

YOUR WEDDING  
IS A  
*Beautiful  
Story*

LET US HELP  
YOU TELL IT.

THE **BOAT  
HOUSE**  
ON LAKE GEORGE  
[lakegeorgeboathouse.com](http://lakegeorgeboathouse.com)



# THE BOATHOUSE

ON LAKE GEORGE

## 2022-2023 RECEPTION PACKAGE PRICING

May 21st, 2022 to June 18th, 2022 and September 9th, 2022 to October 15th, 2022  
May 20th, 2023 to June 17th, 2023 and September 8th, 2023 to October 14th, 2023

	Saturday Pricing	Friday and Sunday Pricing
ECHO BAY	\$160	\$140
BASIN BAY	\$190	\$160
RED ROCK BAY	\$210	\$185
PARADISE BAY	\$210	\$185
NORTHWEST BAY	\$240	\$220

April 15th, 2022 to May 20th, 2022 and October 16th, 2022 to November 5th, 2022  
April 14th, 2023 to May 19th, 2023 and October 15th, 2023 to November 4th, 2023

	Saturday Pricing	Friday and Sunday Pricing
SANDY BAY	\$120	\$100
ECHO BAY	\$135	\$120
BASIN BAY	\$160	\$145
RED ROCK BAY	\$180	\$160
PARADISE BAY	\$180	\$160
NORTHWEST BAY	\$210	\$190

*All private weddings include two night accommodations for the wedding couple.*



## CUSTOM WEDDING PACKAGES AVAILABLE UPON REQUEST

All weddings at the Boathouse require a certified wedding planner. The Boathouse will include planning services with Kate Taylor Events & Weddings. See wedding planning page for more information.

*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 holiday weekends Saturday pricing applies for all weekend days. All prices are subject to 7% sales tax and 20% gratuity.*

Call us today at 800-853-1632 or visit [lakegeorgeboathouse.com](http://lakegeorgeboathouse.com) for more information.

# Sandy Bay

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

## INTERNATIONAL CHEESE & FRESH FRUIT DISPLAY

Vegetable Crudités Display with Two Dressings

### HORS D' OEUVRES

*Choice of Three Served Butler Style*

Baked Stuffed Mushrooms

Caprese Bites

Swedish Meatballs

Crab Asiago Crostini

Mini BLT's

Devilled Eggs

### DINNER

*Salad*

Caesar Salad

*Choice of Two Entrees*

10 oz. New York Strip Steak

Chicken Cordon Bleu

Chicken Marsala served over Pasta

Grilled Atlantic Salmon with a Sun-dried Tomato Tapenade

Baked Stuffed Sole with a Lobster Cream Sauce

Sliced Tenderloin of Pork with a Dijon Mushroom Sauce

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

Coffee, Tea and Decaf Station

\*Vegetarian Options are available upon request as an additional entrée choice

This package includes "Day Of" Wedding planning services with Kate Taylor Events & Weddings.

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## SERVED FAMILY STYLE

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

### HORS D' OEUVRES

*Choice of Three Served Butler Style*

Baked Stuffed Mushrooms  
Swedish Meatballs  
Crab Asiago Crostini  
Mini BLT's  
Chicken Satay

### DINNER

Selection of Hot Rolls • Chef's Vegetable

#### *Salad*

Caesar Salad

#### *Choose One*

Rice Pilaf  
Roasted Red Potatoes  
Roasted Fingerling Potatoes

#### *Choice of Two Entrees*

Cavatappi Carbonara  
Penne Pasta in a Tomato Vodka Cream Sauce  
Pasta Primavera  
Sliced Chicken Cordon Bleu with a Bordelaise Sauce  
Chicken Picatta  
Sliced Florentine Stuffed Chicken  
Shrimp Scampi  
Sliced Sirloin au Poivre  
Beef Stroganoff  
Sliced Pork Loin with a Dijon Mushroom Sauce

Coffee, Tea and Decaf Station

Custom Vegetarian Options available for plated service upon request

This package includes "Standard" Wedding planning services with Kate Taylor Events & Weddings.

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# Basin Bay

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

## HORS D' OEUVRES

*Choice of Three 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*

Sweet Pea Crostini  
Avocado Toast Crostini  
Antipasto Skewers  
Crab Cake with a Dill Remoulade  
Tomato, Mozzarella & Basil Bruschetta

### *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 Tenderloin of Pork with a Dijon Mushroom Sauce  
Baked Stuffed Sole with a Lobster Cream Sauce  
Baked Salmon Topped with Hollandaise Sauce  
Shrimp Louie

All meals include appropriate starch and seasonal vegetable.

Coffee, Tea and Decaf Station

\*Vegetarian Options are available upon request as an additional entrée choice

This package includes "Standard" Wedding planning services with Kate Taylor Events & Weddings.

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# Red Rock Bay

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

## INTERNATIONAL CHEESE & FRESH FRUIT DISPLAY

Vegetable Crudités Display with Two Dressings

### HORS D' OEUVRES

*Choice of Three Served Butler Style*

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

### DINNER

*Choice of One Appetizer*

Sweet Pea Crostini  
Shrimp Cocktail  
Avocado Toast Crostini  
Crab Cake with a Dill Remoulade  
Tomato, Mozzarella & Basil Bruschetta

#### *Salad*

Caesar Salad

*Choice of Two Entrees*

Chicken Cordon Bleu  
Chicken Florentine  
Chicken Marsala  
Baked Stuffed Sole with a Lobster Cream Sauce  
Shrimp Scampi  
Baked Stuffed Shrimp  
Prime Ribs of Beef au Jus  
Butcher Boy Steak  
Sliced Tenderloin of Pork with a Dijon Mushroom Sauce  
Sliced Tenderloin of Beef with Mushroom Sauce

All meals include appropriate starch and seasonal vegetable.

Coffee, Tea and Decaf Station

\*Vegetarian Options are available upon request as an additional entrée choice

This package includes "Standard" Wedding planning services with Kate Taylor Events & Weddings.

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# 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

### HORS D' OEUVRES

*Choice of Three Served Butler Style*

Scallops Wrapped in Bacon	Deviled Eggs
Baked Stuffed Mushrooms	Chicken Satay
Swedish Meatballs	Spanakopita
Crab Asiago Crostini	Caprese Bites
Vegetable Spring Rolls	Egg 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

\*Vegetarian Options are available upon request as an additional entrée choice

This package includes "Standard" Wedding planning services with Kate Taylor Events & Weddings.

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# Northwest Bay

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

## INTERNATIONAL CHEESE & FRESH FRUIT DISPLAY

Vegetable Crudités Display with Two Dressings

## HORS D' OEUVRES

*Choice of Four Served Butler Style*

Scallops Wrapped in Bacon	Grilled Cheese and Tomato Soup Shooters
Spanakopita	Chicken Satay
Crab Asiago Crostini	Caprese Bites
Sliced Tenderloin in Puff Pastry	Sweet Pea Crostini
Baked Stuffed Portabella Mushrooms	Avocado Toast Crostini
Antipasto Skewers	

## DINNER

*Choice of One Appetizer*

Crab Cake with a Dill Remoulade  
Jumbo Shrimp Cocktail  
Tortellini Alfredo  
Lobster Bisque Soup  
Tomato, Mozzarella and Basil Bruschetta

### Salad

Caesar 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  
8 ounce Maine Lobster Tail  
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

\*Vegetarian Options are available upon request as an additional entrée choice

This package includes "Standard" Wedding planning services with Kate Taylor Events & Weddings.

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# Enhancements

## CHEF ATTENDED CARVING STATION

\$25.00 per person\*. Minimum 50 guests.

*Choose two from the following*

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

## SALAD UPGRADES

Upgrade your dinner salad for \$5 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 \$10.00 per person\*.

Includes a wide selection of pastries, cookies and assorted sweets.

## ICE CREAM SUNDAE STATION

\$8 per person\*. Minimum 50 guests.

*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

## MARTHA'S DANDEE CREME

## ICE CREAM SANDWICH DISPLAY

\$6 per person

## S'MORES BAR \$5.00 per person\*.

## COCKTAIL HOUR SIGNATURE DRINKS

*Choice of two single shot drinks.*

House Brand Liquors \$5 per person per hour

Premium Liquors \$10 per person per hour.

Custom drinks available upon request, price varies.

## BONFIRE ON THE BEACH WITH S'MORES TABLE

\$600 for a 2 hour bonfire.

The Bonfire must end by 10 pm per Community Association policies.

\*All food and beverage are subject to 7% sales tax and 20% gratuity.

## INTERNATIONAL CHEESE AND FRUIT DISPLAY

\$5 per person

## SHRIMP COCKTAIL COLD DISPLAY

\$18 per person\*. Minimum 50 guests.

An impressive display of Large Shrimp Tails with assorted cocktail sauces for dipping.

## MEDITERRANEAN STATION

\$20 per person\*. Minimum 50 guests.

- 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

## FRENCH FRY STATION

\$10 per person\*. Minimum 50 guests.

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
- Sour Cream
- Melba Sauce
- Gravy
- Cheese Fondue
- Horseradish Cream Sauce
- Malt Vinegar
- Jalapeño Ketchup
- BBQ Sauce
- Bacon Bits

## PUB STATION

\$15 per person\*. Minimum 50 guests.

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
- Poppers

### Category 2

- Burger Triangles
- Meatball Sliders
- Mini BLTs
- Philly Sliders
- Buffalo Chicken Sliders

## CEREMONY WATER STATION

\$2 per person\*.

*Choose Two*

- Sparkling Water
- Cucumber Water
- Lemon Water
- Lemon Lime Water
- Strawberry Water

## SHUTTLE RENTALS

14 person van. Prices and availability are based on locations and times pickup and drop off.

## HACKER~CRAFT CRUISE

\$500 per 1 hour ride. Please inquire for specific pricing

# 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 \$1,500.00; the grassy area is \$1,200.00. 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, rentals must be set up 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 but not limited to Stolli, 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. No outside alcohol allowed.

## 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.

# Wedding Planning

The Boathouse is excited to partner with Kate Taylor Weddings and Events as our Premiere Planner. Kate is trained and certified from the Association of Bridal Consultants as a Certified Professional Wedding Planner. The partnership will give you the peace of mind that your event will be handled with the utmost professionalism and care from start to finish. Please see below for information on the wedding planning packages that are included with the menus.

## DAY OF PLANNING\*

Every detail executed to your vision 4-6 weeks prior to event

- Follow up telephone calls to all contracted vendors 6 weeks before wedding day
- Planning and coordination starting 4 weeks prior to wedding
- Two planning sessions with Kate Taylor Events to tie vision together and make sure nothing was overlooked. Detailed planning meeting to include wedding vision so we can turn it into a reality
- Review all contracts and discuss vendors duties on wedding day
- Finalize vendor list and times of deliveries
- Development of a detailed wedding timeline and floor plan for contracted vendors and bridal party to follow the day of
- On-site coordination on entire reception from start to finish
- Handling and distributing all final payments that need to be done
- Oversee diagrams & floor plans
- Being point of contact day of event for any and all vendor communication and emergencies
- Ensuring day flows properly keeping all vendors on time and working together as a team for success
- Venue set-up as planned out with Kate Taylor Events
- Collect all your personal items from reception box up for your pickup
- Ceremony set up to include, rental times and arrangements, set up and break down.
- Planning hours prior to 6 weeks are not included additional hours can be billed in hour increments. All vendors must be booked by client – Kate Taylor Event is not responsible for this.

*\*Included with Sandy Bay Package*

## STANDARD PLANNING SERVICES\*

Custom packages for the organized couple

This packaged is designed for the couple that has booked over 50% of vendors for wedding day but need help tying together all the ideas, handling communication to vendors, payments to vendors, and general coordination setup up for day of event. This package would start no more than 6 -8 MONTHS prior to event.

- Budget Planning & Tracking
- Preparation of a wedding timeline & check list
- Schedule appointments with vendors
- Site design, color scheme, theme & style
- Visit to both ceremony and reception sites prior to wedding
- Review all contracts and discuss vendors to ensure no detail has been overlooked
- Finalize vendor list and times of deliveries
- Development of a detailed wedding timeline and floor plan for contracted vendors and bridal party to follow the day of
- Follow up telephone calls to all contracted vendors 6 months before wedding day
- Point of contract between all your vendors
- Handling and distributing all final payments that need to be done
- Oversee diagrams & floor plans
- On-site coordination & management of entire wedding day as needed
- Coordination of vendors to ensure services are provided as scheduled
- Supervision of venue set-up as planned, candles lit, DJ on schedule
- Collect all your personal items from reception and boxed for client pick up.

*\*Included with Echo Bay, Paradise Bay, Red Rock Bay, Basin Bay, and Northwest Bay Packages*

If you choose to bring your own planner you are welcome to. The planner must be a Certified Professional Wedding Planner. There will be no price adjustments if you choose to bring an outside wedding planner.



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