

# Special Occasion Menus



S|E

SPECIALTY EVENTS

— The Boat House —

679 W. Spring St, Columbus, OH 43215 | 614-469-0000 | [specialtyevents.com](http://specialtyevents.com)  
[boathouserestaurantoh.com](http://boathouserestaurantoh.com) | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://www.twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



# SILVER WEDDING PACKAGE

Available for Dinner in the Scioto Room or for Lunch in any Room

---

## GARDEN GAZEBO

---

**Complimentary Use of Garden Gazebo for Ceremony**

---

## APPETIZER DISPLAY

---

**Imported and Domestic Cheese** with fresh seasonal fruit & gourmet crackers

---

## BEVERAGES

---

**Two Hours Open Bar** featuring unlimited house brands cocktails, imported & domestic beers, wine, assorted juices and soft drinks

*Extra hour \$10.00 per person / per hour*

**Champagne Toast**

**Coffee Service**

---

## THREE COURSE PLATED MENU

---

### **SALADS** *Select one*

**Garden Salad** mixed greens, tomatoes, cucumbers, julienne carrots, bermuda onions, choice of dressings

**Wedge Salad** crisp iceberg wedge, bacon, tomatoes blue cheese crumbles, blue cheese dressing

**Caesar Salad** crisp romaine, garlic croutons, parmesan cheese, classic caesar dressing

### **ENTRÉE SELECTIONS** *Select one*

**Grilled Filet** roasted shallot compound butter

**Apricot Glazed Chicken Breast**

**Lemon Pepper Cod** baked and topped with lobster sauce

**Chervil Seared Chicken**

### **ACCOMPANIMENTS**

**Saffron Rice Pilaf or Butter Roasted Fingerling Potato**

**Chef's Vegetable Sauté**

**Freshly Baked Rolls with Butter**

### **INCLUDES**

**Coffee Service**

**Cake Cutting Service Included**

**Choice of House Linen Colors, Spandex Chair Covers**

*54.95 per person*



# GOLD WEDDING PACKAGE

Complimentary Use of Garden Gazebo for Ceremony

## APPETIZER DISPLAY

**Imported and Domestic Cheese** with fresh seasonal fruit & gourmet crackers

## BEVERAGES

**Three Hours Open Bar** featuring unlimited house brands cocktails, imported & domestic beers, wine, assorted juices and soft drinks

*Extra hour \$10.00 per person / per hour*

**Champagne Toast**

**Coffee Service**

## APPETIZERS

*Passed  
Choice of two*

**Crisp Phyllo Cup with Chicken or Shrimp Salad**

**Bruschetta**

**Prosciutto Wrapped Asparagus with Balsamic Reduction**

**Spanakopita**

**Bacon Wrapped Water Chestnuts**

**Chinese Pot Stickers**

**Vegetable Spring Rolls with Sweet and Sour Sauce**

**Crab Stuffed Mushrooms**

**Coconut Shrimp with Orange Chili Sauce**

**Chicken Quesadilla Rolls**

**Italian Sausage Stuffed Mushrooms**

**Spinach Stuffed Mushrooms**

**Crab Rangoon**

**Petite Quiche Lorraine**

**BBQ or Swedish Meatballs**

**Chicken Satay with Spicy Peanut Sauce**

**Beef Satay with Ginger Soy Glaze**

## THREE COURSE PLATED MENU

### SALADS *Select one*

**Garden Salad** mixed greens, tomatoes, cucumbers, julienne carrots, bermuda onions, choice of dressings

**Wedge Salad** crisp iceberg wedge, bacon, tomatoes blue cheese crumbles, blue cheese dressing

**Caesar Salad** crisp romaine, garlic croutons, parmesan cheese, classic caesar dressing

### ENTRÉE SELECTIONS *Select two*

**Grilled Filet** roasted shallot compound butter

**Apricot Glazed Chicken Breast**

**Lemon Pepper Cod** baked and topped with lobster sauce

**Chervil Seared Chicken**

### ACCOMPANIMENTS

**Saffron Rice Pilaf or Butter Roasted Fingerling Potato**

**Chef's Vegetable Sauté**

**Freshly Baked Rolls with Butter**

### INCLUDES

**Coffee Service**

**Cake Cutting Service Included**

**Choice of House Linen Colors, Spandex Chair Covers**

*64.95 per person*

# PLATINUM WEDDING PACKAGE

Complimentary Use of Garden Gazebo for Ceremony

## APPETIZER DISPLAY

**Imported and Domestic Cheese** with fresh seasonal fruit & gourmet crackers

## BEVERAGES

**Four Hours Open Bar** featuring unlimited house brands cocktails, imported & domestic beers, wine, assorted juices and soft drinks  
*Extra hour \$10.00 per person / per hour*

**Premium Champagne Toast**

**Coffee Service**

## APPETIZERS

*Passed  
Choice of three*

**Crisp Phyllo Cup with Chicken or Shrimp Salad**

**Bruschetta**

**Prosciutto Wrapped Asparagus with Balsamic Reduction**

**Spanakopita**

**Bacon Wrapped Water Chestnuts**

**Chinese Pot Stickers**

**Vegetable Spring Rolls with Sweet and Sour Sauce**

**Crab Stuffed Mushrooms**

**Coconut Shrimp with Orange Chili Sauce**

**Chicken Quesadilla Rolls**

**Italian Sausage Stuffed Mushrooms**

**Spinach Stuffed Mushrooms**

**Crab Rangoon**

**Petite Quiche Lorraine**

**BBQ or Swedish Meatballs**

**Chicken Satay with Spicy Peanut Sauce**

**Beef Satay with Ginger Soy Glaze**

## THREE COURSE PLATED MENU

**SALADS** *Select one*

**Garden Salad** mixed greens, tomatoes, cucumbers, julienne carrots, bermuda onions, choice of dressings

**Wedge Salad** crisp iceberg wedge, bacon, tomatoes blue cheese crumbles, blue cheese dressing

**Caesar Salad** crisp romaine, garlic croutons, parmesan cheese, classic caesar dressing

**ENTRÉE SELECTIONS** *Select two*

**Grilled Filet** roasted shallot compound butter

**Apricot Glazed Chicken Breast**

**Lemon Pepper Cod** baked and topped with lobster sauce

**Chervil Seared Chicken**

**ACCOMPANIMENTS**

**Saffron Rice Pilaf or Butter Roasted Fingerling Potato**

**Chef's Vegetable Sauté**

**Freshly Baked Rolls with Butter**

**INCLUDES**

**Coffee Service**

**Cake Cutting Service Included**

**Choice of House Linen Colors, Spandex Chair Covers**

*74.95 per person*

# ACTION STATIONS MENU

*Chef Attendant Fee \$100 per station*

---

## RISOTTO MARTINI BAR

---

Creamy arborio rice and roasted vegetable stock finished with parmesan cheese, baby spinach and balsamic reduction

*8.95 per guest*

---

## MACHO NACHO BAR

---

Warm tortilla chips with chili con queso, sour cream, roasted salsa, guacamole, shredded cheddar, black beans, pickled jalapeño, black beans and green onion

*9.95 per guest*

---

## PASTA STATION

---

A chef attended action station to include penna and linguine, peppernota sauce and four cheese alfredo - it will also include a variety of vegetables and toppings for your guests to customize their own pasta along with chicken and andouille sausage

*13.95 per guest*

---

## FAJITAS

---

Sliced beef and chicken, sautéed onions and peppers and your choice of shredded lettuce, diced tomatoes, black olives, cheddar cheese, salsa, sour cream, guacamole and soft flour tortillas, served with mexican rice

*14.95 per guest*

## BUTCHER BLOCK

*All butcher block items include silver dollar rolls and condiments. Carving fee \$100.00 per carver.*

---

## MEAT SELECTIONS

---

**Roasted Turkey Breasts** cranberry orange chutney 270.00 / serves 25 guests

**Bone in Ham** with apple butter spread 279.00 / serves 25 guests

**Garlic Rubbed Prime Rib of Beef** horseradish cream 329.00 / serves 25 guests

**Bacon Wrapped Pork Loin** with grain mustard cream sauce 260.00 / serves 25 guests

**Roast Tenderloin of Beef** chimichurri sauce 425.00 / serves 25 guests

# HORS D'OEUVRES

---

## REGULAR SELECTIONS

---

- Fruit and Cheese Display** 6.95/pp
- Vegetable Crudité** 6.50/pp
- Antipasto Display** 160.00/50 guests
- Gulf Shrimp Cocktail** 225.00/50 pieces
- Crisp Phyllo Cup** with chicken or shrimp salad 125.00/50 pieces
- Bruschetta** 105.00/50 pieces
- Prosciutto Wrapped Asparagus** with balsamic reduction 125.00/50 pieces
- Spanakopita** 110.00/50 pieces
- Bacon Wrapped Water Chestnuts** 145.00/50 pieces
- Chinese Potstickers** 125.00/50 pieces
- Vegetable Spring Rolls** with sweet and sour sauce 125.00/50 pieces
- Crab Stuffed Mushrooms** 145.00/50 pieces
- Coconut Shrimp with Orange Chili Sauce** 145.00/50 pieces
- Chicken Quesadilla Rolls** 110.00/50 pieces
- Italian Sausage Stuffed Mushrooms** 125.00/50 pieces
- Spinach Stuffed Mushrooms** 90.00/50 pieces
- Crab Rangoons** 125.00/50 pieces
- Petite Quiche Lorraine** 95.00/50 pieces
- BBQ or Swedish Meatballs** 105.00/50 pieces
- Chicken Satay** with spicy peanut sauce 110.00/50 pieces
- Beef Satay** with ginger soy glaze 120.00/50 pieces
- Spinach Artichoke Dip** with pita chips 100.00/50 portions

---

## PREMIER SELECTIONS

---

- Rosemary Crusted New Zealand Lamb Chops** 220.00/50 pieces
- Lump Crab on Parmesan Garlic Toast** 130.00/50 pieces
- Mini Beef Wellington** 170.00/50 pieces
- Peppered Beef Kabobs** with cognac mustard dip 140.00/50 pieces
- Scallops Wrapped in Bacon** 170.00/50 pieces
- Beef and Arugula Crostini** with olive and red pepper relish 140.00/50 pieces
- Mini Crab Cakes** with remoulade 150.00/50 pieces

# REHEARSAL DINNER PACKAGE

**Your dinner will include:** a glass of chardonnay & cabernet wine served with dinner. Unlimited soft drinks. Freshly brewed coffee and hot tea.

---

## WELCOME DISPLAY

---

**Domestic and Imported Cheeses**  
**Fresh Fruit Montage and Seasonal Vegetable Crudité**  
**Gourmet Crackers and Ranch Dip**

---

## SALAD COURSE

---

Select one

**Garden Salad** mixed greens topped with sliced cucumbers, onions, tomatoes, bermuda julienne carrots served with choice of dressings  
**Caesar Salad** traditional caesar salad tossed with house-made dressing and croutons with parmesan cheese

---

## MAIN COURSE

---

Select one

*All selections include seasonal vegetable medley, rice pilaf or roasted potatoes, oven warmed rolls with butter*

**Herb Grilled Chicken** and tomato gravy  
**Soy Glazed Salmon** topped with seaweed salad  
**Chimichurri Sirloin** cooked to perfection served with chimichurri sauce  
**Grilled Vegetable Penne Pasta** grilled vegetables with alfredo cream sauce

---

## DESSERT

---

Select one

**Chocolate Cream Pie**  
**White Chocolate Raspberry**  
**Caramel Apple Pie**

*36.95 per guest*

# WEDDING LUNCHEONS

Water front patio & gazebo ceremonies from \$295.00-\$495.00. Includes arch and 100 white ceremony chairs.

---

## THE OLENTANGY

---

**Garden Salad** choice of dressing  
**Chicken Breast** with dijon, piccata, or champagne sauce  
**Rice Pilaf or Oven Roasted Potatoes**  
**Vegetable Medley**  
**Rolls and Butter**

**White Chocolate Raspberry Cake**  
**Freshly Brewed Coffee, Decaf or Hot Tea**  
**1 Hour Unlimited Champagne & Mimosas upon arrival**  
**Unlimited Soft Drinks**

*23.95 per guest*

---

## THE CONFLUENCE

---

**Garden Salad** choice of dressing  
**Duet of Chicken Breast and Sliced Tenderloin**  
**Rice Pilaf or Oven Roasted Potatoes**  
**Vegetable Medley**  
**Rolls and Butter**

**White Chocolate Raspberry Cake**  
**Freshly Brewed Coffee, Decaf or Hot Tea**  
**1 Hour Unlimited Champagne & Mimosas upon arrival**  
**Unlimited Soft Drinks**

*27.95 per guest*

---

## THE BUCKEYE

---

**Cheese, Fruit, and Vegetable Crudité Display**  
**Gourmet Crackers and Ranch Dip**  
**Garden Salad** with choice of dressings

---

**Chicken Breast** with dijon, piccata, or champagne sauce  
**- Or -**  
**Sliced Tenderloin** with cabernet mushroom sauce

---

**Rice Pilaf or Oven Roasted Potatoes**  
**Vegetable Medley**  
**Rolls and Butter**  
**White Chocolate Raspberry Cake**  
**Freshly Brewed Coffee, Decaf or Hot Tea**  
**1 Hour Unlimited Champagne & Mimosas upon arrival**  
**Unlimited Soft Drinks**

*30.95 per guest*



# CHAMPAGNE WEDDING BRUNCH BUFFET

35 guest minimum. Includes fruit & cheese display.

---

## SALADS

---

Choice of two

**Greek Salad Antipasto Salad Mixed**  
**Green Salad Asian Chicken Salad**  
**Tomato & Cucumber Salad**

---

## BREAKFAST ENTRÉES

---

Choice of one

**Cheesy Scrambled Eggs**  
**Vegetable Frittata**  
**Sausage and Onion Strata**

---

## ADD-ONS

---

Choice of one

**Jumbo Sausage Links**  
**Crisp Bacon**  
**Chicken Sausage**  
**Kielbasa**

---

## LUNCH ENTRÉES

---

Choice of two

**Soy Glazed Salmon** topped with seaweed salad  
**Chicken Piccata** with white wine, lemon, caper sauce  
**Grilled Chicken** with tomato relish and red wine demi-glace  
**Pan Seared Chicken** with artichoke leek ragout  
**Pork Medallions** with whole grain mustard cream sauce  
**Sliced Roast Beef** with red wine jus  
**Wild Mushroom Tortellini** with roasted red pepper cream sauce  
**Roasted Vegetable Risotto** with fried onions and balsamic reduction

---

## SIDES

---

**Chef's Selection of Starch and Vegetable**

---

## DESSERT

---

**Assorted Mini Dessert Tray**

---

## BEVERAGES

---

**Free Flowing Champagne, Assorted Fruit Juices,  
Coffee & Tea Station**

*39.95 per guest*

# CANDY STATION

Package is based on 4 oz. per person and includes rental of the glassware containers, flavors/color of candies, candy station setup and breakdown. 75 person minimum purchase.

## CANDY SELECTION

Choice of two

Butterscotch Buttons

Caramel Creams

Chocolate Balls

Chocolate Covered Peanuts Extra Charge

Dinner Mints

Hershey's Kisses

Peppermint Puffs

Mike & Ikes

Salt Water Taffy

Smarties

Gummy Bears

Jolly Ranchers

Candy Sticks

Caramel Squares

M&M's

Reese's Pieces

Runts

Peppermint Patty

Tootsie Rolls

Fruit Slices

Starlight Mints

Gum Drops

Sour Patch Kids

Red Vines

Starburst

Skittles

Swedish Fish

Twizzlers

Jelly Beans

Laffy Taffy

5.00 per guest

# ROOM DÉCOR ENHANCEMENTS

## OPTIONS

**Custom Design Wedding Backdrop** average wedding fabric backdrop with white satin curtains and either sheer fabric or satin bunting overlay and up lighting. average 16' wide x 10' tall 595.00

**Entire Room Up Lighting Ballroom Walls And Curtains** choice of color gel 400.00

**Grand Ballroom Fabric Sheer White Ceiling Sweeps** 400.00

**Grand Ballroom Fabric Satin Ceiling Sweeps** any color 700.00

**Piped In Drapery 20 Feet Wide X 12 Feet Tall** variety of colors 120.00 per section

**Premium Upgraded Tablecloths** from 15.00

**Premium Napkins In Variety Of Colors & Fabric** from 15.00

**Table Swags & Premium Table Skirting** from 5.00

**Table Runners In Variety Of Colors & Fabric** 10.00 ea

**Spandex Chair Cover** white | black 4.00

**Chair Cover & Sash** 6.00

*All Services Include Delivery Set Up And Breakdown*