

# Event Packet 2016-2017

RICK'S CAFE  
**BOATYARD**  
  
INDIANAPOLIS

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Events at Rick's Café Boatyard



ricksboatyard

## Our Name

The name Rick's Café Boatyard is one that has evolved from the Rick's Café Americain restaurant that was downtown Indianapolis in Union Station for 10 years. Inspired by the bar/restaurant from the movie "Casablanca", Rick's Café Boatyard has been on beautiful Eagle Creek Reservoir since 1994.

Rick's Café Boatyard is a waterfront restaurant offering its guests beautiful views of the reservoir which includes some of the most spectacular sunsets. Inside and outside dining are set parallel to a huge cocktail deck area, which is perfect on any summer evening and is great to hang out with friends and family. This area can be enjoyed for a casual meal any day or night. Our extensive menu can be enjoyed either in the dining areas or the cocktail deck area. Everyone can find their favorite dish.

A staple of casual elegance on the Westside of Indianapolis, Rick's Café Boatyard offers the best of several worlds with great food, atmosphere, and live entertainment

Rick's Café Boatyard is not only a beautiful restaurant with an inside and outside bar area; but our two event rooms can be rented for weddings, holiday parties, family gatherings, business meetings, birthday parties, or any other event that you would like to share with friends, colleagues, or family.

## Why Choose Rick's Café Boatyard for your event?

**Day of Assistance**—Our event manager will be with you every step of the way, from the planning of your event to the execution of your vision for the event. This includes the day of your event to ensure that your event is a success.

**Professional Staff**—All of our event staff strive to take care of not only the obvious items for your event, but they will go to extreme lengths to guarantee the little details are taken care of that will make your day an absolute success.

**Less Stress**—Booking with us ensures your event will be a success with less stress. We want to do all the work and have you enjoy your guests!



## Getting Started

### 1. Secure Venue

Securing your date and time for your event is the first **priority**. This ensures that the time and date that you want is yours. Remember, it is not secured until a signed contract is on file and the room fee is paid for us here at the Boatyard as well as other venues.

### 2. Type of event

Each type of event has similar and distinctive needs. Determine what your event will need for the absolutes (food and beverage minimums, cake, dj, etc.) and listing these out for budgeting purposes is a must.

### 3. Budget

Determining your budget will help in the planning process. Deciding an estimated total dollar amount that you would like to spend for the event will get you started on your way. The total budget will then be split into dollar amounts for the menu selections, bar options, extras, fees, taxes and gratuity.

Your venue and the catering of food and beverage will account for 50% of your total cost for your event. You will continue to add to the total cost with the other involved with the event (example: DJs, florist, cake, photographer, etc.).

### 4. Research

Look at pictures of past events, Pinterest, wedding planning sites and any other resource to help you with planning your vision. Give everything your individual spin to make it your own.

Price out and try out (cakes, DJs, etc.) all that you can, to ensure that it is what you want. Check with us here at Rick's Café Boatyard for vendors that we have used or other brides or clients have used that have excellent customer service and products.

### 5. Time

In our busy worlds, time becomes the issue. Determine if you want to take on all the roles or if you would like us here at Rick's Café Boatyard to. We can help with centerpieces, chair covers, and cake cutting.

## Diamond Room

Capacity—150 people  
 Location—Upstairs from Restaurant  
 Built in Bar—Yes  
 Cocktail Deck—Attached

Newly remodeled in 2012 with an extension that proves to be the best view in the city. Vast high ceilings, along with windows that look out, make this room a favorite among guests. Equipped with a private bar, private restroom facilities, and a stairway that looks out over Eagle Creek Reservoir, this room is perfect for any event but is a beautiful backdrop for pictures.



### Great For Any Occasion

- Weddings
- Wedding Receptions
- Corporate Parties
- Holiday Parties
- Team Building
- Birthday Parties
- Anniversary Parties

## Pearl Room

Capacity— 50 people  
 Location—Downstairs from Restaurant  
 Built In Bar—Yes  
 Cocktail Deck—VIP Deck (not attached)

This room has charm in giving the event a comfortable, family-dinner atmosphere and is just right for a smaller group of friends or family.

In summer months, the Pearl Room is bundled with our VIP Cocktail deck to ensure that your group will have an inside and outside experience. While the deck is not attached to the room, the experience of being outside and then eating inside is a great atmosphere for the event.



Cozy charm  
 When privacy is a must



## VIP Cocktail Deck

Capacity—60 people (35 Seated for Dinner)  
 Location—Off of Regular Cocktail Deck  
 Built In Bar—No (drinks are cocktailled)

Bench seating, along with tables, creates a great area to look over the water and enjoy an event. This area is perfect for that get-together wanting to have hors d'oeuvres and cocktails. The VIP deck can hold a party of 60 guests and is perfect for a cocktail party. This covered area does have the best view at Rick's Café Boatyard.

Decorated in the summer with outdoor pillows and the most spectacular view available here at Rick's Café Boatyard. Of course with Indiana weather, we do secure an inside room (the Pearl Room) for inclement weather.

## Room Charge Rates

<b>Diamond Room Non-Peak Months Sept - March</b>	<b>Lunch Event 8am thru 4:30 pm</b>	<b>Dinner Event After 6pm</b>	<b>Pearl Room Non-Peak Months Sept-March</b>	<b>Lunch Event 8am thru 4:30 pm</b>	<b>Dinner Event After 6pm</b>	<b>VIP Deck Non-Peak Months Sept-March</b>	<b>Lunch or Dinner Event</b>	<b>TENT EVENTS</b>
Monday-Thursday	\$175.00	\$200.00	Monday-Thursday	\$100.00	\$100.00	Monday-Thursday	\$100.00	For parties over 150 people.  Pricing is based on per event basis.  Call for pricing.
Friday-Sunday	\$300.00	\$350.00	Friday-Sunday	\$100.00	\$200.00	Friday-Sunday	\$200.00	
<b>Peak Months April-Aug</b>			<b>Peak Months April-Aug</b>			<b>Peak Months April-Aug</b>		
Monday-Thursday	\$225.00	\$300.00	Monday-Thursday	\$200.00	\$200.00	Monday-Thursday	\$200.00	
Friday-Sunday	\$375.00	\$450.00	Friday-Sunday	\$200.00	\$200.00	Friday-Sunday	\$200.00	

## Room Rental Charge

- \* A **non-refundable** room charge applies to all events.  
**The rental charge is for the use of the room only.**
- \* Daytime events must conclude by 4:30 p.m., evening events may begin 6:00 or after.  
Rooms are contractually booked for four hours.
- \* **Beginning and ending times must be accurate. Event rooms will be assigned to other groups based on your scheduled arrival and departure time.**
- \* Expected guest counts must remain within room capacity guidelines.
- \* **Food and beverage minimums will apply.**

## Banquet Charge

This charge applies to the use of standard linens (tablecloths and napkins), flatware, china, and glassware.

**All parties are subject to this 20% banquet charge on all food and beverage purchases.  
This is not a gratuity**

## Sales Tax

All food and beverage purchases are subject to a 9% sales tax.

## Details

### Complimentary Valet Parking—Seasonal

Rick's Café Boatyard has several parking spots for your guests. We always suggest to use the Complimentary Valet when available to ensure that your guests are not spending time looking for a spot or have to walk a ways to get to the event.

### Hotel Accommodations

Several hotels are located within a ten minute drive from Rick's Café Boatyard.

Listed are a few suggestions for hotels:

Hilton Garden Inn—Indianapolis Northwest  
6930 Intech Boulevard  
Indianapolis, IN 46278  
317-288-6060

Wingate by Wyndham—Indianapolis Northwest  
6240 Intech Commons Drive  
Indianapolis, IN 46278  
317-426-6942

### Menu Tasting

Rick's Café Boatyard offers two group tastings a year in the months of April and August. The tastings are free for two individuals per event and \$25.00 per person after that.

The chef picks selections from Hors D'oeuvres, Entrees, Sides and Desserts categories. The selections are different at each tasting to give a wide variety from the menu and let our clients try several different items.



# Ceremonies at the Boatyard

## Ceremony Sites—Gazebo and Grounds

Our gazebo and grounds are available for wedding ceremonies. The spectacular views will make great backdrop for memories. The bonus of having the ceremony and reception cuts down on transportation between sites and possible delays due to distance. We have packages for the gazebo available to make your special day a beautiful one.

### Package Includes:

- \* Use of gazebo for the ceremony (2 hours)
- \* Bridal Suite use before the ceremony
- \* Rehearsal time (Time Per Other Events)
- \* White folding chairs (set up and tear down)
- \* Electric hookup for music
- \* Additional guests/chairs over package guest size —\$10.00 each
- \* Chair upgrades available



### Sapphire Package—30 guests

\$450.00

### Ruby Package—75 guests

Chair sashes included

\$950.00

### Emerald Package—150 guests

Chair sashes included

\$1700.00



## Diamond Room or Pearl Room Reception Required for Ceremony in Room

### Traditional Style

Room set up traditional style with rows of chairs with aisle for the ceremony at one end of the room and tables set up for dining at the other end.



### Cabaret Style—Must for over 70 people

The guests will be seated at their tables as the bride walks through to her future husband. Cabaret style is a very intimate way to share your day with your closest family and friends.

**Charges for ceremony chairs and sashes apply  
Chair upgrade available**



## Breakfast Selections

### Early Bird Continental Breakfast

**(available 8:00-10:00 a.m.)**

\$9.00 per person

Assorted pastries, chilled juices,  
seasonal fresh fruit, coffee

### Lakeside Breakfast Buffet

**(available 8:00-10:00 a.m.)**

30 person minimum \$12.00 per person

Scrambled eggs, bacon, sausage, brunch potatoes,  
assorted pastries, seasonal fresh fruit, chilled juices  
and coffee

Add sourdough french toast

\$3.00 per person

Add biscuits & gravy

\$3.00 per person

### Plated Breakfast

**(available for parties of 30 or less)**

Scrambled eggs, bacon, brunch potatoes, biscuit, and fruit cup  
\$12.00 per person

### Boatyard Brunch Buffet

**(available 10:00-2:00 p.m.)**

**(Saturday and Sunday Only)**

**50 person minimum \$19.00 per person**

Seasonal fresh fruit, sourdough French toast, scrambled eggs,  
brunch potatoes, sausage gravy and biscuits, bacon, sausage,  
assorted pastries, tossed salad, rosemary lemon chicken,  
coffee and iced tea

Add grilled salmon

\$5.00 per person

Add shrimp cocktail

\$6.00 per person

## Breakfast & Brunch Action Station`

### Omelet Station

**\$100.00 Omelet Chef Fee**

**(available with Lakeside and Boatyard Buffets only)**

Your guests will be able to build their own omelets with this chef equipped station.

#### Standard Omelet Station Ingredients

Bacon—Ham—Cheese—Green Pepper—Onion—Mushroom  
\$6.00 per person charge

#### Add Sausage, Shrimp and Jalapeños

\$10.00 per person charge



## Lunch Buffet Selections

### Deli Lunch Buffet

(available 11:00-3:00 p.m.)

**30 person minimum**

**\$16.00 per person**

Ham, smoked turkey, chicken or tuna salad, lettuce, tomatoes, pickles, onions, assorted cheeses and breads, condiments and chips

#### Choose two of the following:

Coleslaw	Potato salad
Seasonal fresh fruit salad	Greek pasta salad
Mixed greens with assorted dressings	Baked macaroni and cheese
Baked Beans	Caesar Salad
Soup Choice ( <i>Chef's, Seafood Gumbo or Seafood Chowder</i> )	

#### Choose one of the following:

Assorted fresh baked cookies	Brownies
Lemon bars	

Coffee and tea are included

### Lunch Buffet

**30 person minimum**

**\$19.00 per person**

#### Choose One of the following entrees:

Roasted pork tenderloin with plum glaze	Blackened Chicken Penne
Teriyaki chicken	Parmesan Crusted Orange Roughy
Chicken Stir Fry	Shrimp Stir Fry
Rosemary lemon chicken	Beef and Noodles
Cheese-filled tortellini primavera	Pork Ribeye Chops
Salmon Roulades	Carved Round of Beef
Pulled Pork	
Meatloaf stuffed with provolone and roasted red peppers	

#### Choose Two of the following sides:

Mixed greens	Caesar Salad	Roasted redskin potatoes
Corn Souffle	Fruit Salad	Sun-dried tomato rice
Mashed potatoes	Baked Beans	Coconut Rice
Baked macaroni and cheese	Walnut & Pear Salad	Greek Pasta Salad
California Vegetable Medley		Green Beans Almondine

Includes dinner rolls, coffee and tea

**Add another entrée and side selection  
for an additional \$7.00 per person**

## Lunch Stations

### **Add On Stations**

Add these stations to your deli lunch or lunch buffets ONLY

#### **Baked Potato Bar—Add On**

**Build your own baked potato with**  
Sour cream—Chives—Beef Chili—Cheese—Bacon  
\$7.00 per person

#### **Pasta Bar—Add On**

**Build your own pasta dish.**

<u>Pasta Choices</u>	<u>Sauces Available</u>	<u>Assorted Vegetables</u>
Penne	Marinara	
Linguine	Alfredo	

\$7.00 per person

#### **Taco Bar—Add On**

**Complete with tortilla chips, hard and soft taco shells**  
Ground Beef—Lettuce—Cheese—Tomatoes—Sour Cream—Jalapenos  
\$7.00 per person

## Lunch Action Station

### **\$100.00 Pasta Chef Fee**

Add this station to your deli lunch or lunch buffet as a chef manned station

#### **Pasta Bar—Add On**

The chef will prepare your own pasta dish.

<u>Pasta Choices</u>	<u>Sauces Available</u>	<u>Assorted Vegetables</u>
Penne	Marinara	
Linguine	Alfredo	

\$7.00 per person

Pasta Bar with Chicken and Sausage Choices  
\$10.00 per person

Groups under 50 people (1 chef required)  
Groups of 50 plus people (2 chefs required)

## Plated Meals-Lunch

(available 11:00-3:00 p.m.)

Host may choose up to 3 entrees.:

Blackened Chicken Penne Alfredo \$13.00

Cheese-filled tortellini primavera \$13.00

Shrimp or Chicken Stir Fry

*stir-fried with black bean soy vinaigrette and garden vegetables, served on basmati rice* \$15.00

### **The following entrees served with Herbed Mashed Potatoes and Chef's Vegetables:**

Mesquite grilled salmon with papaya salsa \$16.00

Teriyaki Chicken Breasts \$14.00

Signature Pork Chop \$16.00

Salmon Roulade with mornay sauce \$16.00

6 oz Sirloin \$18.00

**\*Add a mixed green or Caesar salad to any entrée for \$5.00 per person**

## Sandwiches and Salads

(available for parties of 30 or less)

Host may choose up to 3 sandwiches or salads

All sandwiches served with Signature Chips

- ◆ Boatyard Club \$11.00
- ◆ Boatyard Burger \$13.00
- ◆ Island Grilled Chicken Sandwich \$11.00
- ◆ Grilled or Fried Pork Tenderloin Sandwich \$11.00
  - ◆ Fried Catfish Sandwich \$14.00
  - ◆ Fish and Chips \$15.00
- ◆ Smoked Pulled Pork Sandwich \$11.00
  - ◆ Tuna Salad Sandwich \$11.00

**\* Add a mixed green or Caesar salad to any sandwich for \$5.00 per person**

## Fresher Side of Lunch

- ◆ Traditional Greek Salad \$12.00
- ◆ Grilled Chicken Caesar Salad \$15.00
  - ◆ Crab Cake Salad \$18.00
- ◆ Bleu Cheese Steak Salad \$18.00

## Cold Hors D'oeuvres

Premium Chilled Shrimp <b>Chilled shrimp served with our spicy cocktail sauce</b>	\$300 per 100 pieces
Blue Point Oysters On Half Shell <b>Fresh oysters served with our spicy cocktail sauce</b>	\$200 per 50 pieces
Mini Croissant Sandwiches <b>Assorted ham, turkey, chicken and tuna salad</b>	\$300 per 100 pieces
Assorted Vegetables with Dip <b>Fresh vegetables served with a ranch dip</b>	\$100 serves 30-40 ppl
Cheese Tray with Crackers <b>Co-Jack, Swiss, Provolone and Cheddar Cheese slices with Assorted Crackers</b>	\$100 serves 30-40 ppl
Bruschetta with Crostini <b>Tomato, onions, basil, garlic Bruschetta served with Crostini</b>	\$200 serves 100 ppl
Domestic & Import Cheese Tray with Crackers <b>Domestic Cheeses with Brie and Smoked Gouda served with assorted crackers</b>	\$150 serves 30-40 ppl
Anti-Pasta Tray <b>Pepperoni, Salami, Black &amp; Green Olives with Mozzarella cheese</b>	\$150 serves 30-40 ppl
Seasonal Fresh Fruit Tray <b>Assortment of fruit that is in season</b>	\$125 serves 30-40 ppl
Spinach-Artichoke Dip with Lavosh <b>Spinach and Artichoke dip served with Lavosh Crackers</b>	\$100 serves 30-40 ppl
Smoked Salmon Display <b>Smoked Salmon</b>	\$140 serves 30-40 ppl
Fresh Fruit Skewers with Yogurt Dip <b>Fruit Skewers with cantelope and grapes served with Yogurt Dip</b>	\$200 per 100 pieces
Guacamole & Salsa with Chips <b>Our fresh Guacamole &amp; salsa served with tortilla chips</b>	\$125 serves 30-40 ppl

## Hot Hors D'oeuvres

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Creole Shrimp Dip <b>Cajun spiced shrimp with onions, peppers and cheese served with our Signature Kettle Chips</b>	\$200 serves 50 ppl
Oysters Rockefeller <b>Pernod liqueur, creamed spinach and parmesan cheese</b>	\$225 per 50 pieces
Chicken Strips with BBQ Sauce <b>Hand Breaded chicken strips with BBQ Sauce</b>	\$225 per 100 pieces
Mini Cordon Bleu Fingers <b>Rolled with ham and Swiss cheese, breaded and fried Served with Joe's Mustard Sauce</b>	\$250 per 100 pieces
Crab Stuffed Mushrooms with Mornay Sauce <b>Sizzling from the wood oven with mozzarella &amp; mornay sauce</b>	\$300 per 100 pieces
Maryland Crab Cakes with Remoulade Sauce <b>Our Award Winning Blue Crab Cakes with Remoulade sauce</b>	\$350 per 100 pieces
Bacon-Wrapped Shrimp (plain or Szechwan BBQ) <b>Shrimp wrapped with bacon and tossed in your choice of sauce</b>	\$300 per 100 pieces
Spring Rolls with Plum Glaze <b>Vegetable Spring Roll served with plum glaze</b>	\$200 per 100 pieces
Bacon-Wrapped Scallops (plain or Szechwan BBQ) <b>Scallops wrapped with bacon tossed in your choice of sauce</b>	\$340 per 100 pieces
Beef & vegetable Skewers (teriyaki) <b>Beef, onions and peppers skewered and tossed in your choice of sauce</b>	\$250 per 100 pieces
Chicken & Vegetable Skewers (teriyaki) <b>Chicken, onions and peppers skewered and tossed in your choice of sauce</b>	\$250 per 100 pieces
Swedish, BBQ or Italian Meatballs <b>Your choice of meatballs served in sauce</b>	\$150 per 100 pieces
Chicken Wings <b>Choose Buffalo, Szechwan, or Barbeque</b>	\$200 per 100 pieces

## Hot Hors D'oeuvres (Continued)

Rico's Dip with Tortilla Chips <b>Our Signature Dip with spicy chicken, tomatoes, co-jack cheese served with tortilla chips</b>	\$125 serves 30-40ppl
Spinach & Cheese Stuffed Phyllo <b>Spanikopita stuffed with Spinach and Cheese</b>	\$210 per 100 pieces
Layered Mexican Bean Dip <b>Refried Beans and cheese dip served with tortilla chips</b>	\$125 serves 30-40ppl
Chorizo Queso Dip <b>Chorizo Sausage, jalepenos, onions, garlic and co-jack cheese with tortilla chips</b>	\$125 serves 30-40ppl

## Hors D'oeuvre Carving Stations

**Add to your Hors D'oeuvre station to compliment your choices  
(served with mini croissants and appropriate condiments)  
(\$40.00 Carver Fee Applies)**

Black Oak ham	\$300 serves 70-75
Oven roasted turkey	\$200 serves 30-35
Roasted round of beef	\$300 serves 50-60
Seasoned roast pork tenderloin	\$225 serves 30-40
Roasted prime rib	\$425 serves 30-40

## Hors D'oeuvres Stations

### Shrimp and Oyster Station

**50 person minimum**

**\$20.00 per person**

Premium chilled shrimp with cocktail sauce  
Blue Point oysters on the half shell  
Smoked Salmon

Set up with all the appropriate sauces, crackers and lemons

### Heavy Hors D'oeuvre Station

**50 person minimum**

**\$25.00 per person**

***Included Hors D'oeuvres***

Cheese Tray with Crackers  
Assorted vegetables with Dip  
Chips and Salsa  
Fruit Tray  
Spinach Artichoke Dip

***Choose 3 of the following:***

Layered Mexican Dip  
Meatballs (Italian, BBQ or Swedish)  
Chicken Strips with BBQ Sauce  
Rico's Dip  
Spinach & Cheese Stuffed Phyllo  
Chicken & Vegetable Skewers  
Beef & Vegetable Skewers  
Mini Cordon Bleu Fingers  
Chicken Wings

Don't see the item you wanted? Other Hors D'oeuvre choices can be chosen at an additional charge.

## Children's Meals (children 8 and under)

Grilled cheese served with French fries	\$7.00
Hot dog served with French fries	\$7.00
Hamburger served with French fries	\$7.00
Cheeseburger served with French fries	\$7.00
Popcorn Shrimp served with French fries	\$7.00
Chicken fingers served with French fries	\$7.00
Pasta with choice of Alfredo or Marinara Sauce	\$7.00
Fruit cup	\$2.00

## Snacks

Assorted fresh baked cookies	\$30.00 per dozen
Fudge brownies	\$36.00 per dozen
Lemon bars	\$30.00 per dozen
Chips, French onion dip and pretzels	\$20.00 per set up
Mixed nuts	\$16.00 per pound
Dry snack mix	\$12.00 per pound

## Dinner Selections

### Plated Meals

Host may choose up to 3 entrees.

**Specific counts on entrees are DUE BY NOON  
TEN BUSINESS DAYS prior to the event.**

Entrees are served with herbed mashed potatoes and chef's vegetables, rolls and choice of Caesar or mixed green salad (same for entire group)

Entrees served with coffee and iced tea.

#### Chicken Selections

##### **Herb and Goat Cheese Stuffed Chicken with Mediterranean Relish**

Chicken breast stuffed with goat cheese, thyme and rosemary. Served with Mediterranean Relish with artichoke hearts, basil garlic, and tomatoes tossed with vinegar and oil

\$25.00

##### **One Half Baked Rosemary-Lemon Chicken**

Chicken baked with rosemary and lemon to perfection

\$22.00

##### **Grilled Chicken and Portabella Pasta**

Pan seared portabella mushrooms and baby spinach tossed in roasted red pepper sauce with penne

\$23.00

##### **Venetian Chicken**

Stuffed with spinach, provolone and prosciutto with roasted red pepper sauce

\$24.00

##### **Chicken Cordon Bleu with Dijon Cream Sauce**

Our Signature dish rolled with ham and Swiss cheese, breaded And fried.

\$24.00

##### **Chicken Parmesan Fettuccini**

Breaded chicken bakes with marinara and mozzarella served on Fettuccini alfredo

\$22.00

#### Pork Selections

##### **Roasted Pork Chop with Indiana Corn Stuffing**

Pork chop stuffed with our recipe corn stuffing

\$25.00

##### **Pork Ribeye Chops**

Our Signature pork chop seasoned and grilled to perfection

One pork chop dinner \$24.00

Two pork chop dinner \$32.00

## Dinner Selections

### Plated Meals (Continued)

#### Seafood Selections

##### **Atlantic Salmon Roulade with Mornay Sauce**

Our Signature dish rolled in spinach & boursin cheese then fired in our wood oven with mornay sauce served on top \$35.00

##### **Crab Stuffed Shrimp**

Large prawn shrimp stuffed with crab and herbs \$32.00

##### **Wood Grilled Salmon with Tropical Salsa**

Salmon is wood grilled to perfection served with salsa on top \$35.00

##### **Crab Stuffed Orange Roughy with Mornay Sauce**

Orange roughy is stuffed with crab meat topped with mornay sauce \$35.00

#### Beef Selections

##### **6 oz Filet and Grilled Grouper**

Filet served with a portion of grilled grouper \$41.00

##### **6 oz Filet and Wood-Grilled Salmon**

Filet served with portion of wood grilled salmon \$41.00

##### **Creole Crab Filet**

4 oz filet stacked with a crab cake, then smothered in shrimp etouffee \$40.00

##### **8 oz Filet Mignon**

Natural Black Angus Beef- mesquite grilled \$40.00

##### **12 oz Ribeye**

Natural Black Angus Beef -mesquite grilled \$36.00

##### **12 oz New York Strip**

Natural Black Angus Beef -mesquite grilled \$36.00

#### Vegetarian Selections

##### **Cheese-Filled Tortellini Primavera**

Tortellini filled with cheese tossed with vegetables in pesto cream sauce \$20.00

##### **Asparagus and Mushroom Linguine**

Tossed linguine with asparagus and mushroom with olive oil \$20.00

##### **Vegetable Steamer**

Fresh steamed vegetables and basmati rice \$20.00

## Boatyard Buffet (30 person minimum)

**One Entrée:** \$25.00 per person  
Children 8 and under \$10.00

Choose **one entrée** from list A  
Add a Carving Station—See page 22  
Add A Station —See pages 22-23

**Serving time for a buffet meal is one and a half hour maximum**  
**No To Go Containers Allowed**  
**Buffet includes rolls, coffee, and tea**

### List A:

Shrimp Stir Fry  
Chicken parmesan fettuccini  
Lemon chicken with forest mushroom sauce  
Teriyaki chicken  
Beef and noodles  
Roasted Rosemary Lemon Chicken  
Cheese-filled tortellini primavera  
Carved round of beef  
Roasted pork tenderloin with plum glaze  
Grilled Tilapia with lemon-herb butter  
Chicken Stir Fry  
Pulled Pork  
Meatloaf stuffed with provolone and roasted red peppers

### Choose Four of the following sides:

Broccoli and cauliflower au gratin  
California vegetable medley  
French-cut green beans almondine  
Corn soufflé  
Roasted root vegetables  
Herbed Yukon Gold mashed potatoes  
Roasted Redskin Potatoes  
Scalloped potatoes  
Au gratin potatoes  
Sun-dried tomato rice  
Mixed green salad with three dressings  
Caesar salad  
Seasonal fresh fruit salad  
Greek pasta salad  
Walnut-pear salad

## Boatyard Buffet (30 person minimum)

**Two Entrée:** \$30.00 per person  
Children 8 and under \$10.00

Choose **one entrée** from list A, **one entrée** from list B

Add a Carving Station—See page 22  
Add A Station—See pages 22-23

**Serving time for a buffet meal is one and a half hour maximum**  
**No To Go Containers Allowed**  
**Buffet includes rolls, coffee, and iced tea**

### List A:

Shrimp Stir Fry  
Chicken parmesan fettuccini  
Lemon chicken with mushroom sauce  
Teriyaki chicken  
Beef and noodles  
Roasted Rosemary Lemon Chicken  
Cheese-filled tortellini primavera  
Roasted pork tenderloin with plum glaze  
Grilled Tilapia with lemon-herb butter  
Chicken Stir Fry  
Carved round of beef  
Pulled Pork  
Meatloaf stuffed with provolone and roasted red peppers

### List B:

Wood grilled salmon with tropical salsa  
Parmesan-encrusted Orange Roughy with citrus butter  
Pork Ribeye Chops  
Salmon roulades with mornay sauce  
Braised Beef Short Ribs  
Smoked Chicken  
Smoked Beef Brisket  
Marinated grilled sirloin with Zinfandel sauce

### Choose Four of the following sides:

Broccoli and cauliflower au gratin  
California vegetable medley  
French-cut green beans almondine  
Corn soufflé  
Roasted root vegetables  
Herbed Yukon Gold mashed potatoes  
Roasted Redskin potatoes  
Scalloped potatoes  
Au gratin potatoes  
Sun-dried tomato rice  
Mixed green salad with three dressings  
Caesar salad  
Seasonal fresh fruit salad  
Greek pasta salad  
Walnut-pear salad

## Boatyard Buffet (30 person minimum)

**Three Entrée:** \$35.00 per person  
Children 8 and under \$10.00

Choose **one entree** from list A, **one entree** from list B and **one entrée** from list C

Add a Carving Station—See page 22

Add a Station—See pages 22-23

**Serving time for a buffet meal is one and a half hour maximum**

**No To Go Containers Allowed**

**Buffet includes rolls, coffee, and iced tea**

### List A:

Shrimp Stir Fry  
Chicken parmesan fettuccini  
Lemon chicken with mushroom sauce  
Teriyaki chicken  
Beef and noodles  
Roasted rosemary lemon chicken  
Cheese-filled tortellini primavera  
Roasted pork tenderloin with plum glaze  
Grilled Tilapia with lemon-herb butter  
Chicken Stir Fry  
Carved round of beef  
Pulled Pork  
Meatloaf stuffed with provolone and  
Roasted red peppers

### List B:

Wood grilled salmon with tropical salsa  
Parmesan-encrusted Orange Roughy with citrus butter  
Pork Ribeye Chops  
Salmon roulades with mornay sauce  
Braised beef short ribs  
Smoked Chicken  
Smoked Beef Brisket  
Marinated grilled sirloin with Zinfandel sauce

### List C:

Fire roasted beef tenderloin with Zinfandel sauce  
Horseradish crusted prime rib  
Crab stuffed Orange Roughy with lemon-caper sauce  
Grilled sea scallops with warm bacon vinaigrette  
Grilled half lobster tails with compound butter

### Choose Four of the following sides:

Broccoli and cauliflower au gratin  
California vegetable medley  
French-cut green beans almondine  
Corn soufflé  
Roasted root vegetables  
Herbed Yukon Gold mashed potatoes  
Roasted Redskin potatoes  
Scalloped potatoes  
Au gratin potatoes  
Sun-dried tomato rice  
Mixed green salad with three dressings  
Caesar salad  
Seasonal fresh fruit salad  
Greek pasta salad  
Walnut-pear salad

## Dinner Stations

### Dinner Carving Stations

**Add to a buffet or on it's own  
(served with mini croissants and appropriate condiments)  
(\$40.00 Carver Fee Applies)**

Black Oak ham	\$300 serves up to 50ppl
Oven roasted turkey	\$200 serves up to 25ppl
Roasted round of beef	\$300 serves up to 50ppl
Seasoned roast pork tenderloin	\$225 serves up to 35ppl
Roasted prime rib	\$425 serves up to 30ppl

### Pasta Bar-Add On

Add this station to your dinner buffet ONLY  
Prepare your own pasta dish.

Pasta Choices

Penne  
Linguine

Sauces Available

Marinara  
Alfredo

Meats

Chicken  
Italian Sausage

Assorted Vegetables

\$10.00 per person

### Baked Potato Bar—Add On

Add this station to your dinner buffet ONLY

Build your own baked potato with:

Sour cream	Chives
Beef Chili	Cheese
Bacon	

\$8.00 per person

### Taco Bar—Add On

Add this station to your dinner buffet ONLY

Complete with tortilla chips, hard and soft taco shells

Ground Beef	Lettuce
Cheese	Tomatoes
Sour Cream	Jalapenos

\$8.00 per person

## Dinner Action Station

**Add this station to your dinner buffet ONLY.**

### Pasta Bar

**\$100.00 Pasta Chef Fee**

Watch as your chef prepares your own pasta dish in front of you.

Pasta Choices

Penne  
Linguine

Sauces Available

Marinara  
Alfredo

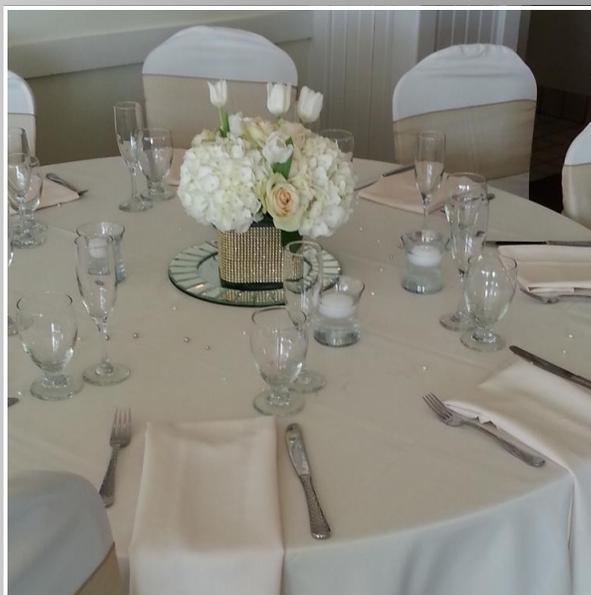
Meats

Chicken  
Italian Sausage

Assorted Vegetables

\$10.00 per person

Groups under 50 people (1 chef required)  
Groups of 50 plus people (2 chefs required)



## Dinner Stations—Stand Alone

### Boatyard Grill Station

**(30 person minimum)**

**\$23.00 per person**

**Entrees served with buns, appropriate condiments and toppings.**

Choose two Entrees:

- Hot Dogs
- Hamburgers
- Brats
- Grilled Chicken Breasts

Choose four Entrees:

- Baked Beans
- Corn Bread
- Applesauce
- Cole Slaw
- Potato Salad
- Baked macaroni and cheese
- Corn Souffle

### Boatyard BBQ Station

**(30 person minimum)**

**\$30.00 per person**

**Entrees served with buns, appropriate condiments and toppings.**

Choose two Entrees:

- BBQ Ribs
- BBQ Chicken
- Pulled Pork
- Pork Steaks

Choose four Entrees:

- Baked Beans
- Corn Bread
- Applesauce
- Cole Slaw
- Potato Salad
- Baked macaroni and cheese
- Corn Souffle

## Dessert Selections

**Desserts are served buffet style unless only one dessert is specified for the entire group.  
(May choose up to three selections)**

### \$6.00 Each

House Key Lime pie  
New York cheesecake  
Chocolate Mousse cake  
Traditional Tiramisu  
Vanilla Torte

### \$8.00 Each

Carrot cake  
Outrageous chocolate cake  
Raspberry White Chocolate cheesecake  
Turtle cheesecake  
Italian Mixed Berry torte

## Shot Glass Desserts

Assortment of oreo, key lime pie, banana, and strawberry shortcake shot glass desserts.

A few bites of heaven in each shot glass dessert.  
We recommend budgeting 2 per person they are so good!!

**\$3.00 Each**

## Mini Cheesecake Desserts

Assortment of mini cheesecake desserts featuring to give you that "just enough" feeling.

**\$250 per 100 pieces**



## Assorted Petit Fours

Elegant, sophisticated and gorgeous, not to mention incredibly delicious. Three layers of moist, luscious cake separated by creamy icing. Gourmet taste filled in small bites. Start your event with these characters to get the conversation going or end your event with just the right amount of sweetness.

**\$325.00 per 100 pieces**

## Chocolate Covered Strawberries

The perfect pair—chocolate and strawberries. Assorted strawberries dipped in white or dark chocolate and covered with various nuts or candies.

**\$2.00 each**

## Candy Covered Marshmallow

The kids will love these!! Large marshmallow on a stick perfect for eating with candy sprinkles on the outside.

**\$2.00 each**

## Beverage Service

### Host Bar—Based on Consumption

**All prices include the appropriate mixers and garnishments.  
A \$100.00 bar set-up fee is assessed for any bar package.**

**Please select 4 beers (Pearl Room events only)**

<b>Call Brand Liquors</b>	\$7.00 per drink	<b>Martinis (Call)</b>	\$8.50 per drink
<b>Premium Brand Liquors</b>	\$8.25 per drink	<b>Martinis (Premium)</b>	\$9.00 per drink

<b>Domestic Beers</b>		<b>Import &amp; Lager Beers</b>	
Bud Light	\$4.00 per bottle	Amstel Light	\$5.00 per bottle
Budweiser	\$4.00 per bottle	Bass	\$5.00 per bottle
Coors Light	\$4.00 per bottle	Blue Moon	\$5.00 per bottle
Michelob Ultra	\$4.00 per bottle	Corona-Corona Light	\$5.00 per bottle
Miller Lite	\$4.00 per bottle	Dos Equis-Guinness	\$5.00 per bottle
Buckler N/A	\$4.00 per bottle	Heineken	\$5.00 per bottle
<b>Craft Beers</b>		Newcastle-Rebel IPA	\$5.00 per bottle
Sun King etc.	\$6.50 per bottle	Redds Apple Ale/Stella Cidre	\$5.00 per bottle

<b>House Wines</b>	\$6.50/glass \$25.00/bottle
Private Selection Chardonnay	
Private Selection Cabernet Sauvignon	
Private Selection Merlot	
Private Selection White Zinfandel	
Private Selection Pinot Noir	

<b>Featured Wines</b>	\$8.50/glass \$33.00/bottle
Kendall-Jackson Chardonnay	
Francis Coppola Claret	
Rodney Strong Merlot	
Banfi Pinot Grigio	
Cloudline Pinot Noir	

## Beverage Service

### Timed Open Host Bar

**All prices include the appropriate mixers and garnishments.  
A \$100.00 bar set-up fee is assessed for any bar package.**

Time	Call Brands/Wine	Premium Brands/Wine
First Two (2) Hours	\$15.00 per person (per hour)	\$20.00 per person (per hour)
Each Additional Hour	\$8.00 per person (per hour)	\$9.00 per person (per hour)

Type of Alcohol	Call Brands	Premium Brands
Whiskey	Seagram's 7	Crown Royal
Bourbon	Jim Beam	Jack Daniels/Makers Mark
Scotch	Dewars	Johnny Walker Red
Vodka	Stoli-Absolut-Ketel One	Grey Goose
Rum	Cruzan/ Sailor Jerry	Captain Morgan/Bacardi
Gin	Tanqueray	Bombay Sapphire
Tequila	Jose Cuervo	Patron

Domestic Beers	Import & Lager Beers	House Wines
Bud Light	Amstel Light	Private Selection Chardonnay
Budweiser	Bass/Blue Moon	Private Selection Cabernet Sauvignon
Coors Light	Corona/Corona Light	Private Selection Merlot
Michelob Ultra	Dos Equis/Guinness	Private Selection White Zinfandel
Miller Lite	Heineken	Private Selection Pinot Noir
Buckler N/A	New Castle/Rebel IPA	
<b>Craft Beers</b>	Redds Apple Ale/ Stella Cidre	
Sun King, etc.		

## Beverage Service

### Host Bar (Timed Open Beer & Wine Only)

**All prices include the appropriate mixers and garnishments.  
A \$100.00 bar set-up fee is assessed for any bar package.**

First Two (2) Hours	\$13.00 per person (per hour)
Each Additional Hour	\$6.50 per person (per hour)

### Host Bar (Beer & Wine Only)

Based on Consumption

**Please select 4 beers (Pearl Room only)**

Domestic Beers		Import & Lager Beers	
Bud Light	\$4.00 per bottle	Amstel Light	\$5.00 per bottle
Budweiser	\$4.00 per bottle	Bass/Blue Moon	\$5.00 per bottle
Coors Light	\$4.00 per bottle	Corona/Corona Light	\$5.00 per bottle
Michelob Ultra	\$4.00 per bottle	Dos Equis/Guinness	\$5.00 per bottle
Miller Lite	\$4.00 per bottle	Heineken	\$5.00 per bottle
Buckler N/A		New Castle/Rebel IPA	\$5.00 per bottle
<b>Craft Beers</b>		Redds Apple Ale	\$5.00 per bottle
Sun King, etc.	\$6.50 per bottle	Stella Cidre	\$5.00 per bottle

House Wines	\$6.50/glass \$25.00/bottle
Private Selection Chardonnay	
Private Selection Cabernet Sauvignon	
Private Selection Merlot	
Private Selection White Zinfandel	
Private Selection Pinot Noir	

Featured Wines	\$8.50/glass \$33.00/bottle
Kendall-Jackson Chardonnay	
Francis Coppola Claret	
Rodney Strong Merlot	
Banfi Pinot Grigio	
Cloudline Pinot Noir	

## Beverage Service

### Cash Bar

**All prices include the appropriate mixers and garnishments.  
A \$100.00 bartending fee is assessed for any bar package.**

<b>Call Brand Liquors</b>	\$6.75 per drink	<b>Martinis (Call)</b>	\$8.00 per drink
<b>Premium Brand Liquors</b>	\$7.75 per drink	<b>Martinis (Premium)</b>	\$8.50 per drink

#### Please select 4 beers (Pearl Room only)

<b>Domestic Beers</b>		<b>Import &amp; Lager Beers</b>	
Bud Light	\$3.50 per bottle	Amstel Light	\$4.50 per bottle
Budweiser	\$3.50 per bottle	Bass	\$4.50 per bottle
Coors Light	\$3.50 per bottle	Corona	\$4.50 per bottle
Killians Red	\$3.50 per bottle	Corona Light	\$4.50 per bottle
Michelob Ultra	\$3.50 per bottle	Dos Equis	\$4.50 per bottle
Miller Lite	\$3.50 per bottle	Heineken	\$4.50 per bottle
Smirnoff Ice	\$3.50 per bottle	New Castle	\$4.50 per bottle
Buckler N/A	\$3.50 per bottle	<b>Craft Beers</b>	\$6.50 per bottle

<b>House Wines</b>	\$6.50/glass \$24.00/bottle
Private Selection Chardonnay	
Private Selection Cabernet Sauvignon	
Private Selection Merlot	
Private Selection White Zinfandel	
Private Selection Pinot Noir	

<b>Featured Wines</b>	\$8.50/glass \$32.00/bottle
Kendall-Jackson Chardonnay	
Francis Coppola Claret	
Rodney Strong Merlot	
Banfi Pinot Grigio	
Cloudline Pinot Noir	

## Beverage Service

### Champagne, Miscellaneous Drinks

Keg of Domestic Beer	\$235.00
Keg of Import Beer	\$325.00
House Champagne	\$26.00 per bottle
Non-alcoholic Champagne	\$13.00 per bottle
Soft Drinks/ Ice Tea	\$2.75 each
Coffee	\$2.75 each
Fruit Punch/ Lemonade	\$15.00 per pitcher
Margaritas/Bloody Mary	\$35.00 per pitcher
Sangria	\$30.00 per pitcher

### Local Craft Beers

	<u>Brewery</u>	<u>Kegs/Bottles/Cans</u>
3 Pints Brewing Company	Plainfield	Market Price
Quaff On Brewing Company	Bloomington	Market Price
Sun King Brewery	Indianapolis	Market Price
Triton Brewing Company	Indianapolis	Market Price
Upland Brewing Company	Bloomington	Market Price



### Hosted Signature Cocktails

A cocktail created just for your event with your own Signature Name.

Call Brands—\$8.00  
Premium Brands—\$9.25

### Beverage Service Guidelines

#### Outside Wine

Outside wine bottles are prohibited except for the following and are subject to a \$20.00 corkage fee:

- \* Bottles of aged wine no longer on the market for sale
- \* Homemade wine

## Event Extras

### Centerpieces

Centerpieces can be one of the highlights for your event that will add to the atmosphere. Rick's Café Boatyard prides itself on the variety and uniqueness of our centerpieces and ambience that they create. We have several different styles and colors that can be unique for your event.

***Pictures of previous centerpieces can be viewed on our Facebook page "Events at Rick's Café Boatyard" and on our website [rickscafeboatyard.com](http://rickscafeboatyard.com).***

#### 3 Tiers of Pricing

- Tier 1—** \$ 5.00 per table (example: Floating candle or flower with tea lights)
- Tier 2—** \$ 8.00 per table (example: 3 cylinders with floating candles)
- Tier 3—** \$12.00 per table (example: Flower ball/ 3 large cylinders with flower petals)

### Wedding Cake Cutting

A \$1.50 per person cake cutting fee will apply to cakes cut and served by Rick's Café Boatyard staff for a wedding event. This fee includes a covered table, staff to cut and serve the cake, and appropriate china and flatware is provided.

You may bring in a cake at no charge if you do not want Rick's Café Boatyard to cut and serve it. A table along with plates and flatware will be supplied for your cake.

### DJ and Dance Floor

DJ's of your choice are allowed to play for no charge from Rick's Café Boatyard. They must provide their own equipment and Rick's Café Boatyard is not responsible for any outside DJ equipment lost or broken.

We can provide a dance floor for a \$100.00 fee. This fee includes the set-up and take-down of the dance floor. This fee may be waived with a purchase of one of our bar service packages. Please ask an event planner for details.

### Chair Covers

Chair covers can make your event shine!! We deal with two companies to make sure the look that you are striving for is secured. Rick's Café Boatyard can provide chair covers for your event for \$8.00 per chair.

Classic chair covers come with sashes at no extra charge and come in several colors.

If you would like to rent your own chair covers and bring them in, a \$3.00 per chair charge will apply.

## Specialty Linens "Wow Your Event"

Renting specialty linens including tablecloths, napkins, overlays and specialty chairs from Rick's Café Boatyard gives you the opportunity to have your event capture the vision you are looking for!!

We have several options to make sure you have as many choices as possible for your event. Please ask coordinator for pricing as the prices vary per item.

## Specialty Products

Entrée Cards—\$1.00 per person

Programs—Starting at \$1.00 per person

Ceremony Fans—Starting at \$2.00 per person

You may make an appointment to view the selections for the specialty products.

## Time Extensions

Event rooms are contractually booked for a four hour block. You may choose to extend the time of your event by one hour for a fee of \$100.00. This must be arranged in advance of your event.

**Daytime events would need to extend their time  
at the start of the function.**

## A/V Equipment

Pricing is as follows:

House Sound System Use	\$50.00
TV/DVD for slide show-presentation	\$50.00
Microphone	\$25.00
Portable Screen	\$20.00
Flip Chart/Easel with markers	\$15.00
Podium	\$20.00

Rick's Café Boatyard has free WIFI and the sound system allows you to hook into it with an IPOD, laptop or any other device with headphone capability. Our TVs are HDMI equipped for a laptop or other devices to hook into it for easy presentations.