



The CREW'S NEST

2019 Catering Information

Rental Guide

Cost Per Item

Pavilion rental (Members)	\$475.00
Pavilion rental (Non-Members)	\$675.00
Doller house gazebo rental - Ceremony	\$500.00
Doller mansion backyard rental reception site	\$1200.00
Pavilion yard rental	\$300.00
Upstairs dining room meeting rental	\$150.00 HALF \$250.00 FULL
Wedding arch	\$75.00
Chair rental (does not include delivery)	\$2.50
Banquet tables	\$6.00
Banquet table cloths	\$15.00
Round tables (10 people maximum per table)	\$8.00
Round table cloths	\$12.00
Linen skirts (All banquets get skirted)	\$.50
White linen napkins	\$1.50
Colored linen napkins	\$3.00
54 in. White tables cloths	\$5.00
54 in. Colored table cloths	\$7.00
Projector Screen	\$25.00
Sound System/Microphone	\$75.00
Bose sound system	\$250.00
Beverage station & Coffee service	\$5.00
Bottled pop/water	\$2.50
Bagged Ice	\$2.50
BBQ Grills	\$50.00

Breakfasts, Brunches, & Breaks

(Minimum 35 people)

COFFEE AND TEA SERVICE \$5 per person

Freshly brewed coffee with an assortment of herbal & traditional teas.

COFFEE BREAK \$9 per person

Freshly brewed coffee, traditional & herbal teas, caramel pecan sticky buns, and fresh blueberry muffins.

FRUIT AND COOKIES \$9 per person

Freshly sliced seasonal fruits, house baked cookies, assorted soft drinks, freshly brewed coffee, and hot tea

MEAT AND CHEESE BREAK \$12 per person

Four Gourmet cheeses, two meats, artisanal crackers, house mustard dip, assorted soft drinks, freshly brewed coffee, and hot tea

HEALTHY BREAK \$13 per person

Assorted soft drinks, bottled water, fresh juices seasonal vegetable tray with two dips, honey and mint fruit salad, yogurt & granola, coffee and hot tea.

THE CONTINENTAL BREAKFAST \$14 per person

Assorted fruit juices, fresh brewed coffee, sliced fresh seasonal fruits, yogurt & granola, and a mixed selection of baked muffins and danishes.

HOMESTYLE BREAKFAST BUFFET \$18 per person

Farm fresh scrambled eggs, hash brown potatoes, sliced fresh seasonal fruits, crispy Applewood smoked bacon, grilled pork sausage patties, fresh brewed coffee, and a selection of assorted danishes and muffins.

THE BIG BRUNCH \$24 per person

Fresh scrambled eggs, baked summer vegetable frittata, biscuits and sausage gravy, applewood smoked bacon, hash brown potatoes, minted fruit salad, cheesecake stuffed French toast, caramel pecan sticky buns, assorted fresh juices, milk, and fresh brewed coffee.



Summertime Gatherings

Company picnics, family reunions or friendly get togethers.

SOUP, SALAD AND SANDWICH \$18

Choice of two soups, choice of two salads, choice of two sandwiches, house cut chips.

LADIES LUNCHEON \$20

Choice of appetizer, choice of salad or a soup, choice of sandwich, choice of side, cheesecake stuffed strawberries.

AMERICAN PICNIC \$20

Black angus burgers, 1/4-pound hot dogs.
Potato salad, baked beans, fresh potato chips, fresh baked cookies.

TAILGATE PARTY \$24

Black angus burgers, BBQ chicken breasts, 1/4-pound hot dogs.
Fruit salad, potato salad, baked beans, sweet corn on the cobb,
fresh potato chips freshly baked cookies.

LAKE ERIE FISH FRY \$30

Fresh Lake Erie walleye and perch house made coleslaw, baked and seasoned steak fries,
tomato cucumber salad fresh baked cookies.

SOUTHERN BBQ \$30

Slow cooked BBQ baby back ribs, roasted BBQ chicken, pulled pork sliders.
Sweet corn on the cobb, baked macaroni and cheese, cornbread, macaroni salad.

Clambakes and Boils

NEW ENGLAND CLAMBAKE \$38 per person

SOUP

Clam Chowder

APPETIZERS

Sweet corn fritters, tomato basil bruschetta, garlic mussels.

SALAD

Tossed salad with cranberries, walnuts, bleu cheese, red onion, tomatoes and apple cider vinaigrette.

ENTREES

Steamed middle neck clams, sweet corn on the cobb, red skin potatoes, BBQ chicken with house sauce, clam broth, melted butter and lemons, toasted baguettes with whipped butter.

CLAMBAKE ADDITIONS

One and half pound lobster \$28

Eight-ounce New York strip steak \$20

Six-ounce filet mignon \$24

Broiled Scallops \$16

Half rack BBQ ribs \$10 Garlic shrimp \$16

LOBSTER BOIL \$68

SOUP

Lobster bisque

APPETIZERS

Tenderloin crostini's, mini crab cakes, garlic shrimp

SALAD

Mixed greens with tomatoes, red onion, cucumbers, carrot and bacon vinaigrette.

1 1/2-pound New England hard shell lobster, sweet corn on the cobb, red bliss potatoes, BBQ chicken with house sauce, melted butter and lemons, toasted baguettes with whipped butter.

LOUISIANA SHRIMP BOIL \$40

SOUP

Shrimp gumbo

APPETIZERS

Hush puppies, BBQ Cajun chicken skewers, mini crab cakes.

SALAD

Vinegar and pepper slaw.

ENTREES

Steamed shrimp, red potatoes, sweet corn, Andouille sausage



Dinners

All entrees served with Crew's Nest house salad, choice of vegetables, choice of starch,
and an assortment of warm fresh bread.

BEEF

Sliced Tenderloin	\$40
Sliced Prime Rib	\$36
Sliced New York strip	\$34

CHICKEN

Chicken Oscar	\$36
Chicken Cordon Bleu	\$32
Parmesan Crusted Chicken	\$30
Chicken Parmesan	\$30
Rosemary Herb Chicken	\$30
Chicken Marsala	\$30
Chicken Picatta	\$30

SEAFOOD

Potato Crusted Walleye	\$38
Cedar Planked Salmon with Balsamic Honey Glaze	\$36
Blackened Grouper with Lobster Cream Sauce	\$36
Maryland Style Crab Cakes	\$36
Shrimp Scampi	\$32
Broiled Salmon with Lemon Dill Sauce	\$32
Crab Stuffed Tilapia with Hollandaise	\$30

Roasted Rack of Lamb	\$38
Roasted Duck with Rosemary Cabernet Sauce	\$36
Sliced Pork Tenderloin with Gravy	\$28

VEGETARIAN

White Vegetable Lasagna	\$28
Cheese Lasagna	\$26
Tree hugger pasta	\$26

Dinner Options & Addons

VEGETABLES

Seasonal vegetable medley
Haricot verts
Green bean casserole
Honey Braised Carrots
Steamed asparagus
Brussel sprouts with bacon and onion
Sweet corn
Broccoli cheddar casserole

STARCHES

Baked potato
Lemon oregano potato wedges
Mashed potatoes
Loaded mashed potatoes
Garlic and herb roasted redskins
Potatoes au gratin
Rice pilaf
Wild rice
Tomato basil penne
Broccoli cheddar risotto
Truffled mushroom risotto
Sweet corn risotto

APPETIZERS

HOT

Bleu cheese stuffed mushrooms
Gouda stuffed mushrooms
Crab cake stuffed mushrooms
Sausage stuffed mushrooms
Vegetable egg roll
Shrimp egg roll
Chicken satay with peanut sauce
Pork potstickers with teriyaki
Chicken potstickers
Chicken wings (choice of sauce)
Garlic mussels
Lollipop lamb chops

BBQ meatballs
Swedish meatballs
Thai chili meatballs
Chicken pineapple skewers
Garlic shrimp skewers
Grilled vegetable skewers
Teriyaki beef skewers
Old bay peel and eat shrimp
Mini crab cakes
Chicken quesadilla rolls
Spanakopitas

COLD

Ahi tuna nachos
Tomato basil bruschetta
Olive tapenade bruschetta
Marinated antipasto skewer
Fresh fruit skewers
Tomato basil skewers
Shrimp cocktail
Smoked salmon rolls
Salami rolls
Deviled eggs
Cheesecake stuffed strawberries



Dips, Platters, Salads

Tropical fruit platter
Fresh vegetable platter
Basic cheese platter
Gourmet cheese platter
Meat and cheese platter
Smoked salmon platter
Seven layer dip
Spinach artichoke dip
Bleu cheese and bacon dip
Roasted red pepper hummus
Guacamole dip with fresh salsa
Black bean and corn salsa
Hurricane shrimp salsa

Caesar salad
Summertime salad
House salad
Italian chef salad
Cobb salad
Tomato cucumber salad
Greek salad

Sandwiches

Pecan chicken salad on croissant
House famous tuna salad croissant
Crab salad croissants
Shrimp salad croissants
Mini roast beef grinders with honey sauce
Turkey bacon wraps
Turkey brie wraps
Clubhouse wraps
Cucumber finger sandwiches
Summertime chicken wraps
Vegetable wraps
Cheeseburger sliders
BBQ pork sliders
Rueben sliders

Chicken parmesan sliders
Buffalo chicken sliders
ABC sliders
Bratwurst sliders
Salmon avocado BLT sliders
Italian hoagie bites
Vegetable hoagie bites
Perch slider
Walleye slider
Tenderloin sliders
Portabella sliders
Crab cake sliders
Caprese BLT slider

Wine, Beer and Spirits Packages

HOURLY SERVICES
(PER HOUR PER PERSON)

SERVICE	ITEMS INCLUDED	FIRST TWO HOURS	EACH ADDITIONAL HOUR
Beverage Service	Soda, Tea, Water & Coffee	\$5 per person for entire event	
Beer & Wine	House Wine by the Glass & Domestic and Imported Beer	\$14 per person Per hour	\$10 per person
Well Service	Well Bar, House Wine by the Glass & Domestic and Imported Beer	\$16 per person per hour	\$12 per person per hour
Call Service	Call Bar, House Wine by the Glass & Domestic and Imported Beer	\$18 per person per hour	\$14 per person per hour
Complete Service	Fully Stocked Bar, House Wine by the Glass & Domestic and Imported Beer	\$20 per person per hour	\$16 per person per hour

*Minimum 4-hour bar service

Bar staff- \$10 per hour per bartender.

Four-hour minimum bar plus a one-hour setup time & a half hour clean up

Wine, Beer and Spirits Selections

WELL

McCormick Vodka
Paramount Rum
McCormick Gin
El Toro Blanco Tequila
Echo Springs Bourbon
Queen Anne Scotch

CALL

(Choose 6)

Vodka

Absolut
Absolut Citron
Skyy
Stolichnaya
Stoli Raspberry
Stoli Orange

Gin

Tanqueray
Bombay

Scotch

Cutty Shark
Dewar's

Rum

Captain Morgan
Bacardi
Myers Dark
Mt. Gay

Tequila

Jose Cuervo

Whiskey

Jameson
Bushmills

TOP SHELF

(Choose 6)

Vodka

Grey Goose
Belvedere
Ketal One

Gin

Bombay
Sapphire

Tequila

Don Julio
Patron

Whiskey

Maker's Mark
Jameson

Scotch

Glenlivet 12

DOMESTIC BEER

Budweiser
Bud Light
Miller lite
Michelob Ultra

IMPORTED BEER

Heineken
Amstel Light
Corona
Corona light
Bass
Guinness
Labatt Blue
Labatt Blue Light
Blue Moon

WINE BY THE GLASS

(Choose 6)

Chardonnay
Pinot Grigio
Sauvignon Blanc
Reisling
Merlot
Cabernet Sauvignon
Red Zinfandel
Pinot Noir



Frequently Asked Questions

Doller House Gazebo Measurement

Front Pillars are 12.5 feet high and approximately 5.5 inches thick. Front to back and side to side dimensions are approximately 19 ft x 8in. Distance from Ice House (Red Barn) to Gazebo is approximately 87.5 ft.

Pavilion Dimensions

Pavilion is approximately 51 ft wide and 89 ft long

The pole are approximately 9 ft high.

Tables are approximately 60 in round

Banquet tables are approximately 2.5 ft. by 8 ft.

Can we bring our own cake? Yes, you are welcome to bring your own cake as we are unable to offer that service. We do not offer storage for cake. In the instance that we are able to accommodate you, we can NOT be held liable for it.

Can we bring any of our own liquor? No, we have a liquor license which prevents guests from bringing their own liquor. We could get a liquor violation. We also ask that guests not bring any liquor, beer, or wine into our establishment.

Can we bring wine as a wedding favor? Unfortunately, no, because once again we have a liquor license. If this is something that you would like to do you could order the wine through us. Because we run in conjunction with the PIB Winery we can also provide you with that wine label.

Do you provide decorating? We do not provide any decorations. You may bring/create any kind of decorations that you would like. You will be in charge of hanging any decorations/ lanterns if you wish to do so. We please ask that you create no holes on our property. Anything left the next day we will be happy to dispose for you.

When can we start decorating? You have to check with the event manager to see if there is an event preceding your event. If there is not an event the night before, you are welcome to start then. You can also check with the event manager to see when staff will be arriving for morning set up.

When is our final head count due? The guaranteed head count is due 10 days prior to your event. If your event is on a Saturday, then your guaranteed count is due the second Tues- day before your event.

What if our final count changes within those seven days? Depending on timing and food selections, it may be possible to add. However, if your guest count goes down, you still have to pay for the guaranteed head count that was given seven days prior.

Special Event Information

Guaranteed (Final) Headcount: The guaranteed head count is due 10 days prior to your event. If your event falls on a Tuesday the guaranteed headcount is the Tuesday prior to your event.

Meal Counts: Your group will be billed according to either the number of meals actually served, or the number of the guarantee whichever is greater. If a final guarantee is not submitted by the deadline outlined above, the higher of the agreed or expected number as it appears on the contract will be used for your event.

Service Charge (Gratuity): All food and beverage and any other services are subject to a 20% Service Charge. The total bill including the service charge is subject to an 7% sales tax.

Food & Dietary Restrictions: The Crew's Nest does not permit outside food and beverage to be brought onto our property. All food and beverage served or consumed on the premises must be purchased, prepared and served by The Crew's Nest. Unused banquet food and beverage can- not be taken from the function space. At the conclusion of the function such food and beverage become the property of The Crew's Nest. The Crew's Nest is more than happy to make arrangements for any and all your ethnic or religious catering needs, additional charges may apply. Take out boxes are NOT included.

Meal Identification: Coded meal tickets are required for any multiple entree plated function. The meal tickets must be clearly marked as to what entree each guest should be receiving. Advanced notice is needed on how entree selections will be indicated.

Bar Charges: A \$500.00 sales minimum is required for all bar tabs not including the service charge. If we are unable to reach this minimum tab you will be charged for the difference.

Cancellation Policy: Once a deposit has been received and the date has been reserved the cancellation of an event results in the loss of your deposit.

Liability: The Crew's Nest does not assume any responsibility for anyone's personal property.

Payment: Payment is due in full at the conclusion of your event by either credit card or personal check.

Station Style Service*

This style of service is designed to be the most casual and guest friendly. We create stations throughout the Pavilion. Guests are free to approach each station at any given time. Station style service frees up those long buffet lines, creating more time for the guests to socialize and enjoy the food and company. Stations usually encompass a large range of hors d'oeuvres which

Buffet Style Service*

At the time for services, guests are called to the buffet line by tables of two. The food is beautifully arranged for their deciding. All guests are welcome to enjoy the buffet again after all the tables have been called.

Sit-Down Service* (There is a \$5 upcharge per person for sit-down service)

Guests are served all courses in the comfort of their own seats! This style of service can be custom tailored to your desired level of elegance. Management reserves the option to not offer this choice for reasons including but not limited to: menu choices, number of guests, and time of the event. Any denial of sit-down service would be for the sole purpose of providing the highest level of quality food and spirits to your guests.

*We would like to remind our guests that the key to the success of any special event is communication and planning. For your information, the pavilion is next to our swimming pool and recreation facility and is open daily. We would also like to add that at 10:30 p.m., a noise reduction policy exists as a convenience to our close neighbors. We ask that you please do not use staples, nails, or tacks in the pavilion.



Event Contract

The Crew's Nest
460 Bayview Ave
Put-In-Bay, OH 43456
T: 419-285-3625
F: 419-285-8300
thecrewsnest.com

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Main Contact _____ Phone Number _____

Email Address _____ Estimated Head Count _____

Address _____ Event Location _____

Date of Event _____ Approximate Time of Arrival _____

Credit Card # _____ Expiration Date _____

Authorized Signature _____ Date _____

Special Events Coordinator _____ Date _____