



CHANNEL ISLANDS HARBOR

805-290-5370 boatcruiseplanner@gmail.com www.scarlettbelle.com

WEDDINGS * CORPORATE EVENTS * PRIVATE PARTIES

Celebrate a life and Share Memories

Package

Two hour cruise burial and shared memories as you cruise along the scenic Channel Islands Harbor Burial then in harbor cruise throughout the Harbor. Includes Captain, crew, fuel, docking, and insurance

Menu

Served buffet style with_choice of entrée, salad, two sides, rolls, and Tables, chairs, china, silverware, stemware, and plates are included, along with crew to set/clean up

Linens

white linen tablecloths and napkins, Your welcome to bring flowers centerpieces

Beverage Bar

Bartender for open bar with alcohol, sodas and coffee service

Memory table to share loved ones life's spent with friends and family, welcome to bring pictures and keepsakes to share





~PACKAGE ~

Prices includes out the door package with tax and service for up to 30 people listed Below/ Max guest count can be up to 150 Any Day of the week \$4,500 Add \$85++ for more guests up to max guests 150 time frames can be scheduled any time between 9:00am-9:00pm \$2000 deposit is required for Booking Date Final guest count would be due 15 days before . Intimate Parties 15 or less guests to included upgrades at no charge or we offer a smaller boat for up to 6 people for \$1250 Please call us at 805-290-5370 for more details.

Menu Included

Elegant Buffet Menu in Silver Chafers

Entree: Choice of One Chicken Provincial Sliced Baron of Beef Chicken Marsala Kailua Pork Chicken Piccata Mango Chicken Grilled Cajun Chicken Blackened Tilapia Spicy Citrus Chicken Jambalaya Fajitas

Topped with artichoke hearts, fresh tomato, basil and black olive in a cream sauce Marinated in our special blend of spices and served in its own juices Rich Marsala wine sauce Slow cooked and is moist and flavorful With lemon sauce, mushrooms, and capers Topped with colorful citrus mango salsa With our fiery blend of Cajun seasonings, topped with roasted peppers Aged Balsamic Vinegar and Roasted Shallot Reduction Whole chicken pieces marinated in Southwestern spices and fresh lime juice Traditional Cajun dish served with Andouille sausage Beef or Chicken grilled to perfection

* Second entrée add \$8 per person

Menu continued

Elegant Buffet Menu in Silver Chafers

Vegetarian Entrees:

Penne Mozzarella Pasta Porcini Pasta Puttanesca Pasta with fresh tomato and basil in a light tomato-cream sauce Pasta with wild mushrooms in a rich herb cream sauce Penne pasta in a spicy tomato and caper sauce (vegan)

Salads: Choice of One

Tossed Garden Salad: Crisp romaine lettuce with ripe Roma tomato, sliced cucumber, red cabbage, black olives, with creamy herb dressing and Italian Vinaigrette dressing

Classic Caesar: Hearts of romaine lettuce with homemade garlic croutons and topped with freshly shaved Parmesan cheese

Mixed Baby Lettuces: With candied walnuts, tomato, crumbled Gorgonzola and balsamic dressing

Baby Spinach Salad: With applewood smoked bacon and sliced boiled ranch eggs



Accoutrements: Choice of Two

Roasted Red Bud Potatoes with Rosemary and Garlic

Garlic Mashed Potatoes

Creamy Mashed Potatoes with Gravy

Lo Carb Cauliflower Mashed Potatoes

Au Gratin Potatoes

Seasoned Long Grain Wild Rice Medley

Mesquite Grilled Vegetables

Freshly Steamed Vegetables

Slim Green Beans with sliced almonds

Rolls and Butter Included

Reception Set Up Inclusions:

Free text and email meetings

Dining Tables that Seat up to 8 Guests with Chiavari Chairs

white linen tablecloths and napkins set up for you

Glassware, Flatware and China

Dance Floor with colored lights and strobes

Free Parking

On Board meetings , coordination and or planning services additional \$50 per hour Floral Decorations and Décor are the Responsibility of the Client to Provide. Set up is available one and half hour before start time. More set up time is available for additional fee.

