



2019-2020 RECEPTION PACKAGE PRICING

May 18th, 2019 to June 22nd, 2019 and September 6th, 2019 to October 13th, 2019 May 16th, 2020 to June 20th, 2020 and September 11th, 2020 to October 11th, 2020

	Saturday Pricing	Friday and Sunday Pricing
Sandy Bay	\$85	\$75
Echo Bay	\$110	\$90
Basin Bay	\$130	\$110
Red Rock Bay*	\$155	\$130
Paradise Bay*	\$170	\$145
Northwest Bay*	\$180	\$165

April 19th, 2019 to May 17th, 2019 and October 14th, 2019 to November 9th, 2019 April 17th, 2020 to May 15th, 2020 and October 12th, 2020 to November 7th, 2020

	Saturday Pricing	Friday and Sunday Pricing
Sandy Bay	\$70	\$60
Echo Bay	\$85	\$75
Basin Bay	\$105	\$95
Red Rock Bay*	\$120	\$105
Paradise Bay*	\$135	\$120
Northwest Bay*	\$155	\$135

^{*}Includes a complimentary One Hour Hacker~Craft Cruise, Local Executive Shuttle Service during reception (the shuttle fits 12 people) and complimentary three night accommodations for the bride and groom.



Complimentary One Hour Hacker~Craft Cruise



Executive Shuttle Service



Complimentary Three Night Accommodations for the Bride and Groom

In order to close The Boathouse for a wedding function there is a financial minimum. Please check with your wedding consultant as the financial minimums vary by date. On boliday weekends Saturday pricing applies for all weekend days. All Prices are subject to 7% sales tax and 20% gratuity.

THE SANDY BAY

Two Hours of Draft and Bottled Beer, House Wines and Soft Drinks and one hour of Continuous Hors d' Oeuvres

Choice of Three

Hot Hors d' Oeuvres Served Butler Style
Baked Stuffed Mushrooms
Caprese Bites
Swedish Meatballs
Crab Asiago Crostini
Mini BLT's
Devilled Eggs

Dinner

Choice of One Salad: Tossed Garden Salad Caesar Salad

Choice of Two Entrees:
Chicken Cordon Bleu
Roast Turkey Dinner
Sliced Loin of Pork with a Dijon Mushroom Sauce
Chicken Marsala served over Pasta
Baked Stuffed Sole with a Lobster Cream Sauce
Prime Butcher Boy Steak
Mahi Mahi with a Tomato Basil Relish

All meals include appropriate starch and seasonal vegetable (unless otherwise noted).

Coffee, Tea and Decaf Station

THE ECHO BAY

Buffet Style

Two Hours of Draft Beer, House Wines, House Brand Liquors and Soft Drinks and One Hour of Continuous Hors d' Oeuvres

International Cheese & Fresh Fruit Display

Vegetable Crudités Display with Two Dressings

Choice of Three

Hot Hors d' Oeuvres Served Butler Style
Baked Stuffed Mushrooms
Swedish Meatballs
Crab Asiago Crostini
Mini BLT's
Chicken Satay

Dinner

Buffet Selections

Selection of Hot Rolls Chef's Vegetable

Choice of

Tossed Garden Salad Caesar Salad

Choose One

Rice Pilaf Roasted Red Potatoes Garlic Mashed Potatoes

Choose one from each of the following

PASTA

Cavatappi Carbonara Penne Pasta in a Tomato Vodka Cream Sauce Pasta Primavera Wild Mushroom Ravioli with a Peppercorn Cream Sauce

CHICKEN

Sliced Chicken Cordon Bleu with a Bordelaise Sauce Chicken Marsala Chicken Picatta Chicken Provencal

BEEF AND PORK

Sliced Sirloin au Poivre Beef Burgundy over Buttered Noodles Sliced Loin of Pork with a Dijon Mushroom Sauce

Coffee, Tea and Decaf Station

THE BASIN BAY

Champagne Toast

Three Hours of Open Bar and One hour of Continuous Hors d' Oeuvres

International Cheese & Fresh Fruit Display

Vegetable Crudités Display with Two Dressings

Choice of Three

Hot Hors d' Oeuvres Served Butler Style

Crab Asiago Crostini
Baked Stuffed Mushrooms
Spanakopita
Swedish Meatballs
Caprese Bites
Vegetable Spring Rolls
Mini BLT's
Deviled Eggs

Dinner

Choice of One Appetizer

Chef's Soup du Jour Crab Cake with a Dill Remoulade Tomato, Mozzarella & Basil Bruschetta Fresh Fruit Cup

Choice of One Salad

Tossed Garden Salad Caesar Salad

Choice of Two Entrees

Chicken Cordon Bleu
Chicken Marsala
Chicken Piccata
Sliced Sirloin au Poivre
Prime Ribs of Beef au Jus
Sliced Loin of Pork with a Dijon Mushroom Sauce
Baked Stuffed Sole with a Lobster Cream Sauce
Baked Salmon Topped with Hollandaise Sauce
Grilled Swordfish with a Mango Relish
Cajun Red Snapper topped with a Tomato Basil Relish

All meals include appropriate starch and seasonal vegetable.

Coffee, Tea and Decaf Station

THE RED ROCK BAY

Champagne Toast

Four Hours of Open Bar and One hour of Continuous Hors d' Oeuvres

International Cheese & Fresh Fruit Display

Vegetable Crudités Display with Two Dressings

Choice of Three

Hot Hors d' Oeuvres Served Butler Style

Crab Asiago Crostini
Baked Stuffed Mushrooms
Scallops wrapped in Bacon
Spanakopita
Swedish Meatballs
Vegetable Spring Rolls
Mini BLT's
Chicken Satay
Deviled Eggs
Caprese Bites
Egg Rolls

Dinner

Choice of One Appetizer

Chef's Soup du Jour Shrimp Cocktail Crab Cake with a Dill Remoulade Tomato, Mozzarella & Basil Bruchetta

Choice of One Salad

Tossed Garden Salad, Caesar Salad, Field Green Salad

Choice of Two Entrees

Chicken Cordon Bleu
Chicken Carbonara
Chicken Marsala
Baked Stuffed Sole with a Lobster Cream Sauce
Sea Bass with Tomato Basil Relish
Shrimp Scampi
Lobster Macaroni and Cheese
Baked Stuffed Shrimp
Prime Ribs of Beef au Jus
Sliced Loin of Pork with a Dijon Mushroom Sauce
Sliced Tenderloin of Beef with Mushroom Sauce
Slow Cooked Boneless Short Ribs

All meals include appropriate starch and seasonal vegetable.

Coffee, Tea and Decaf Station

THE PARADISE BAY

Buffet Style Champagne Toast

Four Hours of Open Bar and One hour of Continuous Hors d' Oeuvres

International Cheese & Fresh Fruit Display

Vegetable Crudités Display with Two Dressings

Choice of Three

Hot Hors d' Oeuvres Served Butler Style

Deviled Eggs

Chicken Satay

Spanakopita

Caprese Bites

Egg Rolls

Scallops Wrapped in Bacon
Baked Stuffed Mushrooms
Swedish Meatballs
Crab Asiago Crostini
Vegetable Spring Rolls
Mini BLT's

Dinner

Buffet Selections

Selection of Hot Rolls Caesar or Garden Salad Choice of Chef's Hot Seasonal Vegetable Choice of Rice or Potato

Choose one from each of the following

SEAFOOD

Baked Stuffed Sole with a Lobster Cream Sauce
Herb Crusted Salmon
Seafood au Gratin
Shrimp Scampi served over rice
Sea Bass with Tomato Basil Relish
Shrimp and Lobster Macaroni and Cheese

CHICKEN

Chicken Cordon Bleu with a Bordelaise Sauce Chicken Marsala Chicken Picatta Vodka Shrimp and Chicken

BEEF AND PORK

Sliced Sirloin au Poivre Beef Stroganoff over Buttered Noodles Sliced Loin of Pork with a Spiced Apple Demi-glaze Sliced Tenderloin with a Bordelaise Sauce

Coffee, Tea and Decaf Station

THE NORTHWEST BAY

Champagne Toast

Five Hours of Open Bar and One hour of Continuous Hors d' Oeuvres

International Cheese & Fresh Fruit Display

Vegetable Crudités Display with Two Dressings

Choice of Four

Hot Hors d' Oeuvres Served Butler Style

Scallops Wrapped in Bacon Spanakopita Crab Asiago Crostini Sliced Tenderloin in Puff Pastry Baked Stuffed Portabella Mushrooms Grilled Cheese and Tomato Soup Shooters Egg Rolls Chicken Satay Vegetable Spring Rolls Chicken Quesadilla Coronets Smoked Salmon Crostini Caprese Bites

Dinner

Choice of One Appetizer

Crab Cake with a Dill Remoulade
Jumbo Shrimp Cocktail
Tortellini Alfredo
Lobster Bisque Soup
Penne Pasta with Tomato Basil Cream Sauce

Choice of One Salad

Tossed Garden Salad Caesar Salad Field Green Salad Spinach Salad

Choice of Two Entrees

Prime Ribs of Beef au Jus Sliced Tenderloin of Beef Béarnaise Filet Mignon

Surf And Turf, Lobster Tail and 6 oz Filet Mignon
Pan Seared Tuna with a Gorgonzola Tapenade
Sea Bass with a Tomato Basil Relish

Baked Crab Encrusted Salmon with White Wine Butter Sauce Shrimp and Scallop Scampi Served Over Rice with a White Wine Butter Garlic Sauce Chicken Oscar Topped with a Crab Cake and Hollandaise Sauce

> Chicken Picatta Chicken Marsala

All meals include appropriate starch and seasonal vegetable.

Coffee, Tea and Decaf Station

BOATHOUSE COCKTAIL WEDDING MENU

International Cheese & Fresh Fruit Display

Vegetable Crudités Display with Two Dressings

Choice of Three

Hors d'Oeuvres Served Butler Style served for one bour

Florentine Stuffed Mushrooms, Vegetable Spring Rolls, Petite Crab Cakes, Chicken Teriyaki Skewers Italian Meatballs, Swedish Meatballs, Crab Asiago Crostini, Mini BLT's, Bruschetta

30 Minute break from food

Choice of Three

Hors d'Oeuvres Served Butler Style served for one bour

Scallops Wrapped in Bacon, Spanakopita, Sliced Tenderloin in Puff Pastry, Chicken Quesadilla Coronets, Smoked Salmon Crostini, Caprese Bites

Buffet Style Stations

Selection of Finger Sandwiches ~ Choose Three

Grilled Cheese, Crab Salad, Grilled Rubens, Chicken Salad BLT's, Roast Beef, Turkey Coffee

Antipasto

Marinated Vegetables, Mixed Green Salad, Chicken Liver Pate with Assorted Cheeses Brie and Sliced Apples

Choose one station:

Pasta Station

Choice of Two Pastas

Penne Chicken Tortellini Fettuccini Cheese Stuffed Ravioli

Carving Station

Choose Two

Roasted Prime Rib of Beef au jus, Oven Roasted Turkey with Pan Sage gravy, Roasted Pork Loin with a Dijon mustard sauce, Baked Ham with fruit glaze

Choice of Two Sauces Choice of Two Toppings

Alfredo Grilled Chicken
Tomato Basil Cream Shrimp
Marinara Beef
Pesto Roasted Vegetables

Coffee, Tea and Decaf Station

This menu starts at \$100 per person plus tax and gratuity with two hours of open bar (pricing is based on the date of the wedding).

Please inquire for pricing for additional open bar and date availability.

STATION WEDDING MENU

International Cheese and Fresh Fruit Display • Vegetable Crudités Display with Two Dressings

One hour of Continuous Hors d' Oeuvres Choose Three

Scallops Wrapped in Bacon, Mini Crab Cakes, Spanakopita, Crab Asiago Crostini, Fried Shrimp,
Sliced Tenderloin in Puff Pastry, Baked Stuffed Portabella Mushrooms, Chicken Satay with Spicy Peanut Sauce,
Vegetable Spring Rolls, Smoked Salmon Crostini, Chicken Quesadilla Coronets, Swedish Meatballs,
Mini BLT's, Mini Quiche, Deviled Eggs, Caprese Bites, Egg Rolls

Soup and Salad Station

Soups Choose Two

Cream of Tomato, Manhattan Clam Chowder, Broccoli and Cheddar, Seasonal Soups, Pumpkin Bisque, Seafood Bisque, Chef Soup du Jour, Vegetable Beef

Salads Choose Two

Garden Salad, Caesar Salad, Field Green Salad, Spinach Salad

Dinner Station Choose One from the following

Macaroni and Cheese with Shrimp and Lobster, Beef, Chicken and Shrimp Kabobs over Rice,
Broiled Salmon with Hollandaise Sauce with grilled asparagus, Chicken Marsala,
Chicken Parmesan, Baked Stuffed Sole with a Lobster Cream Sauce,
Shrimp Scampi served over rice, Sliced Tenderloin of Beef in a Mushroom Cream Sauce,
Sliced Loin of Pork with a Dijon Mushroom Sauce

Pasta or Carving Station

Pasta Station

Choice of Two Pastas

Penne, Chicken Tortellini, Fettuccini, Cheese Stuffed Ravioli

Choice of Two Sauces

Alfredo Tomato Basil Cream Marinara Pesto

Choice of Two Toppings

Grilled Chicken Shrimp Beef Roasted Vegetables

Carving Station

Choose Two

Roasted Prime Rib of Beef with Au Jus Oven Roasted Turkey with Sage Pan Gravy Roasted Pork Loin with a Dijon Mustard Sauce Baked Ham with a Fruit Glaze

Ice Cream Sundae Station

Choose 3 Ice Creams

Vanilla
Chocolate
Cookies and Cream
Chocolate Chip Cookie Dough
Strawberry
Mint Chocolate Chip

Includes the following toppings

Hot Fudge Caramel Sauce Strawberry Sauce Whipped Cream Chopped Walnuts Sprinkles Mini Marshmallows Chocolate Chips

Coffee, Decaf and Hot Tea Station, Two Hours of Open Bar \$125.00 per person plus 7% tax and 20% gratuity.

This menu is customizable. This is just a sample of what we can offer.

DINNER ENHANCEMENTS

Chef Attended Carving Station

Choose two from the following

- Roasted Prime Rib of Beef Au Jus
- Oven Roasted Turkey Breast with Sage Pan Gravy
- Roasted Pork Loin with a Dijon Mushroom Sauce
- Baked Ham with a Fruit Glaze

\$20.00 per person* Must have a minimum of 70 guests

Chef Attended Pasta Station

Choice of Two Sauces

Choice of Two Toppings

• Alfredo

• Grilled Chicken

Tomato Basil

• Shrimp

Cream

• Beef

• Marinara

• Roasted Vegetables

Pesto

\$16.00 per person* Must have a minimum of 50 guests.

Soup and Bread Station

Includes a selection of Fresh Baked Rolls and Bread

Choose Two Soups

- New England or Manhattan Clam Chowder
- Tomato Cream Bisque

• Pumpkin Bisque

- · Seafood Bisque
- · Vegetable Beef

\$12.00 per person*

Salad Upgrades

Upgrade your dinner salad for \$3 per person.

Choose 1 salad from the options below

Iceberg Wedge Salad

A crisp wedge of iceberg lettuce topped with blue cheese crumbles, tomatoes, bacon and balsamic glaze. Served with blue cheese dressing

Country Salad

Our mixed green salad topped with walnuts, Craisons, crumbled blue cheese and served with balsamic dressing

Harvest Salad

Our mixed green salad topped with walnuts, apples, feta cheese and served with a balsamic dressing

Dessert Station

Includes a wide selection of pastries, cookies and assorted sweets. \$8.00 per person*

Ice Cream Sundae Station

Choose 3 Ice Creams

- Vanilla
- Chocolate
- Cookies and Cream
- Chocolate Chip Cookie Dough
- Strawberry
- Mint Chocolate Chip

\$6 per person plus tax and gratuity. Must have a minimum of 50 guests.

Includes the following toppings

- Hot Fudge
- Caramel Sauce
- Strawberry Sauce
- Whipped Cream
- Chopped Walnuts
- Sprinkles
- Mini Marshmallows
- Chocolate Chips

S'mores Bar

\$4.00 per person*

*All prices are subject to 7% sales tax and 20% gratuity.

RECEPTION ENHANCEMENTS

Shrimp Cocktail Shooter

A handmade ice carving full of Shrimp Tails and assorted cocktail sauces for dipping

\$15 per person* Must have a minimum of 100 guests.

Mediterranean Station

- Homemade Hummus with Pita Triangles
- Marinated Vegetables including artichokes, assorted olives, roasted red peppers, cucumbers and pepperoncini.
- Antipasta Platter includes gourmet meats, cheeses and olives

\$20 per person* Must have a minimum of 50 guests.

Crostini Platters

Choose Three

- Smoked Salmon
- Cream cheese, olive and red pepper spread
- Bruschetta
- Shrimp Salad
- Chicken Salad

\$12.00 per person*

French Fry Station

This station can be added as a "late night" snack towards the end of the event. Includes Stick Fries, Sweet Potato Fries, **Eggplant Fries**

Choose Five Toppings

- Ketchup
- Cheese Fondue
- Sour Cream
- Malt Vinegar
- Melba Sauce
- · Jalapeño Ketchup • BBQ Sauce

Gravy

- Horseradish Cream Sauce
- Bacon Bits

\$10 per person* Must have a minimum of 50 guests.

Pub Station

This station can be added as a "late night" snack towards the end of the event

Choose two from each category

Category 1

- Mozzarella Sticks
- Dutch Pretzel Sticks
- Chicken Tenders
- Wings

- Fried Zucchini
- Burger Triangles • Meatball Sliders
- Mini BLTs

Category 2

- Philly Sliders
- Buffalo Chicken Sliders
- Poppers

\$15 per person* Must have a minimum of 100 guests.

CEREMONY WATER STATION

Choose Two

- Cucumber Water
- Lemon Water
- Sparkling Water · Lemon Lime Water
- Strawberry Water
- \$2 per person*

WEDDING RECEPTION POLICIES

Deposit and Contract

In order to hold a date for a wedding reception there is a \$1,000.00 nonrefundable deposit required. The \$1,000.00 will hold the date for 1 month until a contract is signed. The contract will be based on the estimated guest count, menu chosen, food and beverage minimum requirement (determined by Boathouse Management based on the date) and any other events. The contract will also include a payment plan of 2-3 payments with the last installment due 2 weeks prior to the event. The final payment will be based on the final headcount given. The final guaranteed count is due two weeks prior to the event and must include adults, children and vendors. The final payment amount is due two weeks prior will be based on the headcount given. Once the final headcount is submitted it is the guaranteed amount. There will be no refunds or credits if the numbers drop below the final guaranteed headcount. Any unpaid balances must be settled at the end of the event. The deposit and first two payments must be paid by cash, check or money order. The final payment must be paid by certified check. Wedding deposits and payments are non-refundable and non-transferable if cancelling your event at any time.

Ceremony

The ceremony fee depends on the location you choose. We offer ceremonies on the beach or the grassy terrace near our pool complex. The fee for a ceremony on the beach is \$1,200.00; the grassy area is \$1,000.00. The ceremony fee includes the set-up and breakdown of the ceremony, up to 120 white ceremony chairs and a rain plan for up to 100 people (please see below). For additional chairs or a tent we can set up rentals through a local vendor. Additional charges will apply. There may not be more than a 20 minute gap between the end of your ceremony and the start of your cocktail hour.

Ceremony Rain Plan

In case of rain your ceremony will be held on the Lakeside Terrace of The Boathouse. The terrace can accommodate up to 100 people. There may be standing room only depending on the number of people in your party. If you would like to hold your ceremony in the original location we can set up a tent rental through a local vendor. Additional charges will apply.

Facility Usage

The Boathouse will be available for 5 hours for your reception from the start of cocktail hour. To extend the reception for an additional hour there is a charge of \$1,000.00 per hour. The charge is only for the space rental and does not include any food or beverage. We do not offer the option to extend the reception past 6 hours.

Bar Policy

In order to ensure all guests enjoyment our staff practices TIPS Certified Policies. It is our policy to not serve visibly inebriated guests and we do not allow shots. The full open bar selection includes but is not limited to the following: House wines, at least three draft beers and two bottled beers and call and well liquor drinks. We do carry a wide variety of spirits including Stoli, Absolut, Tanqueray, Bacardi, Johnny Walker Red, Jose Quervo, Canadian Club, etc. A bar pour package includes house liquors, house wines and a selection of beers.

Linens

We offer a choice of White or Ivory table cloths and napkins. Other colors are subject to availability and not guaranteed.

Decorating and Deliveries

The Boathouse will be available for decorating and deliveries 4 hours prior to the start of the ceremony. Favors and other decorations can be delivered at that time also unless prior arrangements are made with the Boathouse staff. All decorations must be cleared with the Boathouse Manager prior to the event. We do not allow nails or tape. All candles must be in a container. No taper candles will be allowed. We do not allow silk petals or bird seed for the ceremony. You are responsible for any equipment that must be returned to outside vendors.

Resort Guest Policies

Per our Community Association policies the quiet hours on the resort begin at 10 p.m. We would appreciate your cooperation in being courteous of other resort guests while leaving the reception to return to your accommodations. We respectfully request that the maximum number of people allowed per lodge be followed. Please do not have a large number of people in a lodge at any time.

Additional Policies

The Client will ensure that all invitees, vendors and contractors to the above described event will treat The Boathouse Restaurant and The Lodges at Cresthaven and related facilities with all due care, and will comply with all rules and regulations respecting the facility. The Client agrees to be responsible for any loss, breakage or damage done to the facilities of The Boathouse Restaurant and The Lodges at Cresthaven. The Lodges and Boathouse will not assume responsibility for damage to or loss of any articles and merchandise brought onto the facility. This Contract shall be governed by and construed under the laws of New York State. If any provision of the Contract is unenforceable under applicable law, the remaining provision shall continue in full force and effect.