

# JON ANDERSON WHITE

## RIVERBOAT

eventsales@portofdsm.com  
(515) 348.1130 | www.portofdsm.com

Our friendly crew is here to serve you and make your event a fun and memorable occasion. Our Riverboat is resplendent in the style of Golden Era of river travel with a decor of gold chiavari chairs under a gilded pressed tin ceiling, custom carpet, solid oak rope columns and Royal Blue walls. The Riverboat also has modern amenities, such as air conditioning, handicap access and two restrooms. We provide bud vases, dinner china, linens, glassware and silverware for all food and service except as noted.

*(ALL MENU PRICING BASED ON MINIMUM GUEST COUNTS. ADDITIONAL CHARGES MAY APPLY)*

### Boat Capacity

Cocktail Party or Buffet | 75  
*(seating for 40)*  
Plated Dinner | 60

### 1.5 hour Boat Ride | Charter fee of 650

500 During Non-meal times | Cash Bar Available

Enjoy a leisurely scenic cruise of beautiful Rathbun Lake. Relax while our Captain regales you with the history of the boat and its travels.

### Brunch or Cocktail Cruise | Charter fee of 600

1.5 hour Cruise | 150 per half hour extra

### Bateaux Mouche French Picnic Basket | 20

Brimming with premium Iowa sliced meats and cheeses on fresh baked bread, pasta salad, fresh fruit, chips, gigantic cookie, coffee or iced tea Add a soft drink for \$2 or a glass of wine or beer for \$6 per person.

*(25 Guest)*

### Brunch sur le Lac | 40

You'll be welcomed aboard with complimentary mimosas, then enjoy our brunch buffet consisting of assorted quiches, Iowa applewood smoked bacon, potatoes o'brien, breakfast pastries, butter, jams & jellies, fresh melons and berries & hot coffee.

*(25 Guest)*

### Petite Bouchee | 20

Enjoy a light snack while taking in the beautiful views of Iowa's ocean. We offer an all Iowa cheese platter with wafers and South Union bread, crudite with dip, tortilla chips and salsa with iced tea and lemonade.

*(25 Guest)*

### Hors D'oeuvres Buffet | 25

Our most popular wine & cheese cruise offers a rustic presentation of bar snacks, a best of Iowa meat & cheese platter with wafers, grilled vegetable platter, chips and salsa. Choice of one hot hors d'oeuvres: house smoked chicken wings, meatballs or margarita pizza. complimentary lemonade and iced tea.

*(Customized menus available upon request)*

*(25 Guest)*

### Extend your event onto our Wheelhouse Room Patio

with chartered cruise | \$100

w/o | \$250

cocktail and dinner package deals available



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### DINNER CRUISE PACKAGES

**Sunday - Thursday Night Dinner Cruise | Charter fee of 600**  
2 hour Cruise | 150 per half hour extra

**Friday or Saturday Night Dinner Cruise | Charter Fee of 700**  
2 hour Cruise | 150 per half hour extra

#### **Buffet Picnic Dinner Buffet | 26++**

Fresh tossed greens with seasonal dressings and toppings, Iowa cheese tray, grilled burgers and brats, South Union Bakery bread, Riverboat Cole Slaw, Chips, lemon bars, cookies, coffee, iced tea & lemonade.  
*(Add chicken for an additional \$4 per person.)*

**(25 Guest)**

#### **Three Course Dinner Deluxe | 44.95++**

Two passed appetizers, caesar salad, South Union bread and butter, duet of shrimp skewer and either pork tenderloin or chicken off our charcoal grille. Potatoes Dauphinois, roasted seasonal summer vegetables. Choose a dessert option of: Homemade Apple Crisp with Cinnamon Creme, Dark Chocolate Gran Marnier Mousse with Cookie or Kahlua Creme Caramel. Coffee, Iced Tea & Lemonade.

**(25 Guest)**

#### **Surf & Turf from our Charcoal Grille | 48.95++**

Two passed appetizers, Caesar Salad topped with smoked salmon, South Union Bakery bread, 6oz grilled choice beef tenderloin filet or 12oz Berkshire pork chop with pesto grilled shrimp, Dauphinois potatoes and fresh summer vegetables. Dessert options | Crème Caramel, fresh fruit cobbler, or Mississippi Mud Cake, and coffee, iced tea & lemonade.

**(25 Guest)**

#### **Cape Cod Seafood Feast | Market Price++**

Two passed appetizers, bucket of mussels and clams, whole boiled 1.5-pound Maine lobsters with lemons and drawn butter, apple and jicama cole slaw, saffron rice and South Union Bakery sourdough bread, coffee, iced tea & lemonade. Dessert- lemon tarte, and coffee, iced tea & lemonade.

**(25 Guest)**

### BAR OPTIONS

*Bars are open during boarding, then closed for approximately 10 minutes during departure and 15 minutes before docking.*

#### **Cash Bar: Setup fee of 75+**

Bar Includes: Red & White Wine Selection | 2 Local Iowa Craft Brews on Tap | Premium Cocktails | Soft Drinks

#### **Hosted Wine & Beer Cruise | 20++ (per adult - 1st Hour)**

Bar Includes: Red & White Wine Selection | 2 Local Iowa Craft Brews on Tap | Select Craft & Domestic Beer Bottles  
*\$8 per person each additional half hour*

#### **Hosted Full Liquor Bar | 24++ (per adult - 1st Hour)**

Bar Includes: Red & White Wine Selection | 2 Local Iowa Craft Brews on Tap | Premium Liquors & Mixers | Soft Drinks  
*\$12 per person each additional half hour*

**\*\*\*Special Request? If you have special brand liquor that you would like stocked for your party, let us know and for a minimum stocking fee, we will add it to our inventory for your cruise.**

*+ denotes 6% sales tax added onto all non food and beverage purchases.  
++ denotes a 20% service charge and 6% sales tax charge on food and beverage purchases.*

