

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 use sales@cqriverside.com or by calling 502-228-1651. Food and Beverage Minimums may apply to your event. A Non-Refundable* deposit is required to book your event.

** Deposits are refunded if Captains Quarters is not able to host your event due to flooding or other natural causes.*

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

For 2021 & 2022 Only

\$1,800 Monday thru Thursday

\$2,300 Friday, Saturday & Sunday



Can accommodate up to 100 passengers depending on style of event

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
\$500 Evenings



Room Capacity by Event Type

	Capacity	w/River View Terrace
Buffet Style Dinner – Round Tables	45	80
Seated / Served Dinner	55	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 Weekday Daytime
\$200 Evenings & Weekends

Room Capacity by Event Type

	Capacity	w/Marina View Terrace
Buffet Style Dinner	40	55
Seated / Served Dinner	50	70
Cocktail / Reception	75	120



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

by Event Type	Capacity
Buffet Style Dinner – Round Tables	24
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.

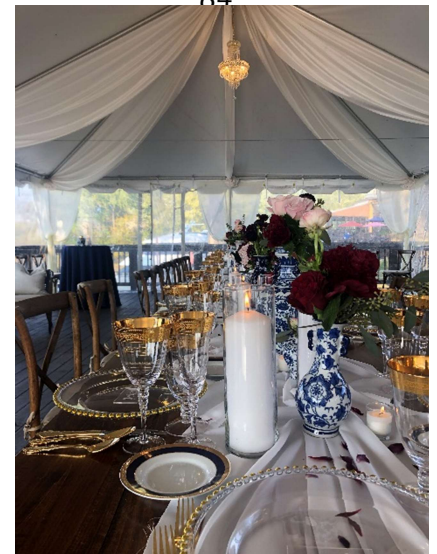
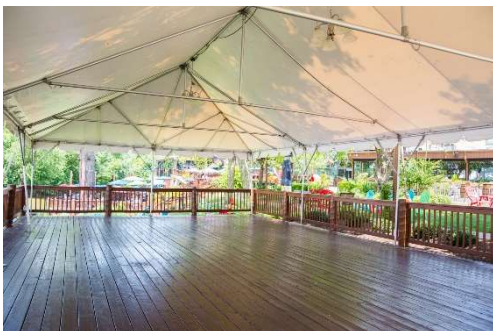
Private Rental Rate

\$250 Weekdays

\$600 Evenings & Weekends

Room Capacity by Event Type

by Event Type	Capacity
Buffet Style Dinner – Round Tables	56
Seated / Served Dinner	64
Cocktail / Reception	



HORS D'OEUVRE RECEPTION MENU PACAGES



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

THE MARINA \$20

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

THE WHARF \$26

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

THE CAPTAIN \$36

Caprese Platter
Peel & Eat Shrimp Cocktail
Charcuterie Board
Hawaiian Roll Cocktail Sandwiches
Green Chili Wontons with Guacamole
Jerk Chicken Wings
Bourbon BBQ Meatballs
Lemon Bars & Brownies

THE ADMIRAL \$34

Cheese & Cracker Board
Peel & Eat Shrimp Cocktail
CQ Smoked Side of Salmon
Bourbon BBQ Meatballs
Green Chili Wontons
Angus Beef & Cheese Sliders
Sweet Chili Chicken Satay
Chocolate Dipped Strawberries, Lemon Bars & Derby Pie Squares

Cold Hors D'oeuvres Options

Charcuterie Board
Hawaiian Roll Cocktail Sandwiches
Deviled Eggs
Seasonal Fresh Fruit Display
Smoked Salmon Board
Cheese & Cracker Board
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
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/Bufalo)
Teriyaki Salmon Bites

LUNCH BUFFET PACKAGE SUGGESTIONS



The following menus are available only for functions ending before 4:00 PM. Coffee, tea and soft drinks are included in the price. There is a minimum of 20 guests required for a buffet menu. We are happy to customize a menu if the following menus do not suit your taste and budget.

THE DELI \$19

Classic Caesar Salad
Pasta Salad
Assorted Sliced Deli Meats, Cheese and Breads
House Made Bluegrass Chicken Salad
Tortilla Chips and Fresh Pico Di Gallo
Assorted Fresh Baked Cookies & Brownies

THE RIVERSIDE BUFFET \$24

Sliced Seasonal Fruit & Berries Display
Pasta Salad
½ Yacht Club Wrap
Grilled Salmon Filet with Sweet Chili Glaze
Roasted Vegetable Medley
Lemon Bars

THE BRUNCH \$26

Seasonal Fruit Display
Roma Tomato and Fresh Mozzarella Caprese
Peel & Eat Shrimp Cocktail
House-Smoked Side of Salmon Board
Kentucky Hot Brown Casserole
Roasted Asparagus
Assorted Pastries

SERVED LUNCHEON SUGGESTIONS

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



We are happy to customize a menu if the following menus do not suit your taste or budget.

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.

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 28

Mediterranean Orzo Salad
Fresh Seasonal Fruit Display
Southern Broccoli Salad
Pan Seared Cod with Tropical Salsa
Bourbon BBO Smoked Brisket
Brussels Sprouts
Roasted Red Potatoes

THE RIVERSIDE BUFFET 24

Seasonal Fresh Fruit Salad
Cole Slaw
Southern Fried Chicken
House Smoked Shredded BBO Pork
Country Style Green Beans
Succotash
Warm scratch rolls and butter

THE KENTUCKIAN 32

Captain's Chicken Chopped Salad
Kentucky Hot Brown Casserole
Bourbon BBO House Smoked Brisket
White Cheddar Shrimp and Grits
Southern Succotash
Derby Pie with Mint Whipped Cream

THE CO CLASSIC 48

Country Greek Salad
Jumbo Shrimp and wasabi Encrusted Tuna Display
Mediterranean Orzo Salad
Sliced Beef Brisket with Bourbon Sauce
Grilled Salmon with Sweet Chili Glaze
Jerk Chicken Breast with Tropical Salsa
Grilled Asparagus
Lemon Oregano Potatoes

BUFFET SALAD OPTIONS

Marina House Salad
Classic Caesar Salad
Chicken Chopped Salad
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
Jumbo Shrimp Cocktail
Wasabi Encrusted Tuna Tataki
Bourbon BBO Smoked Brisket
House Smoked Shredded BBO Port
Grilled Salmon with Sweet Chili Glaze
Blackened Chicken Penne Pasta Primavera
Cajun Chicken & Penne Pasta
Hot Brown Casserole
Jerk Chicken Breast with Tropical Salsa

BUFFET SIDE OPTIONS

Grilled Asparagus
Fresh Garden Vegetable Medley
White Cheddar Grits
Southern Succotash
Roasted Red Potatoes
Smashed Potatoes
Country Style Green Beans

DESSERT OPTIONS

Petite Sweets Display
New York Style Cheesecake
Bourbon Bread Pudding
Chocolate Decadence Cake
Key Lime Pie
Derby Pie ®
Chocolate Dipped Strawberries
Lemon Bars & Derby Pie Squares



SERVED DINNER SELECTIONS

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 2 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 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 spinach and country ham, served with sweet potato hash, roasted roma tomato and southern kale greens.

GRILLED SALMON WITH SWEET CHILI GLAZE 28

Served with Mediterranean orzo and grilled asparagus

KENTUCKY HOT BROWN 23

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

FIRE-BRAISED BEEF BRISKET 27

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

NEW YORK STRIP STEAK 42

10 New York Strip Steak grilled medium served with garlic smashed potatoes and steamed asparagus.

BOURBON BBQ GLAZED PORK TENDERLOIN 29

8oz Pork Tenderloin Medallions topped with a sweet and savory Bourbon BBQ sauce, served with parmesan roasted new potatoes and steamed asparagus.

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 \$16 per guest
* Each additional hour \$6 per guest

Domestic Beer/House Wine/Well Liquor \$19 per guest
* Each additional hour \$6.50 per guest

PREMIUM PACKAGE

Premium Beer/ Premium Wines/Liquor \$26 per guest
* Each additional hour \$8 per guest

LUXURY PACKAGE

Premium Beer/Top Shelf Liquor/ Reserve Wines \$28 per guest
* Each additional hour \$10 per guest

MISCELLANEOUS BEVERAGES

Soft drinks, Juices, Coffee, Iced Tea \$6 per guest
Each additional hour \$3 per guest

BILLED ON CONSUMPTION

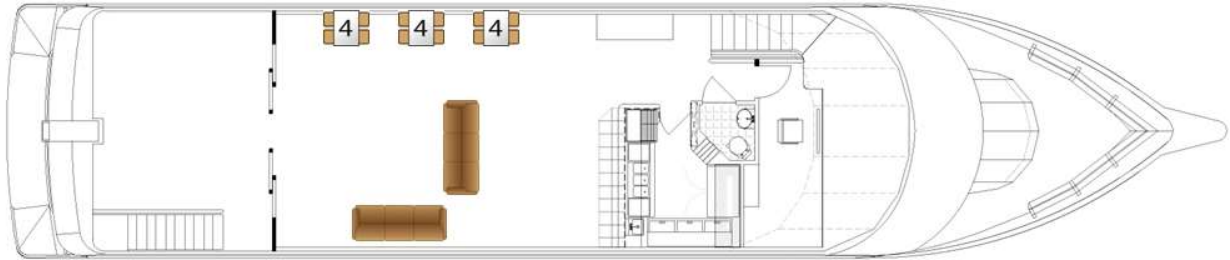
With a "Billed On Consumption" bar, our staff will not charge your guest for their cocktails, but rather, keep a running tally of drinks served for which you will pay at the conclusion of the event. Guests can be limited to House / Premium or Luxury items if you wish, Beer & Wine Only or unlimited "Open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

CASH BAR OPTIONS

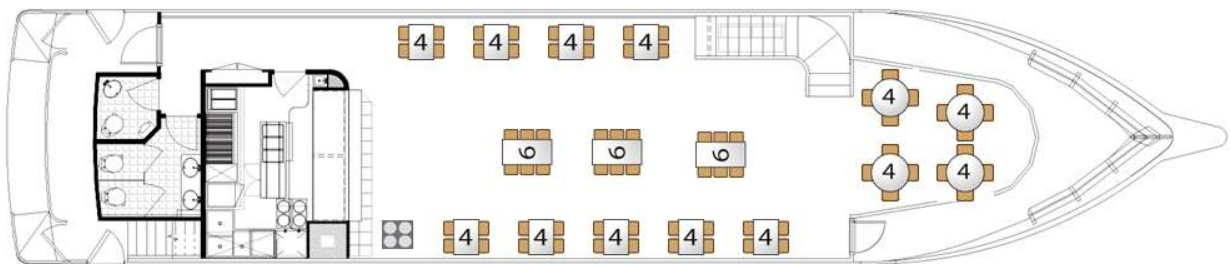
Guests pay at the bar by the drink. Cash & Credit Cards Accepted

Domestic Beers \$3.5 & up
House Liquor \$7
House Wine \$7
Premium & Craft Beers \$5 & up
Call Liquor \$7 & up
Premium Liquor \$8 & up
Premium Wine \$9 & up
Soft Drinks \$2

Sample Princess Floor Plan



Upper Deck Arrangement



Main Deck Arrangement