

Chablis 2018 Cruise Packages

San Simeon Package starting at \$90 per person

Three hour, four course dinner cruise
Appetizer Hour followed by a served dinner accompanied by a
Champagne Toast and dessert, and coffee

Estero Bay Package starting at \$ 65 per person

Two and a half hour, four course dinner cruise
Appetizer Hour followed by served dinner

Hollister Peak starting at \$45 per person

Two hour dinner cruise

Bishop Peak \$35 per person

Two hours cruise

Cruise the bay while enjoying appetizers and a no host bar.

Chowder Cruise \$35 per person

Cup of award winning Clam Chowder, Cesar Salad, Turkey Sandwich
made on a freshly baked croissant. Served with Coffee and Iced tea.

All packages will be charged a \$100 charter fee, 20% service charge, and tax.

Additional boat time may be purchased at \$300/hour.

There is a 20 person minimum on private charters. You may have less people on board but will be charged for 20 people.

Bar Services

Beverages may not be brought on board, with the exception of wine with a corkage fee of \$15 per bottle

Cash bar or no host bar is available on all cruises. We take Visa, MasterCard, Discover, and American Express as well as cash

Hosted Bar-If you wish to host the bar we ask for a credit card in advance and bar charges along with a 20% gratuity will be added upon completion of cruise

Hosted Cocktail Packages

Two Hour Standard Package \$26.00 per person- Hollister, Bishop, and Chowder Cruise

Two Hour Premium Package \$29.00 per person-Hollister, Bishop, and Chowder Cruise

Two and a half Hour Standard Package per person-Estero Bay package

Two and a half Hour Premium package per person-Estero Bay package

Three Hour Standard Package \$34.00 per person-San Simeon package

Three Hour Premium Package \$37.00 per person-San Simeon package

Non-Alcoholic package \$10 per person

Includes lemonade, Cranberry Juice, Orange Juice, Coke, Sprite, and Diet Coke

Chablis All-Inclusive Wedding Package

\$6000– based on a 45 person wedding party
Hassel-free wedding planning

All the details of your special day are taken care of. Let the professionals do what they do best.

- Makeup
- Flowers
- Photographer
 - Cake
 - DJ
 - Caterer
 - Officiant
 - Linens
- Bar Tender

The price above is based on a 45 person wedding party. For a 60 person wedding party \$1500 is added.

We depart the dock and begin the ceremony as we enter the shadow of the Rock. The boat is stationed with the Rock in the background for a stunning backdrop to the perfect ceremony. As you completed your nuptials your guests are invited downstairs to an appetizer hour as you and your photographer capture the moment. We then announce Mr. and Mrs. as you descend the stairs into the dining room greeting your guests as you head to your table to begin the wedding dinner. Your guests will dine on a four course meal served by our wait staff. When dinner is finished we whisk away the center tables revealing the dance floor. First Dance, Champagne toast, and cake cutting is to follow. The remainder of the cruise is enjoyed by all on the dance floor and taking in the views on the top deck!

* If all services are not needed you may get a credit to offset total cost

San Simeon Package starting at \$90 per person
Three hour, four course dinner cruise

***This package includes created menu and a private consultation with our chef Rodney.
A cocktail and appetizers hour followed by a family style meal.
Fresh Flowers, Linens and chair covers with sashes are included.**

Figs and toasted Almond Baked Brie
Ceviche with Freshly caught Rock Cod
Stuffed Crimini Mushrooms with a spicy smoked sausage

Bosc Pear and Pomegranate light mustard vinaigrette

Roasted Prime Rib encrusted with sea salt and ground peppercorns. Served with a au jus and horseradish
Spiral Cut ham baked golden brown with a Captain Morgan's Rum Raisin sauce

Brussel Sprouts in a sherry bacon cream sauce
Roasted Baby Reds with Olive Oil and Garlic Cloves

Baileys Irish Cream Pot de Crème

Smoked salmon, herbed cream cheese on a English cucumber topped with dill,
Seasonal fruit, and assorted cheese tray
Spanikopita-light flakey puffed pastry filled with a mixture of feta, spinach, and herbs

Farmstand Ranch Salad, super fresh classic American salad with homemade buttermilk ranch dressing

Almond-Crusted halibut
Pork Marsala

Oven Roasted Root vegetables with Rosemary and sea salt
Hasselback Potatoes with herbs and lemon

Cinnamon Roll Bread pudding with an amaretto orange sauce

Shrimp Escabeche
Sweet and Sour Meatballs
Tapenade and San Luis Sour Dough Bread

Classic Cesar Salad

Asian Pork Tenderloin
Alaskan Wild Salmon

Rice Pilaf
Butternut Pumpkin roasted with Molasses and Butter

Classic German Chocolate Cake

The above are suggestions. Our goal is to create the menu to each hosts tastes and vision.
In addition San Luis Sourdough and sweet butter is served.
Coffee and Iced Tea are also included.

Estero Bay Package starting at \$ 65 per person
Two and a half hour, four course dinner cruise

Appetizer Hour followed by served dinner
Double Entrée choice

*Will need quantity of each Entree with final head count

Pick one appetizer from each column below

Stuffed Mushrooms	Spinach dip with bread bowl	Chips and salsa
Sweet and sour meatballs	Spanikopita	Tapenade and crustinis
Shrimp Escabeche	Vegetable Platter	Hummus and Pita chips
sliders	Hotwings	
Fruit and Cheese tray		

Pick one salad from options below

Cesar Salad-crisp Romaine lettuce and tossed with Parmesan shavings, and homemade croutons and our own dressing
Spinach Salad with caramelized onion vinaigrette
Farmstand Ranch-super fresh classic American salad with homemade buttermilk ranch dressing

Entrees-you may choose two entrees and will need quantity of each Entree with final head count

Trip-Tip-California cut marinated in a Cabernet Ginger Soy Sauce served with a reduction
Salmon-Wild Alaskan Halibut lightly baked dusted with a smoked Hungarian Paprika and honey Dijon soy sauce
Chicken Chablis-Chicken breasts breaded in Panko, baked, and served with a Champagne Cream sauce
Eggplant parmesan-Medallions of Eggplant breaded, fried, and smothered in a Marinara sauce with Mozzarella
Lasagna your choice of Vegetarian or Meat

The above meal is served with vegetables, a starch, coffee and iced tea.
Dessert is accompanied and is Chef's choice

*Prime Rib can be requested for an additional charge.

Hollister Peak starting at \$42 per person

Two hour dinner cruise

Below is our menu selection

This meal package is served with A single Entrée, Coffee and Iced Tea.

Tri-tip Dinner

California cut marinated in a Cabernet Ginger Soy Sauce served with a reduction

Cesar Salad

Vegetables

Rice

Dinner Roll

Salmon Dinner

Wild Alaskan Salmon lightly baked dusted with a smoked Hungarian Paprika and honey

Dijon soy sauce

Cesar Salad

Vegetables

Rice

Dinner Roll

Chicken Chablis

Chicken breasts breaded in Panko, baked, and served with a Champagne Cream sauce

Cesar Salad

Vegetables

Rice

Dinner Roll

Eggplant Parmesan

Medallions of Eggplant breaded, fried, and smothered in a Marinara sauce with

Mozzerella

Cesar Salad

Vegetables

Dinner Roll

Bishop Peak Package starting at \$35 per person

Two hour Appetizer cruise

Pick an appetizer from each column

Stuffed Mushrooms Spicy sausage combined with cream cheese stuffed inside Baby Crimini mushrooms	Spinach dip with bread bowl Made from scratch and served with freshly baked bread	Chips and salsa Tortilla Chips served with a mild or hot fresh salsa
Sweet and sour meatballs 100% beef meatballs served in a sweet and sour sriracha sauce with tangy pineapple, onions, and bell peppers	Spanikopita Feta, spinach, and herbs surrounded in a flaky filo crust	Tapenade and crustinis Classic Mediterranean dish with capers and olives.
Shrimp Escabeche Lightly marinated Jumbo shrimp served with ribbons of wilted onions and spicy cocktail sauce	Vegetable Platter Assortment of local fresh veggies, marinated olives, served with a creamy curry dip	Hummus and Pita chips Hummus is an Egyptian spread made from cooked, mashed chickpeas, blended with tahini, olive oil, lemon juice, salt and garlic. Served with lightly salted Pita chips.
Sliders All American, just mini! Served with the fixings!	Hotwings Traditional spicy or for the tender palate a honey wing	
Fruit and Cheese tray Seasonal local fruit served with Blue Cheese, Brie, Muenster, and Havarti	Potstickers Asian Pork dumplings served with spicy mustard hoisin sauce and a sesame teriyaki	

Chowder Cruise starting out at \$35 per person
Two hour cruise

This package comes with a cup of our award winning clam chowder, Cesar salad, and a Peppered Turkey and Provolone sandwich served on a freshly baked croissant.

Boat Rental without food package

First hour \$500
Second hour \$300
Every hour thereafter \$250

If outside caterers supply food for your event, additional charges may be incurred such as wait staff and dishwashers
For a cost of \$30 per hour per position.

Additional Services

Cake Cutting Service starting at \$30

Champagne Toast starting at \$30

Photographer TBA

DJ TBA

Flowers TBA

Band TBA

Banjo Player \$150

Marriage Officiant \$200

Linens \$200