



RICK'S CAFÉ BOATYARD

PRIVATE DINING & EVENTS PRICING



IMPERIAL ROOM & PRIVATE TERRACE

A C C O M M O D A T E S 2 5 - 1 2 5 G U E S T S

- **MONDAY-THURSDAY (4 PM-10 PM)**
 - < 50 guests: \$1,500* food and beverage minimum
 - 51+ guests: \$2,500* food and beverage minimum
- **FRIDAY & SUNDAY (4 PM-10 PM)**
 - \$3,500* food and beverage minimum
- **SATURDAY (4 PM-11 PM)**
 - \$5,000* food and beverage minimum
- **SATURDAY & SUNDAY BRUNCH (10 AM-2 PM)**
 - < 30 guests: \$1,500* food and beverage minimum
 - 31-50 guests: \$2,000* food and beverage minimum
 - 51+ guests: \$3,000* food and beverage minimum



*PRICES SHOWN DO NOT INCLUDE TAX & GRATUITY

THE BEER GARDEN & FOOD TRUCK

ACCOMMODATES 25 - 75 GUESTS

- **MONDAY-FRIDAY (4 PM-9 PM)**
 - \$3,500* food and beverage minimum
- **SATURDAY-SUNDAY (12 AM-3 PM OR 6 PM-9 PM)**
 - \$5,000* food and beverage minimum



*PRICES SHOWN DO NOT INCLUDE TAX & GRATUITY

THE CEREMONY GAZEBO

ACCOMMODATES UP TO 100 GUESTS

- **MONDAY-THURSDAY**

- \$250/hour

- **FRIDAY-SUNDAY**

- \$500/hour

- **CHAIR CHARGE**

- \$5/chair



VENUE POLICIES

P L E A S E S E E F U L L C O N T R A C T F O R A L L P O L I C I E S

BOOKING AN EVENT

Events are booked on a "first come, first serve" basis. Rick's Boatyard does not "hold" dates for interested parties. Upon booking, a signed contract and non-refundable \$100 deposit will be required to secure your date. A valid credit card is required to be on file to guarantee all charges. We highly suggest that you come see the space in-person prior to booking.

FOOD & BEVERAGE

Rick's Boatyard provides exclusive food and beverage service for your event. No food or beverage can be brought into the facility, with the exception of specialty desserts.

THIRD PARTY DESSERTS

All cakes, cupcakes, donuts, and other dessert items that are going to be brought in and served at events are required to be made in a commercial kitchen. You are welcome to bring in desserts under these guidelines, however please keep in mind that if dessert is provided by a third-party, you are responsible for set-up, serving, and clean-up of those items. If you would like Rick's Boatyard staff to cut and serve your cake, a \$100 cake cutting fee will apply.

DECORATIONS

Rick's Boatyard will provide tables, chairs, and linens for your event. Any centerpieces or other decor items will need to be provided and set-up/torn-down by the client. We do not allow the following: silly string, confetti, glitter, or beads/marbles that require extensive cleanup. Candles are permitted, as long as they are in a vase. Helium balloons must be weighted.

FINAL GUEST COUNT & PAYMENT

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

CANCELLATION

Should you choose to cancel your event, please provide Rick's Café Boatyard with written notice and cancellation payment immediately upon such decision. If a cancellation occurs, charges will apply as follows:

- Cancellation from contract signature to 180 days prior to event: 25% of total estimated charges are due
- Cancellation 91 to 179 days prior to event: 50% of total estimated charges are due
- Cancellation 15 to 90 days prior to event: 50% of total estimated charges are due
- Cancellation 0 to 14 days prior to event: 100% of total estimated charges are due

ACCESSIBILITY

In accordance with ADA regulations, Rick's Boatyard does provide seating areas that are handicap accessible. Please note that the Imperial Room and/or Regal Room are only accessible by stairs, and therefore, are not handicap accessible.



RICK'S CAFÉ BOATYARD

CATERING MENU



HORS D'OEUVRES

MINIMUM 25 PIECES PER ORDER

SERVED HOT

Mini Crab Cakes | Remoulade Sauce | \$4

Fried Crab Rangoon | Plum Glaze | \$3

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

Blackened Shrimp Skewers | Tartar Sauce | \$4

Chicken Cordon Bleu Bites | 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 | Pickles & Brioche Buns | \$4

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

SERVED CHILLED

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 | \$3

Yellowtail Ceviche Shooter | 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 CONT.

PARTY TRAYS SERVE 25 EACH

PARTY TRAYS

Seasonal Vegetable Platter | Buttermilk Ranch | \$50

Seasonal Fruit Platter | \$65

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

Chef's Antipasto Platter | \$75

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

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

Buffalo Chicken Dip | Tortilla Chips | \$65

Housemade Salsa & Guacamole | Tortilla Chips | \$65

CARVING STATIONS

+\$150 CHEF ATTENDANT FEE PER CARVING

Black Oak Smoked Ham | Serves 50 | \$300

Roasted Round of Beef | Horseradish Cream Sauce | Serves 50 | \$350

Roasted Pork Tenderloin | Serves 35 | \$250

Horseradish Crusted Prime Rib | Au Jus & Horseradish Cream Sauce | Serves 30 | \$450

ADD CROISSANTS TO YOUR CARVING STATION +2/PERSON

DINNER ENTREES

INCLUDES SOFT DRINKS

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

PLATED: ONE ENTREE \$40 | TWO ENTREES \$50 | THREE ENTREES \$60

VEGETARIAN

Tortellini Primavera | Seasonal Vegetables, Pesto Cream Sauce

Wild Mushroom Risotto | Tossed in Truffle Oil

CHICKEN & BEEF

Rosemary Lemon Chicken | Grilled with Fresh Herbs & Lemon

Chicken Cacciatore | Marinara, Onions, Tomatoes & Bell Peppers

Bone In Pork Chop | Mesquite Grilled in Herb Butter

Grilled Prime Sirloin | Mesquite Grilled in Herb Butter

Horseradish Crusted Prime Rib | Au Jus & Horseradish Cream Sauce

Lamb Chops | House Demi Sauce | +\$10

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

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

SEAFOOD

Grilled Atlantic Salmon | Served with Tropical Salsa

Orange Roughy | Baked with a Parmesan & Bread Crumb Crusting

Shrimp Scampi | Herbs, Chardonnay & Linguine

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

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

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

DINNER SIDES

C H O O S E 1 S A L A D A N D 2 S I D E S

SALADS

House Salad | Cucumber, Tomatoes, Red Onion, Balsamic Vinaigrette

Traditional Caesar | Croutons, Parmesan Cheese, Caesar Dressing

Spinach Salad | Goat Cheese, Corn Salsa, Tomatoes, Red Onion,
Bacon Honey Dijon Dressing

STARCHES

Mashed Potatoes | Yukon Gold Potatoes, Butter, Garlic, Parsley

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

Hoppin' Johns | Black Eyed Peas, Spiced Peppers, Rice

VEGETABLES

Grilled Asparagus | Sea Salt, Olive Oil

Roasted Brussels Sprouts | Balsamic Glaze

Collard Greens | Smoked Bacon

Roasted Root Vegetables | Seasonal Root Vegetables, Garlic Herb Butter

PRE-SET BUFFETS

INCLUDES SOFT DRINKS

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

Choice of Smoked Chicken or Pork | John Tom's Sneaky Hot BBQ
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

BREAKFAST & BRUNCH

INCLUDES COFFEE & JUICE BAR

CONTINENTAL \$15

Assorted Bagels | Cream Cheese & Butter

Seasonal Fruit Salad

BREAKFAST BUFFET \$25

Seasonal Fruit Salad

Scrambled Eggs

Crispy Hash Brown Triangles

Choice of Smoked Bacon or Sausage Links

BRUNCH BUFFET \$35

Seasonal Fruit Salad

Scrambled Eggs

Crispy Hash Brown Triangles

Choice of Smoked Bacon or Sausage Links

CHOOSE ONE:

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

Smoked Salmon Platter | Capers, Cream Cheese, Red Onions

Chicken Salad | Classic Housemade Rotisserie Chicken

DESSERTS

BY THE SLICE \$8

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

BY THE PLATTER

Mini Cheesecake Bites | \$3
Petite Fours | \$3
Lemon Bars | \$40/dozen
Brownies | \$40/dozen

COFFEE BAR \$6

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

THIRD-PARTY DESSERTS

You are welcome to bring in desserts but they are required to be made in a commercial kitchen. If you would like Rick's Boatyard staff to cut and serve your cake from a third-party, a \$100 cake cutting fee will apply.



RICK'S CAFÉ BOATYARD

BAR SERVICE



BAR PACKAGES

U P T O 4 H O U R S O F S E R V I C E

NON-ALCOHOLIC \$5

Water Service, Iced Tea, Lemonade, Assorted Coke Products

BEER & WINE \$25

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

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 ON ALL BAR PACKAGES