



FEEL THE *Holiday* CHEER ABOARD SPIRIT CRUISES!

Spirit Cruises offers Lunch and Dinner Cruises for the most unique holiday celebration on the water. Enjoy bountiful buffets, attentive service, lively performances, dancing, festive holiday décor and dazzling views of New York's world-renowned skyline. A variety of affordable and easy-to-plan packages are available. Simply contact one of our talented event professionals to begin creating the most memorable holiday event for you and your guests.

JINGLE BELLS LUNCH CRUISE

This two-and-a-half hour event features a two-hour cruise, bountiful lunch buffet, jolly holiday music and spectacular views!

Available daily

Board: 11:30am • **Cruise:** Noon – 2:00pm **\$41.90**

HOLIDAY LIGHTS DINNER CRUISE

This three-and-a-half hour event features a three-hour cruise, tasty dinner buffet, live entertainment and dazzling skyline views!

Sunday – Thursday

Board: 6:30pm • **Cruise:** 7:00 – 10:00pm **\$76.90**

Friday & Saturday

Board: 7:30pm • **Cruise:** 8:00 – 11:00pm **Fri-\$85.90 • Sat-\$87.90**

FRIDAY KARAOKE CRUISE

This three-and-a-half-hour event features DJ music and karaoke! Just add your name to the list to sing your favorite selection.

December 2nd

Board: 7:30pm • **Cruise:** 8:00 – 11:00pm **\$45.90**

MENU

Assorted Greens • Chicken Fontina • Salmon Mediterranean • Pasta Primavera
Apricot Glazed Pork Loin • Fresh Local Harvest Spring Vegetables
Red Smashed Garlic Potatoes • Lemoncello Cheesecake

HOLIDAY GOSPEL LUNCH CRUISE

This two-and-a-half hour event features a two-hour cruise, live Gospel entertainment, all-you-can-eat lunch buffet and wonderful worship on the water!

December 3rd

Board: 11:30am • **Cruise:** Noon – 2:00pm **\$45.90**

HOLIDAY LATE LUNCH CRUISE

This two-and-a-half hour event features a two-hour cruise, bountiful lunch buffet, merry music and amazing skyline views!

December 9th

Board: 2:30pm • **Cruise:** 3:00 – 5:00pm **\$41.90**

December 16th

Board: 3:30pm • **Cruise:** 4:00 – 6:00pm **\$41.90**

LUNCH WITH SANTA CRUISE

This two-and-a-half hour event features a two-hour cruise, delicious lunch buffet and a visit from Santa himself!

December 10th

Board: 11:30am • **Cruise:** Noon – 2:00pm **\$41.90**

Classic Lunch Buffet with kid-friendly selections.

FULL MOON CRUISE

This three-and-a-half-hour event features spectacular sights of New York when the moon is at its fullest, illuminating the city's skyline, and our delicious dinner buffet.

December 10th

Board: 7:30pm • **Cruise:** 8:00 – 11:00pm **\$87.90**

CHRISTMAS EVE CRUISE

This three-and-a-half-hour event is the perfect place to spend the holiday with family and friends, enjoy our tasty dinner buffet and make an unforgettable memory.

December 24th

Board: 7:30pm • **Cruise:** 8:00 – 11:00pm **\$87.90**

NEW YEAR'S EVE FIREWORKS CRUISE

This three-and-a-half-hour event features a dazzling fireworks extravaganza and our bountiful dinner buffet. Ring in 2012 on the water!

December 31st

Board: 9:00pm • **Cruise:** 10:00pm – 1:00am **from \$239.90**

NEW YEAR'S DAY LUNCH CRUISE

What better way to start the first day of the New Year than with a two-hour lunch cruise on the Hudson featuring a bountiful buffet, DJ music for dancing and magnificent skyline views.

January 1st

Board: 12:30pm • **Cruise:** 1:00 – 3:00pm **\$44.90 per adult**
\$24.95 per child (3-12)

212.727.7768 • SpiritCruises.com

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



Baltimore • Boston • Chicago • National Harbor, MD • New Jersey • New York • Norfolk • Philadelphia • Washington, DC

AN ENTERTAINMENT CRUISES COMPANY



Lunch Menu

Fresh Salads

Garden-Fresh Salad Station *Mixed Greens, ripe Tomatoes, crisp Cucumbers, dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and Bacon, served with Balsamic Vinaigrette and Ranch dressings*

Dijon Potato Salad *Potatoes, Celery and sweet Pimentos in a Dijon Mayonnaise*

Pasta Salad Italiano *Pasta tossed with Green and Red Peppers, Celery, Sweet Onion and Italian Dressing*

Chef's Daily Selection *Fresh and creative Salad from our chef*

Entrées

Salmon Mediterranean *Fresh Wild Alaskan Salmon* Fillet sautéed and drizzled with Citrus, White Wine & Dill, served with a savory Chutney*

Herb-Marinated Rotisserie Chicken *Lightly seasoned Chicken baked with Paprika and Garlic Butter*

Apricot-Glazed Pork Tenderloin *Jerk-seasoned Pork Tenderloin, simmered in an Apricot Glaze*

Three-Cheese Pasta Al Forno *Pasta baked with a trio of mild and sharp Cheeses, topped with Toasted Bread Crumbs*

Accompaniments

Garlic Smashed Potatoes *Red Potatoes mashed with roasted Garlic and light Cream*

Local Harvest Vegetable Medley *Seasonal medley of locally sourced steamed Vegetables*

Desserts

Sweet Dessert Duo:

Chocolate Mousse Truffle *Silky Chocolate Mousse covered in a decadent Chocolate Ganache, topped with a drizzle of White Chocolate*

Lemoncello Cheesecake *New York-style Cheesecake, layers of Lemon Cake and tart Citrus Ganache*

Fresh Brewed Coffee & Tea

A variety of Fresh Breads and Butter will be offered.

Dinner Menu

Fresh Salads

Garden-Fresh Salad Station *Mixed Greens, ripe Tomatoes, crisp Cucumbers, dried Cranberries, Garbanzo Beans, Sunflower Seeds, shredded Cheese, Croutons and Bacon, served with Balsamic Vinaigrette and Ranch dressings*

Chef's Daily Salad Selection *Fresh and creative Salad from our chef*

Carving Station

Roasted Rosemary Beef *Slow-roasted tender Beef hand-carved to order and served with a rich Demi-Glace and Horseradish Cream*

Herb Marinated Pork Tenderloin *Pork Loin carved to order*

Entrées

Chicken Fontina *Pan-Seared boneless breast of Chicken stuffed with Fontina Cheese and fresh Spinach in a light Garlic-Sherry Cream Sauce*

Salmon Mediterranean *Fresh Wild Alaskan Salmon* Fillet sautéed and drizzled with Citrus, White Wine & Dill, served with a savory Chutney*

Pasta Primavera a la Vodka *Imported Pasta in a light Vodka Cream Sauce with sautéed Broccoli, fresh Pea Pods, Mushrooms & Red Peppers*

Accompaniments

Garlic Smashed Potatoes *Red Potatoes mashed with roasted Garlic and light Cream*

Local Harvest Vegetable Medley *Seasonal medley of locally-sourced steamed Vegetables*

Desserts

Sweet Dessert Duo:

Chocolate Mousse Truffle *Silky Chocolate Mousse covered in a decadent Chocolate Ganache, topped with a drizzle of White Chocolate*

Lemoncello Cheesecake *New York-style Cheesecake, layers of Lemon Cake and tart Citrus Ganache*

Fresh Brewed Coffee & Tea

A variety of fresh Breads and Butter will be offered.

**Wild Alaskan Salmon is certified as sustainable by the Marine Stewardship Council (MSC)
Menus are subject to change*



Baltimore • Boston • Chicago • National Harbor, MD • New Jersey • New York • Norfolk • Philadelphia • Washington, DC

AN ENTERTAINMENT CRUISES COMPANY