



Private Charter Guide

FLAGSHIP CRUISES & EVENTS

990 N HARBOR DRIVE, SAN DIEGO, CA 92101



Yacht Rental Rates

Subject to applicable local government taxes and fees



CALIFORNIA SPIRIT

FULL CAPACITY: 600
DINING CAPACITY: 300
\$4,500 per hour
3-hour minimum Sun-Thu
4-hour minimum Fri-Sat

Our largest and most elegant yacht, popular for large events and lavish celebrations. Interior mahogany details, granite restrooms, bars and service areas, two climate-controlled interior levels and an open-air top deck



SPIRIT OF SAN DIEGO

FULL CAPACITY: 575
DINING CAPACITY: 296
\$3,500 per hour
3-hour minimum Sun-Thu
4-hour minimum Fri-Sat

Flagship's most versatile yacht hosts everything from cocktail parties to the most elegant receptions. Interior mahogany details, granite restroom and bar tops, full service bars on every deck, VIP Captain's Salon with semi-private seating for 52, large built-in dance floor



CALIFORNIA PRINCESS

FULL CAPACITY: 149
DINING CAPACITY: 124
\$2,500 per hour
3-hour minimum Sun-Thu
4-hour minimum Fri-Sat

Elegant dark wood interiors, granite appointments, large open deck on main level bow, two interior decks for dining and entertaining with plenty of open-air spaces, sweeping Cinderella staircase to top deck



PATRIOT JET BOAT

FULL CAPACITY: 128
TRANSPORT / TOUR ONLY
\$3,500 per hour
30-minute minimum
Buyout required during public schedule

For outings with a twist, there's no more exciting, thrilling group adventure than the Patriot Jet Boat. Two 1,400 horsepower jet engines, state-of-the-art sound system, 360 degree turns, curves, and speeds upwards of 50 mph



QUIET HEART

FULL CAPACITY: 58
DINING CAPACITY: 24
\$1,500 per hour
3-hour minimum Sun-Thu
4-hour minimum Fri-Sat

Offering sophisticated luxury, comfortable conversation seating inside and out, marble restrooms, covered top deck for panoramic dining, with an open wheelhouse for unique views and conversation with the captain



MARIETTA

TRANSPORT CAPACITY: 458
RECEPTION CAPACITY: 250
\$1,500 per hour
3-hour minimum

Our whale watching ship is also the perfect party boat! Vintage-style charm, spacious open-air sun deck with built-in benches, dancing and entertainment area, provides a unique solution for transporting guests



CABRILLO

FULL CAPACITY: 240
TRANSPORT ONLY
\$900.00 per hour
3-hour minimum

Providing scenic ferry transportation and a relaxing ride your guests will never forget. Interior tables and chairs, and open-air built-in bench seating. Listed on the National Historic Registry since 2025.



SILVERGATE

FULL CAPACITY: 219
TRANSPORT ONLY
\$750.00 per hour
3-hour minimum

Listed on the National Historic Registry, this charming original, built in 1940, allows guests to take a step aboard maritime history. Polished oak bench seating and flooring, indoor seating & outdoor sun deck with built-in benches



WATER TAXI

TRANSPORT CAPACITY: 32
TRANSPORT ONLY
\$300.00 per hour
2-hour minimum

Enjoy a scenic ride along the harbor as we take you to your favorite waterfront destinations in style. Open-air and covered seating, perfect for small group transportation.



Remote Docking Locations

Subject to applicable local government taxes and fees | Docking fees subject to change without notice



NORTH BAY - HARBOR ISLAND

SHERATON HOTEL & MARINA HARBOR ISLAND

\$10.00 per person | \$75.00 minimum

Boat Movement Fee
\$250 Quiet Heart, Cabrillo, Silvergate
\$300 Marietta
\$350 California Princess, Patriot
\$450 California Spirit*, Spirit of San Diego*
*requires additional docking fee of \$400



NORTH EMBARCADERO

FLAGSHIP CRUISES & EVENTS

\$0.00 per person

Home docking location - included in rental



CENTRAL EMBARCADERO

SAN DIEGO MARRIOTT MARQUIS & MARINA

\$10.00 per person | \$350 minimum

Boat Movement Fee
\$200 Quiet Heart, Cabrillo, Silvergate
\$250 Marietta, California Princess, Patriot

California Spirit, Spirit of San Diego - Use Fifth Avenue Landing



SOUTH EMBARCADERO

FIFTH AVENUE LANDING CONVENTION CENTER

\$3.50 per person | \$75.00 minimum

Boat Movement Fee
\$200 Quiet Heart, Cabrillo, Silvergate
\$250 Marietta
\$300 California Princess, Patriot, California Spirit, Spirit of San Diego



CORONADO - CENTRAL BAY

CORONADO ISLAND MARRIOTT RESORT & SPA

\$400 flat rate

Boat Movement Fee
\$200 Quiet Heart, Cabrillo, Silvergate
\$250 Marietta
\$300 California Princess, Patriot, California Spirit, Spirit of San Diego



CORONADO - GLORIETTA BAY

GLORIETTA BAY MARINA HOTEL DEL CORONADO

\$10.60 per person | \$250 minimum

Boat Movement Fee
\$200 Quiet Heart, Cabrillo, Silvergate
\$250 Marietta
\$300 California Princess, Patriot

California Spirit, Spirit of San Diego not available.



SOUTH BAY WEST

LOEWS CORONADO BAY RESORT

\$5.00 per person | \$200 minimum

Boat Movement Fee
\$250 Quiet Heart, Cabrillo, Silvergate
\$300 Marietta
\$350 California Princess, Patriot
\$450 California Spirit, Spirit of San Diego



SOUTH BAY EAST

SAFEHARBOR BAYFRONT GAYLORD PACIFIC RESORT & CONVENTION CENTER

\$5.00 per person | \$150 minimum

Boat Movement Fee
\$250 Quiet Heart, Cabrillo, Silvergate
\$300 Marietta
\$350 California Princess, Patriot
\$450 California Spirit, Spirit of San Diego

*Breakfast,
Brunch & Lunch*





30 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

CONTINENTAL [V/GF/DF OPTION]

\$30.00

Freshly baked breakfast pastries, muffins, croissants, Danish, bagels, sweet butter, cream cheese, and fruit preserves
Assorted Greek-style yogurt, fresh granola, and dried fruits
Locally grown seasonal fresh fruit and berries with crème fraiche and brown sugar

EARLY RISER [V/GF/DF OPTION]

\$40.00

Freshly baked breakfast pastries, muffins, croissants, Danish, bagels, sweet butter, cream cheese, and fruit preserves
Freshly scrambled eggs
Southwestern homestyle potatoes
Applewood smoked thick cut bacon
Breakfast pork sausage links
Sliced smoked ham
Locally grown seasonal fresh fruit and berries with crème fraiche and brown sugar

BREAKFAST ADD-ONS

Prices per person

BELGIAN WAFFLE BAR [V] [DF OPTION]

\$11.00

Bananas Foster, whipped cream, fresh strawberries, fruit preserves, and maple syrup

BREAKFAST WRAPS

\$11.00

Scrambled eggs, sage sausage, tomatoes, onions, bell peppers, Cotija cheese, in a whole-wheat wrap, with red and green salsas

BISCUIT BAR [V/DF OPTION]

\$11.00

House made buttermilk biscuits, creamy butter, country sausage gravy, honey, and assorted preserves

SMOKED SALMON DISPLAY [V/DF OPTION]

\$12.50

Mini bagels, cream cheese, sliced tomato, red onion, cucumber, fresh dill, cream cheese, and capers

FRESH FRUIT & YOGURT DISPLAY [V] [GF OPTION]

\$12.50

Customize your own parfait from a selection of fresh and dried fruits, berries, preserves, granola, toasted nuts, and yogurts

BREAKFAST CROISSANT SANDWICHES

\$14.00

Scrambled eggs, sliced ham, with horseradish aioli, sliced tomato, and cheddar cheese

OMELETTE STATION [GF] [DF OPTION]

\$14.00 (+ \$250.00 Chef Attendant)

Chef attended and made-to-order from a bounty of fresh ingredients

BREAKFAST CARVING STATION [GF] [DF]

\$18.00 (+ \$250.00 Chef Attendant)

Carved to order Oven Roasted Turkey or Brown Sugar Glazed Ham



30 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
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CAPTAIN'S BRUNCH BUFFET

\$60.00

ASSORTED BREAKFAST PASTRIES [V]

Muffins, croissants, Danish, bagels, sweet butter, cream cheese, and fruit preserves

BELGIAN WAFFLES [V]

Bananas Foster, whipped cream, fresh strawberries, fruit preserves, and maple syrup

SCRAMBLED EGG BAR [GF]

Fluffy scrambled eggs, shredded cheese, sautéed wild mushrooms, bell peppers, green onion, and pico de gallo

SOUTHWESTERN HOMESTYLE POTATOES [VEGAN] [GF]

Red potatoes, onion, bell peppers, achiote, and cumin

BREAKFAST MEATS

Applewood Smoked Thick-Cut Bacon [DF] [GF]

Breakfast Sausage Links [DF] [GF]

Sliced Smoked Ham [DF] [GF]

Oven Roasted Turkey Breast [DF] [GF]

Citrus and herb marinade, served with whole grain mustard, cranberry sauce, and rolls

SALAD STATION

Greek Salad [V] [GF]

Cucumber, Roma tomatoes, red onions, feta cheese, Kalamata olives, sweet peppers, and basil leaves tossed in olive oil

Caesar Salad

Hearts of romaine, signature Caesar dressing, shaved parmesan cheese, and garlic croutons

Fresh Seasonal Fruit [V] [DF] [GF]

With honey yogurt dipping sauce

DESSERT STATION [V]

Assorted brownies, bars, and cakes



30 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
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BAY CRUISER LUNCH BOX
\$25.00

Sandwiches are served with whole fresh fruit, potato chips and a chocolate chip cookie

ROASTED TURKEY

Oven-roasted turkey breast, whole wheat bread, leaf lettuce, sliced tomato, cheddar cheese, and ancho chili aioli

GLAZED HAM

Thinly sliced smoked ham, whole wheat bread, leaf lettuce, sliced tomato, Swiss cheese, and stone-ground mustard aioli

DELI-STYLE LUNCH BUFFET
\$45.00

CALIFORNIA GREENS [VEGAN] [GF] [DF OPTION]

Locally grown young lettuce, baby tomatoes, cucumber, sliced mushrooms, fig-balsamic vinaigrette, and herbed buttermilk dressing

POTATO SALAD [V] [GF]

Tender red bliss potatoes, diced sweet onion, and celery in dill-horseradish sour cream dressing

MEATS [GF] [DF]

Roast beef, smoked ham, roasted turkey breast and Genoa Salami

CHEESES [V] [GF]

Sliced cheddar, provolone, and Swiss

BREADS [V] [DF]

Sliced marble rye, whole wheat, and ciabatta rolls

GARNISH PLATTER [VEGAN] [GF]

Kalamata olives, pepperoncini, pickled red onions, leaf lettuce, sliced tomatoes, dill pickle and roasted bell peppers

FRESH COOKIES & BROWNIES [V]

Chocolate chip cookies, white chocolate chip macadamia nut cookies, and chocolate fudge brownies

SEAFARER LUNCH STATIONS
\$42.00

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

POTATO SALAD [V] [GF]

Tender red bliss potatoes with diced sweet onion and celery in dill and horseradish sour cream dressing

SLIDER STATION

All-natural ground beef with cheddar cheese

Grilled chicken with peach barbeque sauce [DF]

Garnish your creation with bread & butter pickles, pepperoncini's, barbeque sauce, ketchup, mustard, mayonnaise, and pickled red onion

Accompanied by sea salt kettle chips [VEGAN] [DF]

LUNCH WRAPS

Oven roasted turkey breast, cheddar cheese, lettuce, tomato, and sundried tomato aioli

Smoked ham, Swiss cheese, lettuce, tomato, and honey-mustard

Avocado, sprouts, sliced cucumber, mixed greens, and pesto whipped cream cheese [V]

FRESH COOKIES & BROWNIES [V]

Chocolate chip cookies, white chocolate chip macadamia nut cookies, and chocolate fudge brownies



SINGLE ENTRÉE SELECTIONS

30 GUEST MINIMUM | SERVED WITH FRESHLY BAKED DINNER ROLLS AND CREAMY BUTTER,
CHEF'S SELECTION OF SEASONAL VEGETABLES AND ACCOMPANIMENTS,
FRESH ROASTED COFFEE AND HERBAL TEAS

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THREE-COURSE PLATED LUNCH

\$55.00

SALAD

Served with freshly baked rolls and creamy butter
(Select one for entire group)

MIXED BABY GREENS [VEGAN] [GF]

Locally grown baby mixed greens, garden vegetables, with house-made balsamic vinaigrette

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

ENTREES

All entrees served with oven roasted seasonal vegetables and roasted red potatoes

(Select one for each guest)

CHARGRILLED VEGETABLE STACK [VEGAN] [GF]

Seasonal garden vegetables, seasoned, grilled, and stacked

ROASTED LEMON CHICKEN [DF] [GF]

Lemon-garlic marinade, oven roasted

SALMON PICATTA [GF]

Pan seared sustainable salmon, brown butter, lemon, and capers

GRILLED HANGER STEAK [DF] [GF]

Aged beef, cracked black pepper, with house-made steak sauce

DESSERT

(Select one for entire group)

NEW YORK CHEESECAKE [V]

With berry coulis

CHOCOLATE MOUSSE CAKE [V]

With chocolate ganache

Hors d'oeuvres





FLAGSHIP
CRUISES & EVENTS
Display Hors d'oeuvres

50 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
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BAKED BRIE EN CROUTE

\$5.00

Creamy brie cheese, toasted almonds, dried cranberries, baked in flakey puff pastry [V]
Served with warm baguettes [V] [DF]

SPINACH ARTICHOKE DIP

\$5.00

Creamy spinach, marinated artichoke, parmesan cheese [V] [GF]
Served with warm baguettes [V] [DF]

CALIFORNIA FARMERS MARKET DISPLAY

\$6.00

Fresh seasonal melons, grapes, berries, jicama, bell peppers, broccoli, cauliflower, celery, carrots, cucumber, tomatoes [VEGAN] [DF] [GF]
With ancho ranch and honey yogurt dipping sauces [V] [GF]

GRILLED VEGETABLES

\$6.00

Herb marinated eggplant, portobello mushrooms, carrots, sweet peppers, Italian squash, pickled red onion [VEGAN] [DF] [GF]
Served with flatbreads [V] [DF], and basil aioli

PICKLED VEGETABLE DISPLAY

\$6.00

Assorted dill, sweet, spicy, and sour pickled cucumber, onions, carrots, green beans, peppers, artichoke, radishes, and olives [VEGAN] [GF]

EMBARCADERO DIPS & SPREADS

\$8.00

Southwestern chipotle black bean dip [VEGAN]
Sonoma goat cheese artichoke spread [V]
Roasted red pepper hummus [VEGAN]
Served with grilled rustic breads and pita chips [V] [DF]

CROSTINI BAR

\$8.00

Italian parmesan bruschetta [V]
Mediterranean olive tapenade [VEGAN]
Green goddess hummus [VEGAN]
Roasted red pepper goat cheese spread [V]
Served with grilled rustic breads and pita chips [V] [DF]

GOURMET CHEESE & BREAD STATION

\$10.00

Imported and domestic cheeses including, brie, smoked cheddar, sharp white cheddar, gorgonzola, pepper jack, and Swiss; fresh and dried fruits and nuts [V] [GF]
Served with assorted rustic breads, crackers and crisps [V] [DF]

POKE BOWL STATION

\$11.00

Sushi rice, marinated sushi-grade tuna, cooked shrimp, diced fruit and vegetables, pickled red onion, fresh herbs, crunchy toppings, sesame seeds, seasonings, and sauces [DF]

SASHIMI PLATTER

\$11.00

Sashimi of tuna, yellowtail, salmon, halibut [DF] [GF]
Sesame seared sushi grade Ahi [DF] [GF]
Sesame seaweed salad [V] [DF] [GF]
Accompanied by tobiko, wasabi paste, pickled ginger, soy and sriracha

ARTICHOKE CRAB DIP

\$11.00

Warm Pacific Dungeness crab, artichoke whipped cream cheese, seasoned breadcrumb, parmesan
Served warm with sliced French baguettes [V] [DF]

CALIFORNIA ANTIPASTI DISPLAY

\$13.00

Assorted cured meats, select gourmet cheeses, marinated artichoke hearts, imported olives [GF]
Sonoma goat cheese artichoke spread [V] [GF]
Roasted red pepper hummus [VEGAN] [GF]
Served with assorted crostini, rustic breads, roasted flatbreads [V] [DF]

CHILLED JUMBO SHRIMP COCKTAIL

\$60.00 | (Per dozen – minimum 4 dozen)

Served with lemon wedges, cocktail sauce, horseradish, and Tabasco sauce [DF] [GF]

OYSTERS ON THE HALF SHELL

\$95.00 | (Per dozen – minimum 4 dozen)

Served with lemon wedges, cocktail sauce, horseradish, Tabasco sauce and red wine mignonette [DF] [GF]



Tray Passed Hors d'oeuvres

PRICES LISTED PER DOZEN | 4 DOZEN MINIMUM REQUIRED PER ITEM

All prices subject to 22% service charge and applicable local government taxes and fees

TUSCAN BRUSCHETTA [V]

\$35.00

Roma tomatoes, fresh basil, garlic, black pepper, olive oil on toasted Parmesan crostini

GOAT CHEESE CROSTINI [V]

\$35.00

Sonoma goat cheese, caramelized leek and shallot, fig compote, on toasted French baguette

SPINACH-ARTICHOKE STUFFED MUSHROOM [V] [GF]

\$38.00

Creamy spinach, marinated artichoke, parmesan cheese, in cremini mushroom caps

SAUSAGE STUFFED MUSHROOMS

\$40.00

Mild Italian sausage, Parmesan cheese, Italian breadcrumbs, and marinara sauce

CAPRESE BROCHETTES [V] [GF]

\$42.00

Pesto marinated buffalo mozzarella, grape tomatoes, balsamic glaze

SOUTHWEST CHICKEN EGGROLLS

\$45.00

Southwestern spices, black beans, peppers, mixed cheeses, and chili lime

CHICKEN CROQUETTES

\$48.00

Whipped potato, shredded chicken, roasted red pepper, shallot, gruyere, toasted in seasoned breadcrumbs, with honey-mustard dipping sauce

CHICKEN MOLE MEATBALLS [GF]

\$48.00

Seasoned chicken meatballs braised in Mexican mole, and avocado crema

CHINESE BBQ PORK TACOS

\$48.00

Braised char sui pork, kimchi, sour cream, on mini flour tortilla

BOURBON GLAZED PORK BELLY BITES [GF]

\$55.00

Braised pork belly, roasted apple, blue cheese crème fraiche

MEDITERRANEAN CHICKEN SKEWERS [GF]

\$55.00

Tender chicken, Mediterranean spices, and Tzatziki

PROSCUITTO WRAPPED SHRIMP [GF] [DF]

\$55.00

Grilled, with basil pesto

CRAB CROSTINI

\$55.00

Pacific Dungeness crab meat, tarragon, Bearnaise, on sourdough crostini

SHRIMP CEVICHE [GF] [DF]

\$58.00

Chilled shrimp, tomato, onions, cucumber, cilantro, sweet and spicy peppers, with chipotle sauce

ARTICHOKE CRAB CAKES

\$58.00

Pacific Dungeness crab, artichoke heart, parmesan, oven toasted in seasoned breadcrumbs, with roasted red pepper aioli

SHORT RIB BITES [GF]

\$58.00

Braised short rib with caramelized pearl onion and Cabernet reduction dipping sauce

MINI BEEF WELLINGTON

\$62.00

Beef tenderloin, wild mushroom, blue cheese, in puff pastry

GRILLED STEAK KABOBS [GF] [DF]

\$65.00

House marinated beef, with chimichurri

BRISKET TACOS [GF] [DF]

\$68.00

Smoked brisket, caramelized onion, mini corn tortilla

AHI POKE [DF]

\$68.00

Sushi grade yellowfin tuna, diced citrus mango, wakame, toasted sesame, on fried wontons

BACON WRAPPED SCALLOPS [GF] [DF]

\$72.00

Grilled sea scallops, with applewood smoked bacon

Elegant Table

Dining





FLAGSHIP
CRUISES & EVENTS
Elegant Table Dining

DUET ENTRÉE SELECTIONS

30 GUEST MINIMUM | SERVED WITH FRESHLY BAKED DINNER ROLLS AND CREAMY BUTTER,
CHEF'S SELECTION OF SEASONAL VEGETABLES AND ACCOMPANIMENTS,
FRESH ROASTED COFFEE AND HERBAL TEAS

All prices subject to 22% service charge and applicable local government taxes and fees

GLORIETTA

\$65.00

TO START

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan, garlic croutons, and classic Caesar dressing

DUET ENTRÉE SELECTIONS

(Select two for entire group)

BRAISED BEEF SHORT RIB [GF] [DF]

Slow oven-braised beef short ribs, cabernet reduction, and bacon jam

GRILLED JUMBO SHRIMP [GF] [DF]

Garlic citrus zest marinated, and grilled

GRILLED CHICKEN BREAST [GF] [DF]

Grilled chicken breast covered, smoked tomato relish, wild arugula, and California olive oil

SINGLE VEGETARIAN

CHARGRILLED VEGETABLE STACK [VEGAN] [GF]

Balsamic marinated, seasonal garden vegetables, grilled and stacked

DESSERT

CHOCOLATE MOUSSE CAKE [V]

Layers of airy chocolate sponge cake, creamy chocolate mousse, and fresh whipped cream

SHELTER ISLAND

\$70.00

TO START

SANTA BARBARA SALAD [V] [GF]

Mixed greens, julienned green apples, sundried cranberries, candied walnuts, blue cheese crumbles, and apple cider vinaigrette

DUET ENTRÉE SELECTIONS

(Select two for entire group)

GRILLED HANGER STEAK [GF] [DF]

Grilled aged steak, with house-made steak sauce

PAN SEARED SALMON

Horseradish-panko crusted sustainable salmon, pan seared, with whole grain mustard cream sauce

CHICKEN PICATTA [GF]

Free-range chicken breast, pan seared in brown butter, lemon, and capers

SINGLE VEGETARIAN

ZUCCHINI LASAGNA [V] [GF]

Layers of roasted zucchini, herbed goat cheese, ricotta, heirloom tomato, spinach and basil, with mozzarella

DESSERT

NEW YORK CHEESECAKE [V]

Velvety cheesecake, graham cracker crumb crust, with mixed berry compote

HARBOR ISLAND

\$85.00

TO START

SPINACH SALAD [GF] [DF]

Fresh baby spinach, sliced mushrooms, chopped bacon, diced hardboiled egg, and Dijon vinaigrette

DUET ENTRÉE SELECTIONS

(Select two for entire group)

GRILLED FILET MIGNON [GF] [DF]

Grilled aged petite tenderloin of beef, with port wine-truffle sauce

PAN SEARED SEA BASS [GF]

Pacific sea bass, pan-seared, with citrus beurre blanc

STUFFED AIRLINE CHICKEN [GF]

Garlic-herb marinated, oven roasted free range chicken breast, goat cheese, braised leeks, and saffron cream

SINGLE VEGETARIAN

BAKED VEGETABLE STRUDEL [V]

Layers of grilled vegetables, goat cheese, baked in puff pastry

DESSERT

FLOURLESS CHOCOLATE NOIR [V] [GF]

Light and fluffy flourless dark chocolate torte



FLAGSHIP
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Elegant Table Dining

SINGLE ENTRÉE SELECTIONS

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CHEF'S SELECTION OF SEASONAL VEGETABLES AND ACCOMPANIMENTS,
FRESH ROASTED COFFEE AND HERBAL TEAS

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SALAD SELECTIONS

(Select one for entire group)

BABY MIXED GREENS [VEGAN] [GF]

Locally grown baby mixed greens, seasonal garden vegetables, and house-made balsamic vinaigrette

CLASSIC CAESAR

Hearts of romaine, shaved Parmesan, garlic croutons, and classic Caesar dressing

ENTRÉE SELECTION

WILD MUSHROOM ARANCINI [V]

\$48.00

Wild mushroom risotto rolled in bread crumb, crispy pan fried, with tomato basil cream sauce

GRILLED MAHI-MAHI [GF]

\$60.00

Cracked black pepper and sea salt, Meyer lemon beurre blanc, with tomato caper relish

ZUCCHINI LASAGNA [V] [GF]

\$48.00

Layers of roasted zucchini, herbed goat cheese, ricotta, heirloom tomato, spinach and basil, with mozzarella

PESTO SEA BASS [DF] [GF]

\$70.00

Pesto encrusted, pan seared, with smoked tomato beurre blanc

HERB MARINATED GRILLED CHICKEN [DF] [GF]

\$55.00

Free-range chicken breast, sautéed artichoke hearts, sundried tomatoes, Greek olives, capers, and extra virgin olive oil

GRILLED HANGER STEAK [GF]

\$70.00

Tender rich beef, with pink peppercorn demi-glace

STUFFED AIRLINE CHICKEN [GF]

\$60.00

Garlic-herb marinated, oven roasted free-range chicken breast, goat cheese, braised leeks, with saffron cream

GRILLED NEW YORK STEAK [GF]

\$75.00

Aged strip loin beef, with roasted shallot butter and house-made steak sauce

LEMON-BUTTER SALMON [GF]

\$60.00

Sustainably sourced salmon filet baked in butter, garlic, fresh herbs, with lemon beurre blanc

GRILLED FILET MIGNON [DF] [GF]

\$85.00

Aged tenderloin of beef, with port wine-truffle sauce

ROASTED LAMB LOLLIPOPS [DF] [GF]

\$90.00

Garlic-herb marinade, grilled, with watercress pesto

DESSERT SELECTIONS

(Select one for entire group)

DOUBLE LAYER CARROT CAKE [V]

NEW YORK CHEESECAKE [V]

RED VELVET CAKE [V]

CHOCOLATE GANACHE CAKE [V]

Buffet Dining





30 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
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BALBOA BUFFET

\$60.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER [V]

CALIFORNIA MIXED GREENS [VEGAN] [GF]

Assorted baby greens, cherry tomatoes, sliced cucumber, chopped mushrooms, with balsamic vinaigrette and honey-mustard dressings

ENTREES

HERB ROASTED PORK LOIN [GF] [DF]

Herb crusted, with pan reduction

ROASTED LEMON CHICKEN [DF] [GF]

Lemon-garlic marinade, oven roasted with fresh herbs

GRILLED PORTOBELLO PENNE [V]

Garlic-herb marinade, baby spinach, fresh leeks, penne pasta, mascarpone-sage cream sauce

ACCOMPANIMENTS

OVEN ROASTED SEASONAL VEGETABLES [VEGAN] [GF]

GARLIC MASHED POTATOES [V] [GF]

DESSERT STATION

DOUBLE LAYER CARROT CAKE [V]

CHOCOLATE MOUSSE CAKE [V]

NEW YORK CHEESECAKE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]

CABRILLO BUFFET

\$65.00

TO START

AZTEC TACO SALAD [V] [GF]

Hearts of romaine, tortilla strips, grilled corn, green onion, tomato, black olives, black beans, cotija cheese, and ancho-ranch dressing

ENTREES

CHICKEN & BEEF FAJITAS [DF] [VEGAN OPTION]

Carne asada, pollo asada, and roasted cumin fajita peppers and onions, with warm flour tortillas

GRILLED FISH TACOS [DF] [GF]

Mahi Mahi, fresh lime marinade, cilantro, with warm corn tortillas

CHEESE ENCHILADAS [V] [GF]

Queso blanco rolled in corn tortillas, topped with cheddar cheese, black olives, scallions, and ancho chili sauce

ACCOMPANIMENTS

MEXICAN RANCHERO RICE [VEGAN] [GF]

SPICY BLACK BEANS [VEGAN] [GF]

CABRILLO SALSA & CONDIMENT BAR [V] [GF]

Salsa quemada, pico de gallo, mild salsa verde, sour cream, shredded cabbage, Cotija cheese, guacamole, jalapeno peppers, green onions, lime wedges and spicy marinated carrots, and rustic corn tortilla chips

DESSERT STATION

MEXICAN CHOCOLATE CAKE [V]

CINNAMON CHURROS [V] [DF]

CINNAMON CARAMEL CHEESECAKE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]



30 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

MISSION BUFFET

\$70.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER [V]

BABY SPRING MIX SALAD [VEGAN] [GF]

Locally grown baby mixed greens, seasonal garden vegetables, and house-made balsamic vinaigrette

SPINACH SALAD [DF] [GF]

Fresh baby spinach, sliced mushrooms, chopped bacon, diced hardboiled egg and Dijon vinaigrette

ENTREES

ALL-NATURAL BEEF TOP SIRLOIN [GF] [DF OPTION]

Oven-roasted beef, cracked pepper and fresh herbs, brown ale grain mustard, horseradish cream

HERB MARINATED GRILLED CHICKEN [DF] [GF]

With sautéed artichoke hearts, sundried tomatoes, Greek olives, capers, and California extra virgin olive oil

PESTO PENNE PRIMAVERA [VEGAN]

Oven roasted seasonal vegetables, penne pasta, and fresh basil pesto

ACCOMPANIMENTS

OVEN ROASTED SEASONAL VEGETABLES [VEGAN] [GF]

ROASTED RED POTATOES [VEGAN] [GF]

DESSERT STATION

DOUBLE LAYER CARROT CAKE [V]

CHOCOLATE MOUSSE CAKE [V]

NEW YORK CHEESECAKE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]

LITTLE ITALY BUFFET

\$80.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER [V]

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons, and classic Caesar dressing

ITALIAN HOUSE SALAD [V] [GF]

Mixed greens, tomato, red onion, pepperoncini, and red wine-Dijon vinaigrette

ENTREES

MEDITERRANEAN BEEF TRI-TIP [GF] [DF]

Slow-roasted beef, Mediterranean spice rub, with chimichurri

ROASTED HERB CHICKEN [GF] [DF]

Oven roasted with California extra virgin olive oil, rosemary and fresh sage

LEMON-BUTTER SALMON [GF]

Sustainably sourced salmon filet baked in butter, garlic, fresh herbs, with lemon beurre blanc

ACCOMPANIMENTS

OVEN ROASTED SEASONAL VEGETABLES [VEGAN] [GF]

PARMESAN ROASTED POTATOES [V] [GF]

DESSERT STATION

DOUBLE LAYER CARROT CAKE [V]

CHOCOLATE MOUSSE CAKE [V]

NEW YORK CHEESECAKE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]



30 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

SILVER STRAND BUFFET

\$85.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER [V]

CLASSIC CAESAR SALAD

Hearts of romaine, shaved Parmesan cheese, garlic croutons, and classic Caesar dressing

SANTA BARBARA SALAD [V] [GF]

Mixed greens, julienned green apples, sundried cranberries, candied walnuts, blue cheese crumbles, and apple cider vinaigrette

ENTREES

BRAISED BEEF SHORT RIB [DF] [GF]

Slow oven-braised beef short ribs, cabernet reduction, and bacon jam

LEMON-BUTTER SALMON [GF]

Sustainably sourced salmon filet baked in butter, garlic, fresh herbs, with lemon beurre blanc

GRILLED PORTOBELLO PENNE [V]

Garlic-herb marinade, baby spinach, fresh leeks, penne pasta, mascarpone-sage cream sauce

ACCOMPANIMENTS

OVEN ROASTED SEASONAL VEGETABLES [VEGAN] [GF]

GARLIC MASHED POTATOES [V] [GF]

DESSERT STATION

DOUBLE LAYER CARROT CAKE [V]

CHOCOLATE MOUSSE CAKE [V]

NEW YORK CHEESECAKE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]

CORONADO BUFFET

\$85.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER [V]

BOSTON BIBB SALAD [VEGAN] [GF]

Bibb lettuce, fresh parsley and cilantro, toasted almonds, and lemon-shallot vinaigrette

SPINACH SALAD [DF] [GF]

Fresh baby spinach, sliced mushrooms, chopped bacon, diced hardboiled egg, and Dijon vinaigrette

ENTREES

SANTA MARIA STYLE BEEF TRI-TIP [GF] [DF]

Slow-roasted beef, cracked salt, black pepper, and garlic, with housemade steak sauce

ROASTED CHICKEN BREAST [DF] [GF]

Marinated free-range chicken in olive oil and fresh thyme, wilted local greens, and wild mushroom sherry wine sauce

PAN SEARED MAHI-MAHI [DF] [GF]

Pacific mahi-mahi, fresh basil marinade, roasted tomato caper relish, and lemon Chardonnay sauce

ACCOMPANIMENTS

OVEN ROASTED SEASONAL VEGETABLES [VEGAN] [GF]

ROASTED RED POTATOES [VEGAN] [GF]

WILD RICE PILAF [VEGAN] [GF]

DESSERT STATION

DOUBLE LAYER CARROT CAKE [V]

CHOCOLATE MOUSSE CAKE [V]

NEW YORK CHEESECAKE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]



30 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

SAN DIEGAN BUFFET

\$90.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER [V]

CALIFORNIA MIXED GREENS [VEGAN] [GF]

Assorted baby greens, cherry tomatoes, sliced cucumber, chopped mushrooms, with balsamic vinaigrette and honey-mustard dressings

SPINACH & ARUGULA [V] [GF]

Baby spinach, arugula, blue cheese, figs, and balsamic dressing

ENTREES

PEPPER CRUSTED NEW YORK STRIP LOIN ROAST [GF] [DF]

Oven-roasted beef, caramelized onions, au jus, horseradish cream

ROASTED LEMON CHICKEN [DF] [GF]

Lemon-garlic marinade, oven roasted with fresh herbs

MEDITERANEAN GRILLED SALMON [GF]

Fresh spinach, creamy feta, with roasted red pepper sauce

ACCOMPANIMENTS

OVEN ROASTED SEASONAL VEGETABLES [VEGAN] [GF]

BUTTERMILK-CHIVE MASHED POTATOES [V] [GF]

DESSERT STATION

DOUBLE LAYER CARROT CAKE [V]

CHOCOLATE MOUSSE CAKE [V]

NEW YORK CHEESECAKE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]

CAPTAIN'S TABLE BUFFET

\$90.00

TO START

FRESHLY BAKED DINNER ROLLS WITH BUTTER [V]

SPINACH SALAD [DF] [GF]

Fresh baby spinach, sliced mushrooms, chopped bacon, diced hardboiled egg, and Dijon vinaigrette

GREEK SALAD [V] [GF]

Cucumber, Roma tomatoes, red onions, feta cheese, Kalamata olives, sweet peppers and basil leaves, tossed in olive oil

ENTREES

BEEF TOP SIRLOIN [GF] [DF OPTION]

Black pepper-herb marinade, port wine demi-glace, and Point Reyes blue cheese

CHICKEN SALTIMBOCCA [GF] [DF]

Oven roasted with prosciutto and fresh sage

PACIFIC SEA BASS [DF] [GF]

Pan-seared with fresh garlic, olive oil, heirloom tomatoes, and lemon Chardonnay sauce

ACCOMPANIMENTS

OVEN ROASTED SEASONAL VEGETABLES [VEGAN] [GF]

PARMESEAN-TRUFFLE MASHED POTATOES [V] [GF]

DESSERT STATION

CHOCOLATE DECADENCE TORTE [V]

LEMON POUND CAKE [V]

CHOCOLATE MARBLE CHEESECAKE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]

Reception Packages





FLAGSHIP
CRUISES & EVENTS
Reception Packages

30 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

EMBARCADERO RECEPTION

\$50.00

DISPLAY HORS D' OEUVRES

CROSTINI BAR

Italian Parmesan bruschetta [V]
Mediterranean olive tapenade [VEGAN]
Green goddess hummus [VEGAN]
Roasted red pepper goat cheese spread [V]
Served with grilled rustic breads and pita chips [V]

BAKED BRIE EN CROUTE

Creamy brie cheese, toasted almonds, dried cranberries in a flakey puff pastry [V]
Served with warm baguettes [V]

FOOD STATION

GOURMET PASTA BAR [V | DF OPTION]

Cheese tortellini [V] and bowtie pasta [V] [DF], with marinara [VEGAN] [GF], basil pesto [VEGAN] [GF], and lobster crème sauce, diced tomatoes, scallions, bell peppers, artichoke hearts, Kalamata olives, garlic, fresh basil, parmesan cheese, and red pepper flakes.
Accompanied by toasty garlic bread [V], and traditional Caesar salad

GRILLED VEGETABLES [VEGAN] [GF]

Herb marinated eggplant, portobello mushrooms, carrots, sweet peppers, Italian squash, pickled red onion
Served with basil aioli [DF] [GF] and flatbreads [V]

TRAY PASSED DESSERT

CHOCOLATE DECADENCE TARTS [V]
ASSORTED FRESH BAKED COOKIES [V]

KENSINGTON RECEPTION

\$60.00

TRAY PASSED HORS D' OEUVRES

TUSCAN BRUSCHETTA [V]

Roma tomatoes, fresh basil, garlic, black pepper, olive oil on toasted Parmesan crostini

CAPRESE BROCHETTES [V] [GF]

Pesto marinated buffalo mozzarella, grape tomatoes, balsamic glaze

SPANAKOPITA [V]

Crisp phyllo triangles filled with feta cheese, sautéed spinach, onions, and spices

BACON CHEDDAR CROQUETTES

Whipped potato, diced bacon, shredded aged cheddar, fresh minced chives, toasted in seasoned breadcrumbs, with gorgonzola bechamel

BOURBON GLAZED PORK BELLY BITES [GF]

Braised pork belly, roasted apple, blue cheese crème fraiche

SMOKED SALMON BITES [GF]

Smoked salmon, pickled red onion, and lemon-dill crème fraiche, on English cucumber

DISPLAY HORS D'OEUVRES

CALIFORNIA ANTIPASTI DISPLAY

Assorted cured meats, select gourmet cheeses, marinated artichoke hearts, imported olives [GF]

Sonoma goat cheese artichoke spread [V] [GF]

Roasted red pepper hummus [VEGAN] [GF]

Served with assorted crostini, rustic breads, roasted flatbreads [V]

TRAY PASSED DESSERT

CHOCOLATE DECADENCE TARTS [V]
CHOCOLATE DIPPED STRAWBERRIES [V] [GF]



FLAGSHIP
CRUISES & EVENTS
Reception Packages

50 GUEST MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

BALLAST POINT RECEPTION

\$60.00 | (50 GUEST MINIMUM)

TRAY PASSED HORS D' OEUUVRES

SPINACH-ARTICHOKE STUFFED MUSHROOM [V] [GF]
Creamy spinach, marinated artichoke, parmesan cheese, in cremini mushroom caps

PROSCUITTO WRAPPED SHRIMP [GF] [DF]
Grilled, with pesto dipping sauce

FOOD STATIONS

PENNE PUTTANESCA
Penne pasta, with rustic crushed tomato sauce, Kalamata olives, capers and garlic [VEGAN]
Accompanied by toasty garlic bread [V], and traditional Caesar salad

GRILLED AND SMOKED BARBEQUE
Grilled chicken with charred peach barbeque sauce, topped with roasted corn relish [DF] [GF],
Coffee-rubbed pit roasted brisket, with smoked tomato jam [DF] [GF]
Accompanied by house-made apple fennel slaw [VEGAN] [GF], and traditional cornbread [V]

CITRUS SEASONED WHITE FISH
Pan-seared local catch with citrus beurre blanc and grapefruit marmalade [GF]
Accompanied by oven roasted seasonal vegetables [VEGAN] [GF], and wild rice pilaf [VEGAN] [GF]

DESSERT STATION

DOUBLE LAYER CARROT CAKE [V]
CHOCOLATE GANACHE CAKE [V]
NEW YORK CHEESECAKE [V]
SEASONAL FRESH FRUIT [VEGAN] [GF]

WORLD TRAVELER RECEPTION

\$65.00 | (50 GUEST MINIMUM)

TRAY PASSED HORS D' OEUUVRES

TUSCAN BRUSCHETTA [V]
Roma tomatoes, fresh basil, garlic, black pepper, olive oil on toasted Parmesan crostini

CHICKEN MOLE MEATBALLS [GF]
Seasoned chicken meatballs braised in Mexican mole, and avocado crema

FOOD STATIONS

WOK STIR-FRY STATION
Ramen noodles [V] [DF], fried rice [DF], and stir-fried Asian vegetables [VEGAN] [GF]
Wok fried beef, chicken, and shrimp [DF] [GF]
Accompanied by sweet & sour sauce, and Szechuan sauce [VEGAN]
Served with Asian inspired Napa cabbage salad [VEGAN]

MEXICAN STATION
Came asada and pollo asada with mini corn and flour tortillas [DF] [GF OPTION],
Chilled shrimp ceviche [DF] [GF],
Served with corn tortilla chips and salsa bar [V] [DF] [GF]

ITALIAN STATION
Penne and bowtie pastas [V] [DF],
Choice of creamy alfredo [V], basil pesto [VEGAN] [GF], and marinara [VEGAN] [GF],
with Italian meatballs
Accompanied by classic Italian salad [VEGAN] [GF] and toasty garlic bread [V]

DESSERT STATION

ASSORTED BROWNIES & BARS [V]

*Build your own
Reception*





FLAGSHIP
CRUISES & EVENTS
Gourmet Food Stations

30 GUEST MINIMUM | 3 STATION MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

SALAD STATION

\$12.00

CLASSIC CAESAR

Hearts of romaine, shaved Parmesan cheese, garlic croutons, with classic Caesar dressing

CALIFORNIA MIXED GREENS [VEGAN] [GF]

Mixed baby greens tossed and seasonal garden vegetables with balsamic vinaigrette

SPINACH AND ARUGULA [V] [GF]

Baby spinach, arugula, blue cheese, figs, with honey-Dijon vinaigrette

MASHED POTATO BAR [V OPTION] [GF]

\$15.00

Buttermilk whipped red skin potatoes [V][GF],

Top with bacon crumbles, sour cream, green onions, cheddar cheese, blue cheese, Parmesan cheese, basil pesto, sundried tomatoes, truffle oil, and portobello mushroom gravy

MAC-N-CHEESE BAR [V OPTION]

\$18.00

Elbow noodles in a creamy cheese sauce [V],

Top with shredded chicken, crispy pork belly, green onions, cheddar cheese, sweet peas, and toasted Parmesan breadcrumbs

WOK STIR-FRY STATION [DF] [V / GF OPTION]

\$20.00

Ramen noodles [V] [DF], fried rice [DF], and stir-fried Asian vegetables [VEGAN] [GF],

Wok fried beef, chicken, and shrimp [DF] [GF],

Accompanied by Thai peanut sauce, sweet & sour sauce, and Szechuan sauce [VEGAN]

Served with Asian inspired Napa cabbage salad [VEGAN]

SLIDER STATION [DF OPTION]

\$25.00

All-natural ground beef with cheddar cheese and sundried tomato aioli,

Grilled chicken with peach barbeque sauce [DF],

Accompanied by soft slider rolls, pickles, pepperoncini's, barbeque sauce, ketchup, mustard, mayonnaise, and pickled red onion, with sea salt kettle chips [V] [DF] [GF]

GOURMET PASTA BAR [V / DF OPTION]

\$25.00

Cheese tortellini [V] and penne pasta [V] [DF], with marinara [VEGAN] [GF], basil pesto [VEGAN] [GF], and Alfredo crême sauce [V], diced tomatoes, scallions, bell peppers, artichoke hearts, Kalamata olives, garlic, fresh basil, parmesan cheese, and red pepper flakes.

Served with classic Caesar salad, and fresh garlic bread [V]

CEVICHE STATION [GF] [DF OPTION]

\$28.00

Citrus marinated shrimp, scallops, and white fish [DF] [GF]

Accompanied by pico de gallo, salsa verde, chipotle crema, mango, avocado, onion, cilantro, jalapenos, and lime wedges.

Served with corn tortilla chips, and tostada shells [V] [DF] [GF]

PACIFIC SEAFOOD BOIL [GF OPTION]

\$28.00

Baja jumbo shrimp, clams, mussels, and Alaskan snow crab claws, red potatoes, quartered corn, and chorizo, seasoned with Old Bay, citrus and spices

Served with assorted hot sauces, fresh baked French bread, and corn bread

STREET TACO STAND [V / GF / DF OPTION]

\$30.00

Pork carnitas [DF] [GF], shredded beef [DF] [GF], chicken adobo [DF] [GF], fajita vegetables [VEGAN] [GF], with mini corn and flour tortillas [GF OPTION]

Accompanied by Cotija cheese, cilantro-onions, fresh lime, sour cream, guacamole, spicy marinated carrots, salsa quemada, pico de gallo and mild salsa verde.

Served with refried black beans [VEGAN] [GF], and corn tortilla chips [V] [DF] [GF]

MEDITERRANEAN STATION [V / GF /DF OPTION]

\$30.00

Lemon chicken [DF] [GF], herbed beef skewers [DF] [GF], yellow rice [VEGAN] [GF], and roasted vegetables [VEGAN] [GF]

Served with Greek salad [V] [GF], grilled pita [V] [DF], and tzatziki [V] [GF]

WEST COAST FAVORITES [GF / DF OPTION]

\$30.00

Hand-pulled low and slow roasted pork shoulder [DF] [GF], Santa Maria style beef tri-tip with honey-habanero steak sauce [DF] [GF]

Accompanied by mini brioche buns [V]

Served with apple fennel slaw [VEGAN] [GF] and baked mac & cheese with crispy pork belly

CHILLED SEAFOOD [GF] [DF OPTION]

\$45.00

Baja jumbo shrimp, rock crab salad, ahi poke, smoked salmon with spiced apple cider cream cheese, Pacific Dungeness crab gazpacho shooter

Served with crostini, cocktail sauce, red wine mignonette, Tabasco sauce, horseradish, and fresh lemon



30 GUEST MINIMUM | 3 STATION MINIMUM

CARVING STATION ATTENDANT +\$250.00

SERVED WITH FRESHLY BAKED DINNER ROLLS AND CREAMY BUTTER, FRESH ROASTED COFFEE AND HERBAL TEAS

All prices subject to 22% service charge and applicable local government taxes and fees

OVEN ROASTED TURKEY BREAST [GF] [DF]

\$20.00

Citrus and herbs marinade, with cranberry sauce

HERB ROASTED PORK LOIN [GF] [DF]

\$20.00

Herb crusted, with pan reduction

HOLIDAY BAKED HAM [GF] [DF]

\$20.00

Brown sugar glaze, with pan reduction

SMOKED BEEF BRISKET [GF] [DF]

\$25.00

BBQ sauce sampler, smoky, sweet, and spicy

SANTA MARIA STYLE TRI-TIP [GF] [DF]

\$25.00

With honey-habanero steak sauce

ALL-NATURAL BEEF TOP SIRLOIN [GF] [DF]

\$30.00

With cracked pepper and fresh herbs, brown ale grain mustard, and horseradish cream

ALL-NATURAL BEEF PRIME RIB [GF] [DF]

\$40.00

Slow-roasted tender prime rib, with au jus, Dijon mustard, and horseradish cream

ALL-NATURAL BEEF TENDERLOIN [GF] [DF]

\$45.00

Black pepper-herb marinade, port wine demi-glace, and Point Reyes blue cheese

HERB ROASTED LEG OF LAMB [GF] [DF]

\$45.00

With watercress pesto



30 GUEST MINIMUM | 3 STATION MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

POPCORN BAR [V] [GF] [DF OPTION]

\$10.00

Light and airy popped corn ready to dress in your choice of drawn butter, sugar, spices, savory seasonings, and sticky sweet toppings

SWEET & SAVORY TRAIL MIX BAR [V] [DF/GF OPTION]

\$10.00

Create your own trail mix with assorted nuts, seeds, grains, dried fruits, savory cereal snacks, and sweet chocolate candies

CHIPS AND DIPS [V] [DF] [GF OPTION]

\$12.00

Potato, tri-color tortilla, and pita chips with French onion and black bean dips, hummus, and assorted salsas

PRETZEL BAR [V] [DF OPTION]

\$12.00

Freshly baked soft pretzels, with traditional crisp rods, with assorted mustards, melted cheese, sauces, hot fudge, salted caramel, cinnamon, and sugar

FRENCH FRY BAR [V] [GF] [DF OPTION]

\$15.00

Crisp baked waffle fries, steak-cut fries, and kettle chips, with housemade honey-habanero barbeque sauce, assorted gourmet ketchup and aioli, and traditional dips

NACHO BAR [GF] [V/DF OPTION]

\$15.00

Melted nacho cheese, corn tortilla chips, grilled and shredded meats, beans, pickled jalapenos, onion, olives, assorted salsas, guacamole, and sour cream

MEATBALL BAR [DF OPTION]

\$15.00

Blended pork and beef meatballs, with Swedish creme, Italian marinara, chipotle honey barbeque, and buffalo sauces



30 GUEST MINIMUM | 3 STATION MINIMUM | SERVED WITH FRESH ROASTED COFFEE AND HERBAL TEAS
All prices subject to 22% service charge and applicable local government taxes and fees

GOURMET COFFEE STATION [V] [GF] [DF OPTION]

\$10.00

Freshly brewed coffee and gourmet teas, with Italian syrups, lemon, honey, cinnamon sticks, and Chantilly cream

COUNTRY PIE STAND

\$15.00

+\$4.00 VANILLA A LA MODE

APPLE PIE [V]

CHERRY PIE [V]

BLUEBERRY PIE [V]

PEACH PIE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]

AMERICAN FAVORITES

\$15.00

DOUBLE LAYER CARROT CAKE [V]

CHOCOLATE GANACHE CAKE [V]

NEW YORK CHEESECAKE [V]

DUTCH APPLE PIE [V]

SEASONAL FRESH FRUIT [VEGAN] [GF]

BROWNIES & BARS

\$15.00

SALTED DULCE DE LECHE BROWNIES [V]

PEANUT BUTTER BROWNIES [V]

BLONDIE BAR [V]

SMORES BAR [V]

LEMON BAR [V]

RASPBERRY STEUSEL BAR [V]

GOURMET CUPCAKE STATION [V] [GF OPTION]

\$75.00 PER DOZEN (3 DOZEN MINIMUM)

Locally crafted assorted gourmet cupcake display
Available as an interactive station – ask for details

ACROSS THE POND

\$20.00

CRÈME BRÛLÉE CHEESECAKE [V]

LEMON POUND CAKE [V]

BLACK FOREST CAKE [V]

FLOURLESS CHOCOLATE CAKE [V] [GF]

TIRAMISU [V]

MINI PASTRY ASSORTMENT

\$25.00

MOUSSE CUPS [V]

GOURMET TARTS [V]

PASTRY POPS [V]

MINI CUPCAKES [V]

TRAY PASSED DESSERTS

\$25.00

CHOCOLATE DECADENCE TARTS [V]

ASSORTED FRESH BAKED COOKIES [V]

CRÈME PUFFS AND MINI ECLAIRS [V]

CHOCOLATE DIPPED STRAWBERRIES [V] [GF]

Beverage Packages





FLAGSHIP
CRUISES & EVENTS
Beverage Packages

BEVERAGE SELECTIONS ARE SUBJECT TO CHANGE AT ANY TIME, WITHOUT NOTICE
 \$250.00 SET UP FEE PER 100 GUESTS APPLIES TO ANY TYPE OF BEVERAGE PACKAGE
 All prices subject to 22% service charge and applicable local government taxes and fees

NO-HOST / ON-CONSUMPTION BAR

Prices listed are per drink

Coffee, Hot Tea, Hot Chocolate	\$ 4.00	Featured Wines	\$ 12.00
Soda, Juice, Iced Tea, Bottled Water	\$ 5.00	Well Cocktail	\$ 13.00
Boarding Champagne	\$ 8.00	Premium Cocktail	\$ 15.00
Domestic Beer	\$ 10.00	Cordials	\$ 15.00
Premium Craft Beer	\$ 11.00	Top Shelf Cocktail	\$ 18.00

HOSTED BAR

Prices listed are per person

	1 hour	2 hours	3 hours	4 hours	5 hours
Non-Alcoholic	\$ 12.00	\$ 15.00	\$ 16.00	\$ 17.00	\$ 18.00
Champagne and Mimosas	\$ 23.00	\$ 25.00	\$ 28.00	\$ 31.00	\$ 34.00
Craft Beer and Featured Wine	\$ 25.00	\$ 30.00	\$ 35.00	\$ 40.00	\$ 45.00
Well Liquor	\$ 30.00	\$ 35.00	\$ 40.00	\$ 45.00	\$ 50.00
Premium Liquor	\$ 35.00	\$ 40.00	\$ 45.00	\$ 50.00	\$ 55.00
Top Shelf Liquor	\$ 40.00	\$ 45.00	\$ 50.00	\$ 55.00	\$ 60.00

HOSTED BAR UPGRADES

Craft Beer Tasting Station (includes local brewery representative and four specially selected craft beers) \$250.00
 Tableside Wine Service with Dinner \$12.00 per person
 Cordials after Dinner \$15.00 per person

WELL BRANDS

Bacardi Light Rum
 Bailey's Irish Cream
 Christian Bros. Brandy
 Clan McGregor Scotch
 Damn Good Vodka
 Jim Beam Bourbon
 Malibu Rum
 Sauza Gold Tequila
 Seagram's 7 Whiskey
 Seagram's Gin

PREMIUM

Buffalo Trace Bourbon
 Capt. Morgan's Spiced Rum
 Crown Royal CA Whisky
 Jack Daniel's TN Whiskey
 Jameson Irish Whiskey
 Milagro Silver Tequila
 Monkey Shoulder Scotch Whisky
 Myers Dark Rum
 Tanqueray Gin
 Tito's Vodka

TOP SHELF

Bacardi Reserva Ocho Rum
 Bombay Sapphire Gin
 Gentleman Jack Whiskey
 Glenlivet 12 Year Scotch
 Grey Goose Vodka
 Johnny Walker Black Label
 Makers Mark Bourbon
 Patron Reposada Tequila

CORDIALS

Amaretto Di Saronno
 Aperol
 B&B
 Chambord
 Frangelico
 Gran Marnier
 Hennessey
 Sandeman Port

*Ask your sales manager for our currently featured craft beer and wine selections.
 Premium wine upgrades available.*