

# Sugarfire @EVENTS

## THE BOATHOUSE IN FOREST PARK

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*

Monday-Friday 9am-3pm is \$300  
Saturday-Sunday 9am-3pm is \$500

Sunday-Thursday 4pm-10pm \$500  
Friday - Saturday 4pm-11pm is \$600

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*

Monday-Friday 9am-3pm is \$200  
Saturday-Sunday 9am-3pm is \$300

Sunday-Thursday 4pm-10pm \$300  
Friday - Saturday 4pm-11pm is \$400

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!

# BREAKFAST

*Continental* \$15/Person disposable \$18/ Person china

Bagels with Cream Cheese  
Fruit Salad  
Pastries  
Yogurt Parfait with Granola and Berries

*Hot Breakfast Buffet 1* \$22/Person disposable \$25/Person china

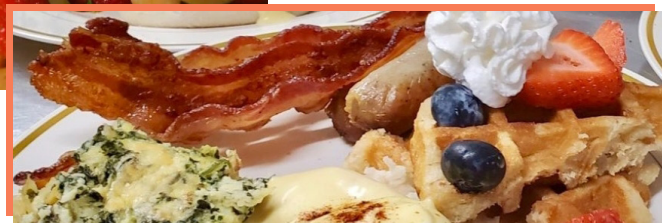
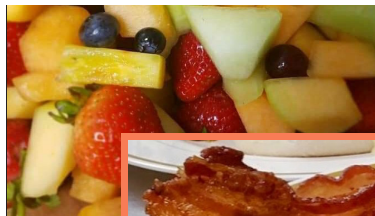
Scrambled Egg  
Applewood Smoked Bacon  
Sausage Links  
Sugared Waffles with Strawberries, Blueberries,  
Whipped Cream, and Maple Syrup  
Hash Brown Taters  
Fruit Salad

*Hot Breakfast Buffet 2* \$24/Person disposable \$27/Person china

Quiche Florentine  
Applewood Smoked Bacon  
Sausage Patties  
Buttermilk Pancakes w/Butter, and Maple Syrup  
Hash Brown Taters  
Fruit Salad

*Hot Breakfast Buffet 3* \$26/Person disposable \$29/Person china

Quiche Lorraine  
Applewood Smoked Bacon  
Sausage Links  
Biscuits and Gravy  
French Toast Casserole  
Hash Brown Taters  
Fruit Salad



# Brunch

\$30/Person

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

## Entrees

Choose 1: each additional \$4/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 **VEG**
- Traditional Eggs Benedict
- Biscuits and Gravy
- French Toast Casserole **VEG**
- Vegetarian Breakfast Burritos **VEG**
- Bacon, Egg and Sausage Enchiladas

## FAVORITES: [Included]

- Sugared Belgian Waffles **VEG**
- Applewood Smoked Bacon **GF/DF**
- Sausage Links **GF/DF**
- Quiche Florentine w/Sweet Potato Crust **VEG/GF**

## Sides

Choose 2, add another for \$3/Person

- Spring Salad** **VEG** Mixed greens, dried cherries, Feta cheese, house made granola with honey mustard.
- Fruit and Almond Salad** **VEG/DF/GF** Mixed greens, Mandarin oranges, toasted almonds, craisins w/ apple cider vinaigrette.
- Fruit Salad** **VEG/VGN/DF/GF** Pineapple, Cantaloupe, Honeydew, Grapes, Strawberries, and Blueberries.
- Berry Cole Slaw** **VEG/VGN/DF/GF**
- Apple Sauce** **VEG/VGN/DF/GF**
- Roasted Red Potatoes** **VEG/VGN/DF/GF** w/ Rosemary, Parsley, and Garlic
- Roasted Vegetables** **VEG/VGN/DF/GF** Carrot, Celery, Onion, Potato with Rosemary, Parsley, and Garlic
- Brussel Sprouts w/ Bacon & Onion** **GF/DF**
- Macaroni & Cheese** **VEG**  
(regular or white cheddar)
- Baked Beans** **VEG/VGN/GF/DF**



# LUNCH

Lunches are served platter style with individual wrapped sandwiches, portioned sides and wrapped cookies, with disposable flatware and napkins.  
[+1 for individually boxed]

## *Cold Box Lunch* \$15/Person

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

Turkey and Provolone on Wheat

Roast Beef and Cheddar on Sourdough

Chicken Salad on Wheat

Tuna Salad on Wheat

Mediterranean Veggie **VEG** with Hummus, Kalamata Olives, Roasted Red

Pepper, Spring Greens, Feta Cheese, and Smoked Vinaigrette

## *Hot Boxed Lunches* \$16/Person

Sandwiches: Served with one choice of, Mac 'n Cheese, Baked Beans, or Sautee Vegetables and a Chocolate Chip Cookie.

Smoked Turkey **DF**

Smoked Pulled Pork **DF**

Smoked Beef Brisket **DF**

Smoked Salmon Croissant [+1/Lunch]

Tuna melt on Sourdough

Smoked Portobello **VEG**

# BUFFET - Lunch -

One entree, 1 salad, 2 sides and 1 bread  
\$26.00/person disposable, \$29/person china  
[+3/Person for additional side]  
[+4/Person for additional entree]

## *Entree:* [Choose 1]

Smoked Turkey **DF/GF**

Smoked Pulled Pork **DF/GF**

Smoked Beef Brisket **DF/GF**

Smoked Portobellos **VEG/VGN/DF/GF**

Vegetable Rotini Pomodoro **VEG/VGN/DF/GF**

Pasta con Broccoli **VEG**

## *Salads:* [Choose 1]

Caesar Salad

Spring Mix Salad **VEG**

Caprese Spinach Salad **VEG/GF**

Fruit and Almond Salad **VEG/GF/DF**

## *Sides:* [Choose 1]

Potato Salad

Macaroni Salad

Chef Choice Sautee Vegetables

Mac 'n Cheese

## *Bread:* [Choose 1]

Dinner Rolls

Brioche Buns

Cornbread

Hawaiian Rolls

# Buffet - Dinner -

All packages include:

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

**There is a 25% charge for plated items**

Taxes and service fees not included in pricing

Prices do NOT include tax and 20% service fee

## Silver Package

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

## Gold Package

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

## Platinum Package

2 Entree +3 Sides and Choice of Bread  
China, Glassware, and Silverware  
\$32/Person



Contact Heather Dougherty / [sugarfirelass@gmail.com](mailto:sugarfirelass@gmail.com)

# Entrees

[\$4/Head for additional entree]

Specialty Meats available at Market Rate\*

## Beef

**Beef Brisket** GF/DF

**Beef Tri-Tip** [+\$4/Head] GF/DF

**Smoked Prime Rib** [+\$8/Head] GF/DF

**Beef Meatball Stroganoff** all beef meatballs served over egg noodles in our classic mushroom gravy.

## Pork

**Pulled Pork** GF/DF

**Smoked Pork Loin** [+\$4/Head] GF/DF with blueberry compote or cinnamon apple chutney.

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

## Poultry

**Smoked Turkey Breast** GF/DF

**Smoked Pulled Chicken** GF/DF

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

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

**Hunter's Chicken** grilled chicken breast served over gouda mashed potatoes with a mushroom gravy.

## Seafood

**Smoked Salmon** GF/DF

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

**Lemon Herb Crusted Cod** [+2/person] DF lightly breaded baked cod served over wild rice with dill tartar on the side.

**New England Seafood Scampi** [+2/person] shrimp, bay scallops, and lump crab meat served with campanelle pasta yellow pepper and snow peas in a white wine garlic scampi sauce.

## Pasta

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

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

**Butternut Squash Ravioli** VEG butternut squash and cheese filled ravioli in a kale pesto cream sauce with sundried tomatoes, topped with goat cheese and fresh sage.

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

**Vegetable Rotini Pomodoro** GF/VGN/VEG/DF Gluten Free red lentil pasta with roasted zucchini, squash, pepper, eggplant, onion, and asparagus in Pomodoro sauce.

**Cajun Shrimp and Sausage Penne** [+2/person] shrimp, andouille sausage, red peppers and penne pasta in a cajun cream sauce with green onion.

Contact Heather Dougherty / [sugarfirelass@gmail.com](mailto:sugarfirelass@gmail.com)

# Sides

[\$3/Head for additional side]

## Bread

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

## Salads

**House Salad** **VEG** 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** **GF** Mixed greens, dried cherries, Feta cheese and house made granola with honey mustard dressing.

**Fruit and Almond Salad** **VEG/DF** Mixed greens, mandarin oranges, toasted almonds, craisins with apple cider vinaigrette.

**Caprese Salad** **VEG/GF** Baby Spinach, cherry tomatoes, red onion, pesto mozzarella pearls, with balsamic glaze.

**Caesar Pasta Salad** Romaine and cavatappi pasta, parmesan cheese, and croutons, with creamy Caesar Dressing.

**Mustard Potato Salad** **GF/VEG**

**Cole Slaw** **GF/VEG**

**Macaroni Salad** **VEG**

## Starch

**Mashed Potatoes** **GF/VEG** (regular, or garlic)

Gouda Mashed Potatoes **GF/VEG** [+1/Head]

Goat Cheese and Herb Potatoes **GF/VEG** [+1/Head]

**Cheesy Scallop Potatoes** **VEG**

**Caribbean Rice and Beans** **GF/VGN/VEG/DF**

**Sweet Potato Casserole** **GF/VEG**

**Roasted Tuscan Red Potatoes** **GF/VGN/VEG/DF**

**Wild Rice Pilaf** **GF/DF**

**Vegetarian Cornbread Dressing** **VEG/DF**

**Macaroni & Cheese** (regular or white cheddar) **VEG**

## Vegetable

**Garlic Green Beans** **GF/VGN/VEG/DF**

**Balsamic Carrots with Rosemary** **GF/VGN/VEG/DF**

**Crazy Corn** **GF/VGN/VEG**

**Zucchini and Squash** **GF/VGN/VEG/DF**

**Roasted Broccoli w/Parmesan** **GF/VEG**

**Brussel Sprouts with Bacon and Onion** **GF/DF**

**Baked Beans** **VGN/VEG/DF**

**Creamed Brussel Sprouts, Spinach and Artichoke Hearts** **VEG**

**Cheesy Broccoli Romanesco Cauliflower** **VEG**

Contact Heather Dougherty / [sugarfirelass@gmail.com](mailto:sugarfirelass@gmail.com)

# Appetizers

*Passed -or- Stationed*

## \$3/Person

Caprese Skewers **VEG/GF**  
Pickle Fry Shooters **VEG**  
Hummus on Pita **VEG/VGN/DF**  
Fried Pesto Gnocchi Skewers **VEG**  
Basil and Feta Sweet Potato Flatbread **VEG/GF**  
Caprese Bruschetta **VEG/DF**  
Spinach and Feta stuffed Mushrooms **VEG**  
Bacon Wrapped Brussel Sprouts **GF/DF**  
Fried Tortellini **VEG**  
Brisket and Provel Toasted Ravioli  
Grilled Veggie Skewers **VEG/VGN/GF/DF**  
BBQ Cocktail Meatballs **DF**  
Fruit Platter with Fruit Dip **VEG/GF**  
Cheese Platter with Grapes **VEG/GF**  
Veggie Platter with Ranch Dip **VEG**

## \$4/Person

Mini Crab Cakes **DF**  
Smoked Salmon Tartine  
Blackened Shrimp and Grits **GF**  
Bacon Wrapped Shrimp **GF/DF**  
Mini Chicken Cordon Bleu  
Tomato Basil Arancini **VEG**  
Smoked Shrimp Cocktail **GF/DF**  
Poblano and Cream Cheese Wontons **VEG**  
Beef Empanadas  
Crispy Asparagus with Asiago Cheese **VEG**  
Sausage and Pepper Skewer **GF/DF**  
Veggie Spring Rolls **VEG/VGN/DF/GF**  
Crispy Pork Belly **GF/DF**  
Mini Beef Wellington  
Buffalo Chicken Spring Roll

## *Stationed Appetizers*

### \$5/Person

**Cured Meats Platter**  
**Dip Station:** Ranch Dip, Baba Ghanoush, Hummus with Veggies and Pita.  
**Macaroni and Cheese Bar:** Choice of White Cheddar or Regular Macaroni w/ toppings of Bacon Bits, Pulled Pork, Tomato, Scallion, Pepperjack and Cheddar Cheese.  
**Humus Trio Platter** Roasted Red Pepper, Black Bean, and Garlic Hummus with Veggies, Pita and Crackers  
**Bruschetta Bar** Caprese Bruschetta, Olive Tampanade, Crostini, Crackers, and Garlic Na'an

## *Grazing Station*

### \$1750 [FEEDS APPROX. 150]

WONDERFUL DISPLAY OF VOLPI CURED MEATS,  
MIXED NUTS, CRACKERS, BREAD STICKS,  
ARTISANAL CHEESES, VARIETY OF CRAFT  
MUSTARDS AND A MIX OF  
FRESH AND DRIED FRUITS.  
PLEASE CHECK OUT OUR INSTAGRAM FOR PHOTOS  
[@SugarfireEventsSTL](#)



# Desserts

*Pie Bites* \$1 each (min. 16/flavor)

Sugarfire Pie, Mississippi Mud, Pecan, Pumpkin, Key Lime  
or Raspberry Marbled Key Lime

*Cookies* \$2 each (min. 12/flavor)

Chocolate Chip, Sugar, Peanut Butter, or Oatmeal Raisin

*Mini Cheesecake Bites* \$2 each (min. 15/flavor)

Oreo, Almond, Turtle or Raspberry

*Cobbler Shooters* \$2.50/person (min. 20/flavor)

Blackberry, Blueberry, Peach, or Apple

*Premium Shooters* \$4.00/EA (+.75 topped w/fresh strawberries)

White Chocolate Mousse w/ Sugarfire Pie Pieces

Espresso Chocolate Mousse w/ Mississippi Mud Pie Pieces

# 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, Rum, Bourbon, Tequila, Scotch, and Amaretto

## *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**

**Liquor:** Tito's Vodka, Flavored Vodkas, Tanqueray Gin, Bacardi Rum, Jack Daniels, Jose Cuervo, Dewars, Amaretto, and Baileys.

### **Wine Varietals:**

**Red:** Pinot Noir, Merlot, Cabernet

**White:** Pinot Grigio, Moscato, Sauvignon Blanc, Riesling and Chardonnay

# Sliders

## *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 **VEG**
- Macaroni Salad **VEG**
- Cottage Cheese **VEG/GF**
- Tomato Cucumber Onion Salad **VEG/GF/DF/VGN**
- Chips and Salsa **VEG/VGN/DF/GF**
- Lays Potato Chips **VEG/VGN/DF/GF**

## *Premium Sliders*

\$15/Person

### **Grilled Tenderloin Medallion Sliders**

with Carmelized onion, fresh arugula and bleu cheese crumbles.

or

### **Smoked Salmon Filet Sliders**

with Herbed Feta Spread, fresh arugula and fresh dill.

Demi glace and creamy horsey on the side.

## *Mini Burger & Hot Dog Bar*

\$14/Person

**Mini Beef Sliders and Nathan's Hot Dogs  
w/buns, assorted toppings and condiments.**

Chili, Cheese Sauce, Ketchup, Mustard,  
Relish, Onion, Jalapenos, Ball Park Peppers  
[+.50 Cheeseburger Sliders]

# Stations

## *Greens*

\$7/Person

**BASES:** [choose 2]

Romaine, Spring Mix and Baby Spinach

**TOPPINGS:**

Mushrooms, Tomatoes, Cucumbers, Red Onion, Red Peppers, Black Olives, Artichoke Hearts

**CHEESES:** [choose 2]

Cheddar Cheese, Parmesan Cheese, Provel Cheese, and Croutons.

**DRESSINGS:** [choose 3]

Ranch, Honey Mustard, Apple Cider Vinaigrette, Basil Vinaigrette, Casear.

**PROTIEN:** [+3/head each]

Ham, Chicken, or Salami.

## *Pasta*

\$15/Person

**PASTA:** [choose 2]

Cavatappi, Bow Tie, Cavatappi, Cavatelli, Tri-Color Tortellini or GF Red Lentil Rotini.

**SAUCE:** [choose 2]

Marinara, Alfredo, Pesto, or White Wine Butter.

**PROTIEN:** [choose 2]

Chicken Breast, Smoked Portabello, Smoked Sausage, Shrimp [+5\$/head]

**VEGETABLES:**

Peas, Capers, Roasted Red Peppers, Tomatoes, Spinach, Broccoli, Mushrooms.

## *Potato Bar*

\$8/Person

**BASES:**

Cheesy Hash Potatoes, Mashed Potatoes, Crispy Smashed Red Potatoes.

**TOPPINGS:**

Tomatoes, Scallions, Pico de Gallo, Cheddar Cheese, Pepper Jack Cheese.

**MEATS:** [choose 2]

Bacon Bits, Pulled Pork, Pulled Chicken, Smoked Beef Brisket

**SAUCES:** [choose 3]

Texas Hot BBQ Sauce, St. Louie Sweet BBQ Sauce, Brown or White Gravy.

## *Premium Meat*

\$15/Person

Uniformed Chef carving smoked meats to order. Variety of BBQ sauces and creamy horseradish.

[choose 2]

Smoked Beef Brisket

Smoked Turkey Breast

Smoked Prime Rib w/demi glace [+8\$/head]

Pork Loin w/blueberry compote [+4\$/head]

Baby Back Ribs