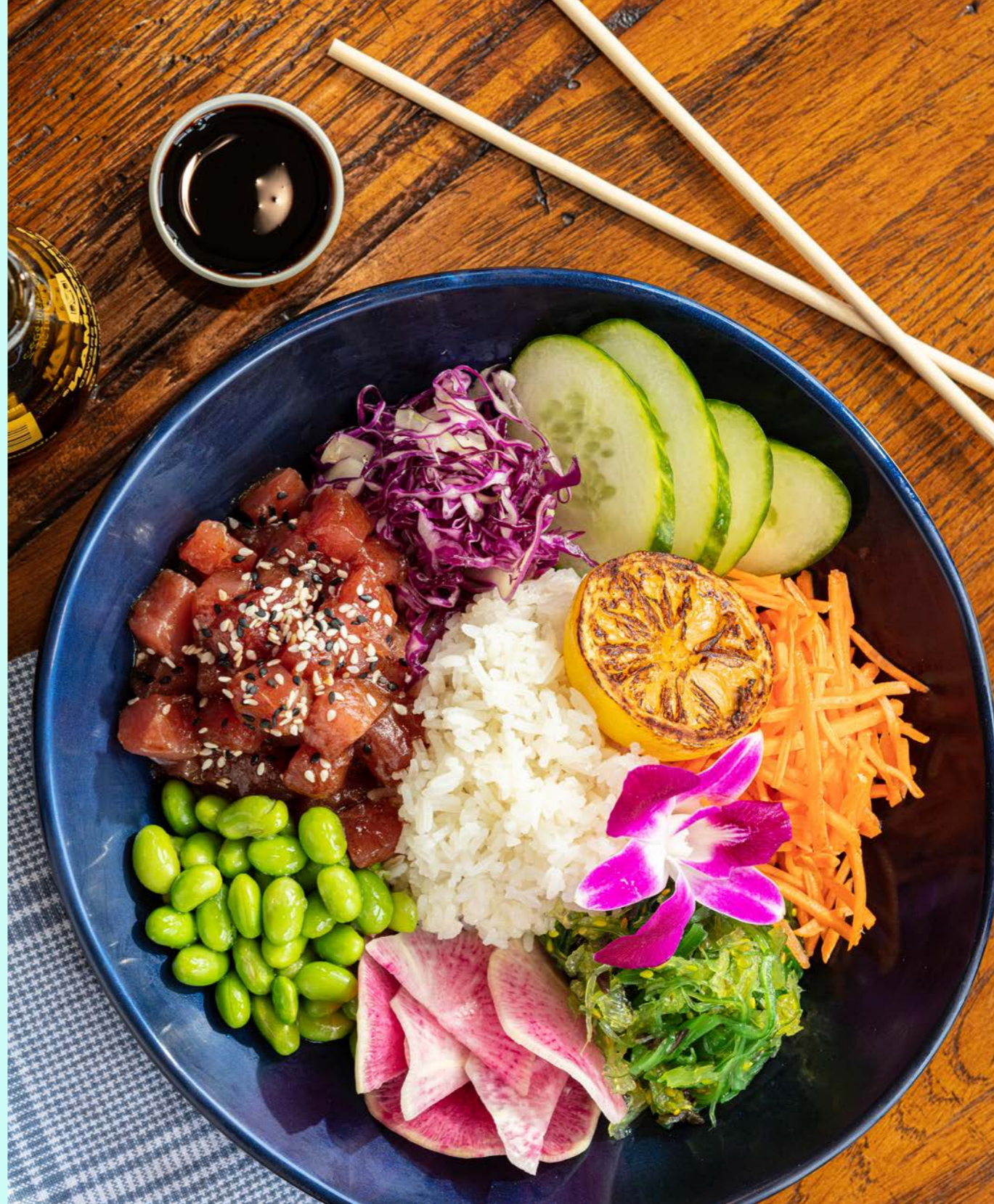




Banquet Catering Menus

Fall 2023 - Summer 2024



More to enjoy for every occasion.

Treat your guests to a dining experience they won't soon forget. Our team is proud to offer an incredible range of creative culinary masterpieces, with each dish as delicious as the next. With everything from plated breakfasts and gourmet lunches to reception stations and themed dinner buffets, our extensive menu selection can accommodate your unique needs for any event or meeting. We'll also gladly work with you to create a customized menu sure to make every guest smile.



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ON THE COVER: BUILD YOUR OWN POKE BOWL LUNCH BUFFET

Message from Our Chef

Greetings! My name is David Hackett. I'm the Executive Chef at Caribe Royale Orlando, the perfect destination to host your next unforgettable event. My team of highly trained professional chefs are dedicated to ensuring that you and your guests have the most memorable dining experience throughout your stay. Our passion comes from years of honing our culinary craft and skill. We get excited to use fresh, wholesome, hand-selected and quality ingredients, which allow us to create full-flavored dishes, unique in both flavor and presentation. On behalf of the culinary team at Caribe Royale, we look forward to welcoming you to our home!

**CARIBE ROYALE EXECUTIVE CHEF
CHEF DAVID HACKETT**



Breakfast



Breakfast Plated

A two-course breakfast with your choice of starter and entrée.

Price based on one starter, entrée and breakfast pastries. Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea Service included. Minimum 15 people | Maximum 60 minutes of service

ASK FOR OUR UPGRADED COFFEE BAR OPTIONS

Published pricing valid through Summer 2024. Pricing does not include service charge, gratuity or sales tax. Currently 26% gratuity/service charge and 6.5% sales tax.

CITRUS VANILLA FRENCH TOAST

Starter

Choose One:

Sliced Seasonal Fresh Fruit and Berries

Apricot and Raspberry Greek Yogurt Parfaits, House Granola Topping

Fresh Fruit Skewer, Mixed Berry Yogurt Sauce, Flax Seeds

Entrée

Homestyle Breakfast 38

Choose One:

Vegetable Cheddar Egg Frittata, Onions, Spinach, Roasted Mushrooms, Smoked Cheddar

Farm Fresh Scrambled Eggs, Jack and Cheddar Cheese

Roasted Trinity Pepper Potatoes, Smoked Applewood Bacon, Roasted Roma Tomato

Steak and Eggs 41

Seared Tenderloin Benedict, Crunchy Cuban Bruschetta, Frittata Bite, Green Chile, Red Pepper, Cotija Cheese

Parmesan Truffled Home Fries, Roasted Roma Tomato, Sautéed Spinach

Cold Beverages

Florida Orange Juice

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Breakfast Buffet

A stunning spread for the most important meal of the day.

Minimum 25 people | Maximum 90 minutes of service

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Healthy Jumpstart 40

Sliced Fresh Seasonal Fruit and Strawberries

Cold Cereals, Bananas, 2% Milk and Almond Milk

Yogurt Bar, Greek, Strawberry, Vegan Yogurt, Granola, Dried Fruit, Strawberries, Blueberries, Honey

Chef's Selection of Fresh Baked Breakfast Pastries

House Whipped Honey Butter and Local Blackberry, Apricot and Raspberry Jams

Stuffed Croissants, Ham, Cheese and Spinach, Ricotta

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea, Florida Orange Juice

Traditional American 48

Tropical Sliced Seasonal Fruit and Strawberries

Cold Cereals, Bananas, 2% Milk and Almond Milk

Low Fat Yogurts, Nut Free Granola, Dried Fruits on the Side

Assorted Fresh Bagels & Cream Cheese

Farm Fresh Scrambled Eggs, Diced Tomatoes, Cheddar Cheese

Applewood Smoked Bacon

House Cut Red Bliss Potatoes, Julienned Tri-Colored Peppers

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea, Florida Orange Juice and Grapefruit Juice

Breakfast Bowls 50

Cubed Fruit Salad

Chef's Selection of Fresh Baked Breakfast Pastries

Honey Butter and Local Blackberry, Apricot and Raspberry Jams

Build Your Own Bowl: *(choice of one)*
Attendant Required

Diced Skillet Potatoes and Onions, Farm Fresh Scrambled Eggs, Chopped Applewood Bacon, Cheddar Cheese

Scrambled Egg Whites, Sautéed Spinach, Roasted Mushrooms, Diced Tomato, Crumbled Feta Cheese

Chorizo and Potato Hash, Farm Fresh Poached Egg, Salsa, Pepper Jack Cheese

Quinoa, Fresh Spinach Leaves, Avocado Slices, Diced Red Peppers, Roasted Parsley Tomatoes, Green Scallions

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea, Florida Orange Juice and Grapefruit Juice

Substitutions

Add 4 for second meat option on buffet

Meat

Chicken Apple Sausage, Kielbasa Sausage, Breakfast Patties, Breakfast Sausage Links, Canadian Bacon or Short Rib Hash

Potato

Hashbrown Casserole, Home Fried Potatoes, Roasted Yukon Gold, Fried Tater Tots

Enhancements 22 each

All items have a minimum requirement of 20 orders per selection. The price of each selection is \$11 each if ordered with a buffet.

Open Face Bagel Pizza, Boursin Cheese Spread, Farm Fresh Egg, Diced Tomatoes, Basil, Mozzarella Cheese

Whole Wheat Tortilla, Farm Fresh Scrambled Eggs, Breakfast Sausage, Pepper Jack and Cheddar Cheese

English Muffin, Farm Fresh Egg, Shaved Virginia Ham, Cheddar Cheese

English Muffin, Egg Whites, Cheddar Cheese, Spinach

Buttery House Baked Biscuit, Farm Fresh Egg, Breakfast Sausage Patty, Swiss Cheese

Buttery House Baked Biscuit, Egg Whites, Swiss Cheese, Roasted Red Pepper Spread

Buttermilk Biscuits and Sausage Gravy

Spanish Omelet, Sliced Yukon Potatoes, Chives

Enhancements

The price of each selection will decrease if ordered with a buffet.

Freshly Blended Juice Bar 20

Take a Beet: Orange, Beet, Apple, Cucumber

Nature's Fuel: Fresh Ginger, Lemon, Pineapple, Kale

Morning Squeeze: Orange, Mango

Carrot-ee Kid: Carrot, Ginger, Turmeric, Cantaloupe

Assorted Farm Fresh Egg Quiches 24

Diced Smoked Ham and Swiss, Sautéed Wild Mushrooms, Leeks, Goat Cheese

Chicken Apple Sausage, Peppers, Onions, Pepper Jack Cheese, Scallions

Vegetarian Quiche

St. James Smoked Salmon 26

Whipped Cream Cheese, Diced Red Onions, Chopped Hard-Boiled Eggs, Capers, Diced Tomatoes, Plain Bagels

Grits & Oatmeal Bar 21

Brown Sugar, Honey, Mixed Berry Compote, Sliced Almonds, Cajun Shrimp, Spinach, Aged White Cheddar Cheese

Blintz Bar 21

Fresh Fruit Compote, Fig Compote, Pecans, Honey, Macerated Spiced Rum Raisins

Breakfast Action Stations

Chef-prepared breakfast favorites to start your morning.

Chef/attendant fees apply, \$225 each plus tax where applicable.
Minimum 50 people | Maximum 90 minutes of service

PRICES AVAILABLE WHEN ADDED TO THE BUFFET

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BLINTZ BAR

Breakfast Tacos 15

Flour Tortillas, Scrambled Eggs, Short Rib Hash, Cheddar Cheese, Pico de Gallo, Salsa Verde

Attendant Required

Omelet Action 17

Farm Fresh Eggs, Egg Whites, Egg Beaters, Smoked Ham, Shrimp, Applewood Bacon, Mushrooms, Trinity of Peppers, Onions, Baby Spinach, Diced Tomatoes, Scallions, Monterey Jack, Cheddar and Feta Cheeses

Chef Required

Malted Waffles 13

Strawberries, Blueberries, Bananas, Chocolate Chips, Maple Syrup, Whipped Cream, Powdered Sugar

Chef Required

Citrus Vanilla French Toast 13

Fresh Berry Compote, Maple Syrup, Local Honey, Whipped Cream, Chopped Pecans

Chef Required

Buttermilk Pancakes 13

Strawberries, Blueberries, Bananas, Chocolate Chips, Maple Syrup, Whipped Cream, Powdered Sugar

Chef Required

Snacks



AM | PM Breaks

Beverages, snacks and
treats o mix and match.

Price of breaks based on 30 minutes of service. Breaks available after 5pm at an additional cost. See your event manager for additional details on pricing.

ASK FOR OUR UPGRADED COFFEE BAR OPTIONS

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Sierra del Oro Farm 25

Fresh Guacamole Made to Order,
Assorted Fresh Tortilla Chips

Chocolate Avocado Mousse Parfaits

House Made Orange Marshmallow

Bruschetta Bar, Artichoke Heart
and Garlic, Tomato and Orange,
Feta Cheese and Olives, Crostini

Dipped Delights 24

Minimum order 100

Thick-Cut Candied Pork Bacon,
Sugared Five Spice

House Made Chocolate Covered
Brownies

Apple Wedges, Caramel and
Chocolate Dipping Sauces

Red Beet Hummus, Celery and
Carrot Shooters

Local Orange 22

Orange Yogurt Parfaits

Florida Orange Pound Cake

Pretzel Bites, Cheddar Cheese
Dipping Sauce

Winter Park Dairy
Cheese Platter

Born in the USA 22

Minimum order 100

Coca-Cola and Root Beer,
Ice Cream Floats

Original Twinkies and
Cracker Jack

Assorted Fresh Fruit Skewers and
Hershey's Chocolate Syrup Dip

Oatmeal Raisin Cream Pies

Public House 24

Warm Salty Soft Pretzels

Whole Grain Mustard and Warm
Beer Cheese Dip

Deviled Eggs, Gherkin Pickles and
Olive Bar

Gourmet Almond, Cashew and
Sunflower Mix

Jerky, Bark and Brittle 25

In-House Jerkies—Beef, Turkey

Chocolate Bark—White, Dark

Nut Brittles—Pecan, Pistachio

Caribbean Social 25

Mini Mango Pastry

Petite Jamaican Beef Patties

Watermelon Fennel Goat Cheese
Ceviche

Coconut Shrimp, Mango Chutney

Royale Lifestyle 24

Smoothie Elixir Shots

Green Glory: Apple, Mango,
Pineapple, Banana, Spinach and
Kiwi

Banana-Berry Booster:
Apple, Banana, Strawberries,
Blackberries and Raspberries

Mighty Mango : Mango, Apple,
Orange, Banana and Lemon

Assorted Kind Granola and Clif Bars

Trail Mix Bar—Build Your Own:
Almonds, Cashews, Pecans,
Walnuts, Dried Cranberries, Golden
Raisins, M&M's, Yogurt Pretzels

À La Carte

Beverages

Regular Brewed Coffee 115/gal.

Decaffeinated Brewed Coffee 115/gal.

Organic Hot Tea 115/gal.

Cold Coffee Brew 8 each

Assorted Sodas: Coca-Cola Products 6.75

Bottled Iced Tea 7

Bottled Still Water 6.75

Bottled Sparkling Water 6.75

Bottled Flavored Sparkling Water 6.75

Fruit Infused Water 47/gal.

Vitamin Water 7

Red Bull Energy Drink 8

Lavazza 9

Celsius Energy Drink 8

Naked Smoothie Juices 8

Snacks

Whole Fresh Fruit 6

Kind Granola Bars 5.50

Clif Granola Bars 6.25

Candy Bars 5.50

Bags of Chips, Pretzels, Popcorn 6.25

Yogurt 5.75

Gourmet Individual Trail Mix 6.25

Ice Cream Bars 6.25

Bulk Mixed Nuts 46/lb.

Chips, Salsa, Guacamole 19

Pita Chips, Hummus and Fresh
Cut Vegetables 19

Warm Salty Pretzels, Whole
Grain Mustard 85 per dozen

Sweet Treats by the Dozen 75

Brownies and Blondies

Assorted Doughnuts

Chocolate, Glazed, Cream Filled

Assorted Freshly Baked Muffins

Croissants

Traditional, Chocolate

Assorted Fresh Baked Danish

Crumb Cakes

Chocolate Raspberry, Apple Cinnamon,
Piña Colada

Decadent Chocolate Truffles

Cookies

Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Sugar, Dark Chocolate Chip

Cupcakes *Choose Four Flavors:*

Lemon Blueberry, German Chocolate,
Vanilla Strawberry, Vanilla, Double
Chocolate, S'more, Coconut Keylime,
Chocolate Peanut Butter

Fresh Fruit Skewers

Chef's Selection Dessert Shooters

Chocolate Dipped Rice
Krispie Pops

Biscotti

Cherry Pecan, White Chocolate Orange,
Chocolate Hazelnut

Assorted Cake Pops

Assorted Fresh Bagels &
Cream Cheese

Lunch



Plated Lunch

A two- or three-course lunch plated and served.

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea Service included. Iced tea may be added to any selection at \$3 per person.

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COCONUT LAYER CAKE

TWO COURSE

Select a hearty two-course plated lunch if you are short on time. Price based on one entrée and one dessert. Minimum 15 people | Maximum 60 minutes of service

Entrée

Gnocchi and Roasted Chicken 50

Artichokes, Cremini Mushrooms, Leeks, Olives, Tomatoes, Light Chicken Broth

Gulf Shrimp, Farro and Kale Chopped Salad 49

Roasted Sweet Potatoes, Diced Tomatoes, Feta Cheese, Radish, Carrots, Garbanzo Beans, Hard-Boiled Eggs, Applewood Bacon, Avocado Ranch

THREE COURSE

Price based on one starter, entrée and dessert. Minimum 15 people | Maximum 90 minutes of service

Starter

Kale and Quinoa Salad

Grape Tomatoes, Watermelon Radish, Curry Cauliflower Hummus, Citrus Vinaigrette Dressing

Mixed Garden Greens Salad

Blue Cheese Crumbles, Toasted Walnuts, Red Wine Poached Baby Pear, White Balsamic Vinaigrette

Focaccia Panzanella Salad

Romaine Hearts and Red Endive Lettuce, Feta Cheese, Cucumbers, Tomatoes, Artichoke Hearts, Basil Lime Vinaigrette

Baby Arugula and Frisée Salad

Roasted Gold Beets, Julienne Carrots, Whipped Herbed Goat Cheese, Grape Tomatoes, Raspberry Vinaigrette

Entrée

All entrées served with Chef's Selection of Market Fresh Vegetables.

Seared Chicken Breast 56

Topped with Basil Pesto, Sliced Tomato, Provolone Cheese, Demi-glace, Wild Mushroom Risotto

Fresh Thyme and Mustard Oven Roasted Chicken 55

Shallot White Wine Cream Sauce, Yukon Gold Crushed Potatoes

Seared Fresh Ora Salmon 58

Smoked Tomato Lemon Scallion Relish, Coconut Cashew, Basmati Rice

Citrus Brined Pork Loin 53

Apple Golden Raisin Chutney, Cream Corn Bread Pudding

Tomato Marmalade Glazed Short Ribs 57

Natural Pan Jus, Herb Polenta

Quinoa Stir Fry 53

Sweet Thai Chili Tofu, Seasonal Vegetables

Stuffed Beyond Tomato and Mushroom Quinoa 53

Citrus Carrot Puree

Desserts

Snickers Cheesecake

House Key Lime Pie

Strawberry Mojito Mousse

Chocolate Truffle Cake

Lemon Tart

Coconut Layer Cake

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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FLORIDA RED SNAPPER AND BLACK BEAN SALAD

Monday

BONAIRE BOUNTY 65

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Mixed Field Greens

Matchstick Carrots, Hearts of Palm, Crumbled Goat Cheese, Mango Cilantro Vinaigrette

Papaya Slaw

Shredded Green Papaya, Shredded Red and Green Cabbage, Shredded Carrots, Julienne Onions, Julienne Cucumbers, Lime Juice, Chipotle Powder, Garlic Powder

Black Bean Salad

Red Bliss Potatoes, Green Beans, Red Peppers, Key Lime Vinaigrette

Entrée

Grilled Guava Glazed Free Range Chicken Breast

Chayote and Charred Baby Bell Peppers

Pan Seared Florida Sustainable Fish

Piña Colada and Shallot Beurre Blanc, Mango, Pineapple, Red Onions, Cilantro Salsa

Yellow Cilantro Rice

Yellow Rice, Chopped Cilantro, Diced Red Peppers

Roasted Local Market Vegetables

Dessert

Key Lime Pie

Chocolate Flourless Cake

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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WEDGE SALAD

Tuesday

AMERICAN COMFORT 65

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Iceberg Wedge

Diced Tomato, Crumbled Bleu Cheese, Chopped Bacon, Scallions Ranch Dressing

Roasted Wild Mushroom Salad

Mixed Garden Greens, Red Onions, Peas, Bell Peppers, Pickled Radish, Extra Virgin Olive Oil

Smoked Kale Pasta Salad

Bowtie Pasta, Corn, White Beans, Tomatoes, Barbecue Vinaigrette

Entrée

Brown Sugar Baked Pork Loin

Honey Mustard Glaze

Grapefruit BBQ Glazed Seasonal Local Fish

Caramelized Grapefruit Slices, Cilantro, Pickled Onions

Saffron Butter Mashed Potatoes

Steamed Broccoli, Cauliflower & Carrot

Extra Virgin Olive Oil

Dessert

Homemade Apple Tarts Chocolate Mousse Shots

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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Wednesday

CAJUN AT CARIBE 67

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Spring Garden Greens

Figs, Cucumbers, Bell Peppers, Corn, Tomatoes, Crumbled Bleu Cheese, Spiced Apple Cider Tarragon Vinaigrette

Mixed Field Vegetable Salad

Arugula, Roasted Broccoli, Cauliflower, Red Onions, Carrots, White Balsamic Vinaigrette

Green Bean Pasta Salad

Penne, Fresh Basil, Shaved Parmesan Cheese, Pesto, Roasted Tomatoes

Entrée

Pan Roasted Chicken

Gumbo Seasoning

Seared Sustainable White Fish and Citrus Cajun Sauce

Fried Okra, Roasted Carrots, Roasted Peppers

Red Beans and Rice

Roasted Brussels Sprout, Caramelized Onions

Dessert

Hazelnut Cakes, Dulcey Chocolate Glaze

Lemon Meringue Shooters

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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Thursday

SIERRA COCINA 67

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Navel Orange Salad

Baby Arugula, Shaved Fennel, Aged Balsamic Syrup, Oregano and White Balsamic Vinaigrette

Panzanella Salad

Oven Dried Ciabatta, Vine Ripe Tomatoes, Fresh Garlic, Sliced Cucumbers, Basil, Flat Leaf Italian Parsley, Capers

Caprese Salad

Sliced Red and Yellow Tomatoes, Sliced Buffalo Mozzarella, Fresh Basil, Red Chili Flakes

Entrée

Roasted Wild Salmon

Romanesco Sauce, Fresh Mint, Burnt Shallots

Slow Braised Short Rib Orecchiette

Spinach, Cremini Mushrooms, Onions, Cream

Broccolini, Roasted Red Peppers and Garlic

Rosemary Roasted Red Bliss Potatoes

Dessert

House Cannoli

Tiramisu

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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Friday

MEDITERRANEAN 65

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Chopped Romaine Hearts

Shaved Fennel, Sliced Radish, Toasted Almonds, Carrots, Shaved Parmesan, Orange Vinaigrette

Greek Salad

Cucumbers, Feta Cheese, Vine Ripe Tomatoes, Kalamata Olives, Green Peppers, Red Onions, Fresh Mint

Couscous Mint Salad

Curry Cauliflower, Onions, Currants, Celery Root, Diced Tomatoes, Parsley

Entrée

Roasted Swordfish

Tomato Leek Stew

Roasted Tajin Chicken

Olives and Lemon

Lebanese Rice

Roasted Zucchini, Eggplant, Cherry Tomatoes, Yellow Squash, Garbanzo Beans

Dessert

Lemon Pudding Cake

Greek Yogurt Whip, Tri-Berry Compote

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Enhancement

Vegetarian Lentil Soup 5

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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JICAMA SALAD

Saturday

BELLE ISLE 65

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Spinach, Endive, Roasted Corn & Chayote Squash

Queso Blanco, Spiced Rum Vinaigrette

Jicama Salad

Granny Smith Apple, Red and White Cabbage, Matchstick Carrots, Chipotle Dressing

Potato Salad

Red Peppers, Onions, Peas, Egg, Mayonnaise

Entrée

Jamaican Jerk Mahi

Pineapple Beurre Blanc

Brown Stewed Chicken

Carrots, Celery, Onions

Pigeon Peas and Rice

Steamed Cabbage

Carrots, Peppers, Baby Corn

Dessert

Tres Leches Shooter

Kahlua Cheesecake

Hot Beverages

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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DELI EMPORIUM

Sunday

DELI EMPORIUM 60

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Mixed Garden Greens Salad

Roasted Beets, Garbanzo Beans, Parmesan Cheese, Herb Croutons, Feta Cheese and Avocado Ranch

Yukon Gold Potato Salad

Celery, Onions, Applewood Bacon, Mayonnaise

Hybrid Macaroni Brussels Sprout Slaw

Entrée

Sliced Herb-Chilled, Grilled Chicken Breast

Black Pepper Flank Steak

Sesame Tofu Salad

Bread

Brioche Buns

Focaccia

Cheese

Baby Swiss

Smoked Cheddar

Provolone

Sauce

Mayonnaise

Dijon Mustard

Whole Grain Mustard

Boursin Cheese Spread

Spicy Tomato Jam

Bibb Lettuce, Sliced Vine Ripe

Tomatoes, Bread and Butter Pickles

Snacks

Sea Salt Potato Chips

Dessert

Assorted Miniature Desserts

Hot Beverages

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

Lunch Buffet

A build-your-own-bowl buffet available every day.

Minimum 50 people | Maximum 60 minutes of service

Published pricing valid through Summer 2024. Pricing does not include service charge, gratuity or sales tax. Currently 26% gratuity/service charge and 6.5% sales tax.



Any Day

BUILD YOUR OWN BOWL 72

Attendant Required

CARIBE BOWL

Base

White Basmati Rice
Mixed Radicchio and Romaine Lettuce

Proteins

Jerk Chicken
Tenderloin Pepper Steak Tips
Sweet Chili Tofu

Hearty Mix In's

Broccoli, Spinach and Kale,
Mushrooms, Power Bean Relish

Toppings

Tomatoes, Corn,
Fresh Jalapeno, Pickled Red Onion
Scallions, Sweet Drop Peppers

Sauces and Dressings

Roasted Pineapple Salsa, Chipotle Lime
Vinaigrette, Sofrito Citrus Dressing

Dessert

Caribbean Spiced Rum Pineapple Upside
Down Cake
Passion Fruit Banana Tart, Flaked
Coconut Cream

POKE BOWL

Base

Jasmine White Rice
Mixed Bibb and Romaine Lettuce

Proteins

Chilled Ahi Tuna
Sliced Steak
Marinated Tofu

Hearty Mix In's

Steamed Broccoli, Mushrooms,
Pickled Cucumbers, Snow Peas,
Spinach & Bok Choy

Toppings

Tomatoes, Baby Corn,
Fresh Jalapenos, Julienne Nori
Edamame

Sauces and Dressings

Teriyaki, Asian Ginger Sesame
Soy Sauce, Sriracha

Dessert

Coconut Lemongrass Tapioca, Vanilla
Pineapple Compote
Chocolate Asian Five Spice Pound Cake

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Dinner



Hand Passed

Hot and cold hors d'oeuvres for your cocktail hour.

\$8.50 each | 50 pieces minimum on all selections

Additional labor fee applies if requesting appetizers to be butler passed.

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CHILLED SPICY AHI TUNA TARTARE

HOT HORS D'OEUVRES

Cozy Shrimp

Thai Curry Aioli

Maple Pork Bellies

Fresh Scallions

Mini Beef Wellingtons

Red Wine Demi-glace

Beef Satay

Peanut Chili Sauce

Franks a la Gary

Whole Grain Mustard Aioli

Fig and Goat Cheese Flatbread

Balsamic Glaze

Chicken Empanadas

Beef Empanadas

Shrimp Empanadas

Chimichurri Aioli

Guava and Cheese Empanadas

Sundried Tomato, Arancini

Four Cheese Sauce

Vegetable Samosas

Cucumber Raita

COLD HORS D'OEUVRES

Boursin Stuffed Strawberry

Lump Crab Stuffed Peppadew

Roasted Red Pepper Hummus Tartlet

Salmon Mousse Tartlet

Black Caviar, Cumber, Dill

Chilled Spicy Ahi Tuna Tartare

Sesame Seeds

Chipotle Chicken Salad Tartlet

Cilantro Crema

Caprese Kebab

Fresh Basil

Watermelon Ceviche

Feta, Shaved Red Onion, Mint, Cucumbers

Vegetarian Antipasti Crostini

Goat Cheese

Chilled Shrimp Cocktail Shooter

Cocktail Sauce

VEGAN FRIENDLY D'OEUVRES

Cucumber Canape, Spread of Hummus, Black Olive, Chive

Chickpea Falafel, Tahini Sauce

Coconut Curry Tofu, Cucumber, Toasted Coconut

Watermelon Ceviche, Shaved Red Onions, Mint, Red Peppers

Plated Dinner Three Course

Served with your choice of
starter, entrée and dessert.

Price based on a minimum of one starter, entrée and dessert.
Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea
Service included with all menus, available on request. Warm
Baked Bread included with each three-course dinner.
Minimum 15 people | Maximum 90 minutes of service

ASK FOR OUR UPGRADED WINE LIST

Published pricing valid through Summer 2024. Pricing does not include service charge, gratuity or sales tax.
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CHEFFY CARAMEL CHOCOLATE TART

Starter

Stuffed Charred Vine Ripe Tomato 21

Basil, Ciliegine Mozzarella Cheese,
Yellow Tomato, Mixed Garden
Lettuce Bouquet, White Balsamic
Vinaigrette

Wrapped Caesar Salad 21

Cucumber Crown, White Anchovy,
Shaved Parmesan Cheese, Garlic
Crisps, Roasted Wild Mushrooms
and Chives, Creamy Caesar
Dressing

Arugula and Endive Beef Salad 20

Goat Cheese, Orange, Toasted
Sunflower Seeds, Lemon Tarragon
Vinaigrette

Cucumber Cobb Salad 23

Quail Eggs, Grape Tomatoes,
Pork Belly, Bleu Cheese, Roasted
Chicken, Chives, Avocado Puree,
Red Wine Vinaigrette

Creamy Burrata 23

Roasted Eggplant, Yellow and Red
Cherry Tomatoes, Baby Arugula,
Shaved Fennel, Aged Balsamic
Glaze

Baby Iceberg Chop Chop 19

Cucumbers, Tomatoes, Applewood
Smoked Bacon, Candied
Pecans, Crumbled Bleu Cheese,
Champagne Vinaigrette

Entrée

*Served with Chef's Selection of Seasonal
Vegetables, Warm Baked Rolls, Creamy Butter.*

Braised Beef Short Rib 86

Tomato Onion Chutney, Sauce Natural,
Parsnip Yukon Gold Potato Puree

Grilled Filet Mignon 93

Wild Mushroom Sherry Ragout,
Red Wine Demi-glace, Double Baked
Boursin Cheese, Red Bliss Potatoes

Roasted Ribeye Spinalis Roulade 93

Tomato Chive Relish, Porcini Mushroom
Sauce, Dauphinoise Potatoes

Oven Roasted Pistachio Herb Crusted Chicken Breast 74

Tamarind Sauce, Creamy Quinoa and
Spinach Risotto

Chicken Scarpariello 74

Vinegar Pepper Sauce, Herb Roasted
Rosemary Fingerling Potatoes

Pan Roasted Chicken Breast 74

Fiery Red Pepper Beurre Blanc, Roasted
Garlic and Herb Polenta Cake

Ocean Chimichurri Sea Bass 76

Citrus Beurre Blanc, Plantain Mash

Stuffed Jumbo Shrimp and Crab Cake 77

Creole Sauce, Creamy Buttery Grits

Manhattan Cut Ribeye Steak 91

Caramelized Cipollini Onions,
Horseradish Demi, Saffron Mashed
Potatoes

Entrée Duets

Seared Filet Mignon and U10 Scallop Skewer 112

Port Wine Demi-glace, Parmesan
Cheese Potato Tart

Pan Seared Chicken Breast and Pistachio Crusted Salmon 109

Roasted Chicken Demi-glace, Apricot
Dill Scented Jasmine Rice

Desserts

Traditional Tiramisu, Fresh Cream 17

Chewy Caramel Chocolate Tart, Raspberry Gelee 22

Fresh Vanilla Bean Cheesecake, Berry Compote 17

House Made Fresh Florida Key Lime Tart, Chantilly Cream 16

Praline Crunch Bar, Fresh Cream 18

Lemon Blueberry Cake 17

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Themed Dinner Buffet

Starters, entrées and desserts crafted around a culinary theme.

Minimum 50 people | Maximum 120 minutes of service

ASK FOR OUR UPGRADED WINE LIST

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SWEET HEAT BARBECUE 142

Baby Iceberg Wedges

Cauliflower, Broccoli, Cherry Tomatoes, Shredded Carrots, Green Peppers, Corn, Chopped Bacon, Chickpeas, Bleu Cheese, Shredded Brussels Sprout

Watermelon Salad

Feta Cheese, Cucumbers, Red Onions, Fresh Mint, Apple Cider Vinaigrette

Potato Corn Salad

Tricolor Potatoes, Grilled Corn, Celery, Red Onions, Chopped Eggs, Applewood Smoked Bacon, Smoked Chipotle Ranch

Honey Jalapeño Corn Bread

Entrée

Slow Smoked Dry Rubbed Beef Brisket

Chef's Barbecue Sauces: Alabama White, South Carolina Mustard, Kansas City Sweet, Texas Habanero

Smoked Sausages

Kielbasa, Andouille, Italian Sweet

Slow Smoked Hickory Chicken

Assorted Salsas, Hot Sauces

Bourbon Glazed Sweet Potatoes

Maple Butter

Grilled Green Beans and Onions

Dessert

Apple and Cherry Pies

Homemade Pecan Tarts

Brownies and Blondies

HAVANA NIGHTS 137

Mixed Garden Salad

Cucumbers, Tomatoes, Marinated Onions, Heart of Palm, Bacon, Queso Fresco, Avocado Ranch

Cuban Macaroni Salad

Ham, Swiss Cheese, Pickles, Cucumbers, Honey Mustard Aioli

Pineapple And Cucumber Tajin Chow

Red Onions, Jalapenos, Cilantro, Fresh Lime Juice

Petite Cuban Rolls, Butter

Entrée

Roasted Pork Ribeye

Sofrito Velouté Sauce
Attendant Required

Traditional Ropa Vieja

Diced Red Peppers, Sliced Green Olives and Cilantro

Chimichurri Beurre Blanc Grouper

Plantain Chips

Black Beans and Rice

Sweet Plantains (Maduros)

Roasted Zucchini, Chayote, Carrots, Yellow Squash

Desserts

House Made Flan

Arroz Con Leche, Caramel

Cake de Ron



GULF COAST WINDS 145

Pink Grapefruit Arugula and Fennel Salad

Baby Heirloom Tomatoes, Pickled Watermelon, Mint Vinaigrette

Loaded Roasted Broccoli Salad

Bacon, Cheddar Cheese, Sour Cream, Scallions

Green Bean Salad

Garbanzo Beans, Yellow Tomatoes, Shredded Carrots, Red Onions, Sofrito Dressing, Toasted Pine Nuts

Entrée

Sazon Chicken

Cilantro Key Lime Au Jus

Red Snapper

Pomegranate Beurre Blanc

Flank Steak

Rum Peppercorn Demi

Herbed Roasted Fingerling Potatoes

Pisto Manchego Vegetables

Calabaza, Carrots, Tri Peppers, Red Onions, Diced Tomato, Shaved Manchego

Desserts

Cheesecake Whip, Plant City Strawberry Compote

Peach Shortcake, Streusel

Blueberry Clafoutis Tart



Reception



Reception Stations

Your choice of four or more action stations for a versatile dinner.

Minimum order of four stations for dinner.

Chef/attendant fees apply, \$225 each plus tax where applicable.

Minimum 50 people | Maximum 120 minutes of service

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SAUSAGE BAZAAR AND PRETZEL STATION

Mezze Presentation 26

Lemon Chickpea Hummus

Garlic and Herb Hummus

Tabbouleh Salad

Baba Ghanoush

Green Olive Tapenade

Cucumber, Dill Tzatziki

Marinated and Grilled Vegetables

Artisan Breads, Crostini and Naan

International and Domestic Cheese Board 23

Chef's Selection of Four International and Two Domestic Cheeses

Fried Marcona Almond, Seasonal House Jam, Local Honey, Dried Apricots, Fresh Grapes and Berries

Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Antipasto 25

Display of Four Artisanal Cheeses and Four Cured and Smoked Meats

Marinated Artichokes, Peppadews, Roasted Mushrooms, Assorted Italian Olives, Marcona Almonds, Grilled Marinated Tomatoes, Giardinaire Vegetables

Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Royale Raw Bar 40

Additional attendant fee – \$225, based on 5 pieces per guest

Old Bay Poached Shrimp Cocktail
Cracked Snow Crab Claws
Oysters on the Half Shell

Sliced Lemon, Cocktail Sauce, Horseradish, Tabasco, Mignonette, Saltine Crackers

Assorted Sushi 90 dozen

Minimum of 10 dozen pieces required, based on 5 pieces per guest

Additional attendant fee upon request – \$225

Chef's Selection of Maki and Nigiri Sushi
Pickled Ginger
Wasabi and Soy Sauce

RECEPTION STATIONS CONTINUED

Tostones Cup 28

Attendant Required

Choose Two Proteins

Marinated Pulled Pork
Carne Asada
Griddled Flaked Mahi Mahi

Toppings

Roasted Red Pepper Aioli
Avocado and Corn Crema
Escabeche Vegetables
Pickled Pineapple Mango Salsa
Cotija Cheese

Street Tacos 33

Attendant Required

Choose Two Proteins

Pork al Pastor
Chicken Verde
Jerk Shrimp

Toppings

Flour Tortillas
Corn Tortillas
Pico de Gallo
Onion and Cilantro
Sour Cream
House Made Salsa
Cheddar Jack Cheese
Shredded Lettuce
Key Lime Chipotle Slaw

Asian Wok 31

Chef Required

Choose One

Lo Mein Noodles
Stir-Fry Rice

Choose Two

Pulled Roasted Chicken
Grilled Teriyaki Beef
Gulf Shrimp

Vegetables

Bok Choy, Shitake Mushrooms,
Julienne Red Onions, Broccoli
Florets Baby Corn, Edamame,
Red Peppers, Scallions

Sauces

Thai Red Curry, House Stir
Fry Sauce

Egg Rolls, Sweet and Sour Sauce,
Soy Sauce

Hot Sandwich Shoppe 28

Choose two options | Attendant required

House Made Pastrami, Rye Bread,
Assorted Mustard

Italian Beef, Hoagie Bun, Giardinare,
Beef Au Jus

Shrimp Po Boy, Popcorn Fried
Shrimp, Shredded Lettuce, Sliced
Tomato, Hoagie Bun, Cajun
Remoulade

Sausage Bazaar 31

Artfully Displayed

Kielbasa
Sweet Italian Rope
Beer Poached Bratwurst

Sides

Sautéed Pepper and Onions
Sauerkraut
Lyonnaise Potatoes

Breads

Assorted Pretzels
Sourdough
Focaccia Bread
Beer Mustard, Whole Grain Mustard

Risotto and Pasta 30

Choose two options | Chef Required

Wild Mushroom Risotto
Zucchini, Red Roasted Peppers,
Vegetable Broth and Extra
Virgin Olive Oil

Pulled Roasted Chicken Penne Pasta
Sweet Peas, Pearl Onions,
Asiago Cream Sauce

Cheese Tortellini Pasta, Asparagus,
Diced Tomatoes, Roasted Yellow
Peppers, Scallions, Vodka Sauce

Poke Bowls 33

Attendant Required

Choose Two

Jasmine Rice
Brown Rice
Chopped Field Greens

Choose Two

Marinated Ahi Tuna
Marinated Tofu
Roasted Chicken

Toppings

Edamame, Scallions,
Seaweed Salad, Pickled
Ginger, Sesame Seeds,
Green Chilies, Cucumbers,
Mango, Julienne Nori, Pickled
Carrots, Red Cabbage

Sauces

Kewpie Spicy Mayo, Soy Sauce,
Wasabi Aioli, Asian Sesame Dressing

Salads from Garden 25

Attendant Required

Caesar Salad

Crisp Chopped Romaine Lettuce,
Creamy Caesar Dressing, Crispy
Herb Croutons, Parmesan Cheese,
Diced Pancetta

Spinach and Radicchio Salad

Tender Baby Spinach, Radicchio,
Roasted Thyme Mushrooms,
Hard-Boiled Eggs, Slivered
Almonds, Applewood Smoked
Bacon, Tarragon Vinaigrette

Caprese Salad

Charred Roasted Grape Tomatoes,
Ciliegine Mozzarella, Fresh Basil,
Baby Arugula, Extra Virgin Olive
Oil, Balsamic Drizzle

Latin Grill (Outdoor Reception Only) 39

Grill Master and Attendant Required

Carved to Order

Skirt Steak
Marinated Half Chicken
Spanish Chorizo

Accompaniments

Pao de Queijo
Cheese Bread
Fried Yucca
Huancaína Sauce
Chimichurri
Brazilian Vinaigrette Salsa



Reception Stations

Five stations prepared and proudly served by our culinary team.

This menu consists of five action stations.
Chef/attendant fees apply, \$225 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

ADD CURATED COCKTAIL BAR TO YOUR EVENT

Published pricing valid through Summer 2024. Pricing does not include service charge, gratuity or sales tax. Currently 26% gratuity/service charge and 6.5% sales tax.



\$149

CRÈME BRÛLÉE YOUR WAY STATION

Chop Chop Salad Station

Attendant Required

Fresh Chopped Garden Greens
Chopped Romaine
Vine Ripe Tomatoes
Cucumbers
Red and Yellow Peppers
Chopped Kale
Chopped Walnuts
Cheddar Jack Cheese
Shaved Red Onions
Kalamata Olives
Carrots

Radishes
Dried Cranberries
Crumbled Goat Cheese
Bleu Cheese
Chopped Bacon
Hard-Boiled Eggs

Your Choice of Dressings

White Balsamic Vinaigrette
Raspberry Vinaigrette
Avocado Ranch

Slow Braised Short Ribs

Attendant Required

Yukon Truffle Smashed Potatoes, Root Beer Caramelized Onions, Horseradish Demi-glace

Carved Slow-Baked Swordfish Steamship Round

Attendant Required

Creamed Mushroom Leek Risotto
Tomato Garlic Concasse Focaccia

Whole Roasted Beer Can Chicken

Attendant Required

Black Eyed Peas and Collard Greens
Herbed Roasted Potatoes

Crème Brûlée Your Way

(Torch to Order by Chef)

Chocolate, Vanilla, Orange

Your Choice of Toppings

Berry Compote
Chocolate Sauce
Caramelized Bananas

Reception Stations

Five stations prepared and proudly served by our culinary team.

This menu consists of five action stations. Chef/attendant fees apply, \$225 each plus tax where applicable. Minimum 50 people | Maximum 120 minutes of service

ADD CURATED COCKTAIL BAR TO YOUR EVENT

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\$157

CARVED BACON MARMALADE BASTED NEW YORK STRIP STEAK

Poke Bowls

Attendant Required

Choose Two

Jasmine Rice, Brown Rice, Chopped Field Greens

Choose Two

Marinated Ahi Tuna, Marinated Tofu, Roasted Chicken

Toppings

Edamame, Scallions, Seaweed Salad, Pickled Ginger, Sesame Seeds, Green Chilies, Cucumbers, Mango, Julienne Nori, Pickled Carrots, Red Cabbage

Sauces

Kewpie Spicy Mayo, Soy Sauce, Wasabi Aioli, Asian Sesame Dressing

Whole Roasted Florida Red Snapper

Attendant Required

Citrus Beurre Blanc, Boiled Saffron New Potatoes, Chives

Carved New York Striploin

Attendant Required

Triple Red Wine Demi-glace, Roasted Brussels Sprout, Bacon Marmalade

Smoked Honey Mustard Bone-in Pork Loin

Attendant Required

Apple Raisin Spiced Rum Chutney, Aged White Cheddar Grits, Garlic Biscuits

Assorted Mini Gelato Cones

(Attendant Required)

Gelatos

Chocolate
Vanilla
Strawberry
Salted Toffee
Raspberry Sorbet

Toppings

Rainbow Sprinkles, Chocolate Covered Pop Rocks, Oreo Crumbs, Mini Crunch Pearls, Hazelnut Crunch

Cones—Assorted Mini

Beignets Fried to Order

(Chef Required)

Topped With Powdered Sugar

Your Choice of Dipping Sauces

Chocolate
Nutella Sauce
Berry Compote
Fresh Whipped Cream

Hot Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea

Carving Stations

Meat, chicken or fish served with a complementary sauce and bread.

Chef/attendant fees apply, \$225 each plus tax where applicable. Minimum 40 people | Maximum 120 minutes of service | All selections must equal at least 75% of final guarantee

LOCAL CRAFT BEER ENHANCEMENT AVAILABLE

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SLOW BAKED SWORDFISH STEAMSHIP ROUND

Carved Slow Braised Short Ribs 30

Horseradish Demi-glace,
Soft Dinner Rolls

Slow Baked Swordfish Steamship Round 30

Tomato Garlic Concasse,
Focaccia

Whole Roasted Beer Can Chicken 25

Sauce Natural,
Brioche Roll

Whole Roasted Florida Red Snapper 29

Citrus Beurre Blanc,
Old Bay Crostini

Smoked Honey Mustard Bone-in Pork Loin 23

Apple Raisin Spiced Rum Chutney,
Garlic Biscuits

Carved Bacon Marmalade Basted New York Strip Steak 34

Triple Red Wine Demi-glace,
Soft Dinner Rolls

Slow Roasted Marinated Pork Shoulder 23

Mojo Demi-glace,
Cuban Rolls

Herb Rubbed Lamb Rack 37

Rosemary Au Jus and Mint Chutney,
Focaccia Bread

Slow Braised Barbecue Beef Brisket 28

Onion Barbecue Demi-glace,
Garlic Toast

Char-Crust Beef Tenderloin 37

Wild Mushroom Ragù,
Sourdough Rolls

Carving Station Enhancements 12

Yukon Truffle Smashed Potatoes

Gorgonzola Whipped Potatoes

Boiled Saffron New Potatoes and Chives

Boursin Cheese Double Baked Potatoes

Creamed Mushroom Leek Risotto

Traditional Potato Salad

Parmesan Yellow Polenta

Yellow Rice Pigeon Peas

Aged White Cheddar Grits

Cauliflower au Gratin

Market Fresh Vegetables

Dessert Stations

Delectable desserts to satisfy any sweet tooth.

Chef/attendant fees apply, \$225 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

ASK FOR OUR UPGRADED COFFEE BAR OPTIONS

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FLAMING CREPES

Flaming Crepes 25

Chef Required

Flambéed Bananas, Exotic Fruits, Chocolate Sauce, Nutella Sauce, Mixed Berry Compote, Orange Compote

Classic Bananas Foster 25

Chef Required

Spiced Rum Banana Caramel Sauce, Vanilla Gelato and Vanilla Pound Cake

Pan Seared Pound Cake 23

Chef Required

Chocolate
Lemon
Red Velvet

Pan Seared in Butter

Your Choice of Topping:

Vanilla Gelato
Chocolate
Caramel Sauce

Ice Cream Cookie Sandwiches 24

Attendant Required

Cookies

Chocolate Chip
Peanut Butter
Oatmeal

Ice Cream

Vanilla
Chocolate

Chocoholic 26

Chocolate Covered Cake Pops

Rich Chocolate Mousse in White Chocolate Cups

Double Chocolate Chunk Cookies

Decadent Fudge Brownies

Ask Your Event Manager For Specialty Chocolate, Confections and Chocolate Sculptures Custom Made For You!

Beverages



Beverages & Bars

Raise a glass with our drink packages and à la carte beverages.

Minimum 25 people | Minimum 90 minutes of service

Bartender and cashier fees applicable. The current bartender and cashier rate is \$225 plus tax each.

ALL PACKAGE BARS COME WITH COCKTAILS, CABERNET SAUVIGNON, CHARDONNAY, DOMESTIC AND IMPORTED BEERS, BOTTLED WATER, AND SOFT DRINKS

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Royale Bar

First Hour 40

Each Additional Hour 15

Royale Cabernet Sauvignon

Royale Chardonnay

Grey Goose Vodka

Tanqueray Gin

Kraken Spiced Rum

1800 Silver Tequila

Johnnie Walker Black Scotch

Crown Royal Whiskey

Basil Hayden's Bourbon

Miller Lite, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal

Substitution:

Add \$8 to substitute beer offerings for local craft beers to any of the package bars

Grand Bar

First Hour 36

Each Additional Hour 13

Grand Cabernet Sauvignon

Grand Chardonnay

Absolut Vodka

Beefeater Gin

Bacardi Superior Rum

Milagros Silver Tequila

Dewar's Scotch

Jack Daniel's Whiskey

Elijah Craig Bourbon

Miller Lite, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal

Gold Bar

First Hour 32

Each Additional Hour 11

Gold Cabernet Sauvignon

Gold Chardonnay

Wheatley Vodka

New Amsterdam Gin

Don Q Rum

Corazón Tequila

Johnnie Walker Red

Seagram's 7 Crown Whiskey

Jim Beam Bourbon

Miller Lite, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal

Wine and Beer Bar

First Hour 29

Each Additional Hour 10

Royale Cabernet Sauvignon

Royale Chardonnay

Domestic and Imported Beers

Miller Lite, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal

Assorted Soft Drinks

Bottled Water

Cash Bar

Cocktails 13

Wine 11

Imported Beer 8

Domestic Beer 7

Mineral Water 5

Soft Drinks 5

NOW SERVING!

CURATED COCKTAILS AND MOCKTAILS WITH LOCAL AND HOMEMADE INGREDIENTS.

SEE YOUR EVENT MANAGER FOR DETAILS.



HOSTED BAR

On Consumption

Cordials	15.50
Royale Brands	15.50
Grand Brands	14
Gold Brands	13
Royale Wine	65
Grand Wine	61
Gold Wine	56
Sparkling	57
Imported Beer	9
Domestic Beer	8
Hard Seltzer	9.50
Mineral Water	6.75
Soft Drinks	6.75

Banquet Policies

& Fine Details

Food and Beverage

Due to applicable law, no outside food or beverage is permitted in the convention center or meeting space or public areas. Food and beverage items consumed in banquet rooms shall be purchased from the hotel. Food and beverages cannot be removed from the premises due to license restrictions. All people who participate in events or use our facilities agree to conform to any restrictions that are imposed by state liquor control, insofar as they affect these premises.

Gratuity, Service Charges and Taxes

Prices are current and subject to change. All food and beverage charges are subject to a taxable 26% service charge/gratuity. A 6.5% sales tax is in effect. All federal, state and municipal taxes that may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately. Function rooms are assigned according to the anticipated guarantees. If there are any fluctuations in the number of attendees or room setups, the hotel reserves the right to charge additional fees.

Confirmation of Attendance

BEO Expected Covers/Guarantees submitted on your meeting specifications should be within 10% (+ / -) of your Final Guarantee. Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than Noon (local Hotel time), three (3) business days prior to the first day of the Event. Guarantees by text message cannot be accepted. Group may either reduce or increase the expected number of attendees when giving the final guaranteed number of attendees for each scheduled catered food function by up to 10% without incurring any liability to Hotel for additional costs or supplemental surcharges. All increases above 10% will be subject to a 20% Guarantee Increase Surcharge based on the per person menu price to cover the cost associated with rush deliveries and production. The final guaranteed numbers cannot be further reduced without liability after this time. BEO Expected Covers counts will be used if final guarantee is not received by due date.

Authorized Signature(s)

Approved individuals to sign Master Account charges must be specified no later than fourteen (14) days prior to the group's scheduled arrival.

Banquet Event Orders

Upon review of your event requirements, Banquet Event Orders (BEOs) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEOs by the date requested by the hotel, you agree that the BEOs will be accepted by you as correct and you will be billed accordingly.

Electrical Requirements

The hotel requires all electrical service needs to be submitted no later than fifteen (15) days prior to the function. All required electrical work will need to be completed by the hotel's approved electrical contractor, Encore.

Rigging

Any attachments to the building structure must be coordinated and installed exclusively by our approved rigging contractor, Encore.

Outdoor Functions

An additional charge of \$5 per person will be applied for outdoor events. All entertainment and music must end by 9 p.m. for outdoor events. A weather call will be made six hours prior to the event start time or the day before morning functions. Pool functions require approval from the hotel managing director, and a furniture removal fee may apply.

Signage and Banners

The hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, pins, glue, tape, etc. The hotel reserves the right to approve all signage in the banquet and meeting areas, as well as all public space. All signage must be professionally printed. Printed signs must be free-standing or on easels. A labor charge will be applied for the hotel's assistance with signage and banner placement. Additional lighting for all outdoor events is the responsibility of the client. Hotel can assist with providing contact information for lighting vendors.

Damage and Loss

The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before or after your function unless prior arrangements have been made.

Security

For certain events, the hotel may require security guards to be provided at the client's expense. Only hotel staff and approved security firms may be used.



CARIBE ROYALE
ORLANDO

CONTACT US FOR MORE INFORMATION
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WWW.CARIBEROYALE.COM