

WELCOME ABOARD!

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 social gatherings or large extravagant gala events 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 event will be more than an experience; it will be a memory that lasts a lifetime!

Cornucopia Cruise Line - The Perfect Venue For:

- *Weddings Ceremonies & Receptions* ·
- *Galas · Receptions · Charity Events · Corporate Meetings · Sales Retreats · Office Parties ·*
- *Client Entertaining · Holiday Parties · Fundraisers · Social Events · Family Reunions ·*
- *Awards Dinners · High School Events · Grammar School Events · University Functions ·*
- *School Reunions · Alumni Events · Birthday Parties · Anniversaries · Baby Showers ·*
- *Bridal Showers · Project Graduation ·*

...Your Event!

Cornucopia Cruise Line Special Event Package

4 Hour Event with a 3 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!

Signature Cocktail Drink

A special drink to welcome your guests on board

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

Dessert

Select from many different flavors for your custom cake 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

½ oz Absolut Citron Vodka
½ oz Malibu Rum
½ oz Peach Schnapps
½ 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
½ oz Triple Sec
½ 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
¼ oz Crème de Banana
1 oz orange juice
Garnish with Cherry

The Riverfront Station

1 oz Stolichnaya Vanilla
½ oz Kahlua Coffee Liqueur
½ oz Irish Cream
1 oz Milk
Topped with Whipped Cream

The Star of America

1 oz Bacardi Rum
½ oz Captain Morgans
½ oz Malibu Rum
Pineapple Juice & Cranberry Juice
Garnish with Pineapple

SOFT DRINKS:

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

BEER & WINE (HOUSE BRANDS):

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

PREMIUM BAR:

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

Assortment of International
Cheeses with Crackers

Fresh Sliced Fruit

A Variety of Seasonal Fruit

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 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

A Wide Variety of Fresh Fruit & Seasonal Salad

Pasta

(Choose 1)

Rigatoni
Tortellini
Penne
Baked Ziti
Farfalle

Sauces

(Choose 1)

Alfredo
Marinara
Pink Vodka
Garlic & Pesto
Bolognaise

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 Cake or Cornucopia Dessert Trio

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