



Queen City Riverboats

Destiny Yacht Charters

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2019 Destiny Rehearsal Dinner Packages

A cruise aboard the Destiny is the perfect way to celebrate the night before your big day with friends and family. Let our experienced crew take care of the details as you and your guests enjoy the scenic views, scrumptious buffet, and spacious decks offered Cincinnati's largest yacht. We offer a variety of menus and amenities to personalize and enhance your cruise, and our cruise coordinator can assist you with every detail from decorations to entertainment. Contact us today to start planning your special evening!

The Destiny



Heated & Air Conditioned Indoor Decks

360* Views of Downtown Cincinnati!

Total Dining Capacity: 100

Total Passenger Capacity: 149

Rehearsal Dinner Menu Packages

Yacht Menu packages include Menu selection, Hors D' oeuvres upon boarding and 3 hour cruise from Queen City's Landing in Dayton, Kentucky (minutes from downtown Cincinnati) with standard seating. **Rehearsal Dinner Packages include 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 (table service available at an additional charge) and include food and bar staff. Substitutions can be made on all menus.

Ultimate Feast

Sunday-Thursday

\$3600.00 Min 30 Guests, \$98.50 per person after.

Friday-Saturday

\$6147.00 Min 50 Guests, \$98.50 per person after.

Hors D' Oeuvres

Domestic Cheese & Pepperoni Trays with Assorted Crackers

Cranberry & Greens Salad

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

Entrée's

Herb Crusted Tenderloin of Beef Served with A Savory Herb Port Wine Reduction
&

Pan Seared Chicken Breast with Wild Mushroom Demi-Glace

Sides

Parmesan Dusted Yukon Gold Potatoes
Broccoli, Cauliflower and Carrot Medley
Rolls with Butter

Dessert

Chocolate Fudge Cake

Cincy Stars Buffet

Sunday-Thursday
Friday-Saturday

\$3300.00 Min 30 Guests, \$95.50 per person after.
\$5555.00 Min 50 Guests, \$95.50 per person after.

Hors D' Oeuvres

Domestic Cheese & Pepperoni Trays with Assorted Crackers

Butler Passed: Skyline Chili Phyllo Cups

Traditional Caesar Salad

Romaine Lettuce with Shaved Parmesan, Seasoned Croutons & Creamy Caesar Dressing

Entrée's

Famous Montgomery Inn Pork Loin Baby Back Ribs, Served with Barbeque Sauce
&

Roasted Breast of Chicken with Montgomery Inn BBQ Sauce

Sides

Rosemary Roasted Red Skin Potatoes

Saratoga Chips

Sweet Glazed Baby Carrots

Rolls with Butter

Dessert

Graeter's Black Raspberry Chocolate Chip Ice Cream

Captain's Feast

Sunday-Thursday
Friday-Saturday

\$3450.00 Min 30 Guests, \$95.50 per person after.
\$5850.00 Min 50 Guests, \$95.50 per person after.

Hors D' Oeuvres

Domestic Cheese & Pepperoni Trays with Assorted Crackers

Cranberry & Greens Salad

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

Entrée's

Carved, Slow Roasted Prime Rib with a Hint of Seasoning Served With a Savory Au Jus and Horseradish Sauce
&
Panko Crusted Chicken Breast with Artichokes and Leeks in a Dijon Chardonnay Cream Sauce

Sides

Rosemary Roasted Red Skin Potatoes
Country Style Green Beans with Ham and Sweet Onions
Rolls with Butter

Dessert

Chocolate Fudge Cake

Steamship Feast

Sunday-Thursday
Friday-Saturday

\$3250.00 Min 30 Guests, \$92.50 per person after.
\$5500.00 Min 50 Guests, \$92.50 per person after.

Hors D' Oeuvres

Domestic Cheese & Pepperoni Trays with Assorted Crackers

Cranberry & Greens Salad

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

Entrée's

Carved, Roasted Sirloin Dry Rubbed with Spices, Served with Southwest Poblano Pepper Demi-Glace
&
Sautéed Chicken Breast Lightly Coated with Romano Cheese and Italian Seasoning,
Served with a Roasted Garlic Pomodoro Sauce

Sides

Roasted Garlic Yukon Gold Potatoes
Traditional Vegetable Trio with Green Bean, Yellow Bean & Carrots
Rolls with Butter

Dessert

New York Style Cheesecake

Pork Loin Dinner

Sunday-Thursday
Friday-Saturday

\$3250.00 Min 30 Guests, \$92.50 per person after.
\$5500.00 Min 50 Guests, \$92.50 per person after.

Hors D' Oeuvres

Domestic Cheese & Pepperoni Trays with Assorted Crackers

Cranberry & Greens Salad

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

Entrée's

Searched & Roasted Pork Loin, Served with a Green Peppercorn Demi-Glace
&

Panko Crusted Chicken Breast with Artichokes and Leeks in a Dijon Chardonnay Cream Sauce

Sides

Aged Cheddar Au Gratin Potatoes
Country Style Green Beans with Ham and Sweet Onions
Rolls with Butter

Dessert

Red Velvet with Cream Cheese Frosting

Italian Buffet

Sunday-Thursday
Friday-Saturday

\$3250.00 Min 30 Guests, \$92.50 per person after.
\$5500.00 Min 50 Guests, \$92.50 per person after.

Hors D' Oeuvres

Domestic Cheese & Pepperoni Trays with Assorted Crackers

Traditional Caesar Salad

Romaine Lettuce with Shaved Parmesan, Seasoned Croutons & Creamy Caesar Dressing

Entrée's

Classic Chicken Parmesan with Cavatappi Pasta in a Pomodoro Sauce

Or

Chicken Alfredo on a Bed of Linguini Noodles

&

Classic Baked Ziti (Choice of Italian Sausage or Vegetarian)

Sides

Parmesan Dusted Yukon Gold Potatoes

Medley of Chopped Asparagus, Green Beans & Red Peppers

Garlic Bread Sticks

Dessert

New York Style Cheesecake

Fiesta Fajita Bar

Sunday-Thursday
Friday-Saturday

\$3250.00 Min 30 Guests, \$92.50 per person after.
\$5500.00 Min 50 Guests, \$92.50 per person after.

Fajitas

Southwestern Style Chicken Sautéed with Peppers & Onions

&

Southwestern Style Beef Sautéed with Peppers & Onions

Served With Warm Flour Tortillas, Shredded Lettuce, Mexican Cheese Blend, Sour Cream & Salsa

Sides

Mexican Style Rice

Tasty Black & Pinto Bean Blend

Elegant Hors D' Oeuvres

Sunday-Thursday **\$3100.00 Min 30 Guests, \$90.50 per person after.**
Friday-Saturday **\$5250.00 Min 50 Guests, \$90.50 per person after.**

Carving Board Station

Select 1 Meat (Served with Palm Rolls, Rosemary Sage Mayo & Brown Mustard)

Apple Cider Roasted Pork Loin
Private Selection Baked Virginia Ham
Oven Roasted Turkey Breast
Slow Roasted Sirloin

OR

Jumbo Shrimp Cocktail With A Bloody Mary Cocktail Sauce (3 Pieces Per Person)

Select 3 Cold Hors D' Oeuvres

Toasted Baguette With Brie & Fig Compote
Colored Phyllo Cups Filled With Creamy Boursin Chicken Salad
Bruschetta With Fresh Basil, Roma Tomatoes & Mozzarella
"Caprese" Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil
Fresh Fruit & Melon Skewer Served With Raspberry Yogurt Dipping Sauce
Parmesan Crisp Filled With Creamy Herb Goat Cheese And Roasted Red Pepper
Strawberry Stuffed With Your Choice Of Chicken Salad Or Blueberry Mascarpone & Honey
Red Pepper Phyllo Cup With Hummus, Cucumber & Arugula Salad
Black Bean Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot
Butternut Squash Puree With Cranberry And Candied Bacon Compote On Baguette

Select 3 Warm Hors D' Oeuvres

Warm Pork Pot Stickers Served With A Sweet Chili Sauce
Warm Petite Chicken Quesadillas Accompanied By Traditional Salsa
Warm Marinated Oriental, Bourbon BBQ, Chipotle Or Swedish Cocktail Meatballs (2 Per Person)
Oven Roasted, Warm, Petite Vegetable Spring Rolls Drizzled With Sweet Hoisin Sauce
Warm Mushroom Cap With Smoked Mozzarella Polenta, Crab Meat Or Italian Sausage
Warm Petite Maryland Crab Cakes With A Spicy Caper Remoulade
Warm Twice Baked Cheddar & Bacon Topped New Potatoes With Sour Cream
Warm Asiago Cheese & Wild Mushroom Wontons With Citrus Avocado Dip
Warm Chicken Wontons With A Spicy Southwestern Sauce

Dessert

Assorted Mini Desserts
OR
New York Style Cheesecake

Substitution Options

To customize your menu, we offer a variety of substitution options to choose from.

Salad Selections

Garden Salad: Fresh Iceberg Lettuce with Shredded Carrots, Cucumbers, Tomatoes & Chef Made Croutons

Traditional Caesar Salad: Romaine Lettuce with Shaved Parmesan, Seasoned Croutons & Creamy Caesar Dressing

Cranberry & Greens Salad (Add \$3.00 Per Person): Mixed Field Greens & Romaine Lettuce with Fire-Roasted Tomatoes, Golden Raisins, Dried Cranberries & Sunflower Seeds with a Raspberry Vinaigrette Dressing

Mandarin Salad (Add \$3.00 Per Person): Baby Field Greens & Romaine Lettuce with Mandarin Oranges, Crumbled Feta & Caramelized Red Onions with a Citrus Vinaigrette Dressing

Leafy Tomato Salad (Add \$3.00 Per Person): Leafy Bibb Lettuce & Romaine Lettuce with Asparagus Tips, Craisins & Grape Tomatoes With Balsamic Vinaigrette Dressing

Entrée Selections

Grilled/Pan Seared Chicken Breast with Wild Mushroom Demi-Glace

Grilled/Pan Seared Chicken with a Light Citrus Buerre Blanc Sauce

Sautéed Chicken Breast Lightly Coated with Romano Cheese and Italian Seasoning
Served with a Roasted Garlic Pomodoro Sauce

Grilled Chicken Breast with a Smoked Mozzarella Cheese and Flame Roasted Tomato Cream Sauce

Island Inspired Grilled Chicken Breast with Pineapple and Mango Salsa

Panko Crusted Chicken Breast with Artichokes and Leeks in a Dijon Chardonnay Cream Sauce

Pretzel Crusted Chicken Breast served with a Dijon Fromage Cream Sauce

Grilled Chicken Breast with Bok Choy and Wild Mushrooms in a Ginger Hoisin Plum Sauce

Add \$4.00 Per Person: Sautéed Atlantic Salmon served with a Sweet Thai Chili Chutney

Add \$4.00 Per Person: Grilled Atlantic Salmon served with a White & Black Sesame Seed Crust
and Teriyaki Glaze

Add \$4.00 Per Person: Grilled Atlantic Salmon served with a Herb White Wine Cream Sauce

Vegetable Selections

Broccoli with Lemon and Black Pepper
Country Style Green Beans with Ham and Sweet Onions
Sweet 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
Buttered Sweet Corn
Broccoli, Cauliflower and Carrot Medley

Starch Selections

Rice Pilaf
Lemon and Basil Orzo Pasta
Parmesan Dusted Yukon Gold Potatoes
Roasted Garlic Yukon Gold Potatoes
Rosemary Roasted Red Skin Potatoes
Aged Cheddar Au Gratin Potatoes
Traditional Mashed Potatoes

Dessert Selections

Chocolate Fudge Cake
Red Velvet with Cream Cheese Frosting
Traditional Carrot Cake with Cream Cheese Frosting
New York Style Cheesecake
Assorted Mini Dessert Bites: **Add \$4.00 Per Item**

A La Carte Appetizers

You can also add appetizers to your menu à la carte.

Appetizer Selections (Prices are Per Person)

Domestic Cheese & Pepperoni Trays with Assorted Crackers: \$3.00

Seasonal Fresh Fruit Tray: \$3.00

Traditional Spanakopita: \$3.00

Colored Phyllo Cups Filled With Creamy Boursin Chicken Salad: \$3.50

Bruschetta with Fresh Basil, Roma Tomatoes & Mozzarella: \$3.00

Caprese Skewer with Mozzarella Balls, Grape Tomatoes and Fresh Basil: \$3.00

Parmesan Crisp Filled With Creamy Herb Goat Cheese and Roasted Red Pepper: \$3.50

Smoked Salmon Mousse on Cucumber Round with Lemon & Dill Sauce: \$4.50

“Surf & Turf” With Marinated Flank Steak, Aioli & Crab Salad on Grilled Baguette: \$4.50

Strawberry Stuffed With Your Choice of Chicken Salad or Blueberry Mascarpone & Honey: \$3.00

Black Bean Phyllo Cup with Curried Pulled Pork or Chicken and Dried Apricot: \$3.50

Warm Pork Pot Stickers Served With a Sweet Chili Sauce: \$3.00

Warm Petite Chicken Quesadillas Accompanied By Traditional Salsa: \$3.00

Warm Marinated Oriental, Bourbon BBQ, Chipotle or Swedish Cocktail Meatballs (2 per Person): \$3.00

Warm Petite Vegetable Spring Rolls Drizzled With Sweet Hoisin Sauce: \$3.00

Warm Mushroom Cap with Smoked Mozzarella Polenta, Crab Meat or Italian Sausage: \$3.00

Warm Petite Maryland Crab Cakes with a Spicy Caper Remoulade: \$3.00

Warm Twice Baked Cheddar & Bacon Topped New Potatoes with Sour Cream: \$3.00

Warm Asiago Cheese & Wild Mushroom Wontons with Citrus Avocado Dip: \$3.00

Warm Chicken Wontons with a Spicy Southwestern Sauce: \$3.00

Chicken Wings (Buffalo, Chipotle or Teriyaki Style): \$3.00 (minimum of 25 guests)

Jumbo Shrimp Cocktail: \$4.50

Shrimp Cocktail: \$3.50

Cruise Enhancements

Queen City Riverboats offers a variety of options to enhance and customize your cruise. Below are some of our most common options, though we can work with you to make any other ideas come to life.

Photo Station

Photo Backdrop with Photographer and Prints: Call for Pricing

Photo Backdrop without Photographer: \$75.00

Entertainment

Queen City Supplied DJ: \$400.00 and up.

Bring Your Own DJ Fee: \$100.00

Queen City Supplied Live Entertainment: Call for Pricing

Bring Your Own Live Entertainment Fee: \$100.00

Monte Carlo Night: Call for Pricing

Flowers & Decorations

Whether you decide to work with us or your own decorator, our cruise coordinator can work with you to make your event as festive or elegant as you desire. We and our partners offer everything from custom-colored napkins and chair covers to elaborate custom centerpieces and displays. Contact one of our Cruise Coordinators for more information.

Additional Time & Boarding Locations

Extra Hour Cruise Time: \$1000.00

Different Boarding Locations: Call for Pricing

Adjusted Furniture Setup

If you would like us to remove or rearrange furniture for a custom layout, we would be glad to do so. Pricing for this service is on a case-by-case basis, based on the amount of labor involved.