



QUEEN CITY
RIVER BOATS & YACHTS

859-292-8687
sales@queencityriverboats.com

Tour Group 2024 Packages

A Meal & Attraction In One...

For tour operators looking for the perfect lunch or dinner option, look no further than Queen City Riverboats. We make the meal part of the attraction, giving you an extra selling point for your customers. We offer a variety of menu and entertainment options to create the perfect experience for your group.

Contact our cruise coordinators 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: 250

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

Tour Group Packages

Our tour group menu packages include the menu and a two-hour cruise from Queen City's Landing in Dayton, Kentucky with standard seating and open soft drinks. Complementary passage is included for one bus driver and one tour director. 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 as served "Picnic Style". All menus are served buffet style and include food and bar staff. Substitutions can be made on all menus.

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

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

\$8.00- ADD - Beer and Wine to package

Live Entertainment-Call for Pricing

Price per person is based on a minimum of 40 guests. Call for pricing for smaller groups.

Pork Loin Dinner

\$59.00 Per Guest

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

Southern Buffet

\$59.00 Per Guest

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

\$59.00 Per Guest

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

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 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

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