



MANHATTAN BY SAIL



NEW YORK

Charter Your Event

Bring us your occasion. We'll help find its sea legs.

Up to 150 guest capacity

Manhattan By Sail – Private Events

Pier 17, New York, NY 10038

Tel: 212.619.6900

events@manhattanbysail.com | www.manhattanbysail.com

Beverages

		Beer & Wine	+ Standard Spirits	+ Top-Shelf	+ Premium	+Elite	Base rate p/p	Each add'l hour
Packages	Beer & Wine	⚓					\$48	\$19
	Standard Bar	⚓	⚓				\$58	\$23
	Signature	⚓	⚓	⚓			\$72	\$28
	Premium	⚓	⚓	⚓	⚓		\$96	\$38
	Luxury	⚓	⚓	⚓	⚓	⚓	\$136	\$52
	Collector's Selection	Everything in Luxury, plus a bespoke reserve of collector-level spirits and Champagne.					\$250+	-
Add-ons	Custom cocktail						\$13	\$8
	Only available with Full Bar package or higher							
	Prosecco or Cava toast						\$9 - \$13	\$9 - \$13
	Included in Collector's Selection package							
	Champagne						MKT	MKT
Cash bar								
	Set-up fee (not required if a package has been selected above)						\$800	\$200
	Includes unlimited complimentary soft drinks and water							

All charters include unlimited water.

For groups with mixed drinking preferences, we can provide wristbands for those included in the package.

We aim to meet any competitive price. Please call us to discuss.



Beverage Details

Exact selections subject to change due to availability. Please confirm with us in advance if you have a specific request.

Beer

Classic | Bud Lite, Coors Light, Narragansett
Easy Drinking | Stella Artois, Modelo, Corona Extra, Blue Moon
Local Craft | KCBC *Clipper City*, KCBC *Shearwater*
Hard Seltzer & Cider | Surfside, White Claw, Austin East Cider, Truly

Wine

White | Barefoot Moscato, Pinot Grigio, Pietre Del Sole Pinot Grigio, Soave White Wine, Jules Sauvignon Blanc, Talma Sauvignon Blanc, Touraine Sauvignon Blanc, Butter Chardonnay, Dark Horse Chardonnay, Woodbridge Chardonnay, La Croix Bourgogne White, Fifty Provinces
Rosé | Le Grand Cros Rosé, Mediterranee Rosé
Seasonal | Rotating Sangria

	Standard Spirits	Signature	Premium	Luxury
Vodka	New Amsterdam, Absolut, Stoli	Ketel One, Beluga Noble, Haku	Belvedere 10, Grey Goose	Elit Vodka, Jewel of Russia Ultra, Beluga Noble Gold
Gin	Beefeater, Ford's, Broker's	Bombay Sapphire, Hendrick's, Tanqueray	Monkey 47, Watenshi, No 3 London Dry	Monkey 47s, Ki No Bi Edition G, Procera Blue Dot
Rum	Bacardi Silver, Caribaya Coconut, Don Q Cristal	Mount Gay Black, Flor de Caña, Appleton Estate 8	Bacardi Facundo, Diplomático Ambassador, Havana Club Maximo	Appleton Estate 21, Mount Gay 1703, Foursquare ECS
Tequila	Pueblo Viejo, Arette Blanco, Cimarron Blanco	Herradura, Espolon, Milagro Select	Clase Azul, Don Julio, Patron Estate	Cincoro Anejo, Clase Azul Plata, Del Maguey Tobala
Mezcal	Illegal, Monte Alban, El Silencio	Dos Hombres, Illegal Joven, Montelobos	Del Maguey, Bozal Tobasiche, Espadin Ramos	El Jolgorio, Real Minero Pechuga, Rey Campero
Bourbon & American	Wild Turkey 81, Evan Williams, Old Forester	Maker's Mark, Bulleit Bourbon, Harlem Standard	Woodford Reserve, Basil Hayden, Elijah Craig 10 Years	Garrison, Calumet 16, Peerless Double Oak
Scotch	Dewar's White Label, Johnnie Walker Red, Famous Grouse	Johnnie Walker Black, Monkey Shoulder, Glenlivet 12	Macallan 12, Balvenie 14, WhistlePig 10	Lagavulin 12, Balvenie 16, Glenmorangie 18



Food Bundles

Casual Bites	Chips & dip presentation Four (4) hors d'oeuvres	\$60 pp
Captain's Table	One welcome platter, choose from: • Chips & dip presentation • International cheese board • Charcuterie board Four (4) hors d'oeuvres One (1) dessert platter, choose from: • Cookies, brownies, pecan bars, cheesecake • Seasonal assorted fruit	\$80 pp
Admiral's Abundance	Chips & dip presentation International cheese board Charcuterie board Four (4) hors d'oeuvres Cookies, brownies, pecan bars, cheesecake Seasonal assorted fruit	\$114 pp
Lunch Bargain	If your sail wraps by 2pm, we can arrange a simple, budget friendly lunch spread.	\$20 - \$30 pp
Semi-Private Sail	Available if you book a semi-private event on a regular public sail. Discuss with us to create a custom platter.	\$30 - \$40 pp

*Subject to admin fee and delivery charge. | Food is available through the entire booking time.
We aim to match competitive prices, please call to discuss.*



Food Bundles

Mediterranean Appetizer Platter

Hummus and Tzatziki with Pita Chips
Mini Spanakopita
Sugar/Salt crusted Chicken Skewers
Grilled Salmon with lemon-garlic mint
Mini Eggplant Napoleons

\$80 pp

Kids Option

Cheddar Cheese Quesadillas, Cheesecake Brownie
PB&J and Cheesecake Brownie

\$14 pp

Tuscan Italian Appetizer Platter

Fresh mozzarella, tomato and artichoke skewers,
Grilled salmon skewers with lemon-garlic-mint,
Broccoli rabe and pine nut filled chicken wheels,
Poached asparagus wrapped with prosciutto

\$80 pp

Antipasto Platter

Soppressata, Sweet Coppa, Prosciutto Di Parma,
Cured Sausage, Cornichons, Olives, Dijon Mustard,
Crackers & Focaccia

\$360
per board

Chips and Dip Platters

Guacamole and Tortilla Chips
Choice of Hummus (Regular, Beet, Avocado)
and Pita Chips
Eggplant Caponata and Pita Chips
Babaganoush and Chips

\$230
per platter

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Hors D'oeuvres

Prices listed are for additional selections.

Basic

Chicken Pinwheels, Prosciutto, Sun-Dried Tomato & Pesto (GF)
 Crepe: Chive, Mushroom & Spinach (V)
 English Tea Sandwich: Herb Montrachet, Radishes & Sprouts (V)
 English Tea Sandwich: Smoked Salmon, Cucumber & Caper
 Honey Pecan Chicken Skewers (GF)
 Jumbo Shrimp w/ Garlic & Herbs (GF)
 Maryland Crab Cakes
 Quiche: Asparagus & Goat Cheese (V)
 Sesame Tahini Chicken Skewers (GF)
 Tequila Lime Chicken Skewers (GF)
 Vegetable Kebabs (GF, V)
 Wild Mushroom & Gruyere Tartlets (V)

+\$11.00 pp

Premium

Cucumber Boats Filled w/ Greek Salad, Feta, Olives & Green Pepper (V)
 Filet Mignon Mini Brioche, Roasted Peppers w/ Horseradish
 Blackened Flank Steak w/ Buttermilk-Cilantro Dip Skewers (GF)
 Vegetarian Sushi Rolls (V)
 Peking Duck Mini-Wraps, Cucumber, Scallion & Hoisin Sauce
 Chopped Baked Clams on the Half Shell
 Asparagus Wrapped in Prosciutto (GF)
 Ginger Potato Pancake w/ Mango Chutney (V)
 Grilled Salmon Skewers w/ Lemon Garlic & Mint (GF)
 Beef Chateau Briand Crostini, Topped w/ Crispy Onion Strings
 Herb Grilled Aioli Lamb Chop Medallions (GF)
 Sesame Encrusted Tuna w/ Wasabi Dipping Sauce (GF)
 New England-Style Lobster Roll Sliders

+ \$12.90 pp
 + \$13.90 pp
 + \$13.90 pp
 + \$12.90 pp
 + \$12.90 pp
 + \$13.90 pp
 + \$13.90 pp
 + \$13.90 pp
 + \$13.90 pp
 + \$13.90 pp
 + \$15.00 pp
 + \$15.00 pp
 + \$17.40 pp

(V) Vegetarian | Vegan and other dietary accommodations, including nut-free, can be arranged with advance notice.



A La Carte

We have curated menus across a wide range of cuisines, including Caribbean, Italian, and Japanese. Contact us to create your perfect menu.

Cheese and Charcuterie	Charcuterie Board	Italian cured meats with olives, cornichons, mustard, crackers, and focaccia.	Serves 15-20	\$340 <i>per board</i>
	Domestic Cheese Board (V)	Hard and soft cheeses with fresh fruit, crackers, and crisp breads.	Serves 15-20	\$310 <i>per board</i>
	Imported Cheese and Charcuterie Board	Cheeses and Italian cured meats with fruit, olives, mustard, crackers, and focaccia.	Serves 15-20	\$390 <i>per board</i>
Grilled Skewers	Grilled Chicken Skewer Platter	Grilled chicken skewers with your choice of sesame tahini, tequila lime, or honey pecan.	Serves 20-25	\$500 <i>per platter</i> +\$30 for each additional flavor
	Grilled Vegetable Kebab Platter (V)	Grilled vegetable kebabs with fresh basil pesto.		

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Sandwiches	American Sub Platter	Hand cut turkey, ham, and Swiss.	Each platter serves 20	\$390 <i>Choose two</i>
	Turkey Sub Platter	Fresh roasted turkey and Swiss.		
	Italian Sub Platter	Salami, ham, provolone, and roasted red peppers.		
	Grilled Veggie Platter (V)	Seasonal grilled vegetables including eggplant, zucchini, squash, and peppers.		
	Caprese Platter (V)	Fresh mozzarella and tomatoes.		
Pizza	Handmade Pizza	An assortment of classic New York style pizzas, served sliced for easy sharing.	25 person minimum	\$25 - \$35 pp
Seafood	Lobster Roll Boxes	Three chilled New England style lobster roll sliders with chips, pickles, and coleslaw.	25 person minimum	\$75 pp

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Dessert

Fresh fruit	Seasonal, specific items available upon request	\$13 pp
Assorted treats	Mix and match a combination of: • Cookies • Brownies • Pecan bars • Cheesecake squares • Macarons	\$15 pp
Premium desserts	We can accommodate almost any request, including: • Wedding cakes, presented in classic flavors and finishes • Chef’s selection of petit sweets and tea confections • Curated mix of classic favorites and modern patisserie style sweets • Rotating selection of culturally iconic sweets, inspired by NYC classics and global celebrations	Upon request

Custom Menu

Starting at \$2,000

We will design a custom menu for your group, with pricing tailored to your selections and current market rates.

Something above and beyond to truly elevate any event.





Add-Ons: Weddings

Book your wedding with us and you'll receive 2 complimentary guest passes on your 1-year anniversary.

Professional photographer	\$1,500
Videographer	\$2,000
Live music	\$875 - \$2,500
Live DJ	\$500 - \$1,250
Personalized décor	\$1,500+
Officiant	\$750
Wedding cake or personalized dessert	\$1,000+
Security support	\$750
Servers and Staff	\$350
Red Carpet	\$500
Floral Arrangements/Bouquets	\$750+

*Personal customizations and requests available.
Please call to discuss.*



Add-Ons: Corporate & Brand

Professional photographer	\$1,500
Videographer	\$2,000
Live music	\$875 - \$2,500
Live DJ	\$500 - \$1,250
Social media content capture	\$800
Team building facilitation	\$1,500+
Personalized décor	\$1,500+
Security support	\$750
Servers and Staff	\$350
Sail & Vessel Branding	\$500+

*Personal customizations and requests available.
Please call to discuss.*



Live Entertainment Detail

Please contact us if you have a specific request that is not identified here.

Jazz	Duo	\$1,000
	Trio	\$1,500
	Quartet	\$2,000
Modern	Latin / reggae	\$2,000
	Steel pan drum	\$2,500
	Tribute or specialty	Contact
DJ	Solo	\$500
	Duo	\$800
	Trio	\$1,250

*If you have your own band, please contact us to arrange a viewing and sound check for compatibility with our audio system.
Outside band setup fee applied.*

MANHATTAN

BY

SAIL



NEW YORK

Sails typically proceed regardless of weather, but all events are subject to rescheduling or cancellation if weather is deemed unsafe for sailing. Our team can help you create a rain contingency plan with one of our trusted venues nearby.

Our menus are designed for prompt and tidy service upon a moving boat. Changes may be made to the menu based on availability and event manager's discretion. Any changes will be approved by the client before committing.

For customers with food allergies, please be aware that our food may contain or have been in contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please inform our staff if there are significant food allergies during your planning process; our team will coordinate with the chef to make any necessary accommodation.

Outside food and beverage is not permitted except under special circumstances.