



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 \$47.00/Per Person
Dinner (after 4pm)	Starting at \$65.00/Per Person
Late Night (after 11pm)	Starting at \$30.00/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 90 days prior to the cruise date. Cancellation within 90 days of the cruise date results in forfeiture of all payments. 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!


BB
RIVERBOATS

Breakfast & Brunch

| Prior to 12pm

Sunrise Breakfast

\$50.00 PER PERSON

Breakfast breads and pastries, fresh fruit salad, scrambled eggs, hash brown casserole, bacon, chicken sausage *OR* Glier's Goetta, buttermilk biscuits and gravy, with assorted jams, jellies and butter.

BB Brunch

\$50.00 PER PERSON

Breakfast breads and pastries, fresh fruit salad, petite quiche, house-made chicken salad croissants, pasta salad, deviled eggs, yogurt and granola and assorted tea cookies.

Captain's Brunch Buffet

\$55.00 PER PERSON

Breakfast breads and pastries, fresh fruit salad, charcuterie board, bananas foster waffles with candied pecans, vanilla bean whipped cream, scrambled eggs, applewood-smoked bacon, Glier's Goetta, chicken sausage fried green tomatoes and pimento cheese spread, pan-seared chicken with Étouffée broth, white cheddar grits, hash brown casserole and farm fresh vegetables.

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

The Sternwheeler

\$49.50 PER PERSON

Garden fresh salad with dressings and summer vegetable slaw. Sloppy Joes & petite rolls, lemon pepper chicken, Chef's daily vegetarian offering, farm fresh vegetables, house made Saratoga chips, bread basket, fresh baked cookies and brownies.

Picnic on the Ohio

\$47.00 PER PERSON

House-made potato salad, coleslaw, baked beans, buttered corn, Saratoga chips, Sixteen Bricks bread basket, fresh baked cookies, and brownies.

ENTRÉE (choose two) *

- Hamburgers
- Chicken Breasts
- All Beef Hot Dogs
- Pulled Pork Barbecue
- Fried Chicken
- Grilled Balsamic Vegetables

Riverboat Row

\$49.50 PER PERSON

Garden fresh salad, Chef's featured composed salad, with dressings. Chicken Parmesan, KY BBQ Pork Ribeye, Chef's daily vegetarian offering, buttermilk mashed potatoes, farm fresh vegetables, bread basket, fresh baked cookies, and brownies.

What's included

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Executive Lunch

\$56.00 PER PERSON

ENTRÉE (choose two) *

- 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
- 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
- Risotto of the Moment
- Buttermilk Mashed Potatoes
- Roasted Baby Potatoes
- Scalloped Potatoes
- Creamy Polenta
- Three Cheese Mac & Cheese

DESSERT (choose two) *

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

Event Staffing

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

Dinner

| After 4pm

Mariner's Banquet

\$65.00 PER PERSON

Garden fresh salad, Chef's featured composed salad, with dressings. Chicken Romano, slow smoked beef brisket, Chef's daily vegetarian offering, au gratin potatoes, farm fresh vegetables, Sixteen Bricks bread basket, and Chefs' sweet table.

The First Mate

\$70.00 PER PERSON

Garden fresh salad, Chef's featured composed salad, with dressings. Chicken picatta, slow smoked beef brisket, Chef's daily vegetarian offering, au gratin potatoes, farm fresh vegetables, Sixteen Bricks bread basket, and Chefs' sweet table.

Captain's Choice

\$75.00 PER PERSON

APPETIZERS (choose two) *

- Domestic Cheese & Fruit
- Fresh Garden Crudités
- Hummus, Feta Dip & Basil Tomatoes
- Spinach Artichoke Dip
- Warm Queso & Chips
- Buffalo Chicken Dip

ENTRÉE (choose two) *

- KY Bourbon Glazed Ham
- Slow Roasted Turkey Breast
- Peppercorn Crusted Beef Ribeye (+\$6 pp)
- Citrus Herb Chicken
- Pan-Seared Salmon
- Grilled Portobello Eggplant Caprese
- Stuffed Shells Marinara

ACCOMPANIED BY

Seasonal salad with assorted toppings, roasted baby potatoes, farm fresh vegetable medley, bread basket and Chef's sweet table.

Admiral's Banquet

\$80.00 PER PERSON

STARTERS (choose three) *

- Domestic Cheese & Fruit
- Fresh Garden Crudités
- Hummus, Feta Dip & Basil Tomatoes
- Spinach & Artichoke Dip
- Warm Queso & Chips
- Buffalo Chicken Dip
- Caprese Skewer
- Hummus & Cucumber Cup
- KY BBQ Meatballs
- Glier's Goetta Balls
- BLT Cheeseball

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
- BBQ Ribs
- Pan-Seared Salmon
- Stuffed Shells Marinara
- Grilled Portobello & Eggplant Caprese
- Peppercorn Crusted Beef Ribeye (+\$6 per person)

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 Sampler Buffet

\$69.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Fried green tomatoes and pimento cheese dip, watermelon and feta salad, BBQ ribs, old fashioned fried chicken, corn on the cob, baked beans, buttermilk biscuits and honey butter.

Best of Cincinnati Buffet

\$69.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Glier's Goetta balls, Findlay Market salad, Cincinnati Chili 3-ways, BB brats and sauerkraut, pulled pork & BBQ sauce, vegetable slaw, Saratoga chips, apple and cherry strudel.

Viva Italia Buffet

\$66.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Caesar salad, caprese salad with aged balsamic, chicken OR eggplant parmesan. Shrimp scampi, linguine pomodoro OR penne Alfredo, zucchini oreganata, garlic bread sticks, tiramisu and cannoli.

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 pierogis, kielbasa and braised red cabbage.

STATION 3 – NEW ORLEANS

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

STATION 4 – CINCINNATI

Cincinnati chili and coney's, Greek salad with red wine vinaigrette, apple and cherry strudel.

What's included

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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 **\$75.00** (Per Person)

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

Happy Hour Station

Buffalo wings or tenders 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, tea cookies or apple and cherry strudel.

Mangia! Italian Station

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

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.

Carb Loading Station

Mashed Yukon gold potatoes, mashed sweet potatoes, creamy mac & cheese, queso, shredded cheddar, scallions, raisins, pecans, brown sugar, butter, broccoli, salsa, sour cream, bacon, grilled chicken and mini marshmallows.

Mardi Gras Station

Peel and eat shrimp with house made cocktail sauce and lemon aioli, fried okra, Bourbon Street salad, chicken étouffée, Mississippi pot roast, dirty rice, cornbread with jalapeño butter.

A Cut Above Station (choose two) *

(+\$6.00 PER PERSON)

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

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

Something Sweet Station (choose three) *

- Cookies & Brownie Bites
- Dessert Bars
- Assorted Cream Pies
- Warm Fruit Cobbler
- Flourless Chocolate Cake
- Assorted Cheesecakes Assorted Fruit Pies
- Assorted Fruit Pies

What's included

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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.

☐ BLT 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

☐ Peel and Eat Shrimp

\$250.00 PER PLATTER (300 PIECES)

Served with house made cocktail sauce, lemon aioli.

☐ 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**
- Spinach Stuffed Mushroom Cap – \$130**
- Asparagus Parmesan Bite – \$110**
- Petite Crab Cake – \$225**
Citrus aioli
- Parmesan Puffs – \$95**
- Arancini – \$120**
Pesto marinara
- Spanakopita – \$110**
- Chicken or Beef Wellington – \$130**
- 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**
- Peppercorn Crusted Tenderloin Crostini – \$140**
Gorgonzola cheese, crispy onions
- 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 – \$140**
Wasabi aioli, shrimp chip
- Sweet Potato Crisp – \$100**
Cranberry, pecan, goat cheese
- Gorgonzola Stuffed Strawberry – \$105**
Pistachio dust

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 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, Proverb Rosé	
Call Brands	\$8.00
Amaretto, Peach Schnapps, Apple Schnapps, Captain Morgan's Rum, Beefeater Gin, Bacardi Silver, El Jimador, Tito's	
Premium Brands	\$10.00
Malibu Rum, Tanqueray Gin, Bailey's	
Ultra-Premium Brands	\$14.00
Grey Goose, Patron Silver, Hennessy	
Whiskeys	\$7.00-\$14.00
Whiskeys: Jim Beam, Seagram's 7, Jack Daniels, Maker's Mark, Four Roses Small Batch, Four Roses Single Barrel, Dewar's Scotch, Knob Creek Rye, Four Roses Small Batch Select, Crown Royal, Chivas Regal Scotch, Jameson Irish Whiskey, New Riff Bottled in Bond, New Riff Rye	
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 3 hour boat time. **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** Call liquor, craft/domestic/import beer, house wine, soft drinks, juice and bottled water
- \$40.00** Premium/call 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 \$425.00** * 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 dessert 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 brussel 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 brussel sprouts, cranberry orange compote, Sixteen Bricks bread basket, and Chef's holiday dessert 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 dessert 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 dessert 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