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# Weddings

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*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

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1000 FRONT STREET, SACRAMENTO, CA 95814 - (916) 444-8052 - DELTAKING.COM

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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

White Aisle Runner or Red Carpet

Bridal Dressing Room

60-Minute Rehearsal

(Timing to be Coordinated with your Wedding Event Planner)

<i>Ceremony Fees</i>	<i>Monday through Thursday</i>	<i>Friday, Saturday AM and Sunday</i>	<i>Saturday PM</i>	<i>Number of Guests</i>
<i>Landing</i>	\$1,000	\$1,250	\$1,400	
<i>Yosemite</i>	\$550	\$750	\$800	
<i>Theat</i>	\$550	\$750	\$800	
<i>Jenny Lind</i>	\$550	\$550	\$600	
<i>Fort Sutter Deck</i>	\$550	\$550	\$600	

# 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 (Through Arrival of Bridal Party at Reception and Coordination with the Banquet Manager)

<i>Reception Fees</i>	<i>Monday through Thursday</i>	<i>Friday, Saturday AM and Sunday</i>	<i>Saturday PM</i>	<i>Number of Guests</i>
<i>Landing</i>	\$1,500	\$2,000	\$2,000	
<i>Paddlewheel</i>	\$1,250	\$1,750	\$2,000	
<i>Capital City Room</i>	\$500	\$750	\$1,200	
<i>Yosemite</i>	\$500	\$750	\$800	
<i>Jenny Lind</i>	\$250	\$400	\$600	
<i>Fort Sutter</i>	\$300	\$400	\$600	

<i>Ceremony and Reception Packages</i>	<i>Monday through Thursday</i>	<i>Friday, Saturday AM and Sunday</i>	<i>Saturday PM</i>	<i>Number of Guests</i>
<i>Landing Tableside</i>	\$1,450	\$2,000	\$2,000	
<i>Landing Package</i> <i>(Ceremony on Landing, Champagne Hour in Yosemite, Return to Landing for Reception)</i>	\$2,750	\$3,400	\$3,400	
<i>Paddlewheel Tableside</i>	\$1450	\$2000	\$2000	
<i>Capital City Package</i>	\$950	\$1500	\$1500	
<i>Fort Sutter Package</i> <i>(Ceremony on Fort Sutter Deck, Reception in Fort Sutter Room)</i>	\$750	\$1000	\$1000	

# The Captain's Reception

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STARTING AT \$65.00 PER PERSON

**INCLUDES:**

Selection of House Linens with a Variety  
of Napkin Colors and Folds  
Hors D'oeuvres  
Choice of Buffet or Plated Meal  
Fresh Seasonal Vegetables  
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**

*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% Gratuity 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

STARTING AT \$80.00 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

Hors D'oeuvres

Choice of Buffet or Plated Meal

Fresh Seasonal Vegetables

Fresh Rolls And Butter

Coffee and Iced Tea Station

Dessert Station

## 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% Gratuity and Prevailing Sales Tax*

*Facility Fee Additional*

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

# The Admiral's Reception

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STARTING AT \$125.00 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

## 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% Gratuity and Prevailing Sales Tax  
Facility Fee Additional*

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

Admiral's

# The Admiral's Reception Continued

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## 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,  
MACADAMIA NUTS, FETA CHEESE  
with Champagne Vinaigrette

## ENTRÉES

*(Choice of Two)*

*All Entrées are Served with Fresh Seasonal Vegetables*

GRILLED NEW YORK AND SCAMPI PRAWNS  
Served with Roasted Fingerling Potatoes

FILET MIGNON WITH BÉARNAISE SAUCE  
Served with Garlic Mashed Potatoes

MAPLE LEAF DUCK BREAST  
with Pomegranate Glaze, Yellow Pepper Coulis,  
Served with Duck Confit Potato Croquettes

STRIPED SEA BASS  
with Lemon-Caper Butter Sauce  
Served with Jasmine Rice

RACK OF LAMB  
with Whole Grain Mustard Demi  
Served with Garlic Mashed Potatoes

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

LENTIL BOLOGNESE\*  
with Tagliatelle and Parmesan Cheese

GRILLED PORTABELLO STEAK\*  
with Cilantro Rice, Roasted Cipollini Onions, Corn  
and Pickled Fresno Chiles

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

*All Entrée Selections Are Served with:*

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

*All prices are subject to 22% Gratuity and Prevailing Sales Tax  
Facility Fee Additional*

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

# Hors D'oeuvres

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## POULTRY AND PORK

- Cucumber Waldorf Endive Shredded Chicken, Walnuts, Grapes, and Lemon - \$30 Per Dozen*
- Kalamata Chicken Skewers with Lemon Aioli - \$32 Per Dozen*
- Chicken Sate with Peanut Sauce - \$33 Per Dozen*
- Mini Pulled Pork Sliders - \$36 Per Dozen*
- Fresh Mozzarella Wrapped with Prosciutto - \$33 Per Dozen*
- Prosciutto and Fig Jam Crostini with Bleu Cheese - \$32 Per Dozen*
- Pork Rilette with Cornichon on Crostini - \$32 Per Dozen*
- Mediterranean Chicken Meatballs with Cilantro Pesto - \$28 Per Dozen*

## BEEF AND LAMB

- Filet Mignon on Crostini with Whole Grain Mustard and Sofrito - \$45 Per Dozen*
- Beef Wellington Beef and Mushroom Duxelle Wrapped in a Puff Pastry - \$38 Per Dozen*
- House Made Meatballs with a Tangy Barbecue Sauce or Marinara Sauce - \$28 Per Dozen*
- Lollipop Lamb Chops - \$45 Per Dozen*

## SEAFOOD

- Cucumber Canapés with Herbed Cream Cheese and Shrimp - \$26 Per Dozen*
- Ahi Tartare on Fried Won Ton with Wasabi Soy Dollop - \$30 Per Dozen*
- Large Prawns on Ice - \$40 Per Dozen*
- Smoked Salmon on Crostini, with Capers, Herbed Cream Cheese and Red Onion - \$38 Per Dozen*
- Bacon Wrapped Scallops - \$38 Per Dozen*
- Sweet Stone Crab Cakes with Remoulade Sauce - \$40 Per Dozen*
- Coconut Prawns with a Sweet and Spicy Asian Sauce - \$38 Per Dozen*
- Asian Mushroom Caps Stuffed with Shrimp and Served with Ponzu Sauce - \$34 Per Dozen*

## VEGETARIAN

- Chilled Gazpacho Spicy Tomato Shooters - \$38 Per Dozen*
- Classic Deviled Eggs with Smoked Paprika - \$28 Per Dozen*
- Fresh Tomato Bruschetta with Basil, Olive Oil and Garlic - \$32 Per Dozen*
- Portobello Mushroom Bruschetta - \$31 Per Dozen*
- Vegetable Lumpia with Cilantro Sauce - \$30 Per Dozen*
- Caramelized Onions with Roasted Red Pepper and Goat Cheese on Puffed Pastry - \$34 Per Dozen*
- Crispy Asparagus in Phyllo - \$31 Per Dozen*
- Polenta Fries with a Tomato Chutney Sauce - \$30 Per Dozen*



# Bar and Beverage List

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Cocktails (*Deluxe Brands*) \$7.75  
Cocktails (*Premium Brands*) \$8 - \$9  
Domestic Bottled Beer \$5  
Imported Bottled Beer \$6  
Wine (*House Select*) \$7  
Wine (*Premium*) As Quoted  
Soft Drinks / San Pellegrino Water \$3.25  
Cordials, Cognacs and  
Non-Alcoholic Beers Are Available  
Prices As Quoted

## HOSTING OPTIONS

### UNLIMITED DELUXE DRINK PACKAGE

Ancient Age, Dewars, Skyy, Bombay, Bacardi, Cuervo  
Gold, Korbel, Malibu, Captain Morgan, Midori

\$17 per person for One Hour  
\$27 per person for Two Hours  
\$32 per person for Three Hours

### UNLIMITED PREMIUM DRINK PACKAGE

Deluxe Liquors plus Jack Daniels, Chevis Regal,  
Stolichnaya, Bombay Sapphire, Hornitos Reposado

\$19 per person for One Hour  
\$29 per person for Two Hours  
\$34 per person for Three Hours

*We Also Offer a Fine Selection of Bottled Wines, Wine List Available Upon Request*

## LABOR OPTIONS

### BEER, WINE, & SODA STATION

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

### FULL BAR

Bartender Set up Fee of \$50 Per Bar  
An Additional Labor Fee Will Apply  
\$50 Per Hour with a Minimum of Three Hours

### COCKTAIL SERVER

A Dedicated Cocktail Server \$25 Per Hour With a Two Hour Minimum  
The Royal Wedding Includes Four Hours of Bar Service With a One Hour Hosted Deluxe Bar  
Corkage Available at \$15.00 Per 750ml Bottle

*All Prices Are Subject to 22% Gratuity and Prevailing Sales Tax*

# *Additional Rental Items*

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## ITEMS AVAILABLE ALA CARTE:

DJ Services (4 Hours) - \$1500

Elegant Chair Covers with your Choice of Sash Color - \$7.50

Floor Length Poly Cotton Linens/Table Overlays - Starting at \$30 Each

Poly Cotton Napkins - Starting at \$2.00 Each

Table Runners - Starting at \$25

Custom Designed Floral Centerpieces -  
Florist's Choice of Flower, your Choice of Color - \$85

Grooms Dressing Room - \$175

Fresh Floral Arch Swag - Florist's Choice of Flowers,  
your Choice of Color - \$300

Reception Chargers - Silver or Gold - \$2.50 Each

Champagne/Cider Toast - \$6.00 Per Person

Custom Designed Wedding Cake & Anniversary Cake - \$8.00 Per Person

White, Black, Walnut or Natural Wood Folding Chairs - \$7.50

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