



# Queen City Riverboats

Destiny Yacht Charters

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## 2019 Riverboat Private Entertaining Packages

Whether you want to celebrate a birthday or anniversary, hold a family reunion, or just throw a party, a cruise with Queen City Riverboats is the perfect venue to make the occasion one to remember. Let our experienced crew take care of the details as you and your guests enjoy the scenic views, scrumptious buffet, and spacious decks offered aboard the Spirit of Cincinnati or Queen City Clipper. Our cruise coordinator can assist you with every detail from decorations to entertainment. Contact us today to start planning your next event!

### Spirit of Cincinnati



Heated and Air Conditioned First Deck

Covered, Open-Air Second Deck  
with 360\* views of Downtown Cincinnati!

Indoor Dining Capacity: 132  
Total Dining Capacity: 180  
Total Passenger Capacity: 282

### Queen City Clipper



Heated and Air Conditioned First Deck

Covered, Open Air Second Deck  
with 360\* views of Downtown Cincinnati!

Indoor Dining Capacity: 84  
Total Dining Capacity: 140  
Total Passenger Capacity: 200

# Menu Packages

Our Private Entertaining menu packages include the menu and a three hour cruise from Queen City's Landing in Dayton, Kentucky with standard seating and a cash bar. Boarding begins 30 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.

**Price per person is based on 100 guests minimum for the Spirit of Cincinnati or 60 guests minimum for the Queen City Clipper. Call for pricing for smaller groups.**

## Captain's Feast

**Lunch (Before 4 PM)                      \$46.95 pp\*\***  
**Dinner (After 4 PM)                      \$53.95 pp\*\***

### Garden Salad

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

(Destiny Only)

### 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  
(Upgrade to Beef Tenderloin for \$15.00 Per person)

&

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**

**Lunch (Before 4 PM)                      \$41.95 pp\*\***  
**Dinner (After 4 PM)                      \$48.95 pp\*\***

### **Garden Salad**

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

### **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**

**Lunch (Before 4 PM)                      \$38.95 pp\*\***  
**Dinner (After 4 PM)                      \$45.95 pp\*\***

### **Garden Salad**

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

### **Entrée's**

Seared & 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

## **Cincy Stars Buffet**

**Lunch (Before 4 PM)                      \$55.95 pp\*\***  
**Dinner (After 4 PM)                      \$58.95 pp\*\***

### **Hors D' Oeuvres**

**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

## **Italian Buffet**

<b>Lunch (Before 4 PM)</b>	<b>\$35.95 pp**</b>
<b>Dinner (After 4 PM)</b>	<b>\$42.95 pp**</b>

### **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

## **Southern Buffet**

<b>Lunch (Before 4 PM)</b>	<b>\$38.95 pp**</b>
<b>Dinner (After 4 PM)</b>	<b>\$45.95 pp**</b>

### **Garden Salad**

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

### **Entrée's**

Classic Mixed Piece Fried Chicken  
&  
Savory Beef Tips In a Burgundy Beef Stock on a Bed of Rice

### **Sides**

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

### **Dessert**

New York Style Cheesecake

## **Kentucky Buffet**

**Lunch (Before 4 PM)**                      **\$38.95 pp\*\***  
**Dinner (After 4 PM)**                      **\$45.95 pp\*\***

### **Garden Salad**

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

### **Entrée's (Choose 2)**

Herb Crusted Roast Beef Served With a Classic Red Wine Demi

Slow Roasted Rosemary Turkey Breast Served With a Savory Poultry Sauce

Kentucky Ham Served with Pineapple Ginger Glaze

### **Sides**

Traditional Mashed Potatoes

Buttered Sweet Corn

Rolls with Butter

### **Dessert**

New York Style Cheesecake

## **Fiesta Fajita Bar**

**Lunch (Before 4 PM)**                      **\$38.95 pp\*\***  
**Dinner (After 4 PM)**                      **\$45.95 pp\*\***

### **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

## **Casual Fare Buffets**

<b>Lunch (Before 4 PM)</b>	<b>\$32.95 pp**</b>
<b>Dinner (After 4 PM)</b>	<b>\$39.95 pp**</b>

Our Casual Fare Buffets come with your choice of 3 Accompaniments and 1 Dessert

### **All American Picnic Buffet**

Hamburgers  
Hotdogs  
Brats

Served with Bakery Buns, Sliced American and Swiss Cheese, Lettuce, Onion, Tomato and Condiments

### **Hickory Smoked BBQ Buffet**

Your Choice of Pulled Pork or Roasted Pulled Chicken, Simmered in a Sweet & Tangy BBQ Sauce  
Served with Fresh Buns

### **Mates Sandwich Buffet**

Deli Trays with Smoked Turkey Breast, Virginia Baked Ham, American Cheese, Cheddar Cheese, Alpine Swiss Cheese, Leaf Lettuce, Sliced Tomatoes, Mayo & Mustard

Served with Sliced White, Wheat & Marble Rye Sandwich Breads

### **Mates Wrap Buffet**

Assorted Smoked Turkey Breast & Virginia Baked Ham Wraps

Stuffed with American, Cheddar or Swiss Cheese; Leaf Lettuce; Sliced Tomato; Mayo & Mustard

### **Accompaniments (Choose 3)**

Cole Slaw  
Red-Skin Potato Salad  
Chef's Gourmet Pasta Salad  
Seasonal Fruit Salad  
Creamy Mac & Cheese  
Maple Flavored Baked Beans

### **Desserts (Choose 1)**

Chocolate Fudge Cake  
Red Velvet with Cream Cheese Frosting  
Traditional Carrot Cake with Cream Cheese Frosting  
New York Style Cheesecake

## **Elegant Hors D' Oeuvres**

<b>Lunch (Before 4 PM)</b>	<b>\$41.95 pp**</b>
<b>Dinner (After 4 PM)</b>	<b>\$48.95 pp**</b>

### **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



## **Casual Appetizers**

<b>Lunch (Before 4 PM)</b>	<b>\$31.95 pp**</b>
<b>Dinner (After 4 PM)</b>	<b>\$38.95 pp**</b>

### **Cold Appetizers**

Domestic Cheese & Pepperoni Trays with Assorted Crackers  
Caprese Skewer with Mozzarella, Grape Tomatoes and Fresh Basil

### **Warm Appetizers**

Warm Petit Chicken Quesadillas with Traditional Salsa  
Warm Marinated Meatballs: Oriental, BBQ, Chipotle or Swedish (2 per person)

### **Select 2 Dippables**

Mexican Layer Dip with Tortilla Chips  
Roasted Red Pepper Hummus with Pita Chips  
Creamy Spinach Dip with Hawaiian Bread  
Black bean and Corn Salsa with Tortilla Chips

### **Add Palm Roll Sandwiches**

**\$3.50 Per Person**

Shaved Ham and Swiss Cheese  
Shaved Turkey and Havarti Cheese  
Roast Beef and Cheddar Cheese

## **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

# Non-Food Cruise Rates

For those looking for cruises without food, or those looking to bring in an outside caterer, the following basic charter pricing applies. All cruises include ½ Hour Boarding Time, 3 Hour Cruise and a Cash Bar.

Princess	Queen City Clipper	Spirit of Cincinnati
\$1,200.00 up to 60 Guests \$18.00 per person over 60.	\$1,600.00 up to 80 Guests \$18.00 per person over 80.	\$2,400.00 up to 100 Guests \$18.00 per person over 100.
Max Capacity 165 Passengers	Max Capacity 200 Passengers	Max Capacity 300 Passengers

**Outside Catering Fee: \$10.00 Per Person**

# Bar Packages Rates

*Bar packages are available only with the purchase of a full menu. Bar packages are not available for college cruises due to the liability of potential underage drinking.*

*Queen City Riverboats is licensed to serve alcohol by the State of Kentucky Alcohol and Beverage Control and enforces state regulations. Passengers must be 21 to consume alcoholic beverages. ALCOHOL IS NOT PERMITTED TO BE BROUGHT ABOARD. Please inform your guests that violation of this policy could result in the cancellation of your cruise without refund. Queen City Riverboats reserves the right to refuse alcoholic beverage service to any patron, who in the judgment of our staff is approaching the point of intoxication.*

## Bar Packages

<b>Open Soft Drinks:</b> Coke, Sprite and Diet Coke	<b>\$5.00 per person</b>
<b>Open Beer*, Wine and Soft Drinks:</b> Coke, Sprite, Diet Coke, Bud, Bud Light, Miller light, Michelob ultra, Coors light, Chardonnay, White Zin, Merlot and Moscato wines. *Craft Beer by special order	<b>\$19.00 per person</b>
<b>Full Open Bar:</b> Coke, Sprite, Diet Coke, Bud, Bud Light, Miller light, Michelob ultra, Coors light, Chardonnay, White Zin, Merlot, Moscato wines, Top Shelf Liquors and Specialty Liquors	<b>\$30.00 per person</b>

## Beverage Price List

*If bar package is not purchased*

<b>Soft Drinks</b> Coke, Sprite and Diet Coke, Orange, Cranberry, Pineapple and Grapefruit	<b>\$3.00</b>
<b>Bottled Water</b>	<b>\$2.00</b>
<b>Beer</b> Bud, Bud Light, Coors Light, and Miller Light	<b>\$5.00/can</b>
<b>Wine</b> Chardonnay, White Zinfandel, Moscato or Merlot	<b>\$6.00/glass</b>
<b>Liquor</b> Absolut, Amaretto, Bacardi Silver, Capt. Morgan, Cherry Vodka, Dewar's, Jack Daniels, Jim Beam, Jose Cuervo, Makers Mark, Seagrams 7, Tanqueray, Melon, Raspberry, Blue Curacao and more.	<b>\$7.00 and up</b>

# **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: Call for Pricing

Photo Backdrop without Photographer: \$75.00

## **Entertainment**

Queen City Supplied DJ: \$400.00

Bring Your Own DJ Fee: \$50.00

Queen City Supplied Live Entertainment: Call for Pricing

Bring Your Own Live Entertainment Fee: \$100.00

Monte Carlo Night: \$1000.00 and up, 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 on Queen City Clipper: \$500.00

Extra Hour on Spirit of Cincinnati: \$750.00

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.