

Wedding Package aboard Royal Princess



Pricing:

All inclusive price of \$16,000 for up to 125 guests – Sat. night.
\$100pp additional guests
\$15,200 for up to 125 guests – Sun-Friday. \$95pp additional guests

Includes:

4 hour cruise
plus ½ hour boarding and ½ hour disembarking (5 hour event)
Beer, Wine, Soda bar
(Add \$10pp for Premium Open Bar upgrade, or \$15pp for Top Shelf upgrade)
Wedding Buffet Menu
Wedding Cake
Champagne Toast

With Premium Open Bar:

\$17,250 w/open bar for 125 and \$110pp additional – Sat. night
\$16,450 w/open bar for 125 and \$105pp additional – Sun-Friday night

Additional Costs:

20% crew employment fee
Dockage Fees (\$500 from Lincoln Harbor Yacht Club, \$1,000 Chelsea Piers)
Sales Tax (either 8.375% NYC pickup or 7% NJ pickup)
Suggested gratuity for staff is \$800 - \$1,000)
Sit-down service additional \$10pp
Additional ½ hour for dockside ceremony (recommended) is \$650 plus crew/tax

Additional Options

Officiant to Marry You! \$500
DJ is additional \$1,000.00 (plus crew/tax)
White Chair Covers with choice of sash - \$10 per chair (plus crew/tax)
Flowers and Photography – vendor referral

SEE KING'S COURT MENU BELOW

Wedding Package aboard Royal Princess

KING'S COURT MENU

Cocktail Hour

Stationary Appetizer Display

Julienned Vegetable and Assorted Dipping Sauces **(inclusive)**

And

Gourmet Cheese Board with Flat Breads, Crackers, Seasonal Fruits

OR

Charcuterie Board Marinated Assorted Italian Dried Meats, Olives, Seasoned Artichoke Hearts, Baba Ganoush with Toasted Nan

Butlered Hors D'oeuvres A: (4)

Assorted Handmade Petite Quiches *with Sundried Tomato Tapanade*

Handmade Miniature Nachos a la Grande Rio

Smoked Chipolata Sausage Wrapped in Puff Pastry *with Poppyseed and Dijon*

Shang Hai Mini Spring Rolls *w/Hoisin and Chili Glaze*

Miniature Spinach and Feta Triangles *with Toasted Almonds and a Yogurt Dipping Sauce*

Gourmet Petite Franks *in Warm Crescent Rolls*

Handmade Miniature Nachos a la Grande Rio

Miniature Pizzas

Roasted Baby Bella Mushroom Caps *stuffed with mushroom and mozzarella*

Smoked Salmon Mousse on Cucumber with Mint and Crème Fraiche

Crispy Potato Latkes with Sour Cream and Chive

Smoked Salmon on Iranian Lavash

Warm Baked Gorgonzola and Lingunberry Puffs

Spicy Cuban Beef and Black Bean Empanadas *with Chipotle Lime Cream*

Curry-Scented Jamaican Beef Pastries

Butlered Hors D'oeuvres B: (2)

Oven Baked Clams Oreganata

Bangkok style Coconut Shrimp with a Tamarind and Mint Dipping Sauce

Asparagus and Norwegian Smoked Salmon Wraps

Tortellini and Gaetian Olive Brochette

Beef and Mushroom en Croute

Lobster Salad-Filled Celery Sticks

Chipotle and Lime Beef with Roasted Pepper Quesadilla Stuffed w/Manchego Cheese

Rosemary Scented Crostod, Coachouse Farms Goat Cheese Mousse and Cherry Tomato

Thai Style Beef Sate with Peanut and Ginger Aioli

Wild Mushroom Crepe with Truffle oil

At The Buffet

Salad Selections (Pre-plated)

Mixed Hudson Valley Field Greens

with grape tomatoes served with creamy twelve- year- old Balsamic and Extra Virgin Olive Oil or Maytag bleu cheese with fresh chives and frizzled shallots

Classic Caesar Salad *with aged Parmegana Reggiano traditional dressing in the style of Chef Caesar of Tijuana, garlic croutons and pacific anchovies on the side*

Pasta Presented with Traditional Tuscan Flair (1)

Penne Puntanesca (tomato, olives, capers)

Orrichetti alla genovese' with peas and parma ham

Toscana Rigatoni alla vodka

Gemmelli with Roasted Tomato Fondu and Napoli Basil Cream

Tortellini Pomodoro with garlic and spinach (add \$3pp)

Quattro Formaggio Ravioli w/ Pine Nuts, Broccoli Rabe, Toasted Garlic, Extra Virgin Olive Oil (add \$3pp)

All of the above with Garlic Toast and shaved Parmesan Cheese

Entrees (1)

Chicken Francaise (boneless with lemon, capers, and butter)

Rosemary Scented Roast Chicken with Tricolor Peppers

Classic Chicken Marsala with brown marsala sauce and sautéed mushrooms

Fines Herb Panko Crusted Roast Turkey with Traditional Stuffing

Almond Crusted Tilapia with a Lemon Beurre Blanc

Baked Salmon Teriyaki with Black Sesame and Grilled Chive

Chef's Ultimate Gourmet Meatloaf with Classic Glaze

Something Wonderfully Vegetarian Chef's Choice

Afghani Chicken Shashlik with Cilantro Onions

Lemon peppered and broiled Mahi Mahi (additional at market price)

Filet of Sole with lemon butter and almonds (additional at market price)

Carving Station (1)

Herb Crusted New York Sirloin with Traditional Merlot and Roasted Shallot Bordelaise

Mustard Crusted Pork Loin with Port Wine Jus

Roasted Turkey with wholeberry cranberry sauce with sage stuffing

Sea Salt Crusted Whole Roasted Bella Russe King Salmon

Spice-crusted Prime Ribeye of Roast Beef au jus

Whole Spice-rubbed Roasted Filet Mignon

Roast Pernil Asado with Chimichuri Salsa

Carved Prime Rib of Beef with Natural Juices

Additional Entrée offered @ \$15pp

Accompaniments (2)

Seasonal Vegetables *roasted in olive oil*

Asian Stir-fry Vegetables

Sugar Snap Peas *with lemon-butter, salt, and pepper*

Wilted Spinach *with garlic butter and grated farmer's cheese*

Roasted Carrots *with Plump Raisins and Pistachios*

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

Haricots Verts Almandine – *tiny French green beans sautéed with butter and almonds*

Roasted Root Vegetables *with Rosemary and Garlic*

Traditional Dominican Moro with Spanish Rice and Black Beans

Roasted Baby Red-Skinned Potatoes *with Rosemary*

New England-style Herb and Butter-Boiled Potatoes

Maple Glazed Yams

Jacket Sweet Potatoes

Garlic Smashed Red Bliss Potatoes

Baked or Mashed Butternut Squash

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

Slow Braised Collard Greens with Southern Spices

Sweet Corn on the Cobb

Slow Cooked Molasses Baked Beans

Parisian Dessert Coffee and Tea Station

WEDDING CAKE – PICTURES AND CAKE CHOICES PROVIDED

or

Assorted Italian Pastries

