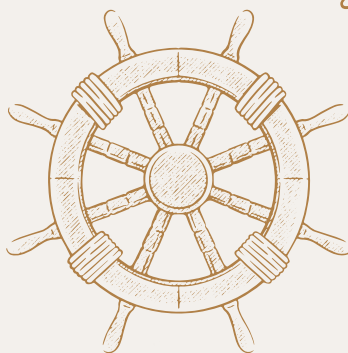


2026

*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](http://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, 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 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](http://www.bergenlinens.com)*

*ASAP Linen: [www.asaplinen.com](http://www.asaplinen.com)*

*Table Cloths Factory: [www.tableclothsfactory.com](http://www.tableclothsfactory.com)*

## LOOKING FOR MORE?

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