



Weddings at Caribe Royale



CARIBE ROYALE
ORLANDO





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Experience the Royale Treatment

Your wedding should be just as personal and memorable as the love story behind it. Our dedicated team is here to bring your unique vision for this day to life. From the planning stages to the ceremony and reception, we'll make sure every detail is just right. And with our all-suite and villa accommodations, our unique property offers you and your guests a truly unforgettable experience that will bring a smile to your faces while you're here and long after you leave.



CARIBE ROYALE CATERING TEAM
(407) 238-8461
WEDDING@CARIBEROYALE.COM



Everything you need to say “I do.”

OUR UNIQUE RESORT FEATURES:

All suite accommodations for your guests

Private villas for the bridal party with plenty of space for getting ready the day of your wedding

Gorgeous outdoor venues, including The Grove Event Lawn, Boca Pier and our tropical pool surrounded by vibrant landscaping and a serene waterfall oasis

Bespoke experiences, tailor-made menus and the ability to customize your wedding package

Unforgettable rehearsal dinner at one of our signature venues, our AAA Four Diamond restaurant, The Venetian Chop House, or Stadium Club®, our vibrant dining and entertainment hotspot

Thirty-days out and day of wedding coordination by a professional Lead Wedding Planner and Assistant Planner



Ceremony Package

\$2,600 — Boca Pier | \$3,600 — The Grove Event Lawn

(Exclusive of Tax and Service Charge)

WHAT'S INCLUDED

- Beautiful Outdoor Locations and Indoor Options
- White Garden Chairs
- DJ Table
- Water Station
- Based on 2 hours

CEREMONY OPTIONAL ENHANCEMENTS

- Passed Champagne Immediately Following Ceremony | \$10
- Infused Fruit Water Station | \$5
- Bridal Getting Ready Room | \$500 (Based on 4 hours)
- Essential Oil-Infused Cooling Towels | \$6
- Tropical Green Hedge Wall Backdrop | \$300 each

DINING OPTIONS

- Welcome your wedding guests with two great dining options! Our property's AAA Four Diamond restaurant, The Venetian Chop House, offers a great option for rehearsal dinners.
- Stadium Club's private event space - Intimate and elevated, Stadium Club's Sky Box offers a dedicated Sports Simulator, custom catering menus, premium amenities, and impeccable service.

THE FINE POINTS

Professional wedding coordinator required for the rehearsal and wedding day.
Ceremony rehearsal offered the evening before your wedding. (Based on availability)
Ceremony Only Events Available Monday - Wednesday. (Based on Availability)



The Grove Event Lawn

Ceremony

Ceremony Details



Day-of wedding planner

Your own personal coordinator offering unlimited expert advice on wedding traditions, etiquette and planning tips.

Unique outdoor & indoor ceremony locations

From scenic spots surrounded by nature to elegant indoor ballrooms.

Garden-style white chairs

Traditional folding chairs for ceremony seating.

Refreshing & fruit-infused still water

Chilled for guests to enjoy as they enter and leave the ceremony location.

Bridal party holding room

A suite or private meeting room provided for the day.

Weather backup

For outdoor ceremonies, an indoor back-up location will be available in case of rain or inclement weather.

Ceremony rehearsal

Our team will collaborate with you and your planner to ensure a seamless and personalized rehearsal experience.

\$2,000 RECEPTION ONLY FEE

\$2,600 CEREMONY FEE BOCA PIER

\$3,600 CEREMONY FEE THE GROVE EVENT LAWN

All charges for banquet food and beverage functions and meeting room rental are subject to prevailing taxes and service charge/gratuity. Current service charge/gratuity 26%, sales tax 6.5%



The Grand Package

Our core package includes everything you need—and then some—for a day you'll never forget.

Cocktail Reception

One-Hour Cocktail Reception
(Included In Four-Hour Grand Bar Package Listed Below)

Reception Hors D'oeuvres

Reception Items:

- High And Low Cocktail Tables
- Luxurious Hotel White Or Black Table Linens
- Votive Candles

Grand Bar Package

Four-Hour Bar Package
(Includes One-Hour Cocktail Reception Listed Above)

Each Additional 30-Minutes
Is \$10 Per Guest

Dinner Reception

Four-Hour Dinner Reception

Three-Course Dinner

Choice Of Traditional
Wedding Cake Or Traditional
Cupcake Display

Reception Items:

- Hotel Banquet Chairs
- Head Table
- Cake Table
- Gift Table
- Name Card Table
- Dance Floor And Riser
- Elegant Banquet Rounds
- White Or Black Table Linen And Napkins
- Votive Candles

Grand Perks

Favorable Suite Rates
For Your Wedding Guests

Private Room After
Ceremony For Bridal Party

Complimentary King Suite
On Wedding Night

Private Menu Tasting For
Up To (2) Two Guests

Butler Service For The Couple
During The Reception

10% Discount At Our
AAA Four Diamond Restaurant,
The Venetian Chop House
or Stadium Club® For Your
Rehearsal Dinner

\$150 PER GUEST

All charges for banquet food and beverage functions and meeting room rental are subject to prevailing taxes and service charge/gratuity. Current service charge/gratuity 26%, sales tax 6.5%



The Royale Package

Our luxury package includes everything from the Grand Package plus additional services and upgrades to ensure your day is exactly how you dreamed it would be.

Cocktail Reception

One-Hour Cocktail Reception
(Included In Four-Hour Royale Bar Package Listed Below)

Reception Hors D'oeuvres

Reception Items:

High And Low Cocktail Tables
White Or Black Table Linens
Votive Candles

Royale Bar Package

Four-Hour Bar Package
(Includes One-Hour Cocktail Reception Listed Above)

Each Additional 30-Minutes
Is \$12 Per Guest

Dinner Reception

Four-Hour Dinner Reception

Three-Course Dinner
Choice Of Customizable
Wedding Cake Or
Cupcake Display
White Glove Service
Champagne Toast

Reception Items:

Chivari Chairs And Chair Pad
Head Table
Cake Table
Gift Table
Name Card Table
Custom Menu Cards
Dance Floor And Riser
Choice Of Royale Family Tables
Or Elegant Banquet Rounds
Upgraded Lamour Table Linens
In Wedding Colors
Votive Candles

Royale Perks

Favorable Suite Rates
For Your Wedding Guests
Private Room After Ceremony
Or Before Dinner For Bridal Party
Complimentary Villa
On Wedding Night
Private Menu Tasting For
Up To (4) Four Guests
Butler Service For The Couple
During The Reception
15% Discount At Our AAA Four
Diamond Restaurant, The Venetian
Chop House or Stadium Club® For Your
Rehearsal Dinner
Up To Five (5) Complimentary
Vendor Meals
Complimentary One Night Stay
On Your 1-Year Anniversary
In A King Deluxe Suite

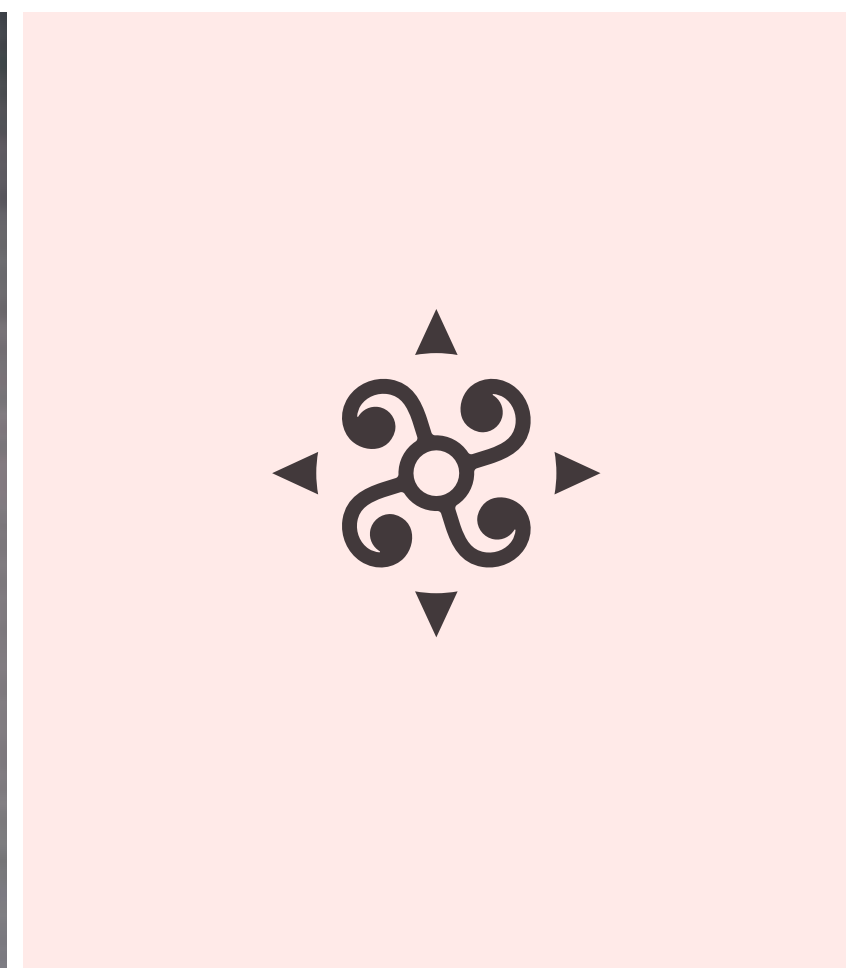
\$175 PER GUEST

All charges for banquet food and beverage functions and meeting room rental are subject to prevailing taxes and service charge/gratuity. Current service charge/gratuity 26%, sales tax 6.5%



A Message From Our Executive Chef

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



**CARIBE ROYALE EXECUTIVE CHEF
DAVID HACKETT**



Menu

Hors D'oeuvres



The Grand Package

Includes choice of one cold option & two hot options.

The Royale Package

Includes choice of two cold options & three hot options.

Cold Menu

Smoked Salmon Mousse Tart,
Crème Fraiche, Caviar & Chives

✓ Charred Watermelon, Feta Cheese,
Balsamic Glaze & Micro Basil

✓ Whipped Goat Cheese &
Tomato On An Olive Crostini

Ahi Tuna Poke Spoon,
Cilantro, Soy, Sambal & Pineapple

Shrimp Ceviche Shooter, Diced Avocado,
Diced Red Onions, Diced Peppers, Cilantro,
Lime Juice, Micro Cilantro

✓ Fingerling Potatoes,
Truffle Cream & Olive Oil Pearls

✓ Creamy Hummus, Roasted Vegetable Tart

Smoked Chicken, Tart
Boursin Cheese & Dried Cherries

Corn Panna Cotta, Salsa Verde,
Pico De Gallo, Micro Greens

Watermelon, Cucumber, Basil,
Mint, Gazpacho

Prosciutto Wrapped Cantaloupe,
Honey Fig Drizzle, Micro Basil

Hot Menu

Herb Marinated New Zealand Lamb Chops,
Mint Chutney

Chicken Satay, Peanut Sauce

House Made Jumbo Lump Crab Cakes,
Remoulade Dipping Sauce

✓ Fig And Goat Cheese Star,
Balsamic Drizzle

Braised Beef Short Rib Turnover,
Port Wine Aioli

Tempura Shrimp, Japanese Dressing

✓ House Made Pecorino And Fontina Cheese
Arancini, Roasted Garlic Marinara

Argentinian Beef Empanadas,
Verde Aioli

French Onion Soup Boule,
Three Cheese Cream Sauce

Shitake Leek Spring Roll,
Sweet Soy Aioli

Bacon Wrapped Short Rib,
Horseradish Demi



Plated Dinner Offerings

Both packages include one starter and one entrée selection. All entrée selections are served with assorted warm rolls and butter, freshly brewed coffee and gourmet hot teas.

Starters for Both Packages

Choose One Starter:

- ✓ Baby Field Greens Bouquet In Cucumber Ring, Fresh Crumbled Goat Cheese, Macerated Yellow & Red Grape Tomatoes, Raspberry Champagne Vinaigrette Dressing
- Baby Spinach, Shaved Fennel, Radicchio Cup, Candied Walnuts, Crispy Applewood Bacon, Chile Dusted Cantaloupe, Blue Cheese Crouton, Key Lime Dressing
- Fresh Burrata, Peach And Heirloom Tomato Relish, Arugula, Shaved Fennel, Rose Vinaigrette
- ✓ Kale And Romaine Caesar, Parmesan Crisp House Made Croutons, Roasted Chickpeas, Diced Pancetta, Shaved Parmesan, Caesar Dressing
- ✓ Arugula And Beet Ceviche Salad Frisse, Feta Cheese, Shaved Red Onions, Citrus Mint Dressing

The Grand Package

Choose One Entrée:

- Chicken Breast Coq Au Vin, Tomato With Chive Relish, Roasted Tomato Onion Risotto, Broccolini, Bias Carrots
- Seared Ora King Salmon With Pea And Saffron Risotto, Golden Beets, Baby Fennel Roasted Tomato & Citrus Beurre Blanc
- Fresh Thyme And Mustard Oven Roasted Chicken, Shallot White Wine Cream Sauce, Yukon Gold Crushed Potatoes And Seasonal Vegetables
- ✓ Ricotta, Garlic, Calabrian Chilli Stuffed Eggplant Rollatini, Sam Marzano Basil Marinara, Grilled Zucchini Planks, Sautéed Spinach, Parisienne Carrots

The Royale Package

Choose One Entrée From The Grand Or The Royale Package Options:

- Char-Crusted Filet Mignon With Mushroom Ragu, Potatoes Anna, Haricot Vert Beans, Baby Carrots, Charred Tomato
- Korean Style Barbeque Marinated Manhattan Cut Ribeye Steak, Multi Grain Rice, Baby Bok Choy Carrot Ginger Mousse, Trumpet Mushroom, Rainbow Baby Carrots, Toasted Sesame Seeds, Hoisin Demi
- Pan Seared Chilean Seabass Citrus Cilantro Beurre Blanc Whipped Plantain Mash, Fresh Asparagus, Baby Carrots And Charred Grape Tomato
- Slow Braised Short Rib Red, Onion Jam, Creamy Whipped Yukon Gold Potatoes, Asparagus Tips, Roasted Mushrooms, Carrot Pearls, & Natural Reduction

✓ VEGETARIAN FRIENDLY DISHES

\$150 PER GUEST

\$175 PER GUEST

All charges for banquet food and beverage functions and meeting room rental are subject to prevailing taxes and service charge/gratuity. Current service charge/gratuity 26%, sales tax 6.5%

Menu

Cocktail Reception Enhancements



Mezze Presentation

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



Antipasto

Chef's Selection
(4) Four Artisanal Cheese And
(4) Four Cured And Smoked Meats
Grilled Artichokes, Pepper Dews
Roasted Mushrooms
Assorted Italian Olives
Marcona Almonds
Roasted Peppers
Roasted Eggplant
Grissini, Fresh Sliced Baguettes,
Crostini Crackers



Royale Raw Bar

(5) Pieces Per Person, May Enhance
By Adding Live Oyster Shucker
Display Of
Old Bay Poached Shrimp Cocktail
Cracked Snow Crab Claws
Oysters In The Half Shell
Sliced Lemon, Cocktail Sauce,
Horseradish, Tabasco,
Mignonette, Saltine Crackers
Optional Attendant Fee \$250



Artisan Cheese

Chef's Selection Of
(4) Four International And
(2) Two Domestic Cheeses
Fried Marcona Almonds
Fig Preserve, Local Honey
Dried Apricots
Fresh Grapes And Berries
Grissini, Fresh Sliced Baguettes
Crostini And Crackers



Sushi Bar

(5) Pieces Per Person,
May Enhance By
Adding Live Sushi Chef
Display Of
Chef's Selection Of Maki
And Nigiri Sushi
Pickled Ginger, Wasabi, Soy Sauce
Minimum Of 10 Dozen Pieces Required.
Optional Attendant Fee \$250

\$26 PER GUEST

\$25 PER GUEST

\$40 PER GUEST

\$24 PER GUEST

\$92 PER DOZEN

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Reception Enhancements

Options for entrée duos, sweet treats, and savory snacks to elevate the night.

Chef's Kiss

Champagne Biscuit
Pre-Set At Each
Place Setting
\$10 Per Person

Duo Entrée Enhancement

Cold Water Lobster Basted
With Coriander Butter \$26

Garlic Butter Jumbo Shrimp \$19

Florida Bay Crab Cake \$18

Grilled Free-Range
Chicken Breast \$14

Late Night Snacks

✓ Warm Pretzel Bites, Beer Cheese Sauce \$10

Jalapeno Poppers, Ranch Dressing \$10

Traditional Beef Empanadas \$7

Candied Pork Bacon, Sugared Five Spice \$7

✓ Cheese Tequenos, Verde Aioli \$10

Nuptial Nacho Bar \$14

Tortilla Chips, Queso Blanco, Shredded
Cheddar Jack Cheese, Pico De Gallo,
Pickled Jalapeño, Scallions
(Attendant Required)

Philly Cheese Steak \$16

Shaved Ribeye, Onions And Peppers,
Cooper White American Cheese,
Seeded Hoagie Roll

Pickled Brined Buttermilk

Fried Chicken Slider \$16

Kosher Garlic Pickle, Comeback Sauce,
Brioche Bun

Royale Pizza Shoppe \$22

16" Bacio Mozzarella, Stanislaus Tomato Sauce,
Pepperoni Cup, Italian Sausage, Meatball,
Pecorino Romano,
Mike's Hot Honey

16" Bacio Mozzarella, Stanislaus Tomato Sauce,
Pecorino, Fresh Mozzarella, Fresh Basil

Sea Salt Popcorn Bar \$11

Freshly Popped Popcorn Seasoned With Sea
Salt And Drizzled With Melted Butter And
Flavored Olive Oil

Dessert Enhancements

Flaming Crêpes \$20

Spiced Rum, Bananas, Pineapple, Mango,
Toasted Coconut, Vanilla Gelato
(Chef Required)

My Favorite Memory – Cookie Station \$14

Sugar Cookies With Edible Imaging
Printing Featuring Memorable
Moments Of The Couple
(Chef Required)

Cereal Treats \$20

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
(Chef Required)

Luxe Chocolate Bar \$20

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 \$20

Create Your Own Custom Offering By
Choosing From Our Unique Selection Of
House Made Chocolates And Candies:

Bon Bons, Chocolate Bars, Clusters,
Pate De Fruit, Candies, Cereal Treats,
Chocolate Enrobed Items

Kelly's Homemade Ice Cream \$16

Assorted Flavors From A Local Favorite
(Attendant Required)



Dip. Sip. Delight!
*Soak Your Biscuit in Bubbly
Before the First Bite*



✓ VEGETARIAN FRIENDLY DISHES

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LOCAL'S ONLY

Bar Packages

Toast to forever with the bar package that's right for you and your guests.

The Royale Bar Package

Grey Goose Vodka
Tanqueray Gin
Kraken Spiced Rum
1800 Silver Tequila
Johnnie Walker Black Scotch
Crown Royal Whiskey
Basil Hayden's Bourbon
Cabernet Sauvignon
Chardonnay
Sparkling Wine

Beer

Miller Lite
Michelob Ultra
Yuengling
Corona
Stella Artois
Kona Seasonal

The Grand Bar Package

Absolut Vodka
Beefeater Gin
Bacardi Superior Rum
Milagros Tequila
Dewar's Scotch
Jack Daniel's Whiskey
Elijah Craig Bourbon
Cabernet Sauvignon
Chardonnay
Sparkling Wine

Beer

Miller Lite
Michelob Ultra
Yuengling
Corona
Stella Artois
Kona Seasonal

Beer & Wine Package

First Hour \$19
Each Additional Hour \$10
Cabernet Sauvignon
Chardonnay

Beer

Miller Lite
Michelob Ultra
Yuengling
Corona
Stella Artois
Kona Seasonal

Assorted Soft Drinks

Bottled Water

Curated Signature Cocktails \$16

Handcrafted - Selfie Worthy Sips

Blushing Pink Blossom Martini

Rose Gin, Lavender Simple Syrup,
Fresh Lemon Juice, Candied Hibiscus
Flower, Lavender Sprig

Mr. Sophisticated Old Fashion

Fall/Winter: Maker's Mark, Velvet
Falernum, Apple Cider Tea, Fall Spices,
Orange Bitters

Spring/Summer: Angel's Envy,
Blackberry Liqueur, Muddled
Blackberries And
Mint, Ginger Beer

Local's Only

Old St. Pete Gin, St. Germain Liqueur,
Cucumber Juice, Lime Juice,
Rosemary Syrup, Cucumber Ribbon,
Rosemary Sprig

The Royale

Woodford Reserve Rye Bourbon,
Fernet Branca, Fresh Lemon Juice,
Simple Syrup

Aperol Spritz

Prosecco, Aperol, Club Soda,
Orange Slice Garnish

Espresso Martini

Absolut Vodka, Cantera Negra Coffee
Liqueur, Fresh Espresso, Optional Coffee
Whipped Cream Garnish

Nojito Mocktail

Coconut Water, Fresh Lime Juice,
Mint Lime Garnish

Sparkling Tropical Mocktail

Pineapple Juice, Mango Juice, Fresh
Lime Juice, Ginger Beer, Pineapple
And Mango Garnish

Fur-Ever Yours Experience



Pet Concierge

An experienced outside vendor to care for your pet on the wedding day, ensuring they are comfortable, well cared for, and present for special moments like the ceremony and photos.

Pet Stylist

A professional groomer/stylist providing “pet blowouts” and festive attire such as flower collars or bow ties.



Custom Table Settings

Personalized name cards or centerpieces incorporating your pet's likeness or paw-sonality.

“Doggie” Bags

Custom cookies featuring a photo of the couple and their pet—perfect for guests to take home.

Signature Cocktail

A custom drink inspired by your pet's name and quirks, served with a fun story or detail.



Wedding Cake Details

A custom cake topper or decorative element featuring your furry friend.

Animal Shelter Donation

A meaningful gift made in your name to a local animal shelter, honoring your love for animals.

ASK YOUR EVENT MANAGER FOR MORE DETAILS.

Fur-Ever Yours is not just a program; it's an experience that celebrates the love you share with your pet. We understand the important role pets play in your life, and we go the extra mile to ensure they're included in your most important day. With Fur-Ever Yours, you can rest assured knowing our team will work closely with you to creatively bring your vision to life, ensuring every detail feels authentically yours.

Policies

All the Fine Points



DEPOSIT & FINAL PAYMENT

A 25% deposit will be required at the time of securing your event and is non-refundable. The deposit amount is based on the estimate of charges for your event. A valid credit card must be on file within twenty-one (21) business days of your wedding.

Full pre-payment is required fourteen (14) business days prior to scheduled event with guaranteed guest attendance.

GUARANTEES

Initial Guest Count needs to be provided 18 days in advance of wedding date. Your final guarantee of attendance is due 72 business hours, (3) days prior to the event. At that point, it is possible to increase the guest count number but not to reduce the number guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

WEDDING PLANNER

If you choose to use your own personal Wedding Planner, the hotel requires a professional wedding planner for all wedding events. The coordinator must be a licensed Wedding Planner and approved by the hotel.

MENU TASTINGS

Once a contract is signed, we will be delighted to set a time for a menu tasting (all weddings with 50 guests or over). Please consult your Catering Sales Manager for availability. (2-4 guests based on wedding package selected)

Tastings will be scheduled 6-8 weeks prior to wedding date. Please provide us with a two week notice for arrangements. Additional guests are \$100 per person.

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 beverage cannot be removed from the premises due to license restrictions. People that 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.

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.

WELCOME BAGS & ROOM DROPS

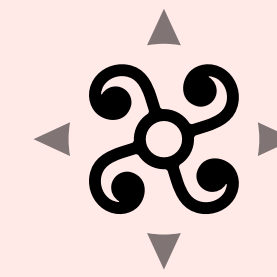
Our guest services team is prepared to provide room deliveries for welcome bags. The delivery fee per drop is \$3 and the bag should be pre-assembled.

SECURITY

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

VENDORS

All Vendors must be licensed and insured. Vendor meals are available at \$55 per person.



CARIBE ROYALE
O R L A N D O

**WHEN YOU PLAN YOUR WEDDING AT
CARIBE ROYALE, YOU'RE NOT JUST
GETTING A VENUE, YOU'RE GETTING
A MEMORY TO LAST A LIFETIME.
JUST LET US KNOW WHEN YOU'RE
READY TO BEGIN PLANNING!**

**TO GET STARTED OR TO LEARN MORE,
COMPLETE A REQUEST FOR PROPOSAL
THROUGH OUR WEBSITE OR CALL OUR
CATERING TEAM AT 407.238.8422.
WEDDING@CARIBEROYALE.COM**

WWW.CARIBEROYALEWEDDING.COM