

Private Charters

In addition to our public schedule of weekly lunch, brunch and dinner cruises, Lady Caroline can be chartered during non-scheduled times.

Private Charter packages include exclusive use of the ship, buffet services and/or hors d'oeuvres selections as applicable, and a DJ if desired.

2025 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

\$89.95

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."

Option I Buffet Main Selections

Salad - Select 1

Mesclun Greens with Strawberries, Mandarin Oranges and Walnuts Served with a Poppy Seed Dressing *GF, V, VGO*

Mesclun Greens with Cucumbers, Tomatoes and Croutons Served with a Balsamic Vinegar Dressing *GF, V, VGO*

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

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

Wild Field Greens with Blueberries, Radishes, Feta Crumbles and Almonds Served with Poppyseed or Raspberry Vinaigrette Dressing *GF, V, VGO*

Pasta or Rice - Select 1

Pasta with your choice of sauce:

Marinara *VG, GF*, Alfredo *V*, Primavera *V, GF*, Homemade Meat Sauce, Pesto & Sundried Tomato *V, GF* or Roasted Garlic & Olive Oil *V, GF*

Stroganoff Egg Noodles *V*

Rice Pilaf *V*

Wild Rice Blend *VG, GF*

Starch - Select 1

Garlic Mashed Potatoes *V, GF*

Herbed Redskin Potatoes *VG, GF*

Lemon Dill Fingerling Potatoes *VG, GF*

Vegetable - Select 1

Green Beans with Red Peppers and Dill *VG, GF*

Broccoli with Lemon Pepper *VG, GF*

Baby Carrots with Pea Pods *VG, GF*

California Medley *VG, GF*

Entrées - Select 3*

Chicken Marsala *DF*
(Breaded with Marsala Wine Sauce and Mushrooms)

Balsamic Bruschetta Chicken *GF, DF*
(Balsamic Glaze & Tomato Relish)

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

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

Tuscan Chicken *GF*
(Sundried Tomatoes, Spinach, Asiago Cheese and Heavy Cream)

Roasted Citrus Chicken *GF, DF*
(Honey Glaze)

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

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

Chef's Catch of the Day *GFO, DFO*
(Choice of Honey Bourbon Glaze, Lemon Dill Sauce or Lemon Butter Cream)

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

Vegetarian Selections

Eggplant Parmesan *V*

Lasagna Rolls *V*
(Spinach & Salsa Rosa)

Baked Ziti *VG*

** Plant-based options available for most chicken entrées*

Private Charter menus are accompanied by dinner rolls and butter, dessert, coffee and hot or iced tea.

GF gluten free
DF dairy free
V vegetarian
VG vegan
GFO gluten free option available
DFO dairy free option available
VO vegetarian option available
VGO vegan option available



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."