




# Charter and Private Event *Menus*







# About the General Jackson

The General Jackson Showboat lights up the night on this spectacular river excursion. A true Music City icon, the General Jackson is an authentic 300-foot-long paddlewheel riverboat that floats along the Cumberland River in Nashville, Tennessee.

This beautiful showboat offers four massive decks featuring a variety of dining and entertainment options. The General Jackson sails year-round with lunch and dinner cruises along with fantastic shows. The General Jackson can accommodate up to 1,000 guests, and by chartering this vessel for your group, you can set the tone for your event. From casual to elegant and rock 'n' roll to country, the possibilities are endless.

## **Main Deck | *Victorian Theater*** [600-900 guests]

A two-story venue equipped with a full stage, lighting and sound suitable for a variety of uses, this theater accommodates up to 600 guests for a seated banquet or 900 for standing reception.

## **Upper Deck | *Paddlewheel Deck*** [25-40 guests]

Located at the stern of the vessel, this area will provide a first-hand view of the majestic paddlewheel – your guests may even feel the mist of the water while cruising down the Cumberland River!

## **Texas Deck | *Heritage Hall*** [50-100 guests]

Experience your group's excursion from this intimate lounge equipped with a private full bar. Located one deck up from our beautiful Victorian Theater, this lounge features a faux-stained glass ceiling, full bar service and windows overlooking the Cumberland River. This is the perfect spot for a private reception of up to 100 guests or a seated dinner for up to 75 guests.

## **Texas Deck | *Texas Stern*** [Up to 50 guests]

Located on the third level, this covered deck can seat approximately 40 or serve as additional space for your private gathering in the adjacent Heritage Hall.

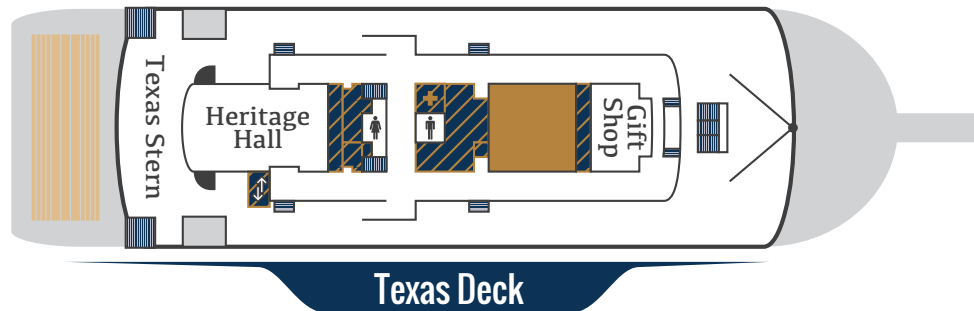
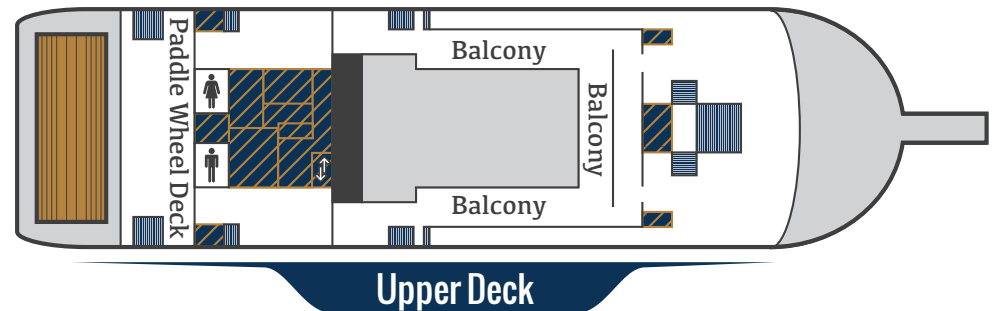
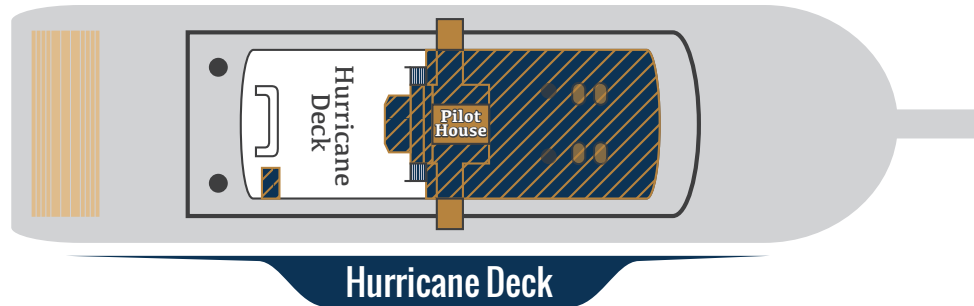
## **Hurricane Deck |** [100-200 guests]

The Hurricane Deck is located on the top level and is equipped with a full bar and stage accommodating up to 200 guests for a private reception or 100 guests for a buffet.

## *Table of Contents*

<b>Cold Hors d'Oeuvres, Hot Hors d'Oeuvres &amp; Displays</b>	<b>..... 1</b>
<b>Carving Stations &amp; Plated Options</b>	<b>..... 2</b>
<b>Dinner Buffets</b>	<b>..... 3</b>
<b>Lunch Buffets</b>	<b>..... 4</b>
<b>Snack Time</b>	<b>..... 5</b>
<b>Beverages</b>	<b>..... 6</b>
<b>Upgrades</b>	<b>..... 7</b>
<b>Guidelines</b>	<b>..... 8</b>
<b>Prior To Your Arrival</b>	<b>..... 9</b>

# About the General Jackson Deck Maps



**Cold Hors d'Oeuvres, Hot Hors d'Oeuvres & Displays | Carving Stations & Plated Options | Dinner Buffets | Lunch Buffets | Snack Time | Beverages | Upgrades | Guidelines | Prior To Your Arrival**

Prices are per person unless otherwise noted. Menu is seasonal and subject to change. All food and beverage subject to 25% service charge and applicable taxes. Service charge is subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



# Cold Hors d'Oeuvres, Hot Hors d'Oeuvres & Displays

Coffee, tea, and water included. All reception and buffet service is for 1.5 hours.



## Cold Hors d'Oeuvres

### **Deviled Eggs**

B&B pickles, slow-poached eggs, house mayo blend, pickled mustard seeds

### **Black-Eyed Pea Hummus**

roasted red pepper jam, fried black-eyed pea, naan crisps

### **Cornbread Pancakes**

marinated tomatoes, goat cheese, lemon dill vinaigrette

### **Pork Cracklins**

fried pork rind, BBQ spice blend, apple cider vinegar

### **Cumberland Cheese Ball**

house recipe pimento cheese, toasted pecans, TN honey, Asiago crisp

### **"Nashville Hot" Cream Cheese**

B&B pickle relish, TN chow-chow, toasted white bread

### **Vegetable Shots**

seasonal farmers market vegetables, herb ranch dressing

### **Pimento Cheese**

biscuit dough cracker, bourbon bacon jam

### **Prosciutto-Wrapped Cantaloupe**

balsamic reduction

### **Tuna Tartar**

guacamole mousse, lime zest, sea salt, flatbread

### **Shrimp Cocktail**

bourbon barrel hot sauce, horseradish root, bay leaf, lemon zest

### **Poached Pear**

port wine syrup, Gorgonzola mousse, walnut raisin bread crostini

## Hot Hors d'Oeuvres

### **Corn Fritter**

bi-colored sweet corn, cilantro aioli

### **Fried Jalapeños**

cream cheese, pepper jelly

### **Fried Pickles**

hand breaded pickle chips, herb ranch

### **Johnny Cakes**

corn bread pancake, smoked brisket, molasses bbq sauce

### **BBQ Meatballs**

sweet bourbon BBQ sauce

### **"Nashville Hot" Chicken**

hand breaded chicken breast, buttermilk biscuits, B&B pickles

### **Fried Green Tomatoes**

white bbq sauce

### **Veggie Spring Roll**

sweet thai chili

### **Low-Country Crab Cakes**

roasted red pepper remoulade

### **Hickory-Smoked Ribs**

smoked low and slow with house BBQ rub

### **Bacon Wrapped Scallop**

BBQ spice rub

### **Chicken Wings**

hickory smoked, house dry rub

### **Beef Wellington**

red wine demi-glace

## Displays

### **Southern Biscuit Bar**

Buttermilk biscuits and garlic Cheddar biscuits served with cracked pepper sausage gravy, seasonal preserves, Tennessee honey, sorghum molasses and whipped butter

### **Antipasta**

Roasted Red Pepper Hummus, Whipped Feta Spread, Olive Tapenade, and Marinated Artichokes Toasted Naan Bread, Asiago Crackers

### **International Cheese & Charcuterie Board**

Chef's selection of artisanal cheeses & cured meats, paired with seasonal preserves, B&B pickles, Marcona almonds, Tennessee wildflower honey and fresh-baked crackers

### **Nacho Bar**

House-fried tortilla chips, hickory-smoked pork, taco spiced ground beef, queso blanco, sweet & spicy BBQ sauces, shredded Cheddar cheese, diced tomatoes, guacamole, fire roasted salsa and sour cream

### **Low Country Raw Bar**

Assorted fresh shucked oysters, poached tiger shrimp, cocktail crab claws; served with bloody mary cocktail sauce, grated horseradish root, bourbon barrel hot sauce, lemon wedges, mignonette.

\*subject to market price variations

# Carving Stations & Plated Options

Coffee, tea, and water included. All reception and buffet service is for 1.5 hours.



## Carving Stations

Served with Parker House rolls and butter.

### Carving Attendant

#### Herb Roasted Turkey Breast

orange and cranberry chutney

#### Sugar Cured Glazed Ham

dijon honey mustard

#### Sweet Tea Brined Pork Loin

pickled peaches

#### Smoked BBQ Brisket

sweet, spicy, mustard BBQ sauces

#### Slow Roasted Prime Rib

horseradish cream

#### Cheese Crusted Beef Tenderloin

red wine demi-glace

## Plated Options

Served with Parker House rolls and butter

### Bone-In Pork Chop

thick cut, apple chutney rosemary

### Airline Chicken Breast

lemon thyme beurre blanc

### Stuffed Airline Chicken Breast

spinach and herb creamed cheese

### Braised Short Ribs

mire poix, merlot gravy

### Honey Glazed Salmon

mire poix, merlot gravy

### Filet Mignon

house steak seasoning, red wine demi-glace

## Add-On

### Low-Country Crab Cake

jumbo lump crab, roasted red pepper romoulade

## Duo Entrées

### Braised Short Rib & Airline Chicken

### Filet Mignon & Airline Chicken Breast

### Filet Mignon & Low-Country Crab Cake

### Filet Mignon & Honey Glazed Salmon

## All plated options served with:

### Choice of Salad

#### Arcadian Mixed Greens

marinated tomatoes and cucumbers, cheddar cheese curd, shredded heirloom carrots, herb buttermilk ranch

#### Baby Iceberg Wedge

bleu cheese ranch, hickory smoked bacon, pickled red onions

#### Kale & Cabbage

shredded kale and cabbage, toasted sunflower seeds, chevre, dried cherries and berries, lemon balsamic vinaigrette

#### Caesar Salad

chopped romaine, parmigiano-reggiano, flatbread croutons

#### Spinach Salad

red and yellow grape tomatoes, boiled eggs, mozzarella, Italian dressing

#### Watermelon Salad

cubed watermelon, feta cheese, toasted pine nuts, balsamic reduction

### Choice of 2 Sides starch and vegetable recommended

#### Honey Glazed Carrots

TN honey, multicolored carrots, thyme, hazelnuts

#### Macaroni & Cheese

elbow pasta, cheddar and parmesan cheeses

#### BBQ Baked Beans

3 bean house recipe, BBQ spice blend

#### Stewed Green Beans

Italian cut, pork jus

#### Butter Whipped Potatoes

Russet potatoes, heavy cream, butter

#### Chow-Chow Coleslaw

shredded cabbage, creamy cider dressing

#### Au Gratin Potatoes

Yukon gold and sweet potato, cheddar cheese

#### Brussels Sprouts

apple cider vinegar, grated Asiago

#### Creamed Corn Casserole

heavy cream, bicolored sweet corn, fresh herbs

#### Baked Potato Salad

Idaho potatoes, tangy dressing

#### Farmers Market Vegetable

squash, zucchinis, red pepper, olive oil, salt and pepper

### Choice of Dessert

#### Banana Pudding

wafers and whiskey whipped cream

#### Deep Dish Pecan Pie

caramel and whiskey whipped cream

#### Seasonal Fruit Cobbler

flakey pie dough, cinnamon streusel topping | apple, peach or cherry

#### Carrot Cake

cream cheese frosting

#### Jack Daniel's Banana Bread Pudding

caramel and Jack Daniel's Tennessee Whiskey

#### House-Baked Chocolate Fudge Cake

layered cake, ganache

#### Assorted Dessert Shooters

banana pudding, chocolate mousse, and strawberry shortcake

#### Assorted Miniature Pies

pecan, key lime, lemon chess or fudge

#### Key Lime Pie

graham cracker crust, filled with a sweet custard, key lime zest and topped with whiskey whipped cream

#### Seasonal Fruit Cheesecake

Chef's selection of seasonal fruit topping

#### Tiramisu



# Dinner Buffets

Coffee, tea, and water included. All reception and buffet service is for 1.5 hours.

## The Schooner

• 1 Salad • 2 Sides • 2 Entrees • 1 Dessert

## The Steamboat

• 2 Salads • 2 Sides • 2 Entrees • 1 Dessert

## The Yacht

• 2 Salads • 3 Sides • 3 Entrees • 2 Desserts

### Salads

#### Baby Iceberg Wedge

bleu cheese ranch, hickory smoked bacon, pickled red onions

#### Caesar Salad

chopped romaine, parmigiano-reggiano, flatbread croutons

#### Kale & Cabbage

shredded kale and cabbage, toasted sunflower seeds, chevre, dried cherries and berries, lemon balsamic vinaigrette

#### Arcadian Mixed Greens

marinated tomatoes and cucumbers, cheddar cheese curd, shredded heirloom carrots, herb buttermilk ranch

#### Spinach Salad

red and yellow grape tomatoes, boiled eggs, mozzarella, Italian dressing

#### Watermelon Salad

cubed watermelon, feta cheese, toasted pine nuts, balsamic reduction

### Sides

#### Honey Glazed Carrots

TN honey, multi-colored carrots, thyme, hazelnuts

#### Macaroni & Cheese

elbow pasta, cheddar and parmesan cheeses

#### BBQ Baked Beans

3 bean house recipe, BBQ spice blend

#### Stewed Green Beans

Italian cut, pork jus

#### Butter Whipped Potatoes

Russet potatoes, heavy cream, butter

#### Chow-Chow Coleslaw

shredded cabbage, creamy cider dressing

#### Au Gratin Potatoes

Yukon gold and sweet potato, cheddar cheese

#### Brussels Sprouts

apple cider vinegar, grated Asiago

#### Creamed Corn Casserole

heavy cream, bi-colored sweet corn, fresh herbs

#### Baked Potato Salad

Idaho potatoes, tangy dressing

#### Farmers Market Vegetable

squash, zucchinis, red pepper, olive oil, salt and pepper

### Entrées

#### Chicken Roulade

spinach, goat cheese, fresh herbs

#### Hickory Smoked Brisket\*

salt and pepper rub, molasses BBQ

#### Short Ribs

mire poix, merlot gravy

#### Sweet Tea Pork Chops\*

creamy whole grain mustard sauce, tarragon oil

#### BBQ Glazed Chicken

roasted chicken breast, sweet BBQ glaze

#### Hickory Smoked Pork Shoulder

BBQ spice rub, molasses BBQ

#### Southern Fried Chicken

48 hour buttermilk brine

#### Roasted Prime Rib\* \$10 add. per person

garlic, shallot, and herb crust

#### Beef Tenderloin\* \$14 add. per person

House steak seasoning, Burgundy demi glace

\* Available as a carving station if desired.  
Carving attendant \$150.

### Desserts

#### Banana Pudding

wafers and whiskey whipped cream

#### Jack Daniel's Banana Bread Pudding

caramel and Jack Daniel's Tennessee Whiskey

#### Deep Dish Pecan Pie

caramel and whiskey whipped cream

#### Key Lime Pie

graham cracker crust, filled with a sweet custard, key lime zest and topped with whiskey whipped cream

#### Seasonal Fruit Cobbler

Apple, Peach or Cherry | flakey pie dough, cinnamon streusel topping

#### Carrot Cake

cream cheese frosting

#### House-Baked Chocolate Fudge Cake

layered cake, ganache

#### Assorted Dessert Shooters

banana pudding, chocolate mousse, and strawberry shortcake

#### Assorted Miniature Pies

pecan, key lime, lemon chess or fudge

#### Seasonal Fruit Cheesecake

Chef's selection of seasonal fruit topping

#### Lemonade Cake

layered lemon cake, lemon cream, Meyer lemon curd

# Lunch Buffets

*Available midday only*

*Coffee, tea, and water included. All reception and buffet service is for 1.5 hours.*



## Cumberland River Deli

- Garden Salad: Arcadian baby lettuces, yellow and grape tomatoes, radish, cheddar cheese curds, herb ranch
- Fresh cut seasonal fruit
- Assorted potato chips
- Creamy cole slaw
- Selection of fresh breads
- Hand carved honey ham and herb turkey breast
- Lettuce, tomato, dill pickles, bread and butter pickle, mayonnaise, mustard
- Assorted sliced cheeses
- Fresh baked cookies

## Tennessee BBQ Buffet

- Garden Salad: Arcadian baby lettuces, yellow and grape tomatoes, radish, cheddar cheese curds, herb ranch
- Creamy cole slaw
- BBQ baked beans
- Baked potato salad
- Choice of Hickory pit smoked pork shoulder or BBQ spice rubbed beef brisket
- Parker house rolls
- Chocolate fudge cake

## Taste of Italy

- Caesar: Romaine, Asiago crackers, shaved parmigiano-reggiano cheese, Caesar dressing
- Marinated red & yellow grape tomato with mozzarella
- Seasonal Vegetable
- Green beans with blistered tomatoes
- 5-layer meat & cheese lasagna
- Tuscan spiced chicken breast with lemon and capers
- Fresh baked focaccia
- Tiramisu





# Snack Time

## A la Carte

### Mema's Cookies & Milk

- Assortment of freshly baked cookies: chocolate chip, oatmeal raisin, white chocolate and cherry, snickerdoodle
- Ice cold milk (2%, skim, whole)
- Assorted Pepsi soft drinks
- Freshly brewed coffee

### Cumberland Candy Shop

- Snickers, Milky Way, Pay Day, M&M's (plain and peanut)
- Salt Water Taffy, Moon Pies
- Goo Goo Cluster and Colt Bolts
- Chocolate covered pretzels
- Assorted Pepsi soft drinks

### Pick Me Up

- Assorted granola and energy bars
- Whole apples and bananas
- Red Bull (sugar free available upon request)
- Freshly brewed coffee

### The Greenways Trail Mix

- Energy trail mix
- Honey oat granola
- Chocolate and Yogurt covered pretzels
- Assorted dried fruits
- Assorted Pepsi soft drinks
- Freshly brewed coffee

### The Munchies

- Individual bags plain and bbq potato chips, Doritos, Cheetos, and cheddar popcorn
- Chocolate and yogurt covered pretzels
- Mini Snickers, Milky Way, Pay Day, and M&M's
- Assorted Pepsi soft drinks
- Freshly brewed coffee

### Fresh Start

- Sliced seasonal fruits
- Assorted fruit yogurts
- House baked quick breads with whipped butter
- Assorted juices and coffee

### Health Kick

- Sliced seasonal fruits
- Assorted fruit yogurts
- Vegetable Crudit  with herb ranch dressing
- Roasted red pepper hummus
- Assorted fruit juices and freshly brewed coffee



# Beverages



Pricing subject to 25% service charge and applicable taxes. Wine and Liquor subject to an additional 15% Tennessee State beverage tax. All bars subject to a bartender fee of \$150.

## **Drink Ticket Vouchers** | *i.e., 2 per person, 3 per person, etc.*

The General Jackson will provide vouchers to give to your guests. Charges are based on the number of vouchers used. When a guest has used all vouchers, he/she will pay cash for additional bar beverages.

## **Wrist Bands** | *Charges are based on consumption.*

### **Hosted Bar**

Bottled Water  
Mineral Water  
Soft Drinks  
Domestic Beer  
Non-Alcoholic Beer  
Draft Beer  
Imported Beer  
Call Brands  
Premium Brands  
Wine by the Glass  
Specialty Drinks  
Super Premium Brands  
Prestige Brands

### **Hosted Bar Packages**

1 Hour Premium  
2 Hour Premium  
1 Hour Super Premium  
2 Hour Super Premium

### **Beer, Wine & Soda**

1 Hour Beer & Wine  
2 Hour Beer & Wine

## **Wine for the Table**

### **By the Bottle**

#### **Red**

Meomi Pinot Noir  
Rutherford Hill Merlot  
Liberty School Cabernet  
Steele Zinfandel  
Daou Cabernet

#### **White**

Gilla Pinot Grigio  
Clos du Bois Chardonnay  
Lonely Cow Sauvignon Blanc  
Joel Gott Sauvignon Blanc  
Robert Mondavi Chardonnay

#### **Sparkling**

Sterling Vineyards Prosecco  
Korbel Brut

#### **Sweet & Rosé**

Beringer White Zinfandel  
St. Supery Moscato  
Coteaux Rose'

## **Liquor Selections**

### **Gin**

Beefeater, Bombay Sapphire, Tanqueray

### **Whiskey**

Gentleman Jack, Crown Royal, Seagrams VO, Jameson Irish Whiskey, Jack Daniels, Jack Daniels Honey, Fireball Cinnamon Whiskey, Seagrams '7', Canadian Club

### **Tequila**

Patron Silver, 1800 Silver, Sauza Gold, Jose Cuervo Gold

### **Bourbon**

Makers Mark, Woodford Reserve, Jim Beam

### **Rum**

Myers, Mt Gay, Bacardi, Bacardi Flavor Razz, Captain Morgan Spiced, Malibu Coconut, Cruzan Light, Cruzan Coconut

### **Vodka**

Grey Goose, Absolute, Absolute Citron, Ketel One, Stolichnaya, Titos, Stolichnaya Blueberry, Smirnoff, Smirnoff Apple, Smirnoff Vanilla

### **Scotch**

Chivas Regal, Johnny Walker Black, Johnny Walker Red, Dewars, J&B, Oban, Macallan



# Upgrades

## *Upgrade your General Jackson experience!*

You can customize your unique event by adding any of the following event upgrades to your special occasion. Each one of these additions varies in pricing, so please contact your event coordinator for upgrade inquiries.

## Event Upgrades

### Centerpieces/Custom Decor

Beautiful floral or unique non-floral arrangements to match and enhance your occasion. Create a customized theme with special decor.

### Specialty Linen

The General Jackson has a variety of specialty linens to enhance your special event.

### Party Favors

From key chains and T-shirts to customized glassware and General Jackson memorabilia; add this feature so your guests have a great token to take with them.

### Customized Photography

Get shots of your group's event with your company logo and use the General Jackson Showboat's backdrop. Use our strolling photographer to take candid shots of guests at your event.

## Event Upgrades

### Bands/DJ

Enhance your experience with live entertainment from our wide variety of entertainers. Including:

- *Bluegrass*
- *Variety / Dance*
- *Country*
- *Dixieland*
- *Classic Rock*
- *Jazz*

### Line Dance Instructors

The General Jackson has a staff of fabulous dancers who will dazzle you with their fun and exciting performances. They will encourage your attendees to get movin' on the dance floor.

### Casino Riverboat-Style

Play for prizes or just for fun with our casino tables, dealers and chips.

### Songwriter Package | *based on availability*

Nashville's songwriters will entertain you with warm hospitality. They will discuss how they go about writing songs, what inspires them and how they accomplished success in the music industry. Artists will perform their songs, answer questions, sign autographs and be available for photographs.

### Strolling Entertainment

Bring an extra level of excitement to your event by adding:

- *Caricature Artists*
- *Face Painters*
- *Magicians*
- *Balloon Artists*
- *Living Statues*
- *Jugglers*

### Celebrity Look-A-Likes

Dolly Parton, Elvis, Johnny Cash and many more! Enhance your special event with a celebrity look-a-like.

### Murder Mystery Packages

Actors interact with your guests to create a live version of the game Clue. Play for prizes or just for fun. Choose from one of our themed packages:

- *Murder at the Masquerade*
- *Crime of the Year*
- *Twist*
- *Totally 80s. Totally Murder.*
- *Staying Alive*
- *Dance with Death*
- *Till Death Do Us Part*
- *The Great Gatsby*

### Hip Hues Mobile Screen Prints

Lay out and screen print your own design with your company or event logo on a t-shirt! The whole process only takes 3 minutes per person.



# Guidelines

## Operational Policies

### Attendance Estimates & Guarantees

1. A 10-day updated estimated attendance count is required on all meal functions. Your catering manager must be notified of the updated estimate of attendance by 10 a.m. on the specified days. In the event an updated estimate of attendance is not received by 10 a.m., the original or most recent estimated attendance count will be utilized. The 10-day estimated attendance numbers can be increased when submitting the final guarantee 3 business days prior to event. Increases above 10% will be accommodated based upon product availability from suppliers and cannot be guaranteed. Your catering manager will provide you with a schedule of dates the updated estimates are due.

2. A 72-hour guarantee is required on all meal functions (3 business days). Your catering manager must be notified of the exact number of attendees from whom you wish to guarantee payment by 10 a.m. on the specified days. In the event a guarantee is not received by 10 a.m., the most recent estimated attendance count will be prepared and billed. For functions scheduled on Tuesday, the guarantee must be received by 10 a.m. on the preceding Friday.

### Additional Fees, Taxes, Pricing & Payment

1. All food and beverage functions are subject to the current General Jackson Showboat service charge and applicable taxes.
2. All bars are subject to a labor charge.
3. When entertainment is contracted, the client will be responsible for any costs incurred for additional audio/visual and

electrical hook-ups. Client should be aware and inform General Jackson Showboat of setup times for contracted entertainment.

4. The non-refundable event deposit must be paid at the time of signing. Payment must be made in advance of the function unless credit has been established to the satisfaction of the General Jackson Showboat in which case the balance of the account is due and payable 30 days after the date of the function.

### General Information & Policies

1. The General Jackson Showboat does not allow any food or beverages to be brought in from the outside by guests, due to city, state, health and liquor laws. The General Jackson Showboat will purchase any special items requested from a licensed purveyor.
2. Carved and buffet menu items can be set out a maximum of 2 hours per state health codes. After a 2-hour period has elapsed, the items must be removed and / or replaced if additional quantities were ordered and still available, at an additional charge.
3. Outdoor Functions – The General Jackson Showboat reserves the right to make the decision to move any outdoor function to the inside backup space due to inclement weather. You will be advised of all options for your function at a minimum of 8 hours in advance of the event. The General Jackson Showboat's decision is final.
4. General Jackson Showboat, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Control

Board's regulations. It is our policy, therefore, that all liquor must be supplied by the General Jackson Showboat and sold by the drink. The General Jackson Showboat will purchase specific items requested from licensed vendors.

5. The General Jackson Showboat, according to the guaranteed minimum number of people anticipated, assigns function rooms. Room rental fees are applicable, and additional set-up fees could be applied for room sets changed on the day of the event. The General Jackson Showboat reserves the right to change groups to a room more suitable at the General Jackson Showboat's discretion, if attendance decreases or increases.

### Change in Docking

The parties agree that should the docking facility designated for use in this Agreement, in General Jackson Showboat's sole opinion, be unsafe or inaccessible at the time of the Cruise, the General Jackson Showboat shall have the right to change the docking facility to another docking facility in close proximity to the designated docking facility and such change would not be a breach of this Agreement.

### Boarding Passes

The General Jackson Showboat will provide a boarding pass for each member of your party. Boarding passes will be pre-torn by our staff and given to guests at boarding. No one will be allowed to board the vessel without a boarding pass. Seating assignments are utilized, when applicable.

### Dress

The General Jackson Showboat has indoor and outdoor areas.

All indoor areas are climate-controlled and most outdoor areas are covered. Please have your guests dress accordingly. Shoes must be worn at all times.

As a part of the Homeland Security Act, the United States Coast Guard requires that all bags, purses, and packages must be inspected before boarding the boat. This includes all gifts brought onto the boat.

Wrapped packages are not permitted on the boat. Please package gifts in gift bags that can be easily searched by our safety personnel. The General Jackson reserves the right to exclude or evict any and all objectionable persons from functions on board the General Jackson without liability. The General Jackson requires proof of insurance for the client's vendors remaining on the board for the event.

### Insurance

The General Jackson requires proof of insurance for the client's vendors remaining on board for the event.

### Conduct

Guests will be subjected to a bag check prior to boarding the Vessel; acknowledge and agree that they will not use or display any of General Jackson Showboat's trademarks or any derivatives thereof without the prior written consent of General Jackson Showboat; agree not to arrange for or to permit any press, radio or television correspondent or photographer or film or camera crew to board the Vessel without having obtained the prior written consent of General Jackson Showboat.

16-GO-6384 | Updated 6.10.19



# Prior To Your Arrival

Free parking is located behind Opry Mills. Take Exit 11 off of Briley Parkway and follow it around to the back of the mall.

Tickets can be picked up in advance of the cruise at our box office, which is located behind the Opry Mills Mall. Look for the 3 flagpoles. You can't miss it! For security's sake, if you will not be the one picking up the boarding passes, please make sure to give us the name of the person that will be coming. The box office is open 2 hours prior to cruise departures. If you have drink tickets or wristbands ordered, they will be with your tickets.

Your tickets will have a table number which designates where you will sit in the theater. Tables are clearly marked with the number. If you need assistance, any server will be happy help.

Please let your guests know that they will be subjected to a bag check, as required by the Coast Guard. No firearms whatsoever are allowed on the boat, regardless of permit, and neither are outside food and beverages. Please do not bring wrapped gifts; gift bags are ok.

If you or someone in your group will require a wheelchair or other assistance, we are here to help. Just let us know. All levels of the boat are accessible by elevator except the Hurricane (very top) Deck.