Plan an Unforgettable & Affordable Holiday Cruise Aboard SunQuest Cruises' "SOLARIS"

Holiday Packages



One

Dinner served Salad through Dessert Coffee & Iced Tea Live Entertainment \$70 per person **REGULAR PRICE \$80**

Four...

2nd Deck Semi-Private Dinner for each Guest Coffee & Iced Tea Live Entertainment Unlimited Beer, Wine & Cocktails \$5,000.00 FOR UP TO 50 GUESTS! REGULAR Price \$5.900

Two...

Dinner served Salad through Dessert Coffee & Iced Tea Live Entertainment Unlimited Beer & Wine \$90 per person

REGULAR PRICE \$100

Five...

1st Deck Semi-Private Dinner for each Guest Coffee & Iced Tea Live Entertainment Unlimited Beer, Wine & Cocktails \$7,500.00 FOR UP TO 75 GUESTS!

REGULAR Price \$8,500

Three...

Dinner served Salad through Dessert Coffee & Iced Tea Live Entertainment Unlimited Beer, Wine & Cocktails

\$100 per person **REGULAR PRICE \$110**

Six...

PRIVATE CHARTER Dinner for each Guest Coffee & Iced Tea Live Entertainment Unlimited Beer, Wine & Cocktails \$11,000 FOR UP TO 100 GUESTS! REGULAR Price \$12,500

SOLARIS Destin Fine Dining Menu

All entrées are served with salad, fresh bread, seasonal vegetables and dessert. Iced tea and coffee also included in your ticket price.

BEEF FILET MIGNON

8 oz. USDA choice, fresh meats cut in-house. Topped with Chef's Rosemary Demi-glace, Parmesan-herb Crusted Potato Mash & Seasonal Vegetables (served medium unless otherwise noted)

BEEF FILET WITH SHRIMP (ADDITIONAL \$12 TO YOUR TICKET)

8 oz. USDA choice Filet (served medium) with Shrimp, Smoked Tomato Choron Sauce, Parmesan-herb Crusted Potato Mash & Seasonal Vegetables

BEEF FILET WITH CRAB (ADDITIONAL \$12 TO YOUR TICKET)

8 oz. USDA choice Filet (served medium) with Jumbo Lump Crab, Smoked Tomato Choron Sauce, Parmesan-herb Crusted Potato Mash & Seasonal Vegetables

GULF SHRIMP & GRITS

Featuring Stone-ground Yellow Cheese Grits, Andouille Sausage, Zesty Creole Cream Sauce & Seasoned Shrimp

BRONZED GULF FISH OF THE DAY

Lightly Blackened Fresh Fish over a bed of Caribbean Wild Rice, Hazelnut Butter Sauce, Seasonal Vegetables

BRONZED GULF FISH & SHRIMP (ADDITIONAL \$12 TO YOUR TICKET)

Lightly Blackened Fresh Fish, Shrimp over a bed of Caribbean Wild Rice, Hazelnut Butter Sauce, Seasonal Vegetables

BRONZED GULF FISH & CRAB (ADDITIONAL \$12 TO YOUR TICKET)

Lightly Blackened Fresh Fish, Jumbo Lump Crab over a bed of Caribbean Wild Rice, Hazelnut Butter Sauce, Seasonal Vegetables

CARIBBEAN GLAZED CHICKEN

8 oz. Hormone and Anti-biotic free airline cut Chicken Breast Glazed with flavors of the Caribbean, served with Island Wild Rice, and Seasonal Vegetables

SOUTHERN CRAB CAKES

Super and Jumbo Lump Crab Meat in a light cake, Smoked Tomato Choron Sauce, Caribbean Wild Rice, Seasonal Vegetables

HARVEST VEGETABLES (VEGAN CHOICE AS WELL)

Featuring Roasted Portabella Mushroom Caps over a blend of Citrus Quinoa and Seasonal Roasted Vegetable assortment.



All rates above include Tax and Service Fees Friday & Saturday dates- 15-person minimum for special rates Sunday-Thursday Dates- 20-person minimum for special rates (rates are valid 12/1/19-12/30/19)



Contact: Kristi@sunguestcruises.com or call 850-650-2519