



## **WEDDINGS AT THE BOATWORKS**

### **pricing & information**

Congratulations on your engagement! The staff of The Loading Dock is ready to assist you. We embrace the fact that every wedding is unique, which is why each client receives a personalized quote tailored to the bride and groom's preferences.

### **MENU**

You can choose a seated dinner, buffet dinner, family style, or stations.. We're happy to create a custom menu for you - just ask! Please see our menu as a starting point. All food and beverage must be purchased through The Loading Dock, with the exception of desserts. Cake cutting service is free of charge.

### **BEVERAGE SERVICE**

Choose from open bar packages including draft or bottled beer, house or local wine, and house or premium liquor. All of our beverage packages include coffee, soda, tea, lemonade, and mixers.

### **PRICING**

The average cost is for a Boatworks reception is \$75-85 per person and is dependant upon the final guest count. This estimate includes the venue rental fee, staff, gratuity, a basic bar package, buffet dinner, tables, chairs, china, and linens.

### **PAYMENTS**

A \$3,500 deposit is due to confirm your reservation and is credited toward your balance. Three months (90 days) before your event, 50% of the estimated balance is due. The final balance is due two weeks (14 days) prior to your event.

### **OTHER INFORMATION**

The food & beverage minimum is \$8,000. The minimum guest count to reserve The Boatworks is 200 guests. All events must conclude by 11:00 PM in observance of Grafton City Ordinance.

**FOR YOUR PERSONALIZED QUOTE  
PLEASE CONTACT OUR EVENT COORDINATOR:**

Afton Hughes  
618.786.3494  
loadingdock@gtec.com



## BOATWORKS CATERING MENU

All items are priced per person.  
Seated and Family Style Dinners available for an additional charge.  
The Food & Beverage minimum purchase is \$8,000.  
Tax and gratuity additional.

### - APPETIZERS AND LATE NIGHT SNACKS -

DOCK SALSA  
our house specialty  
\$3.25

MEATBALLS  
marinara or bbq  
\$3.25

VEGGIE & CHEESE CRUDITE  
served with ranch for dipping  
\$3.25

TOASTED RAVIOLI  
served with marinara for dipping  
\$3.25

FRUIT PLATTER  
served with cream cheese dip  
\$4.75

CAPRESE SKEWERS  
mozzarella, cherry tomatoes, basil, olive oil  
\$3.25

PULLED PORK MINIS  
pulled pork sliders served with potato chips  
\$6

SLOPPY JOE SLIDERS  
sloppy joe sliders served with potato chips  
\$5

GRILLED CHEESE BAR  
your choice of cheeses and breads  
served with tomato soup  
\$5.5

MAC & CHEESE BAR  
elbow noodles in a monterey jack cheese sauce  
with bacon, scallions, jalapenos, and more  
\$6.5

MILK & DONUTS  
glazed doughnut holes  
served with a milk shooter  
\$3.5

POPCORN BAR  
sprinkle with paprika, garlic salt,  
cumin, parmesan, and cheddar  
\$3.5

NACHO BAR  
fresh fried tortilla chips, queso cheese, chili, pork, tomatoes,  
onions, jalapeños, and our famous Dock Salsa  
\$10

## - SALADS -

SPINACH & STRAWBERRY SALAD  
spinach, strawberries, and bleu cheese crumbles  
tossed in our house poppy seed dressing  
\$4

CLASSIC CAESAR SALAD  
chopped romaine, parmesan, and croûtons  
tossed in a classic Caesar dressing  
\$3.5

LOADING DOCK HOUSE SALAD  
chopped greens, red onion, tomato, almonds, provel,  
and parmesan tossed in our house garlic vinaigrette  
\$3.5

## - ENTREES -

CHICKEN CAVENDISH  
grilled chicken breast, artichokes, and  
mushrooms in a white wine cream sauce  
\$12.5

PASTA CON BROCCOLI  
broccoli florets and mushrooms  
in a parmesan cream sauce  
\$10

CARVED ROAST BEEF  
served with au jus and horseradish  
\$12.5

PORK MEDALLIONS  
slow roasted pork tenderloin  
\$12.5

SHRIMP BOIL  
peel & eat shrimp, andouille sausage,  
red potatoes, corn on the cob and crusty french bread  
\$15.5

## - SIDES -

MAC & CHEESE  
\$3.5

CHEDDAR MASHED POTATOES  
\$3.5

PASTA CON BROCCOLI  
\$4.5

MASHED POTATOES & GRAVY  
\$3.5

FRESH STRING BEANS  
\$3.5

HERB ROASTED POTATOES  
\$3.5

GREEN BEAN ALMONDINE  
\$3.5

VEGETABLE MEDLEY  
\$3.5