



BoatHouse Restaurant

Banquets & Meeting Services Information Package

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Contact

Banquet & Conference Coordinator

Monday-Friday 9 a.m. - 4 p.m.

BoatHouse Restaurant

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BoatHouse Restaurant

General Banquet Information

Banquet Rooms (Function Space)

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

1. North banquet room – private seating of up to 36 persons offering a warm atmosphere with a combination of booth and table seating.
2. South banquet room – private seating of up to 60 persons with spectacular views of Winona Lake.
3. Main dining room (non-private) – seating of up to 75 persons with views of Winona Lake.
4. Second Floor Banquet / Conference Room - private seating of up to 50 people with views of Winona Lake. Elevator access is available to transport guests to the upper level.

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. The minimum charge differs based on several factors including: which function space is utilized, and the day, time, and duration of the event.

Service Charge

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

Payment Policy

An initial deposit of 25% of the minimum charge is due at the time of reservation (See "Minimum Charge" section above). The Total Cost will reflect the greater of the function's Actual Charge or the Minimum Charge. Final Payment is due the day of the function in the form of organizational check, cash, or credit card. We accept Visa, Master Card, or American Express. No personal checks will be accepted.

Confirmation

Please call and confirm the final 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 re-book the space, all or a portion of the initial deposit will be refunded.

Miscellaneous Charges

We ask that guests obtain management approval before bringing in any outside food and/or beverage. A service fee may apply. Outside caterers are not allowed under any circumstances.

Other Services

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

BoatHouse Luncheon Banquet Menu

Select One BoatHouse Luncheon Combination Plate

~Luncheon combinations at an exceptional value.~

Luncheon combination plates include:

Euro-Grain Bread, soft drink, and coffee service.

KABOB COMBINATION

One NY strip kabob and one chicken breast kabob with peppers, yellow squash, zucchini, tomatoes, and onions, atop a bed of rice. Served with seasonal vegetables. ~ 18.49

FILET MIGNON & GARLIC-HERB CHICKEN

Char-grilled filet mignon (4oz.) and grilled chicken breast (6oz) topped with a garlic and herb seasoned butter. Served with seasonal vegetables and smashed potatoes . ~ 23.29

FILET MIGNON & SHRIMP SCAMPI

Char-grilled filet mignon (4oz.) and six broiled shrimp seasoned with garlic butter. Served with seasonal vegetables and smashed potatoes. ~ 24.29

FILET MIGNON & MAHI MAHI

Char-grilled filet mignon (4oz.) and broiled mahi mahi fillet (4oz.) prepared with lemon & butter. Served with seasonal vegetables and smashed potatoes. ~ 24.29

All combination plates above require a confirmed count three business days prior to event.

~OR~

Select Two BoatHouse Luncheon Entrées

Luncheon entree plates include:

Euro-Grain Bread, soft drink, and coffee service.

CHAR-GRILLED PRIME RIB

Slow-roasted then char-grilled prime rib (7oz.). Served au jus with seasonal vegetables and smashed potatoes. ~ 16.99

SALMON FILLET

Broiled salmon fillet (4oz.) topped with a lobster cream sauce. Served with seasonal vegetables and smashed potatoes. ~ 13.49

HAWAIIAN CHICKEN

Char-grilled chicken breast (6oz.) basted with teriyaki and topped with grilled pineapple. Served with seasonal vegetables and smashed potatoes. ~ 12.49

POTATO CRUSTED COD

Cod fillet (5oz.) baked with a cheddar and chive seasoned potato crust. Served with seasonal vegetables and smashed potatoes. ~ 13.49

GARLIC & HERB CHICKEN

Grilled chicken breast (6oz.) topped with a garlic and herb-seasoned butter. Served with angel hair pasta tossed with seasonal vegetables. ~ 12.49

PASTA RUSTICA

Penne pasta tossed with chicken, shrimp, and smoked ham in a creamy parmesan alfredo sauce. ~ 12.49

CHAMPAGNE CHICKEN

Grilled chicken breast (6oz.) prepared with a champagne cream sauce and sauteed button mushrooms. Served with angel hair pasta tossed with seasonal vegetables. ~ 12.49

ROASTED RED PEPPER PASTA

Choice of grilled chicken or shrimp tossed with mushrooms and linguine pasta in a creamy roasted red pepper and parmesan cheese sauce. ~ 12.49

Add House Salad to any meal above - 2.49 per person

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

BoatHouse Dinner Banquet Menu

Select One BoatHouse Dinner Combination Plate

~Dinner Combinations at an exceptional value.~

Dinner combination plates include: House Salad w/ Balsamic Vinaigrette,
Euro-Grain Bread, soft drink and coffee service.

KABOB COMBINATION

One NY strip kabob and one chicken breast kabob with peppers, yellow squash, zucchini, tomatoes, and onions, atop a bed of rice. Served with seasonal vegetables. ~ 20.99

FILET MIGNON & GARLIC-HERB CHICKEN

Char-grilled filet mignon (4oz.) and grilled chicken breast topped with a garlic and herb seasoned butter. Served with seasonal vegetables and smashed potatoes. ~ 25.79

FILET MIGNON & SHRIMP SCAMPI

Char-grilled filet mignon (4oz.) and six broiled shrimp seasoned with garlic butter. Served with seasonal vegetables and smashed potatoes. ~ 26.79

FILET MIGNON & MAHI MAHI

Char-grilled filet mignon (4oz.) and broiled mahi mahi fillet (4oz.) prepared with lemon & butter. Served with seasonal vegetables and smashed potatoes. ~ 26.79

All combination plates above require a confirmed count three business days prior to event.

~OR~

Select Two BoatHouse Dinner Entrées

Dinner entree plates include: House Salad w/ Balsamic Vinaigrette,
Euro-Grain Bread, soft drink, and coffee service.

CHAR-GRILLED PRIME RIB

Slow-roasted then char-grilled prime rib (10oz.). Served au jus with seasonal vegetables and smashed potatoes. ~ 22.99

SALMON FILLET

Broiled salmon fillet (8oz.) topped with a lobster cream sauce. Served with seasonal vegetables and smashed potatoes. ~ 21.49

CENTER-CUT FILET MIGNON

Char-grilled filet mignon (8oz.). Served with seasonal vegetables and smashed potatoes. ~ 28.49

POTATO CRUSTED COD

Cod fillet (10oz.) baked with a cheddar and chive seasoned potato crust. Served with seasonal vegetables and smashed potatoes. ~ 20.79

TOP SIRLOIN STEAK

Our 10oz. center cut. Served with seasonal vegetables and smashed potatoes. ~ 21.79

SHRIMP SCAMPI

Seven seasoned and broiled jumbo shrimp. Served with seasonal vegetables and smashed potatoes. ~ 20.79

HAWAIIAN CHICKEN

Char-grilled chicken breast (8oz.) basted with teriyaki and topped with grilled pineapple. Served with seasonal vegetables and smashed potatoes. ~ 17.49

MAHI-MAHI

Broiled Mahi-Mahi fillet (8oz.) prepared with lemon & butter. Served with seasonal vegetables and smashed potatoes. ~ 21.49

GARLIC & HERB CHICKEN

Grilled chicken breast (8oz.) topped with a garlic and herb-seasoned butter. Served with angel hair pasta tossed with vegetables. ~ 17.49

PASTA RUSTICA

Penne pasta tossed with chicken, shrimp, and smoked ham in a creamy parmesan alfredo sauce. ~ 18.79

CHAMPAGNE CHICKEN

Grilled chicken breast (8oz.) prepared with a champagne cream sauce and sauteed button mushrooms. Served with angel hair pasta tossed with seasonal vegetables. ~ 17.49

ROASTED RED PEPPER PASTA

Choice of grilled chicken or shrimp tossed with mushrooms and linguine pasta in a creamy roasted red pepper and parmesan cheese sauce. ~ 18.79

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

BoatHouse Dessert Menu

A Perfect After Meal Treat!

Feature Dessert

Surprise yourself with our delicious dessert selection of the day! ~ \$5.49

*Quantities may be limited.

Fudgy Wudgy Chocolate Infusion Cake

For Chocolate lovers! Three layers of decadent moist fudge cake filled and iced with dark luscious chocolate fudge, and sprinkled with chocolate crunch. Garnished with white and dark chocolate sauces.

Served with a scoop of our premium vanilla ice cream. ~ \$5.99

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. ~ \$4.49

Carrot Cake

Classic recipe topped with a cream cheese icing. ~ \$3.99

Premium Ice Cream

A hand-dipped scoop of Classic Vanilla or Peppermint. ~ \$2.49

Ice Cream Sundae

Classic vanilla topped with chocolate sauce or our mixed berry topping. ~ \$2.99

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

Prices are subject to change.

BoatHouse Restaurant

General Conference Information

Room Basics

Conveniently located upstairs from the BoatHouse Restaurant you will find the BoatHouse Conference Room, which offers a magnificent view of Winona Lake.

Elevator access is available to transport guests to the upper level.

The room dimensions are approximately 20 feet by 40 feet.

Seating Options

1. Classroom seating for up to 35 persons
2. U-shaped seating for up to 26 persons
3. Conference seating for up to 24 persons
4. Theater seating for up to 50 persons

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 will be due at the time of reservation. Final Payment is due the day of the function in the form of organizational check, cash, or credit card.

We accept Visa, Master Card, or American Express. No personal checks will be accepted.

Confirmation

Please call and confirm the final 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 re-book the space, all or a portion of the initial deposit will be refunded.

Miscellaneous Charges

We ask that guests have management approval before bringing in any outside food and/or beverage. A deposit and/or service charge may apply. Outside caterers are not allowed under any circumstances.

Coat Rack

The BoatHouse Restaurant has two coat racks for your use. One is located downstairs near the entrance to the facility. The other is located upstairs near the back door of the Conference Room. The BoatHouse Restaurant assumes no responsibility for personal property of any type.

Other Services

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

BoatHouse Restaurant Conference Services

Room Fee

\$100 for 4 hours or less
\$150 for more than 4 hours

Equipment

Screen - \$20
Flip Chart - \$25 each
Dry Erase Board - \$15 each
Linen Service - \$20 for entire room
Additional equipment can be made available
through approved A/V supply companies.

Food and Beverage Packages

Option 1: Full Service Package (includes)

Morning gourmet cinnamon rolls or fresh seasonal fruit
Afternoon freshly baked chocolate chip cookies
Limited Lunch Menu Option (see next page)
All day coffee, tea, hot chocolate service
All day soda, bottled water, bottled orange juice
Cost: \$20.95 per person (minimum 8 people)
Add salad or soup to the above for \$23.50 per person

Option 2: 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
Cost: \$8.75 per person (minimum 8 people)

Option 3: A la Carte Items

Gourmet cinnamon rolls - \$2.95 per person
Fresh fruit (seasonal availability) - \$2.95 per person (minimum \$25)
Assorted 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 coffee, tea, hot chocolate service - \$1.95 per person (minimum \$25)
Soda*, bottled water, bottled orange juice - \$1.95 each
** Soda options include Coke, Diet Coke, and Sprite. Quantities must be preordered.*

All service / gratuity charges are included in above pricing. Pricing does not include 7% sales tax.

Boathouse Restaurant Limited Menu

SALADS

GRILLED CHICKEN CAESAR SALAD

Slices of chargrilled chicken atop fresh romaine.
Tossed in a creamy caesar dressing with shaved
parmesan and croutons.

ORIENTAL CHICKEN SALAD

Grilled chicken with romaine, scallions,
red peppers, cucumbers, and almonds.
Served with a peanut sesame dressing and
topped with tortilla straws.

BAJA CHICKEN SALAD

Grilled chicken with romaine, fresh salsa, black olives, monterey,
and cheddar. Served with ranch dressing and topped with tortilla straws.

SPINACH SALAD

Trimmed spinach topped with chopped egg, bacon bits,
red onions, mushrooms, mandarin oranges, and
tomatoes. Served with our hot bacon & pecan dressing.

CRISPY CHICKEN SALAD

Fried chicken tenders atop romaine with bacon
bits, chopped egg, scallions, tomatoes, cucumbers,
mushrooms, monterey and cheddar. Served with
our honey-dijon ranch dressing.

BURGERS & SANDWICHES

All our sandwiches are served with French Fries. All our Hamburgers are half-pound USDA Choice!
Sandwiches are also served with lettuce, tomato, red onion, and pickle on a toasted Kaiser Bun.

CHEDDAR BURGER

Loaded with melted Wisconsin cheddar.

BACON CHEDDAR BURGER

Crispy bacon with melted Wisconsin cheddar.

CALIFORNIA TURKEY SANDWICH

Grilled sourdough with monterey, lettuce,
tomato, bacon, avocado & herb mayonnaise.

JIMMY D's CHICKEN SANDWICH

Chargrilled chicken, monterey cheese & BBQ
ranch sauce served on a multi-grain bread.

MUSHROOM & MONTEREY BURGER

Mounds of sauteed mushrooms and monterey.

BLACK & BLEU BURGER

Cajun seasoned and bleu cheese crusted.

CHICKEN PARMESAN SANDWICH

Grilled chicken breast topped with marinara,
mozzarella & parmesan on garlic bread.

PESTO CHICKEN SANDWICH

Grilled chicken breast topped with melted mozzarella.
Served on multi-grain bread spread with basil pesto.

PORTABELLA MUSHROOM SANDWICH

Grilled, marinated, and topped with trimmed
spinach, red peppers, and monterey cheese.

VEGGIE WRAP

A huge tortilla grilled with monterey and cheddar,
broccoli, onions, mushrooms, spinach, red peppers,
lettuce & tomato. Served with chipotle ranch sauce.

CHICKEN & BACON WRAP

A huge tortilla grilled with monterey and cheddar,
chargrilled chicken, bacon, red onions, lettuce
& tomato. Served with a honey-dijon ranch.

CAJUN CHICKEN WRAP

A huge tortilla grilled with monterey and cheddar,
chargrilled chicken, red onions, lettuce,
and tomato. Served with ranch dipping sauce.

CRISPY CHICKEN WRAP

A huge tortilla grilled with monterey and cheddar,
chicken tenders, ham, red onions, lettuce, and
tomato. Served with honey dijon ranch dipping sauce.