



D I S N E Y C R U I S E L I N E

Group & Event Package Bar & Reception Offerings

Signature Bar: \$18.50

\$2.95 service charge included
(per person / per hour ~ 25 guest minimum)

Vodka: Absolut, Smirnoff, Belvedere, Grey Goose ~ Rum: Bacardi, Captain Morgan, Parrot Bay, Appleton VX ~ Gin: Beefeater, Tangueray, Bombay Sapphire. ~ Whiskey/Bourbon: Canadian Club, Seagram VO, Crown Royal, Makers Mark, Jack Daniels ~ Tequila: Cuervo Gold, Cuervo 1800, Patron Silver ~ Cognac: Courvoisier VS, Hennessy VS ~ Wine: White/La Crema Chardonnay & Santa Margherita Pinot Grigio; Red/Robert Mondavi Coastal Merlot & Kendall-Jackson VR Cabernet Sauvignon ~ Beer: Budweiser, Bud Light, Bud Light Lime, Corona, Heineken, Michelob Ultra, Samuel Adams, Newcastle Brown, Guinness, Stella Artois

Premium Bar: \$13.25

\$2.12 service charge included
(per person / per hour ~ 25 guest minimum)

Vodka: Absolut, Smirnoff ~ Rum: Bacardi, Captain Morgan, Parrot Bay ~ Gin: Beefeater, Tangueray ~ Whiskey/Bourbon: Canadian Club, Seagrams VO, Jack Daniel ~ Tequila: Cuervo Gold ~ Cognac: Courvoisier VS, Hennessy VS ~ Wines: White/Santa Carolina Chardonnay Red/Santa Carolina Merlot & Brancott Pinot Noir; Blush/Beringer White Zinfandel ~ Beer: Budweiser, Bud Light, Corona, Heineken, Michelob Ultra, Samuel Adams, Newcastle Brown

Premium Wine & Beer: \$11.75

\$1.87 service charge included
(per person / per hour ~ 25 guest minimum)

Wines: White/Santa Carolina Chardonnay, Red/Santa Carolina Merlot, Blush: Beringer White Zinfandel
Beer: Budweiser, Bud Light, Corona, Heineken, Michelob Ultra, Samuel Adam

Non-Alcoholic Smoothies-Frozen: \$10.75

\$1.71 service charge included
(per person / per hour ~ 25 guest minimum)

Raspberry, Banana, Passion Fruit, Chocolate, Vanilla
Piña Colada, Strawberry

Non-Alcoholic Beverage: \$10.75

\$1.71 service charge included
(per person / per hour ~ 25 guest minimum)

Coke, Diet Coke, Orange, Apple, Cranberry,
Pineapple Juice, Evian Water

*Brands Subject to Change



D I S N E Y C R U I S E L I N E

Morning Coffee Break \$ 7.25pp

\$1.16 service charge included
(per person / per hour ~ 25 guest minimum)

Coffee, Decaffeinated Coffee, Assorted International Teas, Assorted Fresh Juices, Assorted Danishes, Muffins and Breads

Afternoon Coffee Break \$7.25pp

\$1.16 service charge included
(per person / per hour ~ 25 guest minimum)

Coffee, Decaffeinated Coffee, Assorted International Teas, Assorted Cookies and Assorted Finger Sandwiches

Afternoon Tea Break \$ 8.50pp

\$1.36 service charge included
(per person / per hour ~ 25 guest minimum)

Assorted International Teas, Scones with Jam and Preserves, Cream Cakes, Assorted Cookies and Assorted Tea Sandwiches
Coffee / Decaffeinated Coffee / Tea

Coffee/Decaffeinated Coffee & Tea Only \$ 3.70pp

\$0.59 service charge included
(per person / per hour ~ 25 guest minimum)

Private Beverage Tastings

(per person ~ guest minimum / maximum vary per tasting type & ship)

Time & location based on shipboard approval

Champagne:	\$35.00pp
Martini:	\$20.00pp
Beer:	\$20.00pp
Mixology:	\$20.00pp
Mojito:	\$20.00pp
Tequila / Margarita:	\$20.00pp
Cognac:	\$25.00pp
Whiskey:	\$25.00pp
Wine:	\$20.00pp
Chocolate & Liquor:	\$35.00pp



DISNEY CRUISE LINE




Standard Reception Canapés \$ 13.50

\$2.16 service charge included

(per person / per hour ~ 25 guest minimum)

Choice of up to 5 items - 3 cold and 2 hot (average of 5 pieces per person)

Cold Canapés

- Tuna Maki with Wasabi and Pink Ginger 
- Roasted Pepper Tartlet
- Pico de Gallo on Herbed Crostini
- Asparagus and Prosciutto on Sun-dried Tomato Tapenade 
- Mortadella on Toast bread
- Brie on Crostini with Raspberry and Candied Pecans 

Hot Canapés

- Assorted Mini Quiche
- Mini Pizza 
- Pigs in Blanket
- Vegetable Samosa 

Deluxe Reception Canapés \$22.00

\$3.51 service charge included

(per person / per hour ~ 25 guest minimum)

Choice of up to 5 items - 3 cold and 2 hot (average of 5 pieces per person)

Cold Canapés

- Smoked Salmon Rosette with Caviar and Chive Sour Cream 
- Pâte Choux with Maytag Blue Cheese filling
- Asparagus and Prosciutto on Sun-dried Tomato Tapenade 
- Smoked Duck Magret Canapé
- Shrimp Ceviche
- Roast Beef with grainy Mustard drizzle 
- Brie on Crostini with Raspberry and Candied Pecans

Hot Canapés

- Jalapeño Poppers 
- Baked Brioche with Tomato and Brie
- Chicken Popsicle
- Gratinated Swiss cheese and Ham Profiterole 
- Roasted Apple Chorizo
- Vegetable Samosa
- Thai Prawn Fritters 
- Tomato Mozzarella and Mushroom Panzerotti
- Arancine Di Riso Con Porcini
- Mozzarella Sticks

Children's Reception Canapés \$10.75

\$1.72 service charge included

(per person / per hour ~ 25 guest minimum)

Choice of up to 5 items (average of 3-4 pieces per Child)

Cold Canapés

- Fruit Kebabs with Raspberry Dip
- Crudités with Ranch Dressing 
- Assorted Cheese and Grapes
- Mickey's Crisped Rice Treats 

Hot Canapés

- Mini Pizza
- Breaded Fish Fingers 
- Mozzarella Sticks
- Chicken Tenders with Barbecue Sauce 
- Mini Corn Dog



D I S N E Y C R U I S E L I N E

Standard Dessert Reception \$15.00

\$2.39 service charge included

(per person / per hour ~ 25 guest minimum)

Choice of up to 5 items

Milk Chocolate and Orange Mousse

White Chocolate, Mango and Strawberry Mousse 

Dipped Chocolate Cookies

Chocolate Chip Cookies

Oatmeal and Sugar Cookies

Chocolate Brownies 

Chocolate and Ganache Cake

Pecan Pie 

Mini Strawberry Shortcake

Dark and White Chocolate Covered Strawberries

Mini Key Lime Tarts 

Mini Baked New York Cheesecake

Chocolate Éclairs

Fruit Flavored Cream Choux

Coconut Banana Mini Loafs 

Assorted Mini Cup Cakes

Deluxe Dessert Reception \$19.50

\$3.11 service charge included

(per person / per hour ~ 25 guest minimum)

Choice of up to 5 items

Dark and White Chocolate Tuxedo Strawberries

Moist Chocolate Mud Cake 

Milk Chocolate and Orange Mousse

Fudge Brownie

Chocolate Chip Cookies

Oatmeal and Sugar Cookies

Fruit Flavored Cream Choux 

Mini Strawberry Shortcake

White Chocolate, Mango and Strawberry Mousse 

Chocolate Éclairs 

Battenberg Cake

Mini Key Lime Tarts

Swans with Vanilla Cream

Chocolate Almond Biscotti

Assorted Mini Cup Cakes

Selection of Cocoa, Milk Chocolate and Coconut White Chocolate Truffles 



D I S N E Y C R U I S E L I N E

Assorted Deluxe Petite Fours Platter \$ 109.00

(\$17.40 service charge included)

Serves 12 to 15 Guests

Seafood Platter \$ 159.00

(\$25.39 service charge included)

Serves 12 to 15 Guests

Alaskan King Crab Legs,

Shrimp and Scallops on Ice,

Served with Louisiana and Marie Rose Sauces and Lemon

Chocolate Covered Strawberry Platter \$ 22.00

(\$3.51 service charge included)

Serves 5 to 8 Guests

Assorted Cookie Tray \$ 12.00

(\$1.92 service charge included)

Serves 5 to 8 Guests

Fruit Platter \$ 69.00

(\$11.02 service charge included)

Serves 12 to 15 Guests

Crudités Platter \$ 69.00

(\$11.02 service charge included)

Serves 12 to 15 Guests

Cheese Platter & Crackers \$ 99.00

(\$15.81 service charge included)

Serves 12 to 15 Guests

Ice Carving

(design to be determined by onboard team)

Large \$ 120.00

Small \$ 60.00