



THE BOATHOUSE IN FOREST PARK

Annex & Tent Pricing

Day Rental

Monday-Thursday 9am-3pm is \$300

Friday-Sunday 9am-3pm is \$400

Evening Rental

Sunday-Thursday 4pm-10pm \$500

Friday - Saturday 4pm-11pm is \$600

Rental Includes: Floor length white linens, our restaurant linen napkins, nice disposable tableware, non-alcoholic beverages (coke products, ice tea, lemonade, and coffee), tables and chairs.

Rental Fees are NON-refundable, final payment of event is due 10 days prior to event.

There is no catering minimum.

Annex

A year-round event space capable of seating 80 persons for a sit-down dinner, or up to 100 persons for a cocktail style event. This space has an incredible view of the Post Dispatch Lake on one side and Forest Park on the other. The room is air-conditioned and heated, or open up the garage doors to enjoy a nice breeze during your event.

*Patio Space in front of Annex: additional \$200

Amenities:

- 65" television w/USB and HDMI
- In house music of your choice
- Large ceiling fans
- Gas fireplace

Tent

Seasonal event space located on the east most side of the property. Available April 1st through October 1st. This space offers up beautiful 360 degree view of Forest Park and the Post Dispatch Lake. Capable of seating for 150 persons for a sit-down dinner or up to 200 for a cocktail style event. Optional walls are available for the tent, there is no climate control systems in this space or speakers.

Amenities:

- Patio string lighting
- Area for yard games
- Fire pits
- Electric available

Restrictions:

Any extension cords, HDMI cords, extra AV equipment must be provided by client. No confetti, glitter or candles not in an enclosed holder (LED candles are recommended) are allowed in either space. All client decorations must be brought in and removed day of event.

We are very excited to have these event spaces and we can accommodate and adjust to whatever your party needs are. For anything you are needing, and is not listed, please ask Heather and we will take care of you! Thanks for considering the Boathouse at Forest Park for your event!

BUFFET

All packages include:

On-site manager, uniformed staff during event, set up and clean up.

China and Silverware available for \$3/person.

Color linens available for \$4/person

There is a 25% charge for plated items

Taxes and service fees not included in pricing

Silver Package

2 Entree + 2 Sides and Choice of Bread
\$23/Person

Gold Package

2 Entree +3 Sides and Choice of Bread
\$25/Person

Platinum Package

2 Entree +3 Sides and Choice of Bread
China and Silverware
\$28/Person



Contact Heather Dougherty / sugarfirelass@gmail.com

ENTREES



Beef Brisket
Pulled Pork
Turkey Breast
Pulled Chicken

Smoked Pork Loin [+\$3/Head]
Salmon
Beef Tri-Tip [+\$3/Head]
Smoked Prime Rib [+\$6/Head]

Chicken Modiga lightly breaded and grilled chicken breast with provolone cheese served with white wine lemon sauce with mushrooms and broccoli.

Salmon Picatta Smoked Salmon served with white wine lemon sauce with roasted red peppers and capers.

Cranberry Balsamic Chicken lightly breaded and baked chicken breast topped with cranberry and balsamic compote, served over mushroom risotto with Feta cheese and balsamic glaze.

Pasta con Broccoli cavatelli pasta with mushrooms and broccoli in a rich rosè sauce.

Cavatappi Spinach Pasta cavatappi pasta with spinach and cherry tomatoes in a light white wine cream sauce.

Rotini Pasta rotini pasta with butternut squash, and spinach in a creamy white wine sauce with goat cheese and fresh sage.

Meat Lasagna layered pasta with Italian sausage, bolognese sauce, provolone and mozzarella cheese, and rich parmesan bechamel sauce.

Vegetable Rotini Pomodoro Gluten Free red lentil pasta with roasted zucchini, squash, pepper, eggplant, onion, and asparagus in Pomodoro sauce.

Cilantro Lime Chicken grilled chicken breast, served over rice pilaf, with black bean sweet corn pico de gallo, and tequila lime butter sauce.

Sausage with Peppers: Smoked jalapeno and cheddar sausage with multi-color bell peppers and onion.

***Specialty Meats Available Upon Request**

SIDES



House Salad: Mixed greens, tomato, cucumber, red onion, cheddar cheese, and croutons with apple cider vinaigrette.

Caesar Salad: Romaine or Kale, parmesan cheese, and croutons, with creamy Caesar Dressing.

Spring Salad: Mixed greens, dried cherries, Feta cheese and house made granola with honey mustard dressing.

Fruit and Almond Salad: Mixed greens, mandarin oranges, toasted almonds, craisins with apple cider vinaigrette.

Caprese Salad: Baby Spinach, cherry tomatoes, red onion, pesto mozzarella pearls, with balsamic glaze.

Potato Salad (mustard or loaded)

Cole Slaw

Apple Sauce

Macaroni Salad

Caesar Pasta Salad

Kale Pesto Bowtie Pasta Salad

Mashed Potatoes (regular, garlic, or loaded)

Cheesy Scallop Potatoes

Roasted Red Potatoes

Green Beans (regular or almandine)

Balsamic Carrots with Rosemary

Crazy Corn

Zucchini and Squash

Caribbean Rice and Beans

Brussel Sprouts with Bacon and Onion

Macaroni & Cheese (regular or white cheddar)

Baked Beans (regular or vegetarian)

Sweet Potato Casserole

BREAD:

Cornbread, Jalapeno and Cream Cheese Cornbread, Assorted Dinner Rolls, Split Top Buns, or Hawaiian Rolls

APPETIZERS

PASSED -OR- STATIONED

\$2/Person

Caprese Skewers

Hummus on Pita

Mini Goat Cheese Balls **NEW!**

BLT Deviled Eggs

Bacon Wrapped Dates with Goat Cheese

Bruschetta

Brie en Croute w/Raspberry **NEW!**

Spinach and Feta stuffed Mushrooms

Bacon Wrapped Brussel Sprouts

Blackberry and Goat Cheese Crostini **NEW!**

Brisket and Provel Toasted Ravioli

BBQ Cocktail Meatballs

Pigs in a Blanket

Tomato Basil Arancini

Fruit Platter with Fruit Dip

Cheese Platter with Grapes

Veggie Platter with Ranch Dip

\$3/Person

Mini Crab Cakes

Smoked Salmon Tartine

Blackened Shrimp and Grits **NEW!**

Bacon Wrapped Shrimp

Mini Chicken Cordon Bleu

Smoked Shrimp Cocktail

Poblano and Cream Cheese Wontons

Beef Empanadas

Chicken Arepas **NEW!**

Crab and Gouda stuffed Mushrooms

Sausage and Pepper Skewer

Grilled Cheese and Tomato Soup Shooters

Veggie Spring Rolls

Crispy Pork Belly

Mini Beef Wellington

Buffalo Chicken Spring Roll



STATIONED APPETIZERS

\$4/Person

Cured Meats Platter

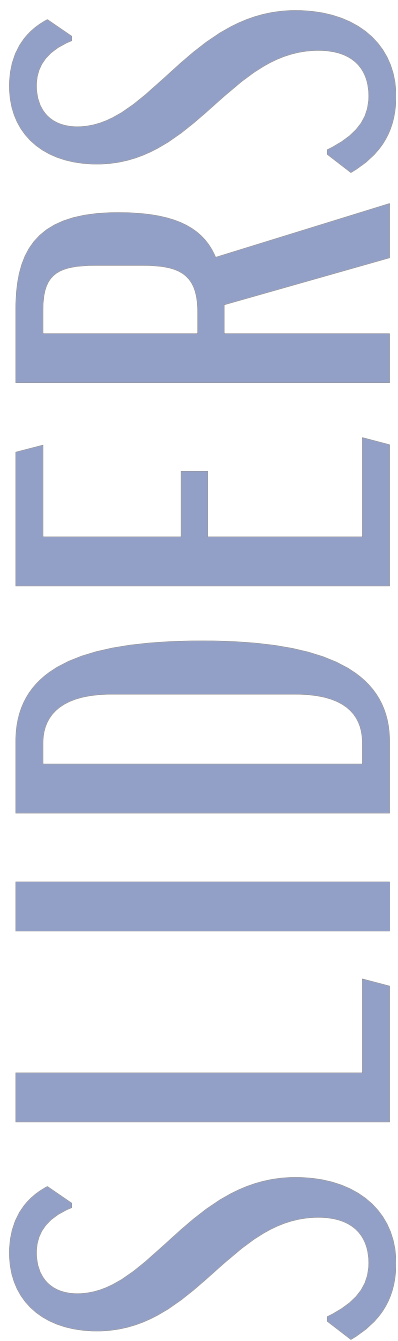
Fruit and Cheese Platter

Dip Station: Ranch Dip, Baba Ghanoush, Hummus with Veggies and Pita.

Macaroni and Cheese Bar: Choice of White Cheddar or Regular Macaroni with toppings of Bacon Bits, Pulled Pork, Tomato, Scallion, Pepperjack Cheese and Cheddar Cheese.

Nacho Bar: Tortilla Chips, Spicy Cheddar Cheese Sauce, Pulled Pork, Pulled Chicken, Scallion, Pico de Gallo, Guacamole, Sour Cream, Jalapenos.

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SILVER SLIDERS: \$25/Platter

10 slider/platter, Minimum 10/slider

Mustard, mayonnaise, Dijon, tomato, lettuce, pickle included on the side.

+Roast Beef w/cheese

+Turkey w/cheese

+Veggie Cucumber

+Chicken Salad

+Tuna Salad

GOLD SLIDERS: \$35/Platter

10 slider/platter, Minimum 10/slider

Mustard, mayonnaise, Dijon, tomato, lettuce, pickle included on the side.

+Mediterranean Chicken (chilled)

+Smoked Salmon w/dill spread (chilled)

+BBQ Brisket (served in chafer w/buns on the side)

+Pulled Pork (serveed in chafer w/buns on the side)

SIDES: \$2 each

Potato Salad

Macaroni Salad

Cottage Cheese

Tomato Cucumber Onion Salad

Chips and Salsa

Lays Potato Chips



BOXED LUNCHES \$14/Person

Sandwiches: Served with one choice of, Potato Salad, Cole Slaw, or Baked Beans and a Smoked Chocolate Chip Cookie.

Smoked Turkey

Smoked Pulled Pork

Smoked Beef Brisket

Italian with Volpi Capicola, Coppa, and Genoa Salami, Provel Cheese, Roasted Red Pepper, and Red Onion.

Mediterranean Veggie with Hummus, Kalamata Olives, Roasted Red Pepper, Spring Greens, Feta Cheese, and Smoked Vinaigrette

Brunch

BUFFET \$25/Person

Includes Bottomless Mimosas and Bloody Marys with Bacon and Cheddar Skewers. Coke Products and Coffee Bar



ENTREES:

Choose 1: each additional \$2/person. All benedicts served open faced on English muffin, with house made Hollandaise

Beef Brisket Benedict
Pulled Pork Benedict
Smoked Salmon Benedict
Spinach, Avocado, and Tomato Benedict
Traditional Eggs Benedict
Biscuits and Gravy
French Toast Casserole
Vegetarian Breakfast Burritos
Bacon, Egg and Sausage Enchiladas



FAVORITES: [Included]

Sugared Belgian Waffles
Applewood Smoked Bacon
Sausage Links
Quiche Florentine with Sweet Potato Crust



Sides:

Choose 2, add another for \$3/Person

Spring Salad: Mixed greens, dried cherries, Feta cheese, house made granola with honey mustard.

Fruit and Almond Salad: Mixed greens, Mandarin oranges, toasted almonds, craisins with apple cider vinaigrette.

Fruit Salad: Pineapple, Cantaloupe, Honeydew, Grapes, Strawberries, and Blueberries.

Berry Cole Slaw

Apple Sauce

Roasted Red Potatoes w/Rosemary, Parsley, and Garlic

Roasted Vegetables Carrot, Celery, Onion, Potato with Rosemary, Parsley, Thyme, and Garlic

Brussel Sprouts w/ Bacon & Onion

Macaroni & Cheese

(regular or white cheddar)

Baked Beans

(regular or vegetarian)

BEVERAGES

OPEN BEER & WINE

3 Hrs: **\$18/person**; 4 Hrs: **\$21/person**; 5 Hrs: **\$24/person**; 6 Hrs: **\$27/person**

Beer, Wine, and Non-Alcoholic Beverages

Choice of 4 Beer Options (Two Craft and Two Domestic)

Choice of 4 Wine Varietals

FULL WELL BEER & WINE

3 Hrs: **\$20/person**; 4 Hrs: **\$24/person**; 5 Hrs: **\$28/person**; 6 Hrs: **\$32/person**

Choice of 4 Beer Options

Choice of 4 Wine Options

Liquor: Vodka, Gin, Bourbon/Whiskey, Rum, Tequila, Scotch

OPEN PREMIUM BAR

3 Hrs: **\$27/person**; 4 Hrs: **\$30/person**; 5 Hrs: **\$33/person**; 6 Hrs: **\$36/person**

Beer, Wine, and Non-Alcoholic Beverages

Choice of 5 Beer Options (Three Craft and Two Domestic)

Choice of 4 Wine Varietals

Top Shelf Liquor: Vodka, Flavored Vodkas, Gin, Rum, Bourbon/Whiskey, Tequila, Scotch, Amaretto, Baileys.

Specialty Cocktails Available at No Additional Cost.

DESSERTS

PIE BITES: .50 each (min. 12/flavor)

Sugarfire Pie, Mississippi Mud, Pecan, Apple or Key Lime

Whole Pies: \$28 each

COOKIES: \$1 each (min. 12/flavor)

Chocolate Chip, Sugar, Chocolate Sugar, Peanut Butter, or Oatmeal

MINI CHEESECAKE BITES: \$1 each (min. 15/flavor)

Oreo, Almond, Raspberry, and Turtle

COBBLER SHOOTERS: \$2.50/person (min. 20/flavor)

Blackberry, Blueberry, Peach, or Apple

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