

# Sternwheeler Cruise Packages

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Champagne Brunch

Luncheon Buffet

Dinner Buffet

International Food Stations

Plated Dinner Packages

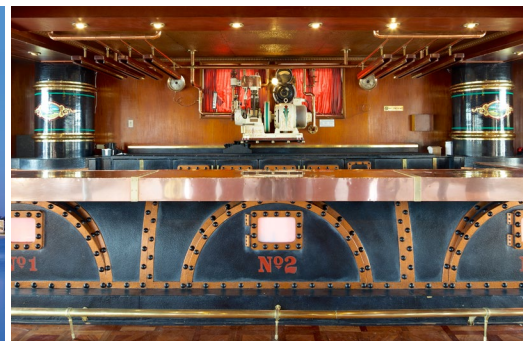
Dinner Buffet Package

Beverages

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# Sternwheeler Cruise Packages

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## Events on the *Water*

## Champagne Brunch

(858) 539-7720 | [Sternwheelers.com](http://Sternwheelers.com)

998 West Mission Bay Drive  
San Diego, California 92109

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# Champagne Brunch

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The Champagne Brunch Package Includes a One-Hour Soft Bar with Champagne, Mimosas, Orange Juice, Iced Tea and a Two-Hour Cruise on Mission Bay.

## CHAMPAGNE BRUNCH

Seasonal Fresh Fruit Platter

Mixed Spring Greens with Choice of Dressing

Grilled Vegetable Platter

Choice of Quiche Lorraine or Quiche Florentine

Cheese Blintzes with Fruit Topping

Breakfast Potatoes

Bacon and Sausage

## Pacific Beach Chicken

Chicken Breast with Red Bell Pepper Sauce,  
Toasted Pine Nuts and Goat Cheese

## From the Bakery

Toasted Mini Bagels and Cream Cheese

Croissants, Muffins and Assorted Pastries

Honey Butter and Preserves

Regular and Decaffeinated Coffee and Select Herbal Teas

## \$74.00 PER PERSON

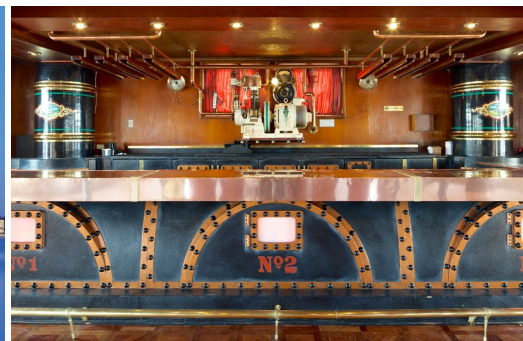
MINIMUM 60 PEOPLE

(BUFFET TO BE 90 MINUTES IN DURATION)



# Sternwheeler Cruise Packages

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## Events on the *Water*

### Luncheon Buffet

(858) 539-7720 | [Sternwheelers.com](http://Sternwheelers.com)

998 West Mission Bay Drive  
San Diego, California 92109

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# Luncheon Buffet

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Our Luncheon Buffet Package Includes a One-Hour Open Bar with House and Call Brands, Select Wines, Domestic Beer, Soft Drinks, Mineral Water and a Two-Hour Cruise on Mission Bay.

## PIRATE'S COVE

Please Select Three Items From the Following:

Spring Greens Tossed with Gorgonzola Cheese, Candied Walnuts, Figs Poached in Red Wine with Choice of Raspberry or Champagne Vinaigrette

Greek Salad with Romaine Lettuce, Kalamata Olives, Cucumbers, Tomatoes, Garbanzo Beans, Feta Cheese and Herb Vinaigrette

Caesar Salad with Romaine Lettuce and Parmesan Cheese

Tortellini Salad with Red Onions, Artichoke Hearts, Tomatoes and Pesto Vinaigrette

Marinated Artichoke and Palm Hearts with Sherry Vinaigrette and Thyme

Antipasto Salad with Italian Meats, Assorted Cheeses, Pepperoncini, and Olives

Fresh Fruit Salad

Grilled Vegetable Platter

## ENTRÉE SELECTIONS

Please Select Two or Three Items From the Following:

Grilled Marinated Flank Steak with Cabernet Wine Sauce

Salmon with Citrus Cream

Pan-Seared Mahi-Mahi with Chipotle Cream Sauce and Salsa Fresca

Chicken Breast with Tequila Lime Sauce

Cheese Manicotti with Spinach, Portabello Mushroom, and Bechamel Sauce

Fresh Vegetable Medley and Choice of Whipped Garlic Potatoes or Mixed Wild Rice Pilaf

Fresh-Baked Rolls and Butter

## DESSERT OFFERINGS

Pastries to Include Black and White Truffles, and Mini Cheesecakes

Regular and Decaffeinated Coffee and Select Herbal Teas

**\$86.00 CHOICE OF TWO ENTRÉES**

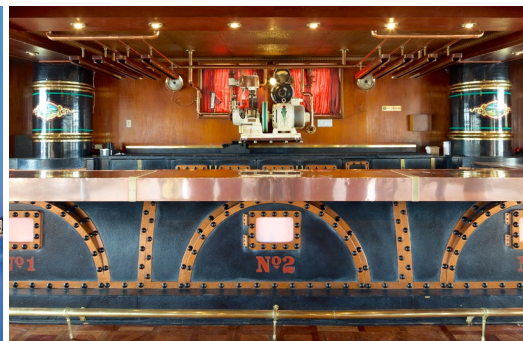
**\$92.00 CHOICE OF THREE ENTRÉES**

MINIMUM 60 PEOPLE

(BUFFET TO BE 90 MINUTES IN DURATION)

# Sternwheeler Cruise Packages

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## Events on the *Water*

## Dinner Buffet

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998 West Mission Bay Drive  
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# Dinner Buffet

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Our Dinner Buffet Package Includes a One-Hour Open Bar with Call Brands, Select Wines, Domestic Beer, Soft Drinks, Mineral Water and a Two-Hour Cruise on Mission Bay.

## TREASURE ISLAND BUFFET

Please Select Four Items From the Following:

Spring Greens Tossed with Gorgonzola Cheese, Candied Walnuts, Figs poached in Red Wine with Choice of Raspberry or Champagne Vinaigrette

Fresh Fruit Salad

Greek Salad with Romaine Lettuce, Kalamata Olives, Cucumbers, Tomatoes, Garbanzo Beans, Feta Cheese and Herb Vinaigrette

Caesar Salad with Romaine Lettuce and Parmesan Cheese

Tortellini Salad with Red Onions, Artichoke Hearts, Tomatoes and Pesto Vinaigrette

Marinated Artichoke and Palm Hearts with Sherry Vinaigrette and Thyme

Antipasto Salad with Italian Meats, Assorted Cheeses, Pepperoncini, and Olives

Grilled Vegetable Platter

## ENTRÉES

Please Select Two or Three Items From the Following:

Tournedos of Beef with Peppercorn Sauce

Salmon with Citrus Cream

Local Yellowtail with Mango Cream

Chicken Breast with Cabernet Reduction

Cheese Manicotti with Spinach, Portabello Mushroom, and Bechamel Sauce

Fresh Vegetable Medley and Choice of Whipped Garlic Potatoes or Wild Rice Pilaf

Fresh-Baked Rolls and Butter

## DESSERT OFFERINGS

Pastries to Include Black and White Truffles, and Mini Cheesecakes  
Regular and Decaffeinated Coffee and Select Herbal Teas

**\$109.00 CHOICE OF TWO ENTRÉES**

**\$117.00 CHOICE OF THREE ENTRÉES**

MINIMUM 60 PEOPLE

(BUFFET TO BE 90 MINUTES IN DURATION)



# Sternwheeler Cruise Packages

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## Events on the *Water*

## International Food Stations

(858) 539-7720 | [Sternwheelers.com](http://Sternwheelers.com)

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# International Food Stations

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Hosted One-Hour Open Bar with Call Brands, Imported and Domestic Beers, Select Wines, Soft Drinks, Mineral Water, and a Two-Hour Cruise on Mission Bay.

Customize Your Menu From the Following Theme Stations:

## PANCHO VILLA

Make Your Own Fajitas with Soft Flour Tortillas and Marinated Beef or Chicken Served with Tomatoes, Guacamole, Sautéed Onions and Peppers, Assorted Salsas, Shredded Cheese, Lettuce, Sour Cream, Refried Beans and Tri-Colored Tortilla Chips

Southwestern Chicken, Black Bean and Cilantro Spring Rolls

## LA TRATTORIA

Choice of Two of The Following Pastas:

Spinach Tortellini Filled with Cheese, Penne or Tri-Colored Fusilli

Choice of Two of The Following Sauces:

Alfredo Cream, Marinara, Pesto Cream or Roasted Red Pepper

Served with Garlic Toast Points

Add Caesar Salad — **ADDITIONAL \$3.00 PER PERSON**

## PACIFIC RIM

Two Pieces of Each Per Person:

Assorted California Rolls

Wasabi, Ginger and Soy Sauce

Beef Brochette Bulgogi with Kimchi

Thai Chicken and Cashew Spring Roll

Firecracker Shrimp on Sugar Cane Stick

## CALIFORNIA COAST

Fresh Seasonal Fruits with Strawberry Yogurt Dip

Crisp Vegetables with Ranch Dip

Assorted Cheese with Crackers and Baguettes

## MEDITERRANEAN

Marinated Grilled Vegetable Platter

Hummus and Olive Tapenade

Warm Artichoke and Spinach Dip

Grilled Pita and Assorted Crackers

Chicken, Fig and Tomato Kebabs

## BAJA BEACH

Grilled Fish Tacos with Napa Slaw, Cotija Cheese, Lime Wedges and Cilantro

Mini Lobster Burrito with Black Beans and Mango

Crab and Queso Dip

Tri-Colored Tortilla Chips with Salsa Fresca

# International Food Stations

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Food Stations Continued:

## CALIFORNIA PIZZA

Barbecue Chicken  
Roasted Vegetables, Spinach and Goat Cheese  
Marinated Steak with Peppers and Red Onions  
Hawaiian

3 THEMES: \$103.00 PER PERSON  
4 THEMES: \$112.00 PER PERSON  
5 THEMES: \$123.00 PER PERSON  
6 THEMES: \$132.00 PER PERSON

MINIMUM 75 PEOPLE  
(BUFFET TO BE 90 MINUTES IN DURATION)

## THE CARVERY\*

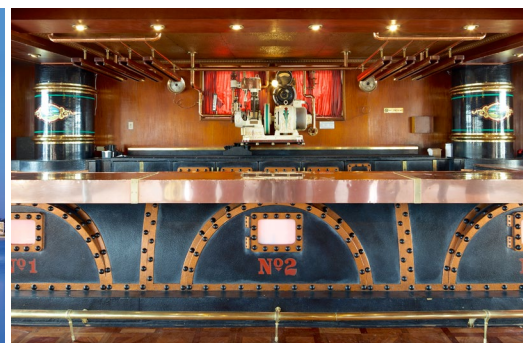
Steamship Round of Beef  
Roasted Turkey Breast with Cranberry Chutney,  
Horseradish Cream and Grain Mustard  
Fresh-Baked Rolls and Butter  
\*\$110 LABOR CHARGE FOR CARVING CHEF

## DESSERT EXTRAVAGANZA

Dark and White Chocolate Gold-Dusted Truffles  
Assorted Mini Cupcakes: Belgium Chocolate,  
Lemon and Red Velvet  
Chocolate Dipped Strawberries and  
Pecan Walnut Cheesecake Bars

# Sternwheeler Cruise Packages

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## Events on the *Water*

## William D. Evans Plated Dinner Packages

(858) 539-7720 | [Sternwheelers.com](http://Sternwheelers.com)

998 West Mission Bay Drive  
San Diego, California 92109

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# Plated Dinner Packages

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Dinner Package Includes Reception with Tray-Passed Hors D'oeuvres For One Hour, One-Hour Hosted Bar, Three-Course Dinner, and a Two-Hour Cruise on Mission Bay.

## **HORS D'OEUVRES** Please Select Four Items From the Following:

### **COLD SELECTIONS**

Blackened Ahi Tuna with Wasabi Aioli and Tobiko Caviar  
Fresh Fig, Gorgonzola Cheese and Prosciutto Canapé  
Smoked Salmon with Capers and Red Onion Confit on Blini  
Sun-Dried Tomato and Goat Cheese on Mini Baguette  
Roast Beef and Horseradish Pinwheel  
Stilton Mousse on Dried Apricot with Honey Pecan  
Smoked Chicken and Mango Marmalade on  
Smoked Jack Mini Baguette  
Red Grape, Port Wine Cheese Truffle, Dusted with Walnut and Pistachio

### **HOT SELECTIONS**

Coconut Shrimp  
Buffalo Style Chicken Roll  
Portobello Mushroom Satay  
Plantain Spring Roll  
Mini Turkey Pot Pie  
Sante Fe Beef Quesadilla  
Firecracker Shrimp on Sugar Cane Stick  
Shrimp Kerala  
Cashew Chicken Egg Rolls  
Beef Brochette Bulgogi with Kimchi  
Crab Cakes with Lime and Ginger

## **SPECIALTY STARTERS**

Chilled Jumbo Shrimp with Chipotle Cocktail Sauce  
**\$18.00 PER PERSON**

Lobster Bisque Infused with Cognac  
**\$17.00 PER PERSON**

Tomato and Fennel Bisque  
**\$15.00 PER PERSON**

Butternut Squash Soup  
**\$12.00 PER PERSON**

Artisan Cheese Plate, Served with Baguettes  
**\$17.00 PER PERSON**

Chilled Poached Salmon, Served with Dill Sauce  
and Cucumber Salad  
**\$18.00 PER PERSON**

The Above Upgrades Are Available as an Appetizer Course  
at the Additional Per-Person Charge Noted



# Plated Dinner Packages

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Dinner Package Continued:

## FIRST COURSE

Please Select One Item From the Following:

Spring Greens Tossed with Gorgonzola Cheese, Candied Walnuts, Figs Poached in Red Wine and Champagne Vinaigrette

The Bahia Garden Blend of Mixed Greens, Pear Tomatoes and Seasoned Croutons, with Choice of Dressing

Greek Salad with Romaine Lettuce, Kalamata Olives, Cucumbers, Tomatoes, Garbanzo Beans, Feta Cheese and Herb Vinaigrette

Caesar Salad with Romaine Lettuce, and Parmesan Cheese

Grilled Vegetable Salad, with Balsamic Vinaigrette and Goat Cheese Over Baby Greens

Add Grilled Shrimp: **\$13.00 PER PERSON**

Add Crab Cakes with Creole Remoulade: **\$13.00 PER PERSON**

## ENTRÉES

Served with Seasonal Vegetables and Garlic Whipped Potatoes

Chicken Breast with Cabernet Reduction  
**\$110.00**

Filet Mignon and Sautéed Scampi, Served with a Truffle Demi-Glace and Pesto Cream  
**\$132.00**

Grilled Salmon with Citrus Cream  
**\$110.00**

Duo of Filet Mignon and Chicken Breast, Served with Peppercorn Sauce and Cabernet Reduction  
**\$127.00**

Filet Mignon with Wild Mushroom Demi-Glace  
**\$129.00**

Salmon and Chicken Breast, Served with a Lemon Caper Sauce and Roasted Red Pepper Sauce  
**\$119.00**

## DESSERTS

Please Select One Item:

Chocolate Ice Cream Truffle (MAXIMUM 100 GUESTS)

Raspberry Chocolate Torte with a Crème de Cassis Glaze

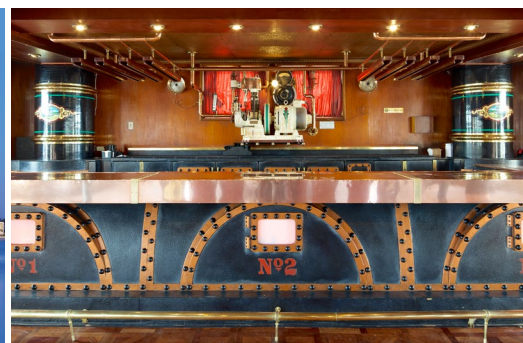
Fresh Fruit Tart

Chocolate Decadence with Crème Anglaise and Wild Berry Sauce  
Crème Brûlée

Regular and Decaffeinated Coffee, Select Herbal Teas and Iced Tea

# Sternwheeler Cruise Packages

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## Events on the *Water*

## Dinner Buffet Package

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998 West Mission Bay Drive  
San Diego, California 92109

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# Dinner Buffet Package

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Dinner Buffet Package Includes a One-Hour Reception with Tray-Passed Hors D'oeuvres, Hosted One-Hour Open Bar with Call Brands, Select Wines, Domestic Beer, Soft Drinks, Mineral Water, Buffet Dinner, and a Two-Hour Cruise on Mission Bay.

## HORS D'OEUVRES Please Select Four Items From the Following:

Blackened Ahi Tuna with Wasabi Aioli and Tobiko Caviar  
Fresh Fig, Gorgonzola Cheese and Prosciutto Canapé  
Smoked Salmon with Capers and Red Onion Confit on Blini  
Sun-Dried Tomato and Goat Cheese on Mini Baguette  
Roast Beef and Horseradish Pinwheel  
Stilton Mousse on Dried Apricot with Honey Pecan  
Smoked Chicken and Mango Marmalade on  
Smoked Jack Mini Baguette  
Red Grape, Port Wine Cheese Truffle, Dusted with Walnut and Pistachio

## SALADS Please Select Four Items From the Following:

Bahia Wedge Salad with Iceberg Lettuce, Bacon, Tomatoes, Red Onions, Bleu Cheese and Garlic Ranch Dressing  
Grilled Vegetable Platter  
Mixed Spring Greens with Candied Walnuts, Gorgonzola Cheese and Sun-Dried Cranberries with a Choice of Raspberry or Champagne Vinaigrette  
Caesar Salad with Romaine Lettuce, and Parmesan Cheese  
Greek Salad with Romaine Lettuce, Kalamata Olives, Cucumbers, Tomatoes, Garbanzo Beans, Feta Cheese and Herb Vinaigrette  
Spinach Salad with Tomatoes, Mushrooms, Bacon and Honey Mustard Dressing  
Marinated Mushrooms and Artichoke Hearts with Sherry Vinaigrette and Thyme  
Shrimp and Scallop Ceviche with Cilantro, Tomatoes and Lime

## ENTRÉE SELECTIONS

Tournedos of Beef with Peppercorn Sauce  
Salmon with Citrus Cream  
Local Yellowtail with Mango Cream  
Chicken Breast with Cabernet Reduction  
Cheese Manicotti with Spinach, Portabello Mushroom, and Bechamel Sauce  
Fresh Vegetable Medley and Choice of Whipped Garlic Potatoes or Wild Rice Pilaf  
Fresh-Baked Rolls and Butter

## DESSERT OFFERINGS

Selection of Pastries and Mini Cheesecakes,  
Chocolate Dipped Strawberries  
Regular and Decaffeinated Coffee and Select Herbal Teas

**\$127.00 CHOICE OF TWO ENTRÉES**

**\$133.00 CHOICE OF THREE ENTRÉES**

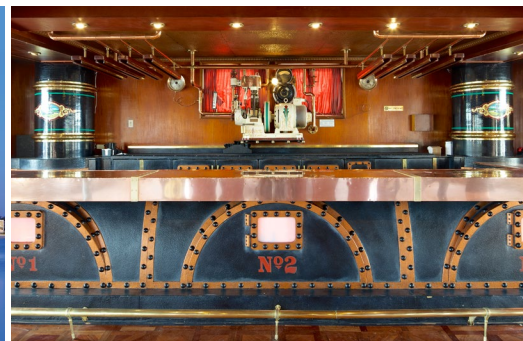
**\$141.00 CHOICE OF FOUR ENTRÉES**

MINIMUM 75 PEOPLE

(BUFFET TO BE 90 MINUTES IN DURATION)

# Sternwheeler Cruise Packages

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## Events on the *Water*

## Beverages

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998 West Mission Bay Drive  
San Diego, California 92109

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# Beverages

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## BAR SERVICE

There Will be a Bartender Fee of \$193.00 That Will be Waived if the Minimum of \$400.00 Per Bartender is Met. For Outdoor or Bayside Pavilion Functions, Additional Charges May Apply (i.e., Labor, Equipment Rental, etc.).

### CASH PRICES PER DRINK

Cordials	\$13.00
Multi Liquor	\$13.00
Premium Brands	\$13.00
Call Brands	\$11.00
House Wine	\$9.00
Craft Beer	\$9.00
Imported Beer	\$9.00
Domestic Beer (16 oz)	\$7.00
Mineral Water	\$6.00
Soft Drinks	\$6.00

### HOSTED PRICES PER DRINK

Cordials	\$13.00
Multi Liquor	\$13.00
Premium Brands	\$12.00
Call Brands	\$10.00
House Wine	\$9.00
Craft Beer	\$8.00
Imported Beer	\$8.00
Domestic Beer (16 oz)	\$7.00
Mineral Water	\$5.00
Soft Drinks	\$5.00

### HOUSE CHAMPAGNE OR HOUSE WINE

\$35.00 PER BOTTLE

### CHAMPAGNE PUNCH

\$102.00 PER GALLON

### SANGRIA

\$102.00 PER GALLON

### BEER

#### DOMESTIC

Coors Light

#### IMPORTED

Corona

#### SAN DIEGO CRAFT BEER

Stone IPA

Ballast Point

\* Beer, wine and spirits are subject to change and are based on availability.

# Beverages

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## PACKAGE BAR SERVICE

There Will be a Bartender Fee of \$193.00 That Will be Waived if the Minimum of \$400.00 Per Bartender is Met. For Outdoor or Bayside Pavilion Functions, Additional Charges May Apply (i.e., Labor, Equipment Rental, etc.).

Our Package Bars Offer the Same Extensive Selection as Our Hosted Bar with the Advantage of Being Priced Per Hour.

The Prices Listed are Based on Full Hours. The Packages Must be Purchased According to the Guaranteed Number of Guests.

### PACKAGES

(PER PERSON)	CALL	PREMIUM
1ST HOUR	\$28.00	\$30.00
2ND HOUR	\$23.00	\$25.00
3RD HOUR	\$19.00	\$21.00
4TH HOUR	\$14.00	\$15.00

## HOSPITALITY BAR SETUP

SERVES 20 GUESTS

Includes Six Quarts Assorted Mixes, Glasses, Ice, Garnish, Napkins and Stirrers.

Liquor is Not Included.

\$165.00

# Beverages

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## WINE LIST

### CABERNET SAUVIGNON

Hess, Napa Valley, California	\$42.00
Joel Gott '815', California	\$46.00
Justin, Paso Robles, California	\$57.00
Frog's Leap, Napa Valley, California	\$70.00
Chateau Montelena, Napa Valley, California	\$92.00

### MERLOT

Napa Cellars, Napa Valley, California	\$44.00
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### PINOT NOIR

Josh Cellars, California	\$44.00
Erath, Oregon	\$62.00

### INTERESTING REDS

Graffigna Malbec, Argentina	\$40.00
Rodney Strong "Knotty Vines" Zinfandel, Sonoma, California	\$53.00
Coppola "Diamond Collection" Claret Blend, California	\$44.00
Cecchi Sangiovese, Italy	\$40.00

### CHARDONNAY

Raymond "R" Collection, Napa Valley, California	\$40.00
Sonoma Cutrer, Russian River Valley, California	\$51.00
Rombauer, Carneros, California	\$70.00
Cakebread Cellars, Napa Valley, California	\$86.00

### INTERESTING WHITES

Decoy Rosé, California	\$44.00
Antinori Santa Christina Pinot Grigio, Italy	\$40.00
Nobilo Sauvignon Blanc, New Zealand	\$40.00
Chateau St. Michelle "Saint M" Riesling, Washington	\$40.00
Bartenura Moscato, Italy	\$44.00

### SPARKLING

Piper Sonoma Brut, California	\$46.00
Mumm Napa Cuvée M, Napa Valley, California	\$53.00
Veuve Clicquot Champagne, France	\$154.00
Dom Pérignon Champagne, France	\$330.00

\* Beer, wine and spirits are subject to change and are based on availability.

# General Information

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## BANQUETS & EVENTS

### MENU ARRANGEMENTS

Menu selections are requested a minimum of four weeks in advance. Our printed menu selections are recommended suggestions; however, we would be happy to tailor a menu to your specific tastes. With the exception of buffet meals, one menu is required for all guests. The Executive Chef will gladly accommodate a three-entrée selection, including a vegetarian option, for plated meals. The following will apply if you choose this option:

- An exact count of each entrée must be provided by noon a minimum of five (5) business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrees.
- Contact must provide one place card per guest indicating each guest's entrée selection.
- All additional courses must be the same for all guests.

### GUARANTEE

A final guarantee of your anticipated number of guests is required by noon 5 business days prior to your banquet function and this guarantee may not be reduced. A minimum of 50 guests (or financial equivalent) is required when choosing a buffet, unless otherwise noted. A minimum of 20 guests is required for plated meals. The Hotel will prepare food based on the guarantee and seating for 3% over guarantee, not to exceed 20 guests. Charges will be based on the number guaranteed or the number served, whichever is greater.

### PRICES

Catering prices will not be guaranteed earlier than four months prior to the scheduled event.

### LABOR FEES

There will be a bartender fee of \$193.00 that will be waived if the minimum of \$400.00 per bartender is met. For outdoor beach, garden or Bayside Pavilion functions, additional charges may apply (i.e., labor, equipment rental, etc).

### ADDITIONAL FOOD AND BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverage must be consumed on premise and may not be packaged up for any reason. No food of any kind may be brought into the banquet and catering rooms with the exception of cakes, for which a service fee will be charged. No beverages of any kind may be brought in with the exception of champagne and wine for dinner service only. Corkage fees will apply.

### BANQUET SPACE

All evening functions begin at 6:30 pm unless otherwise agreed to on the contract. Music must end prior to 12:00 midnight and the room must be vacated by 1:00 am.



# General Information

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## BANQUETS & EVENTS

### SERVICE CHARGE & SALES TAX

Catering Prices will not be guaranteed earlier than four months (120 days) prior to the scheduled event. Prices are subject to increase without notice. All food, beverage, and audio visual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. While a portion of the service charge is currently retained by the hotel to cover overhead and other costs, a majority is shared by the hotel's employees responsible for banquets, including managers, salespersons, kitchen staff, captains, servers, bartenders, and setup personnel.

### ALCOHOLIC BEVERAGE CONSUMPTION WARNING

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.