



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 Days
 - ◆ Sun – Sat 8:00am-12:00am
- ◆ Private Dining for Parties up to 1000 guests
- ◆ Semi-Private Dining Options for Parties up to 1000 guests
- ◆ Self-Parking Available
- ◆ Dress Code: Business Casual



The Maritime Museum of San Diego enjoys a worldwide reputation for excellence in restoring, maintaining and operating historic vessels. It conveniently located on the downtown waterfront near the airport, convention center, hotels and shopping has a beautiful panoramic view of San Diego Bay and the downtown skyline. We provide all the food, beverage and entertainment needs for any type of event. The museum has one of the world's finest collections of historic ships. Private indoor and outdoor events are available aboard any of our five historic ships. Each ship has its own ambiance, which adds novelty to the different variety of vessels.

Group Accommodations



Berkeley Ferry Boat

The *Berkeley* is an 1898 steam ferryboat that operated for 60 years on San Francisco Bay. A California State Historic Landmark, and a National Historic Landmark. The upper deck of the ferryboat has played host to thousands of weddings, corporate and other special events since her arrival in San Diego in 1973. *Berkeley* has a unique historical and architectural significance that is reminiscent of the Victorian Age. She is the finest example of a 19th century ferryboat afloat.

Capacities:

Configurations: 250 for bench and chairs facing screen and podium
60 facing screen and podium while dining
100 chairs facing speaker or presentation
20 u-shape seating

Max number of people for table setting service 350
Max number for stations with belly bars 1,000

Fri – Sun: \$1,400 for Any 5 Hours Prior to Midnight for 100 people or less
(Each Add'l Person \$7.00) + \$750 Booking Fee (Non-Refundable / Non-Transferable), which is applied toward the final billing of the event
Plus Tax and 18% Service Charge

Mon – Thurs: \$500 for Any 3 Hours Prior to Midnight 50 people or less
(Each Add'l Person \$4.00) + \$400 Booking Fee (Non-Refundable / Non-Transferable), which is applied toward the final billing of the event
Plus Tax and 18% Service Charge



H.M.S. Surprise

The *H.M.S Surprise* is a magnificent replica of an 18th century Royal Navy 179-foot full rigged frigate. On board visitors will find fascinating exhibits featuring artifacts, costumes, weapons and props used in the film and a re-creation of the *H.M.S. Surprise's* gun deck. The *H.M.S. Surprise* was also the star of the movie "Master and Commander," which also starred Russell Crowe.

Capacities:

Configurations: 50 People Maximum for Seated Dining
175 People Maximum for Standing Dining
5 Maximum Stations

Fri – Sun: \$1,400 for Any 5 Hours Prior to Midnight for 100 people or less
(Each Add'l Person \$7.00) + \$750 Booking Fee (Non-Refundable / Non-Transferable), which is applied toward the final billing of the event
Plus Tax and 18% Service Charge

Mon – Thurs: \$500 for Any 3 Hours Prior to Midnight 50 people or less
(Each Add'l Person \$4.00) + \$400 Booking Fee (Non-Refundable / Non-Transferable), which is applied toward the final billing of the event
Plus Tax and 18% Service Charge



Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

1492 North Harbor Drive
San Diego, CA 92101

Group Accommodations



Star of India

The *Star of India* is the world's oldest active ship. She began her life on the stocks at Ramsey Shipyard in the Isle of Man in 1863. The *Star of India* now sails at least once a year making her the oldest active ship of any kind in the world. She is sailed and maintained by a volunteer crew that trains year-round, keeping not only the ship but also the skills to sail her alive. She has been called the foremost symbol of San Diego, for ships like her were the original sinews of our city's progress. Yet she is more than that—she is the essence of a vanished age, a glorious time when men and women voyaged under towers of masts and clouds of canvas.

Configurations: This is a tall ship that lends itself well to stations.

Max. Number of guests: 25-600

Ship usage: Upper Deck, 'Tween Deck and Captain's Deck

"Star of India's Captains Cabin" (Enclosed Area) Max number of guests: 12

A "take you back in time" atmosphere which has artifacts of the day throughout... A spacious table will set for 12 people for your corporate or birthday party needs.

*\$1,000 per hour + \$1,000 Booking Fee for Minimum of 2 Hours
Plus Tax and 18% Service Charge*



The Medea

Named after a woman in Greek mythology, the *Medea* has a past almost as colorful as her namesake. Originally, the steam yacht was built for William Macalister Hall of Torrisdale Castle, Scotland, to be used for entertaining and hunting trips around the waterways in western Scotland. Today *Medea* still cruises the seas, going out about twice a month for VIP excursions. Her guests often include donors, potential donors, elected officials, news media and an occasional celebrity.

This steam yacht was built 1904. It is a fantastic vessel for a team building or corporate event. The ship will remain in the San Diego Bay during the excursion. Food and beverage is available. FUN, FUN, FUN.

Capacities:

30 People Maximum Excursion

*Please Contact for Pricing
Plus Tax and 18% Service Charge*



The Californian

Californian was built from the ground up in 1984 at Spanish Landing in San Diego Bay. She was launched with great fanfare for the 1984 Summer Olympic Games in Los Angeles. In July 2003, the governor signed a bill into law designating the *Californian* as the official tall ship of the State of California. She is the only ship to carry this prestigious title. The *Californian* is a replica of the 1847 Revenue Cutter *C.W. Lawrence* that patrolled the coast of California enforcing federal law during the gold rush. The acquisition of the *Californian* by the Maritime Museum of San Diego in June 2002 was made possible by the Hughes and Sheila Potiker Family Foundation. The venue could have a buffet and cocktail event or be just straight sailing for a (3) hour period. A great team building experience. The "Californian" dockside is a unique venue for a hors d'oeuvres, food stations and beverage event. Private charters are available aboard California's state tall ship

Capacities:

52 People Maximum for Sailing

100 People Maximum Dockside Event

*Please Contact for Pricing
Plus Beverages, Tax and 18% Service Charge*



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Hors d'Oeuvres Options

LIGHT HORS D'OEUVRES SELECTION

Choice of Four (4) of the Following

Seasonal Fruit and Strawberries

Served with Hot Fudge Fondue

International Cheese Board

Gourmet-Style Imported and Domestic Cheeses and Homemade Soft Cheese Spreads including Cinnamon Raisin, Italian Pesto and a Bleu Cheese Nut Roll, served with a variety of Gourmet Specialty Crackers and Freshly Baked Baguettes

Artisan Cheese Board – (Optional Upgrade at \$4.00 per Guest)

An Unusual Selection of Upscale Imported and Domestic Cheeses such as: Saint Albrey, Manchego, Goat Gouda, White Wensleydale with Cranberries, St Petes Select, Chaumes, Fol Epi and Other Award Winning Artesian Cheeses, Displayed with Fig Chutney, Walnuts, Honey, Specialty Crackers and Baguette Slices Garnished with Artisan Breads, Fresh Berries, Imported Olives and Melon

Fresh Crudite Landscape

Fresh Sliced and Marinated Vegetables in a Beautiful Cascading Display, Served with a Gorgonzola Dip

Warm Brie with Brown Sugar, Almonds and Fresh Berries

Walnut Brie Encroute Served with a Raspberry Jalapeño Dipping Sauce

Asparagus and Prosciutto Wrapped in Phyllo Pastry

Sesame Encrusted Crab Cakes Served with a Wasabi, Ginger or Chive Aioli

Brie and Raspberry Wraps Baked to a Golden Brown

Fig and Mascarpone Wrapped in Phyllo Pastry

Coconut Shrimp with Pineapple-Mango Sauce

Breaded Artichoke Hearts

Stuffed with Goat Cheese and Served with an Herbed Aioli

Roma Tomatoes Bruschetta Served on Toasted Baguettes

Crab Rangoons Egg Rolls Stuffed with Crab and Cream Cheese

Spanakopita Spinach and Feta Phyllo Triangles

Chicken Satay Glazed with a Spicy Peanut Sauce

Korean Beef Brochette Marinated Steak Kabob with Sweet Soy and Ginger

Teriyaki Chicken Skewers Marinated in Teriyaki Sauce and Served Hot

Asian Salmon Kabob

Ginger Glazed Salmon served with a Creamy Soy Horseradish

Stuffed Mushroom Caps

with Bacon, Onions and Smoked Gouda Cheese

Warm Dips (Choice of One): Artichoke, Crab or Mesquite Chicken Served with and Sliced Baguettes

Balsamic Turkey Brochette

Wrapped in Bacon Served with a Creamy Cranberry Horseradish Sauce

Tiny New Potatoes

Filled with a Blend of Boursin Cheese, Cream Cheese & Caviar

Shrimp Cocktail

Served Chilled with Fresh Lemon Wedges and Cocktail Sauce, Cilantro Walnut Pesto and Capers Garlic Aioli

Roasted Garlic Shrimp Cocktail

Served with Spicy Cocktail in Shot Glasses

Smoked Salmon and Chive Crepes

Filled with Smoked Salmon, Ginger and Dill Cream Cheese, Cucumber Slices and Chives, sliced and served as Pinwheels

Smoked Salmon on Black Bread

with Dill, Capers and Cream Cheese

Seafood Ceviche

Served in Flat Champagne Glasses and Garnished with Tortilla Chips

Seedless Grapes

Rolled in Roquefort Cheese and Nuts

Mushroom Vol-Au-Vent

Delicate Puff Pastry with a Creamy Mushroom Filling

Assorted Cocktail Sandwiches Served on Petite Croissants

Mediterranean Mazee

Sundried Tomatoes, Oyster Mushroom, Feta Cheese & Spinach Wrapped In Puff Pastry

California Rolls - Alternative Sushi available

Peking Chicken Cigar Served with Plum Sauce

Italian Quesadilla

Fontina Cheese, Asiago, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion & Artichoke Pesto in a tortilla pocket

Mini Cambazola Cheese Phyllo Cups

with Spicy Pistachios and Sweet Tomato Chutney

Sherry Mushroom and Prosciutto Empanadas

Served with a Tomato and Garlic Sauce

Potato and Pea Samosas Served with a Sweet Tomato Chutney

Chilled Cucumber and Avocado Soup Shots

Topped with Roasted Garlic Shrimp

BEVERAGES

Choice of One (1)

Lemonade, Iced Tea or Tangy Fruit Punch

Garnished with Fresh Fruit

~and~

Locally Roasted Columbia Supremo & Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Artisan Chocolate and Italian Syrups

\$26.45 PER PERSON

**PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)**

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware, glassware and staffing.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Hors d'Oeuvres Options

HEAVY HORS D'OEUVRES

Choice of Eight (8) from the Light Hors D'oeuvres Menu

(See Page 3)

BEVERAGES

Choice of One (1)

Lemonade, Iced Tea or Tangy Fruit Punch

All Garnished with Fresh Fruit

~and~

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

\$38.45 PER PERSON

**PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)**

*Pricing includes beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.*

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



CLASSIC HORS D'OEUVRES STATIONS

Choice of Six (6) from the Light Hors D'oeuvres Menu

(See Page 3)

SPECTACULAR SEAFOOD DISPLAY

*Grilled Lobster Brochette with Butter served with Tarragon Butter;
Crab Cocktail with Bloody Mary, Cucumber and garnished with
Celery; Large Shrimp served on Ice with Cocktail Sauce,
Cilantro Walnut Pesto, Caper Garlic Aioli and Fresh Lemon
Wedges; Smoked Salmon and Chive Crepes filled
with Smoked Salmon, Ginger and Dill Cream Cheese,
Cucumber Slices and Chives, sliced and served as Pimmbeels*

CARVING STATION

Seared Beef Tenderloin

~ Or ~

Choice of Two (2)

Carved Smoked Ham

Served with a Trio of Mustards

Carved Round of Beef

Served with Au Jus and a Creamy Whipped Horseradish Sauce

Carved Roast Turkey

Served with a Cranberry-Orange Chutney and Cranberry Mustard

BEVERAGES

Choice of One (1)

Iced Tea, Lemonade or Tangy Fruit Punch

All Garnished with Fresh Fruit

~and~

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

OPTIONAL DESSERT – \$7.95 PER PERSON

Spectacular Sweet Table

*Old Fashioned Cheesecake, Chocolate Truffle Cake,
Dense Carrot Cake, Sacher Cake & a Variety of Mini French Pastries*

\$45.45 PER PERSON

**PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)**

*Pricing includes beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.*

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

1492 North Harbor Drive
San Diego, CA 92101

Group Menus

SPECTACULAR SEATED DINNER

COCKTAIL HOUR APPETIZERS

Choice of Four (4) from the Light Hors D'oeuvres Menu (See Page 3)

SALADS

Choice of Salad or Soup

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions and Gorgonzola Cheese with a Rice Wine Vinaigrette

Kiwi Mandarin Salad

Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges and Crumbled Bacon with a Poppy Seed Dressing

Greek Salad

Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions and Feta Cheese with a Lemon-Herb Vinaigrette

Spring Salad

Butter Lettuce, Feta Cheese, Walnuts, Raisins, Purple Onions and Sliced Mushrooms with a Raspberry Vinaigrette

Field Green Salad

Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese and Golden Raisins with our Signature Balsamic Vinaigrette

Roasted Pear Salad

Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette

Tropical Salad

Crisp Romaine, Sliced Papaya, Diced Mango, Avocado and Green Onions with a Creamy Champagne Dressing

SOUPS

Cream of Wild Mushroom

Crab or Lobster Bisque

Cream of Butternut Squash

Creamy Crab Bisque

All Selections include an Assortment of Freshly Baked Rolls served with Butter

ENTRÉES

Choice of One (1)

Lemon Garlic Chicken

Stacked on Wilted Spinach and Mashed Potatoes, Topped with Asiago, Pepper Jack Cheese Sauce and Sautéed Portobello Mushrooms

Champagne Chicken

Spinach, White Cheddar Cheese, Sautéed Mushrooms and Onions, Served with a White Wine Cream Sauce (Also available with Capers)

Apricot Chicken

Stuffed with Juicy Apricots and Golden Raisins and Brushed with a Sweet Apricot and Chive Glaze

Dijon Chicken

Stuffed with Broccoli, Smoked Turkey and Gouda Cheese, Served with a Tangy Dijon Mustard Sauce

ENTRÉES (CONTINUED)

Choice of One (1)

Mushroom Chicken

Stuffed with Sautéed Wild Mushrooms, Gorgonzola and Pepper Jack Cheese, Served with a White Wine Sauce

Chicken Scampi

Tender Chicken Medallions Sautéed in Garlic-Herb Butter (Also available with Capers and Mushrooms)

Chicken Wellington

Golden Puff Pastry filled with Tender Chicken and a Rich Mushroom Filling

Herb Chicken

Breast of Chicken Stuffed with Prosciutto, Sage, Rosemary, Garlic and Jarlsburg Cheese, served with a Fontina Cheese Sauce

Tarragon Chicken

Breast of Chicken Sautéed in Butter and served with a Creamy Tarragon Sauce

Prime Rib

Served with Horseradish and Au Jus Sauce

VEGETARIAN OPTIONS

Grilled Vegetable Stack

Brie and Phyllo Spiral

Vegetable Cheese Wellington

SIDE DISHES

Choice of Two (2)

Ginger and Almond Baby Carrots

Golden Twice Baked Potatoes

Piped into a Potato Shell

Mediterranean Rice

With Feta, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Rosemary Red Skinned Potatoes

Quartered, Steamed and Glazed with an Herb Butter

Homemade Garlic Mashed Potatoes

Angel Hair Pasta

Lightly tossed with Garlic, Basil, Pine Nuts and Sun Dried Tomatoes

Balsamic Grilled Vegetables

Marinated Grilled Asparagus, Portobello Mushrooms, Eggplant, Summer Squash and Zucchini

Cauliflower Au Gratin

Spinach Soufflé

Asparagus with Lemon Herb Butter

Sautéed Summer Squash and Zucchini

In Fresh Herbs and Garlic Butter

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream and Sweeteners

Prime Rib \$43.95 per person

Chicken and Beef Combination \$45.95 per person

Chicken Only \$36.95 per Person

PLUS SERVICE CHARGE (18%) & SALES TAX (7.75%)
EVENT MANAGER AT \$295.00, WAIT STAFF AT \$195.00 EACH
PLUS 4% PORT FEE

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware and glassware.

MENU ITEMS AND PRICES SUBJECT TO CHANGE



Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

1492 North Harbor Drive
San Diego, CA 92101

Group Menus

DAZZLING DINNER PRESENTATION MENU

COCKTAIL HOUR APPETIZERS

Choice of Four (4) from the Light Hors D'oeuvres Menu (See Page 3)

SALADS

Choice of Salad or Soup

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions and Gorgonzola Cheese with a Rice Wine Vinaigrette

Kiwi Mandarin Salad

Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges and Crumbled Bacon with a Poppy Seed Dressing

Greek Salad

Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions and Feta Cheese with a Lemon-Herb Vinaigrette

Spring Salad

Butter Lettuce, Feta Cheese, Walnuts, Raisins, Purple Onions and Sliced Mushrooms with a Raspberry Vinaigrette

Field Green Salad

Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese and Golden Raisins with our Signature Balsamic Vinaigrette

Roasted Pear Salad

Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette

Tropical Salad

Crisp Romaine, Sliced Papaya, Diced Mango, Avocado and Green Onions with a Creamy Champagne Dressing

SOUPS

Cream of Wild Mushroom

Crab or Lobster Bisque

Cream of Butternut Squash

Creamy Crab Bisque

All Selections include an Assortment of Freshly Baked Rolls served with Butter

ENTRÉES

Choice of One (1) or Two (2)

Shrimp Scampi

Succulent Shrimp Sautéed in a Delicate Scampi Butter Sauce

Filet of Sea Bass

Served with a White Wine Sauce, Capers, Scallions, Celery and Wild Mushrooms

Filet Mignon

Wrapped in Tender Bacon and served with a Mushroom Demi Glaze

Marinated Salmon

Served with a Sweet Cilantro Salsa, Lemon Butter or Asian Sesame Sauce

ENTRÉES (CONTINUED)

Choice of One (1) or Two (2)

Grilled Marinated Ahi

Encrusted with Black and White Sesame Seeds and Drizzled with a Wasabi Cream Sauce

Leg of Lamb

Baked with a Dijon Rosemary Crust and served with Mint Jelly

Duck à l'Orange

Roasted Duck Breast topped with an Orange-Ginger Glaze

Cornish Game Hen

Filled with Wild Rice and topped with an Apricot-Chive Glaze

Carved Beef Tenderloin

Served with Choice of Mushroom Port Sauce, Béarnaise Sauce or Caramelized Onions with Crumbled Gorgonzola

Steamed Lobster Tail (Available at Market Price)

Served with Lemon Wedges and Drawn Butter

INTERMEZZO – Optional at \$2.25 Per Person

Cabernet Sorbet, Raspberry Sorbet, or Melon Sorbet

SIDE DISHES

Choice of Two (2)

Ginger and Almond Baby Carrots

Golden Twice Baked Potatoes

Piped into a Potato Shell

Mediterranean Rice

With Feta, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Rosemary Red Skinned Potatoes

Quartered, Steamed and Glazed with an Herb Butter

Homemade Garlic Mashed Potatoes

Angel Hair Pasta

Lightly tossed with Garlic, Basil, Pine Nuts and Sun Dried Tomatoes

Balsamic Grilled Vegetables

Marinated Grilled Asparagus, Portobello Mushrooms, Eggplant, Summer Squash and Zucchini

Cauliflower Au Gratin

Spinach Soufflé

Asparagus with Lemon Herb Butter

Sautéed Summer Squash and Zucchini

In Fresh Herbs and Garlic Butter

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee

Served with Cream and Sweeteners

Choice of One (1) Entrée \$49.45 Per Person

Choice of Two (2) Entrees \$51.45 Per Person

PLUS SERVICE CHARGE (18%) & SALES TAX (7.75%)
EVENT MANAGER AT \$295.00, WAIT STAFF AT \$195.00 EACH
PLUS 4% PORT FEE

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware and glassware.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Menus

ELEGANT BUFFET MENU

COCKTAIL HOUR APPETIZERS

Choice of Two (2) from the Light Hors D'oeuvres Menu (See Page 3)

SALADS

*All Selections include an Assortment of Freshly Baked Rolls served with Butter
Choice of One (1)*

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

*Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions
and Gorgonzola Cheese with a Rice Wine Vinaigrette*

Green Garden Salad

*Choice of Three Dressings: Italian, Ranch, Bleu Cheese, Honey Mustard, Poppy Seed, Oriental
Sesame Seed, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette or Parmesan Peppercorn*

Kiwi Mandarin Salad

*Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges
and Crumbled Bacon with a Poppy Seed Dressing*

Greek Salad

*Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions
and Feta Cheese with a Lemon-Herb Vinaigrette*

Spring Salad

*Butter Lettuce, Feta Cheese, Walnuts, Raisins, Purple Onions
and Sliced Mushrooms with a Raspberry Vinaigrette*

Field Green Salad

*Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese
and Golden Raisins with our Signature Balsamic Vinaigrette*

Oriental Chicken Salad

*Romaine, Shredded Chicken, Crispy Wontons, Almonds,
Green Onions and Sesame Seeds with a Sweet Rice Wine Dressing*

Roasted Pear Salad

*Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans
and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette*

Tropical Salad

*Crisp Romaine, Sliced Papaya, Diced Mango, Avocado
and Green Onions with a Creamy Champagne Dressing*

Pasta Shells and Shrimp

Tossed with Baby Spinach, Feta, Sun Dried Tomatoes & Our Signature Balsamic Vinaigrette

ENTRÉES

Choice of Two (2)

Carved Smoked Ham *Served with a Trio of Mustards*

Carved Round of Beef

Served with Au Jus and Creamy Whipped Horseradish Sauce

Carved Roast Turkey

Served with a Cranberry-Orange Chutney and Cranberry Mustard

Carved Pork Loin *Served with a Tomato Chutney*

Champagne Chicken

*Spinach, White Cheddar Cheese, Sautéed Mushrooms and Onions,
Served with a White Wine Cream Sauce*

Apricot Chicken

*Stuffed with Juicy Apricots and Golden Raisins,
and Brushed with a Sweet Apricot and Chive Glaze*

ENTRÉES

Choice of Two (2)

Dijon Chicken

*Stuffed with Broccoli, Smoked Turkey and Gouda Cheese,
Served with a Tangy Dijon Mustard Sauce*

Mushroom Chicken

*Stuffed with Sautéed Wild Mushrooms, Gorgonzola and Pepper Jack Cheese,
Served with a White Wine Sauce*

Chicken Scampi

*Tender Chicken Medallions Sautéed in Garlic-Herb Butter
(Also available with Capers and Mushrooms)*

Chicken Wellington

Golden Puff Pastry filled with Tender Breast of Chicken and a Rich Mushroom Filling

Herb Chicken

*Breast of Chicken stuffed with Prosciutto, Sage, Rosemary,
Garlic and Jarlsburg Cheese, Served with a Fontina Cheese Sauce*

Tarragon Chicken

Boneless Breast of Chicken sautéed in Butter and served with a Creamy Tarragon Sauce

SIDE DISHES

Choice of Two (2)

Ginger and Almond Baby Carrots

Golden Twice Baked Potatoes

Piped into a Potato Shell

Mediterranean Rice

With Feta, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Rosemary Red Skinned Potatoes

Quartered, Steamed and Glazed with an Herb Butter

Homemade Garlic Mashed Potatoes

Angel Hair Pasta

Lightly tossed with Garlic, Basil, Pine Nuts and Sun Dried Tomatoes

Balsamic Grilled Vegetables

*Marinated Grilled Asparagus, Portobello Mushrooms,
Eggplant, Summer Squash and Zucchini*

Cauliflower Au Gratin

Spinach Soufflé

Asparagus *with Lemon Herb Butter*

Sautéed Summer Squash and Zucchini

In Fresh Herbs and Garlic Butter

BEVERAGES

Choice of One (1)

Iced Tea, Lemonade or Tangy Fruit Punch

All Garnished with Fresh Fruit

~and~

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

\$34.45 PER PERSON

**PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)**

*Pricing includes beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.*

MENU ITEMS AND PRICES SUBJECT TO CHANGE



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Menus

CHEF'S FAVORITE DINNER BUFFET

COCKTAIL HOUR APPETIZERS

Choice of Four (4) from the Light Hors D'oeuvres Menu (See Page 3)

SALADS

*All Selections include an Assortment of Freshly Baked Rolls served with Butter
Choice of One (1)*

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

*Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions
and Gorgonzola Cheese with a Rice Wine Vinaigrette*

Green Garden Salad

*Choice of Three Dressings: Italian, Ranch, Bleu Cheese, Honey Mustard, Poppy Seed, Oriental
Sesame Seed, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette or Parmesan Peppercorn*

Kiwi Mandarin Salad

*Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges
and Crumbled Bacon with a Poppy Seed Dressing*

Greek Salad

*Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions
and Feta Cheese with a Lemon-Herb Vinaigrette*

Spring Salad

*Butter Lettuce, Feta Cheese, Walnuts, Raisins, Purple Onions
and Sliced Mushrooms with a Raspberry Vinaigrette*

Field Green Salad

*Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese
and Golden Raisins with our Signature Balsamic Vinaigrette*

Oriental Chicken Salad

*Romaine, Shredded Chicken, Crispy Wontons, Almonds,
Green Onions and Sesame Seeds with a Sweet Rice Wine Dressing*

Roasted Pear Salad

*Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans
and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette*

Tropical Salad

*Crisp Romaine, Sliced Papaya, Diced Mango, Avocado
and Green Onions with a Creamy Champagne Dressing*

Pasta Shells and Shrimp

Tossed with Baby Spinach, Feta, Sun Dried Tomatoes & Our Signature Balsamic Vinaigrette

ENTRÉES

Choice of Two (2)

Carved Smoked Ham *Served with a Trio of Mustards*

Carved Round of Beef

Served with Au Jus and Creamy Whipped Horseradish Sauce

Carved Roast Turkey

Served with a Cranberry-Orange Chutney and Cranberry Mustard

Carved Pork Loin *Served with a Tomato Chutney*

Champagne Chicken

*Spinach, White Cheddar Cheese, Sautéed Mushrooms and Onions,
Served with a White Wine Cream Sauce*

Apricot Chicken

*Stuffed with Juicy Apricots and Golden Raisins,
and Brushed with a Sweet Apricot and Chive Glaze*

ENTRÉES

Choice of Two (2)

Dijon Chicken

*Stuffed with Broccoli, Smoked Turkey and Gouda Cheese,
Served with a Tangy Dijon Mustard Sauce*

Mushroom Chicken

*Stuffed with Sautéed Wild Mushrooms, Gorgonzola and Pepper Jack Cheese,
Served with a White Wine Sauce*

Chicken Scampi

*Tender Chicken Medallions Sautéed in Garlic-Herb Butter
(Also available with Capers and Mushrooms)*

Chicken Wellington

Golden Puff Pastry filled with Tender Breast of Chicken and a Rich Mushroom Filling

Herb Chicken

*Breast of Chicken stuffed with Prosciutto, Sage, Rosemary,
Garlic and Jarlsburg Cheese, Served with a Fontina Cheese Sauce*

Tarragon Chicken

Boneless Breast of Chicken sautéed in Butter and served with a Creamy Tarragon Sauce

Marinated Tilapia *Prepared in Lemon Dill Butter*

SIDE DISHES

Choice of Two (2)

Fresh Vegetable Medley *Steamed and Glazed with an Herb Butter*

Steamed Broccoli

Tossed with Pesto, Toasted Pine Nuts, Parmesan Cheese and Fresh Lemon

Ginger & Almond Baby Carrots or Asparagus or Julienne-Style Squash
with Lemon-Herb Butter Glaze

Sautéed Squash and Zucchini *with Whole Corn Kernels, Tomato, and Onions*

Green Beans Almandine

*Steamed Green Beans tossed with Crumbled Bacon,
Toasted Almonds and Savory Garlic Butter*

Golden Twice Baked Potatoes *Our Signature Dish!*

Mediterranean Rice

with Feta Cheese, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Rosemary Red Skinned Potatoes *Quartered, Steamed and Glazed with an Herb Butter*

"Homemade" Garlic Mashed Potatoes

Three Cheese Potato Au Gratin

Choice of One Pasta and One Sauce (See Page 11)

BEVERAGES

Choice of One (1)

Iced Tea, Lemonade or Tangy Fruit Punch

*All Garnished with Fresh Fruit
~and~*

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

\$43.45 PER PERSON

**PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)**

*Pricing includes beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.*

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Menus

ULTIMATE BUFFET

COCKTAIL HOUR APPETIZERS

Choice of Four (4) from the Light Hors D'oeuvres Menu (See Page 3)

SALADS

*All Selections include an Assortment of Freshly Baked Rolls served with Butter
Choice of Two (2)*

Caesar Salad

Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing

Spinach Salad

*Baby Spinach, Sliced Strawberries, Candied Pecans, Purple Onions
and Gorgonzola Cheese with a Rice Wine Vinaigrette*

Green Garden Salad

*Choice of Three Dressings: Italian, Ranch, Bleu Cheese, Honey Mustard,
Poppy Seed, Oriental Sesame Seed, Caesar, Raspberry Vinaigrette,
Balsamic Vinaigrette or Parmesan Peppercorn*

Kiwi Mandarin Salad

*Crisp Romaine, Kiwi Slices, Almonds, Mandarin Oranges
and Crumbled Bacon with a Poppy Seed Dressing*

Greek Salad

*Crisp Romaine, Tomatoes, Kalamata Olives, Red Onions
and Feta Cheese with a Lemon-Herb Vinaigrette*

Spring Salad

*Butter Lettuce, Feta Cheese, Walnuts, Raisins, Purple Onions
and Sliced Mushrooms with a Raspberry Vinaigrette*

Field Green Salad

*Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, Feta Cheese
and Golden Raisins with our Signature Balsamic Vinaigrette*

Oriental Chicken Salad

*Romaine, Shredded Chicken, Crispy Wontons, Almonds,
Green Onions and Sesame Seeds with a Sweet Rice Wine Dressing*

Roasted Pear Salad

*Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans
and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette*

Tropical Salad

*Crisp Romaine, Sliced Papaya, Diced Mango, Avocado
and Green Onions with a Creamy Champagne Dressing*

Pasta Shells and Shrimp

*Tossed with Baby Spinach, Feta, Sun Dried Tomatoes
and Our Signature Balsamic Vinaigrette*

ENTRÉES

Choice of Two (2)

Shrimp Scampi

Succulent Shrimp Sautéed in a Delicate Scampi Butter Sauce

Filet of Sea Bass

Served with a White Wine Sauce, Capers, Scallions, Celery and Wild Mushrooms

Marinated Salmon

Served with a Sweet Cilantro Salsa, Lemon Butter or Asian Sesame Sauce

Marinated Grilled Swordfish

Served with a Lemon Butter Sauce

ENTRÉES

Choice of Two (2)

Seared Marinated Ahi

Encrusted in Black and White Sesame Seeds, served with a Wasabi Cream Sauce

Cornish Game Hen

Filled with Wild Rice and topped with an Apricot-Chive Glaze

Premium Prime Rib

Carved in view of your guests and served with Whipped Horseradish & Steaming Au Jus

Leg of Lamb

Baked with a Dijon Rosemary Crust and served with Mint Jelly

Carved Beef Tenderloin

*Served with Choice of Mushroom Port Sauce, Béarnaise Sauce
or Caramelized Onions with Crumbled Gorgonzola*

SIDE DISHES

Choice of Two (2)

Fresh Vegetable Medley

Steamed and Glazed with an Herb Butter

Steamed Broccoli

Tossed with Pesto, Toasted Pine Nuts, Parmesan Cheese and Fresh Lemon

Green Beans Almandine

*Steamed Green Beans tossed with Crumbled Bacon,
Toasted Almonds and Savory Garlic Butter*

Golden Twice Baked Potatoes

Our Signature Dish!

Sautéed Squash and Zucchini

With Whole Corn Kernels, Tomato, and Onions

Mediterranean Rice

with Feta Cheese, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil

Rosemary Red Skinned Potatoes

Quartered, Steamed and Glazed with an Herb Butter

"Homemade" Garlic Mashed Potatoes

Three Cheese Potato Au Gratin

Choice of One Pasta and One Sauce (See Page 11)

BEVERAGES

Choice of One (1)

Iced Tea, Lemonade or Tangy Fruit Punch

All Garnished with Fresh Fruit

~and~

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

\$50.95 PER PERSON

**PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)**

*Pricing includes beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.*

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

**Book an Book an
Event: NO HOST
BEVERAGE
SERVICES**

**NewEvent@EMEvents.com
www.EMEvents.com**

Group Menus

FANTASTIC MEXICAN FIESTA BUFFET

COCKTAIL HOUR APPETIZERS

Choice of Three (3)

Pico de Gallo

*Tropical Fruits and Vegetables with a Squeeze of Fresh Lime,
Chili, and Salt Served Chilled on a Bed of Ice*

Fresh Crudité Landscape

Fresh and Marinated Vegetables served with Sour Cream and Leek Dip

Gourmet Guacamole

Served with Fresh Tortilla Chips and Salsa Fresca

White Fish Ceviche

Served in a Flat Champagne Glass with Tortilla Chips

Chicken Mesquite Dip

Served with Fresh Tortilla Chips

Mango, Brie and Green Chili Quesadillas

Served with a Mango Salsa

Shrimp Quesadillas

Served with Salsa Fresca and Sour Cream

Mesquite Chicken Quesadillas

Served with Salsa Fresca and Sour Cream

Black Bean Cake

*Black Beans, Rice, Cheese, Onions, Corn, Peppers and Cilantro
Blended and Grilled with Butter, Served with Sour Cream*

EMPAÑADAS

Choice of One (1)

Choice of Chicken, Beef, Chorizo and Potato or Sherry Mushroom and Prosciutto

SALADS

Choice of One (1)

Roasted Corn Salad

with Black Beans, Red and Green Bell Peppers, Cayenne and Fresh Lime

Tropical Salad

*Crisp Romaine, Sliced Papaya, Jicama, Diced Mango,
Avocado and Green Onions with a Creamy Champagne Dressing*

Green Garden Salad

*Choice of Two Dressings: Italian, Ranch, Bleu Cheese,
Honey Mustard, Poppy Seed, Oriental Sesame Seed, Caesar,
Raspberry Vinaigrette, Balsamic Vinaigrette or Parmesan Peppercorn*

Mexican Caesar Salad

*Romaine, Crispy Tortilla Strips and Roasted Pepitas
with a Creamy Cilantro Caesar Dressing*

ENTRÉES

*All Entrées served with Authentic Mexican Style Beans and Spanish Rice
Choice of One (1)*

Shredded Beef and Chicken Fajita Burrito Bar

*Spicy Shredded Roast Beef and Mexican Seasoned Chicken
Served with Warm Flour Tortillas and an array of Condiments including:
Lettuce, Diced Tomatoes, Sliced Olives, Onions, Cilantro,
Shredded Cheddar and Jack Cheeses, Guacamole, Sour Cream and Salsa Fresca*

**Substitute with Carne and Pollo Asada
for an additional \$2.25 Per Person (May require additional staff)
~ Or ~**

Baja Martini with Chicken, Beef or Lobster

*Seasoned Fajitas served over Buttery Corn Cake with Shredded Cabbage,
Sour Cream, Homemade Guacamole, Salsa Fresca and Grated Cheese and
Presented in a Large Martini Glass
~ Or ~*

Cajun Fish or Shrimp Tacos

*with Shredded Cabbage, Cheddar Cheese, Sour Cream,
Homemade Guacamole and Salsa Fresca,
Served in Warm Flour or Corn Tortillas*

SIDE DISHES

Choice of One (1)

Chili Relleno Casserole

Cheese or Chicken Enchiladas

"Homemade" Tamales

BEVERAGES

Choice of One (1)

Iced Tea, Lemonade or Tangy Fruit Punch

*All Garnished with Fresh Fruit
~and~*

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

OPTIONAL DESSERT @ \$6.95 per person

Choice of One (1)

Bonuelo Cinnamon Sugar Bowls

*Served with Coffee or Vanilla Ice Cream and
Topped with Warm Caramel Sauce, Hot Fudge, Whipped Cream and Nuts*

Dessert Nachos

\$39.45 PER PERSON

**PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)**

*Pricing includes beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.*

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Menus

INCREDIBLE ITALIAN GALA BUFFET

COCKTAIL HOUR APPETIZERS

Antipasto Appetizer Display

*An Elegant Assortment of Seasonal Fresh Vegetables,
Hard Salami, Roasted Sweet Peppers
and Feta Cheese Marinated in Olive Oil, Garlic and Fresh Herbs, Served
with Olives and Fresh Bruschetta*

International Cheese Board

*Gourmet-Style Imported and Domestic Cheeses
and Homemade Soft Cheese Spreads including Cinnamon Raisin, Italian
Pesto and a Bleu Cheese Nut Roll,
Served with Specialty Crackers and Freshly Baked Baguettes*

Seasonal Fruit and Strawberries

Served with Hot Fudge Fondue

SALADS

*Served with Cheesy Garlic Bread and Focaccia Bread
Choice of One (1)*

Caesar Salad

*Crisp Romaine, Croutons and Asiago Cheese
with a Creamy Caesar Dressing*

Roasted Pear Salad

*Mixed Baby Greens, Romaine, Roasted Pears,
Candied Pecans and Crumbled Gorgonzola
with Our Signature Balsamic Vinaigrette*

ENTRÉES

Choice of One (1)

Italian Chicken

*Breast of Chicken Stuffed with Mozzarella, Toasted Pine Nuts and
Italian Vegetables, Served with a Red Bell Pepper Sauce*

Florentine Chicken

*Breast of Chicken Stuffed with Ricotta Cheese, Italian Sausage, Spinach
and Herbs, Served with a Marinara Sauce*

Herb Chicken

*Breast of Chicken Stuffed with Prosciutto, Sage, Rosemary,
Garlic and Jarlsburg Cheese, Served with a Fontina Cheese Sauce*

Chicken Scampi

Tender Chicken Medallions Sautéed in a Delicate Scampi Butter Sauce

Tarragon Chicken

Breast of Chicken Sautéed in Butter & Served with a Creamy Tarragon Sauce

Homemade Red or White Lasagna

Vegetarian or Sausage

SIDE DISH

Traditional Pasta Bar

Choice of Two (2) Pastas:

Rotelli, Penne, Gemelli, Bow Tie, Radiatori or Tortellini

Choice of Three (3) Sauces:

*Alfredo, Pesto, Creamy Pesto, Red Bell Pepper Pesto, Marinara,
Gorgonzola with Sun Dried Tomatoes or Lemon Artichoke Cream Sauce,
Served with Bowls of Shredded Asiago Cheese "*

Live Cooking" By Event Chef

*Guests choose from Traditional Pasta Bar Menu in addition to
Chopped Ham, Italian Salami, Shrimp, Cubed Chicken, Fresh Garlic,
Sliced Black Olives, Sun-Dried Tomatoes, Toasted Pine Nuts,
Diced Vegetables, Mushrooms and Artichoke Hearts
(This option is an additional \$2.25 Per Person)*

BEVERAGES

Choice of One (1)

Iced Tea, Lemonade or Tangy Fruit Punch

All Garnished with Fresh Fruit

~and~

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

\$39.45 PER PERSON

PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)

Pricing *includes* beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Menus

MEDITERRANEAN DINNER BUFFET

COCKTAIL HOUR APPETIZERS

Choice of Four (4)

Herculean Appetizer Display

An Elegant Assortment of Seasonal Fresh Vegetables, Roasted Sweet Peppers and Feta Cheese Marinated in Olive Oil, Garlic and Fresh Herbs, served with Olives and Fresh Bruschetta

International Cheese Board

Gourmet-Style Imported and Domestic Cheeses and Homemade Soft Cheese Spreads including Cinnamon Raisin, Italian Pesto and a Bleu Cheese Nut Roll, Served with Specialty Crackers and Freshly Baked Baguettes

Homemade Hummus

Mashed Chick Peas seasoned with Fresh Lemon Juice, Garlic and Olive Oil, Served with Wedges of Pita Bread

Spanakopita

Spinach and Feta Phyllo Triangles

Tyropitas

A Savory Blend of Feta Cheese, Ricotta and Cream Cheese in Phyllo Triangles

Dolmas

Grape Leaves Stuffed with Rice and Herbs, Prepared in Olive Oil

Mediterranean Pita Pockets

Pita Pockets filled with Mozzarella and Feta Cheese, Diced Pepperoncinis, Kalamata Olives and Purple Onions, Served with Tzatziki

SALADS

*Salads include Warm Pita Bread served with Tzatziki
Choice of One (1)*

Greek Salad

*Crisp Romaine, Kalamata Olives, Red Onions and Feta Cheese
Served with a Lemon Herb Vinaigrette*

Mediterranean Orzo Salad

with a Red Pepper Feta Vinaigrette

ENTRÉE

Choice of One (1)

Chicken, Beef and Lamb Souvlaki

Tender Morsels of Meat Skewered and Marinated in our Special Mediterranean Herbs and Spices, Served with Warm Pita and Tzatziki

Zesty Moroccan Chicken

Marinated Breast of Chicken Barbecued on location

SIDE DISH

Choice of Two (2)

Rosemary Red Skinned Potatoes

Steamed and Glazed with an Herb Butter

Mediterranean Rice Pilaf

with Sun-dried Tomatoes and Feta Cheese

Lamb or Vegetarian Moussaka

Traditional Eggplant Casserole Topped with our Béchamel Sauce

Balsamic Grilled Vegetables

Marinated Grilled Asparagus, Portobello Mushrooms, Summer Squash, Onions and Zucchini

BEVERAGES

Choice of One (1)

Iced Tea, Lemonade or Tangy Fruit Punch

All Garnished with Fresh Fruit

~and~

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

\$41.45 PER PERSON

PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)

*Pricing includes beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.*

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Menus

INTERNATIONAL STATIONS

COCKTAIL HOUR APPETIZERS

Choice of Three (3) from the Light Hors D'oeuvres Menu (See Page 3)

CHOICE OF STATIONS

SPECTACULAR SEAFOOD STATION

Grilled Lobster Brochette served with Tarragon Butter, Large Shrimp Served on Ice with Cocktail Sauce, Cilantro Walnut Pesto and Caper Garlic Aioli and Fresh Lemon Wedges and Delicate Chive Crepes filled with Smoked Salmon, Ginger Pistachio Cream Cheese and Cucumbers, sliced and served as Pinwheels, Crab Cocktail in "Shot Glass" Bloody Mary garnished with Celery

~ Or ~

Choice of One (1)

Seared Salmon

Served on a Sweet Potato Cake with Cilantro Cream Sauce

Seared Ahi

Encrusted in Black and White Sesame Seeds, Served with a Wasabi Cream Sauce and Marinated Root Vegetable Salad

MEXICAN STATION

Baja Martini with Chicken, Beef or Lobster

Seasoned Fajitas served over Buttery Corn Bread with Shredded Cabbage, Sour Cream, Homemade Guacamole, Salsa Fresca and Grated Cheese and Presented in a Large Martini Glass

ASIAN STATION

Choice of One (1)

Sushi Bar

An array of Cucumber, California, Spicy Tuna and Philadelphia Rolls (On-Site Sushi Chef available for \$15.00 Per Person with Minimum of 40 Guests)

Honey Glazed Duck Crepe Station

*Prepared in View of Your Guests!
Peking Duck Served in a Warm Crepe with Scallions and Plum Sauce*

Teriyaki Chicken Lettuce Wraps

Tender Bib Lettuce topped with Crispy Noodles and Fresh Marinated Vegetables, Served with Ginger Chutney, Tamarind and Peanut Sauces

Kahlua Pork

Served with Fried Rice and Plum Sauce in Oriental Take-Out Buckets with Chopsticks and Fortune Cookies

Mongolian Barbecue "Action Station"

Delicious Stir Fry "Made-to-Order" with choice of Shrimp, Chicken, Beef, Udon Noodles, Peanuts and a variety of Fresh Vegetables Prepared with Fresh Ginger, Soy, and Teriyaki and Served with Sweet and Sour Sauce and a Spicy Peanut Sauce

ITALIAN STATION

Sautéed-to-Order Pasta Bar "Action Station"

*Choice of Two Pastas: Rotelli, Penne, Gemelli, Bow Tie, Radiatori or Tortellini
Choice of Two Sauces: Alfredo, Pesto, Creamy Pesto, Roasted Red Bell Pepper Pesto, Marinara, Gorgonzola with Sun-Dried Tomato or Lemon Artichoke Cream Sauce
Includes Shrimp, Diced Meats, Vegetables, Pine nuts, Sun-Dried Tomatoes, Fresh Garlic, Artichoke Hearts, Black Olives and Asiago Cheese*

CARVING STATION

Beef Tenderloin

~ Or ~

Choice of Two

Seasoned Round of Beef, Smoked Ham,
Roast Turkey or Marinated Pork Loin

Option @ \$4.50 per person
Grilled Balsamic Vegetables

*Marinated Grilled Asparagus, Portobello Mushrooms,
Summer Squash, Zucchini, and Onions*

Option @ \$4.50 per person
"Homemade" Garlic Mashed Potatoes

KABOB STATION

Korean Beef Kabob, Teriyaki Chicken Kabob, and Asian Salmon Kabob

MEDITERRANEAN STATION

Beef, Chicken, Lamb Souvlaki

Served with Warm Pita, Hummus, Tabini and Tzatziki

Mediterranean Quesadillas

*Mozzarella and Feta Cheese, Diced Pepperoncinis, Kalamata Olives and Purple Onions
Wrapped in Colorful Tortilla Pockets. Served with Tzatziki*

MASHED POTATO MARTINI STATION

"Homemade" Garlic and Chive Mashed Potatoes served in Large Martini Glasses with
Guests choice of toppings: Caviar, Capers, Green Olives, Bacon, Sour Cream,
Green Onions, Caramelized Onions, Grated Smoked Gouda Cheese,
Asiago Cheese and a Mushroom Demi Glaze

LONDON BROIL STATION

*Grilled Marinated London Broil with Balsamic "Grilled-On-Site" Portobello Mushrooms,
Asparagus, Zucchini, Summer Squash and Onions,
Served with Jalapeno Jelly and Freshly Baked Rolls and Butter*

SPECTACULAR SWEET TABLE

*Old-Fashioned Cheesecake, Chocolate Truffle Cake, Dense Carrot Cake,
Sacher Cake and a variety of Mini French Pastries*

DESSERT CREPE STATION

*Our Chef will Prepare a Delicate Crepe in View of Your Guests with
Choice of Hot Fudge, Whipped Cream and a Variety of Fresh Fruit, Berries and Nuts,
Served with Premium Vanilla Ice Cream*

CHOCOLATE FOUNTAIN

*An Aromatic Cascade of Milk Chocolate Served with Strawberries, Brownies, Homemade
Marshmallows, Pineapple, Pound Cake, Angel Food Cake, Soft Pretzels & Bananas*

BEVERAGES

Choice of One (1)

Iced Tea, Lemonade or Tangy Fruit Punch

All Garnished with Fresh Fruit

~and~

Locally Roasted Columbia Supremo & Decaffeinated Coffee

*Served with Cream, Sugar, Sweeteners, Whipped Cream,
Artisan Chocolate and Italian Syrups*

Two Stations: \$43.95 per person

Three Station: \$48.95 per person

Four Stations: \$53.95 per person

Five Stations: \$56.95 per person

PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%) + PORT FEE (4%)

*Pricing includes beautiful presentation with our distinctive linens,
linen napkins, china, flatware, glassware and staffing.*

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Menus

TROPICAL STATIONS

HORS D'OEUVRES

Tropical Fruit & Strawberries

Served with Hot Fudge Fondue

Smoked Salmon Canapé

With Black Bread, Cream Cheese, Capers, Dill and Purple Onions

Coconut Shrimp

Served with Pineapple Mango Sauce

CHOICE OF STATIONS

Mongolian Barbecue Station

Delicious Stir Fry to Order Including Shrimp, Chicken, Beef, a Variety of Vegetables, Peanuts, and Udon Noodles Stir Fried With Fresh Ginger and Soy Teriyaki. Served with Peanut Sauce and Sweet & Sour Sauce.

~ Or ~

Kabob Station

Teriyaki Chicken Kabob

Turkey Mignon

Wrapped in Bacon with a Teriyaki Glaze

Rib Eye Kabobs

Soy Ginger Salmon Kabob

with Creamy Asian Horseradish

Chicken Sate Brochettes

with Peanut Sauce

~ Or ~

Quesadilla Station

Mango & Brie

Served with Mango Salsa

Kalua Pork Quesadilla

with Pineapple Salsa

~ Or ~

Teriyaki Chicken Lettuce Wraps Station

Tender Bib Lettuce Topped with Crispy Noodles and Fresh Marinated Vegetables. Served with Ginger Chutney, Tamarind & Peanut Sauce

~ Or ~

Kahlua Pork Station

Served on Fried Rice with Plum Sauce.

Served in Oriental Take-Out Buckets with Chopsticks and Fortune Cookies.

TROPICAL SALAD STATION

Choice of Two (2)

Kiwi Mandarin

Prepared with Romaine Lettuce, Sliced Kiwi, Mandarin Orange, Toasted Almonds and Bacon Bits with Poppyseed Dressing.

Tropical Salad

Romaine, Sliced Papaya, Diced Mango, Avocado and Green Onions in a Creamy Champagne Dressing

Chinese Chicken Salad

Mixed Greens, Romaine Lettuce, Savory Chicken, Crispy Noodles, Toasted Almonds with Sweet Rice Dressing

TROPICAL SEAFOOD STATION

Choice of One (1)

Tropical Shrimp

*Savory Blend of Grilled Shrimp, Diced Papaya, Mango, Purple Onions, Tomato & Avocado Drizzled with Tequila Lime Vinaigrette
Served in Flat Champagne Glass with Sugar Rim.*

Crab Cocktail

Diced Papaya, Mango, Purple Onions, Tomato & Avocado Topped with Real Crab Meat Drizzled with Lime Vinaigrette Served in Flat Champagne Glass.

Seared Ahi

Encrusted in Black and White Sesame Seeds Served with Wasabi Cream Sauce and Marinated Root Vegetable Salad

Assorted Sushi

An Array of Cucumber Rolls, California Rolls, Spicy Tuna Rolls and Philadelphia Rolls. (On Site Sushi Chef Available @\$13.00 Per Person – Minimum 40 Guests)

CARVING STATION

Teriyaki Tri-Tip

~ Or ~

Seared Tenderloin

Served with Onion Jam

DESSERT CREPE STATION

Our Chef Will Prepare a Delicate Crepe in View of Your Guests, and Add Premium Vanilla Ice Cream. Your Guest May Choose to Add Hot Fudge, Whipped Cream, a Variety of Fresh Tropical Fruit and Nuts.

TROPICAL DESSERT STATION

Choice of One (1)

Tropical Fruit Sorbet

Mango, Coconut & Pineapple Served in Fruit Shell in Glassware

~ Or ~

Sweets Table

Macadamia Cookies, Mango Mousse Bars, Coconut Lime Tart, Three Citrus Tart and Bars

FLOWING CHOCOLATE FOUNTAIN

This Tall, Fragrant Eye Catcher is Surrounded in Items for Guests to Dip into the "Flowing" Chocolate with Long Bamboo Skewers. The Guests Choose from Cream Puffs, Pretzels, Strawberries, Pineapple, Mango, Papaya, Homemade Marshmallows & Macaroon Cookies

Choice of Two Stations: \$43.95 per person

Choice of Three Stations: \$48.95 per person

Choice of Four Stations: \$53.95 per person

Choice of Five Stations: \$56.95 per person

**PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)**

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware, glassware and staffing.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Dessert

DECADENT DESSERTS AND TREATS

Homemade Bread Pudding \$6.25

Cherries Jubilee \$6.25

Bing Cherries Flambéed, Served over Premium Vanilla Ice Cream

Assorted Freshly Baked Goods \$6.25

Cookies, Brownies and Lemon Bars

Bananas Foster \$7.95

Bananas sautéed in a blend of Brown Sugar, Butter and Liquor with a touch of Cinnamon and Orange Zest, Flambéed and Served over Premium Vanilla Ice Cream.

Prepared in view of your guests

Old Fashioned Brownie and Hot Fudge Sundae Bar \$7.95

Served with Premium Vanilla Ice Cream, Assorted Fruit, Whipped Cream and Nuts

(Also available with Gummi Bears, Jelly Beans and M&M's)

Dessert Crepes \$7.95

Served with Premium Vanilla Ice Cream, Fresh Fruit and Berries, Hot Fudge, Whipped Cream and Nuts.

Prepared in view of your guests

Spectacular Sweet Table \$7.95

Old-Fashioned Cheesecake, Chocolate Truffle Cake, Dense Carrot Cake, Sacher Cake and a variety of Mini French Pastries

Mini French Pastries Table \$7.95

Chocolate Ganache, Chocolate Mousse Cup, Éclair, Crème Brûlée, Cheesecake and Fruit Tart

ALL PRICES BASED ON A PER PERSON RATE
PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)

MENU ITEMS & PRICES SUBJECT TO CHANGE.

OUR SIGNATURE DESSERTS \$7.95

Perfect for sit-down meals

Continental Trifle

Buttery Pound Cake, Fresh Kiwi, Berries and English Toffee, Layered with a Sabayon Custard Sauce and served in a Martini Glass

Mousse Pyramid

Layered waves of Creamy White and Dark Chocolate Mousse

Fresh Berry Tart

Rich Custard and Fresh Berries in a Buttery Crust

Cream Puff Sundae

With Hot Fudge, Fresh Fruit and Whipped Cream, Served in a Martini Glass

Lava Cake

Flourless Chocolate Cake served Warm with Premium Vanilla Ice Cream and Garnished with Fresh Berries and Cream

Mango Mousse Cake

Tasty Mango Mousse atop a Light, White Cake and Drizzled with a Berry Sauce

DELICIOUS DESSERT TRIO – \$8.95

Choice of (3) Three Mini Desserts: Crème Brûlée, White Chocolate or Chocolate Mousse Shot Glass, Fruit Tart, Berries and Whipped Cream, New York Cheese Cake, Éclair, White Chocolate Espresso Triangle, Key Lime Custard Pastry or a Pear Puff Pastry

ESPRESSO, CAPPUCCINO, LATTES AND MOCHAS

\$600.00 Minimum

Prepared in View of Your Guests
(Ask your consultant for a quote)

FLOWING CHOCOLATE FOUNTAIN

An Aromatic Cascade of Milk Chocolate Served with Strawberries, Brownies, Homemade Marshmallows, Pineapple, Pound Cake, Angel Food Cake, Soft Pretzels & Bananas

\$7.95 Per Person

\$600.00 Minimum

ALL PRICES BASED ON A PER PERSON RATE
PLUS SERVICE CHARGE (18%) + SALES TAX (7.75%)
+ PORT FEE (4%)

MENU ITEMS & PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Bar & Beverage Packages

HOSTED BEVERAGE SERVICES

Domestic Beer, House Wine and Soft Drinks

\$8.00 per person for the first hour
\$4.25 per person each additional hour

Micro Beers, R.M. Woodbridge Wines and Soft Drinks

\$8.75 per person for the first hour
\$4.50 per person each additional hour

Full Well Bar, Mixed Beers and Assorted Varietal Wines and Soft Drinks

\$9.75 per person for the first hour
\$4.75 per person each additional hour

Full Call Bar, Mixed Beers and Assorted Varietal Wines and Soft Drinks

\$10.75 per person for first hour
\$5.25 per person each additional hour

Superior Premium Selections with Select** Varietal Wines, and Soft Drinks

\$13.75 per person for the first hour
\$6.25 per person for each additional hour

* This level of service includes fine wines, cognacs, and cordials and bottled water.

Minimum Two (2) Bartenders per 100 Guest
For 5 hour event \$300.00 Labor

18% Service Charge & 7.75% Sales Tax plus 4% Port Fee will be added to all hosted bars

Additionally, 15% is added to parties of 26 to 50 and 25% to parties of 10 to 25

MENU ITEMS & PRICES SUBJECT TO CHANGE.

NO HOST BEVERAGE SERVICES

Minimum Cash Bar Two (2) Bartenders \$300.00
Based On Five (5) Hour Event

Soft Drinks and Juices	\$3.00
Bottled Water	\$2.00
Draft Beer*	\$4.50
Bottle Beer – Domestic	\$5.00
Bottle Beer – Import/Micro	\$5.50
House Wine	\$5.00
Premium Wine	\$6.25
Sparkling Wines	\$6.25
Well Drinks	\$5.25
Call Drinks	\$6.00
Premium Drinks	\$6.75
Specialty Drinks	\$7.75
Select Wines*	\$8.50

Beverage selections are determined by the event coordinator.
Special requests are made available by prior arrangement.
Some products may not be available.

** Specialty wines and specific products are subject to availability and price points.*

18% Service Charge & 7.75% Sales Tax plus 4% Port Fee will be adjusted to all specially arranged bar services or pre-payments.

All payments and policy guidelines are subject to the museums' "General Rental Information" or as determined by the event coordinator.

MENU ITEMS & PRICES SUBJECT TO CHANGE.



1492 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Event Information

Booking Fees: All booking fees are applied toward the final billing of the event.

Guard Service: Mandatory one (1) guard per 100 people at \$15.00 each man hour with a four (4) hour minimum

Bartender Service: Bar Service* is handled exclusively through the Museum

***Necessary number determined by museum coordinator**

Weekend events – 5 hours: \$150.00 each

Midweek – 3 hours: \$ 100.00 each

Audio-Visuals: A public address system for meetings and lectures is complimentary on the Berkeley only. We do offer a variety of wireless network and/or AV services for your additional needs.

All aspects of your event must be clearly defined at the outset; keeping in mind the best interest of all contracted, all subcontractors must be contracted/approved through the museum by the museums event coordinator. Both State and National Historic Landmarks, the 1898 *BERKELEY*, and the 1863 bark *STAR OF INDIA*, as well as our other ships, the *H.M.S. SURPRISE*, and the *CALIFORNIAN* must be safeguarded for all to enjoy, therefore, an event coordinator, who is authorized to act in behalf of the Museum, will attend each contracted function. The Museum reserves the right to refuse or cancel such parties and/or subcontractors deemed inappropriate or unsuitable. Conduct that may endanger passengers aboard the vessel structure itself or appearances is not tolerated. Guests in violation will be promptly escorted ashore.

Service Charges These beautiful and unique facilities are offered exclusively in support of serving the mission of the Maritime Museum of San Diego and funding education and preservation of these historic vessels for the public. THEY ARE NOT GRATUITIES and do not get distributed to anyone. All event services or products contracted and/or sub-contracted in conjunction are subject to an 18 percent service charge and payable according to the payment terms of this agreement. Full disclosure of client contracted or sub-contracted agreements and invoices are required (4) weeks in advance of the scheduled event. (Print materials are exempt.)

Port of San Diego Fee of 4% will be applied to all food and/or beverage services aboard any of the museums ships. (See Catering below) A 6% fee will be applied ONLY to the chartering and/or rental of any ships or boats that are underway or that will be sailing.

California State Tax of 7.75% will be applied to all appropriate services aboard any of the ships.

Catering is contracted solely with *Continental Catering & Corporate Events* and handled by the museum's event coordinator. A minimum catering base of \$2,000, before service charges, taxes, and port fee, must be met or an additional \$375.00 minimum labor fee will be charged. Please contact us for other available menus. The booking fee is \$500.00 to hold the caterer. Outside catering fees on the *BERKELEY*, *CALIFORNIAN*, or the *H. M. S. SURPRISE* during weekends is \$1200.00 and midweek \$1000.00. Aboard the *STAR OF INDIA*, the fee is \$1,500.00 on any day. Outside catering service providers must submit a detailed final client invoice with the payment of 4% Port of San Diego fee. This will be payable to MMSD immediately following the event. (Contact Museum coordinator for details) Non-full service catered events will incur a \$500.00 cleaning fee unless approved and released by the event coordinator.

Entertainment is an important element of any social gathering. Reputable and talented musicians of all types are available through the museum. DJ services are available for just \$450.00 midweek (3 hr event) or \$750.00 weekends (5 hr event) through Sunset Mobile Music, contracting handled by the Museum. The booking fee is \$250.00 to hold the DJ. Disc Jockeys contracted by the client must meet certain liability requisites. NO EXCEPTIONS. We also offer a wide variety great entertainment and themed possibilities. Please ask us about ideas and options to make your event a complete and memorable success.

Security is a requirement of the Fire Marshall, and arranged through the Museum. Each guard arrives ½ hour before the event start, and departs ½ hour after the event has ended. Minimum service is for (4) hours.

Decorations are welcome and encouraged, though please keep the integrity of our museum in mind, and adhere to the following restrictions; light all the candles you like, as long as the flame is enclosed.

No Glitter – No Rice – No Confetti

Zip ties are the best things since sliced bread. PLEASE - PLEASE no tacks, nails, or scotch tape. Discuss all décor issues with the event coordinator prior to event. Our décor package includes ten (10) live Ficus trees with white twinkling lights, six (6) hanging plants surrounding the dance floor, as well as tulle and white twinkling lights wrapped around the poles on the dance floor, all offered at an additional fee of \$400.00.

Safety is always an issue aboard any vessel, the *BERKELEY*, the *STAR OF INDIA*, the *H.M.S. SURPRISE*, and the *CALIFORNIAN*, being no exception. Please become familiar with the posted exits aboard our ships and the *BERKELEY*, including all four stairwells, fore & aft, port & starboard. The event coordinator will point out these accesses and egresses.

Damages incurred during an event will be billed following the necessary repair. Notification and estimate will follow assessment of damages. Kindly advise your guests of our historic value, and discourage standing on the benches.

Special Services are often necessary in creating memorable unique events. It is understood that additional costs and fees are incurred for planning, implementing, and performing some of these special services. The museum and its contracted preferred partners will make every effort to control these costs and will work with you to a resolve. In the event, you decide to seek alternative vendors; there may be additional fees applicable and due for us to interface, manage, and implement these alternative provider services. It is required and understood that you contact the museum event coordinator to approve all vendors prior to contracting with them. All service vendors must have valid liability and licenses on file with the museum.

Gratuities and Tipping are not represented in any museum event contract agreement or subcontractor service. Gratuities are accepted and distributed at your discretion and direction. If you are providing personnel with a gratuity or tip disbursement, please contact the museums event coordinator with your wishes, so we can recognize those appropriate service providers accordingly.

Payments are payable to: Maritime Museum of San Diego. All balances due are to be received 21 days before the scheduled event. In the event of a "day of event" balance due from revisions as a result of guest count adjustments or other changes, full payment must be made at the conclusion of the event. A **10 percent late fee** will be assessed on the remaining balance if not paid within (7) seven days following the event or final invoice date; after which an additional **25 percent late fee** will be assessed after 30 days following your event.

Payment Methods: Payments are accepted in cash or by valid check in US Dollars made payable to: Maritime Museum of San Diego. Alternatively, if paying with Credit or Debit card, there is an additional 3% administrative fee added these transactions. We accept: VISA, MasterCard & AMEX w/ confirmed CCV #'s Wire transfer fund payments are subject to an additional \$65.00 surcharge fee.

Guest Count Guarantees: If your event is held on a Friday, Saturday, or Sunday, guest count guarantees are due the Tuesday before your event by 12:00pm Pacific standard time. For all other scheduled events, guarantees are due the Thursday before your scheduled event by 12:00pm. A guest count guarantee is the base or minimum number of attendees for services including, but not limited to; catering, beverages, and attendance for which the client is bound and responsible for invoicing. This guest count can not be lowered prior to your event once submitted, but may be increased by the client prior to the event to reflect upward changes in the expected guest attendance. If there are additional attendees to your event above your initial guarantee or revised guarantee, the client is financially responsible for these attendees and will be billed accordingly the right of the event. Attendance is taken for each museum event by the security service contracted through the Maritime Museum. A final number of attendees are determined at the conclusion of each event. Guest count guarantees are reported to museum events department.

Natural Disaster – Acts of War – Mother Nature – Terrorism – Public Safety Issues

The Maritime Museum of San Diego reserves the sole right to cancel or reschedule any event as a result of any of the above issues or other unforeseen calamity or circumstances that may cause harm to guests or the public. Client will be refunded any pre-paid deposits or payments to the museum and will assist in rescheduling or relocating a planned event. The Maritime Museum of San Diego at no time will be responsible for any damages or loss to the client, clients' personnel, or guests.

EME Rewards

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

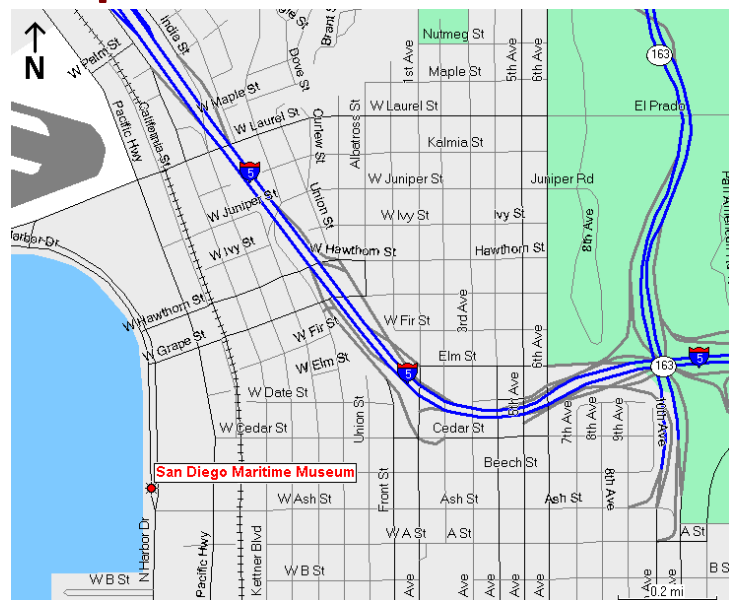
See the Rewards page on the EME website for more details.

* *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.*

Parking

You may park anywhere along the waterfront for up to 2 hours at the meters. They are free after 6 p.m. or on the weekends and all day on Sundays. Additionally, you may park across the street from the Star of India for \$5.00 all day long on the weekends.

Map & Directions



From the North heading southbound Hwy 163:

- ♦ Take Hwy 163 southbound until Junction I-5 North.
- ♦ Merge to I-5 North and continue until airport exit.
- ♦ Exit on airport exit and stay on the left lane of Hawthorne Street.
- ♦ Turn left on North Harbor Drive. San Diego Maritime Museum is located on the right side at 1492 North Harbor Drive.

From the North heading southbound I-5:

- ♦ Take I-5 North and continue until airport exit.
- ♦ Exit on airport exit and stay on the left lane of Hawthorne Street.
- ♦ Turn left on North Harbor Drive. San Diego Maritime Museum is located on the right side at 1492 North Harbor Drive.

From the South heading northbound I-5:

- ♦ Take I-5 South until Kettner Boulevard exit.
- ♦ Exit right onto ramp onto Kettner Blvd and continue until Sassafras Street.
- ♦ Turn right onto Sassafras Street and continue until Pacific Highway
- ♦ Turn left onto Pacific Highway and continue until Hawthorne Street.
- ♦ Turn right onto Hawthorn Street and continue until North Harbor Drive
- ♦ Turn left onto North Harbor Drive. San Diego Maritime Museum is located on the right side at 1492 North Harbor Drive.