



New York/New Jersey
SPIRIT
 CRUISES

2009 WEDDING PACKAGES

Imagine, for a moment, your bridal luncheon, rehearsal dinner or dream wedding reception floating along New York's breathtaking Harbor. Experience wonderful food, lively music and the peace of mind that your guests are thrilled to be a part of a breathtaking, one-of-a-kind wedding event. Seating up to 600 passengers and offered year-round with private space always available, the Spirit of New York presents the most complete and easy-to-plan wedding packages, all for one price. Work side by side our talented wedding planners to create your own custom wedding celebration and have an event that family and friends will remember for years to come.

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

WHAT OUR CLIENTS SAY:

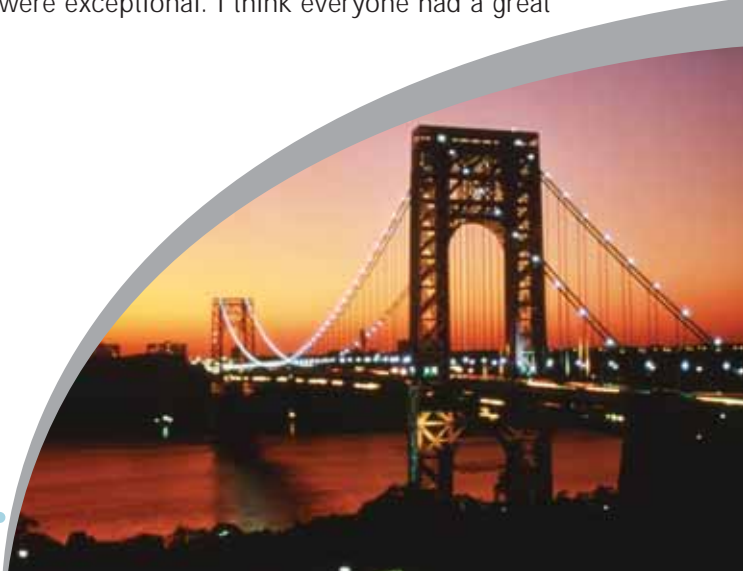
Our reception was beautiful and went absolutely as perfect as possible. The staff was so incredibly helpful. All of our guests had an exceptionally wonderful time. Everyone had nothing but glowing comments about the event. That, in itself, is a priceless gift!

-Marsha

Just Wanted to send a thank you to you and the entire staff. Everything was very nice. Les and I were very pleased with the entire evening. The food and the service were exceptional. I think everyone had a great time. Thanks for everything.

-Char and Les

Happily Ever After is just a phone call away!
 Contact John Barrall at
 646.358.3114 or
 JBarrall@EntertainmentCruises.com





CEREMONY & RECEPTION PACKAGES

CEREMONY PACKAGE

- One-hour dockside event
- Exclusive use of our skyline deck (or bow deck) for the ceremony
- Theatre-style seating
- Wedding arch/chupa
- Chair set-up
- Bubbles for each guest
- Champagne welcome drink

Prices starting from **\$2000**

CLASSIC LUNCH RECEPTION

- Classic lunch buffet
- White table linens
- DJ and dancing

Monday - Sunday **\$39.90**

PREMIER LUNCH RECEPTION

- Two-and-a-half hour event
- Classic lunch buffet
- Fruit and cheese board
- Table linens - choice of color
- Complimentary champagne toast
- Wedding DJ
- Open beer and wine bar
- Wedding cake
- Complimentary anniversary lunch tickets

Monday - Sunday **\$71.80**

ENHANCEMENTS

- Additional sail time per ½ hour: **\$925**
- Additional dockside time per ½ hour: **\$625**

CLASSIC DINNER RECEPTION

- Classic dinner buffet
- White table linens
- Champagne toast
- Votive candles on tables
- DJ and dancing

Sunday - Thursday **\$73.90**

Friday **\$81.90**

Saturday **\$83.90**

GOLD DINNER RECEPTION

- Three-and-a-half hour event
- Classic dinner buffet
- Butlered hors d'oeuvres
- Table linens - choice of color
- Premium open bar with champagne toast
- Votive candles on tables
- Wedding DJ
- Wedding cake
- Complimentary anniversary dinner tickets

Sunday - Thursday **\$126.58**

Friday **\$134.58**

Saturday **\$136.58**

Premier Lunch and Gold Dinner Reception packages available with full-ship or room charters only. DJ private when accompanied with 150 guests or more.

CHARTER MINIMUMS

- Deck** Minimum: 130 Maximum: 300
- Boat** Minimum: 350 Maximum: 550

Contact John Barrall at 646.358.3114 or JBarrall@EntertainmentCruises.com

Call now as seats may be limited. Prices above do not yet include taxes, fees, fuel surcharge or 18% pre-paid administrative fee. Similar to a banquet facility, our service staff is paid a higher hourly wage to provide all of your onboard service. If you make an additional onboard purchase or receive exceptional service it is appropriate to leave a gratuity for that. The administrative fee does not represent a tip or gratuity for our service staff and is used to cover certain direct cruise costs. Menus, times and prices subject to change.

HORS D'OEUVRES & BAR PACKAGES

BAR PACKAGES

Bar packages cannot be split - All members of the party must purchase the same bar package. The price is paid as part of the prepayment per guest, plus tax.

PRESOLD BAR

A presold bar is a package that includes unlimited beverages (depending on package chosen), for a specific time period.

SODA JUICE BAR

Soda, Waters and Juices

Two-hour Lunch **\$9.60**

Three-hour Dinner **\$12.00**

\$4 per additional hour

MOCKTAIL BAR

Water, Juice, Non-Alcoholic Frozen Drinks & Soda

Two-hour Lunch **\$13.50**

Three-hour Dinner **\$15.00**

\$5.50 per additional hour

BEER AND WINE BAR

Bottle Beer, House Wine, Soda & Juice

Two-hour Lunch **\$17.51**

Three-hour Dinner **\$21.68**

\$9.00 per additional hour

PREMIUM BAR

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

Two-hour Lunch **\$24.18**

Three-hour Dinner **\$30.01**

\$12.00 per additional hour

DINNER WINE SERVICE

House Wine served throughout cruise

Prices vary

CHAMPAGNE TOAST

Two-hour Lunch **\$5.00**

Three-hour Dinner **\$5.00**

Additional hours vary

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HORS D'OEUVRES PACKAGES

Turn your Spirit Cruise into a one-of-a-kind event by adding any of these luscious options to your dining and entertainment package.

PACKAGE #1

Vegetable Eggrolls

Cheese Puffs

Crab Rangoons

Pigs in a Blanket

Vegetable Crudités

\$14.17 per person

PACKAGE #2

Spanakopita

Chicken Quesadilla

Shrimp Shumai

Wild Mushroom Empanadas

Cheese & Crudités

\$17.51 per person

PACKAGE #3

Mini Crabcakes

Assorted Mini Quiche

Shrimp Shumai

Asparagus and Goat Cheese in Phyllo

Chicken Quesadillas

Cheese & Crudités

\$19.18 per person



MENUS

SAMPLE LUNCH MENU

SALADS

California Baby Lettuce tossed with Tomatoes, Carrots, Cucumbers, Olives and Croutons with a selection of Balsamic Vinaigrette and Ranch dressings

Italian Pasta Salad Freshly-cooked Pasta mixed and mingled with Green and Red Peppers, Celery, Sweet Onions and savory Italian Dressing.

Classic Potato Salad A mix of Mashed and Cubed Potatoes, Diced Onions, Celery and Sweet Pimentos, blended with a creamy Herb Mayonnaise

Chef's Choice Salad The Chef will create a fresh salad daily.

ENTRÉES

Wild Alaskan Salmon Fresh Salmon drizzled with a with Lemon-Herb Butter

**Alaskan Salmon is eco-friendly and sustainable.*

Roasted Herb Chicken The most flavorful cuts of Chicken tossed with a Buttery Blend of Seasonings and baked to perfection

Asian Beef Stir Fry Strips of Tender Beef with a mix of fresh Vegetables sautéed in a savory sauce

Three-Cheese Pasta Bake Imported Pasta in a creamy blend of mild and sharp Cheeses topped with flavorful bread crumbs and baked to perfection

ACCOMPANIMENTS

Fluffy White Rice

Fresh Steamed Green Beans

DESSERT

Sweet Dessert Duo

Traditional New York-style Cheesecake

Sweet Chocolate Mousse Truffle

SAMPLE DINNER MENU

SALAD STATION

Assorted Greens Olives, Tomatoes, Cucumbers, Shredded Carrots, Croutons with Choice of Balsamic Vinaigrette and Ranch

Chef's Selection of Salads Prepared fresh daily

CARVING STATION

Roasted Rosemary Beef Slow Roasted Beef hand carved to order and served with a rich Demi-Glace and Chilled Horseradish Cream

Old Smokehouse Carved Ham Lean Ham slow-cured for a distinctively rich, smoky flavor and served with a tangy Honey-Mustard Sauce

ENTRÉES

Captain's Stuffed Chicken Stuffed Boneless Breast of Chicken served with a Savory Sauce

Wild Alaskan Salmon Fresh Salmon drizzled with a Lemon-Herb Butter Sauce

**Alaskan Salmon is eco-friendly and sustainable.*

Pasta Primavera Imported Pasta with Fresh Seasonal Vegetables served with your choice of traditional Marinara or the Chef's Special Selection

COMPLEMENTS

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

Green Bean Almandine

DESSERT

Sweet Dessert Duo

Traditional New York-style Cheesecake

Sweet Chocolate Mousse Truffle

Menu items subject to change. Menus are prepared fresh onboard.

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