YOUR WEDDING IS A caulifu

LET US HELP



BEATHOUSE ON LAKE GEORGE

2024 RECEPTION PACKAGE PRICING

May 18th, 2024 to June 22nd, 2024 and September 6th, 2024 to October 13th, 2024

	Saturday Pricing	Friday and Sunday Pricing
ECHO BAY	\$175	\$150
BASIN BAY	\$200	\$170
RED ROCK BAY	\$230	\$195
PARADISE BAY	\$230	\$195
NORTHWEST BAY	\$260	\$235

April 19th, 2024 to May 17th, 2024 and October 14th, 2024 to November 9th, 2024

	Saturday Pricing	Friday and Sunday Pricing
SANDY BAY	\$130	\$110
ECHO BAY	\$150	\$130
BASIN BAY	\$180	\$160
RED ROCK BAY	\$195	\$180
PARADISE BAY	\$195	\$180
NORTHWEST BAY	\$230	\$210

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.

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

VEGETABLE CRUDITÉS DISPLAY WITH TWO DRESSINGS

HORS D' OEUVRES

Choice of Three Served Butler Style Baked Stuffed Mushrooms Caprese Bites Chicken Satay Swedish Meatballs Crab Asiago Crostini Mini BLT's

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.



SERVED FAMILY STYLE

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

VEGETABLE CRUDITÉS DISPLAY WITH TWO DRESSINGS

HORS D' OEUVRES

Choice of Three Served Butler Style Baked Stuffed Mushrooms Swedish Meatballs Caprese Bites 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.



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

VEGETABLE CRUDITÉS DISPLAY WITH TWO DRESSINGS

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 Chicken Satay

DINNER

Choice of One Appetizer 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 Scampi

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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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 Grilled Cheese and Tomato Soup Shooters Caprese Bites

DINNER

Choice of One Appetizer 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 New York Strip 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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BUFFET STYLE 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 Baked Stuffed Mushrooms Swedish Meatballs Crab Asiago Crostini Vegetable Spring Rolls Mini BLT's Deviled Eggs Chicken Satay Spanakopita Caprese Bites Egg Rolls Grilled Cheese and Tomato Soup Shooters

DINNER

Buffet Selections Selection of Hot Rolls Caesar or Garden Salad Choice of Chef's Hot Seasonal Vegetable Choice of Rice Pilaf or Roasted Red Potatoes

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 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.



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

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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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
- Baked Ham with a Fruit Glaze
- Tenderloin of Beef served with a Red Wine Bordelaise* *Add \$10 per person

SALAD UPGRADES

Upgrade your dinner salad for \$7 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

Caprese Salad

Our Mixed Green Salad topped with Sliced Tomatoes, Sliced Mozzarella and Fresh Basil drizzled with a balsamic glaze. Served with Balsamic Vinaigrette.

DESSERT STATION \$14.00 per person*.

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

ICE CREAM SUNDAE STATION

\$12 per person*. Minimum 50 guests. Choose 3 Ice Creams

- Vanilla
- Chocolate
- Cookies and Cream
- Chocolate Chip Cookie Dough
- Strawberry
- Mint Chocolate Chip
- Caramel Sauce • Strawberry Sauce

Includes the following toppings

- Whipped Cream
- Chopped Walnuts
- Sprinkles

• Hot Fudge

- Mini Marshmallows
- Chocolate Chips

MARTHA'S DANDEE CREME ICE CREAM SANDWICH DISPLAY

\$7 per person

COCKTAIL HOUR SIGNATURE DRINKS

Choice of two single shot drinks. House Brand Liquors \$7 per person per hour Premium Liquors \$12 per person per hour. Custom drinks available upon request, price varies.

BONFIRE ON THE BEACH WITH S'MORES TABLE

\$750 for a 2 hour bonfire. The Bonfire must end by 10 pm per Community Association policies.

INTERNATIONAL CHEESE AND FRUIT DISPLAY

\$7 per person

SHRIMP COCKTAIL COLD DISPLAY

\$18 per person*. Minimum 50 quests. 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

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

- Category 2 • Burger Triangles
- Dutch Pretzel Sticks Meatball Sliders
- Chicken Tenders
- Tater Tots
- Fried Zucchini
- Fried Green Beans

CEREMONY WATER STATION

Choose Two

- Sparkling Water
- Lemon Water

SHUTTLE RENTALS

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

• Lemon Lime Water

• Strawberry Water

HACKER~CRAFT CRUISE

\$600 per 1 hour ride. Please inquire for specific pricing. Pricing will be subject to 20% gratuity for the Captain

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



- Mini BLTs • Philly Sliders Buffalo Chicken Sliders
- Poppers

\$2 per person*.

- Cucumber Water

eception 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 quest 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 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. 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.



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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.

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

*Included with Sandy Bay Package

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.



