



THE BOATHOUSE

PRIVATE EVENT MENU PACKAGES

4-COURSE PLATED DINNER

\$68/GUEST

host's choice of 2 displayed appetizers, 1 plated salad, 2 harbor-level plated entree choices, a chef's selection plated vegetarian option, 1 plated dessert, warm bread and butter
preorder required for 40+ guests

3-COURSE PLATED DINNER

\$56/GUEST

host's choice 1 plated salad, 2 harbor-level plated entree choices, a chef's selection plated vegetarian option, 1 plated dessert, warm bread and butter

preorder required for 40+ guests

4-COURSE BUFFET DINNER

\$70/GUEST

host's choice of 2 displayed appetizers, 1 plated salad, 2 harbor-level buffet entrees, 2 buffet sides, a chef's selection plated vegetarian option, 1 plated dessert, warm bread and butter
available for 30+ guests

2-COURSE BUFFET DINNER

\$58/GUEST

host's choice of 1 buffet salad, 2 buffet sides, 2 harbor-level buffet entrees, a chef's selection plated vegetarian entree option, warm bread and butter

available for 30+ guests

FAMILY STYLE DINNER

\$70/GUEST

host's choice of 2 displayed appetizers, 1 plated salad, 2 harbor-level buffet entrees, 2 buffet sides, a chef's selection plated vegetarian option, 1 plated dessert, warm bread and butter

available for 30+ guests

HORS D'OEUVRES PARTY

\$58/GUEST

host's choice of 3 appetizer platters, 2 displayed appetizers, 2 small plates

seating for up to 50% of guests

COCKTAIL PARTY

\$47/GUEST

host's choice of 3 appetizer platters, 4 displayed appetizers

seating for up to 50% of guests
available for 2 hour weekday events ending by 7pm

2-COURSE PLATED LUNCH

\$35/GUEST

host's choice of 2 displayed appetizers, 2 lunch & brunch favorites plated entree choices, a chef's selection plated vegetarian option, warm bread and butter

available for events ending by 3pm
preorder required for 40+ guests

BUFFET LUNCH & BRUNCH

\$41/GUEST

host's choice of 2 buffet sides, 2 harbor-level or lunch & brunch favorites buffet entrees, a chef's selection plated vegetarian entree option, warm bread and butter

available for events ending by 3pm for 30+ guests

BREAKFAST BUFFET

\$30/GUEST

fresh fruit, greek yogurt, granola, scrambled eggs, bacon, sausage, home fries, buttermilk biscuits, whipped butter

available for events ending by 12pm for 30+ guests
upgrade to can can brasserie pastries available

CONTINENTAL BREAKFAST

\$22/GUEST

fresh fruit, greek yogurt, granola, whipped butter, can can brasserie pastries

available for events ending by 12pm
served for 1 hour

EVENT CHILD

\$22/GUEST

host's choice of 1 plated children's entree, chocolate chip cookie, milk, juice, or non-alcoholic beverage

available for children up to 12 years old

all menu packages include non-alcoholic beverage service of coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, and ice water.

plated entree pre-order, mixed grill option, or buffet service is required for 40+ guests.

prices are subject to 4% service charge, 18% gratuity, state and applicable local taxes.
menu item availability and prices are in effect as of 2/1/26, availability subject to change.



THE BOATHOUSE

PRIVATE EVENT BAR & BEVERAGES

PLATINUM OPEN BAR

includes select premium liquors (grey goose vodka, bacardi superior light rum, johnny walker black scotch, maker's mark bourbon, tanqueray gin, patron silver tequila), aperol, campari, 2 white, 2 red, and 1 sparkling premium wines, host's choice of 5 bottled/canned beers from the boathouse restaurant list, upgraded mixers, juices, set up

2 HRS - \$45/GUEST | 3 HRS - \$53/GUEST | 4 HRS - \$60/GUEST

GOLD OPEN BAR

includes select call-brand liquors (cirrus vodka, planteray 3 stars rum, the famous grouse scotch, jack daniel's whiskey, beefeater gin, 1800 silver tequila), 2 white, 2 red, and 1 sparkling wines, house selection of 4 beers, standard mixers, juices, set up

2 HRS - \$31/GUEST | 3 HRS - \$40/GUEST | 4 HRS - \$47/GUEST

SILVER OPEN BAR

beer and wine bar, includes 1 white, 1 red wine, house selection of 2 beers

2 HRS - \$28/GUEST | 3 HRS - \$36/GUEST | 4 HRS - \$41/GUEST

CONSUMPTION BAR

host's tab is charged per drink ordered. pricing is based on current the boathouse restaurant drink pricing on the day of the event. host to select silver, gold, or platinum level and those items are available for guests to order. drink token rental available

VARIABLES

CASH BAR

host's tab is billed one set-up fee and guests are charged per drink on individual tabs. Drink pricing is based on the current the boathouse restaurant drink pricing on the day of the event. gold package bar items are offered. set-up fee is priced at \$50-\$200 based on final guest count and event set-up needs.

ALL-DAY BEVERAGES

non-alcoholic beverage display of canned coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, ice water for all-day events (3+ hours long)

\$11/GUEST

ENHANCEMENTS

BUBBLES BAR

display of orange, cranberry, and pineapple juices, peach puree, assorted fresh fruits. sparkling wine billed separately by the bottle
+\$11/GUEST

ADD SPARKLING WINE

+\$30/BOTTLE, UPGRADES AVAILABLE

NON-ALCOHOLIC WINE SELECTIONS

non-alcoholic still and sparkling wine available for preorder on request
\$36-\$53/BOTTLE

GOURMET COFFEE STATION

regular and decaffeinated hot coffee, cold brew coffee, assorted sugars, dairy and non-dairy creamer flavored syrups, rock candy sticks, biscotti (v)
+\$6/GUEST

BLOODY MARY BAR

display of bloody mary mix, pepperoncini, olives, housemade pickles, bacon, celery stalks, old bay, hot sauce. alcohol billed separately by the pour
+\$11/GUEST

ADD ONE RECOMMENDED SIGNATURE COCKTAIL

pricing for open bar packages. custom-drink upgrades may apply.
+\$4-\$6/GUEST

SUBSTITUTE UPGRADED ALCOHOL SELECTIONS

available on all open bar packages, price increase billed on consumption
VARIES

UPGRADE TO BOTTLED WATER

\$2/GUEST

all menu packages include non-alcoholic beverage service of coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, and ice water. alcohol service ends 15 minutes before event end time.

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