

Private Charters

In addition to our public schedule of daily lunch and dinner cruises, the Lady Caroline may be chartered during non-scheduled times.

Private Charter Packages include exclusive use of the ship, buffet services or hors d'oeuvres selections as applicable, and a disc jockey.



2023 Cruising Times

Breakfast Cruises

Monday - Friday:

Board 7:30am | Cruise 8 - 10am

Special Afternoon Cruises

Monday - Friday:

Board 2:45pm | Cruise 3 - 5pm

Saturday:

Board 2pm | Cruise 2:30 - 5pm

Moonlight Cruises

Sunday:

Earliest Board 5pm | Cruise 5:30 - 8:30pm

Booking Requirements

(applicable to Private Charter times as listed above)

Minimum # of Guests

75

Minimum Package Price

\$69⁹⁵

Prices do NOT include 8% Sales Tax or 20% Beverage Service Charge. Sales Tax and applicable service charges will be added at the time of booking. Prices do not include soda or alcohol. A cash bar is available onboard. Please contact the Group Sales Department for restrictions and instructions. Prices subject to change.

Private Charters

Option I Buffet Main Selections

Salad - Select 1

Mesclun Greens with Strawberries, Mandarin Oranges and Walnuts Served with a Poppyseed Dressing

Mesclun Greens with Cucumbers, Tomatoes and Croutons Served with a Balsamic Vinegar Dressing

Mesclun Greens with Roasted Red and Yellow Peppers, Tomatoes, Walnuts and Gorgonzola Cheese Served with a Balsamic Vinegar Dressing

Caesar Salad with Croutons and Shaved Asiago Cheese Served with a Caesar Dressing

Pasta or Rice - Select 1

Pasta with your choice of sauce:

Marinara, Alfredo, Primavera, Homemade Meat Sauce, Pesto & Sundried Tomato or Vodka Sauce

Stroganoff Egg Noodles

Rice Pilaf

Wild Rice Blend

Entrées - Select 3

Chicken Marsala
(Marsala Wine Sauce and Mushrooms)

Balsamic Bruschetta Chicken
(Balsamic Glaze & Tomato Relish)

Chicken Paillard
(Roasted Red Peppers & Black Olives, Covered in a Garlic Cream Sauce)

Chicken Piccata
(Diced Lemon Chardonnay Sauce, Capers & Fresh Herbs)

Chicken Provencal
(Onions, Tomatoes, Mushrooms, Artichokes & Olives)

Beef Tips Stroganoff
(Choice of Cabernet Sauce, Mushroom Pan Gravy, or Peppercorn Sauce)

Hawaiian Style Sliced Ham
(Choice of Zesty Orange Glaze, Pineapple & Mango Glaze, or Mustard Sauce)

Chef's Catch of the Day
(Choice of Honey Bourbon Glaze or Lemon Dill Sauce)

Roasted Pork Loin
(Choice of Pan Gravy, Honey Bourbon Glaze, or Madeira Wine & Mushroom Cream Sauce)

Eggplant Parmesan
(Vegetarian Selection)

Option II Buffet Main Selections

Features 6 total selections of hot and cold hors d'oeuvres (average of 12 pieces per person) plus 1 Royal Selection

Package Enhancements

Chef-Carved Prime Rib of Beef - Market Price

Chef-Carved Tenderloin of Beef - Market Price

Soft drinks, juice and alcoholic beverages are charged separately. Applicable taxes will be applied to all reservations. Gratuities and tax for hosted package bars will be charged as outlined under "Bar Accommodations".

Private Charter menus are accompanied by the Chef's choice of seasonal fresh vegetable, potato, dinner rolls and butter, dessert, coffee and hot or iced tea.