

## 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'oeuvre selections as applicable, and a DJ.

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### 2024 Cruising Times

#### Special Saturday Cruises

Board 12pm | Cruise 1 - 4pm

#### Moonlight Cruises

Sunday:

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

### Booking Requirements

(applicable to Private Charter times as listed above)

Minimum # of Guests

100

Minimum Package Price

\$89<sup>.95</sup>

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### Any Public Scheduled Brunch, Lunch or Dinner Cruise

Minimum # of Guests: 150

\* Rental rates may apply \*

Prices do NOT include 8% Sales Tax or 12% Beverage Service Charge. Sales Tax and applicable service charges will be added at the time of booking. Prices do not include soft drinks, juice or alcoholic beverages. Gratuities and tax for hosted bar packages will be charged as outlined under "Bar Accommodations."

## Private Charters

### Option I Buffet Main Selections

#### Salad - Select 1

Mesclun Greens with Strawberries, Mandarin Oranges and Walnuts Served with a Poppy Seed 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

#### Hors d'oeuvres Menu 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 and service charge 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.**