

PRIVATE GROUP CHARTERS

Birthday, Anniversary, Just Because

CORPORATE PARTIES

Team Building, Rewards, Award Celebration **WEDDINGS**

Rehearsal, Engagement, Bachelor/Bachelorette









BASE RATES ON THE TROPICS

2 HOUR DAY TOUR \$1,200 - \$1,800

2 HOUR SUNSET CRUISE \$1,400 - \$2,100

> **UPGRADES** \$100 - \$350

125 PASSENGERS



We boast full catering, premium liquor & drink packages that include unlimited beer, soda and open bar.





63 PASSENGERS

Catering Provided by



BASE RATES ON FERRY VESSEL

2 HOUR DAY TOUR \$1,200 - \$1,800

2 HOUR SUNSET CRUISE \$1,400 - \$2,100

> **UPGRADES** \$100 - \$350

Contact Kristi Watson at info@ClearwaterPrivateCharters.com or 515-822-0704



Catering Provided by

MEALS & APPS



PLATTERS & DISPLAYS

ASSORTED CHEESE AND CRACKERS WITH GRAPES AND BERRIES **\$125 PER PLATTER**

CANTINA DISPLAY

house crispy tortilla chips, guacamole, salsa and queso fundido \$250 PER DISPLAY

PREMIUM CHARCUTERIE DISPLAY

assorted domestic and imported cheeses with salami, roasted almonds, olives, fresh berries, pickled vegetables, sweet pepper jam, artisian crackers and flat breads \$250 PER DISPLAY

SLIDERS

50 ASSORTED

assorted sliders include the following: beef with cheddar and bacon jam, blackened local catch with key lime aioli, pulled pork with mango BBQ and Roasted vegetable with garlic aioli **\$200 PER PLATTER**

50 PIECES

CRAB CAKES WITH SWEET PEPPER JELLY \$250

SHRIMP COCKTAIL WITH COCKTAIL SAUCE \$200

CEVICHE WITH SHRIMP AND SCALLOP \$200

EMPANADAS WITH BEEF, CHICKEN AND SHORT RIB

> served with jalepeno crema \$175

SEARED BEEF TENDERLOIN

served with horseradish crema. carmelized onions and crostini

\$150

MEATBALLS

with choice of marinara or sweet and spicy \$150

SMOKED GOUDA JALAPENOS WITH BACON \$150

HONEY CURRY CHICKEN in filo cups

\$100

SMOKED CHICKEN WINGS with cranberry jerk sauce

\$100

TACO STATION

soft street tacos serves with pork with salsa verde, chicken with tomato salsa and short rib with chili rub **\$20 PER PERSON**

PLEASE NOTE21% GRATUITY AND 7% TAX WILL BE ADDED TO EVERY ORDER.



SANDWICHES

\$20 PERSON

ROAST BEEF

with white cheddar, horseradish cream served on sourdough

CRANDBERRY NUT CHICKEN SALAD

served on a croissant

CAPRESE

tomato, mozzarella, basil, pesto served on county french

HONEY HAM

swiss, mayo, mustard served on rye





ASSORTED DESSERTS

SERVING 25

assorted mini mousse shooters including chocolate, key lime, strawberry bavarian, peanut butter & brownie and white chocolate banana malt, assorted mini cup cakes including chocolate with chocolate frosting, yellow cake with peanut butter frosting, white cake with stawberry frosting, white cake with key lime frosting, carrot cake with cream cheese frosting, assorted minis including cheesecake, chocolate espresso cake, key lime pie, carrot cake, lemon bars, island way bars, cream puffs, eclairs, mousses, cookies, brownies and cupcakes

PIĆK 3: \$150 PICK 4: \$175 PICK 5: 200





BROWNIES AND COOKIES

SERVING 25

PICK 3 COOKIES AND BROWNIES

chocolate chip, white chocolate macadamia nut, snickerdoodle, rocky road, lemon coconut macroons (gluten free), oatmeal raisin and chocolate brownies \$75 PER PLATTER



TROPICS DRINK PACKAGE

UNLIMITED BEER & SODA

Michelob Ultra, Landshark, Bud Light & **Seasonal Beer Pepsi Products** *\$16* per person for up to 2 hours

DRINK PACKAGES





Catering Provided by







\$28 per person for up to 2 hours

RUN A TAB FOR A DESIRED AMOUNT

No outside food or beverages are premitted on The Tropics Boat Tours. We have a full premium bar on board, including a signature menu and frozen cocktails.

PLEASE NOTE 21% **GRATUITY AND 7% TAX** WILL BE ADDED TO EVERY ORDFR



Parties may bring their own beverages on board the Clearwater Ferry Vessel. You are responsible for all items to serve beverages, including ice. We are not responsible for monitoring consumption of alcohol nor are we able to serve any self brought beverages. All beverages on board may either be self brought or ordered with our cater.

UPGRADES serviced by our Caterer

available in addition to catering order

MIMOSA STATION with assorted juices and berries \$32.00 PER BOTTLE OF ZONIN PROCESSO \$75.00 SET UP FEE

BLOODY MARY STATION Titos, Celery, Bacon, Lemon wedges, Lime wedaes

and Blue Cheese Olives. \$50 PER BOTTLE OF TITOS \$75.00 SET UP FEE

ALL INCLUSIVE PACKAGES serviced by our Caterer

BEER & WINE CHOOSE 2 BEER BRANDS Ultra, Bud Light, Miller Lite, Corona or Yeugling **CHOOSE 2 WINE BRANDS** Coastal Vine House Wine Chardonnay, Cabernet, Merlot or Pinot Grigio

2 HOURS: \$16 PER PERSON 3 HOURS: \$21 PER PERSON

FULL BAR

We will customize a bar that caters to you. CHOOSE 5 LIQUOR BRANDS

Titos, Captain Morgan, Bacardi, Milagro Tequila, Seagrams 7, Dewars, Jack Daniels, Bulliet Bourbon or Beefeater. **CHOOSE 2 BEER BRANDS**

Ultra, Bud Light, Miller Lite, Corona or Yeungling **CHOOSE 2 WINE BRANDS**

Coastal Vine House Wine -Chardonnay, Cabernet, Merlot or Pinot Grigio

> 2 HOURS: \$27 PER PERSON 3 HOURS: \$36 PER PERSON

Combining the options is not permitted. No Shots, Doubles or Craft Cocktails included with Bar Packages. Special brands request can be made be made for a possible additional charge.

For parties under 25 guests that choose any bar services will be assessed up to \$200 in additional fees for Bartender Services. PLEASE NOTE 21% GRATUITY AND 7% TAX WILL BE ADDED TO EVERY ORDER.