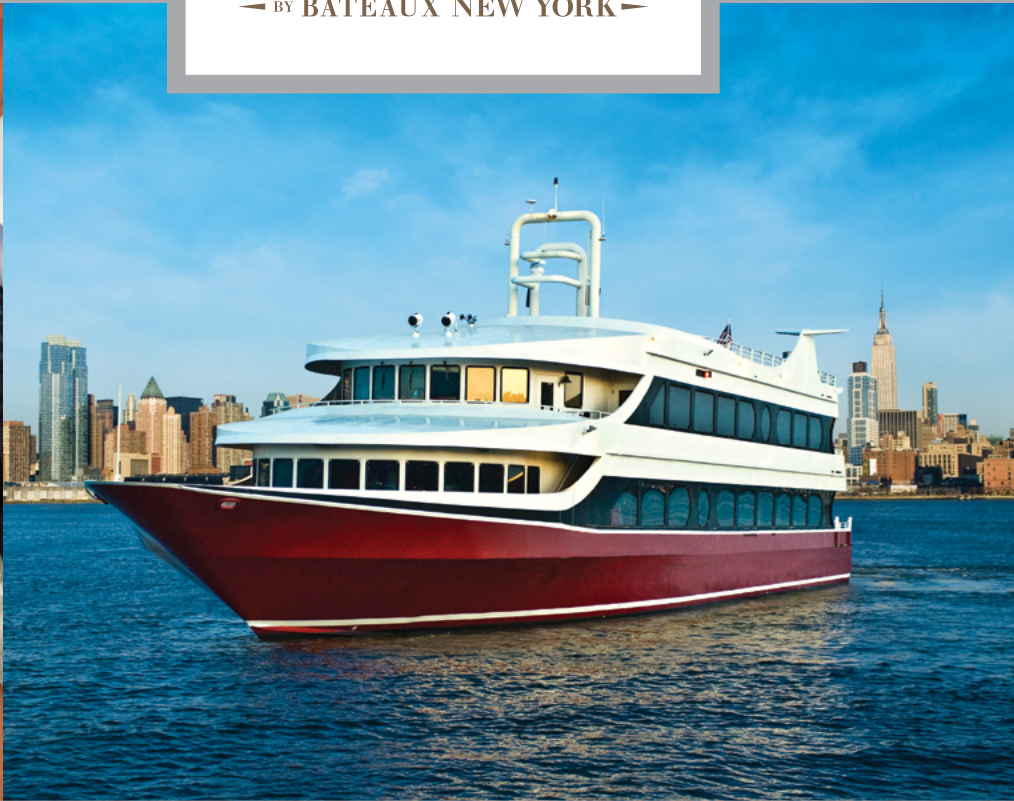


ATLANTICA

— BY BATEAUX NEW YORK —



WEDDING PERFECTION ON THE WATER.

Offering Unmatched Elegance and Exclusivity.

Have your special day aboard the city's most chic and classy private dining yacht, *Atlantica by Bateaux New York*. Create the most memorable beginning to your wedded bliss with endless customization options on the water. Our attentive planning professionals will make your perfect wedding event sensational as can be.

WEDDING EVENTS ABOARD ATLANTICA FEATURE:

Distinctive plated dining and food station options | Entertainment enhancements | Custom décor
Beautiful skyline views | All with the most gracious and attentive service.

PERFECT FOR:

Bridal Showers | Receptions | Ceremonies | Bridal Luncheons | Day-After Brunches | And More



CEREMONY & RECEPTION PACKAGES

CEREMONY PACKAGES

Elegant Ceremony

- Dockside Ceremony
- Chair Arrangement
- Aisle Runner
- Champagne Toast
- Two Flower Pedestals
- Wedding Coordinator

\$2200 (\$2500 inclusive*)

Statue of Liberty Ceremony

- 30 Additional Minutes of Sailing
- Ceremony at the Statue of Liberty
- Chair Arrangement
- Aisle Runner
- Champagne Toast
- Two Flower Pedestals
- Captain as Officiant
- Wedding Coordinator

\$3100 (\$3500 inclusive*)

RECEPTION PACKAGES

Elegant Reception

- Four-Hour Event
- Three-Hour Sail
- One-Hour Dockside
- Plated or Buffet Menu with
Hors d'Oeuvres & Premium Open Bar
- Wedding Coordinator

Monday - Thursday

\$124.90 per person (\$166.12 inclusive*)

Friday - Saturday

\$147.90 per person (\$196.71 inclusive*)

Premier Reception

- Five-Hour Event
- Four-Hour Sail
- One-Hour Dockside
- Plated or Buffet Menu with
Hors d'Oeuvres & Premium Open Bar
- Wedding Coordinator

Monday - Thursday

\$147.90 per person (\$196.71 inclusive*)

Friday - Saturday

\$157.90 per person (\$210 inclusive*)



**Inclusive package prices above include all taxes and all fees and are subject to change.*

Contact an Event Specialist to make your reservation today.
888.822.5997 | EntertainmentCruisesWeddings.com

PLATED MENU

This event features a variety of Hors d'Oeuvres, Salads and Entrées, giving you menu flexibility with tableside service.

Hors d'Oeuvres - Butlered

Select six from the list below:

- Assorted Mini Quiches**
Florentine, Lorraine, Cheese and Wild Mushroom
- Vegetarian Spring Rolls with Spicy Duck Sauce**
- Maryland Lump Crab Cakes with Dijon Aioli**
- Chicken Cordon Bleu Mini**
- Vegetable Samosas**
- Chicken Satay with Peanut Dipping Sauce**
- Mini Reuben Bites**
- Wild Mushroom in Phyllo**
- Spanakopita**
- Franks in a Blanket**
- Tuna Tartare with Wasabi Aioli**
- Crisp Buffalo Chicken**
- Beef Fajitas with Pico de Gallo**
- Shrimp Potstickers**
- Chef's Seasonal Selection**
- California Rolls**
- Vegetable Sushi Rolls**

Hors d'Oeuvres - Displayed

- Garden Vegetables with Assorted Dips**
- International and Domestic Cheeses with Assorted Flatbreads and Crackers**

First Course

Select one, served tableside

- The Wedge**
Baby Iceberg Lettuce, Smoked Bacon, Blue Cheese and Organic Grape Tomatoes
- Mesclun Salad**
Assorted Baby Greens and Herbs with Organic Grape Tomatoes and Lemon Vinaigrette
- Caesar Salad**
Romaine Hearts with Parmesan Croutons and Garlic Caesar Dressing

Main Course

Select three

- Beef Short Ribs**
Syrah Braised Short Ribs with Red Skinned Smashed Potatoes, Seasonal Vegetables and Gremolata
- Maple Roasted Chipotle Chicken**
Roasted Chipotle and Maple Breast of Chicken, served with Seasonal Greens, New England Succotash, and Pear Tomato Cream
- Stuffed Chicken Breast**
With Spinach & Fontina served with Roasted Bliss Potatoes and Chef's Seasonal Vegetables
- Pan Seared Citrus Salmon**
Farm raised Salmon pan seared with essence of Ginger and Clementine, served with Toasted Moroccan Vegetable Couscous
- Miso-Glazed Salmon**
With Jasmine Rice and Baby Bok Choy
- Roasted Tilapia**
Roasted New Potatoes, Seasonal Vegetables, Lemon and White Wine Beurre Blanc
- Herb-Roasted Loin of Pork**
With Herb-Roasted New Potatoes, Seasonal Vegetables and Citrus Jus
- Seafood Manicotti**
Manicotti filled with Ricotta Cheese and topped with Bay Scallops, Rock Shrimp, Prince Edward Island Mussels and traditional Alfredo
- Mediterranean Vegetable Purse**
Red Pepper Coulis, roasted Vegetables and imported Cheese in a Puff Pastry Bundle served with Garlic Hummus, Baby Greens and Fennel Salad

Dessert

- Wedding Cake**
Served Tableside
- Fresh Brewed Coffee and Herb Tea*



This includes Premium Open Bar for duration of the event and tableside Wine Service during dinner.

Menu Enhancements are presented on the Enhancements page.

Menu is subject to change.
The consumption of raw or rare foods may be hazardous to your health.

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ATLANTICA

— BY BATEAUX NEW YORK —

BUFFET MENU

Give your guests full dining flexibility with this menu option. This event features a variety of butlered and stationed Hors d'Oeuvres, Entrées and Accompaniments.

Hors d'Oeuvres - Butlered

Please select six from the list below:

- Assorted Mini Quiche**
Florentine, Lorraine, Cheese and Wild Mushroom
- Vegetarian Spring Rolls with Spicy Duck Sauce**
- Maryland Lump Crab Cakes with Dijon Aioli**
- Chicken Cordon Bleu Mini**
- Vegetable Samosas**
- Chicken Satay with Peanut Dipping Sauce**
- Mini Reuben Bites**
- Wild Mushroom in Phyllo**
- Spanakopita**
- Franks in a Blanket**
- Tuna Tartare with Wasabi Aioli**
- Crisp Buffalo Chicken**
- Beef Fajitas with Pico de Gallo**
- Shrimp Potstickers**
- Chef's Seasonal Selection**
- California Rolls**
- Vegetable Sushi Rolls**

Hors d'Oeuvres - Displayed

- Garden Vegetables with Assorted Dips**
- International and Domestic Cheeses with Assorted Flatbreads and Crackers**

First Course

Select one, served tableside

- The Wedge**
Baby Iceberg Lettuce, Smoked Bacon, Blue Cheese and Organic Grape Tomatoes
- Mesclun Salad**
Assorted Baby Greens and Herbs with Organic Grape Tomatoes and Lemon Vinaigrette
- Caesar Salad**
Romaine Hearts with Parmesan Croutons and Garlic Caesar Dressing

Entrées - Buffet

- Cheese Manicotti**
With Fire-Roasted Tomato Sauce
- Plus, three from the below list:
- Maple Roasted Chipotle Chicken**
with Pear Tomato Cream
 - Stuffed Chicken Breast**
with Spinach & Fontina
 - Pan Seared Citrus Salmon**
with essence of Ginger and Clementine
 - Miso-Glazed Salmon**
 - Roasted Tilapia**
with Lemon Beurre Blanc
 - Herb-Roasted Loin of Pork**
with Citrus Jus
 - Beef Short Ribs**
Syrah Braised Short Ribs with Red Skinned Smashed Potatoes, Seasonal Vegetables and Gremolata

Accompaniments

Select three from the list below:

- Red-Skinned Smashed Potatoes**
- Roasted Bliss Potatoes**
- Seasonal Vegetables**
- Haricots Verts**
- Toasted Orzo**
- Jasmine Rice**

Dessert

- Wedding Cake**
Served Tableside
- Fresh Brewed Coffee and Herb Tea*

Premium Open Bar included for the duration of the event.
Tableside Wine Service during dinner.



Menu Enhancements are presented on the Enhancements page.

Menu is subject to change.
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EVENT ENHANCEMENTS

Completely customize your event by selecting from our variety of enhancements and upgrades.

Plated Menu Enhancements

HORS D'OEUVRES – BUTLERED
(Hors d'Oeuvres package substitution)

Peking Duck Spring Roll \$3
Lobster Bisque Shooter \$3
Classic Shrimp Cocktail \$4
Bacon Wrapped Scallop \$3
Herb-Roasted Baby Lamb Chop \$6

FIRST COURSE UPGRADE

Shrimp Cocktail \$9
Lobster Bisque \$7
Caprese Salad \$6
Vine Ripened Tomatoes, Fresh Mozzarella and Basil
Tuscan Antipasti \$6
Coriander & Cinnamon Seared Rare Tuna \$10
With Asian Vegetable Slaw and Pickled Ginger

MAIN COURSE

Prime Rib au Jus \$15
With Red-Skinned Mashed Potatoes and Tiny Green Beans
Surf & Turf \$20
Filet Mignon and Shrimp with Red-Skinned Mashed Potatoes, Seasonal Vegetables and Shallot Demi-Glace
Lacquered Breast of Duck \$16
With Ginger Barley and Mandarin Orange Glaze
Surf & Turf \$25
Filet Mignon and Lobster Tail with Red-Skinned Mashed Potatoes, Seasonal Vegetables and Shallot Demi-Glace
Seared Filet Mignon \$20
With Red-Skinned Mashed Potatoes, Seasonal Vegetables and Shallot Demi-Glace
Herb and Mustard Glazed Rack of Lamb \$20
With Chevre Whipped Potatoes and Swiss Chard
Pan Roasted Chilean Sea Bass \$20
With Shrimp and Lobster Fricassee

KOSHER CATERER AVAILABLE

Buffet Menu Enhancements

COCKTAIL DISPLAYS

Smoked Salmon \$8
With Red Onions, Capers & Lemon
Vegetarian Antipasti \$10
Assorted Olives, Artichokes, Roasted Peppers and Tomatoes
Antipasti with Charcuterie Meats \$15
Same as above with Genoa Salami, Mortadella, Fresh Mozzarella Cheese and Prosciutto
Classic Shrimp Cocktail \$15
Assorted Vegetable Sushi Roll Display \$10
Assorted Vegetable and Fish Sushi Roll Display \$15
Grand Cocktail Hour Display \$25
Seafood Display \$35
Shrimp Cocktail, Snow Crab Claws, Clams and Oysters on Ice
Caviar & Vodka Station Market Price

PASTA STATION

Add a Pasta Station to your Cocktail Reception or Dinner Buffet event for an additional \$10.

Select two pastas and two sauces:

PASTA	SAUCES
Penne	a la Vodka Sauce
Farfalle	Pesto Sauce
Orecchiette	Marinara
Tortellini	Alfredo

CARVING STATION

Rack of Lamb \$20
Roast Turkey \$9
Filet Mignon \$15
Pork Loin \$9

DESSERTS

Viennese Display Table \$10
Trays of Cookies and Pastries \$7
Chocolate Fountain Display \$12
Chocolate Covered Strawberry Platter \$5
Cupcake Station \$10
Ice Cream Bar \$10

Event Enhancements

Captain as Officiant From \$700
Violinist From \$500
Keyboard Player From \$500
Colored Table Linen From \$5 per table
Upgraded Table Centerpieces From \$60 each
Four-piece Band From \$1950
DJ \$1400 (inclusive)
Ice Sculpture \$500-\$700
Rose Petals \$50 per box
Chair Covers \$10 per chair
Additional enhancements are available



*Plated and Buffet enhancements are per person prices and do not include taxes and fees.
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WINE & SPIRIT LIST

The Premium Open Bar is included with each package. Your Guests will enjoy a variety of Premium Top Shelf Liquor, Bottled Wine Service and a selection of Domestic and Imported Beers in addition to Juice and Soda.

Included

PREMIUM TOP SHELF LIQUOR

Vodka

Absolut
Absolut Berri Acai
Absolut Citron
Absolut Raspberri
Absolute Ruby Red
Absolut Mandarin

Gin

Tanqueray

Rum

Bacardi Silver
Captain Morgan
Malibu
Myers Dark Rum

Tequila

José Cuervo Gold
Gauza Hornita
Sauza Hornitos

Bourbon

Jack Daniels
Jim Beam

Whiskey

Jameson
Seagrams 7
Seagrams VO

BOTTLED WINE SERVICE

White Wines

Pinot Grigio - Campaile
Riesling - Clean Slate
Chardonnay - Fetzer

BEER SELECTION

Domestic

Budweiser
Coors Light
St. Pauli Girl

Scotch

Dewars
Johnnie Walker Black
Chivas Regal

Cordials

Amaretto
Amaretto Di Saronno
Apple Pucker
Baileys
Banana Pucker
Blue Curacao
Campari
Creme de Cacao
Creme de Cassis
Dry Vermouth
French Vanilla Kahlúa
Kahlúa
Midori
Peach Schnapps
Sambuca
Southern Comfort
Sweet Vermouth
Triple Sec

Cognacs

Hennessey

Red Wines

Merlot - Fetzer
Cabernet - Los Vascos
Rioja - Vega Young

Imported

Amstel Light
Corona
Heineken
New Castle Brown Ale

Upgrades

PLATINUM BAR \$10 per person

Vodka

Grey Goose
Ketel One

Gin

Bombay Sapphire

Bourbon

Maker's Mark
Knob Creek

Whiskey

Crown Royal

Tequila

Patrón Silver

Cordials

Chambord
Cointreau
Drambuie
Frangelico
Grand Marnier
Hpnotiç

Scotch

Macallan 15 yr.
Glenlivet 12 yr.

Cognacs

Courvoisier
Remy Martin VSOP

FROZEN DRINKS \$5

Strawberry Daiquiris
Piña Coladas

CHAMPAGNE & SPARKLING WINE

We recommend 1 bottle for every 4 guests. Prices are per bottle.

Francoise Montand Blanc de Blanc \$55
Mumm's Cuvee NV, Napa California \$74
Iron Horse Weeding Cuvee, NV, Napa California \$74
Veuve Clicquot, NV, France \$150
Perrier Jouet Grand Brut, NV, France \$150
Veuve Clicquot Rose, NV, France \$195
Moet & Chandon Imperial NV, Epernay France \$200
Moet & Chandon Nectar NV, Epernay France \$275
Dom Perignon, Epernay France \$250
Perrier Jouet La Fleur, NV, France \$340
Perrier Jouet Magnum, NV, France \$295

MARTINI LUGE BAR \$1000

Enjoy your favorite martini chilled and mixed to perfection with a beautiful ice sculpture luge. Must accompany a Premium Open Bar.

Absolut -all flavors	Accompaniments:
Ketel One	Dry Vermouth
Grey Goose	Lemon Twists
Bombay Sapphire	Cocktail Olives
Tanqueray	Cocktail Onions

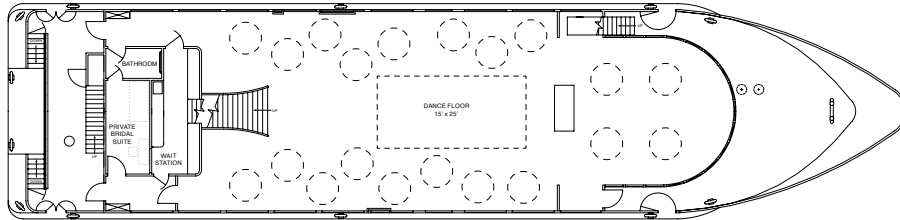
REMOTE BAR ON OUTER DECK \$250

Prices do not include taxes and fees unless otherwise noted.

ATLANTICA

BY BATEAUX NEW YORK

DINING DECK



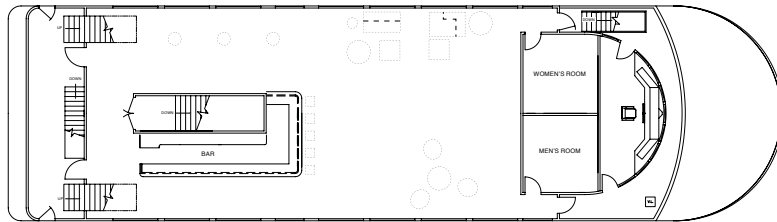
STERN

BOW

Pillar-free interior deck designed with your comfort in mind. Featuring large windows and flexible, comfortable seating, Private Bridal Suite for wedding events and spacious dance floor. Can accommodate up to 290 for dining events and 400 for cocktail events.



LOUNGE DECK



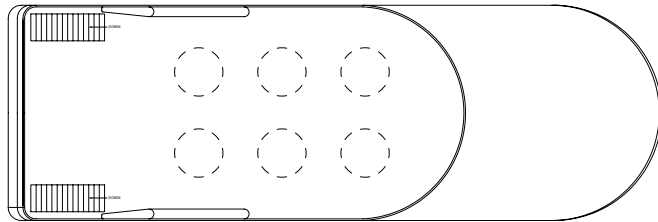
STERN

BOW

Elegantly-appointed interior accented with warm tones and exquisite finishes perfectly complement the rich wood and intimate lighting. Features full-service bar and modern seating options.



OBSERVATION DECK



STERN

BOW

Head topside for stunning up-close views of the breathtaking skyline.



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