RIVERWALK

DINING CRUISE EVENT MENU

RISTORANTE paesanos® RIVERWALK

DINING CRUISE EVENT INFORMATION

PLEASE NOTE THE FOLLOWING:

Thank you for choosing Paesanos Riverwalk. We hope to assist you in making your event a memorable one.

This information serves as a tool for the extended planning of your event and does not indicate a binding contract. Banquet space of interest that is quoted as available, will be held on a tentative basis for 10 days. We must receive the credit card authorization form within the time allotted to confirm space for your event. If the credit card form is not received in the allotted time, the space becomes available for other clients to book on a first come, first served basis.

Menu selections are due 30 days before the event date. If event books less than 30 days before event date, we must receive menu selections along with the deposit to hold the space. **Selected menu items must be submitted online.**

Please Complete The Following Information Below

FUNCTION DAY/ DATE: _____

GROUP NAME: _____

POST AS: _____

CONTACT: _____

ON-SITE CONTACT: _____

ADDRESS: _____

CITY / STATE / ZIP CODE: _____

CONTACT NUMBER: _____

CELL PHONE: (in event of an emergency) _____

EMAIL ADDRESS: _____

EXPECTED NUMBER OF GUESTS: _____

EVENT TIME: _____

FUNCTION TYPE: _____

ROOM LOCATION: _____

RIVERWALK DINING CRUISE EVENT MENU

APPETIZERS

Please check appetizer selections:

☐ **Cherry Tomato and Mozzarella Miniature Skewers**
Fresh Mozzarella and Cherry Tomatoes skewered and brushed with Olive Oil and Fresh Herbs
$3.00++ Per Skewer
Quantity

☐ **Parmesan Crusted Artichoke Hearts**
With Basil Aioli
$3.00++ Per Artichoke Heart
Quantity

☐ **Burrata Bruschetta**
Crostini Topped with Burrata, Roasted Tomato, Cracked Pepper, Fresh Basil and Balsami
$3.00++ Per Bruschetta
Quantity

☐ **Parmesan Crusted Chicken Skewers**
With Marinara Sauce
$3.50++ Per Skewer
Quantity

☐ **Smoked Salmon Crostini**
$4.00++ Per Crostini
Quantity

☐ **Crusted Ahi Tuna**
Sesame Toasted with Citrus Soy Sauce
$4.00++ Per Tuna Slice
Quantity

☐ **Miniature Beef Wellington**
With Red Wine Demi-Glace
$5.00++ Per Mini Wellington
Quantity

☐ **Oven Baked Meatball**
Topped with Mozzarella and Tomato Sauce
$5.00++ Per Meatball
Quantity

☐ **Lobster and Prosciutto Crostini**
$5.00++ Per Crostini
Quantity

☐ **Shrimp Paesano Appetizer**
Lightly Breaded with Garlic Lemon Butter
$6.00++ Per Shrimp
Quantity

☐ **Garlic Bread**
With Tomato Sauce
$6.00++ Per Order (Serves 4)
☐ *$2.00++ to add Cheese to Garlic Bread*
Quantity

☐ **Bacon Wrapped Shrimp**
With Mozzarella and Jalapeño
$6.00++ Per Shrimp
Quantity

☐ **Artichoke Spinach Dip with Crostini**
$8.00++ Serving Per Person
☐ *$6.00 ++ to add Crab Meat*
Quantity

☐ **Giant Calamari**
With Lime-Caper Aioli & Chipotle Marinara Sauce
$8.00++ Serving Per Person
Quantity
$5.00++ Half Serving Per Person
Quantity

☐ **Crab Cake**
Lump Crab with Creole Honey Mustard Sauce
$10.00++ Per Crab Cake
Quantity

SALAD SELECTIONS

One Salad Choice Available For All Events

☐ **Mediterranean Salad**
Romaine Lettuce with Almonds, Mandarin Oranges, Dried Cranberries, Feta Cheese, Honey Poppy Seed
$7.00++ Per Person

☐ **House Salad**
Spring Mix, Olives, Cucumbers, Feta Cheese, Tomatoes, Red Onions, Creamy Red Wine Vinaigrette
$7.00++ Per Person

☐ **Special Salad**
Romaine Lettuce with Artichokes, Hearts of Palm, Avocado, Tomatoes, Creamy Red Wine Vinaigrette
$7.00++ Per Person

☐ **Traditional Caesar Salad**
Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing
$7.00++ Per Person

☐ **Pear & Gorgonzola Salad**
Sliced Green Pear, Gorgonzola, Arugula, Dried Cranberries, Candied Pecans, Dijon Honey Balsamic Vinaigrette
$7.00++ Per Person

++ Indicates 8.25% Sales Tax And 20% Service Charge Will Be Applied.
Menu prices and items are subject to change.

DINNER ENTRÉE SELECTIONS

Served Individually Plated. PLEASE NOTE:
Events 10-30 Guests ~ Select Up To 3 Entrée Selections • Events 30- 60 Guests ~ Select Up To 2 Entrée Selections
Events 60 Guests Or More ~ 1 Entrée Selection Available

If more than one entrée selection is chosen, then the dollar amount of the highest priced entrée will prevail on the cost of all selected entrées.

☐ **Mushroom All'Arrabbiata** (VG/GF)
Portobello Mushrooms with Kalamata Olives, Artichoke Hearts, Zucchini and Squash, tossed in a Spicy Tomato Sauce
$22.00++ Per Person

☐ **Capellini Pomodoro Crudo** (V)
Capellini Pasta tossed in Oil Garlic and Red Pepper Flakes topped with Fresh Basil, Slow Roasted Tomatoes and Fresh Mozzarella
$22.00++ Per Person

☐ **Primavera** (VG)
Penne Pasta Tossed in Olive Oil, Garlic, Tomato Sauce, Zucchini, Squash, Red Peppers, Onions and Basil
$22.00++ Per Person

☐ **Penne All' Arrabbiata** (V)
Olives, Artichoke Hearts, Zucchini, Squash, and Basil Pesto tossed in a Spicy Tomato Sauce
$22.00++ Per Person

☐ **Meat Lasagna**
With Tomato Sauce
$24.00++ Per Person

☐ **Eggplant Parmigiana** (V)
Parmesan Crusted Eggplant, topped with Mozzarella Cheese, served with Spaghetti in Tomato Sauce
$25.00++ Per Person

☐ **Stuffed Shells**
Italian Sausage, Spinach, Portobello Mushrooms, and Goat Cheese on a Bed of Tomato Sauce and topped with Alfredo Sauce
$25.00++ Per Person

☐ **Parmesan Crusted Chicken Breast**
On a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers
$30.00++ Per Person

☐ **Chicken Parmigiana**
Parmesan Crusted Chicken topped with Tomato and Mozzarella Cheese, served with Spaghetti
$30.00++ Per Person

☐ **Chicken Marsala**
Parmesan Crusted Chicken, Mushrooms, Marsala Wine Sauce, served with Garlic Mashed Potatoes
$30.00++ Per Person

☐ **Fettuccine Alfredo**
With Chicken
$30.00++ Per Person

☐ **Sesame Crusted Tuna** (GF)
Wilted Spinach, Asparagus, Sliced Almonds, Lemon Butter Garlic, Balsamic Reduction
$32.00++ Per Person

☐ **Lobster Ravioli**
Topped with Loster Meat in a Sherry Wine Cream Sauce
$32.00++ Per Person

☐ **Veal Picatta**
Panko-breaded Veal Cutlet on a Bed of Fresh Spinach with Linguine, Lemon Butter Garlic Sauce, Capers
$35.00++ Per Person

☐ **Veal Parmigiana**
Panko-Breaded Veal Cutlet with Spaghetti in Tomato Sauce, topped with Mozzarella Cheese
$35.00++ Per Person

☐ **Veal Marsala**
Panko-Breaded Veal Cutlet, Mushrooms, Marsala Wine Sauce, served with Capellini Pasta
$35.00++ Per Person

☐ **Shrimp Paesano**
Spaghetti and Lemon Butter Garlic Sauce
$35.00++ Per Person

☐ **Crab Cake Stuffed Salmon**
Pesto Linguine, topped with Capers and Lemon Butter Garlic Sauce on a Bed of Fresh Spinach
$35.00++ Per Person

☐ **14oz Hampshire Tomahawk Pork Chop**
Roasted Potatoes, Asparagus and Port Wine Poached Pear
$36.00++ Per Person

☐ **Pork Osso Buco**
Garlic Mashed Potatoes and Asparagus
$38.00++ Per Person

☐ **Grilled Blackened Snapper**
Artichokes, Roasted Tomatoes, Capers, over Spaghetti and Lemon Butter Garlic Sauce
$38.00++ Per Person

☐ **Snapper Paesano**
Artichokes, Roasted Tomatoes, Capers, Lemon Butter Garlic Sauce, served with Spaghetti
$38.00++ Per Person

☐ **Frutti di Mare**
Shrimp, Scallops, Mussels and 1/2 Lobster Tail, served over Fettuccine and Creamy White Wine Clam Sauce
$46.00++ Per Person

☐ **14oz Ribeye**
Asparagus, Mashed Potatoes and Mushroom Merlot Demi-Glace
$50.00++ Per Person

☐ **USDA Black Angus Prime New York Strip**
Asparagus and Mashed Potatoes
$50.00++ Per Person

☐ **8oz Filet Mignon**
Asparagus and Mashed Potatoes
$55.00++ Per Person

(V)=Vegetarian (VG)=Vegan (GF)=Gluten-Free
++ Indicates 8.25% Sales Tax And 20% Service Charge Will Be Applied. Menu prices and items are subject to change.

DUET SIGNATURE ENTRÉES

☐ **Parmesan Crusted Chicken Breast and Two Shrimp Paesano**
On a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers
$42.00++ Per Person

☐ **USDA Black Angus Prime New York Strip and Two Shrimp Paesano**
Asparagus and Mashed Potatoes
$62.00++ Per Person

DESSERTS SELECTIONS

PLEASE NOTE: Events 10-30 Guests ~ Select Up To 2 Dessert Selections
Events 30 Guests Or More ~ 1 Dessert Selection Available

☐ **Tiramisu**
Layers of Espresso Drenched Ladyfingers, Separated by Mascarpone Cream and Dusted with Cocoa Powder
$12.00++ Per Person

☐ **Torta Della Nonna**
Pastry Cream with a Hint of Lemon on a Base of Shortcrust Pastry, Covered with Pine Nuts, Almonds and Powered Sugar accompanied by Fresh Berries
$12.00++ Per Person

☐ **Chocolate Temptation**
Layers of Chocolate Cake Made with Cocoa From Ecuador, Filled with Chocolate and Hazelnut Creams and a Hazelnut Crunch, Covered with a Chocolate Glaze
$12.00++ Per Person

☐ **Orange Ripieno**
Orange Sorbetto Served in the Natural Fruit Shell
$12.00++ Per Person

☐ **Crème Brûlée**
With Fresh Berries
$12.00++ Per Person

☐ **NY Cheesecake**
With Strawberries
$12.00++ Per Person

☐ **Coppa Al Limone di Sorrento**
Sponge Cake Soaked in Lemon Followed by Vanilla Flavored Cream, Topped with Lemon Sauce and Pistachios
$12.00++ Per Person

☐ **Coppa Stracciatella**
Chocolate Chip Gelato Swirled Together with Chocolate Syrup, Topped with Cocoa Powder and Hazelnuts
$12.00++ Per Person

☐ **Ricotta e Pere**
A Delicate Ricotta Cream Studded with Pear Pieces, Sandwiched Between Two Soft Hazelnut Cookies and Finished with a Dusting of Powered Sugar
$12.00++ Per Person

☐ **Mignon Assorted Miniature Pastries**
Roulle, Baba soaked in Limoncello, Lemon Mousse, Sabayan Tart, Mango Tart, Berry Tart, Chocolate Roll, Strawberry Tart, Chocolate Cream Puff
$12.00++ Per Person

Served Family Style
This Selection Cannot Be Paired with Any Other Dessert Selection

BEVERAGE SELECTIONS

PLEASE NOTE: All Beverages are Billed on Consumption during the Cruise Events.
CASH BAR IS NOT AVAILABLE FOR CRUISE EVENTS

☐	Beer	$7.00-$8.00++ Per Drink
☐	House Wine	$10.00++ Per Drink
☐	House Margarita	$14.00++ Per Drink
☐	Fountain Drinks	$5.00++ Per Drink
☐	Iced Tea	$5.00++ Per Drink
☐	Coffee	$6.00++ Per Drink
☐	Bottled Water	$6.00++ Per Drink

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Menu prices and items are subject to change.

BOAT TERMS AND CONDITIONS

Configuration	Dining
Maximum Capacity:	20 people
Set-up Time:	15 minutes
Breakdown Time:	15 minutes
Cruise Time:	1 hour and 30 min

2 hour booking time

Dining Cruise Boat Rental – 2 Hour:
$460.00 from 3:45pm Monday – Friday
$460.00 on Saturday, Sunday and Holidays
$360.00 from 11:00am – 3:30pm Monday – Friday (Except Holidays)

Deposit:
$500.00 per boat

Food and Beverage minimum:
$600.00++ per boat (standard 2 hour rental)

Set up fee:
$75.00 per boat

EVENT TERMS & CONDITIONS

Thank you for choosing **Paesanos Riverwalk**. We are committed to helping make your event a memorable one. Please note the following:

- This information serves as a guide for planning your event and **does not constitute a binding contract**.
- To confirm your private dining boat, we must receive a completed Paesanos Riverwalk **credit card authorization form and required deposit**. If the credit card authorization form and deposit is not received, the private dining boat will become available to other clients on a first-come, first-served basis.
- **Menu selections are due 30 days before the event date.**
  - For events booked less than 30 days before the date, menu selections **must be submitted along with the credit card information/deposit** to secure your event dining boat.
  - Selected menu items must be submitted **online, email, and/or phone call**.

Required on File to Confirm Event
- Signed Event Order contract
- Submitted Credit Card Authorization Information
- A deposit to guarantee event

Billing
- Deposit required at time of booking; the deposit is applied to the final bill at the conclusion of the event.
- Final payment is due upon completion of the event.
- Remaining balances may include:
  - Increase in guaranteed guest count
  - 20% service charge
  - 8.25% local sales tax
  - Additional food and/or beverage (if applicable)
  - Accepted payment methods: Cash, Major Credit Card, Corporate Check, ACH, or EFT.

Overtime
- Overtime cannot be guaranteed and is subject to Go Rio San Antonio Cruises' discretion.
- Approved overtime will incur additional charges based on standard boat pricing.

Food & Beverages Minimums
- All events require a minimum food & beverage spend, which varies based on the dining boat(s) requested.
- If the food & beverage minimum is not met, the difference will be charged to the payment method on file.
- Food & beverage Minimums will be provided by your Paesanos Riverwalk Sales Manager.

Food & Beverages

- All food and beverages must be provided by the restaurant.
- Menu selections and details must be submitted to the Paesanos Riverwalk Event Manager **at least four (4) weeks prior** to the event.
- Outside food or beverages are not permitted, except for a pre-approved specialty cake.
- If bringing an outside cake, the client acknowledges that Paesanos Restaurant Riverwalk is **not responsible for food safety** and must sign a waiver.
- **All alcohol must be purchased through the Paesanos Riverwalk restaurant** in compliance with Texas Alcohol & Beverage Commission laws.

Weather Policy

- Go Rio San Antonio Cruises may cancel or suspend cruises due to inclement weather.
- In case of inclement weather, the restaurant management will arrange a back-up location at the Paesanos Riverwalk restaurant, if available.
- Boat rental will not be applied to the final bill if your event is cancelled due to inclement weather
- Conditions considered normal **(not subject to cancellation):**
  - Temperatures above 100°F
  - Temperatures as low as 40°F
  - Light rain/sprinkles
- Conditions subject to **cancellation:**
  - Temperatures below 40°F
  - Heavy rain, downpours, thunderstorms
  - Winds exceeding 25mph

Smoking Policy

- Smoking and/or vaping is prohibited on the Riverwalk and at the Paesanos Riverwalk restaurant.

Rentals & Personal Items

- Paesanos Riverwalk is not liable and/or responsible for any items brought into the restaurant, on restaurant property and/or special event boat by the client (e.g., audiovisual equipment, entertainment, cakes, decorations, etc.)

Entertainment & Decorations

- Entertainment and decorations must be approved by the Paesanos Riverwalk Event Manager.
- No affixing items to walls, floors, or ceilings with nails, staples, carpet tape, or other materials.
- Damage or removal of restaurant property or décor will result in additional fees.

Cancellations

- All cancellations must be submitted in **writing via email** and followed by a **phone call**.
- Cancellation fees:
  - **30+ days prior:** 50% of guaranteed or estimated guest cost will apply.
  - **Less than 30 days prior:** 100% of event cost will apply.
- All deposits are **non-refundable**.

Guarantee

- Final guaranteed guest count is due **10 business days prior** to the event (via email).
- Guarantees cannot be reduced after submission.
- Your bill will be based on the guaranteed number of guests you provide.
- If fewer guests attend, you'll still be charged for the guaranteed number.

RIVERWALK DINING CRUISE EVENT MENU

RISTORANTE paesanos RIVERWALK

111 W. Crockett | San Antonio, TX 78205
For Directions: 210.227.2782

CREDIT CARD AUTHORIZATION FORM

GROUP NAME: _____

ADDRESS: _____

TELEPHONE: _____ CELL PHONE: _____

EMAIL: _____

FUNCTION DATE: _____ FUNCTION TIME: _____

EVENT SPACE: _____ PRG SALES MANAGER: _____

The following required authorization statement formally confirms the scheduled event(s), by allowing PAESANOS RIVERWALK to collect a deposit for said event(s), and for full payment of event at its completion. A deposit credit will apply towards your event upon completion.

DEPOSIT IS NON-REFUNDABLE FOR ALL CANCELLED EVENT(S).

I, _____ authorize **Paesanos Riverwalk**
(please fill in name)
to post charges related to the function scheduled above to the following credit card below.

****To Protect Your Privacy, at the Completion of Your Event, Credit Card Information Will Be Shredded**

Please Check: ☐AMERICAN EXPRESS ☐DISCOVER ☐MASTERCARD ☐VISA

CREDIT CARD #: _____

EXPIRATION DATE: _____ CVV2: _____

CARD HOLDER NAME: _____

SIGNATURE: _____ BILLING ZIP CODE: _____

Paesanos Riverwalk Events Office
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Visit Us At: www.paesanosriverwalk.com