



CHARTER CRUISE INFORMATION

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“Office & Boat Harbor”

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STEER A COURSE FOR FUN!

Twinkling lights in a nearby port, great sunset, romantic moon - great foods, service & beverages. What better way of experiencing it all is aboard CELEBRATION CRUISE LINE. You and your guest can experience all this and more.

Celebrations will arrange a fun-filled private chartered cruise on the Ohio River for up to 380 guests. Our cruise ship, the QUEEN, provides a unique and festive background for your next special occasion. Our captain and efficient crew are eager to accommodate your every need. Our professional planners have extensive backgrounds & are specialist, “taking away all the stress in planning” in successfully executing an event you & your guest will long remember. We will arrange an exciting menu to your tastes, entertainment to set the mood, decorations, table settings and all the other special touches. Just sit back and watch our experts see to every detail of your private cruise.



Delight your *Nautical & Culinary* senses



WELCOME ABOARD FROM THE CAPTAIN AND CREW!

THE GALLEY

Celebrations provide all food service for its excursion boat & prepared fresh on premises, with over 40 years experience. All food is served buffet style, (optional charge of \$7.00 pp/ sit down service). **Lunch & Dinner Cruises include choice of one entrée' and one each of starch, vegetable, salad, dessert, dinner rolls, butter, teas, water and coffee with meal.** All beverages are available from the bar at an additional cost. (We offer packaged beverages for your cruise-see beverage menus).

Departing and returning from our Home port in Ludlow, Kentucky; standard seating arrangements, cash bar, staffing according to group size; linens, china, silverware, linens

There is a 18% Service Charge & a 6% Ky. Sales Tax. All prices are subject to change without notice. Prices listed are per person.

- ✚ **Additional Boat time per hour “in dock or cruising” \$800.00.**
- ✚ **Stated costs REQUIRE A MINIMUM GUARANTEE OF 100 ADULT PASSENGERS / 75 – 99 passengers add \$7.00 per person**
- ✚ **30-74 Passengers see “NAUTICAL BREEZE MENUS”**
- ✚ **We take great pride in prepared “daily” fresh, and preservative free food products.**
- ✚ **If electing not purchase the minimal Non-alcohol (Sodas, Juice, Teas, coffee package) there is a \$125.00 service fee for beverage personnel.**

LUNCH CRUISES

Inclusive: 2-1/2-hour, boarding ½ hour pre cruise, cruising for 2 hours - concludes by 3:00

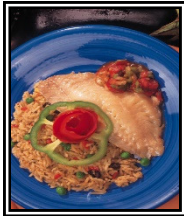
Sun –Thurs 24.95	Fri- Sat 26.95	Virginia Baked Ham w/ glaze Chicken or Turkey Pot Pie Tortellini with or w/o meat sauce, Marinara Baked Ziti w/ Marinara sauce Spaghetti Pesto, Alfredo or Marinara w/ meat balls Roast Sirloin of Beef w/ au jus, or “Halal” Rst. Sirloin beef Beef ‘top’ Round “sliced” aujus, Stroganoff or Burgundy Cold Deli: Turkey, Ham, Roast Beef-sliced Pulled: Pork, Chicken, Beef w/ BBQ and side sauces
26.95	29.95	Roasted Chicken breast w/ seasoned bread stuffing or rice seasoned “Halal” Chicken breast-roasted, seasoned w/ side sauce Lasagna – meat or VEGAN- vegetable Baked Manicotti Florentine: ricotta cheese and spinach VEGAN: Stuffed Bell Peppers w/ quinoa and chick peas VEGAN: Portobello mushroom stuffed w/ Spinach, Parmesan, Mushrom & Vermont White Cheddar Roasted Chicken Quarters / Barbecued / Lemon peppered Braised Sirloin Beef Tips with Mushrooms Cold Deli Sandwich Buffet-ham, turkey, roasted beef with sides Baked Cod loin w/ lemon butter Carved – Roasted Turkey Breast

~DINNER CRUISES~

Inclusive: 3-1/2-hour evening cruise; cruises for 3 hours, boarding ½ hour - departs after 4:00 PM

Sun –Thurs
29.95

Fri-Sat
34.95



Chicken qtrs. Roasted - -nicely seasoned w/ sauces
 Baked Lasagna – Meat or VEGAN: Veg. - Alfredo or Marinara
 Baked Manicotti ~ Florentine: spinach and ricotta cheese
 “Halal” Baked Chicken breast –seasoned w/ side sauces
 “Halal” Roasted Sirloin of Beef– Au’jus, side sauces
 Beef tips Stroganoff or Burgundy w/ buttered noodles
 Chicken or Eggplant Pasta – Primavera
 Angel Hair pasta w/ feta and Sun-Dried Tomatoes
 Meat loaf w/ rich brown gravy
 Baked Chicken brst – Alfredo or Crusted Parmesan marinara, alfredo, pesto
 Baked Cod loin “white fish” w/ lemon butter
 Roasted Sirloin “Top” Round of Beef – aujus w/ side sauces
 Baked Chicken Breast – Kiev
 Char-grilled chicken “breast” casserole w// apples and Blu cheese Alfredo sauce
 Baked Breast of Chicken stuffed w/ broccoli & cheddar cheese
 Roasted Chicken Breast “stuffed” w/ seasoned bread dressing
 Breast of Chicken: - “stuffed” w/ feta, spinach, baby mushroom
 Breast of Chicken – Cordon blu or Marsala
 Honey Baked Ham w/ fruit sauce-carved
 Rock Cornish Hen halves – seasoned
 VEGAN: Portobello Mushrooms stuffed w/ mushroom, spinach, Vermont white Cheddar cheese-Parmesan
 VEGAN: Stuffed Bell Peppers stuffed w/ Quinoa and Chickpeas
 VEGAN: Eggplant “crusted” parmesan
 BBQ-Choice: Pulled Pork, Chicken, Beef
 Jambalaya
 Cheese stuffed tortellini - Marinara or Alfredo
 Spaghetti “pasta” and Meat Ball - Marinara or Alfredo
 Roasted seasoned Turkey Breast - carved

- **Additional entrée \$5.00**

35.95

39.95

Barbecued Pork (baby) Ribs “melt in your mouth”
 Pasta Gambino-white sauce w/ shrimp, basil, peppers, fresh garlic, pasta
 Shrimp Creole with seasoned Rice
 Seafood Mornay
 Tilapia – Baked (stuffed add \$2.00 pp)
 Mahi – Mahi (Dolphin) – Grilled
 Yellow Fin Tuna Steaks-grilled w/ side sauces
 Roasted Pork-loin w/ honey mustard & mint jelly
 Salmon steaks sides – grilled, or Baked & Stuffed w/ seafood
 Baked Stuffed Cod Loins w/ shrimp and crab stuffing
 Baked Halibut, (stuffed add \$2.00 pp)

- **Additional \$12.00 entrée**

40.95

45.95

Roasted Beef Tenderloin - carved
 Prime Rib of Beef au jus – carved on buffet
 Crab Leg Clusters w/ side butter sauce + \$3.00
 Pork Chops-Iowa, grilled (Seasoned Stuffing + \$3.00)

- **Additional entrée \$15.00**

- ✚ **ABOVE PRICES REQUIRE A MINIMUM GUARANTEE OF 100 ADULT PASSENGERS ~ 75 – 99 passengers add \$7.00 per person**
- ✚ Any other times 30 minimum adults - Please see our 30 minimum passenger guarantee packages – ask to view these Special combined - cruise, food, beverage **Nautical Breeze Menu** packages.
- ✚ Saturdays: May – September mandatory 5.00 p.p. charge for the open **Non-alcohol beverage package** (see beverage section).
- ✚ **Cruise may incur a fuel charge / Costs subject to change with out notice**
- **ABOVE LUNCH AND DINNER ENTREES, INCLUDE ONE ITEM FROM EACH OF THE FOLLOWING SIDES.**

STARCHES

- Red Beans & Rice-Louisiana style
- Long Grain rice-Riverboat mix
- AuGratin Potatoes casserole
- Steak fries seasoned – baked wedges
- Scalloped Potatoes w/ roasted garlic
- Three Cheese-Baked Macaroni
- Stuffing - Baked seasoned Bread or Corn Bread
- Tortellini w/ Alfredo, Pesto, Marinara sauce
- Buttered Parsley -Egg “wide” Noodle
- Oven Roasted “seasoned” Red Skinned Potatoes
- Sweet potato “roasted” wedges-w/ olive oil
- Whipped Potatoes-“skin-off” w/ gravy
- Quinoa (serve warm) w/ black beans, red peppers, corn
- Whipped potatoes Southern style “skin-on”, gravy
- Potato wedges- roasted & seasoned w/ fresh grilled garlic
- Pasta bow tie w/ sun-dried tomatoes & fresh pesto
- Baked “Idaho” Potatoes w/ sour cream, butter
- Oven baked beans casserole smothered w/ Washington apples-cinnamon & nutmeg
- Penne Pasta -Pesto mix w or w/o mushrooms
- Sweet Potatoes casserole w/ Brown Sugar / Marshmallow
- Penne Pasta marinara
- Scalloped Sweet Potatoes and Apples
- Pasta Primavera w/ Julienne Vege (side)
- Twice Baked Potatoes add 2.00 per person

Additional starch add 3.00 p.p.

VEGETABLES

- Creole or Marsalis Cauliflower “seasoned” florets
- Sugar Snap Peas w/ teriyaki butter
- Plantation Corn Pudding
- Seasoned steamed vegetable medley-seasoned
- Maple glazed baby carrots
- Baked tomatoes & zucchini (Italian)
- Scalloped cinnamon apples
- Sweet peas & baby mushrooms
- Succotash – sweet corn & Lima beans
- Broccoli & Cauliflower cheddar casserole
- Green Beans-Sauté w/ toasted almonds
- Seasoned steamed vegetable medley w/ cheese tortellini-olive oil - seasoned
- Egg Plant Ratatouille – mix
- Buttered sweet corn (on or off) Cob
- Squash & Zucchini casserole marinara
- Cheese Tortellini w/ splashes of Julienne vegetables smothered in seasoned olive oil
- Peas and Carrots buttered w/ mushrooms
- Stir Fried Vegetable medley
- Asparagus spears smothered in garlic butter- add 3.00 p.p
- Eggplant Parmesan – marinara (side) 3.00 p.p.
- Stuffed “green” Peppers w/ rice (side) 2300 p.p.
- Roasted seasoned garlic tomatoes add 1.50 pp

Additional Vegetable add 3.00 p.p.

SALADS

- *Tossed “S” Garden Salad Summer Mix w/ asst. dressings
- *Caesar Salad mix w/ shaved parmesan, fresh garlic & seasoned croutons
- *Spinach salad mix w/red onions, mushrooms & pine nuts w/ warm bacon dressing
- Broccoli floret and peanut salad
- *Adding sliced strips-chicken or smoked salmon 2.50
- Greek salad w/ feta, olives, tomatoes
- American mayo style Creamy Potato salad
- German Vinegar- bacon style Potato salad
- Roasted Corn Edamame Salad
- Quinoa salad (serve cold) w/ black beans, corn and red peppers w/ Zesty Italian dressing
- Creamy Cole Slaw / Polynesian Cole Slaw
- Fresh summer “Fruit Burst” Salad mix
- Pasta Salad mix vinaigrette
- Yogurt with fresh fruit mix
- Waldorf salad mix
- Blu cheese pecan salad
- Chilled “pasta” salad Italian medley
- Cucumber salad Vinaigrette (seedless) w/ cilantro
- Broccoli Raisin: ;Broccoli, raisins, cauliflower, sunflower seeds, bacon mixed w/ a sweet and tangy dressing
- Antipasti Salad mix w/ dressings
- Spring leaf mix: w/ candied walnuts, cranberries, - Gorgonzola- cheese, raspberry vinaigrette - add \$2.50 pp - as substitute for reg salad

Additional salad add 4.00 p.p.

DESSERTS

- Creamy New York Cheese Cake w/ straw/chocolate topping
- Creamy Cheese cake mixed fruit
- Poppies stuffed – cream puffs
- Graham cracker cups – stuffed w/fruit mix. pudding and whipped cream
- Brownie – decadent (no nut) / walnut / turtle / mint
- Bread pudding with sauce
- Cakes: White, Chocolate, Red Velvet, Carrot, German Chocolate, Banana, Triple Chocolate,
- Muffins – mini asst.
- Lemon- Lovers bars
- Summer Berry (Strawberry and blueberry) short cake with whipped cream
- Strawberry short cake w/ whipped cream
- Yellow or Double Chocolate cake (party squares)
- Pineapple upside down cake
- Éclairs mini
- Streusel: Apple, Cherry, Cinnamon
- Country Cobbler: apple, cherry, peach., blueberry
- Cookies giant: oatmeal raisin, choc. chip, peanut butter, lemon, vanilla
- Baklava – 3.75 pp
- Éclairs – 3.75 p.p.
- Key Lime pie @ 4.25

***additional desserts add 4.00 p.p.**

- Full decorated sheet cake 195.00 serves up to-100 / Cheese cake sheet cake @ \$ 245.00
- Half decorated sheet cake 125.00 serves up to 40
- Cake: Lemon and cream cheese @ 5.00
- Ice Cream Cups: Vanilla / Chocolate
- Ice Cream sandwiches @ 4.25
- Assorted mini pastry dessert bar 5.95 pp
- Ice cream bar: w/ ecruitments - call for costs
- Amaretto or Turtle Cheese cake add .4.25 p.p.
- Pies: Peach, Apple, Cherry, Pecan add 2.95 p.p.
- Graeter's "wheelie" Chips add 6.95 p.p.
- Graeter's "Big Scoop" cups 6.95 p.p.

Dessert Medley Bar: Gourmet Loaf Cakes, Macaroon Treats, Brownie Bites, Red Velvet mini's, Raspberry & Apricot Mini's, Cinnamon Roll – mini's, cheese cake-asst flavors @ \$9.95 per person + 18% s/c

- **Vegetarian Entree's:** Vegetable Lasagna, Pasta Primavera, Egg Plant Parmesan, Vegetable stir fry, Stuffed "vegetable" green peppers, Spinach Ricotta Cheese Quiche, Wild Mushrooms tossed in pure olive oil w/ Roma Tomatoes, Quiche: vegetable or cheese

• **Sit Down service** @ 7.00 added per person.

FROM THE “BEVERAGE” BAR

Drink / Beverage Costs by the serving	
• Punch: red or white (non alcohol) serves 20 /gallon @-----	29.00 per gallon
• Florida Punch: red or white with rum or champagne serves 20/ gallon-----	39.00 gallon
*We offer full case prices (12 bottles) at a discount – Champagne, Wine=60-5oz glasses, 1 bottle 5-5oz glasses	
* We offer guaranteed pre sold beverage packages – see separate menu sheet for costs	
• Liquor – House Brands -----	6.00
• Liquors-Premium Brands, Daiquiris -----	7.00 - up
• Beer - Long Neck bottled Domestic -----	5.00
• Beer bottled Import Long Neck bottled -----	6.00
• Beer – craft-----	7.00
• Bottled Breezier -----	6.00
• Draft domestic 1- keg serves 170 glasses-----	298.00
• Draft beer ¼ kegs serves 80 glasses -----	195.00
• Juices -----	2.00
• Wines - House Brands : Cabernet, Chardonnay, Merlot, White Zinfandel, Riesling-/Barefoot-----	6.00
• Top “house” Brand: – Kendal Jackson, Beringer-----	7.00
• Wine pre set on dining tables ½ carafe serves 5 -----	18.00 each
• Wine by the bottle serves up to 10 -----	29.00 each
• Soft Drinks - Coke products / bottled water -----	2.00

PRE-SOLD ~ UNLIMITED "OPEN" BEVERAGE PKGS

- *** Soft Drinks (Coke Prod.)** Water, Juices, Teas, Coffee-.....5.00 PP
 * Minimum beverage package mandatory on Saturdays May – Sept
- **Domestic Draft Beer, House Wines,** Water, Soft Drinks, Teas, Coffee, Juices.....15.95 PP
Adding to above pkg: Bottled (long neck) Beer add 5.00 pp; Domestic / Import /Craft 6.00 pp
- **House Liquors, Dom. LN Beers,** House Wines, Soft Drinks, Water, Teas, Coffee,25.95 PP
- **Top / Call Liquors,** Dom. & Imp. LN Beer, Top Wines, Soft Drinks, Teas, Coffee,,.....35.95 PP
Cognac / Liqueurs, Top / Super liquors, Daiquiris, Bottled Dom, Imp LN Beers, ,Top Wines, Soft Drinks, Teas, Water, Coffee.....39.95 PP
- * **Barware Service "Full Glass":** Rocks "Hi-Ball" 9 oz; Tall Double/Beer/Sodas/Juices" 12 oz ; Wine "red/white" stemware @ ..5.00 pp

Electing not to host a beverage package: @ \$165.00 Beverage server fee

- * Schools - may sustain an added fee for pre-sold beverage consumption.
- *Late night (post 10 PM), or sailing without substantial food may sustain an added fee for pre-sold beverage packages.



COFFEE BAR SPECIALTY: Gourmet coffee bar- espresso / cappuccino / Assorted Irish / Spanish Cordials / Liquors / Cream / Spices / Whipped Cream / Fruits / honey / served in glass footed coffee mugs @ 9.95 per person