

QUEEN CITY RIVERBOATS



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WELCOME TO OUR FLEET



Destiny Yacht

Cincinnati's largest Yacht offers spacious triple decks.
Total capacity up to 149
Dining capacity 120
*Available for charter year round
*Two climate-controlled decks
*360 degree views



CALL FOR PRICING

Queen City Clipper

The Clipper offers an unique experience for all occasions.
Total capacity 200
Dining capacity 160
*Available for charter March-Dec
*Enclosed 1st floor dining area
*Covered open air viewing deck



CALL FOR PRICING

Spirit of Cincinnati

Take nostalgic river cruise onboard an authentic paddle wheel riverboat.
Total capacity 287
Dining capacity 250
*Enclosed 1st floor dining area
*Covered open air viewing deck with heat and drop down curtains

➤ Queen City Riverboats offers a unique experience for all occasions including corporate meetings, birthday parties, rehearsal dinners and weddings.

➤ Our vessels are fully heated and air conditioned. Capacity up to 300 passengers. The top decks are open air, with 360 degree view of the beautiful Cincinnati/Northern Kentucky Skyline.

➤ Our friendly, professional crew will cater to you and your guests the entire cruise from boarding to disembarking.

➤ Our experienced Cruise Coordinator will work with you in planning your event from start to finish making it exactly the way you envision, whether it is casual or exquisite.

➤ Please feel free to contact us at 859-292-8687 to schedule an appointment to view the boat and begin the planning process.

Destiny Yacht

Yacht Rates 2018

*Yacht Menu packages include Menu selection, Hors D' oeuvres upon boarding and 3 hour cruise from Queen City's Landing in Dayton, Kentucky with standard seating and a **Full Open Bar***. Boarding begins 15 minutes before scheduled departure time. Additional boarding locations are available for additional charge. Linens, China, and Rolled Silverware are included unless noted served "Picnic Style". All menus are served buffet style and include food and bar staff. Substitutions can be made on all menus.*

Bar and Beverage Menu

All Bartenders and servers are included in our menus. We provide a Main bar on the Bar/Lounge Deck during the entire cruise. This bar provides a full service of beverages. All buffets include a second full service bar for your guests as they dine in our Dining Salon. Servers will attend to your guests as they enjoy their dinner.

*Destiny Full Open Bar Menu**

Our full open bar provides all liquor, Wine, beer, mixers and non-alcoholic drinks.

Top Shelf Brand Liquors

Absolut Vodka, Tanqueray Gin, Jack Daniels Whiskey, Jim Beam Bourbon, Makers Mark Bourbon, Bacardi Rum, Dewar's Scotch, Jose Cuervo Gold Tequila, Captain Morgan Rum and Seagram's 7 Whiskey

Wines

Red- Cabernet Sauvignon and Merlot
White- Chardonnay and Moscato

Beer

Budweiser, Bud Light, Coors Light, and Miller Lite

Non- Alcoholic

Coke, Diet Coke, Sprite, Diet 7-up, Ginger Ale, Orange Juice, Cranberry Juice, Coffee and Tea

Special Requests can be made for additional charge

Cash Bar Options

Beer and Wine and Non Alcoholic Bar.....\$3.00/ guest deduction
Non- Alcoholic Bar\$10.00/ guest deduction
Cash Bar Prices.....\$5.00 Beer, \$6.00 Wine and \$7.00 Mixed Drinks

Special Requests- Special Brands may be requested and may incur a fee

Outside Upper Deck Bar can be added to parties with less than 80 guests for a rate of \$150.00/ 3hours

Additional Cruise Time is available for an additional fee of \$1000/hour

Yacht Menu

Cincy Stars Buffet

Sunday-Thursday \$3300.00 *Min 30 guest*
Each additional guest \$95.50

Friday-Saturday \$5555.00 *Min 50 guest*
Each additional guest \$95.50

Hors D' Oeuvres

Domestic Cheese & Fruit Tray With Assorted Crackers

Butler Passed Hors D' Oeuvre

Skyline 3-way Phyllo cups

Salad

Garden Salad - Fresh Iceberg Lettuce With Shredded Carrots, Cucumbers, Tomatoes & Chef Made Croutons With Buttermilk Ranch dressing

Main Courses

Famous Montgomery Inn Pork Loin Baby Back Ribs
Served Barbeque Sauce

&

Roasted Breast Of Chicken Accompanied By A Light Citrus Beurre Blanc Sauce

Vegetable Selections

Butter & Herb Glazed Baby Carrots

Starch Selections

Roasted Red Skin Potatoes

Rolls With Butter

Dessert Selections

Mini Gourmet Desserts*

****Graeter's Ice Cream can be added for an additional charge***

Ultimate Destiny Buffet

Sunday-Thursday \$3600.00 *Min 30 guest*
Each additional guest \$98.50

Friday-Saturday \$6147.50 *Min 50 guest*
Each additional guest \$98.50

Hors D' Oeuvres

Domestic Cheese & Fruit Tray With Assorted Crackers

Salad

Cranberry & Greens Salad - Mixed Field Greens & Romaine Lettuce With Fire-Roasted Tomatoes, Golden Raisins, Dried Cranberries & Sunflower Seeds with a Raspberry Vinaigrette Dressing

Main Courses

Carved On Site, Herb Crusted Tenderloin Of Beef
Served With A Savory Herb Port Wine Reduction

&

Panko Encrusted Breast Of Chicken Sautéed With Artichokes & Leeks
In A Dijon Chardonnay Cream Sauce

Vegetable Selections

Seasonal Butter & Herb Root Vegetable Medley

Starch Selections

Rosemary Roasted Red Skin Potatoes

Rolls With Butter

Dessert Selections

Double German Chocolate Torte

Upgraded Butler Passed Hors D' Oeuvre \$5.00 pp

Bruschetta Dip Served With Crostini

Toasted Baguette With Brie & Fig Compote

“Caprise” Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil

Black Bean Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot

Baguette With Butternut Squash Puree, Cranberry & Bacon Marmalade

Upgraded Dip \$3.00 pp

Fresh House-Made Bruschetta Dip With Crostini's

Roasted Red Pepper & Garlic Humus Dip

Served With Herb Pita Chips

Creamy Spinach Dip With Hawaiian Bread

Chilled Southwest Style Black Bean & Corn Salsa Served With Rainbow Tortilla Chips

Gourmet Destiny Buffet

Sunday-Thursday *\$3450.00 Min 30 guest*
Each additional guest \$95.50

Friday-Saturday *\$5850.00 Min 50 guest*
Each additional guest \$95.50

Hors D' Oeuvres

Domestic Cheese & Fruit Tray With Assorted Crackers

Salad

Mandarin Salad - Baby Field Greens & Romaine Lettuce With Mandarin Oranges, Crumbled Feta & Caramelized Red Onions with a *Citrus Vinaigrette Dressing*

Main Courses

Carved On Site, Slow Roasted Prime Rib With A Hint Of Seasoning,
Served With A Savory Au Jus & Horseradish Chive Cream Sauce

&

Dijon & Herb Crusted Pork Loin Served With A Mildly Spiced, Green Peppercorn Demi-Glace

Vegetable Selections

Butter & Herb Glazed Baby Carrots

Starch Selections

Parmesan Dusted Yukon Gold Potatoes

Rolls With Butter

Dessert Selections

Classic New York Style Cheesecake

Upgraded Butler Passed Hors D' Oeuvre \$5.00 pp

Bruschetta Dip Served With Crostini

Toasted Baguette With Brie & Fig Compote

“Caprise” Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil

Black Bean Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot

Baguette With Butternut Squash Puree, Cranberry & Bacon Marmalade

Upgraded Dip \$3.00 pp

Fresh House-Made Bruschetta Dip With Crostini's

Roasted Red Pepper & Garlic Humus Dip

Served With Herb Pita Chips

Creamy Spinach Dip With Hawaiian Bread

Chilled Southwest Style Black Bean & Corn Salsa Served With Rainbow Tortilla Chips

Destiny Buffet

Sunday-Thursday \$3250.00 *Min 30 guest*
Each additional guest \$92.50

Friday-Saturday \$5500.00 *Min 50 guest*
Each additional guest \$92.50

Hors D' Oeuvres

Domestic Cheese & Fruit Tray With Assorted Crackers

Salad

Leafy Tomato Salad - Leafy Bibb Lettuce & Romaine Lettuce With Asparagus Tips, Craisins & Grape Tomatoes with Balsamic Vinaigrette

Main Courses

Roasted Sirloin Marinated With Cilantro, Lime & Zesty Spices

Served With A Southwest Poblano Pepper Demi-Glace

&

Grilled Breast Of Chicken Served With A Montrachet Cheese & Sun-Dried Tomato Cream Sauce

Vegetable Selections

Roasted Zucchini, Yellow Squash & Carrots

Starch Selections

Roasted Garlic Yukon Gold Potatoes

Rolls With Butter

Dessert Selections

Traditional Carrot Cake With Cream Cheese Frosting

Upgraded Butler Passed Hors D' Oeuvre \$5.00 pp

Bruschetta Dip Served With Crostini

Toasted Baguette With Brie & Fig Compote

“Caprise” Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil

Black Bean Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot

Baguette With Butternut Squash Puree, Cranberry & Bacon Marmalade

Upgraded Dip \$3.00 pp

Fresh House-Made Bruschetta Dip With Crostini's

Roasted Red Pepper & Garlic Humus Dip

Served With Herb Pita Chips

Creamy Spinach Dip With Hawaiian Bread

Chilled Southwest Style Black Bean & Corn Salsa Served With Rainbow Tortilla Chips

Select Fare Buffet

Sunday-Thursday \$3100.00 *Min 30 guest*
Each additional guest \$90.50

Friday-Saturday \$5250.00 *Min 50 guest*
Each additional guest \$90.50

Hors D' Oeuvres:

Domestic Cheese & Fruit Tray With Assorted Crackers

Salad

Traditional Caesar Salad - Romaine Lettuce With Shaved Parmesan, Seasoned Croutons
& Creamy Caesar Dressing

Main Courses

Slow Roasted And Sliced Beef Brisket With Carrots, Celery, Onion & A Burgundy Demi-Glace

&

Carved Roasted Pork Tenderloin Marinated In Citrus & Jerk Seasoning
Served With A Pineapple Mango Salsa

Vegetable Selections

Roasted Green Beans With Red Pepper Confetti

Starch Selections

Aged Cheddar Au Gratin Potatoes

Rolls With Butter

Dessert Selections

Classic New York Style Cheesecake

Upgraded Butler Passed Hors D' Oeuvre \$5.00 pp

Bruschetta Dip Served With Crostini

Toasted Baguette With Brie & Fig Compote

“Caprise” Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil

Black Bean Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot

Baguette With Butternut Squash Puree, Cranberry & Bacon Marmalade

Upgraded Dip \$3.00 pp

Fresh House-Made Bruschetta Dip With Crostini's

Roasted Red Pepper & Garlic Humus Dip

Served With Herb Pita Chips

Creamy Spinach Dip With Hawaiian Bread

Chilled Southwest Style Black Bean & Corn Salsa Served With Rainbow Tortilla Chips

Any Salad, Vegetable, Starch or Dessert Selections can be substituted with any selection below

Salads:

Garden Salad - Fresh Iceberg Lettuce With Shredded Carrots, Cucumbers, Tomatoes & Chef Made Croutons
With *Buttermilk Ranch dressing*

Cranberry & Greens Salad - Mixed Field Greens & Romaine Lettuce With Fire-Roasted Tomatoes, Golden Raisins, Dried Cranberries & Sunflower Seeds with a Raspberry Vinaigrette Dressing

Mandarin Salad - Baby Field Greens & Romaine Lettuce With Mandarin Oranges, Crumbled Feta & Caramelized Red Onions with a *Citrus Vinaigrette Dressing*

Traditional Caesar Salad - Romaine Lettuce With Shaved Parmesan, Seasoned Croutons & Creamy Caesar Dressing

Leafy Tomato Salad - Leafy Bibb Lettuce & Romaine Lettuce With Asparagus Tips, Craisins & Grape Tomatoes with Balsamic Vinaigrette

Vegetable Selections:

Seasonal Butter & Herb Root Vegetable Medley

Roasted Green Beans With Red Pepper Confetti

Butter & Herb Glazed Baby Carrots

Roasted Zucchini, Yellow Squash & Carrots

Traditional Vegetable Trio With Green Bean, Yellow Bean & Carrots

Medley Of Chopped Asparagus, Green Beans & Red Peppers

Starch Selections:

Wild Rice & Vegetable Blend

Butter & Basil Roasted Orzo Pasta

Parmesan Dusted Yukon Gold Potatoes

Roasted Garlic Yukon Gold Potatoes

Rosemary Roasted Red Skin Potatoes

Aged Cheddar Au Gratin Potatoes

Dessert Selections:

Double German Chocolate Torte

Red Velvet With Cream Cheese Frosting

Traditional Carrot Cake With Cream Cheese Frosting

Cupcakes (White, Yellow Or Chocolate)

Classic New York Style Cheesecake