



COCKTAIL BARGE DINNER EVENT INFORMATION

PLEASE NOTE THE FOLLOWING:

Thank you for choosing the Paesanos Restaurant Group to host your special event. We hope to assist you in making your event a memorable one.

Please note the following, this serves as a proposal for the extended planning of your event and does not indicate a binding contract. **The barge company does not guarantee booking availability for boat time slots. Barges are reserved on a first come, first serve basis.**

The Paesanos Restaurant Group does not place temporary holds or make tentative reservations for any barges. Full payment of barge rental ensures a booked reservation.

Menu selections are due **30 days before the event date**. Selected menu items must be submitted in writing via email or fax by circling the individual menu items. If faxing please indicate any necessary comments next to the item.

Upon completion of menu selections please fax to 210.212.5346. Upon review of your completed menu, a prepared contract defining details for your event will be forwarded to you for review and signature.

Please Complete The Following Information Below

FUNCTION DAY/ DATE:

GROUP NAME:

POST AS:

CONTACT:

ON-SITE CONTACT:

ADDRESS:

CITY / STATE / ZIP CODE:

CONTACT NUMBER:

CELL PHONE:

FAX #:

EMAIL ADDRESS:

EXPECTED NUMBER OF GUESTS:

EVENT TIME:

FUNCTION TYPE:

ROOM LOCATION:

COCKTAIL BARGE/DINNER

Served After 11:00am – 10:00pm

APPETIZERS

Appetizers listed are available to accompany lunch or dinner.
(Seated Dinners or Receptions)

Platter of Domestic Cheeses and Fresh Fruit

Served with assorted crackers.

Small platter serves 20 guests \$97.50++

Large platter serves 50 guests \$125.00++

Seasonal Vegetable Crudite

With choice of 2 dips below:

Chipotle Hummus – Baba Ganoush – Spinach Artichoke – House Ranch

House Bleu Cheese – Horseradish Cheddar

Small platter \$97.50++

Large platter \$125.00++

Potato Chips in a Basket

Homemade crispy fried potato chips perfectly seasoned with a trio of chili powder, paprika, kosher salt and served with thick avocado-cream dipping sauce.

\$ 2.00 ++ per person

Chip and Dip Combo

Tostada chips and roasted tomato, guacamole, salsa and chili con queso with meat.

\$3.00 ++ per person

Calamari

Tender, steak pieces fried crispy and served with spicy marinara and jalapeno tartar sauce.

1/2 serving \$4.00 ++ per person

Jumbo Chicken Wings

Select one type.

Your choice of Charlie's hot, Thai spicy peanut or sweet and spicy.

\$2.00 ++ per piece

Fried Pickles and Fried Jalapeños

Spicy and sour pickles and jalapeños coated in our house-made

Shiner Bock beer batter with spicy ranch dipping sauce.

\$2.50 ++ per person

Fried Mushrooms

Juicy mushrooms, marinated in Charlie's special seasonings and coated in crispy panko bread crumbs.

Served with country gravy dipping sauce.

\$2.50 ++ per piece

Miniature Corn Dogs

Served with ketchup and mustard dipping sauces.

\$1.50 ++ per piece

Menu Prices and Items Subject to Change.

++ Indicates that 8.25% sales tax and a 20% service charge will be added to the final bill.

APPETIZERS (CONT'D.)

Appetizers listed are available to accompany lunch or dinner.
(Seated Dinners or Receptions)

Potstickers

Select one type.

Choice of:

Veggie – Ground Beef – Pulled Pork

Served with a chipotle aioli dipping sauce

\$2.00 ++ per piece

Summer Rolls

Select one type.

Choice of:

Veggie – Ground Beef – Pork

\$2.00 ++ per piece

Southwest Antipasto Platter

Choice of Two In-House Smoked Meats:

Pork Belly – Turkey – Ham – Chicken – Roast Beef

Served with house pickled vegetables and mustards.

\$5.00 ++ per person

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PLATED MEAL OPTIONS

Events with 10-25 guests – 3 entrée choices are available

Events with 25-50 Guests – 2 entrée choices are available

Events with 50 guests or more – 1 entrée choice is available

(If more than one entrée is chosen, the higher priced entrée prevails)

SALADS

Side Starter Salad

Romaine, carrots, red onions, cucumbers and tomatoes with choice of dressing.

\$2.99 ++ per person

Chopped Salad

Fresh romaine, topped with roasted Poblano peppers, tomatoes, bacon bits, avocado and smoked turkey.

Drizzled with a red chile ranch dressing.

\$10.99 ++ per person

Wedge Salad

Crisp, wedge of iceberg lettuce topped with a pepper bleu cheese dressing, bacon, tomato, avocado, red onion, herbs and boiled egg.

\$9.99 ++ per person

CHARLIE'S SPECIALTIES

Blackened Ribeye

Juicy and delicious blackened 10 oz. ribeye, topped with bacon-mushroom brown gravy.

Served with mashers and seasonal vegetables.

\$25.99

Chicken Fried Steak

Lightly breaded tender choice cutlet with country gravy, mashers and seasonal vegetables.

\$ 13.99

Ribs

Smoky, juicy, dry rubbed baby back ribs, slow cooked for hours.

Served with hand cut fries, watermelon rind pickles and peppery vinegar coleslaw.

Full rack \$25.99

1/2 rack \$13.99

Grilled Seasonal Vegetable Pasta

Penne pasta tossed in a smoked tomato cream sauce and topped with seasonal vegetables, parmesan cheese and roasted garlic.

\$16.99

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PLATED MEAL OPTIONS (CONT'D.)

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(If more than one entrée is chosen, the higher priced entrée prevails)

BURGERS

All burgers will be 1/2 lb. and cooked medium, unless otherwise requested.

Add bacon to any of the below for an additional \$1.00++

Hamburger

Served on our brioche bun with lettuce, tomatoes, pickles, onion and small order of French fries. (Mustard, ketchup and mayonnaise served on the side.)

\$11.99 ++ per person. Add cheddar cheese \$1.00++

The Local

A San Antonio-style burger served on our brioche bun with refried beans, Fritos®, Cheddar or Monterrey Jack cheese, Pico de Gallo, pickles, onions and jalapeños with order of French fries.

(Mustard, ketchup and mayonnaise on side)

\$13.99 ++ per person

San Antonio Luau

Zesty and creamy! An 8 oz patty topped with fresh grilled pineapple, sliced avocado and finished with a sweet cilantro jalapeno crème and served with an order of French fries.

(Mustard, ketchup and mayonnaise on side.)

\$13.99 ++ per person

Mushroom Gouda Stack

Hearty beef patty served on our brioche bun topped with a grilled Portobello mushroom, melted Gouda, garlic and herb mayo, lettuce, tomatoes, pickles, onions and an order of French fries.

(Mustard, ketchup and mayonnaise on side.)

\$13.99 ++ per person

Portobello Burger (Vegetarian option)

Grilled Portobello mushroom served on our brioche bun with garlic and herb mayo, lettuce, tomatoes, pickles, onions and an order of French fries. (Mustard, ketchup and mayonnaise on side.)

\$10.99 ++ per person

Pizza Burger

Our seasoned burger patty topped with fried mozzarella, mushrooms and zesty marinara.

With lettuce, tomato and onion served on garlic bread brioche bun.

\$13.99 ++ per person

Spicy Burger

Our patty topped with fried pickles and fried jalapeños tossed in hot sauce with grilled jalapeños, spicy candied bacon, Monterrey Jack cheese and habanero cream. Served with fries.

\$13.99 ++ per person

Charlie's Juicy Lucy

Our burger patty stuffed with American cheese and topped with melted American cheese, grilled onions, jalapeños, pickles, mayonnaise, lettuce, tomato and onion. Served with fries.

\$13.99 ++ per person

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SIGNATURE SANDWICHES & MORE

Chicken Fried Chicken Sandwich

Served on our brioche bun, chicken breast lightly breaded with panko bread crumbs, topped with lettuce, tomatoes, red onions and mayonnaise.

Served with an order of Homemade Crispy Fried Potato Chips.

\$ 10.99 ++ per person

Pulled Pork Sandwich

Served on our brioche bun with shredded tender pork with a sweet, spicy barbeque sauce, pickles, onions and an order of Homemade Crispy Fried Potato Chips.

\$10.99 ++ per person

Applewood Smoked Turkey Sandwich

Served on our multigrain bread with smoked turkey, Monterey Jack cheese, bacon, lettuce, tomatoes and an order of Homemade Crispy Fried Potato Chips.

\$9.99 ++ per person

Cuban

A new spin on an old classic. Tender pulled pork and black forest ham with pickles, red onions and whole grain mustard on a buttered pretzel roll. Served with watermelon rind pickles.

\$10.99 ++ per person

Fish Tacos

Two juicy fish filets crusted with cornmeal and panko breadcrumbs with avocado slices, tangy coleslaw, and chipotle mayonnaise served on warm corn tortillas.

\$10.99 ++ per person

Chicken Wrap

Marinated grilled chicken with mozzarella, basil, tomato, onion rings and romaine dressed in our green goddess dressing and wrapped in a crispy flatbread.

\$10.99 ++ per person

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DESSERT OPTIONS

Please select one option for group.

- Chocolate Brownie** - \$6.95 ++ per person
- Platters of Homemade Cookies** (Assorted-2pp) - \$5.95 ++ per person

BEVERAGES

All beverages will be billed on consumption.

Please check all beverages to be served to your guests.

- Iced Tea** - \$2.99 ++ per person (complimentary if alcohol hosted.)

- Lemonade** - \$2.99 ++ per drink

- Strawberry Lemonade** - \$3.99 ++ per drink

- Ozarka Bottled Water** - \$1.99 ++ per bottle

- Sodas** - \$2.99 ++ per person

- Coffee** - \$2.99 ++ per person

Aqua Frescas (choose one):

- Lemon Lime Orange** **Honey Tamarind** **Apple** **Pineapple** **Cucumber** **Lemon**
\$4.99 ++ per drink

ALCOHOLIC BEVERAGES

All beverages will be billed on consumption.

Please check all beverages to be served to your guests.

- 16 oz. Draft Beer**

Import \$6.00 ++ per drink | Domestic \$5.00 ++ per drink

- Imported Bottled Beer** - \$4.50 ++ per drink

- Domestic Bottle Beer** - \$4.00 ++ per drink

- The Original Margarita** (12oz) - \$7.00 ++ per drink

Blend of gold tequila and fresh lime juice

- The Cactus Rita** (12oz) - \$7.00 ++ per drink

Frozen margarita layered with gold tequila-soaked prickly pears

- Mango or Strawberry Margarita** (12oz) - \$8.00 ++ per drink

Tequila with mango or strawberry puree, served frozen

- Big Dog Top-Shelf Margarita** (12oz) - \$9.00 ++ per drink

Handcrafted Margarita with 100% Agave Peligroso Tequila Silver, fresh lime juice, prickly pear and Grand Gala.

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BOAT TERMS AND CONDITIONS

Maximum Capacity: 30 people

Set-up Time: 15 minutes

Breakdown Time: 15 minutes

Cruise Time: 30 minutes

1 hour booking time

Deposit: \$200.00 Per Reserved Barge. **CWAB Must Receive Deposit Before Booking Barge.**

Boat Charge:

\$115.48 + Tax = \$125.00 Per Reserved Barge

Food & Beverage Minimum:

\$200.00++ (Standard 1 Hour Rental)

Set Up Fee: \$50.00 Per Barge

GENERAL RESTAURANT EVENT INFORMATION

Boat Set-Up Arrangements: Standard boat set-up

Payment

Deposit required prior to booking barge. Food, Beverage, sales tax and gratuity charges will bill at completion of event. Deposit will credit to Food & Beverage total.

Overtime

We cannot guarantee overtime; available time applies at the discretion of Rio San Antonio Cruises (RSAC). Require or requested overtime will incur additional charges. (See above barge pricing)

Inclement Weather

Rio San Antonio Cruises provides an inclement weather policy to ensure the safety of our customers. RSAC reserves the right to cancel boat cruises or temporarily suspend service due to inclement weather and or predictions. If RSAC cancels an event, a weather backup location within the restaurant will be arranged by the restaurant management. The client will receive full refund for all weather related cancellations.

Weather Conditions:

- Temperatures 100+ degrees with clear or partly cloudy skies are considered normal conditions in South Texas and are not a considered reason for cancellation.
- Temperatures below 40 degrees are considered extreme and may result in cancellation.
- Light Rain or sprinkles are not considered reason for cancellation.
- Down pours, heavy rain, and thunderstorms are considered reason for cancellation.
- High or gusty winds exceeding 25mph are considered reason for cancellation.

Cancellations:

PRG must receive all cancellations in writing. Please fax cancellation and follow with phone notification. All cancellation requests received 30 days prior to event date will incur a 50% charge of the guaranteed or estimated number of guests. All cancellation requests received with less than 30 days of event date will incur 100% of event cost. IF A BARGE IS CANCELLED BY THE EVENT CONTACT, IT MUST BE IN WRITING. UPON RECEIPT OF CANCELLATION, THE DEPOSIT WILL BE FORFEITED.

Smoking:

The City Of San Antonio has passed a Non-Smoking Ordinance which forbids anyone to smoke on the Riverwalk and inside any restaurant. Should your guests start smoking during your event they will be informed of the non-smoking ordinance and they will be ask to put out their cigarette or cigar.

Food and Beverages:

All food and beverage served in the restaurant must be provided by the restaurant. Menu selections and other details will be supplied to the Catering manager at least 30 days prior to the date of the function. Food and Beverage are not permitted to leave the restaurant. In case of overage in guarantees, the food and beverage are the sole property of the restaurant. No food or beverages are to be removed from the restaurant premises. If the client wishes to bring in an outside cake, the client is acknowledging that Paesanos Restaurant Group will not be held responsible for cakes brought or delivered into Rio Rio Cantina, Paesanos River Walk, Paesanos Lincoln Heights, Paesanos 1604 or Charlie Wants A Burger. Paesanos Restaurant Group has no guarantee that food safety guidelines have been met by the outside vendor and will therefore not be held responsible for food we did not prepare in house. No food is allowed in the restaurant from outside sources, other than pre-approved special occasion cake. To abide all Texas Alcohol and Beverage Commission laws NO ALCOHOL, including wine can be brought on property and consumed. All beverages must be purchased from restaurant.

Rentals and Goods Brought Into Restaurant:

In the event you “the client” choose to bring anything into the restaurant that is not booked or arranged through the restaurant, the restaurant is not liable for such items in the event they are lost, left behind, stolen or damaged. Items of example, but not limited too: audio visual, entertainment, cakes, centerpieces, cameras, cake cutters, flowers, champagne flutes and decorations.

Guarantee:

We require a guarantee attendance number (10) business days before scheduled event via fax or email. Upon receipt of guaranteed number, no reductions will apply. Client bill will reflect guaranteed number provided if fewer guests attend event. If client does not provide guarantee bill will reflect the expected number of guests—regardless of guests’ attendance the night of event.



CREDIT CARD AUTHORIZATION FORM

GROUP NAME: _____

ADDRESS: _____

TELEPHONE: _____ CELL PHONE: _____

EMAIL: _____ FAX: _____

FUNCTION DATE: _____ FUNCTION TIME: _____

EVENT SPACE: _____ PRG SALES MANGER: _____

The following required authorization statement formally confirms the scheduled event(s), by allowing Charlie Wants A Burger to collect a deposit for said event(s), and/or for full payment of event at it's completion. A deposit credit will apply towards your event upon completion.

DEPOSIT IS NON-REFUNDABLE FOR ALL CANCELLED EVENT(S).

I, _____ authorize _____
(please fill in name) (please fill in restaurant)

to post charges related to the function scheduled above to the following credit card below with the last three digits: _____

SIGNATURE: _____

****To Protect Your Privacy, at the Completion of Your Event, Credit Card Information Will Be Shredded**

Please Circle: AMERICAN EXPRESS | DISCOVER | MASTERCARD | VISA | DINER

CREDIT CARD #: _____
(FOUR DIGITS ON FRONT FOR AMEX)

EXPIRATION DATE: _____ THREE DIGITS BEHIND CREDIT CARD: _____

CARD HOLDER NAME: _____ BILLING ZIP CODE: _____

Will This Credit Card Be Used For Payment At Completion Of Event? YES / NO (Please Circle Response)