

RICK'S CAFÉ BOATYARD

Private Event Spaces



Imperial Room

CAPACITY

- Seated with a dance floor: 100 guests
- Seated: 125 guests
- Cocktail Style: 150 guests

AMENITIES

- Newly renovated bar
- Built-in dance floor
- Private cocktail patio with string lights
- In-house AV equipment available upon request

PRICING

- Monday-Thursday
 - < 50 guests: \$1,500 food and beverage minimum
 - 51+ guests: \$2,500 food and beverage minimum
- Friday & Sunday
 - \$250 room rental fee
 - \$3,000 food and beverage minimum
- Saturday
 - \$500 room rental fee
 - \$4,000 food and beverage minimum
- Bridal & Baby Shower Pricing (Saturday and Sunday 11 am-2 pm)
 - < 30 guests: \$1,000 food and beverage minimum
 - 31-50 guests: \$1,500 food and beverage minimum
 - 51+ guests: \$2,000 food and beverage minimum

THIS SPACE IS ACCESSIBLE BY STAIRS ONLY



Regal Room

CAPACITY

- Seated with a buffet: 32 guests
- Cocktail Style: 45 guests

AMENITIES

- Completely private
- Ideal for business meetings & small social events
- 40" television in room
- Screen & projector available upon request

PRICING

- Monday-Thursday
 - 10-20 guests: \$1,000 food and beverage minimum
 - 21-32 guests \$1,500 food and beverage minimum
- Friday & Sunday
 - \$100 room rental fee
 - \$2,000 food and beverage minimum
- Saturday
 - \$250 room rental fee
 - \$2,500 food and beverage minimum
- Bridal Suite/Ready Room
 - Available from 11 am - 3 pm
 - Additional \$1,000 food and beverage minimum added to your reception minimum

THIS SPACE IS ACCESSIBLE BY STAIRS ONLY



Beer Garden

CAPACITY

- Seated with a buffet: 50 guests
- Cocktail Style: 75 guests

AMENITIES

- Outdoor dining with an amazing sunset view
- Newest private event space
- 2 gas fire pits & string lights included in rental

PRICING

- Monday-Thursday
 - \$1,500 food and beverage minimum
- Friday & Sunday
 - \$100 room rental fee
 - \$2,000 food and beverage minimum
- Saturday
 - \$250 room rental fee
 - \$2,500 food and beverage minimum
- Bridal & Baby Shower Pricing (Saturday and Sunday 11 am-2 pm)
 - < 30 guests: \$1,000 food and beverage minimum
 - 31-50 guests: \$1,500 food and beverage minimum
 - 51+ guests: \$2,000 food and beverage minimum

***WE ARE CURRENTLY OFFERING ONLY BUFFET-STYLE SERVICE
IN THE BEER GARDEN***



The Gazebo

CAPACITY

- 125 guests

AMENITIES

- Outdoor wedding ceremony or proposal
- Electrical outlet for DJ's speakers

PRICING

- Gazebo: \$250 (1 hour)
- White Resin Chairs: \$3/chair

THE GAZEBO IS ONLY AVAILABLE FOR RENTAL WITH THE RENTAL OF ANOTHER SPACE FOR A RECEPTION



RICK'S CAFÉ BOATYARD

Catering Menu

ABOUT US

Thank you for choosing Rick's Boatyard for your private event! Our team of culinary experts and dedicated and professional waitstaff would love to provide a one-of-a-kind memorable dining experience for you and your guests! The following information provides a general overlook at our packages and menu offerings.

FOOD & BEVERAGE

Rick's Boatyard is the exclusive provider of food and beverage for the venue. We offer both plated and buffet style service, passed or stationary hors d'oeuvres, and a variety of a la carte and dessert choices. We are happy to allow specialty desserts to be provided by an outside licensed baker and will cut your cake for an additional cake cutting fee.

PRICING

A food and beverage minimum will apply to every event and is calculated based on your guest count, seasonality, and the day of the week. Tax, gratuity, and a banquet charge are applicable to your food and beverage total and do not count towards your minimum. Please speak with our venue manager regarding your customized quote!

Hors d'Oeuvres

HOT

MINIMUM 25 PIECES PER ORDER

Mini Crab Cakes | Served with Remoulade Sauce | \$4

Fried Crab Rangoon | Served with Plum Glaze | \$3

Signature Meatballs | Tossed in JohnTom's Sneaky Hot BBQ Sauce | \$3

Blackened Shrimp Skewers | Served with Tartar Sauce | \$4

Chicken Cordon Bleu Bites | Ham and Swiss, Joe's Mustard Sauce | \$3

Crab Stuffed Mushrooms | Mozzarella & Mornay Sauce | \$4

Teriyaki Skewers | Onions, Peppers, Choice of Chicken or Beef | \$3

Philly Cheesesteak Egg Rolls | Served with Ketchup | \$3

Nashville Hot Chicken Sliders | Served with Pickles & Brioche Buns | \$4

BBQ Pulled Pork Sliders | Served with Pickles & Brioche Buns | \$4

CHILLED

MINIMUM 25 PIECES PER ORDER

Premium Shrimp Cocktail | Spicy Cocktail Sauce | \$3.5

Ahi Tuna Poke | Soy, Sesame Seeds & Green Onion | \$4

Pimento Cheese | Housemade Pimento Cheese & Crispy Bread | \$2.5

Goat Cheese Stuffed Tomatoes | Goat Cheese, Chives & Grape Tomatoes | \$3

Yellowtail Ceviche Shooter | Lime, Jalapeño, Cucumber, Cilantro & Onion | \$4

Smoked Salmon with Dill Cream Cheese | Served on a Cucumber Slice | \$3

Delaware Bay Oysters | Spicy Cocktail Sauce & Horseradish | \$4

Hors d'Oeuvres

PARTY TRAYS

SERVES 25

Seasonal Vegetable Platter | Served with Buttermilk Ranch | \$50

Seasonal Fruit Platter | \$65

Domestic & Imported Cheese Tray | Served with Assorted Crackers | \$75

Chef's Antipasto Platter | Salami, Provolone, Roasted Red Peppers,
Olives, Pepperoncini & Artichoke | \$75

Smoked Salmon Display | Capers, Cream Cheese, Red Onions | \$100

Caprese Platter | Tomato, Mozzarella, Basil, Balsamic | \$75

Buffalo Chicken Dip | Rotisserie Chicken, Hot Sauce, Bleu Cheese | \$65

Chips & Dip | Tortilla Chips, Housemade Salsa & Guacamole | \$65

CARVING STATIONS

+\$150 CHEF ATTENDANT FEE

Black Oak Smoked Ham | Serves 50 | \$300

Roasted Round of Beef | Serves 50 | \$350

Roasted Pork Tenderloin | Serves 35 | \$250

Horseradish Crusted Prime Rib | Serves 30 | \$450

ADD CROISSANTS TO YOUR CARVING STATION +2/PERSON

Signature Entrees

BUFFET

ONE ENTREE \$35 | TWO ENTREES \$45 | THREE ENTREES \$55

PLATED

ONE ENTREE \$40 | TWO ENTREES \$50 | THREE ENTREES \$60
+ADDITIONAL STAFFING FEE

ENTREES

Tortellini Primavera | Seasonal Vegetables, Pesto Cream Sauce

Rosemary Lemon Chicken | Grilled with Fresh Herbs & Lemon

Chicken Cacciatore | Marinara, Onions, Tomatoes & Bell Peppers

Grilled Atlantic Salmon | Served with Tropical Salsa

Orange Roughy | Baked with a Parmesan & Bread Crumb Crusting

Jumbo Shrimp Scampi | Roma tomatoes, Herbs, Chardonnay & Linguine

Bone In Pork Chop | Served with Mustard Cream Sauce

Grilled Prime Sirloin | House Demi Sauce

Horseradish Crusted Prime Rib | Au Jus & Horseradish Cream Sauce

PREMIUM ENTREES

Grilled Lobster Tail | 6 oz, Served with Lemon Butter | +\$15

Lamb Chops | House Demi Sauce | +\$10

Surf & Turf | 6 oz Filet Mignon & Lobster Tail | +\$25

New York Strip | Mesquite Grilled in Herb Butter | +\$15

Jumbo Sea Diver's Scallops | Blackened Scallop Skewers | +\$12

8 oz Filet Mignon | Mesquite Grilled in Herb Butter | +\$15

Side Dishes

BUFFET

CHOOSE UP TO 3 SIDES & DINNER ROLLS

PLATED

CHOOSE 1 SALAD, 2 SIDES & DINNER ROLLS FOR ALL GUESTS TO ENJOY

SIDES

- House Salad | Cucumber, Tomatoes, Red Onion, Balsamic Vinaigrette
- Traditional Caesar Salad | Croutons, Parmesan Cheese, Caesar Dressing
- Arugula Salad | Smoked Bacon, Goat Cheese, Sherry Dijon Vinaigrette
- Mashed Potatoes | Yukon Gold Potatoes, Butter, Garlic, Parsley
- Grilled Asparagus | Sea Salt and Olive Oil
- Roasted Root Vegetables | Seasonal Root Vegetables with Herb Butter
- Roasted Brussels Sprouts | Smoked Bacon & Balsamic Vinaigrette
- Savory Corn Souffle | Cheddar Cheese, Roasted Green Chiles
- Coconut Rice | Coconut Shavings, Turmeric & Green Onion
- Herbed Basmati Rice | Fluffy Basmati with Fresh Herbs
- Pasta & Sauce | Penne with choice of Marinara or Alfredo Sauce

DINNER ROLLS & SOFT DRINKS INCLUDED WITH BUFFET & PLATED PACKAGES

Signature Buffets

CLASSIC ITALIAN | \$32

Chicken Parmesan | Breaded Chicken, Marinara, Mozzarella
Pasta & Sauce | Penne with choice of Marinara or Alfredo Sauce
Grilled Asparagus | Sea Salt and Olive Oil
Caesar Salad | Croutons, Parmesan Cheese, Caesar Dressing

SMOKEY BBQ | \$30

House Smoked Pulled Pork | John Tom's Sneaky Hot BBQ Sauce
Savory Corn Souffle | Cheddar Cheese, Roasted Green Chiles
Southern Green Beans | Applewood Smoked Bacon
House Salad | Cucumber, Tomatoes, Red Onion, Buttermilk Ranch

LOUISIANA INSPIRED | \$32

Blackened Catfish | Topped with Shrimp Etouffee
Herbed Basmati Rice | Fluffy Basmati with Fresh Herbs
Roasted Cajun Vegetables | Multi-color Potatoes, Bell Peppers, Onions
Corn & Spinach Salad | Served with Bacon Dijon Vinaigrette

SAVORY SOUTHWEST | \$30

Choice of Shredded Chicken or Pork Carnitas | Soft Shell Tortillas
Cilantro Lime Rice | Basmati with Onions, Lime & Cilantro
Fajita Veggies | Assorted Bell Peppers, Onions, Mexican Spices
Chips & Dip | Tortilla Chips, Housemade Salsa & Guacamole

DINNER ROLLS & SOFT DRINKS INCLUDED WITH BUFFET PACKAGES

Breakfast & Brunch

CONTINENTAL | \$15

Assorted Bagels | Cream Cheese & Butter
Seasonal Fruit Salad

Assorted Juices | Orange Juice, Pineapple Juice, Cranberry Juice
Fresh Brewed Coffee | Locally Sourced Coffee, Cream & Sugar

BREAKFAST BUFFET | \$25

Seasonal Fruit Salad
Scrambled Eggs

Crispy Hash Brown Triangles

Choice of Smoked Bacon or Sausage Links

Assorted Juices | Orange Juice, Pineapple Juice, Cranberry Juice
Fresh Brewed Coffee | Locally Sourced Coffee, Cream & Sugar

BRUNCH BUFFET | \$35

Seasonal Fruit Salad
Scrambled Eggs

Crispy Hash Brown Triangles

Choice of Smoked Bacon or Sausage Links

Assorted Juices | Orange Juice, Pineapple Juice, Cranberry Juice
Fresh Brewed Coffee | Locally Sourced Coffee, Cream & Sugar

CHOOSE ONE:

Shrimp & Grits | Shrimp, Creamy Grits & Red Eye Gravy

Smoked Salmon Platter | Capers, Cream Cheese, Red Onions

Chicken Salad | Classic House-made Rotisserie Chicken

Bessets

BY THE SLICE

\$8/PIECE

Famous Key Lime Pie
New York Cheesecake
Chocolate Mousse Cake
Carrot Cake

BY THE PLATTER

MINIMUM 24 PIECES PER ORDER

Mini Cheesecake Bites | Classic New York Cheesecake Bites | \$3
Petite Fours | Assortment of Chocolate Pastry Bites | \$3
Lemon Bars | \$40/dozen
Brownies | Chocolate Chunks | \$40/dozen

COFFEE BAR

\$6/PERSON

Locally Sourced Coffee
Locally Sourced Decaffeinated Coffee
Assorted Flavored Syrups | Vanilla, Caramel, Hazelnut
Cream & Sugar

Bar Packages

NON-ALCOHOLIC | \$5

UP TO 4 HOURS

Water Service, Iced Tea, Lemonade, Assorted Coke Products

BEER & WINE | \$25

UP TO 4 HOURS

Non-Alcoholic Beverages

House Wines (Moscato, Pinot Grigio, Chardonnay, Merlot & Cabernet)

House Beers (Mich Ultra, Bud Light, Budweiser, Miller Light)

Imports (Corona, Corona Light, Heineken, Stella Artois)

Craft (Seasonal Rotating Craft Beers)

PREMIUM BAR | \$35

UP TO 4 HOURS

Non-Alcoholic Beverages

Featured Beers & Wines

Tito's Vodka, Maker's Mark, Blue Chair Bay Coconut Rum, Blue Chair Bay

White Rum, Spiced Rum, Bombay Sapphire Gin, Jose Cuervo Tequila

CASH OR CONSUMPTION BAR

Keep the beverages flowing but don't sweat the cost. Pay per drink based on a limit pre-determined by you and the venue manager, create a couple of signature cocktails, purchase a keg of your favorite domestic, import, or craft beer, have your guests pay for their own drinks, or any combination of the above. It's that simple!

\$100 BAR SET UP FEE

RICK'S CAFÉ BOATYARD

Catering Policies

BOOKING AN EVENT

Events are booked on a "first come, first serve" basis. Upon booking, a signed contract and non-refundable deposit will be required to secure your date. A valid credit card is required to be on file to guarantee all charges.

GUEST COUNT

Client is responsible for confirming a final guest count and menu fourteen (14) days prior to the scheduled event. After this time, guest count cannot be lowered and services and menu listed on the BEO cannot be changed.

PAYMENT

Once you have confirmed your guest count and menu, an updated BEO will be sent and your remaining balance in full will be due. Payment in full and a signed BEO are required no less than 10 days prior to your event.

BUFFET SERVICE

All buffets will remain in place for a maximum of 1.5 hours (90 minutes) and no remaining food may be taken out of the facility, in accordance with the Indiana Department of Health Guidelines.

PLATED SERVICE

A seating chart and meal cards are required for plated meal service. An additional staffing/labor fee of \$250 will apply per 50 guests.

VENUE ACCESS

Access to the venue is scheduled for 2 hours prior to your event start time. You then have 4 hours of event time, followed by 1 hour for teardown, for a total of 7 hours. Additional hours may be added if arranged in advance.