



## CARNIVAL GIVES FIRST TASTE OF CARNIVAL CELEBRATION, HIGHLIGHTS LOCAL MIAMI PARTNERSHIPS

September 2, 2022

MIAMI – September 2, 2022 – For all the many toast-worthy moments to come on board Carnival Celebration, set to debut at PortMiami in November, Carnival Cruise Line is giving a glimpse at some of the special cocktails created to flavor future vacations on board its next new ship with an homage to the cruise line's hometown homeport. ([Watch video here.](#))

Carnival Celebration's homecoming this fall will continue to mark Carnival's 50th birthday in PortMiami, where the Fun Ships first started sailing, and so it's fitting the ship will carry themes of its hometown homeport not just through onboard architectural styling, but also in its food and beverage offerings – including, of course, its cocktails. Bar 820 will feature several Miami-inspired tropical martinis and other drinks that will infuse an essence of South Florida throughout each sailing and represent a mixture of local partnerships on board.

"Miami is a rich source of inspiration for drinks, and we tapped into the city's flavors well with what we've developed for Bar 820. Many of the drinks we'll serve on this ship are the product of collaboration with brilliant partners that share our hometown and our love of fun," said Edward Allen, Carnival's vice president of beverage operations.

Carnival's beverage team created special martinis in tribute to the cruise line's Miami roots and unveiled them for the first time at Tropical Distillers near downtown Miami. Tropical Distillers' new distillery is set for a debut of its own this fall and will provide an important component, JF Haden's Mango Liqueur, for one of the new ship's exclusive cocktails, the Mango 305. Carnival also worked with local partners Magic City Garnish and Filthy Foods to source the garnishes which will adorn each cocktail. Additionally, Carnival's brew team is also working with M.I.A. Beer Company on a collaborative beer and the brewery's Miami Weiss beer.

At Tropical Distiller's new storefront this week, Carnival's beverage team introduced the Mango 305 and two of its other new cocktail creations as well, the Flamingo and the Key Lime Pie, and shared the following recipes:

### **Ingredients**

#### **Mango 305**

- .5 oz JF Haden's Mango Liqueur
- .5 oz Reál mango puree
- 1.5 oz Orange Juice
- .5 oz Lemon Juice
- 1.5 oz Flor de Cana 4 year
- Dehydrated Mango Chip Garnish

#### **Flamingo**

- 1 oz Reál Guava Puree
- 1 oz Lime Juice
- 1 oz Pineapple Juice
- 1.75 oz Bacardi Superior
- Dehydrated Lime Wheel Garnish

#### **Key Lime Pie**

- 1 oz Fresh Lime Juice
- 1 oz Monin Key Lime Pie Syrup
- .5 oz Madagascar Vanilla Syrup
- 2 oz Bacardi Superior
- Lime Wheel Garnish

### **Instructions**

- Mix all Ingredients in a shaker with ice and shake vigorously
- Double strain into a chilled martini glass
- Add garnish

*\*Note: Each of the three cocktails shares the same mixing instructions.*

Additional beverages will be unveiled when Carnival Celebration makes its way to Miami later this fall. The new ship will join sister *Mardi Gras* as Carnival Cruise Line's second Excel-class ship and offer year-round, seven-day Caribbean sailings beginning with its inaugural cruise from Miami on Nov. 21.

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**MEDIA CONTACT:**

[media@carnival.com](mailto:media@carnival.com)