

# ATLANTICA

— BY BATEAUX NEW YORK —



## SAIL ABOARD THE PRESTIGIOUS ATLANTICA.

*A personalized, luxury atmosphere no land-based venue can match.*

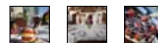


When you require something more custom than customary, look to *Atlantica by Bateaux New York*—the city's premier charter dining yacht. You and your guests will receive the distinctive, gracious and attentive fine service you have come to expect from Entertainment Cruises. Your imagination is the only limit to what your customized chartered event will be. It is your private space to create the perfect setting. You choose the entertainment from a live band to pre-recorded music. Select custom decorations, florals and menus from butlered hors d'oeuvres to plated dining and food station options. And depart from one of our two convenient docking locations. The possibilities are virtually endless.

Contact us today for more information

**212.727.7768**

[AtlanticaNewYork.com](http://AtlanticaNewYork.com)



CLICK TO VIEW OUR PHOTO GALLERY

# ATLANTICA

— BY BATEAUX NEW YORK —

## ATLANTICA GROUP PACKAGES

### Silver Package

**Includes:**

- Three-Hour Sail
- One-Hour Dockside
- Choice of Hors d'Oeuvres
- Premium Open Bar
- Choice of Buffet or Plated Menu

**Monday-Thursday:** \$124.90++ (\$166.12 inclusive)

**Friday-Sunday:** \$147.90++ (\$196.71 inclusive)

### Gold Package

**Includes:**

- Four-Hour Sail
- One-Hour Dockside
- Choice of Hors d'Oeuvres
- Premium Open Bar
- Choice of Buffet or Plated Menu
- Additional choice of Shrimp Cocktail and Prime Rib au Jus

**Monday-Thursday:** \$147.90++ (\$196.71 inclusive)

**Friday-Sunday:** \$169.90++ (\$225.97 inclusive)

### Platinum Package

**Includes:**

- Four-Hour Sail
- One-Hour Dockside
- Choice of Hors d'Oeuvres
- Platinum Open Bar
- Choice of Buffet or Plated Menu
- Additional choice of Shrimp Cocktail, Filet Mignon and Lobster Tail
- Viennese Table
- Chocolate Fountain

**Monday-Thursday:** \$203.90++ (\$271.19 inclusive)

**Friday-Sunday:** \$225.90++ (\$300.45 inclusive)

*Packages and Prices are per person and are subject to change. Inclusive pricing above include all taxes and all fees.*



Contact us today for more information.

212.727.7768

[AtlanticaNewYork.com](http://AtlanticaNewYork.com)

## PLATED MENU

This event features a variety of Hors d'Oeuvres, Salads and Entrées, giving you menu flexibility with tableside service. This includes Premium Open Bar for the duration of the event and tableside Wine Service during dinner.

### 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**
- Artisan Blue Cheese and Roasted Pears in Phyllo**
- Vegetable Samosas**
- Chicken Satay with Peanut Dipping Sauce**
- Mini Reubens with Spicy Brown Mustard**
- Wild Mushroom in Phyllo**
- Spanakopita**
- Franks in a Blanket**
- Tuna Tartare with Wasabi Aioli**
- Mini Deep Dish Cheese Pizzas**
- Beef Fajitas with Pico de Gallo**
- Shrimp Potstickers**
- Chicken Quesadillas**
- 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, pre-set:

- 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:

- Seared Hanger Steak**  
*With Red-Skinned Smashed Potatoes, Seasonal Vegetables and Shallot Demi Glace*
- Free Range Chicken Breast**  
*Herb-rubbed Chicken Breast with a Creamy Vegetable Rice, White Truffle and Cremini Mushroom Sauce*

### Stuffed Chicken Breast

*With Spinach & Fontina served with Roasted Bliss Potatoes and Chef's Seasonal Vegetables*

### Oven-Roasted Salmon

*With Toasted Orzo, Ratatouille, Basil and a Black Olive and Pear Tomato Tapenade*

### 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

*Four Cheese-filled Manicotti Au Gratin, topped with a Seafood Medley served with a Creamy Alfredo and Pomodoro Ragù duo drizzled with Pesto*

### Mediterranean Vegetable Purse

*Israeli Couscous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a Warm Tomato Salad*

### Dessert

Select one:

- Atlantica Dessert Duo**
- Occasion Cake**

*Fresh Brewed Coffee and Herbal Tea*



Menu Enhancements are presented on the Enhancements page.

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

### 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**

**Artisan Blue Cheese and Roasted Pears in Phyllo**

**Vegetable Samosas**

**Chicken Satay with Peanut Dipping Sauce**

**Mini Reubens with Spicy Brown Mustard**

**Wild Mushroom in Phyllo**

**Spanakopita**

**Franks in a Blanket**

**Tuna Tartare with Wasabi Aioli**

**Mini Deep Dish Cheese Pizzas**

**Beef Fajitas with Pico de Gallo**

**Shrimp Potstickers**

**Chicken Quesadillas**

**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, pre-set:

**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:*

**Free Range Chicken Breast**  
*with Cremini Mushroom Sauce*

**Stuffed Chicken Breast**  
*with Spinach & Fontina*

**Oven-Roasted Salmon**  
*with Black Olive and Pear Tomato Tapenade*

**Miso-Glazed Salmon**

**Roasted Tilapia**  
*with Lemon Beurre Blanc*

**Herb-Roasted Loin of Pork**  
*with Citrus Jus*

### Accompaniments

Select three:

**Red-Skinned Smashed Potatoes**

**Roasted Bliss Potatoes**

**Seasonal Vegetables**

**Haricots Verts**

**Toasted Orzo**

**Jasmine Rice**

### Dessert

Select one:

**Atlantica Dessert Duo**

**Occasion Cake**

*Fresh Brewed Coffee and Herbal Tea*



Menu Enhancements are presented on the Enhancements page.

Contact us today for more information.

212.727.7768

[AtlanticaNewYork.com](http://AtlanticaNewYork.com)

## COCKTAIL RECEPTION MENU

This option gives you the most flexibility in designing your event. Select your Hors d'Oeuvres. Then customize your stations - from Pasta to Meze; from Southwest to Asian. This package also includes a Carving Station and Viennese Display. Premium Open Bar included for the duration of the event.

Additional \$20 per person to package price.

### Hors d'Oeuvres - Butlered

Please select six from the below list:

- Assorted Mini Quiche  
*Florentine, Lorraine, Cheese and Wild Mushroom*
- Vegetarian Spring Rolls with Spicy Duck Sauce
- Maryland Lump Crab Cakes with Dijon Aioli
- Artisan Blue Cheese and Roasted Pears in Phyllo
- Vegetable Samosas
- Chicken Satay with Peanut Dipping Sauce
- Mini Reubens with Spicy Brown Mustard
- Wild Mushroom in Phyllo
- Spanakopita
- Franks in a Blanket
- Tuna Tartare with Wasabi Aioli
- Mini Deep Dish Cheese Pizzas
- Beef Fajitas with Pico de Gallo
- Shrimp Potstickers
- Chicken Quesadillas
- California Rolls
- Vegetable Sushi Rolls

### Hors d'Oeuvres - Displayed

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

Select one of the below as a third display:

#### Meze Display

*Assorted Olives, Herb Fresh Mozzarella,  
Roasted Artichokes, Roasted Peppers,  
Marinated White Beans and Tomatoes*

#### Smoked Salmon Display

*With Red Onions, Capers & Lemon with  
Bagel Chips, Pumpnickel and Rye Breads*

### Pasta Station

Select two pastas and two sauces:

#### PASTA

*Penne  
Farfalle  
Orecchiette  
Tortellini*

#### SAUCES

*a la Vodka Sauce  
Pesto Sauce  
Marinara  
Alfredo*

### Carving Station

- Salt & Pepper Roasted Filet Mignon with  
Horseradish Cream
- Herb-Roasted Loin of Pork with Citrus Jus
- Assorted Rolls with Creamy Butter

### Additional Stations

Select either the Southwest or Asian Station:

#### Southwest Station

- Marinated Southwest Chicken Fajitas*
- Corn Relish*
- Pico De Gallo*
- Sour Cream*
- Guacamole*
- Tortillas*

#### Asian Station

- Shrimp Stir Fry*
- Cold Sesame Noodles*
- Sesame Snap Peas*

### Viennese Display Table

- With assorted Cakes, Pastries and Seasonal Fruits
- Fresh brewed Coffee and Herbal Tea



Menu Enhancements are presented on the Enhancements page.

## ADDITIONAL CRUISE OPTIONS

### Breakfast Cruise

Add this package to a lunch cruise to create an all-day event. Includes a half-hour board with a two-hour cruise. Additional \$23 per person to package price.

#### BREAKFAST MENU

Assorted Muffins, Croissant and Bagels and Assorted Butter,  
Jellies, Cream Cheese, Fresh Fruit, Yogurt and Granola  
Coffee and Tea Station  
Soda and Juice Bar

Add a Hot Station that includes Eggs, Bacon and Pancakes  
for an additional \$15

### Fun in the Sun Cruise

Available Monday through Friday, get your group out on the water with this Cocktail Cruise. \$89 per person. Upgrade to a Premium Open Bar for \$10.

#### HORS D'OEUVRES DISPLAYS (available for first half hour)

Crudités and Assorted Dips, International & Domestic Cheeses with  
Flatbreads & Crackers

#### PUB STATION MENU

Beef Sliders  
Individual Pan Pizzas  
Chili Lime Wings  
Build Your Own Chicken Fajitas Bar  
Assorted Cookies and Pastries  
Beer & Wine Bar (for the entire event)  
Bar open on the outside deck when weather allows

Corporate Groups ask about our Corporate Lunch and Dinner Packages.  
Prices above do not yet include taxes and fees. Menu subject to change. Prices are per person and subject to change.



Contact us today for more information.

212.727.7768

[AtlanticaNewYork.com](http://AtlanticaNewYork.com)

## EVENT ENHANCEMENTS

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

### Entertainment

- Band \$2,500
- DJ for three hours \$1,000  
(each additional hour \$150)
- Additional Instruments from \$300  
(Guitar, Violin, Saxophone, Drums)
- Emcee \$300

### Additional Time

#### Extra Cruising Time    Extra Dockside Time

- ½ hour \$1,050    – ½ hour \$800
- One hour \$2,100    – One hour \$1,600

### Floral Arrangements

Flowers are standard on every cruise. Additional flowers can be purchased for any event.

- Small Centerpiece \$58.05
- Medium Centerpiece \$91.92
- Large Centerpiece \$140.31
- Rose Petals \$30
- Roses (per dozen) \$70
- Roses (1/2 dozen) \$38
- Two Flower Pedestals \$600

### Audio Visual Equipment

(Prices below include all taxes and all fees)

- Large Screen \$200
- LCD Projector \$525
- TV Monitor 27" \$325
- Lucite Podium with Microphone \$400
- Window Black-Out \$30 per window
- Plasma Screen 42" \$825
- Plasma Screen 50" \$1,200
- Plasma Screen 61" \$1,950
- DVD \$150
- Easels \$25 each
- Easel Pads \$40 each

### Photo Packages

#### Pre sold Boarding Photos

Groups can pre-purchase boarding photos at a discount price. Each 8x6 photo comes in a souvenir Atlantica Bateaux New York Photo Jacket.

- 10-299 \$10 per photo
- 300 or more photos \$8 per photo
- Minimum order - 10 photos  
(Photo packages are sold on-site for \$25 per photo if not pre-purchased.)

#### Upgraded Frames are available for \$10 each plus the cost of the photo.

Add a company logo and/or text to any photo order for \$150.

#### Green Screen Photography

- Up to 150 6x8 prints with an Atlantica Bateaux New York Photo Jacket \$1,950
- Up to 300 6x8 prints with an Atlantica Bateaux New York Photo Jacket \$2,950
- Instant on-site printing. Logo and/or text added no charge.

#### Onboard Roaming Photographer

- \$325 per hour per photographer
- Three-hour minimum
- All images burned to CD by the end of the event

### Other Enhancements

- Sheet Cake \$300 (up to 100 people)
- ½ Sheet Cake \$110 (up to 50 people)
- ¼ Sheet Cake \$80 (up to 25 people)
- Red Carpet \$550
- Pipe and Drape from \$850



*Prices above do not yet include taxes and fees and are subject to change.*

Contact us today for more information.

212.727.7768

[AtlanticaNewYork.com](http://AtlanticaNewYork.com)

## MENU ENHANCEMENTS

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

### Plated Menu Enhancements

#### HORS D'OEUVRES – BUTLERED

- Peking Duck Spring Rolls** \$3
- Lobster Bisque Shooters** \$3
- Classic Shrimp Cocktail** \$4
- Bacon Wrapped Scallop** \$3
- Herb-Roasted Baby Lamb Chops** \$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 ENHANCEMENTS

- 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 MENU AVAILABLE

### Buffet Menu Enhancements

#### COCKTAIL DISPLAYS

- Smoked Salmon** \$8  
*With Red Onions, Capers & Lemon*
- Vegetarian Antipasti** \$10  
*Assorted Olives, Artichokes, Roasted Peppers, Marinated White Beans 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
- 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

#### DESSERT ENHANCEMENTS

- 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



Contact us today for more information.

212.727.7768

[AtlanticaNewYork.com](http://AtlanticaNewYork.com)

All prices are per person unless otherwise noted and do not include taxes and fees.  
Speak with your cruise consultant for additional prices.

## 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 Hornitoz

##### 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  
Amstel 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

Corona  
Heineken  
New Castle Brown Ale

### Upgrades

#### PLATINUM BAR \$10

##### 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  
HpnotiQ

##### 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 \$700

*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

Contact us today for more information.

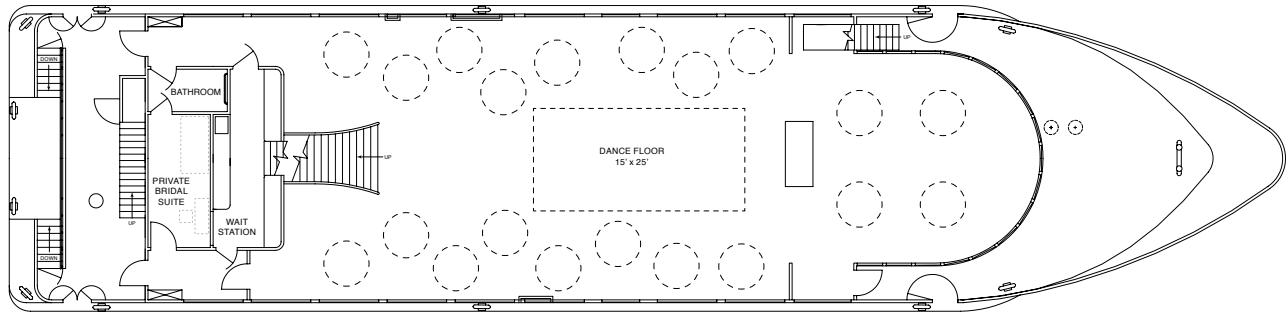
212.727.7768

[AtlanticaNewYork.com](http://AtlanticaNewYork.com)

# ATLANTICA

BY BATEAUX NEW YORK

## DINING DECK

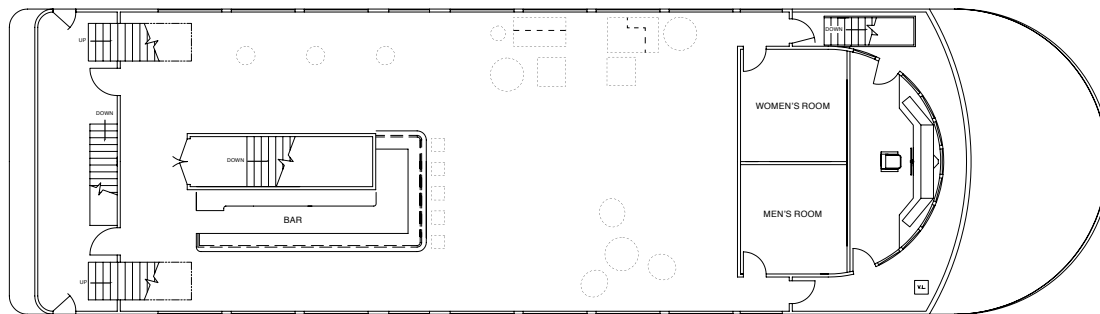


STERN

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

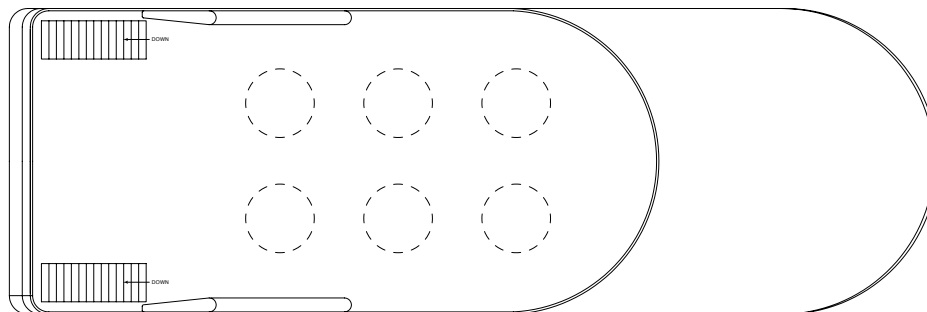


STERN

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.

Contact us today for more information.  
**212.727.7768**  
[AtlanticaNewYork.com](http://AtlanticaNewYork.com)