



RIVERBARGE 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](tel: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:

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

A Selection of Crispy Local Produce, Served with Creamy Ranch Dressing

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 salsa, guacamole and chile con queso.

\$3.00++ per person

Jumbo Chicken Wings

Select one type:

Raspberry-Chipotle, Lemon Pepper, Wild Buffalo or Honey BBQ

\$1.50++ 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.

\$3.00++ per person

Charlie's Party Sub

Salami, Ham and Turkey with Swiss, Mozzarella and Cheddar Cheeses,

Mustard, Mayonnaise, Lettuce, Tomato and Onion

\$3.75++ per person

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.

SALAD SELECTIONS

One Salad Choice Available For All Events

Below Salads Will Be Side Salad Portion

Side Starter Salad

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

\$2.99++ per person

Small Caesar Salad

Crisp romaine tossed in creamy Caesar dressing and topped with Parmesan cheese, cracked black pepper and garlic croutons.

\$3.99++ per person

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)

CHARLIE'S SPECIALTIES

Chicken Fried Steak

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

\$ 13.99++ per person

Baby Back Ribs

Juicy pork ribs, slow cooked for hours, served with hand-cut potato fries, pickles and creamy coleslaw.

1/2 rack \$13.99++ per person

Full rack \$25.99++ per person

Chicken Parmesan

Panko crusted chicken, topped with marinara sauce, melted mozzarella cheese and an herb garnish over butter garlic penne pasta.

\$14.99++ per person

Portobello Mushroom Parmesan

Panko crusted Portobello mushroom, topped with marinara sauce, melted mozzarella cheese and an herb garnish over butter garlic penne pasta.

\$14.99++ per person

Menu Prices and Items Subject to Change.

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PLATED MEAL OPTIONS (CONT'D.)

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)

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 Burger

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 Burger

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 Burger

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

The Patty Melt

This is a traditional favorite that features a 1/2 lb. beef patty, topped with caramelized onions, American cheese and served on Texas toast. Our chile ranch and chipotle mayo make this a “must have.”

\$13.99++ per person

Charlie’s Old School Burger

Our seasoned 1/2 lb. burger patty with American cheese, grilled onions, pickles and Charlie’s sauce, served on our brioche bun. \$13.99++ 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

Veggie Burger

Black bean patty covered with sautéed mushrooms, Swiss cheese, lettuce, tomatoes and onions on our brioche bun.

\$10.99++ 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

SIGNATURE SANDWICHES & MORE**MVP Most Valuable Poultry Chicken Sandwich**

Lightly breaded and tossed in Buffalo sauce and topped with bacon, bleu cheese, crisp lettuce, tomatoes, red onions on our brioche bun.

(Grilled option upon request.)

\$11.99++ per person

Pulled Pork Sandwich

Shredded, tender pork with a sweet, tangy barbecue sauce, pickles, onions and topped with creamy coleslaw on our brioche bun.

\$11.99++ per person

Applewood Smoked Turkey Sandwich

Delicious oven-roasted turkey, avocado, Monterey Jack cheese, Applewood bacon, crisp lettuce, tomato and mayonnaise on a multi-grain bread

\$11.99++ 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 hoagie roll

\$11.99++ 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, bacon and romaine topped with our green goddess dressing and wrapped in a flour tortilla. Light and delicious!

\$10.99++ per person

Texas-Style Cheesesteak Sandwich

We put a twist on this classic by adding grilled poblano peppers & onions, melted American cheese, banana peppers, tomatoes, lettuce and chipotle mayo, served on a hoagie roll.

\$13.99++ per person

Meatball Sub

Homemade meatballs stacked on a hoagie roll and smothered with our tangy marinara sauce and fresh mozzarella.

\$13.99++ per person

Menu Prices and Items Subject to Change.

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DESSERT OPTIONS

Please select one option for group.

- Pecan Pie** Traditional, pecan pie made with crunchy Texas pecans and sweet ooey goodness. \$5.99++ per person
- Chocolate Cake** You can't go wrong with our chocolate cake – a thick slab with the perfect icing to cake ratio. \$5.99++ per person
- Cheesecake** New York-style cheesecake made with creamcheese and graham cracker crust. \$5.99++ 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.)
- Bottled Water**
\$1.99 ++ per bottle
- Lemonade**
\$2.99 ++ per drink
- Sodas**
\$2.99 ++ per person
- Strawberry Lemonade**
\$3.99 ++ per drink
- Coffee**
\$2.99 ++ per person

ALCOHOLIC BEVERAGES

All beverages will be billed on consumption.

Please check all beverages to be served to your guests.

- Imported Bottled Beer**
\$4.50++ per drink
- The Original Margarita** (12oz)
\$7.00 ++ per drink.
Blend of gold tequila and fresh lime juice
- Domestic Bottle Beer**
\$4.00++ per drink
- The Viper** (12oz)
\$9.00 ++ per drink
Handcrafted Margarita with 100% Agave Peligroso Silver Tequila, fresh lime juice, prickly pear and Grand Gala.
- Craft Beer Can/Bottle**
\$5-\$8++ per drink
- House Wine**
\$7.00 ++ per drink

Charlie Wants A Burger has a specialty beer list to offer as well.

(Please ask your sales manager for information.)

Menu Prices and Items Subject to Change.

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BOAT TERMS AND CONDITIONS

Maximum Capacity: 20 people
Set-up Time: 15 minutes
Breakdown Time: 15 minutes
Cruise Time: 1 hour and 30 min
2 hour booking time

Dinner Barge Rental – 2 Hour
\$350.00 from 3:45pm Monday – Friday
\$350.00 on Saturday, Sunday and Holidays

Deposit: \$400.00 per barge
CWAB Must Receive Deposit Before Booking Barge.

Food & Beverage Minimum:
\$400.00++ (Standard 2 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 reason for cancellation.
- Temperatures below 40 degrees are considered extreme and may result in cancellation.
- Light Rain or sprinkles are not a reason for cancellation.
- Down pours, heavy rain, and thunderstorms are a 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 asked to extinguish 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 four (4) weeks prior to the date of the function. Food & 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. No food is allowed in the restaurant from outside sources, other than a pre-approved special occasion cake. 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. The client will need to sign a waiver upon signing of the contract. To abide by all Texas Alcohol and Beverage Commission laws NO ALCOHOL, including wine can be brought on property and consumed. All beverages must be purchased from the 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 to are audio visual, entertainment, cakes, centerpieces, cameras, cake cutters, flowers, champagne flutes and decorations.

Guarantee

We require a guaranteed attendance number (10) business days before the scheduled event via fax or email. Upon receipt of guaranteed number no reductions will apply. Client's bill will reflect guaranteed number provided if fewer guests attend event.

If client does not provide guarantee, the bill will reflect the estimated number of guests regardless of guests in 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 MANAGER: _____

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)