

GOLD WEDDING PACKAGE

PREMIUM OPEN BAR

COCKTAIL HOUR
(Butler & chaffer style hors d'oeuvres, see attached menu)

CHAMPAGNE TOAST

APPETIZER

SALAD

INTERMEZZO

DINNER
(See sit down or buffet menu attached)

3 TIER WEDDING CAKE & DESSERT CART

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

SEAT COVERS & CHOICE OF NAPKINS

BRIDAL ROOM

EVENT PLANNER

GOLD COCKTAIL HOUR MENU

WHITE GLOVE BUTLER PASSED HORS D'OEUVRES

African Pigvente Peppers Stuffed w/ Fresh Buffalo Mozzarella

Mushroom Caps Stuffed w/ Maryland Crabmeat

Franks Hand Wrapped In Puffed Pastry w/ Dijon Mustard

Broccoli Cheddar Melt

Feta Cheese w/ Exotic Spices Hand Wrapped In Puffed Pastry

Marinated Chicken on a Skewer

Breaded Wild Mushrooms

Breaded Butterfly Shrimp

Filet Mignon Brochettes

Jumbo Scallops Wrapped in Bacon

GARDEN OF EDEN

Vegetables Crudités

Fresh Fruit Platter

International Cheese Board

CHAFFER STYLE

Swedish Meatballs

Penne Ala Vodka

Oven Roasted Mini Drums

Mussels Fra Diablo

SIT DOWN DINNER MENU

APETIZER

Eggplant Rollentini

SALAD

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

ENTREES

SURF & TURF

(Grilled Filet Mignon & Shrimp Served w/ Roasted Red Pot. & Vegetable De Jour)

CHICKEN W/ WILD RICE & PORTOBELLO MUSHROOMS

(Served w/ Roasted Red Pot. & Vegetable De Jour)

BAKED SALMON W/ DILL SAUCE

(Served w/ Roasted Red Pot. & Vegetable De Jour)

PASTA

OR

SAMPLER PLATTER

Filet Mignon, Chicken, & Salmon on 1 Plate
W/ Potato & Vegetable De Jour

***CORNUCOPIA CRUISE LINE
ENHANCEMENT OPTIONS***

***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
Dewar's Blue Curacao Seagram's 7 Seagram's VOJim 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

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

GOLD PACKAGE 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

FISH

(CHOOSE 2)

Filet Of Scrod
Filet Sole
Salmon w/ Orange Sauce
Salmon w/ Dill Sauce

PASTA (CHOOSE 2)

(SAUCES — ALFREDO, MARINARA, PINK VODKA, GARLIC OR PESTO)

Manicotti
Lasagna Meat
Rigatoni
Tortellini
Cheese Ravioli

Baked Ziti
Lasagna Vegetable
Penne
Stuffed Shells

SALAD BAR (CHOOSE 6)

Tossed Caesar
Wild Greens Tomato
Three Bean Chicken
Potato Pasta
Artichoke Fruit Tray
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

VEGETABLES

(CHOOSE 1)

Mixed Vegetables
Green Bean Almandine
Glazed Carrots
Broccoli

CARVING STATION (CHOOSE 2)

Glazed Virginia Ham
Roast Top Sirloin
Roast Vermont Turkey

CORNUCOPIA DESSERTS

Wedding cake
Famous New York cheese cake
Sumptuous chocolate dark side of the moon
Tira misu
Coffee & tea

GOLD WEDDING Prices & Capacity

April, May, June July, Aug., Sept., Oct., Dec.			Nov.,Jan.,Feb.,March
Mon. thru Thurs.	6:00 pm to 11:00 pm -	\$ 89.95	\$79.95
Friday	6:30 pm to 11:30 pm -	\$ 104.95	\$94.95
Saturday Lunch	11:00 am to 4:00 pm -	\$ 89.95	\$79.95
Saturday Dinner	6:30 pm to 11:30 pm -	\$ 119.95	\$104.95
Sunday Dinner	4:30 pm to 9:30 pm -	\$ 99.95	\$89.95

*Tax & Gratuity Not Included In the Above Prices

These prices are applied to home port sailings only. Pick-up from other locations is \$10.00 more per person.

CORNUCOPIA PRINCESS (SAILING OUT OF PERTH AMBOY, NJ)

Min 3rd Deck Private – 90 – 115 Guest

Min. 1st & 2nd Decks Private – 175 -275 Guest

Min. For The Whole Ship Private – 275 Guest

* CORNUCOPIA DESTINY (SAILING OUT OF CARTERET, NJ)

150 guest minimum for the whole ship
Cocktail Lounge

* CORNUCOPIA MAJESTY (SAILS OUT OF HOBOKEN)

Star Room – 100 to 130 Guest

Admiral Room – 125 to 175 Guest

2nd & 3rd Deck Atrium 300 Guest Min.

3rd Deck Atrium 200 Guest Min.

1st Deck Atrium 250 Guest Min.

1st & 2nd Deck Atrium 350 Guest Min.

