

# BATEAUX NEW YORK®



## SEDUCE YOUR SENSES WITH UNPARALLELED ELEGANCE AND AN IRRESISTIBLE VIEW.

*Dazzling by Day or Night All Year Long.*

The magic begins the moment you step aboard. A maitre d' escorts you and your guests to an intimate, linen-draped table where a gourmet menu awaits your selection. The rich hardwood floors gleam in the soft light. The live, soft jazz is satin-smooth and intoxicating. Arching above your table, the curved glass ceiling and walls reveal New York's breathtaking skyline stretching before you like an endless ribbon of light. For elegant entertaining, the European-inspired *Bateaux New York* is the unrivaled toast of Manhattan.

### What our clients say:

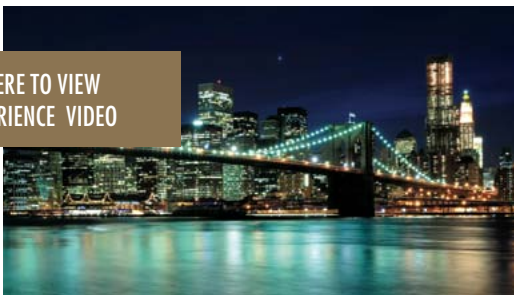
"The coordinator knows our clientele and always goes beyond our expectations. She raises them each time we book, so each time the bar is always higher. But she always leaps to new heights."

- Ina, Novo Nordisk

"Our event coordinator was the most professional planner, was very kind, assisted with the most minute details and requests that we had and made sure that our satisfaction was of utmost importance. We were very pleased from start to finish of each phase. All of the crew and staff were most courteous, professional and wonderful to have as a part of our celebration. Service was excellent all around. Whoever trains the staff is doing an excellent job. The impeccable service and professionalism of the staff and crew helped this to be a wonderful lifetime memory."

- Hope For All Outreach Center

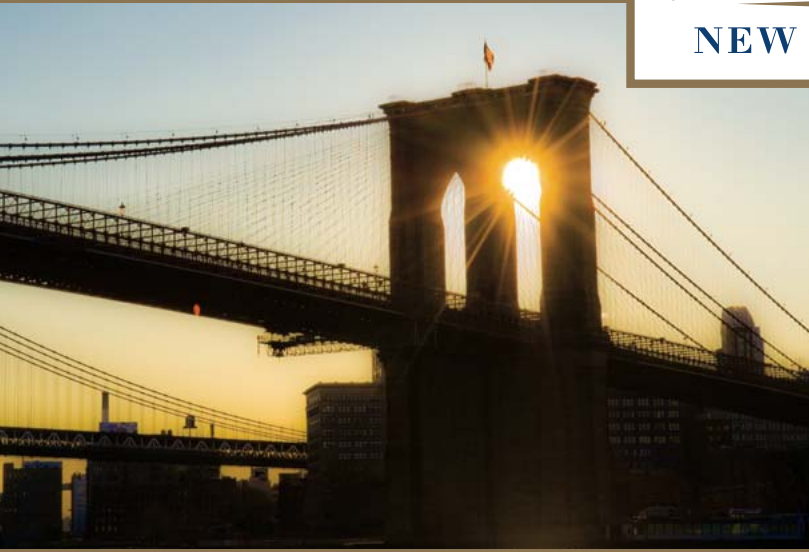
[CLICK HERE TO VIEW  
OUR EXPERIENCE VIDEO](#)



[CLICK TO VIEW OUR PHOTO GALLERY](#)

**[BateauxNewYork.com](http://BateauxNewYork.com)**  
**212-727-7768**

# BATEAUX NEW YORK®



## SCHEDULE AND PRICES

*Bateaux New York* cruises all year long out of Pier 61 at Chelsea Piers in Midtown Manhattan. The vessel can also cruise out of Lincoln Harbor Marina in New Jersey. Specialty theme cruises are available in addition to our dedicated cruising schedule. Please call or visit online for current cruise offerings.

### CHAMPAGNE BUFFET BRUNCH

- Two-and-a-half-hour cosmopolitan event
- Delicious new buffet menu with breakfast and lunch selections
- Live jazz pianist
- Unmatched views of the skyline and Statue of Liberty
- Complimentary Champagne toast

Sunday \$55.90

Board 12:30pm

Cruise 1:00 – 3:00pm

### LUNCH CRUISE

- Two-and-a-half-hour elegant event on New York Harbor
- Wonderful new menu with tableside service
- Lighthearted sounds of a live jazz pianist
- Never-ending views through glass ceiling and walls with stunning Statue of Liberty views

Monday through Saturday \$51.90

Board 11:30am

Cruise Noon – 2:00pm

### DINNER CRUISE

- Three-hour night lights cruise around the tip of Manhattan
- Creative new four-course menu with tableside service
- Live music with jazz classics and Broadway show tunes
- Sophisticated dance music
- Breathtaking views of the Statue of Liberty through glass walls and ceilings

Sunday through Thursday \$117.90

Board 6:15pm

Cruise 7:00 to 10:00pm

Friday \$128.90

Board 7:45pm

Cruise 8:30 – 11:30pm

Saturday \$133.90

Board 7:45 pm

Cruise 8:30 – 11:30pm

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# BATEAUX NEW YORK®

## BON APPÉTIT

Savor the delights of our chef's imaginative culinary creations as you choose your favorite dishes from our menus below, all served at your table.

### PLATED DINNER MENU

#### APPETIZERS

##### Shrimp & Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Pepper and Potato with Fresh Cream

##### Pâté De Canard

Classic Duck Pâté with Cornichons, Grainy Mustard and Toast Points

##### Bateaux Antipasto Plateau

Fresh Mozzarella, Roasted and Marinated Vegetables, and Assorted Olives

##### Frisée Salad

With Lardons, Egg, Bleu Cheese and Dijon Vinaigrette

#### INTERMEZZO

#### ENTRÉES

##### Beef Short Ribs

Syrah Braised Short Ribs with Red Skinned Smashed Potatoes, Seasonal Vegetables and Gremolata

##### Wild Oven Roasted Salmon

With Toasted Vegetable Orzo, Basil and a Black Olive and Pear Tomato Tapenade

##### Seafood Manicotti Gratinee

Four Cheese-filled Manicotti Au Gratin, topped with Shrimp, Scallops and Mussels and served with a creamy Alfredo and Pomodoro Ragu with Pesto

##### Free Range Tuscan Chicken Breast

With Vegetable Rice, White Truffle and Cremini Mushroom Sauce

##### Fennel and Coriander Crusted Pork Loin

With caramelized Granny Smith Apples and roasted Rosemary Yukon Gold Potatoes

##### Mediterranean Vegetable Purse

Israeli Couscous, roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a warm Tomato Salad

#### DESSERTS

##### Decadent Chocolate Truffle Torte

Rich two-layer moist Cake filled with a Delicate Chocolate Mousse fully enrobed in a smooth Dark Chocolate Ganache

##### New York Style Cheesecake

With Seasonal Fruit Compote

##### Seasonal Fruit Crisp

Served with warmed Tahitian Vanilla Ice Cream

##### Chef's Daily Special

Coffee and Tea

### PLATED LUNCH MENU

Available Monday – Saturday

#### APPETIZERS

##### Shrimp & Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Pepper and Potato with Fresh Cream

##### Chef's Market Selection Salad

#### ENTRÉES

##### Seafood Manicotti Gratinee

Four Cheese-filled Manicotti Au Gratin, topped with Shrimp, Scallops and Mussels and served with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

##### Free Range Tuscan Chicken Breast

Herb Rubbed Chicken Breast with Roasted Idaho Potatoes, Wilted Greens with a White Truffle Oil and Wild Mushroom Sauce

##### Spinach and Sundried Tomato Quiche

With Chilled Fennel Citrus Salad

##### Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a warm Tomato Salad

#### DESSERTS

##### Bateaux New York Sampler

Coffee and Tea



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## CHAMPAGNE BUFFET BRUNCH MENU

Sunday

Board 12:30pm

Cruise 1:00pm - 3:00pm

### **BREAKFAST SELECTIONS**

**Fluffy Scrambled Eggs**

With Aged New York Cheddar Cheese

**Cinnamon French Toast**

With Bananas Foster's Syrup

**Turkey Country Link Sausage**

**Hickory Smoked Bacon**

**Golden Hash Brown Potatoes**

**Fresh Seasonal Fruits**

**Assorted Muffins and Danish**

### **LUNCH SELECTIONS**

**Local Market Salad**

With a choice of dressings

**Rigatoni al Forno**

Fire-roasted fresh Pasta with Sundried Tomatoes, sautéed Spinach and Parmesan Reggiano

**Rotisserie Breast of Chicken**

With Red Skinned Smashed Potatoes and Wild Mushroom Truffle Sauce

**Carved Loin of Pork**

**Herb Roasted Tilapia Fillet**

With White Wine, Lemon and Capers

**Cold Smoked Salmon**

With Dill, Lemon, shaved Red Onions and Capers accompanied with NY Style Bagels and Cream Cheese

**Chef's Seasonal Vegetable Selections**

### **DESSERTS**

**Assorted Fresh Baked Cookies & Brownies**

**Chocolate Fountain Display**

**Coffee and Tea**



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# BATEAUX NEW YORK®

## CHARTER CRUISE MENUS

### CELESTIAL DINNER BUFFET MENU

*Available for charters only.*

#### **COLD STATION**

##### **Bateaux Antipasto Table**

Marinated seasonal Vegetables, assorted Charcuterie Meats and a selection of Olives

##### **International and Domestic Cheese Table**

Imported and domestic Cheeses with assorted Crackers and Flat Breads

#### **CARVING STATION**

##### **Herb Roasted Loin of Pork**

With Caramelized Apples

##### **Salt & Pepper Roasted Filet Mignon**

With Chilled Horseradish Cream

#### **HOT ENTRÉES**

##### **Free Range Breast of Chicken**

With Herbs de Provence

##### **Oven Roasted Wild Alaskan Salmon**

With Lemon and Herbs

##### **Rigatoni a la Alforno**

Fire-roasted Fresh Pasta with Sundried Tomatoes, Sautéed Spinach and Parmesan Reggiano

#### **COMPLEMENTS**

##### **Red Skinned Smashed Potatoes**

##### **Fresh Local Seasonal Vegetables**

##### **Tossed Garden Salad**

With Grape Tomatoes, Blue Cheese and Lemon Vinaigrette

##### **Assorted Rolls and Butter**

#### **DESSERT**

Viennese Table

### CELESTIAL COCKTAIL MENU

*Available for charters only.*

#### **Bateaux Antipasto Table**

Marinated seasonal Vegetables, assorted Charcuterie Meats and assorted Olives

#### **International Cheese and Crudités Table**

Imported and domestic Cheeses with assorted Crackers and Flat Breads  
assorted Raw Vegetables and Creamy Herb Dip

#### **PASSED HORS D'OEUVRES**

##### **Assorted Mini Quiche**

##### **Asian Vegetarian Spring Rolls**

##### **Wild Mushroom Duxelle In Phyllo**

##### **Assorted Sushi Rolls**

##### **Tuna Tartare with Wasabi Aioli**

##### **Maryland Lump Crab Cakes**

#### **DESSERT**

Viennese Table



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# MENU ENHANCEMENTS

### OPEN BAR

*Purchased for entire group only.*

	Lunch	Dinner
Soda and Juice	\$10	\$12
Beer, Wine, Soda and Juice	\$20	\$26
Premium Brands, Beer, Wine, Soda and Juice	\$28	\$34

### BAR UPGRADES

#### Martini Bar With Ice Sculpture Luge

\$700 per bar

#### Champagne & Sparkling Wine

(We recommend one bottle for every four guests. Prices are per bottle.)

- Francoise Montand Blanc de Blanc, NV, France - \$55
- Moet Nectar, NV, France - \$275
- Mumms Cuvée, NV, Napa California - \$74
- Perrier-Jouet Grand Brut, NV, France - \$150
- Perrier-Jouet La Fleur, NV, France - \$340
- Perrier-Jouet Magnum, NV, France - \$295
- Veuve Clicquot, NV, France - \$150
- Veuve Clicquot Rose, NV, France - \$195
- Iron Horse Weeding Cuvée, NV, Napa California - \$74
- Moet & Chandon Imperial, NV Epernay France - \$200
- Dom Perignon, Epernay France - \$250

### BUTLERED HORS D'OEUVRES

The pass begins at boarding and continues until appetizer service begins.

Peking Duck Spring Rolls	\$3	Classic Shrimp Cocktails	\$4
Lobster Bisque Shooters	\$3	Bacon Wrapped Scallops	\$3

#### Herb Roasted Baby Lamb Chops \$6

### COCKTAIL HOUR STATIONARY DISPLAYS

#### Cheese and Crudité Display

\$10

#### Smoked Salmon

with Red Onions, Capers & Lemon

\$8

#### Vegetarian Antipasti

Assorted Olives, Artichokes, Roasted Peppers, Marinated White Beans and Tomatoes

\$10

#### Antipasti with Charcuterie Meats

Vegetarian Antipasti with Genoa Salami, Mortadella, Fresh Mozzarella and Prosciutto

\$15

#### Classic Shrimp Cocktail

\$15

#### Assorted Vegetable Sushi Roll Display

\$10

#### Assorted Vegetable and Fish Sushi Display

\$15

#### Grand Cocktail Hour Display

(100 people minimum)

International & Domestic Cheeses with Flat Breads, Fresh Seasonal Fruits, Marinated Olives, Assorted Marinated Vegetables, Hummus, Artisan Breads, Classic Crudités and Dips accompanied by a Floral Display

\$25

#### Grand Seafood Display

Shrimp Cocktail, Snow Crab Claws, Clams & Oysters on Ice with Flowers, Lemon, Cocktail Sauces and Tartar Sauces

\$35

### PASTA STATION

(Choose two pastas and two sauces)

Penne, Orecchiette	A la Vodka Sauce, Marinara Sauce
Farfalle, Tortellini	Pesto Sauce, Alfredo Sauce

\$10

Kosher meals are available upon request.



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## MENU ENHANCEMENTS

### FIRST COURSE UPGRADE

#### Shrimp Cocktail

\$9

#### Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella and Basil

\$6

#### Coriander and Cinnamon Seared Rare Tuna

Asian Vegetable Slaw and Pickled Ginger

\$10

### MAIN COURSE UPGRADE

#### Seared Filet Mignon

With Red Skinned Mashed Potatoes, Seasonal Vegetables  
and Shallot Demi Glace

\$20

#### Surf & Turf (Duet Plate) Filet Mignon & Shrimp

With Red Skinned Mashed Potatoes,  
Seasonal Vegetables and Shallot Demi Glace

\$20

#### Surf & Turf (Duet Plate) Filet Mignon & Lobster Tail

With Red Skinned Mashed Potatoes,  
Seasonal Vegetables and Shallot Demi Glace

\$25

#### Herb and Mustard Glazed Rack of Lamb

With Chevre Whipped Potatoes and Swiss Chard

\$20

#### Pan Roasted Chilean Sea Bass

With Shrimp Fricassee

\$20

### CARVING STATION

#### Roast Loin of Pork

with roasted Apples

#### Seared Salt and Pepper Filet Mignon

with Horseradish Cream

Rolls and creamy Butter

\$22

### DESSERT ENHANCEMENTS

#### Viennese Display Table

With Assorted Cakes, Pastries and Seasonal Fruits

\$10

#### Trays of Cookies and Pastries

\$7

#### Chocolate Fountain Display

\$12

#### Ice Cream Bar

Assorted Ice Cream flavors and toppings

\$10

#### Create Your Own Cupcakes Station

Chocolate and Vanilla Cupcake with assorted Frostings and Toppings

\$10



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## EVENT ENHANCEMENTS

### ENTERTAINMENT

On our three-hour dinner cruise, *Bateaux New York* provides a vocalist and an Acoustic Trio consisting of a baby grand piano, upright bass and guitar. On our two-hour lunch cruises, light background music is provided by a pianist.

The following other options are available:

#### Additional Instruments

Violin                      Saxophone  
Guitar                      Drums

From \$300 Per Instrument

#### DJ

For room and ship charters only, a DJ option is available in place of our traditional live entertainment. The following additional fees will apply.

Three Hours **\$1,000** Every Additional Hour **\$150**

### ADDITIONAL TIME

Extra Dockside Time (per ½ hour) **\$800**

Extra Dockside Time (per hour) **\$1600**

Extra Sailing Time (per ½ hour) **\$1,050**

Extra Sailing Time (per hour) **\$2,100**

### FLORAL ARRANGEMENTS

Flowers are standard on every cruise. Additional flowers can be purchased for any event.

We also offer the following:

Roses (per dozen) <b>\$70</b>	Medium centerpiece <b>\$91.92</b>
Roses (½ dozen) <b>\$38</b>	Large centerpiece <b>\$140.30</b>
Small centerpiece <b>\$58.05</b>	Flower Pedestals <b>\$600</b>

### OTHER ENHANCEMENTS

Sheet Cake **\$300** (up to 100 people)

½ Sheet Cake **\$110** (up to 50 people)

¼ Sheet Cake **\$80** (up to 25 people)

Red Carpet **\$550** Pipe and Drape **From \$850**

### AUDIO VISUAL EQUIPMENT

(Price includes all taxes and fees)

Large Screen **\$200**

LCD Projector **\$525**

TV Monitor 27" **\$325**

Lucite Podium with Microphone **\$400**

Window Black-Out (price per window) **\$30**

Plasma Screen 42" **\$825**

Plasma Screen 50" **\$1,200**

Plasma Screen 61" **\$1,950**

DVD **\$150**

Easels (each) **\$25**

Easel Pads (each) **\$40**

### PHOTO PACKAGES

#### Pre-Sold Boarding Photos

(Photo packages are sold on-site for **\$25 per photo**.)

Groups can pre-purchase boarding photos at a discounted price. Each 8x6 photo comes in a souvenir Entertainment Cruises Photo Jacket.

10-299 photos — **\$10 per photo**

300 or more photos — **\$8 per photo**

*Minimum order - 10 photos.*

• **Upgraded frames** are available on-site for \$10 each plus the cost of the photo.

• **Add a company logo** and/or text to any photo order for **\$150**

#### Green Screen Photography for Deck & Ship Charters

• Up to 150 6x8 prints with an EC Souvenir Photo Jacket **\$1950**

• Up to 300 6x8 prints with an EC Souvenir Photo Jacket **\$2950**

• Instant on-site printing. Logo and/or text added no charge.

#### Onboard Roaming Photographer

**\$325** per hour per photographer

*Three hour minimum*

All images burned to CD by the end of the event.

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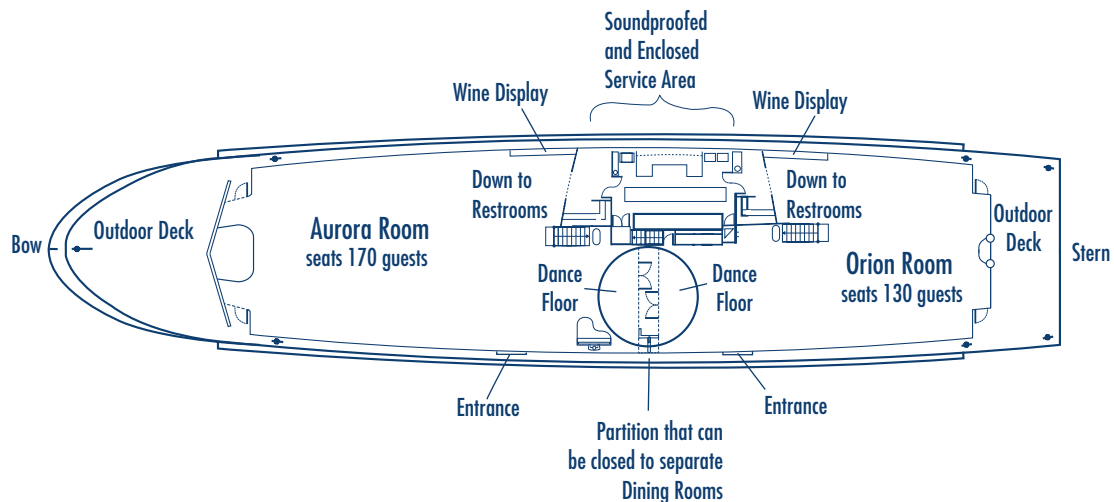


## UNWIND ON A GRAND VESSEL DESIGNED FOR PLEASURE AT EVERY TURN.

With its revolutionary glass construction, unobstructed views, intimate banquette seating and open-air deck, *Bateau New York* is designed for those who demand excellence with a dash of imagination. Step aboard and take your guests on a magical Manhattan cruise unlike any other.

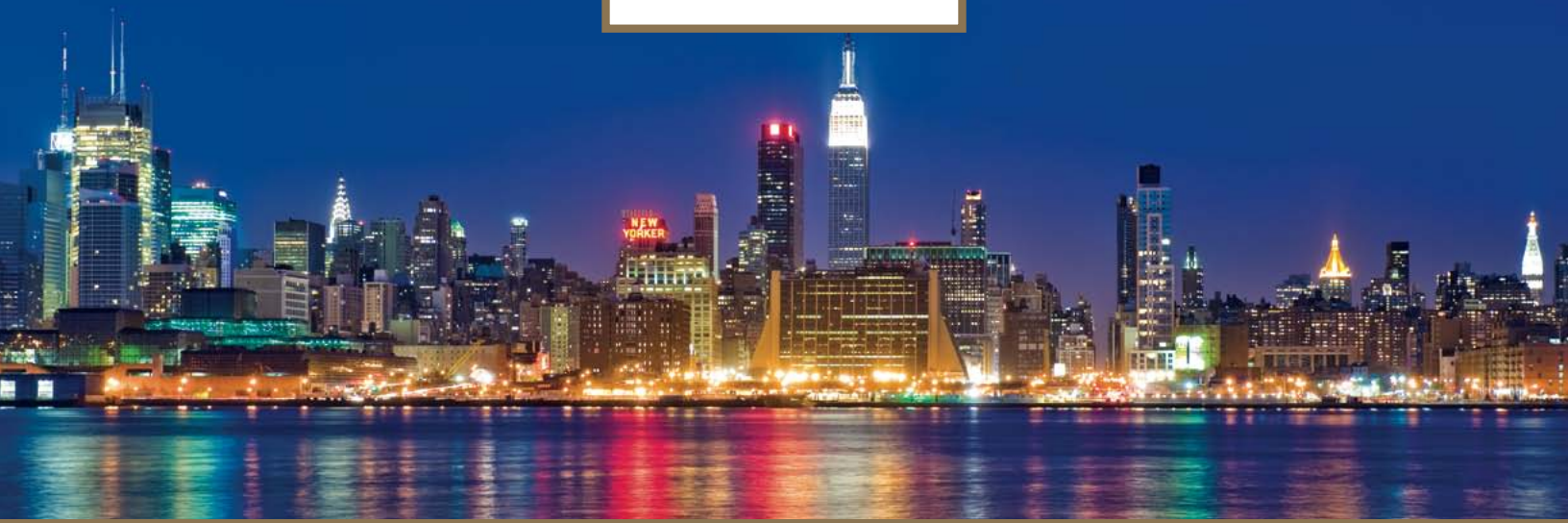
### Unique Features Include:

- Curved glass ceiling and walls offering a 180-degree skyline view
- Two dining rooms that can be adjoined for up to 300 guests or separated for private occasions
  - Fully climate-controlled interior
  - Spacious hardwood dance floor and rich nautical accents
- Open deck layout assures every table a view of the entertainment
- Uniquely designed seating arrangements create an inviting and intimate dining experience
  - State-of-the-art sound system with customized volume levels
    - Flattering Halogen lighting throughout
  - Two outdoor strolling areas offer fresh-air views
  - Handicap-accessible boarding and restrooms



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# BATEAUX NEW YORK®



**A SIGHT TO BEHOLD. A SENSATION TO EXPERIENCE.**  
*A Setting Unlike Any Other.*



TOUR THE ORION DECK



## ORION DECK

Seating Capacity	130
Bar	1
Dance Floor	1
Heads	1



TOUR THE AURORA DECK



## AURORA DECK

Seating Capacity	170
Bar	1
Dance Floor	1
Heads	1

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