



GATEWAY CLIPPER FLEET

Great Cruises... Great Memories

Wedding Charters

All Wedding Packages Include:

Four Hours of Exclusive Boat Usage

Flexible boat usage. Sail and dock at your preferred times.
Includes ceremony set up at additional cost.

Champagne Toast for the
Bridal Party

Chef's Selection of
Butler Passed Hors d'oeuvres
During Cocktail Hour

Commander's Host Bar

Elegant Selection of
Wedding Cakes

White Linen Service with
White Napkins

Parking for
Wedding Party & Guests

A Cruise Director to Personally
Attend to Your Needs

For the Bride and Groom,
Accommodations at the
Sheraton Station Square*

*We reserve the right to provide comparable alternate accommodations in the event the Sheraton is not available.

The Gateway Clipper Fleet is Pittsburgh's most unique site for your wedding. Enjoy a picturesque view of the city skyline as you and your guests cruise the three rivers of Pittsburgh aboard one of our grand riverboats.

To make your special day as easy and convenient as possible, the Gateway Clipper Fleet offers the following enhancements. Please ask our wedding specialist for details.

- ✿ Additional Time to Continue Celebrating on the Water or Dockside
- ✿ On-Board Ceremonies
- ✿ Floral Arrangements
- ✿ Specialty Entertainment
- ✿ Ice Carvings
- ✿ Photography
- ✿ Special Linens
- ✿ Chocolate Fountain Display
- ✿ Videography
- ✿ Audio / Visual Support for your Presentations
- ✿ Upgraded Bar Service

Our entire staff will attend to every detail, making your wedding the unforgettable event of your dreams. Weddings with a splash, only aboard the Gateway Clipper Fleet!

The Gateway Clipper Fleet is also a wonderful location for your rehearsal dinner or post wedding brunch.

Friday Wedding: \$5.00 Discount per person
Sunday Wedding: \$8.00 Discount per person

Menus and prices are subject to change without notification. All food & beverage is subject to a 20% service charge and applicable PA sales tax. Prices valid for 2010 only.

Call Our Wedding Specialist Today!
412-355-7965



Allegheny Dinner Buffet

Includes Dinner Rolls, Butter, Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

SALADS (*choice of two*)

Medley of Greens with Sweet Red Onion,
Garbanzo Bean & Green Pepper

Traditional Caesar Salad
with Parmesan Cheese & Croutons

Fresh Romaine with Cucumber,
Carrot & Cherry Tomatoes

Grainy Mustard and Balsamic Green Bean Salad

Cucumber & Cherry Tomatoes in a Smooth
Sour Cream & Buttermilk Ranch Dressing

ENTREE (*choice of two*)

Golden Breast of Chicken with Sauteed
Mushroom Marsala Sauce

Breaded Herb White Fish
Buttered & Oven Roasted

Chicken Breast with Lemon & Oregano

Stuffed Pork Chop with Raisins & Walnuts

Mediterranean Cod Lightly Breaded &
Topped with Tomato, Black Olive & Capers

Beef Medallion Topped with Seasoned
Crumbs & Served with a Tangy Marinara Sauce

VEGETABLES (*choice of one*)

Green Beans Forestiere

Sauteed Green & Yellow Squashes

Fresh Vegetable Medley

Cauliflower Polonaise

Buttered Carrots & Parsnips

ACCOMPANIMENTS (*choice of two*)

Rice Pilaf

Curry, Mango & Chutney Rice

Penne Pasta with Tomato Basil Sauce

Garlic Mashed Potatoes

Parsley Red Skin Potatoes

Penne Pasta in a Rich Alfredo Sauce



Commander's Hors d'oeuvres Reception

Includes Dinner Brewed Coffee, Decaffeinated Coffee and Hot Tea

DISPLAYS

Domestic & Imported Cheese

Vegetable Crudite Display

BUTLER PASSED HORS D'OEUVRES

Antipasto Skewers

California Rolls with Wasabi & Soy Sauce

Mini Crab Cakes with Roasted Corn Salsa

Chicken Sate with Pineapple
& Brown Sugar Glaze

CARVING STATION *(choice of one)*

Top Round of Beef served
with Creamy Horseradish Sauce

Oven Roasted Turkey Breast served with
Cranberry Relish & Herb Infused Mayonnaise

Bone-In Smoked Virginia Ham Glazed
with Dijon Mustard & Brown Sugar

Roasted Steamship of Pork with
Rosemary Garlic Mayonnaise
& Spicy Barbeque Sauce

Served with Assorted Rolls

PASTA STATION

Penne Pasta with Audouille
Sausage & Red Pepper

Bow Tie Pasta served with
Citrus Lemon & Leek Sauce

Fried Ravioli served with Marinara Sauce
Accompanied with Garlic Breadsticks

SALAD STATION

Classic Caesar Salad

Spinach Salad served with
Honey Balsamic Dressing

Mixed Green Salad
with Champagne Vinaigrette

Menu 10-2



Monongahela Dinner Buffet

Includes Dinner Rolls, Butter, Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

SALADS (*choice of two*)

Traditional Caesar Salad
with Parmesan Cheese & Croutons

Medley of Greens with Citrus Fruits
& Honey Balsamic Vinaigrette

Romaine with Asiago Cheese & Red Pepper

Mixed Greens with Gorgonzola
& Toasted Walnuts

ENTREE (*choice of two*)

Golden Breast of Chicken in a White Wine
Mushroom Picatta Sauce

Chicken Maryland with Mustard
& Smoked Bacon Cream Sauce

Chicken with Bacon & Black Pepper Cream Sauce

Seared Tuna with Sesame Worcestershire Sauce

Sauteed Filet of Sole Accompanied
by a Shallot Buere Blanc

Roast Strip Loin of Beef
with Cabernet Demi Glace

Apple & Cinnamon Glazed Pork Chop

VEGETABLES (*choice of one*)

Baby Carrots Glazed with
Honey, Brown Sugar & Walnuts

Peas & Prosciutto

Buttered Carrots & Parsnips

Tempura Battered Vegetable Assortment

ACCOMPANIMENTS (*choice of two*)

Wild Rice Pilaf

Jambalaya Rice

Whipped Yams

Tortellini with a Traditional Marinara

Cheddar Cheese Twice Baked Potatoes

Penne with Andouille Sauce
in a Roasted Red Pepper Cream Sauce



Admiral's Seated Dinner

Includes Dinner Rolls, Butter, Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

SALADS (*choice of one*)

Mixed Greens with Onion, Feta
& Cherry Tomatoes

Traditional Caesar Salad

Mixed Greens with Asiago
& Roasted Red Peppers

ENTREE (*choice of two*)

Sautee Chicken Breast with
Vidalia Onion, Lemon & Fresh Sage

Roasted Chicken Breast
with Wild Mushroom Cream

Honey & Maple Glazed Salmon
with Ginger Cream Sauce

Lemon Pepper Cod
in White Wine & Butter Sauce

Pomegranate & Cranberry
Glazed Pork Chop

Five Herbs & Merlot Marinated Pork Chop

Beef Medallion Topped with Olive Oil,
Garlic, and Cornbread Crumbs
served with a Tangy Marinara Sauce

VEGETABLES (*choice of one*)

Cauliflower with Champagne Gruyere Sauce

Eggplant Ratatouille

Sautee Mushrooms with Garlic & Chive

Minted Honey Glazed Carrots

ACCOMPANIMENTS (*choice of one*)

Sweet Mashed Potatoes

Zinfandel Penne
with Spinach, Olive Oil & Garlic

Roasted Sweet Potato with
Caramelized Onion, Brown Sugar & Butter

Roasted Red Potatoes
with Fresh Herbs & Butter



Ohio Dinner Buffet

Includes Dinner Rolls, Butter, Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

SALADS (*choice of two*)

Traditional Caesar Salad Including
Parmesan Cheese & Croutons

Green Leaf with Fennel, Apple & Macadamia Nuts

California Spring Mix of Lettuce
with Champagne Vinaigrette

Mixed Greens with Citrus Fruit
& Honey Balsamic Dressing

ENTREE (*choice of two*)

Chicken Saltimbocca

Roasted Prime Rib of Beef

Roasted Duck Breast with Cherry Sauce

Blackened Scallops on a Bed of Chicory

Bacon Wrapped Beef Tenderloin
with Cabernet Demi-Glace

Veal with Mushroom Demi-Glace

Sole Pescatore

Salmon Filet with Asiago Cheese
& Jumbo Lump Crab Meat

Tuna with Lime, Ginger & Honey

VEGETABLES (*choice of one*)

Haricot Vert

Sugar Snap Peas

Baby Vegetable Medley

Zucchini & Squash with Marinara

ACCOMPANIMENTS (*choice of two*)

Potato Croquettes

Saffron & Mushroom Rice

Pasta with Banana Pepper Marinara

Wild Rice with Apple, Bacon & Onion

Pasta Puttanesca

Rice Pilaf with Green Peas & Prosciutto

Pasta with Red or White Clam Sauce

Menu 10-2

Great Cruises... Great Memories... A Great 50 Years