

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 GENERAL 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
- ◆ Choice of Atlantis Menu/ Package
- ◆ Sweet Conclusion Dessert Table
- ◆ Freshly Brewed Coffee and Tea
- ◆ Full Table setting with use of all China & Silverware

Bar

- ◆ A Signature Cocktail Greeting
- ◆ Mocktail bar available for young adults @ additional cost
- ◆ Silver/Gold Bar with option to upgrade
- ◆ Mixed Drinks
- ◆ Imported & Domestic Bottled Beer
- ◆ Red, White and Blush Wines
- ◆ Assorted Juices, Soft Drinks and Sparkling Mineral Water

Staff

- ◆ Professional Full Event Serving Staff

A/V equipment

- ◆ LED lighting
- ◆ 3 Plasma screens
- ◆ Built in Video Projector & drop down screen

Linens

- ◆ White, Black, Navy or Champagne for Table Linens (Alternate colors available at additional cost)
- ◆ Choice of Color for Table Napkins
- ◆ Overlays, table runners, specialty linens available at additional cost

Private VIP Room

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

Additional Items

- ◆ Custom Designed Logo Projection
- ◆ Amenity Baskets in restrooms

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

GENERAL PACKAGES PLEASE CHOOSE 1



Neptune Package 1 The Neptune Menu is offered buffet, stations style, or seated* With 2 main course entrees Silver open bar	Poseidon Package 2 The Poseidon's Menu is offered buffet style, stations style or seated* With 2 main course entrees Silver open bar	Captain Package 3 The Captain's Menu is offered buffet style, stations style, or seated* With 3 main course entrees Gold open bar
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Minimum of 75 Guests

Sunday – Friday	\$255 pp
Saturday	\$270 pp

Minimum of 75 Guests

Sunday – Friday	\$265 pp
Saturday	\$280 pp

Minimum of 75 Guests

Sunday – Friday	\$295 pp
Saturday	\$310 pp

Minimum of 100 Guests

Sunday – Friday	\$215 pp
Saturday	\$230 pp

Minimum of 100 Guests

Sunday – Friday	\$225 pp
Saturday	\$240 pp

Minimum of 100 Guests

Sunday – Friday	\$255 pp
Saturday	\$270 pp

Minimum of 125 Guests

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

Minimum of 125 Guests

Sunday – Friday	\$200 pp
Saturday	\$215 pp

Minimum of 125 Guests

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

Guests of 150 or more

Sunday – Friday	\$175 pp
Saturday	\$190 pp

Guests of 150 or more

Sunday – Friday	\$185 pp
Saturday	\$200 pp

Guests of 150 or more

Sunday – Friday	\$215 pp
Saturday	\$230 pp

Prices do not reflect:

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

Three-hour charters are \$15 less per person

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

Chicken Fingers and Fries available upon request.

*Seated service is available @ \$15.00 per person (minimum 4-hour cruise time)

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

A Look At The Menu - Atlantis



Atlantis Neptune's Menu

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on decorative trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

(Please Choose 5 Hors d'Oeuvres)

Mini BBQ Bistro Sliders with Cheddar

Stuffed Mushrooms with Herbs and Cheese

Black and White Sesame Beef Skewers with Ponzu Glaze

Crudo Tuna with Mango & Thai Chili on Cucumber Cups

Shrimp Verde Flatbreads with Queso Fresco

Thai Grilled Chicken Burgers with Avocado, Tomato, & Micro Greens

Pesto Chicken Empanada with Fresh Mozzarella

Braised Short Ribs Quesadilla with Caramelized Onions, Peppers, & Roquefort Cheese

Mini Philly Cheese Steaks

Shrimp and Chorizo Quesadillas with Chimichurri Sauce

Cocktail Franks in a Puff Pastry with Spicy Mustard

Mahi Mahi Tacos with Sour Cream

Horseradish & Pistachio Chicken Skewers

with Orange Marmalade

Fried Ravioli with Vodka Sauce

Buffalo Chicken Meatballs with Bleu Cheese

Confetti Potatoes with Bacon, Chives & Sour Cream

Caprese Skewers with Confetti Tomatoes, Basil & Bocconcini

Vegetable Dumplings with Sesame Thai Aioli

Fried Chicken Slider with Herbed Aioli

Mini Reubens with Thousand Island

Pasta Station

(Please Choose 1 Pasta)

Rigatoni with Blush Pesto Cream

Farfalle with Spinach Pesto

Penne a la Vodka

Tortellini Carbonara

Entrée Selection – Chicken & Fish

(Please Choose 1 Item)

Sauté Chicken Breast with Champagne Beurre Blanc & Lemon Chard

Parmesan Chicken Cutlets with Confetti Bruschetta & Balsamic Glaze

Cashew Crusted Salmon with Dijon Aioli

Grilled Asian Salmon with Pineapple & Mango Salsa

Entrée Selection - Meat

(Please Choose 1 Item)

Marinated Flank Steak with Asian Slaw

Marinated London Broil with Chimichurri

Apricot Glazed Ham

Roasted Turkey Breast with Cranberry Apple Chutney

Salad Selection

(Please Choose 1 Item)

Classic Caesar Salad with Multi-Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad with Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate Vinaigrette

Baby Arugula with Mozzarella Pearls, Cherry Tomatoes, Cucumbers & Onions with Balsamic

Freshly Baked Breadbasket with Butter Chips

Accompaniment Selection

(Please Choose 2 Items)

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Roasted Red Bliss Potatoes

Saffron Rice with Roasted Vegetables

Parmesan & Garlic Mashed Potatoes

Dessert Table

Passed Fresh Baked Cookies and Brownies

OR

Ice Cream Sundae Bar with Various Fruit & Candy Toppings





Atlantis Poseidon's Menu

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on decorative trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d' Oeuvres

(Please Choose 5 Items)

Mini Brie & Pretzel Grilled Cheese with Fig Jam

Mini Bourbon BBQ Sliders with Habanero Cheese

Mini Confetti Potatoes with Bacon, Chives & Sour Cream

Butternut Squash & Pecorino Tart with Crispy Shallots

Sesame Seared Ahi Tuna on Wonton Chip with Mango, Avocado & Thai Glaze

Grilled Skirt Steak Quesadillas with Chimichurri

Mini Parmesan Italian Meatball Sliders with Ricotta

Tomato Soup Shooters with Grilled Cheese

Coconut Shrimp with Orange Marmalade

Smoked Bacon Wrapped Shrimp with Garlic Aioli

Marinated Flank Steak and Gorgonzola Flatbread

Chicken & Waffles with Jalapeño Syrup

Basil Chicken Empanada with Fresh Mozzarella & Pesto Aioli

Mediterranean Pizza Triangles with Feta, Black Olives & Fresh Herbed Infused Olive Oil

Braised BBQ Pork Sliders with Cider Cabbage

Mini Cubans with Pernil, Grilled Ham & Mustard Aioli

Black and White Sesame Crusted Chicken Sate with Szechuan Cream

Cashew Crusted Chicken Skewers with BBQ Thai Glaze

Hospitality Station

(station is presented upon boarding)

Tuscan Table of Assorted Cheeses
Smoked Meats, Marinated Vegetables,
Raw Vegetables & Assorted Flatbreads

Salad Selection

(Please Choose 1 Item)

Classic Caesar Salad

Topped with Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad

with Confetti Cherry Tomatoes, Julian Salami, Marinated Cucumbers & Herb Vinaigrette

Baby Arugula with Mozzarella Pearls, Cherry Tomatoes, Cucumbers & Onions with Balsamic

Freshly Baked Breadbasket with Butter Chips

Entrée Selection – Pasta

(Please Choose 1 Item)

Cavatelli with Broccoli Rabe
Sautéed with Garlic & Oil

Penne a la Vodka

Five Cheese Tortellini with Roasted Garlic Alfredo Sauce

Farfalle with Spinach Pesto

Main Entrée Selection

(Please Choose 2 Items)

Asian Marinated Flank Steak with Crispy Asian Slaw

BBQ Braised Beef Brisket

Panko Crusted Chicken Cutlets with Marinated Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Glaze

Seared Chicken with Artichokes & Roasted Cherry Tomatoes

Asian Marinated Salmon with Pineapple & Mango Salsa

Cashew Crusted Mahi Mahi with Mango Salsa

Cajun Grilled Swordfish with Herb Compound Butter

Entrée Selection – Starch

(Please Choose 1 Item)

Roasted Red Bliss Potatoes with Herbs

Parmesan & Garlic Mashed Potatoes

Saffron Rice with Roasted Vegetables

Buffet Entrée – Vegetable

(Please Choose 1 Item)

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Garlic & Butter Broccoli Florets

Dessert Table

Ice Cream Sundae Bar with various Fruit & Candy Toppings and **Warm Apple Crisp** with Vanilla Ice-cream

Or

Butler Passed Freshly Baked Cookies, Brownies & Assorted Pastries



A Look At The Menu - Atlantis

Atlantis Captain's Menu

Upon boarding your guests will be greeted with butler passed hors d'oeuvres on decorative trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

(Please choose 7 items)

- New Zealand Lamb Chops** with Apricot Mint Glaze
- Bacon Wrapped Filet Tips** with White Truffle Hollandaise
- Horseradish & Pistachio Chicken** with Orange Marmalade
- Black and White Sesame Beef Skewers** with Ponzu Glaze
- Mini Lobster Roll** with Avocado Mousse
- Sesame Seared Ahi Tuna on Wonton Chip** with Mango, Avocado & Thai Glaze
- Spinach, Grilled Chicken & Feta Empanadas** with Crème Fraiche
- Mini Brie & Pretzel Grilled Cheese** with Fig Jam
- Braised BBQ Pork Sliders** with Cider Cabbage
- Argentinean Lamb Skewer** with Chimichurri and Yogurt
- BBQ Chicken & Peach Empanadas** with Gorgonzola & Balsamic Glaze
- Mini Cubans** with Pernil, Grilled Ham & Mustard Aioli
- Crab Cake Sliders** with Meyer Lemon Aioli & Mango Chutney
- Figs In A Blanket** with Pistachio Goat Cheese
- Kobe Beef Slider** with Bourbon Onions & Vermont Cheddar
- Mini Chicken Marsala Meatballs** with Marsala Cream sauce
- Atlantis Cocktail Franks in Everything Spice Puff Pastry** with Picked Cabbage & Spicy Mustard
- Norwegian Smoked Salmon on Baby Potatoes** with Onion Caper Relish
- Bordeaux Poached Pears** with French Brie, Pecans on a Tartlet Shell
- Braised Short Rib Quesadilla** with Caramelized Onions & Roquefort Cheese
- Roasted Chicken Quesadilla Roll** with Avocado Horseradish Aioli
- Atlantis French Dip** with Roast Beef dipped in Porcini, Rosemary Au Jus & Gruyere Cheese on Sesame Bun

Hospitality Station

(Station is Presented Upon Boarding)

Tuscan Table of International and Domestic Cheeses, Smoked Meats, Marinated Vegetables, Berries, Raw Vegetables, & Assorted Flatbreads

Entrée Selection – Chicken

(Please Choose 1 Item)

- Panko Crusted Chicken Breast** with Marinated Tomatoes, Fresh Mozzarella & Basil & Balsamic Glaze
- Seared Tuscan Chicken Breast** with Roasted Tomatoes, Thyme, Kalamata Olives, Lemon & Olive Oil
- Pan Seared French Chicken Breast** with Wild Mushroom Pan Sauce
- Spinach & Feta Stuffed Chicken Breast** with Lemon Bechamel

Entrée Selection – Meat

(Please Choose 1 Item)

- Roasted Filet Mignon** with Cremini Mushroom Cream
- New York Shell** with Bordelaise Sauce
- Soy Ginger Flank Steak** with Asian Slaw
- Roasted Prime Rib Au jus**
- Baked Herb Crusted Pork Tenderloin**

Entrée Selection – Seafood

(Please Choose 1 Item)

- Crab Stuffed Jumbo Shrimp** with Lemon Butter Sauce
- Grilled Swordfish** with Herb Citrus Butter
- Marinated Baked Salmon** with Mango & Pineapple Salsa
- Macadamia Crusted Mahi Mahi** with Papaya Salsa
- Blackened Seared Ahi Tuna** with Grilled Corn & Mango Hash

Salad Selections

(Please Choose 1 Item)

- Mixed Greens Salad** Tossed with Cucumbers, Cherry Tomatoes, Multi-Grain Croutons in a Balsamic Vinaigrette
- Mixed Greens Salad with Watermelon** Feta cheese, Yellow Cherry Tomatoes in a Balsamic Glaze & Olive Oil
- Grape & Gorgonzola Salad** with Chopped Romaine, Grapes, Gorgonzola, Cherry Tomatoes & Candied Walnuts in a Raspberry Vinaigrette
- Freshly Baked Breadbasket with Butter Chips**

Entrée Selection – Pasta

(Please Choose 1 Item)

- Five Cheese Tortellini** with Roasted Garlic Alfredo Sauce
- Lasagna Bolognese** with Creamy Ricotta
- Ravioli** with Blush Cream Sauce
- Cavatelli with Broccoli Rabe Sautéed** with Garlic & Oil

Accompaniment – Starch

(Please Choose 1 Item)

- Twice Baked Potato** with Vermont Cheddar & Chives
- Parmesan & Garlic Mashed Potatoes**
- Saffron Rice with Roasted Vegetables**
- Rosemary Infused Red Bliss Scalloped Potato**

Accompaniment – Vegetable

(Please Choose 1 Item)

- French String Beans & Corn Medley**
- Roasted Vegetable Medley**
- Burnt Broccoli & Cauliflower Florets**
- Roasted Brussel Sprouts** with Olive Oil, Garlic, Salt, and Pepper

Dessert Table

- Butler Passed Freshly Baked Assorted Mini Pastries, Cookies, Mini Cupcakes, Cakes. Fresh Fruit Display**
- Ice Cream Sundae Bar with Various Candy and Fruit Toppings**



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 & Peppercorn 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.