

2825 Fifth Avenue
San Diego, CA 92103

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Open 7 days

7 Different Yachts, as well as a
Unique Historic Abbey

Dinner Parties to Accommodate
20 to 450 Guests

Cocktail Parties to Accommodate
20 to 650 Guests



- ◆ Supplier of the Year Award, *SD Chapter of Meeting Professionals International*
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- ◆ Richard Goben, San Diego Port Captain – Gold Key Award
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- ◆ Captain Rich Goben was the First Recipient Ever to Receive the Roger Murphy National Marine Safety Award
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- ◆ Supplier of the Year Award, *SD Chapter of Meeting Professionals International*

Hornblower Cruises & Events is the premier yacht charter and event company in California. As the market leader in each of our five ports, Hornblower has built its reputation over the past 25 years with meticulous attention to detail and a firm commitment to providing our guests with a truly memorable experience. In San Diego, our seven distinctive yachts, four star cuisine, gracious uniformed crew and award winning service combine to consistently deliver first class events. Hornblower offers a unique experience for any occasion; meetings, corporate events, sales retreats, board meetings, client entertaining, gala receptions, award ceremonies and much more.

Group Accommodations

- ◆ *Three hour minimum charges apply.*
- ◆ *Four-hour minimum on Saturday evenings and some holidays.*
- ◆ *Special rates apply for certain holidays and special events.*



Renown

- ◆ **Cocktail Capacity:** 50 Guests
- ◆ **Dining Capacity:** 40 Guests
- ◆ **Hourly Rate***
 - ◆ \$725 – Midweek / \$825 – Weekend
- ◆ **Length:** 72 Feet

The Renown is a classic 1940 Trumpy motor yacht. Her main salon has a solid teak bar and natural wood paneling. Guests aboard *Renown* enjoy the dining deck, a private stateroom, panoramic views and a generous open-air bow.



Newport Hornblower

- ◆ **Cocktail Capacity:** 100 Guests
- ◆ **Dining Capacity:** 80 Guests
- ◆ **Hourly Rate***
 - ◆ \$1,050 – Midweek / \$1,150 – Weekend
- ◆ **Length:** 85 Feet

Newport Hornblower has a modern interior design with sophisticated earth tones that creates a contemporary and comfortable dining experience. The natural maple wood dining tables and beautiful textured fabric banquettes create a warm, inviting atmosphere. Modern chrome lighting, neutral wall coverings and neoteric platinum chairs accent the clean lines aboard *Newport Hornblower*.

Group Accommodations

- ◆ Three hour minimum charges apply.
- ◆ Four-hour minimum on Saturday evenings and some holidays.
- ◆ Special rates apply for certain holidays and special events.



Emerald Hornblower

- ◆ **Cocktail Capacity:** 120 Guests
- ◆ **Dining Capacity:** 90 Guests
- ◆ **Hourly Rate***
 - ◆ \$1,375 – Midweek / \$1,475 – Weekend
- ◆ **Length:** 85 Feet

Emerald Hornblower creates a dramatic and alluring atmosphere with her soothing green interiors. This yacht features two decks, one with a spacious main dining salon, panoramic windows and a stunning bar. The second deck features a plush and modern lounge for guests and convertible roof for dancing under the stars or basking in the sun.



High Spirits

- ◆ **Cocktail Capacity:** 150 Guests
- ◆ **Dining Capacity:** 150 Guests
- ◆ **Hourly Rate***
 - ◆ \$1,600 – Midweek / \$1,700 – Weekend
- ◆ **Length:** 112 Feet

High Spirits is a beautifully restored classic Trumpy motor yacht. Her elegant décor features mahogany paneling, a Chippendale-design dining table and beautiful crystal lighting fixtures. Her main salon includes a dance floor, antique piano, a full bar and stereo system. The upper deck offers a bar and dining room with breathtaking views.



Pacific Hornblower

- ◆ **Cocktail Capacity:** 180 Guests
- ◆ **Dining Capacity:** 160 Guests
- ◆ **Hourly Rate***
 - ◆ \$1,800 – Midweek / \$1,900 – Weekend
- ◆ **Length:** 105 Feet

Pacific Hornblower has timeless elegance. The two dining salons feature soothing décor and beautifully framed artwork. The two full bars and seating for up to 160 blend modernism with elegance to set a perfect backdrop for your event. The upper deck features a state-of-the-art convertible roof for open-air dining.



Group Accommodations

- ◆ Three hour minimum charges apply.
- ◆ Four-hour minimum on Saturday evenings and some holidays.
- ◆ Special rates apply for certain holidays and special events.



Lord Hornblower

- ◆ **Cocktail Capacity:** 700 Guests
- ◆ **Dining Capacity:** 500 Guests
- ◆ **Hourly Rate***
 - ◆ Entire Vessel
 - ◆ \$3,450 – Midweek / \$3,750 – Weekend
 - ◆ Main Deck
 - ◆ \$1,500 – Midweek / \$1,600 – Weekend
 - ◆ Clerestory Deck
 - ◆ \$1,500 – Midweek / \$1,600 – Weekend
 - ◆ Captain's Lounge
 - ◆ \$600 – Midweek / \$700 – Weekend
- ◆ **Length:** 151 Feet

Lord Hornblower, is a re-creation of a turn-of-the century coastal steamer, known for luxurious interiors and spacious salons. The recently remodeled and upgraded *Lord Hornblower* graciously accommodates your guests with three decks, four salons, three bars and two dance floors.



Inspiration Hornblower

- ◆ **Cocktail Capacity:** 1,000 Guests
- ◆ **Dining Capacity:** 1,000 Guests
- ◆ **Hourly Rate***
 - ◆ Please call for quote.
- ◆ **Length:** 222 Feet

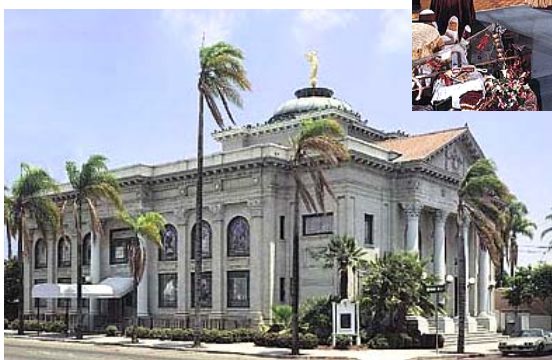
Inspiration Hornblower is the largest charter yacht in southern California with 28,000 square feet of event space. Two magnificent enclosed decks can comfortably accommodate 500 guests per deck. The impressive *Inspiration* is perfect for dinner galas, meetings, award ceremonies or team building events. The ship features an expansive sky deck rising 30 feet off the water providing 360 degree views of downtown San Diego, the Coronado Bay Bridge and the bay. Event possibilities are endless aboard the newest flagship in the San Diego fleet- *Inspiration Hornblower*.



The Abbey

- ◆ **Cocktail Capacity:** 500 Guests
- ◆ **Dining Capacity:** 400 Guests
- ◆ **Hourly Rate* (Four (4) Hour Minimum)**
 - ◆ \$550 – Midweek / \$750 – Weekend

The Abbey on Fifth Avenue dates back to 1910, and is the only Classic Revival structure still in existence in San Diego. *The Abbey* is the perfect venue for catered affairs including corporate dinners, banquets, meetings, weddings and receptions, luncheons, theme parties, casino nights, balls and association fundraisers, for up to 500 guests.



Group Menus

PACKAGED HORS D'OEUVRES

STARBOARD SELECTION

Displayed

Local and European Cheeses
with Assorted Crackers and Flatbreads

Warm Artichoke and Spinach Gratin
Rich and Easy, with Crisp Baguettes

Steward Passed Hors d'Oeuvres

Bacon Wrapped Scallops
Delicate Scallops kissed with Smokey Bacon

Beef and Portobello Brochettes
Caramelized on the Grill

Mushroom Asiago Crostini
Savory Mushrooms and Pungent Asiago on Crisp Crostini

Red Pepper and Kalamata Tartlets
Savory Bites of Sweet Roasted Peppers and Briny Olives in a Flaky Crust

4 Pieces Per Guest \$19.00

8 Pieces Per Guest \$25.00

PORTSIDE SELECTION

Displayed

Warm Baked Brie
Imported Brie, Tart-Sweet Apricots and Almonds, Wrapped in Puff Pastry and Baked until Luscious. Served with Crisp Flat Breads and Seasonal Fruit

Brandied Mushroom Soufflé
Savory and Light, Served Warm with Crisp Lavosh

Steward Passed Hors d'Oeuvres

Savory Sausage Skewers
with Roasted Garlic Cloves and Red Pepper Pesto

Thai Chicken Satay
Grilled Skewers of Tender Chicken with Savory Peanut Sauce

Classic Bruschetta
Fresh Roma Tomatoes, Basil and Garlic on Toasted Italian Bread

Dilled Salmon Crostini
with Crunchy Cucumber Slices

Crunchy Coconut Prawns
with Tropical Passion Fruit Dip

Poached Artichoke Hearts
with Tangy Goat Cheese and Lemon Aioli

6 Pieces Per Guest \$25.00

10 Pieces Per Guest \$30.00

*Service charge and sales tax not included
in beverage and menu prices.*

A LA CARTE HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES

(Minimum 30 Guests Required)

Warm Artichoke and Spinach Gratin \$6.50 Per Guest
with Assorted Crackers and Flatbreads

Garden Crudités \$6.50 Per Guest
with Fresh Herb Dip

Grilled Mediterranean Vegetable Display \$6.50 Per Piece
The Season's Best, Tossed with Herbs

Warm Brie Cheese En Croûte \$6.50 Per Guest
Imported Brie, Tart-Sweet Apricots and Almonds, Wrapped in Puff Pastry and Baked until Luscious. Served with Crisp Flat Breads and Seasonal Fruit

Artisan Cheese and Fruit \$7.50 Per Guest
Local and Imported Cheeses, Seasonal Fruit and Crisp Flatbreads

Cedar-Planked Pacific Salmon \$10.00 Per Guest
Kissed with Smoke and Served with Sweet Mango Relish

Grilled Beef Tenderloin \$19.00 Per Guest
Accented with Horseradish Cream

Spanish Tapas Platter \$13.00 Per Guest
Assorted Olives, Serrano Ham, Manchego Cheese, Spicy Sausage, Roasted Peppers and Toasted Baguettes

Chilled Prawns \$45.00 Per Dozen
with Mango Relish

STEWARD PASSED HORS D'OEUVRES

(Minimum Two (2) Dozen Pieces Per Item)

Classic Bruschetta \$4.00 Per Piece
Fresh Roma Tomatoes, Basil and Garlic on Toasted Italian Bread

Spanakopita \$4.00 Per Piece
Fresh Spinach and Feta Cheese in Flaky Phyllo Dough Pockets

Smoked Ham & Gruyère Tartlet \$4.00 Per Piece
with Sweet Caramelized Onions

Thai Chicken Satay \$4.50 Per Piece
Grilled Skewers of Tender Chicken with Savory Peanut Sauce

Smoky Chicken Quesadillas \$4.50 Per Piece
Cheesy and Crisp with Salsa Fresca

Bacon-Wrapped Scallop \$5.00 Per Piece
Delicate Scallops kissed with Smokey Bacon

Crispy Crab Cakes \$5.00 Per Piece
Bite-Size Cakes of Sweet Crab with Rémolade Sauce

Caviar Boats \$5.00 Per Piece
Tangy Crème Fraîche and Fine Caviar atop Roasted Red Potato Rafts

Ahi Tuna-Wasabi 5.00 Per Piece
Searched Sushi-Grade Tuna with Spicy Wasabi Cream on Won Ton Crisps

Crispy Coconut Prawns \$5.50 Per Piece
with Fruity Ginger-Passion Dip

Bacon Wrapped Shrimp \$6.00 Per Piece
Smokey Bacon, Sweet Shrimp and a Sprinkling of Queso Fresca

*Service charge and sales tax not included
in beverage and menu prices.*

Group Menus

PORTS OF CALL FOOD STATIONS

50 Guest Minimum.

Choose any Three (3) Stations - \$65.00, Includes Sweet Endings Station
Additions \$8.00 Per Guest to include Fisherman's Wharf Station.

NAPA VALLY \$22.00 PER GUEST

Warm Baked Brie

Imported Brie, Tart-Sweet Apricots and Almonds, Wrapped in Puff Pastry and Baked until Luscious. Served with Crisp Flat Breads and Seasonal Fruit

California Caprese Salad

Vine Ripe Tomatoes, Fresh Mozzarella,
Sweet Red Onions and Savory Pesto Vinaigrette

Balsamic Grilled Vegetables

The Season's Freshest Vegetables, Smoky from the Grill,
Tossed with Herbs, Olive Oil and Balsamic Vinegar

Exotic Mushroom Ragout

Sautéed with White Wine, Herbs, Garlic, and Cream,
Served with Toasted Baguettes

NORTHERN ITALIAN \$24.00 PER GUEST

Chopped Antipasti Salad – Shredded

Mozzarella, Genoa Salami, Black Olives, Lettuce, Tomatoes and Fresh Basil,
Tossed with Red Wine Vinaigrette

Chicken and Mushroom Penne –

Grilled Chicken Breast Tossed with Penne Pasta, Mushrooms, Roasted
Garlic and Fresh Peas with a Light Lemon Cream Sauce

Spicy Italian Sausage

Served with Sautéed Sweet Peppers, Fresh Oregano and Chopped Roma Tomatoes

Rustic Italian Breads

SUSHI STATION \$22.00 PER GUEST

Ichiban-Style Sushi

Featuring California Rolls, Philadelphia Rolls,
Rainbow Rolls, Spicy Tuna Rolls and Assorted Hand Rolled Sushi
with Wasabi, Pickled Ginger, Soy Sauce and Chop Sticks

**Service charge and sales tax not included
in beverage and menu prices.**

**OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.**

PORTS OF CALL FOOD STATIONS

50 Guest Minimum.

Choose any Three (3) Stations - \$65.00, Includes Sweet Endings Station
Additions \$8.00 Per Guest to include Fisherman's Wharf Station.

MEXICAN SEAFOOD STATION \$23.00 PER GUEST

Baja Rock Shrimp Ceviche

Spiked with Lime and Chiles, served with Crisp Tortilla Chips

South of the Border Crab Cocktail

Sweet Crab with a kick of Tomato, Lime and Cilantro, cooled by rich
Avocado and Sour Cream

Pacific Red Snapper Veracruzana

Fresh Red Snapper with a Piquant Sauce of Tomatoes, Chiles, Green Olives and
Garlic, served with Spanish Rice

PACIFIC RIM \$29.00 PER GUEST

Spicy Pad Thai

Rice Noodles, Shrimp, Vegetables and Chiles

Sesame-Orange Chicken Salad

Tender Chicken and Fresh Lettuce Tossed with Sweet Orange and Sesame Dressing

Savory Potstickers and Crispy Won Tons with Sweet and Sour Sauce

Hand-Rolled Sushi

A selection of Rolls with Wasabi, Pickled Ginger and Soy Sauce

FISHERMAN'S WHARF \$32.00 PER GUEST

Prawn Cocktail

Tender Prawns on a Bed of Crushed Ice with Classic Cocktail Sauce

Dungeness Crab Cakes

Crisp Little Cakes of California's Sweetest Crab with Creamy Rémoulade Sauce

Cedar-Planked Pacific Salmon

Redolent with Wood Smoke and Served with the House's Special Green Herb Sauce

Lobster Bisque

Delicate and Rich with a Hint of Cognac and Crisp Garlic Croutons

SWEET ENDINGS STATION \$20.00 PER GUEST

Fresh Strawberries with Chantilly Cream

The Best of the Season with Vanilla-Scented Whipped Cream

Decadent Chocolate Cake

Flourless and Rich with Cocoa

Cappuccino Praline Petite Fours

Tiny Coffee-Scented Cakes with Crunchy Praline

Profiteroles

Puffs of Cream-Filled Pastry Finished with Snowflakes of Powdered Sugar

Lemon Soufflés

Sweet, Tart and Light

**Service charge and sales tax not included
in beverage and menu prices.**

**OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.**

Group Menus

CALIFORNIA RECEPTION FOOD STATIONS

50 Guest Minimum.

Choose any Three (3) Stations - \$45.00, Includes Sweet Endings Station

PASTA STATION

Choose One (1) for \$11.00 or Two (2) for \$18.00

Penne Pasta with Oven-Roasted Tomatoes
Tossed with Garlic and Asiago Cheese

Cheese Tortellini
Creamy Four-Cheese Sauce Spiked with Chile Flakes

Assorted Italian Breads

CARVING STATIONS

Choose One (1) for \$13.00 or Two (2) for \$22.00

Red Chili-Rubbed Turkey Breast
*Juicy White Meat with a Kick of Heat,
Served with Sweet Orange and Dried Cranberry Relish*

Roasted New York Strip Steak
Juicy and Flavorful, Served with Creamy Horseradish Sauce

SALAD STATION

Choose One (1) for \$9.00 or Two (2) for \$15.00

Classic Caesar Salad
Tender Hearts of Romaine, Herbed Croutons and Shaved Parmesan Cheese

Baby Spinach and Gorgonzola Salad
with Golden Raisins, Crunchy Pine Nuts and Balsamic Vinaigrette

***Service charge and sales tax not included
in beverage and menu prices.***

***OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.***

CALIFORNIA RECEPTION FOOD STATIONS

50 Guest Minimum.

Choose any Three (3) Stations - \$45.00, Includes Sweet Endings Station

SOUTH OF THE BORDER STATION \$23.00 PER GUEST

Salsa Fresca and Salsa Verde
Fresh and Spicy Red and Green Salsas, with Tri-Colored Tortilla Chips

Chili-Lime Chicken
Grilled to Juicy Perfection with a Sprinkling of Cilantro

Spanish Rice & Beans
Hearty and Satisfying

Warm Flour and Corn Tortillas
Includes Pickled Jalapenos, Carrots and Sour Cream

CHEF'S DESSERT STATION \$13.00 PER GUEST

Chocolate-Dipped Strawberries
Dark Semi-Sweet Chocolate

Miniature Cookies and Brownies
Sweet Bite-Size Morsels

Spiced Carrot Cake
Moist Cake and Creamy Frosting

White Chocolate Raspberry Cheesecake
with Chunks of Rich Chocolate and Finished with Fresh Raspberries

***Service charge and sales tax not included
in beverage and menu prices.***

***OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.***

Group Menus

SEATED DINNERS

Menu Includes Freshly Baked Breads and Rolls, Coffee and Tea Service

**Duet of Entrees Available for \$6.00 More Per Person*

MARINA

\$40.00 PER GUEST*

SALAD

Classic Caesar Salad

Tender Hearts of Romaine, Herbed Croutons and Shaved Parmesan

ENTRÉE

Please Pre-Select Entrée from the Following:

Juicy Grilled Chicken Breast with Rosemary and Lemon

Southwestern-Style Orzo Pilaf with Sweet Corn and Red Bell Pepper

~or~

Grilled-Seared Flat Iron Steak

Rich Port Wine Demi-Glace, Sweet Caramelized Onions and Roasted Red Potatoes

ENTRÉE SERVED WITH

Mélange of Fresh Vegetables

Flash Sautéed until Tender-Crisp

DESSERT

Chocolate, Pear and Caramel Torte

Tender Pears, Rich Chocolate and Buttery Caramel

BREAKWATER

\$45.00 PER GUEST*

SALAD

Vineyard Salad

Baby Greens, Gorgonzola, Sweet Grapes, Candied Walnuts and Sherry Vinaigrette

ENTRÉE

Please Pre-Select Entrée from the Following:

Escalope of Salmon

Broiled and Drizzled with Tangy Lemon-Caper Butter

~or~

Filet Mignon

Grilled to Juicy Perfection, Enhanced with a Rich Zinfandel Reduction

ENTRÉE SERVED WITH

Red Potato Gratin

Tender Potatoes Blanketed in Cream and Gruyère and Baked until Bubbly

Almond Green Beans

Quick Sautéed then Tossed with Butter and Crunchy Toasted Almonds

DESSERT

Fresh Strawberry Torte

*Sweet Berries, Fluffy Whipped Cream and a Rich Genoise,
Garnished with a Fresh Berry Compote*

**Service charge and sales tax not included
in beverage and menu prices.**

**OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.**

SEATED DINNERS

Menu Includes Freshly Baked Breads and Rolls, Coffee and Tea Service

**Duet of Entrees Available for \$6.00 More Per Person*

STARLIGHT

\$52.00 PER GUEST*

SALAD

Mediterranean Salad

*Romaine and Radicchio Tossed with Roasted Peppers, Shaved Asiago and
Balsamic Vinaigrette*

ENTRÉE

Please Pre-Select Entrée from the Following:

Fennel-Scented Fillet of Sea Bass

Creamy Leek and White Wine Reduction

~or~

Succulent Grilled Rib Eye Steak

Earthy Crimini Mushroom Ragout

ENTRÉE SERVED WITH

Wild Rice Pilaf – Nutty and Complex

Herbed Baby Vegetables –The Season's Sweetest, Tossed with Butter

DESSERT

Deep, Dark Chocolate Sâcher Torte

Infused with Orange Essence

WATERWAY

\$59.00 PER GUEST

SALAD

Classic "Wedge" Salad

*Iceberg Lettuce Wedge, Crisp Bacon, Juicy Tomatoes, Red Onion &
Creamy Maytag Bleu Cheese Dressing*

ENTRÉE

Center-Cut Filet Mignon

Port Wine Reduction and Sweet Caramelized Onions

~and~

Jumbo Tiger Prawns

Sweet Roasted Garlic, Tomatoes and White Wine

ENTRÉE SERVED WITH

Roasted Fingerling Potatoes – Crisp and Buttery

Fresh Asparagus –Tender Spears Enlivened with a Hint of Lemon

DESSERT

Tiramisu

*Espresso-Soaked Ladyfinger Cookies,
Brushed with Cocoa, Rich Mascarpone Cream*

**Service charge and sales tax not included
in beverage and menu prices.**

**OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE. © 2009 Roussel Inc.**

Group Menus

SEATED DINNERS

Menu Includes Freshly Baked Breads and Rolls, Coffee and Tea Service

**Duet of Entrees Available for \$6.00 More Per Person*

EQUINOX MARKET PRICE

SALAD

Bittersweet Salad

Tender Butter Lettuce Tossed with Peppery Radicchio and Watercress, Crunchy Hearts of Palm and Walnut Vinaigrette

ENTRÉE

Sweet Lobster Tail *Broiled until Succulent, with Drawn Butter
~ and ~*

California Beef Wellington *Tender Filet Wrapped in Rich Pastry
with Savory Black Truffle-Scented Demi-Glacé*

ENTRÉE SERVED WITH

Yukon Gold Potatoes Soufflé – *Light, Puffy and Golden*

Haricot Vert *Slender Baby Green Beans, Lightly Steamed*

DESSERT

Chocolate Terrine

Layered with Creamy Dark Chocolate and Finished with Fresh Raspberries

SEATED APPETIZERS

Jumbo Prawn Shrimp Cocktail **\$10.00 Per Guest**
Sweet and Tender, with Classic Cocktail Sauce

Brandied Lobster Soufflé **\$16.00 Per Guest**
*Light in Texture, Rich on the Palate, Baked in a
Soufflé Cup with Sherry and Served with Crisp Buttered Crostini*

VEGETARIAN SUBSTITUTIONS

Choose One (1)

Portobello Mushroom Tower
*Smoky from the Grill, with Wilted Greens
and a Sauce of Roasted Sweet Red Peppers*

Four-Cheese Rigatoni
*Baked until Bubbly and Spiked with Vine Ripe Tomatoes
and Classic Basil Pesto*

Spicy Pad Thai-Style Noodles
Rice Noodles Tossed with Vegetables, Hot Chiles, Peanuts and Tofu

**Service charge and sales tax not included
in beverage and menu prices.**

**OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.**

BUFFET DINNERS

30 Guest Minimum

SOUTH OF THE BORDER BUFFET \$38.00 PER GUEST

Trio of Salsas

Pico de Gallo, Salsa Verde, and Mango-Cilantro
Served with Tri-Colored Tortilla Chips and House-Made Guacamole

Latin Caesar Salad

with Grated Manchego Cheese and Toasted Pepitas

Serrano Slaw

Crunchy Red Cabbage and Serrano Chile Vinaigrette

Sonora Style Beans

Smoky and Satisfying

Pasilla Chile Chicken with Rice

Savory Chicken and Rice with Flecked Dark Green Pasilla Chiles

Grilled Achiote Beef Fajitas

Hearty and Smoky, Served with Corn and Flour Tortillas

Caramel Cream Puffs, Churros, and Cinnamon Bizcochitos

LIGHTHOUSE BUFFET \$40.00 PER GUEST

CHOICE OF TWO ENTRÉES

Additional Entrée May be Added for \$6.00 Per Guest.

Carved New York Strip *with Horseradish Cream*

Lemon-Rosemary Chicken Breast

Grilled and Scented with Savory-Sweet Roasted Garlic

Market Fish with Roasted Tomatoes and Basil
In a Light Chardonnay Cream Sauce

ACCOMPANIED BY THE FOLLOWING

Fresh Seasonal Fruit Display

Romaine Hearts Salad *with Tomato and Cucumber
Herb Vinaigrette*

Tomato-Basil Penne *Tossed with Fresh Herbs and Garlic*

Roasted Vegetables and Shallots
Seasonal Vegetables Roasted until Tender and Caramelized

Wild Mushroom Pilaf *Earthy and Nutty*

Assorted Breads and Rolls *with Sweet Butter*

Fresh Seasonal Fruit Display

Chef's Selection of Desserts

**Service charge and sales tax not included
in beverage and menu prices.**

**OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.**

Group Menus

DINNER BUFFETS

All Buffets Require a 30 Guest Minimum

BLUE WATER BUFFET \$49.00 PER GUEST

CHOICE OF TWO ENTRÉES

Additional Entrée May be Added for \$6.00 Per Guest.

Grilled Salmon with Saffron Cream

On a Bed of Braised Leeks and Scallions

Mediterranean Chicken Breast

Grilled until Juicy,

with Spinach, Feta and Roasted Red Bell Pepper Sauce

Carved Prime Rib Au Jus

with Creamy Horseradish Cream

ACCOMPANIED BY THE FOLLOWING

California Green Salad

with Gorgonzola, Toasted Almonds, and Champagne Vinaigrette

Red Bliss Potatoes Au Gratin

Creamy, Cheesy and Satisfying

Sliced Seasonal Melon

with Aromatic Fresh Mint

Dilled Carrots and Zucchini

Tender, Crisp and Herby

Assorted Breads and Rolls

with Sweet Butter

Selection of Tortes, Cakes, Petit Fours and Truffles

*Service charge and sales tax not included
in beverage and menu prices.*

**OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.**

DINNER BUFFETS

All Buffets Require a 30 Guest Minimum

ADMIRAL'S BUFFET \$69.00 PER GUEST

Pan-Asian Pacific Dorado

Seared and Served with Wasabi Butter and Ginger-Soy Glaze

Roasted Beef Tenderloin

Carved to Order with Savory Roasted Garlic and Onion Confit

Grilled Oregano Chicken

Enlivened by Spicy Linguica and Rich Green Olives

Chilled Black Tiger Prawns and Alaskan King Crab Legs

On a Bed of Shaved Ice with Classic Cocktail Sauce

ACCOMPANIED BY THE FOLLOWING

Tuscan Grilled Vegetables

Seasonal Vegetables, Kissed by the Grill and Tossed with Italian Herbs

Harvest Salad

*Tender Baby Greens Tossed with Crisp Bacon, Apples,
Candied Walnuts, Bleu Cheese and Maple Vinaigrette*

Aromatic Saffron Rice Pilaf

with Golden Raisins and Crunchy Toasted Almonds

Tri-Colored Tortellini

Tossed with Fresh Peas and Parmesan Vodka Cream Sauce

Assorted Rolls

with Sweet Cream Butter

Build Your Own Cheesecake Dessert Bar:

*New York-Style Cheesecake, Assortment of Fresh Berries,
Warm Chocolate Sauce, Caramel and Freshly Whipped Cream*

*Service charge and sales tax not included
in beverage and menu prices.*

**OTHER MENUS AVAILABLE, PLEASE CONTACT FOR MORE INFORMATION.
MENU ITEMS & PRICING SUBJECT TO CHANGE.**

Group Menus

HOSTED BEVERAGE SERVICE OPTIONS

3-Hour Minimum on All Bar Packages
Prices are Listed as a Per Person Charge

TOP SHELF BAR

\$44.00 3 hrs ~ \$48.00 4 hrs ~ \$52.00 5 hrs

Includes all the Bars Below PLUS the Following Top Shelf Brands:

Grey Goose and Effen Vodkas, Bombay Sapphire Gin, Tanqueray 10 Gin, Patron Silver Tequila, Herradura Tequila, Glenlivet Single Malt Scotch, Cazadores Reposado Tequila, Maker's Mark, Woodford Reserve, Johnny Walker Black Label, Gentleman Jack, Crown Royal, Papi Chardonnay and Cabernet Sauvignon, Fat Tire Ale and Stella Artois Beer.
Also includes all After-Dinner Liqueurs.

PREMIUM BAR

\$34.00 3 hrs ~ \$36.00 4 hrs ~ \$38.00 5 hrs

Includes all the Bars Below PLUS the Following Premium Brands:

Finlandia Vodka, Bombay Gin, Captain Morgan Rum, Bacardi Rum and Flavored Rums, Pepe Lopez Gold Tequila, Dewar's Scotch, Jack Daniels, Southern Comfort, and Jameson Irish Whiskey.

STANDARD BAR

\$31.00 3 hrs ~ \$33.00 4 hrs ~ \$35.00 5 hrs

Soda and Juice Bar, House Wine, Beer, Vodka, Gin, Tequila, Rum, Bourbon, Whiskey, Scotch, & Brandy.

PREMIUM WINE AND BEER BAR

\$29.00 3 hrs ~ \$31.00 4 hrs ~ \$33.00 5 hrs

Soda and Juice Bar, Premium Chardonnay and Cabernet Sauvignon, Newcastle, Corona, Heineken and St. Pauli Girl Non-Alcoholic.

STANDARD WINE AND BEER BAR

\$26.00 3 hrs ~ \$28.00 4 hrs ~ \$30.00 5 hrs

Soda and Juice Bar, House Wine, & Beer

SODA AND JUICE BAR

\$12.00 3 hrs ~ \$13.00 4 hrs ~ \$14.00 5 hrs

Pepsi, Diet Pepsi, Sierra Mist, Fruit Juices, and Mineral Water

SERVICE CHARGE AND SALES TAX NOT INCLUDED
IN BEVERAGE AND MENU PRICES.

MENU ITEMS & PRICES SUBJECT TO CHANGE.

SPECIALTY BAR ADDITIONS

Add to Any Hosted Bar Except Soda & Juice Bar
Prices are Listed as a Per Person Charge

MARTINI BAR

\$11.00 3 hrs ~ \$12.00 4 hrs ~ \$13.00 5 hrs

This Classic Cocktail will Add a Touch of Elegance to Any Event.

Includes: Top Shelf Vodkas and Gins, Classic and Specialty Martinis, Cosmopolitans, Lemon Drops, and Comes Complete with Bar, Bartender, and Martini Glasses.

MARIACHI BAR

\$8.00 3 hrs ~ \$9.00 4 hrs ~ \$10.00 5 hrs

Ole! A Festive Complement to any Fiesta or South of the Border Event.

Includes: Top Shelf Tequilas, Sangria, Mexican Beer, and Margaritas.

CAPTAIN'S BEERS OF THE WORLD

\$7.00 3 hrs ~ \$8.00 4 hrs ~ \$9.00 5 hrs

Around the world complement to any event

Boddington's English Pale Ale (England), Stella Artois (Belgium), Beck's Pilsner (Germany), Kirin (Japan), Grolsch Lager (Holland), Tennent's Lager (Scotland), Budweiser / Bud Light (USA)

AFTER-DINNER LIQUEURS

\$11.00 3 hrs ~ \$12.00 4 hrs ~ \$13.00 5 hrs

An Elegant End to Any Event,

These Cordials can be Delicious on Their Own or Added to Coffees.
Includes: Grand Marnier, Amaretto di Saronno, Chambord, Tuaca, Kahlua, Bailey's Irish Cream, Hennessy Cognac, Sandeman Port, Midori

INTERNATIONAL COFFEE BAR

\$11.00 Per Guest

The Perfect Way to Warm Chilly Evenings
or Just Please the Coffee Connoisseurs in Your Group.

Includes: French Roast Regular and Decaf, Amaretto, and Irish Crème Coffee. Accompanied with Cinnamon Sticks, Cinnamon Sugar, Brown and White Sugar Cubes, Shaved Chocolate, and Fresh Whipped Cream.

ADDITIONAL BAR OPTIONS

No-Host Bars and Hosted Tally Bars are Available
with a \$250 Set Up Charge Per Bar. Individual Drink Prices Available.

BON VOYAGE BEVERAGES

Bon Voyage Glass of House Champagne \$6.00 Per Guest

Bon Voyage Glass of House Wine \$7.00 Per Guest

Bon Voyage Tropical Drinks \$8.00 Per Guest

Other Boarding Beverages Available Upon Request.

SERVICE CHARGE AND SALES TAX NOT INCLUDED
IN BEVERAGE AND MENU PRICES.

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Event Information

Deposits & Cancellations

Deposit is 50% of the event balance in the form of a credit card, company check, cashier's check or cash. Deposit is refundable 120 days prior to event date. If the event date is less than 120 days, the deposit is not refundable.

A guaranteed Guest Count due 10 business days prior to event date.

Final balance is due 5 working days prior to event date only in the form of a company check, cashier's check or cash. Credit cards are not accepted for payment of the final balance.

EME Rewards

EME Appreciation Program not offered.

Earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Boarding Location

1066 North Harbor Drive, in Downtown San Diego. Look for the red ticket booth.

Parking

Metered Parking Lot

Located on the corner of Harbor Drive and Broadway. Open 7 days a week, 3-hour maximum - \$1.00 for every hour. Meters are free after 6:00 pm everyday and all day on Sunday. There's also metered parking available on Broadway Pier along North Harbor Drive.

5 Star Public Parking

Located on the corner of Pacific Highway and Broadway. Open 7 days a week.

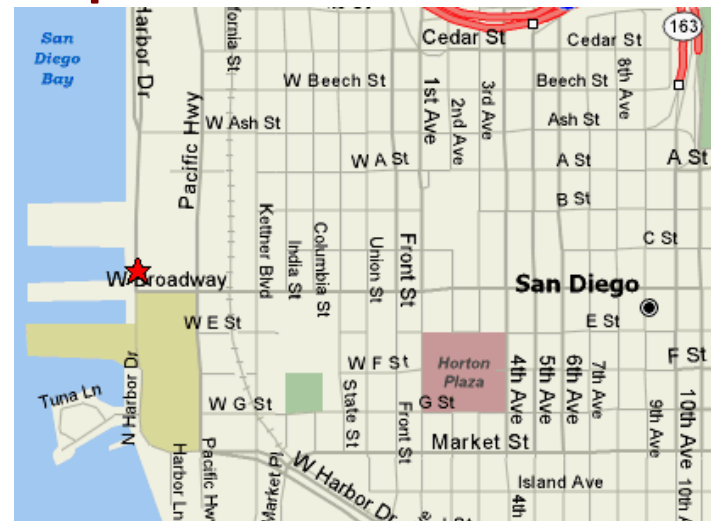
0-1 hour	\$5.00
1-10 hours	\$10.00
10-24 hours	\$12.00
5pm-2am	\$5.00 (Weekends & Holidays)

Located across the Santa Fe Depot on Pacific Highway. Open 7 days a week.

0-1 hour	\$5.00
1-10 hours	\$11.00
5pm-2am	\$5.00 (Weekends & Holidays)

* Please make sure to give yourself plenty of time to find parking.
** Hornblower Cruises & Events is not responsible for these parking lots. They are owned by The Port and operated by contractors.
*** Rates are Subject to Change.

Map & Directions



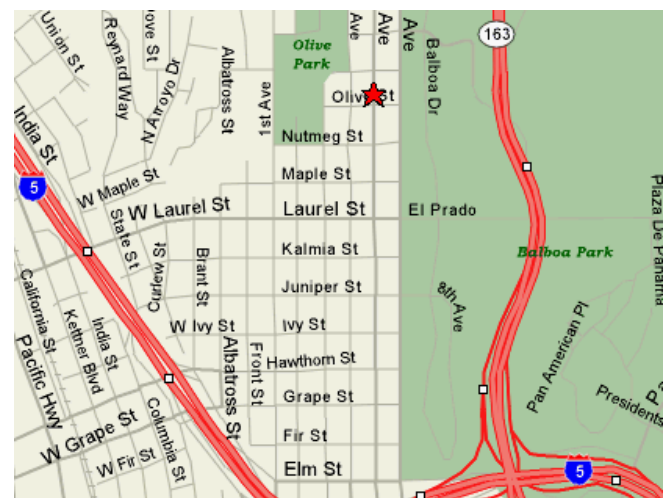
Directions to the Docks

Driving North I-5

- ◆ Take Hawthorne St./Airport Exit
- ◆ Veer left, staying on Hawthorne, go to the water.
- ◆ Turn left on Harbor Drive.
- ◆ Go 1/2 mile to the Cruise Ship Terminal

Driving South I-5

- ◆ Take Front St./ Civic Center Exit
- ◆ Go 3 Blocks, turn right on Ash Street.
- ◆ Follow Ash St. to the water
- ◆ Turn left on Harbor Drive
- ◆ Go 1 block to the Cruise Ship Terminal



Directions to the Abbey

South on Interstate 5:

- ◆ Take the Sassafras St./ San Diego Airport exit.
- ◆ Sassafras turns into Kettner Boulevard.
- ◆ Follow it to Laurel St.
- ◆ Turn left on Laurel St.
- ◆ Turn left on Fifth Avenue.

North on Interstate 5:

- ◆ Take the Sixth Avenue/ Downtown exit.
- ◆ Turn Right on Fifth Avenue, which is the second street light from the exit.