RISTORANTE

paesanos®

RIVERWALK

RIVERWALK

COCKTAIL CRUISE & RESTAURANT DINING MENU



RIVERWALK COCKTAIL CRUISE & DINING EVENT MENU

APPETIZERS

You can select appetizers to be served on the barge or in the restaurant during dinner service.
Please check appetizer selections:

Cherry Tomato and Mozzarella Miniature Skewers (V/GF)
Fresh Mozzarella, Cherry Tomatoes
Olive Oil, Balsamic, Fresh Herbs
$3.50++ Per Skewer

Parmesan Crusted Artichoke Hearts (V)
With Basil Aioli
$3.00++ Per Artichoke Heart

Burrata Bruschetta (V)
Crostini, Burrata, Roasted Tomato,
Cracked Pepper, Balsamic, Fresh Basil
$3.00++ Per Bruschetta

Parmesan Crusted Chicken Skewers
With Marinara Sauce
$4.00++ Per Skewer

Smoked Salmon Crostini
$4.00++ Per Crostini

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

Miniature Beef Wellington
Red Wine Demi-Glace
$5.00++ Per Mini Wellington

Lobster and Prosciutto Crostini
$5.00++ Per Crostini

Oven Baked Meatball
Mozzarella & Tomato Sauce
$5.00++ Per Meatball

Shrimp Paesano Appetizer (LD)
Lightly Breaded, Lemon Butter Garlic Sauce
$6.00++ Per Shrimp

Garlic Bread
Served with Tomato Sauce
$6.00++ Per Order (Serves 4)
$2.00 ++ to add Cheese to Garlic Bread

Bacon Wrapped Shrimp
Mozzarella & Jalapeño
$6.00++ Per Shrimp

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

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

Crab Cake
Lump Crab, Creole Honey Mustard Sauce
$10.00++ Per Crab Cake

SALAD SELECTIONS

One Salad Choice Available For All Events

Mediterranean Salad (V/GF/LD)
Romaine, Almonds, Mandarin Orange,
Dried Cranberries, Feta & Honey Poppy Seed Dressing
$7.00++ Per Person

House Salad (V/GF)
Spring Mix, Olives, Cucumber, Feta, Tomatoes,
Red Onion & Creamy Red Wine Vinaigrette
$7.00++ Per Person

Special Salad (V/GF)
Romaine, Artichokes, Hearts of Palm, Avocado,
Tomatoes & Creamy Red Wine Vinaigrette
$7.00++ Per Person

Traditional Caesar Salad
Romaine, Croutons, Parmesan & Caesar Dressing
$7.00++ Per Person

Pear & Gorgonzola Salad (V/GF)
Arugula, Pears, Gorgonzola, Dried Cranberries,
Candied Pecans & Honey Dijon Balsamic
$7.00++ Per Person

(V) Vegetarian, (VG) Vegan, (GF) Gluten-Free, (LD) Legendary Dish
++ 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, Kalamata Olives, Artichoke Hearts, Zucchini, Squash, Spicy Tomato Sauce
$24.00++ Per Person

Capellini Pomodoro Crudo (V)
Olive Oil, Garlic, Basil, Roasted Tomatoes & Fresh Mozzarella
$24.00++ Per Person

Primavera (VG)
Penne, Olive Oil, Garlic, Tomato Sauce, Zucchini, Squash, Broccoli, Peppers, Onions & Basil
$24.00++ Per Person

Penne All' Arrabbiata (V)
Olives, Artichoke Hearts, Zucchini, Squash, Basil Pesto, Spicy Tomato Sauce
$24.00++ Per Person

Meat Lasagna
Meat Sauce
$28.00++ Per Person

Eggplant Parmigiana (V)
Parmesan Crusted Eggplant, Mozzarella & Spaghetti
$26.00++ Per Person

Stuffed Shells (LD)
Italian Sausage, Spinach, Portobello & Goat Cheese over Tomato Sauce, topped with Alfredo
$28.00++ Per Person

Parmesan Crusted Chicken
Fresh Spinach, Linguine, Lemon Butter Garlic Sauce & Capers
$32.00++ Per Person

Chicken Parmigiana
Parmesan-Crusted Chicken, Tomato Sauce, Mozzarella & Spaghetti
$32.00++ Per Person

Chicken Marsala
Parmesan-Crusted Chicken, Mushrooms, Marsala Wine Sauce & Mashed Potatoes
$32.00++ Per Person

Fettuccine Alfredo
With Chicken
$32.00++ Per Person

Sesame Crusted Tuna (GF)
Wilted Spinach, Asparagus, Lemon Butter Garlic Sauce, Almonds & Balsamic Drizzle
$32.00++ Per Person

Lobster Ravioli
Lobster Meat in a Sherry Wine Cream Sauce
$32.00++ Per Person

Veal Picatta
Panko-Breaded Veal, Spinach, Linguine, Lemon Butter Garlic Sauce & Capers
$35.00++ Per Person

Veal Parmigiana
Panko-Breaded Veal, Spaghetti, Tomato Sauce & Mozzarella
$35.00++ Per Person

Veal Marsala
Panko-Breaded Veal, Mushrooms, Marsala Wine Sauce & Mashed Potatoes
$35.00++ Per Person

Shrimp Paesano (LD)
Spaghetti & Lemon Butter Garlic Sauce
$35.00++ Per Person

Crab Cake Stuffed Salmon
Pesto Linguine, Capers & Lemon Butter Garlic Sauce over Spinach
$35.00++ Per Person

Tomahawk Pork Chop
Roasted Potatoes, Asparagus & Port Wine-Poached Pear
$36.00++ Per Person

Pork Osso Buco (LD)
Mashed Potatoes & Asparagus
$38.00++ Per Person

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

Snapper Paesano
Artichokes, Roasted Tomatoes, Capellini, Lemon Butter Garlic Sauce & Capers
$38.00++ Per Person

Frutti di Mare (LD)
Shrimp, Scallops, Mussels & 1/2 Lobster Tail, over Fettuccine with Creamy White Wine Clam Sauce
$46.00++ Per Person

USDA Black Angus Prime 14oz Cowboy Ribeye
Mashed Potatoes & Asparagus with Mushroom Merlot Demi-Glace
$50.00++ Per Person

USDA Black Angus Prime 12oz NY Strip (GF)
Mashed Potatoes & Asparagus
$50.00++ Per Person

USDA Black Angus Prime 8oz Filet Mignon (GF)
Mashed Potatoes & Asparagus
$55.00++ Per Person

(V) Vegetarian, (VG) Vegan, (GF) Gluten-Free, (LD) Legendary Dish
++ 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
Fresh Spinach, Linguine,
Lemon Butter Garlic Sauce & Capers
$42.00++ Per Person

USDA Black Angus Prime 12oz NY Strip and Two Shrimp Paesano
Mashed Potatoes & Asparagus
$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 (V)
Layers of Espresso Drenched Ladyfingers, Separated by Mascarpone Cream and Dusted with Cocoa Powder
$12.00++ Per Person

Torta Della Nonna (V)
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 (V)
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 (GF/V)
Orange Sorbetto Served in the Natural Fruit Shell
$12.00++ Per Person

Crème Brûlée (GF/V)
With Fresh Berries
$12.00++ Per Person

NY Cheesecake (V)
With Strawberries
$12.00++ Per Person

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

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

Ricotta e Pere (V)
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 (V)
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

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

BEVERAGE SELECTIONS ON COCKTAIL CRUISE

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

Beer	$7.00-$8.00++ Per Drink	House Margarita	$14.00++ Per Drink
House Wine	$10.00++ Per Drink	Bottled Water	$6.00++ Per Drink

BEVERAGE SELECTIONS DURING DINNER

PLEASE NOTE: Select Beverage Options to Offer Guests During Event.
All Beverages are Billed on Consumption.

Please Select Beverages That You Would Like To Host During Your Event.

Beer	$7.00-$8.00++ Per Drink	Fountain Drinks	$5.00++ Per Drink
House Wine	$10.00++ Per Drink	Iced Tea	$5.00++ Per Drink
House Margarita	$14.00++ Per Drink	Coffee	$6.00++ Per Drink
Premium Liquor	$14.00-$24.00++ Per Drink	Bottled Water	$6.00++ Per Drink
Specialty Drink (Specialty Martinis, etc.)	$14.00-$24.00++ Per Drink	Cappuccino/Espresso	$8.00++ Per Drink

BOAT TERMS AND CONDITIONS

Configuration	Cocktail
Maximum Capacity:	25 people
Set-up Time:	15 minutes
Breakdown Time:	15 minutes
Cruise Time:	30 minutes

1 hour booking time

Cocktail Cruise Boat Rental – 1 Hour:
$180.00 from 11:00am – 4:30pm Monday – Friday (Except Holidays)
$230.00 from 4:45pm Monday – Friday
$230.00 on Saturday, Sunday and Holidays

Deposit:
$250.00 per boat

Food and Beverage minimum:
$300.00++ per boat (standard 1 hour rental)

Set up fee:
$75.00 per boat

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

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**.
- Event space quoted as available will be held on a **tentative basis for 10 days**. If you would like to place a tentative hold on an event space (you cannot place a tentative hold for a barge), you must request a tentative hold with your Paesanos Riverwalk sales representative.
- To confirm your space, 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 space 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 cocktail boat and/or event space.
  - 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 the 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, 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 & Beverage Minimums

- All events require a minimum food & beverage spend, which varies based on the cocktail boat(s) and the restaurant event space.
- 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.
- If no guarantee is given, your bill will reflect the estimated guest count, regardless of guest in attendance.