



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) 238-8422
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 Grove Event Lawn, 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



Intimate Ceremony Package

\$2,500 — Boca Pier | \$3,500 — The Grove Event Lawn

(Exclusive of tax and Service Charge)

WHAT'S INCLUDED

- Beautiful Indoor or Outdoor Locations
- White Garden Chairs
- DJ Table
- Water Station
- Based on 2 hours

CEREMONY OPTIONAL ENHANCEMENTS

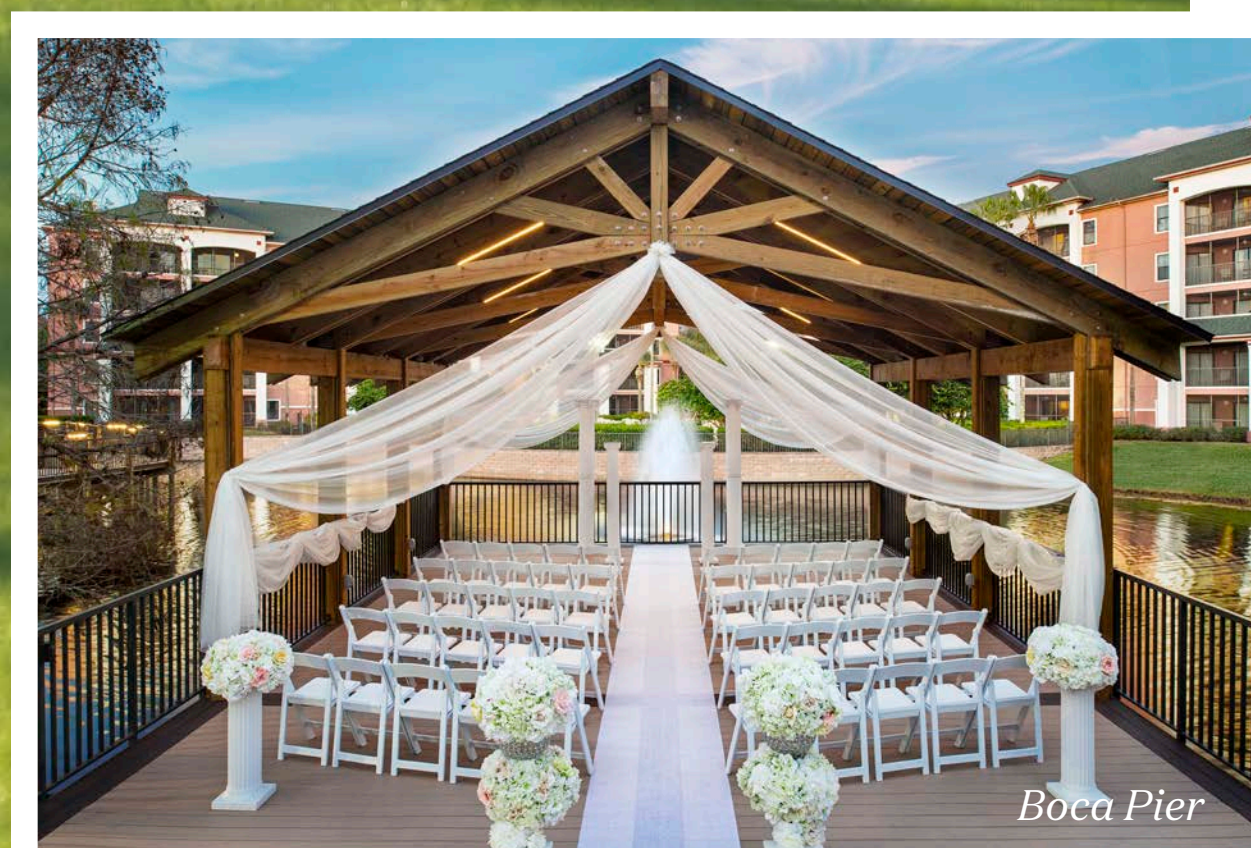
- Passed Champagne immediately following Ceremony | \$8.00++ per person
- Infused Fruit Water Station | \$3.00++ per person
- Water Station | \$50++ per 5 gallons
- Bridal Getting Ready Room | \$400++ (Based on 4 hours)

DINING OPTIONS

- Welcome your wedding guests with two great dining options! Our property's AAA Four Diamond restaurant, The Venetian Chop House, offers a great option for rehearsal dinners.
- Stadium Club's private event space - Intimate and elevated, Stadium Club's Sky Box offers a dedicated Sports Simulator, custom catering menus and premium amenities, and impeccable service.

THE FINE POINTS

Professional wedding coordinator required for the rehearsal and wedding day
Ceremony rehearsal offered the evening before your wedding. (Based on availability)



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 & 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.

\$1,900 RECEPTION ONLY FEE

\$2,500 CEREMONY FEE BOCA PIER

\$3,500 CEREMONY FEE THE GROVE EVENT LAWN

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
(Included in the 4-hr Grand Bar Package listed below)

Reception Hors D'oeuvres

Reception Items:

High And Low Cocktail Tables

Luxurious Hotel White Table Linens

Votive Candles

Grand Bar Package

Four-Hour Bar Package
(Includes 1-hr Cocktail Reception listed above)

Each Additional 30-Minutes is \$6 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

\$135 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
(Included in the 4-hr Royale Bar Package listed below)

Reception Hors D'oeuvres

Reception Items:

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

Royale Bar Package

Four-Hour Bar Package
(Includes 1-hr Cocktail Reception listed above)

Each Additional 30-Minutes is \$8 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

One Complimentary 1-Year Anniversary Stay in King Deluxe Suite

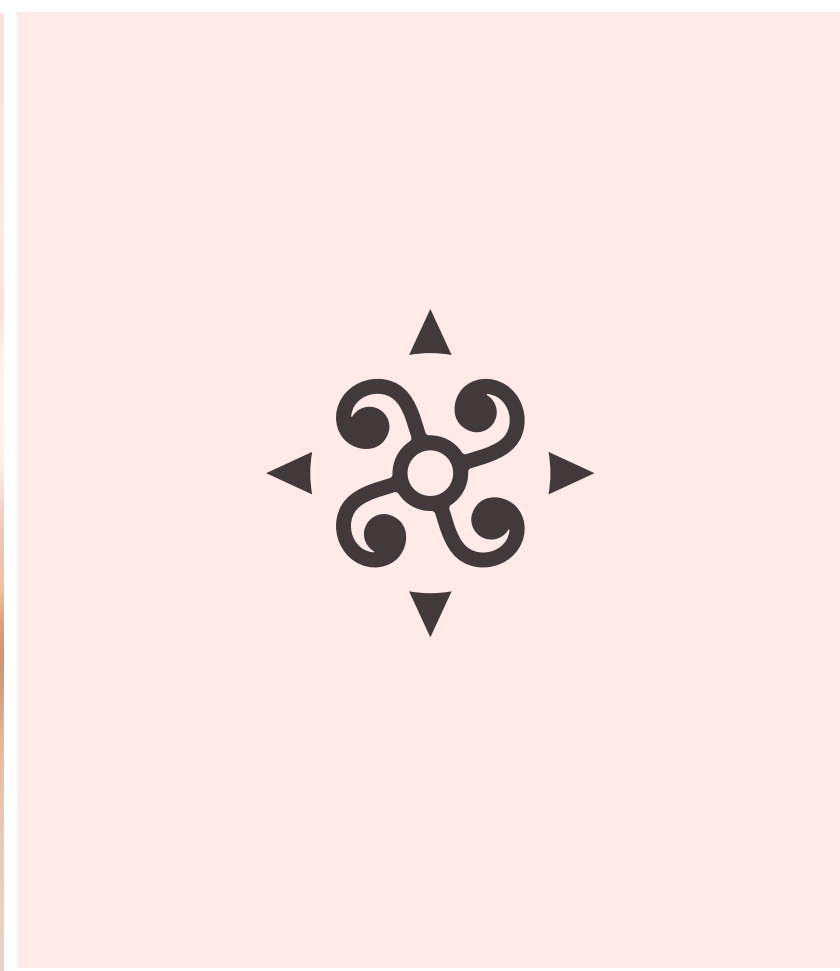
\$165 PER GUEST

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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 Tart,
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, Tart
Boursin Cheese & Dried Cherries

Hot Menu

Coffee Crusted New Zealand
Lamb Chops, Kalua Demi

Chicken Empanada with
Lemon Aioli

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

✓ Tomato 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 Broccolini, Bias Carrots
- Searred King Orca Salmon with Pea and Saffron 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 Sautéed Spinach and Basil, Spaghetti Carrots, Zucchini & Velvety Tomato Puree

The Royale Package

Choose One Entrée 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 Manhattan Cut Ribeye Steak 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

\$135 PER GUEST

\$165 PER GUEST

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✓ VEGETARIAN FRIENDLY DISHES

Menu

Cocktail Reception Enhancements



Mezze Presentation

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

\$25 PER GUEST



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

\$24 PER GUEST



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

\$40 PER GUEST



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

\$22 PER GUEST



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

\$90 PER DOZEN

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Dinner Enhancements

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

Duo Entrée Enhancement

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

✔ 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
with Bourbon Maple
16 per person
(Attendant Required)

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

White Castle Beef and
Cheese Slider 8

Roasted Wedge Fries
8 per person

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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

Miller Lite
 Michelob Ultra
 Yuengling
 Corona
 Stella Artois
 Kona Seasonal

The Grand Bar Package

Absolut Vodka
 Beefeater Gin
 Bacardi Superior Rum
 Milagros Tequila
 Dewar's Scotch
 Jack Daniel's Whiskey
 Elijah Craig Bourbon
 Cabernet Sauvignon
 Chardonnay
 Sparkling Wine

Beer

Miller Lite
 Michelob Ultra
 Yuengling
 Corona
 Stella Artois
 Kona Seasonal

Beer & Wine Package

First Hour 19
 Each Additional Hour 10
 Cabernet Sauvignon
 Chardonnay

Beer

Miller Lite
 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

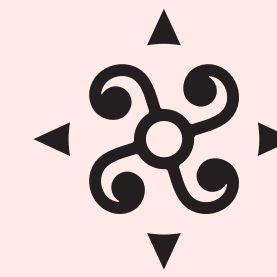
Our guest services team is prepared to provide room deliveries for welcome bags. The delivery fee per drop is \$3 and the bag should be pre-assembled.

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 407.238.8422.
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