
Weddings

Aboard The Delta King

*Sacramento's Most Unique Wedding Venue Complete with
Hotel Facility, Impeccable Service and Gourmet Cuisine*



From intimate gathering to lavish affairs for up to 160 guests,
the Delta King is the perfect place for your wedding celebration

1000 Front Street, Sacramento, CA 95814 - (916) 444-8052
www.deltaking.com



Ceremonies



The Delta King has several beautiful ceremony sites,
all with spectacular water views.

Ceremony Package Includes:

A Uniformed Captain to Officiate your Wedding

White Bridal Arch with White Silk Flowers

White Silk Flower Pillars Placed on Each Side of the Arch

Complete Set up of White Wedding Chairs

Bridal Dressing Room

60-Minute Rehearsal

(Timing to be Coordinated with your Wedding Event Planner)

Ceremony Fees	Monday through Thursday	Friday, Saturday AM and Sunday	Saturday PM
Landing	\$1,250	\$1,400	\$1,500
Yosemite	\$750	\$800	\$950
Theater	\$750	\$800	\$950
Jenny Lind	\$750	\$800	\$900
Fort Sutter Deck	\$750	\$800	\$900
Mark Twain Salon	\$1,250	\$1,400	\$1,500

Ceremony must be booked in conjunction with a Reception - No Ceremony Only

Receptions



All Reception Packages Include:

Easel for Photos, Seating Chart, or Special Signage

White or Ivory Linen & Napkin Color of Your Choice

Silverware, Glassware and Tableware

Banquet Staff Dedicated to your Wedding

Complete Set-up and Tear -Down of Tables and Chairs Including, Cake Table, Gift Table, Place Card and Guest Book Table

Assistance of the Wedding Planner to Coordinate Every Detail of your Wedding Day (Arrival of Bridal Party at Reception and Coordination with the Banquet Manager)

Reception Fees	Monday through Thursday	Friday, Saturday AM and Sunday	Saturday PM
Landing	\$1,500	\$2,000	\$2,500
Paddlewheel	\$1,250	\$2,000	\$2,500
Capital City Room	\$750	\$1,000	\$1,500
Yosemite	\$750	\$900	\$1,000
Jenny Lind	\$500	\$750	\$750
Fort Sutter	\$500	\$750	\$850
Mark Twain Salon	\$1,500	\$2,000	\$2,250

Ceremony and Reception Packages	Monday through Thursday	Friday, Saturday AM and Sunday	Saturday PM
Landing Tableside	\$2,000	\$2,500	\$3,000
Landing Package (Ceremony on Landing, Champagne Hour in Yosemite, Return to Landing for Reception)	\$2,750	\$3,400	\$3,800
Paddlewheel Tableside	\$2,000	\$2,500	\$3,000
Capital City Package	\$1,000	\$1,500	\$1,850
Fort Sutter Package (Ceremony on Fort Sutter Deck, Reception in Fort Sutter Room)	\$750	\$1,000	\$1,250
Mark Twain Salon	\$2,000	\$2,500	\$3,000

The Captain's Reception

Plated Menu

Starting at \$80.00 per person

Includes:

Selection of House Linens with a Variety
of Napkin Colors and Folds
Passed Hors D'oeuvres
Fresh Rolls And Butter
Coffee and Iced Tea Station
Dessert Service

Hors D'oeuvres

Choice of Two Passed Hors D'oeuvres
(Add An Additional Hors D'oeuvre for \$5.00 Per Person)

Salads

(Choice of One)

Tender Valley Mixed Greens
with Champagne Vinaigrette

Caesar Salad
Hearts of Romaine, with House-Made Caesar

Entrées

All Entrées are Served with Fresh Seasonal Vegetables
(Choice of Two)

Champagne Chicken
with Champagne Mushroom Sauce
and Garlic Mashed Potatoes

Cabernet Braised Chicken Breast
Served with Garlic Mashed Potatoes

New York Steak
with Sautéed Wild Mushrooms
Served with Garlic Mashed Potatoes

Wild Mushroom Risotto*
Mushroom Risotto Prepared with a Porcini Wild
Mushroom Broth, Fried Shallots and Fresh Local
Arugula

Roasted Pork Loin
with Apple Rum Reduction
Served with Roasted Potatoes

Lentil Bolognese*
with Tagliatelle and Parmesan Cheese

Grilled Salmon
with Lemon Caper Butter Sauce
Served with Jasmine Rice

Grilled Portabello Steak*
with Cilantro Rice, Roasted Cipollini Onions,
Corn and Pickled Fresno Chiles

(Add An Additional Entrée for \$8.00 Per Person)

All Prices are Subject to 22% Service Charge and Prevailing Sales Tax
Facility Fee Additional

*One Vegetarian/Vegan Option (Offered in Addition to Entrée Selections at no Additional Cost)

The Captain's Reception

Buffet Menu

Starting at \$80.00 per person

Includes:

Selection of House Linens with a Variety
of Napkin Colors and Folds
Passed Hors D'oeuvres
Fresh Seasonal Vegetables
Choice of Garlic Mashed Potatoes, Roasted Potatoes or Jasmine Rice
Fresh Rolls And Butter
Coffee and Iced Tea Station
Dessert Service

Hors D'oeuvres

Choice of Two Passed Hors D'oeuvres
(Add An Additional Hors D'oeuvre for \$5.00 Per Person)

Salads

(Choice of One)

Tender Valley Mixed Greens
with Champagne Vinaigrette

Caesar Salad
Hearts of Romaine, with House-Made
Caesar Dressing

Entrées

(Choice of Two)

(Add An Additional Entrée for \$8.00 Per Person)

Champagne Chicken
with Champagne Mushroom Sauce

Roasted Pork Loin
with Apple Rum Reduction

Grilled Salmon
with Lemon Caper Butter Sauce

Sliced Sirloin
with Sautéed Wild Mushrooms

Cabernet Braised Chicken Breast
with Cabernet Sauce

Vegetarian/Vegan Options Available

(Plated Only - Entrée Counts Required in Advance)

Wild Mushroom Risotto*
with a Porcini Wild Mushroom Broth, Fried
Shallots and Fresh Local Arugula

Grilled Portabello Steak*
with Cilantro Rice, Roasted Cipollini Onions,
Corn and Pickled Fresno Chiles

Lentil Bolognese*
with Tagliatelle and Parmesan Cheese

Carving Station Upgrade

Choice of Prime Rib or Tenderloin
(Add An Additional \$10.00 Per Person/Carving Attendant Fee \$150.00)

All Prices are Subject to 22% Service Charge and Prevailing Sales Tax
Facility Fee Additional

*One Vegetarian/Vegan Option (Offered in Addition to Entrée Selections at no Additional Cost)

The Commodore's Reception

Plated Menu

Starting at \$95.00 per person

Includes:

White or Ivory Chair Covers with Colored Sash

-OR-

Wood Folding Chairs

(Available in White, Black, Walnut or Natural Wood)

Champagne/Sparkling Cider Toast

Passed Hors D'oeuvres

Fresh Rolls And Butter

Coffee and Iced Tea Station

Dessert Service

Hors D'oeuvres

International and Domestic Cheese Display

with Assorted Crackers and Fruit Decoration

-Plus-

Choice of Two Passed Hors D'oeuvres

(Add An Additional Hors D'oeuvre for \$5.00 Per Person)

Salads

(Choice of One)

Seasonal Tomato and Mozzarella
with Basil and Balsamic Vinaigrette

Tender Valley Mixed Greens
with Champagne Vinaigrette

Watercress, Radicchio, Tender Greens and Belgium Endive
with Dried Cranberries and Point Reyes Bleu Cheese in a
Champagne Vinaigrette

Entrées

All Entrées are Served with Fresh Seasonal Vegetables
(Choice of Two)

New York Steak
with Jack Daniels Peppercorn Sauce
Served with Garlic Mashed Potatoes

Wild Mushroom Risotto*
Mushroom Risotto Prepared with a
Porcini Wild Mushroom Broth, Fried Shallots
and Fresh Local Arugula

Chicken Cordon Bleu
Served with Au Gratin Potatoes

Lentil Bolognese*
with Tagliatelle and Parmesan Cheese

Five Tiger Prawns Scampi Style
Served with Jasmine Rice

Grilled Portabello Steak*
With Cilantro Rice, Roasted Cipollini Onions,
Corn and Pickled Fresno Chiles

Grilled Swordfish
with Herbed Pesto Sauce
Served with Jasmine Rice

(Add An Additional Entrée for \$8.00 Per Person)

All Prices are Subject to 22% Service Charge and Prevailing Sales Tax
Facility Fee Additional

*One Vegetarian Option (Offered in Addition to Entrée Selections at no Additional Cost)

The Commodore's Reception

Buffet Menu

Starting at \$95.00 per person

Includes:

White or Ivory Chair Covers with Colored Sash OR Wood Folding Chairs
(Available in White, Black, Walnut or Natural Wood)
Champagne/Sparkling Cider Toast
Passed Hors D'oeuvres
Fresh Seasonal Vegetables
Choice of Garlic Mashed Potatoes, Roasted Potatoes or Jasmine Rice
Fresh Rolls And Butter
Coffee and Iced Tea Station
Dessert Service

Hors D'oeuvres

International and Domestic Cheese Display
with Assorted Crackers and Fruit Decoration
-Plus-

Choice of Two Passed Hors D'oeuvres

(Add An Additional Hors D'oeuvre for \$5.00 Per Person)

Salads

(Choice of One)

Seasonal Tomato and Mozzarella
with Basil and Balsamic Vinaigrette

Tender Valley Mixed Greens
with Champagne Vinaigrette

Watercress, Radicchio, Tender Greens and Belgium Endive
with Dried Cranberries and Point Reyes Bleu Cheese in a
Champagne Vinaigrette

Entrées

(Choice of Two)

(Add An Additional Entrée for \$8.00 Per Person)

Sliced Sirloin
with Jack Daniels Peppercorn Sauce

Five Tiger Prawns Scampi Style

Chicken Cordon Bleu

Grilled Swordfish
with Herbed Pesto Sauce

Vegetarian/Vegan Options Available

(Plated Only - Entrée Counts Required in Advance)

Wild Mushroom Risotto*
with a Porcini Wild Mushroom Broth, Fried
Shallots and Fresh Local Arugula

Grilled Portabello Steak*
with Cilantro Rice, Roasted Cipollini Onions,
Corn and Pickled Fresno Chiles

Lentil Bolognese*
with Tagliatelle and Parmesan Cheese

Carving Station Upgrade

Choice of Prime Rib or Tenderloin

(Add An Additional \$10.00 Per Person/Carving Attendant Fee \$150.00)

All Prices are Subject to 22% Service Charge and Prevailing Sales Tax
Facility Fee Additional

*One Vegetarian Option (Offered in Addition to Entrée Selections at no Additional Cost)

The Admiral's Reception

Starting at \$140.00 per person

Ceremony Upgrades:

Natural, Mahogany, Silver or Gold Chiavari Chairs
with White or Ivory Chair Pads

Passed Champagne Upon Conclusion of the Ceremony

Reception Includes

Natural, Mahogany, Silver or Gold Chiavari Chairs
with White or Ivory Chair Pads

Gold or Silver Chargers

Floor Length Poly Cotton Linens for
Guest and Cake Tables

Choice of Colored Poly Cotton Napkins

Champagne/Sparkling Cider Toast

Plated Meal Service

Dessert Service

Hors D'oeuvres

International and Domestic Cheese Display
with Assorted Crackers and Fruit Decoration

Antipasto Platter

Italian Prosciutto Di Parma, Salami, Mortadella with
Cheeses, Olives, Tomatoes, Pepperoncini and Artichokes

-Plus-

Choice of Three Passed Hors D'oeuvres

(Add An Additional Hors D'oeuvre for \$5.00 Per Person)

All Prices are Subject to 22% Service Charge and Prevailing Sales Tax
Facility Fee Additional

*One Vegetarian Option (Offered in Addition to Entrée Selections at no Additional Cost)

The Admiral's Continued

Salads

(Choice of One)

Baby Spinach, Pancetta, Hard-Boiled Egg
And Sweet Potato Hay
with Raspberry Vinaigrette

Sweet Stone Crabcake
on Fresh Corn and Red Pepper Salad

Arugula, Red Onion, Dried Cranberries,
Spiced Almonds, Feta Cheese
with Champagne Vinaigrette

Entrées

(Choice of Two)

All Entrée Selections Are Served with:

Fresh Seasonal Vegetables - Fresh Rolls And Butter - Coffee and Iced Tea

Grilled New York and Scampi Prawns
Served with Roasted Fingerling Potatoes

Rack of Lamb
with Whole Grain Mustard Demi
Served with Garlic Mashed Potatoes

Filet Mignon with Béarnaise Sauce
Served with Garlic Mashed Potatoes

Wild Mushroom Risotto*
Mushroom Risotto Prepared with a Porcini Wild
Mushroom Broth, Fried Shallots and Fresh Local
Arugula

Maple Leaf Duck Breast
with Pomegranate Glaze, Yellow Pepper Coulis,
Served with Duck Confit Potato Croquettes

Lentil Bolognese*
with Tagliatelle and Parmesan Cheese

Striped Sea Bass
with Lemon-Caper Butter Sauce
Served with Jasmine Rice

Grilled Portabello Steak*
with Cilantro Rice, Roasted Cipollini Onions,
Corn and Pickled Fresno Chiles

(Add An Additional Entrée for \$8.00 per person)

All prices are subject to 22% Service Charge and Prevailing Sales Tax
Facility Fee Additional

*One Vegetarian Option (Offered in Addition to Entrée Selections at no Additional Cost)

Prices Listed are Per Dozen

Poultry and Pork

Cucumber Waldorf Endive Shredded Chicken, Walnuts, Grapes, and Lemon - \$32
Kalamata Chicken Skewers with Lemon Aioli - \$34 Per Dozen
Chicken Sate with Peanut Sauce - \$33 Per Dozen
Mini Pulled Pork Sliders - \$38 Per Dozen
Fresh Mozzarella Wrapped with Prosciutto - \$34 Per Dozen
Prosciutto and Fig Jam Crostini with Bleu Cheese - \$34 Per Dozen

Beef and Lamb

Filet Mignon on Crostini with Whole Grain Mustard and Sofrito - \$47 Per Dozen
House Made Meatballs with a Tangy Barbecue Sauce or Marinara Sauce - \$30 Per Dozen
Lollipop Lamb Chops - \$50 Per Dozen

Seafood

Cucumber Canapés with Herbed Cream Cheese and Shrimp - \$28 Per Dozen
Ahi Tartare on Fried Won Ton with Wasabi Soy Dollop - \$36 Per Dozen
Large Prawns on Ice - \$44 Per Dozen
Smoked Salmon on Crostini, with Capers, Herbed Cream Cheese and Red Onion - \$42
Bacon Wrapped Scallops - \$42 Per Dozen
Sweet Stone Crab Cakes with Remoulade Sauce - \$44 Per Dozen
Coconut Prawns with a Sweet and Spicy Asian Sauce - \$40 Per Dozen
Asian Mushroom Caps Stuffed with Shrimp and Served with Ponzu Sauce - \$36

Vegetarian

Classic Deviled Eggs with Smoked Paprika - \$30 Per Dozen
Fresh Tomato Bruschetta with Basil, Olive Oil and Garlic - \$34 Per Dozen
Portobello Mushroom Bruschetta - \$34 Per Dozen
Vegetable Lumpia with Cilantro Sauce - \$30 Per Dozen
Caramelized Onions with Roasted Red Pepper and Goat Cheese on Puffed Pastry - \$38
Polenta Fries with a Tomato Chutney Sauce - \$32 Per Dozen

Bar and Beverage

Beverage Price List

Cocktails	\$10 - \$16
Domestic/Premium/Imported Beer	\$7 - \$9
House/Premium Wine by the Glass	\$12 - \$16
Soft Drinks / Bottled Water	\$4

We offer a variety of Welcome and Specialty Cocktails, please ask your Event Coordinator for more information.

Hosting Options

Unlimited Deluxe Drink Package

Old Forester, Dewar's, Tito's, Bombay Dry, Plantation 3 Star, Korbel, Captain Morgan, Olmeca Altos Tequila
Includes a Selection of House Beer, Wine and Sodas

\$23 per person for One Hour
\$35 per person for Two Hours
\$39 per person for Three Hours
\$45 per person for Four Hours

Unlimited Premium Drink Package

Maker's Mark, JW Black Label, Bombay Sapphire, Grey Goose, Plantation 3 Star, Patron Silver
Includes a Selection of House Beer, Wine and Sodas

\$25 per person for One Hour
\$40 per person for Two Hours
\$45 per person for Three Hours
\$50 per person for Three Hours

Beer, Wine and Soda Package

Includes a Selection of Imported and Domestic Beers, House and Premium Wines

\$20 per person for One Hour
\$30 per person for Two Hours
\$35 per person for Three Hours
\$40 per person for Four Hours

We also offer a fine selection of Bottled Wines, Wine List Available Upon Request

Labor Options

Beer, Wine & Soda Station

Attendant Set up Free of \$30 Per Station
An Attendant Labor Fee Will Apply
\$35 Per Hour with a Minimum of Two Hours

Full Bar

Bartender Set up Free of \$50 Per Bar
An Attendant Labor Fee Will Apply
\$60 Per Hour with a Minimum of Two Hours

Cocktail Server

A Dedicated Cocktail Server \$35 Per Hour with a Two Hour Minimum
Corkage Available at \$28.00 Per 750ml Bottle

All Prices Are Subject to 22% Service Charge and Prevailing Sales Tax

Rental Items

Items Available Ala Carte:

Elegant Chair Covers with your Choice of Sash Color - \$8

Floor Length Poly Cotton Linens/Table Overlays - Starting at \$35 Each

Poly Cotton Napkins - Starting at \$2.50 Each

Table Runners - Starting at \$35

Custom Designed Floral Centerpieces -
Florist's Choice of Flower, your Choice of Color - \$100

Grooms Dressing Room - \$175

Fresh Floral Arch Swag - Florist's Choice of Flowers,
your Choice of Color - \$400

Reception Chargers - Silver or Gold - \$3 Each

Champagne/Cider Toast - \$6.00 Per Person

White, Black, Walnut or Natural Wood Folding Chairs - \$8

Gold, Silver, Mahogany or Natural Chiavari Chairs - \$10.50 each

Dance Floor - 144 sq ft - \$250 (Additional \$15 for Each 9 sq ft area)

PA System with Wireless Mic - \$175

LCD Projector - \$150

Elopement Package

Starting at \$1,500.00*

Elopement Package Includes:

A River View Ceremony

A Uniformed Captain to Officiate your Ceremony

White Silk Flowers

An Experienced Wedding Planner to
Coordinate the Ceremony

River View Stateroom for One Night
Including Breakfast for Two the
Following Morning

Dinner for Two in our Award Winning
Pilothouse Restaurant with a Pre-fixed Menu
Designed Just For You, Including a Specialty
Dessert.

Bottle of Chilled House Champagne

*Price Excludes Tax and Service Charge

*Add Captain's Quarters for an Additional \$450.00