

BATEAUX NEW YORK®



SEDUCE YOUR SENSES WITH GOURMET ELEGANCE AND AN IRRESISTIBLE VIEW. *Dazzling by Day or Night All Year Long.*

The magic begins the moment you step aboard. A maitre d' escorts you and your guest to an intimate, linen-draped table where a gourmet menu awaits your selection. The rich hardwood floors gleam in the soft light. The live, soft jazz is satin-smooth and intoxicating. Arching above your table, the curved glass ceiling and walls reveal New York's breathtaking skyline stretching before you like an endless ribbon of light. For elegant entertaining, the European-inspired Bateaux New York is the unrivaled toast of Manhattan.

What our clients say:

Sales did everything to be helpful and flexible with our requests. It is a pleasure to work with your team. The service and food was fantastic. I'm sure all of our groups will love this cruise experience.

-Allied TPro

Our event coordinator was the most professional planner, was very kind, assisted with the most minute details and requests that we had and made sure that our satisfaction was of utmost importance. We were very pleased from start to finish of each phase. All of the crew and staff were most courteous, professional and wonderful to have as a part of our celebration. Service was excellent all around. Whoever trains the staff is doing an excellent job. The impeccable service and professionalism of the staff and crew helped this to be a wonderful lifetime memory.

- Hope For All Outreach Center



BateauxNewYork.com
212-727-7768



BATEAUX NEW YORK®

SCHEDULE AND PRICES.

Bateaux New York cruises all year long out of Pier 61 at Chelsea Piers in Midtown Manhattan. The vessel can also cruise out of alternate docking sites on New York Harbor including Lincoln Harbor Marina in New Jersey. Specialty theme cruises are available in addition to our dedicated cruising schedule. Please call or visit online for current cruise offerings. Schedules below may be subject to change.

WEEKEND BRUNCH from \$54.90 per person*

- Two-hour cosmopolitan cruise
- Delicious menu with tableside service
- Live Jazz Pianist
- Unmatched skyline views
- Complimentary Bloody Mary or Mimosa

Saturday & Sunday

Board 11:30am

Cruise Noon to 2:00pm

LUNCH CRUISE from \$43.90 per person*

- Two-hour elegant cruise on New York Harbor
- Wonderful menu with tableside service
- Lighthearted sounds of a live Jazz Pianist
- Never-ending views through glass ceiling and walls

Monday through Friday

Board 11:30am

Cruise Noon to 2:00pm

BATEAUX SUNSET CRUISE from \$71.90 per person*

- Two-hour skyline cruise
- Three-course dinner with tableside service
- Live entertainment
- Spectacular sunset views

Available on Mondays only

Board 6:30pm

Cruise 7:00 to 9:00pm

DINNER CRUISE from \$84.90 per person*

- Three-hour night lights cruise around the tip of Manhattan
- Gourmet menu with tableside service
- Live music with jazz classics & Broadway show tunes
- Sophisticated dance music
- Breathtaking views through glass walls and ceilings

Nightly

Board 6:30pm

Cruise 7:00 to 10:00pm

Fridays and Saturdays in June, July and August

Board 7:45pm

Cruise 8:30 to 11:30pm

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BATEAUX NEW YORK®

BON APPETIT.

Savor the delights of our chef's imaginative culinary creations as you choose your favorite dishes from our menus below, all served at your table.

PLATED DINNER MENU

APPETIZERS

Lobster Bisque

Rich Pacific Rim Lobster simmered in Butter
And blended with Crème Fraiche and a touch of Sherry

Pate De Campagne

Classic Pate with Cornichons, Grainy Mustard and Apple Cranberry
Chutney

Bateaux Antipasto Plateau

Fresh Mozzarella, Roasted and Marinated Vegetables and Assorted Olives

Coriander and Cinnamon Seared Rare Tuna

Asian Vegetable Slaw and Pickled Ginger

Seasonal Market Salad

ENTRÉES

Beef Short Ribs

Syrah Braised Beef Short Ribs with Red Skinned Smashed Potatoes,
Seasonal Vegetables and Gremalotta

Mahi Mahi

Oven Roasted Mahi Mahi with Roasted Ratatouille, Chick Peas and
Balsamic Reduction

Double Center Cut Pork Chop

Center Cut Pork Chop finished with a Lemon White Wine Reduction and served
with Citrus Herb Roasted Potatoes and Red and Yellow Bell Peppers

Free Range Tuscan Chicken Breast

Herb Rubbed Chicken Breast with Tuscan White Bean Ragu, Pancetta,
Green Beans and finished with Asiago Cheese

Rosemary and Mint Braised Lamb Shank

With Creamy Polenta and Fresh Fava Beans

Mediterranean Vegetable Purse

Israeli Cous Cous, Roasted Vegetables and imported Cheese in a Whole
Wheat Pastry Bundle served on a bed of Baby Carrots, Asparagus and Fire
Roasted Red Pepper Purée

DESSERTS

Pana Cotta

Warm Valrhona Chocolate Torte

With Dulce de Leche Gelato

New York Style Cheesecake

With Seasonal Fruit Compote

Sorbet and Seasonal Berries

PLATED LUNCH MENU

APPETIZERS

Lobster Bisque

Rich Pacific Rim Lobster simmered in Butter
And blended with Crème Fraiche and a touch of Sherry

Baby Organic Greens

With Organic Baby Tomatoes, Blue Cheese and Lemon Vinaigrette

ENTRÉES

Seafood Ravioli

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished au gratin
with Reggiano Parmesan and Spicy Tomato Sauce

Free Range Tuscan Chicken Breast

Herb Rubbed Chicken Breast with Tuscan White Bean Ragu, Pancetta,
Green Beans and finished with Asiago Cheese

Asian Tuna Nicoise Salad

Seared Rare Chilled Tuna, Green Beans, Roasted Potatoes and Pickled
Ginger Vinaigrette

Mediterranean Vegetable Purse

Israeli Cous Cous, Roasted Vegetables and imported Cheese in a Whole
Wheat Pastry Bundle served on a bed of Baby Carrots, Asparagus and Fire
Roasted Red Pepper Purée

DESSERT

Bateaux NY Dessert Sampler



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BATEAUX NEW YORK®

PLATED BRUNCH MENU

Available Saturday & Sundays. Includes one Bloody Mary or Mimosa.

Breakfast Breads

Served with herb butter and jam

APPETIZERS

Lobster Bisque

Rich Pacific Rim Lobster simmered in Butter
And blended with Crème Fraiche and a touch of Sherry

Baby Organic Greens

With Organic Baby Tomatoes, Blue Cheese and Lemon Vinaigrette

Fresh Fruit Salad

With Organic Yogurt, Honey and granola

ENTRÉES

Roasted Banana French Toast

Cinnamon Battered Toast topped with Caramelized Banana's and served
with Apple Wood Smoked Bacon

Roasted Tomato and Spinach Strata

Herb Roasted Tomatoes and Fresh Garden Spinach Baked with Creamy
Eggs and Parmigiano Reggiano

Seafood Ravioli

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished au gratin
with Reggiano Parmesan and Spicy Tomato Sauce

Free Range Tuscan Chicken Breast

Herb Rubbed Chicken Breast with Tuscan White Bean Ragu, Pancetta,
Green Beans and finished with Asiago Cheese

Rosemary and Mint Braised Lamb Shank

With Creamy Polenta and Fresh Fava Beans

Mediterranean Vegetable Purse

Israeli Cous Cous, Roasted Vegetables and imported Cheese in a Whole
Wheat Pastry Bundle served on a bed of Baby Carrots, Asparagus and Fire
Roasted Red Pepper Puree

DESSERTS

Dessert Sampler

CELESTIAL DINNER BUFFET MENU

BATEAUX ANTIPASTO TABLE

Marinated Seasonal Vegetables, Assorted Charcuterie Meats
and Assorted Olives

International and Domestic Cheese Table

Imported and Domestic Cheeses with Assorted Crackers and Flat Breads

CARVING STATION

Cob Smoked Ham

Enhanced with Caramelized Apples and a tangy Honey-Mustard Sauce

Salt & Pepper Roasted Filet Mignon

Shallot Demi Glace and Chilled Horseradish Cream

HOT ENTRÉES

Herb Rubbed Free Range Breast of Chicken

Miso Glazed Wild Alaskan Salmon

Braised Beef Short Ribs

Pasta Primavera

COMPLIMENTS

Wild Rice Pilaf

Fresh Local Seasonal Vegetables

Tossed Garden Salad

With grape tomatoes, Blue Cheese and Lemon Vinaigrette

Assorted Rolls and Butter

DESSERT

Viennese Table

CELESTIAL COCKTAIL MENU

BATEAUX ANTIPASTO TABLE

Marinated Seasonal Vegetables, Assorted Charcuterie Meats
and Assorted Olives

International Cheese and Crudite Table

Imported and Domestic Cheeses with Assorted Crackers and Flat Breads

Assorted Raw Vegetables and Creamy Herb Dip

PASSED HORS D'OEUVRES

Assorted Mini Quiche

Spicy Asian Spring Rolls

Wild Mushroom & Roquefort Triangles

Assorted Sushi Rolls

Shrimp & Smoked Gouda Quesadillas

Maryland Lump Crab Cakes

DESSERTS

Viennese Table

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BATEAUX NEW YORK®

HORS D'OEUVRES & BAR PACKAGES.

The following enhancements may be added to any Bateaux Lunch or Dinner Cruise Package.

OPEN BAR

Purchased for entire group only. Prices are per person and do not include tax and service.

| | Lunch | Dinner |
|---|-------|--------|
| Soda and Juice | \$11 | \$13 |
| Beer, Wine, Soda and Juice | \$21 | \$29 |
| Premium Brands, Beer, Wine, Soda and Juice | \$29 | \$39 |

SEAFOOD

Shrimp Cocktail (5 jumbo shrimp)

\$15 per person

Shrimp Platter (for 100 guests)

\$875

CARVING STATIONS

**Honey Glazed Ham &
Herb Roasted Filet Mignon**

\$22 per person

**Oven Roasted Turkey &
Herb Roasted Filet Mignon**

\$26 per person

CHEESE & CRUDITÉ DISPLAY TABLE

**Imported and Domestic Cheeses,
Assorted Crudité with Dips and Crackers**

\$9 per person

VIENNESE TABLE

Assorted Mini Cakes and Pastries

\$12 per person (4 pieces per person)

STARTER PLATTERS

Crudité with Herb Dip

Large Platter for 75 - 100 guests
\$175

Seasonal Fresh Fruit Platter

Large Platter for 75 - 100 guests
\$185

Imported and Domestic Cheeses

Large Platter for 75 - 100 guests
\$195

Cheese and Crudité Combo

\$210

Meze Platter

\$400

BUTLERED HORS D'OEUVRES

The pass begins at boarding and continues until appetizer service begins.

Assorted Mini Quiche

Spicy Asian Spring Rolls

Wild Mushroom Triangles

Assorted Sushi Rolls

Shrimp and Gouda Quesadillas

Maryland Lump Crab Cakes

\$29.95 per person



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Pier 61, Chelsea Piers, Manhattan

BATEAUX NEW YORK GROUP ENHANCEMENTS.

ENTERTAINMENT

On our three-hour dinner cruise, Bateaux New York provides a vocalist and an Acoustic Trio consisting of a baby grand piano, upright bass and guitar. On our two-hour lunch cruises, light background music is provided by a live pianist. The following other options are available:

Private Band

Available for charters only. For room or ship charters, additional instruments may be added to enhance the band.

\$1000

Additional Instruments

Per Instrument **\$300**

DJ

For room and ship charters only, a DJ option is available in place of our traditional live entertainment. The following additional fees will apply.

3 Hours **\$750**

Every Additional Hour **\$150**

ADDITIONAL TIME

Extra Dockside Time (per ½ hour) **\$800**

Extra Dockside Time (per hour) **\$1600**

Extra Sailing Time (per ½ hour) **\$1,050**

Extra Sailing Time (per hour) **\$2,100**

FLORAL ARRANGEMENTS

Flowers are standard on every cruise. Additional flowers can be purchased for any event. Arrangements start at **\$50**. If an outside florist is to be utilized, the event coordinator will need the name and the phone number of that florist.

We also offer the following:

Roses (per dozen) **\$70**

Roses (½ dozen) **\$38**

AUDIO VISUAL EQUIPMENT

Available for deck of ship charters only. Choose from the variety of options below. Call your event planner for more details.

| | |
|-------------------------------------|----------------|
| Overhead Projector | \$215 |
| Large Screen | \$200 |
| Slide Projector | \$215 |
| VCR | \$110 |
| LCD Projector | \$500 |
| TV Monitor 27" | \$325 |
| Podium with Microphone | \$285 |
| Window Black-Out (price per window) | \$30 |
| Plasma Screen 42" | \$795 |
| Plasma Screen 50" | \$1,200 |
| Plasma Screen 61" | \$1,950 |
| DVD | \$110 |
| Easels (each) | \$25 |
| Easel Pads (each) | \$40 |

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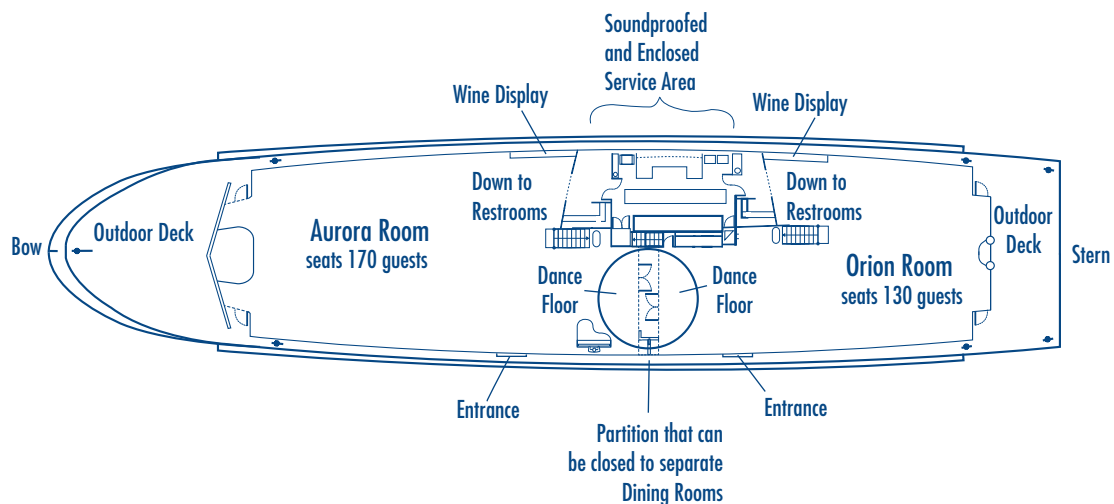


LUXURIATE ON A GRAND VESSEL DESIGNED FOR PLEASURE AT EVERY TURN.

With its revolutionary glass construction, unobstructed views, intimate banquette seating and open-air deck, Bateau New York is designed for those who demand excellence with a dash of imagination. Step aboard and take your guests on a magical Manhattan cruise unlike any other.

Unique Features Include:

- Curved glass ceiling and walls offering a 180-degree skyline view
- Two dining rooms that can be adjoined for up to 300 guests or separated for private occasions
 - Fully climate-controlled interior with a ceiling shading system for daytime cruising
 - Spacious hardwood dance floor and rich nautical accents
 - Open deck layout assures every table a view of the entertainment
- Uniquely designed seating arrangements create an inviting and intimate dining experience
 - State-of-the-art sound system with customized volume levels
 - Flattering Halogen lighting throughout
 - Two outdoor strolling areas offer fresh-air views
 - Handicap-accessible boarding and restrooms



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BATEAUX NEW YORK®

A SIGHT TO BEHOLD. A SENSATION TO EXPERIENCE.
A Setting Unlike Any Other.



ORION DECK

| | |
|------------------|-----|
| Seating Capacity | 130 |
| Bar | 1 |
| Dance Floor | 1 |
| Heads | 1 |



AURORA DECK

| | |
|------------------|-----|
| Seating Capacity | 170 |
| Bar | 1 |
| Dance Floor | 1 |
| Heads | 1 |

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