



ATLANTIS
BANQUETS + EVENTS
Aquarium | Ballroom | Hotel

Located within Long Island Aquarium and adjacent to the new Hyatt Place Long Island / East End, Atlantis Banquets & Events creates a magical atmosphere for any event.

We provide a unique backdrop for events you and your guests will remember forever in settings as diverse as our waterfront Sea Star Ballroom located directly on the Peconic River, the waterfront Riverside Pavilion, our elegant Coliseum Room, and our Peconic Meeting Room, conveniently located in the adjacent Hyatt Place Long Island / East End.

But our distinctive atmosphere is only one of the advantages we can bring to your celebration. We also offer incomparable service and exquisite cuisine, and can tailor a menu to your requirements and budget.

Our commitment to excellence in providing services to our customers has held true for over a decade and continues today. Our promise to use only the finest and freshest ingredients available with our in-house catering team has remained a priority.

YOUR INSTALLATION DINNER INCLUDES:

- Champagne with Fresh Strawberries Greeting
- Five Hours Top Shelf Open Bar, One Hour Cocktail, Four Course Dinner
- American Flag, Podium, and Microphone
- Uniformed Valet Parking Attendants
- Beautifully Manicured Waterfront Grounds
- Professionally Attired Wait Staff Trained to Provide Excellent Table Service
- Complimentary Coat Room Attendant (Seasonal)
- Maitre D' and Captain Supervision
- Place Cards & Directional Cards / Map

We understand the importance of your event and will make your experience extraordinary and unlike any other. You and your guests deserve nothing less.

COCKTAIL^{Hour}

The beginning of the night you won't want to end.

The Tuscan Table

assortment of fine Italian specialties, fresh cheeses, imported meats, and local vegetables presented in grand style

Caprese Display

fresh mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil and topped with fresh basil

Cold Antipasto Display

marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata, and assorted seasonal salads

Fruit Display

freshly ripened melons, strawberries, golden pineapple, grapes, and other seasonal fruits

Gourmet International Cheeses

array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill havarti, and served with a selection of freshly baked breads and assorted crackers

Grilled Vegetables

local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic and grilled

Italian Antipasto

assortment of Italy's finest meats including sliced prosciutto, pepperoni, sopressata, genoa salami, mortadella, accompanied by imported parmesan cheese, crispy flat breads, freshly baked baguettes, and fennel crostini

Olive Bar

kalamata, Mediterranean black, and Spanish green olives with assorted flat breads and focaccia

variety of specialty carved fruits and vegetable displays all included.

Hors D'Oeuvres

passed with white-glove service.

Brie with Raspberry

brie and raspberry jam set in a light phyllo pastry

Chicken Teriyaki

skewers of tender chicken marinated in Asian seasonings and grilled

Cocktail Franks en Croute

miniature franks wrapped in a blanket of puff pastry

Cold Caribbean Crab Salad

lump crabmeat tossed with tropical seasonings

Crabmeat Imperial Tart

lump crabmeat in a light dijon cream sauce with a touch of brandy and a hint of tarragon

Fried Calamari

tender calamari lightly breaded and fried, served with marinara sauce

Mini Beef Wellington

tenderloin of beef delicately wrapped in puff pastry

Sea Scallops

succulent sea scallops wrapped in hickory-smoked bacon

Shrimp & Mushroom Bienville

finely diced shrimp and mushrooms in a brandy cream sauce with a touch of thyme

Sirloin Crostini

thinly sliced sirloin presented with onions and garlic on a baguette round

Smoked Salmon Canapés

smoked salmon rollatini with boursin cheese and lemon zest

Sun-Dried Tomato Pesto

sun-dried tomatoes blended with fresh herbs, pine nuts, garlic, extra virgin olive oil, parmesan, and balsamic & red wine vinegars

Before placing your order, please inform your server if a person in your party has a food allergy.



COCKTAIL Hour

The beginning of the night you won't want to end.

Seafood

iced seafood display with clams, oysters, shrimp, and lobster tail** along with cocktail sauce, mignonette sauce, lemon wedges, and mini tabasco bottles

Gourmet Pasta Selections

pasta selections to enhance your menu. Select 1.

Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

Ravioli Al Pomodoro

ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

Rigatoni Bolognese

rigatoni served with a classic meat sauce blend of veal, pork, and beef

Tortellini Alfredo

rainbow cheese-filled tortellini tossed in a buttery parmesan cream sauce

Whole Wheat Penne Al Pesto

fresh basil, pine nuts, and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta



**market price

SIT-DOWN DINNER

First Course

Select 1.

Melon Martini

light melon salad served in martini glass and topped with raspberry coulis and fresh mint

Portobello Mushroom

portobello mushroom with roasted red peppers, smoked mozzarella, and finished with balsamic glaze, extra virgin olive oil, and basil

Vegetable Napoleon

tower of grilled portobello mushroom, eggplant, zucchini, yellow squash, and red peppers, topped with fresh mozzarella and finished with balsamic glaze

Second Course

Select 1.

Baby Greens

mixed field greens done with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

Main Course

Your guests choose from five of our entrees.

Select 1.

Prime Rib

traditional rib roast simply roasted with salt and freshly ground black pepper and paired with a rosemary au jus

Châteaubriand

extravagantly center cut beef tenderloin in a traditional red wine and shallot sauce

Filet Mignon**

grilled tender filet mignon complimented by shiitake mushroom madeira demi-glace

Select 1.

Veal Scallopini

thin sauteed cutlets with cremini mushrooms in a marsala cream sauce

Pork Porterhouse

grilled pork porterhouse served with sherried apples

Select 1.

Wild Mushroom & Truffle Stuffed Chicken Breast

oven-roasted chicken breast stuffed with wild mushrooms, truffles, sun-dried tomatoes, and goat cheese then topped with marsala sauce

Spanakopita Chicken

chicken breast stuffed with spinach and feta cheese then oven roasted and topped with a creamy garlic sauce

Select 1.

Atlantic Salmon

oven roasted in a light tarragon beurre blanc

Red Snapper

baked red snapper topped with lightly sautéed jumbo lump crabmeat in a lemon cream sauce

Lobster Tail**

baked stuffed lobster tail served with melted butter and lemon

Select 1.

Pasta Primavera*

penne pasta al dente tossed with grilled vegetables in a light garlic and extra virgin olive oil sauce

Mushroom Risotto*

arborio rice slow cooked and mixed with porcini, cremini, oyster, champignon, and shiitake mushrooms

*vegan optional

**market price

DESSERT

Full Viennese Display

Assorted Italian & French Pastries and Cookies

Assorted Pies, Cheesecakes & Layercakes

Assorted Puddings & Jellos

Belgian Chocolate Fountain

fountain includes choice of white, milk or dark chocolate

Ice Cream Sundae Bar

chocolate & vanilla ice cream along with whipped cream, chocolate sauce, hot fudge, sprinkles, and a cherry on top

Parfaits & Mousses

Freshly Brewed Regular & Decaffeinated Coffee & Tea

