

# RICK'S CAFÉ BOATYARD

BANQUETS & SPECIAL EVENTS



WEDDINGS • REHEARSAL DINNERS • BIRTHDAYS  
ANNIVERSARIES • RETIREMENTS • CORPORATE EVENTS

# SERVICES

## ABOUT US

For 25 years, Rick's Boatyard has established itself as an Indianapolis staple. Our vision is to provide each of our clients with a unique and custom experience through our focus on exceptional cuisine and service.

We provide a skilled, detail-oriented team who beautifully executes every request. It's our mission to create your seamless special day, so you can enjoy the moments that count.

## OFF-PREMISE CATERING

Food and Beverage Minimum of \$1,000

Ask about our Off-Premise Catering booklet

## BANQUET CHARGE

Each event will have a 20% banquet charge, calculated only on the food and beverage total. The banquet charge covers rental of linen, tableware, glassware, silverware, chafing dishes, serving utensils, etc.



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# THE IMPERIAL ROOM

## CAPACITY

150 seated for dinner, 170 cocktail style

## AMENITIES

Stunning waterfront view  
Stone built in bar  
Private restroom  
Private balcony overlooking Eagle Creek Reservoir  
House sound system available



## RENTAL FEE

Friday & Saturday\* - \$500 | Food and Beverage Minimum - \$3,000

Sunday-Thursday - \$400 | Food and Beverage Minimum - \$2,000

\*During peak months, June through September, Food and Beverage Minimum is \$4,000 on Saturdays.

Each event will have a 20% banquet charge, calculated only on the food and beverage total. The banquet charge covers rental of linen, tableware, glassware, silverware, chafing dishes, serving utensils, etc.

# THE REGAL ROOM

## CAPACITY

50 seated for dinner, 60 cocktail style

## AMENITIES

Located below the restaurant level  
Intimate & quaint  
Built in bar



## RENTAL FEE

Friday & Saturday - \$300 | Food and Beverage Minimum - \$1,000  
Sunday-Thursday - \$200 | Food and Beverage Minimum - \$800

Each event will have a 20% banquet charge, calculated only on the food and beverage total. The banquet charge covers rental of linen, tableware, glassware, silverware, chafing dishes, serving utensils, etc.

# VIP COCKTAIL DECK

## CAPACITY

35 with buffet, 45 seated, 45 cocktail style

## AMENITIES

Located off the main restaurant cocktail deck

Pop up mobile bar

Outdoor dining

Overlooking boat docks



## RENTAL FEE

Friday & Saturday - \$300 | Food and Beverage Minimum - \$1,000

Sunday-Thursday - \$200 | Food and Beverage Minimum - \$800

Each event will have a 20% banquet charge, calculated only on the food and beverage total. The banquet charge covers rental of linen, tableware, glassware, silverware, chafing dishes, serving utensils, etc.

# OUTDOOR OPTIONS

## CEREMONY GAZEBO



Photo courtesy of Megan Cowans, preferred vendor

### RENTAL FEE

\$250 | \$5 per chair

## OUTDOOR TENTED RECEPTION

### RENTAL FEE

Ask about your personalized quote | Food and Beverage Minimum - \$3,000

Each event will have a 20% banquet charge, calculated only on the food and beverage total. The banquet charge covers rental of linen, tableware, glassware, silverware, chafing dishes, serving utensils, etc.

# BREAKFAST & BRUNCH

## EARLY BIRD CONTINENTAL BREAKFAST

*Available from 8am-11am*

Fresh Brewed Coffee  
Chilled Juices  
Seasonal Fruit Tray  
Chef's Assorted Pastries

*\$10 per person*

## BOATYARD BRUNCH

*Includes lemonade, iced tea, and coffee  
Available from 10am-12pm on Saturday  
and Sunday*

Seasonal Fruit Tray  
Chef's Assorted Pastries  
Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Brunch Potatoes  
Sourdough French Toast  
Biscuits & Sausage Gravy  
Mixed Greens Salad  
Rosemary Lemon Chicken  
Add Grilled Salmon-\$5 per person  
Add Grilled Shrimp- \$6 per person

*\$25 per person*

## BREAKFAST BUFFET

*Includes coffee and assorted juices  
Available from 8am-10am*

Seasonal Fruit Tray  
Chef's Assorted Pastries  
Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Brunch Potatoes

*\$15 per person*





# LUNCH

## DELI

*Includes lemonade, iced tea, coffee, and two (2) side choices*

Ham, Smoked Turkey, and your choice of Tuna Salad or Chicken Salad  
Assorted breads, cheeses, toppings, and condiments  
House Cut Kettle Chips  
*\$20 per person*



## SIDES

*Choose two (2) of the following*

Coleslaw  
Fresh Fruit Tray  
Potato Salad  
Mixed Greens Salad  
Greek Pasta Salad  
Baked Beans  
Baked Macaroni & Cheese  
Traditional Caesar Salad  
Indiana Sweet Corn Souffle  
Yukon Gold Mashed Potatoes  
California Vegetable Blend  
Candied Walnut & Pear Salad  
Roasted Redskin Potatoes  
Green Beans Almondine  
Sun-Dried Tomato Rice  
Coconut Rice

## LUNCH BUFFET

*Includes lemonade, iced tea, coffee, dinner rolls, and two (2) side choices*

Roasted Pork Tenderloin with Plum Glaze  
Teriyaki Chicken  
Rosemary Lemon Chicken  
Cheese-filled Tortellini Primavera  
Atlantic Salmon Roulades  
Smoked BBQ Pulled Pork  
Chef Mike's Famous Stuffed Meatloaf  
Blackened Chicken & Penne Pasta  
Parmesan Crusted Orange Roughy  
Beef & Noodles  
Pork Rib Chop  
Carved Round of Beef

*Single Entree \$22 per person  
Double Entree \$30 per person*

# CHILLED APPETIZERS



Premium Chilled Shrimp Cocktail  
*\$300 per 100 pieces*

Seasonal Fresh Fruit Tray  
*\$125 serves 35-40 people*

Fresh Cut Seasonal Vegetables  
*Served with Ranch*  
*\$100 serves 35-40 people*

Chips, Salsa & Guacamole  
*\$125 serves 35-40 people*

## Antipasto Tray

*Pepperoni, salami, black and green olives,  
artichoke hearts, provolone cheese*  
*\$150 serves 35-40 people*

Domestic & Imported Cheese Tray  
*Served with crackers*  
*\$150 serves 35-40 people*

Bruschetta & Crostini  
*Tomatoes, onions, fresh basil, garlic*  
*\$200 serves 100 people*

Mini Croissant Sandwiches  
*Ham, Smoked Turkey, Chicken or Tuna*  
*Salad*  
*\$300 per 100 pieces*

Smoked Salmon Display  
*Capers, red onions, cream cheese, Lavosh*  
*crackers*  
*\$200 per 35-40 people*

Fruit Skewers with Yogurt Dip  
*\$125 per 50 pieces*

Chilled Spinach & Artichoke Dip  
*Served with Lavosh crackers*  
*\$150 serves 35-40 people*



# HOT APPETIZERS



Lobster Spring Rolls  
*\$400 per 100 pieces*

Chicken Wings  
*Choose Buffalo, Szechuan, or John Tom's Sneaky Hot BBQ sauce*  
*\$200 per 100 pieces*

Rico's Dip  
*Chicken, tomatoes, black olives, guacamole, sour cream, & co-jack cheese*  
*\$125 serves 35-40 people*

Spanakopita  
*Spinach and cheese stuffed phyllo*  
*\$225 per 100 pieces*

Chorizo Queso Dip  
*Chorizo sausage, jalapeños, onions, garlic, & co-jack cheese. Served with tortilla chips*  
*\$125 serves 35-40 people*

Pork Pot Stickers  
*\$250 per 100 pieces*

Crab Rangoon  
*Served with mornay sauce*  
*\$275 per 100 pieces*

Mini Beef Wellingtons  
*\$400 per 100 pieces*

Artichoke & Boursin Beignets  
*\$250 per 100 pieces*

Coconut Shrimp with Plum Glaze  
*\$300 per 100 pieces*

Coconut Chicken with Plum Glaze  
*\$250 per 100 pieces*

Chicken Quesadilla  
*Served with salsa & sour cream*  
*\$300 per 100 pieces*

Beef Empanadas  
*\$250 per 100 pieces*

Cashew Chicken Spring Rolls  
*\$250 per 100 pieces*

# HOT APPETIZERS

Spring Rolls with Plum Glaze

*\$200 per 100 pieces*

Meatballs

*Italian Style or tossed in John Tom's Sneaky*

*Hot BBQ sauce*

*\$150 serves 35-40 people*

Creole Shrimp Dip

*Cajun spiced shrimp with onions, peppers,  
and cheese*

*\$200 serves 50 people*

Breaded Chicken Strips

*Served with John Tom's Sneaky Hot BBQ sauce*

*\$225 per 100 pieces*

Mini Cordon Bleu Fingers

*Chicken rolled in Ham and Swiss Cheese, breaded  
and fried. Served with Joe's Mustard Sauce*

*\$250 per 100 pieces*

Oysters Rockefeller

*Pernod liquor, creamed spinach, parmesan cheese*

*\$225 per 50 pieces*

Baked Spinach & Artichoke Dip

*Served with tortilla chips*

*\$150 serves 35-40 people*



Maryland Crab Cakes

*Served with Remoulade sauce*

*\$400 per 100 pieces*

Crab Stuffed Mushrooms

*Served with mornay sauce*

*\$350 per 100 pieces*

Bacon Wrapped Scallops

*\$400 per 100 pieces*

Teriyaki Chicken & Vegetable Skewers

*\$250 per 100 pieces*

Teriyaki Beef & Vegetable Skewers

*\$325 per 100 pieces*

# HEAVY HORS D'OEUVRES

## HEAVY HORS D'OEUVRES BUFFET

*Includes the following:*

Domestic & Imported Cheese Tray  
Fresh Cut Seasonal Vegetables  
Chips & Salsa  
Seasonal Fresh Fruit Tray  
Baked Spinach Artichoke Dip

*Choose three (3) the following:*

Italian or BBQ Meatballs  
Breaded Chicken Strips  
Rico's Dip  
Spanakopita  
Teriyaki Chicken & Vegetable Skewers  
Teriyaki Beef & Vegetable Skewers  
Mini Cordon Bleu Fingers  
Chicken Wings, Buffalo or BBQ  
Creole Shrimp Dip  
*\$25 per person*  
50 person minimum

## CARVING STATION

*Add on to any food package, \$40 carver fee  
applies to all choices*

Black Oak Smoked Ham  
*\$300 serves up to 50*

Oven Roasted Turkey  
*\$200 serves up to 25*

Roasted Round of Beef  
*\$300 serves up to 50*

Roasted Pork Tenderloin  
*\$200 serves up to 35*

Roasted Prime Rib  
*\$500 serves up to 30*



# CHILDREN'S MEALS & SNACKS

## CHILDREN'S MEALS

*Choose one (1) selection for all children to enjoy.  
Specific counts on entrees are due by noon 14 days  
prior to the event.*

*Includes house French Fries and beverage  
of choice*

Grilled Cheese

Hamburger

Cheeseburger

Chicken Fingers

*\$10 per person*



## SNACKS

Chips, French Onion Dip &  
Pretzels

*\$20 per set up*

Mixed Nuts  
*\$16 per pound*

Dry Snack Mix  
*\$12 per pound*



# PLATED DINNER

Choose up to three (3) dinner selections. Specific counts on entrees are due by noon 14 days prior to the event. Host must supply guests with a name tag with meal choice included on it.

## \$30 ENTREES

*Includes lemonade, iced tea, and coffee*

*Served with Yukon Gold Mashed Potatoes, Chef's Vegetables, Rolls with Butter, and choice of Mixed Greens or Traditional Caesar*

### Rosemary Lemon Chicken

*Whole chicken pieces roasted with fresh lemon, rosemary, and Chef's seasoning*

### Venetian Chicken

*Stuffed with spinach, Provolone, and Prosciutto, glazed with Roasted Red Pepper sauce*

### Chicken Cordon Bleu

*Stuffed with ham and Swiss cheese, breaded & fried, served with Dijon Cream Sauce*

### Goat Cheese Stuffed Chicken

*Served with Roasted Red Pepper sauce*

### Chicken Marsala

*Served with Mushroom Demi-Glace*

### Chicken Parmesan

*Baked chicken breast with marinara and Mozzarella, served on Penne with Alfredo sauce*

### Blackened Catfish

*Served with Shrimp Étouffée*

### Vegetable Stir Fry

*Garden vegetables stir-fried with black bean soy vinaigrette, served on Basmati rice*

### Cheese Filled Tortellini Primavera

*Tossed with vegetables in Pesto Cream sauce*

### Asparagus & Mushroom Linguine

*Tossed with Pesto sauce*

### Vegetable Steamer

*Served with basmati rice*

### 9 oz Prime Sirloin\*

*Mesquite grilled with roasted garlic butter*

### Pork Rib Chop

*Mesquite grilled with roasted garlic butter*

*\*All steaks will be prepared to the same two temperature range of your choice*

# PLATED DINNER

*Choose up to three (3) dinner selections. Specific counts on entrees are due by noon 14 days prior to the event. Host must supply guests with a name tag with meal choice included on it.*

## \$40 ENTREES

*Includes lemonade, iced tea, and coffee*

*Served with Yukon Gold Mashed Potatoes, Chef's Vegetables, Rolls with Butter, and choice of Mixed Greens or Traditional Caesar*

Atlantic Salmon Roulades  
*Rolled in spinach & Boursin cheese, baked in the wood fired oven, topped with Mornay sauce*

Wood Grilled Salmon  
*Served with Tropical Salsa*

Crab Stuffed Orange Roughy  
*Served with Lemon- Caper sauce*

Pork Rib Chops  
*Two (2) chops. Mesquite grilled with roasted garlic butter*

Jumbo Diver's Sea Scallops  
*Four (4) scallops, grilled, topped with bacon vinaigrette & green onions*

6 oz Filet Mignon\* & Grilled Salmon

6 oz Filet Mignon\* & Chicken Marsala

6 oz Filet Mignon\* & Parmesan Chicken

5 oz Lobster Tail  
*Served with drawn butter*

8 oz Filet Mignon\*  
*Mesquite grilled with roasted garlic butter*

12 oz Ribeye\*  
*Mesquite grilled with roasted garlic butter*

12 oz New York Strip\*  
*Mesquite grilled with roasted garlic butter*

*\*All steaks will be prepared to the same two temperature range of your choice*



# CUSTOMIZED BUFFETS

## SINGLE ENTREE

*Includes lemonade, iced tea, coffee, dinner rolls and four (4) side choices*

Chicken Parmesan Fettuccine

Teriyaki Chicken

Rosemary Lemon Chicken

Cheese-filled Tortellini Primavera

Carved Round of Beef

Roasted Pork Tenderloin with Plum Glaze

Parmesan Crusted Orange Roughy

BBQ Pulled Pork

Chef Mike's Famous Stuffed Meatloaf

Blackened Catfish

Goat Cheese Stuffed Chicken

Asparagus Mushroom Linguine

*\$30 per person*

*30 person minimum*

## DOUBLE ENTREE

*Includes lemonade, iced tea, coffee, dinner rolls and four (4) side choices*

All selections from Single Entrée Menu in  
Addition to:

Mesquite Grilled Salmon & Tropical Salsa

Mesquite Grilled Pork Rib Chop

Salmon Roulades with Mornay Sauce

Braised Beef Short Ribs

Smoked Chicken

Smoked Beef Brisket

Grilled Sirloin with Zinfandel Sauce

Chicken Piccata

Chicken Marsala

Maryland Blue Crab Ravioli

BBQ Baby Back Ribs

*\$37 per person*

*30 person minimum*



# CUSTOMIZED BUFFETS



## TRIPLE ENTREE

*Includes lemonade, iced tea, coffee, dinner rolls and four (4) side choices*

All selections from both Single Entree & Double Entree Menus in Addition to:  
Fire Roasted Beef Tenderloin  
Horseradish Crusted Prime Rib  
Crab Stuffed Orange Roughy  
Grilled Sea Scallops & Bacon Vinaigrette  
Half Lobster Tail grilled with Lemon Herb Butter

*\$44 per person  
30 person minimum*

## SIDE SELECTIONS

*Choose four (4)*

Broccoli & Cauliflower Au Gratin  
California Vegetable Blend  
French Cut Green Beans Almondine  
Indiana Sweet Corn Souffle  
Roasted Root Vegetables  
Yukon Gold Mashed Potatoes  
Roasted Redskin Potatoes  
Potatoes Au Gratin  
Baked Macaroni & Cheese  
Sun-Dried Tomato Rice  
Greek Pasta Salad  
Fresh Fruit Salad  
Mixed Greens Salad  
Traditional Caesar Salad  
Walnut Pear Salad



# DESSERTS & SNACKS

## ASSORTED SWEETS

*Choose up to three (3) options  
Served with coffee*

Famous Key Lime Pie

New York Cheesecake

Raspberry White Chocolate Cheesecake

Turtle Cheesecake

Chocolate Mousse Cake

Traditional Tiramisu

Chef's Carrot Cake

Italian Mixed Berry Torte

Chocolate Caramel Galaxy Cake

White Chocolate Orange Dreamsicle Cake

Bananas Foster Cake

Princess Pineapple Cake

Peanut Butter & Chocolate Explosion Cake

*\$7 per person*



## SNACKS & MINI DESSERTS

Mini Assorted Cheesecakes  
*\$125 per 50 pieces*

Mini Petit Fours  
*\$125 per 50 pieces*

Chocolate Chunk Brownies  
*\$36 per dozen*

Fresh Baked Cookies  
*\$36 per dozen*

Zesty Lemon Bars  
*\$36 per dozen*

Dark Chocolate Covered Strawberries  
*\$3 per strawberry*



# BEVERAGE SERVICE

## BEER & WINE BAR

*Includes appropriate mixers & garnishes*

Limited selection of wines

All Domestic Bottled Beers

Two Imported Bottled Beers

One Craft Bottled Beer from our in house selection

*First two hours \$24 per person*

*Additional hours \$6 per person per hour*

## PREMIUM HOST BAR

*Includes appropriate mixers & garnishes*

Limited selection of premium brand liquors

Limited selection of wines

All Domestic Bottled Beers

Two Imported Bottled Beers

One Craft Bottled Beer from our in house selection

*First two hours \$32 per person*

*Additional hours \$8 per person per hour*



## CALL HOST BAR

*Includes appropriate mixers & garnishes*

Limited selection of call brand liquors

Limited selection of wines

All Domestic Bottled Beers

One Imported Bottled Beer from our in house selection

*First two hours \$28 per person*

*Additional hours \$7 per person per hour*

## BUILD YOUR OWN BAR

*Includes appropriate mixers & garnishes*

Domestic Keg

*\$275 per 350 beers*

Import Keg

*\$325 per 350 beers*

Craft Keg

*Starting at \$375 per 350 beers*

Hosted Wine Bottles

*Starting at \$30 per bottle*

Signature Cocktail of Your Choice

*Call Liquor \$250 per 2 gallons*

*Premium Liquor \$350 per 2 gallons*

Bloody Mary or Mimosa Bar

*\$36 per pitcher*

Champagne Toast

*4 oz pour*

*\$3 per person*

*\*\$100 bar set-up fee applied to all beverage services*

# EVENT ADD ONS

SILVER CHARGERS	\$1 EACH
BASIC CENTERPIECES	\$5 PER TABLE
SILK FLORAL CENTERPIECES	\$8 PER TABLE
SPECIALITY LINENS	VARIES UPON SELECTION
MIKASA CHINA UPGRADE	\$3 PER PERSON
CHAIR COVERS	\$8 PER CHAIR
CHIAVARI CHAIRS	\$10 PER CHAIR
UPLIGHTING, PER 6 LIGHTS	\$500
HOUSE SYSTEM USE	\$50
TV/DVD FOR SLIDESHOW	\$50
MICROPHONE	\$25
PODIUM	\$20
TIME EXTENSION	\$100 PER HOUR



# PREFERRED VENDORS

## PHOTOGRAPHERS

Dimensions Photography  
*Apryl Napier*  
317.222.1282  
*dimensions-photography.com*

Kishel Photography  
*Amanda Kishel*  
765.212.2368  
*service@kishelphotography.com*  
*kishelphotography.com*

Megan Cowans Photography  
*Megan Cowans*  
*mecowans@gmail.com*

## VIDEOGRAPHER

Josiah Duncan Productions  
*Videographer*  
937.251.3118  
*josiahduncan@hotmail.com*

## EVENT PRODUCTION

Sterler Productions  
*Craig Sterler*  
317.249.8668  
*alexandra.morgan@sterlerprod.com*  
*sterlerprod.com*

## LIVE MUSICIANS

Jay Jones Trio  
*Jay Jones*  
317.209.7484  
*jayjonesmusic@gmail.com*

Nancy Nickels  
*Harpist/Violinist*  
317.690.0312  
*nancyanickels@comcast.net*

## DJ'S

Bridal Beatz  
317.827.5130  
*www.bridalbeatz.com*  
*bbtimes4@gmail.com*

MGS DJ's  
*Mike West*  
317.490.0127  
*mike@mgsdjs.com*  
*mgsdjs.com*



# PREFERRED VENDORS

## FLORAL DESIGN

Rue de Fleurs  
Brenda Williams  
317.370.4376  
ruedefleursevents@gmail.com  
ruedefleur.com

## WEDDING CAKES

Indy Cakes  
Jill Gosnell  
317-840-1562  
info@indycakes.com  
indycakes.com



## PLANNING, DECOR AND DESIGN

Agape Weddings and Events  
Terri Yeary  
317.348.7624  
terri@agapeweddingsandevents.com  
agapeweddingsandevents.com

## Atmospheres Indy Decor & Design

Gregg Carstens  
317.804.9656  
atmospheresindy.com

## The Wedding Lady

Robyn Herrington  
317.979.4995  
tweddinglady@aol.com  
theweddinglady.com

## Magical Moments Event Planning

317.459.8988  
317.850.3052  
info@magicalmomentseventplanning.com

## MISCELLANEOUS

Indy Trolley  
Sarah Dufek  
317.776.2121  
events@indytrolley.com  
www.indytrolley.com

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special\_events\_at\_ricks



Special Events at Rick's Boatyard

For the latest and greatest news in all things wedding and events, be sure to keep up with our blog, The Social Hour.

