

2026-2027 Private Event Menus

Since 1958, the Gateway Clipper Fleet has been a Pittsburgh tradition for millions of people. Starting out as the Good Ship Lollipop and growing into the fleet of river boats you see today: Our family business is now in the fourth generation of operation. Join us on the rivers for your private event with the menu and set up that is sure to leave your guests with memories to last a lifetime!

Each of our Coast Guard regulated vessels have two climate controlled interior decks and a third outdoor deck on top of vessel.

Capacity amounts are based on standard set up.

Numbers are subject to change based on set up requirements, availability, and weather.

Please contact your Private Events Manager for specific details.

Empress
Dinner Capacity: 316
Reception Capacity: 400
Sightseeing Capacity: 350

Duchess
Dinner Capacity: 180
Reception Capacity: 190
Sightseeing Capacity: 200

Princess
Dinner Capacity: 182
Reception Capacity: 192
Sightseeing Capacity: 250

Queen
Dinner Capacity: 218
Reception Capacity: 228
Sightseeing Capacity: 250



Dinner & Drinks Package

Three Hour of Vessel Time

Entrées

London Broil (GF)

Marinated beef, seared for rich flavor and hand-carved, finished with a bright herb chimichurri-pesto

Mediterranean Matbucha Chicken (GF)

Oven-roasted chicken breast with slow-simmered tomato-peppers matbucha, caramelized onions, garlic, and kalamata olives

Accompaniments

Roasted Garlic Whipped Potato (GF, V)

Smooth red potatoes blended with mellow roasted garlic

Herbed Rice Pilaf (GF, V, V+)

Fluffy steamed rice infused with fresh herbs.

Brussels Sprouts with Bacon (GF)

Sautéed Brussels sprouts with smoked bacon, sweet onions, and balsamic glaze.

Candied Carrots (GF, V)

Baby carrots coated in a light brown-sugar glaze.

House-Made Mixed Greens Salad (GF, V, V+)

A vibrant blend of fresh greens, tomatoes, cucumbers, carrots, chickpeas, cheddar, and crisp croutons. Presented with buttermilk ranch and Italian vinaigrette.

Bakery-Fresh Dinner Rolls (V)

rolls accompanied by creamy butter.

Chef's assortment of seasonal desserts.

Includes

Hosted Commander's Bar

(Beer, Wine & House Brand Liquor)

Coffee & Hot Tea Service

$90 per person

Add a dessert display for additional $15/person.

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and Applicable taxes.



Paddle Wheeler

Three Hour of Vessel Time

Entrées

Roasted Chicken Breast (GF)

Tender roasted chicken breast enhanced with bright lemon and a rich sundried tomato pesto, finished with melted mozzarella.

Braised Beef Tips (GF)

Slow-braised beef tips in a deep, savory demi-glace with mushrooms and caramelized onions, complemented by a touch of tarragon crema.

Accompaniments

Ranch Whipped Potatoes (GF, V)

Creamy mashed potatoes blended with buttermilk ranch seasoning.

Pasta Arrabbiata (V)

Penne tossed in a spicy tomato sauce with zucchini, yellow squash, eggplant, and bell peppers, completed with Parmigiano-Reggiano.

String Beans & Baby Carrot Medley (GF, V)

A classic medley of crisp green beans and tender baby carrots.

House-Made Mixed Greens Salad (GF, V, V+)

A vibrant blend of fresh greens, tomatoes, cucumbers, carrots, chickpeas, cheddar, and crisp croutons. Presented with buttermilk ranch and Italian vinaigrette.

Bakery-Fresh Dinner Rolls (V)

rolls accompanied by creamy butter.

Chef's assortment of seasonal desserts.

OR Upgrade to Dessert Display for Additional $15/person

Includes

Freshly Brewed Coffee and Hot Tea

$65.00 per person

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



River Bistro Dinner

Three Hour of Vessel Time

Entrées

Sweet Tea–Brined Bone-In Chicken Breast (GF)

Tender chicken breast marinated in sweet tea, slow roasted, and finished with a fresh relish of peaches, red onion, peppers, jalapeños, and lime.

Kentucky Bourbon BBQ Pulled Pork Sliders (GF without rolls)

Slow-cooked pulled pork tossed in a smoky bourbon barbecue sauce, served with fresh sliced rolls.

Accompaniments

Gouda Macaroni and Cheese with Bacon

Creamy smoked Gouda cheese sauce folded with tender pasta and crisp bacon.

Smoked Paprika & Parmesan Corn on the Cob (GF, V)

Corn brushed with butter and seasoned with smoked paprika and aged Parmesan.

Molasses Baked Beans with Onions (GF, V, V+)

Hearty baked beans simmered with molasses, onions, and spices.

Deli-Style Potato Salad (V)

Classic potato salad with hard-boiled eggs, celery, and onions in a creamy dressing.

Sweet Cream Coleslaw (GF, V)

Shredded cabbage and carrots in a sweet, creamy dressing.

Chocolate Chip Cookies & Double Chocolate Brownies

Bakery Fresh Rolls with Creamy Butter

Freshly Brewed Coffee and Hot Tea

$60.00 per person

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



Tall Stacks

Three Hour of Vessel Time

Entrées

Oregano & Thyme–Encrusted Chicken Breast (GF)

Herb-seasoned chicken breast served with a smooth roasted red pepper coulis.

Silver Star Sweet Italian Sausage (GF)

Sautéed with peppers and onions and finished in a rich tomato sauce.

Accompaniments

Ricotta-Stuffed Baked Shells (V)

Filled with creamy ricotta and baked under a blend of mozzarella, provolone, and parmesan.

Garlic & Olive Oil Red Potatoes (GF, V, V+)

Roasted red potatoes tossed with garlic and olive oil.

Seasonal Mixed Vegetables (V)

A selection of fresh vegetables lightly seasoned and sautéed.

House-Made Mixed Greens Salad (GF, V, V+)

A vibrant blend of fresh greens, tomatoes, cucumbers, carrots, chickpeas, cheddar, and crisp croutons.
Presented with buttermilk ranch and Italian vinaigrette.

Chef's assortment of seasonal desserts.

Bakery Fresh Rolls with Creamy Butter
Freshly Brewed Coffee and Hot Tea

$60 per person

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



Spirit of Pittsburgh

Three Hour of Vessel Time

Polish Hill

Kielbasa with Potatoes, Peppers & Onions (GF)

Smoked sausage with potatoes, sweet peppers, and onions.

Pierogies with Caramelized Onions (V)

Potato dumplings finished with slow-cooked onions.
Served with sour cream and applesauce.

Haluski (V)

Buttered egg noodles tossed with sautéed cabbage and onions.

Pittsburgh's Strip District

Braised Shredded Italian Beef (GF without bun)

Slow-cooked beef with peppers, onions & pepperoncini, served with brioche slider rolls.

Bone-In Fried Chicken Breast (GF)

Classic seasoned fried chicken.

Penne alla Vodka with Italian Sausage & Onions

Penne in a creamy vodka sauce with sausage and onions.

Salad

House-Made Mixed Greens Salad (GF, V, V+)

Fresh greens with tomatoes, cucumbers, carrots, chickpeas, cheddar & croutons, with ranch and Italian vinaigrette.

$70 per person

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



Golden Triangle Cocktail Reception

Three Hour of Vessel Time

Seasonal Garden Crudité (GF, V, V+)

A vibrant assortment of crisp vegetables served with buttermilk herb ranch.

Artisan Domestic Cheese Selection (GF without crackers, V)

A curated mix of regional cheeses paired with gourmet crackers and a smooth honey-mustard accompaniment.

Vegetable Spring Rolls (V)

Golden, crisp rolls filled with seasoned vegetables and served with sweet-and-sour dipping sauce.

Smoked Kielbasa Bites (GF)

Warm smoked kielbasa presented with tangy sauerkraut and cool sour cream for a classic flavor pairing.

Mini Pierogi Dumplings (V)

Soft potato-filled pierogies lightly sautéed and finished with caramelized onions and butter.

Teriyaki Chicken Skewers

Grilled chicken skewers brushed with a glossy house teriyaki glaze for a savory-sweet balance.

BBQ Beef Sliders (GF without bun)

Slow-braised BBQ beef layered on soft slider rolls with a smoky, tender finish.

$65 per person

Add On Dessert Display for an Additional $15 per person

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



Prom Night Package

Four & One Half Hour of Vessel Time

Entrées

Grilled Chicken Breast with Natural Jus Lie (GF)
Virginia Baked Ham with Pineapple Glaze (GF)

Accompaniments

Penne Pomodoro with Fresh Basil (V)
Roasted Red Skinned Potatoes (V, GF)
Baby Carrots with Honey & Brown Sugar (V, GF)

Salad

Mixed Green Tossed Salad with
Grape Tomatoes, Cucumber, Olives & Carrots
Served with Buttermilk Ranch & Italian Dressing

Dessert

Assorted Cookies & Brownies

Includes

Bakery Fresh Rolls and Creamy Butter

$75 per person

PROM PACKAGE INCLUDES

- First Class Entertainment DJ
- Hosted Soda for Students
- Coffee Service for Chaperones
- Four & One Half Hour of Vessel Time

Add Personalized Photo for $15
or
Souvenir Cup $12

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



Morning Mix & Mingle

Two & One Half Hour of Vessel Time

Scrambled Eggs (GF)

Light and fluffy farm-fresh eggs, gently cooked until tender.

Herb-Roasted Red Potatoes (GF, V, V+)

Seasoned with fresh herbs and roasted to a golden finish.

Sage Sausage Links

Traditional breakfast sausages infused with aromatic sage.

Fresh Fruit Salad Medley (GF, V, V+)

A refreshing blend of seasonal fruits, garnished with fresh berries.

Assorted Breakfast Pastries

A display of mini-Danish and mini muffins.

Freshly brewed coffee and hot tea.

Assortment of Juices

Variety of chilled fruit juices.

$ 60 per person

Must Guarantee 50 Guests

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



Enhance Your Sailing Experience

Add any of the following to your dining event. These are a la carte selections,
a full meal must be purchased to add any of the following.

Fresh Fruit Display (GF, V, V+)

A refined presentation of seasonal melons, ripe berries, and pineapple,
paired with a bright lemon–mint yogurt sauce.

$25.00 per person

Crudité Presentation (GF, V, V+)

An artful arrangement of crisp garden vegetables served with buttermilk ranch and blue cheese dipping sauce.

$25.00 per person

Fromage Display (V)

A curated assortment of domestic and international cheeses, complemented by fresh fruit, berries, honey mustard,
baguettes, and an array of specialty crackers.

$30.00 per person

Antipasto Display

A contemporary selection of smoked meats, sausages, artisan cheeses, pickled accents, assorted olives.
Presented with flatbread, crackers, and a variety of spreads and dips.

$35.00 per person

Chilled Jumbo Shrimp Display (GF)

Chilled jumbo shrimp elegantly served with lemons, classic cocktail sauce, and freshly grated horseradish.

Market Price

The Gateway Clipper Fleet Seafood Extravaganza

A signature seafood collection featuring jumbo shrimp cocktail, oysters on the half shell,
tuna poke with wakame salad, chilled mussels diablo, and calamari salad. Presented with lemons,
cocktail and horseradish sauces, assorted breads, and crackers.

Items subject to change.

Market Price

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



Enhance Your Sailing Experience

Selection A – $250 per Tray (50 pieces per tray)

Spinach & Cheese Spanakopita (V)
Flaky phyllo triangles filled with a rich blend of spinach, feta, and herbs.

Vegetable Spring Rolls with Thai Sweet Chili Sauce (V)
Crisp rolls stuffed with seasoned vegetables, paired with Thai sweet chili dipping sauce.

Sweet & Sour Meatballs
Classic slow-braised meatballs coated in a vibrant sweet-and-sour glaze.

Pierogies with Caramelized Onions (V)
Traditional potato-and-cheese pierogies lightly browned and finished with caramelized onions.

Selection B – $300 per Tray (50 pieces per tray)

Beef Empanadas with House Salsa
Hand-folded pastries filled with seasoned ground beef, served with a fresh tomato-cilantro salsa.

Raspberry & Brie Puff Pastry (V)
Creamy Brie wrapped in buttery puff pastry with a touch of raspberry compote for a sweet-savory bite.

Halal Chicken Skewers with Bourbon Glaze (GF)
Tender halal-certified chicken skewers brushed with a smoky, caramel-infused bourbon reduction.

Antipasto Skewers (GF, V)
Mediterranean-inspired skewers with sundried tomatoes, Kalamata olives,
marinated artichoke hearts, and buffalo mozzarella.

Selection C – $400 per Tray (50 pieces per tray)

Vegetarian Mediterranean "Meatballs" with Feta & Tzatziki (V)
Herb-forward vegetarian meatballs topped with crumbled feta and paired with cool, creamy tzatziki.

Crab-Stuffed Cremini Mushrooms (GF)
Oven-roasted cremini mushrooms generously filled with seasoned lump crab and herbs.

Mini Beef Wellingtons
Bite-sized tender beef wrapped in mushroom duxelles and flaky puff pastry, baked until golden.

Arancini stuffed with Mozzarella & Provolone (V)
Crispy risotto balls with a molten mozzarella-provolone center, served warm.

All prices are subject to change, items subject to availability. Prices subject to 24% service charge and 7% PA sales tax.



Enhance Your Sailing Experience

Additional Items

Souvenir Photo for Each Guest $15/person
Souvenir Glass $12/person
First Class Entertainment DJ $500/three hours

Dietary & Special Meal Requests

Vegetarian & Vegan Options Available
Most Menu items are prepared gluten free
Please talk to sales rep for more information.
(2 weeks prior to sailing).

Children's Menu $25 per person

Fresh Fruit Cup, Chicken Bites, Creamy Macaroni & Cheese
Carrots & Celery Sticks served with Ranch Dressing with Assorted Dessert

All prices are subject to change, items subject to availability.
Prices subject to 24% service charge and 7% PA sales tax.



Private Event Host Bar Options

ADMIRAL'S HOSTED BAR - PREMIUM BRANDS

$20 first hour $12 each additional hour

Ketel One Peach & Orange Blossom, Tito's, Pinnacle Cherry, Jameson Whiskey, Dewar's White Label, Jack Daniel's, Crown Royal, Crown Royal Apple, Fireball Cinnamon Whiskey, Jim Beam, Maker's Mark, 1800 Blanco, Jose Cuervo Gold, Tanqueray, Bacardi White Rum, Captain Morgan Spiced Rum, Parrot Bay Coconut Rum, Mango Rum, Kahlua, Peach Schnapps, Amaretto Di Sarronno, Razzmatazz, Sour Apple Pucker, Banana Liqueur

BEER:
Coors Light, Yuengling Lager, Yuengling FLIGHT, IC Light, Blue Moon Belgian Ale, Truly Hard Seltzer

WINE House Brands:
Chardonnay, Cabernet Sauvignon & White Zinfandel

COMMANDER'S HOSTED BAR - HOUSE BRANDS

$18 first hour $11 each additional hour

Pinnacle Vodka, Pinnacle Cherry, Dewar's White Label, Seagram's 7, Jim Beam, Bombay Dry, Jose Cuervo Gold, Calico Jack Silver, Captain Morgan Spiced Rum, Parrot Bay Coconut Rum, Kahlua, Peach Schnapps, Amaretto, Razzmatazz, Apple Pucker, Banana Liqueur

BEER: Coors Light, Yuengling Lager, IC Light

WINE House Brands:
Chardonnay, Cabernet Sauvignon & White Zinfandel

All prices are subject to change, items subject to availability.
Prices subject to 24% service charge, 7% Allegheny County Drink Tax, and 7% PA sales tax.



ADDITIONAL BAR OPTIONS

HOSTED BEER/WINE/SODA
(House Brands)
$18 first hour / $11 additional hour

HOSTED SODA BAR
$10 per person, for three hours
$4 per person, each additional hour

CONSUMPTION & BAR PRICING
We are Cashless on board all vessels. Credit/Debit Cards, Apple & Google Pay accepted.

Premium Liquor	$11.50
Admiral's Liquor	$10.50
House Liquor	$9.50
Specialty Beer	$8.25
Domestic Beer	$7.75
Specialty Wine	$13.50
House Wine	$11.50
Soft Drink	$4.25
Bottle of Water	$4.50

All alcohol is subject to 7% Allegheny Count Drink Tax, service charge and PA Sales Tax.

All prices are subject to change, items subject to availability.



ADDITIONAL INFORMATION

All menu pricing is subject to a food and beverage minimum/guaranteed investment. All food and beverage are applicable to 24% service charge and 7% PA sales tax; additionally, alcohol has an Allegheny County tax of 7%.

Bartenders are required, 1 per 100 guests at $175/bartender.
A port fee will be assessed to each cruise at $175/cruise.
Security MAY be required for your event, 1 per 100 guests at $345/guard.
Prom Security is $520/guard, per 100 guests.
A guaranteed investment must be met for each cruise.
The minimum is met with pre purchased food, beverage & photo packages.
The guaranteed investment does not include service charge or tax.

Alternate Docking Locations and Hotel Access:
Looking to hop on and off our boat elsewhere, check out these amazing locations!
·Point State Park with access to the Wyndham Hotel
·Sixth Street Bridge with access to the Renaissance Hotel
·North Shore @ football and baseball stadiums with access to North Shore hotels
·David L. Lawrence Convention Center

Thank you for your business! Sail with you soon!

All prices are subject to change, items subject to availability.
Prices subject to 24% service fee and 7% PA sales tax.