Merry & Bright Under the City Lights

Holiday Celebrations Aboard Atlantis

Celebrate the Season with Unforgettable Views, Festive Dining, and a Private Yacht Experience on New York Harbor.





Seasonal Menus



Stunning Views



Festive Cocktails

ATLANTIS
NEW YORK

WHY CHOOSE US?

THE ATLANTIS EXPERIENCE






A family-owned yacht experience built around service, comfort, flexibility and New York Harbor.

FAMILY OWNED & OPERATED

New York Cruises has established itself as a reputable, customer-satisfaction driven business. We have been operating for over 24 years, and we are just getting started!

WE CARE

We have the privilege of being at your service and catering to all your senses when you choose a cruise with us. We will gladly care for you with the professionalism you and your guests deserve. The end result will be an unforgettable event that you and your guests will talk about for years to come.

CHOICE

We are excited to introduce the idea of hosting your next event aboard a luxury yacht for up to 250 guests. We have exciting packages to suit your taste, budget and needs.

LOCATION

Atlantis was built to resemble a fine catering hall or hotel on the interior, with the capability of seating a large number of guests. Atlantis is a tri-level yacht. Two levels are fully enclosed and climate controlled. In the Main Dining Room, Atlantis can seat up to 210 guests for a seated dinner. Buffet style, we can seat 190 guests. Unlike most catering halls, Atlantis can provide amazing views of the New York City skyline.

QUALITY & VALUE

Atlantis is created for those special events when nothing short of spectacular will do. She was designed to provide supreme comfort and luxury for our guests. With this in mind, New York Cruises will strive to create an affair that provides this feeling for you and your guests and creates memories to last a lifetime.



COMFORT, SERVICE AND SKYLINE VIEWS - ALL IN ONE PRIVATE VENUE.

ATLANTIS
NEW YORK

MERRY & BRIGHT *Under the* CITY LIGHTS



EXCLUSIVE WINTER PACKAGES

FOUR HOUR EVENT | THREE HOUR CRUISE

BUFFET OR COCKTAIL MENU • GOLD BAR • SEASONAL SIGNATURE COCKTAILS

ATLANTIS WINTER HOLIDAY PACKAGES — MON-THURS

Cocktail Menu

$180
per person
Minimum of 75 Guests

- Choose 5 Passed Hors d'Oeuvres
- Pasta Station
- Tuscan Grazing Table

OR

Buffet Menu

$190
per person
Minimum of 75 Guests

- Choose 5 Passed Hors d'Oeuvres
- Salad • Pasta • Entrées • Accompaniments
- Coffee & Tea Bar

INCLUDES

ATLANTIS YACHT AMENITIES | PROFESSIONAL STAFF | LINENS & EVENT SETUP
USE OF SOUND SYSTEM | SKYLINE VIEWS

Dockage, applicable tax & admin fee additional





MERRY & BRIGHT UNDER THE CITY LIGHTS

EXCLUSIVE WINTER PACKAGES | BOOK YOUR PRIVATE YACHT EVENT ABOARD ATLANTIS

ATLANTIS
NEW YORK

MERRY & BRIGHT
UNDER THE CITY LIGHTS

FOUR-HOUR EVENT | THREE HOUR CRUISE
MERRY & BRIGHT UNDER THE CITY LIGHTS | GOLD BAR | SEASONAL SIGNATURE COCKTAILS

Passed Hors d'Oeuvres

(Please Choose 5 Items)

- MINI BBQ CHEDDAR SLIDERS
- BACON WRAPPED FILET TIPS | HORSERADISH CREAM
- BLACK & WHITE SESAME BEEF SKEWERS | PONZU GLAZE
- BRAISED PULLED PORK SLIDERS | CIDER CABBAGE
- CRUDO TUNA | WONTON CHIP
- BUFFALO CHICKEN EMPANADA | BLEU CHEESE
- SHRIMP & CHORIZO QUESADILLA | CHIMICHURRI
- MINI PHILLY CHEESE STEAKS | CHEDDAR CHEESE
- CAPRESE SKEWERS | BALSAMIC GLAZE
- PESTO CHICKEN EMPANADA | BALSAMIC GLAZE
- VEGETABLE DUMPLINGS | THAI GLAZE
- NYC COCKTAIL FRANKS | PUFFED PASTRY | EVERYTHING SEASONING

TUSCAN STATION

GRAZING TABLE INCLUSIVE OF
FROMAGE BOARD | CHILLED GRAPES
BERRIES | FLAT BREADS
SMOKED MEATS | RAW VEGETABLES
PICKLED VEGETABLES
ASSORTED DIPS

PASTA STATION

CHOOSE ONE

RIGATONI | BLUSH CREAM SAUCE
FARFALLE | SPINACH PESTO
PENNE ALLA VODKA

SERVED WITH
GRATED CHEESE
HOUSE OLIVE OIL BLEND
CRUSHED RED PEPPER
FRESH BAKED ROLLS

SWEET CONCLUSIONS

CHOOSE ONE

BUTLER PASSED FRESH BAKED
COOKIES & BROWNIES

WARM APPLE CRISP BAR

HOT CHOCOLATE BAR

WITH COFFEE & TEA

WHIPPED CREAM | MARSHMALLOWS | CHOCOLATE SHAVINGS | SEASONAL SYRUPS



Luxury Yacht Charters

The Merry & Bright Under the City Lights package includes the amenities of Atlantis Yacht. Enjoy the crisp winter air, magnificent city views, and effortless event planning.

Promotional DJ Packages Available!

MONDAY – THURSDAY
MINIMUM 75 GUESTS

$180.00
per person

DOCKAGE, APPLICABLE TAX,
& ADMIN FEE ADDITIONAL.

ATLANTIS

MERRY & BRIGHT
UNDER THE CITY LIGHTS

FOUR-HOUR EVENT | THREE HOUR CRUISE

MERRY & BRIGHT UNDER THE CITY LIGHTS | GOLD BAR | SEASONAL SIGNATURE COCKTAILS

Cocktail Hour

CHOOSE 5 PASSED HORS D'OEUVRES

- MINI BBQ BISTRO SLIDERS | CHEDDAR
- CREMINI STUFFED MUSHROOMS
- BRAISED BBQ PORK SLIDERS | CIDER CABBAGE
- CRUDO TUNA | MANGO & THAI CHILI | CUCUMBER
- COUNTRY FRIED CHICKEN SLIDERS | HERBED AIOLI
- MINI BRIE PRETZEL | GRILLED CHEESE | FIG JAM
- CAPRESE SKEWERS
- SHRIMP & CHORIZO QUESADILLA | CHIPOTLE CRÈME
- NYC COCKTAIL FRANKS | SPICY MUSTARD
- SWEET POTATO PANCAKES | SUNFLOWER SEEDS | APPLE CHUTNEY
- HORSERADISH & PISTACHIO CHICKEN | CITRUS GLAZE
- MINI BISTRO TACOS | CHIPOTLE AIOLI | PICO DE GALLO

SALAD

CHOOSE ONE

CLASSIC CAESAR SALAD

CHOPPED ROMAINE | PARMESAN
MULTI-GRAIN CROUTONS
CREAMY CAESAR DRESSING

WINTER SALAD

MIXED FIELD GREENS
CANDIED WALNUTS | CRANBERRIES
CLASSIC BALSAMIC DRESSING

Freshly Baked Dinner Rolls

PASTA

CHOOSE ONE

RIGATONI | BLUSH CREAM SAUCE

PENNE ALLA VODKA

FARFALLE | SPINACH PESTO

PENNE | GARLIC & OIL | BROCCOLI

ACCOMPANIMENTS

CHOOSE TWO

SEASONAL ROASTED VEGETABLE MEDLEY

SAFFRON RICE WITH VEGETABLES

GARLIC PARMESAN MASHED POTATOES

LEMON & BUTTER BROCCOLI

ENTRÉES

CHOOSE TWO

ROASTED TURKEY BREAST
CRANBERRY APPLE CHUTNEY

PANKO & PARMESAN CHICKEN BREAST
FRESH CONFETTI BRUSCHETTA

GLAZED HAM
RUM RAISIN PINEAPPLE SAUCE

BASIL PESTO CHICKEN BREAST
BALSAMIC GLAZE

MARINATED FLANK STEAK
CRISPY ASIAN SLAW

ASIAN MARINATED SALMON
PINEAPPLE MANGO SALSA

SAUTÉED CHICKEN
CHAMPAGNE BEURRE BLANC

Sweet Conclusions

CHOOSE ONE

BUTLER PASSED FRESH BAKED COOKIES & BROWNIES
APPLE CRISP | VANILLA ICE CREAM

Hot Chocolate Bar

— WITH COFFEE & TEA —

WHIPPED CREAM | MARSHMALLOWS
CHOCOLATE SHAVINGS | SEASONAL SYRUPS



Luxury Yacht Charters

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Promotional DJ Packages Available!

MONDAY – THURSDAY
MINIMUM 75 GUESTS

$190.00
per person

DOCKAGE, APPLICABLE TAX, & ADMIN FEE ADDITIONAL.

ATLANTIS
NEW YORK

MERRY & BRIGHT: THE GRAND HOLIDAY AFFAIR

BUFFET MENU | GOLD BAR
FIVE HOUR CHARTER | FOUR HOUR CRUISE
MINIMUM 100 GUESTS
DOCKAGE, TAX, & ADMIN FEE ADDITIONAL

HOLIDAY NEPTUNE MENU

$205pp

HOLIDAY POSEIDON MENU

$220pp

ATLANTIS
NEW YORK

HOLIDAY NEPTUNE MENU



Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on decorative trays.
This menu can be offered in a buffet or seated style (at an additional cost).
Below you will find options to customize the menu for your event.

BUTLERED HORS D'OEUVRES

(Please Choose 5 Hors d'Oeuvres)

Sweet Potato Pancakes
with Sunflower Seeds, Sour Cream & Apple Puree

Horseradish and Pistachio Chicken Sate
with Orange Marmalade

Mini BBQ Bistro Sliders
with Cheddar

Butternut Squash & Apple Shooters
with Cinnamon Cream

Black & White Sesame Beef Skewers
with Ponzu Glaze

Chicken Spring Rolls
with Soy Ginger Glaze

Mini Brie & Pretzel Grilled Cheese

Mahi Mahi Empanadas
with Sour Cream

Tomato Soup Shooters
with Mini Grill Cheese

Stuffed Mushrooms
with Herbs & Cheese

Honey Shredded Brussel Sprouts
on Ricotta Toast

Braised Short Ribs Quesadilla
with Caramelized Onions, Peppers, and Roquefort Cheese

Hawaiian Style Chicken Meatballs
with Pineapple & Red Onion

Caprese Skewers
with Confetti Tomatoes, Basil & Bocconcini



PASTA STATION

(Please Choose 1 Item)

Rigatoni with Blush Pesto Cream

Farfalle with Spinach Pesto

Penne alla Vodka

Tortellini Carbonara

ENTRÉE SELECTION CHICKEN & FISH

(Please Choose 1 Item)

Sauté Chicken Breast
with Champagne Beurre Blanc & Lemon Chard

Parmesan Chicken Cutlets
with Marinated Tomatoes & Arugula

Cashew Crusted Salmon
with Dijon Aioli

Cajun Marinated Salmon
with Corn Mango Salsa

ENTRÉE SELECTION MEAT

(Please Choose 1 Item)

Marinated Flank Steak
with Asian Slaw

Cider-Brined Pork Loin Roast

Roasted Turkey Breast
with Cranberry Apple Chutney

Apricot Glazed Ham

Marinated London Broil
with Chimichurri

SALAD SELECTION

(Please Choose 1 Item)

Classic Caesar Salad
with Multi-Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad
with Cucumber, Cherry Tomatoes, Multi-Grain Croutons & Balsamic Vinaigrette

Freshly Baked Breadbasket

ACCOMPANIMENT SELECTION

(Please Choose 2 Items)

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Saffron Rice Pilaf with Roasted Vegetables

Rosemary & Garlic Red Bliss Potatoes

Truffle Mashed Potatoes

DESSERT

(Please Choose 1 Option)

Apple Crisp Station

OR

Ice Cream Sundae Bar

Gourmet Hot Cocoa Bar

Indulge in this Classic Seasonal Treat

Hot-Cocoa with Your Personal Twist
Peppermint | Rock Candy | Chocolate Chips | Marshmallows | Cinnamon
Fresh Whipped Cream | Salted Caramel
Orange & Strawberry Syrups

Add Cordials @ $7.00 per person
Raspberry | Dark Chocolate | Orange Mocha | Anisette | Almond | Mint

ATLANTIS
NEW YORK

HOLIDAY POSEIDON MENU



Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on decorative trays.
This menu can be offered in a buffet or seated style (at an additional cost).
Below you will find options to customize the menu for your event.

BUTLERED HORS D'OEUVRES

(Please Choose 5 Items)

Mini Brie & Pretzel Grilled Cheese
with Fig Jam

Mini Bourbon BBQ Sliders
with Habanero Cheese

Sweet Potato Pancakes
with Glazed Pecans & Crème Fraiche

Tuna Tartar with Mango on Wonton Chips

Grilled Skirt Steak Quesadillas

Horseradish & Pistachio Chicken Satay
with Blood Orange Marmalade

Crab Cake Slider with Meyer Lemon Aioli
& Mango Chutney

Hawaiian Style Chicken Meatballs
with Pineapple & Red Onion

Butternut Squash & Apple Shooters
with Cinnamon Cream

Southwestern Chicken Quesadillas
with Guacamole & Sour Cream

Bacon Wrapped Filet Tips
with White Truffle Hollandaise

Shrimp Verde Flatbreads with Queso Fresco

Crispy Potato Cakes
with Truffle Crème Fraiche, Chives & Bacon

Chicken, Spinach & Feta Empanadas
with Crema

HOSPITALITY STATION

(Presented Upon Boarding)

Tuscan Table of Assorted Cheeses
Smoked Meats, Marinated Vegetables
Raw Vegetables & Assorted Flatbreads

ENTRÉE SELECTION – PASTA

(Please Choose 1 Item)

Cavatelli with Broccoli Rabe Sautéed
with Garlic & Oil

Penne Vodka Creamy Pink Vodka Sauce
over Imported Penne Pasta

Rigatoni Braised Beef Bolognaise

Farfalle with Pesto Cream

MAIN ENTRÉE SELECTION

(Please Choose 2 Items)

Asian Marinated Flank Steak
with Broccoli Slaw

Herb & Garlic Roasted Turkey Breast
with Apple & Dried Cranberry Slaw

Chicken Caprese Fresh Mozzarella,
Tomatoes, Shaved Basil with Italian Herbs
and Balsamic Glaze

Asian Marinated Salmon
with Pineapple & Mango Salsa

Grilled Mahi Mahi with Street Corn Hash

Orange and Honey Glazed Ham

Cider Brined Pork Loin Roast

BUFFET ENTRÉE – VEGETABLE

(Please Choose 1 Item)

Roasted Vegetable Medley

Lemon Zest Green Beans

Tarragon & Honey Glazed Carrots

ENTRÉE SELECTION – STARCH

(Please Choose 1 Item)

Truffle Mashed Potatoes

Roasted Yukon Gold Potatoes

Wild Rice with Roasted Veggies

SALAD SELECTION

(Please Choose 1 Item)

Classic Caesar Salad
with Multi-Grain Croutons, Shaved
Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad
with Confetti Cherry Tomatoes, Julian
Salami, Marinated Cucumbers & Herb
Vinaigrette

Wedge Salad with Bacon, Dice Tomatoes,
Blue Cheese & Blue Cheese Dressing

Freshly Baked Breadbasket

DESSERT TABLE

Assorted Mini Pastries

Holiday Cookies

Apple Crisp with Vanilla Ice Cream

Pumpkin Pie

GOURMET HOT COCOA BAR

Indulge in this Classic Seasonal Treat!

Hot-Cocoa with Your Personal Twist
Peppermint | Rock Candy | Chocolate Chips
Marshmallows | Cinnamon
Fresh Whipped Cream
Salted Caramel | Orange & Strawberry Syrups

Add Cordials @ $7.00 per person
Raspberry | Dark Chocolate
Orange Mocha | Anisette | Almond | Mint



ATLANTIS
NEW YORK

ADDITIONAL OPTIONS

MENU & DESSERT ENHANCEMENTS

Use this list to customize and add that special touch to your event. Enhance your Cocktail Hour or close the event with an extravagant assortment of dessert options. All prices are per person.

MENU STATIONS

Cold Seafood Display — $Mkt Price
Little Neck Clams, Oysters, Shrimp Cocktail, Seafood Salad, Poached Salmon with Lemons, Limes, Cocktail Sauce. Lobster tails and king crab legs available at market price.

Hot Seafood Bar — $Mkt Price
Boursin Baked Clams, Crab Meat stuffed Shrimp, Crab Cakes, Coconut Shrimp, Clams & Mussels in Lemon Garlic Broth, & Seafood Fra Diablo.

Clambake Station — $Mkt Price
Lobster Tails 6oz w/ Drawn Butter, Steamed Mussels & Clams in a Garlic Lemon Broth, New England Clam Chowder, Steamed Corn on the Cob, Steamed Potatoes & Cole Slaw.

Carving Station — $25.00
Roasted Filet Mignon, Maple Spiral Ham & Roasted Turkey Breast with Cranberry Relish, Porcini Cream Sauce & Horseradish Cream Sauce, Assorted Rolls.

All American Slider Station — $11.00
Cheeseburger Sliders, Buffalo Pulled Chicken Sliders, BBQ Pork Sliders, BLT Sliders, Waffle Fries, Ketchup, Mayo, Pickles, Lettuce, Tomatoes.

Antipasto Bar — $11.00
Imported Prosciutto Di Parma, Sweet Dried Sausage, Pepperoni & Genoa Salami, Sun Dried Tomatoes, Provolone Cheese, Artichoke Hearts, Roasted Red Peppers, Sicilian Olives, Marinated Mushroom Salad, Italian Bread, Breadsticks & Flatbreads.

Mediterranean Bar — $7.00
Roasted Garlic Hummus, Baba Ganoush, Mediterranean Bean Salad, served with Pita points, Tomatoes, Greek Olives & Pepperoncini Peppers.

Boardwalk Station — $20.00
Chicken Fingers, Cheese Fries, Warm Pretzels, Hot Dogs & Condiments.

Sushi Station — $17.00
Assorted Sushi and Sashimi with Wasabi, Pickled Ginger, and Soy Sauce.

Mac & Cheese Bar — $12.00
Chef's 5 Cheese Mac & Cheese. Toasted Panko | Bacon | Broccoli | Mushrooms | Tomatoes | Chives | Hot Sauce | Truffle Oil | Ground Beef with Cheese Sauce | Chili Oil.

MENU STATIONS

Asian Station — $15.00
Steamed Chicken & Vegetable Dumplings, Asian Sesame Beef or Chicken Skewers, Fried Rice.

Gourmet BBQ Station — $23.00
BBQ Brisket, Grilled Chicken Kabobs, Smoked BBQ Pork Ribs, Corn on the Cob, Yukon Gold Potato Salad, Cole Slaw & Baked Beans.

Street Taco Station — $13.00
Seasoned Chopped Meat, Grilled Habanero Shrimp, Chipotle Braised Chicken, Yellow Rice & Black Beans, Pico de Gallo, Shredded Cheese Blend, Chopped Greens, Sour Cream, Guacamole, Onions, Jalapenos, Salsa Verde, Soft Tortillas & Hard-Shell Tacos.

Late Night Snack Station — $18.00
Savory & Sweet Snacks! Chicken Fingers, Fries or Nachos, Soft Pretzel Sticks, Churros, Fresh Baked Chocolate Chip Cookies. Served with Cheese Sauce & Condiments.

Pasta Station — $13.00
Choose Two: Penne alla Vodka, Farfalle with Creamy Pesto, Penne with Bolognese, Linguini with White Clam Sauce, Tri Color Cream with Vegetables, Fettuccini Alfredo, Ravioli with Pesto Blush Cream. Served with Italian Bread, Crushed Red Pepper & Grated Cheese. Working Pasta Station add $10.00 per person.

Carnival Station — $15.00
Made to Order: Cotton Candy, Popcorn, Snow Cones and Hot Dogs. Minimum order of 75 guests.

Spud Bar — $15.00
Baked Potatoes, Mashed Potatoes, French Fries, Diced Blackened Chicken, Crumbled Bacon, Sour Cream, Chives, Scallions, Jalapenos, Roasted Corn, Cheese Sauce.

Empanada Cart — $15.00
Pulled Chicken Empanada, Classic Ground Beef Empanadas, Buffalo Chicken Empanadas, Fried Plantains, Chimichurri, Salsa, Sour Cream, & Chipotle Aioli.

Pub Bites — $20.00
Boneless Wings, Potato Skins, Mac & Cheese Triangles, Hot Soft Pub Pretzels.

MENU & DESSERT STATIONS

Street Fair — $20.00
Hot & Sweet Sausage, Peppers, & Onions. Philly Style Seasoned Thin Sliced Steak, Fresh Rolls, Fries, Cheese Sauce.

NYC Deli Station — $18.00
Sliced Corned Beef, Sliced Hot Pastrami, Potato Knish, Sauerkraut, Spicy Mustard, Thousand Island Dressing, Mayonnaise, Swiss Cheese and Rye Bread.

Chocolate Fountain — $20.00
Our Dessert Chef will oversee the flow of milk chocolate, as guests dip Strawberries, Sliced Bananas, Pretzels, Graham Crackers, Marshmallows, Rice Crispy Treats & Pineapple Chunks.

Sundae Bar — $6.00
Vanilla & Chocolate Ice Cream with various fruit & candy toppings.

Working S'more Station — $7.00
Crackers, Marshmallows, Chocolate, Graham

Waffle Sundae Bar — $7.00
Fresh Baked Waffles, Ice Cream, Various Toppings.

Fresh Baked Brownie Bar — $7.00
Fresh Baked Brownies, Ice Cream, Various Toppings.

Cookies & Milk Station — $7.00
Chocolate Chip, Oatmeal, Macadamia Nut, Chocolate Cookies served with Vanilla, Chocolate & Strawberry Milk.

Shooters Dessert Station — $11.00
Shot Glasses of Chocolate Cake, Red Velvet, Cheesecake, Strawberry Shortcake.

Cannoli Bar — $6.00
Build your own Fresh Cannoli with Various Toppings.

Viennese Table — $15.00
A Spectacular Finale to a Perfect Evening! Assorted Miniature Pastries, Cookies, Sliced Fruit Display, Assorted Pies & Cakes.

Churro Station — $7.00
Warm Churros with Vanilla Ice Cream & Various Toppings.

Custom Designed Dessert Tables — Additional Cost
Available at additional cost.







ATLANTIS
NEW YORK

ATLANTIS BAR LIST

OPEN BAR SELECTIONS

SILVER OPEN BAR

VODKA
Absolut
Tito's

GIN
Beefeater

RUM
Bacardi
Malibu

TEQUILA
Jose Cuervo

WHISKEY
Jack Daniels

SCOTCH
Dewar's White Label

DOMESTIC BEER: Budweiser Bud Light Coors Light

GOLD OPEN BAR

VODKA
Tito's
Stoli
Varied Flavors

GIN
Beefeater
Tanqueray

RUM
Bacardi
Captain Morgan
Malibu

TEQUILA
Jose Cuervo Especial
Espolón Blanc

WHISKEY
Jack Daniels
Seagrams 7

SCOTCH
Dewar's White Label
Johnny Walker Red Label

BOURBON
Jim Beam

COGNAC
Hennessy VS

FLAVORED LIQUEURS
Amaretto Anisette Blue Curacao Sour Apple Peach Banana Aperol Mint Melon Coffee Triple Sec Vermouth Crème de Cacao Mint

DOMESTIC BEER: Budweiser Bud Light Coors Light

IMPORTED BEER: Corona Heineken Blue Moon

PLATINUM OPEN BAR

VODKA
Grey Goose
Ketel One
Tito's
Varied Flavors

GIN
Tanqueray 10
Bombay Sapphire

RUM
Bacardi
Captain Morgan
Malibu

TEQUILA
Patron Silver
Casamigos Blanc

WHISKEY
Jack Daniels
Seagrams VO

SCOTCH
Johnny Walker Black Label
Chivas Regal

BOURBON
Jim Beam
Makers Mark

COGNAC
Hennessy VS
Remy Martin

FLAVORED LIQUEURS
Amaretto Anisette Sour Apple Banana Cherry Southern Comfort Aperol Coffee Galliano Irish Cream Sambuca Midori Crème de Cacao Mint Blue Curacao Peach Triple Sec Grand Marnier Frangelico Vermouth St. Germain

DOMESTIC BEER: Budweiser Bud Light Coors Light

IMPORTED BEER: Corona Heineken Blue Moon

BEER | WINE | SOFT-DRINK BAR

DOMESTIC BEER Budweiser Bud Light Coors Light

IMPORTED BEER Corona Heineken Blue Moon

WINE - INCLUDED WITH ALL BARS
Red: Merlot Cabernet Sauvignon
White: Chardonnay Pinot Grigio Prosecco
Blush: Rosé White Zinfandel

JUICES & SODA - INCLUDED WITH ALL BARS
Cranberry Grapefruit Orange Pineapple Ginger Beer Cream
Coke Diet Coke Ginger Ale Sprite Quinine Seltzer
Variety of mixers and standard liqueurs included with all bars.



ATLANTIS
NEW YORK

ADDITIONAL OPTIONS: BAR

SPECIALTY BARS & UPGRADED WINE

This page features a selection of bar enhancements designed to elevate your experience on board. From upgraded wines to specialty bars, each option adds a special touch of personalization to your event. Bar prices are listed per person; wines can be added by the bottle or case.

BAR OPTIONS

Margarita Bar $14.00
Flavored & blended Margaritas

Martini Bar $12.00
Classic and Flavored Martinis are on display

After Dinner Cordial Bar $12.00
Serving Top Shelf Cordials, Cognac & Brandy

Frozen Drink Bar $14.00
The perfect addition to a sunny summer cruise, including Strawberry Daiquiri and Pina Colada

Non-Alcoholic Frozen Bar $8.00

Mule Bar $14.00
Moscow Mules, Flavored Mules, Liquor Variations. Copper Mugs available at an additional cost

Mocktail Bar $8.00
Non-Alcoholic Crafted Beverages including Shirley Temple, Virgin Mojito, Fruit & Candy Infused Mocktails

Mojito Bar $14.00
Perfect Summer Cocktail featuring Various Flavors and Mix-Ins

Spritz Bar $14.00
Not just Aperol, your Guests Would Enjoy a Variety of Refreshing Summer Spritzes!

Crush Bar $14.00
The Perfect Type of Ice! An Assortment of Fresh Juice Cocktails with Crushed Ice.

Sangria Bar $12.00
Delicious Fruit Infused Cocktails. Featuring Four Flavors: Red, Sweet White, Dry White, and Rosé.

Drink Service $200.00/server
Waiters take drink orders from the tables and ...

SKY DECK & WINE

Sky Deck Bar
Enjoy the Sights, while ordering a drink!

Sky Deck Bar (Limited) $15.00
Beer, Wine and 1 Specialty Cocktail

Full Sky Deck Bar
A full bar set-up including soda, juices, mixers, spirits, beer, wine, and water.

Full Sky Deck Bar Silver Gold @ $25.00
$30.00 Platinum @ $35.00

UPGRADED WINE LIST

In addition to our house wines, you may choose to upgrade your wine selections to your personal taste or perfectly pair with your meal. Whether you prefer something bold and full-bodied, crisp and refreshing, or smooth and elegant, there are options to elevate your dining experience.

RED

Querceto Chianti Classico Riserva 2020

Arcanum Toscana Rosso Il Fauno Di Arcanum 2022

Belle Glos Pinot Noir Dairyman Vineyard Russian River Valley 2022

Caymus Vineyards Cabernet Sauvignon Napa Valley 2023

ROSÉ

Rose Symphonie 2024 - Maison Sainte Marguerite Cotes De Provence

Copain Pinot Noir Rose Mendocino County 2023

Chateau Sainte Marguerite Cotes De Provence Rose Fantastique Cru Classe 2024

Belle Glos Zero Dosage Rose Russian River Valley

WINE LIST

WHITE

Charles Krug Chardonnay Carneros 2022

Famiglia Cotarella Roscetto Ferentano Bianco Lazio 2019

La Scolca Gavi Gavi Dei Gavi Black Label Bianco Secco 2023

Stag's Leap Wine Cellars Chardonnay Karia Napa Valley 2023

La Crema Chardonnay Kelli Ann Vineyard Russian River Valley 2021

Flowers Chardonnay Sonoma Coast 2023

Illumination Sauvignon Blanc Napa & Sonoma Counties 2024

SPARKLING

Veuve Clicquot Brut Yellow Label

Le Chemin Du Roi Champagne Brut Reserve

Moet & Chandon Brut Imperial

Moet & Chandon Imperial Rose

Le Chemin Du Roi Champagne Brut Luminous Label

Ruggeri Valdobbiadene Superiore Di Cartizze Brut

Luc Belaire Brut Gold Sparkling Wine France

Ferghettina Franciacorta Brut

ADDITIONAL WINE OPTIONS AVAILABLE

Curated wine-pairing options to perfectly compliment your menu available at an additional cost.







ATLANTIS
NEW YORK

AVAILABLE DOCKAGE

ATLANTIS CHARTER LOCATIONS

BROOKLYN

Brooklyn Army Terminal -located in Sunset Park 140 58th Street, *security required* — **$2,000+**
Free Parking on Pier

Brooklyn Bridge Marina - 159 Bridge Park Drive Brooklyn N.Y. 11201 — **$4,200**
City Parking at 51 Bridge Park Drive (around the corner)

MANHATTAN

Chelsea Piers – West 23rd Street & Hudson River New York NY 10011 (Pier 59-60) — **$4,000**
On Site Parking @ $48 (4hours), $58 (5 hours), $62 (6 hours) per car

North River Landing Pier 81 - W 41st Street & 12th Avenue New York NY 10036 — **$3,800**
Parking on Pier 81 @ $40-$50 per car, Additional Parking on Pier 83
ICON Parking nearby on W41st St

Pier 15 @ South Street Seaport - South Fletcher St. N.Y. 10038 — **$3,000**
No Parking on pier, Parking nearby at City Parking 147 John St NYC

STATEN ISLAND

Homeport Marina - Front Street & Wave Street Staten Island, NY 10304, *security required* — **$2,000+**
Parking Lot - Urby @$15 per hour located at 7 Navy Pier Ct, Staten Island NY 10304

NEW JERSEY

Liberty Landing Marina - 80 Audrey Zapp Drive Jersey City NJ 07305 — **$3,500**
For dockside ceremony add $400.00
On Site Parking @ $7 per car – Can pre-arrange parking for guests

Elizabeth Waterfront Marina - 71 Front Street Elizabeth NJ 07206 — **$2,000**
Parking and Security included

Hyatt Regency Jersey City Hotel - 2 Exchange Place, Jersey City NJ 07302 — **$5,000**
LAZ Parking Garage - 135 Greene Street (4 minute walk)
Valet Parking available at an additional cost

GREENWICH CONNECTICUT

Connecticut Pier - 600 Steamboat Road, Greenwich CT 06830 — **$2,700**
Plus Repositioning fee

We cannot guarantee the availability for dockage---Additional locations may be available.
All piers have an arrival allowance of a 1/2 hour prior to boarding unless otherwise requested & approved @ additional cost.
Additional dockside time requested is based on approval and will incur a fee.
+Docks that require security, 1 for every 75 guests @$400 (3 hrs) $425 (4 hrs) $450 (5 hrs).

Please Note – All Dockage and Parking is Subject to Availability and Change.