

# DIAMOND

## WEDDING PACKAGE

PREMIUM OPEN BAR  
(bar opens after the ship leaves the dock)

COCKTAIL HOUR  
(butler & chaffer style hors d'oeuvres,  
captain's corner, pasta station & carving stations see attached menu)

CHAMPAGNE TOAST

INTERMEZZO

APPETIZER

SALAD

DINNER  
(sit down or buffet menu attached)

3 TIER WEDDING CAKE & VIENNESE TABLE

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

CHOICE OF NAPKINS & SEAT COVERS

BRIDAL ROOM

EVENT PLANNER

## DIAMOND PRICES & CAPACITY

April, May, June July, Aug., Sept., Oct., Dec.

Nov., Jan., Feb., March

Mon. thru Thurs.	6:00 pm to 11:00 pm -	\$ 129.95	\$ 99.95
Friday	6:30 pm to 11:30 pm -	\$ 144.95	\$114.95
Saturday Lunch	11:00 am to 4:00 pm -	\$ 129.95	\$ 99.95
Saturday Dinner	6:30 pm to 11:30 pm -	\$ 149.95	\$119.95
Sunday Dinner	4:30 pm to 9:30 pm -	\$ 139.95	\$109.95

\*Tax and Gratuity Not Included In the Above Prices

### CORNUCOPIA PRINCESS

An elegant cruise ship, that holds 400 passengers and has 3 decks, beautifully appointed indoor decks with balconies, as well as outdoor decks & bridal room.

Min 3<sup>rd</sup> Deck Private – 90 - 115 Guest

Min. 1<sup>st</sup> & 2<sup>nd</sup> Deck Private – 175 - 275 max Guest

Min. For The Whole Ship Private – 275 Guest

### \*CORNUCOPIA DESTINY (SAILS OUT OF CARTERET, NJ)

Features a beautiful cocktail lounge with seating of up 180 guests. Has a dining room, 2 indoor decks and observation deck & bridal room.

150 guest minimum for the whole ship

Cocktail Lounge

### \*CORNUCOPIA MAJESTY (SAILS OUT OF HOBOKEN)

The largest luxury dinner cruise ship in the tri – state area, and is truly a majestic experience. It has 5 dining rooms, 3 decks, an atrium with a glass elevator, plus an outdoor area. The ship holds up to 1200 guest

Star Room – 100 to 130 Guest

Admiral Room – 125 to 175 Guest

2<sup>nd</sup> & 3<sup>rd</sup> Decks Atrium 300 Guest Min.

3<sup>rd</sup> Deck Atrium 200 Guest Min.

1<sup>st</sup> Deck Atrium 250 Guest Min.

1<sup>st</sup> & 2<sup>nd</sup> Decks Atrium 350 Guest Min.

# DIAMOND COCKTAIL HOUR MENU

White Glove Butler Passed Hors D'oeuvres

Swordfish Kebabs

Breaded Butterfly Shrimp

Filet Mignon Brochettes

Jumbo Scallops Wrapped In Bacon

Smoked Salmon Canapés w/ Caviar

Hawaiian Chicken Served From A Carved Pineapple

African Piquante Peppers Stuffed w/ Fresh Buffalo Mozzarella

Mushroom Caps Stuffed w/ Maryland Crabmeat

Franks Hand Wrapped In Puffed Pastry w/ Dijon Mustard

Feta Cheese w/ Exotic Spices Hand Wrapped In Puffed Pastry

Portobello Mushrooms Marinated In Balsamic Vinegar Served On Skewers

## GARDEN OF EDEN

Imported Vegetables Crudités  
Fresh Fruit Platter  
International Cheese Board  
Brochette

## CHAFFER STYLE

Egg Plant Rollentini  
Mini Chicken Drummers

## CAPTAIN'S CORNER

Shrimp Scampi  
Scallop Piccata  
Calamari Fra Diablo

## CARVING STATION

Freshly Carved Roasted Filet Mignon

## PASTA STATIONS

### CHOOSE OF 2

Penne  
Bowtie  
Tortellini  
Fusilli

### CHOOSE 2

Alfredo  
Pink Vodka  
Scampi w/ Pesto Sauce  
Marinara

# DIAMOND

## SIT DOWN DINNER MENU

### APETIZER

Jumbo Shrimp Cocktail

### SALAD

Iced Chilled Baby Field Greens  
Mixed w/ Crisp California Iceberg Lettuce  
Served w/ Fresh Cucumbers, Tomatoes,  
Croutons & Balsamic Dressing

### ENTREES

(CHOOSE 3) REQUIRES R.S.V.P.

Grilled Red Snapper  
Mediterranean Sea Bass  
Chilean Sea Bass  
Blackened Swordfish  
Twin Lobster Tails

### RACK OF LAMB

FILLET MIGNON AU POIVRE  
(Oven roasted filet served w/ pepper corn cognac sauce)

STUFFED CHICKEN  
(Stuffed w/ Wild rice, Portobello Mushrooms, w/ spinach and  
Signature Mushroom Sauce)

### PASTA

ALL ENTRÉES SERVED W/ POTATO & VEGETABLE DE JOUR

OR

### COMBO MEDLEY

Filet Mignon, Lobster Tail & Stuffed Chicken On 1 Plate  
W/ Potato & Vegetable De Jour

# DIAMOND BUFFET MENU

## CHICKEN (CHOOSE 2)

CHICKEN MARSALA  
CHICKEN PICCATA  
CHICKEN STIR FRY  
STUFFED CHICKEN  
CHICKEN SALTIMBOCCA  
CHICKEN PARMESAN  
CHICKEN FRANCESCA

## BEEF (CHOOSE 1)

LONDON BROIL  
BEEF STROGANOFF  
BEEF TERIYAKI  
TOP SIRLOIN OF BEEF  
BEEF STIR FRY  
VEAL IN BURGUNDY SAUCE

## FISH (CHOOSE 2)

FILET OF SCROD  
FILET OF SOLE  
SALMON W/ ORANGE SAUCE  
SALMON W/ DILL SAUCE  
SHRIMP SCAMPI

## PASTA (CHOOSE 2)

(SAUCES- ALFREDO, MARINARA, PINK VODKA, GARLIC OR PESTO)  
MANICOTTI                      BAKED ZITI  
LASAGNA MEAT                LASAGNA VEGETABLE  
RIGATONI                        PENNE  
TORTELLINI                      STUFFED SHELLS  
CHEESE RAVIOLI

## SALAD BAR (CHOOSE 7)

TOSSED                      CAESAR  
WILD GREENS                TOMATO  
THREE BEAN                CHICKEN  
POTATO                        PASTA  
ARTICHOKE                 FRUIT TRAY  
SHRIMP                        TUNA  
BROCCOLI FLORETS  
MOZZARELLA & PEPPERS  
MARINATED MUSHROOMS

## RICE (CHOOSE 1)

RICE PILAF  
WILD RICE  
SAFFRON RICE  
YELLOW RICE

## POTATOES (CHOOSE 1)

ROASTED RED POTATOES  
ROASTED WHITE POTATOES  
AU GRATIN POTATOES  
MASHED POTATOES

## VEGETABLE (CHOOSE 1)

MIXED VEGETABLES  
GREEN BEAN ALMANDINE  
GLAZED CARROTS  
BROCCOLI

## CARVING STATION (CHOOSE 2)

Leg of Lamb      Roasted Prime Rib      Roasted Loin of Pork

## CORNUCOPIA DESSERTS

Wedding Cake  
Viennese Table  
Famous New York Cheese Cake  
Sumptuous Chocolate Dark Side Of The Moon  
Tira Misu  
Coffee & Tea

***Cornucopia Cruise Line  
Open Bar & Beverage Package  
Price List***

***Soft Drink Selections:***

Pepsi            Diet Pepsi        Sprite            Ginger Ale        Cranberry Juice  
Orange Juice   Pineapple Juice     Grapefruit Juice

***Beer, Wine (House Only) & Soft Drink Selections:***

Coors            Corona            Budweiser        Heineken        Chardonnay  
White Zinfandel     Merlot            Cabernet

***Premium Bar Selections:***

Absolute        Absolute Citron     Absolute Mandarin     Stolichnaya        Bacardi  
Malibu        Myers Rum            Tanqueray            Beefeaters        Jose Cuervo  
Dewars        Blue Curacao        Seagram's 7            Seagram's VO     Jim Bean  
Jack Daniels    Campari              Dry Vermouth        Sweet Vermouth

Kahlua        Irish Cream        Midori              Southern Comfort  
Cacao Light    Cacao Dark        Crème De Menthe White     Crème De Menthe Green  
Sambucca        Sambucca Black     Johnnie Walker Red     Peppermint Schnapps  
Peach Schnapps     Apple Schnapps     Razzmatazz            Melon            Sole Gin

***Top Shelf Bar Selections: \$7.95 per person additional***

Chivas Regal    Johnnie Walker Black    Glenfiddich     Glenlivet        Crown Royal  
Courvoisier     Remy Martin            Hennessy        Martel            Amaretto Disaronno  
Cointreau        Grand Marnier            Tia Maria        Chambord        Frangelico  
Harvey's Bristol Cream

**BAR IS OPEN AFTER LEAVING THE DOCK**

