

M/V Affinity
2010 Package Pricing
All Packages Based On a Minimum of 40 Guests

<u>Daytime Packages:</u>	<u>Sunday-Friday</u>	<u>Saturday</u>	<u>Additional guests</u>
	Must return to Home Port by 3:30pm		
Cold Lunch Package:			
3 hours -	\$4,000.00	\$4,400.00	\$70.00
4 hours -	\$4,400.00	\$4,800.00	\$75.00
Hot Lunch Package:			
3 hours -	\$4,500.00	\$4,900.00	\$85.00
4 hours -	\$4,900.00	\$5,300.00	\$90.00
<u>Evening Packages:</u>			
Buffet menu 1:			
3 hours –	\$5,000.00	\$5,400.00	\$90.00
4 hours –	\$5,600.00	\$6,000.00	\$95.00
Buffet menu 2:			
3 hours –	\$5,400.00	\$5,800.00	\$100.00
4 hours –	\$6,000.00	\$6,400.00	\$105.00
Buffet menu 3:			
3 hours –	\$6,000.00	\$6,400.00	\$115.00
4 hours –	\$6,600.00	\$7,000.00	\$120.00
Cocktail Style menu 1:			
3 hours –	\$5,000.00	\$5,400.00	\$85.00
4 hours –	\$5,600.00	\$6,000.00	\$90.00
Cocktail Style menu 2:			
3 hours –	\$5,400.00	\$5,800.00	\$95.00
4 hours –	\$6,000.00	\$6,400.00	\$100.00
Wedding Packages: 4 hours			
Buffet menu 1	\$5,800.00	\$6,200.00	\$100.00
Buffet menu 2	\$6,200.00	\$6,600.00	\$110.00
Buffet menu 3	\$6,800.00	\$7,200.00	\$125.00

20% crew fee and 8.875% sales tax are Additional
Dockage from Chelsea Piers Marina, Pier #60 at \$750.00
Crew Gratuity not included but appreciated
Additional ½ hour for Boarding and ½ hour for Disembarking included at no charge

**All Packages include Marine Crew, Wait staff, Maitre' D, China, Silverware, Linen napkins, Casual Buffet Dining, Premium Open Bar with Welcome Aboard Wine and Water,
(Limited bar during lunch cruises; upgrade to Premium Open Bar at \$5.00 pp),
State of the Art Audio System and.....**

Buffet # 1

4 Passed Hors d' oeuvres
1 Salad
2 Side Dishes
2 Entrees
1 Dessert

Buffet # 2

1 Stationary Hors d' oeuvres
6 Passed Hors d' oeuvres
1 Salad
2 Side Dishes
2 Entrées
1 Dessert

Buffet # 3

2 Stationary Hors d' oeuvres
7 Passed Hors d' oeuvres
1 Station
1 Salad
2 Side Dishes
2 Entrées
2 Desserts

Cocktail # 1

1 Stationary Hors d' oeuvres
7 Passed Hors d' oeuvres
1 Station
1 Dessert

Cocktail #2

2 Stationary Hors d' oeuvres
10 Passed Hors d' oeuvres
1 Station
2 Desserts

Cold Lunch

1 Stationary Hors d' oeuvre
Assorted Gourmet Sandwiches
1 Salad
2 Side Dishes
1 Dessert

Hot Lunch

1 Stationary Hors d' oeuvre
1 Salad
2 Side Dishes
2 Entrees
1 Dessert

- **Wedding Packages include 4 hour Cruise, additional ½ hour dockside ceremony, Bride and Groom complimentary, Champagne Toast and 2 tier Wedding Cake for Dessert**
- **Sit-down Buffet or Sit-down Dinner includes 48" round tables and standard linens.**
- **Sit-down Dinner is additional \$10.00 per person with package 1, 2 or 3 and includes Duet plate for Entrée choice OR 4 course menu.**
- **DJ Packages start at \$650.00. Wedding Packages start at \$800.00 and includes MC**
- **Above Prices exclude July 4th, Thanksgiving, Christmas Eve, Christmas Day, New Years Eve and New Years Day**

Custom Pricing

Charter Fee:

- 2 hour rate - \$2,500.00
- 3 hour rate - \$3,000.00
- 4 hour rate - \$3,500.00

Bar Package:

Premium Open:

- 2 hr. - \$20.00 pp
- 3 hr. - \$23.00 pp
- 4 hr. - \$27.00 pp

Limited Open:

- 2 hr. - \$17.00 pp
- 3 hr. - \$20.00 pp
- 4 hr. - \$24.00 pp

Soda & Juice:

- 2 hr. - \$12.00pp
- 3 hr. - \$15.00pp
- 4 hr. - \$19.00pp

Outside Catering Fee: includes Maitre'd and dishwasher, Tables, chairs, China and flatware

Sunday – Friday - \$1,500.00

Saturday - \$2,500.00

****Call for rates for catering for groups with less than 40 guests****

**Additional 20% Crew fee and 8.875% sales tax added to Charter fee and bar
Dockage at Chelsea Piers Marina, Pier #60 - \$750.00**

Dockage and Repositioning

Location	Repositioning (includes fuel and crew)	Dock Fee
New York City		
Chelsea Piers	\$0	\$750
North Cove Marina	\$100	\$1080
East 23 rd Street Skyport Marina	\$200	\$850
79 th Street Boat Basin	\$300	\$700
Queens/ Long Island		
Worlds Fair Marina	\$600	\$800
Port Washington	\$1000	\$700
New Jersey		
Lincoln Harbor	\$100	\$980
Liberty State Park	\$200	\$960
CT/Westchester		
Greenwich	\$1200	\$960
Stamford	\$1400	\$840
Tarrytown	\$1000	\$700
New Rochelle	\$1000	\$700



MENU

Prepared by Executive chef Rean Smith

— Stationary hors d'oeuvres —

(Additional choices \$4.00)

Crudités

International cheese board

French brie en croûte with grapes and crackers

Middle eastern fare with hummus, taboulleh, babaganoush, pita and flatbreads

Guacamole and salsa with blue and white corn chips

Grilled and roasted vegetables

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

Seasonal fresh fruit

You may Substitute or Add the following at an additional charge

(Substitution - \$6.00pp; Addition - \$9.00pp)

New Zealand rack of lamb lollipops with mint pesto

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Sushi boat display

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, migonette, and cocktail sauces

— Passed hors d'oeuvres —

(Additional choices \$4.00)

Caramelized leek tart with gruyère

Grilled vegetable burrito with cilantro and sour cream

Tomato bruschetta

Wild mushroom phyllo purses

Spanakopita

Parmesan puff

Stuffed mushroom with chevre and smoked bacon

Bacon wrapped grissini

Proscuitto and parmesan palmier
 Prosciutto wrapped melon
 Smoked nova salmon and dill cream cheese and caper on black bread
 Chicken sate with peanut sauce
 Chicken Waldorf on endive spear
 Lemon grass poached beef filet with chili sauce
 Lamb skewers with cucumber taziki sauce
 Chipolte pork loin skewers with spicy roasted tomato salsa
 Shumai (seared Japanese dumplings) with ginger sauce
 Assorted steamed vegetable dumplings
 Shrimp toast
 Scallop toast points

You may Substitute or Add the following at an additional charge

(Substitution - \$6.00pp; Addition - \$9.00pp)

Scallops wrapped in bacon with rémoulade

Jumbo lump crab cakes with rémoulade

Coconut shrimp with mango chutney

Grilled Thai shrimp with spicy coconut dipping sauce

Pepper encrusted tuna carpaccio skewer with wasabi aioli

Sashimi grade tuna crispy wonton with wasabi and sesame oil

Potato pancakes with crème fraîche, caviar and smoked salmon

Baby new potatoe stuffed with crème fraiche and caviar

Caviar crepe towers

Endive spear with chevre, poached pear and smoked trout

Mini Peking duck in scallion blanket with hoisin

Sesame tuna tartare served in spoon

— Salads —

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette

Caesar salad with shaved parmesan cheese and garlic croutons

Spinach salad with mushroom, red onion, walnuts, crumbled goat cheese, and bacon served with warm vinaigrette

Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette

— Sides —

(Additional choices \$4.00)

Grilled asparagus with shaved asiago and aged balsamic vinegar

Haricot vert (French beans) with fresh lemon and sliced almonds

Roasted corn and black bean salad

Sweet corn smothered in butter and sea salt

Sautéed seasonal vegetables bundles

Tuscan grilled vegetable antipasti

Fresh mozzarella, tomato, and basil

Tuscan style white bean salad

Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes

Pesto pasta primavera

Gorgonzola pasta salad

Potato gratin

Provencale new potato salad

Roasted rosemary potatoes

Persian rice with cinnamon stick and cardamom

Wild rice salad with cranberries, walnuts, and orange slices

— Stations —

Salad Bar

(Can substitute with two passed hors d'oeuvres)

Spring mix, romaine and arugula

Gorgonzola, feta, fresh mozzarella bocconcini

Tomatoes, cucumbers, carrots, sweet red peppers, garbanzo beans, red onion, olives, orange slices

Craisins, sunflower seed, candied walnuts, garlic croutons

Assorted dressings

Pasta station with Chef

Penne, Farfali, Rigatoni, Ziti (choose two)

with Vodka, Marinara, and pesto sauces

Portabella mushrooms, peas, peppers, broccoli rabe, sun dried tomatoes, pancetta

Roasted garlic, pine nuts, pecorino and parmesan cheese

Fajita station

Grilled flank steak and chicken
 Sautéed onions, red and green peppers
 Guacamole, salsa, sour cream, lettuce and cheddar cheese
 Warm flour tortillas
Add shrimp - \$5.00 pp

Paella station

Chicken and chorizo **OR** classic seafood Paella

Carving station with Chef

Angus top round served with garlic aioli and horseradish cream sauce **OR**
 Free range turkey and ham served with cranberry, honey mustard, grainy Dijon sauces
 Assorted breads and rolls

You may Substitute or Add the following at an additional charge

(Substitution - \$9.00 pp; Addition - \$20.00 pp)

Filet Mignon stuffed with spinach, roasted peppers, and chevre goat cheese

Leg of lamb with mint pesto or cucumber yogurt taziki

Beef tenderloin with horseradish cream and garlic aioli

Asian station

Assortment of Vietnamese rice paper rolls, dumplings, dim sum, lettuce rolls

— Entrées —

(Additional entrée - \$11.00pp)

Penne with broccoli rabe, lemon zest, sun dried tomatoes, garlic and aged pecorino

Cavatelli with puttanesca and chiffonade of basil

Eggplant rollatini with feta, mint and roasted red peppers

Frenched chicken breast roasted with fresh thyme and white truffle oil

Grilled lemon, rosemary free range chicken breast

Chicken Francese with caper white wine sauce

Wild mushroom chicken Marsala

Grilled flank steak

Asian marinated grilled beef

Beef served fajita style with sautéed peppers and flour tortillas

Seared pork loin with mango chutney

Grilled salmon with honey Dijon glaze served on bed of watercress

Lavender poached salmon with cucumber crème fraîche

Broiled filet of sole with fine herbs

You may Substitute or Add the following at an additional charge

(Substitution - \$12.00pp; Addition - \$22.00pp)

Filet mignon stuffed with spinach, roasted peppers, and chevre goat cheese

Beef tenderloin with horseradish cream and garlic aioli

Aged prime rib roast with fresh grated horseradish root

Rack of lamb with mint pesto or cucumber yogurt taziki

Seared breast of duck accompanied with Vidalia onion, sour cherry compote

Broiled sea bass with pineapple ginger salsa

Pepper encrusted seared tuna served with wasabi sauce

Seafood paella

— Desserts —

(Additional choices \$5.00)

Apple frangipane tart with vanilla bean gelato

Assorted pastries and petit fours

Cheese cake with fresh berries

Chocolate mousse cake

Cookies and brownies

Fresh fruit platter

You may substitute the following at an additional charge

Crème Brule (\$5.00)

Fruit and cookie fondue (\$5.00)

Chocolate Fountain (\$15.00)

Viennese Display (\$18.00)

Specialty cakes available at additional charge

M/Y Affinity Bar List

Vodka: Absolute
Gin: Tanqueray
Scotch: Johnnie Walker Red
Chivas
Rye: J&B
Tequilla: Jose Quervo
Wiskey: Jack Daniels
Seagram Seven
Rum: Bacardi
Captain Morgan
Malibu

Beers

Budweiser
Coors Light
Corona

Wines (or similar)

Crow Canyon Chardonnay
Meridian Cabernet

Soda & Juice

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Tonic, Orange juice, Cranberry juice

Similar Brands may be substituted without notice

July 4th 2010

MENU

Prepared by Executive chef Rean Smith

— Stationary hors d'oeuvres —

International cheese board

Salami and olive antipasto with assorted rustic Italian breads

— Passed hors d'oeuvres —

Caramelized leek tart with gruyère

Wild mushroom phyllo purses

Chicken sate with peanut sauce

Lamb skewers with cucumber taziki sauce

Jumbo lump crab cakes with rémoulade

Bacon wrapped grissini

Buffet Dinner

— Salad —

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette

— Sides —

Haricot vert (French beans) with fresh lemon and sliced almonds

Pesto pasta primavera

Roasted rosemary potatoes

— Entrées —

Asian marinated grilled flank steak

Grilled lemon rosemary free range chicken breast

— Desserts —

Apple frangipane tart with vanilla bean gelato

Assorted pastries and petit fours

— Full Premium Open Bar —

5 ½ hour event for up to 60 guests - \$18,000.00 all inclusive

Each additional guest at \$225.00 all inclusive