

HOLIDAY EVENTS PERFECTLY REIMAGINED

Mix and Mingle!

DANCE, MIX AND MINGLE

your way to Caribe Royale Orlando for your 2023 End of the Year Holiday Party!

Let your employees escape the monitors and celebrate 2023 with a custom crafted menu and curated cocktails!

Special holiday menus available starting from \$80 per person.

READY TO MINGLE?

Teresa Bernstein | Director of Catering
407-238-8470

Stephanie Maningo | Catering Manager
407-238-8170



LEARN MORE

Buffet Menu...

\$80++ Per Person

SALAD

Yuletide Pomegranate Salad

Mixed Garden Greens, Pomegranate Seeds, Diced Tomato, Crumbled Bleu Cheese, Chopped Bacon, Scallions, Ranch Dressing and House Vinaigrette

Chilled Loaded Broccoli Salad with Cheese, Bacon

ENTREE

Carved to Order | Attendant Required at No Additional Cost

Honey Baked Smoked Pitt Ham

Cinnamon Glazed Apples

Whole Roasted Turkey and Cran-Raspberry Chutney

Country Gravy and Buttermilk Biscuits, Butter

SIDES

Select up to Two Sides

Each Additional Side \$9++ Per Person

Butternut Squash Soup

Whipped Butter and Garlic Potato

Cheesy Potato Au Gratin

Sautéed Green Bean, Cranberries and Almonds

Creamy Green Bean Casserole, Mushroom Sauce

Traditional Turkey Stuffing

Roasted Marshmallow and Sweet Potato Casserole

Balsamic and Honey Glazed Brussel Sprouts

Baked Macaroni and Cheddar, Fontina Cheese

DESSERT

Select up to Three Desserts

Caramelized Apple Mousse, Dulce Ganache

Cinnamon Streusel

Caramel Panna Cotta, Gianduja Spiced Ganache and Tiny Gingerbread Man

Ornamental Red Velvet Cupcake

Sticky Toffee Pudding

Milk Chocolate Crunchy Éclair

White Chocolate Cherry Trifle with Streusel

Vanilla Crème Brûlée, Caramel Sauce

Egg Nog Goopy Butter Cookies

White Chocolate Orange Pecan Cookies

Reindeer Raspberry Linzer Cookies

Buffet Served with Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Tea Sachets

Buffet Enhancements...

DISPLAY STATIONS

International and Domestic Cheese Board

Additional \$22++ Per Guest

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

Additional \$24++ Per Guest

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

CARVING STATIONS

Each Additional \$22++ Per Guest | Chef Fee Required \$225+ Tax Per Station

Carved Slow Braised Short Ribs

Horseradish Demi-Glace, Soft Dinner Rolls

Char- Crusted Beef Tenderloin

Wild Mushroom Ragu, Sourdough Rolls

Savory Roasted Chicken and Spinach Roulade

Sauce Natural, Brioche Roll

DESSERT ACTION STATION

Additional \$15++ Per Guest | Chef Fee Required \$225+ Tax Per Station

Warm Caramelized Apples and Seven Flavor Poundcake,
Cinnamon Streusel served with Salted Toffee Gelato

Add A Curated Holiday Cocktail...

Sip and savor the night away with a specialty curated beverage. Contact your Event Specialist for pricing.



Cran-Apple
Spritzer

Cranberry and
Champagne Flute



Moscow Reindeer
Cocktail

Mighty Mint
Hot Chocolate



Cran-Orange
Whiskey Cocktail

Cranberry
Sparkling Rose



Perks For Signing With Us...

To show our appreciation when you sign a contract, pick ONE of these amazing complimentary offers.



GAS CARDS

Fuel Perks valued at \$250 to raffle off during your dinner event.

(1) \$100 gas gift card and (1) \$150 gas gift card



BUTLER PASSED CHAMPAGNE

Butler Passed Champagne For Each Attendee



ONE-NIGHT STAY FOR TWO

Enjoy a one-night stay for two in one of our newly reimagined suites