



## TERMS and CONDITIONS

**Insurance** – The Carrousel is fully insured as a U.S. Coast Guard certified vessel for a yacht of her size and accommodations.

**Embark/Disembark** – The yacht will be available for boarding 15 minutes prior to the scheduled charter time and will return to dock 15 minutes prior to the completion of the charter so that guests may disembark in a relaxed manner. Special arrangements may be made in advance for brides to board one hour prior to charter time for dressing purposes only. Use of the vessel at any other time will be charged to the charterer on a pro-rata basis.

**Overtime** – Charters will be pro-rated by the hour at \$975.00 per hour plus fuel surcharge, prorated bar fees based on the number of hours of the charter plus 20% service charge and \$300.00 per hour for food and beverage crew overtime. Subcontractor services will also be prorated. All applicable service charges and taxes shall apply.

**Maximum Number of Guests** – The Carrousel is subject to all U.S. Coast Guard regulations which include a maximum of 149 guests on board while the yacht is underway. Open air top deck is limited to 65 guests at any time. Dockside charters may be arranged for parties of more than 149 guests.

**Entertainment** – Disc Jockey services, lighting and party props are available to you. Arrangements for musicians and entertainment may be made through your Carrousel Representative. Should you wish to use outside entertainers, they must be approved in advance and meet Carrousel standards and have suitable liability insurance. Due to maximum capacity of 149 guests, a limitation may be placed on the number of entertainers allowed on board. Any outside entertainers will be counted as guests, but will not be charged for food and beverage services unless said items are consumed.

**Smoking** – Smoking is not permitted in the interior areas of the yacht. Smoking is permitted on the outdoor decks.

**Owner's Suite and VIP Suite** – During the charter, the Captain, at his sole discretion, may restrict or limit access to the Owner's Suite or VIP Suite, or may require these areas to remain unlocked and open.

**Good Weather Guarantee** – While we cannot refund any charter fees or food and beverage costs from your scheduled charter, if, for any reason, weather conditions result in mutually agreed discomfort during your charter, we will reschedule a replacement cruise, aboard the Carrousel on a mutually convenient date and time, within one year of the original cruise. Food and beverage services will, on a subsequent charter, be charged at the prevailing rates.

**4 HOUR CHARTER FEE** **\$3,900**

**3 HOUR CHARTER FEE** **\$3,200**

**Dockage** – Minimum dockage rate \$350.00

**Fuel Surcharge** – \$100.00 per hour

**Delivery Fee** – Based upon destination

**Charter Rate** – Includes exclusive use of yacht, captain, crew, fine china, flatware, stemware, and dining room linens. Charter prices are valid in Miami with the exception of specific weekends, holidays and/or promotional events. Prices are subject to change without notice unless there is a deposit and signed Charter Agreement. Charter prices are subject to all applicable state and local taxes.

**Food & Beverage** – The Carrousel is fully licensed for liquor service and outfitted for food preparation and service. Pricing is based on a customer's selections and a minimum guarantee of 50 guests, otherwise an additional waitstaff service charge may apply. A \$1,500.00 food deposit is required upon menu selection. Food and beverage pricing is subject to a 20% service charge and 7% state sales tax.

**Additional Guests** – Charterer will be charged a per person rate for food and beverage for all additional guests on board over the Charterer's final guarantee.

**To Reserve a Date** – A deposit for the full charter fee is required together with a signed Charter Agreement for acceptance by the Carrousel Yacht.

**Security Deposit** – The Carrousel's luxurious interior and amenities require us to hold a minimum security deposit of \$1,500.00. A higher security deposit may be required at owner's discretion. The deposit must be paid at least 10 days prior to the charter date and shall be returned within twenty business days after the charter, after the payment of all monies owed.

**Payment Terms** – The balance of all fees including the security deposit must be paid in full ten (10) days prior to the date of the charter.

*5% discount for checks and cash is included in all pricing  
Prices are subject to change*

**Carrousel Yacht**  
Great Bay Yacht Charters  
1717 N. Bayshore Drive, Suite 2500, Miami, Florida 33132  
Phone 305.530.9700 Fax 305.539.5111  
[www.carrouselyacht.com](http://www.carrouselyacht.com)



## FACT SHEET

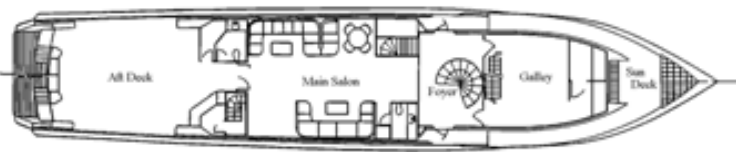
- Size:** 135 foot luxury yacht with three enclosed decks and four outside decks including two aft decks, a bow sundeck and large open-air top viewing deck
- Main Deck:** Reception area including wet bar, spacious aft deck with dance floor, sound booth with CD system and satellite radio, elegant main salon enhanced by leather sofas, granite table, and flat screen monitor. Foyer has a dramatic circular staircase with skylight leading to the upper deck and dining/conference salon
- Upper Deck:** Multi-functional dining/conference salon with panoramic views, adaptable to fine dining, wedding ceremonies, conferences and meetings. Customized floor plans for elegant seated dinners and buffets or station parties with cabaret-style seating. Outdoor aft deck and wet bar.
- Top Deck:** Large open-air deck providing magnificent views. Maximum capacity is 65 Guests.
- Lower Deck:** Owner's Lounge with marble bathroom and Jacuzzi with gold fixtures, adjoining VIP Suite and additional bathroom.
- Vessel Capacity:** U.S. Coast Guard certified to cruise with 149 guests. Dockside hospitality events for 500 or more with a flow of guests on and off the vessel.
- Banquet Facilities:** Expansive galley/kitchen facility on main deck with finishing galley on upper deck.



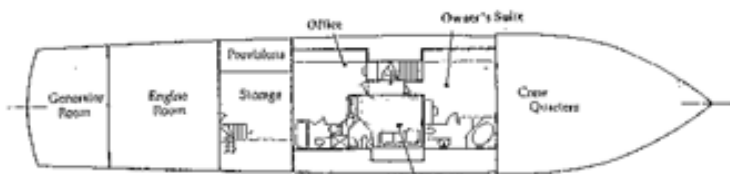
Top Deck Plan



Upper Deck Plan



Main Deck Plan



Lower Deck Plan

# CARROUSEL YACHT BEVERAGE SERVICE

Please select a Beverage Service for your Charter.  
Specialty Wines and Champagnes are offered for an additional charge.

Type of Bar	Beverages Offered	4 Hour Charter	3 Hour Charter
<b>NON-ALCOHOL OPEN BAR</b>	Popular Soft Drinks, Assortment of Fruit Juices and Bottled Water	\$12.00 per person	\$10.00 per person
<b>WINE AND BEER BAR</b>	House White and Red Wines, Sparkling Wine, Heineken, Amstel Light, Budweiser and Miller Lite Beers, Popular Soft Drinks, Assortment of Juices and Bottled Water	\$20.00 per person	\$18.00 per person
<b>NAME BRAND OPEN BAR</b>	Smirnoff, Bacardi, Gordons, Dewars, Seagrams 7, Jim Beam, House White and Red Wines, Heineken, Amstel Light, Budweiser and Miller Lite Beers, Popular Soft Drinks, Assortment of Fruit Juices and Bottled Water	\$22.00 per person	\$20.00 per person
<b>PREMIUM OPEN BAR</b>	Absolut, Stolichnaya, Bacardi Reserve, Tanqueray, Beefeaters, Chivas Regal, Johnnie Walker Black, Seagrams VO, Jack Daniels, Cuervo Gold, Premium White and Red Wines, Premium Sparkling Wine, Heineken, Amstel Light, Budweiser and Miller Lite Beers. Popular Soft Drinks, Assortment of Juices and Bottled Water	\$27.00 per person	\$25.00 per person
<b>ADMIRAL'S TOP SHELF OPEN BAR</b>	Grey Goose, Bombay Sapphire, Captain Morgan Private Stock, Captain Morgan Silver Spiced, Chivas Regal, Johnnie Walker Black, Glenlivet, Knob Creek, Crown Royal, Don Julio Anejo, Top Shelf White and Red Wines, Top Shelf Sparkling Wine, Heineken, Amstel Light, Budweiser and Miller Light Beers. Popular Soft Drinks, Assortment of Juices and Bottled Water	\$35.00 per person	\$30.00 per person
<b>SPECIALTY CHAMPAGNES, WINES AND SPARKLING WINES</b>	Connoisseurs believe that there is a perfect wine to complement every food. We are able to provide you with a wide variety of excellent wines, sparkling wines and champagnes. Selections may be custom ordered for your event by the case. Prices quoted are per bottle plus 20% service charge and applicable tax.	Please see Wine List	Please see Wine List

# CARROUSEL YACHT SPECIALTY BEVERAGES

The following Specialty Beverage Services may be added to your Beverage Service.

Type of Bar	Beverages Offered	4 Hour Charter	3 Hour Charter
<b>MARTINI BAR</b> <i>(Select Three)</i>	Sour Apple, Pomegranate, Chocolate Kiss, Watermelon, Lemon Drop, Cosmopolitan, Dirty and Classic Gin or Vodka	\$17.00 per person	\$15.00 per person
<b>MARGARITA BAR</b> <i>(Select Three)</i>	Traditional Margarita, Blue Margarita, Strawberry Margarita or Mango Margarita	\$17.00 per person	\$15.00 per person
<b>FROZEN COLADA- DAIQUERI BAR</b> <i>(Select Two)</i>	Pina Coladas, Strawberry, Mango, Raspberry or Peach Daiqueries	\$6.50 per person	\$6.00 per person
	with Rum	\$8.50 per person	\$8.00 per person
<b>CHILLED SAKE DRAFT</b>	2.5 oz. single servings – 24 servings per case Sold by the case	\$7.00 per serving	\$168.00 per case
<b>HOT SAKE</b>	Traditional Hot Sake served in Sake Cups	\$9.00 per person	\$9.00 per person
<b>MOJITOS</b>	Traditional Mojitos made with Fresh Mint, Rum, Lime, Simple Syrup and Club Soda	\$9.00 per person served to guests on boarding	\$12.00 per person served from the bars
<b>INTERNATIONAL COFFEE BAR</b> Served for one hour following meal	Espresso, Cappuccino, Café au Lait prepared by a Professional Barista, Imported Espresso Machine, Gourmet Espresso Beans (Regular and Decaffeinated), Gourmet Italian Syrups, Milk, Rock Candy Sugar Swizzle Sticks, Whipped Cream, Lemon Twists, Sugar and Sweeteners	1-50 Guests	\$500.00
		51-80 Guests	\$650.00
		81-100 Guests	\$750.00
		101-120 Guests	\$825.00
		121-140 Guests	\$900.00
		141-149 Barista – 4 <sup>th</sup> hour	\$950.00 \$ 75.00
<b>CORDIAL BAR</b> Served for one hour following meal	Courvoisier, Hennessy, Kahlua, Baileys Irish Cream, B&B, Grand Marnier, Amaretto, Drambuie, Sambucca and Frangelico	\$7.00 per person	\$ 7.00 per person

# CARROUSEL YACHT

## Champagnes · Sparkling Wines · Wines

### Champagne

	<b>BOTTLE PRICE</b>
Dom Perignon, Vintage, France	\$ 375.00
Perrier Jouet, Fleur, Brut, France	\$ 295.00
Veuve Clicquot, Yellow Label, France	\$ 120.00
Nicolas Feuillate, Brut Premier, France	\$ 65.00
Imperial, Moet & Chandon, France	\$ 95.00
Perrier Jouet, Grand Brut, France	\$ 80.00

### Sparkling

Rose · Mumm, Napa, California	\$ 45.00
Blanc de Noir · Chandon, California	\$ 45.00
Lindauer, Australia	\$ 28.00
Gloria Ferrer, Brut, Sonoma	\$ 39.00
Prosecco · Spumante Mionetto, Italy	\$ 35.00

### White

Albarino · Abadia San Campio, Rias Biexas, Spain	\$ 45.00
Gavi di Gavi · Ca Bianca, Italy	\$ 43.00
Pinot Grigio · Santa Cristina, Antinori, Italy	\$ 40.00
Pinot Grigio · Santa Margherita, Alto Adige, Italy	\$ 55.00
Sauvignon Blanc · Kim Crawford, New Zealand	\$ 39.00
Sauvignon Blanc · Charles Krug, Napa Valley	\$ 38.00
Sauvignon Blanc · Whitehall Lane, Napa Valley	\$ 40.00
Fume Blanc · Dry Creek, Sonoma	\$ 29.00
Chardonnay · Tormaresca, Italy	\$ 29.00
Chardonnay · Solaire, Robert Mondavi, California	\$ 29.00
Chardonnay · Haras Pirque, Chile	\$ 30.00
Chardonnay · Grgich Hills, Napa Valley	\$ 85.00
Chardonnay · Chateau St Jean, Sonoma	\$ 29.00
Chardonnay · Vine Cliff, Carneros	\$ 75.00
Evolution (White Blend) · Sokol Blosser, Oregon	\$ 38.00

# CARROUSEL YACHT

## Champagnes · Sparkling Wines · Wines

### Rose

	<b>BOTTLE PRICE</b>
Rose · D'Anjou Sauvion, France	\$ 29.00
Rose · Sofia, Francis Ford Coppola, California	\$ 36.00
Rose · Clos Du Bois, California	\$ 32.00

### Red

Pinot Noir · Irony, Monterey	\$ 33.00
Pinot Noir · Charles Krug, Carneros/Napa	\$ 54.00
Pinot Noir · Erath, Oregon	\$ 45.00
Chianti Classico · Fonterutoli, Italy	\$ 55.00
Merlot · Oyster Bay, New Zealand	\$ 35.00
Merlot · Rutherford Hill, Napa Valley	\$ 50.00
Merlot · Rodney Strong, Sonoma Valley	\$ 40.00
Merlot · Clos Du Bois, Alexander Valley	\$ 53.00
Cote du Rhone · Jean Luc Colombo, Rhone Valley	\$ 39.00
Cabernet Sauvignon · Solaire, Robert Mondavi, California	\$ 34.00
Cabernet Sauvignon · Beringer, Knights Valley	\$ 65.00
Cabernet Sauvignon · Franciscan, Napa Valley	\$ 62.00
Cabernet Sauvignon · Simi, Alexander Valley	\$ 45.00
Rouge · Clarendele, Bordeaux	\$ 45.00
Malbec · Andean, Argentina	\$ 27.00
Shiraz Reserve · Jacobs Creek, Australia	\$ 29.00
Zinfandel · Simi, Sonoma	\$ 47.00
Magnificat (Meritage) · Franciscan, Napa Valley	\$ 103.00
Meritage · Estancia, California	\$ 58.00
Meritage · Dry Creek, Sonoma	\$ 55.00

# CARROUSEL YACHT PASSED HORS D'OEUVRES

*Passed for One Hour*

## **PLATINUM HORS D'OEUVRES (Select 6)**

Filet Mignon on Petite Baguettes with Horseradish Cream  
Smoked Salmon Canapés with Capers  
Tuna Tartar on Crispy Wonton  
Oak Grilled Salmon on Roasted Corn Cakes with  
Key Lime Cream  
Buckwheat Blini, Crème Fraiche and American Caviar  
Marinated Lemon Dill Shrimp Wrapped in Snow Pea  
Coconut Honey Shrimp with Citrus Sauce  
Lobster Medallions with Champagne Truffle Sauce  
Salmon Carpaccio on Crisp Wonton with Asian Slaw  
Mandarin Duck Pancakes with Scallions and Hoisin Sauce  
Baby Lamb Chops with Pomegranate Sauce  
Beggar's Purse with Wild Mushrooms in Chardonnay Sauce  
Grilled Portobello Bites with Aged Balsamic and Pesto Cream  
Macadamia Nut Crusted Chicken with Honey Fig Sauce  
Seared Sesame Tuna on Crispy Wonton, Wasabi Cream  
Steamed Vegetarian or Chicken Dumplings - Japanese Shu Mai  
Sesame Crusted Oysters with Soy Scallion Vinaigrette  
Jumbo Shrimp with Zesty Cocktail Sauce  
Marinated Asparagus Tips Wrapped in Prosciutto  
Antipasto Skewer

\$24.95 per person

## **GOLD PASSED HORS D'OEUVRES (Select 6)**

Wild Mushroom and Goat Cheese Tartlettes  
Miniature Beef Wellingtons  
Steamed Vegetable Dumplings with Three Chili Sauce  
Chicken Negamaki with Black Sesame Seed Vinaigrette  
Phyllo Kisses filled with Wild Mushroom Risotto  
Chilled Shrimp with Key Lime Remoulade  
or Cocktail Sauce  
Florida Flatbread, Barbequed Chicken, Fontina Cheese  
and Caramelized Onions  
Caprese Skewers  
Thai Beef and Asian Pear Rollade on Shiso Leaf  
Focaccia with Three Cheeses and Artichoke Hearts  
Florida Crab Cakes with Chili Remoulade  
Firecracker Scallop Skewers with Tropical Fruit Coulis  
Asian Spring Rolls with Soy Scallion Vinaigrette  
Macadamia Nut Crusted Mahi Mahi with  
Key Lime Remoulade  
Maki Sushi with Wasabi, Soy Sauce, and Pickled Ginger  
Amethyst Grapes encrusted with Goat Cheese  
and Pistachios  
Blackened Shrimp on a Stick with Lemon Pepper Aioli

\$20.75 per person

## **SILVER PASSED HORS D'OEUVRES (Select 6)**

Asparagus and Asiago in Phyllo Pastry  
Beef or Chicken Satay with Spicy Peanut Sauce  
Beef Empanadas  
Mini Cuban Sandwiches  
Mac and Cheese Bites  
Miniature Cheese and Tomato Pizzettes  
Conch Fritters with Caribbean Salsa  
Sesame Chicken with Blackberry Coulis  
Bruschetta with Fresh Tomato and Basil  
Mahi Mahi Fish Fingers with Key Lime Remoulade  
Chicken Quesadilla with Fire Roasted Peppers, Jack Cheese  
Jerk Chicken on Plantain Chip with Tropical Fruit Chutney  
Reuben Bites  
Focaccia Topped with Boursin, Caramelized Onions,  
Wilted Spinach and Portobello Mushrooms  
Sweet Potato and Walnut Beignets, Honey Jack Daniels Sauce  
Chicken on a Stick with Guava Barbeque Sauce  
Flatbread topped with Pear and Blue Cheese  
Churasco Skewer with Chimichurri Sauce  
Weenie Wellingtons with Deli Mustard  
Mini Hot Dogs and Mini Cheeseburgers  
Potato Pancakes with Sour Cream and Apple Sauce  
Spinach Triangles in Phyllo Pastry  
Baked Brie Tartlettes with Caramelized Brown Sugar  
and Walnuts  
Egg Rolls with Duck Sauce

\$19.50 per person

# CARROUSEL YACHT COCKTAIL DISPLAYS

*Presented for One Hour*

## **INTERNATIONAL CHEESE DISPLAY**

Reggiano Parmesan, Fontina, Asiago, Goat Cheese, Gorgonzola,  
Slice Pears, Grapes and Honey, Marinated Olives, French Bread  
Rounds and Savory Crisps

\$13.50 per person

## **DELUXE COCKTAIL DISPLAY**

An Array of Seasonal Fruits  
Selection of International Cheeses with Water Biscuits  
Pâté with Cornichons and Crusty French Baguette Rounds  
Sliced Antipasto Meats  
“Tortilla Española” with Piquillo Sauce  
Marinated Olives  
Bruschetta with Choice of Two Toppings:  
Tomato, Basil and Garlic  
Marinated Artichokes  
Classic Hummus  
Warm Spinach and Artichoke Souffle  
Olive Tapenade  
Babaganoush

\$16.25 per person

## **PETITE COCKTAIL DISPLAY**

Fresh Seasonal Fruits  
Vegetable Crudités with Candied Ginger Dip  
Selection of Domestic Cheeses  
Water Biscuits and Savory Crisps

\$8.75 per person

## **SMALL PLATES OF SPAIN DISPLAY**

“Tortilla Española” with Piquillo Sauce  
Artichoke Hearts with Pork and Mushrooms  
*Select one:* Shrimp Al Ajijio or Clams Romesco  
*Select one:* Spicy Sausage, Chicken Croquettes  
or Ham Croquettes  
Barcelona Style Rice Salad with Tuna  
Sliced Breads, Breadsticks and Garlic Crostini

\$19.95 per person

## **BRUSCHETTA DISPLAY (Select 3)**

Tomato, Basil and Garlic  
Marinated Artichokes  
Classic Hummus  
Warm Spinach and Artichoke Souffle  
Babaganoush  
Olive Tapenade  
served with Marinated Olives  
Grilled French Baguette Rounds and Savory Crisps

\$9.00 per person

## **GRILLED VEGETABLES DISPLAY**

Eggplant  
Red Onions  
Sweet Potatoes  
Zucchini  
Yellow Squash  
Peppers  
Portobello Mushrooms  
Garlic Aioli for drizzling

\$9.00 per person

## **CAVIAR DISPLAY**

A Selection of American Caviars  
*served with*  
Petite Toasts with Buckwheat Blinis, Chopped Egg  
White, Sieved Egg Yolk,  
Crème Fraiche, Capers and Minced Onion

Market Price

## **CHILLED SHRIMP DISPLAY**

Chilled Shrimp with Spicy Cocktail Sauce,  
Key Lime Remoulade, Lemon Triangles

Five Shrimp per person

*Large Shrimp* - \$15.50 per person

*Jumbo Shrimp* - \$19.25 per person

## **SMOKED SALMON DISPLAY**

Imported Smoked Salmon Ribbons  
Traditional Garniture of Cream Cheese, Capers, Fresh Dill,  
Finely Chopped Red Onion, Chopped Egg White, and  
Sieved Egg Yolk  
Assorted Bread Rounds or Bagel Rounds

\$14.95 per person

## **CHILLED POACHED SALMON DISPLAY**

Boneless Salmon Filets Poached  
in Classic Court-Bouillon  
Served with  
Creamy Dill Sauce

\$14.95 per person

## **MIXED NUTS AND DRY SNACKS**

\$5.50 per person

## **CHIPS AND DIPS**

Tortilla Chips  
served with Salsa

\$4.00 per person



# CARROUSEL YACHT BUFFET MENUS

## SILVER MENU

### SALADS (Select 2)

Caesar Salad  
Sliced Tomatoes, Tarragon Cream  
Carrousel Salad  
Tossed Salad, Fresh Herb Vinaigrette  
Oriental Pasta Salad, Peanut Dressing  
Classic Baby Greens, Lemon  
Vinaigrette

Iceberg Lettuce Wedges with Bacon,  
Blue Cheese and Two Dressings:  
Ranch, Creamy Italian, Thousand  
Island, Blue Cheese

### ENTREES (Select 2)

Mahogany Salmon  
Breast of Chicken with  
Sherry Cream and Mushrooms  
Tuscan Grilled Chicken with  
Roasted Tomatoes and Garlic  
Grilled Skirt Steak with Creamy  
Horseradish Sauce, Chimichurri  
Sautéed Shrimp and Scallops with  
Garlic and Herbs, Penne Pasta  
Breast of Chicken Parmesan  
Meat or Vegetable Lasagna  
Fresh Catch of the Day

### VEGETABLES (Select 1)

Green Beans with Cashews  
Sautéed Julienne Vegetables  
with Fresh Herbs  
Cauliflower, Broccoli Florets  
Zucchini Provencale

Caramelized Baby Carrots

### ACCOMPANIMENTS (Select 1)

Roasted White and Sweet Potatoes  
Orzo, Pine Nuts, Peppers, Olives,  
Onions

Zesty Lemon Scented Rice  
Twice Baked Stuffed Potato  
Penne Pasta Marinara

### DESSERTS (Select 2)

Triple Rich Chocolate Brownies  
Vanilla Ice Cream, Fudge Sauce  
Apple Pie with Vanilla Ice Cream  
Florida Key Lime Pie, Chantilly Cream  
Decadent Chocolate Cake  
Rice Pudding, Cinnamon Dust  
Seasonal Sliced Fresh Fruits  
Grand Marnier Chocolate Mousse in  
Bittersweet Chocolate Cups  
Cheesecake with Trio of Toppings  
Seasonal Fruit Crisp, Whipped Cream

\$54.50 per person

Additional Entrée \$14.75 per person

## GOLD MENU

### SALADS (Select 2)

Greek Salad with Feta  
Spinach and Romaine Salad, with  
Pear Vinaigrette  
Mesclun Greens, Herb Vinaigrette  
Carrousel Salad, with  
Passion Fruit Vinaigrette  
Tomato, Fresh Mozzarella and Basil

### ENTREES (Select 2)

Soy Ginger Glazed Salmon  
Port Glazed Breast of Duck  
Roast Pork Loin with Mango  
Barbeque Sauce  
Spicy Thai Coconut Shrimp  
with Rice

Carved Sirloin of Beef, Creamy  
Horseradish and Bordelaise  
Roulade of Chicken and Spinach  
Seafood Napoleon

Mediterranean Leg of Lamb

### VEGETABLES (Select 2)

Sautéed Julienne Vegetables  
Chilled Asparagus with  
Orange Pistachio Vinaigrette  
Green Beans and Carrots  
Creamed Corn

### ACCOMPANIMENTS (Select 1)

Mediterranean Couscous  
Twice Baked Stuffed Potato  
Savory Basmati Rice with  
Roasted Peppers, Onions, Pine Nuts  
White and Sweet Potato Gratin  
Quinoa with Fresh Herbs

### DESSERTS (Select 3)

Homemade Apple Pie with  
Vanilla Ice Cream  
Florida Key Lime Pie  
with Chantilly Cream  
Decadent Chocolate Cake  
Grand Marnier Chocolate Mousse  
Cups with Raspberry Sauce  
Cheesecake with Trio  
of Toppings  
Fresh Strawberries with Grand  
Marnier Sabayon  
Tiramisu  
Crème Brulee  
Tropical Fruit Shortcake  
Seasonal Sliced Fresh Fruits  
Bananas Flambé with  
Vanilla Ice Cream  
Chocolate Dipped Strawberries

\$66.50 per person

Additional Entrée \$17.75 per person

## PLATINUM MENU

### SALADS (Select 2)

Hearts of Palm  
Ceviche  
Gazpacho Salad, Cilantro Vinaigrette  
Floribbean Salad with Goat Cheese  
and Passion Fruit Vinaigrette  
Arugula Salad, Pecans and  
Rice Wine Vinaigrette  
Green Bean Salad with  
Grape Tomatoes and Olives

Tomato Salad with Blue  
Cheese, Pickled Onions  
Wild Chinese Salad – Ginger  
Vinaigrette or Miso Dressing  
Caprese Salad with Buffalo  
Mozzarella, Balsamic Drizzle

### ENTREES (Select 2)

Carved Tenderloin of Beef - Merlot  
Sauce and Creamy Horseradish  
Rack of Lamb, Pomegranate Sauce  
Snapper Provencale  
Shrimp Scampi with Basmati Rice  
Veal Picatta - Lemon and Capers  
Grilled Mahi Mahi with  
Tropical Fruit Salsa

### VEGETABLES (Select 2)

Chilled Asparagus drizzled with  
Orange Pistachio Glaze  
Artichoke Hearts with Margarita  
Aioli

Oven Roasted Root Vegetables  
Grilled Vegetables  
With Garlic Aioli  
Sautéed Snow Peas and Shiitake  
Mushrooms

### ACCOMPANIMENTS (Select 1)

Blended Wild Rice with  
Orange Zest  
Saffron Scented Wild  
Mushroom Risotto

White Corn Soufflé on a  
Bed of Sautéed Spinach  
Whipped Truffle Potatoes  
Pearl Couscous with  
Currants, Apricots, Figs  
and Pistachios

### DESSERTS (Select 4)

*Please make selections  
from  
Grand Finale  
Dessert Menu*

\$79.95 per person

Additional Entrée \$20.25 per person

*All Buffets are served with Freshly Baked Rolls or Breads and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Aromatic Teas*

# CARROUSEL YACHT SEATED SERVED MENUS

## SILVER MENU

### SALADS (Select 1)

Spinach Salad with Pears,  
Walnuts, Blue Cheese and  
Rice Wine Vinaigrette  
Carrousel Salad-Mesclun with  
Strawberries, Grilled  
Pineapple, Caramelized  
Pecans, Passion Fruit  
Vinaigrette  
Caesar Salad  
Seasonal Garden Salad  
with Herb Vinaigrette  
Iceberg Lettuce Wedge with  
Blue Cheese and Bacon

### ENTREES (Select 1)

Shrimp Scampi  
Carved Sirloin of Beef with  
Cabernet Sauce  
Grilled Mahi Mahi with  
Cilantro Orange Butter  
Grilled Salmon with  
Citrus Soy Ginger Glaze  
Chicken Roulade  
with Spinach and  
Cheese

### DESSERTS (Select 1)

Decadent Chocolate Cake  
Tiramisu  
Seasonal Fresh Berries  
with Sabayon  
Tropical Fruit Shortcake with  
Passion Fruit Chantilly  
Cream  
Ice Cream Mud Pie

\$59.50 per person

*Entrée Duet*  
Additional \$21.00 per person

## GOLD MENU

### ANTICIPATIONS (Select 1)

Avocado Vicheysoisse with  
Shrimp  
Gnocchetti with Blue Cheese  
Sauce  
Florida Ceviche with Oranges  
and Grapefruit  
Roasted Vegetable Napoleon  
with Pesto Vinaigrette  
Shrimp Cocktail with Spicy  
Cocktail Sauce  
Mushroom Strudel

### SALADS (Select 1)

Tomato and Fresh Mozzarella  
with Balsamic Vinaigrette  
Field Greens with  
Raspberry Vinaigrette  
Floribbean Salad with Warm  
Goat Cheese in Phyllo Cup,  
Panzanella Salad

### ENTREES (Select 1)

Veal Picatta  
Mahi Mahi with  
Tropical Fruit Salsa  
Petite Filet Mignon with  
Merlot Sauce  
Grilled Tequila Shrimp  
Chicken Marsala with  
Mushrooms

### DESSERTS (Select 1)

Apple Torte  
Guava Cheesecake  
Profiteroles with Fudge Sauce  
Key Lime Pie Miniature  
Molten Chocolate Cake

\$74.00 per person

*Entrée Duet*  
Additional \$23.00 per person

*Intermezzo*  
Additional \$9.00 per person

## PLATINUM MENU

### ANTICIPATIONS (Select 1)

Lobster Ravioli with Lobster Bisque  
Oysters Rockefeller  
Orecchiette with Italian Sausage,  
Pine Nuts and Sage Butter  
Mushroom Risotto on Portobello Crown  
Jumbo Shrimp Cocktail, Cocktail Sauce  
and Key Lime Remoulade  
Smoked Salmon with Caviar  
Crabcake with Mustard Sauce

### SALADS (Select 1)

Wild Baby Greens, Pear Fans, Blue  
Cheese and Pear Vinaigrette  
Hearts of Romaine, Parmesan Cheese  
with Classic Caesar Dressing  
Caprese Salad with Buffalo Mozzarella,  
Balsamic Glaze  
Heirloom Tomato Torte with  
Field Greens and  
Fresh Herb Vinaigrette

### ENTREES (Select 1)

Rosemary Roasted Rack of Lamb  
Filet Mignon with Pinot Noir Sauce  
Chilean Sea Bass  
Seared Breast of Duck, Blackberry Sauce  
Veal Chop (Additional Charge)

### DESSERTS (Select 1)

Chocolate Macadamia Nut Tart  
Citrus Sorbets  
Rustic Pear or Plum Fruit Tart with  
Ricotta and Red Wine Caramel Sauce  
Trio of Crème Brulee  
Fresh Strawberries, with Grand Marnier  
Sabayon  
Fresh Fruit Tart  
Miniature Desserts ( Select 4)  
*(Additional fee of \$4.00)*  
*Please make Selections from*  
*Miniature Dessert Station Menu*

\$89.75 per person

*Entrée Duet*  
Additional \$25.00 per person

*All Main Courses are artistically presented with a Bouquet of Fresh Vegetables  
and Accompaniment, Freshly Baked Rolls or Breads and Butter,  
Coffee, Decaffeinated Coffee and Tea Service with Dessert*

# CARROUSEL YACHT STATIONS

*Please Select a Minimum of Three Stations for a Station Party  
Individual Stations may be added to Enhance Cocktail Receptions and Buffets*

## CHILLED FLORIBBEAN SEAFOOD STATION

Stone Crabs (2 medium per person)  
or Lobster Tail (1 per person)  
Chilled Jumbo Shrimp (5 16-20's per person)  
Oysters on the Half Shell  
Chilled Mussels Pomodoro  
Accompaniments include Cocktail Sauce, Key Lime  
Remoulade, Mustard Sauce, Horseradish, Tobasco,  
Lemon Wedges

MARKET PRICE

## ICED SEAFOOD AND SUSHI STATION

Florida Ceviche, Jumbo Chilled Shrimp, Mussels Pomodoro  
Assortment of Sushi  
Accompaniments include an Assortment of Sauces, Lemon  
Wedges, Crackers, Soy Sauce, Wasabi and Ginger

\$39.50 per person

## CEVICHE STATION

*served in "Shot Glasses"*

Tropical Ceviche – Salmon and Bay Scallops with  
Grapefruit and Orange Segments  
Shrimp and Calamari Ceviche  
Peruvian White Fish Ceviche

\$18.00 per person

## PASTA STATION (Select 2)

### COOKED TO ORDER AT THE STATION

Rigatoni with Vodka Cream Sauce  
Penne with Bay Scallops and Shrimp, Garlic, Herbs and Olive Oil  
Farfelle with Grilled Vegetables and Fresh Herbs  
Whole Wheat Fusilli with Grilled Salmon and Lemon Cream  
Penne Pomodoro with Fresh Tomato and Basil  
Moroccan Pasta with Orecchiette, Spinach, Grilled Chicken,  
Pine Nuts, Golden Raisins, and White Wine  
Cheese Tortellini with Alfredo Sauce  
served with  
Caesar Salad and Garlic Bread

\$21.25 per person

## FAJITAS STATION

Marinated Grilled Beef and Chicken with  
Peppers and Onions, Warm Flour Tortillas  
served with  
Refried Beans, Jalepeños, Lettuce, Tomatoes, Yellow  
Corn, Shredded Cheddar Cheese, Salsa,  
Pico de Gallo, Guacamole and Sour Cream

\$17.75 per person

## GOURMET CARVING BOARD (Select 2)

Pepper Crusted Tenderloin of Beef  
Mahogany Glazed Salmon on Cedar Plank  
Rack of Lamb with Pomegranate Sauce  
Loin of Veal with Port Wine Glaze  
Breast of Duck with Sundried Cherry Chutney  
Pork Loin with Mango Barbecue Sauce  
served with Assorted Rolls, International Breads  
and Condiments

\$26.50 per person

## CARVING BOARD (Select 2)

Sirloin of Beef  
Maple Glazed Baked Ham  
Herb Scented, Oven Roasted Turkey Breast  
Mojito Marinated Roast Pork  
Rosemary Scented Leg of Lamb  
served with Assorted Pocket Rolls  
and Condiments

\$17.95 per person

## PAELLA STATION

*Paella* - Saffron Rice, Shrimp, Clams, Mussels,  
Baby Lobster Tails, Chicken and Smoked Chorizo  
Garnished with Fresh Baby Peas, Sweet  
Red Peppers and Artichoke Hearts  
served with Tossed Salad with Manchego Cheese,  
Olives and Sherry Vinaigrette  
Cuban Bread and Butter

\$22.00 per person

*Add Sweet Plantains for \$3.50 per person*

## RISOTTO STATION (Select 2)

Wild Mushroom Risotto  
Butternut Squash and Asparagus Tip Risotto  
Lemon Risotto with Grilled Chicken Breast  
Prosciutto and Peas Risotto  
Shrimp Risotto Milanese  
Caprese Risotto with Boconccini Mozzarella

\$16.50 per person

## ADDITIONS TO STATIONS – per person price

*Caesar Salad - \$6.00  
Chilled Asparagus with Orange Pistachio Glaze - \$7.00  
Floribbean Salad - \$8.00  
Tomato, Fresh Mozzarella and Basil with  
Balsamic Drizzle - \$8.00  
Grilled Vegetables - \$8.00*

# CARROUSEL YACHT STATIONS

## “UPPER CRUST” SOUP STATION *(Select 2)*

New England Clam Chowder  
Thick and Rich Corn Chowder  
Florida Conch Chowder  
Minestrone  
Creamy Broccoli and Cheese

served in Individual Crusty Bread Bowls

\$18.25 per person

## SALAD STATION *(Select 3)*

Oriental Pasta Salad, Peanut Dressing  
Caesar Salad with Savory Croutons  
Floribbean Salad with Goat Cheese, Passion Fruit Vinaigrette  
Tomato, Basil and Fresh Mozzarella, Balsamic Drizzle  
Green Bean Salad with Grape Tomatoes and Olives  
Greek Salad with Feta Cheese  
Iceberg Lettuce Wedges with Blue Cheese and Crumbled Bacon  
Dressings *(Select 3)*  
Ranch, Creamy Italian, Blue Cheese, Thousand Island

\$19.75 per person

## SAVORY CREPES STATION *(Select 2)*

Cheese  
Ham  
Chicken  
Beef Stroganoff  
Shrimp  
Mushrooms and Asparagus

\$13.50 per person

## FUN FOODS STATION

Pizza – Pepperoni or Cheese  
Chicken Fingers with Barbeque Sauce  
Sliders (Mini Burgers)  
Weenie Wellingtons with Deli Mustard  
Mac-N-Cheese  
Curly French Fries with Ketchup

\$24.00 per person

## ORIENTAL STATION *(Select 2)*

Cashew Chicken and Oriental Vegetables  
Spicy Beef Lomein  
Orange Chicken  
Pork Fried Rice  
Shrimp Pad Thai  
Vegetable Stir-Fry

*served with*

Mini Egg Rolls and Duck Sauce  
Steamed White Rice

served in “To Go” Boxes with Chopsticks, Soy Sauce  
Fortune Cookies

\$15.25 per person

## SUSHI STATION

### HAND ROLLS, ROLLS AND SASHIMI

*Hand Rolls*

Temaki - Cone Shaped Rolls (Salmon with Japanese Sauce)  
Negi Tuna - Fresh Tuna with Scallions

*Rolls*

Spider - Crab, Avocado, and Cucumber  
Dynamite - Scallops, Crab and Herb Mayonnaise  
Shrimp & Fish Tempura Roll – Shrimp Tempura, Scallions,  
Masago, Avocado, Asparagus and Herb Mayonnaise  
Lobster Rolls, Shrimp Rolls

*Sashimi*

Assorted Tuna, Salmon and other Fresh Catch,  
*served with*

Pickled Ginger, Soy Sauce and Wasabi

\$34.00 per person

**SUSHI CHEF - \$300.00**

*One Chef for each 50 guests*

## FUN FOODS TEEN BUFFET

All items in Fun Foods Station  
plus

Caesar Salad  
Fresh Fruit Salad  
Cookies and Brownies  
Ice Cream Sundae Bar

\$50.00 per person

# CARROUSEL YACHT DESSERT STATIONS

## GRAND FINALE - DECADENT DESSERTS

### *Group 1-(Select 2)*

Homemade Apple Pie with Vanilla Ice Cream  
Florida Key Lime Pie with Chantilly Cream  
Freshly Baked Cookies and Brownies  
Decadent Chocolate Cake  
Triple Rich Chocolate Brownies, Fudge Sauce  
and Vanilla Ice Cream

Rice Pudding with Cinnamon Dust  
Seasonal Sliced Fresh Fruit Platter

Grand Marnier Chocolate Mousse in Bittersweet  
Chocolate Cups with Raspberry Sauce  
Cheesecake with Fruit Compote

### *Group 2-(Select 2)*

Fresh Strawberries with Grand Marnier Sabayon  
Tiramisu  
Amaretto Flan  
Crème Brulee

Tropical Fruit Shortcake with Passion Fruit Chantilly Cream  
Seasonal Fresh Fruit and Berry Platter

Flambé Bananas with Rum with Vanilla Ice Cream  
White and Dark Chocolate Banana Bread Pudding  
with White Russian Sauce  
Chocolate Truffles  
Petits Fours

Profiteroles with Chocolate Sauce  
White and Dark Chocolate Dipped Strawberries  
Seasonal Fresh Fruit Sorbet  
*served with*

Freshly Brewed Colombian Coffee  
Decaffeinated Coffee  
Assortment of Aromatic Teas

\$17.75 per person

## PASSED DESSERTS (Select 4)

Bitesize Fruit Tarts  
Chocolate Mousse in Bittersweet Chocolate Cups  
White and Dark Chocolate Dipped Strawberries  
Tiramisu in a Chocolate Shell  
Chocolate Pizza  
Key Lime Tartlettes  
Cookies  
Truffles  
Mini Ice Cream Sandwiches

\$17.00 per person

## MINIATURE DESSERTS STATION

Strawberry Shortcake  
Tiramisu  
Chocolate Mousse  
Key Lime  
Guava Cheesecake  
Carrot Cake  
Pannacotta

Chocolate Peanut Butter Mousse  
Red Velvet Cake  
Chocolate Mint Mousse

*4 Selections* - \$13.00 per person

*6 Selections* - \$18.00 per person

## ICE CREAM SUNDAE BAR

Vanilla Haagen-Dazs Ice Cream  
Chocolate, Caramel and Strawberry Sauces  
Walnuts or Pecans  
Chocolate Sprinkles, Crushed Oreos, M&M's  
Reese's Peanut Butter Cups,  
M&M'S  
Whipped Cream  
Maraschino Cherries

\$9.95 per person

## DESSERT CREPES (Select 2)

Crepes Suzette  
Fresh Fruit  
Chocolate  
Apple and Walnuts

\$13.50 per person

## CUPCAKE CREATIONS

Vanilla and Chocolate Cupcakes  
Chocolate Buttercream Icing  
Vanilla Buttercream Icing  
toppings include  
Chopped Walnuts or Pecans  
Chocolate Jimmies  
Rainbow Sprinkles  
Mini M&Ms  
Heath Bar Crunch

\$9.95 per person

# CARROUSEL YACHT SPECIAL SERVICES

**Make a *splash* when you entertain aboard the Carrousel!**

**We will be delighted to provide you with a price quotation for our special services.**

<b>SATELLITE RADIO, SOUND SYSTEM AND MICROPHONE</b>	Background music from our Satellite Radio is included without additional charge to you. An IPOD may be connected to our sound system, if you would like. Wireless microphone is available.
<b>DISC JOCKEY</b>	Professional Disc Jockey/Interactive M.C., with choice of music format, upgraded sound system and dance floor lighting. Your interactive DJ will motivate your guests with group dancing, crowd participation and a great mix of dance music. Get ready for some high voltage activity!
<b>KARAOKE</b>	For the crooners in your group.
<b>AERIAL SIGNS</b>	Airplane Flyover with Customized Banner (Daylight Hours only). Perfect for new product promotions, to offer congratulations, to tell the world you are "Just Married" or to announce your engagement.
<b>AUDIO VISUAL EQUIPMENT</b>	Audio Visual Equipment, Blackout Window Treatments, Large Screen Television with Marine Satellite for Sports Events, Video Conferencing, Simulcast.
<b>BALLOONS WITH STREAMERS IN SKYLIGHT</b>	Select from a Rainbow of Colors
<b>BANDS, SPECIALTY MUSIC, DISC JOCKEYS, MASTERS OF CEREMONIES</b>	Soloists, Vocalists, One Man Bands, Duos, Trios; Four to Thirteen Piece Bands and Orchestras with Vocalists; Specialty Musician Groups: Classical, Jazz, Reggae, Latin, Rock & Roll, Strolling Violinists, Guitarists, Harpists, Troubadours Heralding Arrival of Guests, Holiday Carolers, Masters of Ceremonies
<b>LOUNGE FURNITURE</b>	All white furniture, wicker, rattan, colorful pillows, sheers – create a SOBE style lounge seating area on the Carrousel Open Air Top Deck or a lounge setting in our Dining/Conference Salon or Main Aft Deck.
<b>LOGO POLO SHIRTS, T-SHIRTS, HATS AND TOWELS</b>	All of your guests arrive "in style" wearing specially designed logo polo shirts, delivered to your guests earlier in the day. Great for team building.
<b>CASINO GAMING ACTIVITIES</b>	Roulette, Blackjack, Craps, Slot Machines, Wheel of Fortune and More!
<b>CHAIR MASSAGES</b>	"Mini" Stress-Reliever Chair Massages with Licensed Masseuses.
<b>CIGAR ROLLER, SPECIALTY CIGARS,</b>	Cigar Maker will Roll Cigars for your guests - Personalized Cigar Band with your Logo, Cigarette Girl in Costume, Special Order Cigars by the Box.
<b>PHOTOGRAPHERS</b>	Let our photographic artists capture the memorable moments of your wedding, social or corporate celebration. Digital photos may be taken of your guests as they board and printed and custom framed or placed in jackets for your guests to take home at the conclusion of the charter.

<b>ENTERTAINMENT</b>	Productions, Shows, Interactive Dancers, Motivation and Specialty Speakers, Caricaturists, Psychics, Numerologists, Handwriting Analysts, Tarot Card Readers, Magicians, Airbrushed Henna Tattoos, Crab Races, Clowns, Look-alikes.
<b>FAVORS, GIVEAWAYS AND MOMENTOS</b>	Edible Creations, Beverages with Personalized Labels, Novelty Items.
<b>SPECIALTY COGNACS AND SCOTCH</b>	A special selection of cognacs and scotch may be custom ordered for your event.
<b>FIREWORKS, LIGHTING DISPLAYS</b>	Parties with a bang! Create a visual impact!
<b>FLORAL DÉCOR</b>	Table centerpieces, cocktail table centerpieces, buffet and station décor, bar arrangements, main salon coffee tables, granite table décor, wedding ceremony floral arches and chuppahs, personal bouquets, flowers and boutonnieres.
<b>ICE SCULPTURES, ICE LUGE</b>	A wide variety of creativity, color application, and unique designs with company logos. An ice luge is a creative way to serve flavored vodkas.
<b>BANNERS AND SIGNS</b>	All colors, sizes and shapes, 3M window covering. Indoor and outdoor signage.
<b>LOCAL SPORTS TEAM CHEER-LEADERS, DANCERS OR LOOK-ALIKES</b>	Local sports team cheerleaders, dancers and look-alike characters will meet and greet your guests upon arrival and disembarking.
<b>SPECIALTY RENTALS- TABLE LINENS, OVERLAYS, NAPKINS, CHAIRS AND CHAIR COVERS</b>	Elegant and sophisticated fabrics including floral prints, brocade, taffeta, lamé, satin, moirés, georgette and organza. Order color/décor themed table linens and napkins; chair covers with bows, sashes or tassels. Specialty china, flatware, stemware and silver service available
<b>THEME DÉCOR</b>	From simple to the sublime. Waitstaff in costumes with painted faces to enhance a theme, meet and greet; murder mystery events, etc.
<b>TRANSPORTATION</b>	Motor Coaches, Limousines, Vintage And Classic Cars.
<b>TREES WITH TIVOLI LIGHTS AND UPLIGHTING AND GELS</b>	Ficus Trees, Palm Trees or Topiaries with led lighting, Tivoli lights and uplighting with gels.
<b>VIDEOGRAPHERS</b>	A wide variety of artists, stylists and prices.
<b>WEDDING CAKES AND SPECIALTY CAKES</b>	If you can imagine it, we can create it! An incredible variety of flavors, styles and shapes. Our cake artists will recreate in edible form Theme Cakes, Corporate Logos, the Carrousel Yacht unique wedding cakes and specialty cakes for birthdays, anniversaries, quinces, bar or Bat Mitzvahs and sweet sixteen celebrations.
<b>YACHT SPA DAY</b>	Yacht Spa Day—rejuvenate your guests.



**Carrousel Yacht**

**Great Bay Yacht Charters**

**1717 N. Bayshore Drive, Suite 2500, Miami, Florida 33132**

**Phone: 305.530.9700 Fax: 305.539.5111**

**[www.carrousel yacht.com](http://www.carrousel yacht.com)**