
city
cruises
by Hornblower ™
Marina del Rey - Long Beach - Newport Beach
CityCruises.com | 800-801-3743


RAL HORNBLOWER

Welcome Aboard

When you make the decision to host your event aboard a City Cruises yacht our event planners will help you turn your occasion into something extraordinary.

Even though we have planned more than 50,000 corporate and private functions, we know every event is unique and can be customized to make it an unforgettable experience for you and your guests.

A City Cruises experience is like no other. Breathtaking views, impeccable service and yachting elegance are only the beginning.

A Yacht For Every Occasion

Having the largest and most diverse fleet in the country allows us to offer everything from classic-style yachts to sleek modern cruisers. City Cruises gives you the perfect setting for any size event or celebration.

Employee Outings

Client Appreciation

Sales Incentives

Birthday Celebrations

Team Building Packages

Sushi Making and Karaoke Cruise

Salsa Cook Off and Fiesta Cruise

Weddings

Holiday Parties

Beverage Options

All prices listed are per guest.

Soda & Juice Package

Three Hour | *$12*
Extra Hour | *$3*

Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Coke, Diet Coke, Lemon Lime Soda, Ginger Ale, Tonic Water, Bottled Water, Bottled Sparkling Water

Beer, Wine, Juice & Soda Package

Three Hour | *$32*
Extra Hour | *$8*

Includes Everything in the Soda & Juice Package Plus:

Beer

Assorted Local and International Beer, Cider and Seltzer

Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Sparkling Wine

Non-Alcoholic

Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Tomato Juice, Coke, Diet Coke, Lemon Lime Soda, Ginger Ale, Tonic Water, Bottled Water, Bottled Sparkling Water

Premium Package

Three Hour | *$42*
Extra Hour | *$10*

Includes Everything in the Standard Package Plus:
Premium Scotch, Bourbon, Brandy and Cordials

Premium Wine Enhancement:

Upgrade your Premium bar package with a selection of premium wines | *$10*

Top Shelf Package

Three Hour | *$47*
Extra Hour | *$10*

Includes Everything in the Premium Bar Package Plus:
Cognac and upgraded Vodka, Gin, Tequila, Whiskey, Scotch, Bourbon, and Cordials

Top Shelf Wine Enhancement:

Upgrade your Top Shelf bar package with a selection of top shelf wines | *$20*

Additional Bar Options

Bon Voyage Beverage
Bon Voyage Glass of House Champagne | *$6*
Bon Voyage Glass of House Wine | *$10*
Bon Voyage Signature Drink | *$12*

No-host bars and hosted tally bars on consumption are available with a $250 set-up charge per bar. Individual drink prices are available.

Specific brands and wine selections available from your event coordinator.

Team Building Cruises

Looking for team building with an extra splash? Throw it on the water to increase productivity, encourage collaboration, and bond with your team on board a yacht with one of our unique cruise experiences. Are you feeling a scavenger hunt? Wine workshop? Or maybe a salsa cook-off? A customized event for a unique team, that's our promise. The cool breeze and unbeatable views? That's team building on the water.

Blend Your Own Bottle

Team bonding is fun—and good for business

Your team will love this unique team building experience where guests learn the art of wine blending then create their own blend. Enjoy delicious hors d'oeuvres and take in the Southern California views from the water.

Includes:

Three-hour team building cruise aboard a yacht
Displayed and tray-passed hors d'oeuvres
Sommelier-guide blending workshop and wines for blending
Complete event coordination from our Event Planners

Salsa Cookoff

SoCal team building at its spiciest

Ready to turn up the heat on team building games? Take to the water for a salsa cook-off aboard a City Cruises yacht. We'll give you and your team all the supplies you need to create your own signature salsa.

Includes:

Three or four hour team building cruise aboard a luxurious yacht
All the ingredients for salsa cook off
Displayed and tray-passed hors d'oeuvres or lunch buffet
Event coordination and team building leader
Prizes for winning group

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These all-inclusive cruise experiences are available for groups of 30 to 1200!
Yacht Minimums Apply.

Breakfast and Brunch Menus

Brunch Buffet - Tier 1
$34 per guest

Early Risers/Starters
Breakfast Pastries – Assorted Muffins and Danishes
Scrambled Eggs – American Cheddar Cheese
Breakfast Meats – Applewood Smoked Bacon, Pork Sausage Links
Breakfast Potatoes – Caramelized Onions, Red & Green Bell Peppers

Late Risers/Main
Field Green Salad – Tomatoes, Cucumbers, Carrots, Ranch Dressing, Balsamic Dressing
Green Goddess Pasta Salad – Sweet Peas, White Beans, Scallions
Honey Sesame Chicken – Scallions, Fresno Chilies
Roasted Broccoli – Toasted Garlic, Chili Flakes
Oven Roasted Flounder – Spicy Tomato & White Bean Ragu

Brunch Buffet - Tier 2
$48 per guest

Early Risers/Starters
Breakfast Pastries – Assorted Muffins and Danishes
Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing
Kale Quinoa Salad – Quinoa, Roasted Red Pepper, Spinach, Lemon Oregano Vinaigrette
Green Goddess Pasta Salad – Sweet Peas, White Beans, Scallions
Scottish Smoked Salmon Display – Cream Cheese, Shaved Red Onions, Roma Tomatoes, Capers
French Toast – Whipped Cream, Maple Syrup

Late Risers/Main
Scrambled Eggs – American Cheddar Cheese
Breakfast Potatoes – Caramelized Onions, Red & Green Bell Peppers
Breakfast Meats – Applewood Smoked Bacon, Pork Sausage Links
Oven Roasted Flounder – Spicy Tomato & White Bean Ragu
Pasta Al Forno – Alfredo Sauce, Panko Parmesan Crust
Kid's Station – Chicken Tenders and French Fries
Hand Carved Strip Loin, USDA Choice – Hornblower Signature Spice Rub, Horseradish Crème, Au Jus
Hand Carved Oven Roasted Turkey – Cranberry Sauce

Plated Brunch
$35 per guest

Pre-Selected Choice of One
Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing
Greek Yogurt & Granola Parfait – Chobani Non-Fat Greek Yogurt, Honey Granola, Fresh Blueberries and Strawberries

Pre-Selected Choice of One
Brioche French Toast – Stuffed with Nutella Cream, Fresh Strawberries, Maple Syrup
Scrambled Eggs – Nueske's Applewood Triple-Thick Cut Bacon, New Red Potatoes & Cauliflower Hash, Arugula Salad with Champagne Vinaigrette & Red Onions
Oven Roasted Chicken Breast with Rosemary & Thyme – Roasted New Red Potato Salad with Scallions, Haricot Verts, Creamy Mushroom Sauce

Continental Breakfast
$16 per guest

Seasonal Fruit
Breakfast Pastries – Assorted Muffins and Danishes
Build Your Own Yogurt Parfait – Seasonal Berries, Granola
Assorted Breakfast Cereals

Breakfast Buffet
$23 per guest

Seasonal Fruit
Breakfast Pastries – Assorted Muffins and Danishes
Scrambled Eggs – American Cheddar Cheese
Breakfast Meats – Applewood Smoked Bacon, Pork Sausage Links
French Toast – Whipped Cream, Maple Syrup
Breakfast Potatoes – Caramelized Onions, Red & Green Bell Peppers

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All menu items are subject to change according to seasonality and availability.

Packaged Hors d'Oeuvres

30 Guests Minimum

Tier 2

$18 for 6 pieces per guest

Pre-Select Choice of 4

Beef Crostini
Cocktail Meatballs
Spanakopita
Mozzarella Caprese Skewer
Cruidité Shot
Mini Quiche
Bruschetta
Shrimp Cocktail
Spinach & Artichoke Bite
Korean Barbeque Beef Skewer
Vegan Spring Roll
Moraccan Chicken Skewer

Tier 3

$23 for 5 pieces per guest

Pre-Select Choice of 3
Includes selections from Tier 2

Sesame Chicken Skewer
Cajun Salmon Bites
Coconut Shrimp
Maui Shrimp Spring Roll
Crab Cakes
Beef Wellington
Bacon Wrapped Scallop

Displayed

Crudite Display – Broccoli, Cauliflower, Carrots, Celery, Assorted Pepper and Hummus with Ranch Dressing

Chef Carving Station

Chef-manned carving station includes fresh rolls and chef's selection of condiments

Hand Carved Oven Roasted Turkey
Cranberry Sauce
$18 per guest

Hand Carved Strip Loin, USDA Choice
Hornblower Signature Spice Rub, Horseradish Crème, Au Jus
$20 per guest

Hand Carved Prime Rib
Hornblower Signature Spice Rub, Horseradish Crème, Au Jus
$24 per guest

Herb Crusted Beef Tenderloin
Horseradish Dijon Mustard, Caramelized Shallots, Au Jus
$28 per guest

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À La Carte Hors d'Oeuvres

Displayed À La Carte

36 Guests Minimum

Crudite Display
$10 per guest

Mediterranean Station
$15 per guest

Artichoke Dip Display
$8 per guest

Artisan Cheese Display
$15 per guest

Fresh Seasonal Fruit Display
$12 per guest

Charcuterie Board
$16 per guest

Seafood Display
$25 per guest

Slider Station
$18 per guest (2 sliders per guest)

Scottish Smoked Salmon Display
$16 per guest

Tuscan Bruchetta Sampler
$14 per guest

Cedar Planked Salmon Display - White Miso Glazed, Red Pepper and Mango Salsa
$12 per guest

Passed À La Carte

36 Piece Minimum

Pomodoro and Parmesan Cocktail Meatballs
$36 per dozen

Bruschetta
$36 per dozen

Shrimp Cocktail
$44 per dozen

Korean Barbeque Beef Skewer
$60 per dozen

Vegan Spring Roll with Sweet Chili Dipping Sauce
$48 per dozen

Cajun Salmon Bites
$48 per dozen

Coconut Shrimp
$54 per dozen

Beef Wellington
$54 per dozen

Bacon Wrapped Scallop
$60 per dozen

Stuffed Mushroom Cap with Crab and Boursin Cheese
$48 per dozen

Raspberry and Brie Filo
$36 per dozen

Thai Chicken Satay
$48 per dozen

Ahi Tuna Poke
$72 per dozen

Chocolate Covered Strawberries
$36 per dozen

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Taste of Southland Stations

Experience the destination! With a range of savory entrées, accompaniments, and irresistible desserts, our Taste of the Southland Stations offer something for everyone.

$68 per guest

Calabrese Station

Roasted Lemon Herb Chicken with Fresh Thyme and Feta Cheese
Balsamic Glazed Grilled Vegetables
Vine-Ripened Tomato and Avocado Brushetta
Olive Oil Crostini and Warm Garlic Flatbread

Fisherman's Pier Station

Mini Old Bay Spiced Crabcake Sliders with Lemon Ailoi and Arugula
Clementine Poached Shrimp with Mango Salsa
Hornblower Signature Seafood Chowder

Shoreline Station

Coriander Salmon with Lemon Buerre Blanc
Root Vegetable Fricassee
Kale and Quinoa Salad
Watermelon Gazpacho

Venice Beach Dessert Station

Cakes
Brownies
Mini Confections with a Local Flair

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Mix and Mingle Stations

$42 per guest

Passed Hors d'Oeuvers

Pre-Selected Choice Of Four
(6 pieces per person)
Spanakopita
Beef Crostini
Mini Quiche
Mozzarella Caprese Skewer
Bruschetta
Cruidité Shot

Display

Cheese & Crudite Display – Assortment of cheeses, vegetables and crackers

Salad

Pre-Selected Choice Of Two
Accompanied by fresh breads and butter
Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing
Kale Quinoa Salad – Quinoa, Roasted Red Pepper, Spinach, Lemon Oregano Vinaigrette
Field Green Salad – Tomatoes, Cucumbers, Carrots, Ranch Dressing, Balsamic Dressing

Stations

Pre-Selected Choice Of One
Italian Station – Chicken Vesuvio with Roasted Potatoes, Roasted Vegetable Farfalle, Pasta Al Forno
Mexican Station – Beef, Chicken and Roasted Vegetable Fajitas, Corn and Flour Tortillas, Spanish Rice, Black Beans, Fire Roasted Salsa, Salsa Verde, Pico, Cheddar Cheese, Sour Cream
Hornblower Signature Dessert Station – Cakes, Brownies, Seasonal Fruit

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Buffet Menus

Includes Coffee and Tea. 30 guests minimum.

Buffet Menu - Tier 1

$44 per guest

SALADS

Choice of One
Accompanied by fresh breads and butter

Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing

Field Green Salad – Tomatoes, Cucumbers, Carrots, Ranch Dressing, Balsamic Dressing

Quinoa Salad – Red Pepper, Cucumber, Carrot, Spinach, Honey Lime Vinaigrette

MAIN

Choice of Two

Oven Roasted Chicken Breast with Rosemary & Thyme – Creamy Mushroom Sauce

Honey Sesame Chicken – Scallions, Fresno Chilies

Oven Roasted Flounder – Spicy Tomato & White Bean Ragu

Pasta Al Forno – Alfredo Sauce, Panko Parmesan Crust

Roasted Vegetable Farfalle – Seasonal Squash and Peppers, Arugula, Marinara, Parmesan Cheese

COMPLEMENTS

Farm Fresh Seasonal Vegetables plus Choice of One

Garlic Mashed Potatoes

Roasted Red Skins

Wild Rice Pilaf

Roasted Broccoli

White Bean Ragout

DESSERT

Hornblower Signature Dessert Station – Cakes, Brownies, Seasonal Fruit

Buffet Menu - Tier 2

$49 per guest

SALADS

Choice of Two
Accompanied by fresh breads and butter

Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing

Field Green Salad – Tomatoes, Cucumbers, Carrots, Ranch Dressing, Balsamic Dressing

Quinoa Salad – Red Pepper, Cucumber, Carrot, Spinach, Honey Lime Vinaigrette

Caprese Salad – Vine Ripe Tomatoes, Fresh Mozzarella Cheese, Basil, Balsamic Glaze

MAIN

Choice of Three

Oven Roasted Chicken Breast with Rosemary & Thyme – Creamy Mushroom Sauce

Honey Sesame Chicken – Scallions, Fresno Chilies

Coriander Crusted Salmon – Lemon Herb Beurre Blanc

Oven Roasted Flounder – Spicy Tomato & White Bean Ragu

Pasta Al Forno – Alfredo Sauce, Panko Parmesan Crust

Roasted Vegetable Farfalle – Seasonal Squash and Peppers, Arugula, Marinara, Parmesan Cheese

Root Vegetable Fricassee – Idaho Potatoes, Broccoli, Grape Tomatoes, Gremolata, Cauliflower Coconut Cream Sauce

Braised Beef Short Ribs – Baby Carrots, Cabernet Sauvingnon Sauce

COMPLEMENTS

Farm Fresh Seasonal Vegetables plus Choice of One

Garlic Mashed Potatoes

Roasted Red Skins

Wild Rice Pilaf

Roasted Broccoli

White Bean Ragout

DESSERT

Hornblower Signature Dessert Station – Cakes, Brownies, Seasonal Fruit

All prices reflect a cash discount. Tax, service charge and landing fee are additional.
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Buffet Menus

Includes Coffee and Tea. 30 guests minimum.

Buffet Menu - Tier 3

$59 per guest

SALADS

Choice of Two
Accompanied by fresh breads and butter

Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing

Strawberry Spinach Salad – Sliced Almonds, Feta Cheese, Balsamic Dressing

Kale Quinoa Salad – Quinoa, Roasted Red Pepper, Spinach, Lemon Oregano Vinaigrette

Caprese Salad – Vine Ripe Tomatoes, Fresh Mozzarella Cheese, Basil, Balsamic Glaze

MAIN

Choice of Two

Oven Roasted Chicken Breast with Rosemary & Thyme – Creamy Mushroom Sauce

Honey Sesame Chicken – Scallions, Fresno Chilies

Coriander Crusted Salmon – Lemon Herb Beurre Blanc

Oven Roasted Flounder – Spicy Tomato & White Bean Ragu

Pasta Al Forno – Alfredo Sauce, Panko Parmesan Crust

Roasted Vegetable Farfalle – Seasonal Squash and Peppers, Arugula, Marinara, Parmesan Cheese

Root Vegetable Fricassee – Idaho Potatoes, Broccoli, Grape Tomatoes, Gremolata, Cauliflower Coconut Cream Sauce

Choice of One Beef

Braised Beef Short Ribs – Baby Carrots, Cabernet Sauvingnon Sauce

Hand Carved Strip Loin, USDA Choice – Hornblower Signature Spice Rub, Horseradish Crème, Au Jus

COMPLEMENTS

Farm Fresh Seasonal Vegetables plus Choice of One

Truffle Mashed Potato

Roasted Red Skins

Wild Rice Pilaf

Charred Broccolini and Carrots

Balsamic Glazed Haricot Verts

DESSERT

Hornblower Signature Dessert Station – Cakes, Brownies, Seasonal Fruit

All prices reflect a cash discount. Tax, service charge and landing fee are additional.
All menu items are subject to change according to seasonality and availability.

Plated Menus

Premier Plated Menu - Tier 1

$40 per guest

SALADS

Pre-Select Choice of One
Accompanied by fresh breads and butter

Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing

Tender Greens Salad – Cherry Tomatoes, Cucumbers, Feta Cheese, Lemon Oregano Vinaigrette

MAIN

Pre-Select Choice of Two

Oven Roasted Chicken Breast with Rosemary & Thyme Creamy Mushroom Sauce

Coriander Crusted Salmon
Lemon Herb Beurre Blanc

Oven Roasted Flounde Spicy Tomato & White Bean Ragu

COMPLIMENTS: *Farm Fresh Seasonal Vegetables, Plus Pre-selected Choice of one*

Red Potato Salad with Scallions
Lemon Orzo
Garlic Mashed Potatoes
Charred Broccolini and Carrots
Truffle Mashed Potatoes
Roasted Red Skin Potatoes
Wild Rice Pilaf

In addition
Pre-Selected Vegan

Root Vegetable Fricassee – Butternut Squash, Cauliflower, Zucchini, Grape Tomatoes, Gremolata, Cauliflower Coconut Cream Sauce

DESSERT OPTIONS

Option 1 | Pre-Select Choice of One

New York Style Cheesecake – Lemon Mascarpone Cream, Blueberry Compote

Fruit Tart – Vanilla Custard

Hornblower Signature Chocolate Cake – Creme Anglaise, Raspberry Coulis, Candied Pecans

Mixed Fruit with Strawberries – Madagascar Vanilla and Orange Cream

Option 2 | Station
$10 per guest

Hornblower Signature Dessert Station – Cakes, Brownies, Seasonal Fruit

Premier Plated Menu - Tier 2

$42 per guest

SALADS

Pre-Select Choice of One
Accompanied by fresh breads and butter

Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing

Tender Greens Salad – Cherry Tomatoes, Cucumbers, Feta Cheese, Lemon Oregano Vinaigrette

Kale Quinoa Salad – Quinoa, Roasted Red Pepper, Spinach, Lemon Oregano Vinaigrette

MAIN

Pre-Select Choice of Two

Oven Roasted Chicken Breast with Rosemary & Thyme Creamy Mushroom Sauce

Coriander Crusted Salmon Lemon Herb Beurre Blanc

Braised Beef Short Ribs with Fresno Pepper Demi Glace

COMPLIMENTS: *Farm Fresh Seasonal Vegetables, Plus Pre-selected Choice of one*

Red Potato Salad with Scallions
Lemon Orzo
Garlic Mashed Potatoes
Charred Broccolini and Carrots
Truffle Mashed Potatoes
Roasted Red Skin Potatoes
Wild Rice Pilaf

In addition
Pre-Selected Vegan

Root Vegetable Fricassee – Butternut Squash, Cauliflower, Zucchini, Grape Tomatoes, Gremolata, Cauliflower Coconut Cream Sauce

DESSERT OPTIONS

Option 1 | Pre-Select Choice of One

New York Style Cheesecake – Lemon Mascarpone Cream, Blueberry Compote

Fruit Tart – Vanilla Custard

Hornblower Signature Chocolate Cake – Creme Anglaise, Raspberry Coulis, Candied Pecans

Mixed Fruit with Strawberries – Madagascar Vanilla and Orange Cream

Option 2 | Station
$10 per guest

Hornblower Signature Dessert Station – Cakes, Brownies, Seasonal Fruit

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Plated Menus

Premier Plated Menu - Tier 3

$44 per guest

SALADS

Pre-Select Choice of One
Accompanied by fresh breads and butter

Caesar Salad – Romaine Lettuce, Aged Reggiano Parmesan Cheese, Herb Crouton, Traditional Caesar Dressing

Beet & Baby Arugula Salad – Feta Cheese, Cherry Tomatoes, Balsamic Vinaigrette

Bibb Salad – Strawberries, Gorgonzola Cheese, Candied Pecans, Balsalmic Dressing

MAIN

Pre-Select Choice of Two (split entree)

Oven Roasted Chicken Breast with Rosemary & Thyme Creamy Mushroom Sauce

Broiled Salmon Filet with Roasted Tomato Vinaigrette

Pan Seared Atlantic Cod – Steamed Rock Shrimp, Lemon Beurre Blanc

Braised Beef Short Ribs with Fresno Pepper Demi Glace

Seared Flat Iron Steak - Caramelized Onions, Gorgonzola Butter

In addition
Pre-Selected Vegan

Root Vegetable Fricassee – Butternut Squash, Cauliflower, Zucchini, Grape Tomatoes, Gremolata, Cauliflower Coconut Cream Sauce

MAIN COURSE ENHANCEMENT

Substitute with:

Pacific Halibut – Chimichurri
$8 per guest

6oz USDA Choice Petit Filet Mignon & Prawns – Port Wine Reduction, Herb Butter
$15 per guest

Portabella Ravioli – Caramelized Shallots, Wilted Arugula, Garlic White Wine Sauce
$3 per guest

COMPLIMENTS: *Farm Fresh Seasonal Vegetables, Plus Pre-selected Choice of **one***

Red Potato Salad with Scallions
Lemon Orzo
Garlic Mashed Potatoes
Charred Broccolini and Carrots
Truffle Mashed Potatoes
Roasted Red Skin Potatoes
Wild Rice Pilaf

DESSERT OPTIONS

Option 1 | Pre-Select Choice of One

New York Style Cheesecake – Lemon Mascarpone Cream, Blueberry Compote

Fruit Tart – Vanilla Custard

Hornblower Signature Chocolate Cake – Creme Anglaise, Raspberry Coulis, Candied Pecans

Mixed Fruit with Strawberries – Madagascar Vanilla and Orange Cream

Option 2 | Station
$10 per guest

Hornblower Signature Dessert Station – Cakes, Brownies, Seasonal Fruit

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Enhancements

City Cruises' charter planning professionals offer a variety of options to enhance your cruise experience and customize music or entertainment to please your guests.

Service Enhancements

Elite Service

Board via the Red-Carpeted Gangway. Once aboard, enjoy a glass of our House Champagne, and Steward-Passed Chocolate Truffles.

Admiralty Service

Board via the Red-Carpeted Gangway. Once aboard, enjoy a glass of Premium Champagne, Formal Dining Table, and Steward-Passed Chocolate-Dipped Strawberries

Music

Dance, Background or Easy Listening

Our versatile musicians can play the dance hits of the '40s through today, as well as a variety of jazz, standards and popular favorites for your dining and listening pleasure.

Solo Keyboard or Guitar

DJ Dancing

Karaoke with DJ (one person)

For a Dance Band or Background Dinner Music, please consult your sales manager.

Specialty Music

Big Band, Country Western, Caribbean/Reggae, Latin/Mexican Fiesta, Disco, R&B, Hip Hop, '70s, '80s, '90s, current Top 40 & Classical.

Entertainment

Ask your sales manager about unique theme events complete with props, music, costumes and entertainment. A guaranteed hit.

Event Enhancements

Take advantage of our full-service event coordination and let us attend to every detail to complete your event. Our prices are competitive, our service impeccable, and our quality excellent. Professional Photography, Interactive Photobooths, Custom Floral Arrangements and Décor, Nautical and Traditional Gifts, Luxury Transportation, Meeting Equipment Rentals, Custom Ring Buoys, Colored Linen Overlays.

Theme Ideas

Viva Las Vegas Cruise, Take Me Out to the Ball Game Cruise, Wine Tasting and Pairing Cruises, Casino Night Cruise, Murder Mystery Cruise, South of the Border Cruise, Surf Party Cruise.

Professional Photography

Pre-boarding photos in front of a personalized ring buoy are our most popular keepsakes. Our experienced photographers are familiar with shipboard lighting and the natural elements, so even your candids are assured to be of the finest quality.

Custom Florals

Let us take the guesswork out of your floral needs. Our professional florists are experienced at designing arrangements for our yachts to further enhance the ambiance of your event.

Audio/Visual & Meeting Equipment Rentals

Podiums and easels, pipe and drape, lighting and sound packages, plasma TV screens, microphones and speakers, video monitors, LCD projector and screen, cable and Internet access, VCR, DVD, camera and all ranges of A/V equipment. In-house technicians available.

Transportation

Motor coaches, trolleys, and limousines.

Distinctive Gifts

Let them recall the success of your event long after it's over with gift items personalized with your name or company logo. From captains' hats, custom banners, ring buoys, shirts and nautical jackets to ships' clocks, mugs and balloons, we will help you select an item perfect for your group.

MARINA DEL REY
13755 Fiji Way
Marina Del Rey, CA 90292

LONG BEACH
100 Aquarium Way,
Dock 6A
Long Beach, CA 90802

NEWPORT BEACH
2431 West Coast Hwy
Newport Beach, CA
926635


We Create Amazing Experiences.

city cruises

by Hornblower™

ALEXANDRIA | BALTIMORE | BERKELEY | BOSTON | CHICAGO | GANANOQUE | LONDON
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