

CRI **Community
Rowing Inc.**

Private Events Catalog



WHO ARE WE

Community Rowing Inc. (CRI) was founded in 1985 as a 501(c)(3) nonprofit organization dedicated to the belief that the sport of rowing provides unique opportunities to promote personal and community growth through teamwork, discipline, and physical fitness. Located on the Charles River, CRI is internationally recognized for the dynamic and diverse community it serves and holds the distinction of being the largest public access rowing organization in North America.

By hosting your private event at Community Rowing, you're supporting CRI's mission. The revenue from private events supports our outreach efforts with Boston Public School students, active duty and veterans, and para athletes—all of whom receive access to programs at no cost or reduced cost.

The Sauce Cocktails and Catering is a full service event food and beverage company, and offers the exclusive management of CRI's event spaces. With more than 20 years of experience, the Sauce team brings a community of event professional to help with the planning and execution of your event.



CRI Community
Rowing Inc.



MEET THE TEAM



Amy Zediana Dearth, CSEP

President & Sr. Event Producer

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Megan Turner

Director of Operations

Megan@TheSauceInc.com



OUR EVENT SPACES



The Community Room
75 - 200 Guests



The Dock - Wedding Ceremonies Only



The 40'x70' Outdoor Tent
25 - 200 Guests

PRICING & DETAILS



ROOM RENTALS

- Tent & Outdoor Spaces:
 - Sunday - Thursday: \$5,500
 - Friday - Saturday: \$6,500
- Community Room: \$6,500
- Tent & Community Room - \$8,000

PRICING DETAILS

- All menu items are priced per person (unless otherwise noted)
- All private event contracts have a minimum of 50 guests
- Upon receipt of a formal quote, a courtesy hold will be placed on your date for 3 days. After the three days, the date will be released unless signed contract and deposit is received.
- Deposit: must be paid at time of booking. Your date will not be confirmed until the contract is signed and the deposit is paid.

FOOD & BEVERAGE MINIMUMS

- Midweek (Monday-Thursday) - Minimum of \$3,500 spend
- Weekend (Friday, Saturday, Sunday) - Minimum of \$5,500 spend

FEES BREAKDOWN - Below are all the fees explained in your package!

- Administrative Fees - This covers local delivery, your management team, and other administrative fees
- Sales Tax - Sorry! This isn't us. The state has a vested interest in your event!
- Labor Fees - We try to operate with a lean team, the best we can.
- Gratuities - We are proud to pay our team a full wage, so only if you feel we have gone above and beyond do you need to include any extra gratuity.

EVENT FURNITURE

- Tables and Chairs - CRI does offer a limited selection of table and chairs for your event. All set-up fees are included in your event package. Any furniture outside the current inventory will need to be rented, at the client's expense by an approved vendor.

APPROVED VENDORS



ENTERTAINMENT

Black Diamond Event Productions
www.BlackDiamondEP.com

Party Excitement Entertainment
www.partyexcitement.com

Felix Brown Band
www.felixbrown.com

RENTALS

Chase Canopy
www.chasecanopy.com

AA Rental Center
www.AARentalCenter.com

TRANSPORTATION

ROCKSTAR Limo
www.rockstarlimo.net

DECOR

CID Event Productions
www.CIDEventProductions.com

DesignLight
www.designlightco.com

HOTEL ROOM BLOCK

Sheraton Commander Hotel
www.marriott.com

CAKES

Topsfield Bakeshop
www.topsfieldbakeshop.com

COMMUNITY ROWING CATERING PACKAGES

Cocktail Hour

THE FAMOUS SAUCE STATIONARY GRAZE BOARD
& CHOICE OF FOUR PASSED APPETIZERS

Salad Course

CHOICE OF SALAD WITH DINNER ROLLS

Duet Entree

CHOICE OF TWO ENTREES AND TWO SIDES

Dessert

CLIENT'S CAKE CUT AND STATIONED

Linens & China

ALL FULL LENGTH TABLE LINENS
CHINA, SILVERWARE AND WATER GLASSES

PER PERSON PRICING

BUFFET - \$84.95 | PLATED - \$94.95 | FAMILY STYLE - \$104.95

pricing excludes all 7% taxes, 18% administrative fees

PASSED APPETIZERS

APPETIZERS

caprese skewers (veg, gf)
spanakopita (veg)
watermelon & feta salad (veg, gf)
sun-dried tomato on parm crisp (veg, df)
mini orzo salad (veg)
mac and cheese melts (veg)
chicken lemongrass potstickers
spring roll with sweet sauce (veg)
scallops in bacon
bruschetta on crostini (veg)
shrimp cocktail (df)
crab stuffed mushrooms
coconut shrimp
brie and pear bites (veg)
apple pie bites (veg)
shrimp ceviche cup with plantain chip
mini crab cakes with remoulade
parmesan crisp with honey whip and bacon

APPETIZERS (CONT)

buffalo chicken dip with tortilla chip
honey sriracha glazed chicken skewer
sausage stuffed mushrooms
teriyaki pineapple meatball
mini beef wellington
beef empanadas with lime crema
chicken teriyaki skewer
caribbean mango shrimp in plantain cup
yum yum tuna on rice cracker

LUXURY COLLECTION UPGRADES

mini lobster rolls \$10
mini lamb pops - \$8
beef tenderloin crostini \$6
kettle chip, caviar, creme fraiche \$7
mushroom truffle risotto cups \$5



v - Vegan, Veg - Vegetarian, GF - Gluten Free, DF - Dairy Free

DINNER SELECTIONS

SALAD (CHOOSE ONE)

- *house salad with vinaigrette*
- *classic caesar salad*
- *strawberry field salad*
- *seasonal green salad*

PASTA OPTION (CHOOSE ONE)

- *penne with red sauce*
- *penne with alfredo sauce*

ENTREE (CHOOSE TWO)

- *marry me chicken breast*
- *steak tips with demi glace*
- *lemon herbed salmon*
- *creamy spinach artichoke chicken*
- *seafood bake*
- *jerk chicken*
- *pulled bbq pork*
- *teriyaki sesame chicken thighs*
- *maple glazed spiral ham*
- *zucchini noodles primavera (veg)*
- *butternut squash ravioli with sausage sage butter sauce*

STARCH (CHOOSE ONE)

- *mashed potatoes*
- *roasted rosemary potatoes*
- *mushroom & parmesan risotto*
- *coconut rice and beans*

VEGETABLE (CHOOSE ONE)

- *garlic butter broccoli*
- *green beans*
- *candy carrots*
- *mashed butternut squash*
- *vegetable medley*
- *sweet potato mash*
- *mexican street corn*

A LA CARTE FOOD STATIONS

VEGETABLE RAW BAR - \$8

raw cut vegetables including celery, carrots, peppers and broccoli accompanied by hummus and herb dip

MEDITERRANEAN PLATTER - \$15

hummus and tabouli, pita bread, tzatziki, marinated artichoke hearts, olives, roasted vegetables and dolmades

INFUSED OLIVE OIL & BREAD STATION - \$9

selection of breads with house-infused olive oil accompanied by parmesan cheese and red pepper flakes

Our Most Popular

THE FAMOUS SAUCE GRAZE BOARD - \$14

raw cut vegetables, artisan cheeses, cured meats, a variety of chef's favorite dips and spread accompanied by a selection of crackers and breads

SHRIMP BOAT - \$19

chilled shrimp displayed in a custom-made tabletop boat accompanied by lemon wedges, cocktail sauce, and garlic aioli

ARTISAN FLATBREAD STATION - \$10

(CHOOSE THREE)

margherita, bbq chicken, three cheese, big mac, buffalo chicken, meatball, fig prosciutto, bacon ranch, & mushroom pepper



A LA CARTE DELUXE FOOD STATIONS

MASHED POTATO BAR \$10

*creamy mashed potatoes served with a selection of toppings to include:
bacon, sour cream, cheddar cheese, broccoli, brown gravy, scallions,
caramelized onions, mushrooms*

Ask about upgrading to add pulled bbq chicken or bbq pulled pork

PASTA STATION \$18

*your choice of penne pasta dish accompanied by our bread and olive oil station,
parmesan cheese, and red pepper flakes.*

chicken broccoli

bolognese

pesto penne

shrimp scampi

primavera with lemon & olive oil sauce

SLIDER STATION \$16

*build your own slider! choose two options from sliders below. Each slider bar includes
lettuce, tomato, slider buns, pickle spears and kettle chips.*

shredded bbq chicken slider with red onion

shredded buffalo chicken with blue cheese dressing

cheeseburger slider with caramelized onions and chipotle aioli

pulled pork slider with cole slaw and red onions

CARIBBEAN STATION - \$29

tropical coleslaw, coconut rice and beans, jerk chicken with mango salsa



DESSERT ENHANCEMENTS

brownie & cookie platter

\$3

cupcakes

chocolate or vanilla with your choice of color frosting

\$4

dessert graze board

*assorted cupcakes, brownies, cookies,
petite fours and seasonal desserts*

\$10

donut wall

30 donuts - \$250

40 donuts - \$300

50 donuts - \$350

60 donuts - \$400



GOOD MORNING!

CONTINENTAL BREAKFAST - \$15

fresh fruit display accompanied by assorted pastries, muffins and bagels with cream cheese and butter

THE SAUCE BREAKFAST - \$28

fresh fruit display, assorted pastries, muffins and bagels with cream cheese, chef's choice of petite quiches, bacon and sausage

MID-MORNING SNACK - \$12

Yogurt Parfaits, Granola Bars and Whole Fruit



LUNCH BUFFETS

SOUTHWEST - \$28

*guacamole & tortilla chips
southwest chicken
sautéed peppers & onions
seasoned rice & beans
sour cream, salsa, shredded cheese,
shredded lettuce and flour tortillas*

GARDEN SALAD BAR - \$29

*mixed greens, cucumbers, tomatoes,
carrots, croutons, grilled chicken,
tuna salad, chickpeas, chopped
bacon, boiled egg and shredded
cheese with chef's choice of two
salad dressing*

SUMMER BBQ - \$29

*individual bags of chips
red bliss potato salad & pasta salad
pulled bbq chicken with rolls
sliced watermelon*

DELUXE SANDWICH - \$25

*assorted gourmet sandwiches
garden salad & pasta salad
individual bags of chips & pickle*



get sauced

BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES INCLUDE THE FOLLOWING:

Disposable Glassware, Cocktail Napkins, Ice & Garnishes
Liquor Liability Insurance & 12(c) liquor catering license

HOSTED BEER & WINE - \$28

house selection of beer, wine and non-alcoholic beverages

CASH BEER & WINE - \$350

*house selection of beer, wine and non-alcoholic beverages
minimum of 125 guests*

HOSTED BEER, WINE & SPIRITS - \$38

house selection of beer, wine, house liquors, mixers and non-alcoholic beverages

CASH BEER, WINE & SPIRITS - \$450

*house selection of beer, wine, house liquors, mixers and non-alcoholic beverages
minimum of 125 guests*

SIGNATURE DRINKS - \$7

*customized single-mix beverages
min of 50 servings per beverage container*

WINE SERVICE WITH DINNER - \$12

*house red or house white wine served tableside
must be combined with another beverage package*

get sauced

NON-ALCOHOLIC BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES INCLUDE THE FOLLOWING:

Disposable Glassware, Cocktail Napkins, Ice & Garnishes

HOT BEVERAGE STATION - \$4

house selection hot coffee and tea

NON-ALCOHOLIC STATION - \$3

assorted sodas, water, and lemonade

ICED BEVERAGE STATION - \$5

*house selection iced coffee, iced tea
and assorted sweeteners and toppings*

JUICE STATION - \$4

*cranberry juice, orange juice, and apple
juice*

SIGNATURE MOCKTAILS - \$150

*signature mocktails, serves 50 guests
ask about customized options!*



