



STADIUM
CLUB®

PRIVATE EVENTS

EVENT SPACE | SPORT SIMULATOR SUITES | CURATED MENUS

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WE ARE STADIUM CLUB

At Stadium Club®, we cater to groups of all sizes, offering event spaces that can accommodate anywhere from 12 to 1,000 guests. Our versatile venue is designed to suit any occasion, ensuring an unforgettable experience for you and your guests.



Types Of Events

- *Corporate Receptions*
- *Wedding After-Parties*
- *Happy Hours & Mixers*
- *Birthday Parties*
- *Late Night Gatherings*
- *Sports Team Celebrations*

CONTACT US

Stadium Club Events Team
stadiumclub@cariberoyale.com - (689) 226-8758

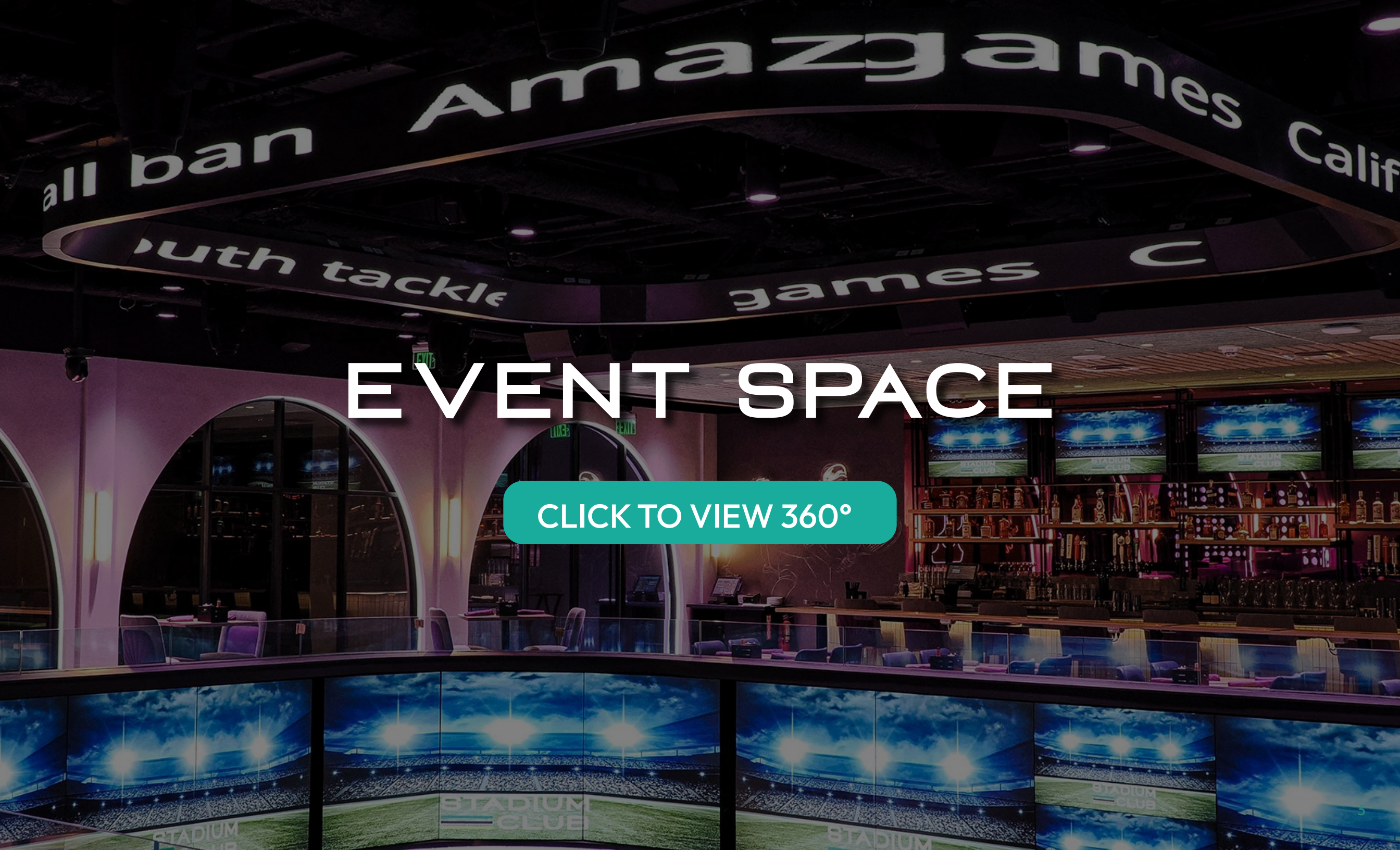
THE EXPERIENCE

SIMULATOR SUITES INCLUDE:

- **Game play rental per hour (up to 10 guests per suite)**
- **13 Different sports to choose from:**

Full Swing Golf Courses	Football
Basketball	Soccer
Baseball	Hockey
Lacrosse	Rugby
Bocce	Cricket
Golf Mini Games	Carnival Games
Zombie Dodgeball	
- **48 Iconic golf courses**
Exclusive PGA TOUR Stops
Golf Mini Games and Challenges
- **Premium sporting equipment**
- **Simulator attendant for assistance and game demonstration**





EVENT SPACE

[CLICK TO VIEW 360°](#)

ARENA LEVEL

SQUARE FEET: 7,229

ARENA LEVEL

The Arena Level (First Floor) can accommodate 300 guests. Included in this private space is our main 360° bar, booth seating, five simulator suites, live DJ, and access to 90 HDTV's, fiesta photo booth, and roaming camera and microphone for audio-visual upgrades.

Reception: up to 300 guests

Food & Beverage minimums and room rental apply based on hotel occupancy. Setup fees may apply.



CLUB LEVEL

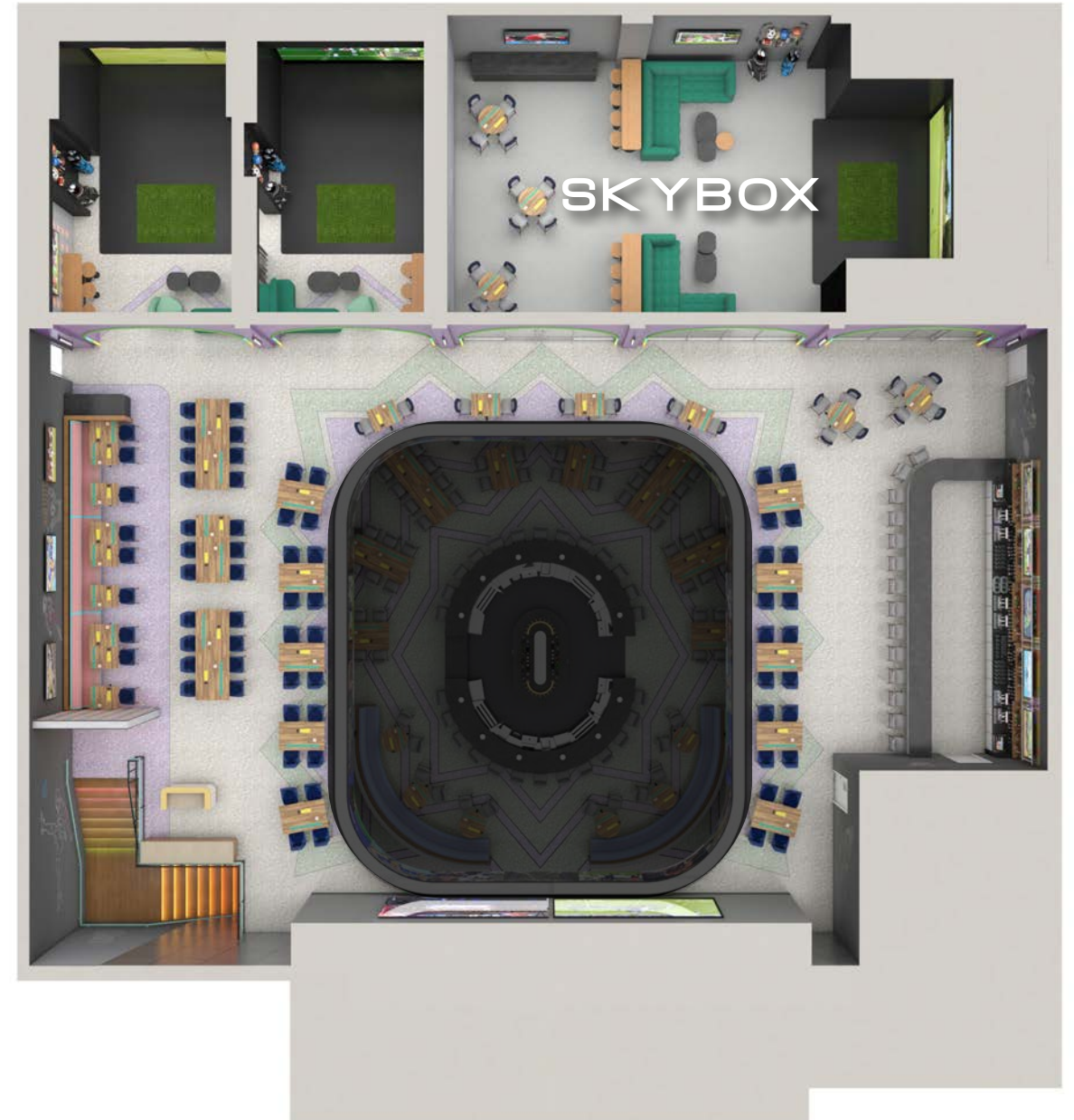
SQUARE FEET: 4,918

CLUB LEVEL

The Club Level (Second Floor) can accommodate 200 guests. Included in this private space is our Skybox Lounge, three simulator suites, live DJ, premium bar area, and access to 80 HDTV's, skybox sound system, and rotating sports ticker for audio-visual upgrades.

Reception: up to 200 guests

Food & Beverage minimums and room rental apply based on hotel occupancy. Setup fees may apply.



SKYBOX LOUNGE

SQUARE FEET: 1,062

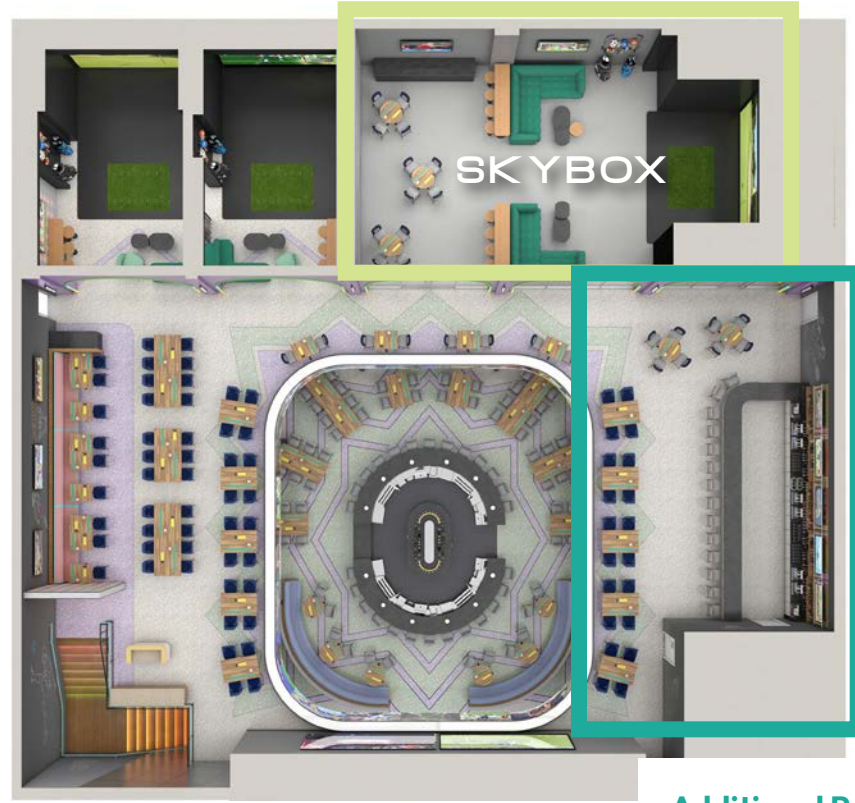
SKYBOX LOUNGE

The Skybox Lounge can accommodate 40 guests. Included in this private space is our XL simulator suite, live DJ, couch and high-top seating, and access to 2 HDTV's and separate sound system for audio-visual upgrades.

Reception: up to 40 guests

Option to add **Premium Bar Area** for receptions up to 80 guests.

Food & Beverage minimums and room rental apply based on hotel occupancy. Setup fees may apply.



**Additional Premium
Bar Area outlined**

VENUE BUYOUT

SQUARE FEET: 12,147

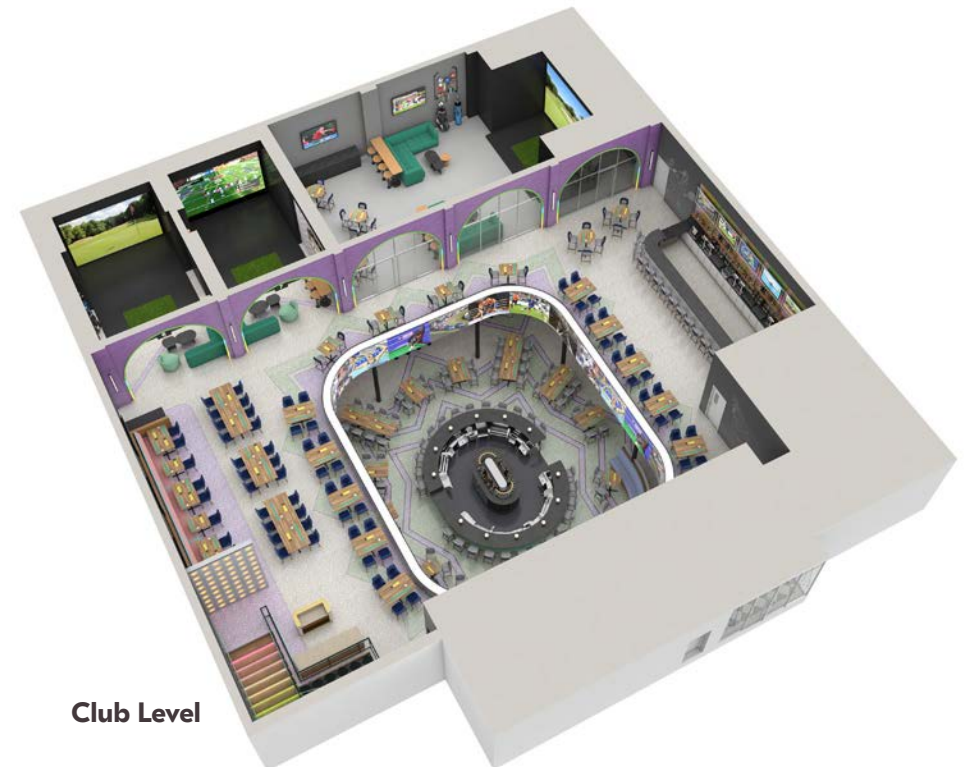
FULL VENUE BUYOUT

Stadium Club® as The Full Venue can accommodate 500 guests. Included in this venue space is our main 360-degree bar, club level premium bar area, eight simulator suites, private Skybox Lounge, booth and couch seating, live DJ, and access to 110 HDTV's, fiesta photo booth, rotating sports ticker, and roaming camera and microphone for audio-visual upgrades.

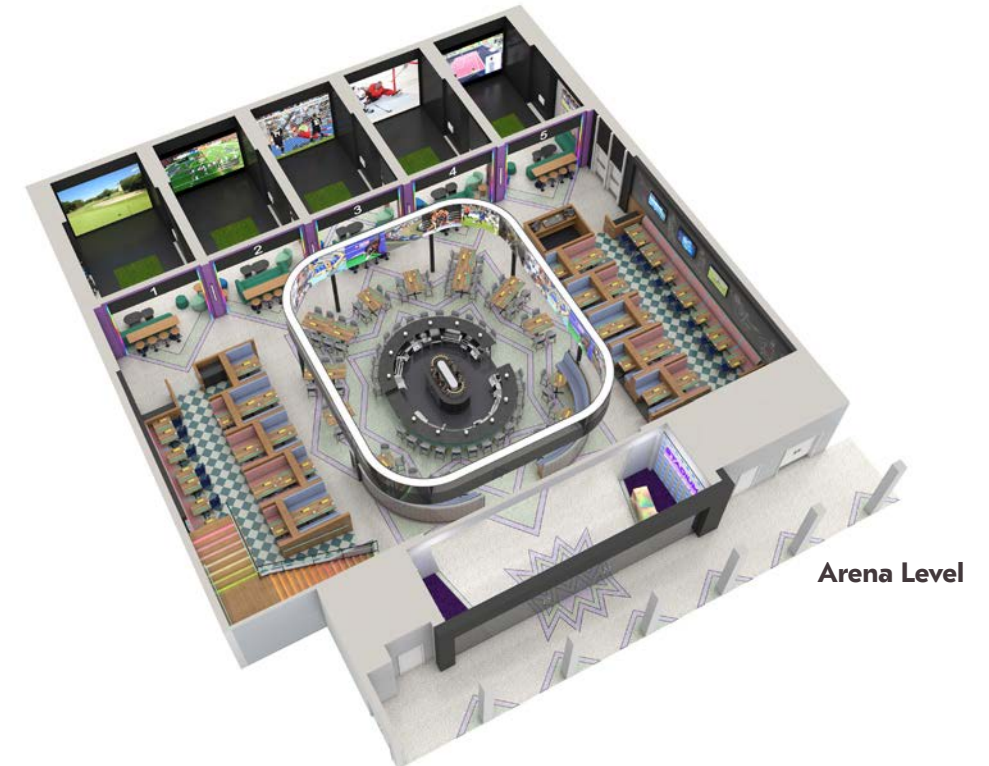
Reception: up to 500 guests

Option to add **Atrium East and Patio** for Receptions up to 1,000 guests. Contact your event planner for more details.

Food & Beverage minimums and room rental apply based on hotel occupancy. Setup fees may apply.



Club Level



Arena Level

CURATED MENUS

*Menus have been curated by our Chefs Jeff Mcinnis and Janine Booth
to showcase the most popular offerings of Stadium Club®.
Our team will help tailor the menu to fit your event needs.*

PAR

Reception Style Menu

Food stations will be available and replenished for a maximum of two hours.

All dessert stations will be available for the entire duration of the event.

Pricing is listed per person and is subject to 24% service charge and 6.5% sales tax.

Specialty plates may be accommodated at a special rate. Ask your event planner for more details.

FIELD OF DREAMS | SALADS (Choose 1)

deconstructed field of greens

mixed greens, cucumbers, carrots, radish, grape tomatoes, red onion, croutons with choice of ranch, blue cheese, balsamic or honey mustard dressing (v)

deconstructed caesar salad

romaine & kale, boiled egg, parmesan cheese, red onion, sourdough croutons, house caesar dressing (vp)

PRE-GAME | APPETIZERS (Choose 2)

vegetable pot stickers

sesame & soy dipping sauce (v)

candied bacon lineup

stadium club® signature candied orange, rosemary & ginger bacon (gf)

elote chips 'n dip

grilled corn, cotija cheese, crumbled chorizo, pickled chilies (vp/gf)

par-fect beer battered onion rings

chipotle ranch & honey mustard (v)

coconut shrimp

crispy coconut shrimp, toasted coconut, key lime aioli

(v) vegetarian

(vp) vegetarian possible

(gf) gluten free

STADIUM CLUB® WINGS (Choose 2)

yankee

traditional spicy buffalo

sec

tangy barbecue

west coast

sweet heat & sesame, chili-garlic crunch

atlanta

lemon pepper

ny

garlic butter & parmesan

seattle

teriyaki

THE SCOREBOARD | PIZZAS (Choose 2)

sweet & spicy pepperoni cup

spicy honey-filled 'roni' cups, mozzarella cheese, crushed red pepper flakes, fresh oregano

pesto margherita

macerated yellow & red plum tomatoes, fresh mozzarella cheese, basil (v)

local wild mushroom

local roasted mushrooms, fresh herbs, caramelized onions, mozzarella cheese, balsamic drizzle (v)

gluten-free crust available upon request

OVERTIME | DESSERTS (Choose 1)

mini key lime pie fumbles(v)

mini caramel apple pie cheesecake (v)

mini brookie skillet (v)

FIELD OF DREAMS | SALADS
(Choose 1)

deconstructed field of greens
mixed greens, cucumbers, carrots,
radish, grape tomatoes, red onion, croutons
with choice of ranch, blue cheese, balsamic
or honey mustard dressing (v)

deconstructed caesar salad
romaine & kale, boiled egg, parmesan cheese,
red onion, sourdough croutons,
house caesar dressing (vp)

PRE-GAME | APPETIZERS
(Choose 2)

vegetable pot stickers
sesame & soy dipping sauce (v/gf)

candied bacon lineup
stadium club® signature candied orange,
rosemary & ginger bacon (gf)

elote chips 'n dip
grilled corn, cotija cheese, crumbled chorizo,
pickled chilies (vp/gf)

par-fect beer battered onion rings
chipotle ranch & honey mustard (v)

coconut shrimp
crispy coconut shrimp, toasted coconut,
key lime aioli

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

STADIUM CLUB® WINGS
(Choose 2)

yankee
traditional spicy buffalo

sec
tangy barbecue

west coast
sweet heat & sesame, chili-garlic crunch

atlanta
lemon pepper

ny
garlic butter & parmesan

seattle
teriyaki

THE SCOREBOARD | PIZZAS
(Choose 2)

sweet & spicy pepperoni cup
spicy honey-filled 'roni' cups, mozzarella
cheese, crushed red pepper flakes,
fresh oregano

pesto margherita
macerated yellow & red plum tomatoes,
fresh mozzarella cheese, basil (v)

meat lovers
mini cup pepperoni, applewood-smoked
bacon, sliced meatballs, italian sausage,
mozzarella cheese

buffalo chicken
buffalo sauced chicken tenders, garlic oil,
mozzarella cheese, scallion,
blue cheese crumbles

UPPER DECKERS | HANDHELDS
regular fries included
(Choose 1)

quick-fire smash burger slider
all-beef patty, double cheese,
stadium club® sauce, house pickles

fried kickin' chicken slider
crispy spiced chicken breast, jalapeño jack
cheese, chipotle ranch dressing,
iceberg lettuce

mini birria tacos
slow cooked short rib, queso blanco,
chile birria broth, onions, cilantro,
pickled chilies, lime (gf)

mini philly cheese steaks
shaved ribeye, sautéed peppers & onions,
american cheese, house pickles

premium fries
sweet potato waffle fries
truffle parmesan fries

OVERTIME | DESSERTS
(Choose 1)

mini key lime pie fumble (v)
mini caramel apple pie cheesecake (v)
mini brookie skillet (v)

BIRDIE

Reception Style Menu

Food stations will be available and replenished for a maximum of two hours.

All dessert stations will be available for the entire duration of the event.

Pricing is listed per person and is subject to 24% service charge and 6.5% sales tax.

Specialty plates may be accommodated at a special rate. Ask your event planner for more details.



EAGLE

Reception Style Menu

Food stations will be available and replenished for a maximum of two hours.

All dessert stations will be available for the entire duration of the event.

Pricing is listed per person and is subject to 24% service charge and 6.5% sales tax.

Specialty plates may be accommodated at a special rate. Ask your event planner for more details.

FIELD OF DREAMS | SALADS (Choose 1)

deconstructed field of greens

mixed greens, cucumbers, carrots, radish, grape tomatoes, red onion, croutons with choice of ranch, blue cheese, balsamic or honey mustard dressing (v)

deconstructed caesar salad

romaine & kale, boiled egg, parmesan cheese, red onion, sourdough croutons, house caesar dressing (vp)

deconstructed cobb salad

bacon, blue cheese, tomatoes, avocado, boiled egg, lettuce, red onion, red wine vinaigrette (vp)

PRE-GAME | APPETIZERS (Choose 2)

vegetable pot stickers

sesame & soy dipping sauce (v/gf)

candied bacon lineup

stadium club® signature candied orange, rosemary & ginger bacon (gf)

elote chips 'n dip

grilled corn, cotija cheese, crumbled chorizo, pickled chilies (vp/gf)

par-fect beer battered onion rings

chipotle ranch & honey mustard (v)

coconut shrimp

crispy coconut shrimp, toasted coconut, key lime aioli

(v) vegetarian

(vp) vegetarian possible

(gf) gluten free

STADIUM CLUB® WINGS (Choose 2)

yankee

traditional spicy buffalo

sec

tangy barbecue

west coast

sweet heat & sesame, chili-garlic crunch

atlanta

lemon pepper

ny

garlic butter & parmesan

seattle

teriyaki

UPPER DECKERS | HANDHELDS (Choose 1)

quick-fire smash burger slider

all-beef patty, double cheese, stadium club® sauce, house pickles

fried kickin' chicken slider

crispy spiced chicken breast, jalapeño jack cheese, chipotle ranch dressing, iceberg lettuce

mini birria tacos

slow cooked short rib, queso blanco, chile birria broth, onions, cilantro, pickled chilies, lime (gf)

mini philly cheese steaks

shaved ribeye, sautéed peppers & onions, american cheese, house pickles

premium fries

sweet potato waffle fries
truffle parmesan fries

THE SCOREBOARD | PIZZAS (Choose 2)

sweet & spicy pepperoni cup

spicy honey-filled 'roni' cups, mozzarella cheese, crushed red pepper flakes, fresh oregano

pesto margherita

macerated yellow & red plum tomatoes, fresh mozzarella cheese, basil (v)

meat lovers

mini cup pepperoni, applewood-smoked bacon, sliced meatballs, italian sausage, mozzarella cheese

buffalo chicken

buffalo sauced chicken tenders, garlic oil, mozzarella cheese, scallion, blue cheese crumbles

THE BIG LEAGUES | MAIN DISHES (Choose 1)

oven-roasted salmon

marcona almond-roasted tomato romesco, buttery mashed potatoes

fried chicken & waffles

lemon-dusted, boneless chicken, house-made waffle, bourbon maple syrup, honey tabasco sauce

chicken alfredo pasta

grilled chicken, garlic, shallots, cream, penne pasta, grated parmesan cheese

grilled skirt steak

chimichurri sauce & buttery mashed potatoes

OVERTIME | DESSERTS (Choose 2)

mini key lime pie fumble (v)

mini caramel apple pie cheesecake (v)

mini brookie skillet (v)

mini banana cream pie shot (v)

PRE-GAME | APPETIZERS

vegetable pot stickers

sesame & soy dipping sauce (v/gf)

candied bacon lineup

stadium club® signature candied orange,
rosemary & ginger bacon (gf)

elote chips 'n dip

grilled corn, cotija cheese, crumbled chorizo,
pickled chilies (vp/gf)

par-fect beer battered onion rings

chipotle ranch & honey mustard (v)

coconut shrimp

crispy coconut shrimp, toasted coconut, key lime aioli

jalapeño cheddar & bacon tater kegs

sour cream & pickled chilies

STADIUM CLUB® WINGS

yankee

traditional spicy buffalo

sec

tangy barbecue

west coast

sweet heat & sesame, chili-garlic crunch

atlanta

lemon pepper

ny

garlic butter & parmesan

seattle

teriyaki

THE SCOREBOARD | PIZZAS

sweet & spicy pepperoni cup

spicy honey-filled 'roni' cups, mozzarella cheese,
crushed red pepper flakes, fresh oregano

pesto margherita

macerated yellow & red plum tomatoes,
fresh mozzarella cheese, basil (v)

meat lovers

mini cup pepperoni, applewood-smoked bacon,
sliced meatballs, italian sausage, mozzarella cheese

buffalo chicken

buffalo sauced chicken tenders, garlic oil, mozzarella
cheese, scallion, blue cheese crumbles

local wild mushroom

local roasted mushrooms, fresh herbs, caramelized
onions, mozzarella cheese, balsamic drizzle (v)

UPPER DECKERS | HANDHELDS

regular fries included

quick-fire smash burger slider

all-beef patty, double cheese,
stadium club® sauce, house pickles

fried kickin' chicken slider

crispy spiced chicken breast, jalapeño jack cheese,
chipotle ranch dressing, iceberg lettuce

(v) vegetarian

(vp) vegetarian possible

(gf) gluten free

SMALL GROUPS MENU

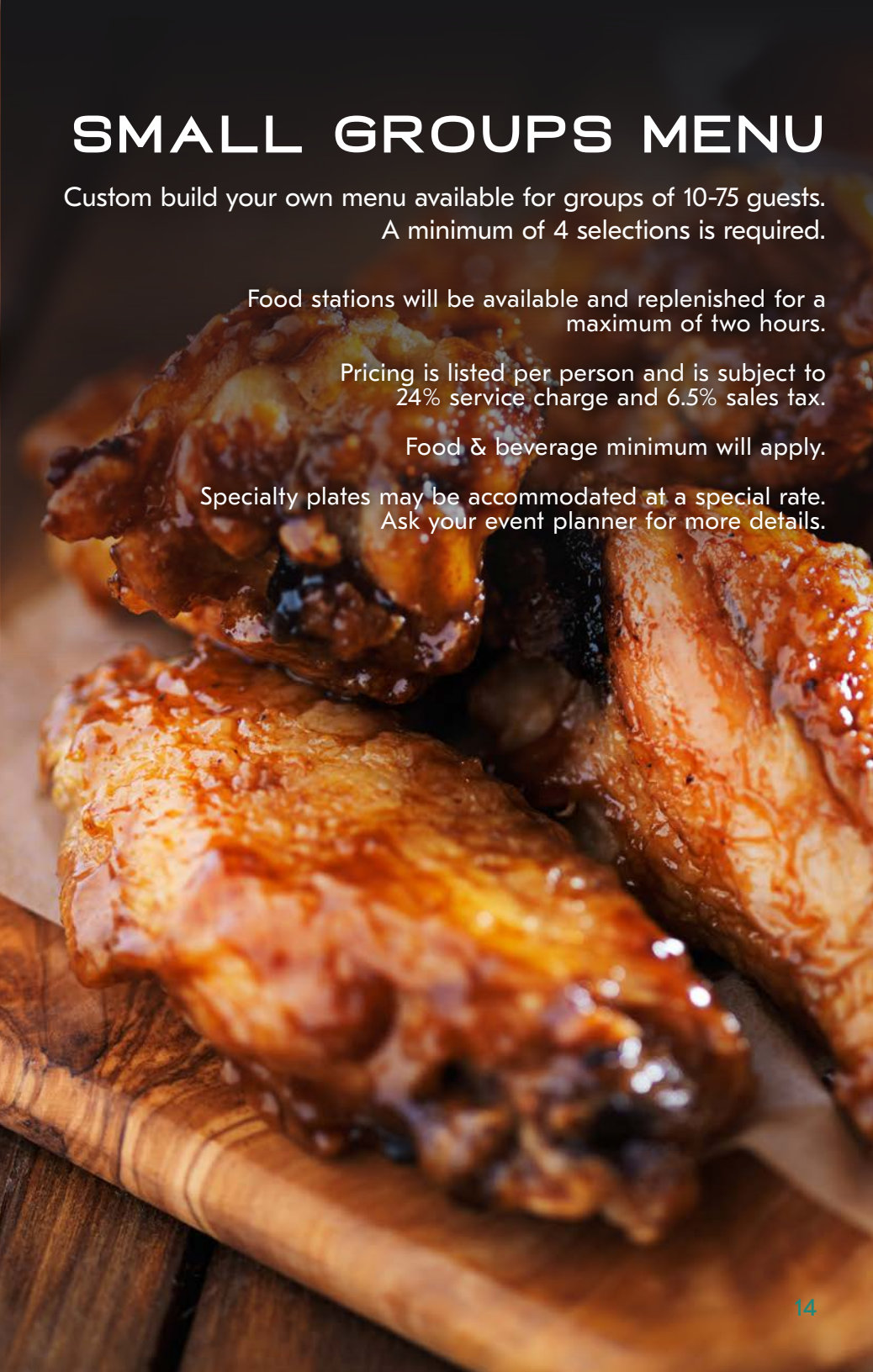
Custom build your own menu available for groups of 10-75 guests.
A minimum of 4 selections is required.

Food stations will be available and replenished for a
maximum of two hours.

Pricing is listed per person and is subject to
24% service charge and 6.5% sales tax.

Food & beverage minimum will apply.

Specialty plates may be accommodated at a special rate.
Ask your event planner for more details.



MVP ENHANCEMENTS

All selections may be added to your existing curated menu.
Pricing is listed per person and is subject to
24% service charge and 6.5% sales tax.



PASSED HORS D'OEUVRES

COLD

division I

spicy tuna tartare cones
chilled shrimp cocktail
beet hummus crudite (v/gf)

division II

caprese skewer (v)
bruschetta bites (v)

HOT

division I

sweet & sour meatballs
chicken satay
korean beef skewers
coconut shrimp
petite beef empanadas
petite chicken empanadas

division II

vegetable pot stickers (v/gf)
buffalo cauliflower bites (v)
soft pretzel bites (v)
mini corn dogs

CARVING STATIONS (Chef Attendant Fee Required)

beef strip loin

triple red wine demi, soft dinner rolls

salmon encroute

ora king salmon, puff pastry, creamed spinach,
soft dinner rolls

oven-roasted turkey breast

classic turkey gravy, cranberry aioli, soft dinner rolls

slow-roasted pork loin

plum & pineapple raisin chutney, soft dinner rolls

seafood paella

valencia saffron rice, shrimp, mussels, clams, calamari,
chicken thigh, andouille sausage, sherry wine, peas,
red pimento

Interested in elevated decor options?
Ask your event planner for our
preferred vendor list.

DESSERT ACTION STATIONS

chocolate fountain stations (Chef Attendant Fee Required)

dark chocolate and guest choice of rice krispies,
marshmallows, oreo cookies, pound cake,
pretzel rods, strawberries, pineapple chunks

ice cream cart (Attendant Fee Required)

ice cream flavors (choice of three): chocolate,
vanilla, strawberry, cake batter, oreo cookie dough

toppings: rainbow sprinkles, chocolate sprinkles,
oreo crumbs, mini marshmallows, mini crunchy pearls,
maraschino cherries, brownie bites, caramel sauce,
cookie dough bites, chocolate sauce, fresh strawberries

available for club level events only

(v) vegetarian

(gf) gluten free

(vp) vegetarian possible



BEVERAGES

BEVERAGES

Beverage packages are selected per hour of service. Pricing is listed per person per hour and subject to 24% service charge and 6.5% local sales tax.

Bartender fees applicable. The current bartender rate is \$225 each plus local sales tax.



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

BEER & WINE PACKAGE

House Wine Selection

Prosecco, Rosé, Chardonnay,
Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir,
Merlot

Beer Selection

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

CALL PACKAGE

Call Liquors

Vodka
Gin
Rum
Tequila
Scotch
Whiskey
Bourbon

PREMIUM PACKAGE

Premium Liquors

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

NON-ALCOHOLIC PACKAGE

Non-Alcoholic Drinks

Soft Drinks
Lemonade
Sweet Tea

Custom Curated Cocktails available at an additional cost.
Ask your event planner for more information.

Late Night Option to add bottle service.
Ask your event planner for more information.

AUDIO-VISUAL ELEMENTS

Powered by our in-house entertainment and AV team, every event is enhanced with professional audio-visual production, live entertainment, and immersive guest experiences tailored to your occasion.

EVERY EVENT INCLUDES ACCESS TO MAJOR SPORTS BROADCASTS, LIVE DJ ENTERTAINMENT, SPORT SIMULATOR SOFTWARE, CUSTOMIZABLE COLOR-BASED LIGHTING, VENUE-WIDE AUDIO CAPABILITIES, AND OUR FIESTA PHOTO BOOTH EXPERIENCE.

STADIUM CLUB® SCREENS

Recommended Specs	
Aspect Ratio	16:9 widescreen
Resolution	1920 x 1080 pixels (Full HD)
Still Images	JPEG / JPG
Videos	MP4
Presentations	PDF (static slides) or MP4 (animated)

ENHANCED A/V PACKAGES

Package	Best Fit	What's Included
Presentation	Welcome speeches, announcements, awards/recognitions	PA system, 1 handheld microphone, roaming camera with display feed
Hosted Karaoke	Corporate receptions, social mixers, birthdays	Machine setup, 2 speakers, 2 microphones, karaoke host
Photo booth Logo Overlay	Branded activations, sponsorships	Custom logo overlay on photo booth output
Sports Ticker Imaging	Corporate events, sponsorships	Custom looping image(s) on sports ticker interior ring

For any additional requests, we partner with Encore located on property for quotes.
Request more details from your event planner.

STADIUM CLUB® EVENT POLICIES

& Fine Details

Service Charge

A service charge of 24% is the standard rate for all private dining events in Stadium Club®. 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

Stadium Club® is available for full buyouts. Please contact our restaurant events department at stadiumclub@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.

STAY CONNECTED



 **STADIUM CLUB**
STADIUMCLUB@CARIBEROYALE.COM

STADIUMCLUB.COM
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