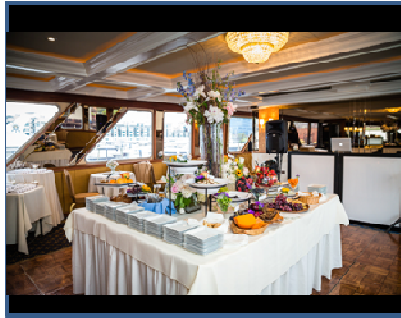


ROYAL PRINCESS 2020 WEDDING PACKAGE



Royal Princess Wedding Pricing:

***†Sunday-Friday Evening:** \$14,000 Up to 75 guests. \$100pp above 75

***†Saturday Evening:** \$15,000 Up to 75 guests. \$100pp above 75

*Above Includes:

1. 5 ½ hour event. (1/2 hour for boarding and ½ hour for ceremony (if applicable). 4-hr cruise. ½ hour disembarking)
2. Premium Open Bar with Prosecco toast
(Add \$10pp for Top Shelf or Deduct \$5pp for Beer, Wine, Soda or non-alcohol)
3. Wedding Seated Buffet Menu with Full Cocktail Hour
4. Wedding Cocktail Style Menu provided upon request
5. 3-Tiered Wedding Cake (cake tasting available)
6. Formal Place Settings with White Crinkled Tafetta Linens, China, Flatware etc.

†Above Does Not Include Additional Fees:

1. Crew/staff employment hire (based on guest count)
2. *In Season Dockage: \$1,000-Yonkers, \$3000-Pier 81, \$3,500- Liberty Landing (could change)
3. Applicable tax on total (6.625% from NJ or 8.875% from NYC)
4. Wedding DJ – \$1,000
5. Overtime - \$1,250 per ½ hour. \$5pp overtime for bar. Plus 20% crew/tax.
6. Additional Buffet Station - \$500 (recommended for parties above 100)
7. Sit-down/Plated service - Add \$10pp
8. DJ equipment Rental for Outside DJ - \$250
9. Suggested gratuity after cruise – (\$1500 for weddings)

Additional Options

1. Officiant to Marry You! \$500
2. Floral Arrangements (vendor referral)
3. Photography/Videography – vendor referral

ROYAL PRINCESS 2020 WEDDING PACKAGE

WEDDING BUFFET MENU

COCKTAIL HOUR

Beautiful Stationary Appetizer Display (Included)

A chef's choice assortment of Crudite, Dips, Domestic Cheeses, Fruit, etc.

OR REPLACE WITH

International Gourmet Cheese Display w/Fresh Fruit, Crackers, Pate, Artisan Bread (Add \$5pp)

Antipasta Station (add \$12pp)

International Charcuterie and Assorted Cheeses

Cold Seafood Station Add \$25pp

A colorful display of cracked Lobster tails and claws, Peeled Shrimp, Cold Poached Salmon, and variety of chef's choice of Seafood Salads with traditional Cocktail Sauces

Manned Sushi Display (in addition) - Add \$20pp plus \$350 for chef

Butlered Hors D'oeuvres as yacht departs – During 1st Hour

(Select 3)

Assorted Petite Quiches (v)
Chicken & Cheese Taquitos
Salsa and Cheese Quesadillas
Petite Gourmet Franks in Warm Crescent Rolls
Crispy Chicken Egg Rolls
Bruschetta and toast (v, vn,)
Miniature Spinach and Feta Triangles (v)
Premium Mini Crab Cakes *with Creole remoulade*
Assorted Mini Mexican Tapas
Cuban Beef and Black Bean Quesadillas
Sautéed Vegetable Quesadillas (v)
Mozzarella Sticks
Coconut Shrimp
Baked Brie on Crackers (v)
Crostini w/ricotta, fig jam, drizzled honey (v)

(Select 3)

Marinated Mozzarella, Cherry tomato, basil skewers (v, gf)
Roasted Brussels Sprouts with garlic ioli (v, vn, gf)
Polenta/Pesto/Mozzarella Bites (v, gf)
Smoked Salmon on Cocktail Pumpernickel
Shrimp cocktail
Stuffed mushrooms *with peppers, celery, onions mozzarella* (v)
Mini Beef Sliders (with or without cheese)
Pulled Pork sliders with sauerkraut
Proscuitto-wrapped asparagus spears
Gourmet Triangular Pizzas (v)
Chicken Sate *with Peanut and Ginger Aioli* (gf)
Orange Ginger Pork Lollipop (gf)

ROYAL PRINCESS 2020 WEDDING PACKAGE

SEATED BUFFET

Pre-plated Salad

Mixed Hudson Valley Field Greens

with classic accompaniments and balsamic vinaigrette

Entrees (Select 2)

- Rosemary Scented Roast Chicken w/Tricolor Peppers OR Olive Oil, Sage, Thyme (gf)
 - Chicken Cacciatore (Tomatoes, Red Wine, Onions, Garlic)
 - Chicken Royal Princess (Baked with artichokes, capers, olives, sundried tomatoes) (gf)
 - Chicken Francaise *boneless with lemon and butter*
 - Chicken Piccata (*capers, lemon, butter*)
 - Chicken Marsala
 - Baked Tilapia with Lemon, Dill, Butter OR with Capers (gf)
 - Luscious Carved London Broil with Horseradish (gf)
 - Roast Rubbed Pork Loin with Port Wine Jus OR with Apples/Calvados OR Peaches/Bourbon (gf)
 - Baked Salmon with Lemon and Dill (gf)
 - Baked Salmon Teriyaki
 - Zucchini Parmesan (v)
 - Eggplant Parmesan (v)
 - Chicken Marsala
 - Roast Filet Mignon – (add \$10pp)
 - Seasonal fish upgrades upon request*
- Additional entrée @ \$10pp**

Accompaniments (v, vn, gf) (Select 2)

- Roasted Medley of Broccoli, Cauliflower, and Carrots
- Seasonal Roasted Vegetables
- White, yellow, black, or tomato rice, (*plain or with choice of black or red beans*)
- Haricots Verts Almandine – *tiny French green beans sautéed with or without almonds*
- Roasted Potatoes *with Rosemary*
- Baby Bella mushrooms and cippolini onions
- Garlic Smashed Potatoes
- Baked or Mashed Butternut Squash

Pasta (v) (Select 1):

- Penne or Farfalle with either Marinara, a la vodka, pesto, basil cream, Fresh Tomato/Basil

Dessert Coffee and Tea Station

- Wedding Cake (additional mini desserts, add \$5pp)
- Dessert additions and upgrades upon request

ROYAL PRINCESS 2020 WEDDING PACKAGE

ROYAL PRINCESS BAR LIST

Premium Bar (included)

Vodka

Absolut
Stolichnaya
Smirnoff

Gin

Beefeater
Bombay

Rum

Bacardi
Captain Morgan

Tequila

Jose Cuervo
Sauza

Bourbon

Jack Daniels
Jim Beam

Scotch

Dewar's white label
Jameson

Pucker
Schnapps

(No cordials are included)

Also included:

Domestic, International Beer
House choice variety (usually Bud, Bud
Lite, Heineken, Corona, etc.)
House Wine: Woodbridge

***clients welcome to bring on additional
alcohol of their choice)**

Top Shelf Bar (add \$10pp)

(includes Premium bar items)

Vodka

Kettle One
Grey Goose
Belvedere

Gin

Tanqueray
Bombay Sapphire

Rum

Mt. Gay
Meyers Dark

Tequila

Jose Gold
Sauza Hornitas

Bourbon

Makers Mark
Knob Creek

Scotch

Johnnie Walker Black/Red

Single Malt Scotch

Macallan 12
Glen Fiddich
Glenlivet

Cordials (Add \$8pp for Cordials – select 3)

Amaretto di Saronno
Bailey's Irish Cream
Kahlua
Grand Marnier
Midori
Frangelico

Cognac

Hennessey
Courvoisier VSO

v=vegetarian, vn=vegan, gf =gluten free

