



Private Party Information

Thank you for considering Captain's Quarters for your special event. Whether you're cruising the Ohio on the CQ Princess or dining in our Veranda room overlooking Harrods Creek, your guests will certainly have a unique riverside experience that can only be found at Captain's Quarters Riverside Grille & The CQ Princess!

CQ Princess Luxury Yacht

Treat your guests to a cruise to downtown Louisville or upriver on Louisville's most luxurious and intimate dinner yacht. Yacht charter rates are for exclusive use of the yacht for a minimum of two hours. Additional time may be purchased.

Monday - Friday returning by 4:00p.m.	\$300 per hour plus food and beverage
Saturday & Sunday returning by 4:00p.m.	\$350 per hour plus food and beverage
Sunday - Thursday Evenings	\$450 per hour plus food and beverage
Friday & Saturday Evenings	\$600 per hour plus food and beverage

- The Princess is Coast Guard Certified for up to 139 guests plus crew.
- Comfortably she will hold up to 100 for a dinner cruise or 120 for a cocktail & hors d'oeuvres cruise.
- A 20% service charge on the food & beverage total will be added to the bill at the end of your event.
- The service charge **includes** 15% gratuity for the crew members.
- A minimum gratuity of \$75 per crewmember may apply if your charter is for less than 60 guests.

The River Deck

This venue is our tented deck overlooking the Ohio River. The River Deck will accommodate up to 100 guests for a plated dinner and 80 guests for a buffet style dinner. A 20% gratuity is added to the final bill.

Daytime Rental Rate	\$200
Evening Rental Rate	\$500

The Veranda

The Veranda room is a totally glass enclosed deck overlooking Harrods Creek and the Ohio River. Watch the bustling river traffic at Louisville's busiest boating intersection from our largest private dining area.

Daytime Rental Rate	\$150
Evening Rental Rate	\$300

The Veranda will accommodate up to 80 guests reception style, 70 guests for plated dinner or 60 guests for a buffet dinner. A 20% gratuity will be added to your final bill.

The Stone Room

This is the section of the building that was the original Harrods Tavern constructed in the mid 1800's. This room is located just off of the main bar.

Daytime Rental Rate	\$50
Evening Rental Rate	\$100

The Stone Room will accommodate up to 32 guests. A 20% gratuity will be added to the final bill.

Deposits & Payments

A deposit in the amount of the rental rate is due upon the booking of the Yacht or Room.

Final payment is due 7 days in advance of your event.



Dinner Buffet Menus

Dinner buffets are served with fresh baked breads, coffee, iced tea, soft drinks and water. There is a minimum of 20 guests required for a buffet menu. The following are only suggestions, we would be happy to customize a menu to suit your taste and budget requirements

CQ Classic Buffet

Country Greek Salad, Jumbo Shrimp Cocktail, Penne Pasta Salad
Wasabi Encrusted Pacific Tuna Display
Chicken Breast Piccata
Sliced Beef Tenderloin with a Bourbon Demi Glace Sauce
Roasted New Potatoes and Steamed Asparagus
\$41.50 per guest

Yachtsman's Choice

Traditional Caesar Salad, Farfalle Pasta Salad, Grilled Marinated Vegetables
Grilled Salmon with Passion Fruit Sweet Chili Sauce
Sautéed Chicken Breast Marsala over Linguini Noodles
Roasted New Potatoes
Sautéed Green Beans Almondine
\$25.95 per guest

Sea Farer's Selection

Caesar Salad, Sliced Tomato & Mozzarella Caprese Platter, Fresh Seasonal Fruit Salad
Pan Seared Mahi Mahi with a Pineapple Pico de Gallo over Toasted Coconut Cous Cous
Roast Pork loin with a Maple Pecan Bourbon Glaze
Twice Baked Potatoes
Fresh Grilled Vegetable Medley
\$23.95 per guest

Boaters Choice

Marina House Salad, Fresh Seasonal Fruit Salad
Cajun Grilled Chicken & Penne Pasta with a Spicy Alfredo Sauce
Sliced Pork loin Medallions with an Apple Brandy Sauce
Roasted New Potatoes & Fresh Vegetable Medley
\$16.50 per guest

The Executive Buffet

Country Greek Salad, Sliced Tomato & Buffalo Mozzarella Caprese Platter
Chilled Seafood Display in a Carved Ice Bowl to include Jumbo Shrimp, Crab Claws, Asian Pan Seared Tuna
Truffle Seared Beef Tenderloin
Chicken Breast Piccata
Steamed Asparagus with Bell Pepper Confetti
Roasted New Potatoes
Grand Viennese Dessert Display
\$52.95 per guest



Served Dinner Selections

Served dinners include a Marina House Salad or Caesar Salad , Fresh baked dinner breads, Coffee, Iced Tea and Soft Drinks. Up to two different entrée's may be chosen but the number of each entrée must be given to our chef 48 hours in advance of your event. We would be glad to customize a menu for you if the following suggestions do not meet your taste or budget.

Sliced Beef Tenderloin & Grilled Salmon Oscar

Choice roasted tenderloin with a Worcestshire demi-glace and grilled fresh Atlantic Salmon filet with a Blue Crab Hollandaise served with seasonal sautéed vegetables and fingerling potatoes \$29.95

Chicken Breast Chardonnay

Fresh Sautéed chicken breast topped with a Chardonnay Cream Sauce served with lyonnaise potatoes and steamed green beans \$16.50

Chicken Parmesan

Fresh mozzarella and shredded parmesan baked over a boneless breast with an Italian herbed tomato sauce over angel hair pasta with fresh steamed broccoli \$15.95

Frenched Pork Chop

Center Cut frenched chop served with Yukon gold whipped potatoes and sautéed collard greens \$18.95

Shrimp Bruschetta

Grilled shrimp served over linguini noodles tossed with fresh tomato bruschetta. Topped with fresh basil, balsamic glaze and garlic toast points \$19.95

Rajun' Cajun

Penne pasta with grilled chicken, fresh pepper medley and baby spinach tossed in a spicy parmesan cream sauce \$18.95

Kentucky Hot Brown

Fresh roasted turkey breast over toast points topped with a white cheddar mornay, pepper bacon, roma tomatoes and fresh steamed broccoli \$16.95

Rosemary Roasted Pork loin & Chicken Breast Piccata

Served with Roasted New Potatoes and fresh Green Beans Almondine \$19.95

Pan Seared Scallops

Jumbo pan seared scallops served with a Kalamata Olive Cous Cous and a red and yellow pepper Coulis \$21.95

Braised Short Ribs

Fall of the bone beef short rib served with Yukon gold mashed potatoes and pot roast vegetables \$16.00



Hors D'oeuvre Reception Menus

The following prices do not include gratuity or rental fees. Pricing does include coffee, soft drink and iced tea service. Minimum of 20 guests. If you do not see a menu here that meets your taste or budget, please let us know.

We will be glad to customize a menu for your event.

The Marina \$17.00 per guest

Garden fresh vegetable display, Domestic Cheese display
 Sliced Fresh Fruit and Seasonal Berries
 Assorted Deli Cocktail Sandwiches
 Sausage & Spinach Stuffed Mushrooms
 Chicken Satay
 Barbecued Meatballs

The Wharf \$27.00 per guest

Marinated Chilled Roasted Vegetable Display, Fresh Fruit Kebob Tree display
 Sliced Beef Tenderloin display with Butter Buns, Horseradish & Henry Baines Sauce,
 Caprese Skewers with a balsamic Reduction
 Chili Glazed Southern Fried Chicken Peg Legs
 Italian Sausage stuffed mushrooms
 Spinach & Feta Cheese Filo Triangles

The Captain \$32.00 per guest

Baked Brie En Crouete, Marinated Chilled Vegetable Display
 Jumbo Shrimp & Stone Crab Claws
 Sliced Peppercorn encrusted Beef Tenderloin with Butter Buns & Croissants
 Cheese Tortellini with Pesto Alfredo
 Chicken Satay
 Vegetable Spring Rolls with Soy Dipping Sauce
 Mini Cheesecakes, Chocolate Dipped Strawberries, Baklava Pastries

The Admiral \$25.50 per guest

Imported and Domestic Cheese Display, Jumbo Shrimp Cocktail
 Grilled Vegetable Display
 House Smoked Side of Salmon with Dill Aioli
 Chicken Quesadillas, fresh guacamole
 Swedish Meatballs
 Sausage Stuffed Mushrooms
 Mini Cheesecakes, Chocolate Dipped Strawberries, Baklava Pastries

A La Carte per person (all are two pieces per order unless noted)

Spanakopita	\$2.50	Smoked Chicken Cornucopia	\$2.95
Mini Quiche Lorraine	\$2.25	Pepper Bacon Wrapped Scallops	\$2.50
Shrimp & Pork Eggroll	\$2.95	Vegetable Spring Rolls	\$1.95
Stuffed Shrimp	\$3.95	Teriyaki Tenderloin Skewers	\$2.95
Spinach/Sausage Mushrooms	\$2.50	Jerk or Buffalo Wings	\$2.50
Chicken Salad Croissants (1)	\$2.25	Cocktail Sandwich Wraps(3)	\$2.25
Fruit Kebob Tree	\$2.25	Smoked Side Salmon	\$5.95



Lunch Menus

Buffet Style

Minimum of 20 guests. Buffet service includes coffee, iced tea and soft drink service. Following prices are available for functions ending before 4:00 p.m.

The Deli

Caesar Salad, Penne Pasta Salad, Assorted sliced deli meats, cheeses and breads, Smoked chicken Salad, Fresh tortilla chips & Salsa, Cookies & Brownies \$12.95

The Riverside Buffet

Fresh Cole Slaw, Fruit Salad, Potato Salad, Southern Fried Chicken, Shredded Pork Barbecue, Baked Beans, Grilled Vegetable Medley, Corn Muffins & Butter \$15.95

The Creek Side Buffet

Sliced Fruit display, Garden pasta Salad, Poached Salmon with a Grapefruit Hollandaise sauce, Maple Orange Pork loin with Caribbean Jerk Glaze, Cider Chicken with apple raisin Compote, Chive Mashed Potatoes, Fresh Sautéed Vegetables \$18.95

The Brunch

Fruit kebob Display, Tomato & Buffalo Mozzarella display, Smoked Side Salmon with Mini Bagels, Quiche Lorraine, Champagne Chicken Breast, Breakfast Potatoes, Sausage & Apples, Sautéed Vegetables, Chocolate dipped Strawberries, Mini Cheesecakes, Assorted Breakfast Pastries \$19.95

Served Lunch

Plated lunch menus include iced tea, coffee and soft drink beverage service. Up to two entrees may be chosen for your event; however the number of each entrée must be given to our chef 48 hours before the event

Trifecta Salad

Fresh Chicken Salad, Crab Salad and Potato Salad served with flatbread Crackers and sliced fresh fruit \$12.95

Grilled Chicken Cobb Salad

Mixed Baby green, Grilled chicken, eggs, avocado, tomatoes, cucumbers, bacon and shredded jack cheese with Creamy garlic Parmesan dressing \$12.95

Chicken Salad Boat

Fresh ¼ pineapple with fresh chicken salad, fresh sliced fruit and flatbread crackers \$12.95



Dessert Selections

Derby Pie

A Kentucky favorite baked by Kerns kitchen, topped with whipped cream \$3.50

Key Lime Pie

A creamy fresh lime custard in a graham cracker crust \$4.00

New York Cheesecake with Strawberries

Creamy New York style Cheesecake with fresh strawberries & whip cream \$3.50

Chocolate Decadence Torte

Decadent rich chocolate layered cake with chocolate ganache served on chocolate & caramel sauce \$4.00

Mini Chocolate Volcano

Moist Mini chocolate Bundt cake filled with fresh berries, chocolate ganache and fresh whip cream \$3.50

Tiramisu

Sponge cake saturated with coffee & Marsala wine then layered with mascarpone and grated premium chocolate \$4.95

Assorted Cookies & Brownies

Fresh baked cookies & brownies \$2.50

Granny Smith Caramel Apple Pie

Baked granny smith apple lattice pie topped with a rich caramel sauce \$4.00

Petite Sweets Display(total of three pieces per person)

Mini Cheesecakes, Chocolate dipped strawberries, baklava pastries, lemon bars \$3.95

Grand Viennese Display

Table display of an assortment of desserts, Chocolate Decadence Torte, Granny Apple Pie, Petit Sweets Display, Key Lime Pie, New York Cheesecake, Derby Pie \$7.00



Bar Service

Hosted Liquor Packages

Know your cost up front! Pay one price for unlimited liquor service based on a three hour event.

Domestic Beers, House Wine	\$11 per guest
Import & Domestic Beers, Call Wines, Premium Liquors	\$19 per guest

Hosted Liquor Bar

Event host pays for the actual beverages consumed at the conclusion of the event.

Cash Bar

Guests pay at the bar by the drink

Domestic Beers	\$3.00
Import Beers	\$4.00
House Wine	\$5.00
Call Wine	\$7.00
House Liquor	\$3.50
Call Liquor	\$5.00
Premium Liquor	\$7.00

House Liquors

Early Times Bourbon, Glenmore Gin, Glenmore Vodka, Barton Rum, Montezuma Tequila, House of Stewart Scotch

Wine: Crane Lake Chardonnay, White Zinfandel, Merlot

Call Liquors

Old Forester Bourbon, Jack Daniels Bourbon, Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, J&B Scotch, Cuttysark, Dewars

Wine: Fetzer Chardonnay, Eagle Peak Merlot, White Zinfandel

Premium Liquors

Woodford Reserve & Makers Mark Bourbon, Kettle One Vodka, Bombay Sapphire Gin, Bacardi Rum, Jose Cuervo Tequila, Glenlivet Scotch, Chivas Regal, Johnny Walker Black

Wine: Clos Du Bois Chardonnay, Kendal Jackson Cabernet, Bogle Merlot



The History Of Captain's Quarters

Although the exact date is lost in time and legend, it must have been just before the turn of the nineteenth century that Harrods Creek, named for Colonel James Harrod, was laid out by the Transylvania Company and the old Harrods Tavern was built on this picturesque site. Its first proprietor was one Captain Cavendar, who, realizing the need for a way station for weary river travelers, offered grog, conversation and overnight lodging (in lean-tos nestled against the side of the building) to the procession of boatmen, adventurers and settlers who traveled this way

This jutting point of land where the Indiana current swings across stream and pushes for awhile against the Kentucky shore was a natural, as well as a wise stopping place for river traffic some 175 years ago, since wary river captains loath to take the falls of the Ohio in darkness. Cargo unloaded here was carted over the old Harrods Creek Road to Middletown, Jeffersontown and the "settlement" of Louisville. Cargo going the other way was loaded here to find its way downstream or to points north via the ferry (rigged by the enterprising Captain Cavendar) across the river to Utica.

Drifting and poling gave way to steam, and from the vantage point of old Harrods Tavern was seen the first steamboat, Robert Fulton's "New Orleans", which came down the river in 1811. The stone walls, which still stand today, and the hand hewn girders of the old place rang with the laughter and talk of river faring men whose vessels were moored here, awaiting weather, high water or daylight.

Antebellum Louisville had not quite cemented its superiority over its various Falls rivals in the 1830's. The Portland Canal, which would eventually mean long term prosperity, was newly opened in 1832. Its significance still problematical. Other struggling towns-upriver and across the Ohio-harbored visions of growth, each attracting new settlers and risk takers.

Harrods Creek was such a town. The village had been laid out earlier in the century at the mouth of the creek. Overland travelers to Louisville could expect an entire day to journal from this point-and vice versa-making a stop at Harrods Creek a necessity. Moreover, Utica Indiana-directly across the Ohio- demanded a link to the Kentucky Shore.

A ferry between Utica and Harrods Creek in the 1830's drew the first developers of the Captain's Quarters site. The Lentz family, natives of Germany, had immigrated to Utica and Clark County from Pennsylvania shortly after the turn of the century, drawn to opportunities and quickly establishing themselves as successful millers and farmers. By operating the ferry between the two towns, the Lentz's secured an advantage over other mills.

The Lentz family began assembling land for development below the mouth of Harrods Creek in the early 1840's, a natural progression from farmer to miller and ferry operator. The land-amounting to about 100 acres-was unimproved before the Lentz's acquisition, coming out of one of the country's original surveys. The Lentz's, using the stone and millwork construction popular in the 1840's, erected at least one building to house a tavern as well as other enterprises, such as a storehouse, docks and the like.

The Lentz Family was in the right place and the right time. While Harrods Creek obviously never challenged the regions most prominent cities and towns, the Lentz's businesses managed to prosper on Harrods Creek for most of the 19th century. Mary Lentz Cavender ended 50 years of family ownership when she sold the place as a widow in 1890.

Though much-altered, the Lentz Tavern is a graphic reminder of early settlement in Jefferson County and the Falls region. Few local examples of riverside architecture survive in any form from before 1850 providing a unique window on life before trains and rapid industrialization.

Well, this is some part of the story... and we hope you've found it interesting. The Captain's Quarters is dedicated to the proposition that camaraderie, warmth and hospitality live today within these old (and new) walls as surely as it did when the sign outside read "Harrods Tavern".