

*Gordy's*



2012

*Private  
parties*

# *The Boat House*

*Cobalt Lounge  
& sail Loft*

General information  
Hors d'oeuvre selection  
Buffet dinner menu

# General Information

## size

The Cobalt Lounge can accommodate:

- 60 people, sit down dinner
- 80-100 people, bar and appetizer party (up to 120 people, weather permitting)

The Sail Loft is available Oct-April excluding weekends; maximum capacity of 100 people. For larger groups, inquire about renting out the entire Boat House Restaurant.

## audio/visual

- Complete Audio and Video capabilities are available at no charge in the Cobalt Lounge
- HD Plasma TV with laptop interface, wireless internet and iPod accessibility

## centerpieces

Votives and mirrors provided. Personalized centerpieces available at additional charge.

## cakes

- Cutting fee of \$1.50 per person will be added to bring in your own sheet cake
- Cutting fee of \$2.50 per person for wedding cakes
- Amazing, personalized cakes available at additional charge

## decorations

Host provided table decorations are welcome. Please no confetti or piñatas. An additional charge of \$50 will be added to bill for excessive clean-up.

## entertainment

- No bands or DJ service available in the Cobalt Lounge during regular Boat House dining hours
- DJ Service is available in the Sail Loft upon request at an additional charge

## bar arrangements

Open Bar: Party host pays the tab.

Tab Bar: The host sets a certain amount aside for beverages, staff lets the host know when the set amount is near. Guests may continue to drink on cash basis.

Cash Bar: Drinks are purchased individually on a cash basis.

Bartender Service: \$25 per bartender for first hour, \$12 per hour for remainder of service.

## special notes

- Gordy's is extremely flexible and will consider any special requests you may have
- All prices are subject to change

## additional charges

Tax & Gratuity: Tax of 5.5% of the bill and gratuity of 20% of the total bill.

Room Charge: Cobalt Lounge

Cocktail reception 300.00

Formal seating (1-40 guests) 300.00

Formal seating (41-60 guests) 400.00

Additional room charges may apply to parties ending after 10pm

Room Charge: Sail Loft (Oct-April)

Up to 100 guests 100.00—400.00

Room charge dependent on group size, individual needs, date and time.

## contract / deposit

Gordy's does not require a deposit. In order to hold room for event date a signed contract w/ valid credit card must be on file, for event confirmation only. We accept Visa, Master Card, American Express & Discover.

Card must be present at end of event.

## guarantee

Two weeks prior to the event a count must be given & that number will be charged as a minimum guarantee. Start & end times will also be confirmed at this time.

## cancellation (must be in writing)

- A one month cancellation notice is required for no charges
- Cancellation within 30 days of event is subject to full room charge fee
- Cancellation within two weeks will be subject to full estimated contract price

## damage / loss

Guests will be responsible for all damages to Gordy's property. Gordy's will not assume any responsibility for damage or loss of any articles left on our premise, during or after function.

## liquor regulations

The Wisconsin State Liquor Commission regulates alcoholic beverage sales & services. Therefore no beer, wine or other alcoholic beverages may be brought in the Cobalt Lounge.

## leftovers

Due to Wisconsin state code, no leftovers are taken from the Cobalt Lounge

## Gordy's contact

Please call our Events Coordinator at (262) 275-1570 (direct line), email [events@gordysboats.com](mailto:events@gordysboats.com) or fax (262) 275-2165



# hors d'oeuvres; cold selections

## fruit & cheese

Fresh Fruit Display (35-45 ppl)	125
Assorted Cheese Tray with assorted crackers (35-45 ppl) <small>(Choose between fine artesian cheeses or domestic selection)</small>	125
Fresh Vegetable Crudités, homemade ranch dip (35-45 ppl)	125
Domestic Cheese & Charcuterie Display (35-45 ppl)	175



## bruschetta, chips & salsa

Authentic Mexican Tortilla Chips, Salsa & Pico de Gallo (35-45 ppl)	85
Authentic Mexican Tortilla Chips, Salsa, Pico de Gallo & Guacamole (35-45 ppl)	125
Bruschetta, Crustini, fresh tomato, garlic, red onion, basil, olive oil	30(doz)
Bruschetta, Crustini, fresh goat cheese, roasted red pepper	30(doz)
Bruschetta, Crustini, sliced tomato, fresh mozzarella, basil, olive oil	30(doz)



## prosciutto

Prosciutto wrapped melon lollipop	24(doz)
Prosciutto, cream cheese wrapped asparagus	24(doz)

## delicacies from the sea



Raw Oyster Bar Display	(25 ppl, 1 pp)	110
	(25 ppl, 2 pp)	190
	(40-50 ppl, 1 pp)	190
	(40-50 ppl, 2 pp)	290
Jumbo Peel-n-Eat Shrimp Display	(50 pc/5lbs)	280
Jumbo Cleaned & De-veined Shrimp Display	(50 pc/5lbs)	300
Seared Ahi Tuna Display		
	served w/ Ginger and Wasabi	(25 ppl) 240 (50 ppl) 390
White Fish Ceviche	(25-30ppl)	160
	<small>served w/ our own Homemade Mexican Tortilla Chips</small>	
Smoked Salmon side	(25-35ppl)	150
	<small>Capers, minced red onion, chopped egg, cream cheese &amp; toast points</small>	
Pinwheel of smoked salmon, cream cheese, dill		36(doz)
Coconut encrusted shrimp (served hot)		26(doz)
Beer battered scallops & coconut sauce (served hot)		30(doz)

# *hors d'oeuvres; hot selections*

## *pretzel roll sliders*

Certified angus beef, caramelized onion, cheddar cheese	36(doz)
BBQ pulled pork, coleslaw	36(doz)
Seafood cake, red pepper aioli, cucumber slice	36(doz)
Turkey burger, fried onion, buttermilk ranch	36(doz)



## *beggars purses*

Brie, strawberries	32(doz)
Beef Wellington, mushroom duxelle	32(doz)
Chicken Wellington, mushroom duxelle	32(doz)
Shrimp, herb wine sauce	32(doz)



## *quesadillas*

Quesadillas, cheese & flour tortillas (3pc/each)	2 (pp)
Quesadillas, chicken, cheese & flour tortillas (3pc/each)	3 (pp)
Quesadillas, vegetables, cheese & flour tortillas (3pc/each)	3 (pp)

quesadillas, kabobs & house favorites priced per person

## *kabobs*

Grilled Beef Tenderloin Kabobs (1pc/person)	5 (pp)
Grilled Chicken Kabobs (1pc/person)	4 (pp)
Grilled Shrimp Kabobs - Medium (2pc/person)	6 (pp)



## *house favorites*

Artichoke Dip served w/ Garlic Bread	4 (pp)
Asian Style Ribs—Barbecue and Teriyaki Sauce (3pc/person)	6 (pp)
Bacon Wrapped scallops (1pc/person)	2 (pp)
BBQ Baby Back Ribs (3pc/person)	6 (pp)
Boat House Wings—Honey Sweet Mild (4pc/per person)	3 (pp)
Boat House Wings—Hot (4pc/per person)	3 (pp)
Calamari (6oz per person) served w/ Chipotle Sauce & Lemons	5.5 (pp)
Crab Cakes (2oz each-2pc/person)	4.5 (pp)
Chicken Fingers (2pc/person) served w/ BBQ, Honey Mustard & Ranch	3.5 (pp)
Crab Stuffed Mushroom Caps (2pc/person)	4.5 (pp)
Homemade Italian Meatballs (3pc/person)	4 (pp)
Pot Stickers in an Asian Mushroom Broth (3pc/person)	4 (pp)

# cobalt lounge buffet dinner menu

The Buffet Dinner will include your choice of two entrées, one salad, two sides, coffee service & our dessert platter. Portion sizes are firm & based on final count. Choice of more than two entrees available for an additional charge of \$12 per person.



## chef's selection of entrées

**28 (pp)**

Beef Tips (4oz)  
Chicken Marsala (7oz)  
Stuffed Chicken Breast (7oz)  
    Stuffed with your choice of:  
    cheese & artichoke or cheese & veggies  
Baked Ham (6oz)  
Baked Cod w/ white wine butter sauce (6oz)  
Chicken Parmesan (7oz)  
Panko Breaded Cod (6oz)

**30 (pp)**

Salmon (5oz)  
Battered Jumbo Shrimp (3pc)  
Fried Walleye (8oz)  
Baby Back Ribs (4pc)  
Battered Perch (3pc)  
Braised Beef Short Ribs (6oz)  
Roasted Pork Tenderloin (5oz)  
Coconut Shrimp (3pc)  
Battered Scallops w/coconut sauce (3pc)

**33 (pp)**

Sea Bass (5oz)  
Beef Tenderloin (5oz)  
Prime Rib (6oz)  
Rack of Lamb (5oz)  
Veal Osso Bucco (6oz)  
Grilled NY Strip Steak (6oz)  
Chicken Oscar (6oz)  
Maple Leaf Duck Breast (4oz)

Carving Station, \$40. Our head chef will carve the meat to perfection.

## salad selections

Please choose one of the following:

Caesar Salad (7oz)  
Mixed Greens w/ grape tomatoes, raw onions & croutons (7oz)  
    Served w/ ranch & fat-free Italian vinaigrette

## soup

Additional \$3 pp, minimum 25 orders

Chicken Tortilla  
Clam Chowder  
Lobster Bisque  
Cream of Mushroom  
Shrimp & Corn Bisque  
Watermelon Gazpacho



## dessert course

Assorted dessert platter:  
Triple-layer chocolate cake & cheesecake w/ fresh strawberries

## coffee service

Decaf & regular coffee service

## side selections

Please choose two of the following:

Au Gratin Tomatoes (1pc)  
Garlic Mashed Potatoes (7oz)  
Twice Baked Potatoes (1pc)  
Roasted Red Potatoes (7oz)  
Rice Pilaf (7oz)  
French Fries (6oz)  
Vegetable Medley (7oz)  
Half Cobs of Corn (1pc)  
Green Beans w/Almonds (7oz)  
Fresh Steamed Broccoli (7oz)  
Mashed Root Vegetable (7oz)  
Cheesy Au Gratin Potatoes (7oz)  
Roasted Baby Carrots (7oz)  
Grilled Asparagus (7oz) + (.50pp)

