



Carnival Entertains

Note: All food and beverage needs are based on 20 or more guests in attendance.

Party Packages

Open Bar (Dry Snacks Included)

Per Guest	1 Hour	1.5 hours	2 hours	3 hours
	\$9.95	\$14.50	\$17.00	\$25.00

Open Bar (with Souvenir Glass – one per person) (Dry Snacks Included)

Per Guest Per Hour	\$13.50
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Open Beer Bar (Dry Snacks Included)

Per Guest Per Hour	\$8.00
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Pre-Poured Drinks

Up to three selections; choose from: Rum Punch, Rum Swizzle, Bloody Mary, Screwdriver, Margarita, Piña Colada, Mimosa, House Wine, House Champagne, Assorted Domestic Beers, Assorted Fountain Soda, Coffee/Tea (Dry Snacks Included)

Per Guest	1 Hour	1.5 hours	2 hours	3 hours
	\$8.50	\$12.50	\$15.00	\$21.00
<i>For each additional Drink, add \$0.75 per Guest</i>				

Non-Alcoholic Bar

Sodas, Iced Tea, Fruit Punch, Juices and Virgin Drinks (Dry Snacks Included)

Per Guest	1 Hour	1.5 Hour	2 hours	3 hours
	\$5.00	\$7.50	\$8.50	\$12.00

Open Bar with Hot and Cold Canapés

Per Guest	1 Hour	1.5 hours	2 hours	3 hours
	\$18.00	\$25.00	\$30.00	\$40.00

Open Bar with Deluxe Hot and Cold Canapés

Per Guest	1 Hour	1.5 hours	2 hours	3 hours
	\$21.00	\$28.00	\$33.00	\$43.00

Open Bar with Ultra Deluxe Hot and Cold Canapés

Per Guest	1 Hour	1.5 hours	2 hours	3 hours
	\$27.00	\$32.00	\$38.00	\$50.00

** If group would like to upgrade any of the above packages to have a Souvenir Glass (1 per person) provided, add \$3.55 per person to the cost.

A 15% Service Charge applies for all items



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Canapés Only - Standard

(Includes a Relish Tray, Select Four Hot & Four Cold)

Relish Tray Includes: Tomatoes, Radishes, Celery, Carrots, Broccoli, Cauliflower, Blue Cheese Dressing

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

Prices for Hot & Cold Canapés				
Per Guest (min. 20 guests)	Per 1 Hour \$9.00	Per 1.5 hours \$12.00	Per 2 hours \$15.00	
Prices for Cold Canapés				
Per Guest (min. 20 guests)	Per 1 Hour \$6.00	Per 1.5 hours \$9.00	Per 2 hours \$11.00	
	Per Tray of 36 Each \$16.00	Per Tray of 60 Each \$24.00		
Prices for Hot Canapés (4 Selections)				
Per Guest (min. 20 guests)	Per 1 Hour \$8.50	Per 1.5 hours \$12.00	Per 2 hours \$13.50	
	Per Tray of 48 Each \$20.00	Per Tray of 72 Each \$28.00		
<i>(Add Shrimp for \$2.50 per guest)</i>				

Canapés Only – Deluxe

(Includes a Relish Tray and Shrimp, Select Four Hot & Four Cold)

Relish Tray Includes: Tomatoes, Radishes, Celery, Carrots, Broccoli, Cauliflower, Blue Cheese Dressing

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
 Camembert with Pecan Half
 Proscuitto on Melon Boat
 California Sushi Roll

Hot Canapés

Sesame Chicken Tenderloin in Peanut Sauce
 Bacon Wrapped Sea Scallop and Pea Pod
 Polenta with Blackened Pork Tenderloin
 Coconut Fried Shrimps on Lemon Grass
 Grilled Rabbit Tenderloin a la Crème
 Warm Mango and French Brie Toast
 Cured Salmon on Potato Cake
 Baby Filet Mignon Wellington
 Escargots in Puff Pastry
 Assorted Seafood Quiche
 Assorted Sushi

Prices for Deluxe Hot & Cold Canapés				
Per Guest (min. 20 guests)	Per 1 Hour \$12.00	Per 1.5 hours \$15.00	Per 2 hours \$18.00	Per 3 hours \$24.00

A 15% Service Charge applies for all items



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Canapés ONLY – Ultra Deluxe

(Includes One Ice Sculpture and a Relish Tray, Select Five Hot & Five Cold)

Contents of Relish Tray: Tomatoes, Radishes, Celery, Carrots, Broccoli, Cauliflower, Blue Cheese Dressing

Cold Canapés

- Ahi Tuna on Grilled Pineapple with Wasabe and Lime Mustard
- Jumbo Black Tiger Prawns in Ice Carving with Cocktail Sauce
- Salpicon of Quail Breast with Port Jelly and Confit of Melon
- 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)
- Iced Guava with Ceviche Medley
- Lemon Scented Kalik of Salmon
- Truffled Duck Liver Terrine

Hot Canapés

- Sherry Vinegar Glazed Sweetbreads on Rosemary Skewers with Fresh Figs
- Warm Japanese Baby Octopus in Jasmine and Sesame Tempura
- Lightly Sautéed Fresh Appalachicola Oysters with Truffle Oil
- Seafood Salpicon on Emerald Mussels with Lychee Confit
- Crispy Palatschinken Strudel Filled w/ Chanterelles
- 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 Canapes			
Per Guest (min. 20 guests)	Per 1 Hour	Per 1.5 hours	Per 2 hours
	\$18.00	\$22.00	\$28.00

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Individual Items

Beluga Caviar in Ice Carving with Trimmings

Price per lb = Market Price

Sevruga Caviar in Ice Carving with Trimmings

Price per lb = Market Price

Smoked Salmon with Onion Rings, Horseradish Cream or Cream Cheese

Price per lb = \$15.00

Assorted Pickled Herring, Steamed Potatoes, Onion Rings, Pickles and Sour Cream

Price per lb = \$15.00

Beefsteak Tomato Slices with Buffalo Mozzarella, Olive Oil and Basil Leaf

Price per Tray (36 each) = \$20.00

Honeydew Melon Wedges with Prosciutto

Price per Tray (36 each) = \$20.00

Mexican Guacamole with Fried Tortilla Chips

Price per Bowl (about 2 lbs) = \$15.00

Guacamole, Salsa, Cheese Dip & Tortilla Chips

Per Guest (min. 20 guests)	Per 1 Hour \$5.00	Per 1.5 hours \$6.00	Per 2 hours \$7.00
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Large Shrimp Cocktail

(with Decorations)

Per Guest (min. 20 guests)	Per 1 Hour \$8.00	Per 1.5 hours \$12.00	Per 2 hours \$14.50
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Price per lb (35 each) \$20.00

Colossal Shrimp Cocktail

(with Decorations)

Per Guest (min. 20 guests)	Per 1 Hour \$11.00	Per 1.5 hours \$15.00	Per 2 hours \$17.50
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Price per lb (20 each) \$24.00

Sandwich Smorgasbord

(Hourly Prices: Assorted Petit Sandwiches, Tray Prices: One Selection per Tray)

- 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)	Per 1 Hour \$7.00	Per 1.5 hours \$10.00	Per 2 hours \$12.00
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Per Tray of 16 each \$12.00 Per Mirror of 48 each \$30.00

A 15% Service Charge applies for all items



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Pizza Party:

Pizza with Tomato and Mozzarella Cheese plus Various Toppings of your Choice
Hourly prices: Includes an assortment of pizza toppings.

Per Guest (min. 20 guests)	Per 1 Hour \$ 6.50	Per 1.5 hours \$ 9.00	Per 2 hours \$11.00
Per 12" Pizza \$ 7.00			

Cheese Trays:

American Cheeses (5 kinds) with Grapes and Crackers	
Price per Tray (good for 12)	\$15.00
Price per Mirror (good for 40, including centerpiece) \$50.00	
Imported Cheeses (5 kinds) with Grapes, Nuts, Butter, Bread & Crackers	
Price per Tray (good for 12)	\$20.00
Price per Mirror Tray (good for 40, including Centerpiece) \$60.00	

Vegetable Trays:

Small Tray (good for 9)	\$16.00
Medium Tray (good for 13)	\$22.00
Large Tray (good for 18)	\$28.00

Sushi Bar:

Price per Tray with Assorted Sushi (24 pieces)	\$10.00
Price per Mirror with Assorted Sushi (80 pieces, including Centerpiece) \$35.00	

Wine Tastings:

Upon request, we will be happy to fax, under separate cover, our Wine Tasting Options & Price List.

A 15% Service Charge applies for all items



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Desserts

Petit Fours

Hourly Prices include Coffee (regular brewed) and Tea as Afternoon Party

Hourly & Tray prices 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)	Per 1 Hour \$7.00	Per 1.5 hours \$10.00	Per 2 hours \$12.00
Per Tray of 12 - \$10.00 each			
Per Tray of 36, including Centerpiece - \$25.00 each			

Chocolate Covered Strawberries ONLY

Tray of 12 each \$15.00	Plate of 4 for Cabin Delivery \$5.50	Price per Piece \$1.00
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Cakes – Standard

(Chocolate, Vanilla or Marble Cakes with Chocolate or Vanilla Frosting)

10" Round (for 8) \$10.00	12x7" (for 12) \$15.00	13X18" (for 25) \$30.00	18x26" (for up to 50) \$50.00
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Cakes – Customized

(Any cakes that are not part of the standard selections)

10" Round (for 8) \$15.00	12x7" (for 12) \$22.00	13X18" (for 25) \$40.00	18x26" (for up to 50) \$75.00
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Whole Cakes

(10 – 14 slices) - \$15 each

- 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

Cupcakes

(Vanilla or Chocolate)- \$2.00 each

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 **Carnival**
FUN FOR ALL. ALL FOR FUN.
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Tiered Cakes:



Sample Photo

Please select one (1) of the following cake sizes:

Small specialty two tier cake \$ 50.00 plus 15% service charge
(7"/10", 11.5 circumference, each tier is 3.5 inches tall & serves up to 20 guests)

Large specialty two tier cake \$ 75.00 plus 15% service charge
(10"/13", 16" circumference, each tier is 3.5 inches tall & serves up to 50 guests)

Three tier specialty cake \$125.00 plus 15% service charge
(7"/10"/13", 20.5" circumference, each tier is 3.5 inches tall & serves up to 75 guests)

Four tier specialty cake \$175.00 plus 15% service charge
(7"/10"/13"/16", 25" circumference, each tier is 3.5 inches tall & serves up to 150 guests)

Available cake flavors:

- Butter Vanilla
- Chocolate
- Mixed Tiers - Butter Vanilla & Chocolate (tier flavor order/combo, at Chef's discretion)

Available cake fillings (1 per cake):

- Vanilla
- Chocolate
- Strawberry

Special Note: Other color, flavor, style, or filling selections are not available. In addition; Tiered Cakes do not come with a cake topper, guests may bring their own. Your cake will be decorated with a smooth white butter cream frosting. Layers are placed atop one another; we do not have push pillars.

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Desserts

Cakes & Petit Fours

Assorted Slices of "Whole Cakes" and Petit Fours with Coffee (regular brewed) and Tea

Per Guest (min. 20 guests)	Per 1 Hour \$10.00	Per 1.5 hours \$13.00	Per 2 hours \$15.00
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Sliced Fresh Fruit

Sliced Pineapple, 2 kinds of Melons, Grapes, & Strawberries

Per Tray (for up to 10) \$15.00	Per Mirror, Including Melon Carving (for up to 30) \$40.00
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Cheese Tray

Imported and Domestic Cheese

Per Tray (for up to 12) \$20.00	Per Mirror (for up to 40) \$60.00
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Fruit & Cheese

Per Guest (min. 20 guests)	Per 1 Hour \$5.50	Per 1.5 hours \$9.50	Per 2 hours \$12.00
	Per Tray (small – for up to 12) \$26.00	Per Mirror (large – for up to 20) \$36.00	

Assorted Pastries

Chocolate Éclairs,
Florentine Slice,
Fresh Fruit Slice,
English Pound Cake,
Double Fudge Brownies,
Tropical Fruit Strudel

Per Tray (good for 10) <i>Assorted</i> \$15.00	Per Mirror (good for 30) <i>Assorted, Including Centerpiece</i> \$40.00
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Standard Ice Cream Set Up

Full setup includes:

Chocolate, Vanilla and Strawberry Ice Cream
Chocolate, Butterscotch and Raspberry Sauces
Chopped Nuts, Bananas, Canned Pears & Peaches
Chocolate and Rainbow Sprinkles
Whipped Cream
Selections based on availability

\$5.00 per person plus 15% service fee

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Meeting Services

Coffee (regular and decaffeinated), Tea (Hot Herbal Tea and Iced Tea),
Apple Juice, Orange Juice, Iced Tap Water, Assorted Sodas
Danish, Sliced Fresh Fruit, Yogurt

Up to 20 guests	\$6.50 per person, per hour
More than 20 guests	\$5.50 per person, per hour (Replenished as needed)

Coffee (regular and decaffeinated), Tea (Hot Herbal Tea and Iced Tea),
Iced Tap Water, Choice of Assorted Danish or Assorted Cookies

\$2.50 per person maximum of 3 consecutive hours (Replenished as needed)

Coffee (regular and decaffeinated), Tea (Hot Herbal Tea and Iced Tea),
Selection of 3 Juices (Apple, Orange, Tomato or Grapefruit) & Iced Tap Water

\$2.50 per person, per hour (Replenished as needed)
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Coffee (regular and decaffeinated) & Tea (Hot Herbal Tea and Iced Tea)

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

1-50 guests	\$20.00
51 – 100 guests	\$30.00
101 – 200 guests	\$50.00
200+ guests	\$100.00

Hot Tea only (no food)

\$5.00 per person

Private Dining for Breakfast & Lunch:

Limited Availability & served in Dining Rooms only.

Not available on Spirit, Pride, Legend, and Miracle.

Meal selections are the same being offered to other guests in the Open Dining Room that day.

<u>Breakfast</u>	<u>Lunch</u>
\$7.00 per person	\$12.00 per person
These prices include the 15% service charge	

A 15% Service Charge applies for all items