

New York Cruises

Presents

Welcome aboard the private dinner Yacht, Atlantis!



From start to finish, we assure you careful attention to every detail, and look forward to making your event very special and memorable



ATLANTIS
New York Cruises





Why Choose Us?

FAMILY OWNED & OPERATED

New York Cruises has established itself as a reputable, customer satisfaction driven business. We have been operating in business for over 19 years and we're just getting started!

WE CARE

We have the privilege of being at your service and catering to all your senses when you choose a cruise with us. We will gladly care for you with the professionalism you and your guests deserve. The end result will be an unforgettable event that you and your guests will talk about for years to come.

CHOICE

We are excited to introduce the idea of hosting your next event aboard a luxury Yacht for up to 250 guests. We have exciting packages to suit your taste, budget and needs.

LOCATION

The Location that is Right for You – The Atlantis was built to resemble a fine catering hall or hotel on the interior, with the capability of seating a large number of guests. The Atlantis is a tri-level Yacht. Two levels are fully enclosed and climate controlled. In the Main Dining Room The Atlantis can seat up to 210 guests for a seated dinner. Buffet style we can seat 190 guests. Unlike most catering halls Atlantis can provide the amazing views of the New York City Skyline

QUALITY & VALUE

The Atlantis is created for those special events when nothing short of spectacular will do! She was designed to provide supreme comfort and luxury for our guests. With this in mind, New York Cruises will strive to create an affair that will provide this feeling for you and your guests and create memories to last a lifetime...



Atlantis Package Description

EXCLUSIVE ATLANTIS STATIONS PACKAGE INCLUDES:



Length/Time

- ◆ 5 Hour Package Consisting of
- ◆ 4 Hour Cruise Time
- ◆ ½ Hour for Boarding
- ◆ ½ Hour to Disembark

Catering

- ◆ Butler Passed Hors D'Oeuvres –During a Cocktail Hour (outdoor- weather permitting)
- ◆ Atlantis Stations Menu
- ◆ Sweet Conclusion Dessert Table
- ◆ Freshly Brewed Coffee and Tea
- ◆ Full use of China & Silverware

Bar

- ◆ Signature Cocktail Greeting
- ◆ Gold Open Bar with Option to Upgrade
- ◆ Mixed Drinks
- ◆ Domestic & Imported Bottled Beer
- ◆ Red, White and Blush Wines
- ◆ Assorted Juices, Soft Drinks and Sparkling Mineral Water

Linens

- ◆ Choice of White, Black, Navy or Champagne Linens
- ◆ Choice of Color for Napkins
- ◆ Alternate color linens available at an additional cost

Staff

- ◆ Professional Full Event Serving Staff

VIP

- ◆ Entry to Your Very Own Private VIP Room
- ◆ Private Restroom Facility
- ◆ Electric Fireplace
- ◆ Flat screen TV
- ◆ Vanity Table

Access to Entire Yacht

- ◆ Why should you compete for attention? We only host one event at a time, allowing us to gladly devote our Yacht and staff solely to your special day. You and your guests will enjoy admission to all levels of the Yacht.

Atlantis Package Prices

Atlantis Stations Package

Choice of 7 Hors d'oeuvres and 3 Stations
Includes : Four hour Cruise, Open Gold bar, Dessert

Minimum of 75 Guests

Sunday – Friday \$270 pp
Saturday \$285 pp

Minimum of 100 Guests

Sunday – Friday \$230 pp
Saturday \$245 pp

Minimum of 125 Guests

Sunday – Friday \$210 pp
Saturday \$225 pp

Guests of 150 or more

Sunday – Friday \$190 pp
Saturday \$205 pp

Prices do not reflect:

20% Administrative fee, state sales tax, dockage, floral, décor, entertainment or staff gratuity

***Overtime will be rated at \$25 per person per hour plus pro-rated cost of bar +20% + tax

Children 2 and under are free of charge, Age 3-12 are ½ price,
Age 13-20 are \$15 less per person

A minimum of 4 hours cruising time is required for stations package



Atlantis Stations Menu

With this menu, upon boarding your guests will be greeted with butler passed hors d'oeuvres and white wine & sparkling water. Below you will find options to customize the menu for your event.

Passed Hors d'Oeuvres

(Please Choose 7 Items)

Mini Cuban Sofrito Braised Pork with Grilled Ham, Swiss, Pickles & Dijon Aioli
Baby Lamb Chops with Chimichurri
Bacon Wrapped Filet Tips with White Truffle Hollandaise
Mini Lobster Roll with Avocado Mousse
Spinach, Grilled Chicken & Feta Empanadas with Crème Fraîche
Pesto Grilled Chicken Sliders with Fresh Mozzarella & Balsamic Glaze
Smoked Bacon Wrapped Shrimp with Garlic Aioli
Garlic Herb Cream Cheese Stuffed Cremini Mushrooms
Grilled Skirt Steak Quesadilla with Chimichurri
Crudo Tuna with Mango & Thai Chili on Cucumber Cups
Caprese Skewers with Confetti Tomatoes, Basil, & Bocconcini
Mini Brie & Pretzel Grilled Cheese with Fig Jam
Braised Chicken Flautas with Shredded Lettuce & Chipotle Cream
Buffalo Chicken Meatballs with Bleu Cheese
Mahi Mahi Tacos with Sour Cream
Sesame Seared Ahi Tuna on Wonton Chip with Avocado, Mango & Thai Glaze
French Dip Roast Beef Porcini Au jus with Gruyere Cheese
Fried Ravioli with Vodka Sauce
Mini Bistro Sliders with Cheddar
BLT Sliders with Herbed Aioli
Figs in a Blanket with Pistachio Goat Cheese
Atlantis Cocktail Franks in Spiced Puffed Pastry with Pickled Cabbage & Spicy Mustard
Crab Cake Slider with Meyer Lemon Aioli & Mango Chutney
Braised BBQ Pork Sliders with Cider Cabbage

Stations

(Please Choose 3 Stations)

All American Station

Waffle Fries | Mac & Cheese
(Choose 2 Sliders)
Cheeseburger Sliders | Buffalo Pulled Chicken Sliders | BBQ Pork Sliders | Turkey Sliders
Condiments:
Ketchup | Mayo | Chipotle Mayo | Pickles
Lettuce | Tomato | Onions | Ranch Dressing
Suggested Paired Cocktail: Hard Arnold Palmer

Grilled Cheese Bar

Creamy Tomato Soup
Bacon & American Cheese on White Bread
Provolone & Pesto Aioli on Sourdough Bread
Ham, Swiss, & Tomato on Potato Bread
Suggested Paired Cocktail: Cuba Libre

A Taste of Coney Island

Hot Dogs
Hot Soft Pretzels
Chicken Fingers
Mini Lobster Rolls available at an additional cost
Coconut Shrimp available at an additional cost
Condiments:
Ketchup | Relish | Sweet Onions | Sauerkraut
House BBQ Sauce | Cheese Sauce | Mustard
Suggested Paired Cocktail: Brooklyn Iced Tea

Atlantis Pub

Buffalo Wings with Bleu Cheese & Celery
Mini Bistro Sliders
Loaded Potato Skins
Hot Soft Pretzels
Mac & Cheese Triangles
Suggested Paired Cocktail: Brooklyn Lager

A Taste of Philly

Thinly Sliced Seasoned Steak
Shredded Chicken
Fries
Fresh Baked Mini Rolls
Served with:
Sautéed Peppers | Sautéed Onions
Sautéed Mushrooms | Cheese Sauce
Mayonnaise | Chipotle Mayo
Suggested Paired Cocktail: Philly Cola

(Stations continued)

NYC Breakfast

Mini Assorted Bagels
Scrambled Eggs
Crispy Bacon
Maple Sausage
Silver Dollar Pancakes
Served with:
Salt | Pepper | Ketchup | Syrups
Butter | Cream Cheese
Lox available at an additional cost
Homemade Waffles available at an additional cost
Suggested Paired Cocktail: Ocean Mimosa

South-West Street Cart

Seasoned Chopped Meat
Grilled Habanero Shrimp
Chipotle Braised Chicken
Corn Taco Shells | Flour Tortillas
Rice & Beans | Crispy Tortilla Chips
Served with:
Pico de Gallo | Shredded Cheese Blend
Sour Cream | Guacamole | Chopped Onions
Jalapeños | Salsa Verde
Suggested Paired Cocktail: Melon Margarita

A Taste of Italy

Caprese Platter
Caesar Salad
(Choose 1 Pasta)
Four Cheese Ravioli in Blush Pesto Cream
Tortellini in Creamy Spinach Pesto
Cavatelli with Broccoli Rabe, Garlic, & Oil
(Choose 1 Chicken)
Chicken Caprese with Balsamic Glaze
Chicken Marsala
Chicken Parmesan
Served with:
Fresh Baked Rolls | Garlic Bread
Grated Cheese | Crushed Red Pepper
House Olive Oil Blend
Working Pasta Station available at an additional cost
Cheese Wheel available at an additional cost
Suggested Paired Cocktail: Cranberry Kiss



Atlantis Stations Menu Continued

Stations

A Taste of the Caribbean

Pernil Hacado (Slow Roasted Pork)
Jerk Chicken Skewers
Arroz con Gandules (Yellow Rice & Pigeon Peas)
Fried Sweet Plantains
Suggested Paired Cocktail: Atlantis Rum Punch

Waffle Bar

Homemade Fresh Waffles
Fried Chicken Strips
Syrups:
Blueberry | Jalapeño | Maple | Chocolate
Toppings:
Nutella | Strawberries | Blueberries | Nuts
Whipped Cream | Powdered Sugar | Banana
Sprinkles | Chocolate Chips | Butter
Ice Cream Available at an additional cost
Suggested Paired Cocktail: Bailey's Shake

A Taste of India

Chicken Jalfrezi
Chana Masala
Jasmine Rice
Served with:
Assorted Nan
Suggested Paired Cocktail: Mango Lassi

Atlantis Steakhouse

(Choose 1 Steak)
Marinated London Broil with Chimichurri
Marinated Flank Steak with Asian Slaw
(Choose 2 Sides)
Truffle Mashed Potatoes
Roasted Red Bliss Potatoes
Creamed Spinach
Roasted Vegetable Medley
Filet Mignon available at an additional cost
Prime Rib available at an additional cost
Lobster Tails available at an additional cost
Suggested Paired Cocktail: Champagne Kiss

Asian Fusion

Chicken Fried Rice
Vegetable Lo Mein
(Choose 1 Entrée)
Asian Marinated Flank Steak with Crispy Slaw
Chicken Stir-Fry
Asian Spiced Salmon with Pineapple Mango Salsa
Tofu Stir-Fry
Sushi Available at an additional cost
Suggested Paired Cocktail: Ginger Mojito

A Taste of Spain

Seafood Paella
Ensaladilla Rusa (Spanish Style Potato Salad)
Escalivada Catalana (Spanish Style Roasted Vegetables)
Suggested Paired Cocktail: Blood Orange Sangria

Southern Comfort

Mac & Cheese
Corn Bread
Cole Slaw
(Choose 1 Entrée)
Slow Cooked BBQ Brisket
Southern Fried Chicken
BBQ Pork Ribs
Suggested Paired Cocktail: Bourbon Orange Crush

Mini Açaí Bowl Station

Açaí Blended with Coconut Milk
Plain Yogurt
Fruit Toppings:
Bananas
Strawberries
Blueberries
Mango
Toppings:
Granola
Chia Seeds
Toasted Coconut Flakes
Chef's Choice of Nuts
Suggested Paired Cocktail: Pomegranate Sunrise

Gourmet BBQ Station

Cole Slaw
Macaroni Salad
(Choose 1 Entrée)
Slow Cooked BBQ Brisket
BBQ Chicken
BBQ Pork Ribs
Pulled Pork
(Choose 2 Additional Sides)
Baked Beans
Mini Corn on the Cob
Potato Salad
Suggested Paired Cocktail: Electric Mint Lemonade

A Taste of Autumn

Carved Turkey Breast | Cranberry Relish
Roasted Brussel Sprouts
Garlic Mashed Potatoes
Mixed Field Greens Autumn Salad
Suggested Paired Cocktail: Apple Cider Sangria

Dessert

(Please Choose 1 Dessert Package)

Ice Cream Sundae Bar

(Set-up as a Station)
Baked Brownies
Assorted Toppings
Waffle Cones

Lil' Sweet Conclusion

(Butler Passed throughout the Yacht)
Fresh Baked Cookies with Shots of Milk
Assorted Mini Pastries
Assorted Mini Cupcakes



A Look At Additional Options - Atlantis

Additional Options

Use this list to customize and add that special touch to your event. Enhance your Cocktail Hour or close the event with an extravagant assortment of dessert options. All prices are "per person". Select an option below to enhance your menu.

Menu Stations

Cold Seafood Display \$Mkt Price
Little Neck Clams, Oysters, Shrimp Cocktail, Seafood Salad, Poached Salmon with Lemons, Limes, Cocktail Sauce
**Lobster Tails and King Crab legs available @ Market Price*

Hot Seafood Bar \$Mkt Price
Boursin Baked Clams, Crab Meat stuffed Shrimp, Crab Cakes, Coconut Shrimp, Clams & Mussels in Lemon Garlic Broth, & Seafood Fra Diavolo

Clambake Station \$Mkt Price
Lobster Tails 6oz w/ Drawn Butter, Steamed Mussels & Clams in a Garlic Lemon Broth, New England Clam Chowder, Steamed Corn on the Cob, Steamed Potatoes & Cole Slaw

Carving Station \$25.00
Roasted Filet Mignon, Maple Spiral Ham & Roasted Turkey Breast with Cranberry Relish, Porcini Cream Sauce & Horseradish Cream Sauce, Assorted Rolls

All American Slider Station \$11.00
Cheeseburger Sliders, Buffalo Pulled Chicken Sliders, BBQ Pork Sliders, BLT Sliders
Waffle Fries, Ketchup, Mayo, Pickles, Lettuce, Tomatoes

Antipasto Bar \$11.00
Imported Prosciutto Di Parma, Sweet Dried Sausage, Pepperoni & Genoa Salami
Sun Dried Tomatoes, Provolone Cheese, Artichoke Hearts, Roasted Red Peppers, Sicilian Olives, Marinated Mushroom Salad, Italian Bread, Breadsticks & Flatbreads

Mediterranean Bar \$7.00
Roasted Garlic Hummus, Baba Ganoush, Mediterranean Bean Salad, served with Pita points, Tomatoes, Greek Olives & Peppercini Peppers

Coney Island Station \$30.00
Warm Soft Pretzels, Waffle Fries, Mac & Cheese, Mini Lobster Rolls, Hot Dogs, Coconut Shrimp, Sliders & Brooklyn BLTs

Boardwalk Station \$20.00
Chicken Fingers, Cheese Fries, Warm Pretzels, Hot Dogs & Condiments

Sushi Station \$17.00
Assorted Sushi and Sashimi with Wasabi, Pickled Ginger, and Soy Sauce.

Asian Station \$29.00
Steamed Chicken & Vegetable Dumplings
Assorted Sushi & Sashimi, Asian Sesame Beef *or* Chicken Skewers, Fried Rice, Wasabi, Soy Sauce, Thai Glaze, & Teriyaki Sauce

Gourmet BBQ Station \$23.00
BBQ Brisket, Grilled Chicken Kabobs, Smoked BBQ Pork Ribs, Corn on the Cob, Yukon Gold Potato Salad, Cole Slaw & Baked Beans

Street Taco Station \$13.00
Seasoned Chopped Meat, Grilled Habanero Shrimp, Chipotle Braised Chicken, Yellow Rice & Black Beans, Pico de Gallo, Shredded Cheese Blend, Chopped Greens, Sour Cream, Guacamole, Onions, Jalapenos, Salsa Verde, Soft Tortillas & Hard-Shell Tacos

Caribbean Station \$21.00
Arroz con Gandules (Yellow Rice w/ Pigeon Peas), Sweet Plantains, Pernil Hacado (6-hour Roasted Pork), Abicuelas Roasas (Stewed Beans), & Empanadas de Pollo

Pasta Station: \$13.00
Choose 2: Penne a la Vodka, Farfalle with Fresh Pesto, Penne with Bolognese Sauce, Linguini with White Clam Sauce, Tri Color w/Vegetables, Fettuccini Alfredo, Ravioli with Pesto Blush Cream Sauce. *Served with Italian Bread, Crushed Red Pepper & Grated Cheese*
***Working Pasta Station add \$10.00 per person**

Carnival Station: \$15.00
Made to Order: Cotton Candy, Popcorn, Snow Cones and Hot Dogs
Minimum Order of 75 Guests

Dessert Stations

Chocolate Fountain \$20.00
Our Dessert Chef will oversee the flow of milk Chocolate, as guests will dip items such as: Strawberries, Sliced Bananas, Pretzels, Graham Crackers, Marshmallows, Rice Crispy Treats & Pineapple Chunks

Sundae Bar \$7.00
Vanilla & Chocolate Ice Cream with Various Fruit & candy toppings.

Working S'more Station \$7.00
Chocolate, Graham Crackers, Marshmallows

Waffle Sundae Bar \$6.00
Fresh Baked Waffles, Ice Cream, Various Toppings

Fresh Baked Brownie Bar \$6.00
Fresh Baked Brownies, Ice Cream, Various Toppings

Cookies & Milk Station \$7.00
Chocolate Chip, Oatmeal, Macadamia Nut, Chocolate Cookies Served with Vanilla, Chocolate & Strawberry Milk

Shooters Dessert Station \$11.00
Shot Glasses of Chocolate Cake, Red Velvet, Cheesecake, Strawberry Shortcake

Viennese Table \$15.00
A Spectacular Finale to a Perfect Evening!
Assorted Miniature Pastries, Cookies Sliced
Fruit Display, Assorted Pies & Cakes

Custom Designed Dessert Tables
Available at Additional Cost

Bar Options

Margarita Bar \$14.00
Flavored & blended Margaritas

Martini Bar \$12.00
Classic and Flavored Martinis are on display

After Dinner Cordial Bar \$12.00
Serving Top Shelf Cordials, Cognac & Brandy

Frozen Drink Bar \$12.00
The perfect diffusion to a Sunny summer cruise, including Strawberry Daiquiri and Pina Colada

Non-Alcoholic Frozen Bar \$8.00

Sky Deck Bar (Limited) \$15.00
Beer, Wine and 1 Specialty Cocktail
Full Sky Deck Bar Silver @ \$25.00
Gold @ \$30.00
Platinum @ \$35.00

Mule Bar \$12.00
Moscow Mules, Flavored Mules, Liquor Variations
Copper Mugs Available

Mocktail Bar \$8.00
Non-Alcoholic Crafted Beverages including Shirley Temple, Virgin Mojito, Fruit & Candy Infused Mocktails

Drink Service \$200.00/server
Waiters take drink orders from the tables and serve drinks to your guests during the cruise.



Atlantis Bar List

Silver Open Bar

Vodka

Absolut
Tito's

Gin

Beefeater

Rum

Bacardi
Malibu

Tequila

Jose Cuervo

Whiskey

Jack Daniels

Scotch

Dewar's White Label

Domestic Beer: Budweiser Bud Light Coors Light

Gold Open Bar

Vodka

Tito's
Stoli
Varied Flavors

Gin

Beefeater
Tanqueray

Rum

Bacardi
Captain Morgan
Malibu

Tequila

Jose Cuervo Especial
Espolón Blanc

Whiskey

Jack Daniels
Seagrams 7

Scotch

Dewar's White Label
Johnny Walker Red Label

Bourbon

Jim Beam

Cognac

Hennessy VS

Flavored Liqueurs

Amaretto Anisette Blue Curacao Sour Apple Peach Banana Aperol
Mint Melon Coffee Triple Sec Vermouth Crème de Cacao Mint

Domestic Beer: Budweiser Bud Light Coors Light **Imported Beer:** Corona Heineken Amstel Light

Platinum Open Bar

Vodka

Grey Goose
Ketel One
Tito's
Varied Flavors

Gin

Tanqueray 10
Bombay Sapphire

Rum

Bacardi
Captain Morgan
Malibu

Tequila

Patron Silver
Casamigos Blanc

Whiskey

Jack Daniels
Seagrams VO

Scotch

Johnny Walker Black Label
Chivas Regal

Bourbon

Jim Beam
Makers Mark

Cognac

Hennessy VS
Remy Martin

Flavored Liqueurs

Amaretto Anisette Sour Apple Banana Cherry Southern Comfort Aperol
Coffee Galliano Irish Cream Sambuca Midori Crème de Cacao Mint
Blue Curacao Peach Triple Sec Grand Marnier Frangelico Vermouth St. Germain

Domestic Beer: Budweiser Bud Light Coors Light **Imported Beer:** Corona Heineken Amstel Light

Beer | Wine | Soft-drink bar

Domestic Beer: Budweiser Bud Light Coors Light **Imported Beer:** Corona Heineken Amstel Light

Wine *included with all bars

Red: Merlot Cabernet Sauvignon

White: Chardonnay Pinot Grigio Prosecco

Blush: Rosè White Zinfandel

Juices & Soda *included with all bars

Cranberry Grapefruit Orange Pineapple Ginger Beer Cream
Coke Diet Coke Ginger Ale Sprite Quinine Seltzer

Variety of Mixers and Standard Liqueurs Included with All Bars

Available Dockage for Atlantis Charters

Brooklyn

Brooklyn Army Terminal- located in Sunset Park 140 58th Street, *security required*.....**\$2,000+**
Free Parking on Pier

Manhattan

Chelsea Piers – West 23rd Street & Hudson River New York NY 10011 (Pier 59-60).....**\$3,800**
On Site Parking @ \$48 (4hours), \$58 (5 hours), \$62 (6 hours) per car

North River Landing Pier 81- W 41st Street & 12th Avenue New York NY 10036.....**\$2,600**
Parking on Pier 81 @ \$40-\$50 per car, Additional Parking on Pier 83
ICON Parking nearby on W41st St

World Financial Center/ Brookfield Place Ferry Terminal
199 Vesey Street New York, NY 10281, *security required*.....**\$2,000+**

Dyckman Pier- 348 Dyckman Street New York NY 10034.....**\$3,000**
Street Parking Only

Waterclub Pier- 500 East 30th Street New York NY 10016.....**\$2,000 plus \$8.00pp**
Valet available @additional cost

Staten Island

Homeport Marina- Front Street & Wave Street Staten Island, NY 10304, *security required*.....**\$2,000+**
Parking Lot - Urby @ \$15 per hour located at 7 Navy Pier Ct, Staten Island NY 10304

New Jersey

Liberty Landing Marina – 80 Audrey Zapp Drive Jersey City NJ 07305**\$3,300**
For dockside ceremony add \$400.00
On Site Parking @ \$7 per car –Can pre-arrange parking for guests

Elizabeth Waterfront Marina- 71 Front Street Elizabeth NJ 07206.....**\$1,500**
Parking and Security included

Connecticut

***Ponus Yacht Club-** 41 Batemen Way Stamford CT 06902.....**\$3,000 + \$6500 repo**
Limited Parking, Subject to Fuel surcharge

**Dockage at these piers are subject to delivery and repositioning fees.*

We cannot guarantee the availability for dockage---Additional locations may be available

All piers have an arrival allowance of a ½ hour prior to boarding unless otherwise requested & approved @ additional cost

Additional dockside time requested is based on approval and will incur a fee

+Docks that require security, 1 for every 75 guests @ \$350 (3 hrs) \$400 (4 hrs) \$450 (5 hrs)

Please Note - All Dockage and Parking is Subject to Availability and Change.