

SPECIAL EVENTS
at
Rick's Café Boatyard





Inspired by the restaurant in 1942's popular film, *Casablanca*, Rick's Café Boatyard has been on Eagle Creek reservoir since 1994.

Our waterfront restaurant offers our guests stunning views and delectable cuisine. A true staple of casual elegance on Indianapolis' West Side, Rick's Café Boatyard offers an extraordinary experience for all occasions.



Table of Contents

Event Room Options	page 4
Breakfast/Brunch	page 7
Lunch	page 8
Hors d'oeuvres	page 10
Children's Meals/Snacks	page 13
Dinner	page 14
Dessert.....	page 20
Beverage Services.....	page 21
Event Add Ons.....	page 22
Preferred Vendors	page 23
Contact Us.....	Page 24





THE IMPERIAL ROOM

Capacity: 125 seated for dinner, 150 people cocktail style

–located on the upper level

–built in bar

–private cocktail deck

–scenic views

–private restroom

Rental Fee:

Fri–Sat: \$500.00

Sun–Thurs: \$400.00

Food and Beverage Minimum: \$2,000.00





THE REGAL ROOM

Capacity: 40 people seated for dinner, 50 people cocktail style

- located on lower level

- built in bar

- VIP Cocktail Deck can be used for an additional rental rate

Rental fee: \$300.00

Food and Beverage Minimum: \$1,000.00

VIP COCKTAIL DECK

Capacity: 60 people

- located just off the restaurant deck
- drinks are served cocktail style
- perfect for hors d'oeuvres and cocktail receptions

Rental Fee: \$200.00

Food and Beverage Minimum: \$600.00



CEREMONY SITES:

Ask about our various ceremony options



Breakfast / Brunch options

EARLY BIRD CONTINENTAL BREAKFAST\$10 per person

(available 8:00am–10:00am)

Assorted pastries, chilled juices, seasonal fresh fruit, and coffee

BREAKFAST BUFFET

(available 8:00am–10:00am)

30-person minimum.....\$15.00 per person

Scrambled eggs, bacon, sausage, brunch potatoes, assorted pastries, seasonal fresh fruit, chilled juices, and coffee

BOATYARD BRUNCH

(available 10:00am–12:00pm)

Saturday and Sunday only

50-person minimum.....\$25.00 per person

Seasonal fresh fruit, sourdough French toast, scrambled eggs, brunch potatoes, sausage gravy and biscuits, sausage, bacon, assorted pastries, mixed greens with assorted dressings, rosemary lemon chicken, coffee and iced tea

Add grilled salmon.....\$5.00 per person

Add shrimp cocktail.....\$6.00 per person



Lunch Selections

DELI LUNCH BUFFET

30-person minimum.....\$18.00 per person
Ham, smoked turkey, chicken or tuna salad, lettuce, tomatoes,
pickles, onions, assorted cheeses and breads, condiments and chips

CHOOSE TWO OF THE FOLLOWING:

Coleslaw
Seasonal fresh fruit salad
Mixed greens with assorted dressings
Baked beans
Potato salad
Greek pasta salad
Baked macaroni and cheese
Caesar salad

Add assorted fresh baked cookies, brownies, or lemon bars
.....\$3.00 per person

Lunch Buffet

30-person minimum

One Entrée \$22.00 per person

Two Entrées \$30.00 per person

CHOOSE FROM THE FOLLOWING ENTRÉES:

Roasted Pork Tenderloin with Plum Glaze

Teriyaki Chicken

Rosemary Lemon Chicken

Cheese-filled Tortellini Primavera

Salmon Roulades

Pulled Pork

Meatloaf stuffed with Provolone and Roasted Red Peppers

Blackened Chicken Penne

Parmesan Crusted Orange Roughy

Beef and Noodles

Pork Ribeye Chops

Carved Round of Beef

CHOOSE TWO OF THE FOLLOWING SIDES:

Mixed greens with assorted dressings

Corn soufflé

Mashed potatoes

Baked macaroni and cheese

California vegetable medley

Caesar salad

Fruit salad

Baked beans

Walnut and pear salad

Roasted redskin potatoes

Sundried tomato rice

Coconut rice

Greek pasta salad

Green beans almondine

Includes dinner rolls, coffee, and tea

Cold Hors d'oeuvres

PREMIUM CHILLED SHRIMP

Served with our spicy cocktail sauce\$300 per 100 pieces

MINI CROISSANT SANDWICHES

Assorted ham, turkey, chicken, or tuna salad

.....\$300 per 100 pieces

FRESH CUT SEASONAL VEGETABLES WITH RANCH DIP

.....\$100 serves 30–40 people

BRUSCHETTA WITH CROSTINI

Tomato, onions, basil, garlic Bruschetta

.....\$200 serves 100 people

DOMESTIC AND IMPORTED CHEESE TRAY WITH CRACKERS

.....\$150 serves 30–40 people

ANTI-PASTA TRAY

Pepperoni, salami, black and green olives,
artichoke hearts

And provolone cheese.....\$150 serves 30–40 people

SEASONAL FRESH FRUIT TRAY

.....\$125 serves 30–40 people

SPINACH-ARTICHOKE DIP WITH LAVOSH CRACKERS

.....\$100 serves 30–40 people

HOUSE SMOKED SALMON DISPLAY

Lavosh, capers, red onions, and cream cheese

.....\$200 serves 30–40 people

FRUIT SKEWERS WITH YOGURT DIP

.....\$200 per 100 pieces

GUACAMOLE AND SALSA WITH TORTILLA CHIPS

.....\$125 serves 30–40 people

Hot Hors d'oeuvres

CREOLE SHRIMP DIP

Cajun spiced shrimp with onions, peppers, and cheese

Served with our Signature Kettle Chips..... \$200 serves 50 people

OYSTERS ROCKEFELLER

Pernod liquor, creamed spinach, and parmesan cheese

.....\$225 per 50 pieces

BREADED CHICKEN STRIPS WITH BBQ SAUCE

.....\$225 per 100 pieces

MINI CORDON BLEU FINGERS

Chicken rolled with ham and Swiss cheese, breaded and fried

Served with Joe's mustard sauce\$250 per 100 pieces

CRAB STUFFED MUSHROOMS WITH MORNAY SAUCE

.....\$300 per 100 pieces

MARYLAND CRAB CAKES WITH REMOULADE SAUCE

.....\$350 per 100 pieces

BACON WRAPPED SHRIMP

Choice of oven fired or Szechwan BBQ\$300 per 100 pieces

SPRING ROLLS WITH PLUM GLAZE

.....\$200 per 100 pieces

BACON WRAPPED SCALLOPS

Choice of plain or Szechwan BBQ.....\$400 per 100 pieces

TERIYAKI BEEF AND VEGETABLE SKEWERS

Beef, onions and peppers, skewered\$250 per 100 pieces

TERIYAKI CHICKEN AND VEGETABLE SKEWERS

Chicken, onion and peppers, skewered\$250 per 100 pieces

BBQ OR ITALIAN MEATBALLS\$150 per 100 pieces

CHICKEN WINGS

Choose Buffalo, Szechwan, or BBQ\$200 per 100 pieces

RICO'S DIP WITH TORTILLA CHIPS

Our signature dip with chicken, tomatoes,
black olives, guacamole, sour cream, and

Co-jack cheese.....\$125 serves 30–40 people

SPANAKOPITA

Spinach and cheese stuffed phyllo.....\$210 per 100 pieces

CHORIZO QUESO DIP

Chorizo sausage, jalapenos, onions, garlic, and

Co-jack cheese with tortilla chips.....\$125 serves 30–40 people

Heavy Hors d'oeuvres Station

50-person minimum.....\$25.00 per person

INCLUDED HORS D'OEUVRES:

Cheese tray with crackers

Assorted vegetables with dip

Chips and salsa

Fruit tray

Spinach-Artichoke dip

CHOOSE THREE OF THE FOLLOWING:

Italian or BBQ Meatballs

Breaded Chicken Strips with BBQ Sauce

Rico's Dip

Spanakopita

Teriyaki Chicken and Vegetable Skewers

Teriyaki Beef and Vegetable Skewers

Mini Cordon Bleu Fingers

Chicken Wings



Children's Meals

For children 10 and under.....\$10.00 per person
 All served with French fries and beverage

GRILLED CHEESE
 HAMBURGER OR CHEESEBURGER
 CHICKEN FINGERS

Snacks

Assorted fresh baked cookies.....\$30.00 per dozen
 Fudge Brownies\$36.00 per dozen
 Lemon Bars.....\$30.00 per dozen
 Chips, French onion dip, and pretzels.....\$20.00 per set up
 Mixed nuts\$16.00 per pound
 Dry snack mix.....\$12.00 per pound



Dinner Selections

PLATED MEALS

Host may choose up to three entrées

Specific counts on entrées are due by noon 14 business days prior to the event

Entrées are served with herbed Yukon Gold mashed potatoes and chef's vegetables, rolls, and choice of Caesar or mixed green salad

Served with Coffee and Iced tea

\$30 Entrées

ONE HALF BAKED ROSEMARY LEMON CHICKEN

VENETIAN CHICKEN

Stuffed with spinach, Provolone, and prosciutto; glazed with roasted red pepper sauce

CHICKEN CORDON BLEU WITH DIJON CREAM SAUCE

Chicken breast stuffed with ham and Swiss cheese, breaded and fried

ROASTED PORK CHOP WITH INDIANA CORN STUFFING

\$30 Entrées (continued)

BLACKENED CATFISH

Blackened catfish with shrimp étouffée

CHEESE FILLED TORTELLINI PRIMAVERA

Tossed with vegetables in pesto cream sauce

ASPARAGUS AND MUSHROOM LINGUINE

Sautéed asparagus and mushrooms tossed in linguine with pesto sauce

VEGETABLE STEAMER

Fresh steamed vegetables with basmati rice

9 OZ. PRIME SIRLOIN

Grilled with roasted garlic butter

\$40 Entrées

ATLANTIC SALMON ROULADE WITH MORNAY SAUCE

Our signature dish rolled in spinach and Boursin cheese then baked in our wood fired oven with Mornay sauce

WOOD GRILLED SALMON WITH TROPICAL SALSA

CRAB STUFFED ORANGE ROUGHY WITH MORNAY SAUCE

6 OZ. FILET MIGNON AND WOOD GRILLED SALMON

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

Buffet Meals

ONE ENTRÉE

30-person minimum.....\$30.00 per person

Buffet includes rolls, coffee, and iced tea

CHOOSE ONE OF THE FOLLOWING:

Chicken Parmesan Fettuccine

Teriyaki Chicken

Roasted Rosemary Lemon Chicken

Cheese-filled Tortellini Primavera

Carved Round of Beef

Roasted Pork Tenderloin with Plum Glaze

Parmesan-encrusted Orange Roughy with Citrus Butter

Pulled Pork

Meatloaf stuffed with Provolone Cheese and Roasted Red Pepper

Blackened Catfish

CHOOSE FOUR OF THE FOLLOWING SIDES:

Broccoli and cauliflower au gratin

California vegetable medley

French cut green beans almondine

Corn soufflé

Roasted root vegetables

Herbed Yukon Gold mashed potatoes

Roasted redskin potatoes

Au gratin potatoes

Sun-dried tomato rice

Mixed green salad with three dressings

Caesar salad

Seasonal fresh fruit salad

Greek pasta salad

Walnut-pear salad

TWO ENTRÉES

30-person minimum.....\$37.00 per person

Buffet includes rolls, coffee, and iced tea

CHOOSE TWO OF THE FOLLOWING:

Wood Grilled Salmon with Tropical Salsa

Parmesan-encrusted Orange Roughy with Citrus Butter

Pork Ribeye Chops

Salmon Roulades with Mornay Sauce

Braised Beef Short Ribs

Smoked Chicken

Smoked Beef Brisket

Marinated Grilled Sirloin with Zinfandel Sauce

Rosemary Lemon Chicken

Chicken Piccata

Roasted Pork Tenderloin

CHOOSE FOUR OF THE FOLLOWING SIDES:

Broccoli and cauliflower au gratin

California vegetable medley

French cut green beans almonidine

Corn soufflé

Roasted root vegetables

Herbed Yukon Gold mashed potatoes

Roasted redskin potatoes

Au gratin potatoes

Sun-dried tomato rice

Mixed green salad with three dressings

Caesar salad

Seasonal fresh fruit salad

Greek pasta salad

Walnut-pear salad

THREE ENTRÉES

30-person minimum.....\$44.00 per person

Buffet includes rolls, coffee, and iced tea

CHOOSE THREE OF THE FOLLOWING:

Wood grilled Salmon with tropical salsa

Parmesan-encrusted Orange Roughy with Citrus Butter

Pork Ribeye Chops

Salmon Roulades with Mornay Sauce

Braised Beef Short Ribs

Smoked Beef Brisket

Marinated Grilled Sirloin with Zinfandel Sauce

Rosemary Lemon Chicken

Chicken Piccata

Roasted Pork Tenderloin with Plum Glaze

Fire Roasted Beef Tenderloin with Zinfandel Sauce

Horseradish Crusted Prime Rib

Crab Stuffed Orange Roughy with Lemon-Caper Sauce

Grilled Sea Scallops with Warm Bacon Vinaigrette

Grilled Half Lobster Tail with Lemon Herb Butter

CHOOSE FOUR OF THE FOLLOWING SIDES:

Broccoli and cauliflower au gratin

California vegetable medley

French cut green beans almondine

Corn soufflé

Roasted root vegetables

Herbed Yukon Gold mashed potatoes

Roasted redskin potatoes

Au gratin potatoes

Sun-dried tomato rice

Mixed green salad with three dressings

Caesar salad

Seasonal fresh fruit salad

Greek pasta salad

Walnut-pear salad



Carving Stations

Add to a buffet or on its own

Served with mini croissants and appropriate condiments

.....\$40.00 Carver Fee Applies

Black Oak Ham.....\$300 serves up to 50 people

Oven Roasted Turkey\$200 serves up to 25 people

Roasted Round of Beef.....\$300 serves up to 50 people

Roast Pork Tenderloin.....\$200 serves up to 35 people

Roasted Prime Rib\$500 serves up to 30 people



Desserts

Desserts are served buffet style unless only one dessert is specified for the entire group

SWEETS: \$7.00 each

House Key Lime Pie

New York Cheesecake

Chocolate Mousse Cake

Traditional Tiramisu

Carrot Cake

Raspberry White Chocolate Cheesecake

Turtle Cheesecake

Italian Mixed Berry Torte

MINI CHEESECAKE DESSERTS

Assortment of bitesize cheesecake desserts..... \$250 per 100 pieces

ASSORTED PETIT FOURS

Three layers of cake separated by creamy
icing in bitesize proportions..... \$250 per 100 pieces

DARK CHOCOLATE COVERED STRAWBERRIES

..... \$3.00 each

Beverage Services

All Bar Packages include appropriate mixers and garnishes
\$100.00 bar set up is assessed for any bar option

PREMIUM HOST BAR

Includes premium brand liquor, wines, choice of three domestic and two import or craft beers

First two hours.....\$40.00 per person
\$10.00 per person for each additional hour

CALL HOST BAR

Includes call brand liquor, house wines, choice of two domestic and one import or craft beers

First two hours.....\$30.00 per person
\$8.00 per person for each additional hour

BEER AND WINE HOST BAR

Includes Four beer options and selection of wine

First two hours.....\$26.00 per person
\$7.00 per person for each additional hour

CASH AND CONSUMPTION BAR

Restaurant prices apply

HOSTED KEGS AND BOTTLES OF WINE

Ask about pricing



Event Add Ons

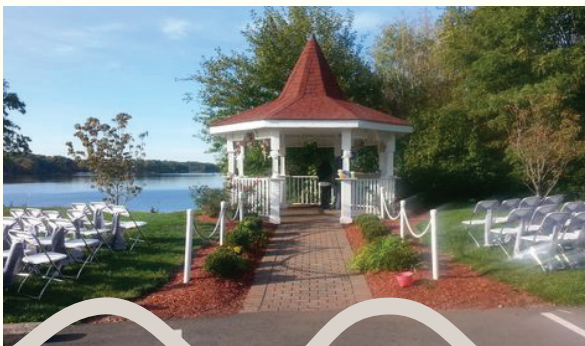
CENTERPIECES

Mirror, vase, floating candles.....	\$5.00 per table
SPECIALTY LINENS	Prices vary upon selection
MIKASA CHINA UPGRADE	\$3.00 per person
CHAIR COVERS.....	\$8.00 per chair
CHIAVARI CHAIRS.....	\$10 per chair
UPLIGHTING, Includes 6 lights.....	\$500.00
HOUSE SYSTEM USE.....	\$50.00
TV/DVD for Slideshows	\$50.00
MICROPHONE	\$25.00
PODIUM.....	\$20.00
DANCE FLOOR.....	\$100.00
TIME EXTENSION	\$100.00

Arrangements need to be made in advance

GAZEBO CEREMONY

30 people or less.....	\$350.00
31–60 people.....	\$450.00
61 people and beyond	\$550.00



Preferred Vendors

PHOTOGRAPHERS:

Bello Romance

Marty Moran
317-223-9333
mmoran@bellophotograph.com
belloromance.com

Dimensions Photography

Apryl Napier
317-222-1282
dimensions-photography.com

Kishel Photography

Amanda Kishel
765-212-2368
service@kishelphotography.com
kishelphotography.com

VIDEO:

Ron Shelnut Productions

317-557-3686

EVENT PRODUCTION:

Sterler Productions

Craig Sterler
317-249-8668
Alexandra.morgan@sterlerprod.com
sterlerprod.com

DJS:

MGS DJS

Mike West
317-490-0127
mike@mgsdjs.com
mjsdjs.com

LIVE MUSICIANS:

Jay Jones Trio

Jay Jones
317-209-7484
Jayjonesmusic@gmail.com

FLORAL DESIGN:

The Rose Connection

317-297-0628
barberwatsonflorals.com

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, DÉCOR, AND DESIGN:

Agape Weddings and Events

Terri Yeary
317-348-7624
terri@agapeweddingsandevents.com
agapeweddingsandevents.com

The Wedding Lady

Robyn Herrington
317-979-4995
tweddinglady@aol.com
theweddinglady.co



@eventsatricks 

Events_at_ricksboatyard 

Special Events at Rick's Café Boatyard 

www.pinterest.com/ricksboatyard 

4050 Dandy Trail

Indianapolis, IN 46254

317.290.9300 Ext 3

rickscafeboatyard.com

banquets@rickscafeboatyard.com

RICK'S CAFE
BOATYARD
