

**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 jazz. 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 John Barrall to make your reservation today.

646-358-3114

JBarrall@EntertainmentCruises.com



CEREMONY & RECEPTION PACKAGES

Make your day extraordinary without having to lift a finger. Have a *Bateaux New York* wedding. Create a storybook New York wedding that dances off the page. With these special and unique wedding packages, your fairy-tale day doesn't get any more perfect than this.

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 and chair rental
- Champagne toast (up to 100 guests)
- Two flower pedestals
- Wedding coordinator

Price \$2946.15 (\$3200 inclusive)

CEREMONY ENHANCEMENTS

- Two flower pedestals \$600
- Rose petals for flower girl \$30
- Aisle runner \$250
- Champagne toast \$5.00 per person
- Captain as officiant From \$700

Additional enhancements available

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
- Coffee, Tea and Iced Tea

Prices \$94.90 (\$124.95 inclusive)

CELESTIAL DINNER RECEPTION

- Four-hour event
- One-hour cocktail reception with passed hors d'oeuvres
- Four-course meal
- Champagne toast
- Premium open bar
- Four-piece band
- Personalized menus
- Votive candles
- White linens
- Fresh flowers
- Wedding cake
- Coffee, Tea and Iced Tea

Sunday - Thursday \$165.90 (\$219.21 inclusive)

Friday \$176.90 (\$233.84 inclusive)

Saturday \$181.90 (\$240.49 inclusive)

RECEPTION ENHANCEMENTS

- Chocolate-covered strawberry platters on table \$5 per person
- Rose petals on tables \$30
- Centerpieces From \$58 each
- DJ \$1400 (Inclusive)
- Closed door/private band (room charters only) \$1200
- Seafood display \$35 per person
- Ice sculpture \$500-\$750
- Martini Luge bar \$700
- Champagne & Sparkling Wine Upgrade — See Bar Packages Page
- Caviar & Vodka Station Market Price



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Inclusive prices include all taxes and fees and are subject to change. Minimums are required for Private Room Charters.

BATEAUX NEW YORK®

BON APPÉTIT

PLATED LUNCH MENU

APPETIZERS

Shrimp & Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Pepper and Potato with Fresh Cream

Chef's Market Selection Salad

ENTREES

Seafood Manicotti Gratinee

Four Cheese-filled Manicotti Au Gratin, topped with Shrimp, Scallops and Mussels. Served with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto.

Free Range Tuscan Chicken Breast

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

Spinach and Sundried Tomato Quiche

With chilled Fennel Citrus Salad

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

Wedding Cake

Coffee, Tea & Iced Tea

PLATED DINNER MENU

APPETIZERS

Shrimp & Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Pepper and Potato with Fresh Cream

Pate De Canard

Classic Duck Pate with Cornichons, Grainy Mustard and Toast Points

Bateaux Antipasto Plateau

Fresh Mozzarella, Roasted and Marinated Vegetables, and Assorted Olives

Frisée Salad

With Lardons, Egg, Blue Cheese and Dijon Vinaigrette

INTERMEZZO

ENTRÉES

Beef Short Ribs

Syrah Braised Short Ribs with Red Skinned Smashed Potatoes, Seasonal Vegetables and Gremolata

Wild Oven Roasted Salmon

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

Seafood Manicotti Gratinee

Four Cheese-filled Manicotti Au Gratin, topped with Shrimp, Scallops and Mussels. Served with a creamy Alfredo and Pomodoro Ragu with Pesto

Free Range Tuscan Chicken Breast

With Vegetable Rice, White Truffle and Cremini Mushroom Sauce

Fennel and Coriander Crusted Pork Loin

With Caramelized Granny Smith Apples and Roasted Rosemary Yukon Gold Potatoes

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

Wedding Cake

Coffee, Tea & Iced Tea



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Menu items are subject to change. Guests order Appetizers, Entrées & Desserts on board. One Appetizer and three entrées need to be pre-selected for groups over 75.

Pier 61, Chelsea Piers, Manhattan

BATEAUX NEW YORK®

BON APPÉTIT

SUNDAY BRUNCH MENU

BREAKFAST SELECTIONS

- Fluffy Scrambled Eggs**
With Aged New York Cheddar Cheese
- Cinnamon French Toast**
With Bananas Foster's Syrup
- Turkey Country Link Sausage**
- Hickory Smoked Bacon**
- Golden Hash Brown Potatoes**
- Fresh Seasonal Fruits**
- Assorted Muffins and Danish**

LUNCH SELECTIONS

- Local Market Salad**
With a choice of Dressings
 - Rigatoni a la Alforno**
Fire-roasted Fresh Pasta with Sundried Tomatoes, sautéed Spinach and Parmesan Reggiano
 - Rotisserie Breast of Chicken**
With Red Skinned Smashed Potatoes and Wild Mushroom Truffle Sauce
 - 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**
- DESSERT**
- Wedding Cake**
 - Coffee, Tea & Iced Tea**

HORS D'OEUVRES

Reception packages include a half-hour cocktail reception with the following passed hors d'oeuvres:

- Assorted Mini Quiche**
- Asian Vegetarian Spring Rolls**
- Wild Mushroom Duxelle in Phyllo**
- Tuna Tartare**
With Wasabi Aioli
- Maryland Lump Crab Cakes**

HORS D'OEUVRES UPGRADE

- Peking Duck Spring Rolls**
\$3
- Lobster Bisque Shooters**
\$3
- Classic Shrimp Cocktail**
\$4
- Bacon Wrapped Scallops**
\$3
- Herb Roasted Baby Lamb Chops**
\$6



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MENU ENHANCEMENTS

COCKTAIL HOUR STATIONARY DISPLAYS

Cheese and Crudité Display

\$10

Smoked Salmon

With Red Onions, Capers and Lemon

\$8

Vegetarian Antipasti

Assorted Olives, Artichokes, Roasted Peppers, marinated White Beans and Tomatoes

\$10

Antipasti with Charcuterie Meats

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

\$15

Classic Shrimp Cocktail

\$15

Assorted Vegetable Sushi Roll Display

\$10

Assorted Vegetable and Fish Sushi Display

\$15

Grand Cocktail Hour Display

(100 people minimum)

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

\$25

Grand Seafood Display

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

\$35

PASTA STATION

(Choose two pastas and two sauces)

Penne

Pesto

Farfalle

A la Vodka

Orecchiette

Marinara

Tortellini

Alfredo

\$10

CARVING STATION

Roast Loin of Pork

with Roasted Apples

Seared Salt and Pepper Filet Mignon

with Horseradish Cream

Rolls and Creamy Butter

\$22

FIRST COURSE UPGRADE

Shrimp Cocktail

\$9

Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella and Basil

\$6

Coriander and Cinnamon Seared Rare Tuna

Asian Vegetable Slaw and Pickled Ginger

\$10

MAIN COURSE UPGRADE

Seared Filet Mignon

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

\$20

Surf & Turf (Duet Plate) Filet Mignon & Shrimp

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

\$20

Surf & Turf (Duet Plate) Filet Mignon & Lobster Tail

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

\$25

Herb and Mustard Glazed Rack of Lamb

With Chevre Whipped Potatoes and Swiss Chard

\$20

Pan Roasted Chilean Sea Bass

With Shrimp Fricassee

\$20

DESSERT ENHANCEMENTS

Viennese Display Table

With Assorted Cakes, Pastries and Seasonal Fruits

\$10

Trays of Cookies and Pastries

\$7

Chocolate Fountain Display

\$12

Ice Cream Bar

Assorted Ice Cream flavors and toppings

\$10

Create Your Own Cupcakes Station

Chocolate and Vanilla Cup Cake with assorted Frostings and Toppings

\$10

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BAR PACKAGES

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

BAR PACKAGES

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)

MOCKTAIL BAR

Water, Juice, Non-Alcoholic Frozen Drinks, Soda
Lunch: \$13 (\$16.90 Inclusive)
Dinner: \$16 (\$20.80 Inclusive)
Additional Hour: \$7 (\$9.10 Inclusive)

MARTINI LUGE BAR

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

Includes: Absolut (all flavors), Ketel One,
Grey Goose, Bombay Sapphire and Tanqueray
Accompaniments: Dry Vermouth, Lemon Twists,
Cocktail Olives and Cocktail Onions
\$700 per bar
Must Accompany a Premium Open Bar

CHAMPAGNE & SPARKLING WINE UPGRADES

(All prices are per bottle.)

Recommend 1 bottle for every 4 guests)

Mumm's Cuvee Napa, Napa California
\$74

Iron Horse Weeding Cuvee, NV, Napa California
\$74

Moet & Chandon Imperial, NV, Epernay France
\$200

Moet & Chandon Nectar, NV, Epernay France
\$275

Veuve Clicquot, NV, France
\$150

Veuve Clicquot Rose, NV, France
\$195

Perrier Jouet Grand Brut, NV, France
\$150

Dom Perignon, Epernay, France
\$250

Perrier Jouet La Fleur, NV, France
\$340

Perrier Jouet Magnum, NV, France
\$295

Francoise Montand Blanc de Blanc, NV, France
\$55



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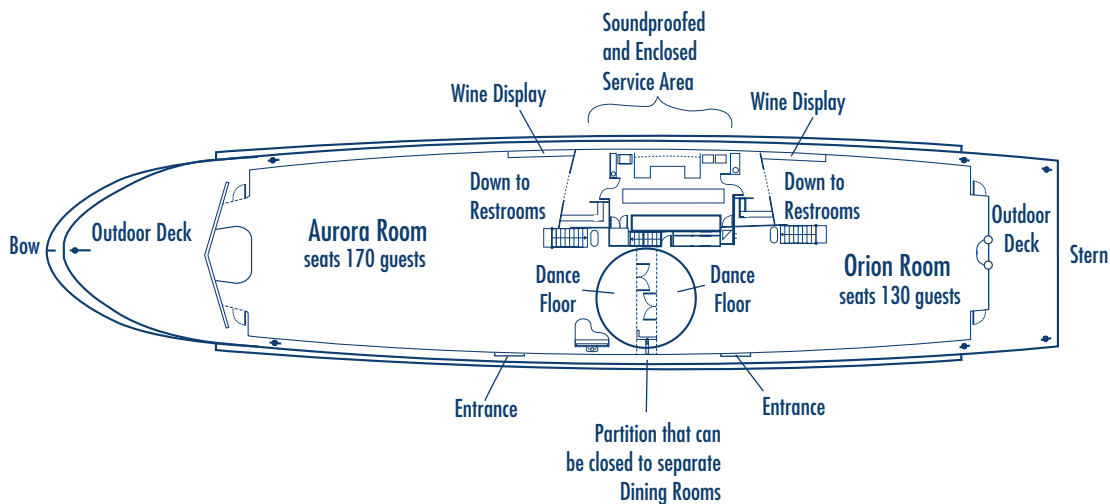


UNWIND ON A GRAND VESSEL DESIGNED FOR PLEASURE AT EVERY TURN.

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



TOUR THE ORION DECK

ORION DECK

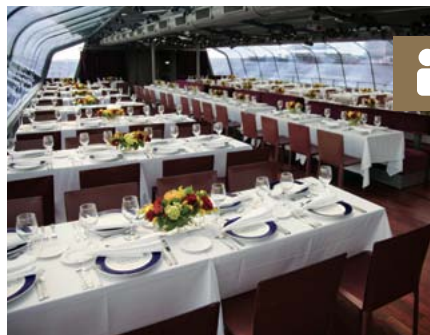
- Seating Capacity 130
- Bar 1
- Dance Floor 1
- Heads 1



TOUR THE AURORA DECK

AURORA DECK

- Seating Capacity 170
- Bar 1
- Dance Floor 1
- Heads 1



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SOPHISTICATED SUCCESS.

Share the Memories.

"I thought everything for the wedding and reception was absolutely wonderful. Jim and I were very impressed with everything on the boat: the set up, the food, the service, the music... we have gotten so many compliments on what a "fun/neat" reception it was. So needless to say, we were very pleased with how the whole day went! Thank you!"

-Brittanie L.

"Patrick and I are viewing the official wedding photos and reliving the day – thanks to you and the *Bateaux New York* staff, it could not have been better. Our guests loved the food, service and music. What a day to remember! Thanks again."

-Ann K.

"There are no words to describe the wonderful experience we had on Saturday. The waitstaff was superb and the band was fabulous. My guests were thrilled. I can't thank you enough... it was more than perfect."

-Yvonne P.

"Joe and I want to thank you for making our wedding day a joyous and beautiful occasion. We are so happy and pleased that we chose the *Bateaux New York* for our reception. Everything was beautiful and the food was great! You were wonderful and a delight to work with."

-Lynne and Joseph

"Thanks! I want to thank you for the wonderful cruise on our wedding day. Everything was wonderful! I cannot wait to cruise again. You all were a wonderful staff. My wedding was a dream come true!"

-Laranda H

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