



Group Dining & Events

101 Palm Boulevard, Isle of Palms

(843) 886-8000

www.boathouserestaurants.com

manager@boathouserestaurants.com



Simply Fresh Seafood

Thank you for considering The Boathouse at Breach Inlet for your upcoming special event or party! Our management and staff are here to provide the finest in cuisine and service for you and your guests. We look forward to creating a memorable event catered specifically to your needs.



The Boathouse Event Venues

Our venues are perfect for:

BUSINESS DINNER | REHEARSAL DINNERS | BANQUETS | WEDDING RECEPTIONS
COCKTAIL PARTIES | BRIDAL SHOWERS | BIRTHDAY PARTIES

.... and many more special events.



The Inlet Bar

A beautiful screened-in area with a private bar and lovely views of the dock and Intracoastal Waterway, ideal for casual dinners up to 15 people or cocktail events up to 25 people.



The Waterfront Deck

Our largest private dining space, the Waterfront Deck is screened-in with beautiful views of the Breach Inlet, marsh and gorgeous sunsets. The space is open air or can be heated during winter months. Ideal space for large parties to enjoy a seated or buffet dinner, the Deck's capacity is up to 80 people. Reserving half the deck is also ideal for smaller groups.



The Sunroom

Our completely indoor dining area is intimate and beautifully decorated with turn of the century row boats and antique nautical photography. It is a perfect space for business dinners and bridal luncheons. The Sunroom can accommodate up to 30 people for a seated event.

The Boathouse Outdoor Venues

The Boardwalk

The Boardwalk features a scenic outdoor seating area, boardwalk and lovely marsh views of the Breach Inlet. This is an ideal space for cocktail events up to 50 people.
(Food and Beverage Options are Limited)



The Rooftop Bar

Enjoy a bird's eye view of the majestic waterways, marshes and wildlife as the sun sets over the Charleston Peninsula. This is the perfect venue for cocktail parties with a private bar for up to 50 people.
(Seasonal Availability and Menu Options are Limited)

All events will have a required Food & Beverage Minimum based on the number of guests, selected venue, date and starting time. Our Event Coordinator can provide you with a customized banquet event quote and full contract details and guidelines.

When inquiring about group dining events please provide the following information.

Name _____

Contact Number _____ Email _____

Date _____ Start Time _____

Number of Guests _____ Preferred Venue _____

Additional Requests _____



Group Dining Menus

Passed Hors D' Oeuvres

*Priced per person

- Tomato Basil Bruschetta – 1.5
- Hush Puppies – 2
- Tomato Mozzarella Basil Skewers – 2
- Spinach & Cheese Stuffed Mushrooms – 2
- Fried Oysters w/ Chipotle Pepper Aioli – 5
- Raw Seasonal Select Oysters – 5
- Oyster Rockefeller – 6
- Cocktail Shrimp w/ Wasabi Cocktail Sauce – 6
- Crab Fritters – 5
- Pecan Chicken Skewers w/ Maple Mustard BBQ – 5
- Fried Shrimp w/ Chipotle Pepper Aioli – 6

Oyster Station

Select Oysters to order
\$100 Chef Fee

Platters

*Priced per person

- Dip Duo – 8
Pimento Cheese, Smoked Fish
- Raw Bar Tower – MKT
Oysters, Cocktail Shrimp, Chilled Mussels
- Pasta Salad – 4
- Assorted Fresh Fruit – 4
- Assorted Domestic and Imported Cheese – 6
- Low Country Antipasto – 6
Pickled Shrimp, Marinated Tomatoes , Grilled
Andouille Sausage and Pickled Okra
- Sesame Seared Rare Tuna – MKT
Wasabi cocktail sauce, Citrus Vinaigrette
- Seasonal Ceviche - MKT
Coconut Milk, Lemon & Lime Juice, Pepper, Onions,
Cilantro

Carving Stations

MKT Prices
\$100 Chef Fee per station



Group Dining Menus

Brunch Package 1

Choice of two entrees – 15.95

Fried Green Tomato Benedict
Poached Eggs, English Muffin, Hollandaise

Linguini Primavera*
Grilled Shrimp or Chicken

Fried Oyster or Shrimp Plate
Hush Puppies, Cocktail or Tartar Sauce

Chicken Salad Sandwich
Lettuce, Onion, Tomato, Brioche Bun

Caesar Salad
Fried Oysters, Shrimp or Chicken

Vegetable Frittata

Apple Berry Breakfast Tart w/ Granola

Brunch Package 2

Choice of one starter and two entrees including
Package 1 – 22.95

Starters

Bread Trio – Biscuit, Croissant, Sourdough
w/ Jam & Butter (Family Style)

Fried Green Tomatoes (Family Style)

Hushpuppies (Family Style)

Entrees

Traditional Eggs Benedict
Canadian Bacon, Poached Eggs, English Muffin,
Hollandaise

Ham & Egg Frittata

Boathouse Salad w/ Grilled Fish

Pecan Encrusted Chicken
Maple Mustard BBQ

Brunch Package 3

Choice of one starter and three entrees including
Package 1 & 2 – 27.95

Starters

Shrimp Bisque

Pimento Cheese (Family Style)

Crab Fritters (Family Style)

Entrees

Crab Cake Sandwich
Chipotle Mayo, Brioche Bun

Steak & Potatoes*
Grilled Beef Sirloin, Home Fries, Two Fried Eggs

Boathouse Benedict
Crab Cakes, Poached Eggs, English muffin,
Hollandaise

Spicy Shrimp & Grits*

Sides

All entrees come with one side – Select 3 side options
(*not served with additional side)

Stone Ground Grits
Home Fries
Blue Cheese Coleslaw
“Best Ever” Collard Greens
Seasonal Vegetable
Bacon
Sausage Link

Desserts Optional

Add \$5 to Package Price

Bread Pudding
Key Lime Pie
Boathouse Cheesecake



Group Dining Menus

Dinner Packages 1

Choice of one starter and three entrees – 35.95

Starters

Boathouse Salad

Caesar Salad

Shrimp Bisque

Fried Green Tomatoes

Entrees

Spicy Shrimp & Grits*

Linguini Primavera*

Grilled Shrimp or Chicken

Fried Oyster or Shrimp Plate

Grilled Sweet Tea Chicken Breast

Grilled Seasonal Fish w/ lemon basil aioli

6oz Center Cut Bistro Steak

Dinner Package 2

Choice of two starters and three entrees including Package 1 – 45.95

Starters

Roasted Corn and Crab Chowder

Crab Fritters

Seared Tuna

Entrees

6oz Bistro Steak & Crab Cake

9oz Grilled Ribeye w/ red wine demi-glaze

Fried Trio - Shrimp, Oysters, Scallops

Boathouse Crab Cakes
w/ mild green Tabasco Sauce

Dinner Package 3

Choice of two starters and four entrees including Packages 1 & 2 – 55.95

Entrees

Crab Stuffed Flounder Filet w/ Chipotle Cream

5oz Filet Mignon & Crab Cake

6oz Bistro Steak & Lobster Tails

Butter Poached Lobster Tails

Grilled Tuna w/ lemon basil aioli

Poached Seafood Combo

Shrimp, scallops, lobster tail w/ citrus butter

Sides

Select two sides to be served with all Entrees
(*not served with additional sides)

Stone Ground Grits

Mashed Potatoes

Red Rice

Blue Cheese Coleslaw

“Best Ever” Collard Greens

Seasonal Vegetable

Stewed Okra & Tomatoes

Desserts

All Dinner Packages come with one dessert option

Bread Pudding

Key Lime Pie

Boathouse Cheesecake



Group Dining Menus

Brunch Buffet

*Priced per person

Boathouse Salad w/ Citrus Vinaigrette – 6

Caesar Salad – 6

Sausage Gravy & Biscuits – 5

Assorted Breads – 5

Benedicts

W/ English Muffin, Poached Eggs & Hollandaise

Vegetable w/ Grilled Portabella, Tomato,
Spinach – 6

Traditional w/ Canadian Bacon – 7

Steak w/ Grilled Beef Tenderloin – 8

Boathouse w/ Crab Cakes – 9

Spicy Shrimp & Grits – 10

Smoked Salmon Platter – MKT

w/ Red Onions, Capers and Hard Boiled eggs

Omelet Station – 10

\$100 Chef Fee

Pasta Station – 10

Choice of Two Pastas and Two Sauces

Build your own Sandwich Station – MKT

Your choice of two meats and two cheese w/ rolls,
Lettuce, Tomato, Onion and Condiments

Carving Stations – MKT

\$100 Chefs Fee

Sides – 3

*Select up to four sides

Stone Ground Grits

Home Fries

Roasted Potatoes

“Best Ever” Collard Greens

Seasonal Vegetable

Bacon

Sausage Links

Dinner Buffet

*Priced per person

Boathouse Salad w/ Citrus Vinaigrette – 6

Caesar Salad – 6

Boathouse Crab Cakes – 12

w/ mild green Tabasco Sauce

Spicy Shrimp & Grits – 10

Roasted Local Fish – 14

Crab Stuffed Tilapia – 15

w/ Chipotle Cream

Grilled or Fried Chicken – 10

Sliced Beef Tenderloin – 12

Mushroom Demi-glaze

Pasta Station – 10

Choice of Two Pastas and Two Sauces

Carving Stations – MKT

\$100 Chefs Fee

Sides – 3

*Select up to four sides

Stone Ground Grits

Mashed Potatoes

Red Rice

Blue Cheese Coleslaw

“Best Ever” Collard Greens

Seasonal Vegetable

Stewed Okra & Tomatoes

Specialty Sides – 5

Smoked Gouda Mac ‘n’ Cheese

Steamed Asparagus