



# Weddings ON THE WATER

Imagine, for a moment, your bridal luncheon, rehearsal dinner or dream wedding reception floating along New York's breathtaking Harbor. Experience wonderful food, lively music and the peace of mind that your guests are thrilled to be part of a one-of-a-kind wedding event. Seating up to 600 guests and offered year-round with private space always available, *Spirit Cruises* presents the most complete and easy-to-plan wedding packages, all for one price. Work side by side with our talented wedding planners to create your own custom wedding celebration and have an event that family and friends will remember for years to come.

## Perfect For:

Engagement Party • Bridal Luncheon • Rehearsal Dinner  
Wedding & Reception • Post-Wedding Brunch

## What Our Clients Say:

*"Our reception was beautiful and went absolutely as perfect as possible. The staff was so incredibly helpful. All of our guests had an exceptionally wonderful time. Everyone had nothing but glowing comments about the event. That, in itself, is a priceless gift!"*

-Marsha

*"Just wanted to send a thank you to you and the entire staff. Everything was very nice. Les and I were very pleased with the entire evening. The food and the service were exceptional. I think everyone had a great time. Thanks for everything."*

-Char and Les

**Happily Ever After is just a phone call away!**

**Contact John Barrall at 646.358.3114 or  
JBarrall@EntertainmentCruises.com**

**Cruising year-round from Chelsea Piers, Manhattan & Weehawken, NJ.**



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

AN ENTERTAINMENT CRUISES COMPANY



## CEREMONY & RECEPTION PACKAGES

### Ceremony Packages

#### Spirit Classic

- One-hour private dockside event
- Chair arrangement
- DJ music
- Wedding coordinator

**Prices starting from \$1800** (\$1800 inclusive)\*

#### Spirit Elegance

- One-hour private dockside event
- Chair arrangement
- Music (violinist)
- Two flower pedestals
- Champagne welcome drink
- Wedding coordinator

**Prices starting from \$2880** (\$3000 inclusive)\*

### Reception Packages

#### Afternoon Classic

- Two-and-a-half-hour event
- Classic lunch buffet
- White table linens
- DJ and dancing

**Prices starting from \$41.90** (\$55.73 inclusive)\*

#### Afternoon Elegance

- Two-and-a-half-hour event
- Classic lunch buffet
- Choice of linen color
- Open house bar
- Champagne toast
- DJ and dancing

**Prices starting from \$66.90** (\$88.26 inclusive)\*

#### Reception Enhancements

- Centerpieces. . . . . starting from \$58.05 each
- Rose petals for tables . . . . . \$30 per box
- First class table settings . . . . . \$12 per table
- Wedding cake . . . . . \$7 per person
- Chocolate-covered strawberries . . . . \$5 per person

*Additional enhancements available upon request.*

*\*Inclusive prices above include all taxes and all fees, prices subject to change.*

#### Ceremony Enhancements

- Two flower pedestals . . . . . \$600
- Rose petals for flower girl . . . . . \$30
- White resin chairs. . . . . \$10 per chair
- Aisle runner . . . . . \$250
- Captain as officiant . . . . . From \$700

*Additional enhancements available upon request.*

#### Evening Classic

- Three-and-a-half-hour event
- Classic dinner buffet
- White table linen
- Champagne toast
- Votive candles on the tables
- DJ and dancing

**Sunday-Thursday \$80.90** (\$107.28 inclusive)\*

**Friday \$89.90** (\$119.25 inclusive)\*

**Saturday \$91.90** (121.90 inclusive)\*

#### Evening Elegance

- Classic dinner buffet
- Butlered hors d'oeuvres
- Premium open bar
- Champagne toast
- DJ and dancing
- Choice of linen color

**Sunday-Thursday \$120.90** (\$159.22 inclusive)\*

**Friday \$129.90** (\$171.79 inclusive)\*

**Saturday \$131.90** (173.85 inclusive)\*

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# MENUS

## Sample 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 and Dill, served with a savory Chutney

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

**Apricot-Glazed Pork Loin** Jerk-seasoned Pork Loin, 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

**Wedding Cake**  
**Coffee, Tea & Ice 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. Menus are prepared fresh onboard.*

## Sample 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-Glacé and Horseradish Cream

**Herb Marinated Pork Loin** 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 and 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 and 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

**Wedding Cake**  
**Coffee, Tea & Ice Tea**

*A variety of fresh Breads and Butter will be offered.*



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## MENU ENHANCEMENTS

### Bar Packages

Bar packages cannot be split - All members of the party must purchase the same bar package. The price is paid as part of the pre-payment per guest, plus tax.

#### Presold Bar

A presold bar is a package that includes unlimited beverages (depending on package chosen), for a specific time period.

#### Soda and Juice Bar

*Soda and Juices*

Two-hour Lunch **\$10.00\*** • Three-hour Dinner **\$12.00\***  
\$4 per additional hour

#### Mocktail Bar

*Bottled Water, Juice, Non-Alcoholic Frozen Drinks & Soda*

Two-hour Lunch **\$13.00\*** • Three-hour Dinner **\$16.00\***  
\$7.00 per additional hour

#### Beer and Wine Bar

*Bottle Beer, House Wine, Soda & Juice*

Two-hour Lunch **\$20.00\*** • Three-hour Dinner **\$26.00\***  
\$8.00 per additional hour

#### Standard House Bar

*House Liquors, Wine by the glass, Bottle Beer, Soda, Juice, Champagne by the glass*

Two-hour Lunch **\$24.00\*** • Three-hour Dinner **\$30.00\***

#### Premium Bar

*Premium Brand Liquors, House Wines, Bottle Beer, Soda & Juice*

Two-hour Lunch **\$28.00\*** • Three-hour Dinner **\$34.00\***  
\$11.00 per additional hour

#### Dinner Wine Service

*House Wine served throughout cruise*  
Prices vary

#### Champagne Toast

Two-hour Lunch **\$5.00\*** • Three-hour Dinner **\$5.00\***  
Additional hours vary

### Hors d'Oeuvres Packages

Turn your Spirit Cruise into a one-of-a-kind event by adding any of these luscious options to your dining and entertainment package.

#### Chef's Package

Vegetable Eggrolls  
Cheese Puffs  
Crab Rangoons  
Pigs in a Blanket  
Vegetable Crudités  
**\$14.17 per person\***

#### Deluxe Package

Spanakopita  
Chicken Quesadilla  
Shrimp Shumai  
Wild Mushroom in Phyllo  
Cheese & Crudités  
**\$17.51 per person\***

#### Ultra Deluxe Package

Mini Crabcakes  
Assorted Mini Quiche  
Shrimp Shumai  
Asparagus and Goat Cheese in Phyllo  
Chicken Quesadillas  
Cheese & Crudités  
**\$19.18 per person\***

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**SPIRIT**  
CRUISES



## MENU ENHANCEMENTS

### Cheese and Crudité Display

International and Domestic Cheeses with Flatbreads, Artisan Breads, Classic Crudités and Dips

**\$10 per person\***

### Antipasti with Charcuterie Meats

Assorted Olives, roasted Peppers, marinated White Beans and Tomatoes with Genoa Salami, Mortadella, fresh Mozzarella and Prosciutto

**\$15 per person\***

### Grand Cocktail Hour Display

International and Domestic Cheeses with Flatbreads, fresh seasonal Fruits, marinated Olives, assorted marinated Vegetables, Hummus, Artisan Breads, Classic Crudités and Dips accompanied by a Floral Display

**\$25 per person\***

*100 person minimum/deck charters only*

### Shrimp Platter for 100 people

Fresh cooked tender Shrimp served chilled on ice with Lemon, Cocktail Sauce and Tabasco

**\$729.42\***

*Groups under 40 people - \$15 per person\**

### Carving Station Additions

Add a dinner carving station to a lunch event

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

Herb marinated Pork Loin: Pork Loin carved to order

**\$12 per person\***

### Carving Station Substitutions on Dinner

Turkey instead of Pork **\$5 per person\***

Prime Rib instead of Top Round **\$10 per person\***

Filet Mignon instead of Top Round **\$20 per person\***

### Dessert Up Sells - Charters ONLY

#### Ice Cream Bar

Assorted Vanilla, Chocolate and Strawberry Ice Cream, served with your choice of toppings - Caramel, Raspberry and Chocolate Sauces, Sprinkles, M&M's, Cookies Treats and Whipped Cream

**\$10 per person\***

#### Cupcake Bar

Make your own Cupcakes. Assorted Cupcakes, Frostings and Toppings

**\$10 per person\***

#### Viennese Display Table

Assorted Cakes, Pastries and seasonal Fruit

**\$10 per person\***

*\*Prices do not yet include taxes and fees. Menus, times and prices subject to change.*

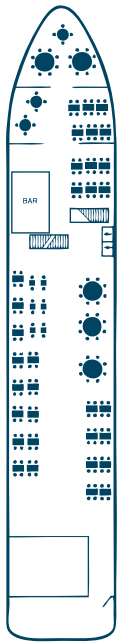


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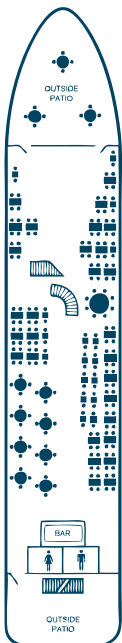
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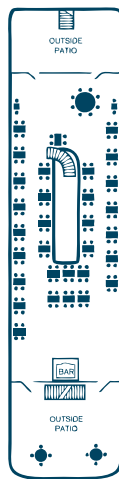
## SPIRIT OF NEW YORK DECK PLANS



- ▲ **MARINER DECK**
- Seating Capacity .....210
  - Heads ..... 2
  - Bar ..... 1
  - Dance Floor ..... 1



- ▲ **EMPIRE DECK**
- Seating Capacity .....208
  - Heads ..... 1
  - Bar ..... 1
  - Dance Floor ..... 1



- ▲ **HORIZON DECK**
- Seating Capacity .....138
  - Bar ..... 1

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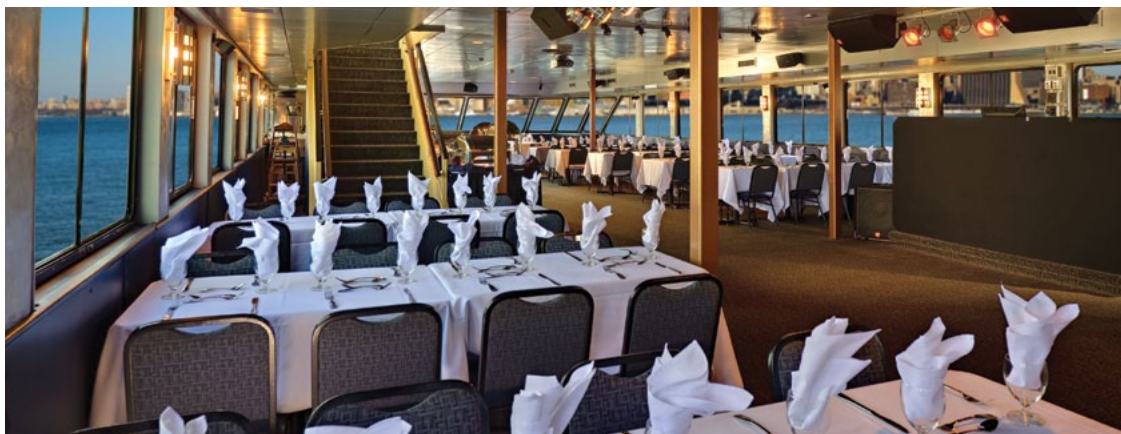
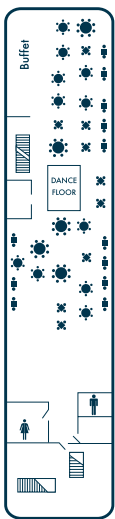




## SPIRIT OF NEW JERSEY DECK PLANS



- ▲ **ATLANTIC DECK**
- Seating Capacity ..... 220
  - Heads ..... 2
  - Bar ..... 1
  - Dance Floor ..... 1



- ▲ **LIBERTY DECK**
- Seating Capacity ..... 138
  - Heads ..... 1
  - Bar ..... 1
  - Dance Floor ..... 1