Sauce with Orecchiette Pasta

### LA DOLCE VITA

Petite Italian Creations & Biscotti

Dark Roasted Kona Coffee



*Recommended Enhancement*

## **THE VENETIAN COLLECTION**

Timeless Italian Favorites including Tiramisu, Wild Berry Zabaglione, Cassata Gelata, Italian Cookies, Cannoli, Biscotti and our signature Spumoni Ice Cream Served with the Barista Coffee Bar. \$9 per person.



## SOUTH PACIFIC MENU

Add \$10 to the base per person rate of \$52 to upgrade to this menu.  
Includes Standard Open Bar.

### TAHITI

Imported and Domestic Cheese Collection partnered with  
an Exotic Fruit Array and Vibrant Crudités

### MAUI

Pan-Asian Nachos with Seasoned Shredded Chicken, Grilled  
Peppers, Pea Pods, Carrots and Water Chestnuts topped with  
a warm Boursin Cheese Sauce and served with Sriracha

### COOK ISLANDS

Mandarin Crêpes with Roasted Vegetables and Almond Pesto  
served with either Grilled Shrimp and Papaya Mojito Relish  
or slow-braised Pork with Black Bean Salsa

### SAMOA

Coconut Chicken Breast with Grilled Pineapple  
and Coconut Chutney

Hearts of Romaine, Fried Won Ton Crisps, Toasted Black  
Sesame Seeds, Papaya, Scallions, Sliced Celery  
and Red Peppers tossed in a Ponzu Sauce

### TONGA

Caribbean Beef Tenderloin paired with Maui Onion Relish  
Calypso Corn and Toasted Macadamia Nut Salad  
Sweet and Savory Island Rice

### FIJI

Pineapple Upside-Down Cake flambéed with  
Coconut Rum served with Coconut Ice Cream  
and topped with Caramelized Macadamia Nut Sauce

Dark Roasted Kona Coffee



*Recommended Enhancement*

## **THE REFRESHING BLEND**

Includes Premium Beverage Service plus your choice of Champagne Upon Boarding, The Martini Package or The Daiquiri Package.  
\$18 per person.



## PROMENADE MENU

Add \$16 to the base per person rate of \$52 to upgrade to this menu.  
Includes Standard Open Bar.

### FRUIT AND CHEESE MÉLANGE

Imported and Domestic Cheese Collection partnered with  
an Exotic Fruit Array and Vibrant Crudités

### TORTA STATION

Torta Rustica with Prosciutto, Capocollo, Mozzarella, Basil  
and Vine Ripened Tomatoes baked in a Delicate Pastry

Torta Mediterranean with Baby Spinach, Havarti Dill Cheese,  
Feta Cheese and Egg wrapped in Flaky Phyllo Dough

Torta Français with layers of Goat Cheese, Kalamata Olives,  
Roasted Red Peppers and Basil Pesto served with Flatbread

### PAN-ASIAN STATION

Pea Pods, Napa Cabbage, Mushrooms, Water Chestnuts  
and Baby Carrots sautéed in a Thai Coconut Sauce over  
Asian Noodles with choice of Rock Shrimp or Beef and  
served in a Bamboo Boat

### CARVE STATION

Roasted Beef Tenderloin with Creamy Horseradish  
and Whole Grain Mustard

Herb Roasted Turkey Breast with Mango Chutney  
and Honey Mustard

### PASTA AND FORMAGGIO

Brie, Goat Cheese and Spinach Cream Sauce  
served over tender Four Cheese Baci Pasta

Grilled Chicken and Sundried Tomatoes tossed with  
Capricci Pasta in an Herb and Feta Pesto

### CHOCOLATIER

Dark Chocolate Flourless Torte served with Flambèed  
Blackberries and Raspberries and topped with  
Chambord Whipped Cream

Dark Roasted Kona Coffee



*Recommended Enhancement*

## **THE EXECUTIVE PACKAGE**

Includes Top Shelf Beverage Service and The Captain's Wine List.  
\$24 per person.



## PANGEA MENU

Add \$23 to the base per person rate of \$52 to upgrade to this menu.  
Includes Standard Open Bar.

### ADMIRAL'S TABLE

Imported and Domestic Cheese Collection partnered  
with an Exotic Fruit Array and Vibrant Crudités

### BRUSCHETTA FRESCO

Caprese Bruschetta with Plum Tomato,  
Lemon Basil and Buffalo Mozzarella

Granchio Bruschetta with Lump Crab,  
Artichoke Hearts and Fontina Cheese

Tricolore Bruschetta with Olive Tapenade,  
Chèvre Cheese and Roasted Red Pepper

### CHURRASCO STATION

Beef Tenderloin seasoned with Sea Salt and  
Garlic and served with Chimichurri Sauce

Frango Chicken Breast wrapped with Prosciutto  
and served with Sweet and Sour Onion Relish

Salpicão Salad with Roasted Corn and Black Beans  
drizzled with a Pineapple Coconut Vinaigrette

### PASTEL FRITO

Manchego Cheese and Potato-Filled Pastry,  
pan-fried to order and served with savory sauces

### PINCHOS STATION

*All entrees grilled to perfection and served on Bamboo Skewers*

Gulf Shrimp served with Coconut Lime Sauce

Manchego Cheese Stuffed Piquillo Peppers,  
Zucchini, and Mushrooms basted with Salsa Verde

Smoked Chorizo Sausage with Fresh Mango  
served with Sweet Tomato Chutney

### VIDA DULCE

Buñuelos served warm with Cinnamon Honey, Chocolate  
Ganache, Strawberry Coulis, and Chantilly Cream

Dark Roasted Kona Coffee



*Recommended Enhancement*

## **THE CAPTAIN'S WINE LIST**

A distinguished list of estate bottled, premium style wines, carefully selected by the proprietors of the Infinity & Ovation Yachts  
\$9 per person



## SOMERSET MENU

Add \$33 to the base per person rate of \$52 to upgrade to this menu.  
Includes Standard Open Bar.

### ADMIRAL'S TABLE

Imported and Domestic Cheese Collection  
partnered with an Exotic Fruit Array and Vibrant Cudités

### OCEAN'S ARRAY

Chilled Jumbo Gulf Shrimp, Giant Snow Crab Claws  
and Seared Sesame Seed Encrusted Ahi

### INSALATA VERDE

*Salad selections are hand tossed served  
in Crisp Asian Rice Noodle Baskets*

Tropical Slaw with Jicama, Exotic Fruits, Red Peppers  
and Fresh Mint tossed together in a Mango Vinaigrette

Sonoma Salad with Baby Greens, Strawberries, Red Onions,  
Feta Cheese and Walnuts tossed in a Green Goddess Dressing

### ACT I

Seared Beef Tenderloin Medallions with Bordelaise Sauce  
presented with Caramelized Onion Duchess Potatoes  
and Roasted Baby Asparagus with Hollandaise Sauce

### ACT II

Grilled Breast of Capon with Tequila Lime Sauce  
presented with Black Bean and Roasted Corn Quinoa Timbale  
and a Cornbread Madeleine

### THE SWEET COLLECTION

Our private selection of European Tortes,  
Decadent Cheesecakes, Chocolate Confections,  
Chocolate Covered Caramel Pretzel Rods, Banana Splits,  
Hot Fudge Cream Puffs and Fresh Fruit  
served with the Barista Coffee Bar



*Recommended Enhancement*

## **THE ESSENTIALS PACKAGE**

Includes Premium Beverage Service and tantalizing Hors d'Oeuvres served butler style.  
\$19 per person.



# BEVERAGE SERVICE

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Standard Open Bar is included with all menus and features Vodka, Gin, Rum, Whiskey, Scotch, Beer, Wine and Non-Alcoholic Beverages.

## **PREMIUM BEVERAGE SERVICE**

Absolut, Tanqueray, Bacardi, Crown Royal, Dewar's White Label, Captain Morgan, Jim Beam, Jose Cuervo Especial, Baileys, and Kahlua plus Beer, Wine and Non-Alcoholic Beverage Service

\$15 per person

## **TOP SHELF BEVERAGE SERVICE**

Includes all selections from our Premium Beverage Service plus Grey Goose, Bombay, Jack Daniels, Grand Marnier, Amaretto Disaronno, Glenlivet and Courvoisier

\$19 per person

## **CAPTAIN'S WINE LIST**

A distinguished list of estate bottled, premium style wines, carefully selected by the proprietors of the Infinity & Ovation Yachts

\$9 per person

## **THE EXECUTIVE PACKAGE**

Includes Top Shelf Beverage Service and Captain's Wine List

\$24 per person

## **CHAMPAGNE UPON BOARDING**

Adds a distinctive touch

\$5 per person

## **DAIQUIRI PACKAGE**

This frozen, fruity and frothy package includes Margaritas, Strawberry Daiquiris, Piña Coladas and luscious Frappe's served in festive glassware

\$6 per person

## **THE BARISTA COFFEE BAR**

Dark Roasted Kona Coffee with all the accoutrements

\$4 per person

## **THE REFRESHING BLEND**

Includes Premium Beverage Service ~ plus ~ your choice of Champagne upon Boarding, our exclusive Martini Package or The Daiquiri Package

\$18 per person



# COMPLEMENTS AND ENHANCEMENTS

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## **PASSED HORS D'OEUVRES**

An array of savory favorites passed  
butler style

\$7 per person

## **JUMBO GULF SHRIMP**

Served chilled over ice with Fresh Lemons  
and Cocktail Sauce

\$8 per person

## **BRUSCHETTA FRESCO**

Five delicious varieties featuring fresh-made  
bread and an abundance of delicious toppers

\$7 per person

## **TASTE OF THE ORIENT\***

Detroit's finest sushi served with  
Wakame Salad

\$7 per person

## **ANTIPASTO ITALIANO**

Imported meats and cheeses served  
with fresh bread and marinated vegetables

\$8 per person

## **SEAFOOD EXTRAVAGANZA**

Crab Claws, Chilled Jumbo Gulf Shrimp  
and California Roll Sushi

\$12 per person

## **AFTERTHOUGHTS**

Choose from five crowd pleasing  
late-night snacks

\$6 per person

## **THE ESSENTIALS PACKAGE**

Includes Premium Beverage Service  
and Passed Hors d'Oeuvres

\$19 per person

## **COMMODORE'S PACKAGE**

Champagne and Passed Hors d'Oeuvres

\$9 per person

\*Consuming raw or under cooked meats, poultry,  
seafood, shellfish, or eggs may increase your  
risk of foodborne illness.



# ENHANCEMENT STATIONS

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## **PASTA MILANO**

Two enchanting pasta dishes – one with Wild Mushroom cream sauce - the other in a smooth tomato Vodka Sauce  
\$7 per person

## **PINCHOS STATION**

Seafood, sausage, fruit and vegetables grilled to perfection and served on bamboo skewers  
\$8 per person

## **PAN-ASIAN INFLUENCE**

A medley of flavors wok-fried and served over Asian Noodles  
\$10 per person

## **SHRIMP SAUTÉ**

Sautéed to order and served atop Basmati Rice  
\$12 per person

## **INSALATA VERDE**

Fresh greens; exotic fruits and an array of vegetables served in crisp asian rice noodle baskets  
\$7 per person

## **FLATBREAD GRILL**

Three varieties of flatbread - style pizza constructed with a combination of tantalizing tastes  
\$7 per person

## **TORTA STATION**

Three distinctive tortas layered with a collection of savory cheeses, vine ripened tomatoes, olives, basil, pesto, spinach and peppers baked into flaky pastries or served with flatbread  
\$7 per person

## **FIRE & ICE SHRIMP**

Jumbo Shrimp festively displayed on a decorative ice sculpture served with an array of sweet and hot sauces  
\$350 ice sculpture fee plus \$10 per person



## SWEET ENDINGS

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### **CRÊPES FLAMBÉ**

Flambéed with Ripe Berries and served with Grand Marnier Whipped Cream  
\$7 per person

### **CAMPFIRE SMORES**

A classic favorite combined with decadent sauces and spreads  
\$7 per person

### **CHEESECAKE CREAMERY**

Swirled to order on marble slabs  
\$7 per person

### **ORCHARD À LA MODE**

Cobblers and crisps topped with Ice Cream and drizzled with Praline Caramel Sauce  
\$7 per person

### **ICE CREAM PARLOR**

Gelato splits and cream puffs served in perfect harmony with fruits, hot fudge and fresh whipped cream  
\$7 per person

### **ISLAND FRUIT PALM**

An elaborate work of art constructed of Fresh Pineapples, Tropical Flowers and fruit laced bamboo skewers.  
\$5 per person

### **THE SWEET COLLECTION WITH BARISTA COFFEE BAR**

Our private selection of European Tortes, Cheesecakes and beyond served with Dark Roasted Kona Coffee  
\$10 per person

### **THE VENETIAN COLLECTION WITH BARISTA COFFEE BAR**

A selection of timeless Italian favorites including Tiramisu, Cannoli, Biscotti our signature Spumoni and more served with Dark Roasted Kona Coffee  
\$9 per person

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## EVENTS AND CELEBRATIONS

No matter what your occasion – Infinity and Ovation Yacht Charters will make it spectacular.

*Call us for your:*

Weddings & Engagement Parties ■ Client & Employee Appreciations  
Fundraisers ■ Proms & Student Events ■ Anniversaries  
Bridal & Baby Showers ■ Birthdays ■ Bar & Bat Mitzvahs  
Faculty & Staff Retreats ■ Meetings & Seminars



## THEMED EVENTS

From invitations and décor to entertainment and a custom-themed menu, we'll set the tone for your festive "escape." Past events have included, but are certainly not limited to...

Motown ■ Havana Nights ■ Midnight in Morocco ■ French Riviera  
Italy Uncorked ■ Casino Royale ■ Margaritaville ■ The Blue Angels  
Southern Hospitality ■ Red Bull Air Race ■ Hydroplane Races  
Detroit Freedom Festival Fireworks ■ Venetian Festival  
Grosse Pointe Fireworks

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**YACHT CHARTERS**



**586.778.7030**

**INFINITYANDOVATION.COM**

Prices and menu items correct at time of printing.  
Menu offerings and pricing are subject to change.