

# Oceania Cruises

## Before You Set Sail... Your "Need to Know" Guide

...Bar Department...

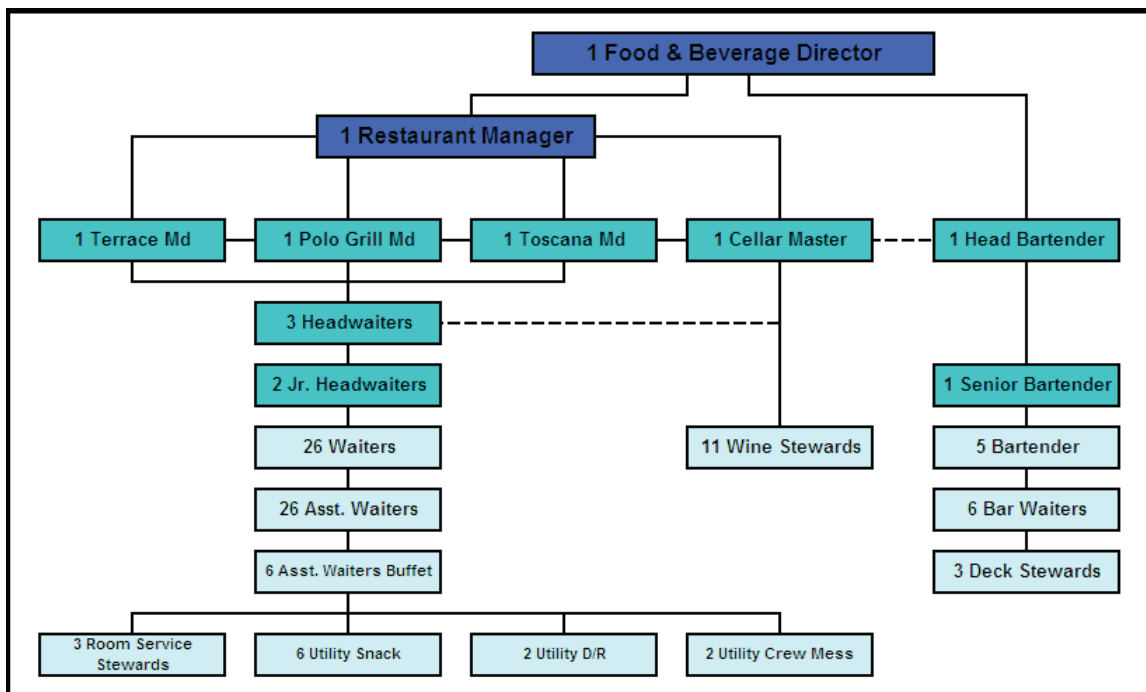


*“Your world...Your way...”*

# Getting Onboard

1. Organization Chart
2. Grooming, Uniforms, and Style
3. Bar waiter/Bar waitress Responsibilities
4. Bartender Responsibilities
5. Gratuities
6. Bars of Oceania
7. Products
8. Bar List/Martini List
9. Cocktail Ingredients List
10. Useful things to bring with you

## Organization Chart



Above is the organization chart in the Bar department. It is important to be familiar with the onboard organization and ensure a good flow of communication with the respective co-workers and Supervisors.

Team work and spirit is vital in the day-to-day operation, crew members must cooperate and work well together sharing the common goal: "Guests' satisfaction"

Issued on: 05/10/05	Page 2 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

# Grooming and Uniforms

## Personal Appearance and Grooming Standards:

- Shower at least twice a day
- Use a deodorant that is also an antiperspirant, and avoid over- powering after-shave or perfume.
- Hair must be neat, well groomed and above the collar for all male personnel. Beards and moustaches are not permitted in the Bar. Sideburns should not be lower than the ear lobe.
- For female personnel hair must be kept neatly away from the face and in a manageable fashion. Ladies who need to tie their hair back should wear a dark colored scrunch, available at the crew bar. It is not permissible to wear different color accessories in your hair.
- Because you will be in close personal contact with guests, care should be taken to ensure that your breath is fresh at all time. Teeth must be brushed before coming on duty each shift, especially if you smoke.
- Keep your fingernails clean and trimmed at all times. Ladies can apply clear nail vanish. Employees should wash their hands often, especially after touching soiled dishes and before touching any garnishes.
- No earrings are allowed for male employees and personal jewelry should be kept to a minimum. Ladies may wear tasteful and small earrings, and one ring maximum per hand.
- Makeup should be tasteful and no visible tattoos. (i.e. hand, arm and neck)
- You must always wear your nametag.
- Uniforms must be in immaculate condition at all times.
- Socks must match the color of your shoes. Ladies must wear skin color panty hose when wearing a skirt, available at the crew bar. No exceptions will be made; skin color panty hose should be worn during the day, black stockings should be worn during the evening.
- Shoes should be clean and polished at all times. All Bar personnel must have two pairs of smart black shoes and clean white sneakers.

Issued on: 05/10/05	Page 3 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

## Style

All Bar personnel must project a pleasant personality with a friendly and enthusiastic frame of mind. By doing this you will convey positive body language. Your body language refers to facial expressions, eye contact, smile, hand and body movements that control and express your feelings. When you display positive body language you are communicating an effective service "style".

- A friendly tone of voice is a vital component to superior service. Speak slowly but deliberately. Do not use a condescending or cold tone when talking to a guest.
- Show a genuine interest in the welfare of your guests. Listening to a guest is of vital importance in order to fully understand what the guest has requested.
- Using the guests surname communicates respect and also indicates a superior level of service.
- Respect others and treat others, as you would like to be treated.

Always speak in English when in public areas and in the presence of guest

Issued on: 05/10/05	Page 4 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



## JOB DESCRIPTION - BAR WAITER/BAR WAITRESS

### Job Objective

1. To provide guests with courteous and professional service.
2. To increase revenue for the company and self by applying up-selling techniques
3. To meet sales targets

### Responsibilities

1. Responsible for all beverage service in lounges, bars and poolside
2. Must set up / close bars and lounges
3. Must know the bar menus and be able to explain and suggest drinks
4. Must strive to reach and exceed sales targets
5. Be sure to follow USPH (United States Public Health) procedures
6. Must return completed checks to correct bars
7. Will be assigned to work special / cocktail parties
8. Must take pride in Appearance & Hygiene
9. Must keep workstations clean, orderly and properly set up
10. Must check and follow all schedules
11. Attends weekly bar staff meetings and training sessions, as required
12. Helps in bringing the stock up to various bars, when necessary



Issued on: 05/10/05	Page 5 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF





## **JOB DESCRIPTION - BARTENDERS**

### **Job Objective**

1. To provide guests with courteous and professional service.
2. To increase revenue for the company and self by applying up-selling techniques
3. To meet sales targets

### **Responsibilities**

1. Mixes drinks, cocktails, and bar beverages as ordered and in compliance with company standards
2. Is responsible for properly filling orders placed by bar servers and doing so in a prompt and efficient manner
3. To organize/clean to USPH (United States Public Health) standards in all working areas
4. Maintains clean and orderly lounges / bars
5. Greets guests when they enter the lounge/bar
6. knows his/her menu well and is able to explain and suggest drinks
7. Inventories (Checking Par levels with Senior Bartender); Bartenders are responsible for beverage costs in their area
8. Prepare requisitions for supplies.
9. Ensures Rotation of Stock
10. Organize checks and close down the micros system daily
11. Helps in bringing the stock up to various bars, when necessary
12. Responsible to ensure that bar servers and deck stewards working in his/her location are adhering to company guidelines and to provide guidance when necessary

Issued on: 05/10/05	Page 6 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

## Gratuities

While the amount of gratuities you receive varies from one cruise to another, depending on itinerary, guest count, and weather, find below **an estimated amount** based on actual figures.

<b>Position</b>	<b>Salary</b>	<b>Average Wages</b>
Cellar Master	\$1000.00 Salary	\$3,500.00 <i>Guaranteed</i>
Sommelier	\$200.00 Salary + 18% of sales	\$2,500.00
Head Bartender	\$250.00 Salary + pool gratuity	\$3000.00 <i>Guaranteed</i>
Senior Bartender	\$250.00 Salary + pool gratuity	\$2,500.00 <i>Guaranteed</i>
Bartender	\$250 Salary + 18% of sales	\$2,100.00
Assistant Bartender (O class ships)	\$250 Salary + 18% of sales	\$1,500.00
Bar Waiter/ress	\$0.00 + 18% of sales (minimum guarantee \$960.00)	\$1,500.00 to \$2,500.00
Desk Supervisor	\$800.00 Salary	
Deck Steward	\$600.00 Salary	

## Bars and Restaurants of Oceania

*Cuisine so extraordinary,  
IT'S UNRIVALED AT SEA*



*Jacques Pépin*

Jacques Pépin, the noteworthy and celebrated chef, author, and food columnist brings his culinary artistry and legendary cuisine to the ships of the Oceania Cruises fleet. Jacques Pépin oversees all culinary programs including the creation of menu offerings, wine lists, and the training of our onboard Executive Chefs. Jacques Pépin is the host of award winning cooking shows on national public television and the author of nineteen cookbooks. He has also served as the personal chef to three French heads of state including Charles de Gaulle.

Oceania Cruises' superb, 5-star menus are crafted under the meticulous, watchful eye of our Executive Culinary Director, world-renowned master chef Jacques Pépin. The resulting epicurean delights, all carefully prepared with only the finest, freshest ingredients, including the finest aged Prime Beef at the Polo Grill, surpass every expectation. Chicken Breast and "Rougie" foie gras ballotine, pistachio-celeriac sauce. Lobster & porcini mushrooms wrapped in spring roll sheet, beurre blanc. Pink roasted herb crusted Ahi tuna, porcini ravioli, Cabernet-Sauvignon & foie gras red wine sauce. Spiced roast beef tenderloin with sweet onion & sundried tomato sauce, parsnips mousseline. Peanut butter cake with butternut squash sherbet and fruit salsa cruda. These are but a taste of our extensive culinary creations.

Issued on: 05/10/05	Page 8 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



# Restaurants



True to its name, the *Grand Dining Room* bears a dignified, almost stately ambience, but comfortably so. Handsomely appointed in the spirit of a 5-star hotel restaurant, the room teasingly hints at the wonderful cuisine that awaits. Tables are graced with Versace china, Riedal crystal, Christofle silver and fine cotton linens. The dramatic domed ceiling has been masterfully hand-painted with majestic frescoes.

Open for breakfast, lunch and dinner, the *Grand Dining Room* offers an astounding variety of French-inspired continental dishes. Hosting a selection of at least six appetizers and eight main courses at dinner daily.

## The Grand Bar

Sample a rare vintage amid the opulence of the *Grand Bar*. Located right outside the *Grand Restaurant*, the *Grand Bar* offers a comfortable environment for meeting companions and friends prior to dinner in the *Grand Restaurant*.



Issued on:	05
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Family has always played an essential role in Tuscan cuisine, and Toscana epitomizes its importance. Many of the recipes come from the Italian culinary staff, having been handed down from generation to generation. Each course exemplifies the essence of Tuscan virtuosity and hail's the cuisine's inspired simplicity and keenly balanced natural flavors. For our guests they can enjoy:

- Antipasti like Carpaccio di Manzo
- Sautéed Jumbo Shrimp tenderly wrapped in Prosciutto.
- Traditional Risotto ai Funghi Porcini with Caramelized Shallots and Fresh Thyme
- Braised Double Lamb Chops served in a Sun-Dried Tomato, Black Olive and Roasted Garlic Sauce

The presentation on elegant, custom-designed china is a masterpiece as well.

The signature spirit for the Toscana Restaurant is an extensive variety of Grappa.

Issued on: 05/10/05	Page 10 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



This is an intimate, 96-seat Polo Grill, and one word comes to mind - classic. Every inch of this exquisite steakhouse exudes a timelessness rarely found in today's world. Crisp white cotton linen tablecloths. Warm dark wood furnishings. Walls adorned with nostalgic, black-and-white photographs of Hollywood legends. What an elegant setting for a hearty dinner, especially on moonlit evenings when the sea can be seen sparkling through expansive floor-to-ceiling windows. Every course is the consummate expression of perfection.

Guests can savor:

- Colossal Shrimp Cocktail
- Lobster Bisque topped with Morsels of Roasted Lobster
- Ceasar Salad prepared tableside
- Signature 32-ounce, bone-in King's Cut Prime Rib is USDA Prime and dry-aged 28 days
- Surf and Turf, featuring a grilled Lobster Tail and tender Filet Mignon, and whole Maine Lobster Gratinée

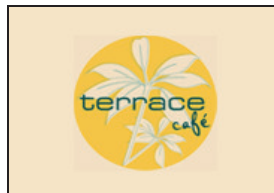
The Polo bar is situated in the specialty restaurant the "Polo Grill". The signature items for the Polo bar are an almost infinite variety of premium, single-malt scotches, and full-grain whiskeys. The atmosphere is "old English style" elegance.

There are two Sommeliers and one Bartender assigned to work here.

Issued on: 05/10/05	Page 11 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



Right next to the swimming pool, completely shaded from the sun, the casual Waves Grill offers a mouthwatering luncheon menu. Selections include juicy burgers, tangy barbeque and succulent seafood-grilled to order and served with an array of side dishes such as healthy, garden-fresh salads. Also not forgetting the dessert Italian gelato is served right from the cart.



Issued on: 05/10/05	Page 12 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



For our guests, it's hard to resist the sumptuous, ever changing breakfast and lunch buffets in this light-filled, informal buffet restaurant. Our guests may dine indoors or outdoors since the Café opens onto both the teak-lined pool deck or aft onto the Terrace, where the tantalizing sea breeze is sure to stir their appetite.



Can one place be two restaurants that are as different as night and day? Most definitely in the case of the informal Terrace Café, which transforms each evening into the elegantly casual Tapas on the Terrace. This Mediterranean-influenced restaurant presents a sumptuous buffet of authentic, regional specialties including tapas, hearty paellas, and traditional favorites like Baby Back Ribs and Roast Loin of Veal

Issued on: 05/10/05	Page 13 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

## Horizons - Afternoon Tea



It's become a much-anticipated ritual, a tradition that harkens back to 19<sup>th</sup> century England. Each afternoon, precisely as the clock strikes four, guests meander up to Horizons for an inspired afternoon tea and panoramic views of the world ahead through the floor-to-ceiling windows.

Here, the wizardry of the pastry chefs is in the spotlight as the wait staff presents an irresistible array of finger sandwiches, fresh-baked petit fours, flavorful scones, and absolutely decadent pastries. Also served is an equally tempting selection of teas, the most quintessential of English beverages. During this the guests can relax and enjoy the classical string quartet playing in the background.



Horizons offer sweeping vistas, live entertainment and a convivial bar in which to enjoy your favorite cocktail.



Issued on: 05/10/05	Page 14 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



## Martinis



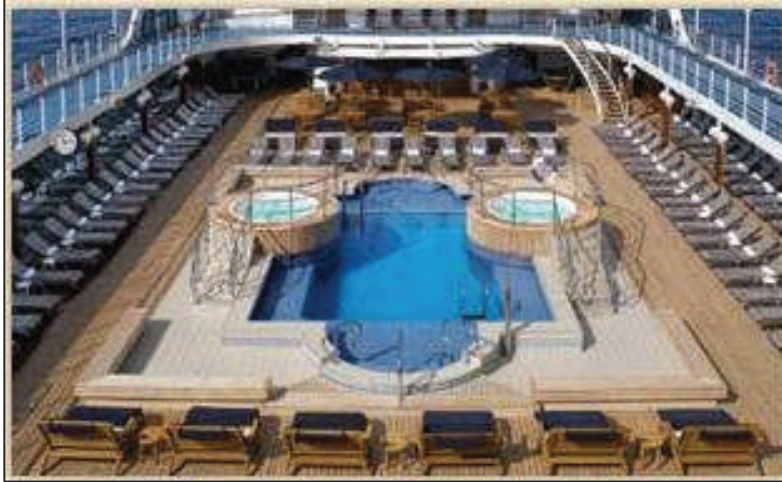
Martinis is the central bar, which features numerous incarnations of this famous cocktail in an intimate atmosphere, featuring live piano music. Martinis is reminiscent of a private gentleman's club. Set living room style, it is where groups meet almost every evening for pre-dinner cocktails.

Each cruise, the Martini Bar will host at least one Martini Tasting. Found also within the same lounge is the casino



Issued on: 05/10/05	Page 15 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

## Waves



Waves is located close to the ship's main pool and two hot tubs. Being outside, the bar provides wonderful views of the ocean and pool area. Ice cold beverages, ranging from your local beer to an exotic cocktail, all served at this popular bar.



Issued on: 05/10/05	Page 16 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

## Regatta, Insignia & Nautica Lounge



During the cruise the Regatta, Insignia or Nautica Lounge hosts a variety of entertainment, whether it's a classical concert, comedy, a headline act or a special performance by the onboard singers and dancers.

There are two bars located in this area, 1 inside pantry for bar service and 1 outside for the guests.

Also held in this lounge will be the Champagne Reception and diverse private functions.



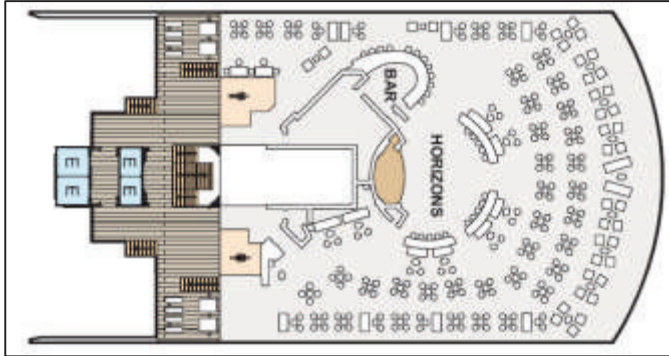
Issued on: 05/10/05	Page 17 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



## Bars onboard Marina

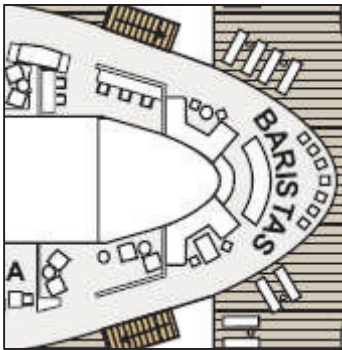
### Horizon Bar

Deck 15 forward



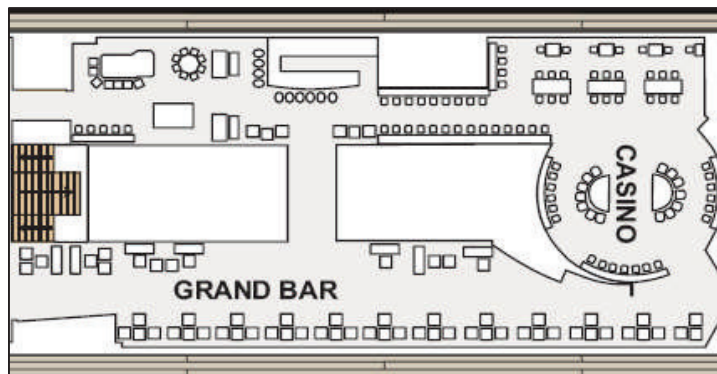
### Baristas

Deck 14 mid ship



### Grand/Casino Bar

Deck 6 aft



Issued on: 05/10/05

Page 18 of 38

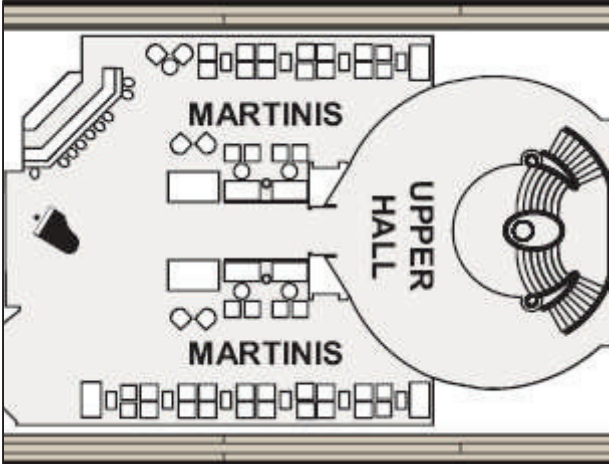
Updated by: KT

Updated on: 11/03/11

Approved by: SF

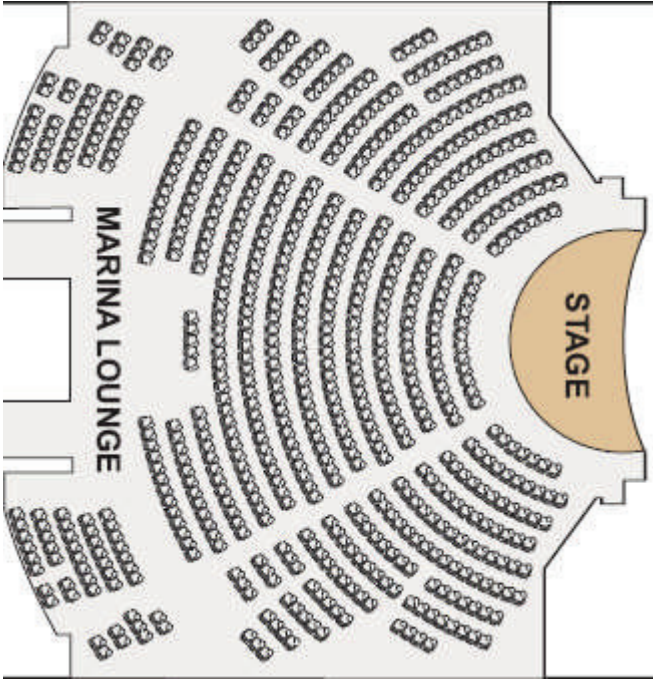
**Martini Bar**

Deck 6 mid ship



**Marina Lounge/Service Bar**

Deck 5 forward



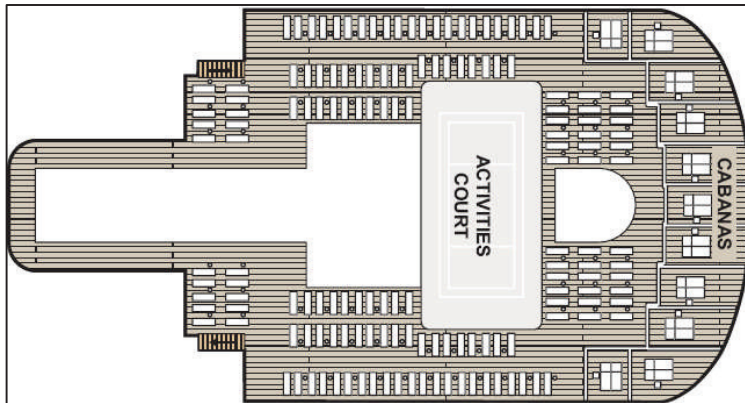
Issued on: 05/10/05	Page 19 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



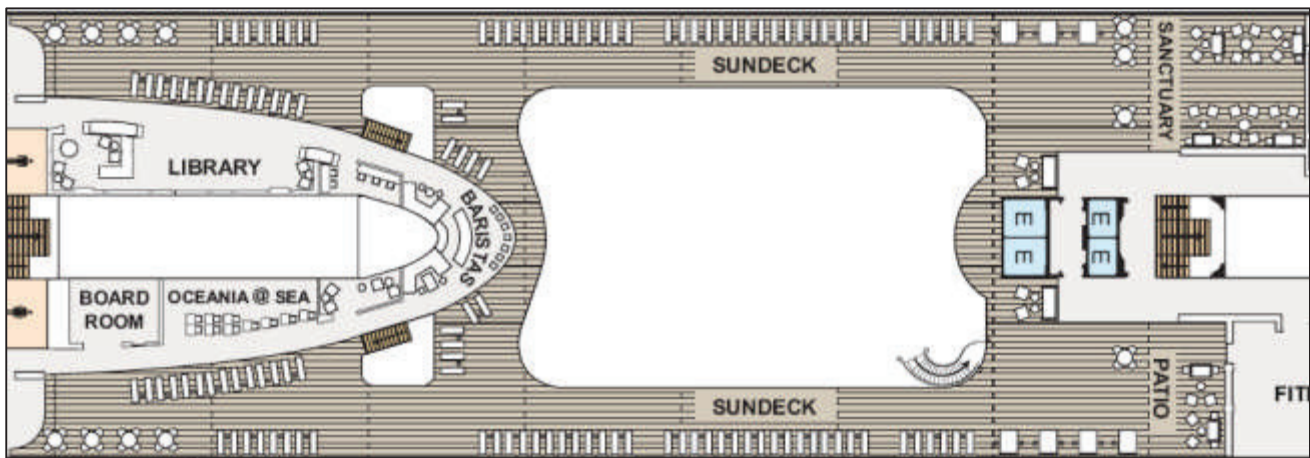
# Waves Bar/Open Deck

Deck 12/14/16

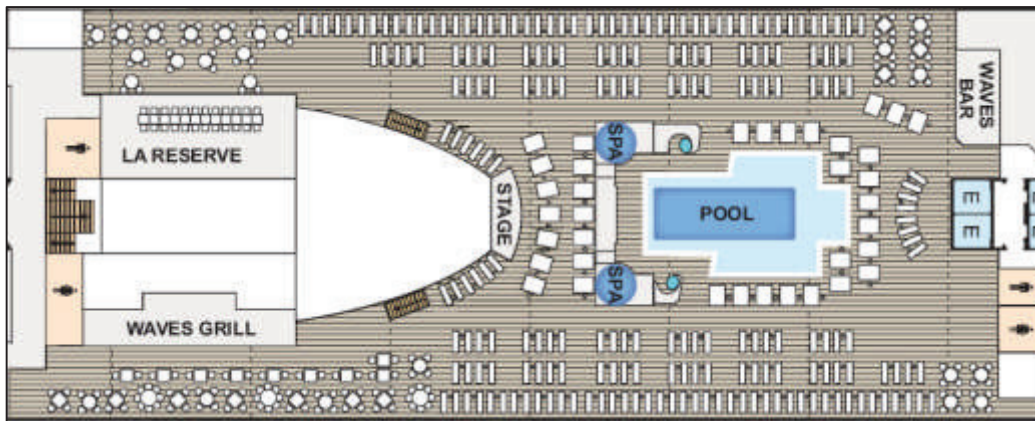
Open Deck 16



Open Deck 14

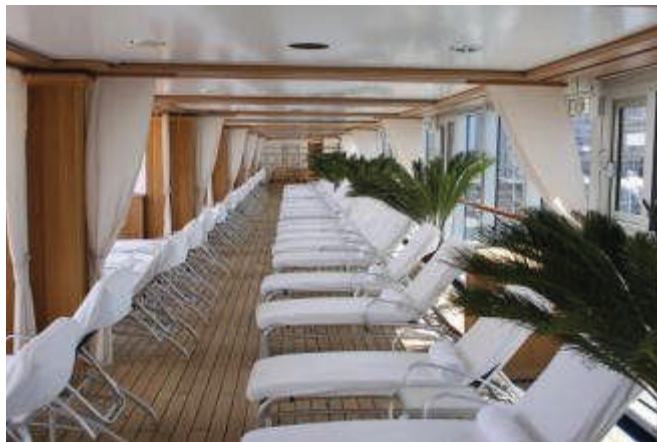
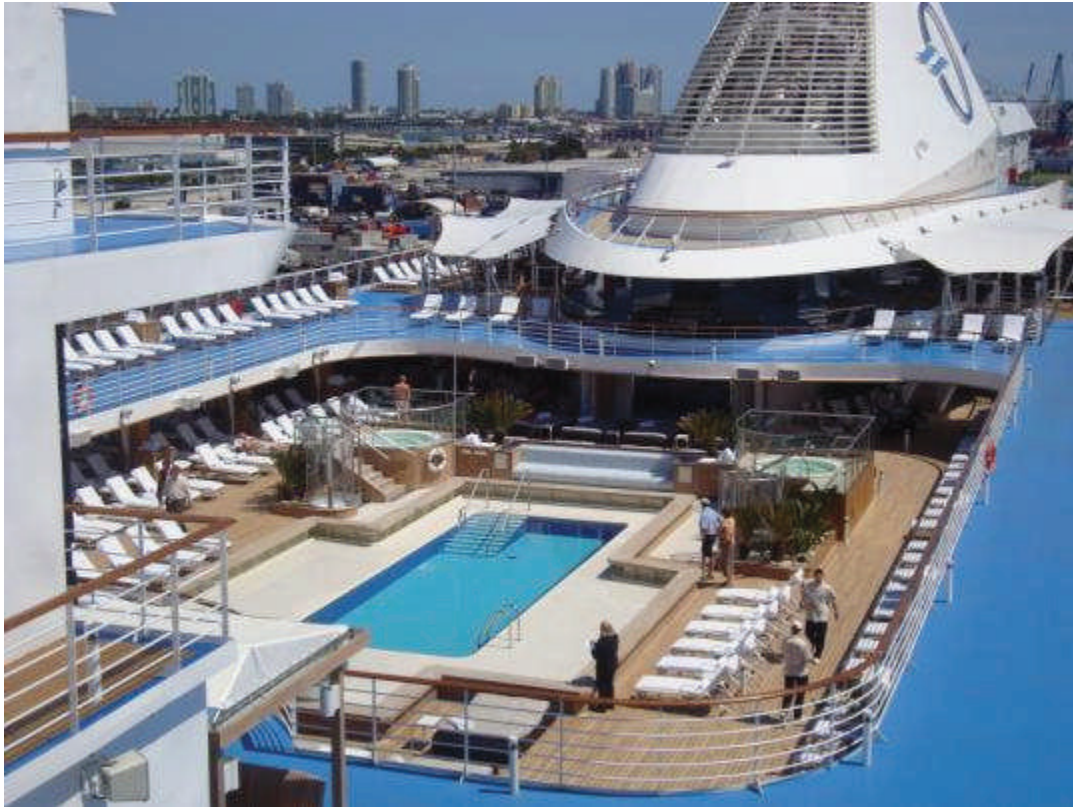


Open Deck 12



Issued on: 05/10/05	Page 20 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF





Issued on: 05/10/05	Page 21 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

## New Restaurants onboard Marina



Issued on: 05/10/05	Page 22 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

## Products

Liquors are priced in different levels.

House liquors are least expensive, and these are found in the speed rack. Call liquors are more and then the price tag increases for the Premium range and then the price can excel for beverages found in the Ultra Premium category.

### **VODKAS**

Gilbey's	House
Stolichnaya	Call
Smirnoff	Call
Absolut	Call
Kettle One	Call
Vincent Van Gogh	Premium
Van Gogh flavors	Premium
Absolut Flavors	Premium
Absolut Level	Premium
Grey Goose & Flavors	Premium
Belvedere	Premium
Charbay	Premium
Chopin	Premium
Ciroc	Premium
Fris	Premium
Glacier	Premium
Skyy	Premium
Vox	Premium

### **GIN**

Gilbey's	House
Gordon's	Call
Beefeater	Call
Tanqueray	Call
Boodles	Premium
Bombay Sapphire	Premium
Van Gogh Gin	Premium
Plymouth Gin	Premium
Tanqueray 10	Premium
Hendricks	Premium

### **SCOTCH (BLENDED)**

Grants	Call
Teachers	Call
J&B	Call
JW Red	Call
Cutty Sark	Call
Dewar's	Call
Ballantine's	Call
JW Black	Premium
Chivas Regal	Premium
Dewar's 12	Premium
Haig & Haig	Premium
Chivas "Century of Malts"	Ultra Premium

\* JW is short for Johnnie Walker

### **SINGLE MALT SCOTCH**

Glenfiddich (12 year old)	Premium
Glenlivet (12 year old)	Premium
Dalwhinnie (15 year old)	Premium
Laphroaig (10 year old)	Premium
Lagavulin (12 year old)	Premium
Macallan Elegancia (12 year old)	Premium
Macallan Fine Oak (18 year old)	Premium
Highland Park (12 years old)	Premium
Highland Park (25 year old)	Ultra Premium

**RUM**

Castillo	House
Bacardi 151	Call
Bacardi	Call
Bacardi Dark	Call
Barcadi Limon	
Bacardi Orange	Call
Bacardi Ciclon	Call
Myer's Dark	Call
Captain Morgan	Call
Mount Gay Eclipse	Call
Malibu	Call

**TEQUILA**

Jose Cuervo White	Call
Jose Cuervo Gold	Premium
El Tesoro Anejo	Premium
1921 Reserva	Premium
El Tesoro Platinum	Ultra Premium
Gran Centenario	Ultra Premium

**BRANDY/ARMAGNAC**

Carlos 1	Call
Metaxa 5 Star	Call
Lepanto	Premium
Gran Duque D'Alba	Premium
Cles Des Duces XO	Premium
Sempe 1978	Premium

**IRISH WHISKIES**

Old Bushmills	Call
Jameson	Call
Old Black Bush	Premium
Tullamore Dew	Premium

**CANADIAN WHISKIES**

Canadian Club	Call
Seagram's VO	Call
Crown Royal	Premium
Tangle Ridge	Premium

**COGNAC**

Courvoisier V.S	Call
Hennessy V.S	Call
Courvoisier V.S.O.P	Premium
Remy Martin VSOP	Premium
Hennessey XO	Premium
Courvoisier XO	Premium
Remy Martin XO	Premium
Martel Cordon Bleu	Premium
A. De. Fussygny XO	Premium
Remy Martin Louis XIII	Ultra Premium

**AMERICAN WHISKIES**

Bay Street	House
Old Grandad	Call
Seagram's 7 Crown	Call
Knob Creek	Premium
Wild Turkey	Premium
Jack Daniels Black	Premium
Maker's Mark	Premium
Booker's	Premium

## Bar menu

Below is the bar menu selection available in all bars, lounges, restaurants and open decks  
(products and prices are subject to change)

### APERITIFS AND CORDIALS

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Dubonnet, Ricard, Campari Bitter, Pimm's No. 1 Cup,  
Noilly Prat, Martini & Rossi Sweet & Dry Vermouth,  
Harvey's Bristol Cream, Tio Pepe, Ouzo..... \$6.50

### CHAMPAGNE & WINE BY THE GLASS

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#### CHAMPAGNE

**Perrier-Jouët** Grand Brut, Epenay, France ..... \$13.00

#### SPARKLING

**Domaine Chandon** Brut Classic, Napa Valley, California ... \$9.95

House Selection Sparkling Wine ..... \$5.95

#### WHITE

House Selection White Wine ..... \$6.95

**Argillae Orvieto**, DOC, *Umbria, Italy* ..... \$9.75

**Southern Right Sauvignon Blanc**, *Walker Bay, South Africa* \$6.95

**Waterbrook Chardonnay**, *Columbia Valley, Washington State* \$6.95

**Bouchard Père & Fils** Pouilly Fuisseé, *Burgundy, France* . \$11.00

#### BLUSH & ROSÉ

**White Zinfandel**, *Beringer, Napa Valley, California*..... \$6.95

**St. Rocher Rosé**, *Côtes de Provence, France*..... \$9.95

#### RED

House Selection Red Wine ..... \$6.95

**Antinori Villa Antinori Toscana**, *Tuscany, Italy*..... \$9.95

**Waterbrook Merlot-Cabernet**, *Washington State*..... \$6.95

**La Crema Pinot Noir**, *Sonoma Coast, California*..... \$9.95

**Murrieta's Well Cabernet Sauvignon**, *California*..... \$9.50

**Château Saint Dominique** Regatta Puisseguin, *Bordeaux, France* \$9.95

**Cecchi Chianti Classico** Riserva di Famiglia, *Tuscany, Italy* \$11.50

**Peter Lehmann Barossa Shiraz**, *Barossa Valley, Australia* \$11.50

#### DESSERT AND PORT

Fonseca Late Bottled Vintage Port, Oporto, Portugal ..... \$9.00

Antinori Vin Santo, Tuscany, Italy ..... \$9.50

Dow's Vintage Port, Oporto, Portugal \$19.00

### COCKTAILS

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**LONG, COOL & EXOTIC** ..... \$8.50

Issued on: 05/10/05	Page 25 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



Singapore Sling, Yellow Bird, Rum Runner, Wine Spritzer, Bahama Mama, Mai Tai, Mandarin Blush, Calypso Cooler, A Day at the Beach, Paradise Quencher, Long Island Iced Tea, Salty Dog, Harvey Wallbanger, Tequila Sunrise, Melon Ball,  
Alabama Slammer, Blue Lagoon, Peach Cobbler

**ALL-TIME FAVORITES** ..... \$8.50  
Sidecar, Tom Collins, Rob Roy, Old Fashioned, Whisky Sour,  
Vodka Sour, Stinger, Manhattan, Kir Royal, Piña Colada,  
Champagne Cocktail, Daiquiri (Strawberry, Banana or Peach),  
Martini (Classic, Gibson, Dirty or Gimlet),  
Margarita (Original, Strawberry, Raspberry or Peach)

**CRÈME COCKTAILS** ..... \$8.50  
Brandy Alexander, Golden Cadillac, Toasted Almond,  
Grasshopper, White Russian, Pink Squirrel, Mudslide, Banshee,  
King Alphonse, Pink Lady

**THE BIG "O" MARTINI** ..... \$9.00  
Grey Goose Vodka L'Orange, Cointreau, Orange Juice,  
Cranberry Juice, and Fresh Lime Juice

**NON-ALCOHOLIC** ..... \$5.00  
Virgin Piña Colada, Virgin Kiss, Strawberry Whip, Kiwi Royal

G I N S

Beefeater, Tanqueray, Gilbey's Gordon's, Genever..... \$7.00  
Bombay Sapphire, Boodles, Plymouth..... \$8.00  
No. Ten, Hendrick's..... \$9.00

V O D K A S

Absolut (Original), Stolichnaya, Smirnoff..... \$7.00  
Absolut (Kurant, Citron, Mandrin, Pepper),  
Ketel One, Van Gogh ..... \$8.00  
Grey Goose (Orange, Citron), Absolut Level ..... \$9.00

R U M S

Bacardi (Light, Dark, Limon, Orange, 151),  
Myer's Dark, Captain Morgan, Castillo,  
Mount Gay Eclipse, Malibu Coconut ..... \$7.00

T E Q U I L A S

House Selection ..... \$7.00  
El Tesoro Añejo..... \$10.00  
1921 Reserva Especial ..... \$11.00  
El Tesoro Platinum, Gran Centenario ..... \$15.00

W H I S K I E S

Issued on: 05/10/05	Page 26 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF



**SCOTCH**

Cutty Sark, Johnny Walker Red Label, J&B Rare,  
 Dewar's White Label, Ballantine's ..... \$7.50  
 Dalwhinnie Classic 15 Year Old, Chivas Regal,  
 Glenfiddich Pure Malt, Dewar's 12,  
 Haig & Haig, Johnny Walker Black Label ..... \$8.50  
 Highland Park 12 Year Old, Glenlivet 12 Year Old Malt ..... \$9.50  
 Macallan Elegancia 12 Year Old ..... \$14.00  
 Macallan Fine Oak 18 Year Old ..... \$16.00  
 Highland Park 25 Year Old ..... \$20.00

**IRISH**

Old Bushmills, Jameson ..... \$7.50  
 Old Black Bush ..... \$8.50  
 Tullamore Dew ..... \$9.50

**CANADIAN**

Canadian Club, Seagram's V.O. .... \$7.50  
 Seagram's Crown Royal ..... \$8.50  
 Tangle Ridge ..... \$9.50

**AMERICAN**

Old Grand-Dad, Seagram's Seven Crown ..... \$7.50  
 Jack Daniel's, Knob Creek, Wild Turkey, Maker's Mark ..... \$8.50  
 Booker's ..... \$12.00

**BRANDIES**


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Grappa, Pisco ..... \$7.00  
 Carlos I, Metaxa 5 Star ..... \$8.50  
 Lepanto, Gran Duque d'Alba ..... \$9.00

**COGNACS**


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Courvoisier V.S., Hennessy V.S. .... \$8.50  
 Courvoisier V.S.O.P., Remy Martin V.S.O.P., ..... \$9.50  
 Hennessy X.O., Courvoisier X.O.,  
 Remy Martin X.O., Martell Cordon Bleu ..... \$19.00  
 Remy Martin Louis XIII ..... \$110.00

**ARMAGNACS**


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Cles Des Ducs X.O. .... \$14.00  
 Sempe 1978 ..... \$18.00

**EAU DE VIES**


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Framboise, Poire William, Sake, Aquavit ..... \$9.00

Issued on: 05/10/05	Page 27 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

S C H N A P P S & L I Q U E U R S

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Peppermint, Peach..... \$7.00  
 Amaretto di Saronno, Bailey's Irish Cream, Cointreau,  
 Frangelico, Grand Marnier, Benedictine, B&B, Kahlúa, Drambuie, Crème de Menthe, Midori, Tia Maria, Sambuca  
 Romana ..... \$7.50  
 Goldschlager, Jagermeister, Limoncello ..... \$8.00  
 Extase X.O. Liqueur..... \$13.00

S P E C I A L T Y C O F F E E S

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**French Kiss**..... \$5.50  
 Grand Marnier, Courvoisier, Hot Coffee and Fresh Cream  
**Café Ole** ..... \$5.50  
 Spanish Brandy, Kahlúa, Hot Coffee and Fresh Cream  
**Café Oceania** ..... \$5.50  
 Amaretto, Grand Marnier, Cognac, Hot Coffee, Fresh Cream  
**Aspen Coffee** ..... \$5.50  
 Bailey's, Kahlúa, Frangelico, Hot Coffee, and Fresh Cream  
**Traditional Irish Coffee** ..... \$5.50  
 Irish Whiskey, Hot Coffee, and Fresh Cream  
**Toscana** ..... \$5.50  
 Grappa, Frangelico. Hot Coffee, and Fresh Cream

B E E R S

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**BOTTLED**

Budweiser, Bud Light, Miller Lite, Coors Light..... \$4.75  
 Amstel Light, Corona, Becks, Heineken..... \$5.75  
 Grolsch Swing Top..... \$6.50

**NON-ALCOHOLIC**

O'Doul's ..... \$4.00  
 Buckler ..... \$4.75

S O D A S & S P E C I A L T Y W A T E R

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Coke, Diet Coke, Sprite, Ginger Ale..... Complimentary  
 Soda Water, Tonic Water..... Complimentary  
 Perrier, San Pellegrino, Evian..... Complimentary

Issued on: 05/10/05	Page 28 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

Issued on: 05/10/05	Page 29 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

# Martinis menu

## *The Classic Collection*

### THE ORIGINAL

*Absolut Level Vodka, Dry Vermouth, Lemon Twist*

### THE CLASSIC

*Tanqueray Gin, Dry Vermouth, Green Olive*

### THE DIRTY MARTINI

*Beefeater Gin or Absolut Vodka, Noilly Prat Extra Dry,  
Dash of Olive Juice, Stuffed Olives*

### PERFECT MANHATTAN MARTINI

*Wild Turkey Bourbon, Sweet & Dry Vermouth,  
Served with a Lemon Twist*

### THE GIBSON

*SKYY Vodka, Dash of Dry Vermouth,  
Served with Cocktail Onions*

### THE ULTIMATE SAPPHIRE

*Bombay Sapphire Gin, Noilly Prat Extra Dry,  
Stuffed Olives*

### THE GOOSE-TINI

*Grey Goose Vodka, Noilly Prat Extra Dry, Stuffed Olives*

### HENDRICK'S MARTINI

*Hendrick's Gin, Dry Vermouth,  
Accompanied by a Slice of Cucumber*

### THE GIMLET MARTINI

*Stolichnaya Vodka or Beefeater Gin,  
Lime Juice and a Dash of Dry Vermouth*

### 007 MARTINI

*SKYY Vodka, Gordon's Gin, Splash of Sweet Vermouth, Lemon Twist*

MARTINIS \$9.50 EACH • SOUVENIR SHAKER \$10

SOUVENIR SHAKER WITH YOUR FAVORITE MARTINI \$16.50

### THE TWISTED MELON MARTINI

*42BELOW, Midori Liqueur and a Dash  
of Cranberry and Orange Juice Served with Melon Balls*

### METROPOLITAN MARTINI

*Absolut Kurant, Cointreau, Chambord and  
Lemon Juice Served with a Lemon Twist*

### THE BEEFEATER MAR-TEA-NI

*Beefeater Gin, Earl Grey Tea,  
Simple Syrup and a Splash of Fresh Orange Juice*

### EL MEXICANO

*Gold Tequila, Cointreau, Dash of Lemon Juice  
Served with a Cocktail Cherry*

## *The Temptation Collection*

### ESPRESSO-TINI

*Van Gogh Espresso, Espresso Cooled and  
Kahlua, Topped with Coffee Beans*

### THE CHOCOLATE SOOTHER

*Van Gogh Chocolate and Single Espresso Vodka, Crème  
de Cacao Dark, Dash of Heavy Cream, Swirled with  
Chocolate Syrup and Topped with Chocolate Shavings*

### CARAMEL CAFÉ MOCHA-TINI

*Van Gogh Single Espresso Vodka, Baileys,  
Dash of Heavy Cream, Swirled with Caramel Syrup*

### CHURCH LADY-TINI

*Absolut Vanilla Vodka, Kahlua  
and Frangelico Hazelnut Liqueur*

### THE NUTTY MARTINI

*Frangelico, Amaretto, Baileys,  
Dash of Heavy Cream, Swirled with Caramel Syrup*

## *The Timeless Collection*

### THE COSMOPOLITAN

*Grey Goose Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice*

### THE APPLE MARTINI

*Van Gogh Wild Apple Vodka, Apple Schnapps,  
Splash of Ginger Ale, Slice of Green Apple*

### THE FLIRTINI

*Van Gogh Raspberry Vodka, Cointreau, Lime Juice, Cranberry  
and Pineapple Juice, Topped with Sparkling Wine*

### THE LEMON DROP

*Absolut Citron Vodka, Triple Sec and Lemonade  
Served with a Sugared Rim*

### LE FRENCH MARTINI

*Grey Goose Vodka, Chambord,  
Dash of Pineapple Juice, Orange Twist*

### THE PEACH MARTINI

*SKYY Vodka, Peach Schnapps, Orange Juice,  
Garnished with Tiny Peach Slices*

### THE MOJITO MARTINI

*Bacardi Rum, Mint Leaves, Dash of Simple Syrup  
Lime Juice and a Splash of Soda Water*

### THE BREEZETINI

*Absolut Kurant, Water Melon Liqueur and  
Cranberry Juice Served with Melon Balls*

### THE MARTINI LIMON

*Bacardi Limon Rum, Triple Sec and  
Lemon Juice Served with a Lemon Twist*

### MONNEYPENNY'S MARTINI

*Grey Goose Le Citron, Chambord and  
Cranberry Juice Served with a Lemon Twist*

## *The Big "O" Martini*

*Cosmopolitan chic or the essence of the tropics? The Big O Martini  
combines the best of both worlds: an ice-cold Grey Goose L'Orange  
martini infused with subtle hints of cranberry and lime.*

*Grey Goose Vodka L'Orange, Cointreau, Orange Juice,  
Cranberry Juice, Fresh Lime Juice*

## *Specially Vodkas*

**ABSOLUT LEVEL, BELVEDERE, CHOPIN, CIROC,  
FRIS, GLACIER, SKYY, VOX, 42BELOW**

### ABSOLUT

*Pear, Citron, Kurant, Mandarin, Peppar, Vanilla*

### GREY GOOSE

*Le Citron, L'Orange*

### VAN GOGH

*Chocolate, Espresso, Citron, Orange,  
Pineapple, Raspberry and Vanilla*

## *Specialty Gins*

**NO. TEN BY TANQUERAY,  
PLYMOUTH GIN, HENDRICK'S, BOODLES  
AND BOMBAY SAPPHIRE**

MARTINIS \$9.50 EACH • SOUVENIR SHAKER \$10  
SOUVENIR SHAKER WITH YOUR FAVORITE MARTINI \$16.50

Issued on: 05/10/05	Page 30 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

## Polo Grill Scotch Menu

*Dalwhinnie Classic 15 Year Old*

*Eight Dollars Fifty*

A gentle, delicate 15-year-old malt from the windswept Highlands of Scotland, Dalwhinnie Classic is subtle and smooth with a heathery honey finish.

*Johnnie Walker 15 Year Old*

*Eight Dollars*

This malt exhibits the flavor of the Highlands, where for centuries malt whisky has been made from pure water and malted barley dried with peat smoke.

*Knockando*

*Seven Dollars*

Knockando is a completely natural product whose subtle color variations are derived from the unique characteristics of each hogshead.

*The Balvenie Founders 10 Year Old*

*Eight Dollars*

Built in 1892 by the Grants of Glenfiddich, The Balvenie Distillery created this Speyside single malt with a rich flavor and a smooth, dry finish.

*Laphroaig 10 Year Old*

*Seven Dollars*

Distilled in the Islay region of Scotland, this is one of the most distinctive of all malt whiskies.

*The Balvenie 21 Year Old (Highland)*

*Twenty-Three Dollars*

The PortWood, created when 21-year-old Balvenie is transferred to a port cask, won a Gold Medal in the International Spirits Challenge 2001.

*The Macallan Whisky Makers*

*Sixteen Dollars*

This benchmark 18-year-old expression has a rich, sensuous character highlighting dried fruits, spice, clove, orange and wood smoke.

*The Macallan 25 Year Old Estate Reserve*

*Thirty Dollars*

This anniversary single malt, which enjoys a cult following in fine bars worldwide, was for many years the oldest aged variant consistently available.

*The Balvenie 15 Year Old*

*Eighteen Dollars*

Drawn from a single bourbon cask of a single distillation, the 15 Year Old characterizes The Balvenie Single Barrel with honey, vanilla and oak notes.

*Glenmorangie 18 Year Old*

*Fifteen Dollars*

A decade in American oak creates the unique flavor of this flagship of the Glenmorangie range, expressing a floral aroma with a subtle smokiness.

*Johnnie Walker Blue*

*Twenty Dollars*

The Blue Label reinvents the finest scotch from the original Walker recipes, blending a sweet aroma, toasty nose, spicy body and a very oaky finish.

Issued on: 05/10/05	Page 31 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

*Bunnahabhain 12 Year Old*

*Ten Dollars*

Founded in 1883 by the Islay Distillers Co., this single malt from Islay is less peaty than some, exhibiting a mellow flavor and a long, smooth finish.

*Cragganmore 12 Year Old*

*Eight Dollars*

This elegant, sophisticated Speyside malt with complex aromas is amazingly fragrant with a sweetish note and a smoky maltiness to the finish.

*Strathisla Highland*

*Ten Dollars*

From the oldest malt whisky distillery in the Highlands, this big, robust whisky is full flavored and fruity with a nutty, sherried sweetness.

*The Macallan Select Oak*

*Fourteen Dollars*

In the wooded hills along the Ringorm Burn lies the manor house of Easter Elchies, home of The Macallan and birthplace of this 12-year-old single malt.

*Aberlour 10 Year Old*

*Eight Dollars*

This Speyside single malt gets its distinctive flavor from the mountain spring water of Ben Rinnes, where the Aberlour Distillery was built in 1879.

*Lagavulin 16 Year Old*

*Eighteen Dollars*

From one of the oldest distilleries in Scotland, near the ruins of Dunyveg Castle, comes this robust malt whisky with its unmistakable peat smoke aroma.

*Oban 14 Year Old*

*Twelve Dollars*

Founded in 1794, Oban Distillery overlooks the Firth of Lorn in a great location for a single malt with the perfect balance between Highland and Islay.

*Talisker*

*Twelve Dollars*

Bright gold and shot with pink, this full-bodied malt whisky is sweet and salty with a pungent aroma and peat smoke in the relatively short finish.

*Glenmorangie Sherry Wood Finish*

*Eleven Dollars*

This single malt from Glenmorangie, known for the most popular malts in Scotland, spends ten years in bourbon wood and two years in port pipes.

*Highland Park 25 Year Old*

*Twenty Dollars*

The essence of Orkney — peat, sea breezes, heather honey — is distilled in this outstanding malt whisky with dimensions of malty toffee and fudge.

*The Glenlivet 18 Year Old*

*Sixteen Dollars*

From the first Highland distillery licensed to make Scottish whisky in 1824, this elegant single malt has a subtle bouquet and mellow, rounded flavor.

Issued on: 05/10/05	Page 32 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF





## Drink presentation

Drinks must be well presented and garnished according to the cocktail recipes list. The following guidelines must be applied at all times

1. Highballs with alcohol and soda are served with a stirrer
2. Highballs with alcohol and juice are served with a straw.
3. Soda and juices are served in a highball with a straw
4. Drinks and cans/bottles must be served on a logo coaster with the logo facing the guests (when the table is set with the tablecloth no coaster is needed, in the restaurants or during tea time)
5. Special Coffees to be served in an Irish Coffee glass on a coffee saucer, with a coffee spoon
6. Mineral water must be served in a highball glass without ice and garnish
7. When serving in restaurants, drinks must be placed on the table on the right hand side of the guests.

## Glassware

All the Bar Staff must be trained in the use of the correct glassware for each drink in accordance with the Company's Standards set forth in the Cocktail recipe list.

- Wine by the glass - All the Wines by the glass must be served in a white wine glass
- Liqueurs - Liqueurs straight up must be served in a brandy snifter.
- Ports and aperitifs straight up - must be served in a sherry glass
- Soft drinks (by the can) and juices - Must be served in a Highball, with can on the side.
- Mineral Water - Mineral water must be served in a Highball.
- Cocktails - Must be served in the Poco-Grande glass (except sours, martinis, old fashioned)



### Glassware at Pool Bar

At the pool bar only plastic glasses should be used.

Issued on: 05/10/05	Page 33 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

- All Cocktails - 12 oz plastic glass
- Wines and Champagne - 9½ Oz plastic glass
- Soft drinks, juices and mineral water - 12 oz plastic glass
- Drinks straight up and on the rocks - 9½ Oz plastic glass
- Spirits with any mix - 9½ oz plastic glass

Each bar must be stocked with enough glassware to ensure fast and professional service to our guests.

Glassware must be washed using the glass-washing machines, and glasses cannot be hand polished as per the United States Public Health Rules and Regulations

### **Drink Measures**

The following drinks measures standards are to be used at all times on Oceania Cruises.

- Aperitifs and fortified wines      2Oz
- Liqueurs and spirits                    1 ½ Oz
- Wine and Champagne                  6Oz

Issued on: 05/10/05	Page 34 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF

# COCKTAIL RECIPES

A-Z	Cocktail	Glass	Deco	Ingredients	Procedure
A	A Day at the Beach	Rose/Cuvee	CH-SO	1oz Gilbey's Vodka, 0.26oz Peach Schnapps, 0.26oz Amaretto, Orange & Cranberry Juice	B-G per w. ice
A	Alabama Fizz	Rose/Cuvee	Fresh Mint	1.6oz Gilbey's Gin, Lemon Juice & topped with Club Soda	B-G per w. ice
A	Alabama Slammer	Rose/Cuvee	CH-SO	0.6oz Southern Comfort, 0.6oz Amaretto, 0.6oz Sloe Gin, Orange Juice	B-G per w. ice
A	Angels Kiss	Shot	None	0.6oz Crème de Cacao White, 0.6oz Sloe Gin, 0.6oz Brandy & topped with cream	Build
A	Amaretto Sour	Rock	CH-SO	1.6oz Amaretto, Lemon Juice	B-G per w. ice
A	Amerloano	Rock	SO	1oz Campari, 0.6oz Sweet Vermouth, Splash of Soda	Serve w. ice
A	Apricot Sour	Rock	CH-SO	1.6oz Apricot Brandy, Lemon Juice	B-G per w. ice
A	Arolio Orange - Non Alcohol	Rose/Cuvee		Orange Juice, Dash of Grenadine, Dash of Milk	B-G per w. ice
B	B-52	Pony	None	0.6oz Kahlua, 0.6oz Bailey's Irish Cream, 0.6oz Grand Marnier	Build
B	Bacardi Cocktail	Rock	CH-SO	1.6oz Bacardi Rum, Lemon Juice, Grenadine	B-G per w. ice
B	Bahama Mama	Rose/Cuvee	CH-SO	1.6oz Rum, 0.6oz Banana Liqueur, 0.6oz Apricot Brandy, Fruit Punch, Dash Grenadine	B-G per w. ice
B	Banana Daiquiri	Rose/Cuvee	UM-CH	1.6oz Rum, 4oz Banana Oasis, 0.26oz Myers's floating on top	Frozen
B	Banshee	Rose/Marti	None	0.76oz Banana Liqueur, 0.76oz Crème de Cacao White, Heavy Cream	O-G - Strain up
B	Bay Breeze	Hi Ball	None	1.6oz Vodka, Cranberry Juice, Pineapple Juice	B-G per w. ice
B	BBC	Cuvee	UM-CH	1.6oz Bailey's Irish Cream, 2.6oz Virgin Pina Colada Mix, 2.6oz Virgin Banana Mix	Frozen
B	Black Russian	Rock	None	1oz Gilbey's Vodka, 0.6oz Kahlua	Serve w. ice
B	Bloody Mary	Hi Ball	Lime & Celery	1.6oz Gilbey's Vodka, Tomato Juice, 3-4 dashes Worcestershire Sauce, 1-2 dashes Tabasco Sauce, Salt & Pepper	Build
B	Blue Lagoon	Rose/Cuvee	CH-SO	0.76oz Gilbey's Vodka, 0.26oz Malibu, 0.6oz Blue Curacao, Dash of Lemon Juice, Topped with Sprite	Build Serve w.ice
B	Blue Moon	Rose/Cuvee	CH-SO	1oz Gilbey's Gin, 0.6oz Blue Curacao, Lemon Juice	B-G per w. ice
B	Bon Voyage	Rose/Cuvee	CH-SO	1oz Gilbey's Vodka, 0.6oz Galliano, 0.6oz Apricot Brandy, Orange Juice, Pineapple Juice	B-G per w. ice
B	Brandy Alexander	Rose/Marti	Cinnamon	1oz Bar Brandy, 0.6oz Crème de Cacao Dark, Heavy Cream, Cinnamon on Top	O-G - Strain up
C	Caipirinha	Rock		Place one Lime with Sugar in a mixing glass,muddle to extract the juice and the oil in the skin from the lime, add crushed ice and 1.6oz Cachassa, shake well and pour all ingredients into a rock glass.	B-G per w. ice
C	Calypso Cooler	Rose/Cuvee	CH-SO	1oz Captain Morgan Rum, 0.6oz Peach Schnapps, Orange Juice, Grenadine float to the bottom	Build Serve w.ice
C	Cape Cod	Hi Ball	Lime	1.6oz Gilbey's Vodka, Cranberry Juice	Serve w. ice
C	Champagne Cocktail	Champ	OT	1 Small Cube of Sugar, 2 Drops of Angostura,Fill up with Champagne Rim Glass with Sugar	Build
C	Cosmopolitan	Martini	LT	1.6oz Grey Goose, 0.26oz Cointreau, 0.26oz Roses Lime Juice, Splash of Cranberry Juice	Str - Strain up
C	Cuba Libre/ All Time Favorite	Hi Ball	Lime	1.6oz Bacardi 8 Rum, Fill up with Coke	Build
D	Daiquiri	Rock	LW	1.6oz Castillo Rum, Lemon Juice	B-G per w. ice
F	French 75	Champ	LT	0.6oz Gilbey's Gin, 0.6oz Bar Brandy, Fill up with Sparkling Wine	Build
F	Fruit Punch	Rose/Cuvee	CH-SO	Orange, Pineapple & Lemon Juice, 0.26oz Grenadine	B-G per w. ice
F	Fuzzy Navel	Cuvee	None	1.6oz Peach Tree Schnapps, Orange Juice	Serve w. ice
G	Gilboon	Marti/Rock	Coastal Onion	1.6oz Gilbey's Gin, 0.18oz Martini Dry	Str - Strain up
G	Ginjet	Marti/Rock	LW	1.6oz Gilbey's Gin, 0.18oz Martini Dry, 0.26oz Rose's Lime Juice	Str - Strain up
G	Gin Fltz	Rose/Cuvee	CH-SO	1.6oz Gilbey's Gin, Lemon Juice & topped with Club Soda	B-G per w. ice
G	Godfather	Rock	None	1oz Cuffy Salk, 0.6oz Amaretto	Serve w. ice
G	Godmother	Rock	None	1oz Gilbey's Vodka, 0.6oz Amaretto	Serve w. ice
G	Golden Cadillac	Martini	None	1oz Cacao White, 0.6oz Galliano, Heavy Cream	O-G - Strain up
G	Golden Dream	Martini	None	1.6oz Galliano, Orange Juice, Heavy Cream	O-G - Strain up
G	Gold Finger	Martini	None	0.76oz Galliano, 0.76oz Frangelico, Heavy cream	O-G - Strain up
G	Grasshopper	Marti/Rock	None	0.76oz Cacao White, 0.76oz Crème de Menthe Green, Heavy Cream	O-G - Strain up
G	Gulf Stream	Champ	None	0.26oz Castillo Rum, 0.76oz Blue Curacao, 0.26oz Bar Brandy, Lemon Juice, 4.6oz Sparkling wine	Build
H	Harvey Wallbanger	Hi Ball	None	1.6oz Gilbey's Vodka, Orange Juice, 0.26oz Galliano floated on top	Build Serve w.ice
H	Hawaiian Punch	Rose/Cuvee	CH-SO	1oz Gilbey's Gin, 0.6oz Triple Sec, Orange, Pineapple & Lemon Juice, 0.26oz Grenadine	B-G per w. ice
J	Jack Rose	Rock	CH-SO	1.6oz Calvados, Lemon Juice, 0.26oz Grenadine	B-G per w. ice
K	Kamikaze	Rock	LW	1oz Gilbey's Vodka, 0.6oz Triple Sec, 0.26oz Rose's Lime Juice	Str - Strain up
K	King Alphonse	Rock	None	1.6oz Crème de Cacao Dark, Heavy cream	Serve w. ice
K	Kir Royal	Champ	None	0.26oz Crème de Cassis, 6.76oz Sparkling Wine	Build
K	Kiwi Royale	Rose/Cuvee	UM-CH	6.6oz Virgin Kiwi Mix	Frozen



## Abbreviations

Deco = Decoration	
CH	Cherry
LT	Lemon Twist
LW	Lime Wheel
OT	Orange Twist
SO	Slice of Orange
UM	Umbrella
Procedure	
B-G	Boston Shaker or Mixer
Build	Four in Glass on top of each other, no ice
O-G	Cream Shaker / Stainless Steel Shaker
Frozen	Blend in Blender with crushed ice
Serve w. ice	Four in Glass with ice cubes
Str	Str in Mix Glass with ice cubes
Strain Up	Four in Glass with the Strainer



Issued on: 12/21/10

Page 1 of 4

Prepared by: MC

Issued on: 05/10/05

Page 35 of 38

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A-Z	Cocktail	Glass	Deco	Ingredients	Procedure
L	Long Island Iced Tea	Hi Ball	Lime	0.26oz Gilbey's Gin, 0.26oz Gilbey's Vodka, 0.26oz 151 Rum, 0.26oz Tequila White, 0.26oz Triple Sec, Lemon Juice & Splash of coke on top	Serve w. ice
M	Madras	RoadCup	None	1.6oz Gilbey's Vodka, Cranberry & Orange Juice	Serve w. ice
M	Mai Tai	RoadCup	CH-BO	0.6oz Castillo Rum, 0.6oz Myer's Dark Rum, 0.26oz Orange Curacao, 0.26oz Apricot Brandy, Pineapple Juice and a dash of Mai Tai Mix	B-O per w. ice
M	Mandarin Blush	RoadCup	CH-BO	1.6oz Absolut Mandarin, Cranberry Juice, topped off with sprite	Build Serve w.ice
M	Manhattan	MardiRock	CH	1.6oz Bar Bourbon, 0.10oz Martini Sweet Vermouth	Str - Strain up
M	Margarita	RoadCup	LW	1oz Bar Tequila, 0.6oz Triple Sec, Lemon Juice	BO/Frozen
M	Martini Gin	MardiRock	Olives/Twist	1.6oz Gilbey's Gin, 0.10oz Martini Dry Vermouth	Str - Strain up
M	Martini Vodka	MardiRock	Olives/Twist	1.6oz Gilbey's Vodka, 0.10oz Martini Dry Vermouth	Str - Strain up
M	Melon Ball	Hi Ball	None	1oz Gilbey's Vodka, 0.6oz melon Liqueur, Pineapple Juice	Build Serve w.ice
M	Mexican Sunrise	RoadCup	None	1.26oz Tequila, 0.26oz Triple Sec, Orange Juice, 0.26oz Grenadine	Build Serve w.ice
M	Miami Vice (Colors Separated)	RoadCup	UM-CH-PI	1.6oz Bar Rum 151, 2.6oz Virgin Pina Colada, 2.6oz Virgin Strawberry Daiquiri, 0.26oz Myer's Rum floated on top	Frozen
M	Mimosa	Champ	None	2oz Orange Juice, 4oz Sparkling Wine	Build
M	Monte Carlo	Champ	None	0.6oz Grand Marnier, 0.26oz Dash of Cognac, 6.26oz Fill up with Sparkling Wine	Build
M	Moulin Rouge	Champ	None	0.6oz Martini Rossi, 1oz Sloe Gin, Dash of Angostura Bitters, 4.6oz Fill up with Sparkling Wine	Build
M	Mudslide	Rock	None	0.76oz Gilbey's Vodka, 0.6oz Baileys, 0.6oz Kahlua	BO/Frozen
N	Negroni	Rock	O	0.26oz Campari, 0.26oz Martini Sweet Vermouth, 1oz Gilbey's Gin	Build Serve w.ice
O	Old Fashioned	Rock	O	1 Small Cube of Sugar, 2 Drops of Angostura, 1.6oz Bar Bourbon, Splash of Soda	Serve w. ice
O	Orange Blossom	RoadCup	CH-BO	1.6oz Gilbey's Gin, Orange Juice, 0.26oz Dash of Grenadine	B-O per w. ice
P	Paradise Queenher	RoadCup	CH-BO	1oz Captain Morgan Rum, 0.6oz Apricot Brandy, 2oz Pineapple Juice, 1oz Orange Juice, 1oz Cranberry Juice	B-O per w.ice
P	Peach Cobbler	RoadCup	CH-BO	1oz Gilbey's Vodka, 0.6oz Peach Schnapps, Orange Juice, Topped off with Club Soda	Build Serve w.ice
P	Planter's Punch	RoadCup	CH-BO	0.76oz 151 Rum, 0.76oz Myer's Rum, Fruit Punch, 0.26oz Dash of Grenadine	B-O per w. ice
P	Pink Paradise	Highball	None	0.76oz Amaretto, 0.76oz Malibu Coconut Rum, Cranberry & Pineapple Juice	Serve w. ice
P	Pina Colada	RoadCup	UM-CH-PI	1.6oz Bar Rum 151, 4oz Pina Colada Mix, 0.26oz Myer's Rum floating on top	Frozen
P	Peach Daiquiri	RoadCup	UM-CH	1oz Bar Rum 151, 0.6oz Amaretto, 4oz Peach Mix, 0.26oz Myer's Rum floating on top	Frozen
P	Pink Quirrel	Martini	None	1oz Crème de Cacao White, 1oz Crème de Almond, Heavy Cream	C-O - Strain up
P	Pink Lady	Martini	None	1.26oz Gin, 0.26oz Crème de Cacao White, Heavy Cream, 0.26oz Dash of Grenadine	C-O - Strain up
P	Pineapple Delight	RoadCup	UM-CH-PI	Pineapple Juice, 0.26oz Dash of Grenadine	B-O per w. ice
R	Rob Roy	MardiRock	2 CH	0.10oz Martini Rossi Sweet Vermouth, 1.6oz Scotch Whisky	Str - Strain up
R	Rob Roy (Dry)	MardiRock	Twist	0.10oz Martini Dry Vermouth, 1.6oz Scotch Whisky	Str - Strain up
R	Rum Milk Punch	RoadCup	CH	1.6oz 151 Rum, 0.26oz Triple Sec, Milk & Sugar	C-O - Strain up
R	Runners Mark (Colors Separated)	RoadCup	UM-CH	3oz Virgin Strawberry Daiquiri, 3oz Virgin Bananas Daiquiri	Frozen
R	Raspberry Margarita	RoadCup	LW	1oz Tequila, 0.26oz Triple Sec, 0.6oz Chambord, Lemon Juice	BO/Frozen
R	Rum Runner (cocktail version)	RoadCup	CH-BO	1oz 151 Rum, 0.26oz Bananas Liqueur, 0.26oz Blackberry Brandy, 0.6oz Grenadine, Lemon Juice, 0.26oz Myer's Rum Floating on top	B-O per w. ice
R	Rum Runner (Frozen)	RoadCup	UM-CH	1oz 151 Rum, 0.26oz Bananas Liqueur, 0.26oz Blackberry Brandy, 0.6oz Grenadine, Lemon Juice, 0.26oz Myer's Rum Floating on top	Frozen
R	Rum Swizzle	RoadCup	CH-BO	1.6oz Rum, Fruit Punch, Dash of Angostura, 0.26oz Dash of Grenadine	B-O per w. ice
R	Rusty Nail	Rock	None	1oz Cutty Sark, 0.6oz Drambuie	Serve w. ice
S	Stinger	Rock	None	1oz Bar Brandy, 0.6oz Crème de Menthe White	Serve w. ice
S	Singapore Sling	RoadCup	CH-BO	1oz Gilbey's Gin, 0.6oz Cherry Herring or Cherry Liqueur, 0.26oz Cointreau, 0.26oz Benedictine, 2ozPineapple Juice, 1oz Lemon Juice, Dash of Angostura Bitters	B-O per w. ice
S	Salty Dog	Highball	Salt Rim	1.6oz Gilbey's Vodka, Grapefruit Juice	Serve w. ice
S	Strawberry Daiquiri	RoadCup	UM-CH	1.6oz 151 Rum, 4oz Strawberry Mix, 0.26oz Myer's Rum floating on top	Frozen
S	Strawberry Whip	RoadCup	UM-CH	6.6oz Virgin Strawberry Daiquiri Mix, Whipped Cream on top	Frozen
S	Shirley Temple	RoadCup	2 CH	Sprite, 0.26oz dash of Grenadine	Serve w. ice
S	Sea Breeze	Highball	None	1.6oz Vodka, Cranberry & Grapefruit Juice	Serve w. ice
S	Slide Car	Rock	None	1oz Brandy, 0.6oz Triple Sec, Lemon Juice	B-O per w. ice
S	Sax on the Beach	RoadCup	None	1oz Gilbey's Vodka, 0.6oz Peach Schnapps, Orange & Cranberry Juice	Serve w. ice



### Abbreviations

Deco = Decoration	
CH	• Cherry
LT	• Lemon Twist
LW	• Lime Wheel
OT	• Orange Twist
BO	• Slice of Orange
UM	• Umbrella
Procedure	
B-O	• Boston Shaker or Mixer
Build	• Pour in Glass on top of each other, no ice
C-O	• Cream Shaker / Stainless Steel Shaker
Frozen	• Blend in Blender with crushed ice
Serve w. ice	• Pour in Glass with ice cubes
Str	• Stir in Mix Glass with ice cubes
Strain Up	• Pour in Glass with the Strainer

Issued on: 05/10/05

Page 36 of 38

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A-Z	Cocktail	Glass	Deco	Ingredients	Procedure
S	Sunset Cooler	RoseCueve	CH-SO	4oz Cranberry Juice, 2.5oz Orange Juice, Splash of Lemon Juice, Topped off with Ginger Ale	Build Serve w.ice
T	Tom Collins	Highball	CH-SO	1.5oz Gilbey's Gin, Lemon Juice, Splash of Soda (Top off)	B-S ser w. ice
T	Tequila Sunrise	RoseCueve	None	1.5oz Tequila, Orange Juice, 0.25oz Dash of Grenadine	Serve w. ice
T	Toasted Almond	Rock	None	0.75oz Kahlua, 0.75oz Amaretto, Heavy Cream	C-S - Strain up
T	Tropical Cocktail	RoseCueve	CH-SO	1oz 151 Rum, 0.5oz Apricot Brandy, Lemon Juice, 0.25oz Dash of Grenadine	B-S ser w. ice
T	Tropical Island	RoseCueve	CH-SO	4oz Orange Juice, 2oz Pineapple Juice, 2oz Grapefruit Juice, 2oz Lemon Juice, Dash of Grenadine (Floated to the bottom)	Build Serve w.ice
V	Vodka Sour	Rock	CH-SO	1.5oz Gilbey's Vodka, Lemon Juice	B-S ser w. ice
V	Virgin Colada	RoseCueve	UM-CH-PI	5.5oz Virgin Pina Colada Mix	Frozen
V	Virgin Kiss (Colors Separated)	RoseCueve	UM-CH-PI	3oz Virgin Strawberry Mix, 3oz Virgin Pina Colada	Frozen
V	Virgin Mary	Highball	LW & CEL	3-4 Worcestershire Sauce, 1-2 Dashes Tabasco, Salt & Pepper, Tomato Juice	Build Serve w.ice
V	Virgin Strawberry Daiquiri	RoseCueve	UM-CH	5.5oz Virgin Strawberry Daiquiri Mix	Frozen
V	Virgin Banana Daiquiri	RoseCueve	UM-CH	5.5oz Virgin Banana Mix	Frozen
W	Whiskey Sour	Rock	CH-SO	1.5oz Bar Bourbon, Lemon Juice	B-S ser w. ice
W	White Wine Spritzer	Wine Glass	None	5oz House White Wine, Topped off with a dash of Club Soda or Sprite	Build Serve w.ice
W	Wiki Waki Woo	RoseCueve	CH-SO	0.5oz Vodka, 0.5oz 151 Rum, 0.25oz Tequila, 0.25oz Triple Sec, 0.25oz Amaretto, Orange-Pineapple & Cranberry Juice	Serve w. ice
W	White Lady	Martini	None	1.5oz Gilbey's Gin, Heavy Cream	C-S - Strain up
W	Woo Woo	Highball	None	1oz Gilbeys Vodka, 0.5oz Peach Schnapps, Cranberry Juice	Serve w. ice
Y	Yellow Bird	RoseCueve	CH-SO	1oz 151 Rum, 0.5oz Banana Liqueur, 0.10oz Galliano, Orange & Pineapple Juice	B-S ser w.ice
Z	Zombie	RoseCueve	CH-SO	1oz Light Rum, 0.5oz Myer's Rum, 0.5oz Apricot Brandy, Fruit Punch, 0.25oz Dash of Grenadine	B-S ser w.ice



**SPECIAL COFFEE'S**

A	Aspen Coffee	Irish	None	0.5oz Baileys, 0.5oz Kahlua, 0.5oz Frangelico, Hot Coffee, Topped with Fresh Cream	Build
B	Baileys Coffee	Irish	None	1.5oz Baileys liqueur, Hot Coffee, Topped with Fresh Cream	Build
C	Café Ole (Spanish Coffee)	Irish	None	0.75oz Spanish Brandy, 0.75oz Kahlua, Hot Coffee, Topped with Fresh Cream	Build
F	French Kiss (French Coffee)	Irish	None	0.75oz Grand Marnier, 0.75oz Courvoisier VS, Hot Coffee, Topped with Fresh Cream	Build
J	Jamaican Coffee	Irish	None	0.75oz Tia Maria, 0.75oz Myer's Dark Rum, Hot Coffee, Topped with Fresh Cream	Build
O	Oceania Coffee	Irish	None	0.5oz Amaretto, 0.5oz Grand Marnier, 0.5oz Cognac, Hot Coffee, Topped with Fresh Cream	Build
T	Toscana Coffee	Irish	None	0.75oz Grappa, 0.75oz Frangelico, Hot Coffee, Topped with Fresh Cream	Build
T	Traditional Irish Coffee	Irish	None	1.5oz Old Bushmills Irish Whiskey, Hot Coffee, Topped with Fresh Cream	Build

## Useful things to bring with you:

Even though most of these items are available for purchase onboard it is recommended to bring the following with you:

- A good quality bottle opener
- A Penlight (small discrete flash light)
- A lighter
- A flashlight
- A planer or a notebook
- Few small notepads

Issued on: 05/10/05	Page 38 of 38	Updated by: KT
Updated on: 11/03/11		Approved by: SF