

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

2024 - 2025 RECEPTION PACKAGE PRICING

May 18th, 2024 to June 22nd, 2024 and September 6th, 2024 to October 13th, 2024
 May 19th, 2025 to June 21st, 2025 and September 5th, 2025- October 12th, 2025

	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
 April 18th, 2025 to May 18th, 2025 and October 13th, 2025 to November 8th, 2025

	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.

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

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.

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

Echo Bay

SERVED BUFFET 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' OEUVRÉS

Choice of Three Served Buffet 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

Choice of Two Entrees

Sliced Chicken Cordon Blue with a Bordelaise Sauce
Chicken Picatta
Sliced Florentine Stuffed Chicken
Shrimp Scampi
Sliced Sirloin Au Poivre
Sliced Pork Loin with a Dijon Mushroom Sauce

Choice of Pasta

Penne Pasta in a Tomato Vodka Cream Sauce
Pasta Primavera
Gourmet Macaroni and Cheese

Coffee, Tea and Decaf Station

This package includes "Standard" Wedding planning services with Kate Taylor Events & Weddings.

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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

VEGETABLE CRUDITÉS DISPLAY WITH TWO DRESSINGS

HORS D' OEUUVRES

Choice of Three Served Butler Style

Crab Asiago Crostini	Mini BLT's
Baked Stuffed Mushrooms	Chicken Satay
Spanakopita	Chipotle Beef Empanada in Blue Corn
Swedish Meatballs	Buffalo Chicken Spring Roll
Caprese Bites	Portobello and Parmesan Puff Pastry
Vegetable Spring Rolls	

DINNER

Choice of One Appetizer

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 Pork Loin 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

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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	Caprese Bites
Baked Stuffed Mushrooms	Chipotle Beef Empanada in Blue Corn
Scallops wrapped in Bacon	Short Ribs and Bacon
Spanakopita	Portobello and Parmesan Puff Pastry
Swedish Meatballs	Stuffed Artichoke Hearts
Mini BLT's	Truffle Mac and Cheese Tart
Grilled Cheese and Tomato Soup Shooters	Mac and Cheese Bites with Bacon and Jalapeno

DINNER

Choice of One Appetizer

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

Paradise Bay

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	Caprese Bites
Baked Stuffed Mushrooms	Grilled Cheese and Tomato Soup Shooters
Swedish Meatballs	Short Ribs and Bacon
Crab Asiago Crostini	Portobello and Parmesan Puff Pastry
Vegetable Spring Rolls	Stuffed Artichoke Hearts
Mini BLT's	Truffle Mac and Cheese Tart
Spanakopita	Mac and Cheese Bites with Bacon and Jalapeno

DINNER

Buffet Selections

Selection of Hot Rolls

Caesar Salad

Chef's Hot Seasonal Vegetable

Choice of Rice Pilaf or Roasted Red Potatoes or Roasted Fingerling Potatoes

Choose one from each of the following

Seafood

Baked Stuffed Sole with a Lobster Cream Sauce

Herb Crusted Salmon

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

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

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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	Chipotle Beef Empanada in Blue Corn
Spanakopita	Buffalo Chicken Spring Roll
Crab Asiago Crostini	Short Ribs and Bacon
Sliced Tenderloin in Puff Pastry	Portobello and Parmesan Puff Pastry
Baked Stuffed Portabella Mushrooms	Stuffed Artichoke Hearts
Antipasto Skewers	Truffle Mac and Cheese Tart
Grilled Cheese and Tomato Soup	Mac and Cheese Bites with Bacon and Jalapeno
Caprese Bites Shooters	

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

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Enhancements

CHEF ATTENDED CARVING STATION

\$30.00 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
- Baked Ham with a Fruit Glaze
- Tenderloin of Beef served with a Red Wine Bordelaise*

*Add \$15 per person

BRUSCHETTA BAR

\$15 per person*

Choose 3

- Tomato, Basil and Mozzarella
- Olive Tapenade
- Whipped Goat Cheese and Spicy Pepper Jam
- Goat Cheese and Pickled Beets
- Fresh Berries with a sweet icing topping
- Smoked Salmon with a Lemon Dill Cream Cheese
- Brie, Apples and Fig Jam

GOURMET MACARONI AND CHEESE BAR

\$18 per person*

This station can be served throughout the cocktail hour, reception or as a "late night" snack option towards the end of the evening.

Choose 2

- Shrimp
- Grilled Chicken
- Pulled Pork
- Buffalo Chicken
- Crispy Bacon
- Taco Meat

Choose 2

- Steamed Broccoli
- Corn Salsa
- Crispy Fried Onions
- Diced Jalapenos
- Roasted Red Peppers
- Diced Tomatoes
- Chives
- Blue Cheese Crumbles

Includes Hot sauce, Ketchup and BBQ Sauce

PUB STATION

\$18 per person*. Minimum 50 guests.

This station can be added as a "late night" snack towards the end of the event

Category 1

- Mozzarella Sticks
- Dutch Pretzel Sticks
- Chicken Tenders
- Tater Tots
- Fried Green Beans
- Chipotle Beef Empanada in Blue Corn
- Buffalo Chicken Spring Roll

Category 2

- Burger Triangles
- Meatball Sliders
- Mini BLTs
- Philly Sliders
- Buffalo Chicken Sliders

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

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

CHIPS AND DIPS BAR

\$14 per person*. Minimum 40 guests.

This station can be added as a "late night" snack towards the end of the event

Choose 2 chips:

- Potato Chips
- Pita Triangles
- Tortilla Chips
- Pretzel Sticks

Choose 1 warm dip:

- Cheese Fondue
- Spinach and Artichoke Dip
- Buffalo Chicken Dip
- Crab Dip

Choose 2 cold dips:

- Salsa
- Hummus
- Guacamole
- French Onion Dip
- Dill Pickle Dip
- Chocolate Hummus

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.

CHAMPAGNE TOAST

\$5 per person*

CEREMONY WATER STATION

\$2 per person*.

Choose Two

- Sparkling Water
- Cucumber Water
- Lemon Water
- Lemon Lime Water
- Strawberry Water

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

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

\$7 per person

BONFIRE ON THE BEACH WITH S'MORES TABLE

\$750 for a 2 hour bonfire.

Bonfire must end by 10 pm per Community Association policies.

SHUTTLE RENTALS

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

HACKER~CRAFT CRUISE

\$800 per 1 hour ride. Please inquire for specific pricing.

Pricing will be subject to 20% gratuity for the Captain

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Reception Policies

DEPOSIT AND CONTRACT

In order to hold a date for a wedding reception there is a \$2,000.00 nonrefundable deposit required. The \$2,000.00 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, 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 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. 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.

Wedding Planning

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.

**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.

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*



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