



## Weddings at Caribe Royale







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# Experience the Royale Treatment

Your wedding should be just as personal and memorable as the love story behind it. Our dedicated team is here to bring your unique vision for this day to life. From the planning stages to the ceremony and reception, we'll make sure every detail is just right. And with our all-suite and villa accommodations, our unique property offers you and your guests a truly unforgettable experience that will bring a smile to your faces while you're here and long after you leave.



**CARIBE ROYALE CATERING TEAM**  
**(407) 238-8405**  
**WEDDING@CARIBEROYALE.COM**





# Everything you need to say “I do.”

## OUR UNIQUE PROPERTY INCLUDES:

All suite accommodations for your guests

Private villas for the bridal party with plenty of space for getting ready the day of your wedding

Gorgeous outdoor venues, including the Boca Pier and our tropical pool with lush green acres and grotto backdrop

Bespoke experiences, tailor-made menus and the ability to customize your wedding package

An on-property AAA Four Diamond restaurant, The Venetian Chop House, as a rehearsal dinner option

Thirty-days out and day of wedding coordination by a professional Lead Wedding Planner and Assistant Planner



# Ceremony

## Ceremony Details



### Day-of wedding planner

Your own personal coordinator offering unlimited expert advice on wedding traditions, etiquette and planning tips.

### Unique outdoor & indoor ceremony locations

From scenic spots surrounded by nature to elegant indoor ballrooms.

### Garden-style white chairs

Traditional folding chairs for ceremony seating.

### Refreshing sparkling & fruit-infused still water

Chilled for guests to enjoy as they enter and leave the ceremony location.

### Bridal party holding room

A suite or private meeting room provided for the day.

### Weather backup

For outdoor ceremonies, an indoor back-up location will be available in case of rain or inclement weather.

### Ceremony rehearsal

Work with you and the planner to accommodate your rehearsal needs.



**\$1,800** RECEPTION ONLY FEE

**\$2,500** CEREMONY FEE

All charges for banquet food and beverage functions and meeting room rental are subject to prevailing taxes and service charge/gratuity. Current service charge/gratuity 26%, sales tax 6.5%





# The Grand Package

Our core package includes everything you need—and then some—for a day you'll never forget.

## Cocktail Reception

One-Hour Cocktail Reception  
Reception Hors D'oeuvres

**Reception Items:**

High And Low Cocktail Tables  
Luxurious Hotel White Table Linens  
Votive Candles

**Grand Bar Package:**

Includes (4) Hour Bar Package  
Each Additional 30-Minutes is \$5 per guest

## Dinner Reception

Four-Hour Dinner Reception  
Three-Course Dinner  
Traditional Wedding Cake

**Reception Items:**

Hotel Banquet Chairs  
Head Table  
Cake Table  
Gift Table  
Name Card Table  
Dance Floor & Riser  
Elegant Banquet Rounds  
White Table Linen & Napkins  
Votive Candles

## Grand Perks

Favorable suite rates for your wedding guests

Private room after ceremony for bridal party

Complimentary King Suite on wedding night

Private menu tasting for up to (2) two guests

Butler service for the couple during the reception

10% discount at our AAA Four Diamond restaurant, The Venetian Chop House for your rehearsal dinner

\$130 PER GUEST

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# The Royale Package

Our luxury package includes everything from the Grand Package plus additional services and upgrades to ensure your day is exactly how you dreamed it would be.

## Cocktail Reception

One-Hour Cocktail Reception  
Reception Hors D'oeuvres

### Reception Items:

High And Low Cocktail Tables  
Upgraded Ivory Lamour  
Table Linens  
Votive Candles

### Royale Bar Package:

Includes (4) Hour Bar Package  
Accompanied By Signature  
Cocktail Passed During  
Cocktail Hour  
Each Additional 30-Minutes  
is \$6 per guest

## Dinner Reception

Four-Hour Dinner Reception  
Three-Course Dinner  
Customizable Wedding Cake  
White Glove Service  
Champagne Toast

### Reception Items:

Chivari Chairs  
Head Table  
Cake Table  
Gift Table  
Name Card Table  
Custom Menu Cards  
Dance Floor & Riser  
Choice of Royale Family Tables  
or Elegant Banquet Rounds  
Upgraded Ivory Lamour  
Table Linens  
Votive Candles

## Royale Perks

Favorable suite rates  
for your wedding guests  
Private room after ceremony  
or before dinner for bridal party

Complimentary Villa  
on wedding night

Private menu tasting for  
up to (4) four guests

Butler service for the couple  
during the reception

15% discount at our AAA Four  
Diamond restaurant, The Venetian  
Chop House for your rehearsal dinner

Up to Five (5) Complimentary  
Vendor Meals

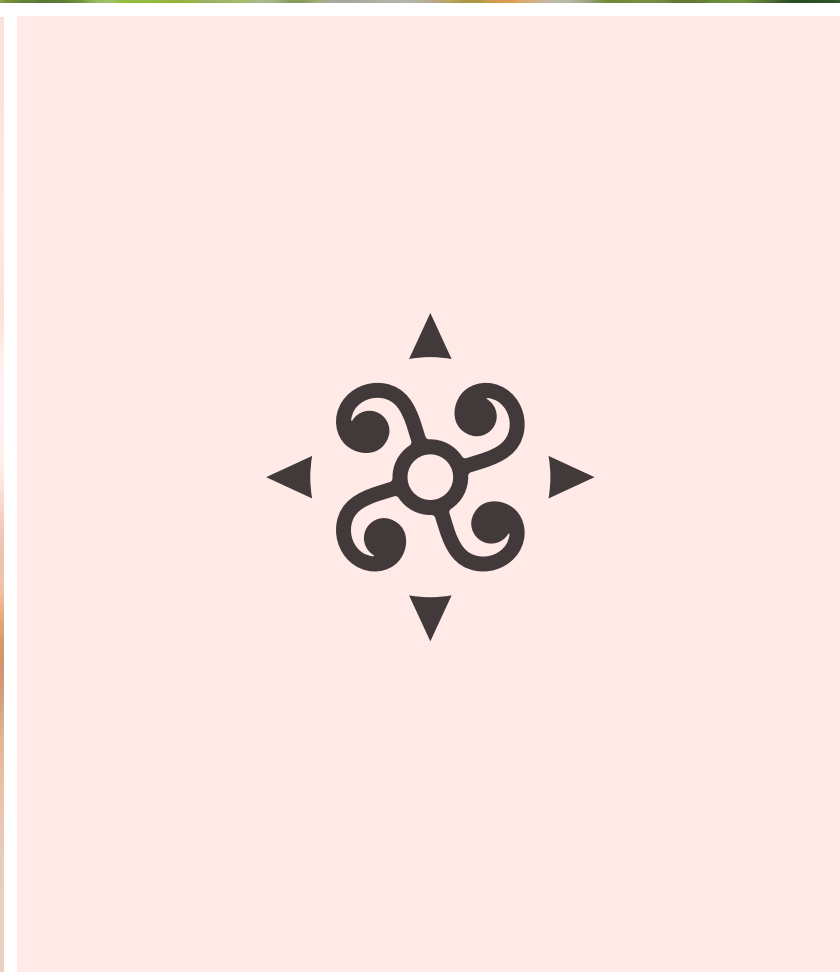
Complimentary spa treatment  
for the couple to relax  
the day after the wedding

One Complimentary 1-Year  
Anniversary Stay in King  
Deluxe Suite

**\$155** PER GUEST

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# A Message From Our Executive Chef

Greetings! My name is David Hackett. I'm the Executive Chef at Caribe Royale Orlando, the perfect destination to host your wedding. My team of highly trained professional chefs is dedicated and committed to ensure that you and your guests have the most memorable culinary and dining experience on your special day. Our passion comes from years of honing our culinary craft and skill. We get excited and inspired to use fresh, wholesome, hand-selected, quality ingredients, which allow us to create full-flavored dishes, both unique in 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  
DAVID HACKETT**





# Menu

## Hors D'oeuvres



### The Grand Package

Includes choice of one cold option & two hot options.



### The Royale Package

Includes choice of two cold options & three hot options.

### Cold Menu

Smoked Salmon Mousse Cone,  
Crème Fraiche, Caviar & Chives

✓ Charred Watermelon, Feta Cheese,  
Balsamic Glaze & Micro Basil

✓ Whipped Goat Cheese &  
Tomato on an Olive Crostini

Ahi Tuna Poke Spoon,  
Cilantro, Soy, Sambal & Pineapple

Chimichurri Shrimp,  
White Sweet Potato Skewer

✓ Fingerling Potatoes,  
Truffle Cream & Olive Oil Pearls

✓ Creamy Hummus,  
Roasted Vegetable Tart

Smoked Chicken,  
Boursin Cheese & Dried Cherries

### Hot Menu

Coffee Crusted New Zealand  
Lamb Chops, Kalua Demi

Almond Stuffed Dates  
Wrapped In Bacon

Maryland Crab Cakes with  
Smokey Remoulade Dipping Sauce

✓ Brie And Raspberry En Croute

Cheeseburger Spring Roll,  
Mustard & Ketchup Dipping Sauce

Cozy Wonton Wrapped Shrimp  
with Sweet Chili Sauce

✓ Mushroom Arancini,  
Parmesan Cheese Sauce

Braised Beef & Manchego Empanadas  
with Onion Sour Cream





# Plated Dinner Offerings

Both packages include one starter and one entrée selection. All entrée selections are served with assorted warm rolls and butter, freshly brewed coffee and gourmet hot teas.

## Starters for Both Packages

**Choose One Starter:**

- ✓ Baby Field Greens Bouquet in Cucumber Ring, Fresh Crumbled Goat Cheese, Macerated Yellow & Red Grape Tomatoes, Raspberry Champagne Vinaigrette Dressing
- Baby Spinach, Shaved Fennel, Radicchio Cup, Candied Walnuts, Crispy Applewood Bacon, Chile Dusted Cantaloupe, Blue Cheese Crouton, Key Lime Dressing
- Fresh Burrata, Marinated Artichokes, Roasted Eggplant Carpaccio, Yellow Tomatoes, Arugula, Roasted Red Peppers & Basil Emulsion
- ✓ Romaine Hearts, Vine Ripened Tomatoes, Olives, Watermelon Radish, Shaved Parmesan Cheese & White Balsamic Vinaigrette
- ✓ Baby Iceberg Cup, Mixed Garden Greens, Feta Cheese, Cucumbers, Tomatoes, Radish, Fresh Mint Ranch

## The Grand Package

**Choose One Entrée:**

- Chicken Breast Coq Au Vin Tomato with Chive Relish, Wild Mushroom Risotto Cake Broccolini, Bias Carrots & Red Wine Sauce
- Seared King Orca Salmon with Minted Watercress Risotto, Golden Beets, Baby Fennel Roasted Tomato & Citrus Beurre Blanc
- Fresh Thyme and Mustard Oven Roasted Chicken, Shallot White Wine Cream Sauce, Yukon Gold Crushed Potatoes and Seasonal Vegetables
- ✓ Fresh Herb Ricotta Cheese Manicotti with Sauteed Spinach and Basil, Spaghetti Carrots, Zucchini & Velvety Tomato Puree

## The Royale Package

**Choose One Entree from the Grand or the Royale Package Options:**

- Char-Crusted Filet Mignon with Mushroom Ragu, Au gratin Potatoes, Haricot Vert Beans, Baby Carrots, Charred Tomato
- Korean Style Barbeque Marinated Zabuton of Beef Shiitake and Enoki Mushroom Porridge, Baby Bok Choy filled with Carrot Ginger Mousse & Hoisin Demi
- Pan Seared Chilian Seabass Citrus Cilantro Beurre Blanc Whipped Plantain Mash, Fresh Asparagus, Baby Carrots and Charred Grape Tomato
- Slow Braised Short Rib Orange Parsley Gremolata, Creamy Whipped Yukon Gold Potatoes, Asparagus Tips, Roasted Mushrooms, Carrot Pearls, & Natural Reduction

\$130 PER GUEST

\$155 PER GUEST

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✓ VEGETARIAN FRIENDLY DISHES



# Menu

## Reception Enhancements



### Mezze Presentation

Traditional Chickpea Hummus  
Tabbouleh Salad  
Baba Ghanoush  
Green Olive Tapenade  
Walnut Muhammara  
Grape Leaves  
Marinated and Grilled Vegetables  
Onion Raisin Chutney  
Artisan Breads, Crostini and Naan



### Antipasto

Chef's Selection  
(4) Four Artisanal Cheese &  
(4) Four Cured and Smoked Meats  
Grilled Artichokes, Pepper Dews  
Roasted Mushrooms  
Assorted Italian Olives  
Marcona Almonds  
Roasted Peppers  
Roasted Eggplant  
Grissini, Fresh Sliced Baguettes,  
Crostini Crackers



### Royale Raw Bar

Display of  
(5) pieces per person, may enhance  
by adding live oyster shucker  
Old Bay Poached Shrimp Cocktail  
Cracked Snow Crab Claws  
Oysters in the Half Shell  
Sliced Lemon, Cocktail Sauce,  
Horseradish, Tabasco,  
Mignonette, Saltine Crackers  
**Optional Attendant fee \$225**



### Artisan Cheese

Chef's Selection of  
(4) Four International and  
(2) Two Domestic Cheeses  
Fried Marcona Almonds  
Fig Preserve, Local Honey  
Dried Apricots  
Fresh Grapes and Berries  
Grissini, Fresh Sliced Baguettes  
Crostini and Crackers



### Sushi Bar

Display of (5) pieces per person,  
may enhance by  
adding live sushi chef  
Chef's Selection of Maki  
and Nigiri Sushi  
Pickled Ginger, Wasabi, Soy Sauce  
Minimum of 10 dozen pieces required.  
**Optional Attendant fee \$225**

**\$25** PER GUEST

**\$24** PER GUEST

**\$40** PER GUEST

**\$22** PER GUEST

**\$90** PER DOZEN

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# Dinner Enhancements

Options for entrée duos and savory snacks  
to end the night.

## Duo Entrée Enhancement

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Cold Water Lobster Basted with  
Coriander Butter 26

Garlic Butter Jumbo Shrimp 19

Florida Bay Crab Cake 18

Grilled Free-Range  
Chicken Breast 14

## Late Night Snacks

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✓ Warm Salty Soft Pretzels and  
Warm Beer Cheese Dip 6

Petite Jamaican Beef Patties 7

Traditional Beef Empanadas 7

Candied Pork Bacon,  
Sugared Five Spice 7

Mini American Beef  
and Cheese Sliders 7

Chicken and  
Waffles 16

Flaming Crêpes  
Spiced Rum, Bananas, Pineapple,  
Mango, Toasted Coconut,  
Vanilla Gelato 20

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✓ VEGETARIAN FRIENDLY DISHES





# Bar Packages

Toast to forever with the bar package that's right for you and your guests.

## The Royale Bar Package

Grey Goose Vodka  
Tanqueray Gin  
Kraken Spiced Rum  
1800 Silver Tequila  
Johnnie Walker Black Scotch  
Crown Royal Whiskey  
Basil Hayden's Bourbon  
Cabernet Sauvignon  
Chardonnay  
Sparkling Wine

**Beer**

Bud Light  
Michelob Ultra  
Yuengling  
Corona  
Stella Artois  
Kona Seasonal

## The Grand Bar Package

St. Petersburg Banyan Reserve Vodka  
Beefeater Gin  
Bacardi Superior Rum  
Milagros Tequila  
Dewar's Scotch  
Seagram's 7 Whiskey  
Elijah Craig Bourbon  
Cabernet Sauvignon  
Chardonnay  
Sparkling Wine

**Beer**

Bud Light  
Michelob Ultra  
Yuengling  
Corona  
Stella Artois  
Kona Seasonal

## Beer & Wine Package

First Hour 19  
Each Additional Hour 10  
Cabernet Sauvignon  
Chardonnay

**Beer**

Bud Light  
Michelob Ultra  
Yuengling  
Corona  
Stella Artois  
Kona Seasonal

**Assorted Soft Drinks**

**Bottled Water**

## Curated Signature Cocktails \$16

Handcrafted -  
Selfie Worthy Sips

Blushing Spicy Margarita  
1800 Tequila, Ancho Chili Liqueur,  
Sweet and Sour, Florida Orange Juice,  
Sea Salt Foam

Mr. Sophisticated Old Fashion  
*Fall/Winter:* Maker's Mark, Velvet Falernum,  
Apple Cider Tea, Fall Spices, Orange Bitters  
  
*Spring/Summer:* Angel's Envy, Blackberry  
Liqueur, Muddled Blackberries and Mint,  
Ginger Beer



# Policies

## All the Fine Points



### DEPOSIT & FINAL PAYMENT

A 25% deposit will be required at the time of securing your event and is non-refundable. The deposit amount is based on the estimate of charges for your event. A valid credit card must be on file within twenty-one (21) business days of your wedding.

Full pre-payment is required fourteen (14) business days prior to scheduled event with guaranteed guest attendance.

### GUARANTEES

Initial Guest Count needs to be provided 18 days in advance of wedding date. Your final guarantee of attendance is due 72 business hours, (3) days prior to the event. At that point, it is possible to increase the guest count number but not to reduce the number guaranteed count. If guests exceed the

guarantee, appropriate charges will be incurred.

### WEDDING PLANNER

If you choose to use your own personal Wedding Planner, the hotel requires a professional wedding planner for all wedding events. The coordinator must be a licensed Wedding Planner and approved by the hotel.

### MENU TASTINGS

Once a contract is signed, we will be delighted to set a time for a menu tasting (all weddings with 50 guests or over). Please consult your Catering Sales Manager for availability. (2-4 guests based on wedding package selected)

Tastings will be scheduled 6-8 weeks prior to wedding date. Please provide us with a two week notice for arrangements. Additional guests are \$100++ per person.

### 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 beverage cannot be removed from the premises due to license restrictions. People that 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.

### 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.

### WELCOME BAGS & ROOM DROPS

Our guest services team is prepared to provide room deliveries for welcome bags. The delivery fee per drop is \$3 and the bag should be pre-assembled.

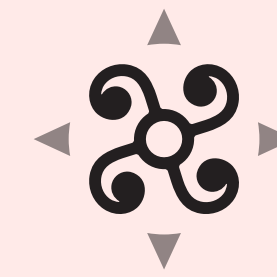
### SECURITY

For certain events, the hotel may require security guards be provided at the client's expense. Only hotel and approved security firms may be used.

### VENDORS

All Vendors must be licensed and insured. Vendor meals are available at \$55++ per person.





## CARIBE ROYALE O R L A N D O

WHEN YOU PLAN YOUR WEDDING AT  
CARIBE ROYALE, YOU'RE NOT JUST  
GETTING A VENUE, YOU'RE GETTING  
A MEMORY TO LAST A LIFETIME.  
JUST LET US KNOW WHEN YOU'RE  
READY TO BEGIN PLANNING!

TO GET STARTED OR TO LEARN MORE,  
COMPLETE A REQUEST FOR PROPOSAL  
THROUGH OUR WEBSITE OR CALL OUR  
CATERING TEAM AT 407.238.8405.  
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