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

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.

CAPTAIN'S QUARTERS
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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

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.

CAPTAIN'S QUARTERS
RIVERSIDE GRILLE

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
Shoepeg 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.

CAPTAIN'S QUARTERS
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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 etoufee over gouda cheese grits

Grilled asparagus

Lyonnaise 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.

CAPTAIN'S QUARTERS
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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

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, Stoli, 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, Glenlevit 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

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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