



Your venue WITH A VIEW

NEED HELP PLANNING?

BB Riverboats offers a variety of additional services to enhance your event.

859-292-2454

Your group will enjoy ever-changing views of Cincinnati and the Ohio River aboard the most unique of venues!

Included With Your Event

- Cruise on the Ohio River
- Professional event planner
- Menu tasting and selection
- China, linen, 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





PLANNING YOUR GROUP EVENT ABOARD BB RIVERBOATS

From weddings and rehearsals to corporate luncheons and social gatherings, BB Riverboats can help plan and host your group event or special occasion.

Explore 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)



NEW River's Edge

Our new 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

Customize Your Cruise Experience

PRIVATE DINING CRUISES

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 \$40.00/PP

Lunch (before 4pm) STARTS AT \$43.00/PP

Dinner (after 4pm) STARTS AT \$58.00/PP

Late Night (after 11pm) STARTS AT \$25.00/PP

BB RIVERBOATS EVENT SUMMARY

(use this to make your selections)

GROUP NAME		PHONE #	
EMAIL		EVENT TYPE	
EVENT DATE		# OF GUESTS	
CRUISE TYPE	DINING	SIGHTSEEING	RIVER'S EDGE (NON-CRUISE)*

*Please visit current-catering.com or call 859.655.3850 for details on this venue

Packages

WEDDING/REHEARSAL	
REHEARSAL	
<input type="checkbox"/>	THE BOUQUET PACKAGE *
<input type="checkbox"/>	THE DRESS PACKAGE
<input type="checkbox"/>	THE RING PACKAGE *
WEDDING/RECEPTION	
<input type="checkbox"/>	CEREMONY *
<input type="checkbox"/>	THE CURRENT PACKAGE *
<input type="checkbox"/>	THE PILOT HOUSE PACKAGE *
<input type="checkbox"/>	THE PADDLEWHEEL PACKAGE *
<input type="checkbox"/>	THE ANCHOR PACKAGE *
<input type="checkbox"/>	THE DAY SHAPE PACKAGE *
HOLIDAY (LUNCH OR DINNER)	
<input type="checkbox"/>	HOLLY JOLLY
<input type="checkbox"/>	CLASSIC CHRISTMAS
<input type="checkbox"/>	JINGLE ALL THE WAY
<input type="checkbox"/>	'TIS THE SEASON
<input type="checkbox"/>	COMFORT AND JOY
<input type="checkbox"/>	PEACE ON EARTH
PROM & AFTER PROM	
<input type="checkbox"/>	THE CORSAGE PACKAGE
<input type="checkbox"/>	THE BALL GOWN PACKAGE
<input type="checkbox"/>	THE TUXEDO PACKAGE
<input type="checkbox"/>	THE CROWN PACKAGE *
KIDS BIRTHDAY	
<input type="checkbox"/>	PARTY PACKAGE

* Additional selections available/required

NOTES:

INTERNAL USE ONLY
CIF#
CONFIRMATION #

Dining

BREAKFAST	
<input type="checkbox"/>	SUNRISE BREAKFAST
<input type="checkbox"/>	CAPTAIN'S BRUNCH BUFFET
LUNCH	
<input type="checkbox"/>	THE STERNWHEELER
<input type="checkbox"/>	PICNIC ON THE OHIO *
<input type="checkbox"/>	GARDEN LUNCH
<input type="checkbox"/>	EXECUTIVE LUNCH *
DINNER	
<input type="checkbox"/>	MARINER'S BANQUET
<input type="checkbox"/>	THE FIRST MATE
<input type="checkbox"/>	CAPTAIN'S CHOICE *
<input type="checkbox"/>	ADMIRAL'S BANQUET *
LATE NIGHT (MOONLIGHT)	
<input type="checkbox"/>	SNACK PACKAGE
<input type="checkbox"/>	MEXICAN PACKAGE
<input type="checkbox"/>	BARBEQUE BUFFET
<input type="checkbox"/>	DELI BUFFET
THEMED BUFFETS	
<input type="checkbox"/>	BBQ
<input type="checkbox"/>	RIVERSIDE FIESTA
<input type="checkbox"/>	BEST OF CINCINNATI
<input type="checkbox"/>	NEW ORLEANS JAZZ DINNER
<input type="checkbox"/>	BBQ & BREW
<input type="checkbox"/>	RIVER CITIES FEAST
FOOD STATIONS	
<input type="checkbox"/>	HORS D'OEUVRES
<input type="checkbox"/>	CINCINNATI CHILI
<input type="checkbox"/>	ITALIAN
<input type="checkbox"/>	CARVING *
<input type="checkbox"/>	BARBEQUE
<input type="checkbox"/>	TEX MEX
<input type="checkbox"/>	MASHED POTATO BAR
<input type="checkbox"/>	DESSERT
<input type="checkbox"/>	NEW ORLEANS *
HORS D'OEUVRES	
<input type="checkbox"/>	OPEN HOUSE
<input type="checkbox"/>	EXECUTIVE
<input type="checkbox"/>	WELCOME ABOARD
<input type="checkbox"/>	COCKTAIL RECEPTION
<input type="checkbox"/>	PLATTERS *
A LA CARTE **	
<input type="checkbox"/>	HOT/COLD APPETIZERS *
<input type="checkbox"/>	CHOCOLATE FOUNTAIN *

**Add to a Dining or Hors d'oeuvres package only

Bar & Drink

<input type="checkbox"/>	UNLIMITED OPEN BAR *
<input type="checkbox"/>	CASH BAR AND TAB
<input type="checkbox"/>	PUNCH *

Enhancements

<input type="checkbox"/>	SOUVENIR PHOTOS *
<input type="checkbox"/>	FLOWERS AND DECORATIONS
<input type="checkbox"/>	ADDITIONAL HOURS *
<input type="checkbox"/>	ADDITIONAL STAFFING *
<input type="checkbox"/>	ENTERTAINMENT *
<input type="checkbox"/>	FURNITURE
<input type="checkbox"/>	CINCINNATI PUBLIC LANDING



POLICIES

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

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:

- *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.

LET'S
Dig in!

Breakfast/Brunch

PRIOR TO 12PM

WHAT'S INCLUDED

Standard room rental fee is included in price per person if room minimum is met. Breakfast & brunch menu packages include juices, 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

Sunrise Breakfast

\$40.00 PER PERSON

Scrambled eggs, home-style potatoes, sausage, seasonal fresh fruit, fresh baked biscuits & country sausage gravy, assortment of breakfast breads & sweet rolls, butter, and assorted jellies

Captain's Brunch Buffet

\$45.00 PER PERSON

Beef tips and rice, sliced decorated ham, scrambled eggs, fresh baked biscuits with country sausage gravy, sausage, bacon, sautéed potatoes, southern-style green beans, macaroni and cheese, garden salad with dressing, applesauce, cottage cheese, assorted sweet rolls including donut station (donuts with chocolate and white icing and sprinkles), display of seasonal fresh fruit, and milk

Lunch

PRIOR TO 4PM

WHAT'S INCLUDED

Standard room rental fee is included in price per person if room minimum is met. Luncheon 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

The Sternwheeler

\$43.00 PER PERSON

Tossed mixed greens with a choice of two dressings, roasted chicken, pulled pork with barbeque sauce, coleslaw, fresh sandwich buns, green beans, baked beans, saratoga chips, and served chef's choice of dessert.

Picnic on the Ohio

\$43.00 PER PERSON

House-made potato salad, coleslaw, baked beans, buttered corn, saratoga chips, fresh baked cookies, and brownies.

ENTRÉE (choose two) *

- ☐ Hamburgers
- ☐ Chicken breasts
- ☐ All beef hot dogs
- ☐ Pulled pork barbeque
- ☐ Fried chicken

Garden Lunch

\$42.00 PER PERSON

Mixed greens salad with toasted almonds, dried cherries and cranberries, red onions, trio salad featuring chicken salad, tuna salad, and egg salad served with fresh baked breads, lettuce, sliced tomatoes and onions, cottage cheese with fresh sliced pineapple, fresh fruit display, assorted mousse displayed in a shot glass topped with whipped cream.

Executive Lunch

\$48.00 PER PERSON

SALAD (choose one) *

- ☐ Signature house salad with house-made ranch
- ☐ Traditional caesar salad

ENTRÉE (choose two) *

- ☐ Carved: turkey breast, glazed ham, beef sirloin, or pork loin served with a classic sauce
- ☐ Turkey a la king topped with fresh baked biscuits
- ☐ Beef tips bourguignon
- ☐ Marinated grilled chicken
- ☐ Roast beef with a bordelaise sauce
- ☐ Baked whitefish with lemon caper butter sauce
- ☐ Eggplant parmesan

VEGETABLE (choose one) *

- ☐ Southern-style green beans
- ☐ Buttered corn
- ☐ Fresh seasonal mixed vegetables
- ☐ Buttered baby carrots

STARCH (choose one) *

- ☐ Riverboat-style rice
- ☐ Mashed potatoes
- ☐ Parsley new potatoes
- ☐ Au gratin potatoes
- ☐ Baked three cheese macaroni
- ☐ Pasta primavera

DESSERT

- ☐ New York style cheesecake and assorted mini desserts

Dinner AFTER 4PM

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

Mariner's Banquet

\$58.00 PER PERSON

Romaine leaf salad with parmesan cheese, croutons and dressing, braised beef short ribs in a red wine demi-glaze, roasted chicken, fresh seasonal vegetable, roasted potato, pasta primavera, and served cheesecake.

The First Mate

\$62.00 PER PERSON

Signature house salad with house-made ranch dressing, roasted sirloin, carved marinated turkey with honey dijon mustard sauce, fresh seasonal fish, roasted potatoes, pasta primavera, fresh seasonal vegetable, and served cheesecake.

Captain's Choice

\$66.00 PER PERSON

APPETIZERS

Domestic cheese display with crackers, fresh vegetable crudités with house-made ranch dip, spinach & artichoke dip with pita chips, and assorted crostinis.

ACCOMPANIED BY

Signature house salad with house-made ranch, chef's medley of mixed vegetables, roasted potatoes, and New York style cheesecake.

ENTRÉE (choose two) *

- ☐ Carved glazed ham, marinated turkey or strip loin of beef
- ☐ Marinated grilled chicken breast
- ☐ Baked whitefish with lemon caper butter
- ☐ Eggplant parmesan

Admiral's Banquet

\$70.00 PER PERSON

APPETIZERS

Domestic cheese display garnished with assorted crackers, vegetable crudités with ranch dip, and cheddar cheese ball.

SALAD (choose one) *

- ☐ Signature house salad with house-made ranch
- ☐ Traditional caesar salad

ENTRÉE (choose three) *

- ☐ Carved turkey breast
- ☐ Glazed ham
- ☐ Beef sirloin
- ☐ Baked pork loin
- ☐ Baked chicken breast
- ☐ Baked whitefish in lemon caper butter
- ☐ 3 Cheese tortellini

VEGETABLE (choose one) *

- ☐ Southern-style green beans
- ☐ Buttered corn
- ☐ Fresh seasonal mixed vegetables
- ☐ Buttered baby carrots

STARCH (choose one) *

- ☐ Riverboat-style rice
- ☐ Mashed potatoes
- ☐ Roasted potatoes
- ☐ Baked macaroni & cheese

DESSERT (choose two) *

- ☐ Assorted mini deserts
- ☐ Bread pudding
- ☐ Cookies & brownies
- ☐ Assorted cheesecake
- ☐ Pecan pie

Themed Dinner Buffets **AFTER 4PM**

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

BBQ

\$57.00 PER PERSON

Mixed greens with mandarin oranges, berries and almonds, carved roast beef, barbeque roasted chicken quarters, pulled pork, grilled marinated vegetables, southern-style green beans, baked beans, saratoga chips, coleslaw, potato salad, marinated cucumber, onions, and tomatoes, served chef's dessert.

Best of Cincinnati

\$55.00 PER PERSON (MINIMUM OF 75 PEOPLE)

STATION 1 – CINCINNATI CHILI

Five ways (chili, spaghetti, beans, onions, and shredded cheese) served with oyster crackers, hot sauce, and Greek salad.

STATION 2 – CINCINNATI BARBEQUE

Pulled pork BBQ with buns, southern-style green beans, saratoga chips, and tangy coleslaw.

STATION 3 – HOUSE-MADE DESSERTS

Assorted fresh baked cookies & apple and cherry strudel.

New Orleans Buffet

\$58.00 PER PERSON

Baby greens with grape tomatoes, red onions, roasted pecans with herbed vinaigrette, sliced roast beef with au jus and horseradish sauce, tilapia topped with baby shrimp and a bierre blanc sauce, chicken and sausage jambalaya, southern-style green beans, buttered corn, and chef's choice of dessert.

Riverside Fiesta

\$57.00 PER PERSON (MINIMUM OF 75 PEOPLE)

Fiesta Friday salad-lettuce, tomato, cucumber, cheese, tortilla strip, topped with a chipotle ranch.

STATION 1 – FAJITA, TACO AND BURRITO

Ground taco meat, chicken, peppers and onions, refried beans, Mexican rice, lettuce, sour cream, tomatoes, onions, black olives, and pica de gallo.

STATION 2 – NACHO

House-made tortilla chips, house-made guacamole, queso dip and salsa.

STATION 3 – NORTH OF THE BORDER

Carved roast sirloin, chef's choice of vegetable, chef's choice of potato, chef's choice of dessert.

River Cities Feast

\$68.00 PER PERSON (MINIMUM OF 75 PEOPLE)

STATION 1 – CINCINNATI

Pulled pork barbeque with mini rolls, corn on the cob, saratoga chips, and coleslaw.

STATION 2 – NEW ORLEANS

Cajun jambalaya, blackened catfish with jalapeño pepper butter, caesar salad and corn muffins.

STATION 3 – PITTSBURGH

Sliced roast beef with au jus, roasted potatoes, green beans, tossed salad with house-made ranch and Italian dressings, rolls and butter.

STATION 4 – ST. LOUIS

Bread pudding, assorted mini desserts, and assorted mousse in shot glasses.

Food Stations

WHAT'S INCLUDED

Standard room rental fee is included in price per person if room minimum is met. Food station menu packages include coffee, decaffeinated coffee and tea. Price includes a 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 Event manager
1 Wait staff per 50 people
1 Steward (buffet attendant) per buffet line

Three Stations: \$60.00 PER PERSON — Four Stations: \$70.00 PER PERSON
(MINIMUM OF 75 PEOPLE FOR FOOD STATIONS)

Hors d'Oeuvres Station

Domestic cheese display, assorted crackers, vegetable crudités with ranch dip, salted potatoes with a dijonaise sauce, meatballs in a signature sauce, and cheddar cheese ball.

Cincinnati Chili Station

Cincinnati chili, Greek salad, spaghetti, red beans, diced onions, shredded cheese, oyster crackers, and hot sauce.

Italian Station

Tossed salad with black olives, mozzarella cheese, pepperoncini peppers, tomatoes, red onions, house-made ranch and Italian dressing, penne & fettuccini pasta, marinara & alfredo sauce, assorted peppers, mushrooms, and onions tossed in garlic and olive oil, Italian sausage, bread with dipping sauce, grated parmesan cheese, and red pepper flakes.

Carving Station (choose two) *

(+\$6.00 PER PERSON)

House salad with accoutrements served with house-made ranch and Italian dressings, assorted mini rolls, and sauces.

- ☐ Roast beef
- ☐ Roasted marinated turkey breast
- ☐ Roast strip loin of beef
- ☐ Glazed ham

Barbeque Station

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

Tex Mex Station

Beef and shredded chicken with flour tortillas, shredded lettuce, diced tomatoes, diced onions, salsa, sour cream, guacamole, shredded cheese, sautéed peppers & onions, spanish rice, house-made nacho chips with refried beans, salsa, and house-made guacamole.

Mashed Potato Bar Station

Mashed potatoes (white and sweet), shredded cheddar cheese, diced scallions, chopped bacon, broccoli florets, sautéed assorted mushrooms, brown sugar, sour cream, and butter.

New Orleans Station

Traditional caesar salad, jambalaya, creole catfish, and cornbread.

Dessert Station (choose three) *

- ☐ Seasonal fruit crisp
- ☐ Assorted flavored mousse in shot glasses
- ☐ Assorted mini desserts
- ☐ Homemade derby pie
- ☐ New York style cheesecake
- ☐ Bread pudding
- ☐ White & chocolate sheet cake
- ☐ House-made brownies and cookies

Hors d'Oeuvres

WHAT'S INCLUDED

Individual hors d'oeuvres are priced to be added to any hors d'oeuvres package or menu package. For pre-meal hors d'oeuvres, we recommend 6-8 pieces per person. Our sales staff will gladly assist you to ensure ample quantities and balanced selections.

All prices include a 18% food service fee (this is not a gratuity) 6% sales tax.

Hors d'oeuvres packages below are priced per guest and offered as pre-meal appetizers and are to be added to any menu.

Open House

\$15.00 PER GUEST

Five assorted house-made dips and spreads to include guacamole, hummus, and others served with crackers, house-made tortilla chips and pita.

Executive

\$25.00 PER GUEST

Domestic cheese display and crackers, fresh vegetable crudité with house-made ranch dip, cheddar cheese ball, salted creamer potatoes with dijonaise sauce, Szechuan veggie wraps, and meatballs.

Welcome Aboard

\$16.00 PER GUEST

Domestic cheese display and crackers, fresh vegetable crudité with ranch dip, spinach & artichoke dip served with assorted pita chips & crostini.

Cocktail Reception

\$27.00 PER GUEST

Domestic cheese display with crackers, fresh vegetable crudité with house-made ranch dip, meatballs, spinach & artichoke dip served with pita chips and assorted crostinis, Szechuan vegetable wraps, passed shrimp cocktails in shot glasses, passed risotto balls, and passed bacon wrapped dates.

Hors d'oeuvres platters below are priced as a pre-meal appetizer and are not to be substituted for a meal.
For pre-meal hors d'oeuvres we recommend 8-10 pieces per person.

☐ Domestic Cheese

\$120.00 PER PLATTER (SERVES 25)

Domestic cheese display garnished and served with crackers

☐ Spinach & Artichoke Dip

\$150.00 PER PLATTER (SERVES 50)

Served with assorted pita chips and crostini

☐ Artisan Cheese Display

\$225.00 PER PLATTER (SERVES 25)

Gourmet cheese display garnished and served with crackers

☐ Cheddar Cheese Ball

\$100.00 PER PLATTER (SERVES 50)

Served with assorted crackers

☐ Vegetable Crudités

\$105.00 PER PLATTER (SERVES 25)

Served with house-made ranch dip

☐ Shrimp Cocktail

\$220.00 PER PLATTER (SERVES 50/100 PIECES)

Served with house-made cocktail sauce

☐ Szechuan Veggie Wraps

\$125.00 PER PLATTER (SERVES 50)

☐ Salted Creamer Potatoes

\$95.00 PER PLATTER (SERVED 25)

Served with dijonaise

À la Carte

WHAT'S INCLUDED

Individual hors d'oeuvres are priced to be added to any hors d'oeuvres package or menu package. For pre-meal hors d'oeuvres, we recommend 6-8 pieces per person. Our sales staff will gladly assist you to ensure ample quantities and balanced selections.

All prices include a 18% food service fee (this is not a gratuity) and 6% sales tax.

Hot Appetizers (50 pieces per order)

- ☐ **Smoked Sausage – \$50.00**
served in barbeque sauce
- ☐ **Burgundy Meatballs – \$55.00**
- ☐ **Asian Meatballs – \$55.00**
served with sweet chili sauce
- ☐ **Beef Satay Skewers – \$190.00**
served with peanut sauce
- ☐ **Pot Stickers – \$95.00**
served with plum sauce
- ☐ **Mini Grilled Cheese – \$95.00**
served with a shot of roasted tomato soup
- ☐ **Mini Maryland Crab Cakes – \$190.00**
served with chili mayonnaise
- ☐ **Bite Size Baked Brie in Phyllo – \$95.00**
served with raspberry sauce
- ☐ **Parmesan Cheese Puffs – \$85.00**
- ☐ **Rissoto Cakes – \$120.00**
served with aioli
- ☐ **Flank Steak Pinwheels – \$155.00**
- ☐ **Ham and Cheese Puff Pastry Pinwheel – \$150.00**
- ☐ **Sausage and Boursin Crostini – \$160.00**
- ☐ **Spanakopita – \$85.00**
- ☐ **Stuffed Mushrooms – \$155.00**

Chocolate Fountain

\$20.00 PER PERSON (MINIMUM 50)

Assorted dipping package available which includes chocolate, dippers such as strawberries, pineapple, pretzels, pound cake, marshmallows, serving containers, skewers, plates and napkins.

- ☐ **Colored/White Chocolate Available – \$2.00 ADDITIONAL PER PERSON (MINIMUM 50)**

Cold Appetizers (50 pieces per order)

- ☐ **Caprese Kabobs – \$100.00**
served with balsamic glaze
- ☐ **BLT in Phyllo Cup – \$110.00**
- ☐ **Goat Cheese Crostini – \$120.00**
served with sweet chili sauce
- ☐ **Smoked Salmon Canapés – \$110.00**
- ☐ **Shrimp Cocktail in Shot Glass – \$190.00**
served with plum sauce
- ☐ **Pork Crostini – \$125.00**
served with a pineapple chutney
- ☐ **Roasted Garlic Tomato Bruschetta – \$95.00**
served with chili mayonnaise
- ☐ **Bacon Bleu Cheese Roasted Potato Cup – \$95.00**
- ☐ **Deviled Eggs – \$110.00**
- ☐ **Chef's Choice of Assorted Canapés – \$110.00**
- ☐ **Vegetarian Samosas – \$120.00**
served with mango chutney
- ☐ **Buffalo Chicken and Bleu Cheese Wraps – \$115.00**
- ☐ **Oysters on the Half Shell – Market Price**
- ☐ **King Crab Legs – Market Price**
- ☐ **Prawns – Market Price**

LET'S

*Raise a
glass*

Bar & Drink Packages

Unlimited Open Bar Packages*

Determine your bar cost in advance. 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.**

- ☐ **\$3.00** Soft drinks only
- ☐ **\$7.00** Soft drinks, juice and bottled water
- ☐ **\$25.00** Craft/domestic/import beer, house wine, soft drinks, juice and bottled water
- ☐ **\$30.00** Call liquor, craft/domestic/import beer, house wine, soft drinks, juice and bottled water
- ☐ **\$35.00** Premium/call liquor, craft/domestic/import beer, house wine, soft drinks, juice and bottled water

Cash Bar and 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. Tab bar is based on consumption and subject to a 18% bar service fee and 6% state sales tax. On children's cruises, a \$50.00 fee will be charged for a beverage attendant.

- \$3.00** Soft drinks
- \$2.50** Spring water
- \$2.00** Assorted fruit juice
- \$4.50-\$5.00** Domestic & Import beer
- \$7.00** Craft beer
- \$7.00** House wine by the glass: Coastal Vines Cabernet, Chardonnay, Pinot Grigio, Proverb Rosé
- \$7.00** Call brands: Amaretto, Peach Schnapps, Apple Schnapps, Captain Morgan's Rum, Beefeater Gin, Bacardi Silver, El Jimador, Tito's
- \$9.00** Premium brands: Malibu Rum, Tanqueray Gin, Bailey's
- \$13.00** Ultra Premium brands: Grey Goose, Patron Silver, Hennessy
- \$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
- \$10.00-\$18.00** Private Selection Whiskeys: Bone Snapper Rye, Rossville Rye, Russell's Reserve, New Riff Single Barrel, Old Forester Single Barrel, Four Roses Barrel Proof (OBSK), Buffalo Trace, Four Roses Single Barrel 2019 Great Steamboat Race
- \$12.00** Martinis
- \$14.00** Frozen & feature drinks (each comes in a souvenir glass)

LET'S
Get down

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/ Palmist/
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

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 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.

LET'S
Celebrate

Holiday Lunch & Dinner

WHAT'S INCLUDED

Standard room rental fee is included in price per person if room minimum is met. Lunch menus are for events beginning prior to 4:00pm and dinner events begin after 4:00pm. All 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 and 6% sales tax.**

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

EVENT STAFFING

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

Holly Jolly

\$45.00 PER PERSON (lunch)

\$55.00 PER PERSON (dinner)

Served holiday salad, braised beef tips in rich brown gravy, sliced oven roasted turkey, house-made traditional bread dressing, mashed potatoes and turkey gravy, fresh green beans, cranberry sauce, apple sauce, and served holiday dessert.

'Tis The Season

\$49.00 PER PERSON (lunch)

\$60.00 PER PERSON (dinner)

Served holiday salad, pork loin roast with apple compote, roasted whole turkey breast, brussel sprouts with dried cranberries and bacon, fresh green beans almondine, sautéed riverboat rice, mashed candied sweet potatoes, assorted desserts and cookies.

Jingle All The Way

\$52.00 PER PERSON (lunch)

\$62.00 PER PERSON (dinner)

Red and green crudités with house-made ranch dip, cubed cheese try with assorted crackers, carved marinated turkey and ham with mini rolls and appropriate dipping sauces, stuffed pumpernickel with spinach and artichoke dip, mashed potato, sweet potato and macaroni bar with assorted toppings, assorted red and green wraps, classic Caesar salad, Asian glazed meatballs, smoked sausage in BBQ sauce, and assorted Christmas desserts.

Classic Christmas

\$47.00 PER PERSON (lunch)

\$57.00 PER PERSON (dinner)

Served holiday salad, braised beef short ribs, carved slow roasted pork loin, traditional house-made bread dressing, mashed potatoes and rich gravy, sweet potato dish, southern-style green beans, seasonal vegetable, apple sauce, cranberry sauce, assortment of fresh baked breads, and a holiday dessert.

Comfort and Joy

\$51.00 PER PERSON (lunch)

\$61.00 PER PERSON (dinner)

Red and green crudités with house-made ranch dip, cheddar cheese ball with crackers and baguette slices, served Waldorf salad, cranberry sauce, apple sauce, pickled beets, glazed Virginia style ham, roast turkey with traditional dressing, classic mashed potatoes, rich turkey giblet gravy, candied yams, mixed vegetables, house-made bread pudding.

Peace on Earth

\$53.00 PER PERSON (lunch)

\$63.00 PER PERSON (dinner)

Choice of festive season salad of mixed greens, sun-dried cranberries, gorgonzola cheese, oranges, candied walnuts and citrus vinaigrette OR winter salad of mixed greens, thinly sliced apples and beets topped with walnuts and house-made buttermilk ranch dressing. Herb-crusted tenderloin of beef served with mushroom au jus, pomegranate chicken, honey and cider glazed baby carrots, fresh green beans, roasted garlic mashed potatoes, sautéed rice, and fresh assortment of baked breads.