



GROUP BEVERAGE & CULINARY OPTIONS

**SPECIAL OCCASIONS DESERVE
OUTSTANDING FOOD & BEVERAGES**

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



LAST UPDATED 03.30.23

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	\$27.95
Tailgate Sports Party	\$27.95
Caribbean Pirate Party	\$27.95
Women of Wine	\$30.00
Exclusive Wine Tasting	\$35.00

*Prices include frozen drinks upon request

POLICIES

- Published price excludes gratuities; an 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 before 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 three consecutive hours of service.
- Functions that are taking place in the same venue require 45 min. 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 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 an 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.

BEVERAGE ENHANCEMENT	PRICE PER GUEST 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.
- Published price does not include gratuities; an 18% gratuity will be added to all prevailing rates.
- An enhanced option must be added to all guests over 21 years of age.
- The party will be hosted in a bar/lounge during regular hours of operation.
- Availability, time and location are at the discretion of 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 to 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 the total group count.
- Culinary options can be added at prevailing rates.

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, or 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 small F&B requirements. 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 two 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 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	VENUE AND STAFFING CHARGES
Minimum of 16 adult guests required	7 a.m. - 4 p.m.	\$350 per hour. Maximum 3 hours for any single event
	4 p.m. - Midnight	\$500 per hour. Maximum 3 hours for any single event.
	Midnight - close	\$350 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. Comp parties are not available on Day one.
- 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. Comp parties are not available on Day one.
- Please note: GAP or other complimentary parties always count as the first hour of any event.
- Private Cocktail Parties 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.
- The ship has the right to determine and reduce the number of staff required to service the party at any time during the party, should 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.

WOMEN OF WINE... \$30 Per person

A wine tasting in the main dining room where the guests sample five 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.

PREMIUM 90 POINTS +... \$35 Per person

This premium wine tasting showcases standouts from the Wagner Family Winery, who are praised for developing wines of superior character and style. You'll savor 4 wines hailing from this historic line of Napa Valley winemakers dating back to the 1850s. This includes a Cheese plate. This can be an exclusive wine tasting for a minimum of 20 guests and a maximum of 60 upon request.

EXCLUSIVE WHISKEY TASTING... \$35 Per person

Available to any group; it will be tailored to match the group's requirements. The tasting will include four 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.

Terms and Conditions

- Published price excludes 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 the ship.
- Requests must be submitted at least three weeks before a sailing.
- If multiple sessions are booked to accommodate private groups larger than the maximum group size, there must be at least a minimum of 1 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 min. setup and 30 min. breakdown); therefore, a 1-hour event must be blocked for a min. of 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 happen through prior arrangements.
- Only the ship's staff is permitted to handle setup, provision of glasses and other related items.
- The group has the option to purchase additional food items (at published costs). The standard food provided at a wine tasting (at no extra charge) is a cheese plate with bread or crackers.
- The setup style of the venue should always be selected as "existing." That is, no furniture can be moved around, or 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 ship.
- If a 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, the group must still pay the fee for the Women of Wine.

COCKTAIL PARTIES

MENU OPTIONS	PRICE	INCLUDED ITEMS
Cocktail Party Standard Menu	\$19 per guest (1 piece each per guest)	<p><i>(select 6 total items from hot/cold within chosen category)</i></p> <p>Hot Canapés:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Spicy Onion Rings with Sriracha Lime Mayo <input type="checkbox"/> Baked Figs with Mascarpone, Prosciutto, Basil and Honey <input type="checkbox"/> Spiced Beef Kebab with Dukkah and Honey-mint Yogurt <input type="checkbox"/> Coconut Shrimp with Spiced Rum and Mango Syrup <input type="checkbox"/> Goat Cheese Stuffed Mushroom Caps with Panko Crust <input type="checkbox"/> Chicken Lollipops with Texas Hot Sauce <p>Cold Canapés:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Caprese Brochettes with Basil Oil <input type="checkbox"/> Melon and Prosciutto with Sweet Chili Lime Sauce <input type="checkbox"/> Creole Shrimp with Creamy Corn Relish on Johnnycakes <input type="checkbox"/> Mussels a la Chalaca <input type="checkbox"/> Mushroom and Gruyere Cheese Tart <input type="checkbox"/> Cream Cheese Stuffed Olives and Peppadews with Rosemary Black Pepper Oil
Cocktail Party Upgraded Menu	\$21 per guest (1 piece each per guest)	<p><i>(select 6 total items from hot/cold within chosen category)</i></p> <p>Hot Canapés:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Corn Fritters with Guacamole and Roast Tomatoes <input type="checkbox"/> Smoked Chicken Enchiladas with Black Bean Muneta <input type="checkbox"/> Seafood Potstickers with Lychee-ginger Syrup <input type="checkbox"/> Garlic Tempura Mushrooms with Lemon-thyme Aioli <input type="checkbox"/> Braised Beef Stuffed Fingerling Potatoes, Chive Foam <input type="checkbox"/> Char Siu Mini Spare Ribs <p>Cold Canapés:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Falafel with Red Pepper Hummus, Pickled Oranges and Smoked Paprika <input type="checkbox"/> Seared Tuna, Scallion Ash, Mango-wakame Salad and Spicy Mayo <input type="checkbox"/> Goat Cheese and Crimini Tart with Arugula Pistou <input type="checkbox"/> Avocado and Tomato Bruschetta on Crostini <input type="checkbox"/> Mooshoo Pork Wraps in Gem Lettuce with Hoisin Sauce <input type="checkbox"/> Grilled Watermelon and Feta Brochettes with Sweet Chili-mint Dressing
Cocktail Party VIP Menu	\$27 per guest (1 piece each per guest)	<p><i>(select 6 total items from hot/cold within chosen category)</i></p> <p>Hot Canapés:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Mini Beef Wellington with Bordelaise Sauce <input type="checkbox"/> Roasted Poblano and Corn Arancini with Salsa Rosso Baby <input type="checkbox"/> Crab Cakes with Old Bay Remoulade <input type="checkbox"/> Pancetta-wrapped Italian Sausage with Roasted Tomato Sauce <input type="checkbox"/> Tempura Vegetables with Tentsuyu Stock <input type="checkbox"/> Pressed Pork Belly in a Sweet and Sour Glaze <p>Cold Canapés:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Jumbo Shrimp, Avocado Salsa, Cocktail Sauce <input type="checkbox"/> Mini Bocadillos with Jamón Crudo and Manchego <input type="checkbox"/> Vietnamese Duck Wraps with Ponzu Sauce <input type="checkbox"/> Smoked Paprika Eggs, Crumbled Blue Cheese and Chives Smoked <input type="checkbox"/> Salmon and Caviar Blinis with Dill <input type="checkbox"/> Red Wine Poached Pear with Chive Mascarpone and Blue Cheese Shortbread
Sweet Element Add On	\$9 extra per guest	<ul style="list-style-type: none"> <input type="checkbox"/> 3 mini dessert items per guest

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

COCKTAIL PARTIES (CONT.)

MENU OPTIONS	PRICE	INCLUDED ITEMS
<input type="checkbox"/> Cocktail Party Indian-inspired	\$21 per guest (1 piece per guest)	<p><i>(select 6 total items from hot/cold within chosen category)</i></p> <p>Hot Canapés:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Zafrani Chicken Tikka with Saffron-infused Yogurt and Spices Fish Koliwada: Crisp Fish Fingers in Spiced Chickpea Batter <input type="checkbox"/> Mini Seekh Kabab: Skewered and Grilled Spiced Minced Lamb <input type="checkbox"/> Spinach Pakora: Spinach Fried in Chickpea Batter with Ajwin and Cumin (veg.) <input type="checkbox"/> Haryali Paneer Tikka: Pressed Fresh Cheese in Green Herbs and Spices (veg.) Vegetable Cutlet: Crispy Breaded Mixed Vegetable and Potato Cakes (veg.) <p>Cold Canapés:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Prawn Balchao: Goan-style Pickled Prawns in Vinegar and Spices Tandoori Chicken with Mint and Yogurt dressing <input type="checkbox"/> Masala Egg Tartlets with Yogurt, Herbs and Spices (veg.) <input type="checkbox"/> Aloo Chat: Spiced Potatoes Tossed with Tangy Chutney (veg.) Channa Chaat: Chickpeas, Onions, Herbs, Zesty Chutney (veg.) <input type="checkbox"/> Paneer Bhurjee on Tortilla Chips: Scrambled Fresh Cheese with Herbs and Spices (veg.)
<input type="checkbox"/> Cocktail Party Sweet Indulgence Dessert Reception	\$19 per guest (1 piece per guest)	<p><i>(select 6 total items)</i></p> <ul style="list-style-type: none"> <input type="checkbox"/> Gateau Rouge Velvet SacherTorte <input type="checkbox"/> Citrus Panna Cotta Cake Pops <input type="checkbox"/> Opera Cake <input type="checkbox"/> Mini Assorted Éclairs <input type="checkbox"/> Mini Chocolate Chip Sandwiches Assorted Mini Cupcakes <input type="checkbox"/> Chocolate Truffles <input type="checkbox"/> Assorted Macaroons Mini Cheesecakes <input type="checkbox"/> Assorted Cream Puffs <input type="checkbox"/> Assorted Tarlets <input type="checkbox"/> Cheesecake Puffs <input type="checkbox"/> Tiramisu

COCKTAIL PARTIES: SPECIALTY PARTY MENUS

PARTY OPTIONS	PRICE	INCLUDEED ITEMS
<input type="checkbox"/> Mexican Fiesta Cocktail Party	\$27.95 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 beer along with Guacamole, Salsa, Chips, Quesadillas and Taquitos.
<input type="checkbox"/> Tailgate Sports Cocktail Party	\$27.95 per guest	Touchdown to this sports-themed party. This is a 1-hour party including American beers along with Wings, Pizza and Nachos.
<input type="checkbox"/> Caribbean Pirate Cocktail Party	\$27.95 per guest	Aarrgghh Matey, let's party like a pirate! This is a 1-hour party including Rum Punch, Piña Coladas 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. 18% gratuity will be added.

No decorations are provided for the parties; however, the group is more than welcome to provide them and decorate 30 min. 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
<input type="checkbox"/> Shrimp Display	\$16 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>
<input type="checkbox"/> Vegetable Crudités Tray	\$11 per guest (minimum order - 16 guests)	Selection of fresh vegetables, garnish and dressings.
<input type="checkbox"/> Domestic & Imported Cheese Display	\$15 per guest (minimum order - 16 guests)	Chef's selection of domestic and imported cheeses: Swiss, Cheddar, Edam, Camembert, Brie, Provolone or PortSalut Includes Crackers and/or Breads
<input type="checkbox"/> Seasonal Fresh Fruit Display	\$11 per guest (minimum order - 16 guests)	Sliced fresh fruit garnished with fresh seasonal berries.
<input type="checkbox"/> Chicken Drumettes and Wings	\$11 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>
<input type="checkbox"/> Slider Bar*	\$14 per guest (minimum order - 16 guests)	Selection of: Truffled Beef Sliders: Arugula, Cherry Tomato Salsa Grilled Chicken Sliders: Pickled Corn Relish, Chipotle Mayo BBQ Pulled Pork Sliders: Red Onion and Cilantro Dressing <i>(3 pieces per guest)</i>
<input type="checkbox"/> Carving Stations*	\$16-18 per guest (minimum order - 16 guests)	Selection of: Kummelweck Sandwich Roast Beef Roast Pork Roast Turkey <i>(Approx. 5 oz. per guest with assorted garnishes)</i>
<input type="checkbox"/> Sundae Station* <input type="checkbox"/> (Ice Cream Social)	\$15 per guest (minimum order - 16 guests)	Chocolate, Strawberry and Vanilla Ice Cream with a variety of toppings. Coffee, tea and ice water are Included.

MISCELLANEOUS ITEMS CONT. (CAKES)

SETUP	PRICE	INCLUDED ITEMS
<input type="checkbox"/> Sheet Cake	\$100 per cake (Vanilla) (Chocolate) (Carrot) (Red Velvet) Coffee Setup	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 four 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 at prevailing rates. Tableware and a server to cut the cake will be provided.
<input type="checkbox"/> Enhanced Sheet Cake Options	Option 1: \$20 Option 2: \$40 Option 3: \$60 Customization: \$ pending selection	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. Option 1: Fruit preserve filling with a choice of raspberry, strawberry, or lemon. Option 2: Chocolate ganache filling on a chocolate or vanilla sponge sheet cake. Option 3: Chocolate ganache and raspberry filling on a chocolate or vanilla sponge sheet cake. Customization: Simple colors and logos may be available on request.
<input type="checkbox"/> Special Occasion Cakes	\$25.99 per cake (Chocolate) (Vanilla)	Cake serves up to 8 guests. 10" round decorated cake. Flavors: Chocolate Sponge Cake, Vanilla Sponge Cake Tableware for eight 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 groupevent.
<input type="checkbox"/> Tiered Cake	\$375 per cake (Vanilla) (Chocolate) (Carrot) (Red Velvet)	The tiered cakes are made onboard in your preferred flavor and color.* The cake will include three tiers, from 12" to 8", and is available square or round. The cakes are three stacked layers, but without pillars, which are not available. Please select from enhanced sheet cake filling options. Coffee, hot tea and ice water will be served with the cake if requested at prevailing rates. *Colors available are pastel colors, and the design is classic. Guests are able to bring extra decorations to add to the cake.

MEETING BREAKS

SETUP	PRICE	INCLUDED ITEMS
<input type="checkbox"/> Coffee/Danish	\$2.50 per guest	Coffee, Hot Tea, Assorted Juices, Ice Water, and Danish (2 per guest). <i>Includes one liquid refresh after the first hour. No substitutions. Food items are not refreshed.</i>
<input type="checkbox"/> Coffee/Cookie	\$2.50 per guest	Coffee, Hot Tea, Assorted Juices, Ice Water, and Cookies (2 per guest). <i>Includes one liquid refresh after the first hour. No substitutions. Food items are not refreshed.</i>
<input type="checkbox"/> Yogurt Parfait	\$2.50 per guest	Freshly prepared yogurt parfait with seasonal fruits and topped with granola. <i>There are no replenishments on any items from this menu and no substitutions.</i>
<input type="checkbox"/> Upgraded <input type="checkbox"/> Continental Breakfast	\$12 per guest	Coffee, Hot Tea, Assorted Juices, Ice Water, Sliced Fresh Fruit, Yogurt Parfait, Breakfast Pastries (2 per guest), and Ham, Egg and Cheese Sandwiches. <i>There are no replenishments on any items from this menu and no substitutions.</i>
<input type="checkbox"/> Upgraded Coffee Time	\$8 per guest	Coffee, Hot Tea, Assorted Juices, Ice Water, Cookies, and Assorted Pound Cake (Lemon Drizzle, Chocolate, Raspberry, Marble, etc.). <i>There are no replenishments on any items from this menu and no substitutions.</i>

GROUP DINING OPTIONS

DINING OPTIONS	PRICE	INCLUDED ITEMS
<input type="checkbox"/> Private Group Breakfast	\$19 per guest	A full à la carte breakfast served in a venue chosen by the onboard team based on the group size.
<input type="checkbox"/> Sip, Tour, Brunch	\$50 per guest	A 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 unit, 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.
<input type="checkbox"/> Main Dining Room Lunch	\$25 per guest	A choice of three different menus served within the main dining room. Either on a PRIVATE DECK or in a PRIVATE SECTION. The menu to be offered must be selected for the full group guest count and chosen 6 weeks (U.S. market) before the group sails to guarantee options are available.
<input type="checkbox"/> Specialty Restaurant Lunch/Dinner Buyout	Price Varies by Venue	Choose a buyout option at any of our amazing specialty restaurants, which are available for both lunch and dinner but with limited availability. <i>Please inquire.</i>