

Special Occasion Menus



S|E SPECIALTY EVENTS — The Boat House —

WEDDING CEREMONY INFORMATION

The Boat House at Confluence Park offers the perfect setting for your wedding ceremony or vow renewal. With our talented team by your side, the Boat House will make your dream wedding a reality. Just ask our brides. We were voted as the Best Wedding location in Columbus by wedding publisher The Knot.

CEREMONY SPACES

**In the case of inclement weather, your cocktail hour will be held in your reserved reception space*

Waterfront Deck Ceremony

Garden Gazebo

Scioto Room

DUAL SPACES (BACKUP INCLUSIVE)

Waterfront Deck & Scioto

Garden Gazebo & Scioto

ADDITIONAL SPACES

**In the case of inclement weather, your cocktail hour will be held in your reserved reception space*

Waterfront Deck Cocktail Hour

Scioto Room Cocktail Hour



LUNCH WEDDING PACKAGE

Lunch pricing only applicable to events serving the meal before 2pm

INCLUDES

Champagne Toast

Coffee, Hot Tea and Unlimited Sodas

Cutting of your Wedding Cake

Floor Length Table Linens & Napkins white, ivory or black

Chiavari Chairs with Cushions a selection of colors

APPETIZER DISPLAY

Gourmet Fruit & Cheese Display assorted artisanal cheeses and fresh seasonal fruit with crackers

MEAL SERVICE

Includes rolls with butter.
Choice of two entrées

SALAD

Garden Salad mixed greens, tomatoes, cucumbers, julienne carrots, Bermuda onions, ranch and Italian dressings

ENTRÉE SERVICE

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan

Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese and balsamic glaze

Sliced Bistro Filet with red wine demi-glace sauce and onion straws

Roasted Pork Loin with stone ground mustard cream sauce

Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoked soy glaze

VEGETARIAN OPTIONS

Roasted Carrots with carrot coulis, ricotta cheese and roasted pistachios

Spaghetti Squash Primavera with roasted tomato marinara and farm fresh vegetables

Vegan Portobello Napoleon Stack grilled portobello mushrooms and roasted red peppers stacked with roasted tomatoes, zucchini and baby spinach topped with fried onions and balsamic glaze

SIDES

Choice of two

Roasted Redskin Potatoes

Chive Mashed Potatoes

Wild Rice Pilaf

Roasted Brussels Sprouts

Farm Fresh Green Beans

Broccoli, Carrots, Cauliflower Medley

SILVER WEDDING PACKAGE

INCLUDES

Three Consecutive Hour Hosted Well Bar well liquor, house wines, domestic and imported beers, sodas and mixers

Champagne Toast

Coffee & Hot Tea Station

Cutting of your Wedding Cake

Floor Length Table Linens & Napkins white, ivory or black

Chiavari Chairs with Cushions a selection of colors

APPETIZER DISPLAY

Gourmet Fruit & Cheese Display assorted artisanal cheeses and fresh seasonal fruit with crackers

MEAL SERVICE

Includes rolls with butter.
Choice of two entrées

SALAD

Garden Salad mixed greens, tomatoes, cucumbers, julienne carrots, Bermuda onions, ranch and Italian dressings

ENTRÉE SERVICE

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan

Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese and balsamic glaze

Sliced Bistro Filet with red wine demi-glace sauce and onion straws

Roasted Pork Loin with stone ground mustard cream sauce

Oven Roasted Salmon choice of

sauce: lemon butter caper sauce or smoked soy glaze

Pan Seared Cod topped with fresh mango salsa

Braised Short Rib of Beef with sage demi-glace sauce and onion straws **Plated only**

Filet Mignon topped with wild mushroom sauce and onion straws

VEGETARIAN OPTIONS

Roasted Carrots with carrot coulis, ricotta cheese and roasted pistachios

Spaghetti Squash Primavera with roasted tomato marinara and farm fresh vegetables

Vegan Portobello Napoleon Stack grilled portobello mushrooms and roasted red peppers stacked with roasted tomatoes, zucchini and baby spinach topped with fried onions and balsamic glaze

SIDES

Choice of two

Roasted Redskin Potatoes

Chive Mashed Potatoes

Wild Rice Pilaf

Roasted Brussels Sprouts

Farm Fresh Green Beans

Broccoli, Carrots, Cauliflower Medley

GOLD WEDDING PACKAGE

INCLUDES

Four Consecutive Hours Hosted House Brand Bar House brand liquor, house wines, domestic and imported beers, sodas and mixers

Champagne Toast

Coffee & Hot Tea Station

Cutting of your Wedding Cake

Floor Length Table Linens & Napkins white, ivory or black

Chiavari Chairs with a selection of colors

HORS D'OEUVRES

Choice of three hors d'oeuvres
3 pieces per person

Gourmet Fruit & Cheese Display assorted artisanal cheeses and fresh seasonal fruit with crackers

Pork Pot Stickers

Antipasto Skewers

Swedish or Italian Meatballs

Fried Ravioli with marinara sauce

Tomato Caprese Skewers

Vegetable Spring Rolls

Fried Mac & Cheese

Bacon Wrapped Scallops

Coconut Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

Bruschetta

MEAL SERVICE

Includes rolls with butter.
Choice of two entrées

SALAD

Garden Salad mixed greens, tomatoes, cucumbers, julienne carrots, Bermuda onions, ranch and Italian dressings

ENTRÉE SERVICE

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan

Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese and balsamic glaze

Sliced Bistro Filet with red wine demi-glace sauce and onion straws

Roasted Pork Loin with stone ground mustard cream sauce

Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoked soy glaze

Pan Seared Cod topped with fresh mango salsa

Braised Short Rib of Beef with sage demi-glace sauce and onion straws **Plated only**

Filet Mignon topped with wild mushroom sauce and onion straws

VEGETARIAN OPTIONS

Spaghetti Squash Primavera with roasted tomato marinara and farm fresh vegetables

Roasted Carrots with carrot coulis, ricotta cheese and roasted pistachios

Vegan Portobello Napoleon Stack grilled portobello mushrooms and roasted red peppers stacked with roasted tomatoes, zucchini and baby spinach topped with fried onions and balsamic glaze

SIDES

Choice of two

Roasted Redskin Potatoes

Chive Mashed Potatoes

Wild Rice Pilaf

Roasted Brussels Sprouts

Farm Fresh Green Beans

Broccoli, Carrots, Cauliflower Medley

PLATINUM WEDDING PACKAGE

INCLUDES

Four Consecutive Hours Hosted Call Brand Bar call brand liquor, house wines, domestic and imported beers, sodas and mixers

Champagne Toast

Coffee & Hot Tea Station

Cutting of your Wedding Cake

Floor Length Table Linens & Napkins white, ivory or black

Chiavari Chairs with a selection of colors

HORS D'OEUVRES

Choice of four hors d'oeuvres
4 pieces per person

Gourmet Fruit & Cheese Display assorted artisanal cheeses and fresh seasonal fruit with crackers

Pork Pot Stickers

Antipasto Skewers

Swedish or Italian Meatballs

Fried Ravioli with marinara sauce

Tomato Caprese Skewers

Spring Rolls

Fried Mac & Cheese

Bacon Wrapped Scallops

Coconut Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

Bruschetta

MEAL SERVICE

Includes rolls with butter.
Choice of two entrées

SALAD

Garden Salad mixed greens, tomatoes, cucumbers, julienne carrots, Bermuda onions, ranch and Italian dressings

ENTRÉE SERVICE

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan

Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese and balsamic glaze

Sliced Bistro Filet with red wine demi-glace sauce and onion straws

Roasted Pork Loin with stone ground mustard cream sauce

Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoked soy glaze

Pan Seared Cod topped with fresh mango salsa

Braised Short Rib of Beef with sage demi-glace sauce and onion straws **Plated only**

Filet Mignon topped with wild mushroom sauce and onion straws

VEGETARIAN OPTIONS

Spaghetti Squash Primavera with roasted tomato marinara and farm fresh vegetables

Roasted Carrots with carrot coulis, ricotta cheese and roasted pistachios

Vegan Portobello Napoleon Stack grilled portobello mushrooms and roasted red peppers stacked with roasted tomatoes, zucchini and baby spinach topped with fried onions and balsamic glaze

SIDES

Choice of two

Roasted Redskin Potatoes

Chive Mashed Potatoes

Wild Rice Pilaf

Roasted Brussels Sprouts

Farm Fresh Green Beans

Broccoli, Carrots, Cauliflower Medley

WINTER WEDDING PACKAGE

Available January 2nd - April 15th

INCLUDES

Three Consecutive Hours Hosted House Brand Bar House brand liquor, house wines, domestic and imported beers, sodas and mixers

Champagne Toast

Coffee & Hot Tea Station

Cutting of your Wedding Cake

Floor Length Table Linens & Napkins white, ivory or black

Chiavari Chairs with a selection of colors

HORS D'OEUVRES

Choice of three hors d'oeuvres
3 pieces per person

Gourmet Fruit & Cheese Display assorted artisanal cheeses and fresh seasonal fruit with crackers

Pork Pot Stickers

Antipasto Skewers

Swedish or Italian Meatballs

Fried Ravioli with marinara sauce

Tomato Caprese Skewers

Vegetable Spring Rolls

Fried Mac & Cheese

Bacon Wrapped Scallops

Coconut Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

Bruschetta

MEAL SERVICE

Includes rolls with butter.
Choice of two entrées

SALAD

Garden Salad mixed greens, tomatoes, cucumbers, julienne carrots, Bermuda onions, ranch and Italian dressings

ENTRÉE SERVICE

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan

Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese, and balsamic glaze

Sliced Bistro Filet with red wine demi-glace sauce and onion straws

Roasted Pork Loin with stone ground mustard cream sauce

Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoked soy glaze

Pan Seared Cod topped with fresh mango salsa

Braised Short Rib of Beef with sage demi-glace sauce and onion straws **Plated only**

VEGETARIAN OPTIONS

Spaghetti Squash Primavera with roasted tomato marinara and farm fresh vegetables

Roasted Carrots with carrot coulis, ricotta cheese and roasted pistachios

SIDES

Chive Mashed Potatoes & Broccoli, Carrots, Cauliflower Medley

HORS D'OEUVRES

DISPLAYED

Fruit & Cheese Display assorted artisanal cheeses and fresh seasonal fruit with crackers

Antipasto Display provolone cheese, pepperoni, salami, marinated vegetables, artichoke hearts, peppers and olives

Mediterranean Sampler hummus, kalamata olive tapenade and roasted red pepper tapenade

Farm Fresh Vegetable Crudités with a sun-dried tomato ranch dipping sauce

Smoked Salmon Display with assorted crackers, chopped eggs, capers, onions and cream cheese 50 portions

Spinach Artichoke Dip with roasted pita 50 portions

COLD

50 pieces

Gulf Shrimp Cocktail

Crab Claws

Spicy Ahi Tuna in Wonton Cups

Antipasto Skewers

Chocolate Covered Strawberries

Tomato Caprese Skewers

Crisp Phyllo Cup with chicken or shrimp salad

Bruschetta

Prosciutto Wrapped Asparagus with balsamic reduction

Beef and Arugula Crostini with olive and red pepper relish

HOT

50 pieces

Rosemary Crusted New Zealand Lamb Chops

Lump Crab on Parmesan Garlic Toast

Peppered Beef Kabobs with cognac mustard dip

Bacon Wrapped Water Chestnuts

Pork Potstickers

Coconut Shrimp

Chicken Quesadilla Rolls

Italian Sausage Stuffed Mushroom Caps

Spinach Stuffed Mushroom Caps

Crab Rangoons

Petite Quiche Lorraine

Chicken Satay with spicy peanut sauce

Beef Empanadas

Mini Beef Wellington

Caribbean Beef Brochette

Franks en Croute

Swedish or Italian Meatballs

Bacon Wrapped Scallops

Mini Crab Cakes

Crab Stuffed Mushroom Caps

Vegetable Stuffed Mushroom Caps

Caribbean Chicken Brochette

Mini Chicken Cordon Bleu

Mini Quiche

Vegetable Spring Rolls

Spanakopita

Fried Ravioli

Fried Mac & Cheese

Raspberry Brie en Croute

FOOD ENHANCEMENTS

Displayed for 1 Hour

ACTION STATIONS

Chef attendant fee
\$100 per attendant

Macho Nacho Bar
Mashed Potato Martini Bar
Pasta Bar
Fajita Station
Asian Stir Fry Station
Mac-n-Cheese Bar

BUTCHERS BLOCK

Serves 25 guests.
Chef attendant fee
\$100 per carver.

Roasted Turkey Breast
Bone in Ham
Bacon Wrapped Pork Loin
Garlic Rubbed Prime Rib
Roasted Tenderloin of Beef

LATE NIGHT BITES

Fresh Baked Pretzel Sticks with beer cheese or carmel sauce
Loaded Sidewinders spiral cut potatoes with smoked cheddar, caramelized bacon and chives, chipotle ranch dipping sauce
Pizza pepperoni and cheese pizza
Sliders and French Fries

ENHANCEMENTS

DÉCOR UPGRADES

Stage Riser Section (4'x8')
Pipe and Drape in 12' Sections
Entire Room Up-Lighting
Specialty Linens & Napkins
Ceiling Fabric Sweeps
Black and White Dance Floor (20'x20')

AV RENTALS

Screen & Projector
Wireless Microphone
Lavalier Microphone
60" TV
Speaker
Podium
Easel

REHEARSAL DINNER PACKAGE

Includes A glass of Chardonnay or Cabernet served with dinner. Coffee, Hot Tea, Unlimited Sodas, Rolls and butter

WELCOME DISPLAY

Artisan Domestic and Imported Cheeses
Garnished with Fresh Fruit, Seasonal Vegetable Crudité
Gourmet Crackers and Ranch Dip

SALAD

Choice of one

Garden Salad mixed greens topped with sliced cucumbers, onions, tomatoes, carrots, served with choice of dressings

ENTRÉES

Choice of one

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan
Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoked soy glaze
Sliced Bistro Filet with red wine demi-glace sauce and corn salsa
Grilled Vegetable Penne Pasta grilled vegetables with alfredo cream sauce
Porcini Mushroom Ravioli with wild mushroom cream sauce
Roasted Carrots with carrot coulis, ricotta cheese and roasted pistachios
Spaghetti Squash Primavera with roasted tomato marinara and fresh vegetables

SIDES

Choice of two

Chef's Selection of Farm Fresh Vegetables
Garlic Mashed Potatoes
Roasted Redskin Potatoes
Rice Pilaf

DESSERT

Choice of one

Chocolate Tuxedo Cake
White Chocolate Raspberry Cake