



Yacht 79

80 ft Luxury Charter Yacht
Jersey City, NJ

CHARTER RATES (MAX CAPACITY: 50)



ALL NYC YACHTS

WEBSITE:
WWW.ALL-NYC-YACHTS.COM

PHONE:
OFFICE: (212) 873-7558

YACHT CHARTER (3 HOURS):

Mix & Mingle : **\$5,500** up to 15 guests plus \$100 per additional.

Buffet Menu : **\$5,500** up to 15 guests plus \$100 per additional.

High-End Chef on Board : **\$6,500** up to 15 guests plus \$150 per additional.

Juliette can site 22 guests in the salon.

Additional hour: \$1,250.

Custom options: brunch, raw bar, sushi, vegetarian/vegan, gluten-free please inquire.

A 20% admin fee applies to all events plus applicable sales tax.

A 15% gratuity is recommended for exceptional service by your captain and crew.

Alcohol is BYO only or you can arrange delivery to the yacht from buyrite (buyritewines.com) in Jersey City.

To ensure everyone has a safe and enjoyable experience, all opened bottles remain on the boat.

Crew will serve. Glassware provided.

PICKUP/DROPOFF LOCATION

all dockage is subject to availability, pricing subject to change.

Newport Marina (500 Washington Blvd, Jersey City NJ, No Charge).

Chelsea Piers (+\$1500).

Liberty Landing (80 Audrey Zapp Dr, Jersey City, NJ +\$1500).

One15 Brooklyn Marina (159 Bridge Park Dr, Brooklyn, NY +\$1500).

Dyckman Marina (348 Dyckman St, Manhattan +\$1500).

North Cove (Battery Park - Price and Availability Varies).

Other Options – Alpine NJ, Port Washington, Haverstraw, Greenwich CT, One-Way Trips.



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MIX & MINGLE MENU

STATIONARY HORS D'OEUVRES: (SELECT ONE)

FRESH SEASONAL VEGETABLE CRUDITE W/ DIPS: A COLORFUL DISPLAY OF SEASONAL VEGETABLES, SERVED WITH A VARIETY OF DIPS.

INTERNATIONAL CHEESE PLATTER: AN ARTFUL PRESENTATION OF 5 DIFFERENT CHEESES, DECORATED WITH DRIED AND FRESH FRUITS.

ANTIPASTO PLATTER: AN ASSORTMENT OF SLICED MEATS, AGED CHEDDAR CHEESE, ARTICHOKE HEARTS, SUNDRIED TOMATOES, AND OLIVES.

JUMBO SHRIMP COCKTAIL W/ LIMED COCKTAIL SAUCE: PLUMP, JUICY JUMBO SHRIMP SERVED WITH A TANGY LIMED COCKTAIL SAUCE .

MEDITERRANEAN MEZZE PLATTER: MIDDLE EASTERN MEZZE DISHES, SERVED WITH PITA, OLIVES, GRAPE LEAVES, AND FRESH CUT VEGETABLES.

APPETIZERS: (SELECT FOUR):

STEAK ON CROSTINI WITH HORSERADISH SAUCE: SUCCULENT SLICES OF PREMIUM BEEF ATOP CRISPY CROSTINI WITH A ZESTY HORSERADISH KICK.

CAPRESE SKEWERS: A DELIGHTFUL FUSION OF FRESH TOMATOES, MOZZARELLA, AND BASIL, ELEGANTLY DRIZZLED WITH BALSAMIC GLAZE.

SHRIMP TEMPURA WITH SWEET/CHILI SAUCE: CRISPY SHRIMP TEMPURA DIPPED IN AN ADDICTIVE SWEET AND CHILI BLEND.

PIGS IN BLANKET: GOURMET SAUSAGES WRAPPED IN FLAKY PASTRY, COZILY NESTLED AND BURSTING WITH FLAVOR.

SPINACH & CHEESE PIES: A DELECTABLE DANCE OF CREAMY CHEESE AND GARDEN-FRESH SPINACH WRAPPED IN A GOLDEN, FLAKY CRUST.

HEIRLOOM BRUSCHETTA ON TOASTED GARLIC BREAD: A SYMPHONY OF HEIRLOOM TOMATOES ON GARLIC-INFUSED TOAST.

AHI TUNA & AVOCADO BITES: LUSH AHI TUNA PAIRED WITH CREAMY AVOCADO, AN ELEGANT BITE THAT SINGS OF THE SEA.

VEGETABLE DUMPLINGS WITH SPICY AIOLI: DELECTABLE POCKETS FILLED WITH FRESHNESS, ZEST, AND A SPICY AIOLI KISS.

MINI LOBSTER ROLLS: PETITE ROLLS PACKED WITH SUCCULENT LOBSTER, A LUXURIOUS BITE-SIZED INDULGENCE.

FRUIT SKEWERS: A REFRESHING ARRANGEMENT OF SEASONAL FRUITS, SKEWERED TO PERFECTION – NATURE'S CANDY.

MINI CRABCAKE WITH SPICY LEMON AIOLI: EXQUISITE MINI CRABCAKES SERVED WITH A TANGY AND SPICY LEMON AIOLI.

BACON WRAPPED SCALLOPS: JUICY SCALLOPS WRAPPED IN CRISP, SMOKY BACON, A MOUTHWATERING MARRIAGE OF LAND AND SEA.

MINI CHICKEN KABOB WITH TZATZIKI SAUCE: TENDER CHICKEN PIECES SKEWERED AND GRILLED TO PERFECTION, COMPLEMENTED BY CREAMY TZATZIKI SAUCE.



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BUFFET DINNER

STATIONARY HORS D'OEUVRES: (SELECT ONE)

FRESH SEASONAL VEGETABLE CRUDITE W/ DIPS: A COLORFUL DISPLAY OF SEASONAL VEGETABLES, SERVED WITH A VARIETY OF DIPS.

INTERNATIONAL CHEESE PLATTER: AN ARTFUL PRESENTATION OF 5 DIFFERENT CHEESES, DECORATED WITH DRIED AND FRESH FRUITS.

ANTIPASTO PLATTER: AN ASSORTMENT OF SLICED MEATS, AGED CHEDDAR CHEESE, ARTICHOKE HEARTS, SUNDRIED TOMATOES, AND OLIVES.

JUMBO SHRIMP COCKTAIL W/ LIMED COCKTAIL SAUCE: PLUMP, JUICY JUMBO SHRIMP SERVED WITH A TANGY LIMED COCKTAIL SAUCE.

MEDITERRANEAN MEZZE PLATTER: MIDDLE EASTERN MEZZE DISHES, SERVED WITH PITA, OLIVES, GRAPE LEAVES, AND FRESH CUT VEGETABLES.

SALADS AND SIDES (SELECT ONE):

SALAD JULIETTE: MESCLUN GREENS WITH CUCUMBERS, CARROTS, TOMATOES, RED ONION, SCALLION, AND BEETS, DRESSED IN A HOUSE VINAIGRETTE.

CLASSIC CAESAR SALAD: A CLASSIC SALAD WITH CRISP ROMAINE LETTUCE, CROUTONS, AND A RICH CAESAR DRESSING.

MEDLEY OF SEASONAL ROASTED VEGETABLES: AN ASSORTMENT OF SEASONAL VEGETABLES, ROASTED TO PERFECTION.

ROASTED HERB POTATOES: HERBS INFUSED ROASTED POTATOES, TRANSFORMING THEM INTO A CRISPY, GOLDEN DELIGHT WITH EVERY SAVORY BITE.

SAUTEED WILD MUSHROOMS & GREEN BEANS: TENDER GREEN BEANS AND EARTHY WILD MUSHROOMS SAUTÉED IN GARLIC AND OLIVE OIL.

PASTAS (SELECT ONE):

PENNE ALLA VODKA: PENNE PASTA IN A CREAMY TOMATO-BASED VODKA SAUCE.

CREAMY 4 CHEESE MAC & CHEESE: A COMFORTING DISH OF ELBOW MACARONI SMOTHERED IN A RICH FOUR-CHEESE SAUCE.

CAPRESE PASTA PESTO SALAD: A BASIL-PESTO PASTA SALAD WITH CHERRY TOMATOES, GARLIC, AND A TOUCH OF CREAM.

FRESH TOMATO AND SPINACH PASTA: AL DENTE PASTA MINGLING WITH JUICY FRESH TOMATOES AND TENDER SPINACH.

ENTREES (SELECT TWO):

SKIRT STEAK: A TENDER AND JUICY SKIRT STEAK, GRILLED TO PERFECTION.

GRILLED SALMON WITH CREAMY DILL SAUCE: A SUCCULENT SALMON FILLET, GRILLED AND SERVED WITH A CREAMY DILL SAUCE.

HONEY MUSTARD GLAZED CHICKEN THIGHS: TENDER BONELESS CHICKEN THIGHS, GLAZED IN A SWEET AND TANGY HONEY MUSTARD SAUCE.

GRILLED CHICKEN BREAST WITH CHIMICHURRI SAUCE: TENDER CHICKEN BREAST, GRILLED AND SERVED WITH A FRESH CHIMICHURRI SAUCE.

DESSERTS (SELECT ONE):

ASSORTED MINI PASTRIES: A SELECTION OF BITE-SIZED PASTRIES, INCLUDING A VARIETY OF SWEET TREATS.

CLASSIC CHEESECAKE: A RICH AND CREAMY CHEESECAKE, WITH A GRAHAM CRACKER CRUST.

LAVA CAKE: RICH FUDGY CHOCOLATE CAKE, WITH A MOLTEN CENTER.

CHOCOLATE MOUSSE SLIDES: DECADENT CHOCOLATE MOUSSE LAYERED WITH WHIPPED CREAM AND WILD BERRIES, A SYMPHONY OF SWEET PERFECTION.



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HIGH-END MENU WITH PRIVATE CHEF

STATIONARY HORS D'OEUVRES: (SELECT TWO)

FRESH SEASONAL VEGETABLE CRUDITE W/ DIPS: A COLORFUL DISPLAY OF SEASONAL VEGETABLES, SERVED WITH A VARIETY OF DIPS.
INTERNATIONAL CHEESE PLATTER: AN ARTFUL PRESENTATION OF 5 DIFFERENT CHEESES, DECORATED WITH DRIED AND FRESH FRUITS.
ANTIPASTO PLATTER: AN ASSORTMENT OF SLICED MEATS, AGED CHEDDAR CHEESE, ARTICHOKE HEARTS, SUNDRIED TOMATOES, AND OLIVES.
JUMBO SHRIMP COCKTAIL W/ LIMED COCKTAIL SAUCE: PLUMP, JUICY JUMBO SHRIMP SERVED WITH A TANGY LIMED COCKTAIL SAUCE .
MEDITERRANEAN MEZZE PLATTER: MIDDLE EASTERN MEZZE DISHES, SERVED WITH PITA, OLIVES, GRAPE LEAVES, AND FRESH CUT VEGETABLES.

BUTLERED HORS D'OEUVRES: (SELECT THREE)

BURGER SLIDERS: MINIATURE VERSIONS OF YOUR FAVORITE BURGERS, COOKED TO PERFECTION AND SERVED ON MINI BUNS.
MINIATURE LOBSTER ROLLS ON BRIOCHE: TINY LOBSTER ROLLS MADE WITH SUCCULENT LOBSTER MEAT AND SERVED ON A TOASTED BRIOCHE BUN.
MEDITERRANEAN CHICKEN SKEWERS W/ TZATZIKI: GRILLED CHICKEN SKEWERS W/ MEDITERRANEAN SPICES, SERVED WITH A CREAMY TZATZIKI.
SPINACH WRAPPED IN PHYLLO: FRESH SPINACH LEAVES WRAPPED IN FLAKY PHYLLO DOUGH, SERVED WARM AND CRISPY.
VEGETABLE DUMPLINGS W/ GINGER SAUCE: PLUMP DUMPLINGS FILLED W/ A MIXTURE OF SEASONAL VEGETABLES & SERVED W/ A GINGER SAUCE.
FRANKS EN CROUTE (PIGS IN A BLANKET): BITE-SIZED HOT DOGS WRAPPED IN FLAKY PASTRY DOUGH, PERFECT FOR AN AFTERNOON SNACK.
BACON WRAPPED SCALLOPS: SUCCULENT SCALLOPS WRAPPED IN SAVORY BACON AND BROILED TO PERFECTION.
LAMB LOLLIPOPS WITH MINT LEMON SAUCE: TENDER, JUICY LAMB CHOPS MARINATED IN MINT AND LEMON, SERVED W/ A ZESTY MINT LEMON SAUCE.
TUNA TARTARE WITH AVOCADO PUREE: FRESH TUNA DICED AND MIXED WITH AVOCADO PUREE, SERVED WITH CROSTINI FOR DIPPING.

SIDES AND SALADS: (SELECT THREE)

SALAD JULIETTE: MESCLUN GREENS WITH CUCUMBERS, CARROTS, TOMATOES, RED ONION, SCALLION, BEETS, AND SERVED WITH A HOUSE VINAIGRETTE.
CLASSIC CAESAR SALAD: CRISP HEARTS OF ROMAINE, TOPPED WITH HERBED CROUTONS, PARMESAN CHEESE, AND A CLASSIC CAESAR DRESSING.
ROASTED BEET & BURRATA SALAD: FRESH MIXED GREENS W/ JUICY TOMATOES, CREAMY BURRATA, FRESH HERBS, AND A BALSAMIC VINAIGRETTE.
GREEK SALAD: A TRADITIONAL GREEK SALAD WITH JUICY TOMATOES, SLICED CUCUMBERS, RED ONION, GREEN PEPPER
CREAMY MASHED POTATO: SILKY SMOOTH AND BUTTERY MASHED POTATOES, SEASONED TO PERFECTION AND TOPPED WITH A TOUCH OF CREAM
HERB GARLIC ROASTED POTATOES: FLAVORFUL OVEN-ROASTED POTATOES INFUSED WITH GARLIC, ROSEMARY, AND THYME.
ROASTED SEASONAL VEGETABLES: A MEDLEY OF CHEF-SELECTED, IN-SEASON VEGETABLES, ROASTED AND SERVED WITH A LIGHT SEASONING.
SAUTEED WILD MUSHROOMS & GREEN BEANS: TENDER GREEN BEANS AND EARTHY WILD MUSHROOMS SAUTEED IN GARLIC AND OLIVE OIL.
MEDITERRANEAN PEARL COUSCOUS: PEARL COUSCOUS, SUN-DRIED TOMATOES, AND FRESH HERBS, TOSSED IN A LIGHT LEMON-OLIVE OIL DRESSING.
TURKISH RICE: A SAVORY MEDLEY OF ORZO AND BUTTER MELDS WITH SPECIAL TURKISH WHITE RICE, CREATING A FLAVORFUL AND COMFORTING BLEND.

ENTREES: (SELECT TWO)

CHARRED BEEF TENDERLOIN: JUICY & TENDER BEEF, PERFECTLY GRILLED & SERVED W/ A THREE-HERB CHIMICHURRI AND A SHARP HORSERADISH SAUCE.
CHARRED SKIRT STEAK: AN IRRESISTIBLE STEAK, GRILLED TO PERFECTION AND PAIRED WITH A FLAVORFUL THREE-HERB CHIMICHURRI.
BAKED LEMON SALMON: FRESH SALMON FILLETS, SEASONED WITH LEMON AND HERBS, AND BAKED TO PERFECTION WITH A CREAMY DILL SAUCE.
SLICED GRILLED CHICKEN BREAST PLATTER: PERFECTLY COOKED CHICKEN BREAST ACCOMPANIED BY A ZESTY CHIMICHURRI SAUCE.
BROILED LOBSTER TAIL W/ GARLIC BUTTER: FRESH, JUICY LOBSTER TAILS BROILED TO PERFECTION & FINISHED WITH A GARLIC BUTTER SAUCE.
SEARED CHICKEN THIGHS W/ MUSHROOM SAUCE: TENDER AND CHICKEN THIGHS, SEARED & SERVED WITH CREAMY WILD MUSHROOM SAUCE.
CHICKEN PICCATA: CHICKEN BREAST, COOKED IN A LEMON, CAPER, AND WHITE WINE SAUCE, AND PRESENTED IN A FLAVORFUL PICCATA SAUCE.
GARLIC CRUSTED RACK OF LAMB W/ TAHINI SAUCE: RACK OF LAMB, CRUSTED WITH GARLIC & HERB, SERVED WITH A TANTALIZING TAHINI SAUCE.

DESSERTS: (SELECT ONE)

ASSORTED MINI PASTRIES: AN INDULGENT SELECTION OF MINI PASTRIES, INCLUDING FRUIT-FILLED TARTS, CREAMY ÉCLAIRS, AND FLAKY CROISSANTS.
CHOCOLATE MOLTEN CAKE: A DECADENT DESSERT, FILLED W/ WARM, FLOWING CHOCOLATE, AND SERVED W/ A SCOOP OF VANILLA ICE CREAM.
ASSORTED CHEESECAKE: A CREAMY AND DELIGHTFUL COLLECTION OF CHEESECAKES, EACH WITH ITS OWN UNIQUE FLAVOR.
CHOCOLATE MOUSSE SLIDES: DECADENT CHOCOLATE MOUSSE LAYERED WITH WHIPPED CREAM AND WILD BERRIES, A SYMPHONY OF SWEET PERFECTION.
CLASSIC APPLE PIE WITH WHIPPED CREAM: HEARTWARMING SLICES OF CLASSIC APPLE PIE, PAIRED WITH A SMOOTH WHIPPED CREAM FOR A TIMELESS TREAT.