

**BATEAUX  
NEW YORK®**



**UNPARALLELED WEDDING SPLENDOR.**  
*Your Perfect Day.*

Step aboard our European-inspired, all-glass Bateaux New York for a complete and easy-to-plan wedding of your dreams. Our specialists are prepared to tailor the bridal event you've always envisioned out on the water. Distinctive dining. Exceptional service. Live jazz. Stunning skyline views. The most unique and memorable wedding venue in the entire city is a simple phone call away. Welcome to happily ever after.

PERFECT FOR:  
ENGAGEMENT PARTY | BRIDAL LUNCHEON | REHEARSAL DINNER  
WEDDING & RECEPTION | POST-WEDDING BRUNCH



**Contact John Barrall to make your reservations today:**  
646-358-3114  
Jbarrall@EntertainmentCruises.com

## CEREMONY & RECEPTION PACKAGES

Make your day extraordinary without having to lift a finger. Have a Bateaux wedding. Create a storybook New York wedding that dances off the page. With these special and unique wedding packages, your fairy-tale day doesn't get any more perfect than this.

### CEREMONY PACKAGE

#### ONBOARD CEREMONY PACKAGE

- One-hour early dockside time
- Pianist for ceremony music
- Use of outdoor deckspace and/or inside area
- Wedding arch or chupa
- Champagne welcome drink

Starting at \$2500

### AFTERNOON RECEPTION PACKAGES

#### CELESTIAL BRUNCH RECEPTION

- Three-hour event
- Three-course plated meal
- Pianist
- Personalized menus
- Coffee & tea
- White linens
- Fresh flowers

Saturday & Sunday \$54.90 per person

#### PREMIER BRUNCH RECEPTION\*

- Three-hour event
- Displayed cheese & fruit station
- Three-course plated meal
- Pianist
- Personalized menus
- Fresh flowers
- Choice of linen colors
- Open Beer & wine bar with Mimosa's & Bloody Mary's
- Champagne toast
- Coffee & tea
- Complimentary anniversary dinner tickets
- Wedding cake
- On-site wedding coordinator

Saturday & Sunday \$89.90

### EVENING RECEPTION PACKAGES

#### CELESTIAL DINNER RECEPTION

- Four-hour event
- Four-course plated meal
- Four-piece band
- Personalized menus
- White linens
- Fresh flowers
- Votive candles

Sunday- Thursday \$114.90

Friday \$124.90

Saturday \$129.90

#### PLATINUM DINNER RECEPTION\*

- Four-hour event
- Butlered hors d'oeuvres
- Four-course plated meal or food stations
- Four piece band
- Personalized menus
- Fresh flowers
- Choice of linen colors
- Premium open bar with champagne toast
- Complimentary anniversary dinner tickets
- Wedding cake
- On-site wedding coordinator

Sunday - Thursday \$164.90

Saturday \$189.90

### ENHANCEMENTS

#### ADDITIONAL TIME

Extra cruising time per half hour \$1,050

Extra dockside time per half hour \$800

Additional bar costs may also apply

### CHARTER INFORMATION:

**Full Ship Charter Minimum:** 200-250 depending on season; **Maximum:** 300

**Aurora Room Charter Minimum:** 150; **Maximum:** 170

**Orion Room Minimum:** 110; **Maximum:** 130

*\*Premier/Platinum Receptions available only with full ship or room charter.*

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*Prices do not include taxes, fees, prepaid service charges, docking fees or fuel surcharges. Minimums are required for Private Room Charters. Please call for weekday & low season pricing.*

# BATEAUX NEW YORK®

## BON APPETIT.

### BRUNCH 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

##### 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

##### Smoked Salmon Napoleon

Roasted Onions, Capers and Crème Fraiche

##### Roasted Tomato and Spinach Strata

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

##### Seafood Ravioli

##### 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

##### Chef's Selection of Assorted Desserts

### 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 of duck livers 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

#### INTERMEZZO

Baby Organic Greens with Lemon Vinaigrette

#### 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 Cut Center Cut Pork Chop

Grilled 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 Puree

#### DESSERT

##### Vanilla Crème Brulee

##### Warm Valrhona Chocolate Torte

With Dulce de Leche Gelato

##### New York Style Cheesecake

With Seasonal Fruit Compote

##### Sorbet and Seasonal Berries

212-727-7768

BateauxNewYork.com

*Menu items are subject to change. Guests order Entrées & Desserts on board. One Appetizer needs to be pre-selected for groups over 75.*

# BATEAUX NEW YORK®

## BON APPETIT.

### FOOD STATION MENU

#### ANTIPASTO TABLE

Marinated Seasonal Vegetables, Assorted Charcuterie Meats  
and Assorted Olives

#### 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

Tri Color Cheese Tortellini

With Swiss Chard, Roasted Tomatoes and Extra Virgin Olive Oil

#### COMPLEMENTS

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

### HORS D'OEUVRES

\$24.97 Per person

Assorted Mini Quiche

Spicy Asian Spring Rolls

Wild Mushroom Triangles

Assorted Sushi Rolls

Shrimp and Gouda Quesadillas

Maryland Lump Crab Cakes

### HORS D'OEUVRES UPGRADES

Add Shrimp Cocktail

\$3 per person

Classic Shrimp Cocktail

Five Jumbo Shrimp with Cocktail Sauce

\$12.50 per person

\$759.42 for platter for 100 guests

### DUO PLATE OPTIONS

Filet Mignon

as an a la carte option

\$12.50 per person\*

Filet Mignon & Shrimp Duo Plate

\*\$17.50 per person

Filet Mignon & Lobster Tail Duo Plate

\$25 per person\*

*\*Additional per person price.*



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# BATEAUX NEW YORK®

## BAR PACKAGES & ALCOHOL OFFERINGS

All groups who purchase a bar package will have drinks butlered upon their arrival.

### BAR PACKAGES

#### SODA JUICE BAR

Soda, Waters and Juices

Lunch: \$9.17

Dinner: \$10.84

Additional Hour: \$4.00

#### BEER AND WINE BAR

Bottle Beer, House Wines, Sodas and Juices

Lunch: \$17.51

Dinner: \$24.18

Additional Hour: \$7.50

#### PREMIUM BAR

Premium Brands, Bottle Beer,  
Tier 1 & 2 Wine, Soda and Juice

Lunch: \$24.18

Dinner: \$32.51

Additional Hour: \$10.00

### ALCOHOL OFFERINGS

#### BOURBON

Old Crow (House)

Jim Beam

Jack Daniel's

Wild Turkey 101

Knob Creek

#### BRANDY

E&J Brandy (House)

B&B

DeKuyper Cherry Brandy

#### COGNAC

Courvoisier

Hennessey

Remy Martin VSOP

#### GIN

Kamchatka (House)

Beefeater

Bombay Sapphire

Tanqueray

#### RUM

Palo Viejo (House)

Bacardi Light

Captain Morgan

Mount Gay

Malibu

#### SCOTCH

Claymore (House)

Dewar's

Chivas

Johnnie Walker Green

Johnnie Walker Red

Johnnie Walker Black

Laphroig

Glenlivet

#### TEQUILA

Ocho Dias (House)

Jose Cuervo Gold

Patron

#### VODKA

Kamchatka (House)

Absolut

Absolut Citron

Absolut Mandrin

Absolut Peppar

Absolut Vanilia

Absolut Rasberri

Level Vodka

Stolichnaya

#### WHISKEY/BLENDS

Windsor Canadian (House)

Jameson (Irish)

Crown Royal

Seagram's 7

Seagram's VO

#### MISCELLANEOUS

DeKuyper Cordials

Armagnac

Sandeman Port

Sandeman Port LBV

Hypnotiq

Campari



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**BATEAUX**  
**NEW YORK**

**SOPHISTICATED SUCCESS.**  
*Share the Memories.*

**I thought everything for the wedding and reception was absolutely wonderful.** Jim and I were very impressed with everything on the boat: the set up, the food, the service, the music... we have gotten so many compliments on what a "fun/neat" reception it was. So needless to say, we were very pleased with how the whole day went! Thank you!

-Brittanie L.

**Patrick and I are viewing the official wedding photos and reliving the day – thanks to you and the Bateaux staff,** it could not have been better. Our guests loved the food, service and music. What a day to remember! Thanks again.

-Ann K.

**There are no words to describe the wonderful experience we had on Saturday.** The waitstaff was superb and the band was fabulous. My guests were thrilled. I can't thank you enough... it was more than perfect.

-Yvonne P.

**Joe and I want to thank you for making our wedding day a joyous and beautiful occasion.** We are so happy and pleased that we chose the Bateaux for our reception. Everything was beautiful and the food was great! You were wonderful and a delight to work with.

-Lynne and Joseph

**Thanks! I want to thank you for the wonderful cruise on our wedding day.** Everything was wonderful! I cannot wait to cruise again. You all were a wonderful staff. My wedding was a dream come true!

-Laranda H

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