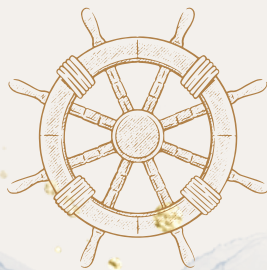


2026

The
RIVER
QUEEN

*Young Adult
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

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!

YOUNG ADULT
COCKTAIL PARTY PACKAGE

From 35 Passengers

COCKTAIL PARTY CRUISE: \$3,475

Additional Passengers: \$70 / Person

Please include state sales tax and a \$300 gratuity.

The COCKTAIL PARTY MENU *From 35 Passengers*

COCKTAIL PARTY CRUISE

Features a three hour cruise, an open juice + soda + lemonade bar, butler style hors d'oeuvres, a dedicated catering crew and linen table coverings and gratuities . The bar closes 15 minutes prior to returning to berth.

BUTLER STYLE HORS D'OEUVRES

Fresh Shrimp Served with Tangy Cocktail Sauce

Mini Egg Rolls with Sweet & Sour Dipping Sauce

Franks in a Blanket with Spicy Mustard

Gourmet Pizza with a Variety of Toppings

BBQ Pork Mini Biscuits

Mini Reubens

Crispy Chicken Bites with Honey Mustard Sauces

Potato Pancakes Served with Sour Cream & Apple Sauce for Dipping

Beef Empanada with Sour Cream & Picante Sauce

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea

MEAL CRUISE PACKAGES

From 60 Passengers

THE SCHOONER: \$4,190

Additional Passengers: \$69 / Person

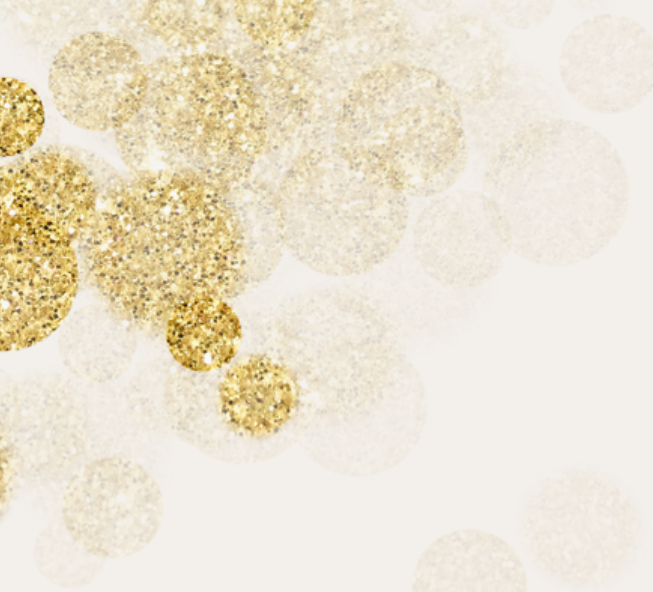
THE SLOOP: \$3,835

Additional Passengers: \$63 / Person

THE BUCANEER (12 AND UNDER): \$3,630

Additional Passengers: \$60 / Person

Please include state sales tax and a \$300 gratuity.



MEAL CRUISE MENU

The *From 60 Passengers*

THE SCHOONER

Features a three hour cruise, an open juice + soda + lemonade bar, a dedicated catering crew and linen table coverings. House sound system available. The bar closes 15 minutes prior to returning to berth.

THE BUFFET

*Carving Station with Roast Beef Accompanied by Chef's Gravy
Whipped Potatoes
Tossed Salad with Assorted Dressings
Italian Bread with Butter
Penne alla Vodka
Individual Pizzas with Cheese, Sausage or Pepperoni
Chicken Tenders*

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The MEAL CRUISE MENU *From 60 Passengers*

THE SLOOP

Features a three hour cruise, an open juice + soda + lemonade bar, a dedicated catering crew and linen table coverings. House sound system available. The bar closes 15 minutes prior to returning to berth.

THE BUFFET

Individual Pizzas with Cheese, Sausage or Pepperoni

Penne alla Vodka

Chicken Tenders

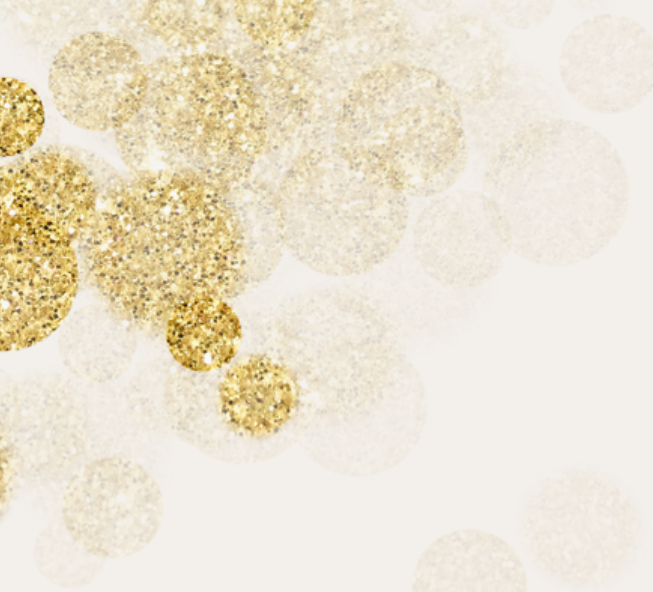
Whipped Potatoes

Tossed Salad with Assorted Dressings

Italian Bread with Butter

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The MEAL CRUISE MENU *From 60 Passengers*

THE BUCANEER

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

MEAL CRUISE PACKAGES

From 90 Passengers

THE SCHOONER: \$5,290

Additional Passengers: \$58 / Person

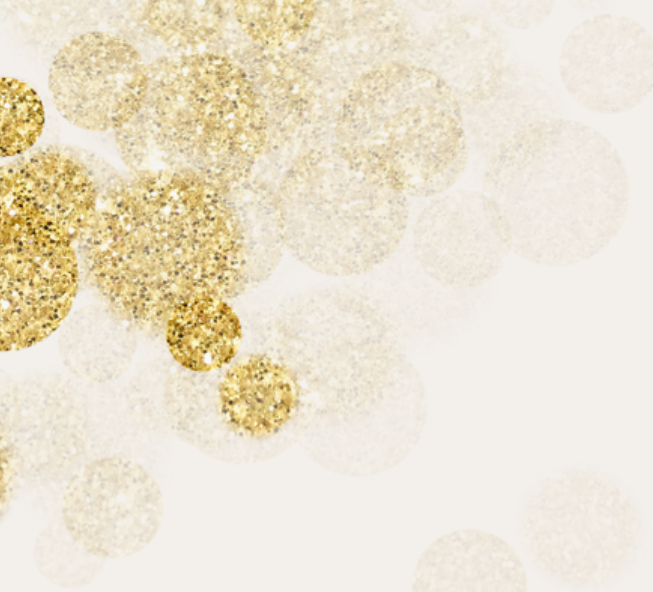
THE SLOOP: \$4,990

Additional Passengers: \$55 / Person

THE BUCANEER (12 AND UNDER): \$4,150

Additional Passengers: \$46 / Person

Please include state sales tax and a \$300 gratuity.



The MEAL CRUISE MENU *From 90 Passengers*

THE SCHOONER

Features a three hour cruise, an open juice + soda + lemonade bar, a dedicated catering crew and linen table coverings. House sound system available. The bar closes 15 minutes prior to returning to berth.

THE BUFFET

*Carving Station with Roast Beef Accompanied by Chef's Gravy
Whipped Potatoes
Tossed Salad with Assorted Dressings
Italian Bread with Butter
Penne alla Vodka
Individual Pizzas with Cheese, Sausage or Pepperoni
Chicken Tenders*

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The MEAL CRUISE MENU *From 90 Passengers*

THE SLOOP

Features a three hour cruise, an open juice + soda + lemonade bar, a dedicated catering crew and linen table coverings. House sound system available. The bar closes 15 minutes prior to returning to berth.

THE BUFFET

Individual Pizzas with Cheese, Sausage or Pepperoni

Penne alla Vodka

Chicken Tenders

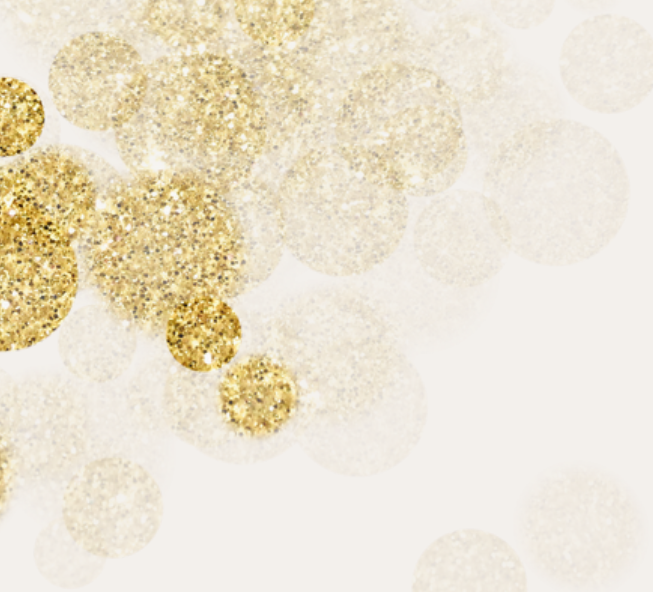
Whipped Potatoes

Tossed Salad with Assorted Dressings

Italian Bread with Butter

Fresh Baked Hot Chocolate Chip Cookies Served Butler Style

Fresh Brewed Coffee (Regular and Decaf) and Black Tea



The MEAL CRUISE MENU *From 90 Passengers*

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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

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

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

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



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 sailing time and servers.

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*

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

...Continued on next page.



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

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

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

CHOCOLATE COVERED STRAWBERRIES

Specially Selected Strawberries Hand Dipped in Milk Chocolate



add-on SERVICES

ADDITIONAL HOURS

If available, you may extend your cruise for an additional fee.

CHAMPAGNE TOAST

Honor your occasion with a champagne toast.

CHINA & LINENS

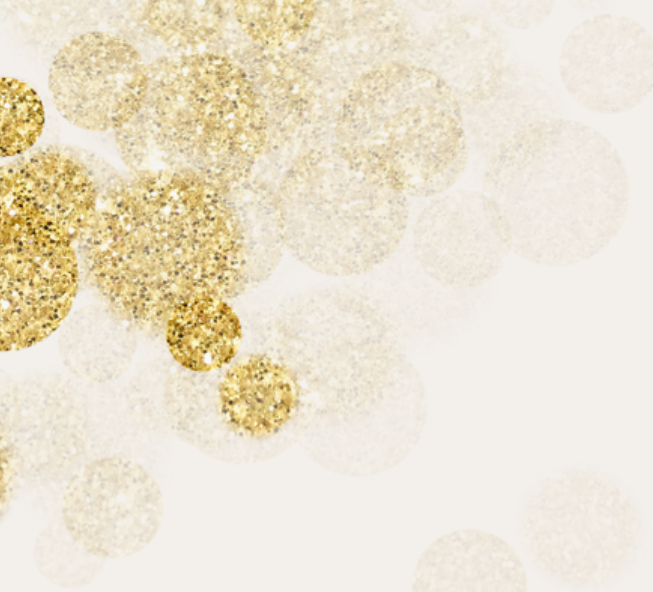
Elevate your experience with fine China and linen napkins.

FULL ALCOHOL BAR

Open the bar for the adults in attendance.

THE BAR

Menu



The bar

SELECTIONS

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, Half & Half*

BOTTLES OF CHAMPAGNE

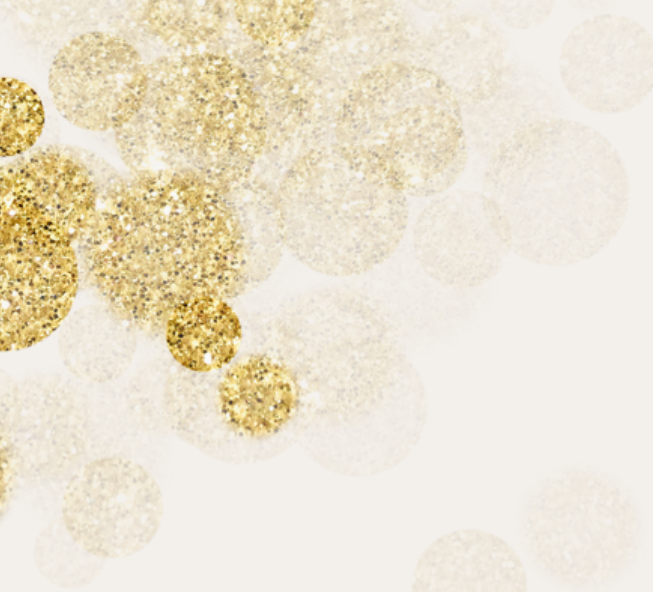
*Each bottle serves approximately 10 people.
The price is assessed per bottle.*

UPGRADES

Beer, Wine and Liquor are available.

Shots of liquor are not permitted.

FREQUENTLY *Asked Questions*



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.

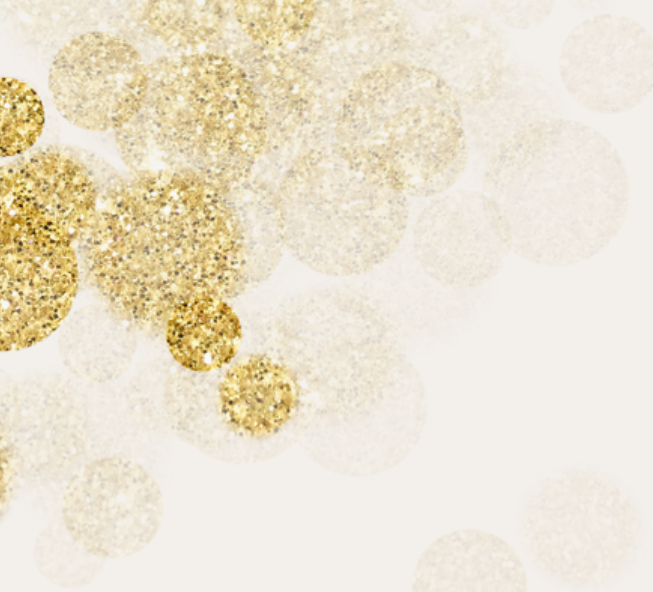
CAN WE BRING OUTSIDE FOOD?

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

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, or arches 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.

HOW MANY TABLES AND CHAIRS ARE AVAILABLE?

Our upper level houses four 5' tables with six chairs and one 10' table with ten chairs (34 seats) . Our lower level, depending on your package requirements, houses eight 10' tables and ten through twelve chairs (84 - 96 seats).

WHAT KIND OF CHAIR COVERS DO YOU RECOMMEND?

Although we love the look of spandex chair covers, keep in mind that they are more time consuming to set up than draped chair covers. Vendors may board 1 hour prior to departure, so please plan accordingly.

VENDOR *Recommendations*

The vendors
WHO THEY ARE

WEDDING OFFICIANTS

Capt. Adam Glantzman
732-278-0198 |

Rev. John Michael
732-786-1906 |

Rev. Diane
732-262-3037 |

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



The vendors WHO THEY ARE

MUSIC

Paul at The Point

800-764-6888 | <https://www.thepointdjs.com>

All Star DJs

609-271-3900 | <https://www.asedjs.com>

Lou Abbato

201-953-01111 | <http://www.louabbato.com>

FLORISTS AND BALLOONS

Narcissus Florals

732-281-0333 | <https://narcissusflorals.com>

Purple Iris

732-899-8175 | <https://purpleirisflower.com>

Botanicals

Contact The River Queen at 732-528-6620

Jersey Shore Party Shop

732-449-2126 | <https://jerseyshorepartyshop.com>

Celestial Creations NJ

celestialcreationsnj@gmail.com | <https://www.facebook.com/celestialcreationsnj/>

INVITATIONS

Stephanie Somodi Designs

609-899-8175 | <https://www.stephaniesomodi.com/>



The vendors WHO THEY ARE

WEDDING SHUTTLES

Long Branch Trolley

732-850-5449 | <https://longbranchtrolley.com>

Shore Luxury Limo

732-770-1126 | <https://www.shoreluxurylimos.com/>

CHAIR COVERS + OVERLAYS

Bergen Linens

800-789-8115 | www.bergenlinens.com

ASAP Linen

732-775-2000 | www.asaplinen.com

Table Cloths Factory

sales@efavormart.com | www.tableclothsfactory.com

LOOKING FOR MORE?

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