



PRIVATE EVENTS

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Elevate your private event at our lively Rum Bar Featuring Bacardí® Rum, the ultimate setting for guests to unwind with expertly crafted cocktails and enjoy a selection of late-night tapas. With a vibrant, lounge-like atmosphere and even a chance to play a game of dominoes, this unique space promises a memorable, spirited experience for any occasion.



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RUM
★
BAR

SPACE & SPECIAL EVENTS

Rum Bar Featuring BACARDÍ® Rum

Full Bar Buyout

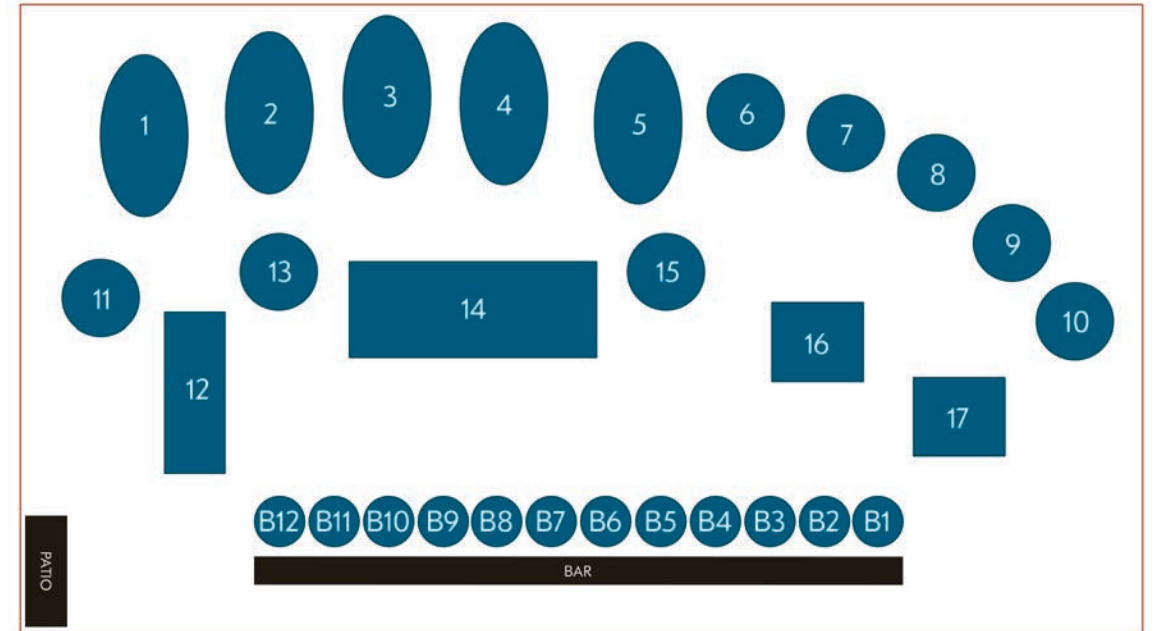
For events hosting 60 or more guests, the entire bar and covered outdoor patio will be reserved for your event with rope and stanchion and private signage.

Maximum capacity of 96 people. Setup fees may apply.

Reserved Space

For events hosting fewer than 60 guests, a designated area will be allocated with rope and stanchion and private signage.

Setup fees may apply.



Atrium

Atrium can hold up to 150 guests, a designated atrium will be allocated with rope and stanchion and private signage.

Setup fees may apply.



Special Events

We specialize in creating unforgettable experiences for life's most exciting moments. Whether you're gathering friends for a lively happy hour or celebrating a milestone birthday, our vibrant atmosphere, exceptional service, and customizable event options set the stage for memories that last long after the last toast.

- **Receptions & Private Celebrations**
 - Toast life's milestones in a stylish, energetic setting.
- **Happy Hours & Social Mixers**
 - Ideal for groups looking to unwind, connect, and celebrate together.
- **Wedding Welcome Parties**
 - Kick off the celebration and greet guests with cocktails, music, and great company.
- **Birthday Parties**
 - From milestone birthdays to surprise celebrations, make it a night to remember.
- **Bachelor & Bachelorette Parties**
 - Celebrate the bride or groom with an unforgettable night out.
- **After Parties**
 - Keep the celebration going with late-night drinks, music, and a lively atmosphere.
- **Friends' Night Out**
 - Gather your favorite people and turn an ordinary night into something special.

ASK YOUR EVENT SPECIALIST
FOR AVAILABILITY AND DETAILS.

*++ All packages are subject to 24% gratuity and 6.5% tax.



COCKTAIL TREE



PACKAGES



ELOTE CHIPS & DIP

The Sundown Social "Bundle"

\$50++ per person

A relaxed yet refined experience featuring a selection of flavorful tapas paired with craft beer and house wine, creating the perfect setting for conversation and celebration. Ideal for intimate gatherings where great food, drinks, and atmosphere come together effortless.

- Two drink tickets per person (valid for craft beer and house wine)
- **Choice of two tapas food items:**
charcuterie board, elote chips & dip (vp/gf), guava bbq meatballs (df), beef or chicken empanadas, vegetable potstickers (v), crispy cigar shrimp
- Food stations replenished for up to two hours maximum

(v) vegetarian
(vp) vegetarian possible
(gf) gluten free
(df) dairy free

Upgrade your drink tickets to include call liquors at +\$3⁺⁺ per ticket or our premium liquors at +\$6⁺⁺ per ticket

Additional drink tickets available at +\$12⁺⁺ per ticket

Additional tapas choice available at +\$10⁺⁺ per person

*⁺⁺ All packages are subject to 24% gratuity and 6.5% tax. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

\$42⁺⁺ per person

Rum Bar Rendezvous

An inviting selection of signature tapas and shareable choices designed to spark conversation and connection, complemented by a complimentary chicharrón flight. For an even more memorable gathering, explore our curated beverage packages on page 12.

- **Choice of two tapas food items:**
charcuterie board, elote chips & dip (vp/gf), guava bbq meatballs (df), beef or chicken empanadas, vegetable potstickers (v), crispy cigar shrimp
- **Choice of one shareable food item:**
pesto margherita flatbread (v), sweet & spicy pepperoni cup flatbread, ropa vieja flatbread (vp), cuban minis
- Complimentary Chicharron flight (gf) included in addition to the three selections
- Food stations replenished for up to two hours maximum

(v) vegetarian
(vp) vegetarian possible
(gf) gluten free
(df) dairy free

Additional tapas choice available at +\$10⁺⁺ per person

Additional shareable choice available at +\$14⁺⁺ per person

*⁺⁺ All packages are subject to 24% gratuity and 6.5% tax.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.



EMPANADAS

\$64++ per person

The Grand Affair

A vibrant culinary experience featuring your choice of tapas and shareable favorites, a complimentary chicharrón flight, and a custom dessert crafted to end the evening on a sweet note. Elevate the celebration by adding one of our thoughtfully designed beverage packages on page 12.

- **Choice of two tapas food items:**
charcuterie board, elote chips & dip (vp/gf), guava bbq meatballs (df), beef or chicken empanadas, vegetable potstickers (v), crispy cigar shrimp, shrimp ceviche shooters
- **Choice of two shareable food items:**
pesto margherita flatbread (v), sweet & spicy pepperoni cup flatbread, ropa vieja flatbread (vp), cuban minis
- **Choice of one custom dessert item:**
mini flans, mini tres leches shooters, arroz con leche with dulce de leche
- Complimentary Chicharron flight (gf) included in addition to the three selections
- Food stations replenished for up to two hours maximum

(v) vegetarian
(vp) vegetarian possible
(gf) gluten free
(df) dairy free

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BEVERAGES



Bar Packages

ALL BAR PACKAGES COME WITH HOUSE WINE SELECTION, BEER SELECTION, HARD SELTZERS, BOTTLED WATER, AND SOFT DRINKS.

BEER & WINE PACKAGE

\$31 per person - First Hour
Additional hour \$12 per person

House Wine Selection

Prosecco, Rosé, Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Merlot, Hard Seltzers

Beer Selection

Bud Light, Yuengling, Blue Moon, Stella Artois, Modelo Especial, Corona Extra/Light, Michelob Ultra, Miller Lite, Kona Big Wave, Jai Alai, Draft & Craft

CALL PACKAGE

\$36 per person - First Hour
Additional hour \$14 per person

Call Liquors

Vodka
Gin
Rum
Tequila
Scotch
Whiskey
Bourbon

PREMIUM PACKAGE

\$41 per person - First Hour
Additional hour \$16 per person

Premium Liquors

Vodka: Grey Goose
Gin: Bombay Sapphire
Rum: Bacardi®
Tequila: Patron (silver)
Scotch: JW Black
Whiskey: Jameson
Bourbon: Maker's Mark

*++ All packages are subject to 24% gratuity and 6.5% tax.
Bartender fees applicable. The current bartender rate is \$225 plus tax each.



ADD-ONS & CLASSES

Package Add-Ons

Passed Hors D'oeuvres \$6 Per Piece

Cold

- caprese skewer: mozzarella cheese, tomato (v)
- bruschetta: roasted vegetable, tomatoes, balsamic vinegar (v)
- shrimp ceviche shooters

Hot

- crispy cigar shrimp
- candied bacon lineup (gf)
- cuban minis
- guava bbq meatballs
- rum-glazed chicken skewers
- chicken or beef empanadas

(v) vegetarian

(gf) gluten free

Sushi

\$85 Small Platter

(serves up to 4 guests)

\$400 Large Platter

(serves up to 30 guests)

Charcuterie Grazing Table

\$35 Per Person

- chef's selection of curated meats, cheeses, accoutrements, chicharron, candied bacon, bruschetta

Chocolate Fountain

\$25 Per Person

- dark chocolate with an assortment of fruits and sweet treats

Custom Chocolate Cigars

\$15 Per Person

- requires a minimum one-week advanced notice

Custom Cocktail Tree

12 Glasses Per Tree

- champagne cocktail tree \$145 per tree (choice of champagne or champagne-based cocktail)
- signature cocktail tree \$195 per tree (choice of mango daiquiri, jungle bird, or papa's mai tai)

Live Entertainment (Preferred Vendor)

- prices vary. restrictions apply.
- requires a minimum two-week advanced notice

Beverage Classes

Prices vary. Restrictions apply. Requires a minimum one-month advanced notice.

Cigar Rolling & Rum Experience (Preferred Vendor)

- Maximum of 50 guests

Curated Cocktail Class | Basic Mixology

- Maximum of 20 guests

Rum Tasting Class

- Maximum of 20 guests

*++ All package add-ons are subject to 24% gratuity and 6.5% tax.

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POLICIES

& Fine Details

Service Charge

A service charge of 24% is the standard rate for all private dining events in Rum Bar. Service charge will be automatically added to your bill.

Booking Contract

Restaurant Event Orders are requested 14 days in advance. Final guest count guarantees are required within 72 hours of event. Should you need to cancel your event, the following cancellation fees will apply:

- Cancellation between signing and 31 days prior to event: 50%
- Cancellation between 30 days and 8 days prior to event: 75%
- Cancellation 7 days or less prior to event: 100%

In the event the group is a no-show, the credit card or master account number on file will be charged 100% of the estimated bill, or the contracted cancellation fee.

Group Buyouts

Rum Bar is available for full buyouts. Please contact our restaurant events department at restaurantinfo@cariberoyale.com, and they will be able to assist you with your event.

Credit Card Authorization Form

Upon execution of the contract, our team will send a secure credit card authorization form via Sertifi.

Our accounting department will be in contact to pre-authorize the 50% deposit of your estimated event total upon your signature of the contract.