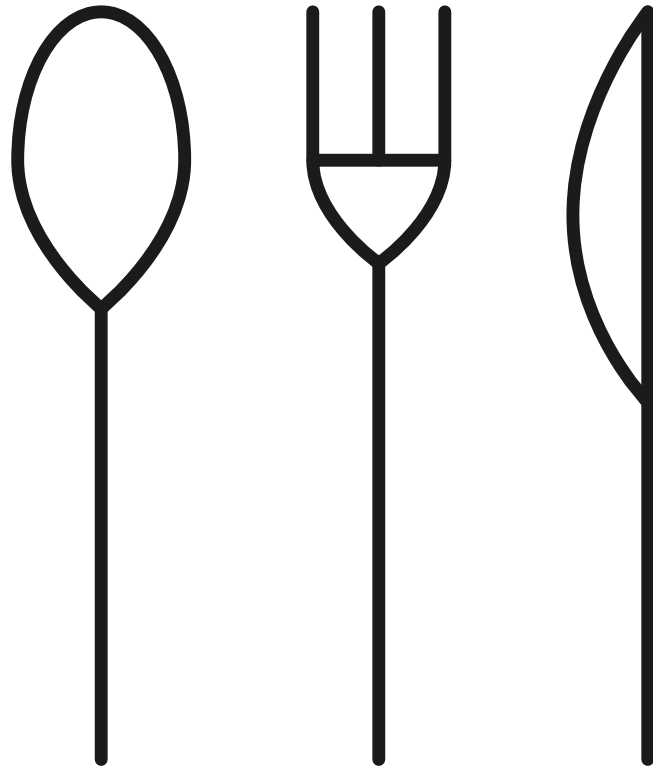




BANQUET CATERING MENUS



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.



WELCOME RECEPTION AT THE POOL



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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 Orlando, we look forward to welcoming you to our home!

CHEF DAVID HACKETT
EXECUTIVE CHEF





BREAKFAST

CITRUS VANILLA FRENCH TOAST

Breakfast Plated

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

Price based on one starter, one 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 2026. Pricing does not include service charge, gratuity or sales tax.
Currently 26% gratuity/service charge and 6.5% sales tax.

STARTER

Choose One:

Sliced Seasonal Fresh Fruit
and Berries

Greek Yogurt, Granola,
Chia Seeds, Macerated
Strawberries, Fresh Blueberries

Fresh Fruit Skewer, Mixed Berry
Yogurt Sauce, Flax Seeds

ENTRÉE

HOMESTYLE BREAKFAST 42

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 45

Seared Beef Tenderloin, Egg Frittata,
Green Chile, Red Pepper, Cotija Cheese

Parmesan Truffled Home Fries,
Roasted Tomato Wedges, 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 47

Sliced Fresh Seasonal Fruit and Strawberries

Cold Cereals, Bananas, 2% Milk and Almond Milk

Yogurt Bar: Pina Colada Yogurt, Berries and Cream, Granola, Toasted Coconut, Dried Pineapple, House Made Berry Compote

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 58

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, Chopped Chives, Cheddar Jack 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 61

Cubed Fruit Salad

Chef's Selection of Fresh Baked Breakfast Pastries

Honey Butter and Local Blackberry, Apricot and Raspberry Jams

Build Your Own Bowl:

Attendant Required

Choose one:

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

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

Chorizo and Potato Hash, Scrambled Eggs/"Perfect Poached Egg" Salsa, Pepper Jack Cheese

Chef Required

Toppings

Diced Avocado, Pico De Gallo, Country Gravy, Chives, Hot Sauce

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

Substitutions

Add 5 for second meat option on buffet

Meat

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

Potato

Hashbrowns, Home Fried Potatoes, Roasted Yukon Gold, Fried Tater Tots

À LA CARTE 25 each

All items have a minimum requirement of 20 orders per selection. The price of each selection is \$14 each if ordered with a buffet.

Breakfast Pinsa Flatbread Pizza, Sausage Gravy, Scrambled Eggs, Bacio Mozzarella, Cheddar Jack Cheese, Scallions

Breakfast Hand Pies:

Western Egg, Ham, Peppers and Cheddar/Egg, Spinach and Gruyere Cheese

Flaky Croissant, Smoked Applewood Bacon, Egg, Cheddar Cheese

Buttery Biscuit, Homestyle Chicken Served with Side of Honey

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

Buttermilk Biscuits and Sausage Gravy

ENHANCEMENTS

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

FRESHLY BLENDED JUICE BAR 21

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 25

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 27

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

GRITS & OATMEAL BAR 22

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

HOUSE MADE AREPAS 23

Attendant Required

Arepa Carne Mechada, Corn Meal Cake, Braised Shredded Beef, Aji Dulce Peppers, Onion, Bay Leaf, Worcestershire Sauce

Arepa Reina Pepiada, Corn Meal Cake, Pulled Chicken, Mayo, Avocado, Onions, Cilantro, Lime Juice

CHICKEN & WAFFLE 19

Attendant Required

Buttermilk Fried Chicken, Belgian Waffles, Bourbon Maple Syrup, Country Gravy, Blueberry Compote, Chives

Breakfast Action Stations

Chef-prepared breakfast favorites to start your morning.

Chef/attendant fees apply, \$250 each plus tax where applicable.
Minimum 50 people | Maximum 90 minutes of service

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BREAKFAST TOSTADAS 16

Chef Required | Attendant Required

Tostada Shells, Black Bean and Chorizo
Rancheros, Scrambled Eggs/Fried Eggs,
Pico de Gallo, Queso Fresco, Pickled Red Onions,
Micro Cilantro

MALTED WAFFLES 16

Chef Required

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

CITRUS VANILLA FRENCH TOAST 16

Chef Required

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

OMELET ACTION 20

Chef Required

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

BUTTERMILK PANCAKES 15

Chef Required

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





SNACKS

Effortlessly Elevated Breaks

Remixed for every palate.

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

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CUSTOM LOGO DOUGHNUT

BEACHSIDE BONFIRE 47

S'mores Bar

Graham Crackers, Chocolate Bars,
House Made Logo Marshmallows

Assorted Toppings, Nutella, Caramel Sauce,
Freeze Dried Strawberries

Roasting Sticks for Toasting Marshmallows

Grilled Fruit Skewers (Fresh off the Grill)

Attendant Required

Beachside Empanadas

Mini Beef, Chicken and Veggie Empanadas,
Lemon Aioli, Fresno Pepper Aioli

Sea Salt Popcorn

Freshly Popped Popcorn Seasoned with
Sea Salt and Drizzled with Melted Butter
or Flavored Olive Oil

Coastal Trail Mix

A Mix of Roasted Nuts, Dried Fruits,
Coconut Flakes and Dark Chocolate Chunks

Coconut Water Smoothies

Refreshing Smoothies Made with Coconut Water,
Mixed Berries, Banana, Lime Juice

TECH TIMEOUT 47

Recharge Parfaits

Greek Yogurt, Dark Chocolate, Pepitas,
Granola Clusters, Edible Glitter

Savory 72-Hour Short Rib Turnover

Balsamic Aioli

Nap Time Nachos

Attendant Required

Terra Brand Chips, Mix of Crunchy Root
Vegetables, Queso Blanco, Shredded
Cheddar Jack Cheese, Pico de Gallo,
Jalapeño

My Favorite Meme Cookie Station

Chef Required

Sugar Cookies with Edible Image Printing

Shaken or Stirred for a Fun and Interactive Experience: Red Bull Reboot

Attendant Required

Blue, Red, Coconut, Yellow, Watermelon,
Regular, Sugar Free

Sliced Fruits, Mango, Strawberry, Kiwi,
Pineapple, Watermelon

Cold Brew Grab and Go

Assorted Offerings to include Foxtail,
and le Colombe, with a Variety of Milks

AM | PM Breaks

Conveniently curated breaks
for any time of day.

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.

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SIERRA DEL ORO FARM 29

Fresh Guacamole, Assorted Fresh
Tortilla Chips

Fresh Mini Fruit Tarts

Chocolate Covered Candied
Orange Halves

Red Beet Hummus, Celery
and Carrot Shooters

DIPPED DELIGHTS 28

Minimum order 100

Thick-Cut Candied Pork Bacon,
Sugared Five Spice

House Made Chocolate Covered
Brownies

Chocolate Dipped Cheesecake Pops
Frito Supreme Bean Dip, Taco, Refried
Bean, Pico de Gallo, Sour Cream,
Olives, Scallions, Frito Scoops

LOCAL ORANGE 26

Orange Yogurt Parfaits

Key Lime Cookies

Pretzel Bites, Cheddar Cheese
Dipping Sauce

Winter Park Dairy Cheese Platter

BORN IN THE USA 26

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

Mini Apple Hand Pies

PUBLIC HOUSE 29

Warm Salty Soft Pretzels, Whole Grain
Mustard and Warm Beer Cheese Dip

Deviled Eggs

Gherkin Pickles and Olive Bar

JERKY, BARK AND BITES 29

In-House Jerkies—Beef, Turkey

Chocolate Bark—White, Dark

Mini Brownie Bites

CARIBBEAN SOCIAL 29

Guava Cheese Pastelitos
(Cuban Pastry)

Vegetarian Mini Black Bean Empanada

Watermelon Fennel Goat
Cheese Ceviche

Coconut Shrimp, Mango Chutney

ROYALE LIFESTYLE 28

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, Walnuts, Wasabi Peas, M&M's,
Yogurt Pretzels, Dried Cranberries



À La Carte

Beverages, snacks and treats to mix and match.

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PINEAPPLE COCONUT SHOOTERS

BEVERAGES

Regular Brewed Coffee 132/gal.
Decaffeinated Brewed Coffee 132/gal.
Organic Hot Tea 132/gal.
Cold Coffee Brew 9 each
Assorted Sodas: Coca-Cola Products 8
Bottled Iced Tea 7.50
Bottled Still Water 7.50
Bottled Sparkling Water 7.50
Bottled Flavored Sparkling Water 7.50
Fruit Infused Water 51/gal.
Vitamin Water 7.50
Red Bull Energy Drink 8.50
Celsius Energy Drink 8.50
Naked Smoothie Juices 8.50

SNACKS

Whole Fresh Fruit 6.50
Kind Granola Bars 6
Clif Granola Bars 6.75
Candy Bars 6
Bags of Chips, Pretzels, Popcorn 6.75
Yogurt 6.25
Gourmet Individual Trail Mix 6.75
Ice Cream Bars 6.75
Bulk Mixed Nuts 49/lb.
Chips, Salsa, Guacamole 22
Pita Chips, Hummus and Fresh Cut Vegetables 21
Warm Salty Pretzels, Whole Grain Mustard 89 per dozen
Kelly's Homemade Ice Cream Cups 8

SWEET TREATS

BY THE DOZEN 80

Brownies and Blondies

Assorted Doughnuts

Assorted Freshly Baked Muffins

Croissants

Traditional, Chocolate

Assorted Fresh Baked Danish

Chef's Variety of Crumb Cakes

Tropical Macarons

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

Traditional and Chocolate Dipped Rice Krispies

Mini Peanut Butter Tarts

Seasonal Whoopie Pies

Assorted Fresh Bagels & Cream Cheese





LUNCH

LUNCH ON THE BOCA PIER, PHOTO COURTESY OF CSI DMC

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 \$6 per person.

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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 53

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

Gulf Shrimp, Farro and Kale Chopped Salad 52

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

THREE COURSE

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

STARTER

Baby Kale Caesar Salad

Kale, Romaine, Shaved Parmesan Cheese, House Croutons, Lemon Caesar Dressing

Mixed Garden Greens Salad

Blue Cheese Crumbles, Toasted Walnuts, Red Wine Poached Baby Pear, Grape Tomatoes, 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 59

Topped with Basil Pesto, Sliced Tomato, Provolone Cheese, Madera Demi-Glace, Sundried Tomato Risotto

Fresh Thyme and Mustard Oven Roasted Chicken 58

Shallot White Wine Cream Sauce, Yukon Gold Crushed Potatoes

Teriyaki BBQ Ora Salmon 61

Toasted Sesame Seeds, Cashew Basmati Rice, Baby Bok Choy, Ginger Shoestring, Carrots, Shitake Mushrooms

Citrus Brined Bone-In Pork Chop 56

Apple Golden Raisin Chutney, Creamy Corn Polenta

Braised Beef Short Ribs 60

Natural Gravy, Truffle Mashed Potato, Roasted Tomato

Quinoa Stir Fry 57

Sweet Thai Chili Tofu, Seasonal Vegetables

Stuffed Beyond Tomato and Mushroom Quinoa 57

Citrus Carrot Purée

DESSERTS

Dark Chocolate Butterscotch Dome, Chocolate Sauce

Raspberry Brown Butter Tart, Raspberry Sauce

Chocolate Gianduja Tart, Caramel Sauce

Lemon Bar, Blackberry Sauce

GULF SHRIMP, FARRO AND KALE CHOPPED SALAD

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

Monday BELLE ISLE 72

STARTER

Spinach, Endive & Roasted Corn Salad

Queso Blanco, Spiced Rum Vinaigrette

Jicama Salad

Granny Smith Apple, Red and White Cabbage, Matchstick Carrots, Orange Chilli Dressing

Potato Salad

Red Peppers, Onions, Peas, Egg, Mayonnaise

ENTRÉES

Roasted Mahi-Mahi

Coconut Tomato Stew

Jamaican Jerk Chicken

Pineapple Glaze, Charred Pineapple, Scallions

Pigeon Peas and Rice

Green Bean

Carrots, Toasted Pepitas

DESSERTS

Tres Leches Shooter

Kahlua Cheesecake

ENHANCEMENT

Caribbean Conch Chowder 7

Tuesday BONAIRE BOUNTY 72

STARTER

Mixed Field Greens

Matchstick Carrots, Mandarin Oranges, 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

ENTRÉES

Roasted Guava Glazed Free Range Chicken Breast

Sweetie Drop Peppers

Pan Seared Florida Sustainable Fish

Piña Colada Shallot Beurre Blanc, Mango Pineapple Salsa

Asparagus and Yellow Squash

Herb Roasted Fingerling Potatoes

DESSERTS

Key Lime Bar

Brownie Cake

ENHANCEMENT

Tomato Basil Bisque, Garlic Crostini 7

HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

Menus for each day of the week may be served on a different day at \$6 additional per person.

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Lunch Buffet

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Minimum 25 people | Maximum 60 minutes of service

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HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

MINIATURE DESSERTS

Wednesday

CARIBE CANTINA 72

STARTER

Deconstructed Mexican Chopped Salad

Romaine, Corn, Black Beans, Diced Red Onions, Grape Tomatoes, Queso Fresco, Avocado Vinaigrette

Melon Salad

Cantaloupe, Honeydew, Watermelon, Red Onion, Cilantro, Lime Juice

Quinoa Salad

Bell Peppers, Red Cabbage, Diced Tomatoes, Cotija Cheese, Cilantro Cumin Vinaigrette

ENTRÉES

Braised Barbacoa Beef

Chipotle, Green Chiles, Cumin

Pollo Asado

Roasted Mexican Chicken Breast, Natural Jus

Steamed White Rice

Frijoles Rancheros (Pinto Beans, Bacon, Chiles)

Off The Cob Elote Style Corn

Cotija Cheese, Cilantro, Limes

DESSERTS

Guava Cheesecake Shot

Cinnamon Almond Cake

ENHANCEMENT

Chicken Tortilla Soup, Tortilla Strips 7

Thursday

SIERRA COCINA 72

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

ENTRÉES

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

DESSERTS

Lemon Mascarpone Cake

Espresso Mousse Shot

ENHANCEMENT

Vegetable Minestrone 7

Lunch Buffet

Minimum 25 people | Maximum 60 minutes of service

Friday

MEDITERRANEAN 70

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, Diced Tomatoes, Parsley

ENTRÉES

Roasted Swordfish

Lemon Dill Beurre Blanc, Smoked Tomato Relish

Moroccan Chicken Tagine

Olives and Preserved Lemon

Lebanese Rice

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

DESSERTS

Chocolate Hummus Cookie

Greek Yogurt Panna Cotta, Lemon Gelée and Sicilian Pistachios

ENHANCEMENT

Vegetarian Lentil Soup 7

Menus for each day of the week may be served on a different day at \$6 additional per person.

Saturday

AMERICAN COMFORT 70

STARTER

Iceberg Wedge

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

Roasted Wild Mushroom Salad

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

Smoked Kale Pasta Salad

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

ENTRÉES

Beef Tips

Cherry Peppers, Mushrooms, Bell Peppers, Maderia Demi, Crispy Onions

Tennessee Whiskey Roasted Chicken Breast

Carolina BBQ, Worcestershire

Mash Potato Pie, Idaho Potato, Bacio Mozzarella, Cheddar Cheese

Broccoli, Roasted Corn with Peppers

DESSERTS

Apple Crumble Pie

Brookie Dulcey Whipped Ganache

ENHANCEMENT

Chicken Alphabet Soup 7

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Sunday

DELI EMPORIUM 69

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 Smoked Bacon, Mayonnaise

Sesame Tofu Salad

ENTRÉES

Deli Sliced Rotisserie Chicken

Shaved London Broil

Smoked Ham

Bread

Sesame Hoagie
Focaccia

Cheese

Baby Swiss
Provolone
Aged Cheddar Cheese

Condiments

Mayonnaise
Stone Ground Mustard
Honey Mustard
Horseradish Aioli

Bibb Lettuce, Sliced Vine Ripe Tomatoes, Garlic Dill Pickles, and Horseradish Pickles

SNACK

Sea Salt Potato Chips

DESSERT

Assorted Miniature Desserts

HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

Lunch Buffet

Menus for each day of the week may be served on a different day at \$6 additional per person.

Minimum 25 people | Maximum 60 minutes of service

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POKE BOWL

HOT BEVERAGES

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Any Day LUNCH BUFFETS

CARIBE BOWL 78

BASE

Spanish Rice
Chopped Radicchio and Romaine Lettuce

PROTEINS

Pollo a la Brasa
Peruvian Chicken
Attendant Required

Lomo Saltado
Peruvian Beef Stir Fry
Attendant Required

Impossible "Beef" Picadillo
Attendant Required

HEARTY MIX IN'S

Grilled Bell Peppers, Power Bean Relish

TOPPINGS

Sour Cream, Pico De Gallo,
Fresh Jalapeños,
Pickled Red Onion,
Pineapple Salsa

SAUCES

Aji Verde, Ranchero Sauce

DESSERT

Pineapple Rum Upside Down Cake
Passion Fruit Banana Tart

CARIBE COMFORTS 78

Soup

Tomato Basil Bisque
Parmesan Crostini

Salad

Romaine Radicchio Mix
Cucumbers, Grape Tomatoes, Garbanzo, Hard Cooked Egg, Julienne Carrots, Dill Ranch, Champagne Vinaigrette

Cous Cous

Cucumbers, Dried Cranberries, Red Onion, Tri Peppers, Toasted Almonds, Parsley, Mint, Lemon Zest, Extra Virgin Olive Oil

Spinach and Strawberry

Feta Cheese, Almonds, Lemon Poppyseed Dressing

ENTRÉES

Philly Cheesesteak

Attendant Required

Shaved Ribeye, Peppers, Onions, Cooper American Cheese Sauce, Sesame Hoagie Bun

Cuban Sandwich

Attendant Required

Mojo Roast Pork, Ham, Swiss Cheese, Pickle, Yellow Mustard, Cuban Bread

Caprese Sandwich

Fresh Mozzarella Cheese, Vine Ripened Tomatoes, Basil Pesto, Arugula, Balsamic Glaze, Focaccia Bun

Melt-Away Cavatappi Mac and Cheese

Four Cheese Sauce, BBQ Potato Chip Crust

DESSERTS

Funfetti Blondie Cakes
Banana Cream Pies



DINNER

Hors d'oeuvres

Hot and cold bites for
your cocktail hour.

\$9 each | 50 pieces minimum on all selections
Additional labor fee applies if requesting appetizers to be hand passed.

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SALMON AND BLACK CAVIAR BAGUETTE

HOT HORS D'OEUVRES

Tempura Shrimp
Japanese Dressing

Fried Pork Potstickers
Sesame Ginger Soy

**Savory 72-Hour
Short Rib Turnover**
Balsamic Aioli

Beef Satay
Peanut Chili Sauce

Franks a la Gary
Whole Grain Mustard Aioli

Fig and Goat Cheese Star
Balsamic Glaze

Chicken Empanadas
Cilantro Crema

Beef Empanadas
Chimichurri Aioli

Shrimp Empanadas
Lemon Aioli

Cheese Tequenos
Guasacaca Sauce

Sundried Tomato, Arancini
Four Cheese Sauce

Vegetable Samosas
Cucumber Raita

Chicken Sesame Satay
Teriyaki Glaze

Bacon Wrapped Short Rib
French Onion Soup Boule

COLD HORS D'OEUVRES

Antipasto Skewer

Crab Salad Tartlet

**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

**Butternut Squash and
Boursin Cheese Crostini**
Chopped Pecans, Honey, Parsley

**Chilled Shrimp
Cocktail Shooter**
Cocktail Sauce

VEGAN FRIENDLY HORS D'OEUVRES

Cucumber Canape
Spread of Hummus,
Black Olive, Chive

Shitake Leek Spring Roll
Sweet Soy Aioli

White Bean Gazpacho
Micro Basil

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, one 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 2026. Pricing does not include service charge, gratuity or sales tax.
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STARTER

Stuffed Charred Vine Ripe Tomato 23

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

Wrapped Caesar Salad 23

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

Arugula and Endive Beet Salad 22

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

Cucumber Cobb Salad 25

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

Creamy Burrata 25

Roasted Eggplant, Yellow and Red
Grape Tomatoes, Baby Arugula,
Shaved Fennel, Rosé Balsamic Glaze

Iceberg Wedge Salad 22

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

ENTRÉE

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

Braised Beef Short Rib 90

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

Grilled Filet Mignon 97

Wild Mushroom Sherry Ragout,
Potatoes Anna

Herb Marinated Roasted Airline Chicken Breast 84

Peruvian Verde Sauce, Roasted Corn Relish,
Purple Mashed Potatoes

Pan Roasted Chicken Breast 82

Fiery Red Pepper Beurre Blanc, Roasted
Garlic and Herb Polenta

Ocean Chimichurri Sea Bass 82

Citrus Beurre Blanc, Plantain Mash

Stuffed Jumbo Shrimp and Crab Cake 81

Creole Sauce, Creamy Buttery Grits

Manhattan Cut Ribeye Steak 95

Caramelized Cipollini Onions, Horseradish
Demi-Glace, Saffron Mashed Potatoes

HOT BEVERAGES

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

ENTRÉE DUETS

Seared Filet Mignon and U10 Scallop Skewer 121

Garlic Herb Butter, Tomato Chive Relish,
Port Wine Demi-Glace, Potatoes Anna

Pan Seared Chicken Breast and Grilled Salmon 116

Roasted Chicken Demi-Glace,
Apricot Dill Scented Jasmine Rice

Braised Short Rib and Garlic Herb Butter Jumbo Shrimp and Scallop Skewer 120

Exotic Mushroom Ragu, Tomato Chive
Relish, Potato Dauphinoise,
Baby Bok Choy, Spaghetti Squash,
Parisienne Carrot

DESSERTS

Elegant Baked Chocolate Tart 21

Chocolate Sauce

Mango Key Lime Pie 19

Raspberry Sauce

Crunchy Mocha Cake 20

Caramel Sauce

Fresh Vanilla Bean Cheesecake 19

Berry Compote

Praline Crunch Bar 20

Fresh Cream

Lemon Blueberry Cake 19

Dinner Buffet

A celebration of local and diverse flavors
for every occasion.

Minimum 50 people | Maximum 120 minutes of service

SWEET HEAT BARBECUE 147

Baby Iceberg Wedges

Cherry Tomatoes, Shredded Carrots, Corn, Chopped Bacon, Chickpeas, Bleu Cheese, Dill Ranch Dressing, Lemon Tarragon Vinaigrette

Watermelon Salad

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

Potato Corn Salad

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

Mini Cheddar Cheese Cornbread Muffins

ENTRÉE

Slow Smoked Dry Rubbed Beef Brisket

KC BBQ Sauce, Carolina Mustard BBQ Sauce

Jalapeño Cheddar Sausage

Slow Smoked Hickory Chicken

Hot Sauces

Bourbon Glazed Sweet Potatoes

Grilled Green Beans and Onions

DESSERT

Apple and Cherry Pies

Brownies and Blondies

HAVANA NIGHTS 142

Mixed Garden Salad

Cucumbers, Tomatoes, Diced Onions, Chopped Eggs, Bacon, Queso Fresco, Avocado Ranch

Cuban Macaroni Salad

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

Pineapple And Cucumber Tajin Chow

Red Onions, Jalapeños, Cilantro, Fresh Lime Juice

Petite Cuban Rolls, Butter

ENTRÉE

Sofrito Roasted Chicken

Garlic Mojo, Charred Scallions

Traditional Ropa Vieja

Diced Red Peppers, Sliced Green Olives and Cilantro

Roasted Mahi-Mahi

Spiced Rum Beurre Blanc, Plantain Chips

Black Beans and Rice

Sweet Plantains (Maduros)

DESSERT

House Made Flan

Mango Cheesecake

Cake de Ron

ASK FOR OUR UPGRADED WINE LIST

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Dinner Buffet

Starters, entrées and desserts
crafted around a culinary theme.

Minimum 50 people | Maximum 120 minutes of service

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LA SERA MANGIA 148

Spring Greens

Diced Peppers, Italian Olives, House Made Croutons,
Fontina Cheese, Basil Citrus Vinaigrette

Antipasto Salad

Kale, Romaine, Beefsteak Tomato, Cucumbers,
Salami, Garbanzo, Banana Peppers, Red Onion,
White Balsamic Vinaigrette

Rotini Primavera Salad

Roasted Yellow Pepper, Red Onion, Roasted Red Tomato,
Stracciatella, Parsley, Basil, Mint,
Lemon Juice, Extra Virgin Olive Oil

ENTRÉE

Roasted Chicken Scarpariello

Roasted Vinegar Pepper and Garlic Sauce

Roasted Swordfish Piccata

White Wine Lemon Caper Butter Sauce

Braised Short Rib

Attendant Required

Borolo Sauce, Orange Parsley Gremolata

Rigatoni Pasta

Sunday Gravy

Ratatouille

DESSERT

Almond Butterscotch Pudding Verrine
Italian Cream Cake

GULF COAST WINDS 150

Golden Beets, Arugula and Fennel Salad

Baby Heirloom Tomatoes, Crumbled Feta Cheese,
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 Beurre Blanc

Red Snapper

Beef Steak Red Tomato Gazpacho

Roasted Flat Iron Steak

Attendant Required

Rum Peppercorn Demi-Glace

Herbed Roasted Fingerling Potatoes

Roasted Zucchini, Squash,
Calabaza, Carrots, Red Onion

DESSERT

Cheesecake Whip, Plant City Strawberry Compote
Peach Shortcake, Streusel
Florida Orange Poundcake



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, \$250 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

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ROYALE RAW BAR

MEZZE PRESENTATION 30

- 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 27

- Two 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 29

- 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 42

- Attendant Required 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 95 dozen

- Attendant Required*
- Minimum of 10 dozen pieces required, based on 5 pieces per guest*
- Chef's Selection of Maki and Nigiri Sushi
- Pickled Ginger
- Wasabi and Soy Sauce

Dining In Action

Five stations prepared and proudly served by our culinary team.

This menu consists of five action stations at one menu price, \$153.
Chef/attendant fees apply, \$250 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 2026. Pricing does not include service charge, gratuity or sales tax.
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\$153

CHOP CHOP SALAD STATION

Attendant Required

- | | |
|-----------------------------|---------------------------------|
| Fresh Chopped Garden Greens | Dried Cranberries |
| Chopped Romaine | Crumbled Goat Cheese |
| Vine Ripe Tomatoes | Bleu Cheese |
| Cucumbers | Chopped Bacon |
| Red and Yellow Peppers | Hard-Boiled Eggs |
| Chopped Kale | |
| Chopped Walnuts | Your Choice of Dressings |
| Cheddar Jack Cheese | White Balsamic Vinaigrette |
| Shaved Red Onions | Raspberry Vinaigrette |
| Kalamata Olives | Avocado Ranch |
| Carrots | |

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

POLLO A LA GUAYABA

Attendant Required

- Guava Marinated Half Chicken
- Honey Guava Glaze
- Patatas Bravas
- Fried Diced Potatoes,
- Capers, Tomatoes,
- Parmesan, Chipotle Aioli
- Roasted Brussels Sprouts
- Salsa Al Ajillo

CRÈME BRÛLÉE YOUR WAY

(Torch to Order by Chef)

- Chocolate, Vanilla, Orange
- Your Choice of Toppings**
- Fresh Assorted Berries
- Oranges Suprême
- Olive Oil Madeleines

Dining In Action

Six stations prepared and proudly served by our culinary team.

This menu consists of six action stations at one menu price, \$159.
Chef/attendant fees apply, \$250 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

ADD CURATED COCKTAIL BAR TO YOUR EVENT

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HOT BEVERAGES

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea



FLORIDA RED SNAPPER

\$159

POKE BOWLS

Attendant Required

CHOOSE TWO

Sushi Rice, Chopped Field Greens

CHOOSE TWO PROTEINS

Shoyu Ahi Tuna, Tempura Tofu,
Ponzu Chicken

TOPPINGS

Edamame, Scallions, Seaweed Salad,
Pickled Ginger, Sesame Seeds,
Sliced Jalapeño, Cucumbers, Mango,
Shredded Carrots, Tempura Flakes,
Red Cabbage

SAUCES

Kewpie Spicy Mayo, Soy Sauce,
Wasabi Kewpie Mayo, Eel Sauce,
Mandarin Yuzu 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 Sprouts
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

A chef with grey hair and glasses, wearing a black long-sleeved shirt and a black and white striped apron, is shown in profile. He is wearing white gloves and using a large knife to carve meat from a vertical rotisserie. The rotisserie has two large cones of meat, one golden-brown and one darker. A glowing orange heat lamp is visible on the right side of the machine. In the background, there are green bushes and white patio umbrellas. A stack of white plates is on the right.

CARVING STATIONS

SHAWARMA AND GYRO

Carving Stations

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

Chef/attendant fees apply, \$250 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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Carved Slow Braised Short Ribs 32

Horseradish Demi-Glace,
Rosemary Rolls

Slow Baked Swordfish Steamship Round 32

Tomato Garlic Concasse,
Sundried Tomato Rolls

Pollo a La Guayaba 27

Guava Marinated Half Chicken,
Honey Guava Glaze, Brioche Roll

Whole Roasted Florida Red Snapper 31

Citrus Beurre Blanc,
Potato Rolls

Smoked Honey Mustard Bone-in Pork Loin 25

Apple Raisin Spiced Rum Chutney,
Garlic Biscuits

Carved New York Strip Steak 36

Bacon Marmalade, Triple Red Wine
Demi-Glace, Soft Dinner Rolls

Slow Roasted Marinated Pork Shoulder 25

Mojo Demi-Glace,
Cuban Rolls

Herb Rubbed Lamb Rack 40

Rosemary Au Jus and Mint Chutney,
Focaccia Bread

Slow Braised Barbecue Beef Brisket 30

Onion Barbecue Demi-Glace,
Garlic Toast

Char-Crust Beef Tenderloin 40

Wild Mushroom Ragù,
Sourdough Rolls

Carving Station Enhancements 14

Yukon Truffle Smashed Potatoes

Gorgonzola Whipped Potatoes

Boiled Saffron New Potatoes
and Chives

Caramelized Onion Risotto

Creamed Mushroom Leek Risotto

Traditional Potato Salad

Parmesan Yellow Polenta

Moro De Habichuelas
(Rice with Pinto Beans)

Aged White Cheddar Grits

Cauliflower au Gratin

Market Fresh Vegetables

SLOW BAKED SWORDFISH STEAMSHIP ROUND



DESSERT STATIONS

Dessert Stations

Delectable desserts to satisfy any sweet tooth.

Chef/attendant fees apply, \$250 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

ASK FOR OUR UPGRADED COFFEE BAR OPTIONS

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



MADE-TO-ORDER CRÊPES 27 <i>Chef Required</i> Fresh Crêpes with Sweet Cream Cheese Filling and Candied Orange Peel	VIEUX CARRÉ 24 <i>Chef Required</i> Crunchy Profiterole, Vanilla Gelato, Bananas Foster Sauce, Candied Pecans	CEREAL TREATS 25 <i>Chef Required</i> Cap'n Crunch Berries, Cocoa Pebbles and Fruity Rice Krispie Treats, Freeze Dried Fruits, Chocolate Chips, Crushed Snickers, Mini Reese's Peanut Butter Cups, Mini M&Ms	ROLLING IN THE DOUGH 27 <i>Attendant Required</i> Warm Mini Chocolate Chip Cookies, Vanilla Gelato, Edible "Eggless" Cookie Dough, Vanilla Whipped Cream	LUXE CHOCOLATE BAR 27 Meringue Cake Dark Chocolate Tart Chocolate Pot De Crème Paris-Brest, Flaked Almonds Chocolate Banana Cake, Dulcey Cremeux Raspberry Milk Chocolate Verrine	CREATE YOUR OWN DESSERT DISPLAY 84 Dozen Create your own custom offering by choosing from our unique selection of house made chocolates and candies 25 Guest Minimum Choose Three Items 100 guest minimum Choose Six Items Bon Bons Chocolate Bars Clusters Candies Pâte de Fruit Cereal Treats Chocolate Enrobed Items
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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 \$250 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 43

Each Additional Hour 17

- 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 39

Each Additional Hour 15

- 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 34

Each Additional Hour 13

- 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 31

Each Additional Hour 12

- 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 15
- Wine 13
- Imported Beer 10
- Domestic Beer 9
- Mineral Water 7
- Soft Drinks 7

NOW SERVING!

CURATED COCKTAILS AND MOCKTAILS WITH LOCAL AND HOMEMADE INGREDIENTS. SEE YOUR EVENT MANAGER FOR DETAILS.

HOSTED BAR

On Consumption

Cordials	16.50
Royale Brands	16.50
Grand Brands	15.50
Gold Brands	14.50
Royale Wine	68
Grand Wine	64
Gold Wine	59
Sparkling	62
Imported Beer	10
Domestic Beer	9
Hard Seltzer	10
Mineral Water	7.50
Soft Drinks	8



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 must 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 \$7 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

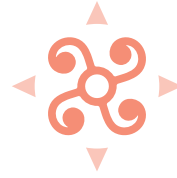
The Hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, pins, glue, tape, etc. The Hotel reserves the right to approve all signage in the banquet and meeting areas, as well as all public space. All signage must be professionally printed. Printed signs must be 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

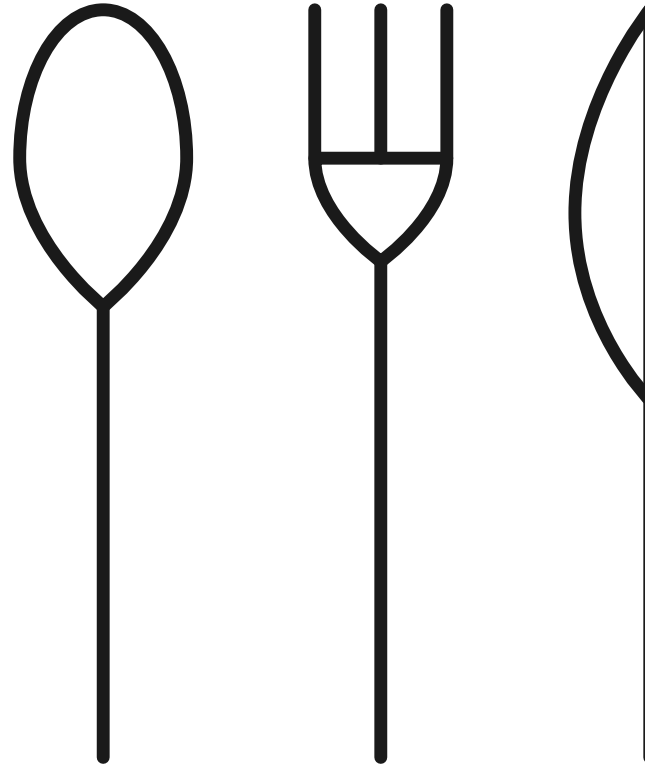
The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function unless prior arrangements have been made.

Security

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



CARIBE ROYALE
O R L A N D O



CONTACT US FOR MORE INFORMATION
(407) 238-8405
CARIBEROYALEMEETINGS.COM