

# PRIVATE EVENT INFORMATION



Thank you for considering Captain's Quarters for your private event. Whether cruising the Ohio River on our private yacht, dining in our Veranda Room or enjoying the breathtaking sunsets from the River Deck, you and your guests will have a unique riverside experience that can only be found at Captain's Quarters.

To book a private event, please email us [sales@cqriverside.com](mailto:sales@cqriverside.com) or call 502-228-1651. Food and beverage minimums will apply to your event. A non-refundable deposit is required to book your event.

## CO PRINCESS YACHT

Treat your guests to a private cruise to downtown Louisville or upriver on Louisville's most luxurious and intimate dinner yacht. Yacht charter rates are for exclusive use of the yacht.

### 3 Hour Private Charter Rate

#### Pricing Valid For Events Booked In 2026

\$2100 Monday thru Thursday

\$2700 Friday, Saturday & Sunday

\* \$750 Per Additional Hour or \$350 Dockside

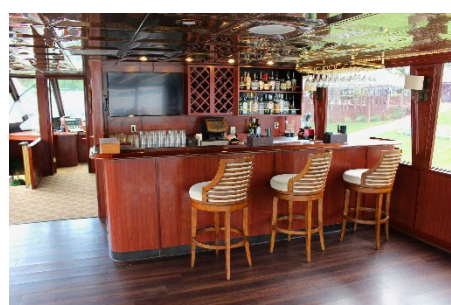
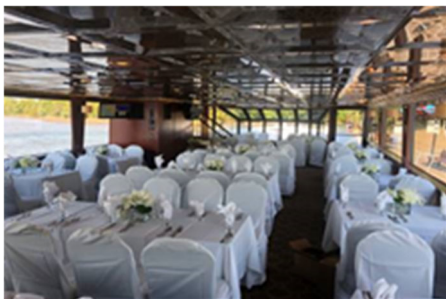
\* Must Return To Port By 10PM Weekdays / 11PM Weekends

\* \$100 Fee For Use Of Brides Room



Maximum Capacities = 100 For Cocktails & Hors D'oeuvres or up to 84 For Seated/Buffer Style

Charter rates include the exclusive use of the yacht, table linens, china & glassware, sound system, satellite TV, certified Captain and Crew. Rates do not include minimums for food or beverages, gratuity, or service charges. Seating accommodation varies depending on style of event. Charter duration includes time required for boarding(30 minutes), cruise duration(2 hours) and de-boarding (30 minutes).



# PRIVATE EVENT INFORMATION



## THE VERANDA

The glass enclosed Veranda is our largest private indoor event space with breathtaking views of Harrods Creek and the Ohio River.

### Private Rental Rate

\$300 Daytime (Concluding By 4pm)

\$600 Evenings (Starting 4pm Or Later)



### Room Capacity by Event Type

	Capacity	w/River View Terrace
Buffet Style Dinner – Round Tables	60	100
Seated / Served Dinner	60	100
Cocktail / Reception	80	120



## THE RIVER VIEW TERRACE

A **semiprivate** area that is located behind our large stone fireplace in our Lodge dining room with great views of the River. A semiprivate bar and entrance give this spot an inviting and cozy atmosphere. Due to this area being semiprivate only it is not appropriate for presentations or amplified speeches.

### Private Rental Rate

\$100 Daytime (Concluding By 4pm)

\$200 Evenings (Starting 4pm Or Later)

### Room Capacity by Event Type

	Capacity
Buffet Style Dinner	36
Seated / Served Dinner	40
Cocktail / Reception	75



# PRIVATE EVENT INFORMATION



## THE STONE ROOM

**\$75 Daytime (Concluding By 4pm)**  
**\$150 Evenings (Starting 4pm Or Later)**

This room was the original Harrods Tavern constructed in 1805!. The room has the original working fireplace and 16" thick limestone walls. This space works well for very intimate events or private meetings.

### Room Capacity by Event Type

by Event Type	Capacity
Buffet Style Dinner – Round Tables	24
Seated / Served Dinner	32
Cocktail / Reception	35



## THE RIVER DECK

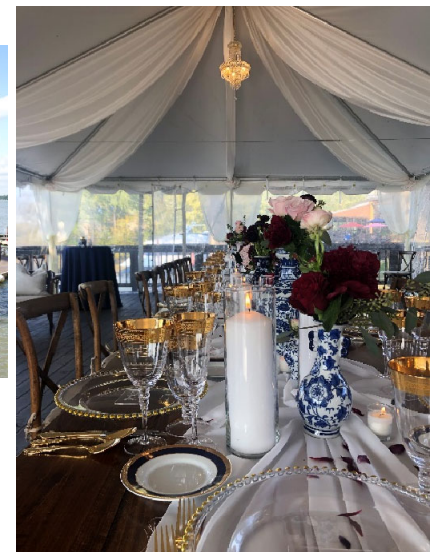
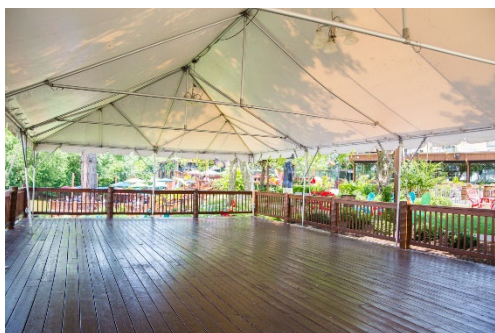
Our beautiful open-air tented deck overlooking the Ohio River. Flexible space to accommodate guests for a formal or informal event. Sides and heat available during cooler weather.

### Private Rental Rate

**\$300 Daytime (Concluding By 4pm)**  
**\$700 Evenings (Starting After 4pm)**

### Room Capacity by Event Type

by Event Type	Capacity
Buffet Style Dinner – Round Tables	80
Seated / Served Dinner	80
Cocktail / Reception	100



# HORS D'OEUVRE RECEPTION MENU PACKAGES



Minimum of 20 guests required.

## THE MARINA \$22

Garden-Fresh Vegetable Display  
Cheese and Cracker Board  
Assorted Deli Meat Cocktail Rolls (2)  
Bourbon BBQ Meatballs (3)  
Captain's Quarters Spinach Queso with Tortilla Chips  
Jerk Chicken Wings (3)

## THE WHARF \$26

Hummus Display, Pita Wedges, Tomato, Cucumber, Roasted Peppers and Olives  
Fresh Vegetable Display with Ranch Dip  
Deviled Eggs with Crispy Pork Belly and Chives (1.5)  
Teriyaki Salmon Bites (1.5)  
Green Chili Wontons with Guacamole (2)  
Sausage-Stuffed Mushrooms (2)  
Sweet Chili Chicken Satay (2)  
White Chocolate Dipped Strawberries (1) and Dark Chocolate Dipped Pineapple (1)

## THE CAPTAIN \$32

Caprese Skewers (2)  
Jumbo Shrimp Cocktail (3)  
Domestic Cheese Board  
Assorted Deli Meat Cocktail Sandwiches (2)  
Green Chili Wontons with Guacamole (2)  
Jerk Chicken Wings (2)  
Bourbon BBQ Meatballs (3)  
Petite Brownies and Lemon Bars

## THE ADMIRAL \$39

Fresh Vegetables with Ranch Dip  
Hummus with Grilled Pita Wedges, Tomato, Cucumber, Roasted Red Pepper and Olives  
Fresh Fruit Kebobs with Strawberry Cream  
Jumbo Shrimp Cocktail (3)  
Teriyaki Salmon Bites (2)  
Sliced Beef Shoulder Tenderloin Display with Cocktail Rolls, Steak and Horseradish sauces (2)  
Buffalo Chicken Empanadas, Ranch (2)  
Green Chili Wontons (2)  
Chocolate Dipped Strawberries, Lemon Bars & Derby Pie Squares with Mint Cream

## Cold Hors D'oeuvres Options

Deli Meat Cocktail Rolls  
Deviled Eggs  
Seasonal Fresh Fruit Display  
  
Fruit Kebob with Strawberry Cream  
Smoked Salmon Lox Board  
Domestic Cheese Board  
Jumbo Shrimp Cocktail  
Tortilla Chips & Salsa Rojo & Verde  
Caprese Skewers  
Fresh Vegetables & Dip  
Petite Sweets Display  
Hummus & Pita Wedges  
Smoked Side of Salmon w/ Dill Sauce  
Beef Shoulder Tenderloin with Cocktail Rolls (2) Steak & Horseradish Sauces

## Warm Hors D'oeuvres Options

Green Chili Wontons, Avocado Crema  
Spinach And Feta Phyllo Triangle  
Assorted Mini Quiche  
Mini Crab Cakes, Remoulade  
Chicken Tenders. BBQ and Honey Dijon  
Sausage Stuffed Mushrooms  
Cheeseburger Sliders  
Smoked Pulled Pork Sliders  
Bourbon BBQ Meatballs  
Sweet Chili Chicken Satay  
Spinach Queso & Tortilla Chips  
Hot Brown Crostini  
Buffalo Chicken Empanadas, Ranch  
Mushroom, Onion and Mozzarella  
Empanadas with Chimichurri Dip  
Chicken Wings (Jerk/Buffalo)  
Teriyaki Salmon Bites

# LUNCH BUFFET PACKAGE SUGGESTIONS



*The following menus are available only for functions ending before 4:00 PM. A minimum of 20 guests is required for a buffet menu.*

## WORKING WATERSIDE BUFFET \$23.75

Classic Caesar Salad  
Broccoli Cheddar Soup  
Assorted Half Panini Sandwiches  
-Brisket, Caramelized Onion and Provolone / Turkey and Pepper Jack with Strawberry Jam  
Kettle Chips  
Chocolate Chip Cookies and Brownies  
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water

## TASTE OF BOURBON CITY BUFFET \$27.75

Spinach Salad with Blueberries, Feta, Candied Pecans  
Sweet Pickled Beets, Lemon Basil Vinaigrette  
Fried Green Tomatoes with Goats Cheese and Sweet Red Pepper Jam  
Kentucky Hot Brown Casserole  
Steamed Broccoli  
Kerns Warm Derby Pie with Whipped Cream  
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water

## LADIES SUNSHINE BUFFET \$24.00

Mediterranean Orzo Pasta Salad  
Deviled Eggs with Crispy Pork Belly and Chives  
Watermelon Basket with Grand Marnier Marinated Fresh Fruits and Berries  
Warm Glazed Ham and Provolone Sesame Buns (1.25pp)  
Mini Chicken Salad Croissants (1.25pp)  
Lemon Bars, Petite Derby Pie with Mint Cream, White Chocolate Dipped Strawberries  
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water

## ANY DAY BRUNCH BUFFET \$27

Belgian Sugar Pearl Waffles, Strawberry Compote, Powdered Sugar, Warm Maple Syrup & Butter  
Fluffy Scrambled Eggs  
Southern Fried Chicken Tenderloins  
Cheesy Hash Brown Potato Casserole  
Bacon Wrapped Asparagus Bundles  
Watermelon and Orange Wedges  
Chocolate Chip Cannoli's  
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water

## SERVED LUNCHEON SUGGESTIONS

### Cobb Salad Wrap \$20

Mixed lettuce tossed in red wine vinaigrette, grilled chicken, bacon, eggs, tomatoes, avocado, shredded jack cheese in a flour tortilla. Fresh fruit cup.

Chocolate Dipped Strawberries and Chocolate Drizzled Cream Puffs

Coffee, Iced Tea Lemonade, Soft Drinks, and Iced Water

### Spinach Salad with Chicken \$20

Fresh spinach with blueberries, feta, candied pecans, sweet pickled beets, lemon basil vinaigrette and a grilled sliced chicken breast. Served with mini cornbread muffins.

Petite Bourbon Pies with Mint Cream and Petite Lemon Squares

Coffee, Iced Tea Lemonade, Soft Drinks, and Iced Water

### Greek Salmon Salad \$23

Greek salad stack with feta, tomato, cucumber, shaved red onion, olive tapenade and lemon oregano vinaigrette. Grilled chilled salmon filet with garlic cucumber yogurt, Mediterranean orzo salad and warm grilled pita wedges.

Baklava Pastry

Coffee, Iced Tea Lemonade, Soft Drinks, and Iced Water

### Chicken Caesar Salad \$20

Fresh Romaine tossed in our house creamy Caesar dressing topped with Parmesan, croutons and grilled chicken breast.

Chocolate Chip Cannoli

Coffee, Iced Tea Lemonade, Soft Drinks, and Iced Water

# DINNER BUFFET PACKAGE SUGGESTIONS



*A minimum of 20 guests is required for a buffet menu.*

## **BOATERS CHOICE \$31.50**

Marina House Salad, Blackened Chicken and Penne Pasta Primavera, Sweet Chili Shrimp Kebob with Pineapple & Red Pepper, Oregano Roasted Potatoes, Fresh Seasonal Vegetables Medley  
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water  
Warm Bread Pudding with Bourbon Sauce

## **THE RIVERSIDE BUFFET \$28.50**

Marina House Salad, Southern Fried Chicken, Smoked Brisket with a Bourbon BBQ Glaze, Country Style Green Beans, Garlic Smashed New Potatoes  
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water  
Carrot Cake

## **THE CO CLASSIC \$45**

Country Greek Salad, Mediterranean Orzo Salad, Seared Tuna Tataki, Wasabi, Wakame, Soy, Pickled Ginger, Sliced Beef Bistro Steak with a Rosemary Red Wine Reduction, Jerk Chicken Breast with Tropical Salsa, Grilled Asparagus, Oregano Roasted Potatoes  
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water  
Key Lime Pie

## **DOCKSIDE \$35.25**

Classic Caesar Salad, Lemon Chicken Picatta, Sliced Bistro Steak with a Creamy Brandy Peppercorn Sauce  
Sauteed Fresh Green Beans with Red Pepper, Roasted Red Potatoes  
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water  
Flourless Chocolate Decadence Torte with Whipped Cream

## **THE KENTUCKIAN \$38.25**

Spinach Salad with Feta, Blueberries, Sweet Pickled Beets and Candied Pecans with a Sweet Lemon Basil Vinaigrette, Kentucky Hot Brown Casserole, Smoked Beef Brisket with Bourbon BBQ Sauce, White Cheddar Shrimp and Grits, Blanched Asparagus with Garlic and Lemon Zest  
Dinner Breads, Iced Tea, Coffee, Soft Drinks, Iced Water  
Derby Pie with Mint Whipped Cream

## **VEGETARIAN \$26.00**

Classic Caesar Salad, Fried Eggplant Steaks with Fresh Mozzarella and Tomato Sauce, Penne Pasta Alfredo with Spinach and Red Peppers, Sauteed Squash and Zucchini, Oregano Roasted Potatoes  
Garlic Bread Sticks, Iced Tea, Coffee, Soft Drinks, Iced Water  
Chocolate Chip Cannolis

## **THE PICNIC \$27.50**

Fresh Fruit Salad, Mediterranean Orzo Salad, Red Bliss Potato Salad, Caprese Platter, 2pc Southern Fried Chicken, Pulled House Smoked Pork BBQ with Pickle Chips, Red Onion and Rolls  
Iced Tea, Lemonade, Coffee, Soft Drinks, Iced Water  
Chocolate Brownies and Vanilla Ice Cream

# BUFFET BUILDER OPTIONS

## BUFFET SALAD OPTIONS

Marina House Salad  
Classic Caesar Salad  
Spinach Salad w/Feta, Blueberries, Sweet Pickled Beets & Candied Pecans  
Caprese Platter  
Greek Salad  
Mediterranean Orzo Salad  
Potato Salad  
Cole Slaw  
Seasonal Fruit Salad

## DINNER BUFFET ENTREE OPTIONS

Southern Fried Chicken  
Lemon Butter Baked Cod  
Sliced Beef Brisket with Bourbon Sauce  
White Cheddar Shrimp & Grits  
Wasabi Encrusted Tuna Tataki  
House Smoked Shredded BBQ Pork  
Grilled Salmon with Sweet Chili Glaze  
Cajun Chicken & Penne Pasta  
Hot Brown Casserole  
Jerk Chicken Breast with Tropical Salsa  
Sweet Chili Shrimp Kebob with Pineapple & Red Pepper  
Impossible Beef Kafta Kebobs (Vegan) with Tatziki on the side (Vegetarian)  
Eggplant Parmesan (Vegetarian)  
Fettuccine Mushroom Marsala (Vegetarian)  
Impossible Beef Bolognese (Vegan)  
Penne Pasta Alfredo (Vegetarian)

## BUFFET SIDE OPTIONS

Blanched Asparagus, Garlic Lemon Zest  
Sauteed Zucchini, Squash and Red Pepper  
White Cheddar Grits  
Oregano Roasted Potatoes  
Garlic Smashed Potatoes  
Fresh Green Beans with Red Pepper  
Country Style Green Beans  
Roasted Brussels Sprouts  
Cajun Corn Maque Choux  
Honey Glazed Carrots

## DESSERT OPTIONS

New York Style Cheesecake w/Blueberries  
Bourbon Bread Pudding/Vanilla Anglaise  
Flourless Chocolate Torte (Gluten Free)  
Chocolate Decadence Cake  
Key Lime Pie  
Derby Pie ®  
Cookies and Brownies  
Chocolate Dipped Strawberries, Lemon Bars & Derby Pie Squares  
Chocolate Dipped Pineapple  
Chocolate Chip Cannolis  
Carrot Cake (Gluten Free)  
Vanilla Ice Cream

# SERVED DINNER SELECTIONS



\*Plated functions are only available October through March

*Served dinners include a Marina House Salad or Caesar Salad, fresh baked rolls, Coffee, Iced Tea, and Soft Drinks. Up to TWO different entrée's may be pre-selected for your event, however, those choices must be ordered 3 days in advance of your event.*

*\*\* There is an additional chef fee of \$300 for served dinners aboard the CO Princess. The CO Princess cannot accommodate served dinners of more than 50 guests*

## GRILLED FILET & SALMON 46

4oz Grilled filet mignon with herb butter and 4oz fresh salmon filet topped with sweet chili glaze, served with steamed asparagus and garlic smashed potatoes.

## FONTINA CHICKEN 24

Sauteed chicken breast topped country ham, sauteed spinach and fontina cheese gratinee. Served with roasted new potatoes and asparagus.

## VERLASSO SALMON 30

Seared Verlasso salmon with sweet chili glaze over wild rice topped with roasted pineapple salsa. Served with roasted asparagus.

## KENTUCKY HOT BROWN 23

Fresh roasted turkey and country ham over toast points with a white cheddar mornay, pepper bacon and roasted tomato.

## FIRE BRAISED SMOKED BEEF BRISKET 26

Bourbon glazed house smoked beef brisket sliced and served with garlic smashed potatoes and country style green beans.

## BOURBON GRILLED RIBEYE 43

14oz Grilled ribeye steak with bourbon garlic butter. Smashed red potatoes and asparagus.

## CRAB CAKES 29

Two jumbo crab cakes over cajun corn maque choux and roasted asparagus, remoulade sauce.

## Etouffee Shrimp and Grits 27

Sautéed shrimp over Weisenberger white cheddar grits topped with collard greens and finished with a traditional andouille etouffee.

## IMPOSSIBLE KEBOBS (Vegetarian) 22

Plant based beef kofta kebobs with fluffy basmati rice, cucumber, tomato and mint relish, garlic yogurt.



# BEVERAGE SERVICE OPTIONS

## NON ALCOHOLIC PACKAGES – 3 Hours

Water, Soft Drinks, Iced Tea, Lemonade, Coffee \$4 per guest  
 \* Each additional hour \$1 per guest

## HOSTED BAR PACKAGE

With a “Hosted Bar Package” you will know your total bar cost ahead of time with a fixed per-guest (**over the age of 21**) fee. The following packages are for three hours of bar service including soft drinks for three hours. Package prices exclude shots.

### DOMESTIC PACKAGES

Domestic Beer/House Wine \$19 per guest  
 \* Each additional hour \$6 per guest

Domestic Beer/House Wine/Well Liquor \$22 per guest  
 \* Each additional hour \$7 per guest

### CALL PACKAGE

Import & Domestic Beer, Call Wines, Call Liquor \$28 per guest  
 \* Each additional hour \$8 per guest

### PREMIUM PACKAGE

Craft, Import and Domestic Beer, Premium Wines, Premium Liquor \$37 per guest  
 \* Each additional hour \$9 per guest

## BILLED ON CONSUMPTION

With a “Billed On Consumption” bar, our staff will not charge your guess for their cocktails, but rather, keep a running tally of drinks served for which you will pay at the conclusion of the event. Guests can be limited to House / Premium or Luxury items if you wish, Beer & Wine Only or unlimited “Open Bar” options.

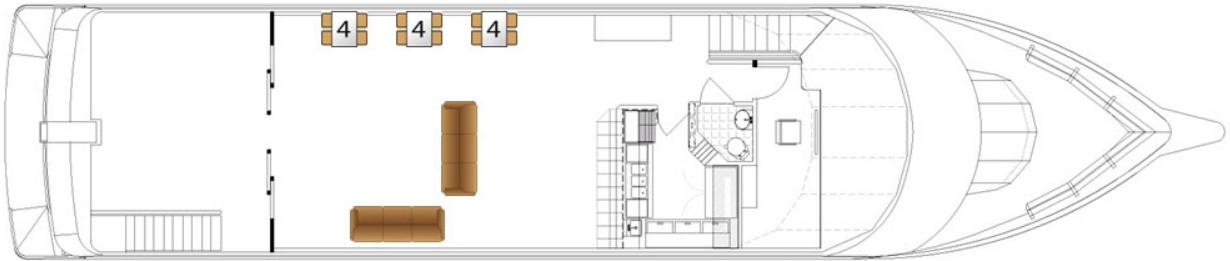
## CASH BAR OPTIONS

*Guests pay at the bar by the drink. Cash & Credit Cards Accepted*

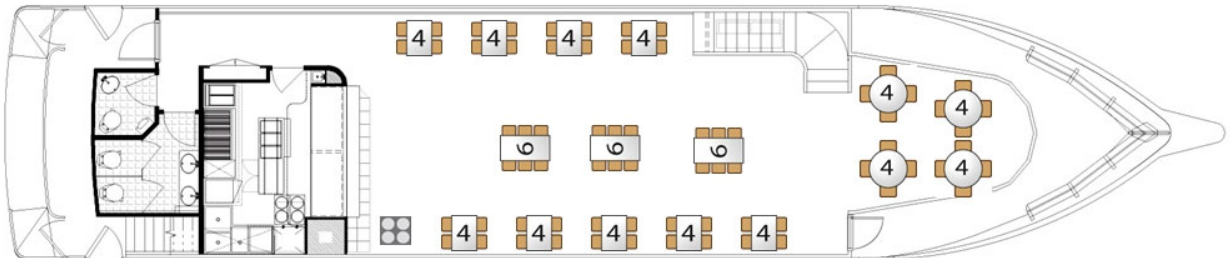
- Domestic Beers \$5 & up
- House Liquor \$7
- House Wine \$7
- Call Liquors \$8 & up
- Call Wines \$8 & up
- Premium & Craft Beers \$6 & up
- Premium Liquor \$8 & up
- Premium Wine \$9 & up
- Soft Drinks \$2



## Sample Princess Floor Plan



Upper Deck Arrangement



Main Deck Arrangement



## General Rules and Guidelines

### **Guest Count**

A final guest count is due 7 days prior to your event. Additional guests may be added up to 2 business days prior to your event. This final guest count is what will be used for calculating total payment due, however, if additional guests do attend, you will be charged for those additional guests.

### **Menu Selections**

To allow for proper product ordering and production, menu changes cannot be made less than 7 days in advance of your event.

### **Payment**

Captain's Quarters does not accept personal checks less than 10 days prior to your event. Full payment of your will be required prior to your event. If no payment is received prior to your event, service may be refused.

### **Cancellations**

In the event Captain's Quarters is unable to host your event due to acts of God which makes us unable to render services, any pre-payment of your event will be fully refunded. If you wish to cancel your event, any fee paid for the rental of the facility will be forfeited. Any payments for products or services not yet rendered or consumed unrelated to the facility, may be refundable depending on the product or service. Special order food or beverage items may not be refundable.

### **CQ Princess**

The Captain of the ship always has the right to cancel or cut short a cruise when safety is a concern. Such an event may include changes in weather or river conditions, a mechanical or technical complication or if the behavior or health of a passenger becomes a concern to the Captain or Crew. Smoking is not permitted on the vessel.

### **Decorations**

Captain's Quarters does not permit the use of confetti, fireworks or similar incendiary devices on premise or on the CQ Princess.