



GROUP BEVERAGE & CULINARY OPTIONS

**SPECIAL OCCASIONS DESERVE
OUTSTANDING FOOD & BEVERAGES**

..... **Book Your Special Food and Beverage Options Today!**



COCKTAIL RECEPTIONS

PRICING

TYPE OF COCKTAIL PARTY	PRICE PER GUEST PER HOUR
House Brand Reception	\$18.95*
Call Brand Reception	\$22.95*
Premium Brand Reception	\$25.95*
Super Premium Brand Reception	\$28.95*
Beer, Wine, and Soda Reception	\$16.95
Sparkling Wine (House) Reception	\$16.95
Non Alcoholic (Sodas, Juices, Virgin Drinks) Reception	\$12.95*
Mexican Fiesta Party	\$24.95
Tailgate Sports Party	\$24.95
Caribbean Pirate Party	\$24.95
Wines Around the World	\$19.95
Exclusive Wine Tasting	\$35.00

*Prices include frozen drinks upon request

POLICIES

- Published price excludes gratuities, 18% gratuity will be added to all prevailing rates.
- Requires minimum guest count of 16 adults for at least one hour.
- House, Call, Premium and Super Premium parties include domestic and imported beer, house wines by the glass, house sparkling wine, liquor, soda, juices, mixers, frozen drinks and one featured specialty cocktail.
- For these functions, beers are not included if they are EXCLUSIVE to the English Pub, Playmakers and Bamboo Room menus.
- Cocktail parties require a guaranteed attendance no later than three weeks prior to sailing; all parties will be billed for the final guaranteed count OR the actual attendance count (whichever is higher.) If the final attendance is higher than the prepaid guest count, the additional charges will be billed to the group leader's master account onboard.
- Above pricing is subject to change without prior notification.
- Cocktail parties must be purchased for the total attendance of the group (total group count) and for the duration of the event (rounded-up to the hour).
- Front of house bars are closed during the party. Drinks are served from the pantry to expedite service. Popular pre-poured drinks are available upon entry to the party, but orders are still taken by servers.
- Staffing will be determined by onboard management.
- Additional staff may be requested at relevant rates to add staff.
- Culinary options can be added at prevailing rates.
- Cocktail parties are not permitted for more than 3 consecutive hours of service.
- Functions that are taking place in the same venue require 45 minutes reset time between ending and starting times.
- Due to limited menu options, no cocktail parties should be offered while ships are in any port in Texas. Assistance is to be requested before finalization.
- Due to limited bar availability in Canadian ports, no private events can be accommodated.

SUITE & COMPLIMENTARY PARTIES

SUITE PARTIES

- Cocktail parties in Suites are available at the per hour reception pricing with an additional \$50 per suite beverage server, per hour.
- Ratio of beverage server per guest is 1:15.
- Capacity of the suite is dictated by the size of the suite booked. Suite party size cannot exceed suite capacity.

COMPLIMENTARY PARTIES

- Includes contracted, GAP, and any other party that is provided complimentary to the group.
- Venues are secured on a first come, first served basis.
- Comp parties are not available on day 1.
- Seminars and Symposiums at Sea are an exception and are allowed on day one.
- House and call brands only will be served, unless enhanced option has been added.
- Should a group choose to upgrade their comp cocktail party, they may add one of the two enhanced options below at the per person price shown. Enhancement options include frozen drinks.

ENHANCEMENTS	PRICE PER PERSON PER HOUR
Complimentary to Premium	\$11.95
Complimentary to Super Premium	\$14.95

- Frozen drinks are not included in comp parties, unless an enhancement option has been added.
- Enhanced option must be added to all guests over 21 years of age.
- Party will be hosted in a bar/lounge during regular hours of operation.
- Availability, time and location are at the discretion of the onboard management.
- Front of house bars are closed during the party or not available for the function when the function is hosted in a lounge that includes a bar open for the general public. Drinks are served from the pantry to expedite service.
- Popular pre-poured drinks are available upon entry to the party, but orders are still taken by servers.
- Staffing will be determined by onboard management.
- Additional staff may be requested at relevant rates to add staff.
- Attendance count should not be higher than total group count.
- Culinary options can be added at prevailing rates.
- Availability, time and location are at the discretion of the onboard management.
- Published price does not include gratuities, 18% gratuity will be added to all prevailing rates.

GROUP GATHERINGS AND COCKTAIL PARTIES ON CONSUMPTION

GROUP GATHERINGS

Group gatherings that are not private may be booked in bars and lounges during normal hours of operation. Drinks may be ordered directly from the bar staff at the bars/lounges, understanding that the event will not be private, nor will the service staff be exclusively dedicated to serving guests that are part of the group gathering. Seats or sections will not be reserved. Drinks can be charged to individual folios or a master folio. No culinary options can be added to these functions.

GROUP GATHERINGS - ROPED SECTION

Group gatherings can be requested in an area that is already in service to serve as a roped off section when there is only a small F&B requirement. This will mean that there is no dedicated server assigned but there is an assigned/reserved section within the lounge. The request cannot exceed 25% of the lounge capacity.

The group is required to have at least one prepaid F&B amenity per person in order to request a reserved section.

No more than 2 roped sections at the same time can take place in a lounge.

Request for music, audiovisual, microphones, etc. will not be approved.

COCKTAIL PARTIES ON CONSUMPTION

Cocktail Party on Consumption is defined as any party where the charges will be billed to one specific folio or to the guests' individual folios. Private cocktail parties on consumption may be requested in bars and lounges with ship approval. The following pricing applies.

GROUPS	PARTY TIME	CHARGES
Minimum of 16 adult guests required	7 a.m. - 4 p.m.	\$500 per hour. Maximum 3 hours for any single event
	4 p.m. - Close	\$750 per hour. Maximum 3 hours for any single event.

Terms and Conditions

- Groups with 100% participation in a Deluxe Beverage Package can have one event per voyage without paying any fee. That one event can be up to 3 hours. Unused hours may not be applied to additional events. If the group has more than one event on the same day, they will be required to pay the hourly charge for the second event.
- Groups of 250 or more guests will not pay any fees for their first on consumption event. This offer is valid for the group's first event up to 3 hours, where a minimum of 250 guests are expected to attend. Unused hours may not be applied to additional events. Additional hours and/or events will be charged at the prevailing rates.
- Please note: GAP or other complimentary parties always count as the first hour of any event.
- Private Cocktail Party on Consumption must be pre-approved by ship.
- Front of house bars are closed during the on consumption party. Drinks are served from the pantry to expedite service.
- Front of the house bars can be opened upon request and with the appropriate staffing fees.
- Ship has the right to determine and reduce the number of staff required to service the party at any time during the party should the guests not be consuming.
- Guests who have pre-purchased a Deluxe Beverage Package may use their package at the cocktail parties providing the fees have been paid as above. Beverage package terms and conditions apply.

TASTING EVENTS AVAILABLE WITH THE FOLLOWING OPTIONS

WINES AROUND THE WORLD

\$19.95
PER PERSON

A wine tasting in the main dining room where the guests will sample 5 different wines from around the world. This tasting includes a cheese plate but the group will join other guests who purchase this event.

Minimum number of 20 guests and maximum of 300.

Booking needs to take place in advance to secure seating.

EXCLUSIVE WINE TASTING

\$35.00
PER PERSON

Available to any group and will be tailored to match the group's requirements. The tasting will include 5 wines as selected by the onboard wine tenders and a cheese plate. This will be an exclusive wine tasting for a minimum of 20 guests and a maximum of 60.

EXCLUSIVE RUM TASTING

\$35.00
PER PERSON

Available to any group and will be tailored to match the group's requirements. The tasting will include 3 rums (Bacardi 8, Bacardi Oakheart and Miami Club) and 2 rum-based cocktails with a presentation from the bartender on how the cocktails are made. This will be an exclusive rum tasting for a minimum of 20 guests and a maximum of 60.

EXCLUSIVE WHISKEY TASTING

\$35.00
PER PERSON

Available to any group and will be tailored to match the group's requirements. The tasting will include 4 whiskeys as selected by the onboard beverage manager based on the ship itinerary and market. The tasting will be led by one of the onboard team members. This will be an exclusive whiskey tasting for a minimum of 20 guests and a maximum of 40.

EXCLUSIVE BEER TASTING

\$25.00
PER PERSON

Available to any group and will be tailored to match the group's requirement. The tasting will include samples of 6 beers and styles from around the world. The tasting will be hosted by one of our team members. This will be an exclusive beer tasting for a minimum of 20 guests and a maximum of 40.

Terms and Conditions

- Published price exclude gratuities, 18% gratuities will be added to all published prices and applicable tax based on itinerary.
- Scheduling / venue / staff availability must be pre-approved by ship.
- Requests must be submitted at least 3 weeks prior to sailing.
- If multiple sessions are booked to accommodate private groups larger than the maximum group size, must have at least a minimum of one hour in between each booked session.
- Duration of event: approximately 1 hour.
- The entire event will need a minimum of 2 hours (factoring in 30 minutes set-up & 30 minutes teardown); therefore, a 1-hour event must be blocked for a min 2 hours.
- The ship's wine tender will conduct the wine seminar, but a group can provide their own host/speaker. A group's private tasting must not be scheduled during the same time as other wine tastings.
- The other tastings are hosted by shipboard team members, if the group wants to provide their own host/speaker this can be arranged through prior arrangements.
- Only ship's staff is permitted to handle set-up, provision of glasses and other related items.
- Group has the option to purchase additional food items (at published costs) – standard food provided at Wine Tasting (at no extra charge) is a cheese plate with bread or crackers.
- Set-up style of venue should always be selected as 'existing' – no furniture can be moved around, nor special physical room configurations provided. The existing furniture and layout of many lounges render them unsuitable for wine tasting seminars – please check feasibility before confirming a location on a particular ship.
- If tasting event is permitted within a conference room by the ship, please select classroom style setup.
- Upgraded wine tastings can be requested and will be priced on an individual basis.
- Should a group have a wine sponsor to feature their wines, then the group will still need to pay the fee for the wines around the world.

GROUP BEVERAGE & CULINARY OPTIONS

COCKTAIL PARTIES

MENU OPTIONS	PRICE	INCLUDED ITEMS
Cocktail Party Standard Menu	\$15 per guest (1 piece each per guest)	<ul style="list-style-type: none"> ✓ (select 6 total items from hot/cold within chosen category) Hot Canapés: <ul style="list-style-type: none"> ■ Spicy Onion Rings with Sriracha Lime Mayo ■ Baked Figs with Mascarpone, Prosciutto, Basil and Honey ■ Spiced Lamb Kebab with Dukkah and Honey Mint Yogurt ■ Coconut and Rum Shrimp on Pico de Gallo ■ Goat Cheese Stuffed Mushroom Caps with Panko Crust ■ Chicken Lollipops with Texas Hot Sauce Cold Canapés: <ul style="list-style-type: none"> ■ Caprese Brochettes with Basil Oil ■ Melon and Prosciutto with Sweet Chili Lime Sauce ■ Tomato Lime Gazpacho with Creole Shrimp ■ Salmon Lover's Sushi Roll ■ Artichoke and Manchego Cheese Tart ■ Stuffed Peppadews, Olive Oil and Herbs
Cocktail Party Upgraded Menu	\$17 per guest (1 piece each per guest)	<ul style="list-style-type: none"> (select 6 total items from hot/cold within chosen category) Hot Canapés: <ul style="list-style-type: none"> ■ Corn Fritters with Guacamole and Roast Tomatoes ■ Smoked Chicken Enchiladas with Black Bean Muneta ■ Crispy Shrimp Gyoza with Lychee-Ginger Soup ■ Roasted Poblano and Corn Arancini with Salsa Rosso ■ Braised Beef Steak Stuffed Fingerling Potatoes, Chive Foam ■ Cod and Chips, Crushed Peas, Fried Capers Cold Canapés: <ul style="list-style-type: none"> ■ Smoked Salmon Paupiettes with Rouille ■ Tartare of Tuna in Pickled Cucumber with Sour Mint Syrup ■ Goat Cheese and Crimini Tart with Arugula Pistou ■ Avocado and Tomato Bruschetta on Crostini ■ Mooshoo Pork Wraps in Gem Lettuce with Hoisin Sauce ■ Beef Carpaccio with Parmesan and Grain Mustard Vinaigrette
Cocktail Party VIP Menu	\$23 per guest (1 piece each per guest)	<ul style="list-style-type: none"> (select 6 total items from hot/cold within chosen category) Hot Canapés: <ul style="list-style-type: none"> ■ Beef Wellington, Perigord Sauce ■ Pan Fried Chicken Livers on Thick Butter Bread with Chives & Pear-Port Jam ■ Baby Crab Cakes with Old Bay Remoulade Sauce ■ Steamed Clams in White Wine with Tomato and Oregano ■ Tempura Vegetables, Tenstyu Stock ■ Traditional Hush Puppies, Sriracha-Lime Dipping Sauce Cold Canapés: <ul style="list-style-type: none"> ■ Jumbo Shrimp, Avocado Salsa, Cocktail Sauce ■ Champagne Lobster Roll (Izumi Chef's Specialty Roll) ■ Vietnamese Duck Wraps with Ponzu Sauce ■ Devilled Eggs, Blue Cheese Crumb, Paprika and Chives ■ Smoked Salmon and Caviar Blinis with Dill ■ Mini Bocadillas Serrano and Manchego
Sweet Element Add On	\$6 extra per guest	<ul style="list-style-type: none"> ■ 3 mini dessert items per guest
Cocktail Party Sweet Indulgence Dessert Reception	\$17 per guest (8 pieces per guest)	<ul style="list-style-type: none"> ■ Assortment of Petit Fours and Dessert Canapés (Specific items will be determined by Executive Chef on board)

There are no replenishments on any items from this menu and no substitutions.

GROUP BEVERAGE & CULINARY OPTIONS

COCKTAIL PARTIES: SPECIALTY PARTY MENUS

PARTY OPTION	PRICE	INCLUDED ITEMS
<ul style="list-style-type: none"> Mexican Fiesta Cocktail Party 	\$24.95 per guest	Fiesta then siesta. A perfect combination of Mexican drinks and canapés for that informal cocktail party. This is a 1 hour party including House Margaritas or Corona along with Guacamole, Salsa, Chips, Quesadillas, and Taquitos.
<ul style="list-style-type: none"> Tailgate Sports Cocktail Party 	\$24.95 per guest	Touchdown to this sports themed party. This is a 1 hour party including American Beers along with Wings, Pizza and Nachos.
<ul style="list-style-type: none"> Caribbean Pirate Cocktail Party 	\$24.95 per guest	Aarrggh Matey, let's party like a pirate! This is a 1 hour party including Rum Punch, Piña Colada, and Red Stripe, along with Fried Plantains, Assorted Mini Patties, and Jerk Chicken Wings.

Due to the discounted pricing for these parties, guests under the legal drinking age of the region in which the ship is sailing will be charged the same price, and drinks will be replaced with alcohol-free drinks.

No decorations are provided for the parties however the group is more than welcome to provide them and decorate 30 minutes before the party starts.

There are no replenishments on any items from this menu and no substitutions.

MISCELLANEOUS ITEMS (DISPLAYS AND STATIONS)

DISPLAY/STATION	PRICE	INCLUDED ITEMS
<ul style="list-style-type: none"> Shrimp Display 	\$14 per guest (minimum order - 16 guests)	Plump shrimp artfully arranged on a platter. Garnished with lemon slices and served with cocktail sauce. <i>(8 pieces per guest)</i>
<ul style="list-style-type: none"> Vegetable Crudités Tray 	\$8 per guest (minimum order - 16 guests)	Selection of fresh vegetables, garnish, and dressings.
<ul style="list-style-type: none"> Domestic & Imported Cheese Display 	\$12 per guest (minimum order - 16 guests)	Selection of domestic and imported cheeses: Swiss, Cheddar, Edamer, Camembert or Brie, Provolone, PortSalut Includes Crackers and/or Breads
<ul style="list-style-type: none"> Seasonal Fresh Fruit Display 	\$8 per guest (minimum order - 16 guests)	Sliced fresh fruit garnished with fresh seasonal berries.
<ul style="list-style-type: none"> Chicken Drumettes and Wings 	\$8 per guest (minimum order - 16 guests)	Spiced Chicken Wings, Fried Breaded Chicken Drumettes Served with Ranch and Blue Cheese Dressing. <i>(6 pieces per guest - 3 wings, 3 drumettes)</i>
<ul style="list-style-type: none"> Sundae Station (Ice Cream Social) 	\$11 per guest (minimum order - 16 guests)	Chocolate, Strawberry and Vanilla Ice Cream, Variety of Toppings. Coffee, Tea & Ice Water are Included. <i>(Culinary staff fees apply. Each staff member is \$35 per hour, for a minimum of 2 hours, for every 25 guests. (2 hours = 30 minutes set up, 1 hour event, 30 minute clean up))</i> <i>*Please specify at time of order if any guests have allergies.</i>

There are no replenishments on any items from this menu and no substitutions.

GROUP BEVERAGE & CULINARY OPTIONS

MISCELLANEOUS ITEMS CONTINUED (CAKES)

TYPE OF CAKE	PRICE	INCLUDED ITEMS
Sheet Cake	<ul style="list-style-type: none"> ■ \$100 per cake ■ (Vanilla) ■ (Chocolate) ■ (Carrot) ■ (Red Velvet) Coffee Setup	<p>Flavors: Vanilla Sponge Cake, Chocolate Sponge Cake, Carrot Cake, Red Velvet Cake Each sheet cake is 24" x 16" and will serve up to 40 guests. Consists of approximately 4 thin layers of sponge with fondant filling between each layer and fondant surrounding the outside. Cakes can be purchased for larger groups, but must be purchased as one unit for every 40 guests. CAKE MUST BE PURCHASED FOR THE FULL GROUP COUNT. Coffee, hot tea, and ice water will be served with the cake if requested. Tableware and a server to cut the cake will be provided.</p>
Enhanced Sheet Cake Options	<ul style="list-style-type: none"> ■ Option 1: \$20 ■ Option 2: \$40 ■ Option 3: \$60 ■ Customization: \$ pending selection 	<p>Due to popular demand, the following enhancement options can be added to the traditional sheet cake. Please add the selected filling when selecting the sheet cake.</p> <p>Option 1: Fruit preserve filling with a choice of ■ raspberry, ■ strawberry or ■ lemon</p> <p>Option 2: Chocolate ganache filling on a ■ chocolate or ■ vanilla sponge sheet cake</p> <p>Option 3: Chocolate ganache and raspberry filling on a ■ chocolate or ■ vanilla sponge sheet cake</p> <p>Customization: Simple colors and logos may be available on request.</p>
Special Occasion Cakes	<ul style="list-style-type: none"> ■ \$25 per cake ■ (Chocolate) ■ (Vanilla) 	<p>Cake serves up to 8 guests. 10" round decorated cake.</p> <p>Flavors: Chocolate Sponge Cake, Vanilla Sponge Cake Tableware for 8 will be provided. This cake can have "Happy Birthday/Anniversary/Retirement/etc.!" and a name written on top. The cake is a small round cake, so space is premium. The cake can be delivered to the dining room, specialty restaurants, stateroom, or group event.</p>
Tiered Cake	<ul style="list-style-type: none"> ■ \$350 per cake ■ (Vanilla) ■ (Chocolate) ■ (Carrot) ■ (Red Velvet) 	<p>The tiered cakes are made onboard in your preferred flavor and color.* The cake will include 3 tiers, from 12" to 8", and is available ■ square or ■ round. The cakes are 3 stacked layers, but without pillars, which are not available. Please select from enhanced sheet cake filling options.</p> <p>*Colors available are pastel colors, and the design is classic. Guests are able to bring extra decorations to be added to the cake.</p>

MEETING BREAKS

SETUP	PRICE	INCLUDED ITEMS
■ Coffee / Danish	\$2 per guest	Coffee, Hot Tea, Assorted Juices, Ice Water, and Danish (2 per guest). Includes one liquid refresh after the first hour. No substitutions. Food items are not refreshed.
■ Coffee / Cookie	\$2 per guest	Coffee, Hot Tea, Assorted Juices, Ice Water, and Cookies (2 per guest). Includes one liquid refresh after the first hour. No substitutions. Food items are not refreshed.
■ Yogurt Parfait	\$2 per guest	Freshly prepared yogurt parfait with seasonal fruits and topped with granola. There are no replenishments on any items from this menu, and no substitutions.
■ Upgraded Continental Breakfast	\$10 per guest	Coffee, Hot Tea, Assorted Juices, Ice Water, Sliced Fresh Fruit, Yogurt Parfait, Breakfast Pastries (2 per guest), and Ham, Egg, and Cheese Sandwich. There are no replenishments on any items from this menu, and no substitutions.
■ Upgraded Coffee Time	\$6 per guest	Coffee, Hot Tea, Assorted Juices, Ice Water, Cookies, and Assorted Pound Cake (Lemon Drizzle, Chocolate, Raspberry, Marble, etc). There are no replenishments on any items from this menu, and no substitutions.

GROUP BEVERAGE & CULINARY OPTIONS

GROUP DINING OPTIONS

DINING OPTION	PRICE	INCLUDED ITEMS
■ Private Group Breakfast	\$15 per guest	A full breakfast with hot menu options and a continental breakfast buffet served in a venue chosen by the onboard team based upon the group size.
■ Champagne Galley Brunch	\$35 per guest	Behind the scenes galley tour followed by brunch. Minimum of 25 guests required to book as a group event. Group may tour privately as a group, but will be included in the general brunch hosted for all guests who book the activity. Tours only and brunch only are not available. Dates and times offered can be found in Royal Caribbean's online Pre-Cruise Planner.
■ Main Dining Room Lunch	\$22 per guest	A choice of 3 different menus served within the main dining room. Either on a PRIVATE DECK or in a PRIVATE SECTION. The menu to be offered needs to be selected for the full group guest count and chosen 6 weeks before the group sails to guarantee options are available.
■ Specialty Restaurant Lunch/Dinner Buyout	Price Varies by Venue	Choose a buyout option for any of our amazing specialty restaurants available for both lunch and dinner but with limited availability. <i>Please inquire.</i>