



Private Events

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Award- Winning *Quality* In Every Cut.

Celebrating the upscale essence of a classic Italian steakhouse, The Venetian Chop House is a favored destination for fine dining in Orlando, FL.

Pairing quality cuts with a vast selection of Italian specialties, fine wine and service that elevates an evening into your own private indoor or outdoor experience, you haven't tasted the best until you've been to our AAA Four Diamond restaurant.

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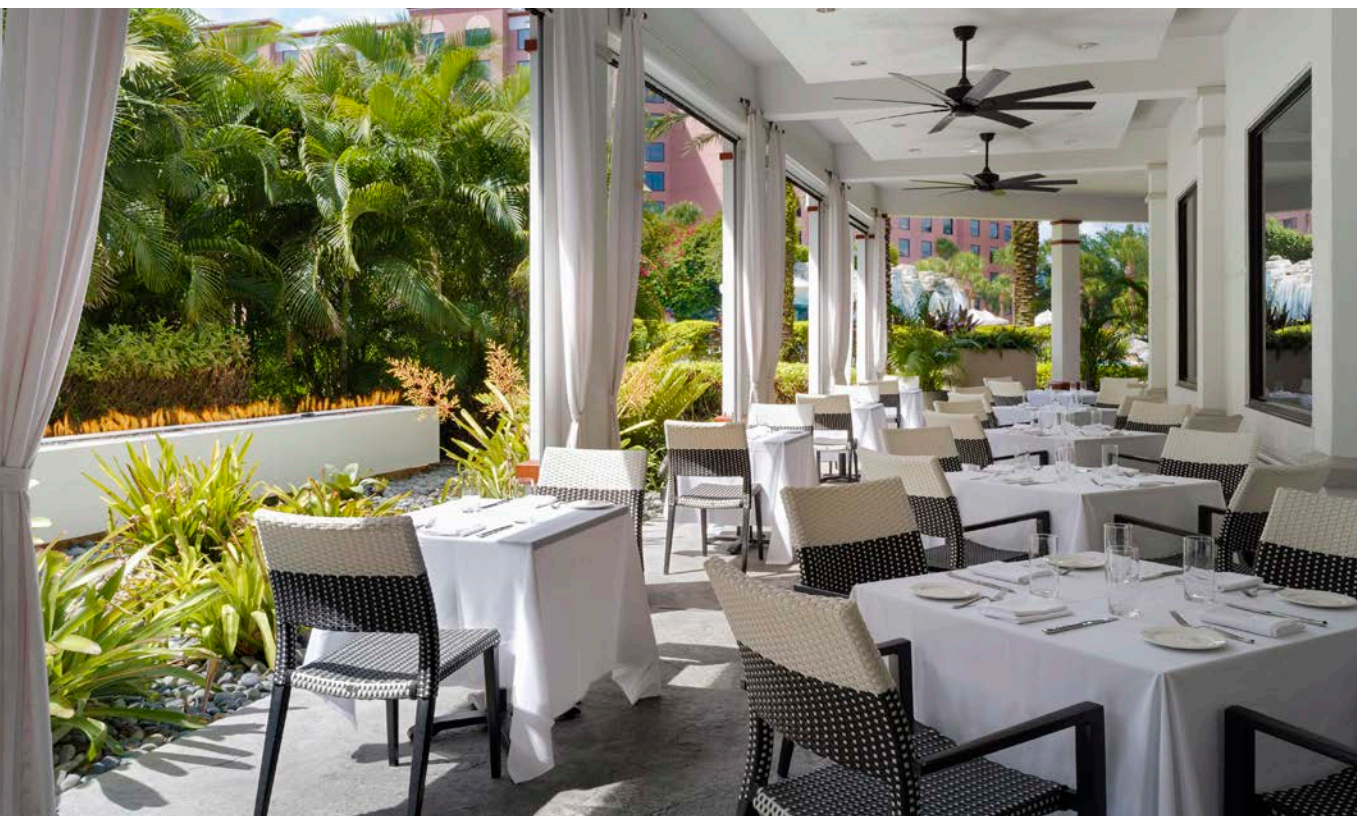
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GROUP EVENTS

The Venetian Chop House is available for group dining and group buyouts upon request and may be available outside of normal operating hours.

The Venetian Chop House
General Manager, Scott Lagrimanta
slagrimanta@cariberoyale.com
(407) 238-8137





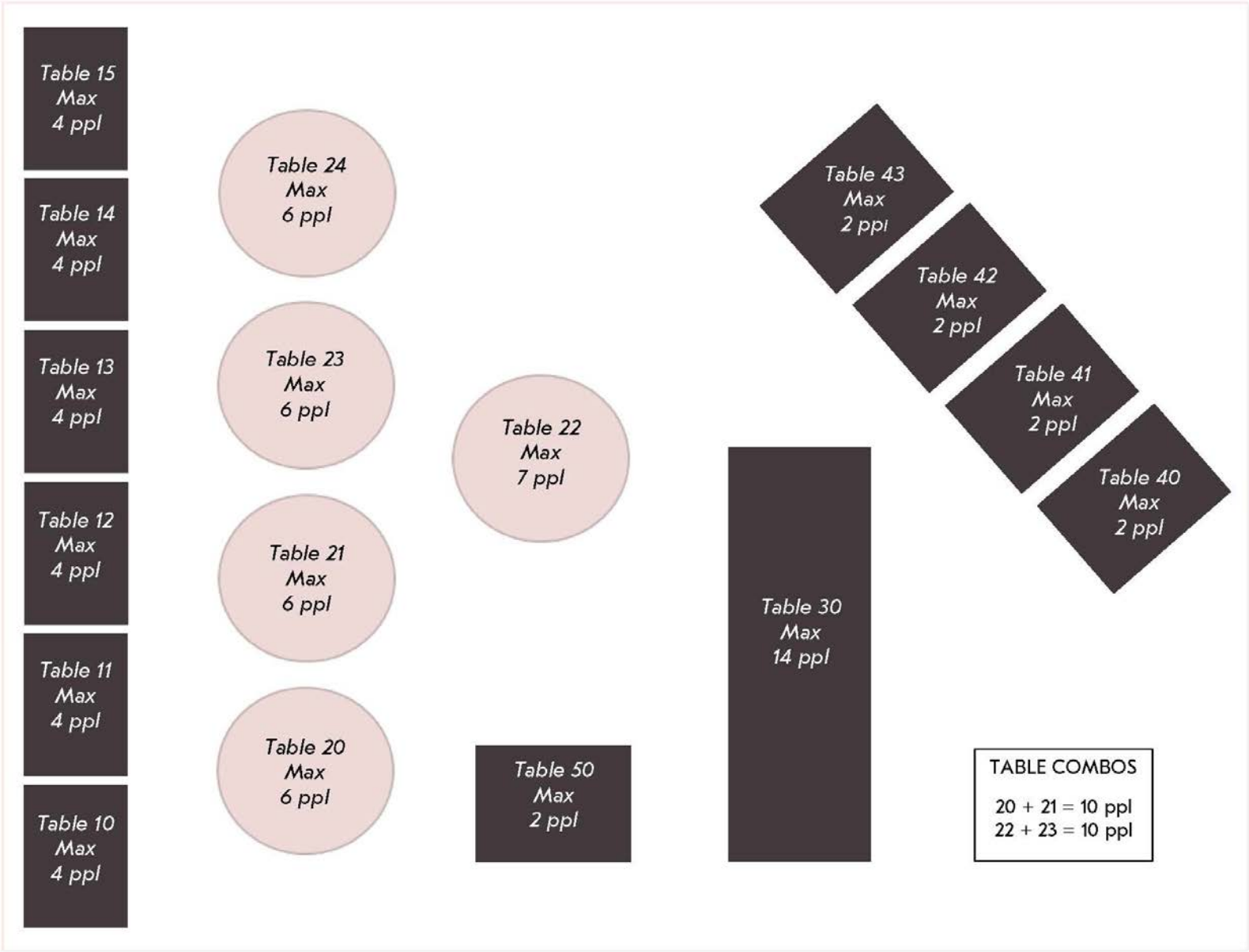
Main Dining Room

Square Feet: 2,700

CAPACITY OF THE MAIN DINING ROOM

The Main Dining Room can accommodate 78 guests comfortably, either in groups or as individuals. The shape of the room is a gently curved rectangle, with windows offering a view of the patio garden and Caribe Royale tropical pool.

- Seats up to: 78 guests
- Reception up to: 95 guests
High top cocktail tables
- Banquet up to: 90 guests
Round tables and chairs
(10 guests)



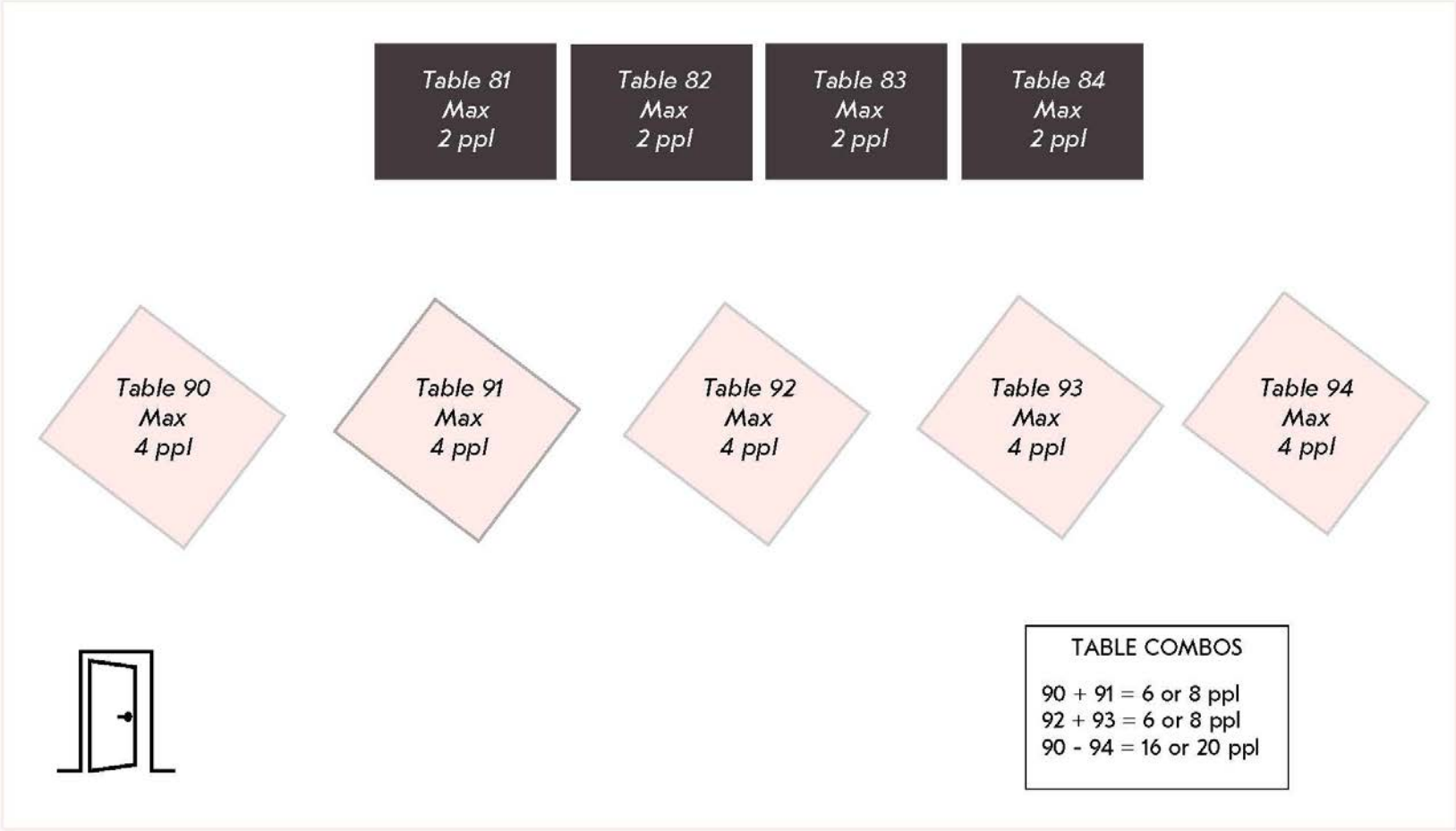
Outdoor Patio

Square Feet: 1,050

CAPACITY OF THE OUTDOOR PATIO

The Private Outdoor Patio can accommodate 20 guests seated for dinner comfortably or 35-40 guests for cocktail receptions with passed hors d'oeuvres.

- Seats up to: 50 guests
- Reception up to: 80 guests
High top cocktail tables
- Banquet up to: 90 guests
Round tables and chairs
(10 guests)



Private Dining Room

Square Feet: 1,800

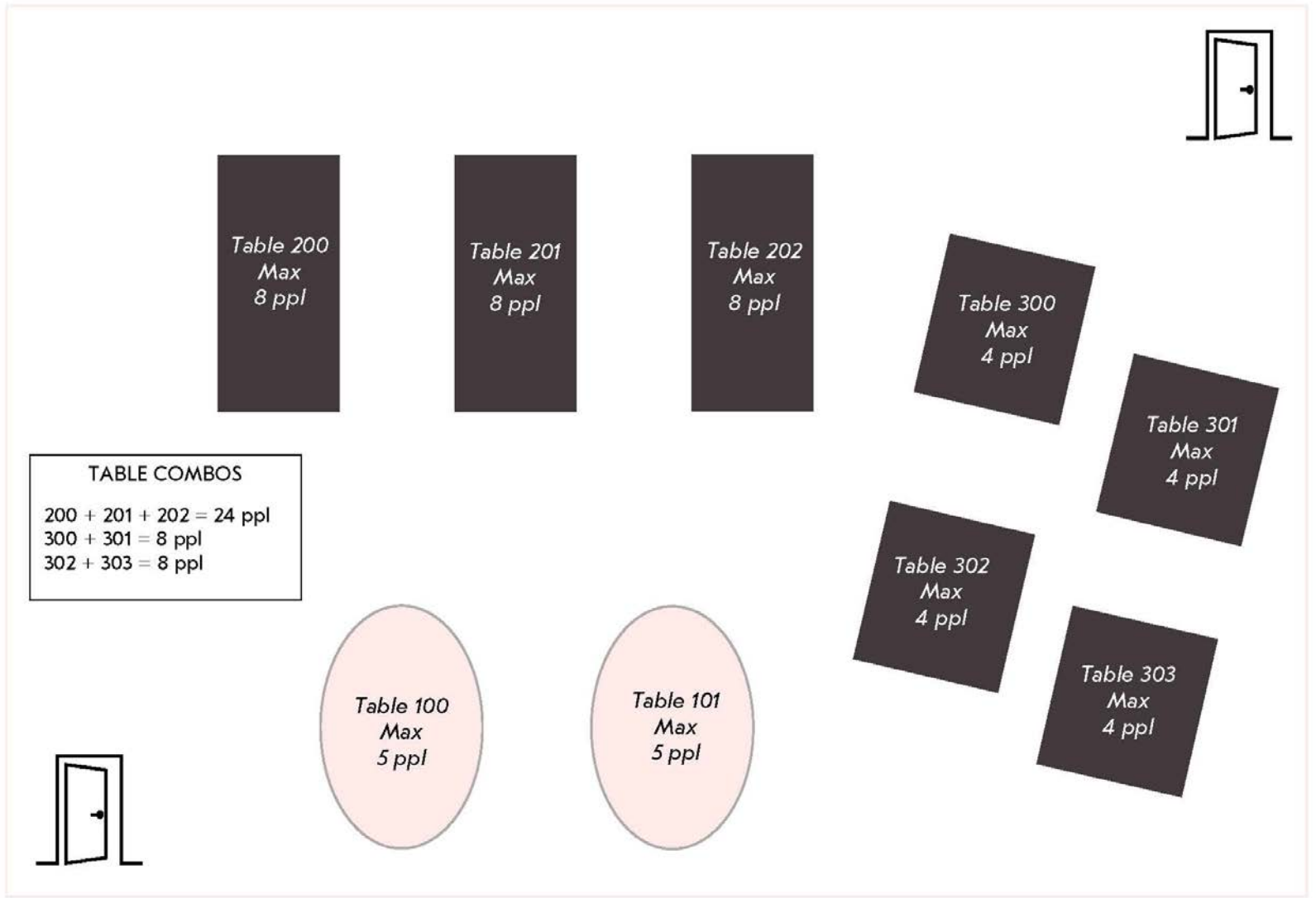
CAPACITY OF THE PRIVATE DINING ROOM

The Private Dining Room can accommodate 80 guests seated for dinner comfortably or up to 120 guests for cocktail receptions with passed hors d'oeuvres.

Seats up to: 52 guests

Reception up to: 100-120 guests
High top cocktail tables

Banquet up to: 80 guests
Round tables and chairs
(10 guests)



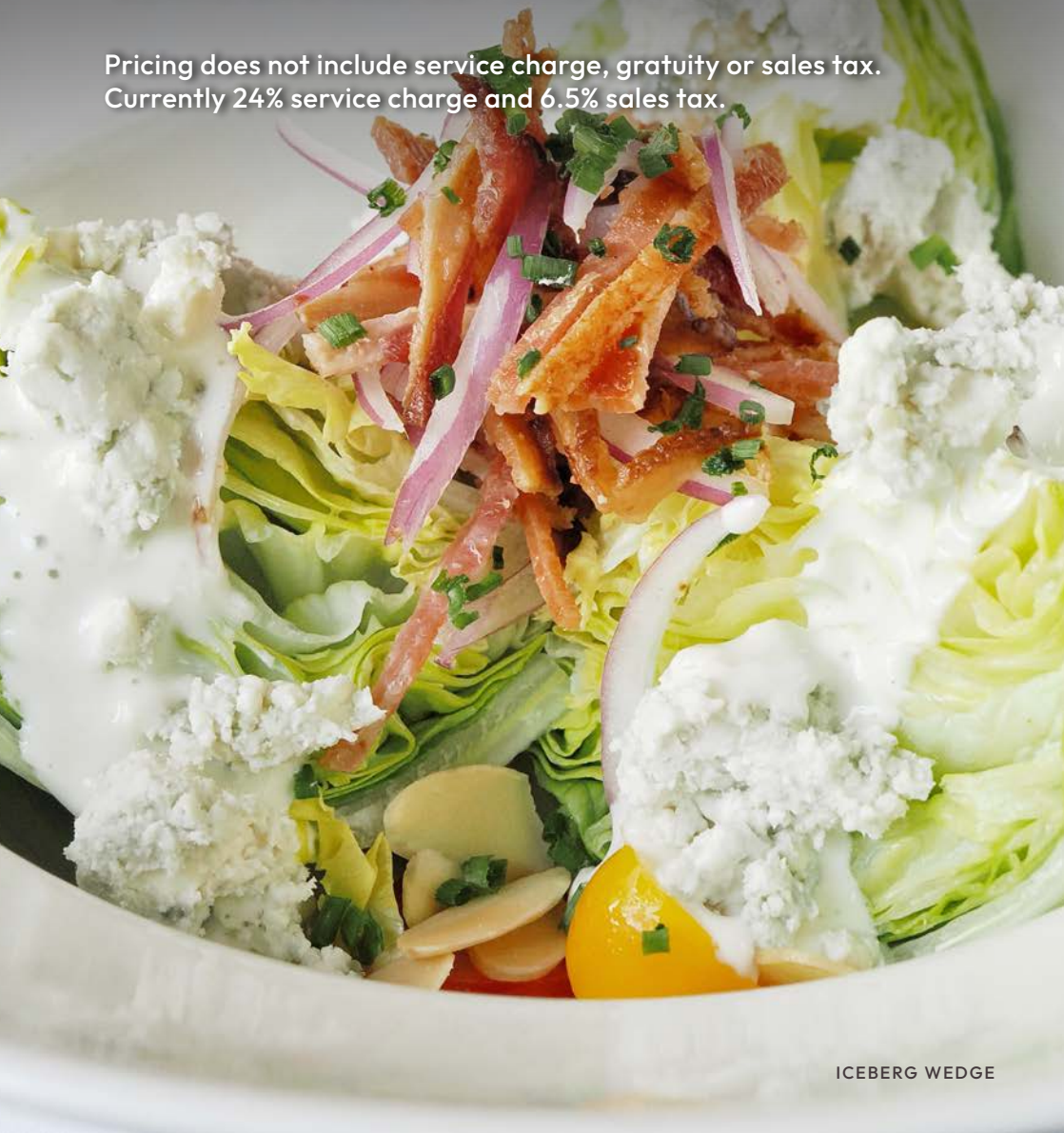
DINNER MENUS



Venetian Uno

All entrées offered with rustic whipped twice baked potatoes, steamed broccolini & garlic confit, and seared roma tomato.

Pricing does not include service charge, gratuity or sales tax.
Currently 24% service charge and 6.5% sales tax.



ICEBERG WEDGE

\$90 per person

BREAD SERVICE

sourdough bread, plugrá butter*

SALAD

Classic Caesar Salad*

romaine, sourdough croutons, parmigiano-reggiano, caesar dressing

Beefsteak Tomato Capri*

sliced yellow & red vine-ripened tomato, fresh basil, fresh local buffalo mozzarella, aged balsamic, citron sea salt

Iceberg Wedge

toasted almond, red onion, applewood-smoked bacon, cherry tomato, chive, danish blue cheese dressing

ENTRÉE

Chicken Parmigiana

marinara, mozzarella, fresh basil, parmigiano-reggiano

Ora King Salmon

seared or blackened, blue potato puree, lemon beurre blanc

8 oz. Manhattan Cut New York Strip Steak

DESSERT

Vanilla Crème Brulee*

madagascar vanilla

Limoncello Cheesecake*

sable graham cracker crust, fresh blueberry compote, vanilla anglaise sauce

*Vegetarian

BREAD SERVICE

sourdough bread, plugrá butter*

\$125 per
person

APPETIZER

Wild Mushroom Risotto

Jumbo Shrimp Cocktail

two cocktail shrimp, cocktail sauce,
fresh lemon

SALAD

Classic Caesar Salad*

romaine, sourdough croutons,
parmigiano-reggiano, caesar dressing

Beefsteak Tomato Capri*

sliced yellow & red vine-ripened tomato,
fresh basil, fresh local buffalo mozzarella,
aged balsamic, citron sea salt

Iceberg Wedge

toasted almond, red onion, applewood-
smoked bacon, cherry tomato, chive,
danish blue cheese dressing

ENTRÉE

Chicken Parmigiana

marinara, mozzarella, fresh basil,
parmigiano-reggiano

Ora King Salmon

seared or blackened, blue potato puree,
lemon beurre blanc

8 oz. Manhattan Cut New York Strip Steak

DESSERT

Vanilla Crème Brulee*

madagascar vanilla

Limoncello Cheesecake*

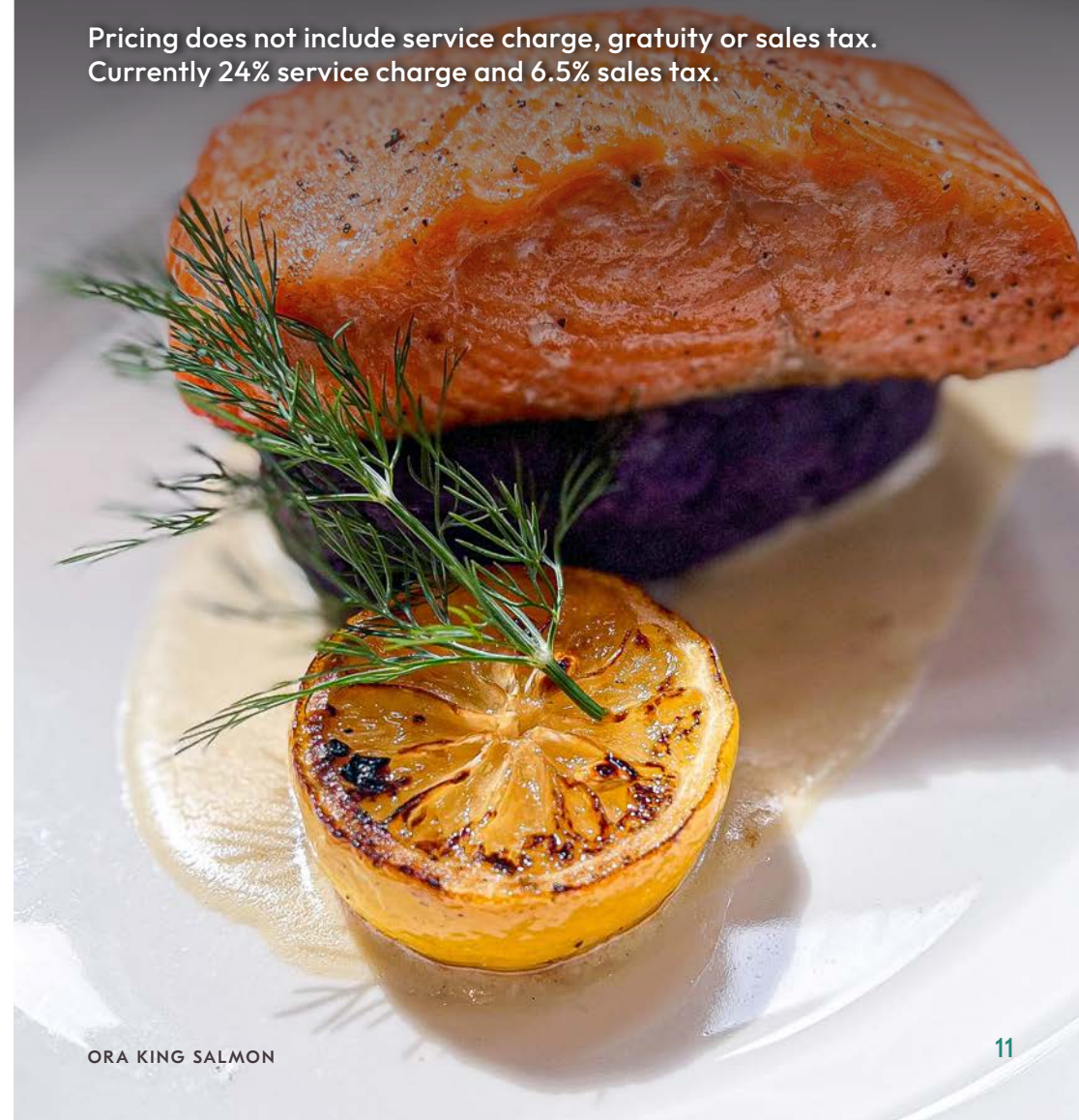
sable graham cracker crust, fresh blueberry
compote, vanilla anglaise sauce

*Vegetarian

Venetian Due

All entrées offered with rustic whipped twice
baked potatoes, steamed broccolini & garlic
confit, and seared roma tomato.

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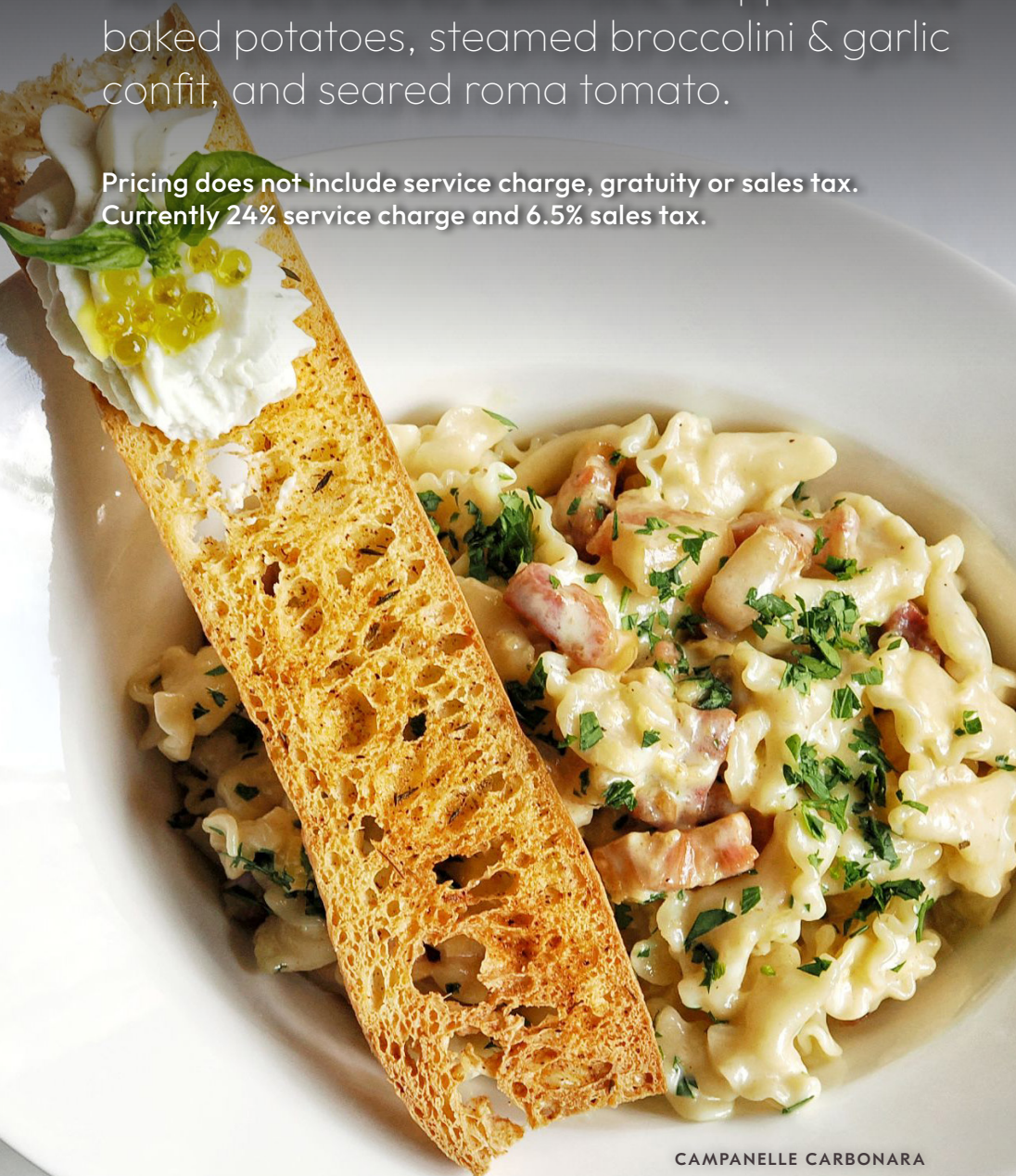


ORA KING SALMON

Venetian Tre

All entrées offered with rustic whipped twice baked potatoes, steamed broccolini & garlic confit, and seared roma tomato.

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CAMPANELLE CARBONARA

BREAD SERVICE

sourdough bread, plugrá butter*

\$140 per person

APPETIZER

Carpaccio of Beef Tenderloin

baby arugula, lemon oil, black pepper, pickled red onion, tear drop pepper, parmigiano-reggiano

Jumbo Shrimp Cocktail

two cocktail shrimp, cocktail sauce, fresh lemon

SALAD

Classic Caesar Salad*

romaine, sourdough croutons, parmigiano-reggiano, caesar dressing

Iceberg Wedge

toasted almond, red onion, cherry tomato, applewood-smoked bacon, chive, danish blue cheese dressing

Beefsteak Tomato Capri*

sliced yellow & red vine-ripened tomato, fresh basil, fresh local buffalo mozzarella, aged balsamic, citron sea salt

ENTRÉE

Choice of Three:

Veal Piccata

lemon butter, white wine, capers, italian parsley

Seared Airline Chicken Breast

herb polenta, tomato-artichoke relish

Campanelle Carbonara

garlic, pancetta, cream, pecorino romano, parmigiano-reggiano

8oz. Center Cut Filet Mignon

Chilean Sea Bass Puttanesca

fresh tomato, garlic, anchovy, kalamata olives

DESSERT

Vanilla Crème Brulee*

madagascar vanilla

Limoncello Cheesecake*

sable graham cracker crust, fresh blueberry compote, vanilla anglaise sauce

*Vegetarian

CHAMPAGNE WELCOME TOAST

butler-passed course upon arrival

BENVENUTI PLATTER

pre-set at the table upon arrival
a chef's choice charcuterie board or antipasto

BREAD SERVICE

sourdough bread, plugrá butter*

AMUSE

Chef's Amuse Trio

miniature crab cake, tomato bruschetta,
italian spring roll

SALAD

Classic Caesar Salad*

romaine, sourdough croutons,
parmigiano-reggiano, caesar dressing

Beefsteak Tomato Capri*

sliced yellow & red vine-ripened tomato, fresh
basil, fresh local buffalo mozzarella,
aged balsamic, citron sea salt

Iceberg Wedge

toasted almond, red onion, applewood-smoked
bacon, cherry tomato, chive,
danish blue cheese dressing

ENTRÉE

Choice of Four:

Campanelle Carbonara

garlic, pancetta, cream, pecorino romano,
parmigiano-reggiano

Seared Airline Chicken Breast

herb polenta, tomato-artichoke relish

8oz. Center Cut Filet Mignon

Vanilla Crème Brûlée*

madagascar vanilla

Limoncello Cheesecake*

sable graham cracker crust, fresh blueberry
compote, vanilla anglaise sauce

DESSERT

Roasted Banana Cake*

caramelized milk chocolate hazelnut crunch,
milk chocolate banana ganache,
caramel cremeux, dulcey whipped ganache,
caramel sauce

\$155 per
person

Venetian Quattro

All entrées offered with rustic whipped twice
baked potatoes, steamed broccolini & garlic
confit, and seared roma tomato.

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CHILEAN SEA BASS PUTTANESCA

*Vegetarian

Enhancements

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LOBSTER TAILS

TABLE ENHANCEMENTS

add the following to be pre-set at the table upon arrival
serving by the dozen

Tier One (52 per choice)

Caprese Skewers
Mini Fried Burrata
Arancini

Tier Two (72 per choice)

Shrimp Cocktail
Mini Crab Cakes
Fresh Oysters

Tier Three (105 per choice)

Mini Lobster Rolls
Wagyu Sliders
Lamb Lollipops

CREATE YOUR OWN TOWER

add the following to be pre-set at the table upon arrival
accompanied by appropriate condiments
serving per four people

Choice of Three:

8oz Beef Tartare
8oz Tuna Poke
Shrimp Cocktail
Fresh Oysters
Snow Crab Claws

36
45
48
48
54

8oz Alaskan Red King Crab
6oz Cold Water Lobster Tails
1.75lb Whole Lobster
2oz Paddlefish Caviar

60
75
75
145

PLATTERS & BOARDS

add the following to be pre-set at the table upon arrival
serving per four people

Antipasto
Charcuterie Board

40
52

SURF & TURF

add the following to any plated menu entrée

Jumbo Shrimp
Scallops
6oz Cold Water Lobster Tail

22
24
38

Dessert Reception

Pricing does not include service charge, gratuity or sales tax.
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\$16 | Choice of Three

Each Additional \$5

Mini Limoncello Cheesecake on Cookie Base

Mini Tiramisu Shot

Mini Cannoli

Mini Vanilla Creme Brûlée with Caramel Sauce (GF)

Mini Coconut Rice Pudding Shot with Pineapple Compote (Vegan, GF)

Mini Baked Chocolate Tart with Raspberry Whipped Ganache

Mini Caramelized Banana Napoleon (N)

Mini Chocolate Flourless Cake with Ganache (GF)



BEVERAGES



WELCOME COCKTAILS

add the following to be pre-set at the table or butler-passed upon arrival

Wagyu Old Fashioned 24
beef fat-infused michter's bourbon,
demerara syrup, angostura bitters,
smoked oak chip

Caribe S.O.S. 18
bacardí silver, bacardí black, orgeat syrup,
orange curacao, lime, pineapple

Lazy Italian 18
belvedere vodka, house-made limoncello,
lemon

CHAMPAGNE & BUBBLES

add the following to be pre-set at the table or butler-passed upon arrival

Coppola 60

Laurent-Perrier 128

WINE BY THE BOTTLE

BIANCO/WHITE

Hess Shirttail Chardonnay 65
Mohua Sauvignon Blanc 65
Jermann Pinot Grigio 65

ROSSO/RED

Los Noques Malbec 60
Hess Maverick Cabernet Sauvignon 75
Caymus Suison Walking Fool Zinfandel 70
Dumol Pinot Noir 90
Gabbiano Chianti Classico 70
Lion Tamer Cabernet Sauvignon 95
Borgo Scopeto Super Tuscan 70

Pricing subject to change. Check with restaurant for availability.

Cocktails, Champagne & Wine

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Bar Packages

Minimum 20 people | Minimum of 2 hours of service

ALL BAR PACKAGES COME WITH
CABERNET SAUVIGNON, CHARDONNAY,
DOMESTIC AND IMPORTED BEERS, BOTTLED
WATER, AND SOFT DRINKS.

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VENETO

First Hour \$35
per person
Each Additional Hour \$17

Tito's - Vodka
Bombay Sapphire - Gin
Bacardi Silver - Rum
Milagros Silver - Tequila
Johnnie Walker Black Label - Scotch
Jameson - Whiskey
Jim Beam - Bourbon
Bud Light
Michelob Ultra
Jai Alai IPA
Corona
Peroni
Stella Artois

ROYALE VENETIAN

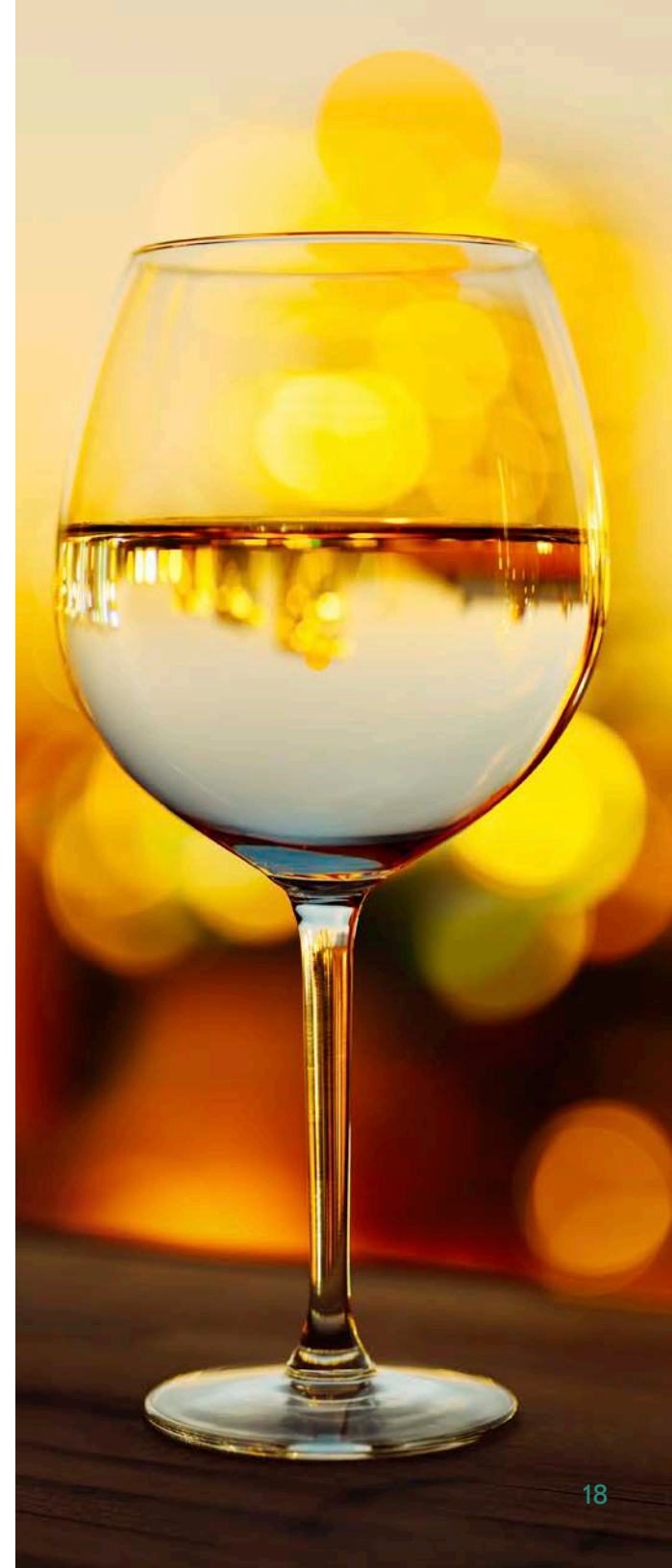
First Hour \$40
per person
Each Additional Hour \$20

Grey Goose - Vodka
Hendricks - Gin
Black Tot - Rum
Don Julio Blanco - Tequila
Dewar's - Scotch
Jack Daniels - Whiskey
Maker's Mark - Bourbon
Bud Light
Michelob Ultra
Jai Alai IPA
Corona
Peroni
Stella Artois

WINE AND BEER

First Hour \$30
per person
Each Additional Hour \$12

Cabernet Sauvignon
Chardonnay
Domestic and Imported Beers
Bud Light
Michelob Ultra
Jai Alai IPA
Corona
Heineken
Stella Artois
Assorted Soft Drinks
Bottled Water



Banquet Policies

& Fine Details

Gratuity

A service charge of 24% is the standard rate for all group dining events in The Venetian Chop House.

Guarantee / Cancellations

Restaurant Event Orders are requested 14 days in advance. Final guest count guarantees are required within 72 hours of event. A credit card or master account number is required to hold reservations for group dining events or buyouts. Should you need to cancel your event, the following cancellation fees will apply:

- Cancellation between contract signing and 31 days prior to event: 50%
- Cancellation between contract signing and 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 contracted cancellation fee.

Group Buyouts

The Venetian Chop House is available for full buyouts for a food and beverage minimum of \$20,000, exclusive of 24% service charge and 6.5% tax.

Room Rental Fee

Will be applied depending on amount of guests and complexity of your group event. Rates may be higher during weekends and holiday peak season.

Credit Card Authorization Form & Booking Contract

We will send you a secure credit card authorization form link through Sertifi, for you to fill out and our accounting department will be in contact to pre-authorize an estimate amount of your expenses prior to your event date.



CONTACT US FOR MORE INFORMATION
VCHRESERVATIONS@CARIBEROYALE.COM
(407) 759-6090
WWW.CARIBEROYALE.COM