WORLD YACHT EVENTS

# Wedding Reception

*Ceremony - Cocktail Hour - Dinner - Cake & Dessert*

Aboard our spectacular yacht on New York Harbor

CHARTER INFORMATION

# Your Wedding Day Aboard

**Type of event:** Dinner Cruise - proposed cruise schedule (flexible). Includes an open premium cocktail bar.

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| **6:30 pm** | Boarding guests |
| **6:45 pm** | Ceremony (if scheduled) |
| **7:00 pm** | Open cocktail hour service; set sail - or dockside, as you prefer |
| **8:15 pm** | Guests invited; dinner service begins |
| **9:45 pm** | Wedding cake, dessert and coffee & tea |
| **11:30 pm** | Return to dock |
| **12:00 am** | Disembark complete |

## COCKTAIL RECEPTION - INCLUDED

Custom cocktail reception with six passing displays. Displayed upon boarding - Mediterranean assortment:

- Tahini hummus with toasted pita
- Stuffed grape leaves
- Sliced beefsteak 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 and mushrooms with herb-infused olive oil
- Turkish-style tabbouleh on toasted pita
- Seasonal assortment of berries with artisan cheeses and crostini breads

## PASSED HORS D'OEUVRES

Six passed butler-style selections on decorated trays. Items marked * are additional.

- Goat cheese with bella mushrooms
- Breaded butterfly shrimp
  *With cocktail sauce*
- Marinated chicken kabob
  *With orange ginger sesame*
- Sweet pepper picante
  *Stuffed with fresh mozzarella and champagne mango*
- Grilled chicken sliders
  *With fresh mozzarella, plum tomato and basil*
- Roasted tomato and fresh mozzarella tart
  *With basil and balsamic glaze*
- Basil-crusted chicken satay
  *With honey balsamic reduction*
- Chicken, pork, shrimp or vegetable shumai
  *With soy ginger reduction*

Maryland lump crab cakes
*With roasted tomato chile*

Mediterranean pizza triangles
*With feta, black olive and herb-infused olive oil vinaigrette*

Potato pancakes
*With apple sauce*

Vegetable spring roll
*With ginger soy sauce*

Beef franks rolled in puff pastry
*With mustard*

Spanakopita
*Spinach and feta stuffed in light filo dough*

Tropical chicken and pineapple
*On Hawaiian sugarcane skewers*

Grilled chicken spring rolls
*With lemon rosemary aioli*

Sautéed wild mushrooms
*On polenta coins*

Figs and Roquefort cheese
*On crostini*

Poached Fuji apple, brie and pistachio tart

Lamb chop medallions *
*With mint and garlic oil*

Sesame tuna skewers *
*With soy ginger glaze*

## FIRST COURSE - CHOOSE ONE

Burrata mozzarella salad
*Heirloom tomatoes, marinated cherry tomatoes, arugula and pistachios topped with balsamic caviar*

Classic Caesar salad
*Crisp romaine tossed with a creamy homemade dressing, topped with aged Parmesan cheese and crunchy croutons*

Club wedge salad
*Applewood-smoked bacon, red onions, plum tomatoes and crumbled bleu cheese with a roasted garlic vinaigrette*

Roasted pear salad
*Mixed greens, roasted pears, candied pecans, goat cheese and cherry tomatoes with a white balsamic vinaigrette*

Georgia house salad
*Sliced Granny Smith apples, cherry tomatoes, candied walnuts and Gorgonzola cheese with a raspberry dressing*

Hudson Valley harvest
*Grilled chicken, grapes, celery, apples, golden raisins and walnuts over mixed greens with a red wine garlic vinaigrette*

Warm lump crab cake - $5 per person
*Pan-seared lump crab cake with a spicy mango salsa over hybrid lettuce*

## ENTREES - SELECT THREE, BUFFET OR SIT-DOWN

Served table side, or presented at an elaborate dinner presentation.

Chianti-braised short ribs
*Slow roasted brisket of beef*

New York sirloin steak **
*With a brandy peppercorn sauce*
New York strip steak **
*With 1890 steak sauce*
Asian-marinated skirt steak **
Grilled filet mignon ** - $7.50 per person
*With a port wine demi-glace*
Chicken provençal
*With plum tomato, artichokes, garlic and white wine*
Herb chicken breast
*With a citrus butter sauce*
Roasted free-range chicken
*Basted with lemon and rosemary*
Berkshire bone-in pork chops or loin medallions
*With caramelized onions, sautéed wild mushrooms and fresh herbs*
Pan-seared lemon sole
*Lemon caper beurre blanc sauce*
Horseradish-crusted salmon
*Served with a lemon sauce*
Pan-seared filet of salmon
*With a ginger teriyaki glaze*
Vegetarian entrees always available

All dinners are accompanied with chef's potato, a fresh medley of garden vegetables, warmed pide - Turkish flat bread - and butter. Our chef will advise you on seasonal availability of farm-fresh products and accommodate your special requests.

## WEDDING CAKE

We will supply a custom-designed four-tiered wedding cake
*Or a served dessert*

## DESSERT PLATE TRIO

Served with fresh brewed coffee, decaf and a fine assortment of teas
Tropical fresh fruit display
Tiramisu with Kahlua, mascarpone and shaved chocolate
NY style cheesecake with assorted fresh berries
Assorted mini pastries and fruit tarts
Assorted gourmet cookies and fudge brownies

## MENU ENHANCEMENTS

Pricing is per person, plus applicable fees and tax.

## ENTREES

Slow roasted Chateaubriand - $12 per person
Chilean sea bass - $12 per person
Red snapper - $10 per person
Twin lobster tails - $24 per person
Rack of lamb - $19 per person

Shrimp cocktail boat - $12 per person

Antipasti with charcuterie meats - $16 per person

*Assorted olives, artichokes, roasted peppers, marinated white beans and tomatoes, plus Genoa salami, mortadella, fresh mozzarella, prosciutto and pasta salad*

Wok stir fry station - $14 per person

*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 and tacos with ground beef, served with warm tortillas and hard taco shells*

## CARVING BOARD - YOUR CHOICE OF 2 - $10 PER PERSON

Slow roasted Angus roast beef, boneless turkey breast, loin of pork or brisket of beef

Carving upgrades

*Add slow roasted prime rib $10 per person, or slow roasted filet mignon $14 per person*

## HOT CHAFING STATION - $6 PER PERSON PER ITEM

Eggplant rollatini with marinara sauce; buffalo-style wings with sauce; tortellini with sage butter, mushrooms and fresh Parmesan

## PASTA STATION

Wild mushroom ravioli in basil pesto cream sauce - $8 per person

Penne with broccoli rabe and sweet sausage 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 per person

## SEAFOOD STATION

Sautéed shrimp paprika in a creamy garlic sauce over white rice - $13 per person

Grilled scallops sautéed in garlic butter wine sauce over pasta - $13 per person

Crispy calamari with spicy marinara sauce - $6 per person

Mussels fra diablo - $4 per person

## MORE STATIONS

Petite slider station - $12 per person

*Mini all-beef and chicken patties on mini buns with lettuce, tomato, cheese, onion, pickles, ketchup, mustard, mayonnaise and chipotle*

Mashed potato bar - $8 per person

*Sweet potatoes and mashed Yukon Gold potatoes served in a martini glass with crumbled bacon, diced ham, sour cream, caramelized onions, chives, shredded cheddar, tomato, broccoli, scallions and gravy*

Philly cheesesteak station - $12 per person

*Thinly sliced beefsteak on fresh baked rolls with onion, peppers, mushrooms and cheese*

Sushi station - $19 per person

*A variety of prepared grab-and-go sushi rolls. Upgrade to an authentic sushi chef hand-rolling for your guests - $395*

## ALSO INCLUDED IN OUR WEDDING PACKAGE

A personal Maître d' and Captain

*They will see to it that every detail of your special day is perfect*

Exclusive use of our bridal suite for you and your bridal party

A wedding coordinator to help plan your reception
Yacht marine crew and open bar

## SPECIAL INSTRUCTIONS

Table linens and napkins - house
Music - provided by host (house DJ available, $1,250)
Floral arrangements - coordinate delivery time with dinner seating
Seating arrangements - assigned or open seating; host to provide
Photographer - host to provide