



2019

Private parties



The Boat House

*Cobalt Lounge
& sail Loft*

General information
Hors d'oeuvre selection
Buffet dinner menu

General Information

size

The Cobalt Lounge can accommodate:

- 60 people, sit down dinner
- 80-100 people, bar and appetizer party (up to 120 people, weather permitting)

The Sail Loft is available Oct-April excluding weekends; maximum capacity of 100 people. For larger groups, inquire about renting out the entire Boat House Restaurant.

audio/visual

- Complete Audio and Video capabilities are available at no charge in the Cobalt Lounge
- HD Plasma TV with laptop interface, wireless internet and iPod accessibility

centerpieces

Votives and mirrors provided. Personalized centerpieces available at additional charge.

cakes

- Cutting fee of \$1.50 per person will be added to bring in your own sheet cake
- Cutting fee of \$2.50 per person for wedding cakes
- Amazing, personalized cakes available at additional charge

decorations

Host provided table decorations are welcome. Please no confetti or piñatas. An additional charge of \$50 will be added to bill for excessive clean-up.

entertainment

- No bands or DJ service available in the Cobalt Lounge during regular Boat House dining hours
- DJ Service is available in the Sail Loft upon request at an additional charge

bar arrangements

Open Bar: Party host pays the tab.

Tab Bar: The host sets a certain amount aside for beverages, staff lets the host know when the set amount is near. Guests may continue to drink on cash basis.

Cash Bar: Drinks are purchased individually on a cash basis.

Bartender Service: \$25 per bartender for first hour, \$12 per hour for remainder of service.

special notes

- Gordy's is extremely flexible and will consider any special requests you may have
- All prices are subject to change

additional charges Tax & Gratuity:

Tax of 5.5% of the bill and gratuity of 20% of the total bill.

Room Charge: Cobalt Lounge

Cocktail reception	300.00
Formal seating (1-40 guests)	300.00
Formal seating (41-60 guests)	400.00

Additional room charges may apply to parties ending after 10pm

Room Charge: Sail Loft Up to 100 guests 100.00—400.00
Room charge dependent on group size, individual needs, date and time.

contract / deposit

Gordy's does not require a deposit. In order to hold room for event date a signed contract w/ valid credit card must be on file, for event confirmation only. We accept Visa, Master Card, American Express & Discover. Card must be present at end of event.

guarantee

Two weeks prior to the event a count must be given & that number will be charged as a minimum guarantee. Start & end times will also be confirmed at this time.

cancellation (must be in writing)

- A one month cancellation notice is required for no charges
- Cancellation within 30 days of event is subject to full room charge fee
- Cancellation within two weeks will be subject to full estimated contract price

damage / loss

Guests will be responsible for all damages to Gordy's property. Gordy's will not assume any responsibility for damage or loss of any articles left on our premise, during or after function.

liquor regulations

The Wisconsin State Liquor Commission regulates alcoholic beverage sales & services. Therefore no beer, wine or other alcoholic beverages may be brought in the Cobalt Lounge.

leftovers

Due to Wisconsin state code, no leftovers are taken from the Cobalt Lounge

Gordy's contact

Please call our Events Coordinator at (262) 275-1570 (direct line), email events@gordysboats.com or fax (262) 275-2165



hors d'oeuvres; cold selections

fruit & cheese

Fresh Fruit Display (35-45 ppl)	125
Assorted Cheese Tray with assorted crackers (35-45 ppl) <small>(Choose between fine artesian cheeses or domestic selection)</small>	125
Fresh Vegetable Crudités, homemade ranch dip (35-45 ppl)	125
Domestic Cheese & Charcuterie Display (35-45 ppl)	175



fresh from the garden

Authentic Mexican Tortilla Chips, Salsa & Pico de Gallo (35-45 ppl)	85
Authentic Mexican Tortilla Chips, Salsa, Pico de Gallo & Guacamole (35-45 ppl)	125
Bruschetta, Crustini, fresh tomato, garlic, red onion, basil, olive oil	30(doz)
Bruschetta, Crustini, sliced tomato, fresh mozzarella, basil, olive oil	30(doz)
Tomato, Mozzarella Salad (35-45 ppl)	110
Aglio e Olio Antipasto-garlic & olive oil (35-45 ppl)	120



delicacies from the sea



Oyster on the half-shell	(6 dozen)	295
Jumbo Peel-n-Eat Shrimp Display	(80 pcs)	240
Jumbo Cleaned & De-veined Shrimp Display	(80 pcs)	260
Seared Ahi Tuna <small>served w/ Ginger and Wasabi</small>	(35-40 ppl)	295
Coconut encrusted shrimp <small>(served hot w/chipotle sauce)</small>		20(doz)
Beer battered shrimp <small>(served hot w/cocktail & tarter sauces)</small>		30(doz)
Calamari, sweet peppers & green bean <small>(6oz per person)</small> <small>Breaded, fried and served w/ Chipotle Sauce & Lemons</small>		6 (pp)
Crab Cakes <small>(2oz each-2pc/person)</small>		5 (pp)

hors d'oeuvres; hot selections

pretzel roll sliders

Certified angus beef, caramelized onion, cheddar cheese	36(doz)
BBQ pulled pork, coleslaw	36(doz)
Tenderloin, caramelized onion, blue cheese crumble	50(doz)



beggars purses

Brie, strawberries	32(doz)
Beef Wellington, mushroom duxelle	32(doz)



quesadillas

Quesadillas, cheese & flour tortillas (3pc/each)	2 (pp)
Quesadillas, chicken, cheese & flour tortillas (3pc/each)	3 (pp)
Quesadillas, vegetables, cheese & flour tortillas (3pc/each)	3 (pp)

quesadillas, kabobs & house favorites priced per person

kabobs

Vegetable Kabobs - (onion, sweet peppers, mushrooms & zucchini)	24 (doz)
Grilled Chicken Kabobs	30 (doz)
Grilled Beef Tenderloin Kabobs	45 (doz)
Grilled Shrimp Kabobs - Medium	45 (doz)



house favorites

Artichoke Dip served w/ Garlic Bread	4 (pp)
Spinach & Artichoke Dip served w/Garlic Bread	6 (pp)
Asian Style Ribs - Barbecue and Teriyaki Sauce (3pc/person)	6 (pp)
BBQ Baby Back Ribs (3pc/person)	6 (pp)
House Wings - (3pc/per person) (Honey Sweet Mild, Hot, Sriracha BBQ, Teriyaki or BBQ)	5 (pp)
Calamari (6oz per person) served w/ Chipotle Sauce & Lemons	5.5 (pp)
Chicken Tenders (2pc/person) served w/ BBQ, Honey Mustard & Ranch	4 (pp)
Homemade Italian Meatballs (2pc/person)	4 (pp)
Pork pot Stickers in an Asian Mushroom Broth (2pc/person)	4 (pp)
Cheese Curds - (5oz)	6 (pp)

cobalt lounge buffet dinner menu

The Buffet Dinner will include your choice of two entrées, one salad, two sides, coffee/fountain soda service & our dessert platter. Portion sizes are firm & based on final count. Choice of more than two entrees available for an additional charge of \$14 per person.



chef's selection of entrées

28 (pp)

Beef Tips (4oz)
 Chicken Marsala, Picatta or Vesuvio (6oz)
 Stuffed Chicken Breast (7oz)
 Stuffed with your choice of:
 cheese & artichoke or cheese & veggies
 Baked Cod w/ white wine butter sauce (6oz)
 Chicken Parmesan (7oz)
 Italian Sausage, sweet peppers & onions
 Pot Roast (7oz)
 Panko Breaded Cod (6oz)

32 (pp)

Salmon (5oz)
 Battered Jumbo Shrimp (3pc)
 Fried Walleye (6oz)
 Baby Back Ribs (1/3 rack)
 Battered Perch (3pc)
 Roasted Pork Tenderloin (5oz)
 Coconut Shrimp (3pc)

39 (pp)

Lollipop Lamb Chop (2qty/3oz)
 Grilled Ribeye (5oz)
 Chicken Oscar (6oz)
 New York Steak (7oz)
 Filet Mignon (5oz)

45 (pp)

Beef Tenderloin
 Prime Rib
 Rack of Lamb
 Pork Loin
 (selections include carving station)

salad selections

Please choose one of the following:

Caesar Salad (4oz)
 Mixed Greens w/ grape tomatoes, raw onions & croutons (4oz)
 Served w/ ranch & fat-free Italian vinaigrette

soup

Additional \$4 pp, minimum 25 orders

Chicken Tortilla
 Clam Chowder
 Cream of Mushroom
 Shrimp & Corn Bisque
 Watermelon Gazpacho
 (summer only)



dessert course

Assorted dessert platter:
 Triple-layer chocolate cake & cheesecake w/ fresh strawberry sauce

coffee service

Decaf & regular coffee service

side selections

Please choose two of the following:

Au Gratin Tomatoes (1pc)
 Garlic Mashed Potatoes (4oz)
 Twice Baked Potatoes (1pc)
 Roasted Red Potatoes (4oz)
 Rice Pilaf (4oz)
 French Fries (4oz)

Additional sides, \$3pp

Vegetable Medley (4oz)
 Half Cobs of Corn (1pc)
 Green Beans w/Almonds (4oz)
 Fresh Steamed Broccoli (4oz)
 Sweet Potato Fries (6oz)
 Cheesy Au Gratin Potatoes (4oz)



themed dinner options

Traditional Fish Fry

Entrée's

Cod Fried & Broiled
Select either Beer Battered or Panko Breaded

Mixed Greens Salad
(Ranch & Fat Free Italian Dressings)

French Fries
Potato Pancakes
Coleslaw
Tarter Sauce
Apple Sauce
Rye Bread & Butter

Dessert

Chocolate Cake & Cheesecake
21 per person

Backyard BBQ

Appetizers

Truffled Potato chips tossed w/ white truffle oil
Grilled Chicken, Beef or Vegetable Kabobs (pick 1)
BBQ pulled pork & coleslaw sliders

Entrée's

Grilled Pork Chops, Chicken or Ribeye (pick 2)
Potato Salad
Grilled Vegetables
Coleslaw

Dessert

Chocolate Cake & Cheesecake
34 per person



Tex-Mex

Appetizers

Authentic Mexican Tortilla Chips
Salsa, Pico de Gallo & Guacamole
Quesadillas w/ cheese & flour tortillas
Shrimp Diablo

Salad

Mixed Greens Salad
(Ranch & Fat Free Italian Dressings)

Entrée's

Fajita Style Chicken & Steak
Corn & Flour Tortillas
Homemade refried beans
Spanish rice

Dessert

Chocolate Cake & Cheesecake
32 per person

Italian

Appetizers

Assorted Cheese Tray w/ assorted crackers
Homemade Italian meatballs & sauce
Classic Bruschetta
crustini, fresh tomato, garlic, red onion, basil

Salad

Caesar Salad

Entrée's

Chicken Marsala, Vesuvio or Picatta (pick 1)
Italian Sausage & Peppers
Vegetable Medley
Garlic bread

Dessert

Chocolate Cake & Cheesecake
32 per person

cobalt lounge plated lunch menu

The plated lunch will include your choice of:
 One side selection
 One dessert selection

Salad Lunch includes:
 One dessert selection

Portion sizes are firm & based on final contract.
 Lunch menu options served 11am—4pm.



chef's selections

12 (pp)

Yacht Club Chicken Wrap
 Turkey Club Wrap
 Roasted Veggie Wrap
 8oz Angus Hamburger
 Cobb Salad, Lrg
 Chicken Parmesan Sandwich

18 (pp)

Grilled Shrimp Caesar, Lrg
 Beer Battered Shrimp (3pc)
 Penne Alfredo
 Fish Tacos (2pc, corn or flour)
 Penne w/white wine sauce
 (spinach, artichokes, sweet peppers & onions)

23 (pp)

Filet Mignon (6oz)
 Grilled Ribeye (7oz)
 New York Steak (7oz)
 Grilled Salmon (5oz)
 Grilled Salmon Caesar, Lrg
 1/2 Rack of Ribs



dessert course

Dessert Options:
 Chocolate Chip Cookie (1pc)
 Chocolate Covered Strawberry (1pc)
 Watermelon (1pc)

coffee service

Decaf & regular coffee service



side selections

Please choose one of the following: Additional sides, \$3pp

French Fries (4oz)
 Coleslaw (4oz)
 Pasta Salad (4oz)
 Potato Salad (4oz)
 Sweet Potato Fries (6oz)
 Fresh Steamed Broccoli (4oz)
 House Salad (4oz)
 *ranch or fat-free Italian

soup option

Additional \$4 pp, minimum 25 orders

Chicken Tortilla
 Clam Chowder
 Cream of Mushroom
 Shrimp & Corn Bisque
 Watermelon Gazpacho
 (summer only)