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)
• Maître 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.
OVOKTAIL 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

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.

**market price

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
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
torn 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 sherry 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
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