

The background of the entire page is decorated with various bird silhouettes in shades of purple and blue. There are several large swans in flight, some with wings spread wide, and several smaller birds, possibly cardinals, in various flying poses. The birds are scattered across the page, with some near the top and others near the bottom.

THE BOATHOUSE

EVENTS CATERING MENU

BRUNCH

Self-Served Station, Based on Two Hours of Service

STARTERS *Choose 2*

Arugula Salad **GF, DF, V**

Radicchio, Pistachio, Citrus,
Apple Cider Vinaigrette

Local Greens Salad **GF, V**

Sprouts, Shaved Carrot, Fennel,
Radish, Green Goddess Dressing

Buffalo Mozzarella **GF, V**

French Beans, Parsley, Shallot Vinaigrette

Fruit Cocktail **GF, DF, V, VG**

Citrus, Mint

Pastries **V**

Croissants, Danish, Muffins

Build Your Own Yogurt Parfait **V**

House-Made Granola, Seasonal Fruit, Honey

Farro Salad **DF, V**

Vegetables, Herbs, Sherry Vinaigrette

Couscous Salad **V**

Grilled Vegetables, Crumbled Feta

Orzo Salad **DF, V, VG**

English Peas, Roasted Tomato, Red Wine Vinaigrette

SIDES *Choose 2*

Breakfast Potatoes **GF, V**

Onion, Pepper, Herbs

Applewood Smoked Bacon **GF, DF**

Chicken Apple Sausage **GF, DF**

Seasonal Vegetables **GF, V**

Roasted Fingerling Potatoes **GF, V**

Butternut Squash Purée **GF, V**

Saffron Risotto **GF, V**

Black Lentil Pilaf **GF, V**

Lemon & Garlic Haricot Verts **GF, V**

Sautéed Spinach **GF, V**

Bright Lights Rainbow Chard **GF, V**

MAINS *Choose 2*

Traditional Benedict

Canadian Bacon, Poached Egg,
Toasted English Muffin, Hollandaise

Smoked Fish

Salmon, Trout, Cream Cheese,
Cucumber, Radish, Everything Bagel

Maple French Toast **V**

Seasonal Fruit

Quiche

Ham, Mushroom, Spinach, Gruyère, Side Salad

Scrambled Eggs **GF, V**

Chives

Chicken Fricassee

Braised Chicken, Seasonal Vegetables

Croque Monsieur

Ham, Gruyere, Béchamel

Chicken Crepe

Mushroom Velouté

Faroe Island Salmon **GF**

Lemon Risotto, Asparagus

Vegetable Egg Strata **V**

Tomato, Feta, Spinach

DESSERT *Choose 2*

Assorted Cheesecake **V**

Chocolate Mousse **V**

70% Guanaja Dark Chocolate, Whipped Cream

Seasonal Berry Tart **V**

Fresh Berries, Shortbread Tart, Mint

Banana Pudding **V**

Assorted Mini Cupcakes **V**

Cookies & Brownies **V**

Chocolate Covered Strawberries **GF, V**

Panna Cotta **GF, V**

Seasonal Fruits

GF Gluten-Free

DF Dairy-Free

V Vegetarian

VG Vegan



LUNCH

Self-Served Station, Based on Two Hours of Service

STARTERS *Choose 2*

Boathouse Soup

Choice of:

Boathouse Clam Chowder **GF** or Seasonal Soup

Lola Rosa Salad **GF, DF, V**

Pickled Shallot, Mustard Vinaigrette

Arugula Salad **GF, DF, V**

Radicchio, Pistachio, Citrus, Apple Cider Vinaigrette

Panzanella Salad **V**

Basil, Italian Bread, Tomato, Cucumber

Couscous Salad **V**

Grilled Vegetables, Crumbled Feta

Orzo Salad **DF, V, VG**

English Peas, Roasted Tomato, Red Wine Vinaigrette

Local Greens Salad **GF, V**

Sprouts, Shaved Carrot, Fennel, Radish,
Green Goddess Dressing

SIDES *Choose 2*

House-Made Potato Chips **DF, V**

Roasted Fingerling Potatoes **GF, V**

Butternut Squash Purée **GF, V**

Saffron Risotto **GF, V**

Black Lentils Pilaf **GF, V**

Lemon & Garlic Haricot Verts **GF, V**

Sautéed Spinach **GF, V**

Broccoli Rabe **GF, V**

Cauliflower Purée **GF, V**

Rainbow Chard **GF, V**

Brussels Sprouts **GF, DF, V, VG**

MAINS *Choose 2*

Rigatoni Pomodoro

Stracciatella, Basil

Chicken Crepe

Mushroom Velouté

Tuna Nicoise Salad **GF, DF**

Potato, Tomato, Haricot Verts

Pan Roasted Chicken Breast **GF**

Charred Tomato, Cucumber Lemon Dill Yogurt

Faroe Island Salmon **GF**

Spinach, Succotash

Braised Meatballs

Herbed Ricotta, Garlic Bread

Assorted Sandwich Platter

Choice of 3:

Roast Beef, Caprese **V**, Roast Turkey,
Chicken Salad, Ham & Cheese, Italian Cold Cuts

DESSERT *Choose 2*

Assorted Cheesecake **V**

Chocolate Mousse **V**

70% Guanaja Dark Chocolate, Whipped Cream

Seasonal Berry Tart **V**

Fresh Berries, Shortbread Tart, Mint

Banana Pudding **V**

Assorted Mini Cupcakes **V**

Cookies & Brownies **V**

Chocolate Covered Strawberries **GF, V**

Panna Cotta **GF, V**

Seasonal Fruits



PASSED

Based on One Hour of Service

LAND

Heirloom Tomato BLT

Boursin, Country Bread

Chicken Liver Pate

Brioche

Beef Tartare GF, DF

Potato Chip, Calabrian Chili

Chicken Salad GF, DF

Strawberry, Pinenut

Beef Wellington

Mushroom, Horseradish Cream

Grandma's Meatball

Tomato Sugo

Chicken Croquette

Lingonberry

Peking Duck Spring Roll

Gochujang Sauce

Everything Spice Pigs in a Blanket

Spicy Mustard

Buffalo Chicken Spring Roll

Blue Cheese Dipping

SEA

Smoked Salmon

Mascarpone, Cucumber, Pumpernickel

Tuna Tartare DF

Avocado, Toasted Sesame, Wonton Chip

Spicy Crab Avocado Salad GF, DF

Endive Leaf

Maine Lobster

Potato Bun

Yellowtail Crudo GF, DF

Fresno Chili, Basil

Burrata Crostini

Caviar

Potato Cake GF

Caviar, Crème Fraîche, Chive

Jumbo Lump Crab Cake

Lemon Aioli

Oysters Rockefeller

Absinthe, Spinach, Bechamel

Roasted Shrimp GF, DF

Gremolata

Lobster Popper

Fennel Rouille

GARDEN

Ricotta Toast V

Roasted Pepper, Balsamic Glaze

Popover V

Hot Honey Butter

Caponata Crostini V

Ricotta Salata

Medjool Date GF, DF, V, VG

Vegan Ricotta, Pistachio

Cucumber Cups GF, DF, V, VG

Beets, Everything Spice

Tomato Mozzarella Skewer GF, V

Aged Balsamic

Crispy Ricotta Ravioli V

Arrabbiata

Saffron Arancini V

Pecorino, Lemon Aioli

Stuffed Mushroom V

Ritz Cracker

Roasted Tomato Blue Cheese Tart V

Crème Fraîche

Hush Puppy V

Smoked Fontina, Remoulade Sauce

Roasted Corn Croquette V

Chive Crema

SWEETS

Dark Chocolate Pot de Crème V

Whipped Cream

Assorted Cheesecake V

Lemon Meringue Tart V

Shortbread Tart, Lemon Curd, Toasted Meringue

Deconstructed Strawberry Shortcake V

Biscuit, Whipped Cream, Strawberry

Seasonal Berry Tart V

Fresh Berries, Shortbread Tart, Mint

Tiramisu V

Espresso, Mascarpone, Ladyfingers

Panna Cotta GF, V

Seasonal Fruits

French Macaron V

GF Gluten-Free

DF Dairy-Free

V Vegetarian

VG Vegan



RECEPTION STATIONS

Self-Served Station, Based on Two Hours of Service

CHARCUTERIE & CRUDITÉ

Italian Cured Meats **GF, DF**

Assortment of Cheeses **GF, V**
Domestic & Imported

Fresh Vegetable Crudité **GF, DF, V, VG**

House-Made Pickles **GF, DF, V, VG**

Stone Ground Mustard **GF, DF, V, VG**

Honeycomb **GF, DF, V**

House-Made Ranch **GF, V**

Lemon Garlic Hummus **GF, DF, V, VG**

Artisanal Crackers, Crisps, Grissini **V**

GULF SHRIMP COCKTAIL

Poached Jumbo Shrimp **GF, DF**

Cocktail Sauce **GF, DF, V, VG**

Spicy Aioli **GF, DF, V**

Fresh Horseradish **GF, DF, V, VG**

Lemon Wedges **GF, DF, V, VG**

ASIAN

Asian Sautéed Noodles **DF**
with Chicken

Veggie Spring Roll **DF, V**

Teriyaki or Sweet Chili Chicken Skewers

Vegetable Dumplings **DF, V**

TASTE OF ITALY

Tomato, Mozzarella, Basil Skewer **GF, V**

Prosciutto Wrapped Cantaloupe **GF, DF**
Saba Drizzle

Italian Pasta Salad **DF, V, VG**

Sautéed Broccoli Rabe **GF, V**
Garlic & Olive Oil

Braised Meatballs
Pomodoro, Ricotta

Focaccia, Grissini, Garlic Bread **V**

GRAZING STATION

Hummus, Baba Ganoush & Tzatziki **GF, V**

Marinated Olives **GF, DF, V, VG**

Greek Salad **GF, V**

Vegetable Orzo **DF, V, VG**

Grilled Vegetable Platter **GF, DF, V, VG**
Aged Balsamic

Aleppo Pepper Chicken Skewers **GF, DF**
Olive Relish

Assorted Crackers, Flatbreads & Pita Chips **V**



RECEPTION UPGRADES

Chef Attended, Based on Two Hours of Service

SEAFOOD

MP

Local East Coast Oysters **GF, DF**
Spicy Jumbo Lump Crab Avocado Cocktail **GF, DF**
Tuna Tartare **DF**
Poached Lobster Tail **GF, DF**
Poached Shrimp **GF, DF**
Cocktail Sauce **GF, DF, V, VG**
Spicy Aioli **GF, DF, V**
Fresh Horseradish **GF, DF, V, VG**
Lemon Wedges **GF, DF, V, VG**
Oyster Crackers **V**
Mignonette **GF, DF, V, VG**
Remoulade **GF, DF, V**

CAVIAR

MP

Premium: Choice of 1

Ultra-Premium: Choice of 2

Chopped Egg Yolk, Egg White **GF, DF, V**
Snipped Chives **GF, DF, V, VG**
Blinis **V**
Crème Fraîche **GF, V**
Lemon Wedges **GF, DF, V, VG**

ROAMING OYSTERS **GF, DF**

MP

Based on Seasonality

DELUXE SUSHI

MP

Based on a 100-person minimum.

Rainbow Maki **DF**
Spicy Kani Roll **DF**
Phoenix Maki **DF**
Green Dragon Maki **DF**
Mango Summer Roll **DF**
Fuji Maki **GF, DF**
Ricezilla Roll
Salmon Avocado Maki **GF, DF**
Shrimp Tempura Maki **DF**
California Maki **DF**
Spicy Tuna Crunch Maki **DF**
Futo Maki **DF**
Vegetable Roll **GF, DF, V, VG**
Sweet Potato Roll **DF, V, VG**
You're Just A Sweetie Maki **DF, V**
Pickle Me Roll **GF, DF, V, VG**
Sushi & Sashimi **GF, DF**



SMALL PLATES

Chef Attended, Based on Two Hours of Service. Each Plate is a Complete Entrée.

SPRING/SUMMER *March – August*

Smoked Beef Brisket

Loaded Mashed Potato, Roasted Corn Relish,
House-Made BBQ Sauce, Crispy Onions

House-Made Orecchiette **V**

Arugula Pesto, Oven-Dried Tomato,
Parmesan Reggiano

Faroe Island Salmon **GF**

Lemon Risotto, Asparagus

Herb Roasted Chicken **GF**

Spring Pea Medley, Lemon Thyme Jus

Pan Roasted Scallops **GF**

Pea Purée, Citrus, Baby Vegetables

Roasted Beef Tenderloin **GF**

Asparagus, Whipped Potato, Sauce Vert

House-Made Rigatoni

Jumbo Lump Crab, White Wine & Butter,
Citrus Breadcrumbs

Branzino **GF**

Shaved Asparagus, Lemon Beurre Blanc

FALL/WINTER *September – February*

Chicken Cutlet

Roasted Butternut Squash Purée, Balsamic,
Cipollini Onions, Sautéed Spinach

Pan Roasted Chicken **GF**

Fingerling Potato, Mushroom Ragu, Pan Sauce

Branzino **GF**

Braised Tomato, Herb Risotto, Rainbow Chard

Carved Filet of Beef **GF**

Horseradish, Whipped Potato,
Sautéed Spinach, Bordelaise Sauce

Lamb Osso Bucco **GF**

Saffron Risotto, Haricot Verts, Lamb Mustard Jus

Duck Cassoulet **GF**

Confit Leg, Cannellini Beans, Gremolata

Faroe Island Salmon **GF**

Black Lentils, Cauliflower Purée, Chive Oil

Orecchiette

Broccoli Rabe, Italian Sausage, Brown Butter Fondue

ADD-ON*

+9PP

Boathouse Salad

Farm Greens, Roasted Beets, Toasted Almonds, Goat Cheese, Citrus Vinaigrette **GF, V**

GF Gluten-Free

DF Dairy-Free

V Vegetarian

VG Vegan

* items are an additional cost



PLATED SPRING/SUMMER

Includes Tableside; Bread, Butter, Coffee, Tea, and Wine Service

STARTERS *Choose 1*

Hearts of Romaine Salad **V**

Caesar, Crouton, Parmesan

Bibb Salad **GF, V, DF, VG**

Heirloom Tomato, Radish, Mustard Vinaigrette

Stuffed Mushroom **V**

Ritz Cracker, Gruyère, Sherry

Buffalo Mozzarella **GF, V**

Basil, Aged Balsamic, Heirloom Tomatoes

Shrimp Cocktail* **GF, DF**

Horseradish, Lemon

Crab & Avocado Salad* **GF, DF**

Grapefruit, Watercress

Crab Cake*

Remoulade, Seasonal Slaw, Watercress

Tuna Tartare* **DF**

Caper, Serrano, Citrus, Basil,
Potato Crisp, Meyer Lemon Aioli

DESSERT *Choose 1*

Apple Tart **V**

Caramel, Crème Fraîche

Chocolate Mousse **V**

70% Guanaja Dark Chocolate, Whipped Cream

New York Style Cheesecake **V**

Seasonal Compote

Lemon Meringue Tart **V**

Shortbread Tart, Lemon Curd, Toasted Meringue

Panna Cotta **GF, V**

Seasonal Fruits

MAINS *Choose 2*

Faroe Island Salmon **GF**

Lemon Risotto, Asparagus

Filet of Beef **GF**

Pommes Purée, Roasted Asparagus, Demi Glace

Pan Roasted Airline Chicken **GF**

Creamy Polenta, Roasted Carrots, Pan Jus

Rack of Lamb

Roasted Vegetable Farro, Sauce Vert

Chicken Bruschetta **GF**

Cherry Tomato, Aged Balsamic,
Stracciatella, Arugula

Branzino **GF**

Lemon Garlic Spinach, Wild Rice Pilaf,
Beurre Blanc

Sea Scallops **GF**

Roasted Tomato Risotto, Zucchini Basil Purée

Eggplant Rollatini **GF, V**

Tomato, Mozzarella, Arugula

House-Made Ricotta Ravioli **V**

Butter, Lemon, Peas, Citrus Breadcrumbs

Cauliflower Steak **GF, DF, V, VG**

Caper, Raisin Relish, Sautéed Spinach

Surf & Turf* **GF**

Lobster & Filet, Bearnaise Sauce,
Fondant Potato, Spinach

Seasonal chef's choice vegan & gluten-free option
included with each course.

GF Gluten-Free

DF Dairy-Free

V Vegetarian

VG Vegan

* items are an additional cost



PLATED FALL/WINTER

Includes Tableside; Bread, Butter, Coffee, Tea and Wine Service

STARTERS *Choose 1*

Hearts of Romaine Salad **V**

Caesar, Crouton, Parmesan

Bibb Salad **GF, DF, V, VG**

Heirloom Tomato, Radish, Mustard Vinaigrette

Stuffed Mushroom **V**

Ritz Cracker, Gruyère, Sherry

Buffalo Mozzarella **GF, V**

Roasted Tomato, Delicata Squash, Arugula, Pumpkin Seeds, Pomegranate Molasses

Butternut Squash Soup **GF, V**

Maple Crème Fraîche, Chili Oil

Radicchio Salad **GF, V**

Poached Pears, Goat Cheese, Marcona Almonds, Citrus Vinaigrette

Shrimp Cocktail* **GF, DF**

Horseradish, Lemon

Crab & Avocado Salad* **GF, DF**

Grapefruit, Watercress

Crab Cake*

Remoulade, Seasonal Slaw, Watercress

Tuna Tartare* **DF**

Caper, Serrano, Citrus, Basil, Potato Crisp, Meyer Lemon Aioli

DESSERT *Choose 1*

Apple Tart **V**

Caramel, Crème Fraîche

Chocolate Mousse **V**

70% Guanaja Dark Chocolate, Whipped Cream

New York Style Cheesecake **V**

Seasonal Compote

Lemon Meringue Tart **V**

Shortbread Tart, Lemon Curd, Toasted Meringue

Panna Cotta **GF, V**

Seasonal Fruits

MAINS *Choose 2*

Faroe Island Salmon **GF**

Creamed Spinach

Filet of Beef **GF**

Pommes Purée, Roasted Asparagus, Demi Glace

Pan Roasted Airline Chicken **GF**

Creamy Polenta, Roasted Carrots, Pan Jus

Braised Lamb Osso Bucco **GF**

Roasted Root Vegetables, Whipped Potatoes, Lamb Jus

Roasted Chicken **GF**

Parsnip Purée, Escarole, Pan Jus

Branzino **GF**

Fall Vegetable Succotash, Beurre Blanc

Long Island Duck **GF**

White Bean Cassoulet

Sea Scallops **GF**

Roasted Tomato Risotto, Zucchini Basil Purée

Eggplant Rollatini **GF, V**

Tomato, Mozzarella, Arugula

House-Made Ricotta Ravioli **V**

Butter, Lemon, Peas, Citrus Breadcrumbs

Cauliflower Steak **GF, DF, V, VG**

Caper, Raisin Relish, Sautéed Spinach

Surf & Turf* **GF**

Lobster & Filet, Bearnaise Sauce, Fondant Potato, Spinach

Seasonal chef's choice vegan & gluten-free option included with each course.

GF Gluten-Free

DF Dairy-Free

V Vegetarian

VG Vegan

* items are an additional cost



ENHANCEMENTS

SAVORY

Attended, Based on Two Hours of Service

TAQUERIA STATION 25PP

Choice of 2 Proteins:

**Taco Beef, Chipotle Chicken,
Pork Carnitas, Grilled Vegetable**

Corn & Flour Tortillas, Spanish Rice, Elote Corn,
Guacamole, Queso Fresco, Salsa Fresca,
Diced Tomatoes, Shredded Lettuce, Sliced Jalapeños,
Diced Onions, Lime Wedges, Chopped Cilantro

BREAKFAST TACO BAR 20PP

Soft Flour Tortillas

Scrambled Eggs, Breakfast Sausage, Chorizo, Bacon,
Salsa Fresca, Shredded Cheese, Queso Fresco

NEW YORK HOT DOG STATION 20PP

All-Beef Hot Dogs

Cheese, Sauerkraut, NY Style Stewed Onions,
Relish, Chopped Raw Onions, Chili, Mustard,
Ketchup, Tater Tots

SLIDER STATION 30PP

Choice of 2 Proteins:

Beef, Chicken, or Vegetarian

Assorted Cheese, Sliced Onion, Tomato, Lettuce,
Turkey Bacon, Special Sauce, Ketchup, Mustard,
Onion Rings, Tater Tots

CHICKEN & BISCUIT BAR 20PP

Crispy Fried Chicken Thighs

Smoked Bacon Strips, House-Made Biscuits,
Southern Cream Gravy, Mike's Hot Honey,
Blackberry Jam, Frank's Red Hot

SWEET

Attended, Based on One Hour of Service

MAKE YOUR OWN SUNDAE BAR V 25PP

Choice of 3 Flavors:

Vanilla, Chocolate, Strawberry, Mint Chocolate Chip,
Cookies & Cream, Butter Pecan

Choice of 8 Toppings:

Oreo Cookies, Graham Crackers, M&M's,
Mini Peanut Butter Cups, Pretzel Bites, Gummy Bears,
Chocolate Chips, Coconut Flakes, Popcorn,
Peanut Butter Chips, Hot Fudge, Dulce De Leche,
Nuts, Whipped Cream

CHOCOLATE MOUSSE BAR V 30PP

House-Made Decadent Chocolate Mousse

Whipped Cream, Fresh Strawberries, Raspberries,
Mandarin Segments, Coconut Flakes, Dulce De Leche,
Chocolate Crisp Pearls

COOKIE STATION V 15PP

**Chocolate Chip, Oatmeal, Peanut Butter,
Black & White, Sprinkles, Blondie,
Italian Cookies, Baklava**

GF Gluten-Free

DF Dairy-Free

V Vegetarian

VG Vegan

* items are an additional cost



ENHANCEMENTS CONTINUED

LATE NIGHT BITES

Self-Served Based on One Hour of Service. Choose 2 for 35. Choose 3 for 45.

SAVORY

Beef Sliders

Russian Dressing, House-Made Chips

Chicken Parmesan Slider

House-Made Chips

Chicken Biscuit

Honey Butter

Breakfast Tacos GF

Chorizo, Sausage, or Bacon, Corn Tortilla, Salsa

Lobster Corn Dog

Meyer Lemon Aioli

Fish & Chips

Tartar Sauce

SWEET

Beignet V

Powdered Sugar

Churros V

Salted Caramel, Whipped Cream

Mini Cupcakes V

Chocolate Covered Strawberries GF, V



BEVERAGE

Hosted Packages

NON-ALCOHOLIC

Soft Drinks

Sodas, Still & Sparkling Water,
Regular & Decaf Coffee, Hot Tea

BEER & WINE

Wine

House Red, White, Rosé, Sparkling Wines

Beer

Blue Moon, Brooklyn Brewery Lager, Stella Artois,
Modelo Especial, Brooklyn Brewery Special Effects N/A

Soft Drinks

Sodas, Still & Sparkling Water,
Regular & Decaf Coffee, Hot Tea

ULTRA-PREMIUM

Wine

Castello della Sala Chardonnay, Chateau Peyrassol
Rosé, RouteStock Cabernet Sauvignon, Paul Laurent
Champagne

Beer

Blue Moon, Brooklyn Brewery Lager,
Stella Artois, Modelo Especial,
Brooklyn Brewery Special Effects N/A

Spirits

Grey Goose Vodka, Hendrick's Gin, Ten to One Rum,
Patron Silver & Reposado Tequila, Maker's Mark
Bourbon, Widow Jane Paradigm Rye Whisky, Johnny
Walker Black Scotch, Courvoisier VS Cognac

Soft Drinks

Sodas, Still & Sparkling Water,
Regular & Decaf Coffee, Hot Tea

SPECIALTY COCKTAILS

One specialty cocktail included with the Ultra-Premium package.

FALL/ WINTER

Boathouse Cocktail

Vodka, St. Germain Elderflower, Cranberry Juice,
Lime Juice, Simple Syrup

Kir Royale

Champagne, Crème de Cassis

Autumn on Orchard

Tequila, Triple Sec, Blood Orange Juice, Cranberry
Juice, Lime Juice, Tajin

Harvest Heat

Rum, Apple Cider, Ginger Beer, Lemon Juice,
Hot-Honey Syrup

SPRING/ SUMMER

Clearly Cosmopolitan

Vodka, Triple Sec, White Cranberry Juice, Lime Juice

Bees Knees

Gin, Lemon Juice, Honey

Fireside Mule

Rum, Ginger Beer, Lime Juice, Ginger Syrup

Old Fashioned

Bourbon, Simple Syrup, Bitters



GENERAL INFORMATION

CATERING AGREEMENT

All event space and catering arrangements are made upon and subject to the guidelines of Legends Global, the Central Park Boathouse, and the following conditions.

CATERING FEES

There is a 12% administrative fee, 12% service charge, and a New York City sales tax 8.875% added to all food and beverage charges. The 12% administrative fee is taxable. The 12% nontaxable service charge is a commissionable gratuity that is distributed to the catering attendants. All prices are quoted per person unless otherwise indicated.

To ensure food quality, station and reception pricing are based on 2 hours of service or less. Additional charges may incur for extending service times.

Menu tasting fees will apply.

FOOD & BEVERAGE

Due to liability and legal restrictions, no outside food and beverage of any kind may be brought into the Central Park Boathouse by the customer, guests, or exhibitors. Food will also not be allowed to be removed or prepared to-go from an event after the service time has concluded. Legends Global is the only licensed authority to sell and serve liquor for consumption on the premises.

ALCOHOL POLICY

Alcoholic beverages cannot be brought into or taken out of the Central Park Boathouse.

It is the responsibility of the event host or their representative/main contact, to monitor and control alcohol consumption within their event.

Minors under the age of 21, by law, are not permitted to consume alcoholic beverages. Central Park Boathouse reserves the right to ask for proper identification at any time.

It is unlawful to serve alcoholic beverages to an intoxicated guest(s). Central Park Boathouse reserves the right of not serving any guest intoxicated to a condition of incoherence.

No shots permitted.

Guests are not permitted to take cans, bottles, or glasses outside the event area. Bartenders are required for all bar and alcohol service at a ratio of 1 per 75 guests.

SERVICEWARE

Standard event furniture, china, flatware, and glassware are provided for events up to 200 guests (plated service). For guest counts over 200, additional rental fees may apply based on event size and requirements.

OUTSIDE CATERERS

Central Park Boathouse is happy to accommodate outside caterers upon request on a case-by-case basis. Additional fees and varying guarantee deadlines may apply. Please consult your catering manager for details.

DEADLINE & GUARANTEES

Final menu selections and final guaranteed number of guests are due no later than noon fourteen (14) days prior to the event to ensure proper prepping, staging, and procurement of the menu items.

If no guarantee is received by that date, the number of guests on the most recent estimate of charges will be used and the client will be charged for that number of guests.

In some instances, more advanced notice may be required due to menu complexity, holidays, delivery, or other constraints.

The expected number of guests cannot be reduced after the contract is executed. The venue can only accommodate a three percent (3%) increase to the Final Guest List provided.

Any increases after the final guarantee will be subject to premium pricing, with the chef's choice menu supplementing the existing menu.





THE BOATHOUSE