

MV Odyssea Wedding Venue

Totally personalised and completely unique, with the Marlborough Sounds as your back-drop your wedding on the MV Odyssea will be nothing short of spectacular.



Imagine cruising the glistening waters of the sounds, and anchoring in a secluded bay for your ceremony followed by champagne and canapés as you continue on a leisurely cruise.

Your reception could be held on-board or incorporate your cruise with your reception or honeymoon at one of the many sounds lodges – whatever your itinerary the Odyssea and serene waters, stunning scenery and intimacy of the sounds is a venue unequalled by any other. This is guaranteed to be a truly special day that will amaze your guests and provide you with the magical memories that every wedding day merits.

The Odyssea

Vessel Type: Catamaran Launch, Length: 21.2 metres, Horsepower: 700 hp

Licensed for 100 people the MV Odyssea is a luxury catamaran purposely built for on-board entertaining. The interior is carpeted, with comfortable seating in stylish upholstery. Facilities include a fully equipped galley, bar, stereo and pa system, two toilets and sleeping facilities for up to 14 people, a spacious inside lounge area on the lower deck an inside area and viewing deck on the upper level.



Venue Hire

The Odyssey is hired out on a half day or full day basis.
A half day hire up to 4 hours is \$2000.00 gst exclusive
A full day hire of 5 – 8 hours is \$3000.00 gst exclusive

The Odyssey is berthed in the Havelock Marina, the above prices are based on charter in the Pelorus and Kenepuru Sound – two of the main sounds which make up the Marlborough Sounds.
Alternative routes can be arranged.

The hire of the Odyssey includes the vessel charter, Skipper and 3 crew (any additional crew will be at an additional cost), catering equipment, cutlery, crockery, glasses, cd player and pa system. All food and beverages are additional.

Beverages

The Odyssey is fully licensed with a wide selection of Marlborough Wines, domestic and international beers, spirits, orange juice and soft drinks. The bar can operate on either a cash or tab basis.

Catering

With a complete galley on-board we can cater for formal and intimate dining, buffet, canapés, or a casual BBQ our team of professional catering staff will tailor your menu to suit your day.

Contact

For more information on Weddings and the Marlborough Travel launch MV Odyssey please contact Tina Smith, Weddings and Special Events coordinator at the Marlborough Travel office.

Phone 0800 99 0800

Email tina@marlboroughtravel.co.nz



MV Odyssea

Menu Options

The menus below are suggestions only – please feel free to contact us to discuss other options.

Canapés / Platters

We suggest you choose at least 4 different options per person with a balanced selection of vegetarian, fish and meat options.

If you are choosing as platters for a main meal please talk to us about quantity and price.

Canapés

- Vegetarian Frittata topped with Chilli Jam
- Spinach & Fetta Tortellini dressed with Marlborough Olive Oil
 - Bocconcini Cherry Tomato & Basil Skewers
 - Selection of Sushi
- Mini Egg & Caper Sandwiches dipped in toasted Sesame Seeds
 - Summer Fruit Mini Kebabs

\$2.50 each

- *Freshly steamed Greenshell Mussels
 - *Whitebait Fritters
 - *Oyster Shooters
- Tuna & Lemongrass Noodle Cakes with Kaffir Lime Dipping sauce
 - Smoked Ham & Mustard Cream Crepe Rollups
 - Spicy Beef Empanaditas served with Fig & Date Chutney
- Parmesan Shortbread topped with Goats Cheese & Parsley Pesto
- Skewers of Chicken Tenderloin coated in Tandori & served with a yoghurt & Mint Dip
 - Smoked Salmon & Horseradish Roulade
 - Petite Pork Meatballs accompanied by a Sweet Plum Sauce
- Spring Onion Blinis topped with Lemony Cream Cheese & Smoked Salmon
- Chicken Coriander & Ginger Cakes dressed with Yogurt & Mango Chutney
- Individual Tartlets filled with Venison, Onion Marmalade & Mascarpone

\$3.50 each

Please Note that items marked with an asterisk* are subject to availability at the time of your function.

Option 1

BBQ Lunch or Dinner

- Tomato and Basil Mini Sausages
 - Small Ribeye steak
 - Chicken Kebabs
- A range of Vegetable Salads
- A basket of Fresh Breads
- **A divine sweet treat to finish**
\$29.00 per person

Option 2

Gourmet BBQ Lunch or Dinner

- Marlborough Wild Venison steaks
- Marlborough Salmon Kebabs with a citrus Aioli
 - Chicken Kebabs
 - A range of Vegetable Salads
 - A basket of Fresh Breads
- A divine sweet treat to finish
\$45.00 per person

Option 3

Honey Glazed Ham

- Hot Glazed Ham off the bone
- A range of Vegetable Salads
- A basket of Fresh Breads
- A divine sweet treat to finish
\$45.00 per person

Option 4

The Seafood Banquet

- Bloody Mary Oyster Shooters
- Freshly steamed Greenshell™ Mussels
- Asian Style Scallops resting in spoons on a Bed of Sea Salt
- Tuna Lemongrass and Chilli Noodle Cakes with Kaffir Lime Dipping Sauce
- Salmon Kebabs served with a Basil Aioli
 - Chicken Kebabs
 - A range of Vegetable Salads
 - A basket of Fresh Breads
- A divine sweet treat to finish
\$49.00 per person

Option 5

The Chef's Special

Fresh, Fresh, Fresh. This option is created especially for the group and is dependant on the time of year and the style of the function.

Our chef will be on board the launch during the function to prepare the menu.

Some of the divine inclusions that may appear:

- Baby Paua from Tory Channel
 - Scallops from Golden Bay
- Oysters from the Marlborough Sounds
- Freshly steamed Greenshell™ Mussels
 - Marinated Fresh Fish
- Fillet of superb Marlborough Sounds Salmon
 - East Coast Crayfish!!
 - Fiordland Whitebait
 - Marlborough Venison
- Beef Fillet or Lamb Medallions
- Fresh Salads and Vegetables
 - Hot freshly Baked Breads
- Divine plattered desserts and fresh fruits

\$79.00 per person

Please Note that items marked with an asterisk * are subject to availability at the time of your function.

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Thank you for considering the Marlborough Travel launch MV Odyssey for your next special function. Please keep in mind that every cruise package can be personalised to suit your requirements so please do not hesitate to contact the team at Marlborough Travel to discuss your next special function.

