

San Diego's Most Elegant Private Yacht Charter

Yacht Charter Rates

Total Guest Count	Hourly Rate		
1 to 24	\$1,000	⊕ Rates include Yacht, Captain, Deck Crew, Fuel, Insurance, Cleanup,	
25 to 49	\$1,500	Port & Marina Fees, and all other taxes.	
50 to 74	¢2.000	⊕ Customary 20% service fee is applied for Captain/Crew gratuities.	
50 to 74	\$2,000	→ 3-hour minimum booking.	
75 to 85	\$2,500	→ Security/Damage Deposit: Credit Card Hold	

Remote Boarding Locations: Option to pick up / drop off at

Boarding Location	Base Marina (H&M Landing)	Marriott Marquis Marina	Seaforth Marina	
Street Address	2803 Emerson St, San Diego, CA 92106	Downtown San Diego (333 W Harbor Dr, San Diego, CA 92101)	Coronado (1715 Strand Way, Coronado, CA 92118)	
Remote Landing Fee	Not Applicable	\$300	\$300	
Boarding Fee	Not Applicable	+ \$10 per person	+ \$12 per person	

Customer setup one hour prior to departure. Boarding 30 mins prior. Additional setup hours are \$150/hr (subject to availability)





■ Premium Food Catering



Cocktail Hour Appetizers

Choose Four Options Caprese Tazza with Balsamic - vg/gf Poached Shrimp with Cajun Remoulade - gf Chicken Yalton with plum Sauce That Chill or barbecue Meatballs Domestic Cheese and Charcuterie Strawberry Bruschetta - vg Vietnamese Shrimp Rolls - gf Asian Shrimp Skewers Scallop Crudo and Kalamata Tapenade - gf Date and Blue Cheese Cups - vg Vegetable Crudite with Dressing vg/of Seasonal Fruit Selection - v/vg/gf Hummus and Pita Triangles -vg Bruschetta and Tapenade - vg Grilled Artichoke and Calamari with Tarragon - gf Hot and Spicy Crab Dip and Crostini Ceviche and Chips

\$33 per person

Includes Delivery and Set Up Additional Fees Apply for On-Board Serving v - vegetarian / vg - vegan / gf - gluten free



Full Lunch/Dinner Service

Choose One Entree

Chianti Braised Beef with Demi Glaze Tri Tip with Chimichurri Sauce - gf Chicken with Citrus Caper Sauce - gf Jamaican Jerk Chicken with Mango Salsa - gf Mahi Mahi with Mango Mojo - gf Tamari Salmon with Oyster Mushroom Sauce - gf Portobello Mushrooms with Vegetables and Quinoa - v/vg

Choose One Salad Garden Salad with Red Wine Vinaigrette - v/vg Kale Salad with Apple Cider Vinaigrette - v/vg/gf Caprese Salad with Balsamic - vg/gf Arugula Salad with Champagne Vinaigrette - vg/gf Caesar Salad with Special Caesar Dressing - vg

Choose Two Sides

Garlic Confit Mashed Potatoes- vg/gf Roasted Red Potatoes - v/vg/gf Maple Mashed Sweet Potatoes - vg/gf Roasted Vegetable Medley - v/vg/gf Lemon Asparagus with Almonds - v/vg/gf Balsamic Brussel Sprouts - vg/gf Clove Scented Carrots - vg/gf Zucchini Gremolata - v/vg/gf Marsala Corn - vg/gf Garlic Basil Oreo - vg Jasmine Rice - v/vg/gf Wild Rice Pilaf - gf Includes Rolls & Butter

\$65 per person

Twenty Person Minimum Pricing. Includes One Server for Buffet Each Additional Server \$55 Per Hour v - vegetarian / vg - vegan / gf - gluten free



Furniture & Equipment Rentals

Bar Glassware \$1 each

Dinner Chinaware \$1 each

Complete Place Setting \$3 each

White Padded Chair \$3 each

Six Foot Banquet Table \$10 each

Eight Foot Banquet Table \$11 each

Sixty Inch Round Table \$13 each

Thirty-Six Inch Belly Bar \$13 each

Various Color Table Drapes \$20 each

S100

Delivery and pick up fee

- Food catering is provided by Buckboard Catering and Events. Twenty Person Minimum Order.
 Customer's own food and outside catering are allowed. Outside caterer must be licensed and insured.
 Optional BYO food service setup fee: (incl. plates, napkins, silverware, cleanup): \$100 (1 to 24 guests) / \$200 (25 to 49 guests) / \$300 (50+ guests).
 Food servers can be added for \$55 per hour per server.



Premium Beverage Catering



Beer & Wine



Seltzers + Beer & Wine

S35



Spirits + Seltzers + Beer & Wine

S50

per person

- Beverage Catering service includes customer's selection of beverages for a 3-4hr cruise, delivered and served by our professional bartender(s). Bartender and bar setup fees are included in pricing. Twenty person minimum. Customary 20% service fee applies.
- For BYOB events, bartender fee is \$150 per bartender for a 3-4 hr cruise. We recommend one bartender for charters with up to 40 guests and two bartenders for charters with 40 or more guests.
- Optional BYOB bar setup fee (includes bar essentials, cups, ice, soda, water, limes): \$100 (1 to 24 guests) / \$200 (25 to 49 guests) / \$300 (50+ guests)
- bookings.legacycruisessd.com
- 🕓 1-844-LEGASEA | (619) 550-3800



Entertainment

3-4 hr cruise flat rate

\$1,000

Additional hours

\$250





Live Music

Pricing varies based on choice of entertainer

Electric Violinist

SILVER PACKAGE

Two 10 minute electric violin shows

\$1,000

GOLD PACKAGE

\$1,200

DIAMOND **PACKAGE**

Four 10 minute electric violin shows

\$1,500

3-4 hr cruise flat rate

\$750

Additional hours

\$250



Magic Entertainment

Magician, Mentalist

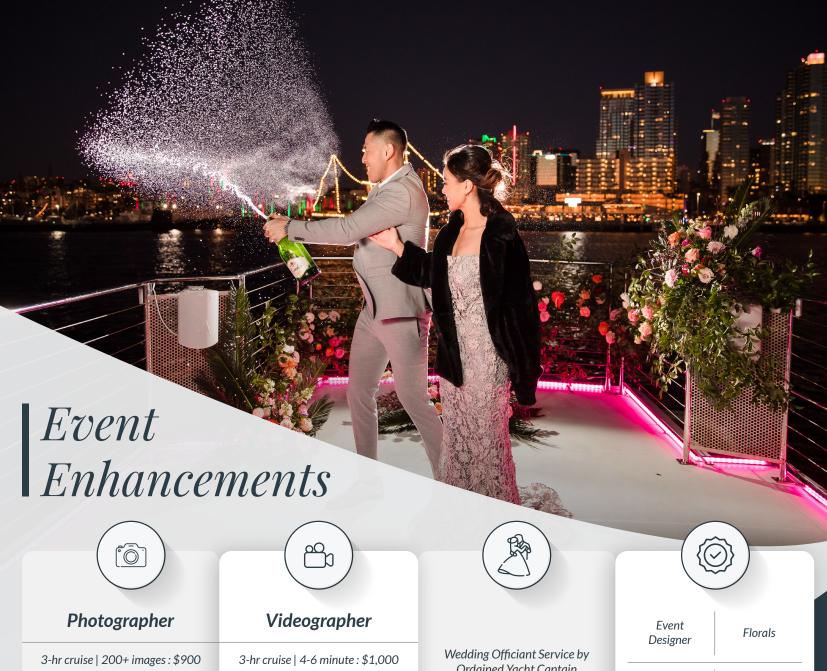
3-4 hr cruise flat rate

\$1,500

Additional hours

per hour





4-hr cruise | 300+ images: \$1000

5-hr cruise | 400+ images: \$1200

Includes professionally edited high-res images

4-hr cruise | 6-8 minute: \$1,200

5-hr cruise | 8-10 minute: \$1,500

Includes 4k highlight video

Ordained Yacht Captain (subject to availability):

\$400

Event Planner / Coordinator

Luxurv **Transportation**

Price varies based on estimated labor and materials



▲ About Sirara

- (*) Custom-built newly-constructed 65-foot luxury cruising yacht, USCG certified for carrying up to 120 passengers.
- Over 1,500 square feet of entertainment space on two decks with upscale amenities, multimedia system and LED lighting.
- Enclosed main deck, with lounge style seating, social/dance floor, restrooms and bar area, thoroughly air conditioned.
- team@legacycruisessd.com
- (L) 1-844-LEGASEA
- (619) 550-3800
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