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BANQUET  
&  
CATERING  
MENUS

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OUR PLACE OR YOURS  
**BOATWERKS**  
banquet and catering

616-796-0740  
boatwerksrestaurant.com

W E L C O M E



T H A N K Y O U

for choosing Boatwerks Banquet & Catering.

Boatwerks Banquet & Catering is proud to continue to build on the reputation that has been strongly established by Boatwerks Waterfront Restaurant. Our goal is to provide the high level of service and food quality for events here at our breathtaking location on Lake Macatawa as well as the entire West Michigan area.

## O U R P R O M I S E

It comes back to inspiring experiences – we will design and create an event that fits with you, your needs and your ideas. We will remember the small things, take care of the big things and notice everything that needs to be done in between.

It starts with our first contact with you, listening and understanding how to best capture the image of your dream event. That's when the fun begins.



## S E R V I C E

Our service is consultative, personal, specialized and appropriate to each event. We anticipate the needs of our clients resulting in a memorable, flawless experience. Our White Tie training sessions ensure attentive yet discreet service, warm and professional staff with a polished edge.

## F O O D

Our food is seasonal and fresh, innovative, consistent with a total focus on quality.

## M E N U

Our menus are simple and enticing, clean, uncluttered, celebrating the taste of fresh food beautifully cooked; a contemporary approach to traditional cuisine.

## C R E A T I V I T Y

Our creativity is without parallel. We pride ourselves on our ability to think outside the square to transform a successful event into something remarkable. Limitless imagination lets us add those unique touches and having fun with an idea makes it memorable for the guests.

## F R E E D O M

Your time is valuable. We have an experienced event staff that makes the planning process as easy as possible for you. Our event service staff will take care of the setup, clean up and breakdown on all full service events so you can relax and enjoy the event with your guests.



# TABLE OF CONTENTS

Appetizers.....	5
Breakfast/Brunch	
Plated.....	7
Buffets.....	7
Lunch	
Plated.....	8
Buffet.....	9
Dinner	
Plated.....	11
Buffet .....	13
Sides.....	13
Late Night Snacks .....	14
Kids Meals .....	14
Dessert .....	15
Beverage Menu .....	16
Bar Terms & Conditions.....	20
Frequently Asked Questions .....	20
Boatwerks Event Rules & Regulations.....	21

# APPETIZERS

## Custom Menus

*Our talented event specialists will work with you to create custom menus if you are not seeing exactly what you envisioned for your event.*

## PLATTERS

Serves approximately 25 guests.

### DELUXE CHEESE

Aged White Cheddar, Danish Bleu, Smoked Gouda, Swiss, Fresh fruit, crackers. 95

### GARDEN VEGETABLE GF

Chile buttermilk ranch dip. 65  
Add Seasonal Hummus gf 10

### MINI QUICHE PLATTER

Spinach, broccoli, bacon, lobster. 125\*

### BAKED BRIE

French brie, toasted almonds, apricot preserves, puff pastry, warm baguette, sliced apples. 95

### IMPORTED ARTISANAL CHEESE

Rose and Crown Stilton, Donovan's Irish Cheddar, Double Gloucester, White Stilton and Cranberry, gourmet crackers, fresh fruit. 150

### SMOKED SALMON PLATTER

Premium, hardwood-smoked salmon, Red Onion, Hard Boiled Egg, Capers, assorted crackers. 125

### ANTIPASTO GF

Imported cured meats, pickled & marinated vegetables, cheeses, assorted olives, rosemary focaccia toast. 115  
Vegetarian 85

## DIPS & SPREADS

Serves approximately 25 guests.

### SEASONAL HUMMUS

Middle-eastern chickpea spread, crispy pita chips, fresh vegetables. 75

### QUESO BLANCO

White cheddar cheese, Cilantro, green chile, spices, pretzel sticks. 70

### SPINACH ARTICHOKE

Asiago, parmesan, feta, crispy pita chips. 70

### BEER CHEESE

Runabout Ale, White Cheddar, Feta, Maker's Mark whisky, grilled ciabatta bread, crackers. 75

### GUACAMOLE GF

Salsa roja, white corn tortilla chips. 90

### KETTLE CHIPS

Ranch & Parmesan garlic flavors, Southwest & French onion dips. 45

### ITALIAN BRUSCHETTA

Vine ripe tomato, garlic, basil, EVOO, Crostini. 65

# APPETIZERS

## COLD APPETIZERS

Minimum 15 guest order, individually priced

**COCKTAIL SHRIMP SHOOTER\* GF**

Traditional cocktail shrimp. Served chilled with bloody Mary mix, celery and horseradish–lime mousse. 2.25

**BLACKENED BEEF CROSTINI \***

Blackened tenderloin with bleu cheese, horseradish cream & scallion. 2.75

**CAPRESE SKEWERS \*GF**

Basil pesto, fresh mozzarella, Kalamata olives, tomato medley. 2.30

**SMOKED SALMON CANAPE \*GF**

Pastrami Cold Smoked Salmon, cucumber coin, lemon goats cheese mousse, fresh dill. 3.00

**PROSCIUTTO WRAPPED ASPARAGUS \*GF**

Boursin cheese spread. 2.75

**FRUIT KABOBS \*GF**

Vanilla bean Greek yogurt 2.50

**ANTIPASTO KABOBS \* GF**

Soppressata salami, marinated artichoke heart, tomato medley, provolone cheese. 2.60

## WARM APPETIZERS

Minimum 15 guest order, individually priced

**MUSHROOM CROSTINI \***

Herbed goat cheese, wild mushrooms, pepperdew relish. 2.25

**BACON WRAPPED SCALLOPS \***

Sweet ginger–soy glaze. 2.95

**CHICKEN SATAY \***

Thai marinade, Peanut sauce. 2.95

**TERIYAKI BEEF SATAY \***

Teriyaki marinade, scallions. 2.75

**STUFFED MUSHROOMS \*GF**

Ratatouille herbed goat cheese or Bacon spinach brie. 2.50

**MEATBALLS (3)**

Choice of Ginger honey barbeque or Sriracha lime buffalo. 2.95

**MINI CRAB CAKES \***

Jumbo lump crab cakes, lime cilantro aioli, scallion. 2.90

*\* indicates item may be passed appetizer*

# BREAKFAST • BRUNCH

## Custom Menus

*Our talented event specialists will work with you to create custom menus if you are not seeing exactly what you envisioned for your event.*

## BREAKFAST/BRUNCH PLATED

Choose two entrées add 1.00 Choose three entrées add 2.00

### MACATAWA BREAKFAST

Scrambled eggs, sausage links, premium smokehouse bacon, home fried potatoes, Cakabakery muffin, fresh fruit. 11.95

### QUICHE

Choice of broccoli double cheddar, ham leek gruyere, or spinach asparagus feta. Fresh fruit salad, Cakabakery muffin. 10.95 or Quiche with side salad 11.95

### CLASSIC FRENCH TOAST

Fresh fruit garnish, choose one breakfast meat 9.95

### STUFFED FRENCH TOAST

Choose from tres leche cream banana foster or vanilla bean custard mixed berry compote. Served with choice of one (1) breakfast meat and one (1) breakfast side. 13.95

## BREAKFAST/BRUNCH BUFFETS

### FIRST MATES CONTINENTAL BREAKFAST BUFFET

Cakabakery muffins, greek yogurt, fresh berries, granola, sliced fruit display. 9.95

### BOATWERKS BREAKFAST BUFFET

Assorted donuts, pastries, Cakabakery muffins, sliced fruit, scrambled eggs, home fried potatoes, sausage links, premium smokehouse bacon, classic french toast. 15.95

### SOUTHWEST BREAKFAST BUFFET

Scrambled eggs, chorizo sausage, bacon, home fried potatoes, sautéed peppers, onions, cheddar cheese, sour cream, El Milagro flour tortillas and home-made salsa roja. 14.95  
Corn Tortillas available

## ADDITIONS

Bacon 3.00

Sausage 2.00

Ham 2.00

Steak 7.00

Scrambled eggs 1.00

Home fried Potatoes 2.00

Classic French toast 2.50

Assorted Pastries 2.00

Fresh Cakabakery Muffins 2.00

Assorted Donuts 2.00

Assorted Bagels with Cream Cheese  
and Jam 2.00

Yogurt, granola, fruit compote 3.00

Roast Tomatoes 1.00

Belgian Waffle 1.00

Fresh Fruit Salad Add on 2.00 Sub 1.00

Fresh Fruit Kebabs Add on 2.00 Sub 1.00



# LUNCH

## Custom Menus

*Our talented event specialists will work with you to create custom menus if you are not seeing exactly what you envisioned for your event.*

## PLATED LUNCHES

Served with warm rolls and butter

We can offer a full, limited or pre-selected plated lunch options via our seasonal restaurant menu – please see your event specialist about the latest menu.

### BOATWERKS LUNCH COMBO

Choose two 11.95 Choose three 13.95  
Served with house-made kettle chips

#### Lunch Combo Choices:

Soup of the Day

House Salad

Caesar Salad

Veggie Wrap (half)

Thai Chicken Salad Wrap (half)

Turkey Sandwich (half)

### TURKEY SANDWICH

Muenster cheese, shaved cucumber, tomato, Bibb lettuce, honey-dijon aioli, deBoer Bakkerij multi grain bread (or as a wrap) house-made kettle chips 11.95

### BOATWERKS BURGER

USDA Angus Steak, grilled bun, lettuce, tomato, onion, aged white cheddar, house-made kettle chips 11.95

### GRILLED CHICKEN SANDWICH

Marinated Chicken Breast, apple wood smoked bacon, melted smoked gouda, lettuce, tomato, onion sun-dried tomato aioli, pretzel bun (or as a wrap) house-made kettle chips. 11.95

## LAKE MAC MINI BOXED LUNCH

Served with kettle chips and a cookie. 10.95

### CHEF'S ASSORTMENT OF SANDWICHES

Made with premium deli meats including ham, turkey or roast beef, lettuce and assorted cheese served on a variety bakery fresh breads and buns.

## LAKE MAC MAXI BOXED LUNCH

Choose two sandwiches\*,  
one dessert or chef's assortment,  
kettle chips, hummus, veggies, grapes. 13.95

### TURKEY SANDWICH

Muenster cheese, shaved cucumber, tomato, Bibb lettuce and honey-dijon aioli, deBoer Bakkerij multi grain bread (or as a wrap)

### THAI CHICKEN SALAD WRAP

Grilled marinated chicken breast, mango, cilantro, Bibb lettuce, cashews, thai curry dressing, honey wheat tortilla.

### VEGGIE WRAP

Hummus, spinach, cucumber, carrot, tomato, feta, tzatziki.

### ITALIAN SANDWICH

Premium Italian cured meats, provolone, lettuce, tomato, mild banana peppers, herb vinaigrette, ciabatta.

**DESSERTS** Cookie or double chocolate brownie

## SCHOONER SALADS [BOXED]

Choose two salads or chef's assortment.  
Served with a roll and butter and a fresh baked cookie. 12.95

### BOATWERKS COBB SALAD GF

Bacon, avocado, corn, bleu cheese, cucumber, tomato, mixed greens.

### CLASSIC CAESAR SALAD

**GF without croutons**

Romaine, garlic herb croutons, shaved parmesan, caesar dressing.

### SPINACH SALAD GF

Dried cherry, mandarin orange, red onion, bleu cheese, toasted pecans.

Add Chicken 2.00

Add grilled shrimp, salmon, or steak 6.00

*Gluten free breads and buns available, Ask your event planner for custom sandwich options.*



# LUNCH

## LUNCH BUFFETS

### SKIPPERS LUNCH BUFFET

(Available for drop-off deliveries only).

Choose one salad, one entrée and one side 13.95

**Salads:** Garden, Caesar, Kale

**Entrées:** Dunegrass Tortellini, Portside Pesto Chicken, Chippewa Parmesan Chicken, Black River Bistro Steak, Yankee Pot Roast, Lakeshore Whitefish, Korean BBQ Chicken

**Sides:** Red Rice Pilaf, Chefs Choice Seasonal Vegetable, Green Beans, Maple Ginger Carrots, Herb Roasted Fingerlings, Roasted Garlic Mashed Redskin Potatoes, Forbidden Rice

### SANDWICH SHOWBOAT

Chef's selection of premium sandwiches with top quality deli cured meats, chicken salad, cheeses, fresh bakery breads, house-made kettle chips, choice of potato salad, pasta salad, fruit salad or coleslaw. 12.95

### FAJITA FIESTA

Fajita style flank steak & chicken, Salsa Rojas, Salsa Verde, guacamole, shredded cheese, grilled onions & peppers, diced tomatoes, sour cream, lettuce, house fried tortilla chips and warm flour tortillas.  
Select refried beans or Spanish rice. 15.95  
Add lime-tequila shrimp. 3.95

### BARCETTA BUFFET

Caesar salad, garlic bread, chef's choice seasonal vegetable with fresh herb butter.  
Select Grilled Italian sausage links, grilled peppers & onions or meatballs in house-made marinara  
Select baked penne pasta with fennel sausage with three cheese blend or chicken & broccoli Alfredo. 16.95

### SAMPAN STIR-FRY

Sliced grilled chicken breast, red onion, red & green peppers, broccoli, water chestnuts, Bok choy, ginger soy sauce, green onions, Forbidden Rice, vegetable egg roll, sweet & sour sauce 12.95

### STARBOARD SOUP 'N' SALAD

Homemade soup, mixed green salad, chile ranch, bleu cheese dressing and balsamic vinaigrette. Diced grilled chicken breast, white cheddar cheese, tomato medley, cucumbers, red onions, real bacon bits, dried cherries, pecans, shredded carrots, Fresh fruit salad, dinner rolls & butter. 13.95. Add second soup 2.00

### BACKYARD BBQ

All beef hot dogs, quarter pound hamburgers, bakery fresh buns, lettuce, tomato, onions, assorted condiments, cheeses, house-made kettle chips, includes a choice of one side 14.95

Add grilled bratwurst or Italian sausage. 1.95

Add BBQ pulled pork. 2.25

Add marinated grilled chicken breast. 2.50

### Additional Sides 2.00

Baked Beans  
Coleslaw  
Potato Salad  
Fruit Salad  
Caesar Salad  
Garden Salad  
Pasta Salad  
Sliced Watermelon  
Corn on the Cob

# LUNCH

## BACKYARD GRILLERS

*We will grill on-site for 50 or more guests*

Choose two grilled entrées and two sides. Hickory and Carolina BBQ sauces, house-made kettle chips. 16.95 Add additional side for 2.00

### ENTRÉES

Chicken Breast  
Marinated Flank Steak  
Pulled Smoked Chicken  
Large Sliced Grilled Veggies  
Atlantic Salmon (add 2.00)

### SIDES

Baked Beans  
Herb Roasted  
Fingerling Potatoes  
Potato Salad  
Caesar Salad

Garden Salad  
Coleslaw  
Pasta Salad  
Fruit Salad  
Corn on the Cob  
Sliced Watermelon

## PIZZA BUFFET 15.95

A variety of 2-3 topping pizzas with your choice of garden salad with two house-made dressings or caesar salad. Build your own pizzas may be subject to an additional charge.

## ADDITIONS

Both Garden and Caesar Salad 2.00

Substitute Signature Salad 2.00

Cheesy Garlic Bread 1.50

Penne Pasta Alfredo or Primavera 2.00

Chicken Wings - Ginger honey barbeque or Sriracha lime buffalo 4.25 · *Minimum 15 guest order*

# DINNER

## PLATED ENTRÉES

Plated dinners include a choice of salad, two sides, rolls and butter.  
*There is a \$2.00 surcharge if more than one single entrée is selected,  
with a maximum of three entrées per event.*

## SALAD SELECTIONS

Select one option for all guests. Served with choice of two dressings.

### GARDEN

Mixed greens, cherry tomatoes, cucumber, radish and carrot.

### KALE

Baby kale, red cabbage, pickled apples, dried cranberries, sunflower seeds

### CLASSIC CAESAR

With focaccia croutons and shaved parmesan, anchovy caesar dressing.

### GREAT LAKES SIGNATURE 2.00

Mixed greens, dried cherries, red onion, candied pecans, Country Winds goat cheese.

### DRESSINGS

Chile Ranch

Balsamic Vinaigrette

Buttermilk Ranch

Honey Poppy Seed Vinaigrette

Caesar

Blueberry balsamic Vinaigrette

Herb Vinaigrette

Bleu Cheese

Raspberry Vinaigrette

French

## PLATED BEEF & PORK

### BLACK RIVER BISTRO STEAK

Tender garlic herb marinated grilled chuck steak, wild mushroom demi-glaze. 25.95

### COLONEL'S BEEF TENDERLOIN

6 oz. Cut with port wine demi-glaze. 31.95

### GENERAL'S PRIME RIB

Au jus, 10 oz. Cut, served with horseradish cream on the side (minimum 15 orders). 30.95

### RUNABOUT SHORT RIB

Wheat ale braised boneless short rib, portabella runabout demi glaze. 29.95

### CAPTAIN'S PORK SHANK

Herb crusted, charred bacon and apple jam. 24.95

### OTTAWA PORK TENDERLOIN

Apricot-szechuan glaze and spicy apple slaw. 24.95

## PLATED FISH & SEAFOOD

### SEAFARERS SALMON GF

Poppy almond crust, atlantic salmon, orange-ginger butter sauce. 27.95

### LAKESHORE WHITEFISH

Lake superior whitefish, Tuscan butter, smoked andouille ragout. 26.95

### TOPSIDE RUBY TROUT

Pecan crusted, chipotle caramel, herb roasted apples 28.95

# DINNER

## PLATED CHICKEN

*We consciously source antibiotic and hormone-free Chicken.*

### PORT SIDE PESTO CHICKEN

Basil pesto, airline\* Chicken Breast, roasted garlic cream, fresh tomato salsa. 23.95

### KOREAN BBQ CHICKEN GF

Korean BBQ glazed airline\* chicken breast, ginger stir fried vegetables. 23.95

### HARBOR SOFRITO CHICKEN

Airline\* chicken breast, herbed goat cheese stuffing, sofrito. 25.95

### CHIPPEWA PARMESAN CHICKEN

Parmesan breaded chicken breast, sundried tomato pesto butter sauce. 24.95

\*Airline Chicken Breast contains a wing bone at the top of the Boneless Breast

## PLATED VEGETARIAN

(not served with separate sides)

All vegetarian entrées can be prepared vegan upon request.

### BAYVIEW RISOTTO GF

Creamy Arborio Rice risotto with a medley of sautéed organic cherry tomatoes, sweet onion, mushrooms, fresh herbs. 21.95

### DUNGRASS TORTELLINI

TRI-colored tortellini, smoked gouda cream, heirloom tomatoes, baby spinach. 21.95

### MOROCCAN VEGETABLE TAGINE

Seasonal vegetables, garbanzo beans, tomato, dried apricots, fresh ginger, Moroccan spices, Forbidden rice, toasted almonds. 22.95

### PINE CREEK POLENTA GF

Crispy Goat Cheese Polenta, Roasted garlic cream, wild mushroom ragout, grilled zucchini, broiled roma tomato. 21.95

### PAW PAW PAD THAI GF

Fried Tofu, Peanuts, Tamarind, Cilantro, Scallions, Soy Sauce, Rice Noodles 21.95

## DUO PLATES

### PETITE BLACK RIVER BISTRO STEAK PAIRED WITH

Seafarers Salmon 27.95

Lakeshore Whitefish 27.95

Chippewa Parmesan Chicken 26.95

Port Side Pesto Chicken 26.95

Korean BBQ Chicken 26.95

\*same sides for all entrée options

### PETITE COLONEL'S BEEF TENDERLOIN PAIRED WITH

Seafarers Salmon 33.95

Lakeshore Whitefish 33.95

Chippewa Parmesan Chicken 32.95

Port Side Pesto Chicken 32.95

Korean BBQ Chicken 32.95

## Custom Menus

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# DINNER

## COMMODORE'S BUFFET

*includes one choice of salad, rolls and butter.*

Choose two entrées and two sides 25.95 per person

Choose two entrées and three sides 27.95 per person

Choose three entrées and three sides 30.95 per person

### ENTRÉE SELECTIONS

#### OTTAWA PORK TENDERLOIN

Slow roasted and served with an apricot-szechuan glaze and spicy apple slaw.

#### KOREAN BBQ CHICKEN GF

Korean BBQ Glaze, ginger stir fried vegetables

#### PORT SIDE PESTO CHICKEN

Basil pesto, Chicken Breast, roasted garlic cream, fresh tomato salsa.

#### CHIPPEWA PARMESAN CHICKEN

Parmesan breaded chicken breast, sundried tomato pesto butter sauce

#### BLACK RIVER BISTRO STEAK

Tender garlic herb marinated grilled chuck steak, wild mushroom demi-glaze.

#### SERGEANTS BRISKET GF

Smoked Beef Brisket, charred tomato cherry jam.

#### YANKEE POT ROAST

Sliced, tender braised beef and root vegetables in natural gravy.

#### LAKESHORE WHITEFISH

Lake Superior whitefish, Tuscan butter, smoked andouille ragout.

#### SEAFARERS SALMON GF

Atlantic salmon, orange-ginger butter sauce

#### BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash in Sage Pasta, brown butter, Parmesan Cheese, toasted pine nuts.

#### DUNE GRASS TORTELLINI

TRI-colored tortellini, smoked Gouda cream, heirloom tomatoes, baby spinach

### SIDE SELECTIONS

Herb Roasted Fingerling Potatoes GF

Roasted Garlic Redskin Mashed Potatoes GF

Gruyere Potato Gratin GF

Forbidden Rice GF

Fresh Green Beans with Almonds GF

Fresh Seasonal Asparagus with Lemon Butter GF –  
*please check with your event specialist on availability*

Broccolini with lemon butter and parmesan GF

Bacon and Onion Roasted Brussels Sprouts GF

Chef selected seasonal Vegetable(s) with Fine Herbs  
& Olive Oil GF

Maple-Ginger Candied Carrots GF

Red Rice Pilaf

Sweet potato and apple hash

Penne Pasta with Choice of Pomodoro or Herb Butter  
& Parmesan Cheese

Vegetable Risotto Creamy Arborio Risotto, sautéed  
cherry tomatoes, sweet onion, mushrooms with  
fresh basil, thyme and oregano (add 1.00) GF

Boatwerks Mac & Cheese (add 2.00) – Buffet only

### CHEF CARVED ENTRÉE OPTION

Upgrade to a Chef carved entrée station  
Carving Stations require (1) Chef attendant  
per entrée · \$50 Per Attendant

#### SAILOR JOE'S CARVED SIRLOIN OF BEEF

Tarragon White Wine Butter Sauce  
6oz per serving. Serves 50 · 385

#### GENERAL'S CARVED PRIME RIB

au jus  
5oz per serving. Serves 45 · 385

#### MARINATED FLANK STEAK

red wine demi-glaze  
6oz per serving. Serves 40 · 320

#### TURKEY BREAST

herb giblet gravy  
6oz per serving. Serves 40 · 290

#### HERB ROASTED PORK LOIN

brandy apple demi-glaze  
6oz per serving. Serves 40 · 290

# DINNER

## BELOW DECKS LATE NIGHT SNACKS

*Minimum 15 guest order.*

Late Night Snacks only available as an addition to catering and may not be available as a-la-carte.

**PIZZA PARTY** – *please see your event specialist for the latest pizza selection*

### FRENCH FRY BAR

Crispy french fries, tater tots and sweet potato fries accompanied with warm cheddar cheese sauce, salsa roja, diced red onion, buttermilk ranch dressing, honey mustard, pickled jalapeños, diced tomato and bacon bits. 7.00

### MAC-N-CHEESE BAR

New York aged white Cheddar cheese sauce, penne pasta, Embellishments: diced tomatoes, bacon, diced red onion, scallions, wild mushroom blend. 7.95

### NACHO BAR

White Cheddar Nacho Cheese sauce, smoked chicken, bacon, diced red onion, scallion, diced tomato, pickled jalapeno and salsa roja. 7.00

## JUST FOR KIDS PLATED MEALS

Most meals are 10.95 unless stated, age 12 and under.

All entrées served with a fresh fruit cup.

Carrot & celery sticks can be substituted for French Fries

*\*Please select ONE option for your guests*

Classic Grilled Cheese Sandwich with french fries and ketchup

Cheese or Pepperoni Pizza

Hamburger or Cheeseburger with french fries and ketchup

Macaroni & Cheese our house-made with herbed breadcrumb topping

Corkscrew Shrimp with french fries and ketchup

Chicken Fingers with ranch dip with french fries and ketchup

Buttered Penne Pasta with a side of seasonal vegetables

Chicken Breast with sauce supreme, mashed potatoes and seasonal vegetables 11.95

Grilled 5 oz Steak with mashed potatoes and seasonal vegetables 13.95

## JUST FOR KIDS BUFFET MEALS

Age 5 –12 10.95

Age 0–4 Free

Kids Fruit Cups 2.75

# DESSERTS

## BUFFET

*Priced per person*

### GOURMET SWEET TABLE

Cakes, pies, cheesecakes, chocolate mousse, crème brûlée, dessert bars, cookies. 8.95

### BERRY SHORTCAKE BAR

Buttery pound cake, fresh berries, wild berry coulis, chantilly whipped cream, toasted almonds. 5.95

### BROWNIE BUFFET

Butterscotch blondie, Double Dark Chocolate, Turtle brownie, caramel & chocolate sauce, whipped cream, maraschino cherries, crushed peanuts. 6.95

### ICE CREAM SUNDAE BAR

Premium vanilla bean ice cream, chocolate, caramel and strawberry sauce, pecans, salted peanuts, Reese's peanut butter cup chunks, maraschino cherries, whipped cream. 5.95 Add fresh baked brownie 1.00

### S'MORES BAR

Chocolate & Plain Graham crackers, Marshmallows, white/dark/milk Chocolate, peanut butter cups, peppermint patties, toasted coconut, Caramel Sauce. A Station with the Gel Fuel Cans and Bamboo Sticks 7.00

## INDIVIDUAL

*Priced per person*

### BOATWERKS VANILLA BEAN CHEESECAKE

House-made with organic Madagascar bourbon vanilla beans, graham cracker crust. 5.95  
Add fresh berries with berry coulis or turtle topping. 1.25

### CRÈME BRÛLÉE GF

Rich vanilla custard, crisp caramelized top. 3.95

### FLOURLESS CHOCOLATE TORTE GF

Rich, dark chocolate torte, whipped cream, fresh berry coulis. 5.95

### FRUIT CRISP

Apple or mixed berry with a crunchy topping of oatmeal, brown sugar and chopped pecans. 4.95  
A la mode add 1.00

### TRIPLE CHOCOLATE CAKE

Hershey chocolate cake layered with chocolate mousse and fudge icing. 5.95

### BUTTERSCOTCH BLONDIE

Salted caramel mousse, caramel sauce, whipped cream 7.95

### PREMIUM ICE CREAM GF

A single scoop of premium chocolate or vanilla bean ice cream drizzled with your choice of chocolate or strawberry sauce. 2.95

### SHOOTERS 3.00

Key Lime · Cherry Cordial · Caramel Mocha

## PLATTERS

*Priced per person*

### FRESH BAKED COOKIES

Assorted house baked cookies. 2.25

### MINI CHEESECAKE SQUARES

Espresso and Vanilla Bean 3.00

### CHOCOLATE COVERED STRAWBERRIES GF

Fresh strawberries dipped in a rich premium imported chocolate. 2.50

### HOUSE MADE BROWNIES

Fudgy, chewy and chocolaty house-made brownies. 2.50



# BEVERAGE MENU

## FIRST MATES BEVERAGE SERVICE

Coffee, Iced Tea & Lemonade  
3.00 per person

## DELUXE BEVERAGE SERVICE

Coffee, Iced Tea, Lemonade & Soft Drinks 3.50 per person

## COFFEE & ORANGE JUICE

3.00 per person

## BRUNCH REFRESHMENT PACKAGE

Coffee, Orange Juice, Apple Juice, Grapefruit Juice & V8 3.50 per person

## NON ALCOHOLIC PUNCH

per gallon MP

## HOT MULLED OR REGULAR MICHIGAN APPLE CIDER

mulled with a special blend of spices and fruits – per gallon MP

## HOLIDAY BEVERAGE STATION

Regular & Decaf coffee, Hot Tea, Hot chocolate, 4 flavored syrups (caramel, hazelnut, vanilla, Irish cream), marshmallows, and whipped cream 5.50 per person

## HOT CHOCOLATE STATION

with 4 flavored syrups (caramel, hazelnut, vanilla, Irish cream), marshmallows, and whipped cream 3.00 per person

**Non-Alcoholic beverage service is included with each Beer, Wine, & Liquor Package.**

## ADD A SPLASH BEVERAGE STATION

Includes fresh brewed iced tea, iced green tea, and premium lemonade served with fresh berries, lemon & lime wheels, four flavored syrups and fresh mint leaves. 5.50 per person

## CHAMPAGNE TOAST

5 oz. Pour per guest:  
Sparkling Wine 5.00 per guest  
Premium Champagne 9.00 per guest  
2 oz. Pour per guest: *charged actual number of bottles used.*

## MIMOSA BAR 13.00 per person for 3 hours of service

Includes a selection of four (4) refreshing juices and seasonal fresh fruit garnishes topped off with sparkling wine.

**Choose Four Juices:** Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Peach Juice, Mango Juice, Pear Juice

**KEG PRICES** Market priced per 1/4 barrel. Other quantities and/or varieties may be ordered, please do not hesitate to ask for pricing. Unused kegs may not be removed from the premises.

## HOSTED CONSUMPTION BAR SERVICE

Beverages priced by the drink. You can select what types of beverages you would like and drinks will be tallied throughout the event. You will be billed, per drink, based on what is actually served. Price per drink based on current restaurant pricing. Hosted consumption bar service tab will be paid by the host at the conclusion of the event.

## CASH BAR SERVICE

Your guests pay the bartender individually for their own beverages. Price per drink based on current restaurant pricing. Not available for off-site catering.

## BARTENDER FEES

There is a \$25 per hour per bartender fee for any event where a bar is required in the event space. There is also a \$50 per bartender set up and tear down fee. This includes hosted bar, cash bar and bar packages.

## BAR SERVICE TIME FRAME

Bar service is available from the contracted event start time up until one half hour prior to contracted event end time. Bar service will be stopped for up to one hour during dinner service. If you are purchasing one of our bar packages, this time will not be included in figuring the amount of time the bar package was purchased for.

## LIMITATIONS

Due to liabilities, shots of any kind, double pours, long islands and martinis are not allowed during hosted consumption based or package bars. Event guests are also not allowed to purchase these items from the restaurant bars.

## RESTAURANT BARS

Event guests are not allowed to purchase alcohol from the restaurant bars. All alcohol must be purchased in the event space through event staff.

## SPECIAL ORDERS

We will special order any requested wine, beer, or liquor. You will be charged on a case quantity, or the quantity the distributor allows us to purchase. You will be allowed to remove any unconsumed alcohol, with the exception of kegs, so long as this complies with state laws. [16.boatwerksrestaurant.com](http://16.boatwerksrestaurant.com)

# BEVERAGE MENU

## WINE, BEER & SOFT DRINK PACKAGES

Unlimited wine, beer and soft drinks for a designated time limit.  
Priced per guest over the age of 12 years old.

### SILVER W.B. PACKAGE

House wines and select domestic beers

3 hours	<i>14 per guest</i>
4 hours	<i>17 per guest</i>
5 hours	<i>20 per guest</i>
Additional 1/2 hour	<i>2.00 per guest</i>

#### WINE SELECTION

*Choose four*

House Merlot  
House Cabernet Sauvignon  
House Shiraz  
House Chardonnay  
White Zinfandel  
House Pinot Grigio  
Moscato

#### DRAFT BEER SELECTION

*Choose one*

Miller Light  
Bud Light  
Coors Light

### GOLD W.B. PACKAGE

High quality wines and  
domestic and specialty beers

3 hours	<i>16 per guest</i>
4 hours	<i>19 per guest</i>
5 hours	<i>22 per guest</i>
Additional 1/2 hour	<i>2.00 per guest</i>

#### WINE SELECTION

*Choose four*

Merlot – *LITTLE BLACK DRESS*  
Cabernet Sauvignon – *EXCELSIOR*  
Pinot Noir – *HARLOW RIDGE*  
Shiraz – *GEORGE WYNDHAM*  
Chardonnay – *LITTLE BLACK DRESS*  
Sauvignon Blanc – *SANTA RITA 120*  
Pinot Grigio – *BIVIO*  
Riesling – *BEX*  
Moscato  
White Zinfandel

**DRAFT BEER SELECTION** *Choice of one (1) domestic draft and one (1) craft or import draft.*

Ask your Event Specialist for our current selection.

### PLATINUM W.B. PACKAGE

Higher distinction wines  
and domestic and specialty beers

3 hours	<i>18 per guest</i>
4 hours	<i>21 per guest</i>
5 hours	<i>24 per guest</i>
Additional 1/2 hour	<i>2.00 per guest</i>

#### WINE SELECTION

*Choose four*

Malbec – *PORTILLO*  
Cabernet Sauvignon – *RODNEY STRONG*  
Pinot Noir – *MARK WEST*  
Merlot – *LITTLE BLACK DRESS*  
Shiraz – *GEORGE WYNDHAM*  
Chardonnay – *RODNEY STRONG*  
Sauvignon Blanc – *BABICH*  
Pinot Grigio – *BIVIO*  
Riesling – *LEELANAU CELLARS*  
Moscato  
White Zinfandel

**DRAFT BEER SELECTION** *Choice of one (1) domestic draft and one (2) craft or import draft.*

Ask your Event Specialist for our current selection.

# BEVERAGE MENU

## WINE, BEER, LIQUOR & SOFT DRINK PACKAGES

Unlimited wine, beer, liquor and soft drinks for a designated time limit.  
Priced per guest over the age of 12 years old.

### SILVER W.B.L. PACKAGE

House wines, select domestic beers and well liquors

3 hours	18 per guest
4 hours	21 per guest
5 hours	24 per guest
Additional 1/2 hour	2.00 per guest

#### WINE SELECTION

See Silver WB Package

#### DRAFT BEER SELECTION

See Silver WB Package

#### LIQUOR SELECTION

Entire selection offered

Vodka – House  
Gin – House  
Rum – House White  
Canadian Whiskey – House  
Scotch – House  
Bourbon – House

### GOLD W.B.L. PACKAGE

High quality wines, domestic and specialty beers and call liquors

3 hours	21 per guest
4 hours	24 per guest
5 hours	27 per guest
Additional 1/2 hour	2.00 per guest

#### WINE SELECTION

See Gold WB Package

#### DRAFT BEER SELECTION

See Gold WB Package

#### LIQUOR SELECTION

Entire selection offered

One signature cocktail  
Vodka – ABSOLUT  
Gin – BEEFEATER  
Rum – BACARDI SILVER  
Whiskey – JACK DANIELS  
Scotch – DEWAR'S  
Bourbon – JIM BEAM  
Tequila – JOSE CUERVO GOLD  
AMARETTO  
Irish Cream – CAROLANS  
TRIPLE SEC

### PLATINUM W.B.L. PACKAGE

Higher distinction wines, domestic and specialty beers and premium liquors

3 hours	23 per guest
4 hours	26 per guest
5 hours	29 per guest
Additional 1/2 hour	2.00 per guest

#### WINE SELECTION

See Platinum WB Package

#### DRAFT BEER SELECTION

See Platinum WB Package

#### LIQUOR SELECTION

Entire selection offered

Two signature cocktails  
Vodka – KETEL 1  
Gin – TANQUERAY  
Rum – CAPTAIN MORGAN & BACARDI SILVER  
Whiskey – CROWN ROYAL  
Scotch – DEWAR'S  
Bourbon – MAKER'S MARK  
Tequila – JOSE CUERVO GOLD  
AMARETTO  
Irish Cream – BAILEY'S  
TRIPLE SEC

# B E V E R A G E M E N U

The following is a list of all beverages offered applicable for  
Hosted Consumption Bar Service and Cash Bar Service:

## WELL LIQUOR SELECTION

Vodka .....CROWN RUSSE  
Gin .....GORDON'S  
Rum .....RON RIO  
Whiskey ..... MCCORMICK  
Scotch ..... LAUDER'S  
Tequila .....TORADO  
Bourbon ..... TEN HIGH

## CALL LIQUOR SELECTION

Vodka .....ABSOLUT, TITO'S, STOLI  
Gin .....BEEFEATER  
Rum ..... BACARDI SILVER  
Whiskey ..... JACK DANIELS  
Scotch ..... DEWER'S WHITE LABEL  
Bourbon .....JIM BEAM  
Tequila ..... JOSE CUERVO GOLD  
Amaretto ..... AMARITO  
Irish Cream..... CAROLANS  
Triple Sec

## PREMIUM LIQUOR SELECTION

Vodka..... KETEL 1  
Gin..... TANQUERAY  
Rum .....CAPTAIN MORGAN, BACARDI SILVER,  
KRAKEN, MOUNT GAY  
Whiskey ..... CROWN ROYAL  
Scotch .....DEWAR'S WHITE LABEL  
Bourbon .....MAKER'S MARK  
Amaretto ..... AMARITO  
Irish Cream..... BAILEYS  
Tequila..... JOSE CUERVO GOLD  
Triple Sec

## SUPER PREMIUM LIQUOR SELECTION

Vodka..... GREY GOOSE,  
COPPERCRAFT, CIROC  
Gin..... BOMBAY SAPPHIRE,  
COPPERCRAFT, HENDRICKS  
Scotch ..... BALVENIE, GLENLEVIT  
Rum .....COPPERCRAFT, 10 CANE, PILAR  
Bourbon ..... BOOKER'S, EAGLE RARE,  
KNOB CREEK  
Tequila..... PATRON SILVER,  
DON JULIO, CABO WABO

## LIQUEURS, COGNACS & CORDIALS SELECTION

Remy VSOP  
Frangelico  
Grand Marnier  
Drambuie  
Godiva White Chocolate  
Godiva Caramel

## DOMESTIC BOTTLED BEER

Miller Lite  
Bud Light  
Budweiser  
Michelob Ultra  
Coors Light  
Labatt's Blue  
Founder's All Day IPA  
Buckler (NA)  
New Holland Dragon's Milk

## IMPORTED, SEASONAL & MICROBREW BOTTLED BEER

Heineken  
Stella Artois  
Corona  
Dos Equis  
Guinness (can)

Ask your Event Specialist for  
the latest complete list.

## BAR TERMS & CONDITIONS

1. Boatwerks Banquet and Catering require a valid picture identification for service of alcohol to any guests. We also reserve the right to refuse alcohol to anyone without appropriate identification.
2. A 15% gratuity, 5% service charge and 6% sales tax will be applied to all beverage service.
3. The Michigan Liquor Control Commission regulates the service and sale of alcoholic beverages. As a licensee, Boatwerks is responsible for the administration of these regulations, therefore, liquor may not be brought in or taken out of any facility (this includes alcohol as a gift). Boatwerks will immediately confiscate any alcohol found or brought onto the premises. This includes the parking lot.
4. Boatwerks Banquet and Catering reserves the right to close a bar if liquor laws or policies are violated. We also reserve the right to refuse alcohol to anyone that we feel has exceeded a reasonable beverage limit.
5. In accordance with State of Michigan law, we will not serve alcohol to anyone under the age of 21.
6. There will be zero tolerance for minors consuming alcohol. Minors are the responsibility of the client signing the Bar Service Contract.
7. We require your estimated beverage purchase for contracted beverages such as beer, wine and liquor to be paid seven days prior to your event date. The client must guarantee the beverage service payment with a credit card number (Visa, Discover, mastercard, American Express, Cash or Cashier Check) upon signing the contract. While a guest may choose to pay for the beverage service with an alternate form of payment, the credit card will be charged if the other form is not provided. All legal fees or collection fees associated with an unpaid beverage invoice will be the responsibility of the client.
8. All Bar Contracts must be received thirty (30) days prior to the event or beverage service may be denied.
9. All beverage services will close at least one half hour prior to the ending of the rental agreement.

## F.A.Q.s

### Is there a deposit required?

Yes. Depending on the time, date and location of the event, the amount of the deposit will change.

### What is a minimum spending requirement?

This means that you must spend enough (the minimum) on food and beverage, before rentals, tax, gratuity and service charge. If you come short of the minimum the difference between your food and beverage purchases and the minimum required will be added to your final bill as a rental fee.

### What is included in the Black River Ballroom rental?

Tables with our gray banquet chairs, White table cloths, White linen napkins, White skirting for the head table, Flatware, China, and normal glassware, 15' x 15' dance floor. We will include and skirt any tables we use for food and beverage service, cake, gift and name card tables. Additional tables and linens outside normal setup may be incur a rental fee

### What is included with the Courtyard rental?

6 bistro tables with linens, Lawn games e.g. Ladder ball, corn hole and giant jenga, Adirondack chairs, Fire pit, Tikki Torches, Market Lighting. You may also have your dance floor on the courtyard weather permitting if you are not having your ceremony on the Courtyard.

### Can we rent only the Courtyard?

With the addition of Boatwerks Black River Ballroom, the Courtyard is no longer a standalone event space. The Courtyard is only available in addition to the rental of the Black River Ballroom or the Macatawa Room.

### Are we allowed to order off the regular restaurant menu?

Events with 25 guests or less may order off the regular dining room menu. Please be aware that service time will take longer as your food will be prepared by the main kitchen that is also producing the food for the entire restaurant. Events with more than 25 guests must have pre-ordered menus and counts.

Contact Boatwerks at 616-796-0740 for more information.

## BOATWERKS EVENT RULES & REGULATIONS

### OUTSIDE VENDORS/RENTALS:

All A/V equipment, specialty outside services, food and beverage, cake or other dessert options, and rental equipment must be contracted through Boatwerks, unless we waive the right to exercise this option. Use of All A/V equipment installed in the Event Center is included on a first-come, first-served basis if the East and West portions of the Event Center are rented separately. If A/V is already reserved by a different event, additional rental fees may apply for A/V equipment. Any vendor providing equipment and/or furniture rentals must have pads on the bottom of all points that will come in contact with the floor.

Any vendor that will be providing any type of food (cake, cupcakes, specialty foods, etc.) must be fully licensed by the Health Department and must comply with all applicable laws. These items must be approved by Boatwerks in advance and may be subject to an additional per guest plating charge.

### VALET:

It is required that any event over 100 guests must retain the valet service that is partnered with Boatwerks. Any and all fees pertaining to the valet service is the signer of this agreement's responsibility. This is billed directly through Boatwerks and becomes part of the reservation agreement.

### FOOD AND BEVERAGE:

All arrangements for food and beverage service, including menu and scheduled service times, must be finalized four (4) weeks prior to the event date. It is your responsibility to communicate this information to us. Some product may not be available if ordered within four weeks of your event.

Boatwerks is not responsible for the quality and/or temperature of food items that are delayed service more than 15 minutes by the client and/or guests.

Boatwerks will make every effort to accommodate special dietary requirements. Arrangements must be made in advance and additional fees may apply.

Any event with more than twenty-five (25) guests is required to order off of the Banquet & Catering Menu 30 days in advance of the event date. In order to ensure proper service for both the restaurant and your event, ordering during the event is not allowed for groups of more than twenty-five (25) guests.

The number of expected guests and menu counts must be confirmed one week prior to the event date. Any event with more than 25 guests must have final counts of menu items at this time.

For events where the guest is ordering their meal during the event (not pre-ordered), there will be a \$10.00 (Ten Dollar) fee for each guest under the given guest count.

All food on buffets or stations will be removed no later than 2 hours after said items are placed out.

Due to local health ordinances food served during private events may not be removed from the premises.

All menu prices subject to change at any time without notice. We will guarantee the pricing of all items confirmed up to 60 days prior to your event date.

Boatwerks strictly adheres to all regulations and guidelines mandated by the Ottawa County Health Department relating to food safety and handling.

### ALCOHOL:

All arrangements for alcohol service, including wine, beer and liquor selections, must be finalized four weeks prior to your event date.

Cash bars are not allowed for off-site catered events (not on Boatwerks property). All alcohol must be pre-ordered and pre-paid for.

Any event attendee must be of legal drinking age and provide proper I.D. to be served any alcoholic beverage.

Bar service may be closed for up to one hour during dinner service. All alcoholic beverages must be consumed inside the building or in the approved outdoor areas. No alcohol is permitted to leave the front doors or in the parking lot areas.

Any alcoholic beverages not purchased through Boatwerks will be immediately confiscated and discarded.

All beverage service ends one half hour before the scheduled end time of your event.

Boatwerks reserves the right to discontinue alcohol service to an individual or all event attendees at any time during an event at the discretion of Boatwerks event staff. Visibly intoxicated guests and minors will not be served any alcoholic beverages.

Boatwerks strictly adheres to all applicable laws regarding the service of alcoholic beverages.

### EVENT TIME FRAME:

All event time frames are listed in the reservation agreement and vary depending on the space reserved. It is the responsibility of the event host to ensure that all event attendees adhere to all specified event times, including, but not limited to:

Event start time, Event end time, Access time to the event space, Time by which all guests must be vacated from the event space  
For any event that goes over the pre-arranged amount of time there will be a minimum fee of \$100 per hour based on group size and location beginning ten (10) minutes after the pre-arranged ending time.

### SET-UP/CLEAN-UP:

Set up is allowed beginning at the time your reservation agreement states your access to the event space begins. Your event may not begin earlier than your actual reservation time including guest arrival. Please schedule any programs or ceremonies to begin no sooner than 30 minutes after scheduled reservation begin time.



# E T C E T E R A

Boatwerks will set up and break down any tables and chairs, dance floor and any other equipment owned by us. We will also set all dining tables with appropriate place settings and glassware for your event.

Boatwerks is not responsible for the set up and tear down of any outside rental furniture and/or equipment. You and/or your vendors are responsible to have all items removed from the premises no later than 30 minutes after the scheduled event end time.

Any items left behind at the conclusion of your event will be disposed of.

#### NOISE:

Any indoor music, live or recorded, must conclude at 11:30 pm. Any outdoor music must conclude at 11:00 pm. All music and/or video played must be appropriate for all audiences. No unedited versions of songs may be played. Boatwerks reserves the right to cease the playing of any video and/or music at the discretion of the event staff.

#### SMOKING:

Boatwerks is a smoke free facility. It is your responsibility to inform your guests of this prior to their arrival. To the extent permitted by law, guests may smoke outside the building in the designated areas.

#### DECORATIONS:

Boatwerks prohibits the following: Use of glitter, confetti, flower petals, bird seed, sand, fake snow, rice or any other decorations that are made up of many small pieces that will require additional clean-up and labor from Boatwerks' staff on our property.

Boatwerks prohibits affixing anything to the walls or furnishings (3M brand "Command Strips" are the only exception).

Boatwerks prohibits any open flames, fireworks, sky lanterns or paper lanterns.

Any decorations hung from the ceiling or walls must be pre-approved by Boatwerks and hung by Boatwerks staff. Installation of any decorations must be scheduled in advance and there may be additional fees.

#### CHILDREN:

Adult supervision is required for all children attending events at Boatwerks. Boatwerks staff and management are not responsible for the supervision of children attending events.

Children age 12 years and younger must be accompanied by an adult whenever leaving the reserved event space. This includes the restaurant dining room, lobby, lounge and patio, the Boardwalk area, the Courtyard, and parking lot.

If children are continually being disruptive to restaurant guests, staff or other events, they may, at the discretion of event staff, be asked to vacate the premises, or the entire event may be ended and all guests required to vacate the premises without refund.

#### COMPLIANCE WITH LAWS:

In connection with your event, you must comply with all applicable laws, ordinances and regulations, and all health and fire codes. Without limiting the foregoing, you may not engage in discriminatory practices prohibited by law and you agree to abide by all civil rights laws. Boatwerks WILL NOT TOLERATE any lewd, profane, and/or lascivious acts or behavior.





# TASTING MENU NOTES

## SALAD

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## DRESSINGS

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## ENTREÉS

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## SIDES

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## NOTES

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# FINAL MENU NOTES

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## HORS D'OEUVRES

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## SALAD

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## SIDES

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## ENTREÉS

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## DESSERT

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## NON-ALCOHOLIC BEVERAGE

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## WINE

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## BEER

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## LIQUOR

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Contact Boatwerks to plan your next event.  
616-796-0740 · [boatwerksrestaurant.com](http://boatwerksrestaurant.com)