



QUEEN CITY
RIVER BOATS & YACHTS

859-292-8687
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Destiny Private Lunch 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 Lunch Menu Packages

Lunch Cruises end by 4:00pm

All dinner cruises are subject to an 18% Food Service Fee.

This is not a gratuity. This fee is for disposables and clean up.

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.

Steamship Feast

Sunday-Thursday
Friday-Saturday

\$3250.00 Min 30 Guests, \$75.00 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, \$75.00 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

\$3250.00 Min 30 Guests, \$75.00 per person after.

Friday-Saturday

\$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

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 \$4.00 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 \$4.00 Per Person): Baby Field Greens & Romaine Lettuce with Mandarin Oranges, Crumbled Feta & Caramelized Red Onions with a Citrus Vinaigrette Dressing

Leafy Tomato Salad (Add \$4.00 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 Beurre 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

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 an 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 \$6.00 Per Person**

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: \$500.00 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: \$1500.00with Cash Bar

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.