

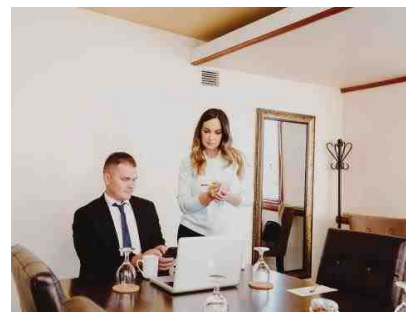
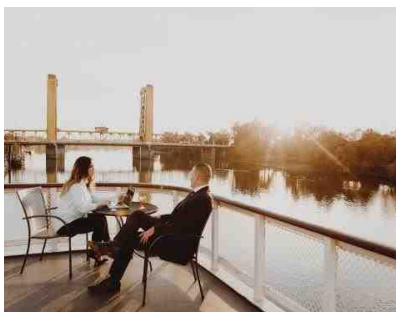


1000 Front Street, Sacramento, CA 95814 - (916) 444-8052 - deltaking.com

The Delta King Hotel in Old Sacramento is a unique Sacramento treasure. Today it is a beautiful riverboat hotel with modern lodging amenities, two outstanding restaurants offering casual and upscale dining, and unique event spaces.



Rooms	Square Feet	Banquet (rounds)	Theater	U-Shape	Hollow Square	Classroom	Conference	Cocktail Reception
Mark Twain	2400	160	200	45	60	110	45	200
Paddlewheel	2200	100	130			70		200
Capital City (CCR)	1002	50	40					80
Jenny Lind	609	24	30		12	12	16	30
Yosemite	1006	60	65	30		32	32	80
Yosemite/Jenny Lind	1609	80	90	30	18	46	48	100
Chrysopolis	300	10					10	
Fort Sutter	300	24					14	30-40
The Landing	2400	140	200				40	150
Theater	1400		110			110		



Plated Dinner

DINNER ENTRÉES

All Entrées Include Mixed Greens with Champagne Vinaigrette Dressing,
Rolls and Butter, Fresh Seasonal Vegetables

Coffee, Tea, and Dessert

(Choice of Two Entrées, the Higher Price Prevails for all Meals)

All beef cooked medium unless otherwise requested

Wild Mushroom Risotto \$35*

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

Broiled Salmon \$40

Fresh Salmon Served with Whole Grain Mustard,
Beurre Blanc and Jasmine Rice Pilaf

Grilled Chicken Breast \$40 Tender Chicken Breast
Grilled in a Light Mushroom Sherry Sauce and Jasmine
Rice Pilaf

Grilled Pork Chop \$45

Cider Brined with a Chipotle
Maple Glaze and Mashed Potatoes

Sautéed Prawns Provencale \$35

Five Prawns Sautéed in White Wine, Tomato and
Basil, Served with Jasmine Rice Pilaf

Roasted Half Chicken \$43

Zatar Rub Marinade, Couscous
with a Lemon Vinaigrette Sauce

New York Steak \$47

Charbroiled New York Steak with a Roasted
Shallot Demi-Glace and Roasted Potatoes

Striped Sea Bass \$46

Lemon Caper Butter Sauce
and Jasmine Rice Pilaf

Braised Short Ribs \$43

Served with Mashed Potatoes, Au Jus
and Gremolata

Filet Mignon \$55

7 oz. Filet served with an Au Poivre
Demi-Glace and Garlic Mashed Potatoes

Surf & Turf \$65

6 oz. Petit Filet with Béarnaise Sauce, Three
Grilled Prawns and Jasmine Rice Pilaf

Dinner Desserts

(Please Select one of the Following)

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheesecake

Tiramisu

Sprinkle Cake

*GLUTEN FREE

22% service charge and sales tax to be added

Dinner Buffets

Dinner Buffets

All Dinner Buffets Includes Bread and Butter, Coffee, Tea and Dessert

All Buffets are Pre-portioned for the Number of Guests Expected

Riverboat Gambler Buffet

(Minimum of 25 Guests)

Buffet Includes Bread & Butter, Seasonal Vegetables, Coffee, Tea and Dessert

Choice of Mashed Potatoes or Jasmine Rice

Salads

(Please Select Three of the Following)

Greek Salad

Caesar Salad

Antipasto Platter

Grilled Vegetable Platter

Fresh Seasonal Fruit Salad

California Green Salad with

House Vinaigrette Dressing

Entrée Selections

(Please Select Two or Three of the Following)

Roasted Tri-Tip

Rigatoni with a House-Made Marinara Sauce

Grilled Pork Loin with Apple Rum Reduction

Grilled Chicken with Champagne Mushroom Sauce

Grilled Salmon with a Lemon Caper Beurre Blanc Sauce

Two Entrées \$47 // Three Entrées \$53

Western Dinner Buffet

(Minimum of 25 Guests)

Buffet Includes Bread & Butter, Coffee, Tea and Dessert. Mixed Greens Salad with Thousand Island or Ranch

Dressing, Baked Beans, Potato Salad, Corn on the Cob

Entrée Selections

(Please Select Two of the Following)

Baby Back Ribs

Tri Tip

BBQ Chicken Breasts

Grilled Salmon

Dinner Buffet Desserts

(Please Select One of the

Following

Assorted Cookies

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheesecake

Tiramisu

Sprinkle Cake

Two Entrées \$52



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Dinner Buffets continued

The Admiral's Dinner Buffet

(Minimum 25 Guests)

Buffet Includes Bread and Butter, Coffee, Tea, and Dessert, Caesar Salad, Champagne Vinaigrette Salad, Garlic Mashed Potatoes, Fresh Seasonal Vegetables

Entrée Selection

(Please Select Two of the Following)

Carved Prime Rib with Creamed Horseradish

(Carver fee \$125)

Salmon with a Lemon Dill Sauce*

Glazed Ham with a Pomegranate Molasses Glaze*

Maple Glazed Pork Loin

Dinner Buffet Desserts

(Please Select One of the Following)

Chocolate Mousse Cake Strawberry

Shortcake Caramel Cheesecake

Tiramisu

Sprinkle Cake

Two Entrées \$70



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Display Items

Trays and Platters

(Trays Serve Appetizer Size Portions for 20 to 25 People)

Vegetable Crudités \$95

Fresh Seasonal Vegetables with Dipping Sauce

Grilled Vegetable Platter \$125

Fire Roasted Mushrooms with Balsamic Marinated Zucchini, Yellow Squash, Eggplant and Red Peppers

Array of Fresh Seasonal Fruit \$140

Grapes, Berries, Melons, and Pineapple

Deluxe Cheese Board \$220

Assorted Imported and Domestic Cheeses: Goat, Brie, Bleu, Cheddar, Gouda, Jack and Wild Honey with Toasted Nuts, Crackers and Fresh Fruit Decoration

Antipasto Platter \$200

Imported Prosciutto Di Parma, Salami and Mortadela with Olives, Pepperoncini and Artichoke Hearts

Carving Stations

Carving Fee - \$125

Served with 50 Silver Dollar Rolls and Assorted Condiments

Slow Roasted Prime Rib \$500

(Will Serve up to 50 People)
with Creamed Horseradish

Whole Roasted Ham \$400

(Will Serve up to 50 People)
with Pomegranate Molasses Glaze, Dijon, and Whole Grain Mustards

Roasted Turkey \$400

(Will Serve up to 50 People)
with Cranberry Sauce

Dessert Bar-Prices May Vary Based on Selections

Seasonal Assorted Mini Desserts – Ask your Catering and Sales Manager for Our Selections

*GLUTEN FREE

22% service charge and sales tax to be added

Hors D'oeuvres

Poultry and Pork

- Cucumber Waldorf Endive Shredded Chicken, Walnuts, Grapes, and Lemon - \$32
- Per Dozen 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

- Ahi Tartare on Fried Won Ton with Wasabi Soy Dollop - \$36 Per Dozen
- Smoked Salmon on Crostini, with Capers, Herbed Cream Cheese and Red Onion - \$42 Per Dozen
- 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 Per Dozen

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, Roasted Red Pepper, Goat Cheese on Puffed Pastry - \$38 Per Dozen

Hors D'oeuvres Only Events Minimum of \$35 per person before 2 pm
Hors D'oeuvres Only Events Minimum of \$45 per person after 2 pm
Minimum of Three Dozen

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Refreshments and Snacks

Freshly Brewed Coffee Regular or Decaf, Tea \$55 Per Gallon

Freshly Brewed Coffee Regular or Decaf, Tea \$28 Per Carafe

Assorted Juices: Orange, Apple, Cranberry \$3.75 Each

Lemonade (64 oz) \$25 Per Pitcher

Iced Tea (64 oz) \$25 Per Pitcher

Assorted Sodas / Fruit Punch / Lemonade \$3.75 Each

Chocolate Fudge Brownies with Chocolate Chunks \$28 Per Dozen

Assorted Cookies \$28 Per Dozen

Chocolate Dipped Strawberries (Seasonal) (4 Dozen Minimum) \$44 Per Dozen

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Bar and Beverage List



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

Hosted Bar Options

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) 1 hour
\$35 (Per Person) 2 hours
\$39 (Per Person) 3 hours
\$45 (Per Person) 4 hours

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) 1 hour
\$40 (Per Person) 2 hours
\$45 (Per Person) 3 hours
\$50 (Per Person) 4 hours

Beer, Wine, and Soda Package
Includes a Selection of Imported and Domestic
Beers, House and Premium Wines

\$20 (Per Person) 1 hour
\$30 (Per Person) 2 hours
\$35 (Per Person) 3 hours
\$40 (Per Person) 4 hours

Labor Charges

Full Bar Bartender Set up Fee of \$50 Per Bar
An Additional Labor Fee Will Apply
\$60 Per Hour with a Three Hour Minimum

Beer, Wine, and Soda Station
Attendant Set up Fee of \$30 Per Station
An Attendant Labor Fee Will Apply
\$35 Per Hour with a Two Hour Minimum

Cocktail Server
Dedicated Cocktail Server
Two Hour Minimum \$35 Per Hour
Corkage Available at \$28 Per 750ml Bottle

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Additional Rental Items

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 - \$100 Each

Florist's Choice of Flowers, your choice of Color

Dinner Chargers - Silver or Gold - \$3 Each

Champagne/Cider Toast - \$6 Per Person

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

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

PA System with Wireless Microphone - \$175

LCD Projector - \$150

Lighting Package - \$100



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