

# PRIVATE EVENT INFORMATION



**CAPTAIN'S QUARTERS**  
RIVERSIDE GRILLE

***Thank you for considering Captain's Quarters for your private event. Whether cruising the Ohio River on our private yacht, The CQ Princess, dining in our Veranda Room or enjoying the breathtaking sunsets from the River Deck, you and your guests will certainly have a unique riverside experience that can only be found at Captain's Quarters. Rest assured your event will be professionally planned and executed. Captain's Quarters is owned and operated by Louisville's premier catering family, the Mastersons.***

## **CQ PRINCESS YACHT**

Treat your guests to a private cruise to downtown Louisville on Louisville's most luxurious and intimate dinner yacht. Yacht charter rates are for exclusive use of the yacht. Typical charters are for 3 hours which allows for cruising to the Louisville waterfront and back to Captain's Quarters. Downtown wharf boarding is also available.

### **PRIVATE CHARTER RATE:**

**All Cruise Times**

**\$600 Per Hour**

**(3 Hour Minimum Rental)**

**Cruise Time allows for**

**\* 1/2 Hour for Boarding**

**\* 2 Hours of Cruise Time**

**\* 1/2 Hour For Disembarking**



*Charter rates include exclusive use of the yacht, table linens, china & glassware service, professional sound system, satellite TV, certified Captain and Crew. Rates do not include minimum food or beverages, gratuity or service charges. The yacht will comfortably accommodate up to 100 for a dinner cruise or 120 for a cocktail & hors d'oeuvres cruise.*

### THE VERANDA

The glass enclosed Veranda is our largest private indoor event space with breathtaking views of Harrod's Creek and the Ohio River. The Veranda will accommodate up to 60 guests for a buffet dinner and up to 80 for a receptions style or plated dinner. This space works well with the adjoining River View Terrace to create space for up to 130 guests.

**Daytime Rental Rate — \$200**

**Evening Rental Rate — \$400**

### RIVER VIEW TERRACE

This semi private area will accommodate up to 40 guests with a buffet dinner and up to 75 for a reception style event. The stone fireplace and view of the Ohio River create an inviting and cozy atmosphere.

**Daytime Rental Rate — \$100**

**Evening Rental Rate — \$175**

### MARINA VIEW TERRACE

This semi-private area overlooks the main dining room area with an unobstructed view of the river. It will accommodate 20 guests for a buffet dinner or up to 32 for a plated dinner.

**Evening Rental Rate — \$100**

### THE STONE ROOM

This room was the original Harrod's Tavern constructed back in the mid 1800's. The room has the original working fireplace and thick stone walls, The Stone room will accommodate up to 30 guests. It is located adjacent to the High water Saloon.

**Daytime Rental Rate — \$50**

**Evening Rental Rate — \$100**

### THE RIVER DECK

Our beautiful open-air tented deck stands at the edge of the River. It will accommodate up to 100 guests.

**Daytime Rental Rate — \$300**

**Evening Rental Rate — \$600**

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## RESERVING PRIVATE EVENT SPACE

*To reserve any of the event facilities at Captain's Quarters, please contact one of our event coordinators at (502) 228-1651. A non-refundable\* deposit is required to confirm your reservation*

*\*Deposits are refunded if Captain's Quarters is not able to host your event due to flooding or other natural disaster.*

# HORS D'OEUVRE RECEPTION MENU

**Package menus include coffee, iced tea and soft drinks. Minimum of 20 guests required for these menus.**

## THE MARINA 18

Garden-fresh vegetable display  
Domestic cheese and cracker display  
Assorted mini brioche cocktail sandwiches  
Bourbon BBQ meatballs  
Captain's spinach queso dip and tortilla chips  
Jerk chicken wings

## THE WHARF 23

Antipasta display  
Fresh fruit kabobs  
Bistro tender crostini with red wine onions  
Green chili wontons with guacamole  
Sausage-stuffed mushrooms  
Chicken satay with thai peanut glaze

## THE CAPTAIN 32

Caprese platter  
Jumbo shrimp cocktail  
Domestic cheese and cracker display  
Sliced beef tenderloin brioche  
Green chili wontons  
Jerk chicken wings  
Teriyaki meatballs  
Lemon bars and brownies

## THE ADMIRAL 30

import and domestic cheese display  
Jumbo shrimp cocktail  
House-smoked salmon display  
Bourbon BBQ meatballs  
Crab-stuffed mushrooms  
Beef and cheese sliders  
Kentucky hot brown crostini's  
Chocolate-dipped strawberries, lemon bars, Derby pie squares



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## COLD HORS D'OEUVRES

Antipasto display  
Cocktail sandwich wraps  
Deviled eggs  
Fruit kabob display  
Strawberry and brie skewer  
Domestic cheese display  
Jumbo shrimp cocktail  
Tortilla chips and salsa  
Caprese skewers  
Petite sweets display  
Hummus and pita wedges  
Fresh-sliced fruit display

## WARM HORS D'OEUVRES

Spinach and feta filo  
Green chili wontons  
Mini quiche  
Chicken tenders  
Sausage stuffed mushroom  
Beef sliders  
Meatballs  
Mini crab cakes  
Sweet chili chicken satay  
Spinach queso and chips  
Crab-stuffed mushrooms  
Hot brown crostini  
BBQ pork sliders  
Bistro steak crostini  
Jerk chicken wings.  
Buffalo chicken wings  
Bacon-wrapped medjool dates

# LUNCH BUFFET PACKAGE SUGGESTIONS

*The following menus are available only for functions ending before 4:00 p.m. Coffee, tea and soft drinks are included in the price. There is a minimum of 20 guests required for a buffet menu. We are happy to customize a menu if the following menus do not suit your taste and budget.*

## THE DELI 14

Classic Caesar salad  
Mediterranean orzo salad  
Assorted sliced deli meats, cheese and breads  
Housemade bluegrass chicken salad  
Tortilla chips and fresh pico di gallo  
Assorted fresh baked cookies and brownies

## THE RIVERSIDE BUFFET 18

Seasonal fresh fruit salad  
Steakhouse potato salad  
Southern fried chicken  
House-smoked shredded pork BBQ  
Country-style green beans  
Shoeppeg corn  
Warm scratch rolls and butter

## THE CREEKSIDE BUFFET 19

Sliced seasonal fruit and berries display  
Farfalle pasta salad  
1/2 yacht club wrap  
Grilled salmon filet with sweet chili teriyaki glaze  
Roasted vegetable medley  
Lemon bars

## THE BRUNCH 23

Fresh fruit kabob tree  
Roma tomato and fresh mozzarella caprese  
Peel and eat shrimp  
House-smoked side of salmon with dill sauce  
Kentucky hot brown casserole  
Roasted asparagus  
Assorted petite muffins



# SERVED LUNCH SUGGESTIONS

*Following menus include coffee, iced tea and soft drinks.*

## CAPTAIN'S CHICKEN CHOP SALAD

Mixed lettuce, grilled chicken, bacon, eggs, tomatoes, cucumbers and shredded jack cheese served with garlic parmesan dressing. 14

## YACHT CLUB WRAP

Shaved smoked ham and turkey breast in a flour tortilla with diced tomato, jack cheese and spring mix served with fresh sliced fruit. 14

## BLUEGRASS CHICKEN SALAD & FRUIT

Scoop of fresh chicken salad over field greens and sliced roma tomatoes served with sliced seasonal fruit and berries with flatbread crackers. 13

## KENTUCKY HOT BROWN

Fresh roasted turkey breast over toast points topped with a white cheddar mornay, pepper bacon, roma tomatoes and fresh broccoli. 17



# DINNER BUFFET SUGGESTIONS

*Dinner buffets are served with fresh baked rolls, coffee, iced tea and soft drinks. A minimum of 20 guests is required for a buffet menu. We are happy to customize a menu if the following menus do not suit your taste and budget.*



## BOATER'S CHOICE 20

Marina-fresh greens salad with balsamic vinaigrette and ranch dressing  
Blackened chicken and penne pasta primavera  
Grilled salmon with teriyaki sweet chili glaze  
Red beans and rice  
Fresh seasonal vegetable medley

## SEAFARER'S SELECTION 27

Mediterranean orzo salad  
Fresh seasonal fruit display  
Southern broccoli salad  
Seared mahi mahi with tropical salsa  
Bourbon BBQ house smoked brisket  
Roasted vegetable medley  
Baked garlic new potatoes

## YACHTSMAN'S CHOICE 28

Classic Caesar salad  
Sliced caprese platter  
Fontina chicken breast  
Grouper etouffee over gouda cheese grits  
Grilled asparagus  
Lyonnais potatoes

## THE KENTUCKIAN 28

Limestone bibb and bleu cheese salad  
Kentucky hot brown casserole  
Bourbon BBQ house-smoked brisket  
White cheddar shrimp and grits  
Fresh green beans concasse  
Derby pie with mint whipped cream

## CQ CLASSIC 45

Country Greek salad  
Jumbo shrimp and wasabi encrusted tuna display  
Mediterranean orzo salad  
Sliced beef tenderloin with bourbon sauce  
Jerk chicken breast with tropical salsa  
Grilled asparagus  
Parmesan roasted potatoes



## SERVED DINNER SELECTIONS

*Served dinners include a Marina house salad or Caesar salad, fresh baked rolls, coffee, iced tea, and soft drinks. Up to two different entree's may be selected for your event.*



### GRILLED FILET & SALMON OSCAR

4 oz. grilled filet mignon and 4 oz. fresh salmon filet topped with crabmeat and bearnaise served with steamed asparagus and garlic smashed potatoes. 36

### FONTINA CHICKEN

Sauteed chicken breast topped with fresh spinach and country ham, served with sweet potato hash, roasted roma tomato and southern kale greens. 21

### GRILLED SALMON WITH SWEET CHILI GLAZE

Served with Mediterranean orzo and grilled asparagus. 25

### MARYLAND CRAB CAKES

Served with sweet potato hash and purple slaw with a spicy remoulade. 25

### KENTUCKY HOT BROWN

Fresh Roasted turkey and country ham over toast points with a white cheddar mornay, pepper bacon and steamed broccoli. 20

### FIRE-BRAISED BEEF BRISKET

With a Kentucky bourbon BBQ sauce, garlic smashed potatoes, roasted asparagus. 22

### BOURBON GLAZED FILET

8 oz. cut fire grilled and topped with an apple bourbon balsamic glaze served with potato gratin and grilled asparagus. 37

### KEY WEST CHICKEN

Fire-roasted jerk seasoned chicken breast with tropical fruit salsa, yellow rice and fresh roasted vegetable medley. 19

### GRILLED MAHI MAHI

With avacado mango relish, coconut cous cous, Caribbean blend vegetables. 26

### BACON-WRAPPED PORK LOIN CHOP

Served with garlic mashed potatoes and roasted asparagus. 22



## BAR SERVICE HOSTED PACKAGES

*For three hours. Package prices exclude shots.*

### DOMESTIC PACKAGES

Domestic Beer/House Wine — 15 per guest

Each additional hour — 6 per guest

Domestic Beer/House Wine/Well Liquor — 18 per guest

Each additional hour — 6.5 per guest

### PREMIUM PACKAGE

Premium and Domestic Beer/

Premium Wines/Liquor — 24 per guest

Each additional hour — 8 per guest

### LUXURY PACKAGE

Premium and Domestic Beer/Top Shelf Liquor/

Reserve Wines — 28 per guest

Each additional hour — 10 per guest

### MISCELLANEOUS BEVERAGES

Soft drinks, juices, coffee, hot and iced tea — 6 per guest

Each additional hour — 3 per guest



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## CASH BAR

*Guests pay at the bar by the drink  
(some prices may vary and are  
subject to change without notice).*

Domestic Beers — 3.5 & up

House Liquor — 5

House Wine — 6

Premium Beers — 5 & up

Call Liquor — 6 & up

Premium Liquor — 7 & up

Premium Wine — 8 & up

Reserve Wine — 9 & up

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### DOMESTIC BEER

Budweiser, Bud Light,  
Bud Select, Bud Select 55,  
Miller Lite, Coors Light,  
Miller Genuine Draft

### PREMIUM BEER

Corona, Corona Light,  
Guinness, Heineken, Heineken  
Light, Landshark, Leinenkugel,  
Michelob Ultra, Sunset Wheat,  
New Castle, Red Stripe

### HOUSE LIQUORS

Kentucky Tavern Bourbon,  
McCormick Vodka, Castillo  
Rum, McCormick Gin,  
Tortilla Gold Tequila,  
House of Stuart Scotch

### PREMIUM LIQUORS

Makers Mark, Jack Daniels,  
Crown Royal, Stolli, Vodka,  
Bombay Sapphire Gin, Bacardi  
Rum, Jose Cuervo Tequila,  
Dewar's White Label Scotch

### CALL LIQUORS

Old Forester Bourbon,  
Finlandia Vodka, Tanqueray,  
Gin, Jose Cuervo Tequila,  
Bacardi Rum, Cuttysark, Scotch

### TOP SHELF LIQUORS

Woodford Reserve, Herradura,  
Grey Goose Vodka, Blanco  
Tequila, Hendrick's Gin,  
Bacardi Rum, Glenlivet 12-year,  
Chivas 12-year

### HOUSE WINE

Fetzer Chardonnay,  
Merlot, White Zinfandel

### PREMIUM WINE

Twisted Cabernet,  
J. Lohr Riesling,  
Mezzacorona Pinot Grigio,  
Mirassou Pinot Noir,  
Massimo Sauvignon Blanc

### RESERVE WINE

Kendall Jackson Vintner's  
Reserve Chardonnay or  
Cabernet, Estancia Merlot

## DESSERT SELECTIONS



### CHOCOLATE DECADENCE TORTE

Decadent rich chocolate layered cake with chocolate ganache with a caramel sauce. 5

### DERBY PIE™

A Kentucky favorite baked by Kern's Kitchen, topped with whipped cream. 4.25

### NEW YORK CHEESECAKE WITH STRAWBERRIES

Creamy cheesecake with fresh strawberries and whipped cream. 4

### COOKIES AND BROWNIES

Assorted fresh-baked cookies and fudge brownies. 3

### KEY LIME PIE

Cool and creamy, made right here with an old Florida recipe. 5

### CARAMEL APPLE PIE 5

### PETITE SWEETS DISPLAY

Mini cheesecakes, assorted dessert bars, chocolate-dipped strawberries. 5

