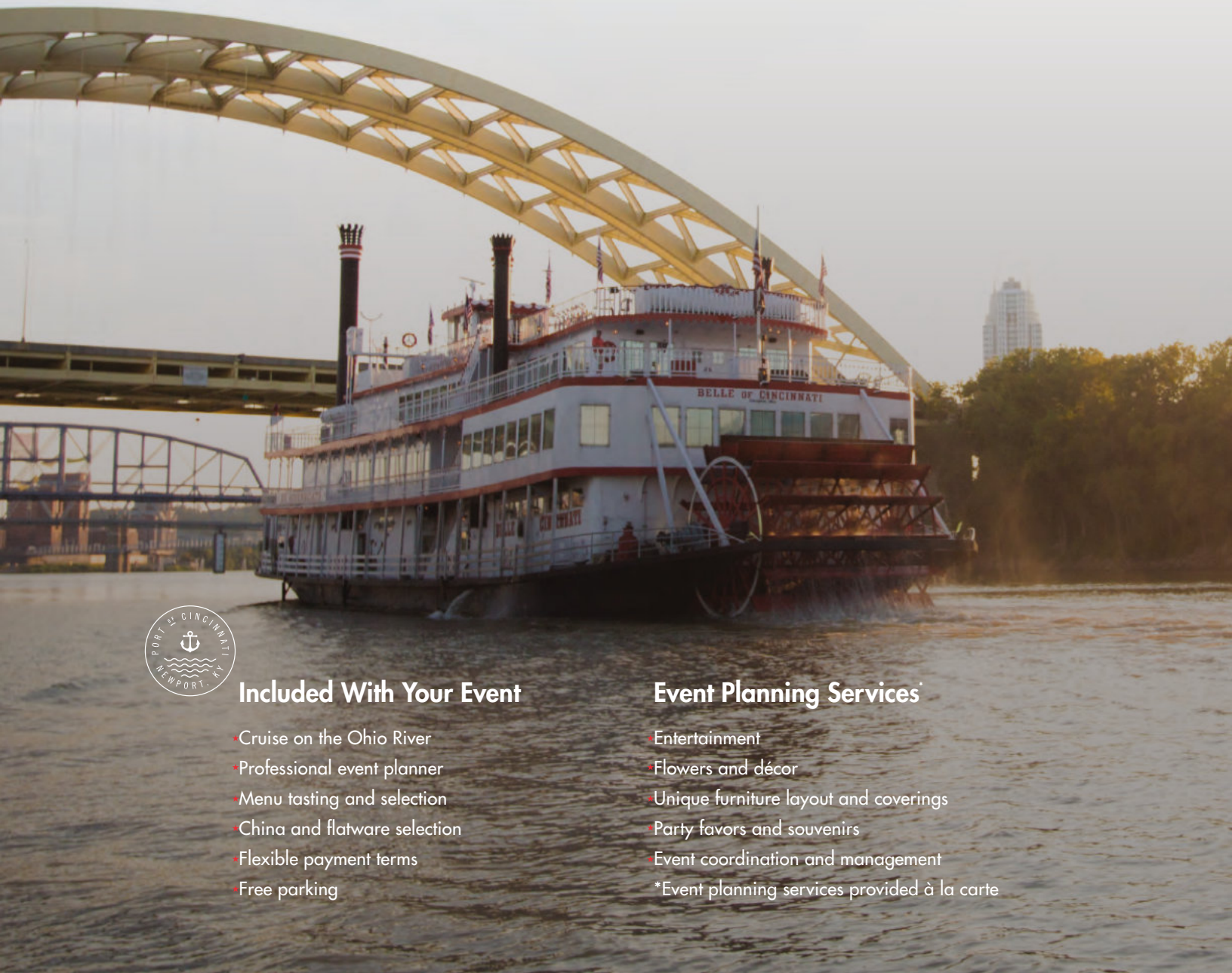




Events that *thrill!*

Plan your group event aboard one of the most unique venues in greater Cincinnati and Northern Kentucky today!



Included With Your Event

- Cruise on the Ohio River
- Professional event planner
- Menu tasting and selection
- China and flatware selection
- Flexible payment terms
- Free parking

Event Planning Services

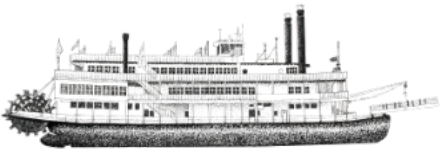
- Entertainment
- Flowers and décor
- Unique furniture layout and coverings
- Party favors and souvenirs
- Event coordination and management
- *Event planning services provided à la carte



Rates for your *shipmates!*

With special rates for groups of 50 or more, BB Riverboats can help you plan and host your private event. From weddings and rehearsals to corporate luncheons or social gatherings, we have the perfect venue for any occasion.

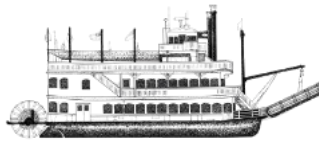
Our Fleet



The Belle of Cincinnati

The flagship of BB Riverboats, this majestic and ornate beauty offers an unforgettable experience.

- * Three climate-controlled decks
- * Full bar, buffet & dance floor on each
- * Open air upper viewing deck
- * Elevator access



The River Queen

The romance of River Queen is the perfect reminder of a bygone era when riverboats ruled the Ohio.

- * Two climate-controlled decks
- * Full bar & buffet on each
- * Open air upper viewing deck (covered)



River's Edge

Our event center at Newport Landing is now open. Experience the romance of the river without ever setting sail.

- * Full bar & buffet
 - * River & city views
 - * Seat up to 225 guests
 - * Outdoor viewing deck
-

PRIVATE DINING CRUISES

Customize Your Cruise Experience

Choose from our selection of pre-built dining packages or pick and choose your menu. Bar packages and special cruise enhancements can be added to most dining cruises.

Breakfast/Brunch (before 12pm)	Starting at \$50.00/Per Person
Lunch (before 4pm)	Starting at \$50.00/Per Person
Dinner (after 4pm)	Starting at \$68.00/Per Person
Late Night (after 11pm)	Starting at \$35.00/Per Person

Policies

| BB Riverboats



Booking Your Cruise

When booking, a one third deposit is required. This deposit is 50% refundable if written notification is received at least Beef Bourguignon prior to the cruise date. Cancellations made within 90 days of the cruise date are non-refundable. Final balance and final count is due two weeks prior to the cruise date. BB Riverboats reserves the right to not cruise due to high water, severe weather or any other unforeseen problem. Our US Coast Guard licensed Captain determines safe sailing conditions. BB Riverboats will arrange an in dock party if cruising is not possible.

- * ID's are required—the legal drinking age is 21 years old. BB Riverboats reserves the right to limit or stop the service of alcoholic beverages to all patrons at our discretion.
- * No outside food or beverages are permitted to be brought on board.
- * Please remember all prices are subject to change and food prices can only be guaranteed within 3 months of the cruise.

Private Charter Minimums*

The Belle of Cincinnati

Whole Boat	500
Newport Deck	100
Covington Deck	225
Bellevue Deck	125
Forward Room	75
Aft Room	50

Combined Decks:

Covington/Newport	350
Covington/Bellevue	350

The River Queen

Whole Boat	150
1st Deck	75
2nd Deck	50

*For groups under 50 people, call 800-261-8586

Sundry Items

BB Riverboats has a staff of trained professionals to help you with every aspect of your cruise. However, we understand that there are times when you need to go to outside services for more extensive decorations and entertainment. In those situations, keep in mind that there are certain things we must prohibit due to fire codes, safety, vessel maintenance and cruise turnaround time.

We cannot permit the following:

- * Taping decorations to any wall surfaces.
- * Confetti, glitter, rice or birdseed on the inside cabins, outer decks of the boats, or in any passenger waiting areas.
- * Any blocking of main entrances, stairwells or doors.
- * Loose extension cords, microphone cords or speaker wires in public pathways. Loose wires must be taped to the floor.
- * Open flames, unless Coast Guard approved.



Dig in!

Cuisine for Any Occasion!

Breakfast & Brunch

| Prior to 12pm

Skipper's Breakfast Buffet

\$50.00 PER PERSON

Breakfast pastries and breads, seasonal fresh fruit salad, scrambled eggs, breakfast potatoes, Applewood smoked bacon, pork sausage, buttermilk biscuits and sausage gravy, plus assorted jellies and butter.

Captain's Brunch Buffet

\$55.00 PER PERSON

Breakfast pastries and breads, seasonal fresh fruit salad, scrambled eggs, breakfast potatoes, Applewood smoked bacon, Chicken à la King, sauteed rice pilaf, farm fresh seasonal vegetables, yogurt and granola, plus assorted jellies and butter.

Admiral's Brunch Buffet

\$60.00 PER PERSON

Breakfast pastries and breads with assorted jellies and butter, seasonal fresh fruit salad, fresh garden salad with homemade ranch and signature vinaigrette, golden waffles with syrup, scrambled eggs, breakfast potatoes, Applewood smoked bacon, pork sausage, buttermilk biscuits and sausage gravy, Beef Bourguignon, buttermilk mashed potatoes, marinated and roasted chicken, farm fresh seasonal vegetables, and homestyle macaroni and cheese.

What's included

Standard room rental fee is included in price per person if room minimum is met. Dinner menu packages include coffee, decaffeinated coffee and tea. Price includes a 2-hour cruise, buffet style meal with linen napkins, china, flatware, and seating. All prices include a 18% food service fee (this is not a gratuity) and 6% sales tax.

Event Staffing

1 Cruise director or event manager
1 Wait staff per 50 people
1 Steward (buffet attendant) per buffet line

Lunch

| Prior to 4pm

Captains Classic Lunch Buffet

\$55.00 PER PERSON

Garden fresh salad with homemade ranch and signature vinaigrette, roasted marinated chicken, Beef Bourguignon, buttermilk mashed potatoes, farm fresh seasonal vegetables, Chef's bread basket and butter, and fresh baked cookies and brownies.

Captain Southern Lunch Buffet

\$55.00 PER PERSON

Garden fresh salad with homemade ranch and signature vinaigrette, pulled pork barbecue, Southern Kentucky fried chicken, buttermilk mashed potatoes, farm fresh seasonal vegetables, Chef's bread basket and butter, and fresh baked cookies and brownies.

Skipper's Picnic Lunch Buffet

\$50.00 PER PERSON

Garden fresh salad with homemade ranch and signature vinaigrette, Italian pasta salad, potato salad, broccoli slaw, marinated chicken breasts, all beef hot dogs, hamburgers with traditional accompaniments, chicken noodle soup, and fresh baked cookies, and brownies.

Admiral's Lunch Buffet

\$60.00 PER PERSON

ENTRÉE (choose two) *

- Slow Roasted Turkey Breast
- Kentucky Bourbon Glazed Ham
- Kentucky Hot Brown Bake
- Beef Bourguignon
- Citrus Herb Chicken
- Mustard Crusted Pork Ribeyes
- Bone in marinated Chicken
- Sweet and Smoky BBQ Ribs
- Pan-Seared Salmon
- Stuffed Shells Marinara
- Grilled Portobello & Eggplant Caprese

ACCOMPANIMENTS (choose two) *

- Green Beans with Red Peppers & Shallots
- Summer Succotash
- Farm Fresh Vegetable Medley
- Sweet and Sour Baby Carrots
- Grilled Asparagus
- Rice Pilaf
- Buttermilk Mashed Potatoes
- Roasted Baby Potatoes
- Scalloped Potatoes
- Three Cheese Mac & Cheese

DESSERT (choose one) *

- Warm Fruit Cobbler
- Assorted Mini Desserts
- NY Cheesecake
- Cookies, Brownie Bites & Dessert Bars
- Chef's Sweet Bites

What's included

Standard room rental fee is included in price per person if room minimum is met. Dinner menu packages include coffee, decaffeinated coffee and tea. Price includes a 2-hour cruise, buffet style meal with linen napkins, china, flatware, and seating. All prices include a 18% food service fee (this is not a gratuity) and 6% sales tax.

Event Staffing

- 1 Cruise director or event manager
- 1 Wait staff per 50 people
- 1 Steward (buffet attendant) per buffet line

Dinner

| After 4pm

Skipper's Dinner Banquet

\$70 PER PERSON

Garden fresh salad with homemade ranch and signature vinaigrette, vegetarian pasta entrée, roasted marinated chicken, herb crusted roast beef with au jus and creamy horseradish, buttermilk mashed potatoes, farm fresh seasonal vegetables, Chef's bread basket and butter, and Chef's sweet table.

Captain's Dinner Banquet

\$75.00 PER PERSON

Garden fresh salad with homemade ranch and signature vinaigrette, vegetarian pasta entrée, catch of the day, carved marinated turkey with honey dijon sauce, herb crusted roast beef with au jus and creamy horseradish, roasted herb potatoes, farm fresh seasonal vegetables, Chef's bread basket and butter, and Chef's sweet table.

Admiral's Dinner Buffet

\$80.00 PER PERSON

STARTERS

- Domestic Cheese Display
- Spinach Artichoke Dip with Dippers

ACCOMPANIMENTS (choose three) *

- Green Beans, Red Peppers & Shallots
- Summer Succotash
- Farm Fresh Vegetable Medley
- Sweet & Sour Baby Carrots
- Grilled Asparagus
- Parmesan Risotto
- Buttermilk Mashed Potatoes
- Roasted Baby Potatoes

ENTRÉE (choose three) *

- Slow Roasted Turkey Breast
- Kentucky Bourbon Glazed Ham
- Kentucky Hot Brown Bake
- Short Rib Stroganoff
- Citrus Herb Chicken
- Mustard Crusted Pork Ribeyes
- Sweet Tea Brined Chicken
- Southern Style BBQ Ribs
- Herb Roasted Pork Loin
- Pan-Seared Salmon
- Peppercorn Crusted Beef Ribeye (+\$6 per person)
- Chili Glazed Cauliflower (VEG)
Served over a bed of chickpeas, kale, tomato salad with a roasted red pepper sauce.
- Penne Pasta Puttanesca (VEG)
Served with fresh tomatoes, olives, capers, spinach and basil.

DESSERT (choose two) *

- Warm Fruit Cobbler
- Assorted Mini Desserts
- NY Cheesecake
- Cookies, Brownie Bites & Dessert Bars
- Chef's Sweet Table

What's included

Standard room rental fee is included in price per person if room minimum is met. Dinner menu packages include coffee, decaffeinated coffee and tea. Price includes a 2-hour cruise, buffet style meal with linen napkins, china, flatware, and seating. All prices include a 18% food service fee (this is not a gratuity) and 6% sales tax.

Event Staffing

- 1 Cruise director or event manager
- 1 Wait staff per 50 people
- 1 Steward (buffet attendant) per buffet line

Themed

Dinner & Buffet | After 4pm

Southern River Feast

\$75.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Garden fresh salad with homemade ranch and signature vinaigrette, cole slaw, fried chicken, Southern style BBQ Ribs, buttermilk mashed potatoes, corn on the cob, baked beans, Southern style green beans, corn bread and assorted dinner rolls with butter and honey, and Chef's sweet table.

Queen City Favorites Buffet

\$75.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Greek salad, garden fresh salad with homemade ranch and signature vinaigrette, Cincinnati chili 3-ways, 4-ways, and coney's, pulled pork BBQ, marinated chicken, farm fresh seasonal vegetables, cole slaw, Saratoga chips, Chef's sweet table. Graeter's Scooped Ice Cream can be added for \$8.00 per person or sundaes can be added for \$10.00 per person (please provide 48hr notice).

Italian Harbor Buffet

\$68.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Caesar salad, antipasto salad, chicken parmesan, penne served with marinara and alfredo sauces, Italian crusted roast beef, garlic bread sticks and assorted dinner rolls, cookies and brownies.

Olé Buffet

\$68.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Street corn dip, queso, guacamole and crispy tortilla chips, fiesta salad with salsa ranch, carne asada with grilled spring onions, chipotle chicken, tequila lime shrimp, cilantro rice, cumin scented black beans, warm flour and corn tortillas, cinnamon sugar churros and tres leches cake.

Bourbon Street Buffet

\$72.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Fried okra, muffuletta bites, French Quarter salad, Mississippi pot roast, chicken étouffée, creole BBQ shrimp, dirty rice, braised collard greens and warm beignets.

River Cities Feast

\$74.00 PER PERSON (MINIMUM OF 75 PEOPLE)

STATION 1 – ST. LOUIS

Toasted ravioli and marinara sauce, BBQ ribs.

STATION 2 – PITTSBURGH

Potato and cheese pierogies, kielbasa and braised red cabbage.

STATION 3 – NEW ORLEANS

Cornmeal crusted catfish fingers, hushpuppies, creole chicken and rice.

STATION 4 – CINCINNATI

Cincinnati chili and coneys, Greek salad with red wine vinaigrette, apple and cherry strudel.

What's included

Standard room rental fee is included in price per person if room minimum is met. Dinner menu packages include coffee, decaffeinated coffee and tea. Price includes a 2-hour cruise, buffet style meal with linen napkins, china, flatware, and seating. All prices include a 18% food service fee (this is not a gratuity) and 6% sales tax.

Event Staffing

1 Cruise director or event manager
1 Wait staff per 50 people
1 Steward (buffet attendant) per buffet line

Food Stations | After 4pm

A Minimum of 50 people is required for food stations.

3 Stations **\$85.00** (Per Person)

4 Stations **\$90.00** (Per Person)

Happy Hour Station

Buffalo wings with ranch, bleu cheese and celery, loaded potato skins, pretzel buckeyes with Rhinegeist Beer cheese, BBQ meatballs, house made potato chips, pretzels and five-onion dip, garden fresh crudité with hummus and pita chips.

Best of Cincinnati Station

Glier's Goetta balls, BB bratwurst & sauerkraut, pulled pork & BBQ sauce, Cincinnati chili 3-ways OR coney's, vegetable slaw, house made Saratoga chips.

Mangia! Italian Station

Caprese skewers with aged balsamic, Caesar salad, lasagna bolognese, chicken parmesan, penne pesto Alfredo, zucchini oreganata, and garlic bread sticks.

Barbecue Station

Pulled pork barbecue with fresh baked breads, grilled marinated chicken breast, Saratoga chips with barbecue sauce, and tangy coleslaw.

Fiesta Everyday Station

Street corn dip, fiesta salad with salsa ranch, zesty beef and chipotle chicken, cumin scented black beans, cilantro rice, pico de gallo, shredded cheese, crema, guacamole warm flour and corn tortillas.

Mac + Cheese Bar

Homemade macaroni and cheese with toppings. Scallions, broccoli, bacon, chicken, ham, with parmesan and cheddar cheese.

A Cut Above Station

(+\$8.00 PER PERSON)

BLT Salad with peppercorn ranch, petite rolls for sandwiches, horseradish cream, honey mustard, cranberry aioli.

(choose two) *

- Citrus Herb Turkey Breast
- Peppercorn Crusted Beef Ribeye with au jus
- Kentucky Bourbon Glazed Ham
- Mustard Crusted Pork Loin
- Herb Crusted Strip Loin with au jus

Something Sweet Station (choose three) *

- Cookies & Brownie Bites
- Assorted Mini Desserts
- Warm Fruit Cobbler
- Flourless Chocolate Cake
- Assorted Cheesecakes
- Pecan Pie

What's included

Standard room rental fee is included in price per person if room minimum is met. Dinner menu packages include coffee, decaffeinated coffee and tea. Price includes a 2-hour cruise, buffet style meal with linen napkins, china, flatware, and seating. All prices include a 18% food service fee (this is not a gratuity) and 6% sales tax.

Event Staffing

- 1 Cruise director or event manager
- 1 Wait staff per 50 people
- 1 Steward (buffet attendant) per buffet line

Hors d'Oeuvres

Hors d'oeuvres listed below are pre-meal enhancements and are not designed to be substituted for a meal. We recommend 4-6 pieces per person for first course appetizers.

Domestic Cheese

\$130.00 PER PLATTER (SERVES 25)

Domestic cheese display served with crackers.

Artisan Cheese

\$160 PER PLATTER (SERVES 25)

Gourmet cheese display served with crackers and crostini.

Fresh Garden Crudités

\$120.00 PER PLATTER (SERVES 25)

Served with house-made ranch dip and hummus.

Seasonal Fresh Fruit

\$130.00 PER PLATTER (SERVES 25)

Seasonal fresh fruit served with brown sugar sour cream dip.

Hummus, Feta Dip & Basil Tomatoes

\$130.00 PER PLATTER (SERVES 25)

Served with pita, crostini, and crudités.

Spinach & Artichoke Dip

\$150.00 PER PLATTER (SERVES 50)

Served with assorted pita chips, tortilla chips and crostini.

Cheese Ball

\$100.00 PER PLATTER (SERVES 50)

Served with assorted crackers and crostini.

Five Onion Dip

\$100.00 PER PLATTER (SERVES 50)

Served with house-made potato chips & pretzels.

Buffalo Chicken Dip

\$150.00 PER PLATTER (SERVES 50)

Served with tortilla chips, celery and carrots.

Warm Queso and Chips

\$140.00 PER PLATTER (SERVES 50)

Served with salsa, house-made guacamole.

Chilled Shrimp Cocktail

\$250.00 PER PLATTER (100 PIECES)

Served with house made cocktail sauce, lemon aioli.

What's included

Individual Hors d'Oeuvres are priced to be an enhancement to any menu package. Our sales staff would be happy to assist you to ensure ample quantities to balance your meal. All prices include an 18% service fee and 6% state sales tax.

À la Carte

Hot Appetizers

(50 pieces per order)

- Asian Glazed Meatballs – \$85**
- Kentucky BBQ Glazed Meatballs – \$85**
- Chicken Satay Skewers – \$120**
Peanut ginger sauce
- Grilled Shrimp Skewer – \$150**
Romesco, charred lemon aioli
- Pork, Vegetable or Chicken Potstickers – \$110**
Ginger soy dipping sauce
- Brie & Raspberry Puff – \$110**
- Petite Crab Cake – \$4.50 each**
Citrus aioli
- Parmesan Puffs – \$100**
- Arancini – \$100**
Pesto marinara
- Spanakopita – \$100**
- Chicken or Beef Wellington – \$150**
- Glier's Goetta Balls – \$140**
- Crab Stuffed Mushroom Cap – \$200**
Boursin cheese, parmesan
- Smoked Chicken Quesadillas – \$130**
- Crispy Artichoke Heart – \$140**
Boursin cheese
- Crispy Chicken Wings – \$150**
Buffalo, sweet chili glaze or BBQ
- Buttermilk Chicken Fingers – \$200**
BBQ, house made ranch and honey mustard
- Bacon Wrapped Scallop – \$225**
Sweet chili glaze

Chilled Appetizers

(50 pieces per order)

- Antipasti Skewers – \$125**
Balsamic glaze
- Caprese Kabobs – \$120**
Balsamic glaze
- BLT Deviled Eggs – \$110**
- Smoked Salmon Crostini – \$140**
Boursin cheese, fresh dill
- Basil & Tomato Bruschetta – \$95**
Phyllo, balsamic
- Chef's Collection of Canapés – \$150**
- Creamer Potatoes – \$90**
Horseradish aioli
- Prosciutto & Melon – \$110**
- Merlot-Poached Pear Crostini – \$130**
Goat cheese hazelnut honey
- Hummus & Cucumber – \$100**
Olive tapenade
- Ahi Tuna Tartar – \$200**
Wasabi aioli, shrimp chip
- Sweet Potato Crisp – \$100**
Cranberry, pecan, goat cheese
- Gorgonzola Stuffed Strawberry – \$105**
Pistachio dust
- Szechuan Veggie Wraps – \$200**
- Buffalo Chicken Wraps – \$200**
- Italian Pinwheels – \$200**

What's included

Individual Hors d'Oeuvres are priced to be an enhancement to any menu package. Our sales staff would be happy to assist you to ensure ample quantities to balance your meal. All prices include an 18% service fee and 6% state sales tax.



Raise a glass

Bar and Drink Packages


BB
RIVERBOATS

Bar & Drink | Packages

Cash Bar & Tab Bar Pricing

Cash bar sales must meet a minimum of \$100.00 per hour per bartender or bartender fee of \$100.00 will be charged. On children's cruises, a \$50.00 fee will be charged for a beverage attendant. **Cash bar is based on consumption and subject to an 18% bar service fee and 6% sales tax.**

Soft Drinks \$5.00

Spring Water \$3.00

Assorted Fruit Juice \$3.00

Domestic & Import Beer \$6.00

Craft Beer \$8.00

House Wine \$10.00

By the glass: Coastal Vines Cabernet, Chardonnay, Pinot Grigio, Moscato

Premium Brands \$10.00

Amaretto, Peach Schnapps, Apple Schnapps, Captain Morgan Rum, Beefeater Bacardi Silver, Corazon Tequila, Wheatley Vodka, Buffalo Trace, Malibu Rum, Tito's, Maker's Mark, Dewars Scotch

Ultra-Premium Brands \$14.00

Patron Silver, Hennessy, New Riff Rye, New Riff BIB, Crown Royal, Don Julio Reposado

Martinis \$15.00

Frozen & Feature Drinks \$20.00-\$30.00

Each frozen and feature drink comes with a souvenir glass

Unlimited Open Bar Packages

Determine your bar cost in advance. Our affordable open bar packages are billed up front at a per person charge for unlimited use. Based on a maximum three-hour cruise. **All prices include a 18% bar service fee and 6% sales tax.**

\$5.00 Soft drinks only

\$8.00 Soft drinks, juice and bottled water

\$30.00 Craft/domestic/import beer, house wine, soft drinks, juice and bottled water

\$35.00 Premium liquor, craft/domestic/import beer, house wine, soft drinks, juice and bottled water

\$40.00 Premium/Ultra-Premium liquor, craft/domestic/import beer, house wine, soft drinks, juice and bottled water



Get down
Entertainment and Enhancements

Enhancements

Souvenir Photo Options

BB Riverboats offers a full line of photo options. You decide how we photograph your guests: individually, in small groups, couples or one large group.

- \$10.00** 10-99 prints
- \$8.00** 100-150 prints
- \$7.00** 151 and up

We print one 6x8 color photo and include a souvenir folder. Photos may be given to your guests as they disembark, or you can distribute them later. Arrangements for these packages must be made in advance with your charter sales representative.

Flowers and Decorations

Let BB Riverboats take the worry out of your event. Let us know and we can decorate the boat with flowers, balloons and banners.

Additional Hourly Rates

Can be added to an existing charter if time is available.

Whole Boat:

- River Queen – **\$750.00**
- Belle of Cincinnati – **\$2,500.00**

Decks Of The Belle Of Cincinnati:

- Bellevue Forward – **\$500.00**
- Bellevue Aft – **\$350.00**
- Covington Deck – **\$1000.00**
- Newport Deck – **\$500.00**

Additional Staffing

- Buffet meat carver – **\$100.00** per buffet
- Bar/Wait staff – **\$100.00** per person

Entertainment *

BB Riverboats can offer you a wide variety of entertainment options for your event. Below is a list of approximate pricing on live entertainment we can provide to make your cruise more enjoyable.

- Starting at \$1000.00** * Live bands (3-6 musicians)
- Starting at \$350.00** * Piano player
- Starting at \$275.00** * Banjo player
- Starting at \$475.00** * Disc jockey
- Starting at \$300-500** * Magician/Caricaturist/Palmsist/
Clowns/Balloon Artist
- Starting at \$2000.00** * Monte Carlo

**Pricing varies based on time and duration of event*

Hook Up/Usage Fee To Bring Your Own Entertainment:

- \$50.00** Single entertainer
- \$100.00** Two or more entertainers

Furniture Shifting

Our boats are equipped with a standard furniture setup. If table and chair changes are necessary, BB Riverboats will supply this service at \$25.00 per table.

Cincinnati Public Landing Covington Landing

The standard boarding location for BB Riverboats is the Newport Landing located at 101 Riverboat Row, Newport, KY. If requested, we can drop off or board at the Cincinnati Public Landing, or the Covington Landing for an additional \$200.00 charge. This must be arranged in advance.

Table Linen

Table linen is not included. Can be added for an additional charge.

Holidays

Let our crew serve yours!



Holiday

| Lunch and Dinner

Holly Jolly

\$55.00 PER PERSON (lunch)

\$65.00 PER PERSON (dinner)

Holiday Salad with candied butternut squash, goat cheese, cucumber, pecans, shallots, pomegranate vinaigrette, slow roasted turkey breast, old fashioned pot roast, house made sage stuffing, buttermilk mashed potatoes and gravy, farm fresh vegetable medley, cranberry orange compote, Sixteen Bricks bread basket, and Chef's holiday desert bites.

'Tis The Season

\$57.00 PER PERSON (lunch)

\$68.00 PER PERSON (dinner)

Holiday salad with candied butternut squash, goat cheese, cucumber, pecans, shallots, pomegranate vinaigrette, slow roasted turkey breast, sage rubbed pork-loin with apple compote, bacon glazed Brussels sprouts, grilled asparagus, rice pilaf, roasted baby potatoes, bread basket and Chef's holiday desert bites.

Jingle All The Way

\$59.00 PER PERSON (lunch)

\$70.00 PER PERSON (dinner)

Domestic cheese and crackers, garden crudité with ranch and hummus. Kentucky BBQ meatballs, holiday salad with candied butternut squash, goat cheese, cucumber, pecans, shallots, pomegranate vinaigrette. Slow roasted turkey breast, old fashioned pot roast, house made sage stuffing, buttermilk mashed potatoes and gravy, farm fresh vegetable medley, cranberry orange compote, bread basket and Chef's holiday desert bites.

Classic Christmas

\$55.00 PER PERSON (lunch)

\$65.00 PER PERSON (dinner)

Holiday salad with candied butternut squash, goat cheese, cucumber, pecans, shallots, pomegranate vinaigrette. Cranberry rosemary chicken, 18-hour braised short ribs, buttermilk mashed potatoes, house-made sage stuffing, farm fresh vegetable medley, bacon glazed Brussels sprouts, cranberry orange compote, Sixteen Bricks bread basket, and Chef's holiday desert bites.

Comfort and Joy

\$58.00 PER PERSON (lunch)

\$68.00 PER PERSON (dinner)

Garden vegetable crudités with ranch and hummus. BLT cheese ball and crackers. Holiday Salad with candied butternut squash, goat cheese, cucumber, pecans, shallots, pomegranate vinaigrette. Waldorf salad, slow roasted turkey breast, Kentucky bourbon glazed ham, old fashioned mac and cheese, loaded potato bake, green bean casserole, cranberry orange compote, bread basket and Chef's holiday desert bites.

Peace on Earth

\$58.00 PER PERSON (lunch)

\$68.00 PER PERSON (dinner)

Cheese and crackers, Holiday salad, cucumber, crispy shallots, Vidalia vinaigrette, BLT pasta salad with scallions, and peppercorn ranch. Cranberry rosemary chicken, bistro filet of beef Diane, shrimp and Crab fettuccine Alfredo, roasted baby potatoes, farm fresh sautéed vegetables, bread basket and Chef's holiday desert bites.

Note: Pricing is for events in November and December only.

What's included

Standard room rental fee is included in price per person if room minimum is met. Dinner menu packages include coffee, decaffeinated coffee and tea. Price includes a 2-hour cruise, buffet style meal with linen napkins, china, flatware, and seating. All prices include a 18% food service fee (this is not a gratuity) and 6% sales tax.

Event Staffing

1 Cruise director or event manager
1 Wait staff per 50 people
1 Steward (buffet attendant) per buffet line