

# BATEAUX NEW YORK®



## SEDUCE YOUR SENSES WITH UNPARALLELED ELEGANCE AND AN IRRESISTIBLE VIEW. *Dazzling by Day or Night All Year Long.*

The magic begins the moment you step aboard. A maitre d' escorts you and your guest to an intimate, linen-draped table where a gourmet menu awaits your selection. The rich hardwood floors gleam in the soft light. The live, soft jazz is satin-smooth and intoxicating. Arching above your table, the curved glass ceiling and walls reveal New York's breathtaking skyline stretching before you like an endless ribbon of light. For elegant entertaining, the European-inspired Bateaux New York is the unrivaled toast of Manhattan.

### What our clients say:

Sales did everything to be helpful and flexible with our requests. It is a pleasure to work with your team. The service and food was fantastic. I'm sure all of our groups will love this cruise experience.

*-Allied TPro*

Our event coordinator was the most professional planner, was very kind, assisted with the most minute details and requests that we had and made sure that our satisfaction was of utmost importance. We were very pleased from start to finish of each phase. All of the crew and staff were most courteous, professional and wonderful to have as a part of our celebration. Service was excellent all around. Whoever trains the staff is doing an excellent job. The impeccable service and professionalism of the staff and crew helped this to be a wonderful lifetime memory.

*- Hope For All Outreach Center*



**BateauxNewYork.com**  
**212-727-7768**



# BATEAUX NEW YORK®

## SCHEDULE AND PRICES.

Bateaux New York cruises all year long out of Pier 61 at Chelsea Piers in Midtown Manhattan. The vessel can also cruise out of alternate docking sites on New York Harbor including Lincoln Harbor Marina in New Jersey. Specialty theme cruises are available in addition to our dedicated cruising schedule.

Please call or visit online for current cruise offerings. Schedules below may be subject to change.

### WEEKEND BRUNCH from \$46.90 per person\*

- Two-hour cosmopolitan cruise
- Delicious new menu with tableside service
- Live Jazz Pianist
- Unmatched skyline views
- Complimentary Bloody Mary or Mimosa

Saturday & Sunday

Board 11:30am

Cruise Noon to 2:00pm

### LUNCH CRUISE from \$40.90 per person\*

- Two-hour elegant cruise on New York Harbor
- Wonderful new menu with tableside service
- Lighthearted sounds of a live Jazz Pianist
- Never-ending views through glass ceiling and walls

Monday through Friday

Board 11:30am

Cruise Noon to 2:00pm

### BATEAUX SUNSET CRUISE from \$72.90 per person\*

- Two-hour skyline cruise
- New three-course dinner with tableside service
- Live entertainment
- Spectacular sunset views

Available on Mondays only

Board 6:30pm

Cruise 7:00 to 9:00pm

### DINNER CRUISE from \$92.90 per person\*

- Three-hour night lights cruise around the tip of Manhattan
- Creative new four-course menu with tableside service
- Live music with jazz classics & Broadway show tunes
- Sophisticated dance music
- Breathtaking views through glass walls and ceilings

Nightly

Board 6:30pm

Cruise 7:00 to 10:00pm

Fridays and Saturdays in June, July and August

Board 7:45pm

Cruise 8:30 to 11:30pm

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# BATEAUX NEW YORK®

## BON APPETIT.

Savor the delights of our chef's imaginative culinary creations as you choose your favorite dishes from our menus below, all served at your table.

### PLATED 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 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

##### Wild Oven Roasted Salmon

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

##### Chef Seasonal Market Selection Pasta

##### Free Range Tuscan Chicken Breast

With a Creamy Vegetable Rice, White Truffle and Cremini Mushroom Sauce

##### 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 Tahini Hummus with a Warm Tomato Salad

#### DESSERTS

##### Warm Valrhona Chocolate Torte

With Dulce de Leche Gelato

##### New York Style Cheesecake

With Seasonal Fruit Compote

##### Sorbet and Seasonal Berries

##### Dessert du Jour

Inquire about our Chef's Daily Special Dessert selection

### PLATED LUNCH MENU

#### APPETIZERS

##### Lobster Bisque

Rich Pacific Rim Lobster simmered in Butter  
And blended with Crème Fraiche and a touch of Sherry

##### Chef's Market Selection Salad

#### ENTRÉES

##### Chef Seasonal Market Selection Pasta

##### Free Range Tuscan Chicken Breast

Herb Rubbed Chicken Breast with Roasted Idaho Potatoes, Wilted Greens with  
a White Truffle Oil and Wild Mushroom Sauce

##### Asian Tuna Nicoise Salad

Seared Rare Chilled Tuna, Green Beans, Roasted Potatoes and  
Pickled Ginger Vinaigrette

##### Mediterranean Vegetable Purse

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

#### DESSERT

##### Bateaux NY Dessert Sampler



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

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*Menus are subject to change.*

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## PLATED BRUNCH MENU

*Available Saturday & Sundays. Includes one Bloody Mary or Mimosa.*

### Basket of fresh baked Muffins, Bagels and Croissants

Served with Butter and Jam

### APPETIZERS

#### Lobster Bisque

Rich Pacific Rim Lobster simmered in Butter  
And blended with Crème Fraiche and a touch of Sherry

#### Chef's Market Selection Salad

#### 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

#### Spinach and Sundried Tomato Quiche

#### Chef Seasonal Market Selection Pasta

#### Free Range Tuscan Chicken Breast

Herb Rubbed Chicken Breast with Roasted Idaho Potatoes, Wilted Greens with  
a White Truffle Oil and Wild Mushroom Sauce

#### 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 Tahini Hummus with a Warm Tomato Salad

### DESSERTS

#### Dessert Sampler

## CELESTIAL DINNER BUFFET MENU

### COLD STATION

#### Bateaux Antipasto Table

Marinated Seasonal Vegetables, Assorted Charcuterie Meats and  
Assorted Olives

#### International and Domestic Cheese Table

Imported and Domestic Cheeses with Assorted Crackers and Flat Breads

### CARVING STATION

#### Cob Smoked Ham

Enhanced with 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

#### Oven Roasted Wild Alaskan Salmon with Lemon and Herbs

#### Tri Color Cheese Tortellini

With Spinach, Roasted Tomatoes and Extra Virgin Olive Oil

### COMPLIMENTS

#### 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

## CELESTIAL COCKTAIL MENU

#### Bateaux Antipasto Table

Marinated Seasonal Vegetables, Assorted Charcuterie Meats and  
Assorted Olives

#### International Cheese and Crudite Table

Imported and Domestic cheeses with Assorted Crackers and Flat Breads  
Assorted Raw Vegetables and Creamy Herb Dip

### PASSED HORS D'OEUVRES

#### Assorted Mini Quiche

#### Asian Vegetarian Spring Rolls

#### Wild Mushroom Duxelle In Phyllo

#### Assorted Sushi Rolls

#### Chicken Quesadillas

#### Maryland Lump Crab Cakes

### DESSERTS

#### Viennese Table

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# BATEAUX NEW YORK®

## HORS D'OEUVRES & BAR PACKAGES.

*The following enhancements may be added to any Bateaux Lunch or Dinner Cruise Package.*

### OPEN BAR

*Purchased for entire group only. Prices are per person and do not include tax and service.*

	Lunch	Dinner
Soda and Juice	\$11	\$13
Beer, Wine, Soda and Juice	\$21	\$29
Premium Brands, Beer, Wine, Soda and Juice	\$29	\$39

### SEAFOOD

**Shrimp Cocktail** (5 jumbo shrimp)

\$15 per person

**Shrimp Platter** (for 100 guests)

\$875

### CARVING STATIONS

**Honey Glazed Ham &  
Herb Roasted Filet Mignon**

\$22 per person

**Oven Roasted Turkey &  
Herb Roasted Filet Mignon**

\$26 per person

### CHEESE & CRUDITÉ DISPLAY TABLE

**Imported and Domestic Cheeses,  
Assorted Crudité with Dips and Crackers**

\$9 per person

### VIENNESE TABLE

**Assorted Mini Cakes and Pastries**

\$12 per person (4 pieces per person)

### STARTER PLATTERS

**Crudité with Herb Dip**

Large Platter for 75 - 100 guests

\$175

**Seasonal Fresh Fruit Platter**

Large Platter for 75 - 100 guests

\$185

**Imported and Domestic Cheeses**

Large Platter for 75 - 100 guests

\$195

**Cheese and Crudité Combo**

\$210

**Meze Platter**

\$400

### BUTLERED HORS D'OEUVRES

The pass begins at boarding and continues until appetizer service begins.

**Assorted Mini Quiche**

**Spicy Asian Spring Rolls**

**Wild Mushroom Triangles**

**Assorted Sushi Rolls**

**Shrimp and Gouda Quesadillas**

**Maryland Lump Crab Cakes**

\$19.95 per person



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## BATEAUX NEW YORK GROUP ENHANCEMENTS.

### ENTERTAINMENT

On our three-hour dinner cruise, Bateaux New York provides a vocalist and an Acoustic Trio consisting of a baby grand piano, upright bass and guitar. On our two-hour lunch cruises, light background music is provided by a live pianist.

The following other options are available:

#### Private Band

Available for charters only. For room or ship charters, additional instruments may be added to enhance the band.

**\$1000**

#### Additional Instruments

Per Instrument **\$300**

#### DJ

For room and ship charters only, a DJ option is available in place of our traditional live entertainment. The following additional fees will apply.

3 Hours **\$750**

Every Additional Hour **\$150**

### ADDITIONAL TIME

Extra Dockside Time (per ½ hour) **\$800**

Extra Dockside Time (per hour) **\$1600**

Extra Sailing Time (per ½ hour) **\$1,050**

Extra Sailing Time (per hour) **\$2,100**

### FLORAL ARRANGEMENTS

Flowers are standard on every cruise. Additional flowers can be purchased for any event. Arrangements start at **\$50**. If an outside florist is to be utilized, the event coordinator will need the name and the phone number of that florist.

We also offer the following:

Roses (per dozen) **\$70**

Roses (½ dozen) **\$38**

### AUDIO VISUAL EQUIPMENT

Available for deck or ship charters only. Choose from the variety of options below. Call your event planner for more details.

Overhead Projector	<b>\$215</b>
Large Screen	<b>\$200</b>
Slide Projector	<b>\$215</b>
VCR	<b>\$110</b>
LCD Projector	<b>\$500</b>
TV Monitor 27"	<b>\$325</b>
Podium with Microphone	<b>\$285</b>
Window Black-Out (price per window)	<b>\$30</b>
Plasma Screen 42"	<b>\$795</b>
Plasma Screen 50"	<b>\$1,200</b>
Plasma Screen 61"	<b>\$1,950</b>
DVD	<b>\$110</b>
Easels (each)	<b>\$25</b>
Easel Pads (each)	<b>\$40</b>

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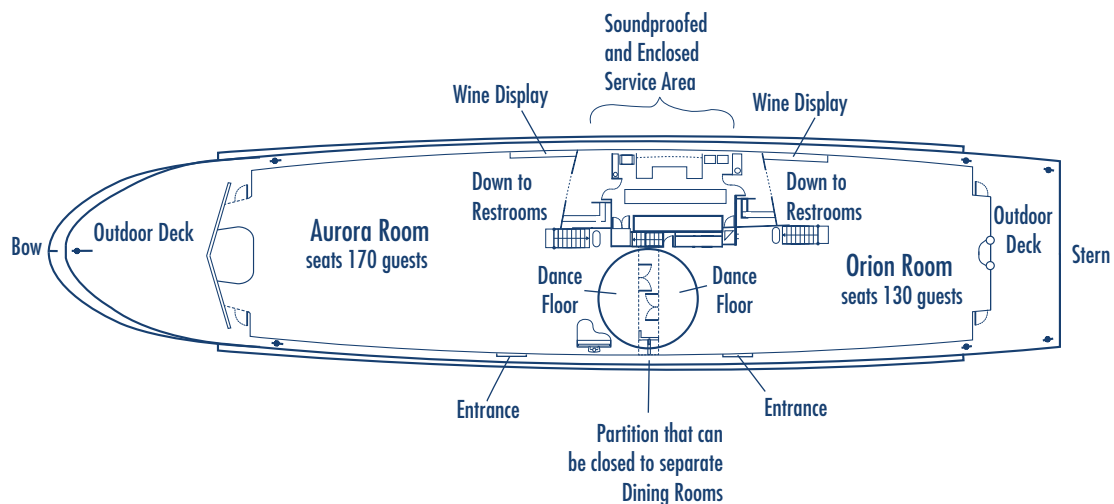


## UNWIND ON A GRAND VESSEL DESIGNED FOR PLEASURE AT EVERY TURN.

With its revolutionary glass construction, unobstructed views, intimate banquette seating and open-air deck, 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.

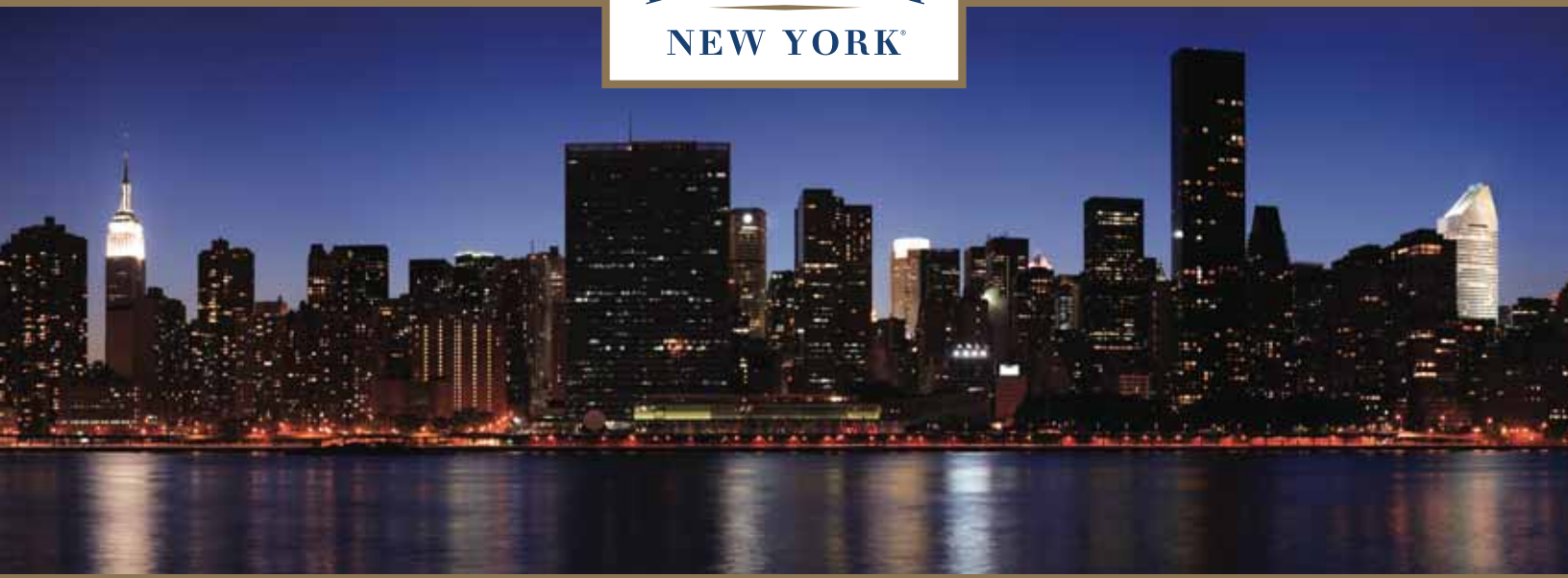
### Unique Features Include:

- 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 with a ceiling shading system for daytime cruising
    - Spacious 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



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**A SIGHT TO BEHOLD. A SENSATION TO EXPERIENCE.**  
*A Setting Unlike Any Other.*



## ORION DECK

Seating Capacity	130
Bar	1
Dance Floor	1
Heads	1



## AURORA DECK

Seating Capacity	170
Bar	1
Dance Floor	1
Heads	1

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