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@cqriverside.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 2022

$1,800 Monday thru Thursday
$2,300 Friday, Saturday & Sunday
* $600 Per Additional Hour or $300 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/Buffet 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.

PRIVATE EVENT INFORMATION

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)
$500 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 Weekdays (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

Private Rental Rate $150

This room was the original Harrods Tavern constructed in the mid 1800's. The room has the original working fireplace and 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)
$600 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

Package menus include coffee, iced tea and soft drinks.
Minimum of 20 guests required.

THE MARINA $22

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

THE WHARF $25

Charcuterie Board
Caprese Skewers
Seasonal Fresh Fruit Display
Brisket Crostini with Red Wine Onions (2)
Green Chili Wontons with Guacamole (2)
Sausage-Stuffed Mushrooms (2)
Sweet Chili Chicken Satay (2)

THE CAPTAIN $34

Caprese Platter
Old Bay Peel & Eat Shrimp Cocktail (3)
Domestic Cheese Board
Hawaiian Roll Cocktail Sandwiches (2)
Green Chili Wontons with Guacamole (2)
Jerk Chicken Wings (2)
Bourbon BBQ Meatballs (3)
Brownies and Lemon Bars

THE ADMIRAL $43

Fresh Vegetables with Ranch Dip
Hummus with Grilled Pita Wedges
Jumbo Shrimp Cocktail (3)
CQ Smoked Side of Salmon with Dill Sauce
Bourbon BBQ Meatballs (2)
Green Chili Wontons (2)
Cheeseburger Sliders (2)
Sweet Chili Chicken Satay (2)
Chocolate Dipped Strawberries, Lemon Bars & Derby Pie Squares with Mint Cream

Cold Hors D'oeuvres Options

Charcuterie Board
Hawaiian Roll Cocktail Sandwiches
Deviled Eggs
Seasonal Fresh Fruit Display
Smoked Salmon Board
Domestic Cheese Board
Antipasto Display
Peel & Eat Shrimp Cocktail
Jumbo Shrimp Cocktail
Tortilla Chips & Salsa
Caprese Skewers
Fresh Vegetables & Dip
Petite Sweets Display
Hummus & Pita Wedges

Warm Hors D'oeuvres Options

Green Chili Wontons with Guacamole
Spinach And Feta Phyllo Triangle
Mini Quiche
Mini Crab Cakes, Remoulade
Chicken Tenders
Sausage Stuffed Mushrooms
Brisket Crostini with Red Wine Onions
Beef Sliders
Smoked Pork Sliders
Bourbon BBQ Meatballs
Sweet Chili Chicken Satay
Spinach Queso & Tortilla Chips
Hot Brown Crostini
BBQ Pork Sliders
Chicken Wings (Jerk/Buffalo)
Teriyaki Salmon Bites

LUNCH BUFFET PACKAGE SUGGESTIONS

The following menus are available only for functions ending before 4:00 PM. Lunch buffets are served with coffee, iced tea, and soft drinks. A minimum of 20 guests is required for a buffet menu. We are happy to customize a menu if the following menus do not suit your taste.

THE SUMMER DAY BUFFET $20

Classic Caesar Salad
Mediterranean Orzo Salad
Assorted Half Deli Meat Wraps
House Made Bluegrass Chicken Croissants
Tortilla Chips and Fresh Pico Di Gallo
Assorted Fresh Baked Cookies & Brownies

THE UTICA BUFFET $24

Seasonal Fruit Salad
Potato Salad
Southern Fried Chicken
House Smoked Shredded BBQ Pork
Shoepeg Corn
Warm Rolls and Butter

THE CREEKSIDE BUFFET $27

Sliced Seasonal Fruits and Berries Display
Farfalle Pasta Salad
½ Club Wrap
Grilled Salmon Filet with Sweet Chili Glaze
Roasted Vegetable Medley
Lemon Bars

THE BRUNCH BUFFET $30

Sliced Fresh Watermelon
Roma Tomato and Fresh Mozzarella Caprese
Belgian Sugar Pearl Waffles, Strawberry Compote, Powdered Sugar, Warm Maple Syrup and Butter
Sour Cream Scrambled Eggs
Southern Fried Chicken Tenderloins
Breakfast Potatoes with Peppers and Onions
Roasted Brussels Sprouts with Crispy Chopped Bacon
Coffee, Tea, Soft Drinks and Orange Juice

SERVED LUNCHEON SUGGESTIONS

*Plated functions are limited to October through March

CHICKEN CHOP SALAD $17

Mixed lettuce, grilled chicken, bacon, eggs, tomatoes, cucumbers, shredded jack cheese served with house vinaigrette.

YACHT CLUB WRAP $17

Shaved smoked ham and turkey breast in a flour tortilla with diced tomato, jack cheese and spring mix served with fresh sliced fruit.

BLUEGRASS CHICKEN SALAD $15

Scoop of fresh chicken salad over field greens and sliced roma tomatoes served with sliced seasonal fruit and berries with flatbread crackers

KENTUCKY HOT BROWN $20

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

DINNER BUFFET PACKAGE SUGGESTIONS

Dinner buffets are served with fresh baked dinner rolls, coffee, iced tea, and soft drinks. A minimum of 20 guests is required for a buffet menu. We are happy to customize a menu if the following menus do not suit your taste.

BOATERS CHOICE 25

Marina House Salad
Blackened Chicken and Penne Pasta Primavera
Grilled Salmon with Teriyaki Sweet Chili Glaze
Lemon Oregano Potatoes
Fresh Seasonal Vegetables Medley

SEAFARER'S SELECTION 30

Mediterranean Orzo Salad
Fresh Seasonal Fruit Display
Country Greek Salad
Seared Cod with Tropical Salsa
Bourbon BBQ Smoked Brisket
Brussels Sprouts
Roasted Red Potatoes

THE RIVERSIDE BUFFET 23

Seasonal Fresh Fruit Salad
Cole Slaw
Southern Fried Chicken
House Smoked Shredded BBQ Pork
Country Style Green Beans
Garlic Smashed New Potatoes

THE KENTUCKIAN 32

Spinach Salad with Feta, Strawberries, Blueberries and Candied Pecans with a Sweet Lemon Basil Vinaigrette
Kentucky Hot Brown Casserole
Bourbon BBQ House Smoked Brisket
White Cheddar Shrimp and Grits
Roasted Asparagus
Derby Pie with Mint Whipped Cream

THE CQ CLASSIC 48

Country Greek Salad
Jumbo Shrimp Cocktail
Wasabi Encrusted Tuna Tataki Display
Mediterranean Orzo Salad
Sliced Beef Tenderloin with Henry Baines & Horseradish Sauce
Jerk Chicken Breast with Tropical Salsa
Grilled Asparagus
Lemon Oregano Potatoes

BUFFET SALAD OPTIONS

Marina House Salad
Classic Caesar Salad
Spinach Salad w/Feta, Strawberries, Blueberries & Candied Pecans
Country Greek Salad
Mediterranean Orzo Salad
Cole Slaw
Potato Salad
Seasonal Fruit Salad

DINNER BUFFET ENTREE OPTIONS

Southern Fried Chicken
Pan Seared Cod with Tropical Salsa
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
Potato Gnocchi with Asparagus Tips, Red Onion, Squash and Mushrooms with a Gorgonzola Cream (Vegetarian)
Portobello Stuffed with Forbidden Rice, Sweet Potato & Red Cabbage, Chimichurri Sauce (Vegan)
Eggplant Parmesan (Vegetarian)

BUFFET SIDE OPTIONS

Roasted Asparagus
Fresh Garden Vegetable Medley
White Cheddar Grits
Lemon Oregano Red Potatoes
Garlic Smashed Potatoes
Southern Kale Greens
Country Style Green Beans
Roasted Brussels Sprouts
Shoepeg Corn

DESSERT OPTIONS

New York Style Cheesecake w/Strawberries
Bourbon Bread Pudding
Chocolate Decadence Cake
Key Lime Pie
Derby Pie ®

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 CQ Princess. The CQ Princess cannot accommodate served dinners of more than 50 guests*

GRILLED FILET & SALMON OSCAR 46

4oz Grilled filet mignon and 4oz fresh salmon filet topped with crabmeat and bearnaise, served with steamed asparagus and garlic smashed potatoes.

FONTINA CHICKEN 24

Sauteed chicken breast topped with fresh sauteed spinach and diced andouille sausage. Served with roasted new potatoes and asparagus.

VERLASSO SALMON 30

Seared Verlasso salmon over forbidden rice topped with roasted pineapple salsa and finished with a chimichurri sauce. Served with roasted asparagus.

KENTUCKY HOT BROWN 23

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

FIRE-BRAISED 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 corn and forbidden rice medley, roasted asparagus and remoulade.

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.

BAR SERVICE OPTIONS

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	$18 per guest
* Each additional hour	$6 per guest
Domestic Beer/House Wine/Well Liquor	$21 per guest
* Each additional hour	$7 per guest

PREMIUM PACKAGE

Premium Beer, Wines & Liquors	$28 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

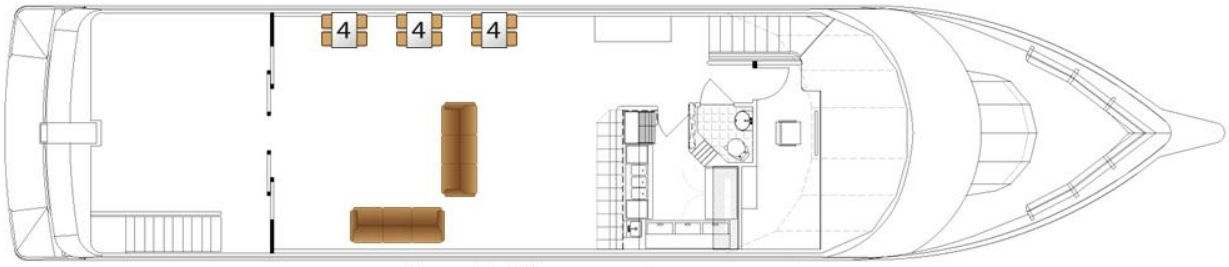
Guests pay at the bar by the drink. Cash & Credit Cards Accepted

Domestic Beers $4 & 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

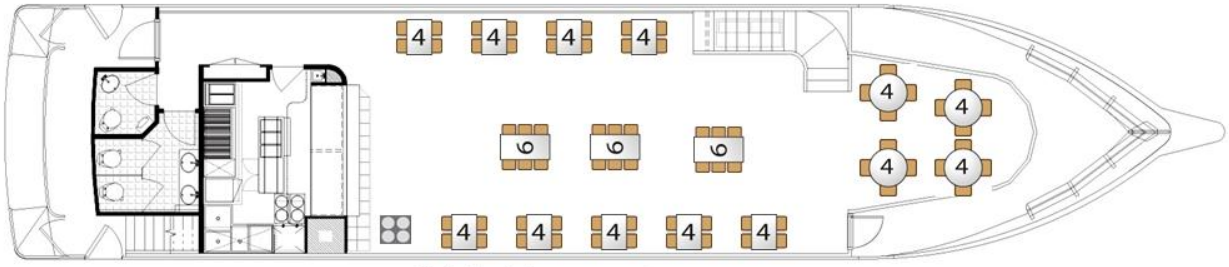
BILLED ON CONSUMPTION

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