

BATEAU

Private Experiences

Dining experiences are created from Bateau's main menu.

Visit www.BateauRVA.com for menu selections.

hello@bateaurva.com
(804) 663-5438

www.BateauRVA.com

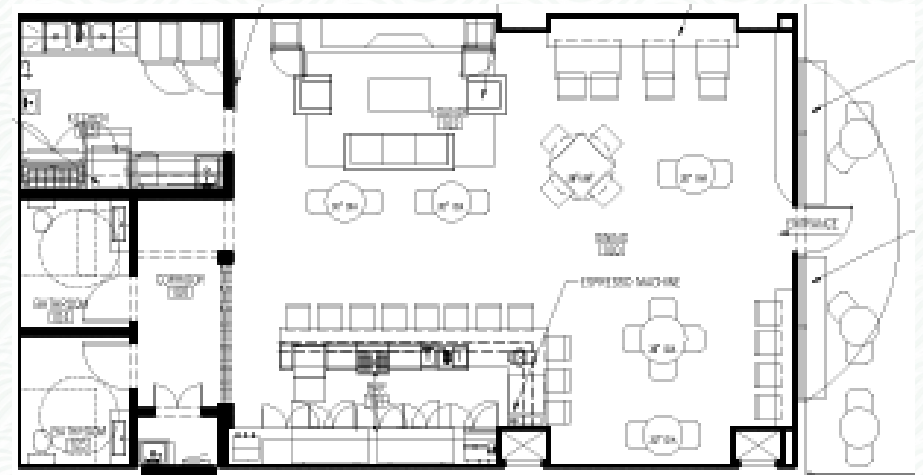


Bateau Coffee & Wine Experience

Rental Fee:
\$2,500.00

**Food & Beverage Minimum
(Required):**
\$2,000.00

Maximum Capacity:
50 Seated
80 Standing
25 Outdoor Seating



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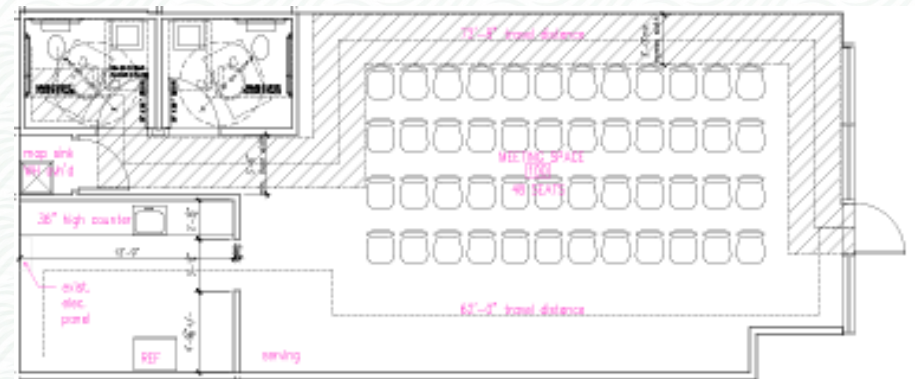


Bateau Event Space

Rental Fee:
\$1,600.00

Food & Beverage (Available):

Maximum Capacity:
75 Seated
10 Outdoor Seating



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Bateau Canal & Patio Experience

Rental Fee:
\$3,500.00

Food & Beverage (Required)

STANDING RECEPTION ONLY

Maximum Capacity:
50 Seated
150 Outdoor Standing

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Create Your Tailored Experience

Bateau private event guests have an eclectic selection of menu options from which to choose.

Guest crafted menus allow for greater consideration of invitee needs & restrictions, and encourage individualized taste for your one of a kind experience.

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Plated & Served Dinners

Plated & Served Dinner Menus range from \$32.00- \$38.00 per person, depending on menu selections.

Menu I

1st Course:
Fried Oysters

2nd Course:
Mixed Baby Greens with Dried Cranberries, English Cucumbers, Blue cheese crumble, and Strawberry Balsamic Vinaigrette dressing

3rd Course:
10oz New York Strip in a Red Wine Sauce Sautéed or Virginia Crab Cake and Roasted Asparagus, Risotto Soft Rolls with Butter

4th Course:
Cheesecake

Menu II

1st Course:
Spring Rolls

2nd Course:
Salad of Frisée and Baby Lettuces Sunflower Seeds, Mandarin Oranges, Crumbled Feta Cheese, House Vinaigrette

3rd Course:
New York Strip with Mushroom Demi-Glaze or Cajun grilled Shrimp Skewers, Sautéed Spinach and Rice Pilaf, Soft Rolls with Butter

4th Course:
Wine Poached Pear

Menu III

1st Course:
Mini Crab Cake

2nd Course:
Baby Bibb Lettuce, Blue Cheese Crumble, Dried Cranberries, Roasted Walnuts, Blueberries, Strawberry Slices and Strawberry Balsamic Vinaigrette

3rd Course:
Choice of: Quarter Roasted Chicken Breast with Roasted Garlic Mashed Potatoes or Seared Snapper Lemon-Caper, Beurre Blanc with Roasted Asparagus and Brown Rice, Soft Rolls with Butter

4th Course:
Flower Apple Tart

Menu IV

1st Course:
Fried Calamari

2nd Course:
Romaine with Roasted Beets, Red Onion, Candied Walnuts, Goat Cheese and Herb Vinaigrette

3rd Course:
Grilled Lamb Chops, Caramelized Sweet Onion Sauce or Pan Roasted Salmon with Smoked Shrimp Butter Citrus, Gold Fingerling Potatoes with Olive Oil, Sea Salt and Fresh Herbs, Soft Rolls with Butter

4th Course:
High Tide Chocolate Cake



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Hors d'oeuvres

We recommend selecting 3 - 4 options from below. Hors d'oeuvres range from \$2.50- \$3.50 per piece.

Seafood

- Seafood Grilled Marinated Shrimp with Cocktail
- Crab Cake Sandwiches Served Open Faced with Remoulade Sauce with French Bread Crisps
- Cornmeal Crusted Oysters with Warm Whole Grain Mustard Sauce served on Crostini
- Pan-fried Calamari skewers with roasted peppers and aiolo sauce
- Crispy fried Bajan fishcakes.

Beef

- Beef Tenderloin on Grilled Flatbread with Shaved Asparagus, Manchego Cheese and Lemon Olive Oil
- Miniature brisket sandwiches served with Cheddar Cheese and Herb Aioli
- Blackened Beef Tenderloin skewers with pearl onions and Roasted Red Peppers

Vegetarian

- Mini Smoked Gouda and roasted Asparagus Tartlets
- Vegetable Garden Spring Rolls with sweet Ginger and Red Pepper Sauce
- Roasted vegetable fajita spears

Poultry

- Thinly sliced Chicken Slider on sweet potato rolls with Buffalo Blue Cheese Sauce
- Miniature pancakes and Fried Chicken wraps drizzled with Sweet Butter and Maple Syrup.
- Sweet and Spicy marinated Chicken skewers, Roasted Red Pepper Sauce

Standing Cheese Presentations

Served with gourmet crackers and assorted seasonal fruit spears. Price ranges \$3.00 - \$3.75 per person. Sun-Dried Tomato and Shiitake Mushroom, marinated Italian Olives, mini pickles and capers, Smoked Salmon and cream cheese, Savory Assorted cheeses (Domestic and Imported), Hard and Soft Cheeses, Baked Brie wheels with Garlic Tomato Romano sauce and Herb Spread.



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Beverage Options

Standard Bar Based on Consumption Bateau provides all of the alcoholic and nonalcoholic beverages and mixers that you may need for bar service to include:

Tito's Vodka, New Amsterdam Gin, Dewar's Scotch, Bacardi Rum, Jim Beam Bourbon, Domestic and Imported/Craft Light and Regular Beers, Red and White Wines, Assorted Sodas, Soda and Tonic Water, Juices, Bloody Mary Mix and Sour Mix with beverage charges based on consumption.

Drinks Would Be Priced as Follows:

Highballs

\$8.00 per drink

Wine

\$45.00 - \$120.00 per bottle

Imported/Craft Beer

\$5.75 per bottle

Domestic Beer

\$4.50 per bottle

Sodas

\$2.00 per can

Iced Tea/Arnold Palmer

\$2.00

