



# Queen City Riverboats

Destiny Yacht Charters

303 Dodd Drive  
P.O. Box 74131  
Dayton, KY 41074

QueenCityRiverboats.com  
sales@QueenCityRiverboats.com

(859) 292-8687

## 2020 Destiny Private Entertaining Cruises

Let us help you to create the party of your dreams! Whether you want to celebrate a birthday or anniversary, hold a family reunion, or just throw a party, the Destiny 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 largest yacht in the city. Our cruise coordinator can assist you with every detail from decorations to entertainment.

Contact us today to start planning your next event!

*The Destiny*



Heated & Air Conditioned Indoor Decks  
360\* Views of Downtown Cincinnati!  
Total Dining Capacity: 100  
Total Passenger Capacity: 149

# Private Entertaining 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. **Private Entertaining Packages on board the Destiny include of Full Open Bar Package.** 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**

Cheesecake

## **Upgrade- \$4.00 PP**

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**  
**Friday-Saturday**

**\$3100.00 Min 30 Guests, \$90.50 per person after.**  
**\$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**  
Graeter's- Black Raspberry Chocolate Chip: **Add \$4.00 Per Person**

## **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 of 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.