



2009

private parties

The Boat House

*Cobalt Lounge
& sail Loft*

general information

hors d'oeuvre selection

buffet luncheon menu

buffet dinner menu

General Information

size

The *Cobalt Lounge* can accommodate:

- 50 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 available at no charge in the Cobalt Lounge
- HD Plasma TV with laptop interface, wireless internet and iPod accessibility

centerpieces

Votives 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

Absolutely NO confetti or piñatas—An additional charge of \$50.00 will be added to bill for excessive clean-up.

leftovers

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

entertainment

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

bar arrangements

Open Bar: We will run a tab throughout the party and the 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.

additional charges

Tax & Gratuity: Tax of 5.5% of the total bill and gratuity of 18% of the total bill

Room Charge: Cobalt Lounge

Cocktail reception	\$300.00
Formal seating (1-40 guests)	\$300.00
Formal seating (41-50 guests)	\$400.00

Parties finishing before 4pm should ask about our discounted room rate. Additional room charges may apply to parties finishing up 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.

deposit

Gordy's may request a \$300.00 non-refundable deposit which will be applied to the final bill. We accept Visa, Master Card, American Express and Discover credit cards. Credit card kept on file for confirmation of event only—please bring the credit card with you on the night of your event.

guarantee

One week prior to the event a count will be given and that number will be charged as a minimum guarantee. Start and end times will be confirmed at this time also.

contract

To be signed as confirmation of date with credit card information.

cancellation

A one month cancellation notice is required for events in the Cobalt Lounge or your deposit will be forfeited. A two week cancellation notice is required for the food service or the full menu amount will be charged to your credit card.

special notes

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

Gordy's contact

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



The Boat House

hors d'oeuvre selection

Fresh Fruit Display (serving 35-45 people)	\$125
Assorted Cheese Tray with assorted crackers (serving 35-45 people)	\$125
Choose between seasonal artesian cheeses or fine Wisconsin cubes	
Fresh Vegetable Crudités served with our own homemade ranch dip (serving 35-45 people)	\$125
Authentic Mexican Tortilla Chips, Salsa and Pico de Gallo (serving 35-45 people)	\$85
Authentic Mexican Tortilla Chips, Salsa, Pico de Gallo and Guacamole (serving 35-45 people)	\$125

delicacies from the sea

Raw Oyster Bar Display (serving 25 people)	\$110 (one per person)
(serving 25 people)	\$190 (two per person)
(serving 40-50 people)	\$190 (one per person)
(serving 40-50 people)	\$290 (two per person)
Jumbo Peel-n-Eat Shrimp Display (50 pieces/5 lbs)	\$220
Jumbo Cleaned and De-veined Shrimp Display (50 pieces/5 lbs)	\$280
Seared Ahi Tuna Display served with Ginger and Wasabi (serving 25 people)	\$240
(serving 50 people)	\$390
White Fish Ceviche served with our own Homemade Mexican Tortilla Chips	\$160

chef's selections of hot hors d'oeuvres

Artichoke Dip served with Garlic Bread	\$3.99 per person
Asian Style Ribs—Barbecue and Teriyaki Sauce (3pc/person)	\$5.99 per person
Bacon Wrapped Water Chestnuts (3pc/person)	\$2.99 per person
BBQ Baby Back Ribs (3 pc/person)	\$5.99 per person
Boat House Wings—Honey Sweet Mild (4 pc/person)	\$2.99 per person
Boat House Wings—Hot (4 pc/person)	\$2.99 per person
Calamari (6 oz pp) served with Chipotle Sauce and Lemons	\$5.49 per person
Crab Cakes (2 oz each-2 pc/person)	\$4.49 per person
Chicken Fingers (2 pc/person) served with BBQ, Honey Mustard and Ranch	\$3.29 per person
Crab Stuffed Mushroom Caps (2 large/person)	\$4.49 per person
Grilled Beef Tenderloin Kabobs (1/person)	\$5.99 per person
Grilled Chicken Kabobs (1/person)	\$4.49 per person
Grilled Shrimp Kabobs—Medium (2 pc/person)	\$3.99 per person
Homemade Italian Meatballs (3 pcs/person)	\$3.99 per person
Pot Stickers in an Asian Mushroom Broth (3 pc/person)	\$3.99 per person

The Boat House

cobalt lounge buffet luncheon menu

option 1: gourmet sandwiches

Buffet Service: \$18.95 per person

half sandwiches: please choose two

Yacht Club Chicken Wraps
Veggie Wraps
grilled zucchini, roasted red bell peppers, grilled onions, Portobello mushrooms and melted mozzarella, all wrapped up in a flour tortilla
Chicken Parmesan Sandwiches
Choice Prime Rib Sandwiches
(Add \$2 per person to package price)

sides: please choose two

Italian Vegetable Pasta Salad
Fresh Fruit
Homemade Potato Salad
Caesar Salad
Mixed Greens with Dressings on the Side
Cole Slaw

dessert: please choose one

Chocolate Chip Cookies (1pc/person)
Triple Layer Chocolate Cake
Turtle Cheesecake
Chocolate Covered Strawberries (2pc/person)

option 2: deli sandwiches

Buffet Service: \$15.95 per person

deli meats:

Roast Beef, Ham and Roasted Turkey Breast

breads:

Country White, Wheat and Rye Breads

cheeses: please choose two

Wisconsin Cheddar, American, Swiss, Mozzarella and Provolone

condiments:

Display of Sliced Beefsteak Tomatoes, Lettuce, Raw Onions and Dill Pickles, Mayo and Mustard

sides:

Homemade Creamy Cole Slaw and Potato Chips

dessert: please choose one

Fresh Watermelon or Chocolate Chip Cookies

option 3: pizza & pasta

Buffet Service: \$19.95 per person (minimum of 30 people)

salad:

Caesar Salad

pizza: 18 x 26 trays

1 Cheese, 1 Sausage and 1 Garbage

pasta: served with garlic bread

Pier I Pasta
penne noodles and broccoli tossed in our homemade Alfredo
Pier II Pasta
Fontanini Italian sausage and sweet peppers tossed with penne pasta and marinara sauce. Sprinkled with freshly grated parmesan.

dessert:

Assorted dessert mirror of Triple-layer Chocolate Cake and Turtle Cheesecake

The Boat House

cobalt lounge buffet dinner menu

The Buffet Dinner will include your choice of two entrées, one salad, two sides, coffee service and our dessert mirror. Portion sizes are firm and are based on final count. Choice of more than two entrées available for an additional charge of \$8.00-\$10.00 per person.



chef's selection of entrées

Your choice of two entrées:

\$26.95

Beef Tips (4 oz)
Oven Roasted Turkey Breast (6 oz)
Chicken Marsala (7 oz)
Stuffed Chicken Breast (7 oz)
stuffed with your choice of cheese and artichoke or cheese and veggies
Fried Chicken (9 oz)
2 pc/person, combination of white and dark meat

\$28.95

Salmon (5 oz)
Battered Jumbo Shrimp (3 pc)
Fried Walleye (8 oz)
Baby Back Ribs (4 pc)
Red Snapper (7 oz)

\$31.95

Sea Bass (5 oz)
Halibut (5 oz)
King Crab Legs (5 oz)
Beef Tenderloin* (5 oz)
Prime Rib* (6 oz)

*Beef Tenderloin and Prime Rib pricing includes a carving station. Our head chef will carve the meat to perfection. This allows your guests to better select desired temperature and add sauces as they see fit.

salad selections

Please choose one of the following:

Caesar Salad (7 oz)
Mixed Greens with Grape Tomatoes, Raw Onions and Croutons (7 oz)
Choose 2 Dressings: Ranch, Bleu Cheese, Bleu Cheese Vinaigrette, Tangerine Vinaigrette, Honey Mustard or Italian Vinaigrette

dessert course

Assorted dessert mirror of Triple-layer Chocolate Cake and Turtle Cheesecake



coffee service

Decaf and Regular Coffee Service

side selections

Please choose two of the following:

Garlic Mashed Potatoes (7 oz) French Fries (6 oz)
Twice Baked Potatoes (1 pc) Wild Rice (7 oz)
Roasted Red Potatoes (7 oz) Vegetable Medley (7 oz)
Green Beans w/Almonds (7 oz) Half Cobs of Corn (1 pc)
Fresh Steamed Broccoli (7 oz)



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