

YOUR WEDDING
IS A

*Beautiful
Story*

LET US HELP
YOU TELL IT.



THE **BOAT
HOUSE**
ON LAKE GEORGE
lakegeorgeboathouse.com

THE BOATHOUSE

ON LAKE GEORGE

2021-2022 RECEPTION PACKAGE PRICING

May 22nd, 2021 to June 20th, 2021 and September 10th, 2021 to October 16th, 2021
 May 21st, 2022 to June 18th, 2022 and September 9th, 2022 to October 15th, 2022

	Saturday Pricing	Friday and Sunday Pricing
SANDY BAY	\$105	\$95
ECHO BAY	\$130	\$110
BASIN BAY*	\$155	\$130
RED ROCK BAY*	\$175	\$150
NORTHWEST BAY*	\$200	\$185

April 16th, 2021 to May 21st, 2021 and October 17th, 2021 to November 6th, 2021
 April 15th, 2022 to May 20th, 2022 and October 16th, 2022 to November 5th, 2022

	Saturday Pricing	Friday and Sunday Pricing
SANDY BAY	\$90	\$80
ECHO BAY	\$105	\$95
BASIN BAY*	\$130	\$115
RED ROCK BAY*	\$145	\$130
NORTHWEST BAY*	\$175	\$155

**Includes complimentary three night accommodations for the bride and groom.*



CUSTOM WEDDING PACKAGES AVAILABLE UPON REQUEST

Petite Weddings ✨ Brunch Events ✨ Semi-private Dinner Events

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 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

HORS D' OEUVRES

Choice of Three Served Butler Style

Vegetable Crudites Display with Two Dressings
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

THE BOATHOUSE
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Call us today at 800-853-1632 or visit lakegeorgeboathouse.com for more information.

Echo Bay

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
Wild Mushroom Ravioli with a Peppercorn Cream Sauce
Sliced Chicken Cordon Bleu with a Bordelaise Sauce
Chicken Picatta
Sliced Florentine Stuffed Chicken
Seafood Au Gratin
Shrimp Scampi
Sliced Sirloin au Poivre
Beef Stroganoff
Filet Tournedos Bearnaise
Sliced Tenderloin of Pork with a Dijon Mushroom Sauce

Coffee, Tea and Decaf Station

Custom Vegetarian Options available for plated service upon request

THE BOATHOUSE
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Call us today at 800-853-1632 or visit lakegeorgeboathouse.com for more information.

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

THE BOATHOUSE
ON LAKE GEORGE

Call us today at 800-853-1632 or visit lakegeorgeboathouse.com for more information.

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

THE BOATHOUSE
ON LAKE GEORGE

Call us today at 800-853-1632 or visit lakegeorgeboathouse.com for more information.

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

THE BOATHOUSE
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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 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 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.

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.