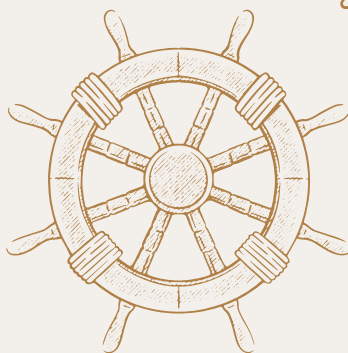


2026

The
RIVER
QUEEN
Event Packages





contact SCHEDULE A CONSULTATION

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?

PREPARING A LARGE EVENT?

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!



DINNER CRUISE PACKAGES

From 35 Passengers

THE SEASCAPE: \$3,965

Additional Passengers: \$113 / Person

THE DUNES: \$4,115

Additional Passengers: \$117 / Person



From 75 Passengers

DELUXE DINNER: \$7,050

Additional Passengers: \$94 / Person

THE YARDARM: 7,050

Additional Passengers: \$94 / Person

Please add state sales tax.



The DINNER CRUISE MENU

From 35 Passengers

THE SEASCAPE

Features a three hour cruise, an open bar, a bountiful buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth. Saturday bookings limited to April, November and December.

THE BUFFET

*Carving Station with Roast Beef Sliced, Accompanied by Chef's Gravy
Whipped Potatoes
Oven Roasted Chicken
Fresh Vegetable Du Jour
Penne Alla Vodka
Meatballs in Italian Gravy
Tossed Salad with Assorted Dressings
Italian Bread & Butter*

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The DINNER CRUISE MENU

From 35 Passengers

THE DUNES

Features a three hour cruise, an open bar, a bountiful buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth. Saturday bookings limited to April, November and December.

THE BUFFET

*Carving Station with Roast Beef Sliced, Accompanied by Chef's Gravy
Fresh Vegetable Du Jour
Tossed Salad with Assorted Dressings
Italian Bread & Butter*

Included Options:

*Chicken Piccata -or- Chicken Marsala -or- Chicken Parmesan
Italian Meatballs -or- Sausage and Peppers
Penne Alla Vodka -or- Baked Ziti
Whipped Potatoes -or- Rice Pilaf*

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The DINNER CRUISE MENU

From 75 Passengers

DELUXE DINNER

Features a three hour cruise, an open bar, a bountiful luncheon buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth. Should your guest total exceed 80, an additional server will be required (\$300) while guest totals above 110 will require two (\$600).

THE BUFFET

*Carving Station with Top Round of Beef
Whipped Potatoes with the Chef's Gravy
Oven Roasted Herbed Chicken
Fresh Vegetable Du Jour
Italian Meatballs
Baked Ziti -or- Penne Alla Vodka
Tossed Salad, Assorted Dressings
Italian Bread & Butter*

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The DINNER CRUISE MENU

From 75 Passengers

THE YARDARM

Features a three hour cruise, an open bar, a bountiful luncheon buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth. Should your guest total exceed 80, an additional server will be required (\$300) while guest totals above 110 will require two (\$600).

THE BUFFET

*Carving Station with Top Round of Beef
Chicken Parmesan -or- Chicken Piccata
Whipped Potatoes with the Chef's Gravy
Stuffed Shells and Meatballs in Italian Gravy
Fresh Vegetable Du Jour
Tossed Salad, Assorted Dressings
Italian Bread & Butter*

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



LUNCHEON CRUISE PACKAGES

From 50 Passengers

LUNCHEON CRUISE B: \$4,300

Additional Passengers: \$86 / Person

LUNCHEON CRUISE D: \$4,200

Additional Passengers: \$84 / Person

THE STOWAWAY: \$4,350

Additional Passengers: \$87 / Person

THE PEARL: \$4,450

Additional Passengers: \$89 / Person



From 100 Passengers

LUNCHEON CRUISE B: \$7,700

Additional Passengers: \$77 / Person

LUNCHEON CRUISE D: \$7,500

Additional Passengers: \$75 / Person

THE STOWAWAY: \$8,200

Additional Passengers: \$82 / Person

THE PEARL: \$8,400

Additional Passengers: \$84 / Person

Please add state sales tax.



The LUNCHEON CRUISE MENU

LUNCHEON CRUISE B

Features a three hour cruise, an open bar, a bountiful luncheon buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth.

THE BUFFET

Oven Roasted or BBQ Chicken

Asparagus & Basil Pasta Salad

Seasonal Fresh Fruit

Create Your Own Chef Salad -or- Sandwich with:

Sliced Ham, Turkey Breast & Roast Beef

Swiss Cheese & American Cheese, Cherry Tomatoes, Fresh Hard

Boiled Eggs, Pickles, Olives & a Variety of Dressings,

Mini Kaiser Rolls, Fresh Jewish Rye & Pumpernickel Bread

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The LUNCHEON CRUISE MENU

LUNCHEON CRUISE D

Features a three hour cruise, an open bar, a bountiful luncheon buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth.

THE BUFFET

*Create Your Own Chef Salad -or- Sandwich with:
Sliced Ham, Turkey Breast & Roast Beef
Swiss Cheese & American Cheese, Cherry Tomatoes,
Fresh Hard Boiled Eggs, Pickles, Olives and a Variety of Dressings
Mini Kaiser Rolls, Fresh Jewish Rye & Pumpernickel Bread*

Chaffing Dish Items: Italian Meatballs & Penne alla Vodka

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The LUNCHEON CRUISE MENU

THE STOWAWAY

Features a three hour cruise, an open bar, a bountiful luncheon buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth.

THE BUFFET

*Fresh, Tossed Salad with Assorted Dressing
Carving Station Featuring Oven Roasted Turkey Breast
Chef's Gravy and Cranberry Sauce
Whipped Potatoes
Penne Alla Vodka
Italian Meatballs
Italian Bread*

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The LUNCHEON CRUISE MENU

THE PEARL

Features a three hour cruise, an open bar, a bountiful luncheon buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth.

THE BUFFET

*Create Your Own Salad Bar Featuring:
Salad greens, Tomatoes, Cucumbers, Chickpeas, Olives
Feta and Cheddar Cheeses and more*

*Fresh Seasonal Fruit
A Variety of Frittatas
Grilled Chicken Breast
Penne Vodka -or- Asparagus & Basil Pasta Salad
Roasted Vegetables
Assorted Breads*

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



BRUNCH CRUISE PACKAGES

From 50 Passengers

THE QUEEN'S BRUNCH: \$4,500

Additional Passengers: \$90 / Person



From 90 Passengers

THE QUEEN'S BRUNCH: \$8,100

Additional Passengers: \$85 / Person

Please add state sales tax.



The BRUNCH CRUISE MENU

THE QUEEN'S BRUNCH

Features a three hour cruise, an open bar, a bountiful brunch buffet, a dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth.

THE BREAKFAST SPREAD

Vegetable Frittata Station: Seasoned eggs, onions, spinach, mushrooms, tomatoes, cheddar or swiss cheese

Waffle Station: Maple Syrup, Whipped Cream, Strawberries, Chocolate Sauce

Scrambled eggs

Seasoned Breakfast Potatoes

Sausage Links

Fresh Fruit

A Variety of Muffins and Coffee Cakes

Fresh Assorted Bagels with Butter and Cream Cheese

THE LUNCH SPREAD

Caesar Salad

Grilled Chicken Breast

Penne Vodka

Meatballs in Italian Gravy



The BRUNCH ADD-ONS

RECOMMENDED ADD-ONS

These are our fan favorite pairings for your brunch cruise. See our full list of add ons on page X.

MADE-TO-ORDER OMELET STATION

Fresh omelettes with your choice of sautéed onions, peppers, chopped bacon, ham, spinach, tomatoes, Swiss cheese, cheddar cheese

SMOKED SALMON PLATTER

Accompanied with capers and sliced red onion.

CHAMPAGNE TOAST

Elevate and end your event on a jovial note with a champagne toast complete with champagne flutes.



COCKTAIL PACKAGES

From 35 Passengers

COCKTAIL PARTY I: \$4,145

Additional Passengers: \$118 / Person

COCKTAIL PARTY II: \$4,305

Additional Passengers: \$123 / Person



From 50 Passengers

COCKTAIL PARTY I: \$5,755

Additional Passengers: \$115 / Person

COCKTAIL PARTY II: \$6,010

Additional Passengers: \$120 / Person



From 90 Passengers

COCKTAIL PARTY I: \$9,200

Additional Passengers: \$102 / Person

COCKTAIL PARTY II: \$9,705

Additional Passengers: \$107 / Person

Please add state sales tax.



The

COCKTAIL PARTY MENU

COCKTAIL PARTY CRUISE I

Features a three hour cruise, an open bar, butler style hors d'oeuvres, dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth. Should your guest total exceed 50, an additional server will be required (\$300).

Should your guest total exceed 90, an additional server will be required (\$300) while guest totals above 120 will require two (\$600).

BUTLER STYLE HORS D'OEUVRES

Fresh Shrimp Served with Tangy Cocktail Sauce

Crispy Chicken Bites served with Honey Mustard Sauce

Scallops Wrapped in Bacon

Gourmet Pizza

Maryland Crab Cake accompanied by Remoulade Sauce

Beef Empanadas accompanied by Salsa & Sour Cream

Mini Reubens

Chili Lime Chicken Kabob with Peppers & Spanish Onions

Tiny Bites - Penna all Vodka & Italian Meatball

Potato Pancakes with Sour Cream & Applesauce

Spinach & Feta Spanakopita

Franks in a Blanket with Spicy Mustard

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The

COCKTAIL PARTY MENU

COCKTAIL PARTY CRUISE II

Features a three hour cruise, an open bar, butler style hors d'oeuvres, dedicated catering crew and linen table coverings. The bar closes 15 minutes prior to returning to berth. Should your guest total exceed 50, an additional server will be required (\$300).

Should your guest total exceed 90, an additional server will be required (\$300) while guest totals above 120 will require two (\$600).

FINGER FOOD TABLE

A Presentation of International Cheeses and a Variety of Crackers
Fresh Seasonal Fruit -or- Crudités of Fresh Vegetables with Dipping Sauces

BUTLER STYLE HORS D'OEUVRES

Fresh Shrimp Served with Tangy Cocktail Sauce

Crispy Chicken Bites served with Honey Mustard Sauce

Scallops Wrapped in Bacon

Gourmet Pizza

Maryland Crab Cake accompanied by Remoulade Sauce

Beef Empanadas accompanied by Salsa & Sour Cream

Mini Reubens

Chili Lime Chicken Kabob with Peppers & Spanish Onions

Tiny Bites - Penna all Vodka & Italian Meatball

Potato Pancakes with Sour Cream & Applesauce

Spinach & Feta Spanakopita

Franks in a Blanket with Spicy Mustard

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



PACKAGE

Add Ons



add on APPETIZERS

FINGER FOOD TABLE

*Fresh Fruit Display -or- Crudités of Fresh Vegetables & Dipping Sauces
A Presentation of International Cheese with a Variety of Crackers
A Mixture of Nuts and Tidbits • \$9.50 per person*

FINGER FOOD TABLE II

*Fresh Fruit Display
Crudités of Fresh Vegetables & Dipping Sauces
A Presentation of International Cheese with a Variety of Crackers
A Mixture of Nuts and Tidbits • \$11.00 per person*

FINGER FOOD TABLE III

*Fresh Fruit Display
Crudités of Fresh Vegetables & Dipping Sauces
Bruschetta & Olive Tapenade with Italian Bread
A Presentation of International Cheese with a Variety of Crackers
A Mixture of Nuts and Tidbits • \$14.50 per person*



add on

BUTLER SERVED HORS D'OEUVRES

ABOUT BUTLER SERVED HORS D'OEUVRES

In addition to the price of the add-on, the following selections require additional server(s) and may require additional sailing time depending on menu selection, headcount and other factors.

SIGNATURE SELECTION ONE

Beef en Croute ala Wellington

Shrimp Cocktail With Tangy Cocktail Sauce and Lemon Wedges

Potato Pancakes Served with Sour Cream and Applesauce

Raspberry & Brie Phyllo Roll

Franks in Puff Pastry with Spicy Mustard

Miniature Reubens with: New York Rye, Swiss Cheese, Sauerkraut, Corned Beef and Russian Dressing • \$20.00 per person

SIGNATURE SELECTION TWO

Shrimp Cocktail With Tangy Cocktail Sauce and Lemon Wedges

Chicken Bites served with Honey Mustard Sauce

Franks in Puff Pastry with Spicy Mustard

Maryland Crab Cakes with Remoulade Sauce

Mini Onion Soup Boules

Beef Empanada with Sour Cream & Picante Sauce • \$17.00 per person



add on

BUTLER SERVED HORS D'OEUVRES

SIGNATURE SELECTION THREE

Shrimp Cocktail With Tangy Cocktail Sauce and Lemon Wedges

Chicken Bites served with Honey Mustard Sauce

Spinach & Feta Spanakopita

Gourmet Pizzas

Franks in Puff Pastry served with Spicy Mustard

Potato Pancakes Served with Sour Cream and Applesauce

\$14.00 per person

ADDITIONS & SUBSTITUTIONS

Scallops Wrapped in Bacon

BBQ Pulled Pork Mini Biscuits

Clams on The Half Shell

Grilled Vegetables Dusted with Romano Cheese

Mini Gourmet Quiche

Spinach & Feta Spanakopita

Mushrooms Stuffed with Shrimp and Gruyere Cheese

Edamame Spring Rolls

Moroccan Lamb Kabob with Fig

Apricot and Peppers

Mini Chicken Pot Pie

Raspberry & Brie Phyllo Roll... and more!



add on 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 \$9.00 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

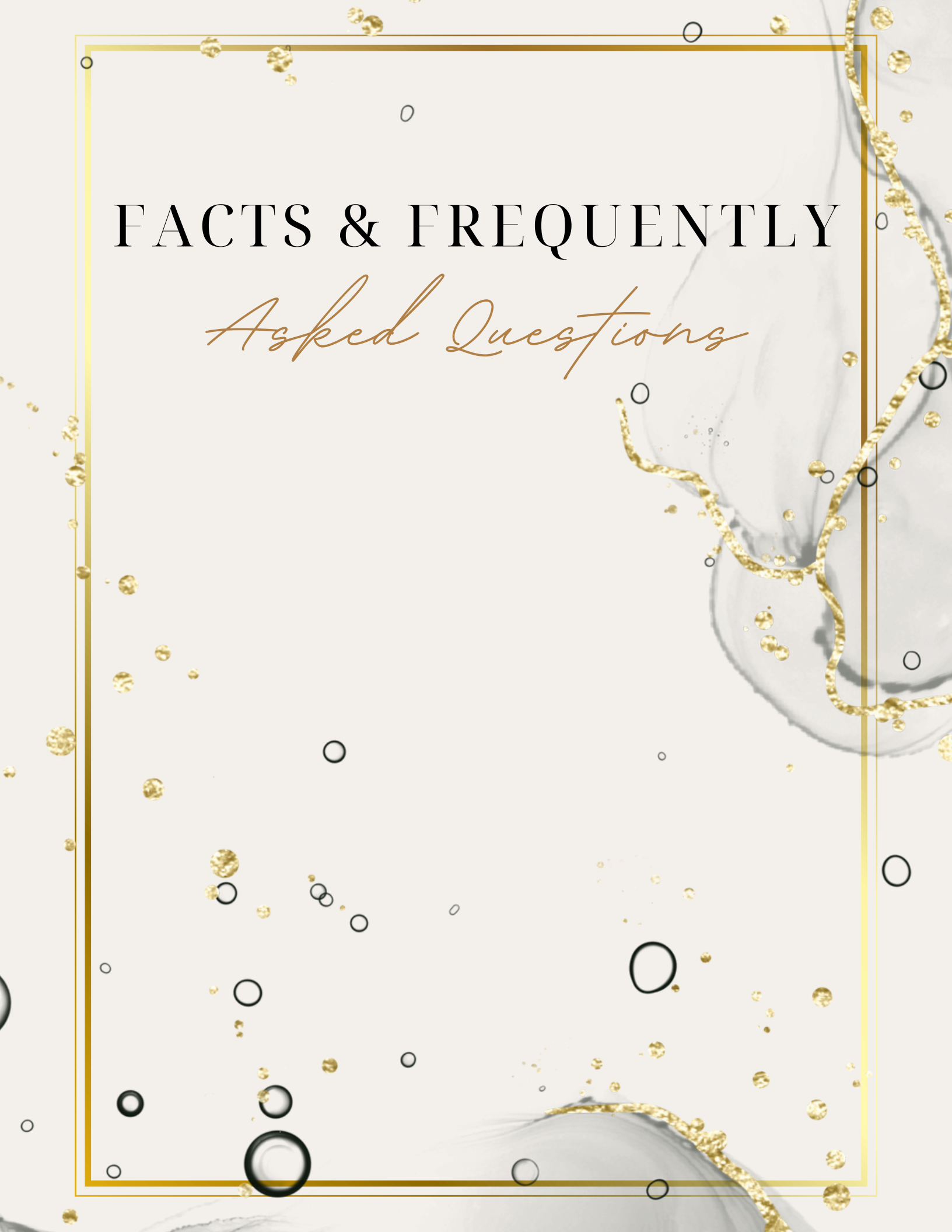
If available, you may extend your cruise for \$400 per 30 minutes (or \$800 for an hour). There will be an additional fee of \$10 per person (or \$18 for an hour), per half hour for the open bar. Extending your trip for the purpose of a ceremony, will not require an extension of the open bar.

CHAMPAGNE TOAST

Honor your occasion with a champagne toast. \$22.00 per bottle (approx. 10 glasses per bottle)

CHINA & LINENS

Elevate your experience with fine China and linen napkins.



FACTS & 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, 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 scheduled 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.



The boat FACTS AND FAQs

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.

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) 201-953-01111

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>