

# ATLANTICA

— BY BATEAUX NEW YORK —



## WEDDING PERFECTION ON THE WATER.

*Offering Unmatched Elegance and Exclusivity.*

Have your special day aboard the city's most chic and classy private dining yacht, *Atlantica by Bateaux New York*. Create the most memorable beginning to your wedded bliss with endless customization options on the water. Our attentive planning professionals will make your perfect wedding event sensational as can be.

### WEDDING EVENTS ABOARD ATLANTICA FEATURE:

Distinctive plated dining and food station options | Entertainment enhancements | Custom décor  
Beautiful skyline views | All with the most gracious and attentive service.

### PERFECT FOR:

Bridal Showers | Receptions | Ceremonies | Bridal Luncheons | Day-After Brunches | And More

Contact John Barrall today for more information  
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[AtlanticaNewYork.com](http://AtlanticaNewYork.com)

ENTERTAINMENT CRUISES

*Weddings*



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## CEREMONY & RECEPTION PACKAGES

### CEREMONY PACKAGES

#### Elegant Ceremony

- Dockside Ceremony
- Chair Arrangement
- Wedding Coordinator
- Aisle Runner
- Champagne Toast
- Two Flower Pedestals

\$2200 (\$2500 inclusive\*)

#### Statue of Liberty Ceremony

- 30 Minute Dockside/Boarding
- Ceremony at the Statue of Liberty
- Chair Arrangement
- Wedding Coordinator
- Aisle Runner
- Champagne Toast
- Two Flower Pedestals
- Captain as Officiant

\$3100 (\$3500 inclusive\*)

### RECEPTION PACKAGES

#### Elegant Reception

Includes:

- Three-Hour Sail
- One-Hour Dockside
- Plated or Buffet Menu  
(Hors d'Oeuvres & Premium Open Bar)
- Wedding Coordinator

\$124.90 per person (\$166.12 inclusive\*)

#### Premier Reception

Includes:

- Four-Hour Sail
- One-Hour Dockside
- Plated or Buffet Menu  
(Hors d'Oeuvres & Premium Open Bar)
- Wedding Coordinator

Monday – Thursday:

\$124.90 per person (\$166.12 inclusive\*)

Friday – Sunday:

\$147.90 per person (\$196.71 inclusive\*)



Menu Enhancements are presented on the Enhancements pages.

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

## 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 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 Ragu 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

- Wedding Cake**  
*Served Tableside*
- Fresh Brewed Coffee and Herb Tea**



Menu Enhancements are presented on the Enhancements page.

Menu is subject to change.

## 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 from the list below:

- Red-Skinned Smashed Potatoes**
- Roasted Bliss Potatoes**
- Seasonal Vegetables**
- Haricots Verts**
- Toasted Orzo**
- Jasmine Rice**

### Dessert

- Wedding Cake**  
*Served Tableside*
- Fresh Brewed Coffee and Herb Tea



Menu Enhancements are presented on the Enhancements page.

Menu is subject to change.

## EVENT 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

### Enhancements

- Captain as Officiant** from \$700
- Violinist** from \$300
- Keyboard Player** from \$300
- Colored Floor-length Table Linen** \$10 per table
- Upgraded Table Centerpieces** from \$58.05 each
- Four-piece Band** \$2500
- DJ** \$1400 (inclusive)
- Additional enhancements are available**



Plated and Buffet enhancements are per person prices and do not include taxes and fees.

## 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.

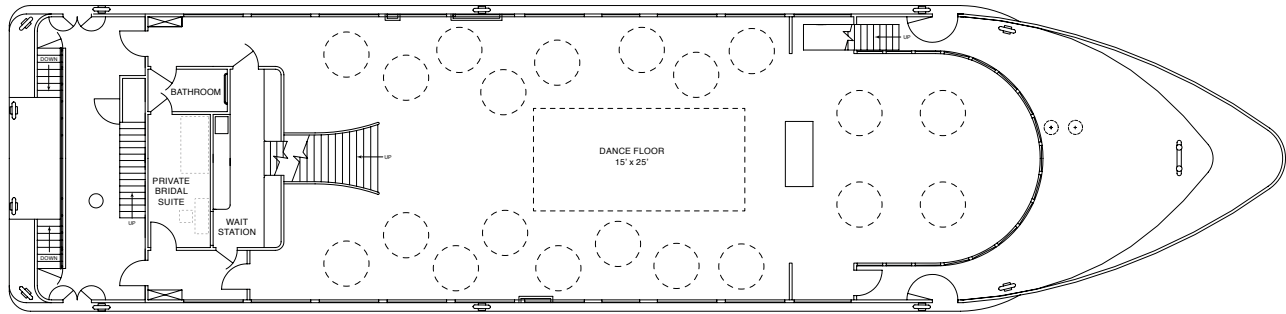
Included	Upgrades
<p><b>PREMIUM TOP SHELF LIQUOR</b></p> <p><b>Vodka</b> Absolut Absolut Berri Acai Absolut Citron Absolut Raspberri Absolute Ruby Red Absolut Mandarin</p> <p><b>Gin</b> Tanqueray</p> <p><b>Rum</b> Bacardi Silver Captain Morgan Malibu Myers Dark Rum</p> <p><b>Tequila</b> José Cuervo Gold Gauza Hornita Sauza Hornitoz</p> <p><b>Bourbon</b> Jack Daniels Jim Beam</p> <p><b>Whiskey</b> Jameson Seagrams 7 Seagrams VO</p> <p><b>BOTTLED WINE SERVICE</b></p> <p><b>White Wines</b> Pinot Grigio - Campaile Riesling - Clean Slate Chardonnay - Fetzer</p> <p><b>BEER SELECTION</b></p> <p><b>Domestic</b> Budweiser Coors Light St. Pauli Girl</p> <p><b>Scotch</b> Dewars Johnnie Walker Black Chivas Regal</p> <p><b>Cordials</b> 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</p> <p><b>Cordials</b> Chambord Cointreau Drambuie Frangelico Grand Marnier Hpnotiç</p> <p><b>Scotch</b> Macallan 15 yr. Glenlivet 12 yr.</p> <p><b>Cognacs</b> Courvoisier Remy Martin VSOP</p> <p><b>Red Wines</b> Merlot - Fetzer Cabernet - Los Vascos Rioja - Vega Young</p> <p><b>Imported</b> Amstel Light Corona Heineken New Castle Brown Ale</p>	<p><b>PLATINUM BAR \$10</b></p> <p><b>Vodka</b> Grey Goose Ketel One</p> <p><b>Gin</b> Bombay Sapphire</p> <p><b>Bourbon</b> Maker's Mark Knob Creek</p> <p><b>Whiskey</b> Crown Royal</p> <p><b>Tequila</b> Patrón Silver</p> <p><b>FROZEN DRINKS \$5</b> Strawberry Daiquiris Piña Coladas</p> <p><b>CHAMPAGNE &amp; SPARKLING WINE</b> <i>We recommend 1 bottle for every 4 guests. Prices are per bottle.</i></p> <p>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 &amp; Chandon Imperial NV, Epernay France \$200 Moet &amp; Chandon Nectar NV, Epernay France \$275 Dom Perignon, Epernay France \$250 Perrier Jouet La Fleur, NV, France \$340 Perrier Jouet Magnum, NV, France \$295</p> <p><b>MARTINI LUGE BAR \$700</b> <i>Enjoy your favorite martini chilled and mixed to perfection with a beautiful ice sculpture luge. Must accompany a Premium Open Bar.</i></p> <p>Absolut -all flavors Ketel One Grey Goose Bombay Sapphire Tanqueray</p> <p><b>Accompaniments:</b> Dry Vermouth Lemon Twists Cocktail Olives Cocktail Onions</p>

All prices are per person and do not include taxes and fees unless otherwise noted.

# ATLANTICA

BY BATEAUX NEW YORK

## DINING DECK

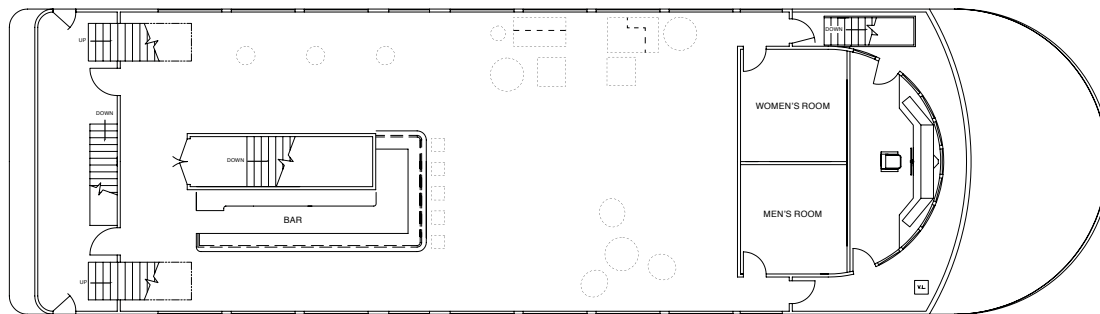


STERN

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

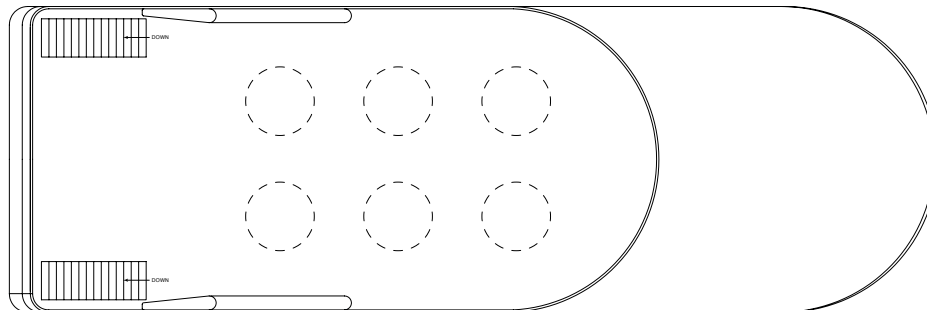


STERN

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.