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.

TABLE OF CONTENTS

About the General Jackson .................. 2
Reception Packages, Hors d’Oeuvres and Displays .................. 3
Stations ........................................ 4
Plated Options ................................. 5
Cumberland Buffets ......................... 6
Beverage Service ................------------ 7
Upgrades ..................................... 8
Guidelines ..................................... 9

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

Heritage Hall
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 reception of up to 100 guests or a seated dinner for up to 75 guests.

Texas Stern
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!

Hurricane Deck
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.

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.
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.

About the General Jackson

• Reception Packages, Hors d’Oeuvres and Displays
• Stations
• Plated Options
• Cumberland Buffets
• Beverage Service
• Upgrades
• Guidelines

## 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.
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.

**STATIONS**

Stations are for 1 hour of service. Make any station an action station. Contact catering manager for details.

### Down River Salad Bar
Choose from chopped romaine, Arcadian baby lettuces, and arugula. Top with your favorite toppings: Parmesan, shredded cheddar, shredded carrots, red and yellow grape tomatoes, cucumbers, bacon, dried berries, hard boiled eggs.

*Dress with: herb buttermilk ranch, raspberry vinaigrette, Italian, or Caesar.*

### South of the South
Fajita chicken with sauteed pepper and onions, taco seasoned ground beef. Served with corn and flour tortillas, diced tomatoes, iceberg lettuce, shredded cheddar, sour cream, and house made salsa verde.

### Best of the South
The best of our house smoked beef brisket and pork shoulder; house rubbed and smoked with hickory lump charcoal. Served with slider buns, assorted pickles, coleslaw, and our house-made BBQ sauces made with sweet molasses and Carolina mustard.

### Slider Station
Chicken fried chicken breast and beef sliders, served with assorted cheeses, lettuce, tomato, pickles, jalapenos, coleslaw, bbq sauce and condiments.

### Low Country Raw Station
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.

### Baked Potato Bar
Build the ultimate baked potato with best of our house smoked pork shoulder and beef brisket. Top with with shredded Cheddar cheese, sour cream, smoked bacon, green onions, pickled jalapenos, chow chow cole slaw and our house-made BBQ sauces made with sweet molasses and Carolina mustard.

### Pasta Station
Penne pasta with roasted vegetables made with squash, zucchini, red pepper, mushrooms, asparagus, spinach, and marinara sauce. Cavatappi pasta, with hickory smoked sausage, roasted chicken breast, roasted red peppers, and creamy alfredo sauce.

### Southern Grits
Make a bowl of grits with your favorites, smoked brisket and marinated jumbo shrimp, then top with your favorite BBQ sauces. Stone-ground White Grits Slow cooked Antebellum era course ground grits with heavy cream and Tennessee white cheddar cheese. Marinated Shrimp, 24 hour pickle brined shrimp, bay leaves, olive oil, lemon, and fresh herbs. Top with candied cayenne BBQ sauce. Beef brisket smoked low and slow over hickory lump charcoal. Serve with our hand crafted mustard BBQ sauce, sweet and spicy molasses BBQ sauces.
The Skipper
Arcadian Baby Greens
marinated red and yellow grape tomatoes and cucumbers, shredded heirloom carrots, cheddar cheese curds, herb buttermilk ranch dressing
Rolls & Whipped Butter
Bone-In Pork Chop
Thick cut, apple chutney, rosemary
Sweet Potato Hash
roasted sweet and Yukon potatoes, Vidalia onions, garlic, smoked paprika
Stewed Green Beans
stewed low and slow, house BBQ blend, American pale lager, pecan smoked bacon
TN Whiskey Pecan Pie
Deep dish, TN honey whipped cream
Coffee Service

First Mate
Spinach Salad
candied pecans, fresh berries, Gorgonzola
Rolls & Whipped Butter
Chicken Roulade
Spinach, goat cheese, veloute, fresh herbs
Mashed Redskin Potatoes
sour cream, whipped butter
Green Beans Almondine
hericot verts, toasted almonds, cornbread croutons
Seasonal Fruit Cheese Cake
Graham cracker crust, Chef’s selection of seasonal fruit topping
Coffee Service

Master Captain
Baby Iceberg Wedge
Bleu cheese ranch, pecan smoked bacon, pickled red onions
Rolls & Whipped Butter
Braised Short Ribs
mire poix, merlot gravy
Hasselback Yukon Gold Potatoes
chive butter, creme fraiche
Heirloom Whole Baby Carrots
Coriander and fresh tarragon
House-Baked Chocolate Fudge Cake
Layered cake with ganache frosting
Coffee Service

Paddle Wheel Duet
Kale & Cabbage Salad
toasted almonds, dried granny smith apples, creamy cider dressing
Rolls & Whipped Butter
Filet Mignon
roasted shallot Maitre d’butter
Airline Chicken Breast
lemon thyme beurre blanc
Roasted Asparagus
balsamic marinate
Crimini Bread Pudding
savory rye bread pudding, onions, celery, parsley, roasted crimini mushrooms
Carrot Cake
cream cheese frosting
Coffee Service

Pilot House Duet
Arugula Salad
dried cherries, red and yellow quinoa, toasted pine nuts, shaved Parmesan, white balsamic vinaigrette
Rolls & Whipped Butter
New York Strip Steak
house steak seasoning, Merlot demi-glace
Low-Country Crab Cake
jumbo lump crab, roasted red pepper remoulade
Lyonnaise Potatoes
fingerling potatoes, onions, garlic, parsley
Creamed Baby Spinach
heavy cream, fresh herbs, Asiago
Chef’s Seasonal Creme Brulee
seasonal inspired, turbinado sugar
Coffee Service

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.
**CUMBERLAND BUFFETS**

Buffets are for 1.5 hours of service.

<table>
<thead>
<tr>
<th>Tier 1</th>
<th>Tier 2</th>
<th>Tier 3</th>
<th>Tier 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Salad</td>
<td>2 Salads</td>
<td>2 Salads</td>
<td>2 Salads</td>
</tr>
<tr>
<td>2 Sides</td>
<td>2 Sides</td>
<td>2 Sides</td>
<td>2 Sides</td>
</tr>
<tr>
<td>2 Entrees</td>
<td>2 Entrees</td>
<td>3 Entrees</td>
<td>3 Entrees</td>
</tr>
<tr>
<td>1 Dessert</td>
<td>1 Dessert</td>
<td>1 Dessert</td>
<td>2 Desserts</td>
</tr>
</tbody>
</table>

**Salads**

- Baby iceberg wedge | bleu cheese ranch, hickory smoked bacon, pickled red onions
- Caesar Salad | chopped romaine, parmesano-reggiano, flatbread croutons
- Kale & Cabbage | shredded kale and cabbage, toasted sunflower seeds, cherv, 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, zucchini, 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 additional per person) | garlic, shallot, and herb crust
- Beef Tenderloin* ($14 additional per person) | House steak seasoning, Burgundy demi glace

*Available as a carving station if desired. Carving attendant is $150 per hour.

**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 | Flaky 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 pie, key lime, lemon chess or fudge
- Seasonal Fruit Cheesecake | Chef’s selection of seasonal fruit topping
- Lemonade Cake | Layered lemon cake, lemon cream, Meyor lemon curd

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.
BEVERAGE SERVICE
Pricing subject to 25% service charge and applicable taxes. Wine and Liquor subject to an additional 15% Tennessee State beverage tax.

Drink Ticket Vouchers
*i.e., 2 per person*
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 Beverage Package
*Prices are per person. Each additional hour is 8 per person*
1 Hour Super Premium
1 Hour Premium
2 Hour Super Premium
2 Hour Premium

Beer, Wine & Soda:
1 Hour Beer & Wine
2 Hour Beer & Wine

Wines
*Variety sheet available upon request*

Hosted Bar Pricing
*Prices are per drink.*

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

Liquor Brands

Super Premium Brands

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gin</td>
<td>Bombay Sapphire</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Gentleman Jack, Crown Royal</td>
</tr>
<tr>
<td>Tequila</td>
<td>Patron Silver</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Makers Mark, Woodford Reserve</td>
</tr>
<tr>
<td>Rum</td>
<td>Myers, Mt Gay</td>
</tr>
<tr>
<td>Vodka</td>
<td>Grey Goose</td>
</tr>
<tr>
<td>Scotch</td>
<td>Chivas Regal</td>
</tr>
</tbody>
</table>

Premium Brands

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gin</td>
<td>Tanqueray</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Seagrams VO, Jameson Irish Whiskey, Jack Daniels, Jack Daniels Honey, Fireball Cinnamon Whiskey</td>
</tr>
<tr>
<td>Tequila</td>
<td>1800 Silver</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi, Bacardi Flavor Razz, Captain Morgan Spiced, Malibu Coconut</td>
</tr>
<tr>
<td>Vodka</td>
<td>Absolute, Absolute Citron, Ketel One, Stoli Chyna, Tito, Stoli Chyna Blueberry</td>
</tr>
<tr>
<td>Scotch</td>
<td>Johnny Walker Red</td>
</tr>
</tbody>
</table>

Call Brands

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gin</td>
<td>Beefeater</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Seagrams ’7’, Canadian Club</td>
</tr>
<tr>
<td>Tequila</td>
<td>Sauza Gold, Jose Cuervo Gold</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
</tr>
<tr>
<td>Rum</td>
<td>Cruzan Light, Cruzan Coconut</td>
</tr>
<tr>
<td>Vodka</td>
<td>Smirnoff, Smirnoff Apple, Smirnoff Vanilla</td>
</tr>
<tr>
<td>Scotch</td>
<td>Dewars, J&amp;B</td>
</tr>
</tbody>
</table>

Souvenir Glass
*Available Upon Request*

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.
### 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.

**Retail Baskets**
Taking party favors to a new level, these baskets can be customized with several options from our famous retail line.

**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.

### Entertainment Options

**Bands/DJ**
Enhance your experience with live entertainment from our wide variety of entertainers. Including:
- Bluegrass
- Country
- Classic Rock
- Dixieland

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

**Hip Hues Mobile Screen Prints**
Lay out your own design with your company or event logo. Your personalized print goes through the dryer, and you can take it home! The whole process only takes 3 minutes per person.

**Celebrity Look-A-Likes**
Minnie Pearl, Garth Brooks, 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:
- The Great Gatsby
- Staying Alive
- Twist
- Till Death Do Us Part
- Dance with Death
- Totally 80s. Totally Murder.
- Murder at the Masquerade
- Crime of the Year

### Upgrades

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.

<table>
<thead>
<tr>
<th>Upgrade</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entertainment Options</td>
<td>Apply personalization to your event. Include additional entertainment options.</td>
</tr>
<tr>
<td>Customized Photography</td>
<td>Capture memories with professional photography.</td>
</tr>
<tr>
<td>Specialty Linen</td>
<td>Enhance the aesthetic appeal of your event with a variety of specialty linens.</td>
</tr>
<tr>
<td>Party Favors</td>
<td>Cater to guests’ preferences with customized party favors.</td>
</tr>
<tr>
<td>Retail Baskets</td>
<td>Offer guests something memorable from your company’s retail line.</td>
</tr>
<tr>
<td>Centerpieces/Custom Decor</td>
<td>Add a touch of elegance and personalization to your event through centerpieces.</td>
</tr>
</tbody>
</table>

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.
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.

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.
5. The 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.

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. The 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.

About the General Jackson • Reception Packages, Hors d’Oeuvres and Displays • Stations Plated Options • Cumberland Buffets • Beverage Service • Upgrades • Guidelines