CARNIVAL ENTERTAINS



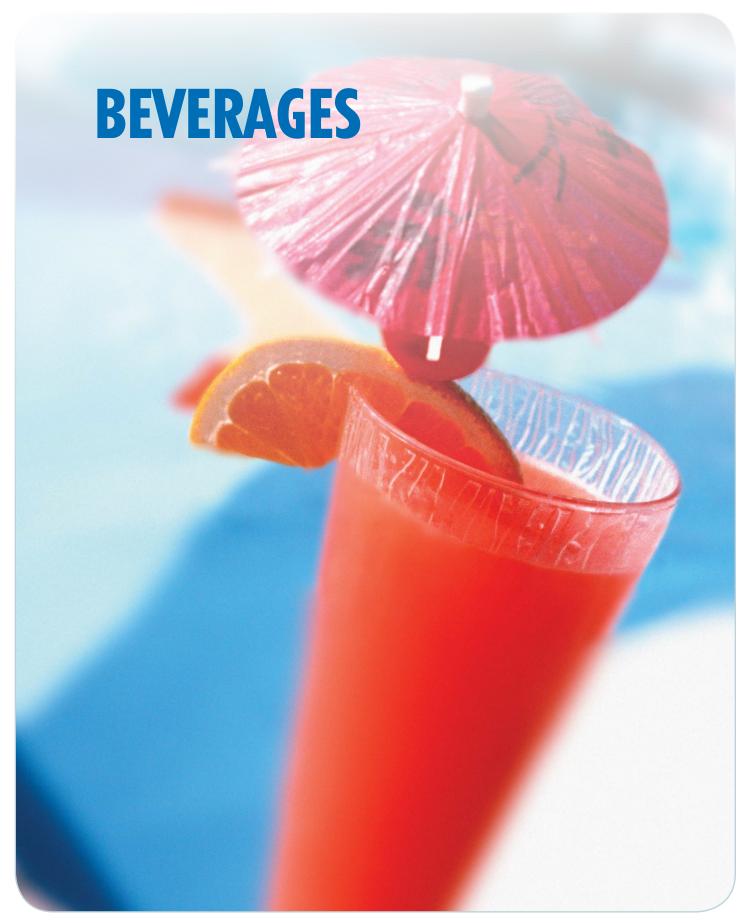




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BEVERAGE PACKAGES

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:

Grey Goose Vodka, Bombay Sapphire, Dewar's 12, Herradura Silver Tequila and Bacardi Rum

(Available to groups of up to 500 guests)

	1 Hour	1.5 Hours	2 Hours	2.5 Hours	3 Hours
Per Guest	\$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

	1 Hour	1.5 Hours	2 Hours	2.5 Hours	3 Hours
Per Guest	\$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

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

ZERO PROOF PARTY

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

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



PREMIUM OPEN BAR PACKAGE COCKTAILS

CHOOSE THREE:

MARGARITA

El Jimador Silver Tequila, Patrón Citrónge Orange Liqueur, and Sweet and Sour served on the rocks

THE CRUISER

Absolut 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, Coca Cola and Lime served on the rocks

BAY BREEZE

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

MIMOSA

Sparkling Wine and Orange Juice served in a Champagne Flute

LYNCHBURG LEMONADE

Jack Daniels, Patrón Citrónge, Sweet and Sour and Sprite 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



STANDARD BEVERAGE PACKAGE COCKTAILS

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, Coca Cola and Lime

SCREW DRIVER

Vodka and Orange Juice

CARIBBEAN PASSION

Rum, Amaretto, Orange Juice and Pineapple Juice







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 \$51.95* 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 16 guests.

CHEERS! INCLUDES:

- All spirits (including cocktails), as well as beer and wine by the glass with a \$50.00 or lower menu price.
- Sodas, Zero-Proof frozen cocktails, energy drinks, specialty coffee, hot tea, 500ml bottled water and other non-alcoholic bottled beverages.
- Large format water bottles in the Dining Room and Specialty Restaurants.
- 25% discount off the menu price for any spirit or wine by the glass above \$50.00.
- 25% discount off the menu price for wine and champagne by the bottle.
- 25% discount off beverage seminars and classes.

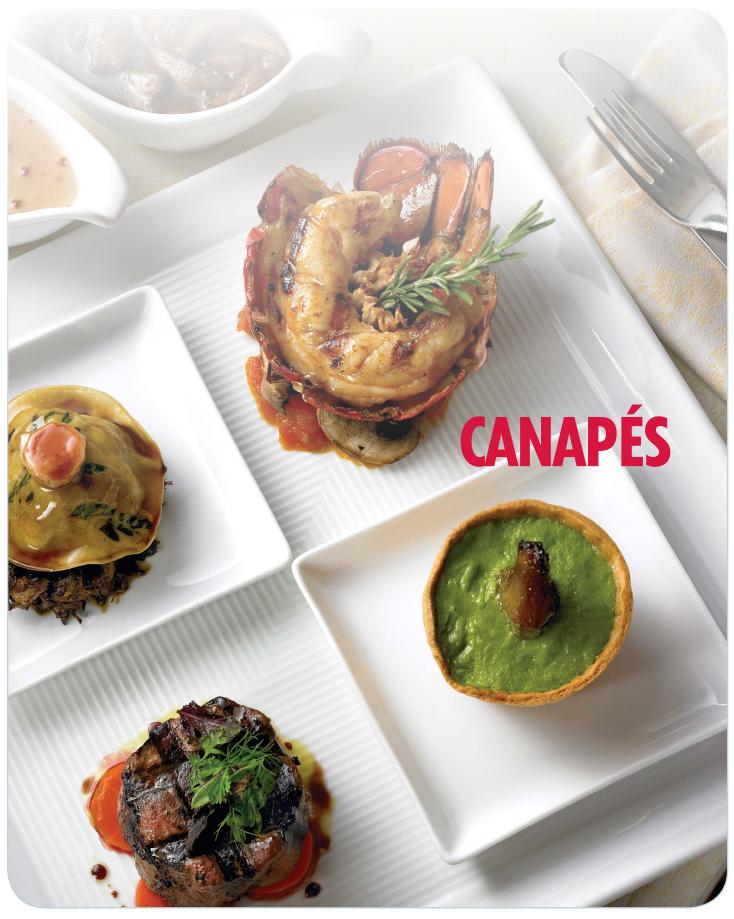
CHEERS! EXCLUDES:

- Beverages promoted and sold in souvenir glasses.
- Bottles of liquor.
- Beverages offered at gangway.
- Beverages offered through room service, mini bars and/or other in-stateroom beverage programs.
- Sharing cocktails, floaters, pitchers, tubes and buckets.
- Beverages offered through enomatic wine machines.
- All other beverage-related programs including merchandise, cigars and cigarettes.
- Food items

THE FOLLOWING RESTRICTIONS APPLY:

- Must be 21 years or older to purchase and agree not to give to minors.
- Each adult assigned to the same group must purchase the program.
- Only one drink at a time may be ordered. No sharing is permitted.
- Only one Zero-Proof beverage at a time may be ordered. No sharing is permitted
- Applicable state and local taxes will be charged to the guest folio when this program is used within US waters.
- 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 onboard purchases during regular operating hours.
- All bottles and cans will be served opened.
- 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.
- Please contact Charters, Meetings & Incentives for groups greater than 250 staterooms.

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





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 Gravlax 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 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



HOT & COLD CANAPÉS

CANAPÉS ONLY - STANDARD

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

HOT CANAPÉS

Per Guest

Per Guest

Bacon Wrapped Sweet Plantains Broccoli & Cheese Nuggets Assorted Vegetarian Quiches Spicy Chicken Drummettes 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 \$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 \$12.00 \$17.00 \$22.00

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



INDIVIDUAL ITEMS



INDIVIDUAL ITEMS

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) \$16.00 Medium Tray (serves 13) \$22.00

Large Tray (serves 18) \$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, HORSERADISH 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



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

Per Guest

\$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 \$12.00 1.5 Hours

2 Hours

\$12.00

\$16.00

\$20.00

Per 10" Pizza \$ 10.00

SUSHI BAR

Tray with Assorted Sushi (24 pieces) \$20.00







DESSERTS

CAKES – STANDARD

Chocolate, Vanilla or Marble Cakes with Chocolate or Vanilla Frosting

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

CAKES – CUSTOMIZED

Any cakes that are not part of the standard selections

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

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

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

Red Velvet

Mini Carrot Cake

Per Guest

Mini Double Chocolate Cake

Truffle Bonbons Mini Cheesecake

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

Per Tray 12 pieces (one selection) \$15.00 / 36 pieces, including centerpiece \$36.00



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 / Large Tray

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







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)

