



CLASSIC HARBOR LINE
NEW YORK, NY

Wedding Packages

We do, we do, we do! 2 to 110 guests is our sweet spot. Explore these packages and consider adding our in-house catering, expanded bar services, signature cocktails, live music, flowers, narration of the sites, destination pick up and drop offs, or anything you can dream of!*

**Note that capacities for weddings in New York State are limited to 50% capacity effective March 15th 2021 until further notice. This restriction limits our largest vessel to 65 Guests. These rates are valid through Sept 30, 2021 and based on our COVID-discounted rates.*

ELOPEMENTS (2-10 guests)	starting at \$2,750
MICRO-WEDDINGS (up to 20)	starting at \$4,250
JUST THE FAMILY (20-40 guests)	starting at \$5,075.00
FAMILY AND FRIENDS (40-90 guests)	starting at \$8,250.00
CLASSIC CEREMONY w/ HORS D's & DINNER for 40-90	starting at \$10,500.00
POST CEREMONY DINNER (40-90)	starting at \$8,250.00
POST CEREMONY CELEBRATION (40-110)	starting at \$8,250.00
DESSERT ONLY RECEPTION (30-110)	starting at \$3,500.00
REHEARSAL DINNERS (20-65 guests)	starting at \$5,200.00
1950s YACHT WEDDING for 12-24 Guests	starting at \$7,000.00
'DAY AFTER' BRUNCH or BRIDAL SHOWER	starting at \$5,375.00
'DAY AFTER' HUDSON RIVER VALLEY ESCAPE	starting at \$15,000.00
BRIDAL SUITE RENTAL (FULL MOON)	starting at \$1,900.00

All rates listed are before tax (8.8975%), service (10%) & gratuity (10%). Consider one of our three basic bar packages or a signature cocktail to augment your event. Catering menus are per person and a suggested menu is included in many of the packages. All menus are produced by our in-house Executive Chef, Wendy Crispell. She is additionally a wine expert, cheese expert and an award-winning mixologist. She looks forward to discussing with you directly on menu modifications.

Add-ons to consider:

Standard Bar (Beer, wine & champagne)	+14/guest/hour
Brunch Bar (Standard Bar + Mimosas & Bloody Mary's)	+16/guest/hour
Premium Bar	+\$22/guest/hour
Super Premium Bar (Top shelf)	+\$28/guest/hour
Custom-Designed Signature Cocktail	+\$15/guest/hour
(If combined with a bar package)	+\$9/guest/hour
Live Jazz Trio	+\$350/hour

ELOPEMENTS (2-10 guests)

- Just the two most important guests and a few others, up to 10 guests total
- Any of the listed yachts below for any 2 hours
- 2 chilled bottles of Veuve Clicquot to enjoy at your leisure while taking in the New York City sites

KINGSTON	\$2,750.00
FULL MOON	\$2,750.00
SCHOONER ADIRONDACK	\$3,350.00

MICOR-WEDDINGS (up to 20)

- Just the two most & up to 20 guests total
- Any of the listed yachts for any 2.5 hours
- 4 chilled bottles of Veuve Clicquot to enjoy at your leisure
- 30 minutes of set up time prior to boarding

KINGSTON	\$4,250.00
FULL MOON	\$4,250.00
SCHOONER ADIRONDACK	\$5,150.00

Suggested Menu: + \$42/Guest
3 Stationary Displays & a Mini Desserts Display

(Choose 3)

Tuscan Display with 5 cured meats, olives, cheese, flat breads
Artisan & International Cheese Display with nuts, jam, honey, fresh fruit, cornichon bread & flat breads
Fresh Crudit  with creamy cucumber herb aioli
Mediterranean Display with hummus, feta, olives, roasted peepers, stuffed grape leaves & pita

JUST THE FAMILY (20-40 guests)

- Up to 40 guests total.
- Any of the listed yachts for any 3 hours
- 6 chilled bottles of Veuve Clicquot to enjoy at your leisure
- 30 minutes of set up time prior to boarding
(Use time for Photos or Decorating)

KINGSTON	\$5,075.00
FULL MOON	\$5,075.00
SCHOONER ADIRONDACK	\$6,125.00
MANHATTAN	\$6,475.00

Suggested Menu for FULL MOON, KINGSTON OR ADIRONDACK + \$42/Guest
3 Stationary Displays & a Mini Desserts Display

(Choose 3)

Tuscan Display with 5 cured meats, olives, cheese, flat breads
Artisan & International Cheese Display with nuts, jam, honey, fresh fruit, cornichon bread & flat breads
Fresh Crudit  with creamy cucumber herb aioli
Mediterranean Display with hummus, feta, olives, roasted

Suggested Menu for MANHATTAN (Dinner)	+ \$68/Guest
Include the Salmon Option	+ \$4/guest
Include the Filet Mignon Option	+ \$10/guest
Custom Cake	+ \$8/guest

Salad (choose 1): Romain Caesar OR Kale Salad with goat cheese

Main Entr e (choose 2):

London Broil with pinot noir & wild mushroom demiglace

Marinated & Grilled Chicken Breast (boneless & skinless) & wild mushrooms with Dijon white wine herb butter sauce

Portobello Napoleon with spinach, fresh mozzarella & shallots drizzled with balsamic reduction (v)

Baked Salmon encrusted in white & black sesame seed on a bed of ginger soy zucchini noodles

Filet Mignon with pinot noir & wild mushroom demiglace

Sides (chosen by our Chef): Roasted Fingerling Potatoes & Seasonal Fresh Vegetables

FRIENDS & FAMILY (40-90 guests)

- Up to 90 guests total
- Aboard the Yacht MANHATTAN II
- 3 HOURS
- Ceremony with option to be followed by dinner only
- Family Style or Buffet Dinner with Salad Course, 2 entrees & 2 sides
- Small flowers & votives per table
- 45 minutes of set up time prior to boarding (Use for Photos or Decorating)
- Maître d'

MANHATTAN II

\$8,250.00

Suggested Menu for MANHATTAN II (Dinner)	+\$68/Guest
Include the Salmon Option	+\$4/guest
Include the Filet Mignon Option	+\$10/guest
Custom Cake	+\$8/guest
Salad (choose 1): Romain Caesar OR Kale Salad with goat cheese	
Main Entrée (choose 2):	
London Broil with pinot noir & wild mushroom demiglace	
Marinated & Grilled Chicken Breast (boneless & skinless) & wild mushrooms with Dijon white wine herb butter sauce	
Portobello Napoleon with spinach, fresh mozzarella & shallots drizzled with balsamic reduction (v)	
Baked Salmon encrusted in white & black sesame seed on a bed of ginger soy zucchini noodles	
Filet Mignon with pinot noir & wild mushroom demiglace	
Sides (chosen by our Chef): Roasted Fingerling Potatoes & Seasonal Fresh Vegetables	

CLASSIC CEREMONY + HORS D' & DINNER (40-90 guests)

- Up to 90 guests total
- Aboard the Yacht MANHATTAN II
- 4 HOURS
- Ceremony followed by Cocktail Hour with 3 passed hors d' oeuvres
- Family Style or Buffet Dinner with Salad Course, 2 entrees & 2 sides
- Small flowers and votives per table
- 1 hour of set up time prior to boarding (Use for Photos or Decorating)
- Maître d'

MANHATTAN II

\$10,500.00

(Suggested Menu on next page)

Suggested Menu for MANHATTAN II (Hors d' oeuvres & Dinner)	+\$86/Guest
Include the Salmon Option	+\$4/guest
Include the Filet Mignon Option	+\$10/guest
Custom Cake	+\$8/guest
3 Passed Hors d' oeuvres:	
Crab Cakes with spicy aioli	
Spring Rolls with chili duck sauce (v)	
Skewered Meatballs	
Salad (choose 1): Romain Caesar OR Kale Salad with goat cheese	
Main Entrée (choose 2):	
London Broil with pinot noir & wild mushroom demiglace	
Marinated & Grilled Chicken Breast (boneless & skinless) & wild mushrooms with Dijon white wine herb butter sauce	
Portobello Napoleon with spinach, fresh mozzarella & shallots drizzled with balsamic reduction (v)	
Baked Salmon encrusted in white & black sesame seed on a bed of ginger soy zucchini noodles	
Filet Mignon with pinot noir & wild mushroom demiglace	
Sides (chosen by our Chef): Roasted Fingerling Potatoes & Seasonal Fresh Vegetables	

POST CEREMONY DINNER (40-90)

- Up to 90 guests total
- Aboard the Yacht MANHATTAN II
- 3 HOURS
- Option for 3 Stationary Displays at boarding
- Family Style or Buffet Dinner with Salad Course, 2 entrees & 2 sides
- Small flowers and votives per table
- 45 minutes of set up time prior to boarding (Use for Photos or Decorating)
- Maître d'

MANHATTAN II **\$8,250.00**

Suggested Menu for MANHATTAN II (Stationary Displays and Dinner)	+\$86/Guest
Include the Salmon Option	+\$4/guest
Include the Filet Mignon Option	+\$10/guest
Custom Cake	+\$8/guest
(Choose 3)	
Tuscan Display with 5 cured meats, olives, cheese, flat breads	
Artisan & International Cheese Display with nuts, jam, honey, fresh fruit, cornichon bread & flat breads	
Fresh Crudité with creamy cucumber herb aioli	
Mediterranean Display with hummus, feta, olives, roasted	
Salad (choose 1): Romain Caesar OR Kale Salad with goat cheese	
Main Entrée (choose 2):	
London Broil with pinot noir & wild mushroom demiglace	
Marinated & Grilled Chicken Breast (boneless & skinless) & wild mushrooms with Dijon white wine herb butter sauce	
Portobello Napoleon with spinach, fresh mozzarella & shallots drizzled with balsamic reduction (v)	
Baked Salmon encrusted in white & black sesame seed on a bed of ginger soy zucchini noodles	
Filet Mignon with pinot noir & wild mushroom demiglace	
Sides (chosen by our Chef): Roasted Fingerling Potatoes & Seasonal Fresh Vegetables	

3.1.2

POST CEREMONY CELEBRATION (40-110)

- Up to 110 guests total
- Aboard the Yacht MANHATTAN II
- 3 HOURS
- 4 Stationary Displays and 6 passed hors d'oeuvres
- Cake Service with Coffee & Tea
- 45 minutes of set up time prior to boarding (Use for Photos or Decorating)
- Maître d'

MANHATTAN II

\$8,250.00

Suggested Menu for MANHATTAN II : 4 Stationary Displays + 6 Passed	+\$74/guest
Additional Stationary Displays Upon Request	+\$9/guest
Custom Cake	+\$8/guest
4 Stationary displays	
Tuscan Display with 5 cured meats, olives, cheese, flat breads	
Artisan & International Cheese Display with nuts, jam, honey, fresh fruit, cornichon bread & flat breads	
Fresh Crudité with creamy cucumber herb aioli	
Mediterranean Display with hummus, olives, roasted peepers, stuffed grape leaves & pita	
Passed Hors d'oeuvres:	
Crab Cakes with spicy aioli	
Spring Rolls with chili duck sauce (v)	
Sea Scallops wrapped in bacon with orange chipotle sauce	
3 cheese flatbread pizza	
Spanakopita (v)	
Pigs-in-a-blanket	

DESSERT ONLY RECEPTION 30-110

- A post-dinner affair
- 2 hours
- Small flowers and votives on each table

MANHATTAN (up to 60)

\$3,500.00

MANHATTAN II (up to 110)

\$4,000.00

Suggested Menu: Grand Dessert Buffet for MANHATTAN or MAHATTAN II	+\$22/guest
Wedding Cake & Cake Service	+\$8/guest
Coffee & Tea	+\$3/guest/hour
Open Champagne Bar	+\$10/guest/hour
Cordials Selection at the Bar	+\$14/guest/hour
<i>(Baily's, Kahlua, Disaronno, Sambuca)</i>	
Grand Dessert Buffet (all locally-made):	
Chocolate Mousse cups with raspberry	Mini Cannolis
Mini Napoleons	Lemon Squares
Mini Black & White Cookies	Fudge Brownies & Blondies
Cream Puffs	Fresh Fruit & Artisanal Cheeses

REHEARSAL DINNERS (20-65)

- 3 HOURS
- Dinners or Heavy hors d'oeuvres menu variable per yacht
- 15 minutes of set up time prior to boarding

MANHATTAN (18 to 36 Guests)	\$5,200.00
MANHATTAN II (20 to 65 guests)	\$6,200.00
AMERICA 2.0 (20 to 60 Guests)	\$5,600.00

Suggest Menu for AMERICA 2.0 +\$42/guest

Passed Hors d'oeuvres (Choose 4):
 Crab Cakes with spicy aioli
 Spring Rolls with chili duck sauce (v)
 Sea Scallops wrapped in bacon with orange chipotle sauce
 3 cheese flatbread pizza
 Spanakopita (v)
 Pigs-in-a-blanket

Suggested Menu for MANHATTAN or MANHATTAN II (Dinner)	+\$68/Guest
Include the Salmon Option	+\$4/guest
Include the Filet Mignon Option	+\$10/guest
Custom Cake	+\$8/guest
Salad (choose 1): Romain Caesar OR Kale Salad with goat cheese	
Main Entrée (choose 2):	
London Broil with pinot noir & wild mushroom demiglace	
Marinated & Grilled Chicken Breast (boneless & skinless) & wild mushrooms with Dijon white wine herb butter sauce	
Portobello Napoleon with spinach, fresh mozzarella & shallots drizzled with balsamic reduction (v)	
Baked Salmon encrusted in white & black sesame seed on a bed of ginger soy zucchini noodles	
Filet Mignon with pinot noir & wild mushroom demiglace	
Sides (chosen by our Chef): Roasted Fingerling Potatoes & Seasonal Fresh Vegetables	

1950s YACHT WEDDING for 12-24 Guests

- 4 Hours
- Fully Restored 1950s Grebe Yacht, FULL MOON
- 1 hour set up/decorating time
- Ceremony on the bow or back deck
- 6 bottles of Veuve Clicquot
- Buffet Dinner

FULL MOON (Fully Restored 1950 Wooden Yacht) \$7,000.00

Suggested Menu for FULL MOON (Stationary Displays & Dinner full of 1950s 'throw backs')	+\$98/guest
Custom Cake	+\$160.00
Stationary Displays:	
Pigs-in-a-Blanket with dipping sauce	
Deviled Eggs with Dijon and smoked paprika	
Mini Vegetarian Egg Roll with chili duck sauce	
Mini Relish Trays	
Salad (choose 1): Classic Caesar Salad or Wedge salad with house made creamy dressing, blue cheese, bacon and tomato	
Entrée (choose 1):	
Meatloaf Tower with carrot, shallots, capers and topped with crispy onions	
Roast Chicken with barbecue sauce	
Jumbo Shrimp Stuffed with clams, bacon, peppers, bread crumbs & fresh herbs	
Baked Mac n Cheese with elbows and three decadent cheeses (v)	
Sides: Green Bean Casserole & Twice Baked Potatoes	

3.1.1

'DAY AFTER' BRUNCH or BRIDAL SHOWER

- 20 to 80 guests total
- 3 HOURS
- Circumnavigate the Island of Manhattan
- 15 minutes of set-up time

MANHATTAN (18 to 36 Guests)	\$5,375.00
MANHATTAN II (20 to 80 guests)	\$6,350.00

Suggested Menu for MANHATTAN or MANHATTAN II (3 Course Brunch Buffet)	+\$46/Guest
Custom Cake	+\$8/guest
COURSE 1	
French Toast Served with glazed pecans, fresh berries, whipped cream and Maple syrup	
Freshly Baked NY Bagels served with our whipped cream cheese and butter	
Smoked Salmon Platter, a bountiful display of Nova Scotia Lox, capers, red onion, and dill	
Assorted Bakery, including locally sourced Danishes and croissants	
COURSE 2	
Hot Crust-less Quiche with spinach and forest mushroom & 3 cheeses	
Kale Salad with pepitas, pickled onion, radish, carrot, chèvre, and dried cherries, white balsamic	
Choice of: Honey Glazed Spiral Ham with a pineapple Dijon glaze	
-or-	
Freshly Roasted Turkey Breast with pan gravy	
COURSE 3	
Fruit Display, a beautiful display of the finest fresh fruit of the day	
Locally Sourced Baked Goods and Fresh Pastries	

'DAY AFTER' HUDSON RIVER VALLEY ESCAPE

- 2 to 18 guests
- An epic 2-day journey through the Hudson River Valley
- Choose overnight lodging in Beacon, Newburgh, Marlboro, Poughkeepsie, Kingston or one of several other waterfront towns.
- Breathtaking views of the Palisades, Catskills, and the heart of the Scenic Hudson River Valley
- Custom Menus based on route and time of departure.
- Charming captain and crew to host and guide you on a short getaway.
- The boat is yours for lounging and enjoying the views on both a north and south-bound leg.

FULL MOON (Fully Restored 1950 Wooden Yacht)	\$15,000.00
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Tailor your perfect Hudson River Valley Cruise directly with Classic Harbor Line's private events team.

BRIDAL SUITE RENTAL

- 2 to 18 guests
- 2 hours
- The fully restored 1950s yacht FULL MOON as your dockside Bridal Suite to prepare for your big day.

3.1.21 SKP

- Docked along-side Manhattan, Manhattan II or America 2.0 for as many hours as needed prior to your ceremony. Use our air-conditioned main salon for hair and make-up. Use our captain's quarters to dress and to rest.
- Enjoy beverages and light fare for you and your confidants in our mid-century decorated salon or on the open back deck of the yacht.

FULL MOON as a Dock Side Bridal Suite \$1,900.00