



1000 Front Street, Sacramento, CA 95814 - (916) 444-8052 - deltaking.com

The Delta King Hotel in Old Sacramento is a unique Sacramento treasure. Today it is a beautiful riverboat hotel with modern lodging amenities, two outstanding restaurants offering casual and upscale dining, and unique event spaces.



Rooms	Square Feet	Banquet (rounds)	Theater	U-Shape	Hollow Square	Classroom	Conference	Cocktail Reception
Mark Twain	2400	160	200	45	60	110	45	200
Paddlewheel	2200	100	130			70		200
Capital City (CCR)	1002	50	40					80
Jenny Lind	609	24	30		12	12	16	30
Yosemite	1006	60	65	30		32	32	80
Yosemite/Jenny Lind	1609	80	90	30	18	46	48	100
Chrysopolis	300	10					10	
Fort Sutter	300	24					14	30-40
The Landing	2400	140	200				40	150
Theater	1400		110			110		



Plated Breakfast

Breakfast Entrées

All Entrées Include Fresh Fruit, Coffee, Tea and Orange Juice
Choice of Two Entrees, the higher price prevails for all meals

Eggs Benedict \$24

Traditional Poached Eggs and Canadian Bacon on an English Muffin Served with Hollandaise Sauce and Home Fries

Delta Scramble \$23

Scrambled Eggs with Ham, Peppers, Mushrooms with Home Fries

Breakfast Quiche \$22

Made with Eggs, Bacon, Mushrooms, Cheese and Home Fries

Salmon on a Toasted Bagel \$25

Smoked Salmon, Sliced Tomato, Lettuce and Fresh Toasted Bagel with Herbed Cream Cheese, Capers and Diced Red Onions

The Paddlewheel \$23

Two Scrambled Eggs Served with Bacon, Sausage and Home Fries

Croissant Breakfast Sandwich \$23

Scrambled Eggs with Cheese, Bacon and Home Fries

Lighter Fare

The Continental Breakfast \$20

Orange Juice, Fresh Fruit Salad, Fresh Baked Muffins, Regular and Decaf Coffee

Continental Enhancements - Add \$6 per Selection

Yogurt Station - Yogurt, Granola and Seasonal Berries

Oatmeal Station - Brown Sugar, Honey, Raisins and Almonds

Assorted Dry Cereals -Served with 2% Milk, Almond Milk and Soy Milk



*GLUTEN FREE

22% service charge and sales tax to be added

Breakfast Buffets

The Sternwheeler \$30

Build Your Own Buffet

(Minimum 25 Guests)

This Buffet Includes Home Fries, Coffee and Orange Juice

Please Select Three of the Following
Additional Items Add \$4

Eggs Benedict	French Toast
Sausage Links	Fresh Fruit Compote
Scrambled Eggs	Fresh Baked Muffins
Applewood Bacon	Assorted Cheeses and Crackers

The Breakfast Burrito Bar \$32

Build Your Own Burrito

(Minimum 25 Guests)

This Buffet Includes Coffee, Tea and Orange Juice

Carne Asada	Breakfast Potatoes	Fresh Fruit
Flour Tortillas	Applewood Bacon	Sour Cream
Scrambled Eggs	Shredded Cheddar Cheese	Pico de Gallo

Delta King Grand Brunch Buffet \$50

(Menu Items Are Representative and Subject to Change)

(Minimum 50 Guests)

This Buffet Includes Coffee, Tea and Orange Juice
(Carver Fee of \$125)

DK Grand Buffet Bottomless Champagne/Mimosas Add \$14

Fresh Fruit	Fresh Baked Muffins	Scrambled Eggs
Home Fries	Cookies and Brownies	Eggs Benedict
Caesar Salad	Grilled Vegetable Platter	Cold Poached Salmon
French Toast	Assorted Cheeses and Crackers	Carved Ham
	Applewood Bacon or Sausage Links	

*GLUTEN FREE

22% service charge and sales tax to be added

Plated Lunch

Plated Lunch

(Particularly Recommended with Working Lunches)

All Salads and Sandwiches Include Coffee, Tea, or Lemonade

(Choice of Two Entrées, the Higher Price Prevails for all Meals)

Salads

Chinese Chicken Salad \$22

Napa Cabbage, Red Cabbage and Carrots Tossed in a Sesame Ginger Dressing, Topped with Grilled Chicken Breast, Mandarin Oranges, Wontons, Rice Noodles and Sesame Seeds

Chicken Caesar Salad \$22

Caesar Dressing, Parmesan Cheese, Garlic Croutons and Grilled Chicken Breast

Chop Salad \$22

Seasonal Mixed Greens with Grilled Chicken, Bacon, Bleu Cheese Crumbles, Tomato, Hardboiled Egg in a House-Made Bleu Cheese Vinaigrette

Greek Salad \$21

A Vegetarian Salad with Romaine, Cucumbers, Red Onions, Cherry Tomatoes, Kalamata Olives and Feta Cheese

Spring Salad \$19*

A Vegetarian Salad on a Bed of Mixed Greens and Water Cress with Almonds, Radish and Apple with a Lemon Chive Vinaigrette

Spinach & Arugula Salad \$19*

A Vegetarian Salad with Baby Spinach and Arugula with Spanish Manchego Cheese and Hazelnuts in a Red Wine Vinaigrette

Sandwiches

Includes Chef's Choice House-Made Side Salad

Roasted Turkey Sandwich \$24

On our Special Levain Sourdough, Oil Roasted Turkey Breast with a Brie Cheese, Cranberry Mostarda, Fresh Local Arugula and Mayonnaise

Roast Beef & Arugula Sandwich \$24

Roasted Beef, Swiss Cheese and Avocado on Light Rye with Lettuce, Tomato and an Herbed Horse-radish Aioli

Chicken Salad Sandwich \$24

Roasted Chicken, Walnuts, Fresh Tarragon, Butter Lettuce, Grapes and Greek Dressing on our special Levain Sourdough

Grilled Portobello Mushroom Sandwich \$22

Grilled Portobello Mushroom with Grilled Peppers and Onions, Served on our Levain Sourdough with Arugula and Kalamata Aioli

*GLUTEN FREE

22% service charge and sales tax to be added

Plated Lunch Continued

LUNCH ENTRÉES

All Entrées Include Mixed Greens with Champagne Vinaigrette Dressing, Rolls and Butter, Fresh Seasonal Vegetables, Coffee, Tea or Lemonade, and Dessert

(Choice of Two Entrées, the Higher Price Prevails for all Meals)

All beef cooked Medium unless otherwise requested for all

Grilled Chicken Breast \$28
In a Light Mushroom Cream Sauce and
Jasmine Rice Pilaf

Wild Mushroom Risotto \$25
Mushroom Risotto Prepared with a Porcini
Wild Mushroom Broth, Fried Shallots and
Fresh Local Arugula

Grilled Pork Loin \$28
Juicy Pork Loin with Apple Fennel Chutney and
Jasmine Rice Pilaf

Miso Glazed Salmon \$32
Grilled Salmon with a Miso Soy Glaze and
Jasmine Rice Pilaf

Marinated Flank Steak \$34
Charbroiled Flank Steak Served with a
Chimichurri Sauce and Roasted Potatoes

Desserts

(Select One)

Strawberry Shortcake

Caramel Cheesecake

Tiramisu



*GLUTEN FREE

22% service charge and sales tax to be added

Lunch Buffets

Lunch Buffet Specials

(Minimum 25 Guests)

All Buffets Include Coffee, Tea and Lemonade

Buffets are Pre-portioned for the Number of Guests Expected

Deli Bar \$30

Seasonal Green Salad, Fresh Fruit Salad, Condiment Tray, Sliced Ham, Turkey and Roast Beef, Cheddar and Jack Cheeses, Assortment of Breads, Rolls and Spreads

Pasta Bar \$30

Caesar Salad, Caprese Salad, Garlic Bread, House-Made Lasagna (Meat or Vegetable), Rigatoni (Pesto, Alfredo or Marinara) – Add Grilled Chicken \$4 per person)

Fajita Bar \$32

Beef or Chicken Fajitas, Spanish Rice, Refried Beans or Black Beans, Shredded Lettuce, Shredded Cheddar Cheese, Pico de Gallo, Guacamole, Salsa, Sour Cream, Flour Tortillas



Delta Buffet

(Minimum of 25 Guests)

Caesar Salad, Seasonal Green Salad, Rolls and Butter, Fresh Vegetables, Choice of Mashed Potatoes

Marinated Tri-Tip
with a Red Pepper Romesco Sauce

Grilled Kalamata Chicken Breast
Kalamata Herb Rubbed Chicken Breast
Served with Herb Salsa

Entrée Selections

Please Select One or Two of the Following Items

Grilled Salmon
Prepared with a Miso-Soy Glaze

One Entrée
\$36

Two Entrées
\$38

Baked Rigatoni
with Mozzarella Cheese and House-Made
Marinara Sauce

Delta Buffet Dessert Options
(Select One)

Assorted Cookies
Strawberry Shortcake
Caramel Cheesecake
Tiramisu

*GLUTEN FREE

22% service charge and sales tax to be added

Plated Dinner

DINNER ENTRÉES

All Entrées Include Mixed Greens with Champagne Vinaigrette Dressing,
Rolls and Butter, Fresh Seasonal Vegetables
Coffee, Tea, and Dessert
(Choice of Two Entrées, the Higher Price Prevails for all Meals)

All beef cooked medium unless otherwise requested

Wild Mushroom Risotto \$30*

Mushroom Risotto Prepared with a Porcini Wild
Mushroom Broth, Fried Shallots and Fresh Local
Arugula

Broiled Salmon \$35

Fresh Salmon Served with Whole Grain Mustard,
Beurre Blanc and Jasmine Rice Pilaf

Grilled Chicken Breast \$35

Tender Chicken Breast Grilled in a Light
Mushroom Sherry Sauce and Jasmine Rice Pilaf

Grilled Pork Chop \$40

Cider Brined with a Chipotle
Maple Glaze and Mashed Potatoes

Sautéed Prawns Provencale \$35

Five Prawns Sautéed in White Wine, Tomato and
Basil, Served with Jasmine Rice Pilaf

Roasted Half Chicken \$38

Zatar Rub Marinade, Couscous
with a Lemon Vinaigrette Sauce

New York Steak \$42

Charbroiled New York Steak with a Roasted
Shallot Demi-Glace and Roasted Potatoes

Striped Sea Bass \$41

Lemon Caper Butter Sauce and
Jasmine Rice Pilaf

Braised Short Ribs \$38

Served with Mashed Potatoes, Au Jus
and Gremolata

Filet Mignon \$50

7 oz. Filet served with an Au Poivre
Demi-Glace and Garlic Mashed Potatoes

Surf & Turf \$60

6 oz. Petit Filet with Béarnaise Sauce, Three
Grilled Prawns and Jasmine Rice Pilaf

Dinner Desserts

(Please Select one of the Following
Items)

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheesecake

Tiramisu

*GLUTEN FREE

22% service charge and sales tax to be added

Dinner Buffets

Dinner Buffets

All Dinner Buffets Includes Bread and Butter, Coffee, Tea and Dessert

All Buffets are Pre-portioned for the Number of Guests Expected

Riverboat Gambler Buffet

(Minimum of 25 Guests)

Buffet Includes Bread & Butter, Seasonal Vegetables, Coffee, Tea and Dessert

Choice of Mashed Potatoes or Jasmine Rice

Salads

(Please Select Three of the Following)

Greek Salad

Caesar Salad

Antipasto Platter

Grilled Vegetable Platter

Fresh Seasonal Fruit Salad

California Green Salad with

House Vinaigrette Dressing

Entrée Selections

(Please Select Two or Three of the Following)

Roasted Tri-Tip

Rigatoni with a House-Made Marinara Sauce

Grilled Pork Loin with Apple Rum Reduction

Grilled Chicken with Champagne Mushroom Sauce

Grilled Salmon with a Lemon Caper Beurre Blanc

Sauce

Two Entrées \$42 // Three Entrées \$48

Western Dinner Buffet

(Minimum of 25 Guests)

Buffet Includes Bread & Butter, Coffee, Tea and Dessert. Mixed Greens Salad with Thousand Island or Ranch Dressing, Baked Beans, Potato Salad, Corn on the Cob

Entrée Selections

(Please Select Two of the Following Items)

Baby Back Ribs

Tri Tip

BBQ Chicken Breasts

Grilled Salmon

Dinner Buffet Desserts

(Please Select One of the Following Items)

Assorted Cookies

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheesecake

Tiramisu

Two Entrées \$45



*GLUTEN FREE

22% service charge and sales tax to be added

Dinner Buffets continued

The Admiral's Dinner Buffet

(Minimum 25 Guests)

Buffet Includes Bread and Butter, Coffee, Tea, and Dessert, Caesar Salad, Champagne Vinaigrette Salad, Garlic Mashed Potatoes, Fresh Seasonal Vegetables

Entrée Selection

(Please Select Two of the Following Items)

Carved Prime Rib with Creamed Horseradish

(Carver fee \$125)

Salmon with a Lemon Dill Sauce*

Glazed Ham with a Pomegranate Molasses Glaze *

Maple Glazed Pork Loin

Dinner Buffet Desserts

(Please Select One of the Following Items)

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheesecake

Tiramisu

Two Entrées \$60



*GLUTEN FREE

22% service charge and sales tax to be added

Display Items

Trays and Platters

(Trays Serve Appetizer Size Portions for 20 to 25 People)

Vegetable Crudités \$95

Fresh Seasonal Vegetables with Dipping Sauce

Grilled Vegetable Platter \$125

Fire Roasted Mushrooms with Balsamic Marinated Zucchini, Yellow Squash, Eggplant and Red Peppers

Array of Fresh Seasonal Fruit \$140

Grapes, Berries, Melons, and Pineapple

Deluxe Cheese Board \$220

Assorted Imported and Domestic Cheeses: Goat, Brie, Bleu, Cheddar, Gouda, Jack and Wild Honey with Toasted Nuts, Crackers and Fresh Fruit Decoration

Antipasto Platter \$200

Imported Prosciutto Di Parma, Salami and Mortadela with Olives, Pepperoncini and Artichoke Hearts

Carving Stations

Served with 50 Silver Dollar Rolls and Assorted Condiments

Slow Roasted Prime Rib \$450

(Will Serve up to 50 People)

with Creamed Horseradish

Whole Roasted Ham \$350

(Will Serve up to 50 People)

with Pomegranate Molasses Glaze, Dijon, and Whole Grain Mustards

Roasted Turkey \$300

(Will Serve up to 50 People)

with Cranberry Sauce

Dessert Bar-Prices May Vary Based on Selections

Seasonal Assorted Mini Desserts – Ask your Catering and Sales Manager for Our Selections

*GLUTEN FREE

22% service charge and sales tax to be added

Hors D'oeuvres

Poultry and Pork

- Cucumber Waldorf Endive Shredded Chicken, Walnuts, Grapes, and Lemon - \$32 Per Dozen
- Kalamata Chicken Skewers with Lemon Aioli - \$34 Per Dozen
- Chicken Sate with Peanut Sauce - \$33 Per Dozen
- Mini Pulled Pork Sliders - \$38 Per Dozen
- Fresh Mozzarella Wrapped with Prosciutto - \$34 Per Dozen
- Prosciutto and Fig Jam Crostini with Bleu Cheese - \$34 Per Dozen
- Pork Rilette with Cornichon on Crostini - \$32 Per Dozen
- Mediterranean Chicken Meatballs with Cilantro Pesto - \$30 Per Dozen

Beef and Lamb

- Filet Mignon on Crostini with Whole Grain Mustard and Sofrito - \$47 Per Dozen
- House Made Meatballs with a Tangy Barbecue Sauce or Marinara Sauce - \$30 Per Dozen
- Lollipop Lamb Chops - \$50 Per Dozen

Seafood

- Cucumber Canapés with Herbed Cream Cheese and Shrimp - \$28 Per Dozen
- Ahi Tartare on Fried Won Ton with Wasabi Soy Dollop - \$36 Per Dozen
- Large Prawns on Ice - \$44 Per Dozen
- Smoked Salmon on Crostini, with Capers, Herbed Cream Cheese and Red Onion - \$42 Per

Dozen

- Bacon Wrapped Scallops - \$42 Per Dozen
- Sweet Stone Crab Cakes with Remoulade Sauce - \$44 Per Dozen
- Coconut Prawns with a Sweet and Spicy Asian Sauce - \$40 Per Dozen
- Asian Mushroom Caps Stuffed with Shrimp and Served with Ponzu Sauce - \$36 Per Dozen

Vegetarian

- Chilled Gazpacho Spicy Tomato Shooters - \$38 Per Dozen
- Classic Deviled Eggs with Smoked Paprika - \$30 Per Dozen
- Fresh Tomato Bruschetta with Basil, Olive Oil and Garlic - \$34 Per Dozen
- Portobello Mushroom Bruschetta - \$34 Per Dozen
- Vegetable Lumpia with Cilantro Sauce - \$30 Per Dozen
- Caramelized Onions, Roasted Red Pepper, Goat Cheese on Puffed Pastry - \$38 Per Dozen
- Polenta Fries with a Tomato Chutney Sauce - \$32 Per Dozen

Hors D'oeuvres Only Events Minimum of \$30 per person before 2 pm

Hors D'oeuvres Only Events Minimum of \$40 per person after 2 pm

*GLUTEN FREE

22% service charge and sales tax to be added

Refreshments and Snacks

Freshly Brewed Coffee Regular or Decaf, Tea \$55 Per Gallon

Freshly Brewed Coffee Regular or Decaf, Tea \$28 Per Carafe

Assorted Juices: Orange, Apple or Cranberry \$3.75 Each

Lemonade (64 oz) \$25 Per Pitcher

Iced Tea (64 oz) \$25 Per Pitcher

Assorted Sodas / Fruit Punch / Lemonade \$3.25 Each

Bottled Water \$3.25 Each

Apples, Oranges, Bananas \$2.25 Per Piece

Fresh Blueberry Muffins \$28 Per Dozen

Butter Croissants \$30 Per Dozen

Fresh Baked Scones \$30 Per Dozen

Bagels and Cream Cheese \$42 Per Dozen

Chocolate Fudge Brownies with Chocolate Chunks \$28 Per Dozen

Assorted Cookies \$28 Per Dozen

Chocolate Dipped Strawberries (Seasonal) (4 dozen Minimum) \$44 Per Dozen

Assorted Individual Yogurts with Granola \$4 Each

Dry Roasted Mixed Nuts \$25 Per Pound

Freshly Popped Popcorn \$20 Per Bowl

Tortilla Chips with Salsa (Add Additional \$20.00 Per Bowl for Guacamole) \$25 Per Bowl

Potato Chips and Dip (French Onion or Ranch) \$25 Per Bowl

Assorted Candy Bars \$2.25 Each

Theme Breaks
\$20 Per Person

Captain's Cookie Break
Assorted Cookies, Chocolate
Fudge Brownies and
Iced Mochas

The Seventh
Inning Stretch
Freshly Popped Popcorn, Nuts,
Cracker Jacks, Red Licorice,
Assorted Soft Drinks

Sweet Street Platter
Assorted Candy Bars,
Cookies, Brownies, Red
Licorice Whips, Hard
Candies and Toffees

*GLUTEN FREE

22% service charge and sales tax to be added

Bar and Beverage List



Cocktails	\$10-\$15
Domestic/Premium/Imported Beer	\$6-\$8
House/Premium Wine by the Glass	\$10-\$16
Soft Drinks / Bottled Water	\$4

Hosted Bar Options

Deluxe Drink Package

Old Forester, Dewar's, Tito's, Bombay Dry,
Plantation 3 Star, Korbel, Captain Morgan,
Olmeca Altos Tequila

Includes a Selection of House Beer, Wine and
Sodas

\$20 (Per Person) 1 hour
\$30 (Per Person) 2 hours
\$45 (Per Person) 3 hours
\$50 (Per Person) 4 hours

Premium Drink Package

Maker's Mark, JW Black Label, Bombay Sapphire,
Grey Goose, Plantation 3 Star, Patron Silver
Includes a Selection of House Beer, Wine and
Sodas

\$25 (Per Person) 1 hour
\$40 (Per Person) 2 hours
\$50 (Per Person) 3 hours
\$55 (Per Person) 4 hours

Beer, Wine, and Soda Package

Includes a Selection of Imported and Domestic
Beers, House and Premium Wines

\$20 (Per Person) 1 hour
\$30 (Per Person) 2 hours
\$35 (Per Person) 3 hours
\$40 (Per Person) 4 hours

Labor Charges

Full Bar

Bartender Set up Fee of \$50 Per Bar
An Additional Labor Fee Will Apply
\$60 Per Hour with a Three Hour Minimum

Beer, Wine, and Soda Station

Attendant Set up Fee of \$30 Per Station
An Attendant Labor Fee Will Apply
\$35 Per Hour with a Two Hour Minimum

Cocktail Server

Dedicated Cocktail Server

Two Hour Minimum \$35 Per Hour
Corkage Available at \$20 Per 750ml Bottle

*GLUTEN FREE

22% service charge and sales tax to be added

Additional Rental Items

DJ services (4 Hours) - \$2000

Elegant Chair Covers with your Choice of Sash Color - \$7.50 Each

Floor Length Poly-Cotton Linens/Table Overlays - Starting at \$30 Each

Poly Cotton Napkins - Starting at \$2.00 Each

Table Runners - Starting at \$30

Custom Designed Floral Centerpieces – \$100 Each

Florist's Choice of Flowers, your Choice of Color

Groom's Dressing Room - \$175

Fresh Floral Arch Swag - \$400

Florist's Choice of Flowers, your Choice of Color

Reception Chargers – Silver or Gold - \$3.00 Each

Champagne/Cider Toast - \$6.00 Per Person

White, Black, Walnut or Natural Wood Folding Chairs - \$7.50 Each

Gold, Silver, Mahogany or Natural Chiavari Chairs - \$10.50 Each

Dance Floor – 144 sq ft - \$200 (Additional \$15 for Each 9 sq ft area.)

PA System with Wireless Microphone - \$175

LCD Projector - \$150



*GLUTEN FREE

22% service charge and sales tax to be added