

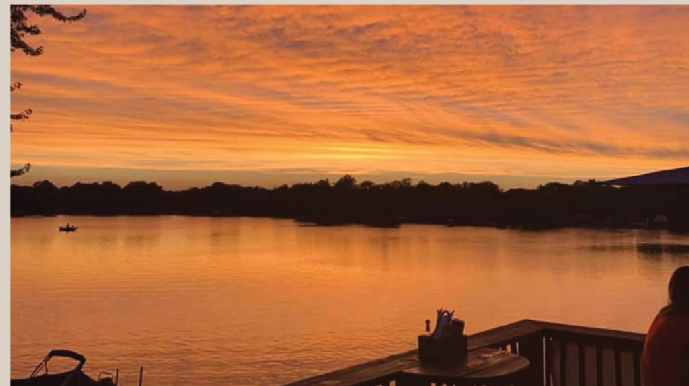


— RECEPTION MENU —



Weddings • Corporate Events • Birthdays • Anniversaries
Retirements • Celebration of Life • Baby/Bridal Showers
Graduations • Class/Family Reunions • Holiday Parties
Networking Events • Fundraisers • Auctions • Non-Profits

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ROOM RENTALS

All prices are based on a room rental time frame of up to 5-8 hours. Time frame varies based on the type of event. Room rental rates vary based on seasonality, day of the week, size of event, and type of event. Smoke on the Water can modify or change room rental rates.

Below Deck

Minimum 35 Guests ~ Maximum 250 Guests

(Maximum 200 Guests for seated meals)

*Additional fees for events that fall on a Holiday

Smoke On The Water's "Below Deck" Event Space is a unique space that has beautiful views, versatile decor and a lot of local history!

Monday through Wednesday

Room Rental: \$500-\$750

Food & Beverage Minimum: \$1,000

Thursday & Sunday

Room Rental: \$1000-\$1500

Food & Beverage Minimum: \$2000

Friday

Room Rental: \$3000 - \$4000

Food & Beverage Minimum: \$5000

Saturday

Room Rental: \$4000-\$6000

Food & Beverage Minimum: \$7000

Below Deck Wedding Ceremony Set Up - \$750

BELOW DECK RENTAL INCLUDES:

- Personalized Event Coordinator
- Pre-event wedding planning – help with selecting vendors, develop timeline, etc. to ensure your celebration is the best it can be!
- Access to the venue 10am – midnight
- Personalized set up of event space to meet your needs
- Breathtaking photo opportunities
- 6 garage style doors that can open to provide additional lake view seating
- Stage
- 6 flat screen TVs available for videos, slide shows, or sporting events
- In-house surround sound system with wireless or corded microphones
- Beautiful bathroom facilities
- Central heating and air conditioning
- Tables and chairs
- Black chair length linens included (white linens and floor length for an additional fee)
- Choice of house decorations available
- Onsite Event Managers and Skilled Bartenders
- Set up and take down of event
- Free parking (overnight parking available)

Lake Lounge

Maximum 40 Guests

(Maximum 30 Guests for seated meals)

Monday through Thursday

Room Rental: \$75.

Food & Beverage Minimum: \$750

Friday, Saturday & Sunday

Room Rental: \$150

Food & Beverage Minimum: \$1,500

LAKE LOUNGE RENTAL INCLUDES:

- Personalized Event Coordinator
- Pre-event wedding planning – help with selecting vendors, develop timeline, etc. to ensure your celebration is the best it can be!
- Access to the venue 10am – midnight
- Personalized set up of event space to meet your needs
- Breathtaking photo opportunities
- 2 flat screen TVs available for videos, slide shows, or sporting events
- Beautiful bathroom facilities
- Central heating and air conditioning
- Tables and chairs
- Black chair length linens included (white linens and floor length for an additional fee)
- Choice of house decorations available
- Onsite Event Managers and Skilled Bartenders
- Set up and take down of event
- Free parking (overnight parking available)

*Event & wedding add-ons available. Please ask for more details.

*Food & beverage minimums do not include tax or gratuity.

*Additional fees may apply if changes made to standard layouts.

*Don't need the space to yourself? Ask us about special pricing on shared space rentals.

LIGHT SELECTIONS

COLD HORS D'OEUVRES

Deviled Eggs
Basil Tomato Bruschetta
Assorted Miniature Quiche
Ham & Turkey Rollups
Smoked Salmon
Artichoke Dip Pita Chips
Cucumber Sandwiches
Red Bliss Potatoes with Sour cream
Taco Dip Nacho Chips
Ham & Turkey Sliders
Spicy Buffalo Chicken Wings with Ranch
\$36 per dozen

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Garnished with Summer Sausage and Seasonal Fresh Fruit
Served with Assorted Crackers
\$4.25 Per Person

CRUDITÉS DISPLAY

Assortment of Fresh Cut Seasonal and Roasted Vegetables
Served with Ranch, Bleu Cheese Dressing
\$4.00 Per Person

PREMIUM HORS D'OEUVRES

Beef Satay
Chicken Satay
Miniature Beef Wellington
Baked Brie with Raspberry Coulis
Pork Pot Stickers with Soy Dipping Sauce
Mushroom Caps Stuffed with Chicken and Gruyère Cheese
Chicken Kabobs with Teriyaki or BBQ Sauce
Beef Kabobs with Teriyaki or BBQ sauce
Smoked Chicken Wings
Meatballs Served in Swedish, BBQ, or Marinara sauce
Beer Battered Onion Rings
Breaded Mushrooms
Brisket Bites
BBQ Cocktail Franks
Bacon Wrapped Water Chestnuts (add \$1 per guest)
\$48 per dozen

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit served with Tropical Dip
\$4.25 Per Person

ANTIPASTO DISPLAY

Attractive display of Local Charcuterie Meats and Cheeses including
Sliced Toasted Baguettes and Crackers
\$5.00 Per Person Minimum 25 Guests

CONFECTIONS

ICE CREAM STATION

(Minimum 50 guests)
Chocolate and Vanilla Ice Cream
Served with Assorted Toppings
\$8 per guest

FLAMBÉ DESSERTS

\$100 chef's labor fee up to 50 guests

Cherries Jubilee
Crêpes Suzette
Bananas Foster
\$300 (approximately 50 orders)

MINIATURE PARFAIT SHOOTERS

Choice of 1

Vanilla Mousse Shooter
Banana Chocolate
Oreo Chocolate Mousse
\$4 Each

SPECIALTY STATIONS

Minimum 25 guests – Minimum order is two specialty stations
Add \$2 per guest if under 25 guests

SCAMPI STATION

\$100 chef's labor fee up to 50 guests for 2-hour reception
Sautéed Shrimp in Garlic and Olive Oil
(3 pieces per person)
\$18 per guest

Chicken Scallopini served with Marsala or Piccata Sauce
(4 ounces per person)
\$6 per piece

Tournedos of Beef Medallions served with Green Peppercorn Sauce
or Béarnaise Sauce
(4 ounces per guest)
\$12 per piece

Lamb Lollipops served with Mint Demi
(4 ounces per guest)
\$10 per piece

BUILD YOUR OWN CAESAR SALAD STATION

Romaine Lettuce with Smoked Pulled Chicken, served with
Herbed Croutons, Shredded Parmesan Cheese and Traditional
Caesar Dressing
\$12 per guest

MACARONI & CHEESE STATION

Choice of 2

\$100 attendant fee up to 50 guests for 2 hour reception

Smoked Brisket
Smoked Pulled Pork
Traditional
\$16 per guest

PIZZA STATION

(Based on 2 slices piece per person)

Pepperoni, Vegetarian, BBQ Smoked Chicken,
Sausage Onion Mushroom, Combination
\$12 per guest

PASTA BAR

\$100 attendant fee up to 50 guests for 2hour reception

Pasta Selections - Select Two
Rigatoni, Orecchiette Tricolored Tortellini, Fusilli,
Toasted Beef Ravioli

Sauce Selections - Select Two
Classic Marinara, Pesto Cream, Alfredo, Gorgonzola Cream, Spicy
Arrabiata Sauce

Served with Garlic Bread, Pepper Flakes and
Parmesan Cheese
\$19 per guest

STARCH BAR

Choice of 1

Whipped Potatoes — Garlic Butter, Scallions, Bacon and Shredded
Cheddar Cheese

Whipped Sweet Potatoes — Honey, Cinnamon Butter,
Marshmallows, Toasted Pecans and Granola

Baked Idaho Potatoes — Scallions, Bacon, Shredded Cheddar
Cheese and Chili Con Queso

Baked Sweet Potatoes — Honey, Cinnamon Butter, Marshmallows
and Toasted Pecans
\$8 per guest

STEAK & CHICKEN FAJITA STATION

Make Your Own Beef or Chicken Fajitas served with Shredded
Lettuce, Diced Tomatoes, Red Onions, Monterey Jack Cheese,
Limes, Sour Cream, Salsa and Soft Flour Tortillas
\$16 per guest
(Add Shrimp \$3 per guest)

NACHO STATION

Make Your Own Nachos served with Tortilla Chips, Cheese Sauce,
Pulled Pork, Pico Di Gallo, Green Salsa Verde, Smoked Corn,
Cilantro, Red Onions
\$12 per guest

Okauchee Lake

CARVING STATIONS

\$100 chef's labor fee per 50 guests

STEAMSHIP OF BEEF

Approximately 220 servings
Served with Creamy Horseradish, Mustard,
Mayonnaise and Freshly Baked Rolls
\$825 each

BEEF TENDERLOIN

Approximately 25 servings
Served with Creamy Horseradish, Mustard,
Mayonnaise and Freshly Baked Rolls
\$300 each

TOP ROUND OF BEEF

Approximately 50 servings
Served with Creamy Horseradish, Mustard,
Mayonnaise and Freshly Baked Rolls
\$300 each

ROASTED TURKEY BREAST

Approximately 50 servings
Served with Mayonnaise, Cranberry Sauce and
Freshly Baked Rolls
\$250 each

BAKED SUGAR-GLAZED HAM

Approximately 70 servings
Served with Assorted Mustards, Mayonnaise
and Freshly Baked Rolls
\$275 each

CEDAR PLANKED SALMON

Approximately 30 servings
Served with Basil Aioli Rémooulade Sauce,
Sliced Lemons and Capers
\$275 each

POLYNESIAN PIG

Approximately 100 servings
Served with Assorted Mustards, Mayonnaise, Apricot
Barbecue Sauce and Freshly Baked Rolls
\$375 each

CARVED PRIME RIB

Approximately 50 servings
Served with Creamy Horseradish and Au Jus
\$375 each

WOOD SMOKED BRISKET

Approximately 35 servings
Served with Homemade BBQ and Horseradish Cream Sauce
\$300 each

LEG OF LAMB

Approximately 50 servings
Served with Mint Demi-Glace
\$275 each

EST

WATER

2021

Okauchee Lake