



Banquet Catering Menus

Winter 2023 - Winter 2024



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.





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ON THE COVER: BUILD YOUR OWN POKE BOWL LUNCH BUFFET

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, we look forward to welcoming you to our home!

CARIBE ROYALE EXECUTIVE CHEF
CHEF DAVID HACKETT



Breakfast



Breakfast Plated

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

Price based on one starter, entrée and breakfast pastries.
Freshly Brewed Coffee, Decaffeinated Coffee,
Organic Hot Tea Sachet Service included.
Minimum 15 people | Maximum 60 minutes of service

PROUDLY SERVING LAVAZZA COFFEE

Published pricing valid through Winter 2024. Pricing does not include service charge, gratuity or sales tax.
Currently 26% gratuity/service charge and 6.5% sales tax.



CITRUS VANILLA FRENCH TOAST

Starter

Choose One:

Sliced Seasonal Fresh Fruit and Berries

Apricot and Raspberry Greek Yogurt Parfaits,
House Granola Topping

Fresh Fruit Skewer, Mixed Berry Yogurt Sauce, Toasted Coconut

Entrée

Homestyle Breakfast 37

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 40

Seared Tenderloin Benedict

Crunchy Cuban Bruschetta, Poached Eggs, Chimichurri Hollandaise

Parmesan Truffled Home Fries,
Roasted Roma Tomato

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

À La Carte

Beverages

Regular Brewed Coffee 110/gal.

Decaffeinated Brewed Coffee 110/gal.

Organic Hot Tea 110/gal.

Cold Coffee Brew 8 each

Bottled Coca-Cola Products 6.50

Bottled Iced Tea 7

Bottled Still Water 6.50

Bottled Sparkling Water 6.50

Bottled Flavored Sparkling Water 6.50

Fruit Infused Water 45/gal.

Vitamin Water 7

Red Bull Energy Drink 8

Lavazza 9

Starbucks Double Shots Espresso 8

Naked Smoothie Juices 8

Snacks

Whole Fresh Fruit 6

Kind Granola Bars 5.25

Clif Granola Bars 6

Candy Bars 5.25

Bags of Chips, Pretzels, Popcorn 6

Yogurt 5.75

Gourmet Individual Trail Mix 5.50

Ice Cream Bars 6

Bulk Mixed Nuts 45/lb.

Sweet Treats by the Dozen 75

Brownies and Blondies

Cupcakes

Red Velvet, Carrot, Chocolate

Assorted Doughnuts

Chocolate, Glazed, Cream Filled

Assorted Freshly Baked Muffins

Croissants

Traditional, Chocolate

Assorted Fresh Baked Danish

Specialty Coffee Cakes

Decadent Chocolate Truffles

Cookies

Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Sugar, Dark Chocolate Chip

Mini 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

Chocolate Covered Strawberries

Traditional Italian Biscotti

Assorted Cake Pops

Assorted Fresh Bagels & Cream Cheese

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 39

Sliced Fresh Seasonal Fruit and Strawberries

Cold Cereals, Bananas, 2% Milk and Soy Milk

Low Fat Yogurt Parfaits, Nut Free Granola and Dried Fruit Topping

Chef’s Selection of Fresh Baked Breakfast Pastries

Honey Butter and Local Blackberry, Apricot and Raspberry Jams

Farm Fresh Hard-Boiled Eggs, Sea Salt, Cracked Black Pepper, Chives

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

Traditional American 47

Tropical Sliced Seasonal Fruit and Strawberries

Cold Cereals, Bananas, 2% Milk and Soy Milk

Low Fat Yogurts, Nut Free Granola, Dried Fruits on the Side

Assorted Fresh Bagels & Cream Cheese

Farm Fresh Scrambled Eggs, Diced Tomatoes, Cheddar Cheese

Applewood Smoked Bacon

Roasted Onion and Pepper Red Bliss Breakfast Potatoes

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

Breakfast Bowls 49

Cubed Fruit Salad

Chef’s Selection of Fresh Baked Breakfast Pastries

Honey Butter and Local Blackberry, Apricot and Raspberry Jams

Build Your Own Bowl: *(choice of one)*
Attendant Required

Traditional Home Fries, Farm Fresh Scrambled Eggs, Chopped Applewood Bacon, Cheddar Cheese

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

Chorizo and Potato Hash, Farm Fresh Poached Egg, Salsa, Pepper Jack Cheese

Farro, Fresh Spinach Leaves, Avocado Slices, Diced Red Peppers, Roasted Parsley Tomatoes, Green Scallions

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

Substitutions

Add 3 for second meat option on buffet

Meat

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

Potato

Hash Browns, Home Fried Potatoes, Roasted Yukon Gold, Fried Tater Tots

Enhancements 10 each

All items have a minimum requirement of 20 orders per selection. The price of each selection will increase if ordered à la carte.

Open Face Bagel Pizza, Boursin Cheese Spread, Farm Fresh Egg, Diced Tomatoes, Basil, Mozzarella Cheese

Whole Wheat Tortilla, Farm Fresh Scrambled Eggs, Breakfast Sausage, Pepper Jack and Cheddar Cheese

English Muffin, Farm Fresh Egg, Shaved Virginia Ham, Cheddar Cheese

English Muffin, Egg Whites, Cheddar Cheese, Spinach

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

Buttery House Baked Biscuit, Egg Whites, Swiss Cheese, Roasted Red Pepper Spread

Buttermilk Biscuits and Sausage Gravy

Enhancements

The price of each selection will increase if ordered à la carte.

Freshly Blended Juice Bar 10

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 12

Diced Smoked Ham and Swiss, Sautéed Wild Mushrooms, Leeks, Goat Cheese

Chicken Apple Sausage, Peppers, Onions, Pepper Jack Cheese, Scallions

St. James Smoked Salmon 18

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

Steel Cut Oatmeal 9

Golden Raisins, Slivered Almonds, Fresh Blueberries, Dried Apricots, Dried Cranberries, Brown Sugar, Local Honey

Blintz Bar 13

Fresh Fruit Compote, Fig Compote, Pecans, Honey, Macerated Spiced Rum Raisins

Breakfast Action Stations

Chef-prepared breakfast
favorites to start
your morning.

Chef/attendant fees apply, \$225 each plus tax where applicable.
Minimum 50 people | Maximum 90 minutes of service

PRICES AVAILABLE WHEN ADDED TO THE BUFFET

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BLINTZ BAR

Breakfast Tacos 15

Flour Tortillas, Scrambled Eggs, Short
Rib Hash, Cheddar Cheese, Pico de
Gallo, Salsa Verde

Attendant Required

Omelet Action 17

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

Chef Required

Malted Waffles 12

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

Chef Required

Citrus Vanilla French Toast 12

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

Chef Required

Buttermilk Pancakes 12

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

Chef Required



Snacks

AM | PM Breaks

Beverages, snacks and
treats to mix and match.

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Sierra del Oro Farm 24

Fresh Guacamole Made to Order,
Assorted Fresh Tortilla Chips

Chocolate Avocado Mousse Parfaits

House Made Orange Marshmallow

Tomato, Orange, Avocado
Bruschetta

Dipped Delights 23

Candied Pork Bacon, Sugared
Five Spice

House Made Pecan Praline Cones

Apple Wedges, Caramel and
Chocolate Dipping Sauces

Almond Butter, Celery and
Carrot Shooters

Local Orange 21

Orange Yogurt Parfaits

Carrot Ginger Honey Cake

Cheddar Cheese Pretzel Pops

Winter Park Dairy Cheese Plate

Born in the USA 21

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

Oatmeal Raisin Cream Pies

Public House 23

Warm Salty Soft Pretzels

Whole Grain Mustard and Warm Beer
Cheese Dip

Deviled Eggs, Gherkin Pickles and
Olive Bar

Gourmet Almond, Cashew and
Sunflower Mix

Jerky, Bark and Brittle 24

In-House Jerkies—Beef, Turkey

Chocolate Bark—White, Dark

Nut Brittles—Walnut, Pistachio

Caribbean Social 24

Mini Mango and Cheese Pastry

Petite Jamaican Beef Patties

Watermelon Fennel Goat Cheese
Ceviche

Plantain Chips, Black Bean and
Roasted Red Pepper Hummus

Royale Lifestyle 22

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, Pecans, Walnuts,
Dried Cranberries, Golden Raisins,
M&M's, Yogurt Pretzels



OATMEAL RAISIN CREAM PIES

Lunch



Plated Lunch

A two- or three-course lunch plated and served.

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea Sachet Service included. Iced tea may be added to any selection at \$3 per person.

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COCONUT LAYER CAKE

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 49

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

Gulf Shrimp, Farro and Kale Chopped Salad 48

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

THREE COURSE

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

Starter

Kale and Quinoa Salad

Grape Tomatoes, Watermelon Radish, Curry Cauliflower Hummus, Citrus Vinaigrette Dressing

Mixed Garden Greens Salad

Shaved Fennel, Crumbled Bleu Cheese, Candied Pecans, Dried Cranberries, 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 55

Topped with Basil Pesto, Sliced Tomato, Provolone Cheese, Demi-glace, Wild Mushroom Risotto Cake

Fresh Thyme and Mustard Oven Roasted Chicken 54

Shallot White Wine Cream Sauce, Yukon Gold Crushed Potatoes

Seared Fresh Orca Salmon 57

Smoked Tomato Lemon Scallion Relish, Coconut Cashew, Basmati Rice

Citrus Brined Pork Loin 52

Apple Golden Raisin Chutney, Cream Corn Bread Pudding

Tomato Marmalade Glazed Short Ribs 56

Natural Pan Jus, Herb Polenta

Black Bean and Farro Leek Cake 52

Roasted Red Pepper Coconut Sauce

Stuffed Beyond Tomato and Mushroom Quinoa 52

Citrus Carrot Puree

Desserts

Snickers Cheesecake
House Key Lime Pie

Strawberry Mojito Mousse
Chocolate Truffle Cake

Lemon Tart
Coconut Layer Cake

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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FLORIDA RED SNAPPER AND BLACK BEAN SALAD

Monday

BONAIRE BOUNTY 64

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Mixed Field Greens

Matchstick Carrots, Hearts of Palm, Crumbled Goat Cheese, Mango Cilantro Vinaigrette

Green Papaya Salad

Baby Arugula, Oranges, Pears, Red Onions, Cherry Tomatoes, Cucumbers, Extra Virgin Olive Oil

Black Bean Salad

Red Bliss Potatoes, Green Beans, Red Peppers, Key Lime Vinaigrette

Entrée

Grilled Guava Glazed Free Range Chicken Breast

Fried Onions

Pan Seared Florida Sustainable Fish

Smoked Blistered Grape
Tomato Relish

Butter Seared White Boniato

Sweet Potato, Chimichurri Sauce

Roasted Local Market Vegetables

Dessert

Key Lime Pie

Chocolate Flourless Cake

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

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WEDGE SALAD

Tuesday

AMERICAN COMFORT 64

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Iceberg Wedge

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

Roasted Wild Mushroom Salad

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

Smoked Kale Pasta Salad

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

Entrée

Brown Sugar Baked Pork Loin

Sour Orange Onion Compote

Lemon Pistachio Crusted Fillet of Seasonal Local Fish

Light Fumet Parsley Broth

Marble Mashed Potatoes

Steamed Broccoli, Cauliflower & Carrot

Extra Virgin Olive Oil

Dessert

Homemade Apple Tarts

Chocolate Mousse Shots

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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WHITE FISH AND SHRIMP ETOUFFEE

Wednesday

CAJUN AT CARIBE 66

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Spring Garden Greens

Figs, Cucumbers, Bell Peppers,
Corn, Tomatoes, Crumbled Bleu
Cheese, Spiced Apple
Cider Tarragon Vinaigrette

Roasted Eggplant Salad

Sweet Potatoes, Arugula, Sunflower
Seeds, Pomegranate Dressing

Green Bean Pasta Salad

Penne, Fresh Basil, Shaved
Parmesan Cheese, Pesto, Roasted
Tomatoes

Entrée

Pan Roasted Chicken

Gumbo Seasoning

Blackened Sustainable White Fish

Shrimp Étouffée Sauce

Red Beans and Rice

Sautéed Zucchini, Okra,
Onions and Tomatoes

Dessert

Praline Bread Pudding

Lemon Meringue Shooters

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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CAPRESE SALAD

Thursday

SIERRA COCINA 66

Menus for each day of the week may be served on a different day at \$5 additional per person.

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

Entrée

Roasted Wild Salmon

Tomato Shallot Caper Concasse

Slow Braised Short Rib

Orecchiette

Spinach, Cremini Mushrooms, Onions, Cream

Broccolini, Roasted Red Peppers and Garlic

Rosemary Roasted Red Bliss Potatoes

Dessert

House Cannoli

Tiramisu

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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Friday

MEDITERRANEAN 64

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Chopped Romaine Hearts

Garbanzo Beans, Shaved Fennel, Toasted Almonds, Carrots, Shaved Parmesan, Orange Vinaigrette

Greek Salad

Cucumbers, Feta Cheese, Vine Ripe Tomatoes, Kalamata Olives, Green Peppers, Red Onions, Fresh Mint, Oregano Vinaigrette

Quinoa Tabouli Salad

Curry Cauliflower, Currants, Chopped Flat Leaf Parsley, Celery Root, Red Peppers

Entrée

Olive Tapenade Swordfish

Tomato Ouzo Leek Broth

Slow Baked Lemon Herb Chicken Breast and Thighs

Natural Pan Drippings

Roasted Tricolored Potatoes and Garlic

Sautéed Zucchini, Onions, Yellow and Red Peppers

Dessert

Lemon Pudding Cake

Greek Yogurt Whip, Tri-Berry Compote

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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JICAMA SALAD

Saturday

BELLE ISLE 64

Menus for each day of the week may be served on a different day at \$5 additional per person.

Starter

Spinach, Endive, Roasted Corn & Chayote Squash

Queso Blanco, Spiced Rum Vinaigrette

Jicama Salad

Granny Smith Apple, Red and White Cabbage, Matchstick Carrots, Chipotle Dressing

Coconut Wild Rice Salad

Bell Peppers, Currant, Cilantro, Toasted Coconut, Extra Virgin Olive Oil

Entrée

Jamaican Jerk Mahi

Pineapple Beurre Blanc

Choose One

Roasted Pulled Chicken
Pork Carnitas

Toppings

Fresh Pico de Gallo
Salsa Verde
Shredded Pepper Jack
Cheddar Cheese
Sour Cream
Jalapeños
Cilantro Aioli
Fresh Limes

Fried Tostones, Garlic Mojo

Healthy Steamed Market Vegetables

Dessert

Tres Leches

Kahlua Cheesecake

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

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DELI EMPORIUM

Sunday

DELI EMPORIUM 59

Menus for each day of the week may be served on a different day at \$5 additional per person.

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 Bacon, Mayonnaise

Hybrid Macaroni Brussel Sprout Slaw

Entrée

Sliced Herb-Chilled, Grilled Chicken Breast
Sliced Jamaican Jerk Pork Loin
Black Pepper Flank Steak
Sesame Tofu Salad

Bread
Brioche Buns
Focaccia
Pretzel Rolls

Cheese
Baby Swiss
Smoked Cheddar
Provolone

Sauce
Mayonnaise
Dijon Mustard
Whole Grain Mustard
Boursin Cheese Spread
Spicy Tomato Jam
Bibb Lettuce, Sliced Vine Ripe Tomatoes, Bread and Butter Pickles

Snacks

In-House Sea Salt Potato Chips

Dessert
Assorted Miniature Desserts

Hot Beverages
Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Lunch Buffet

A build-your-own-bowl buffet available every day.

Minimum 50 people | Maximum 60 minutes of service

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Any Day

BUILD YOUR OWN POKE BOWL 72

Attendant Required

Base

Jasmine White Rice
Mixed Bibb and Romaine Lettuce

Proteins

Chilled Ahi Tuna
Sliced Steak
Marinated Tofu

Hearty Mix In's

Steamed Broccoli
Mushrooms
Pickled Cucumbers
Snow Peas
Spinach & Bok Choy

Toppings

Tomatoes
Baby Corn
Fresh Jalapenos
Julienne Nori
Edamame

Sauces and Dressings

Teriyaki
Asian Ginger Sesame
Soy Sauce
Sriracha

Dessert

Fresh Tropical Fruit
Toasted Coconut
Fried Cinnamon Sugar
Wonton Skins
Plum Yogurt Dipping Sauce

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Dinner



Hand Passed

Hot and cold
hors d'oeuvres for
your cocktail hour.

\$8 each | 50 pieces minimum on all selections

Additional labor fee applies if requesting appetizers to be butler passed.

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CHILLED SPICY AHI TUNA TARTARE

HOT HORS D'OEUVRES

Cozy Shrimp

Thai Curry Aioli

Maple Pork Bellies

Fresh Scallions

Mini Beef Wellingtons

Red Wine Demi-glaze

Duck and Orange Zest Confit Tart

Franks a la Gary

Whole Grain Mustard Aioli

Fig and Goat Cheese Flatbread

Balsamic Glaze

Chicken Empanadas

Beef Empanadas

Shrimp Empanadas

Chimichurri Aioli

Guava and Cheese Empanadas

Sundried Tomato, Arancini

Four Cheese Sauce

Vegetable Samosas

Cucumber Raita

COLD HORS D'OEUVRES

Boursin Stuffed Strawberry

Lump Crab Stuffed Peppadew

Roasted Red Pepper

Hummus Tartlet

Chilled Salmon Cannoli

Chopped Egg Yolks, Egg Whites,
Capers

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

Vegetarian Antipasti

Crostini

Goat Cheese

Chilled Shrimp Cocktail

Shooter

Cocktail Sauce

Plated Dinner Three Course

Served with your choice of
starter, entrée and dessert.

Price based on a minimum of one starter, entrée and dessert.
Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea
Sachet 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

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CHEWY CARAMEL CHOCOLATE TART

Starter

Stuffed Charred Vine Ripe Tomato 20

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

Wrapped Caesar Salad 19

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

Baby Spinach Kebab 19

Mushroom Tomatoes, Artichokes,
Watermelon Radish, Hummus,
Lemon Tarragon Vinaigrette

Cucumber Cobb Salad 22

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

Creamy Burrata 19

Roasted Eggplant, Yellow and Red
Cherry Tomatoes, Baby Arugula,
Shaved Fennel, Aged Balsamic
Glaze

Baby Iceberg Chop Chop 18

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

Entrée

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

Braised Beef Short Rib 85

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

Grilled Filet Mignon 92

Wild Mushroom Sherry Ragout,
Red Wine Demi-glace, Double Baked
Boursin Cheese, Red Bliss Potatoes

Roasted Ribeye Spinalis Roulade 85

Tomato Chive Relish, Porcini
Mushroom Sauce, Dauphinoise
Potatoes

Oven Roasted Pistachio Herb Crusted Chicken Breast 73

Tamarind Sauce, Creamy Quinoa
and Spinach Risotto

Slow Baked Orange Fennel Chicken Breast 73

Chicken Demi-glace,
Scallion Cashew Basmati Rice

Pan Roasted Chicken Breast 73

Fiery Red Pepper Beurre Blanc,
Roasted Garlic and Herb
Polenta Cake

Ocean Chimichurri Sea Bass 75

Citrus Beurre Blanc, Plantain Mash

Stuffed Jumbo Shrimp and Crab Cake 75

Creole Sauce, Creamy Buttery Grits

Entrée Duets

Seared Filet Mignon and U10 Scallop Skewer 110

Port Wine Demi-glace, Parmesan
Cheese Potato Tart

Pan Seared Chicken Breast and Pistachio Crusted Salmon 106

Roasted Chicken Demi-glace, Apricot
Dill Scented Jasmine Rice

Desserts

Traditional Tiramisu, Fresh Cream 16

Chewy Caramel Chocolate Tart, Raspberry Gelee 21

Fresh Vanilla Bean Cheesecake, Berry Compote 16

House Made Fresh Florida Key Lime Tart, Chantilly Cream 15

Praline Crunch Bar, Fresh Cream 17

Lemon Blueberry Cake 16

Hot Beverages

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Themed Dinner Buffet

Starters, entrées and
desserts crafted around
a culinary theme.

Minimum 50 people | Maximum 120 minutes of service

ASK FOR OUR UPGRADED WINE LIST

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SWEET HEAT BARBECUE 140

Baby Iceberg Wedges

Cauliflower, Broccoli, Cherry
Tomatoes, Shredded Carrots, Green
Peppers, Corn, Chopped Bacon,
Chickpeas, Bleu Cheese, Shredded
Brussels Sprouts

Watermelon Salad

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

Potato Corn Salad

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

Honey Jalapeño Corn Bread

Entrée

Slow Smoked Dry Rubbed Beef Brisket

Chef’s Barbecue Sauces: Alabama
White, South Carolina Mustard,
Kansas City Sweet, Texas Habanero

Smoked Sausages

Kielbasa, Andouille, Italian Sweet

Slow Smoked Hickory Chicken

Assorted Salsas, Hot Sauces

Bourbon Glazed Sweet Potatoes

Maple Butter

Grilled Green Beans and Onions

Dessert

Apple and Cherry Pies

Homemade Pecan Tarts

Brownies and Blondies

HAVANA NIGHTS 135

Starter

Mixed Garden Greens

Diced Ham, Swiss Cheese,
Pickles, Cucumbers, Tomatoes,
Hearts of Palm, Mustard
Vinaigrette and Oregano Ranch

Cumin Rice Salad

Green Olives, Green and Red
Peppers, Garlic, Grape Tomatoes,
Peas, Spiced Rum Vinaigrette

Fruit Salad

Fresh Mango, Honeydew,
Pineapple, Cucumbers, Avocado,
Fresh Lemon, Red Chilies

Petite Cuban Rolls, Butter



Entrée

Slow Roasted Marinated Pork Shoulder

Mojo Onions and Sofrito
Attendant Required

Traditional Ropa Vieja

Garnished, Diced Red Peppers,
Sliced Green Olives and Cilantro

Chimichurri Grouper

Plantain Chips

Black Beans and Rice

Sweet Plantains (Maduros)

Roasted Chayote and Yellow Squash, Fresh Cilantro

Desserts

House Made Flan

Individual Raisin Cinnamon Rice Pudding

Cake de Ron, Spiced Rum & Banana Syrup



MILLS DISTRICT 129

Mixed Bok Choy, Spinach, Napa Cabbage Salad

Bamboo Shoots, Water Chestnuts, Bok Choy,
Shiitake Mushrooms, Baby Corn, Edamame,
Bean Sprouts, Red Peppers, Scallions, Miso
Dressing, Sour Orange Ginger Vinaigrette

Rice Noodle Salad

Red and Green Peppers, Shredded Carrots,
Scallions, Straw Mushrooms, Bean Sprouts,
Red Cabbage, Sesame Dressing

Red Quinoa Salad

Edamame, Ginger, Daikon Radish, Celery,
Mandarin Oranges, Lime Dressing

Entrée

Thai Yellow Coconut Curry Chicken and Potatoes

Fresh Cilantro

Poached Lemongrass & Soy Green Tea Snapper

Scallions and Sliced Red Chilies

Tofu Vegetable Lo Mein

Snow Peas, Sliced Baby Carrots, Red
Peppers, Sliced Button Mushrooms, Broccoli

Jasmine Scented White Rice

Ginger Thai Basil Carrots

Desserts

Matcha Panna Cotta and Lime Gelee

Asian Five Spice Chocolate Pound Cake

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, \$225 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

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Mezze Presentation 25

- 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 22

- Chef’s Selection of Four International and Two Domestic Cheeses
- Fried Marcona Almond Fig Preserve, Local Honey, Dried Apricots, Fresh Grapes and Berries
- Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Antipasto 24

- Display of Four Artisanal Cheeses and Four Cured and Smoked Meats
- Grilled Artichokes, Peppadews, Roasted Mushrooms, Assorted Italian Olives, Marcona Almonds, Roasted Peppers, Roasted Eggplant
- Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Royale Raw Bar 40

- Additional attendant fee — \$225, 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 90 dozen

- Minimum of 10 dozen pieces required, based on 5 pieces per guest*
- Additional attendant fee upon request — \$225*
- Chef’s Selection of Maki and Nigiri Sushi
- Pickled Ginger
- Wasabi and Soy Sauce

RECEPTION STATIONS CONTINUED

Tostones Table 27

Attendant Required

Hawaiian Fried Tostones

Choose Two Proteins

Ropa Vieja
Pulled Pork Shoulder
Griddled Mojo Shrimp

Toppings

Chimichurri Sauce
Pico de Gallo
Chipotle Chutney
Sour Cream
Diced Red Onions
Shredded Cheddar Cheese
Pepper Jack Cheese
Chopped Cilantro

Street Tacos 32

Attendant Required

Choose Two Proteins

Grilled Chicken
Marinated Beef
Roasted Shrimp

Toppings

Flour Tortillas
Pico de Gallo
Scallions
Sour Cream
Salsa
Cheddar and Jack Cheese
Taco Sauce
Black Bean Corn Fiesta
Key Lime Chipotle Slaw

Asian Wok 30

Chef Required

Choose One

Lo Mein Noodles
Stir-Fry Rice

Choose Two

Pulled Roasted Chicken
Grilled Teriyaki Beef
Gulf Shrimp

Vegetables

Bamboo Shoots, Water Chestnuts,
Bok Choy, Shiitake Mushrooms,
Baby Corn, Edamame, Bean Sprouts,
Red Peppers, Scallions

Sauces

Red Curry Sauce, Orange Ginger
Sauce, Sweet Chili Sauce,
Hoisin Sauce

Egg Rolls and Wonton Skins,
Sweet and Sour Sauce, Soy Sauce

True Grits 28

Choose two options | Attendant required

Creamy Southern Grits and Shrimp,
Bacon, Sweet Onions, White Cheddar
Cheese, Scallions

Yellow Corn Grits and Roasted Duck
Orange Zest, Red Peppers, Cilantro

Vegetarian Grits and Hearty Roasted
Mushrooms, Eggplant, Zucchini,
Sunburst Squash, Blistered Grape
Tomatoes, Goat Cheese

Sausage Bazaar 30

Artfully Displayed

Kielbasa
Sweet Italian Rope
Beer Poached Bratwurst

Sides

Sautéed Pepper and Onions
Sauerkraut
Lyonnaise Potatoes

Breads

Assorted Pretzels
Sourdough
Focaccia Bread
Beer Mustard, Whole Grain Mustard

Risotto and Pasta 29

Choose two options | Chef Required

Wild Mushroom Risotto
Zucchini, Red Roasted Peppers,
Vegetable Broth and Extra
Virgin Olive Oil

Pulled Roasted Chicken Penne Pasta
Sweet Peas, Pearl Onions,
Asiago Cream Sauce

Shrimp and Bay Scallop Orzo Pasta,
Asparagus, Diced Tomatoes,
Roasted Yellow Peppers,
Scallions, Whole Butter

Poke Bowls 32

Attendant Required

Choose Two

Jasmine Rice
Lo Mein Noodles
Chopped Field Greens

Choose Two

Marinated Ahi Tuna
Marinated Tofu
Gulf Shrimp
Roasted Chicken

Toppings

Radish, Edamame, Scallions,
Avocado, Seaweed Salad,
Ginger, Sesame Seeds,
Sliced Red and Green Chilies,
Cucumbers, Mango,
Julienne Nori

Salads from Garden 24

Attendant Required

Caesar Salad

Crisp Chopped Romaine Lettuce,
Creamy Caesar Dressing, Crispy
Herb Croutons, Parmesan Cheese,
Diced Pancetta

Spinach and Fennel Salad

Tender Baby Spinach, Baby Fennel,
Roasted Thyme Mushrooms,
Hard-Boiled Eggs, Slivered
Almonds, Applewood Smoked
Bacon, Tarragon Vinaigrette

Caprese Salad

Charred Roasted Grape Tomatoes,
Ciliegine Mozzarella, Fresh Basil,
Baby Arugula, Extra Virgin Olive
Oil, Balsamic Drizzle



Reception Stations

Five stations prepared and proudly served by our culinary team.

This menu consists of five action stations.
Chef/attendant fees apply, \$225 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

ADD CURATED COCKTAIL BAR TO YOUR EVENT

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CRÈME BRÛLÉE YOUR WAY STATION

Chop Chop Salad Station

Attendant Required

Fresh Chopped Garden Greens
Chopped Spinach
Hearts of Palm
Vine Ripe Tomatoes
Cucumbers
Red and Yellow Peppers
Shaved Red Onions
Kalamata Olives
Carrots
Radishes
Dried Cranberries

Crumbled Goat Cheese
Feta
Bleu Cheese
Chopped Bacon
Mushrooms
Hard-Boiled Eggs

Your Choice of Dressings

White Balsamic Vinaigrette
Red Wine Vinaigrette
Avocado Ranch

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

Roasted Chicken & Spinach Roulade

Attendant Required

Cauliflower Rice, Sauce Natural

Crème Brûlée Your Way

(Torched to Order by Chef)

Chocolate, Vanilla, Orange

Your Choice of Toppings

Macerated Cherries
Candied Almonds
Berry Compote
Caramel Sauce
Chocolate Sauce
Caramelized Bananas

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CARVED BACON MARMALADE BASTED NEW YORK STRIP STEAK

Poke Bowls

Attendant Required

Base
Jasmine Rice
Lo Mein Noodles
Sliced Romaine

Protein
Marinated Ahi Tuna
Gulf Shrimp
Spicy Salmon

Toppings
Radish, Edamame, Scallions,
Avocado, Seaweed Salad,
Ginger, Sesame Seeds,
Sliced Red and Green Chilies,
Cucumbers, Mango, Julienne Nori

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

(Chef and Attendant Required)

Gelatos
Chocolate
Salted Toffee
Mango
Pistachio
Vanilla

Toppings
Chocolate Chips, Chopped Almonds,
Candied Pecans, Crushed Oreos,
Crushed Pretzels, Pop Rocks

Cones—Assorted Mini

Beignets Fried to Order

Powdered Sugar, Plain,
Cinnamon Five Spice

Your Choice of Dipping Sauces
Chocolate
Nutella
Berry Compote
Fresh Whipped Cream

Hot Beverages

Freshly Brewed Coffee,
Decaffeinated Coffee
Organic Hot Tea

Carving Stations

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

Chef/attendant fees apply, \$225 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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SLOW BAKED SWORDFISH STEAMSHIP ROUND

Carved Slow Braised Short Ribs 30

Horseradish Demi-glace,
Soft Dinner Rolls

Slow Baked Swordfish Steamship Round 30

Tomato Garlic Concasse,
Focaccia

Savory Roasted Chicken and Spinach Roulade 25

Sauce Natural,
Brioche Roll

Whole Roasted Florida Red Snapper 29

Citrus Beurre Blanc,
Old Bay Crostini

Smoked Honey Mustard Bone-in Pork Loin 23

Apple Raisin Spiced Rum Chutney,
Garlic Biscuits

Carved Bacon Marmalade Basted New York Strip Steak 34

Triple Red Wine Demi-glace,
Soft Dinner Rolls

Slow Roasted Marinated Pork Shoulder 23

Mojo Demi-glace,
Cuban Rolls

Mustard Herb Rubbed Domestic Loin of Lamb 37

Minted Lamb Vinaigrette,
Focaccia

Slow Braised Barbecue Beef Brisket 28

Onion Barbecue Demi-glace,
Garlic Toast

Char-Crust Beef Tenderloin 37

Wild Mushroom Ragù,
Sourdough Rolls

Carving Station Enhancements 12

- Yukon Truffle Smashed Potatoes
- Gorgonzola Whipped Potatoes
- Boiled Saffron New Potatoes and Chives
- Boursin Cheese Double Baked Potatoes
- Creamed Mushroom Leek Risotto
- Traditional Potato Salad
- Parmesan Yellow Polenta
- Yellow Rice Pigeon Peas
- Aged White Cheddar Grits
- Cauliflower au Gratin
- Market Fresh Vegetables

Dessert Stations

Delectable desserts to satisfy any sweet tooth.

Chef/attendant fees apply, \$225 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

PROUDLY SERVING LAVAZZA COFFEE

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FLAMING CREPES

Milkshakes 22

Attendant Required

Chocolate, Strawberry, Vanilla, Malt, Assorted Toppings and Candies

Flaming Crepes 24

Chef Required

Spiced Rum, Bananas, Pineapple, Mango, Toasted Coconut, Vanilla Gelato

Pan Seared Pound Cake 22

Chef Required

Chocolate
Lemon
Red Velvet

Pan Seared in Butter

Your Choice of Topping:

Vanilla Gelato
Chocolate
Caramel Sauce

Ice Cream Cookie Sandwiches 23

Attendant Required

Chocolate Chip
Peanut Butter
Oatmeal
Dark Chocolate Chip
Vanilla Ice Cream

Classic Bananas Foster 24

Chef Required

Spiced Rum Banana Caramel Sauce, Vanilla Gelato and Vanilla Pound Cake

Chocoholic 25

Chocolate Covered Cake Pops

Rich Chocolate Mousse in White Chocolate Cups

Double Chocolate Chunk Cookies

Decadent Fudge Brownies



Beverages

Beverages & Bars

Raise a glass with our drink packages and à la carte beverages.

Minimum 25 people | Maximum 90 minutes of service
Bartender and cashier fees applicable. The current bartender and cashier rate is \$225 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 40

Each Additional Hour 15

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

Bud Light, 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 36

Each Additional Hour 13

Grand Cabernet Sauvignon

Grand Chardonnay

St. Petersburg Banyan
Reserve Vodka

Beefeater Gin

Bacardi Superior Rum

Milagros Silver Tequila

Dewar’s Scotch

Seagram’s 7 Whiskey

Elijah Craig Bourbon

Bud Light, Michelob Ultra,
Yuengling, Corona, Stella Artois,
Kona Seasonal

Gold Bar

First Hour 32

Each Additional Hour 11

Gold Cabernet Sauvignon

Gold Chardonnay

Spring 44 Vodka

New Amsterdam Gin

Dark Door Spirits Rum

Corazón Tequila

Johnnie Walker Red

Rich & Rare Reserve Whiskey

Jim Beam Bourbon

Bud Light, Michelob Ultra,
Yuengling, Corona, Stella Artois,
Kona Seasonal

Wine and Beer Bar

First Hour 29

Each Additional Hour 10

Royale Cabernet Sauvignon

Royale Chardonnay

Domestic and Imported Beers

Bud Light, Michelob Ultra,
Yuengling, Corona, Stella Artois,
Kona Seasonal

Assorted Soft Drinks

Bottled Water

Cash Bar

Cocktails 13

Wine 10

Imported Beer 8

Domestic Beer 7

Mineral Water 5

Soft Drinks 5

NOW SERVING!

CURATED COCKTAILS WITH
LOCAL AND HOMEMADE
INGREDIENTS.

SEE YOUR EVENT MANAGER
FOR DETAILS.



OLD ST. PETE CUCUMBER GIN

HOSTED BAR

On Consumption

Cordials	15
Royale Brands	15
Grand Brands	13.50
Gold Brands	12.50
Royale Wine	64
Grand Wine	60
Gold Wine	55
Sparkling	56
Imported Beer	8.75
Domestic Beer	7.75
Mineral Water	6.50
Soft Drinks	6.50

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 shall 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 \$5 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 staff and approved security firms may be used.



CARIBE ROYALE
O R L A N D O

CONTACT US FOR MORE INFORMATION

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