

THE VENETIAN CHOP HOUSE, CARIBE ROYALE ORLANDO'S SIGNATURE RESTAURANT LAUNCHES EXPANDED MENU AND EXPANDED DINING SPACE

The unveiling of the restaurant's new menu of Italian classics and addition of an expanded, multi-purpose dining space debut as part of the resort's \$127 million reimagination

ORLANDO, FL (Oct 17, 2022) – <u>Caribe Royale Orlando</u>, Central Florida's premier meetings and conventions resort just minutes from *Walt Disney World* [™] Resort, is announcing the relaunch of its AAA Four Diamond restaurant, <u>The Venetian Chop</u> <u>House</u>. The resort steakhouse has relaunched, debuting a variety of classic Italian dishes, premium steaks and chops and an innovative variety of desserts, in addition to a new expanded dining space. These updates make up just one facet of the resort's \$127 million reimagination that also includes a full remodeling of all of its one-bedroom suites, the addition of the new 50,000-square-foot Palms ballroom (bringing the total meeting space to 220,000 square feet), and an inviting new lobby. The Venetian Chop House has also revamped their extensive list of wines from across the globe, plus new creative signature cocktails.

<u>View photos of the food and cocktails on the new menu HERE</u> <u>View photos of the Private Dining Space, Classic Dining Room and Patio HERE</u>

"We are thrilled to welcome our guests back to The Venetian Chop House to experience our modern steakhouse menu of prime cuts, chops and our take on classic Italian specialties. While in development, we drew inspiration from family recipes while adding professional technique and high quality ingredients to put together a selection of elegant, craveworthy dishes that we know our guests will love. I am very proud of what our team has created," said David Hackett, Executive Chef of The Venetian Chop House. Hackett joined the Caribe team in 2021 and brings over 30 years of culinary experience to the resort's kitchen in addition to the prestigious Brillat-Savarin Medaille de Merite award which he received for his excellence in the culinary arts. The restaurant's Italian specialties include tagliatelle bolognese and a 14 oz on-the-bone veal parmigiana, as well as the finest selection of steaks and chops, including the restaurant's signature 36 oz Tomahawk ribeye. Guests can begin their meals with a delectable selection of appetizers, including a savory wild mushroom risotto with shaved black truffle, regionally-sourced burrata served with eggplant and a syringe of balsamic vinaigrette and signature lobster bisque, served with an artistic pastry web topping and poured tableside.

For dessert, diners shouldn't miss the Ultimate Chocolate Sphere, a chocolate lover's dream dish, flambéd with caramel liquor as it is presented to the table. Additional desserts include the Limoncello Soufflé Cheesecake and an Italian Dessert Tasting featuring mixed berry zuppa, chocolate raspberry ravioli, cannoli cone and tiramisu panna cotta These are just a few of desserts created by Executive Pastry Chef Joshua Cain. Cain joined the Caribe Royale team in 2021 bringing over 25 years of combined pastry and culinary experience in four and five diamond hotels and restaurants. He specializes in chocolate including the execution of molding chocolate into unique shapes and using innovative techniques to create works of edible art.

The restaurant's reimagined mixology program includes signature and classic cocktails, specially crafted to pair with Italian-influenced dishes. The Giuseppe, for example, works as an excellent palette primer and is recommended to be enjoyed with appetizers. It is made with Amaro, sweet vermouth, lemon and orange bitters. Other options include the decadent and citrusy La Diavolo Margarita, with Milagro Silver tequila, orange liqueur, salt air foam and lime; the sweet and sour Pisco Sour, with pisco loogia, blueberry shrub, simple syrup, egg and lime; and the tropical and flavorful Caribe S.O.S., with Bacardi Silver, Bacardi Black, orange curacao, orgeat, simple syrup and lime. In addition to the cocktails, there is also an extensive wine list as well as beer choices offered.

The new 1,800-square-foot dining room expansion boasts a modern design with high ceilings and bright contemporary details. This flexible dining space can also be used for group events including banquets, cocktail parties and receptions. The venue also has an indoor outdoor component for guests to enjoy views of the resort's gorgeous lagoon-style waterfall. The private dining room can accommodate up to 80 guests for a seated affair and up to 120 guests standing-room.

"The expanded private dining space is just one component of Caribe Royale Orlando's reimagination. We have been working very hard over the last year as the resort completes its renovations, debuting new, expertly designed interiors, refurbished suites, award-winning cuisine, innovative mixology and unmatched experiences for our guests," said Hotel Manager Phil Klinkenberg. "We can't wait to welcome discerning guests back to our beautiful resort and all it has to offer." The Venetian Chop House is open Tuesdays-Saturdays from 6 p.m. - 10 p.m. Reservations are recommended and can be made <u>here</u>.

Venetian Chop House menu here

To learn more about Caribe Royale Orlando's offerings, dining, amenities and reimagination, visit <u>www.cariberoyale.com</u>.

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About Caribe Royale Orlando

Located just minutes from the Walt Disney World® Resort in the nation's number one convention and tourist destination, Caribe Royale Orlando is the only AAA Four Diamond all-suite meetings resort in Orlando. A TripAdvisor 2022 Travelers' Choice Award winner – among just 10 percent of hotels worldwide to receive the distinction – the upscale Caribe Royale is emerging from a \$127 million renovation that includes fully remodeling all of its one-bedroom suites, an all-new 50,000-square-foot grand ballroom (bringing the total meeting space to 220,000 square feet), and an inviting new lobby. Being privately-owned, Caribe Royale offers meeting planners faster approval cycles and more flexibility to create stand-out events. To learn more or to book a visit, event or meeting, visit www.cariberoyale.com. Follow the all-suite convention hotel on Facebook, Instagram, Twitter (@cariberoyale), LinkedIn and Pinterest. #cariberoyaleorlando