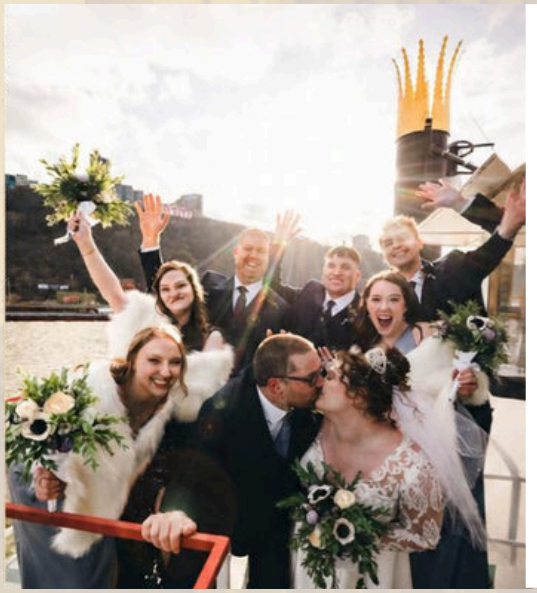
GATEWAY CLIPPER FLEET

Weddings on the Water

THE 2027 WEDDING COLLECTION



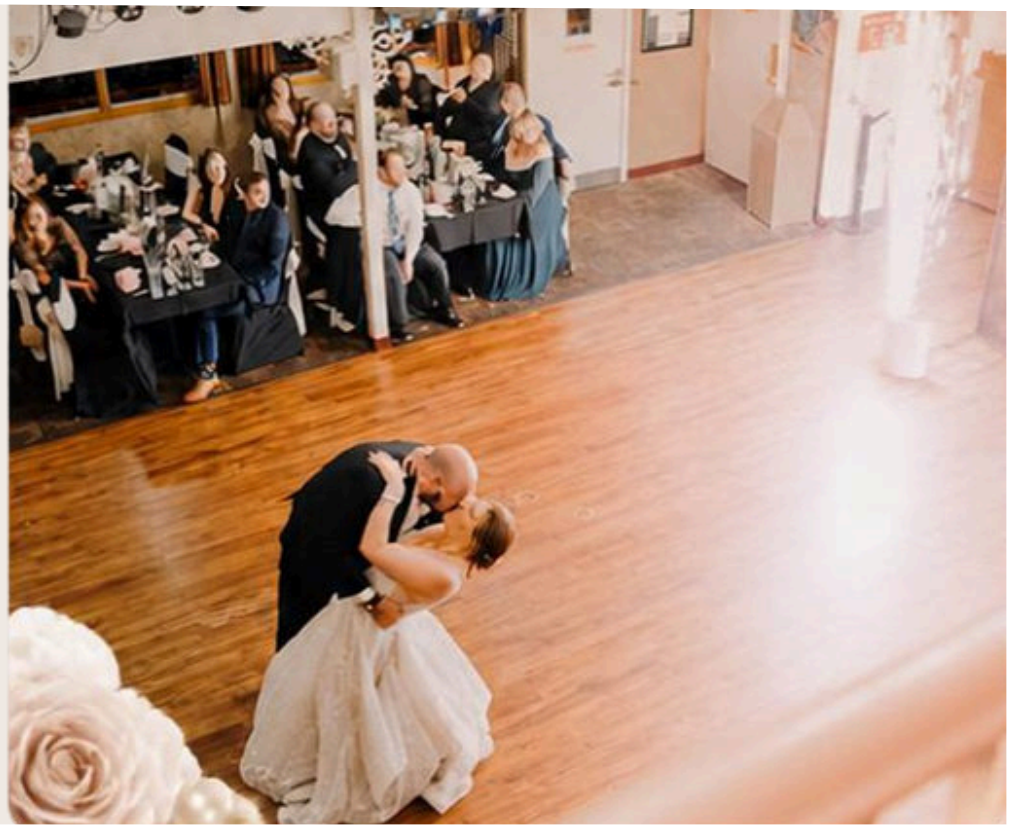




GREAT LOVE STORIES BUILD BRIDGES













Our Collection

Monongahela Wedding Reception

Perfect for couples seeking an intimate, classic celebration.

STARTING AT

$90

PER PERSON

Allegheny Wedding Reception

Our elevated dinner package featuring a full open bar & DJ entertainment.

STARTING AT

$165

PER PERSON

Ohio Wedding Reception

Designed for couples who want an all-inclusive, full-evening culinary experience.

STARTING AT

$235

PER PERSON

All packages subject to 24% service charge and 7% PA sales tax.

The Monongahela Package

INCLUDED

YOUR VOYAGE
Three hours aboard a climate-controlled Gateway Clipper riverboat

THE GALLEY
Chef curated buffet dinner

SODA & SIPS
Pepsi soft drinks & signature mocktails for each guest

DECK DECOR
White lap-length table linens with white napkins

YOUR CREW
Cruise director, dedicated wedding sales manager, cake cutting and all tableware, plus a three hour set-up window before boarding

$90 per person

MENU

SALAD
A medley of mixed greens, cucumbers, grape tomatoes, carrots, and cheddar cheese, accented with garlic croutons and accompanied by ranch and Italian dressings

ENTREES
Chicken piccata, finished with lemon-caper sauce

Slow-roasted beef, complemented by burgundy mushroom sauce

Gnocchi enveloped in nut-free pesto cream (V)

STARCHES
Rice pilaf accented with peas and carrots

VEGETABLES
Green beans, complemented by roasted red pepper coulis

DINNER ROLLS WITH BUTTER
COFFEE & TEA

The Allegheny Package

INCLUDED

YOUR VOYAGE
Four hours aboard a climate-controlled Gateway Clipper riverboat

ENTERTAINMENT
DJ & MC by First Class Entertainment to keep the party afloat all night long

COCKTAIL RECEPTION
Display Stations

THE GALLEY
Chef curated buffet dinner

THE COMMANDER'S BAR
Hosted Bar with Domestic Beers, House Wines and House Liquor

DECK DECOR
White linens to include lap-length table cloths and white napkins.

YOUR CREW
Cruise director, dedicated wedding sales manager, cake cutting and all tableware, plus a three hour set-up window before boarding

MAKE IT A FULL DAY ON THE WATER, ADD AN ONBOARD CEREMONY: $2,000.

$165 per person

MENU

DISPLAY STATIONS
A selection of garden vegetables crudites, accompanied by ranch dip, an assortment of imported cheeses, presented with crostini, crackers, and honey mustard sauce

SALAD
Caesar salad accented with shaved parmesan and garlic croutons

ENTREES
Flour dusted chicken breast, finished with lemon and sundried tomato pesto sauce

Honey garlic salmon, finished with a sweet garlic glaze

STARCHES
Parmesan-roasted red-skin potatoes
Wild rice pilaf

VEGETABLE
Santa Cruz blend bi-colored carrots, green beans, and red peppers

DINNER ROLLS WITH BUTTER
COFFEE & TEA

The Ohio Package

INCLUDED

YOUR VOYAGE
Four and a half hours aboard a climate-controlled Gateway Clipper riverboat

ENTERTAINMENT
DJ & MC by First Class Entertainment to keep the party afloat all night long

THE BUBBLY
A sparkling champagne toast for every guest on board

COCKTAIL RECEPTION
Cocktail display station &
butler passed hor d'oeuvres

THE ADMIRAL'S BAR
Domestic and International Beers,
Wines and Top Shelf Liquor

THE GALLEY
Dinner buffet with your three entrées,
including a vegetarian option

LATE NIGHT LUXE BITES
Warm soft pretzel bites, accompanied by
beer cheese with spicy mustard

DECK DECOR
White lap-length table linens
with white napkins.

YOUR CREW
Cruise director, dedicated wedding sales manager, cake cutting and all tableware, plus a three hour set-up window before boarding

MAKE IT A FULL DAY ON THE WATER, ADD AN ONBOARD CEREMONY: $2,000.

$235 per person

MENU

COCKTAIL DISPLAY
A selection of garden vegetable crudites, accompined by ranch dip. An assortment of imported cheese, presented with crostini, crackers, and honey mustard sauce.

HORS D'OEUVRES
Spring rolls, accompanied by sweet-and-sour sauce
Halal chicken skewers, finished with
a bourbon glaze

SALAD
A harvest medley of mixed greens, fresh blueberries, mandarin oranges, and feta, accompanied by balsamic vinaigrette

ENTREES
Airline chicken breast filled with spinach and sun-dried tomatoes, finished with
white wine cream sauce

Filet sirloin, complemented by wild mushroom and merlot demi-glace

Eggplant roulades with
provolone and mozzarella,
complemented by marinara sauce (Veg)

STARCHES
Yukon Gold mashed potatoes
Parmesan risotto accented with fresh herbs

VEGETABLE
Roasted seasonal vegetables

LUXE BITES MINI PRETZEL STATION
Warm soft pretzel bites, accompanied
by beer cheese with spicy mustard

DINNER ROLLS WITH BUTTER
COFFEE & TEA

Late Night Snacks

MINI PRETZEL STATION
Warm, soft pretzel bites served with beer cheese and spicy mustard

GRAB BAG STATION
Individual bags of assorted snacks including chips, crackers, and candy

MINI NACHO STATION
Tortilla chips served with salsa and warm queso

SLIDER HOT DOG STATION
Mini hot dogs with soft buns, served with ketchup,
mustard, onions, and relish

$10
PER PERSON

COFFEE & DONUT BAR
Regular & Decaffeinated Coffee | Hot Cocoa | Assorted Teas
served with;
Flavored Creamers | Whipped Cream | Marshmallows | Chocolate Sprinkles
Chocolates | Raspberries | Caramel Syrups

GHIRARDELLI HOT CHOCOLATE SHOT BAR
Ghirardelli Chocolate Shots
served with;
Strawberries | Marshmallows | Pound Cake | Fresh Fruit

$15
PER PERSON

POPCORN STATION
Customized individual popcorn bags featuring three assorted flavors

$17
PER PERSON

STATIONS ARE NOT ABLE TO BE SPLIT AND MUST BE PURCHASED FOR FULL COUNT.

Collection Comparison

	The Monongahela	The Allegheny	The Ohio
Price Per Guest	$90	$165	$235
Est. all-in per guest	$119.41	$218.92	$311.80
Time Aboard	3 hours	4 hours	4.5 hours
Set - Up Window	3 hours before boarding	3 hours before boarding	3 hours before boarding
On-Board Ceremony	$2,000 + SC and tax	$2,000 + SC and tax	$2,000 + SC and tax
Cocktail Reception	Add on trayed appetizers for an additional fee	Display Station Included	Hors D'oeuvres and Display Station Included
Dinner Buffet	Dinner Buffet- 2 Entrees	Dinner Buffet- 2 Entrees	Dinner Buffet - 3 Entrees
Sodas and Mocktails	Included	Included	Included
Bar	Beer, wine, & liquor at additional cost; The Commander's Bar $45 per guest	The Commanders Bar included; upgrade to premium brands for $10 per guest	The Admiral's Bar (premium brands) Included
Signature Cocktails	Additional Fee	Included	Included
DJ and MC	$1,300	Included	Included
Bubbly Toast	$9 per guest	$9 per guest	Included
Late Night Luxe Bites	Additional Fee, $10-17 per guest	Additional Fee, $10-17 per guest	Included
Linens	White Lap Length, White Napkins	White Lap Length Table, White Napkins	White Lap Length Table, White Napkins
Up-Lighting	$500	$500	6 Custom colored uplights

All-in estimates include the 24% service charge and 7% sales tax.
Upgrade prices are also subject to the service charge and sales tax. Guest minimums vary by vessel.

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THE 2027 WEDDING COLLECTION





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