

CARNIVAL ENTERTAINS





DEAR FUN PLANNER,

Thanks for bringing the whole gang – squad, team, band, whatever you like to call your group of family, friends or business colleagues-- onboard.

A Carnival cruise is a perfect place for families, friends and friends to be to vacation, celebrate together and above all, have fun!

We have a tasty selection of small bites, beverage packages and onboard spaces to host your next event. After all, we're in the business of bringing people together. And since this is what we do best, let us know how we can help. Our team of event planning professionals are standing by to help you make your next get-together even more fun and memorable. So, whether it's a breakfast gathering, cocktail party or business meeting, we have what it takes to make your event successful.

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,

Vicky Rey

VP, Guest Services

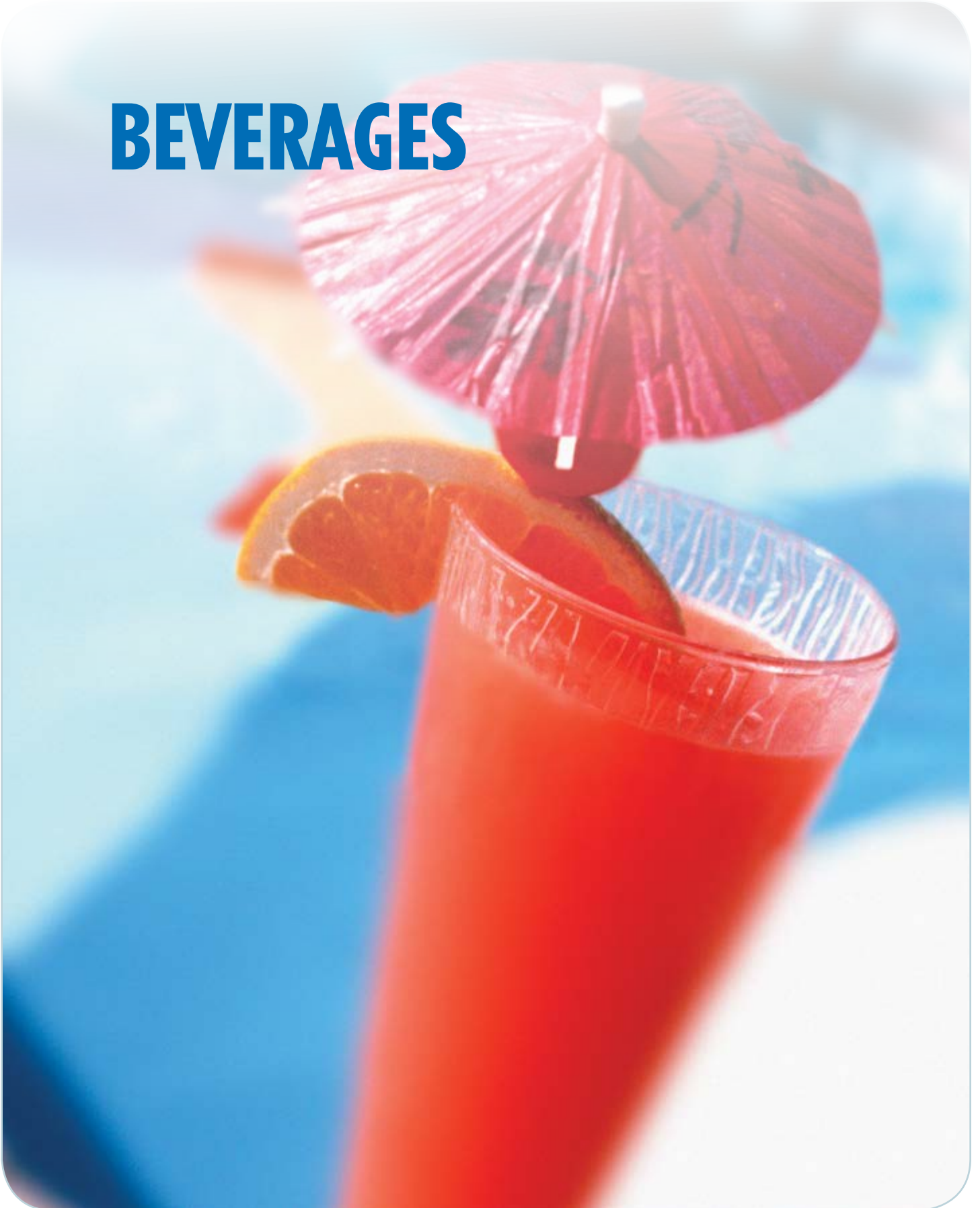
HOST WITH THE MOST

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BEVERAGES



BEVERAGE PACKAGES

PREMIUM OPEN BAR

Includes all Spirits up to \$10.00, a choice of 3 Premium Specialty Cocktails, Red Wine, White Wine, Sparkling Wine, Domestic and International Beers, Sodas, Regular Coffee and Tea. Spirits available include but not limited to: Johnnie Walker Black, Grey Goose Vodka, Bombay Sapphire, Patron Silver and Bacardi Rum
(Available to groups of up to 500 guests)

Per Guest	1 Hour	1.5 Hours	2 Hours	2.5 Hours	3 Hours
	\$22.00	\$33.00	\$44.00	\$55.00	\$65.00

STANDARD

Includes a choice of 3 Specialty Cocktails, Red Wine, White Wine, Sparkling Wine, Domestic and International Beers, Sodas, Regular Coffee and Tea

Per Guest	1 Hour	1.5 Hours	2 Hours	2.5 Hours	3 Hours
	\$16.00	\$24.00	\$32.00	\$40.00	\$48.00

GOOD MORNING

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

Per Guest	1 Hour	1.5 Hours	2 Hours	2.5 Hours	3 Hours
	\$14.00	\$21.00	\$28.00	\$35.00	\$42.00

ZERO PROOF PARTY

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

Per Guest	1 Hour	1.5 Hours	2 Hours	2.5 Hours	3 Hours
	\$9.00	\$13.00	\$17.00	\$21.00	\$25.00

A minimum of 20 guests is required for all beverage services. A 15% Service Charge applies for all items and will be added to published prices. Prices and selections are based on US Currency and are subject change without notice.



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PREMIUM OPEN BAR PACKAGE COCKTAILS

CHOOSE THREE:

THE ULTIMATE MARGARITA

1800 Reposado Tequila, Patron Citronage Orange Liqueur, and Sweet and Sour served on the rocks

THE CRUISER

Skyy 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, Goslings Black Seal 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

1800 Reposado Tequila, Orange Juice and Grenadine served on the rocks

CUBA LIBRE

Bacardi Rum, Coca Cola and Lime served on the rocks

BAY BREEZE

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

MIMOSA

Champagne and Orange Juice served in a Champagne Flute

LYNCHBURG LEMONADE

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

CARIBBEAN 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 COCKTAILS

CHOOSE THREE:

MARGARITA

Tequila, Triple Sec, Sweet and Sour

BLOODY MARY

Vodka, Tomato Juice, and Spice

COSMOPOLITAN

Vodka, Triple Sec, 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

Champagne 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, Coca Cola and Lime

SCREW DRIVER

Vodka and Orange Juice

CARIBBEAN PASSION

Rum, Amaretto, Orange Juice and Pineapple Juice



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CHEERS!

FOR GROUPS

HERE'S THE SCOOP ABOUT CHEERS! FOR GROUPS.

With the purchase of this program, you will enjoy the ease and convenience of paying one flat price for your spirited beverages (that's with alcohol!) all cruise long. At only \$49.95* per day, this program is an amazing value!

Simply use your newly-stickered Sail & Sign Card during normal bar hours and you're ready to enjoy.

**Prices are per day plus 15% gratuity. Available to be pre-purchased on all ships for group bookings with a minimum of 30 guests.*

CHEERS! INCLUDES:

- All spirits (including cocktails), as well as beer and wine by the glass with a \$10.00 or lower menu price
- Sodas and non-alcoholic frozen cocktails
- 25% discount off the menu price for bottled water
- 25% discount off the menu price for any spirits or wine above \$10.00 per drink
- 25% discount off the menu price for wine and champagne by the bottle

CHEERS! EXCLUDES:

- Non-alcoholic beverages other than soda and non-alcoholic frozen cocktails
- Beverages promoted and sold in souvenir glasses
- Bottles of liquor
- Bottled water (offered at a 25% discount)
- Beverages offered at gangway while debarking
- Beverages offered through room service as well as mini bars and/or other in-stateroom beverage programs
- Sharing cocktails, floaters, pitchers, tubes and buckets
- Wine and champagne by the bottle (offered at a 25% discount)
- All spirits or wine above \$10.00 per drink (offered at a 25% discount)
- Beverages offered through enomatic wine machines and self-serve beer stations
- Coffee beverages and food items
- All other beverage-related programs including cookbooks and bar books, beverage seminars and classes, as well as cigars

THE FOLLOWING RESTRICTIONS APPLY:

- Must be 21 years or older to purchase and agree not to give to minors
- Each adult assigned to the group must purchase the program
- Only one drink at a time may be ordered - No sharing is permitted
- Program allows for up to 15 alcoholic drinks per 24 hour period (6AM – 6AM)
Carnival reserves the right to refuse service for any reason
- Program is non-refundable
- Program only applicable for on board purchases
- Program does not apply to online purchases
- Not applicable for advanced purchase on Individual Reservations
- Applicable state and local taxes will be charged to the guest folio when this program is used within US waters
- GALVESTON SAILINGS ONLY - Due to Texas liquor laws, this program will begin on the second day of the voyage

Have fun. But drink responsibly while you're at it, okay?



CANAPÉS

HOT & COLD CANAPÉS

CANAPÉS ONLY – ULTRA DELUXE

Includes a Relish Tray with tomatoes, radishes, celery, carrots, broccoli, cauliflower, blue cheese dressing and one Ice Sculpture
Select Five Hot & Five Cold

HOT CANAPÉS

Warm 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

COLD CANAPÉS

Ahi Tuna on Grilled Pineapple with Wasabe 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 Gravlox with Dilled Cream Sauce
Spider Roll (Unagi over California Roll)
Lemon Scented Kalik of Salmon

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$22.00	\$27.00	\$32.00

CANAPÉS ONLY – DELUXE

Includes a Relish Tray with with tomatoes, radishes, celery, carrots, broccoli, cauliflower, blue cheese dressing and shrimp
Select Four Hot & Four Cold

HOT CANAPÉS

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

COLD CANAPÉS

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

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$16.00	\$21.00	\$26.00

A minimum of 20 guests is required for all food services. A 15% Service Charge applies for all items and will be added to published prices. Prices and selections are based on US Currency and are subject change without notice.



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HOT & COLD CANAPÉS

CANAPÉS ONLY - STANDARD

Includes a Relish Tray with tomatoes, radishes, celery, carrots, broccoli, cauliflower, blue cheese dressing

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

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 & COLD CANAPÉS

Select Four Hot & Four Cold

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$17.00	\$22.00

HOT CANAPÉS

Select Eight

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$17.00	\$22.00

Per Tray 48 pieces (one selection) \$30.00 / 72 pieces (one selection) \$45.00
 Add shrimp for \$2.50 Per Guest

COLD CANAPÉS

Select Eight

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$17.00	\$22.00

Per Tray 36 pieces (4 selections) \$20.00 / 60 pieces (one selection) \$35.00

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INDIVIDUAL ITEMS



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

Price per Tray (36 each) = \$25.00

HONEYDEW MELON WEDGES WITH PROSCIUTTO

Price per Tray (36 each) = \$25.00

VEGETABLE TRAYS

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

AMERICAN CHEESES (5 KINDS) WITH GRAPES AND CRACKERS

Price per Tray (serves 12) \$20.00

IMPORTED CHEESES (5 KINDS) WITH GRAPES, NUTS, BUTTER, BREAD & CRACKERS

Price per Tray (serves 12) \$25.00

MEXICAN GUACAMOLE WITH FRIED TORTILLA CHIPS

Price per Bowl (about 2 lbs) = \$20.00

GUACAMOLE, SALSA, CHEESE DIP & TORTILLA CHIPS

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$8.00	\$12.00	\$16.00

SMOKED SALMON WITH ONION RINGS, HORSE RADISH CREAM OR CREAM CHEESE

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$16.00	\$20.00

LARGE SHRIMP COCKTAIL (with Decorations)

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$16.00	\$20.00

COLOSSAL SHRIMP COCKTAIL (with Decorations)

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$15.00	\$19.00	\$23.00

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INDIVIDUAL ITEMS

SANDWICH SMORGASBORD

Hourly Prices: 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

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$16.00	\$20.00
Per Tray	16 pieces (four selections) \$12.00 each		

PIZZA PARTY

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

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$16.00	\$20.00

Per 10" Pizza \$ 10.00

SUSHI BAR

Tray with Assorted Sushi (24 pieces) \$20.00

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DESSERTS

DESSERTS

CAKES – STANDARD

Chocolate, Vanilla or Marble Cakes with Chocolate or Vanilla Frosting

10" Round (serves 8)	12x7" (serves 12)	13X18" (serves 25)	18x26" (serves 50)
\$12.00	\$16.00	\$36.00	\$60.00

CAKES – CUSTOMIZED

Any cakes that are not part of the standard selections

10" Round (serves 8)	12x7" (serves 12)	13X18" (serves 25)	18x26" (serves 50)
\$18.00	\$25.00	\$50.00	\$85.00

WHOLE CAKES (10 – 14 slices) - \$15 each

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

CUPCAKES

Vanilla or Chocolate - \$2.00 each
Per Tray (serves 12) \$25.00

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
Red Velvet	Truffle Bonbons
Mini Carrot Cake	Mini Cheesecake

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$16.00	\$20.00
Per Tray	12 pieces (one selection) \$15.00 / 36 pieces, including centerpiece \$36.00		

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DESSERTS

FRUIT & CHEESE

	1 Hour	1.5 Hours	2 Hours
Per Guest	\$12.00	\$16.00	\$22.00

Small Tray (serves 12) \$26.00 / Large Tray (serves 20) \$36.00

SLICED FRESH FRUIT

Sliced pineapple, 2 kinds of melons, grapes and strawberries

Per Tray (serves 10) \$20.00

CHOCOLATE COVERED STRAWBERRIES

Tray of 12

\$15.00

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

\$8.00 per guest

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MEETING SERVICES



MEETING SERVICES

DELUXE CONTINENTAL BREAKFAST

Coffee (regular and decaffeinated), Tea (Hot Herbal Tea and Iced Tea), Apple Juice, Orange Juice, Iced Tap Water, Danish, Sliced Fresh Fruit, Yogurt (Replenished as needed)
Up to 20 guests \$8.00 per guest, per hour / More than 20 guests \$7.00 per guest, per hour

CONTINENTAL BREAKFAST

Coffee (regular and decaffeinated), Tea (Hot Herbal Tea and Iced Tea), Iced Tap Water, Choice of Assorted Danish or Assorted Cookies (Replenished as needed)
\$4.00 per guest, per hour

COFFEE, TEA AND JUICES

Coffee (regular and decaffeinated), Tea (Hot Herbal Tea and Iced Tea), Selection of 3 Juices (apple, orange, tomato or grapefruit) & Iced Tap Water (Replenished as needed)
\$4.00 per guest, per hour

COFFEE AND TEA SERVICE

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 \$30.00 / 51 – 100 guests \$40.00 / 101 – 200 guests \$75.00 / 200+ guests \$125.00

HOT TEA ONLY

\$5.00 per guest

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

PRIVATE DINING

Limited availability & served in dining rooms only.
Not available on Carnival Pride, Carnival Legend, and Carnival Miracle.
Meal selections are the same as offered to other guests in the open dining room that day.

Breakfast \$12.00 per guest / Lunch \$22.00 per guest
(Prices include 15% service charge)

A minimum of 20 guests is required for all food and beverage services. A 15% Service Charge applies for all items and will be added to published prices. Prices and selections are based on US Currency and are subject change without notice.



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