



2025 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!

Empress

Dinner Capacity: 300
Reception Capacity: 400
Sightseeing Capacity: 350

Duchess

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

Princess

Dinner Capacity: 190
Reception Capacity: 200
Sightseeing Capacity: 250

Queen

Dinner Capacity: 224
Reception Capacity: 190
Sightseeing Capacity: 250

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.



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 \$150/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 \$300/guard.

Prom Security is \$450/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.



Dinner & Drinks Package

Three Hour of Vessel Time

Entrées

Sliced London Broil with Chimichurri Pesto (GF)

Mediterranean Matbucha Tilapia Topped with Onion, Garlic, Kalamata (GF)

Olives, Roasted Red Bell Peppers & Marinated Tomatoes

Accompaniments

Roasted Garlic Mashed Potatoes (V, GF)

Parmesan Reggiano Asparagus (V, GF)

Arcadian Mixed Greens with Grape Tomatoes, Slivered Red Onions, Olives,

English Cucumbers, Feta Cheese and Mint,

Served with Zesty Greek Dressing (V, GF)

Package Includes

Hosted Beer, Wine & Sodas

Coffee Service

\$ 80 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 fee and 7% PA sales tax.



Paddle Wheeler

Three Hour of Vessel Time

Entrées

Roasted Chicken Breast with Lemon Pistachio Pesto and Mozzarella (GF)
Braised Beef Tips in Rich Demi- Glace, Mushrooms and Caramelized Sliced Onions
Enhanced with Tarragon Crema

Accompaniments (V)

Ranch Whipped Potatoes (V, GF)
Pasta Arrabbiata a Spicy Red Sauce, Tossed with Zucchini, Yellow Squash,
Eggplant, Bell Peppers, Finished with Parmigiano Reggiano (V)
String Beans & Baby Carrot Medley (V, GF)

Tossed Salad

Crisp Mixed Greens, Grape Tomatoes Cucumber, Olives, Carrots
Cheddar Cheese, Croutons with Buttermilk Ranch & Italian Dressing (V)

Chef's Selection of Dessert

OR Upgrade to Dessert Display for Additional \$15/person

Includes

Bakery Fresh Rolls and 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 fee and 7% PA sales tax.



River Bistro Dinner

Three Hour of Vessel Time

Entrées

Sweet Tea Brined Bone In Chicken with a Relish of Peach,
Red Onion, Jalapenos and Lemon (GF)
Kentucky Bourbon BBQ Pulled Pork Slider Served with Sliced Hard Rolls

Accompaniments

Gouda Mac 'n Cheese with Bacon
Smoked Paprika & Parmesan Corn on the Cob (V, GF)
Black Strap Molasses Baked Beans with Onions and Ham (GF)
Sea Salt & Black Pepper Kettle Chips (V, GF)

Salads (V, GF)

Deli Style Macaroni Salad with Hard Boiled Eggs, Celery and Onions
Blended in a Creamy Dressing
Sweet Cream Cole Slaw

Cookies and Brownies

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

\$55.00 per person

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

Three Hour of Vessel Time

Entrées

Roast Sliced Caribbean Spice Rubbed Pork Loin with Pineapple Salsa (GF)
Grilled Jerk Chicken Breast with a Meyers Rum Orange Mango Sauce (GF)

Accompaniments (V, GF)

Sweet Corn and Cheddar Mashed Potatoes
Sea Salt & Black Pepper Roasted Cauliflower

Salad (V)

Chopped Iceberg Lettuce with Tomatoes, Cucumbers,
Shredded Carrots, Bacon Bits, Croutons and Ranch & Italian Dressing

Chef's Selection of Dessert

OR Upgrade to Dessert Display for Additional \$15/person

Includes

Bakery Fresh Rolls and 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 fee and 7% PA sales tax.



Spirit of Pittsburgh

Three Hour of Vessel Time

Polish Hill

Pierogies Served with Caramelized Onions, Sour Cream and Apple Sauce (V)

Kielbasa with Potatoes, Peppers and Onions (GF)

Polish Hill Haluski -Buttered Egg Noodles, Cabbage and Sauteed Onions (V)

Choose One of The Following Stations:

Pittsburgh's Little Italy

Braised Shredded Italian Beef with Tomatoes, Peppers, Onions, Pepperoncini

Served with Cut Hard Rolls

Penne Ala Vodka, Italian Sausage, Onions and Peas

Traditional Caesar Salad (V)

Strip District

Build your own Strip District Hot Capicola Sandwich- Sliced Italian Bread,

Hot Capicola, Provolone Cheese, French Fries,

Cole Slaw and Tomatoes

Lemon and Chive Baked Tilapia Topped

with Light Lemon White Wine Sauce (GF)

Bakery Table with Bridge Display: Pittsburgh Inspired Cookie Table

\$65 per person for Two Stations

\$78 per person for Three Stations

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

Prices subject to 24% service fee and 7% PA sales tax.



Golden Triangle Cocktail Reception

Three Hour of Vessel Time

Displayed Options (V, GF)

Crudit  with Assorted Fresh Vegetables
Served with Buttermilk Ranch Dressing

Domestic Cheese Display

Served with Assorted Crackers &
Honey Mustard Dipping Sauce

Assortment:

Vegetable Spring Rolls with Plum Sauce (V)
Kielbasa with Sauerkraut and Sour Cream (GF)
Mini Pierogies with Caramelized Onions(V)
Thai Chicken Satay with Peanut Sauce
BBQ Shredded Beef Sliders Served with Fresh Buns

Add On Cheesecake Dessert Display for an Additional \$5 per person

\$60 per person

All prices are subject to change, items subject to availability.
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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 (V)

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

Chocolate Clipper Cake

Bakery Fresh Rolls and Creamy Butter

\$70 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 fee and 7% PA sales tax.



Shower Package

Two & One Half Hour of Vessel Time

Menu:

Farm Fresh Scrambled Eggs (V, GF)

Crispy Breakfast Potatoes (V, GF)

Sage Infused Sausage Links (GF)

Assorted Breakfast Pastries to Include Bakery Mini- Danish & Mini-Muffin (V)

Fresh Fruit Salad Medley Garnished with Seasonal Berries (V, V+, GF)

Package Includes:

Hosted Mimosa Bar with Assortment of Juices & Garnish

Freshly Brewed Coffee & Hot Tea

\$ 60 per person

Must Guarantee 50 Guests

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

Prices subject to 24% service fee 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.

Culinary Displays

Montage of Fresh Melons, Berries and Pineapple served with a
Lemon Mint Yogurt Dip (V, GF)
\$15 per person

Crudit  Collage served with Buttermilk Ranch and
Bleu Cheese Dipping Sauces (V, GF)
\$15 per person

Selection of International and Domestic Cheeses garnished with Fruit & Fresh
Berries, served with Honey Mustard, Baguettes, and a Variety of Crackers
\$18 per person (V)

Menagerie of Antipastos and Mezza Platters including Smoked Meats,
Sausages, Artesian Cheeses, Fresh Berries, Pickled Vegetables. Jubilee of
Olives and Stuffed Peppers, served with Artisanal Breads, Flat Breads,
Crackers and Chips. Includes an assortment of spreads and dips
\$28 per person

Chilled Jumbo Shrimp Display (GF)
\$ Market Price

Seafood Extravaganza to include Chilled Jumbo Shrimp, Kumamoto Oysters
on the Half Shell, Tuna Poke with Wakame Salad, Chilled Mussels Diablo
and Chuka ika Sansai (Calamari Salad).
Served with Lemons, Cocktail Sauce and Assorted Crackers
\$ Market Price

All prices are subject to change, items subject to availability.
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Enhance Your Sailing Experience

Stationed or Passed Hors D'oeuvres

We suggest 4-6 pieces per person with a full dinner;
10-12 pieces for a cocktail reception.

\$250 per tray, 50 pieces
(Choice of one)

Spinach & Cheese Spanakopita (V); Arancini of Cremini Mushrooms (V),
Vegetable Spring Roll with Plum Sauce (V),
Sweet & Sour Meatballs;
Assorted Mini Quiche,
Spicy Buffalo Wings with Bleu Cheese & Ranch Dressing

\$300 per tray, 50 pieces
(Choice of one)

Beef Empanadas with House Salsa; Steamed Chicken Dim Sum
with Sesame Ginger Sauce,
Mini Beef Wellingtons; Raspberry & Brie Puffs (V)
Thai Chicken Satay with Peanut Sauce,
Antipasto Skewers (V, GF)

\$400 per tray, 50 pieces
(Choice of one)

Vegetarian Mediterranean "Meatballs" with Feta and Tzatziki Sauce (V)
Vegetable Samosa with Lemon-Mint Yogurt Sauce (V); Tuna Poke with
Wakama Salad on a Sesame Ginger Edible Renge; Crab Stuffed Cremini
Mushroom, Candy Apple Pork Belly Skewers (GF); Chilled Crab and
Cucumber Canape

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

Gluten Free, Vegetarian & Vegan Option Menu items can be prepared gluten free, vegetarian, or vegan, sensitive with advance notice (2 weeks prior to sailing).

Children's Menu \$25 per person

Fresh Fruit Cup, Chicken Tenders, 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 fee and 7% PA sales tax.



Private Event Host Bar Options

ADMIRAL'S HOSTED BAR - PREMIUM BRANDS

\$18 first hour \$10 each additional hour

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

BEER: Coors Light, Blue Moon Belgian Ale, Yuengling Lager, Yuengling Flight, Truly's Hard Seltzers

WINE House Brands: White Zinfandel, Cabernet Sauvignon & Chardonnay

COMMANDER'S HOSTED BAR - HOUSE BRANDS

\$16 first hour \$9 each additional hour

Pinnacle Vodka, Pinnacle Cherry, Dewar's White Label, Jack Daniel's, Jim Beam, Bombay, 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, Yuengling Flight

WINE: House Brands: White Zinfandel, Cabernet Sauvignon & Chardonnay

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



ADDITIONAL BAR OPTIONS

HOSTED BEER/WINE/SODA
(House Brands)

\$14 first hour / \$8 additional hour

HOSTED SODA BAR

\$8 per person, for three hours
\$3 per person, each additional hour

CONSUMPTION & CASH BAR PRICING

Premium Liquor	\$10.50
Admiral's Liquor	\$9.50
Specialty Beer	\$7.50
House Liquor	\$8.50
Domestic Beer	\$7
Specialty Wine	\$12
House Wine	\$10
Soft Drink	\$4
Bottle of Water	\$4

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

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