

BoatHouse Restaurant

Banquet & Meeting Services Information Packet



BoatHouse Restaurant

700 Park Avenue

Winona Lake, IN 46590

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www.boathouseatwinona.com

General Banquet Information

Banquet Rooms (Function Space)

The BoatHouse Restaurant offers the following options for large group gatherings:

- 1. South Banquet Room - Private seating for up to 60 guests with a spectacular views of Winona Lake.*
- 2. Second Floor Banquet & Conference Room - Private seating for up to 50 guests with views of Winona Lake. Elevator access is available.*
- 3. Main Dining Room - non-private seating for up to 75 guests with views of Winona Lake.*

Minimum Charge

The BoatHouse does not automatically levy a "room charge." Instead, we have established a minimum amount of food and beverage dollars that must be spent in the room. The minimum charge differs based on several factors, including: which function space is utilized, as well as the day, time, and duration of the event.

Service Charge

A service charge of 17% as well as sales tax of 7% will be added to all food and beverage sales unless otherwise stated.

Payment Policy

An initial deposit of \$200.00 is due at the time of reservation. The total cost will reflect the greater of the function's actual charge or the minimum charge. Final payment is due on the day of the function in the form of organizational check, cash, or credit card. We accept Visa, MasterCard, and American Express. No personal checks will be accepted.

Confirmation

Confirmed attendance is due three business days prior to the event.

Cancellations

Initial deposits are refundable up to 30 days prior to the function. If a cancellation occurs within 30 days of the function, the initial deposit will be forfeited. If the BoatHouse is able to book the space, all or a portion of the initial deposit may be refunded.

Miscellaneous Charges

The BoatHouse requires guests to obtain management approval before bringing in any outside food and/or beverage. A service fee may apply. Outside caterers are not permitted under any circumstance.

Other Services

The BoatHouse Restaurant would be happy to assist you with any other services that would add to your experience.

Banquet Dinner Menu

Combination Entree's:

Filet Mignon & Shrimp Scampi - Char-grilled filet mignon(4 oz.) and broiled shrimp prepared with a lemon garlic butter sauce. Served with seasonal vegetables and smashed potatoes. \$30.99

Filet Mignon & Mahi-Mahi - Char-grilled filet mignon (4 oz.) and broiled mahi-mahi prepared with a lemon garlic butter sauce. Served with seasonal vegetables and smashed potatoes. \$30.99

Filet Mignon with Garlic & Herb Crusted Chicken - Char-grilled filet mignon (4 oz.) and grilled chicken breast topped with a garlic and herb seasoned butter crust. Served with seasonal vegetables and smashed potatoes. \$29.99

Dinner Entree's:

Center Cut Filet Mignon - Char-grilled filet mignon (8 oz.). Served with seasonal vegetables and smashed potatoes. \$32.99

Char-grilled Prime Rib - Slow roasted and then char-grilled prime rib of beef (10 oz.). Served au jus and garnished with seasonal vegetables and smashed potatoes. \$25.99

Center Cut Top Sirloin - Char-grilled top sirloin (10 oz.). Served with seasonal vegetables and smashed potatoes. \$25.99

Salmon Fillet - Broiled salmon fillet (8 oz.) topped with a lobster cream sauce. Served with seasonal vegetables and smashed potatoes. \$25.99

Mahi-Mahi - Broiled mahi-mahi fillet (8 oz.) prepared with a lemon garlic butter sauce. Served with seasonal vegetables and smashed potatoes. \$25.99

Potato Crusted Cod - Cod fillet (10 oz) baked with a cheddar and chive seasoned potato crust. Served with seasonal vegetables and smashed potatoes. \$23.99

Shrimp Scampi - Broiled jumbo shrimp prepared with a lemon garlic butter sauce. Served with seasonal vegetables and smashed potatoes. \$23.99

Roasted Red Pepper Pasta - Choice of chicken or shrimp tossed with mushrooms, red peppers, and linguine pasta in a creamy roasted red pepper and parmesan cheese sauce. \$20.99

Pasta Rustica - Penne pasta tossed with chicken, shrimp, and smoked ham in a creamy parmesan alfredo sauce. \$20.99

Champagne Chicken - Grilled chicken breast prepared with a champagne cream sauce and sauteéd button mushrooms. Served with angel hair pasta tossed with seasonal vegetables. \$21.99

Garlic & Herb Crusted Chicken - Grilled chicken breast topped with a garlic and herb seasoned butter crust. Served with angel hair pasta tossed with seasonal vegetables. \$21.99

Hawaiian Chicken - Char-grilled chicken breast basted with teriyaki and topped with grilled pineapple. Served with seasonal vegetables and smashed potatoes. \$21.99

Combination Entree's and Dinner Entree's
include a house salad with balsamic vinaigrette dressing, euro grain bread, and soft bar.
Prices are per person and do not include 7% sales tax and 17% service charge.
A \$2.00 per person surcharge will be added for any entrée selections over three.

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Banquet Lunch Menu

Combination Luncheon Entree's:

Filet Mignon & Shrimp Scampi - Char-grilled filet mignon(4 oz.) and broiled shrimp prepared with a lemon garlic butter sauce. Served with seasonal vegetables and smashed potatoes.
\$27.49

Filet Mignon & Mahi-Mahi - Char-grilled filet mignon (4 oz.) and broiled mahi-mahi prepared with a lemon garlic butter sauce. Served with seasonal vegetables and smashed potatoes.
\$27.49

Filet Mignon with Garlic & Herb Crusted Chicken - Char-grilled filet mignon (4 oz.) and grilled chicken breast topped with a garlic and herb seasoned butter crust. Served with seasonal vegetables and smashed potatoes.
\$26.49

Luncheon Entree's:

Char-grilled Prime Rib - Slow roasted and then char-grilled prime rib of beef (7 oz.). Served au jus and garnished with seasonal vegetables and smashed potatoes.
\$18.99

Salmon Fillet - Broiled salmon fillet (4 oz.) topped with a lobster cream sauce. Served with seasonal vegetables and smashed potatoes
\$15.99

Potato Crusted Cod - Cod fillet (5 oz) baked with a cheddar and chive seasoned potato crust. Served with seasonal vegetables and smashed potatoes.
\$15.99

Champagne Chicken - Grilled chicken breast prepared with a champagne cream sauce and sauteéd button mushrooms. Served with angel hair pasta tossed with seasonal vegetables.
\$14.99

Garlic & Herb Crusted Chicken - Grilled chicken breast topped with a garlic and herb seasoned butter crust. Served with angel hair pasta tossed with seasonal vegetables.
\$14.99

Hawaiian Chicken - Char-grilled chicken breast basted with teriyaki and topped with grilled pineapple. Served with seasonal vegetables and smashed potatoes.
\$14.99

Combination Luncheon Entree's and Luncheon Entree's include euro grain bread, and soft bar.
A house salad may be added to any above meal for an additional \$2.99 per person.
Prices are per person and do not include 7% sales tax and 17% service charge.
A \$2.00 per person surcharge will be added for any entrée selections over three.

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Dessert Menu

Dessert Feature

Treat yourself with one of our delicious dessert selections of the day.

\$6.50

Fudgy Wudgy Chocolate Infusion Cake

For chocolate lovers! Layers of decadent moist fudge cake filled & iced with a dark luscious chocolate fudge, sprinkled with chocolate crunch. Garnished with white and dark chocolate sauces. Served with a scoop of our premium vanilla ice cream.

\$7.00

Turtle Cheesecake

Chocolate cheesecake filled with rich chocolate chips and pecans. Topped with chocolate mousse, and served on a crisp chocolate cookie crust. Garnished with caramel and chocolate sauces.

\$5.50

Carrot Cake

Two layers of moist carrot cake filled & iced with a delicious cream cheese frosting.

\$6.50

Ice Cream Pie

Layers of premium vanilla ice cream and Oreo pieces in a Oreo cookie piecrust. Topped with chocolate syrup, whipped cream, and sliced almonds.

\$4.50

Ice Cream Sundae

Our premium vanilla ice cream topped with chocolate sauce, whipped cream, and sliced almonds.

\$3.50

Premium Ice Cream

Vanilla or Peppermint.

\$3.00

Prices are per person and do not include 7% sales tax and 17% service charge.

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General Conference Information

Room Basics:

- Conveniently located upstairs from the BoatHouse Restaurant is our Conference Room
- Magnificent views of Winona Lake
- Elevator Access
- Coat racks available for use.
- Room dimensions measure approximately 20 feet by 40 feet.
- Projector, Projection screen, flip charts, and dry erase boards are available.
(Additional Charges may apply.)

Seating Options:

- Banquet seating for up to 50 guests
- Classroom seating for up to 35 guests
- Theater seating for up to 50 guests
- Conference seating for up to 26 guests
- U-shaped seating for up to 26 guests

Service Charge

All service charges are included in pricing. A 7% sales tax will be added to all conference room prices.

Payment Policy

An initial deposit of \$100.00 will be due at the time of reservation. Final payment is due the day of the function in form of organizational check, cash, or credit card. We accept Visa, Master Card, and American Express. No personal checks will be accepted.

Confirmation

Please call and confirm the final guest count 3 days prior to the function.

Cancellations

Initial deposits are refundable up to 30 days prior to the function. If a cancellation occurs within 30 days of the function, the initial deposit will be forfeited. If, however, the BoatHouse is able to book the space, all or a portion of the initial deposit will be refunded.

Miscellaneous Charges

The BoatHouse requires guests to obtain management approval before bringing in any outside food and/or beverage. A deposit and/or service fee may apply. Outside caterers are not permitted under any circumstance.

Other Services

The BoatHouse Restaurant would be happy to assist you with any other services that would add to your experience.

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Conference Services

Room Fee:

\$100 for 4 hours or less

\$150 for more than 4 hours

Conference Equipment:

Screen: \$20

Flip Chart: \$25 per chart

Dry Erase Board: \$15 per board

Linen Service: \$6.50 per linen

Projector: \$75

Food & Beverage Packages:

Full Service Package:

Includes:

Morning gourmet cinnamon rolls or fresh seasonal fruit

Afternoon freshly baked chocolate chip cookies

Limited Lunch Menu Option

All day coffee, tea, & hot chocolate service

All day soda, bottled water, & bottled orange juice

\$20.95 per person (8 person minimum)

The Conference Package:

Includes:

Morning gourmet cinnamon rolls or fresh seasonal fruit

Afternoon freshly baked chocolate chip cookies

All day coffee, tea, & hot chocolate service

All day soda, bottled water, & bottled orange juice

\$8.75 per person (8 person minimum)

A la carte items:

Gourmet cinnamon rolls: \$2.95 per person

Fresh Fruit: \$2.95 per person (\$25 minimum)

Assorted gourmet muffins: \$2.50 per person

Bagels with cream cheese: \$1.75 per person

Assorted granola bars: \$1.25 per person

Assorted mixed nuts: \$15.00 per pound

Freshly baked chocolate chip cookies: \$1.95 per person

All day soft bar includes unlimited coffee, tea, hot chocolate, soda, bottled water, and orange juice: \$5.00 per person

**Soda options include Coke, Diet Coke, Caffeine Free Diet Coke, & Sprite.*

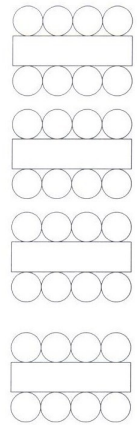
Quantities must be preordered.

Service Charges are included in above pricing. Pricing does not include 7% sales tax.

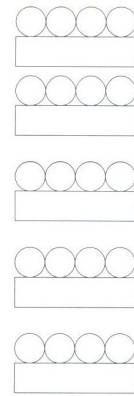
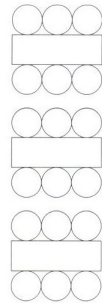
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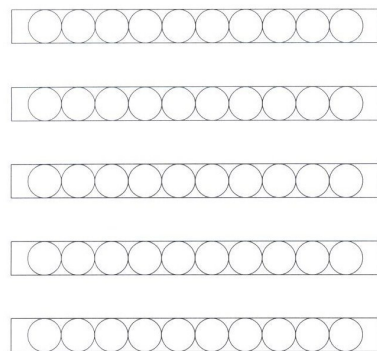
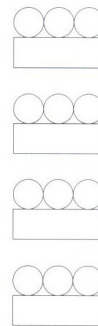
Conference Room Seating Options



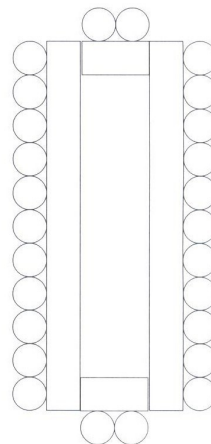
Banquet



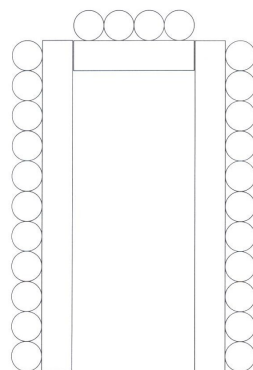
Classroom



Theater



Conference



U Shape