# **CARNIVAL ENTERTAINS**









### WELCOME ABOARD TRAVEL PROFESSIONAL,

We are so excited to have you sail with us and hope you will feel right at home.

A Carnival Cruise is the perfect vacation for your family, friends, or business to relax and enjoy all the fun we have to offer.

We have a tasty selection of small bites and beverage packages to host your next event. After all, we're in the business of bringing people together for a fun and memorable vacation. Whether it's a breakfast gathering, cocktail party or business meeting we are here to make it a successful event. Our team of event planning professionals will assist you every step of the way.

To get started, please contact us at 1-800-438-6744 ext. 70006 or Eventplanning@carnival.com.

We appreciate your business and look forward to welcoming you and your group on board!

Sincerely, Colleen Oliverio VP Guest Services

A minimum of 20 guests is required for all food and beverage services. An 18% Service Charge applies for all items and must be added to published prices. Prices and selections are based on US Currency and are subject to change without notice.



# **HOST WITH THE MOST**



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### **PREMIUM BEVERAGE PACKAGE**

Includes all spirits up to \$12.00, a choice of 3 Premium Specialty Cocktails, Red Wine, White Wine, Sparkling Wine, Domestic and International Beers, Sodas, Regular Coffee & Tea. (Available to groups of up to 500 guests) See Specialty Drink Selections on page #6

Per Guest	1 Hour	1.5 Hours	2 Hours	2.5 Hours	3 Hours
	\$27.00	\$40.60	\$53.80	\$67.00	\$79.00
	#ZC1	#ZC2	#ZC3	#ZC4	#ZC5

### **STANDARD BEVERAGE PACKAGE**

Includes a choice of three (3) Specialty Cocktails, Red Wine, White Wine, Sparkling Wine, Domestic and International Beers, Sodas, Regular Coffee, and Tea. See Specialty Drink Selections on page #7

Per Guest	1 Hour	1.5 Hours	2 Hours	2.5 Hours	3 Hours
	\$20.00	\$30.00	\$39.00	\$49.00	\$59.00
	#ZC6	#ZC7	#ZC8	#ZC9	#ZCO

### ZERO PROOF PACKAGE

Includes Sodas, Iced Tea, Fruit Punch, Juices, Regular Coffee and Tea.

Per Guest	1 Hour \$12.00 #ZD5	1.5 Hours \$17.00 #ZD6	2 Hours \$21.00 #ZD7	2.5 Hours \$26.00 #ZD8	3 Hours \$31.00 #ZC9	

### **GOOD MORNING PACKAGE**

Includes Mimosas, Bloody Mary, House Sparkling Wine, Red Wine, White Wine, Sodas, Regular Coffee and Tea.

Per Guest	1 Hour \$18.00	1.5 Hours \$26.00 #7D1	2 Hours \$35.00 #7D2	2.5 Hours \$43.00	3 Hours \$51.00
	#ZDO	#ZD1	#ZD2	#ZD3	#ZD4

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**\*PREMIUM BEVERAGE PACKAGE - SPECIALTY DRINK SELECTIONS:** 

### **SELECT THREE DRINKS:**

### **MARGARITA:**

El Jimador Silver Tequila, Triple Sec, and Sweet and Sour served on the rocks

### THE CRUISER:

Stoli Vodka, Malibu Coconut Rum, Peach Schnapps mixed with Pineapple, Cranberry and Orange Juices served on the rocks

### **CARNIVAL COSMO:**

Skyy Vodka, Limoncello, Cranberry Juice and Lime served in a Martini Glass

### MAI TAI:

Bacardi Rum, Brugal Añejo Rum, Orange Curacao, Orgeat Syrup and Lime served on the rocks

### **APPLETINI:**

Skyy Vodka, Sour Apple Pucker and Sweet and Sour served in a Martini Glass

### **TEQUILA SUNRISE:**

El Jimador Silver Tequila, Orange Juice and Grenadine served on the rocks

### **CUBA LIBRE:**

Bacardi Rum, Pepsi and Lime served on the rocks

### **BAY BREEZE:**

Stoli Vodka, Pineapple Juice and Cranberry Juice served on the rocks

### **MIMOSA**<sup>,</sup>

Sparkling Wine and Orange Juice served in a Champagne Flute

### LYNCHBURG LEMONADE:

Jack Daniels, Triple Sec, Sweet and Sour and Sierra Mist served on the rocks

### **TROPICAL SUNSET:**

Bacardi Rum, Disaronno Amaretto, Orange juice and Pineapple juice served on the rocks.

### **POMEGRANATE LEMONADE:**

Bacardi Limon Rum, Lemonade, and Pomegranate syrup served on the rocks

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**STANDARD BEVERAGE PACKAGE - SPECIALTY DRINK SELECTIONS:** 

### **CHOOSE THREE:**

### MARGARITA:

Tequila, Orange Liqueur, Sweet and Sour

### **BLOODY MARY:**

Vodka, Tomato Juice, and Spice

### **COSMOPOLITAN:**

Vodka, Orange Liqueur, Cranberry and Lime

### **RUM PUNCH:**

Dark Rum, Light Rum, Orange Juice, Pineapple Juice and Grenadine

### SEX ON THE BEACH:

Vodka, Peach Schnapps, Cranberry Juice and Pineapple Juice

### MIMOSA:

Sparkling Wine and Orange Juice

### **TEQUILA SUNRISE:**

Tequila, Orange Juice and Grenadine

### **SEA BREEZE:**

Vodka, Grapefruit Juice and Cranberry Juice

### **PLANTERS PUNCH:**

Dark Rum and Fruit Punch

### **CUBA LIBRE:**

Rum, Pepsi and Lime

### **SCREW DRIVER:**

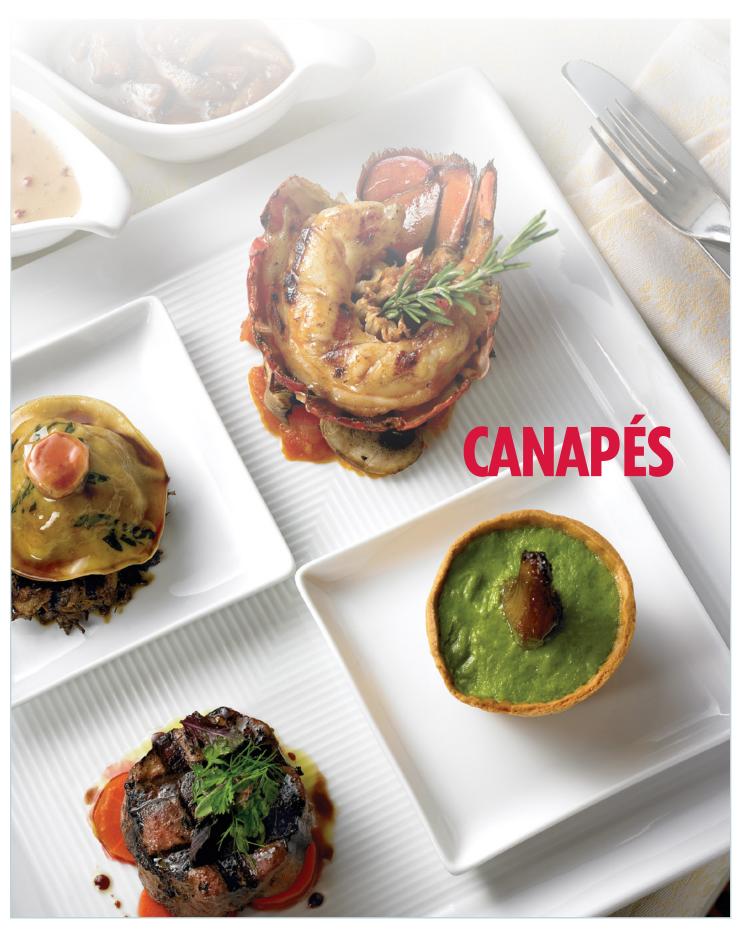
Vodka and Orange Juice

### **CARIBBEAN PASSION:**

Rum, Amaretto, Orange Juice and Pineapple Juice

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# **HOT & COLD CANAPÉS**

### **CANAPÉS ONLY – STANDARD**

Includes Relish Tray (Tomatoes, Radishes, Celery, Carrots, Broccoli, Cauliflower, and Blue Cheese Dressing). Please make Four Cold & Four Hot Selections.

### **COLD CANAPÉS**

Grilled Zucchini Roll & Anchovy Roll Titi Shrimp Salad on Scallop Cracker Ham & Heart of Palm, Vinaigrette Spanish Caviar with Lemon Wedge Chicken Apple Salad on Crackers Roast Beef Roll with Brie Cheese Turkey Mousse with Cranberries Assorted Sushi with Condiments Chicken Galantine on Baguette Truffled Pate on Profiteroles

### **HOT CANAPÉS**

Bacon Wrapped Sweet Plantains Broccoli & Cheese Nuggets Assorted Vegetarian Quiches Spicy Chicken Drumettes Beef Franks in a Blanket Mexican Mini Tamales Chicken Balls on Fire Batter-Fried Shrimp Spring Roll Samosa Quiche Florentine

Per Guest	1 Hour	1.5 Hours	2 Hours	
(min. 20 guests)	\$14.00	\$20.00	\$26.00	
	#947	#949	#939	
	Prices for Standard Cold	Canapés only (select	8)	
Per Guest	1 Hour	1.5 Hours	2 Hours	
(min. 20 guests)	\$14.00	\$20.00	\$26.00	
	#942	#943	#944	
-	Tray of 36 pieces (select 4) - \$20.00 each	Tray of 60 pieces (sele	ct 4)- \$35.00 each	
	#125	#635	i	
	Prices for Standard Hot	Canapés only (select	8)	
Per Guest	1 Hour	1.5 Hours	2 Hours	
(min. 20 guests)	\$14.00	\$20.00	\$26.00	
	#945	#934	#935	
7	Tray of 48 pieces (select 1) - \$30.00 each	Tray of 72 pieces (sele	ct 1)- \$45.00 each	
	#668	#618	-	
	(Add Shrimp for \$2.)	50 por quest) #636		

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# **HOT & COLD CANAPÉS**

### **CANAPÉS ONLY – DELUXE**

Includes Relish Tray (Tomatoes, Radishes, Celery, Carrots, Broccoli, Cauliflower, and Blue Cheese Dressing) and Shrimp.

Please select Four Cold & Four Hot.

### **COLD CANAPÉS**

Roast Beef Roll with Green Asparagus Spears Smoked Norwegian Salmon Rose with Caviar Jumbo Shrimp Butterfly with Cocktail Sauce Marinated Snow Crab Claws on Half Shell Truffled Liver Pate on Waldorf Salad Marinated Green Turner Mussels Stuffed Quail Egg with Caviar Artichoke Heart, Vinaigrette Prosciutto on Melon Boat California Sushi Roll Assorted Sushi

### **HOT CANAPÉS**

Sesame Chicken Tenderloin in Peanut Sauce Bacon Wrapped Sea Scallop and Pea Pod Polenta with Blackened Pork Tenderloin Assorted Seafood Quiche Cured Salmon on Potato Cake Baby Filet Mignon Wellington Escargots in Puff Pastry

	Prices for De	luxe Hot & Cold Canapés	
Per Guest (min. 20 guests)	1 Hour \$19.00	1.5 Hours \$25.00	2 Hours \$31.00
	#956	#637	#957

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# **HOT & COLD CANAPÉS**

### CANAPÉS ONLY – ULTRA DELUXE

Includes Relish Tray, Tomatoes, Radishes, Celery, Carrots, Broccoli, Cauliflower, and Blue Cheese Dressing and One Ice Sculpture

Please select Five Cold & Five Hot

### **COLD CANAPÉS**

Ahi Tuna on Grilled Pineapple with Wasabi and Lime Mustard Jumbo Black Tiger Prawns in Ice Carving with Cocktail Sauce Seafood Salpicon on Emerald Mussels with Lychee Confit Poached Pear with Roquefort and Aged Brandy Noisette of Gravlax with Dilled Cream Sauce Spider Roll (Unagi over California Roll) Lemon Scented Kalik of Salmon

### **HOT CANAPÉS**

Warm Japanese Baby Octopus in Jasmine and Sesame Tempura Black Tiger Prawns in Red Miso Beurre Blanc Crispy Duck Confit in Goat Cheese Tartlets Black Bean Barbecued Duck on Polenta Lobster Medallions in Truffle Butter Mini Crab Cakes

	Prices for Ultra	Deluxe Hot & Cold Canapés	
Per Guest (min. 20 guests)	1 Hour \$26.00 #638	1.5 Hours \$32.00 #639	<b>2 Hours</b> \$38.00 #640

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# INDIVIDUAL ITEMS



**INDIVIDUAL ITEMS** 

### BEEFSTEAK TOMATO SLICES WITH BUFFALO MOZZARELLA, OLIVE OIL AND BASIL LEAF

Tray of 36 pieces = \$30.00

#646

### HONEYDEW MELON WEDGES WITH PROSCIUTTO

Tray of 36 pieces = \$30.00

#647

### **MEXICAN GUACAMOLE WITH FRIED TORTILLA CHIPS**

Bowl (about 2 lbs) = \$24.00

#783

Per Guest	1 Hour	1.5 Hours	2 Hours
(min. 20 guests)	\$10.00	\$14.00	\$24.00
	#672	#782	#673
	LARGE SHRIMP CO	OCKTAIL (with Decorations)	
Per Guest	1 Hour	1.5 Hours	2 Hours
(min. 20 guests)	\$14.00	\$19.00	\$24.00
	#657	#643	#658
	COLOSSAL SHRIMP	COCKTAIL (with Decorations)	)
Per Guest	1 Hour	1.5 Hours	2 Hours
(min. 20 guests)	\$18.00	\$23.00	\$28.00
	#660	#642	#661
SMOKED SAL	MON WITH ONION RING	GS, HORSERADISH CREAM (	OR CREAM CHEESE
Per Guest	1 Hour	1.5 Hours	2 Hours

Per Guest	1 Hour	1.5 Hours	2 Hours
(min. 20 guests)	\$14.00	\$19.00	\$24.00
	#64C	#64D	#64E

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## **INDIVIDUAL ITEMS**

### SANDWICH SMORGASBORD

Hourly Services: Include Assorted Petit Sandwiches

Open-Faced Sandwich with Smoked Salmon Open-Faced Pork Sandwich with Jack Cheese Finger Sandwich with Smoked Ham Mousse Open-Faced Sandwich Tuna Salad with Mayonnaise Sandwich with Marinated Baby Shrimp and Dill Finger Sandwich with Swiss Cheese and Cucumbers Finger Sandwich with Cheddar Cheese and Tomatoes Open-Faced Roast Beef Sandwich with Gherkins

Per Guest (min. 20 guests)	1 Hour \$14.00 #670	1.5 Hours \$19.00 #648	2 Hours \$24.00 #671
	Tray of 16 pieces	(select 4) - \$12.00 each #604	

### **PIZZA PARTY**

### Pizza with Tomato and Mozzarella Cheese plus various toppings of your choice

Per Guest	1 Hour	1.5 Hours	2 Hours
(min. 20 guests)	\$14.00	\$19.00	\$24.00
	#675 <b>10" Pizza</b>	#784 - <b>\$10.00 each</b> #641	#785

### **CHEESE TRAYS**

American Cheeses (5 kinds) with Grapes and Crackers

Tray (good for 12 guests) - \$24.00 each #607

Imported Cheeses (5 kinds) with Grapes, Nuts, Butter, Bread & Crackers

Tray (good for 12 guests) - \$30.00 each #757

### **VEGETABLE TRAYS**

Small Tray (good for 9 guests) - \$19.00 each #613

Medium Tray (good for 13 guests) - \$26.00 each #614

Large Tray (good for 18 guests)- \$34.00 each #615

### SUSHI BAR

Tray with Assorted Sushi (24 pieces) - \$24.00 each #975

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# DESSERTS





### **PETIT FOURS**

Hourly Service: Includes Coffee (regular brewed) and Tea as Afternoon Party Hourly Service and Trays will include an assortment of:

> Chocolate Dipped Strawberries Mini Double Chocolate Cake Mini Carrot Cake Mini Cheesecake Truffle Bonbons Red Velvet

Per Guest (min. 20 guests)	1 Hour \$14.00	1.5 Hours \$19.00	2 Hours \$24.00
	#131	#132	#133
Tray of 12 pieces - $$15.00$ each $#992$		Tray of 36 pieces - \$36.00 each #978	

### **CHOCOLATE COVERED STRAWBERRIES**

Tray of 12 pieces - \$18.00 each #626

### **STANDARD SHEET CAKES**

Cake Flavors: Vanilla, Chocolate, or Marble | Frosting Flavors: Vanilla or Chocolate

10" Round (serves 8)	12x7" (serves 12)	13X18" (serves 25)	18x26" (serves 50)
\$14.00	\$19.00	\$43.00	\$72.00
#681	#682	#GS5	#683

### **CAKES – CUSTOMIZED**

Any cakes not included in our standard selections Special Note: We are not able to accommodate photos on cakes.

10" Round (serves 8)	12x7" (serves 12)	13X18" (serves 25)	18x26" (serves 50)
\$22.00	\$30.00	\$60.00	\$96.00
#684	#685	#GS6	#686

### WHOLE CAKES (10 - 14 slices) - \$18 each #797

Choose from:

Double Fudge Chocolate Cream Cake Marbled American Cheesecake Swedish Style Apple Cake Almond Chocolate Cake Swiss Carrot Cake Black Forest Cake Linzer Cake Fruit Cake

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### **CUPCAKES**

Choose Vanilla or Chocolate - \$3.00 each #13A

Per Tray (serves 12) \$30.00 #64H

### **SLICED FRESH FRUIT**

Includes Sliced Pineapple, 2 kinds of Melons, Grapes, and Strawberries

Tray (for up to 10 guests) \$24.00 #64A

### **CHEESE TRAY**

Imported and Domestic Cheeses

Tray (for up to 12 guests) Mirror (for up to 40 guests)

**\$30.00 each** #757 \$60.00 each #758

Large Tray (serves 20) - \$36.00 each #624

### **FRUIT & CHEESE**

Per Guest (min. 20 guests) 1 Hour \$14.00 #621 1.5 Hours \$19.00 #137 2 Hours \$24.00 #622

Small Tray (for up to 12 guests) - \$26.00 each #623

### **STANDARD ICE CREAM SET UP**

Full setup includes: Chocolate, Vanilla and Strawberry Ice Cream Chocolate, Butterscotch and Raspberry Sauces Chopped Nuts, Bananas, Canned Pears and Peaches Chocolate and Rainbow Sprinkles Whipped Cream Selections subject to availability

\$10.00 per guest #94A

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# **MEETING SERVICES**





### **DELUXE CONTINENTAL BREAKFAST**

Coffee (Regular and Decaffeinated), Tea (Hot Herbal Tea and Iced Tea), Apple Juice, Orange Juice, Iced Tap Water, Danish, Fresh Fruit, Yogurt Up to 20 guests \$10.00 per guest, per hour #679 More than 20 guests \$8.00 per guest, per hour #680

(Replenished as needed)

### **CONTINENTAL BREAKFAST**

Coffee (Regular and Decaffeinated), Tea (Hot Herbal Tea and Iced Tea), Iced Tap Water

Choice of Assorted Danish or Assorted Cookies

\$5.00 per guest, per hour #64B (Replenished as needed)

### **COFFEE, TEA AND JUICES**

Coffee (Regular and Decaffeinated), Tea (Hot Herbal Tea and Iced Tea), Iced Tap Water

Selection of 3 Juices (apple, orange, tomato or grapefruit)

\$\5.00 per guest, per hour #64F

(Replenished as needed)

### **COFFEE AND TEA SERVICE**

Coffee (Regular and Decaffeinated), Tea (Hot Herbal Tea and Iced Tea)

1-50 guests \$36.00 #178

- 51 100 guests \$48.00 #179
- 101 200 guests \$90.00 #180

200+ guests \$150.00 #181

One time set-up at the start of function (No Replenishments)

### **HOT TEA ONLY**

\$6.00 per guest #64G

### **PRIVATE DINING**

### Only offered for Breakfast and Lunch

Limited Availability. Served in Dining Rooms Only. Not available on Carnival Spirit, Carnival Pride, Carnival Legend, and Carnival Miracle. Meal selections are the same as those being offered to other guests in the Open Dining Room that day.

Breakfast \$14.00 per guest\* Lunch \$26.00 per guest\* #6P1 #6P2 \*These prices include 18% service charge.

Note: You may also select food items from any of the previous pages in combination with one of the Meeting Services Packages listed above.

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