

**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 band. 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 an Event Specialist to make your reservation today.**

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*Weddings*  
ENTERTAINMENT CRUISES

## CEREMONY & RECEPTION PACKAGES

### CEREMONY PACKAGES

#### CELESTIAL CLASSIC CEREMONY

- One-hour private dockside time
- Pianist
- Standing room or standard seating arrangement
- Wedding coordinator

Price \$2200 (\$2200 inclusive)

#### CELESTIAL ELEGANT CEREMONY

- One-hour private dockside time
- Pianist
- Seating arrangement
- Champagne toast (up to 100 guests)
- Two flower pedestals
- Wedding coordinator

Price \$2950 (\$3070 inclusive)

#### STATUE OF LIBERTY CEREMONY

(Full ship charters only)

- Ceremony at the Statue of Liberty
- Pianist
- Seating arrangement
- Champagne toast (up to 100 guests)
- Two flower pedestals
- Captain as officiant
- Wedding coordinator

Price \$3100 (\$3217 inclusive)

### RECEPTION PACKAGES

#### CELESTIAL AFTERNOON RECEPTION

- Two-and-a-half-hour event
- Half-hour cocktail reception with passed hors d'oeuvres
- Beer and wine bar
- Three-course meal
- Pianist
- Personalized menus
- White linens
- Fresh flowers
- Wedding cake (groups of 30 or more)
- Coffee, Tea and Iced Tea

Monday - Saturday \$97.90 (\$128.92 inclusive)

Sunday \$102.90 (\$135.57 inclusive)

#### CELESTIAL DINNER RECEPTION

- Four-hour event
- One-hour cocktail reception with passed hors d'oeuvres
- Four-course meal
- Champagne toast
- Premium open bar
- Three-piece band with a vocalist
- Personalized menus
- Votive candles
- White linens
- Fresh flowers
- Wedding cake (groups of 30 or more)
- Coffee, Tea and Iced Tea

Sunday - Thursday from \$167.90 (\$221.87 inclusive)

Friday from \$177.90 (\$235.17 inclusive)

Saturday from \$182.90 (\$241.82 inclusive)



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# BON APPÉTIT

## PLATED LUNCH MENU

(Monday - Saturday)

### APPETIZERS

#### Classic Caesar

Crisp Romaine tossed with Herbed Croutons and shaved Parmesan in a traditional Caesar Dressing

#### Lobster Bisque

Lobster simmered in Butter and blended with Sherry and Crème Fraîche

### ENTRÉES

#### Maple Roasted Chipotle Chicken

Roasted Chipotle and Maple Breast of Chicken, served with Seasonal Greens and New England Succotash and Pear Tomato Cream

#### Pan Seared Citrus Salmon

Farm Raised Salmon pan seared with essence of Ginger and Clementine, served with Toasted Moroccan Vegetable Couscous

#### Seafood Manicotti Gratinée

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

### DESSERTS

**Wedding Cake** (groups of 30 or more)

#### New York Style Cheesecake

Traditional rich Cheesecake with a seasonal Fruit Compote

#### Bateaux's Signature Decadent Chocolate Truffle Torte

Rich two-layer Cake filled with a delicate Chocolate Mousse enrobed in a smooth Dark Chocolate Ganache

**Coffee, Tea & Iced Tea**

## PLATED DINNER MENU

(Available Daily)

### APPETIZERS

#### Lobster Bisque

Lobster simmered in Butter and blended with Sherry and Crème Fraîche

#### Insalata Caprese

A variety of Fresh Tomatoes, Mozzarella and Basil drizzled with Extra Virgin Olive Oil and Balsamic

#### Crab Cake

Maine Crab Cake served with Creamed Corn and warm Slaw (contains Pork)

#### Mesclun Salad

Local Greens, Fuji Apples, Strawberries, Blue Cheese and Candied Pecans with a Raspberry Vinaigrette

### CHEF'S INTERMEZZO

### ENTRÉES

#### Maple Roasted Chipotle Chicken

Roasted Chipotle and Maple Breast of Chicken, served with Seasonal Greens and New England Succotash and Pear Tomato Cream

#### Pan Seared Citrus Salmon

Farm Raised Salmon pan seared with essence of Ginger and Clementine, served with Toasted Moroccan Vegetable Couscous

#### Seafood Manicotti Gratinée

Manicotti filled with Ricotta Cheese and topped with Bay Scallops, Rock Shrimp, Prince Edward Island Mussels and traditional Alfredo

#### English Braised Short Ribs

Braised Beef Short Ribs served with a Wild Mushroom Confit, smashed Root Vegetables, Au Jus and an Herbed Compound Butter

#### Bourbon Roasted Pork

Tender Pork marinated in Bourbon and Young Poached Peaches served with Haricot Vert and a Fricassee of Yams and Squash

#### 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

### DESSERTS

**Wedding Cake** (groups of 30 or more)

#### New York Style Cheesecake

Traditional rich Cheesecake with a seasonal Fruit Compote

#### Bateaux's Signature Decadent Chocolate Truffle Torte

Rich two-layer Cake filled with a delicate Chocolate Mousse enrobed in a smooth Dark Chocolate Ganache

#### Tiramisu

Layers of Lady Fingers, dark Rum, Belgium Chocolate and a Light Mascarpone

**Dessert Du Jour** Chef's Daily Selection

**Coffee, Tea & Iced Tea**

*Menu items are subject to change. Guests order entrées & desserts on board.*

*Group Pre-selection: Groups of 40-75 please pre-select two Appetizers, two Entrées and two Desserts. Groups of 75 or more please pre-select one Appetizer, two Entrées and two Desserts.*

*The consumption of raw or rare foods may be hazardous to your health.*



# BATEAUX NEW YORK®

## BON APPÉTIT

### CELESTIAL DINNER RECEPTION BUFFET

#### COLD STATION

##### Antipasto Table

Marinated Seasonal Vegetables, Assorted Charcuterie Meats  
and a selection of Olives

##### International and Domestic Cheese Table

Imported and Domestic Cheeses with Assorted Crackers  
and Flat Breads

#### CARVING STATION

##### Herb Roasted Loin of Pork

With Caramelized Apples

##### Salt & Pepper Roasted Filet Mignon

With Chilled Horseradish Cream

#### ENTRÉES

##### Free Range Breast of Chicken

With Herbs de Provence

##### Oven Roasted Wild Alaskan Salmon

With Lemon and Herbs

##### Pasta al Forno

Fire-roasted fresh Pasta with Sundried Tomatoes,  
Sautéed Spinach and Parmesan Reggiano

#### COMPLEMENTS

##### Red Skinned Smashed Potatoes

##### Fresh Local Seasonal Vegetables

##### Tossed Garden Salad

With Grape Tomatoes, Blue Cheese and Lemon Vinaigrette

##### Assorted Rolls and Butter

#### DESSERTS

Wedding Cake (groups of 30 or more)

##### Viennese Table

Coffee, Tea & Iced Tea

### BRUNCH BUFFET MENU

(Sundays)

#### BREAKFAST SELECTIONS

##### Fluffy Scrambled Eggs

With aged New York Cheddar Cheese

##### Turkey Country Link Sausage

##### Hickory Smoked Bacon

##### Golden Hash Brown Potatoes

##### Fresh Seasonal Fruits

##### Assorted Muffins and Danish

##### Cinnamon French Toast

With Bananas Foster Syrup

#### LUNCH SELECTIONS

##### Local Garden Salad

With a choice of Dressings

##### Pasta al Forno

Fire-roasted fresh Pasta with Sundried Tomatoes,  
Sautéed Spinach and Parmesan Reggiano

##### Maple Roasted Chipotle Chicken

Roasted Chipotle and Maple Breast of Chicken  
with a Pear Tomato Cream

##### Herb Roasted Tilapia Filets

With White Wine, Lemon and Capers

##### Cold Smoked Salmon

With Dill, Lemon, shaved Red Onions and Capers accompanied  
with NY Style Bagels and Cream Cheese

##### Chef's Seasonal Vegetable Selections

##### Carved Loin of Pork

#### DESSERTS

Wedding Cake (groups of 30 or more)

Assorted Fresh Baked Cookies and Brownies

##### Chocolate Fountain Display

Coffee, Tea & Iced Tea

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## EVENT ENHANCEMENTS

### CEREMONY ENHANCEMENTS

Two flower pedestals \$600 • Rose petals for flower girl \$50  
Aisle runner \$100 • Champagne toast \$5 per person  
Captain as officiant From \$700

### COCKTAIL HOUR STATIONARY DISPLAYS

**Cheese and Crudité Display** \$10

**Smoked Salmon** \$8

With Red Onions, Capers & Lemon Pasta Station

**Vegetarian Antipasti** \$10

Assorted Olives, Artichokes, Roasted Peppers  
and Tomatoes

**Antipasti with Charcuterie Meats** \$15

Vegetarian Antipasti with Genoa Salami, Mortadella, Fresh Mozzarella  
and Prosciutto

**Classic Shrimp Cocktail** \$15

(Can also be served as a plated fourth course)

**Assorted Vegetable Sushi Roll Display** \$15

**Grand Cocktail Hour Display** \$25

(100 people minimum)

International & Domestic Cheeses with Flat Breads, Fresh Seasonal Fruits,  
Marinated Olives, Assorted Marinade Vegetables, Hummus, Artisan Breads,  
Classic Crudités and Dips accompanied by a Floral Display

**Grand Seafood Display** \$35

Shrimp Cocktail, Snow Crab Claws, Clams & Oysters on Ice with Flowers,  
Lemon, Cocktail Sauce and Tartar Sauce

### PASTA STATION

(Choose two pastas and two sauces)

**Penne, Orecchiette** A la Vodka Sauce, Marinara Sauce

**Farfalle, Tortellini** Pesto Sauce, Alfredo Sauce

\$10 added to the cocktail hour

### CARVING STATION

\$22  
Roast Loin of Pork with roasted Apples  
Seared Salt and Pepper Filet Mignon with Horseradish Cream  
Rolls and creamy Butter

### RECEPTION ENHANCEMENTS

Chocolate-covered strawberry platters \$5 per person  
Rose petals on tables \$50 • Centerpieces From \$60 each  
DJ \$1400 (Inclusive)

Closed door/private band (room charters only) \$1200

Ice sculpture \$500-\$750

**Caviar & Vodka Station** Market Price

Selections of: Caviar and Premium Vodkas, Toast Points, Chopped Egg and  
Yolks, Chopped Red Onion, Fresh Cream & Appropriate Condiments

### FIRST COURSE UPGRADE

**Shrimp Cocktail** \$9

**Caprese Salad** \$6

Vine Ripened Tomatoes, Fresh Mozzarella and Basil

**Coriander and Cinnamon Seared Rare Tuna** \$10

Asian Vegetable Slaw and Pickled Ginger

### MAIN COURSE UPGRADE

**Seared Filet Mignon** \$20

With Red Skinned Mashed Potatoes, Seasonal Vegetables  
and Shallot Demi Glace

**Surf & Turf Filet Mignon & Shrimp** \$20

With Red Skinned Mashed Potatoes,  
Seasonal Vegetables and Shallot Demi Glace

**Surf & Turf Filet Mignon & Lobster Tail** \$25

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 Fricassee

### DESSERT ENHANCEMENTS

**Viennese Display Table** \$10

With Assorted Cakes, Pastries and Seasonal Fruits

**Trays of Cookies and Pastries** \$7

**Chocolate Fountain Display** \$12

**Ice Cream Bar** \$10

Assorted Ice Cream flavors and toppings

**Create Your Own Cupcakes Station** \$10

Chocolate and Vanilla Cup Cake with assorted Frostings and Toppings

ASK ABOUT OUR FULL LIST OF ENHANCEMENTS.

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# BATEAUX NEW YORK®

## BAR PACKAGES

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

### SODA JUICE BAR

Sodas, Waters and Juices  
Lunch: \$10 (\$13 Inclusive)  
Dinner: \$12 (\$15.60 Inclusive)  
Additional Hour: \$4 (\$5.20 Inclusive)

### BEER AND WINE BAR

Bottle Beer, House Wines, Sodas and Juices  
Lunch: \$20 (\$26 Inclusive)  
Dinner: \$26 (\$33.80 Inclusive)  
Additional Hour: \$8 (\$10.40 Inclusive)

### PREMIUM BAR

Premium Brands, Bottle Beer,  
House Wine, Soda and Juice  
Lunch: \$28 (\$36.40 Inclusive)  
Dinner: \$34 (\$44.20 Inclusive)  
Additional Hour: \$11 (\$14.30 Inclusive)

### MARTINI LUGE BAR

Enjoy your favorite martini chilled and mixed to perfection with a beautiful ice sculpture luge.

Must accompany a **Premium Bar**:  
Absolut - all flavors, Ketel One, Grey Goose,  
Bombay Sapphire, and Tanqueray.  
(Includes Dry Vermouth, Lemon Twists,  
Cocktail Olives and Cocktail Onions)  
\$1000

### FROZEN DRINKS

Strawberry Daiquiri and Piña Colada  
\$5 per person

### CHAMPAGNE TOAST

Lunch: \$5 (\$6.50 Inclusive)  
Dinner: \$5 (\$6.50 Inclusive)

### CHAMPAGNE & SPARKLING WINE

*(All prices are per bottle.  
We recommend 1 bottle for every 4 guests)*

Mumm Cuvée Napa, California  
\$74  
Iron Horse Wedding Cuvee, NV Napa  
California \$74  
Moët & Chandon Imperial, Epernay France  
\$200  
Moët & Chandon Nectar NV, Epernay France  
\$275  
Veuve Clicquot Yellow Label, Reims France  
\$150  
Veuve Clicquot Rose, Reims France  
\$195  
Perrier-Jouët Grand Brut France, Epernay  
France  
\$150  
Dom Perignon, Epernay France  
\$250  
Perrier-Jouët La Fleur  
\$340  
Perrier-Jouët Magnum  
\$295  
Francoise Montand Blanc de Blanc  
\$55

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# BATEAUX NEW YORK®



## UNWIND ON A GRAND VESSEL DESIGNED FOR PLEASURE AT EVERY TURN.

With its revolutionary glass construction, unobstructed views, intimate banquette seating and open-air decks, *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
- 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

### ORION DECK

Seating Capacity	130
Bar	1
Dance Floor	1
Heads	1



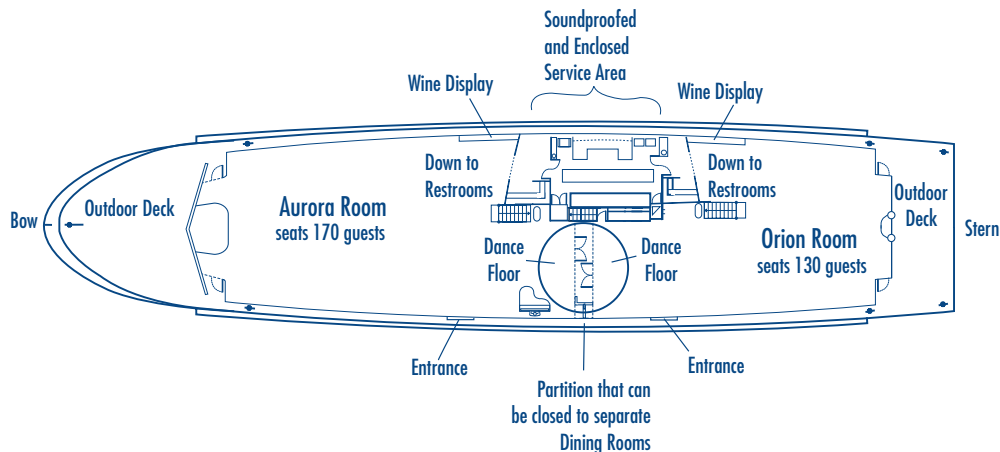
TOUR THE ORION DECK

### AURORA DECK

Seating Capacity	170
Bar	1
Dance Floor	1
Heads	1



TOUR THE AURORA DECK



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