



Queen City Riverboats

Destiny Yacht Charters

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2020 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.

Plated/ Sit Down Service- \$10.00 Per Guest

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

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

Lunch (Before 4 PM) \$35.95 pp**
Dinner (After 4 PM) \$42.95 pp**

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

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

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

Lunch (Before 4 PM)	\$32.95 pp**
Dinner (After 4 PM)	\$39.95 pp**

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

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

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

1-Per Person - Unless otherwise specified

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

1-Per Person - Unless otherwise specified

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

Lunch (Before 4 PM)	\$31.95 pp**
Dinner (After 4 PM)	\$38.95 pp**

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

Open Soft Drinks: Coke, Sprite and Diet Coke	\$5.00 per person
Open Beer*, Wine and Soft Drinks: 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	\$18.00 per person
Full Open Bar: 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	\$28.00 per person

Beverage Price List

If bar package is not purchased

Soft Drinks Coke, Sprite and Diet Coke, Orange, Cranberry, Pineapple and Grapefruit	\$3.00
Bottled Water	\$2.00
Beer Bud, Bud Light, Michelob Ultra, and Miller Light	\$4.50/can
Bottled Beer Corona,	\$5.50/bottle
Wine Chardonnay, White Zinfandel, Moscato or Merlot	\$6.00/glass
Liquor 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.	\$7.00 and up

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.