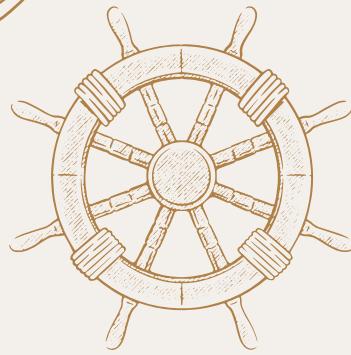


2026

The
RIVER
QUEEN

Wedding Packages





SCHEDULE A CONSULTATION

contact

For detailed pricing and a consultation with our events coordinator, please reach out to us directly. While we do our best to ensure accurate and up-to-date pricing in our PDFs, prices are subject to change.

CONTACT INFORMATION

Phone: 732-528-6620

Website: www.weddingsnj.com

Address: 800 Ashley Avenue, Brielle, NJ 08730

PLEASE PREPARE THE FOLLOWING

Package Name

Number of Guests

Desired Date Range

Additional Services or Add-Ons (If Any)

Questions for Our Event Coordinator

For Weddings: On-Site or Off-Site ceremony?

FANCY A TOUR?

If you haven't seen our venue, you may schedule a tour after consulting with our coordinator. Let your vision come to life aboard the River Queen!



Bridal WEDDING FLOW

Our dedicated and friendly wedding professionals are here to guide you through every step of the wedding planning process; helping you to create a bespoke experience aboard the River Queen. We strive to ensure you your day is a worry-free, event to remember.

PRICING

Our reception packages range from approximately \$5,200 to \$15,000, so there's a cruise to fit any bridal vision and budget.

WHAT'S INCLUDED

The River Queen is all-inclusive, which means all of our packages include a cruise on the river with our amazing captain and crew, in-house catering, a deluxe open bar and all of the necessities such as tables, chairs and linens. We also work closely with local vendors to ensure the special details are in the hands of trusted professionals.

ON-SITE CEREMONIES (AT DOCK, ON THE WATER)

Step up to our enclosed, spacious upper deck for beautiful views of the river and shelter from the elements. Ceremonies are often performed before we set sail. However, if you're officiant will be present throughout the event, your ceremony may take place during your cruise. Adding a wedding ceremony begins at \$350 for a half-hour ceremony.

ONE WEDDING AT A TIME

When you book the River Queen the entire venue is exclusively yours for your event, so you'll never have to worry about running in to another party and you can rest assured you'll have our undivided attention.



the
**BAY & MAIN
SAIL**

35 PASSENGERS: \$5,805

Additional Passengers: \$160 / Person

50 PASSENGERS: \$8,205

Additional Passengers: \$160 / Person

70 PASSENGERS: \$10,990

Additional Passengers: \$152 / Person

90 PASSENGERS: \$14,030

Additional Passengers: \$152 / Person

Up to 140 Passengers



THE BAY CRUISE

Features a four hour cruise, a dedicated catering crew, an open bar, an assortment of fine foods (including appetizers, hors d'oeuvres and dinner), linen table coverings, linen napkins and fine china. State sales tax and gratuity are included. The bar closes 15 minutes prior to returning to berth.

BUTLER STYLE HORS D'OEUVRES

Large Shrimp Served with Tangy Cocktail Sauce

Franks in a Blanket with Spicy Mustard

Beef en Croute Ala Wellington

Potato Pancakes Served with Sour Cream and Applesauce

Mini Chicken Pot Pies

Maryland Crab Cake with Remoualde Sauce

FINGER FOOD STATION

An Assortment of International Cheeses and Crackers

Crudites of Fresh Vegetables with Dipping Sauces -or- Fresh Fruit

A decorative illustration in the top left corner consists of large, light green leaves with gold veins and small gold circular accents, resembling stars or ornaments, scattered around the leaves.

MAIN COURSE

Pasta Bar Featuring Cheese-Filled Tortellini and Penne Pasta Cooked to Order with Your Choice of Marinara or Vodka Sauce

Sliced Top Round in a Pearl Onion and Mushroom Gravy

Chicken Piccata

Meatballs In Italian Gravy

Whipped Potatoes

Fresh Vegetable Du Jour

Tossed Salad with an Assortment of Dressings

Fresh Bread with Butter

DESSERT

Hot, Fresh Chocolate Chip Cookies Served Butler Style

Hot coffee (regular and decaf) and tea are served throughout your cruise.



the THE MAIL SAIL

THE MAIN SAIL CRUISE

Features a four hour cruise, a dedicated catering crew, an open bar, an assortment of fine foods (including appetizers, hors d'oeuvres and dinner), linen table coverings, linen napkins and fine china. State sales tax and gratuity are included. The bar closes 15 minutes prior to returning to berth.

BUTLER STYLE HORS D'OEUVRES

Large Shrimp Served with Tangy Cocktail Sauce

BBQ Pork Mini Biscuits

Philadelphia Cheese Steak Spring Roll

Mini Gourmet Pizzas

Crispy Boneless Chicken Bites Served with Honey Mustard Sauce

French Onion Soup Boule

FINGER FOOD STATION

An Assortment of International Cheeses and Crackers

Crudites of Fresh Vegetables with Dipping Sauces -or- Fresh Fruit



the THE MAIN SAIL

MAIN COURSE

Carving Station featuring Top Round of Beef and Fresh Turkey Breast Served with Chef's Gravy

Whipped Potatoes

Fresh Vegetable Du Jour

Italian Sausage and peppers

Penne AllaVodka

Tossed Salad with an Assortment of Dressings

Fresh Bread with Butter

DESSERT

Hot, Fresh Chocolate Chip Cookies Served Butler Style

Hot coffee (regular and decaf) and tea are served throughout your cruise.



the MOORING

35 PASSENGERS: \$5,940

Additional Passengers: \$164 / Person

50 PASSENGERS: \$8,400

Additional Passengers: \$164 / Person

70 PASSENGERS: \$11,680

Additional Passengers: \$162 / Person

90 PASSENGERS: \$14,920

Additional Passengers: \$162 / Person

Up to 140 Passengers



the THE MOORING

THE MOORING

Features a four hour cruise, a dedicated catering crew, an open bar, an assortment of fine foods served Riverboat Style (including appetizers, hors d'oeuvres and dinner), linen table coverings, linen napkins and fine china. State sales tax and gratuity are included. The bar closes 15 minutes prior to returning to berth.

BUTLER STYLE HORS D'OEUVRES

Large Shrimp Served with Tangy Cocktail Sauce

Bacon Wrapped Scallops

Crispy Boneless Chicken Bites Served with Honey Mustard Sauce

Potato Pancakes Served with Sour Cream and Apple Sauce

Mini Reubens

French Onion Soup Boule

FINGER FOOD STATION

An Assortment of International Cheeses and Crackers

Crudites of Fresh Vegetables with Dipping Sauces -or- Fresh Fruit

ANTIPASTO STATION

Mozzarella and Asiago Cheese, Genoa Salami, Pepperoni, Fresh Tomatoes, A Variety of Olives, Marinated Artichoke Hearts, Roasted Peppers and Mixed Green Salad



the THE MOORING

MAIN COURSE

Pasta Bar Featuring Cheese-Filled Tortellini and Penne Pasta Cooked to Order with Your Choice of Marinara or Vodka Sauce

Chicken Marsala

Chrimp Scampi

Linguini in Scampi Sauce

Rice Pilaf

Meatballs in Italian Gravy

Fresh Bread with Butter

DESSERT

Hot, Fresh Chocolate Chip Cookies Served Butler Style

Hot coffee (regular and decaf) and tea are served throughout your cruise.



the QUARTER DECK

35 PASSENGERS: \$6,250

Additional Passengers: \$173 / Person

50 PASSENGERS: \$8,845

Additional Passengers: \$173 / Person

70 PASSENGERS: \$12,305

Additional Passengers: \$170 / Person

90 PASSENGERS: \$15,705

Additional Passengers: \$170 / Person

Up to 140 Passengers



the

THE QUARTERDECK

Features a four hour cruise, a dedicated catering crew, an open bar, an assortment of fine foods (including appetizers, hors d'oeuvres and dinner), linen table coverings, linen napkins and fine china. State sales tax and gratuity are included. The bar closes 15 minutes prior to returning to berth.

BUTLER STYLE HORS D'OEUVRES

BBQ Pork Mini Biscuits

Chili Lime Chicken Kabob with Peppers & Spanish Onions

Large Shrimp Served with Our Special Cocktail Sauce

Maryland Crab Cakes with Remoulade Sauce

Spinach and Feta Spanakopita

Beef en Croute ala Wellington

FINGER FOOD STATION

An Assortment of International Cheeses and Crackers

Crudites of Fresh Vegetables with Dipping Sauces -or- Fresh Fruit



the QUARTERDECK

MAIN COURSE

*Carving Station Featuring Filet Mignon Accompanied by Bordelaise Sauce
Shrimp Scampi
Linguini in Spami Sauce
Rosemary chicken
Roasted Baby Red Potatoes
Fresh Vegetables Du Jour
Caesar Sakad
Italian Bread with Butter*

DESSERT

Hot, Fresh Chocolate Chip Cookies Served Butler Style

Hot coffee (regular and decaf) and tea are served throughout your cruise.



the BEACHCOMBER

35 PASSENGERS: \$6,948

Additional Passengers: \$193 / Person

50 PASSENGERS: \$9,843

Additional Passengers: \$193 / Person

70 PASSENGERS: \$13,703

Additional Passengers: \$190 / Person

90 PASSENGERS: \$17,503

Additional Passengers: \$190 / Person

Up to 140 Passengers



the BEACHCOMBER

THE BEACHCOMBER

Features a four hour cruise, a dedicated catering crew, an open bar, an assortment of fine foods (including appetizers, hors d'oeuvres and dinner), linen table coverings, linen napkins and fine china. State sales tax and gratuity are included. The bar closes 15 minutes prior to returning to berth.

BUTLER STYLE HORS D'OEUVRES

Large Shrimp Served with Tangy Cocktail Sauce

Spinach and Feta Spanakopita

Franks in Puffs Pastery

Maryland Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Crispy Boneless Chicken Bites Served with Honey Mustard Sauce

FINGER FOOD STATION

An Assortment of International Cheeses and Crackers

Crudites of Fresh Vegetables with Dipping Sauces -or- Fresh Fruit



the BEACHCOMBER

MAIN COURSE

Carving Station Featuring Prime Rib of Beef Au Jus

Pasta Bar Featuring Cheese-Filled Tortellini and Penne Pasta Cooked to Order with Your Choice of Marinara or Vodka Sauce

Chicken Piccata -or- Rosemary Chicken

Whipped Potatoes

Fresh Vegetables Du Jour

Meatballs in Italian Gravy

Fresh Bread with Butter

Caesar Salad

DESSERT

Hot, Fresh Chocolate Chip Cookies Served Butler Style

Hot coffee (regular and decaf) and tea are served throughout your cruise.



PACKAGE *Enhancements*



signature HORS D'OURVES

HORS D'OURVE SELECTION A:

Mini Egg Rolls with Sweet and Sour Dipping Sauce

Franks in a Blanket with Spicy Mustard

Pizza Bagels, Crispy Chicken Bites with Honey Mustard Sauces

Potato Pancakes Served with Sour Cream and Applesauce for Dipping

Beef Empanada with Sour Cream and Picante Sauce

Substitution: Additional \$2.00 Per Item, Per Person

Addition: Additional \$2.50 Per Item, Per Person

HORS D'OURVE SELECTION B:

Asparagus & Asiago Cheese Wrapped in Puff Pastry

Spinach & Feta Spanakopita, Philadelphia Cheese Steak Spring Roll

Miniature Gourmet Quiche, French Onion Soup Boule

Cherry Blossom Tart (Black Cherries, Goat Cheese and Clover Honey)

Vegetarian Spring Roll (served with duck sauce)

Quinoa & Zucchini Fritter, Mini Chicken Pot Pie

Raspberry & Brie Phyllo Roll, Toasted Almonds & Brie in a Phyllo Roll

Mini Gourmet Pizzas, Roasted Root Vegetable Kabob

Mini Ruben, Beef en Croute ala Wellington

BBQ Pork Mini Biscuit, Peking Roasted Duck Spring Roll

Mini Stuffed Potato Skins with Yukon Gold Potatoes & White Truffle Oil

Substitution: Additional \$2.50 Per Item, Per Person

Addition: Additional \$3.50 Per Item, Per Person



signature HORS D'OURVES

HORS D'OURVE SELECTION C:

Smoked Salmon and Cream Cheese Finger Sandwiches Served on Pumpernickel and Rye Bread, Clams Casino

Mini Crab Cake with Remoulade Sauce, Bacon Wrapped Scallops

Wild Mushroom Tartlet, Mediterranean Ratatouille Tarte

Moroccan Lamb Kabob with Fig, Apricot & Pepper

Goat Cheese Stuffed Dates Wrapped in Applewood Smoked Bacon Chili

Lime Chicken Kabob with Peppers and Spanish Onions

Maine Lobster Puff with Sherry Newburg Sauce

Beef Tenderloin with Gorgonzola Wrapped in Applewood Smoked Bacon

Substitution: Additional \$3.00 Per Item, Per Person

Addition: Additional \$4.00 Per Item, Per Person

GLUTEN FRIENDLY SELECTIONS

Mini Potato Skin, Roasted Root Vegetable Kabob

Ginger Chicken Meatball Skewers, Beef Yakitori

Falafel, Chicken Tenders



signature CAPTAIN'S STATIONS

SUSHI + SASHIMI STATION

Beautifully displayed sushi or sashimi accompanies by chopsticks, ginger, soy sauce and wasabi.

MEXICAN FIESTA STATION

Chipotle marinated chicken and beef strips with sautéed onions and peppers. Served with warm soft flour tortillas and crunchy corn taco shells, pinto beans, rice, pico de gallo, sliced jalapenos, cheddar cheese, sour cream, tortilla chips, and hot sauce.

UNDER THE SEA STATION

A beautiful display of fresh chilled shrimp, clams on the half shell and oysters, accompanied by tangy cocktail sauce, drawn butter and lemons. Additions to the station tuna poke, jumbo lump crab and lobster.

MEDITERRANEAN MARKET

Prosciutto, Genoa salami, pepperoni, and sopressata, Kalamata and green olives, roasted peppers & artichoke hearts, mixed greens, fresh tomatoes, Parmigiano Reggiano, bocconcini mozzarella.

GOURMET MAC 'N' CHEESE BAR

Layers of cooked macaroni blended with a variety of cheeses. Toppings include bacon, potato chips, and french fried onion rings.



signature CAPTAIN'S STATIONS

WHIPPED POTATO BAR

Featuring creamy whipped potatoes and mashed sweet potatoes.

Toppings include cheddar cheese, bacon, sour cream, chives, french fried onions, beef or turkey gravy, brown sugar, mini marshmallows and butter,

PASTA STATION

The pasta bar features cheese filled tortellini, fresh penne and linguine cooked to order with marinara or vodka sauce. Accompanied with fresh bread and butter.

OMELETTE STATION

our chef will prepare omelettes made to order with your choice of fillings: sautéed onions, peppers, mushrooms, chopped bacon, chopped ham, broccoli, Swiss Cheese and Cheddar cheese.

WAFFLE STATION

Waffles made to order, served with butter, maple syrup, whipped cream and strawberries.



signature DESSERTS

MINATURE PASTRIES: BUTLER STYLE

An Assortment of Miniature Pastries Such As: Eclairs, Cheese Cake, Cannoli, Cream Puffs, Brownies, Carrot Cake, Key Lime Pie

Additional \$9 Per Person

VIENNESE TABLE

Gourmet Dessert Station with A Variety of Chef-Selected Options Such As: Death By Chocolate Layer Cake, Italian Cheese Cake, Eclairs, Heath Bar Crunch Pie, Carrot Cake with Cream Cheese Icing, Bourbon Street Pecan Pie, Strawberry Amaretto Cake

Additional \$19.00 Per Person

CHOCOLATE COVERED STRAWBERRIES (\$4.50 PP)

Specially Selected Strawberries Hand Dipped in Milk Chocolate

Additional \$5.50 Per Person



add on SERVICES

ADDITIONAL HOURS

If available, you may extend your cruise for \$400 per 30 minutes (or \$800 for an hour). There will be an additional fee of \$10 per person (or \$18 for an hour), per half hour for the open bar. Extending your trip for the purpose of a ceremony, will not require an extension of the open bar.

CHAMPAGNE TOAST

Honor your occasion with a champagne toast.

CHINA & LINENS

Elevate your experience with fine China and linen napkins.

FREQUENTLY
Asked Questions



The bar

SELECTIONS AND FAQS

ALCOHOLIC SELECTIONS

Dewars White Label Scotch, Stolichnaya Vodka, Tito's Vodka, Seagrams 7, Bacardi Silver Label Rum, Captain Morgan Spiced Rum, Jack Daniels Black, Beefeater Gin, Kahlua Liqueur, Dekuyper Peach Schnapps, Sweet & Dry Vermouth, Miller Light, Yuengling, Cooper Ridge Cabernet, Cooper Ridge Pino Grigio

** Wine selections are subject to change.*

MIXERS AND NON-ALCOHOLIC SELECTIONS

*Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice
Regular & Diet Pepsi, 7Up, Ginger Ale, Seltzer, Tonic
Bloody Mary Mix, Sour Mix
Milk, Half & Half*

BOTTLES OF CHAMPAGNE

*Each bottle serves approximately 10 people.
The price is assessed per bottle.*

UPGRADES

Beer, Wine and Liquor are available.

Shots of liquor are not permitted.



The boat

FACTS AND FAQS

HOW EARLY CAN VENDORS / DECORATORS ARRIVE TO SET UP?

Vendors, decorators and those responsible for the initial setup of outside additions may board up to an hour prior to the event.

WHAT TIME SHOULD GUESTS ARRIVE?

Boarding begins 15 minutes prior to departure. Guests should arrive no later than 30 minutes prior to the schedule departure time to ensure there is ample time to park and make your way to the boat.

IS PARKING FREE? WILL THERE BE ENOUGH?

Ample parking is available on site and free for River Queen guests.

CAN WE BRING OUTSIDE FOOD?

No outside food or drinks may be brought aboard. Please alert us ahead of time if you have any dietary restrictions.

WHAT DECOR DOES THE RIVER QUEEN PROVIDE?

The River Queen provides its guests with linen table clothes. China and linen napkins are available for an additional fee. Decorations such as chair covers, flowers, arches, etc. must be arranged separately.

Please see our list of recommended vendors.



The boat

FACTS AND FAQS

DOES THE RIVER QUEEN PROVIDE MUSIC?

Our sound system accommodates the use of smartphones and personal playlists, but we highly recommend hiring a DJ for optimal sound quality and range.



The vendors WHO THEY ARE

MUSIC

Paul at The Point (DJ) 800-764-6888
All Star DJs (DJ) 609-271-3900
Lou Abbato (Singer) 201-953-0111

FLORISTS AND BALLOONS

Narcissus Florals (Flowers) 732-281-0333
Purple Iris (Flowers) 732-899-8175
Jersey Shore Party Shop (Balloons) 732-449-2126
Celestial Creations NJ (Balloon Arches+) celestialcreationsnj@gmail.com
Botanicals Garland Rental (Contact The River Queen) 732-528-6620

PHOTOGRAPHERS

Garret Museay Photography 609-424-7782
Kristen Driscoll Photography 732-580-7442
Krissy Breece Photography 732-581-7348
Jac & Jules Photography 732-300-6299

BAKERY

The Chocolate Carousel 732-280-0606

INVITATIONS

Designs By Stephanie 609-899-8175



The vendors WHO THEY ARE

WEDDING SHUTTLES

Long Branch Trolley 732-850-5449

Squan Taxi & Transport 732-223-1500

Jake's Wedding Trolley 973-227-2244

White Trolley Co. Limousine service 732-928-6031

Shore Luxury Limo 732-770-1126

WEDDING OFFICIANTS

Capt. Adam Glantzman 732-278-0198

Rev. John Michael 732-786-1906

Rev. Diane 732-262-3037

CHAIR COVERS + OVERLAYS

Bergen Linens: www.bergenlinens.com

ASAP Linen: www.asaplinen.com

Table Cloths Factory: www.tableclothsfactory.com

LOOKING FOR MORE?

<https://www.weddingsnj.com/river-queen-trusted-vendors>