

ROYAL PRINCESS 2019 WEDDING PACKAGE



Royal Princess Wedding Pricing:

***†Sunday-Friday Evening:** \$13,500 Up to 75 guests. \$100pp above 75

***†Saturday Evening:** \$15,000 Up to 75 guests. \$100pp above 75

***†Daytime ending by 3:30PM:** \$12,500 Up to 75 Guests. \$100pp above 75
(includes Beer, Wine, Soda bar – Lunch and Brunch menu apply)

*Above Includes:

1. 5 ½ hour event. (1/2 hour for boarding and ½ hour for ceremony (if applicable). 4-hr cruise. ½ hour disembarking)
2. Premium Open Bar
(Add \$10pp for Top Shelf or Deduct \$5pp for Beer, Wine, Soda or non-alcohol, Add \$5pp for champagne toast)
3. Wedding Seated Buffet Menu with Full Cocktail Hour or Elegant Stations with small plates
4. 3-Tiered Wedding Cake with choice of Fillings and 10 Different Design Options
5. Formal Place Settings with Ivory Linens, China, Flatware etc.

†Above Does **Not** Include Additional Fees:

1. Crew/staff employment hire (based on guest count)
2. Dockage \$1,000 from Liberty Harbor, \$2,000 Pier 81/NYC)
3. Applicable tax on total (6.625% from NJ or 8.875% from NYC)
4. Wedding DJ – \$1,000 or With separate MC – add \$250
5. Overtime - \$1,250 per ½ hour. \$5pp overtime for bar. Plus 20% crew/tax.
6. Additional Buffet Station - \$500 (recommended for parties above 100)
7. Sit-down/Plated service - Add \$10pp
8. DJ equipment Rental for Outside DJ - \$250
9. Suggested gratuity after cruise – (\$10 per guest)

Additional Options

1. Officiant to Marry You! \$500
2. Specialty linens and unique decor – In-house Décor Specialist
3. Photography/Videography – vendor referral

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WEDDING MENU

COCKTAIL HOUR

Elaborate Stationary Appetizer Display to include

A chef's choice assortment of Crudite, Dips, Domestic Cheeses, Fruit, etc.

OR REPLACE WITH

International Gourmet Cheese Display w/Fresh Fruit, Crackers, Pate, Artisan Bread (Add \$5pp)

Antipasta Station *(add \$12pp)*

International Charcuterie and Assorted Cheeses

Cold Seafood Station Add \$25pp

A colorful display of cracked Lobster tails and claws, Peeled Shrimp, Cold Poached Salmon, and variety of chef's choice of Seafood Salads with traditional Cocktail Sauces

Butlered Hors D'oeuvres as yacht departs – During 1st Hour (Select 6)

Assorted Petite Quiches (v)

Chicken & Cheese Taquitos

Salsa and Cheese Quesadillas

Petite Gourmet Franks in Warm Crescent Rolls

Crispy Chicken Egg Rolls

Polenta/Pesto/Mozzarella Bites (v, gf)

Watermelon, mint, feta bites (v, gf)

Brushetta and cucumber bites (v, vn, gf)

Miniature Spinach and Feta Triangles with a Yogurt Dipping Sauce (v)

Stuffed mushrooms *with peppers, celery, onions mozzarella* (v)

Mini Mexican Tapas (empanadas, taquitos, mini tacos) – *a variety served with salsa*

Mini Beef Sliders (with or without cheese)

Pulled Pork sliders with sauerkraut

Miniature Spinach and Feta Triangles with a Yogurt Dipping Sauce (v)

Gourmet Triangular Pizzas (v)

Marinated Mozzarella, Cherry tomato, basil skewers (v, gf)

Cuban Beef and Black Bean Quesadillas *with Chipotle Lime Cream*

Sautéed Vegetable Quesadillas (v)

Roasted Brussels Sprouts with garlic ioli (v, vn, gf)

Baked Brie on Crackers (v)

Smoked Salmon on Cocktail Pumpnickel

Shrimp cocktail

Proscuitto-wrapped asparagus spears

Premium Mini Crab Cakes *with Creole remoulade*

Chicken Sate *with Peanut and Ginger Aioli (gf)*

Orange Ginger Pork Lollipop (gf)

(add \$2pp to replace or \$4pp as additional choice)

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OPTION 1: AS A SEATED BUFFET

with plated service, we have 1st course salad and 2nd course entrée (pasta can be veg. choice)

Pre-plated Salad

Mixed Hudson Valley Field Greens

with classic accompaniments and balsamic vinaigrette

Tri-color Greens *with Gorgonzola and Roasted Pears*

Classic Caesar Salad

Spinach Salad *with gorgonzola, blueberries, red onion*

Entrees (Select 2)

Rosemary Scented Roast Chicken w/Tricolor Peppers OR Olive Oil, Sage, Thyme (*gf*)
Classic Chicken Parmesan

Chicken Cacciatore (Tomatoes, Red Wine, Onions, Garlic)

Chicken Royal Princess (Baked with artichokes, capers, olives, sundried tomatoes) (*gf*)

Chicken Francaise *boneless with lemon and butter*

Chicken Piccata (capers, lemon, butter)

Baked Tilapia with Lemon, Dill, Butter OR with Capers (*gf*)

Carved Top Round London Broil with Horseradish (*gf*)

Roast Rubbed Pork Loin with Red Wine Jus OR with Apples/Calvados OR Peaches/Bourbon (*gf*)

Baked Salmon with Lemon and Dill (*gf*)

Baked Salmon Teriyaki

Zucchini Parmesan (*v*)

Eggplant Parmesan (*v*)

Chicken Marsala

Roast Filet Mignon – (*add \$10pp*)

Seasonal fish upgrades upon request

Additional entrée @ \$10pp

Accompaniments (*v, vn, gf*) (Select 2)

Roasted Medley of Broccoli, Cauliflower, and Carrots

Seasonal Roasted Vegetables

White, yellow, black, or tomato rice, (*plain or with choice of black or red beans*)

Haricots Verts Almandine – *tiny French green beans sautéed with or without almonds*

Roasted Potatoes *with Rosemary*

Baby Bella mushrooms and cippolini onions

Ratatouille Provençal – *summer vegetables slow-simmered w/tomatoes & herbs de Provence*

Garlic Smashed Potatoes

Baked or Mashed Butternut Squash

Pasta (*v*) (Select 1):

Penne or Farfalle with either Marinara, a la vodka, pesto, basil cream, Fresh Tomato/Basil

Dessert Coffee and Tea Station

Wedding Cake (additional mini desserts, add \$5pp)

Dessert additions and upgrades upon request

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OPTION 2 – DINNER AS STATIONS (Select three)

with less seating, spread out including, dinner tables, high tops, rolled silverware, small plates

Includes Stationary Appetizer Display only upon boarding and salad station

PASTA STATION (v)

Two mixed pasta choices

Choose 2: Marinara, Basil/Pesto, A la vodka, Basil Creme, Alfredo, Bolonese
All of the above with Garlic Toast and shaved Parmesan Cheese Toppings

CARVING STATION (gf) (Select 2)

Sliced London Broil with sides of horseradish sauce and garlic toast
Roast Breast of Turkey with sides of Jus, cranberry sauce and Petite rolls
Small Baked Salmon portions w/Lemon and Dill
Chef Carved Fresh Loin of Pork
Small Baked Tilapia portions with Lemon/Dill
Sliced Ham with sides of mustard

Above served with roasted vegetables and/or roasted potatoes

Upgrades (\$10pp):

Carving of Whole Fish station
Carving of Filet Mignon

Latin American Station

Various styles of rice and beans, tapas of empanadas, Taquitos, Quesadillas
w/garlic aioli accoutrements of lime, red onions, Tabasco, chipotle

Hot Dog and/or Gourmet Slider Station (veggie options available)

w/choice of Chili, Shredded & Sliced Cheddar Cheese, Diced Onions, Sautéed Onions, Pickle Chips, Tomato slices, Mustard, Jalapeno Peppers, Sweet peppers, Cole Slaw, Mustard, Ketchup, Buns

UPGRADES:

Shrimp Scampi Station - \$5pp

sautéed in garlic butter, dry white wine, and parmesan cheese, with bread

Manned Sushi Display - Add \$20pp plus \$350 for chef

International Gourmet Cheese Display to replace stationary (\$5pp) OR additional (\$10pp)
with Fresh Fruit, Crackers, Pate, Artisan Bread

Antipasta Station to replace stationary or additional (add \$12pp)

International Charcuterie and Assorted Cheeses

Cold Seafood Station to replace stationary or additional Add \$25pp

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ROYAL PRINCESS BAR LIST

Premium Bar (included)

Vodka

Absolut
Stolichnaya
Smirnoff

Gin

Beefeater
Bombay

Rum

Bacardi
Captain Morgan

Tequila

Jose Cuervo
Sauza

Bourbon

Jack Daniels
Jim Beam

Scotch

Dewar's white label

Pucker
Schnapps

(No cordials are included)

Also included:

Domestic, International Beer
(Bud, Bud Light, Heineken, Corona,
House Wine: Woodbridge

Top Shelf Bar (add \$10pp)

(includes Premium bar items)

Vodka

Kettle One
Grey Goose
Belvedere

Gin

Tanqueray
Bombay Sapphire

Rum

Mt. Gay
Meyers Dark

Tequila

Jose Gold
Sauza Hornitas

Bourbon

Makers Mark
Knob Creek

Scotch

Johnnie Walker Black/Red

Single Malt Scotch

Macallan 12
Glen Fiddich
Glenlivet

Cordials (Add \$8pp for Cordials – select 3)

Amaretto di Saronno
Bailey's Irish Cream
Kahlua
Grand Marnier
Midori
Frangelico

Cognac

Hennessey
Courvoisier VSO

