

PRIVATE EVENT INFORMATION



Thank you for considering Captain's Quarters for your private event. Whether cruising the Ohio River on our private yacht or dining in our Veranda Room or enjoying the breathtaking sunsets from the River Deck, you and your guests will certainly have a unique riverside experience that can only be found at Captain's Quarters.

To book a private event, please email us sales@cgriverside.com or call 502-228-1651. Food and beverage minimums will apply to your event. A non-refundable deposit is required to book your event.

CQ PRINCESS YACHT

Treat your guests to a private 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.

3 Hour Private Charter Rate

Pricing Valid For Events Booked In 2023

\$1,950 Monday thru Thursday

\$2,475 Friday, Saturday & Sunday

* \$650 Per Additional Hour or \$350 Dockside

* Must Return To Port By 10PM Weekdays / 11PM Weekends

* \$100 Fee For Use Of Brides Room



Maximum Capacities = 100 For Cocktails & Hors
D'oeuvres or up to 84 For Seated/Buffer Style

Charter rates include the exclusive use of the yacht, table linens, china & glassware, sound system, satellite TV, certified Captain and Crew. Rates do not include minimum food or beverages, gratuity, or service charges. Seating accommodation varies depending on style of event.



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THE VERANDA

The glass enclosed Veranda is our largest private indoor event space with breathtaking views of Harrods Creek and the Ohio River.

Private Rental Rate

\$300 Daytime (Concluding By 4pm)

\$600 Evenings (Starting 4pm Or Later)

Room Capacity by Event Type

	Capacity	w/River View Terrace
Buffet Style Dinner – Round Tables	60	80
Seated / Served Dinner	60	100
Cocktail / Reception	80	120



THE RIVER VIEW TERRACE

A **semiprivate** area that is located behind our large stone fireplace in our Lodge dining room with great views of the River. A private bar and entrance make this spot an inviting and cozy atmosphere.

Private Rental Rate

\$100 Daytime (Concluding By 4pm)

\$200 Evenings (Starting 4pm Or Later)

Room Capacity by Event Type

	Capacity
Buffet Style Dinner	36
Seated / Served Dinner	40
Cocktail / Reception	75



PRIVATE EVENT INFORMATION



THE STONE ROOM

\$75 Daytime (Concluding By 4pm)
\$150 Evenings (Starting 4pm Or Later)

This room was the original Harrods Tavern constructed in 1805!. The room has the original working fireplace and 16" thick limestone walls. This space works well for very intimate events or private meetings.

Room Capacity by Event Type

	Capacity
Buffet Style Dinner – Round Tables	30
Seated / Served Dinner	32
Cocktail / Reception	35



THE RIVER DECK

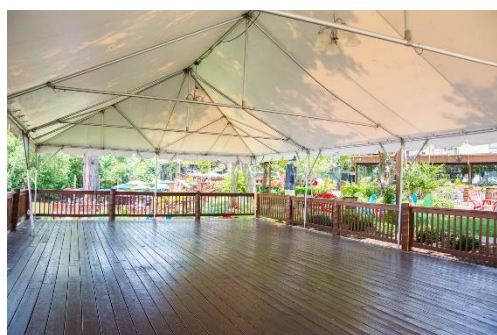
Our beautiful open-air tented deck overlooking the Ohio River. Flexible space to accommodate guests for a formal or informal event. Sides and heat available during cooler weather.

Private Rental Rate

\$300 Daytime (Concluding By 4pm)
\$700 Evenings (Starting After 4pm)

Room Capacity by Event Type

	Capacity
Buffet Style Dinner – Round Tables	56
Seated / Served Dinner	56
Cocktail / Reception	100



HORS D'OEUVRE RECEPTION MENU PACKAGES



Minimum of 20 guests required.

THE MARINA \$22

Garden-Fresh Vegetable Display
Cheese and Cracker Board
Assorted Deli Meat Cocktail Rolls (2)
Bourbon BBQ Meatballs (3)
Captain's Quarters Spinach Queso with Tortilla Chips
Jerk Chicken Wings (3)

THE WHARF \$24

Hummus Display, Pita Wedges, Tomato, Cucumber, Roasted Peppers and Olives
Fresh Vegetable Display with Ranch Dip
Deviled Eggs with Crispy Pork Belly and Chives (1.5)
Teriyaki Salmon Bites (1.5)
Green Chili Wontons with Guacamole (2)
Sausage-Stuffed Mushrooms (2)
Sweet Chili Chicken Satay (2)
White Chocolate Dipped Strawberries (1) and Dark Chocolate Dipped Pineapple (1)

THE CAPTAIN \$31

Caprese Skewers (2)
Jumbo Shrimp Cocktail (3)
Domestic Cheese Board
Assorted Deli Meat Cocktail Sandwiches (2)
Green Chili Wontons with Guacamole (2)
Jerk Chicken Wings (2)
Bourbon BBQ Meatballs (3)
Petite Brownies and Lemon Bars

THE ADMIRAL \$39

Fresh Vegetables with Ranch Dip
Hummus with Grilled Pita Wedges, Tomato, Cucumber, Roasted Red Pepper and Olives
Fresh Fruit Kebobs with Strawberry Cream
Jumbo Shrimp Cocktail (3)
Teriyaki Salmon Bites (2)
Sliced Beef Shoulder Tenderloin Display with Cocktail Rolls, Steak and Horseradish sauces (2)
Buffalo Chicken Empanadas, Ranch (2)
Green Chili Wontons (2)
Chocolate Dipped Strawberries, Lemon Bars & Derby Pie Squares with Mint Cream

Cold Hors D'oeuvres Options

Charcuterie Board
Deli Meat Cocktail Rolls
Deviled Eggs
Seasonal Fresh Fruit Display
Fruit Kebob with Strawberry Cream
Smoked Salmon Lox Board
Domestic Cheese Board
Jumbo Shrimp Cocktail
Tortilla Chips & Salsa Rojo & Verde
Caprese Skewers
Fresh Vegetables & Dip
Petite Sweets Display
Hummus & Pita Wedges
Smoked Side of Salmon w/ Dill Sauce
Beef Shoulder Tenderloin with Cocktail Rolls (2) Steak & Horseradish Sauces

Warm Hors D'oeuvres Options

Green Chili Wontons, Avocado Crema
Spinach And Feta Phyllo Triangle
Assorted Mini Quiche
Mini Crab Cakes, Remoulade
Chicken Tenders. BBQ and Honey Dijon
Sausage Stuffed Mushrooms
Cheeseburger Sliders
Smoked Pulled Pork Sliders
Bourbon BBQ Meatballs
Sweet Chili Chicken Satay
Spinach Queso & Tortilla Chips
Hot Brown Crostini
Buffalo Chicken Empanadas, Ranch
Chicken Wings (Jerk/Buffalo)
Teriyaki Salmon Bites
Bavarian Pretzel Bites with Beer Cheese

LUNCH BUFFET PACKAGE SUGGESTIONS

The following menus are available only for functions ending before 4:00 PM. A minimum of 20 guests is required for a buffet menu.



WORKING WATERSIDE BUFFET \$20.75

Classic Caesar Salad
Broccoli Cheddar Soup
Assorted Half Panini Sandwiches
-Brisket, Caramelized Onion and Provolone / Turkey
and Pepper Jack with Strawberry Jam
Kettle Chips
Chocolate Chip Cookies and Brownies
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water

TASTE OF BOURBON CITY BUFFET \$25.50

Spinach Salad with Blueberries, Feta, Candied Pecans
Sweet Pickled Beets, Lemon Basil Vinaigrette
Fried Green Tomatoes with Goats Cheese and Sweet
Red Pepper Jam
Kentucky Hot Brown Casserole
Steamed Broccoli and Carrots
Kerns Warm Derby Pie with Whipped Cream
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water

LADIES SUNSHINE BUFFET \$22.75

Mediterranean Orzo Pasta Salad
Deviled Eggs with Crispy Pork Belly and Chives
Watermelon Basket with Grand Marnier Marinated
Fresh Fruits and Berries
Warm Glazed Ham and Provolone Sesame Buns
Mini Chicken Salad Croissants
Lemon Bars, Petite Derby Pie with Mint Cream, White
Chocolate Dipped Strawberries
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water

ANY DAY BRUNCH BUFFET \$26

Belgian Sugar Pearl Waffles, Strawberry Compote,
Powdered Sugar, Warm Maple Syrup & Butter
Fluffy Scrambled Eggs
Southern Fried Chicken Tenderloins
Cheesy Hash Brown Potato Casserole
Bacon Wrapped Asparagus Bundles
Watermelon and Orange Wedges
Chocolate Chip Cannoli's
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water

SERVED LUNCHEON SUGGESTIONS

Cobb Salad \$20

Mixed lettuce, grilled chicken, bacon, eggs,
tomatoes, avocado, shredded jack cheese
served with blue cheese dressing or red wine
vinaigrette. Warm breadsticks.
Chocolate Dipped Strawberries and Chocolate
Drizzled Cream Puffs
Coffee, Iced Tea Lemonade, Soft Drinks, and
Iced Water

Spinach Salad with Chicken \$19

Fresh spinach with blueberries, feta, candied
pecans, sweet pickled beets, lemon basil
vinaigrette and a grilled sliced chicken breast.
Served with mini cornbread muffins.
Petite Bourbon Pies with Mint Cream and Petite
Lemon Squares
Coffee, Iced Tea Lemonade, Soft Drinks, and
Iced Water

Greek Salmon Salad \$23

Greek salad stack with feta, tomato, cucumber,
shaved red onion, olive tapenade and lemon
oregano vinaigrette. Grilled chilled salmon filet
with garlic cucumber yogurt, Mediterranean
orzo salad and warm grilled pita wedges.
Baklava Pastry
Coffee, Iced Tea Lemonade, Soft Drinks, and
Iced Water

Chicken Caesar Salad \$18

Fresh Romaine tossed in our house creamy
Caesar dressing topped with Parmesan,
croutons and grilled chicken breast.
Chocolate Chip Cannoli
Coffee, Iced Tea Lemonade, Soft Drinks, and
Iced Water

DINNER BUFFET PACKAGE SUGGESTIONS

A minimum of 20 guests is required for a buffet menu.



BOATERS CHOICE \$25

Marina House Salad
Blackened Chicken and Penne Pasta Primavera
Lemon Garlic Butter Baked Cod
Oregano Potatoes
Fresh Seasonal Vegetables Medley
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water

DOCKSIDE \$29

Classic Caesar Salad
Lemon Chicken Picatta
Sliced Beef Shoulder Tenderloin, Horseradish and Henry Baines
Sauteed Fresh Green Beans with Red Pepper
Roasted Red Potatoes
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water

THE RIVERSIDE BUFFET \$26

Marina House Salad
Southern Fried Chicken
Slow Roasted Brisket with Pot Roast Vegetables
Country Style Green Beans
Garlic Smashed New Potatoes
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water
Bread Pudding with Bourbon Sauce

THE KENTUCKIAN \$37

Spinach Salad with Feta, Blueberries, Sweet Pickled Beets and
Candied Pecans with a Sweet Lemon Basil Vinaigrette
Kentucky Hot Brown Casserole
Smoked Beef Brisket with Bourbon BBQ Sauce
White Cheddar Shrimp and Grits
Roasted Asparagus
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water
Derby Pie with Mint Whipped Cream

THE CQ CLASSIC \$45

Country Greek Salad
Mediterranean Orzo Salad
Seared Tuna Tataki, Wasabi, Wakame, Soy, Pickled Ginger
Sliced Beef Shoulder Tenderloin
with Steak and Horseradish Sauces
Jerk Chicken Breast with Tropical Salsa
Grilled Asparagus
Oregano Roasted Potatoes
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water
Key Lime Pie

BUFFET SALAD OPTIONS

Marina House Salad
Classic Caesar Salad
Spinach Salad w/Feta, Blueberries & Sweet
Pickled Beets, Candied Pecans
Greek Salad
Mediterranean Orzo Salad
Cole Slaw
Seasonal Fruit Salad

DINNER BUFFET ENTREE OPTIONS

Southern Fried Chicken
Lemon Butter Baked Cod
Sliced Beef Brisket with Bourbon Sauce
White Cheddar Shrimp & Grits
Wasabi Encrusted Tuna Tataki
House Smoked Shredded BBQ Pork
Grilled Salmon with Sweet Chili Glaze
Cajun Chicken & Penne Pasta
Hot Brown Casserole
Jerk Chicken Breast with Tropical Salsa
Impossible Beef Kafta Kebobs (Vegan) with
Tatziki on the side (Vegetarian)
Eggplant Parmesan (Vegetarian)
Fettuccine Mushroom Marsala (Vegetarian)
Impossible Beef Bolognese (Vegan)

BUFFET SIDE OPTIONS

Roasted Asparagus
Sauteed Zucchini, Squash and Red Pepper
White Cheddar Grits
Oregano Roasted Potatoes
Garlic Smashed Potatoes
Fresh Green Beans with Red Pepper
Country Style Green Beans
Roasted Brussels Sprouts
Cajun Corn Maque Choux
Honey Glazed Carrots

DESSERT OPTIONS

New York Style Cheesecake w/Blueberries
Bourbon Bread Pudding w/ Bourbon Sauce
Apple Pie with Whipped Cream
Baklava
Key Lime Pie
Derby Pie ®
Cookies and Brownies
Chocolate Dipped Strawberries
Lemon Bars & Derby Pie Squares

SERVED DINNER SELECTIONS



*Plated functions are only available October through March

Served dinners include a Marina House Salad or Caesar Salad, fresh baked rolls, Coffee, Iced Tea, and Soft Drinks. Up to TWO different entrée's may be pre-selected for your event, however, those choices must be ordered 3 days in advance of your event.

*** There is an additional chef fee of \$200 for served dinners aboard the CO Princess. The CO Princess cannot accommodate served dinners of more than 50 guests*

GRILLED FILET & SALMON OSCAR 46

4oz Grilled filet mignon with herb butter and 4oz fresh salmon filet topped with sweet chili glaze, served with steamed asparagus and garlic smashed potatoes.

FONTINA CHICKEN 24

Sauteed chicken breast topped country ham, sauteed spinach and fontina cheese gratinee. Served with roasted new potatoes and asparagus.

VERLASSO SALMON 30

Seared Verlasso salmon with sweet chili glaze over wild rice topped with roasted pineapple salsa. Served with roasted asparagus.

KENTUCKY HOT BROWN 23

Fresh roasted turkey and country ham over toast points with a white cheddar mornay, pepper bacon and roasted tomato.

SMOKED BEEF BRISKET 26

Bourbon glazed house smoked beef brisket sliced and served with garlic smashed potatoes and country style green beans.

BOURBON GRILLED RIBEYE 43

14oz Grilled ribeye steak with bourbon garlic butter. Smashed red potatoes and asparagus.

CRAB CAKES 29

Two jumbo crab cakes over cajun corn maque choux and roasted asparagus, remoulade sauce.

Etouffee Shrimp and Grits 27

Sautéed shrimp over Weisenberger white cheddar grits topped with collard greens and finished with a traditional andouille etouffee.

IMPOSSIBLE KEBOBS (Vegetarian) 22

Plant based beef kofta kebobs with fluffy basmati rice, cucumber, tomato and mint relish, garlic yogurt.

BEVERAGE SERVICE OPTIONS

NON ALCOHOLIC PACKAGES – 3 Hours

Water, Soft Drinks, Iced Tea, Lemonade, Coffee \$4 per guest
* Each additional hour \$1 per guest



HOSTED BAR PACKAGE

With a "Hosted Bar Package" you will know your total bar cost ahead of time with a fixed per-guest (**over the age of 21**) fee. The following packages are for three hours of bar service including soft drinks for three hours. Package prices exclude shots.

DOMESTIC PACKAGES

Domestic Beer/House Wine \$19 per guest
* Each additional hour \$6 per guest

Domestic Beer/House Wine/Well Liquor \$22 per guest
* Each additional hour \$7 per guest

PREMIUM PACKAGE

Premium Beer, Wines & Liquors \$30 per guest
* Each additional hour \$9 per guest

LUXURY PACKAGE

Premium Beer/Top Shelf Liquor/ Reserve Wines \$39 per guest
* Each additional hour \$10 per guest

CASH BAR OPTIONS

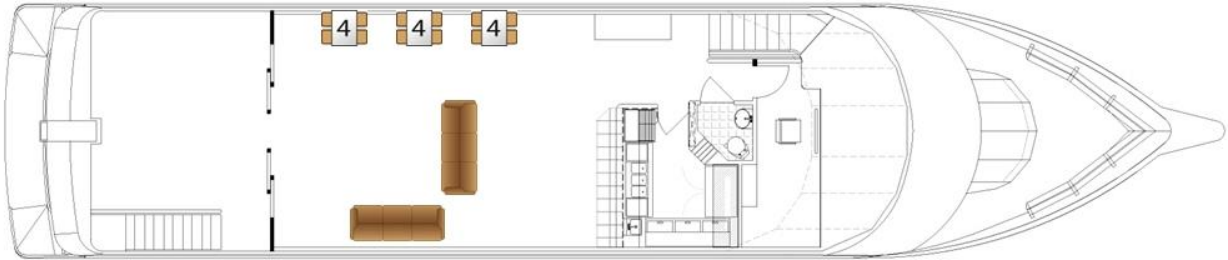
Guests pay at the bar by the drink. Cash & Credit Cards Accepted

Domestic Beers \$5 & up
House Liquor \$7
House Wine \$7
Premium & Craft Beers \$6 & up
Call Liquor \$7 & up
Premium Liquor \$8 & up
Premium Wine \$9 & up
Soft Drinks \$2

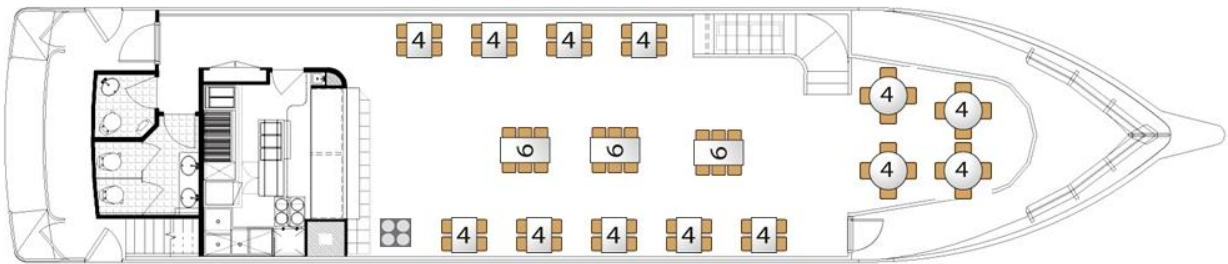
BILLED ON CONSUMPTION

With a "Billed On Consumption" bar, our staff will not charge your guess for their cocktails, but rather, keep a running tally of drinks served for which you will pay at the conclusion of the event. Guests can be limited to House / Premium or Luxury items if you wish, Beer & Wine Only or unlimited "Open Bar" options.

Sample Princess Floor Plan



Upper Deck Arrangement



Main Deck Arrangement