

# WELCOME ABOARD YOUR WEDDING YACHT!

Cornucopia Cruise Line owns and operates the largest fleet of modern private yachts on the New York and New Jersey harbor. Each of our private yachts are magnificently appointed to host small intimate weddings or large extravagant weddings for as many as twelve hundred guests.

You and your guests will enjoy breathtaking views of the New York City Skyline, the Statue of Liberty, One World Trade, South Street Seaport and more, all while experiencing fabulous cuisine prepared and served by our talented team of culinary and hospitality professionals. We offer remarkable attention to detail and flexibility regarding personal requests, as we endeavor to make you a guest at your own event.

Your wedding day will be more than special; it will be a memory that lasts a lifetime!

## **The Perfect Venue For:**

- Ceremony & Receptions •*
- Bridal Showers • Rehearsal Dinners • Engagement Parties •*
- Bachelorette & Bachelor Parties •*

## **Cornucopia Cruise Line Reception Package**

### **5 Hour Event with a 4 Hour Cruise**

#### **A private yacht just for your event**

Climate- controlled decks, LED Lighting and bringing your own entertainment or we can provide a DJ for you!

#### **Personalized Boarding and Sailing Times**

Enjoy the architectural beauty of the NYC skyline during the day or the ambiance of the evening city lights!

#### **Ceremony Time**

Upgrade with our Ceremony package and get married right on board the yacht

#### **Signature Cocktail Drink**

A special drink to welcome your guests on board

#### **Champagne Toast**

A special toast honoring the couple. Cheers!

#### **Premium Open Bar**

Our fully stocked bar for you to enjoy domestic and imported Beers, select Wines, Soda and refreshing Cocktails

#### **Cocktail Hour**

Begin the evening with our elegant Stationary Displays & Butlered passed Hor d'oeuvres.

#### **Choice of Buffet or Sit Down Dinner**

All of our food is prepared fresh on board by our talented culinary team just for your event

#### **Wedding Cake**

Select from many different flavors & styles of cakes prepared by our preferred bakery!

#### **Menu Enhancements**

Upgrade your menu with Hor d'oeuvres, Stationary Displays, Caving Stations, Entrees and MORE!

#### **Views of the New York City Skyline and Statue of Liberty**

Enjoy the New York skyline though the large panoramic windows or explore an open-air area for some of the most amazing views of the Empire State Building, One World Trade Center, Statue of Liberty and MORE!

~Rates & Packages are subject to change without advance notice~

**Welcome Aboard Sparkling Water & Wine  
And  
Premium Open Bar**

**Your Choice of (1) Signature Cocktail Drink**

**The Princess**

$\frac{1}{3}$  oz. Absolut Citron Vodka  
 $\frac{1}{3}$  oz. Malibu Rum  
 $\frac{1}{2}$  oz. Peach Schnapps  
 $\frac{1}{3}$  Pineapple juice  
1 oz. Cranberry Juice  
Garnish with Pineapple

**The Majesty**

1 oz. Jim Beam  
1 oz. Amaretto  
Garnish with Cherry

**The Sundancer**

1 oz. Jose Cuervo  
 $\frac{1}{2}$  oz. Triple Sec  
 $\frac{1}{2}$  oz. Lime Juice  
1 oz. Sour Mix  
Dash of Grenadine  
Garnish with Lime

**The Destiny**

1 oz. Tanqueray  
1 oz. Sour Mix  
1 oz. Tonic Water  
Dash of Blue Curacao  
Garnish with Lemon & Lime

**The Horizon's Edge**

1 oz. Captain Morgan  
 $\frac{1}{4}$  oz. Crème de Banana  
1 oz. orange juice  
Garnish with Cherry

**The Riverfront Station**

1 oz. Stolichnaya Vanilla  
 $\frac{1}{2}$  oz. Kahlua Coffee Liqueur  
 $\frac{1}{2}$  oz. Irish Cream  
1 oz. Milk  
Topped with Whipped Cream

**The Star of America**

1 oz. Bacardi Rum  
 $\frac{1}{2}$  oz. Captain Morgan's  
 $\frac{1}{2}$  oz. Malibu Rum  
Pineapple Juice & Cranberry Juice  
Garnish with Pineapple

***SOFT DRINKS:***

- Pepsi
- Diet Pepsi
- Sprite
- Ginger Ale
- Cranberry Juice
- Orange Juice
- Pineapple Juice
- Grapefruit Juice

***BEER & WINE (HOUSE BRANDS):***

- Coors
- Corona
- Bud Light
- Heineken
- Chardonnay
- White Zinfandel
- Merlot
- Cabernet
- Pinot Grigio

***PREMIUM BAR:***

- Absolute
- Absolute Citron
- Absolute Mandarin
- Apple Schnapps
- Bacardi
- Blue Curacao
- Captain Morgan's
- Carolans Irish Cream
- Dewars
- Dry Vermouth
- Jack Daniels
- Johnnie Walker Red
- Jose Cuervo
- Kahlua
- Kettle One
- Malibu
- Melon Midori
- Peach Schnapps
- Seagram's 7
- Southern Comfort
- Stolichnaya
- Sweet Vermouth
- Tanqueray
- Tito's Vodka

# Cocktail Hour

## Horn of Plenty Station

**Fresh Garden Crudité**  
Assortment of Fresh Cut  
Garden Vegetables Served  
with Bleu Cheese Dressing

**International Cheeses**      **Fresh Sliced Fruit**  
Assortment of International    A Variety of Seasonal Fruit  
Cheeses with Crackers

## Hot Chafer Display

(NOT INCLUDED IN PACKAGE, \$20/PP ADDITIONAL)

Swedish Meatballs  
Pasta with Creamy Basil Pesto  
Shrimp Scampi Sautéed in Garlic and White Wine served over Rice  
Chicken with Spinach sautéed on Olive Oil, Garlic, Butter and White Wine served over Pasta

## Mediterranean Display

Tahini Hummus with Toasted Pita  
Stuffed Grape Leave  
Sliced Beef Steak Tomatoes with Feta, Olive Oil and Oregano  
Turkish Olive Medley with Tzatziki Dip  
Bruschetta with Toasted Turkish Pita  
Eggplant Vegetable Ragout with Toasted Turkish Pita  
Tuscan Grilled Vegetables, Fire Roasted Peppers, Mushrooms with an Herb Infused Olive Oil  
Turkish Style Tabbouleh on Toasted Pita

## Butler Passed Hors D'oeuvres

(Choose 6)

Goat Cheese Tartlet with Bella Mushroom  
Spanakopita- Spinach Leaves and Feta Cheese stuffed in Light Filo Dough  
Vegetable Spring Roll with Ginger Soy Sauce  
Breaded Butterfly Shrimp with Cocktail Sauce  
Beef Franks Hand Rolled In Puffed Pastry Served With Mustard  
Cheese Wrapped In Puffed Pastry  
Broccoli Cheddar Melt  
Grilled Marinated Steak sliced and served on a Garlic Crostini with Horseradish Cream Aioli  
Turkish Style Marinated Chicken Kabob with Orange Ginger Sesame  
Chicken Quesadilla with Fresh Salsa  
Sweet Pepper Picante- stuffed With Fresh Mozzarella & Champagne Vinaigrette  
House Seasoned Roast Pork Tenderloin Medallions  
Grilled Chicken Sliders served with Tomato, Cheese and Chipotle Aioli  
Sliced Cucumber topped with Salmon Mousse and Fresh Dill  
Grilled Asparagus wrapped in Prosciutto  
Diced Pineapple & Shrimp spread on Cucumber

## **Sit Down Dinner Menu**

### **Appetizer**

Penne w/ Pink Vodka Sauce

### **Salad**

Chef Seasonal Salad

### **Entrée's**

#### **Certified Choice Black Angus Short Ribs**

Served with Garlic Herbed Mashed Potato & Vegetable De Jour

#### **French Cut Breast of Chicken in a Chipotle Aioli with Shallots, Mushrooms & Spinach**

Served with Roasted Red Potatoes & Vegetable De Jour

#### **Atlantic Salmon enrobed in a Rich Dill Veloute**

Served with Roasted Red Potatoes & Vegetable De Jour

### **Vegetarian Pasta**

OR

### **Create Your Own Combo Medley**

Select 2 Entrees from above

**(All guests will be served the same combo medley)**

### **Desserts**

Fresh Fruit

And

Your choice of

Custom Tiered Wedding Cake or Cornucopia Dessert Trio

(New York Cheese Cake, Tiramisu, Dark Side of the Moon - chocolate cake)

# Buffet Menu

## **Chicken**

**(Choose 1)**

Chicken Marsala  
Chicken Piccata  
Chicken Stir Fry  
Stuffed Chicken  
Chicken Saltimbocca  
Chicken Parmesan  
Chicken Francesca  
Sweet & Sour Chicken  
General Tso Chicken  
Jamaican Jerk Chicken

## **Beef**

**(Choose 1)**

Beef Bourguignon  
Beef Stroganoff  
Top Sirloin of Beef  
Brisket of Beef

## **Fish**

**(Choose 1)**

Tilapia w/ lemon butter & white wine  
Salmon w/ Orange Sauce  
Salmon w/ Dill Sauce  
Swai w/ lemon butter & white wine  
Haddock w/lemon butter & white wine

## **Salad Bar**

### **Pasta**

**(Choose 1)**

Rigatoni  
Alfredo  
Tortellini  
Penne  
Baked Ziti  
Farfalle

### **Sauces**

**(Choose 1)**

Marinara  
Pink Vodka  
Garlic & Pesto  
Bolognaise

A Wide Variety of Fresh Fruit & Seasonal Salad

## **Rice**

**(Choose 1)**

Rice Pilaf  
Yellow Rice

## **Potatoes**

**(Choose 1)**

Roasted Red Potatoes  
Mashed Potatoes  
Sweet Mashed Potatoes

## **Vegetables**

**(Choose 1)**

Mixed Vegetables  
Green Bean Almandine  
Glazed Carrots  
Broccoli

## **Desserts**

Fresh Fruit

And

Your choice of

Custom Tiered Wedding Cake or Cornucopia Dessert Trio  
(New York Cheese Cake, Tiramisu, Dark Side of the Moon - chocolate cake)

Sundancer



**Monday – Sunday Daytime (suggested times: Boarding 11:30am Sailing 12:00pm Returning 4:00pm)**

Minimum Guarantee of 40 guests at the rate of \$119.00/pp, plus \$1,900 Charter Fee and applicable fees and tax

**Sunday - Thursday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**

Minimum Guarantee of 40 guests at the rate of \$139.00/pp, plus \$2,500 Charter Fee and applicable fees and tax

**Friday/Saturday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**

Minimum Guarantee of 50 guests at the rate of \$159.00/pp, plus \$3,500 Charter Fee and applicable fees and tax

**\*Prices above reflect docking at Hoboken, NJ or Pier 40, Manhattan\***

Destiny



**Monday – Sunday Daytime (suggested times: Boarding 11:30am Sailing 12:00pm Returning 4:00pm)**

Minimum Guarantee of 75 guests at the rate of \$119.00/pp, plus \$1,500 Charter Fee and applicable fees and tax

**Sunday - Thursday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**

Minimum Guarantee of 90 guests at the rate of \$139.00/pp, plus \$1,900 Charter Fee applicable fees and tax

**Friday/Saturday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**

Minimum Guarantee of 100 guests at the rate of \$159.00/pp, plus \$2,500 Charter Fee and applicable fees and tax

**\*Prices above reflect docking at Hoboken, NJ or Pier 40, Manhattan\***

Horizon's Edge



**Monday – Sunday Daytime (suggested times: Boarding 11:30am Sailing 12:00pm Returning 4:00pm)**

Minimum Guarantee of 150 guests at the rate of \$119.00/pp, plus \$1,900 Charter Fee and applicable fees and tax

**Sunday - Thursday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**

Minimum Guarantee of 200 guests at the rate of \$139.00/pp, plus \$3,900 Charter Fee and applicable fees and tax

**Friday/Saturday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**

Minimum Guarantee of 200 guests at the rate of \$159.00/pp, plus \$6,500 Charter Fee and applicable fees and tax

**\*Prices above reflect docking at Hoboken, NJ or Pier 40, Manhattan\***

Majesty



**Monday – Sunday Daytime (suggested times: Boarding 11:30am Sailing 12:00pm Returning 4:00pm)**  
Minimum Guarantee of 225 guests at the rate of \$119.00/pp, plus \$1,900 Charter Fee applicable fees and tax

**Sunday - Thursday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**  
Minimum Guarantee of 225 guests at the rate of \$139.00/pp, plus \$3,900 Charter Fee applicable fees and tax

**Friday/Saturday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**  
Minimum Guarantee of 250 guests at the rate of \$159.00/pp, plus \$4,900 Charter Fee applicable fees, and tax  
**\*Prices above reflect docking at Hoboken, NJ or Pier 40, Manhattan\***

Princess



**Monday – Sunday Daytime (suggested times: Boarding 11:30am Sailing 12:00pm Returning 4:00pm)**  
Minimum Guarantee of 90 guests at the rate of \$109.00/pp, plus \$1,500 Charter Fee and applicable fees and tax

**Sunday - Thursday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**  
Minimum Guarantee of 100 guests at the rate of \$129.00/pp, plus \$1,900 Charter Fee applicable fees and tax

**Friday/Saturday Evening (suggested times: Boarding 6:30pm Sailing 7:00pm Returning 11:00pm)**  
Minimum Guarantee of 120 guests at the rate of \$139.00/pp, plus \$2,500 Charter Fee and applicable fees and tax  
**\*Prices above reflect docking at Perth Amboy, NJ \***

Riverfront Station



**Monday – Sunday Daytime (suggested times: Boarding 11:30am Commencing 12:00pm Concluding 4:00pm)**  
Minimum Guarantee of 100 guests at the rate of \$89.00/pp, plus applicable fees and tax

**Sunday - Thursday Evening (suggested times: Boarding 6:30pm Commencing 7:00pm Concluding 11:00pm)**  
Minimum Guarantee of 100 guests at the rate of \$99.00/pp, plus applicable fees and tax

**Friday/Saturday Evening (suggested times: Boarding 6:30pm Commencing 7:00pm Concluding 11:00pm)**  
Minimum Guarantee of 125 guests at the rate of \$109.00/pp, plus applicable fees and tax

\*The Riverfront station is permanently moored in Perth Amboy, NJ and does not sail\*

**\*NOTE: Deck Charters are also available for events less than the minimum guest requirement\***

~Rates & Packages are subject to change without advance notice~

## **Menu Enhancements**

(Plus applicable fees and tax)

### **Butlered Hors D' oeuvres Set # 1- \$5pp/ per each selection**

- Sesame Tuna Skewers with Soy Ginger Sauce
- Seedless Plums Wrapped In Pastrami
- Sundried Apricot Filled W/ Crème
- Vegetarian Antipasto Skewer
- Potato Pancakes with Applesauce
- Fig and Roquefort Cheese on Crostini
- Jumbo Scallops Wrapped in Bacon
- Sliced Filet Mignon on Toasted Garlic Bread with a Cream Horseradish Sauce
- Filet Mignon Brochettes
- Shrimp on a Skewer
- Clams Casino
- Lamb Chop Medallions with Mint and Garlic Oil

### **Entrees'**

- Slow Roasted Chateaubriand .....\$12 per person
- Chilean Sea Bass.....\$12 per person
- Red Snapper..... \$10 per person
- Twin Lobster Tail..... \$24 per person
- Rack of Lamb.....\$19 per person

### **Shrimp Cocktail Boat** .....\$12 per person

With Lemon Wedges and Cocktail Sauce

### **Antipasti with Charcuterie Meats** .....\$16 per person

Assorted Olives, Artichokes, Roasted Peppers Marinated White Beans and Tomatoes  
PLUS Genoa Salami, Mortadella, Fresh Mozzarella Cheese, Prosciutto & Pasta Salad

### **-Wok Stir Fry Station** .....\$14 per person

Served with Chicken Stir fry, Shrimp in Orange Ginger Sauce and Vegetables with White Rice

### **Mexican Fajita and Taco Station** .....\$19 per person

Fajitas with Beef or Chicken & Tacos with Ground Beef Served with Warm Tortillas & Hard  
Taco Shells, accompanied by assorted topping: Peppers, Onions, Guacamole, Tomatoes, Cheese and  
Sour Cream

### **Carving Board with Your Choice of (2)** .....\$10 per person

- Slow Roasted Angus Roast Beef
- Slow Roasted Boneless Turkey Breast
- Slow Roasted Loin of Pork
- Slow Roasted Brisket of Beef

### **UPGRADE YOUR CARVING BY ADDING AN ITEM BELOW**

- Slow Roasted Prime Rib.....\$10 per person
- Slow Roasted Filet Mignon.....\$14 per person

### **Hot Chaffer Station** .....\$6 per person per item

- Eggplant Rolatini with marinara sauce
- Buffalo Style Wings and Sauce
- Tortellini with Sage Butter, Mushrooms and Fresh Parmesan

**Pasta Station**

- Wild Mushroom Ravioli served in Basil Pesto Cream Sauce.....\$8 per person
- Penne with Broccoli Rabe and Sweet Sausage served in a Cream Garlic Sauce... \$5 per person
- Manicotti with Marinara Sauce and Fresh Basil.....\$5 per person
- Penne with Alfredo Sauce, Roasted Peppers and Mushrooms.....\$5 per person
- Lobster Ravioli with Cream Sauce.....\$8 per person
- Stuffed Shells with Marinara Sauce and Fresh Basil.....\$5.00 per person

**Seafood Station**

- Sautéed Shrimp Paprika in a Creamy Garlic Sauce served over white rice.... \$13 per person
- Grilled Scallops sautéed in a Garlic & Butter Wine Sauce served over pasta \$13 per person
- Crispy Calamari with a spicy marinara sauce.....\$6 per person
- Mussels Fra Diablo.....\$4 per person

**Petite Slider Station** .....\$12 per person

Mini all beef & chicken patties on mini buns accompanied by assorted toppings: Lettuce, Tomato, Cheese, Onion, Pickles, Ketchup, Mustard, Mayonnaise, Chipotle

**Mashed Potato Bar** .....\$8 per person

Sweet Potatoes and Mashed Yukon Gold White Potatoes served in a Martini Glass accompanied by assorted toppings: Crumbled Bacon, Diced Ham, Sour Cream, Caramelized Onions, Chives, Shredded Cheddar Cheese, Tomato, Broccoli, Scallions, Gravy

**Philly Cheesesteak Station** .....\$12 per person

Thinly Sliced Beefsteak on Fresh Baked Rolls accompanied by Onion, Peppers, Mushrooms and Cheese

**Sushi Station** .....\$19 per person

A variety of prepared delicious grab n' go sushi rolls

Upgrade your sushi station to feature an authentic sushi chef to hand roll your sushi \$395

**Upgrade to Top Shelf Bar** ..... **\$25.00 per person**

- Chivas Regal
- Johnnie Walker Black
- Jameson Irish Whiskey
- Makers Mark
- Patron
- Hennessy
- Amaretto Disaronno
- Bailey's Irish Crème
- Tullamore D.E.W.
- Grey Goose
- Ciroc Coconut

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\*Gratuity is at the sole discretion of the charter and appreciated by the entire staff as they strive to provide a high level of yacht coordination, team management and take pride in the quality and superb result of your special day\*

