

2012 Catering Menus



2012 Price Guidelines
Prices are Subject to Change Without Notice -
All prices are subject to 22% service charge and 6.5% sales tax.
REVISED January 2012



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CONTINENTAL BREAKFASTS BREAKS & BEVERAGE SERVICE

Sierra Classic

Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection
Assorted Soft Drinks and Mineral Waters
\$11.00

International

An assortment of European Style Coffee with Biscotti and Almond Cookies
Assorted Flavored Mineral Waters
\$13.00

Floridian Continental

Fresh Florida Orange Juice and Grapefruit Juice
Assorted Danish, Croissants, and Muffins
Fresh Brewed Coffee, Decaffeinated Coffee, and International Tea Selection
\$22.50

Floridian Continental Deluxe

Fresh Florida Orange Juice and Grapefruit Juice
Assorted Danish, Croissants, and Muffins with Flavored Butter
English Muffins, Bagels and Cream Cheese
Fresh Seasonal Fruit with Yogurt Dip
Fresh Brewed Coffee, Decaffeinated Coffee, and International Tea Selection
\$23.50

Caribbean Continental Deluxe

Fresh Florida Orange Juice and Grapefruit Juice
Choice of Two of the following:
Shaved Ham and Cheese Croissants or Sausage Biscuits
Egg & Cheese Croissant or Bacon, Egg, and Cheese Muffin
Fresh Seasonal Fruit Salad with Fresh Berries
Assorted Breakfast Pastries
Fresh Brewed Coffee, Decaffeinated Coffee, and International Tea Selection
\$25.00

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CARIBE ROYALE
O R L A N D O

Healthy Start Continental

Chilled Apple, Grapefruit, Tomato or Orange Juice
Seasonal Fresh Sliced Fruit
Assorted Dry cereals with skim milk
Dried Fruit and Nuts
Yogurt with Granola
Low Fat Muffins with Light Cream Cheese, Marmalade & Jams
Fresh Brewed Coffee, Decaffeinated Coffee, and International Tea Selection
\$24.00

Continental Breakfast requiring table service will be an additional \$3.00 per person

** Please Note all package breaks are based on 1 hour consumption.
In excess of one hour, items will be billed on consumption**

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CARIBE ROYALE

ORLANDO

~SPECIALTY BREAKS~

Milk and Cookies

Homemade Cookies to Include Chocolate Chip, Oatmeal Raisin, and Peanut Butter
Whole, Low Fat, and Chocolate Milk
Bottled Waters
\$14.00

Energizer

Sliced Seasonal Fresh Fruit with Plain and Flavored Yogurt Dip
Carrot and Zucchini Muffins with Margarine and Low Fat Plain and Flavored Cream Cheese
Assorted Granola Bars
Assorted Flavored PowerAde and Tomato Juice
Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection
\$16.00

Ball Park

Cracker Jacks and Assorted Chips
Assorted Ice Cream Treats
Hot Soft Pretzels with Mustard
Lemonade and Iced Tea
\$17.25

Intermission

Popcorn, Fresh Tortilla Chips with Nacho Cheese Sauce,
Jalapeños and Fresh Salsa
Boxed Movie Candies
Assorted Deluxe Ice Cream Novelties
Assorted Sodas and Bottled Water
\$ 18.00

Ice Cream Sundaes

Vanilla, Chocolate and Strawberry Ice Cream
With Your Favorite Toppings to include:
M & M's, Reece's Pieces, Oreo Crumbles, Chocolate Sprinkles, Chopped Nuts
Warm Chocolate, Caramel and Butterscotch Syrup, Whipped Cream and Cherries
\$20.00

Created for functions over 100 guests. Attendant Included

Minimum of 25 guests required for specialty breaks.

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CARIBE ROYALE

ORLANDO

REFRESHMENTS & DELICACIES – A LA CARTE

Dry Cereal with Milk and Bananas	\$4.75 each
Whole Fruit	\$3.50 each
Individual Fruit Yogurt	\$4.50 each
Sliced Seasonal Fruit or Fruit Kabobs	\$5.25 per order
Assorted Danish, Muffins, or Croissants	\$56.00 per dozen
Assorted Coffee Cakes, Fruits & Nut Breads	\$56.00 per dozen
Assorted Bagels with Cream Cheese or English Muffins	\$56.00 per dozen
Ham & Cheese Croissants	\$75.00 per dozen
Sausage Biscuits	\$75.00 per dozen
Warm Egg and Cheese Bagels	\$75.00 per dozen
Potato Chips, Pretzels, Popcorn, Terra Chips or Tortilla Chips	\$20.00 per pound
Trail Mix (Dried Fruits & Nuts)	\$22.00 per pound
Mixed Nuts	\$23.00 per pound
Fresh Salsa	\$25.00 per quart
Pico De Gallo	\$25.00 per quart
Blue Cheese, Spinach or Onion Dip	\$25.00 per quart
Assorted Candy Bars	\$3.00 each
Assorted Power Bars	\$4.75 each
Hard Boiled Eggs	\$3.25 each
Assorted Granola Bars	\$3.75 each
Assorted Ice Cream Bars/ Frozen Fruit Bars	\$4.50 each
Assorted Signature Jumbo Cookies	\$51.00 per dozen
Assorted Tea Cookies	\$45.00 per dozen
Warm Pretzels with Mustard	\$51.00 per dozen
Deluxe Assorted Finger Sandwiches	\$53.00 per dozen
Assorted Fresh Fruit Tartlets	\$51.00 per dozen
Churros	\$47.00 per dozen
Individual Bags of Doritos, Potato Chips, and Pretzels	\$3.25 per bag

BEVERAGES

Regular or Diet Soft Drinks	\$3.75 each
Assorted Bottled Juices	\$4.25 each
Mineral Waters	\$4.25 per bottle
Arizona Flavored Teas	\$4.75 each
Red Bull	\$5.25 each
Florida Fruit Punch	\$59.00 per gallon
Lemonade	\$59.00 per gallon
Fresh Brewed Coffee, Decaffeinated Coffee	\$68.00 per gallon
International Tea Selection	\$68.00 per gallon
Iced Tea	\$68.00 per gallon
Florida Fresh Juices	\$68.00 per gallon
V8 Juice	\$63.00 per gallon
Barnie's Flavored Coffee	\$74.00 per gallon
Champagne or Mimosa Punch	\$85.00 per gallon
Island Oasis Frozen Fruit Drinks or Smoothies	\$80.00 per gallon

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CARIBE ROYALE

ORLANDO

~PLATED BREAKFAST~

All selections include fresh Florida Orange Juice, Bakery Basket, Coffee, Tea, and Decaffeinated Coffee

Fresh Scrambled Eggs and Cheese

Warm Fruit Filled Crepes
Choice of Link Sausage, Country Ham or Crisp Bacon
Herb Crusted Tomato, Breakfast Potatoes
\$29.00

Caribe Breakfast Quiche

with Bacon, Cheese and Onions
Broiled Tomato filled with Chutney
Fresh Vegetables
\$30.00

Eggs Benedict

Two Eggs Poached on Toasted English Muffin
With Canadian Bacon and Hollandaise Sauce
Garnished with Fresh Asparagus Spears & Cheese Crusted Tomato
(To ensure quality, we ask this entrée is to be served to 200 guests or less)
\$34.00

Sunrise Surf and Turf

Grilled New York Strip Steak
Served with Scrambled Eggs En Bouche
Fresh Asparagus and Sautéed Red Potatoes
Topped with Lump Crab Meat and Hollandaise Sauce
\$36.00

Fresh Scrambled Eggs with Golden Brown French Toast

Drizzled with Maple Flavored Syrup
Choice of Bacon or Sausage
Cinnamon Baked Apple
\$31.00

Western Omelet

Fresh Tropical Fruit with Yogurt Sauce

A Two-Egg Omelet with Cheddar Cheese Sauce
Topped with Onions, Peppers and Mushrooms
Cajun Skillet Potatoes and Herb Crusted Tomato
\$30.00

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CARIBE ROYALE

ORLANDO

BREAKFAST BUFFET

(Minimum 50 people)

All Entrees Include Selection of Juice, Appetizer, Accompaniments, Pastry Selection, Fresh Brewed Coffee, International Tea Selection and Decaffeinated Coffee.

APPETIZER

(Choice of One)

Individual Fruit Yogurt

Fresh Florida Citrus Segments

Assorted Cereals with Whole & Skim Milk

Symphony of Floridian Fresh Fruits

Hawaiian Pineapple Wedge Garnished with
Mandarin Oranges & Toasted Coconut

ENTREES

(Choice of One)

Farm Fresh Scrambled Eggs

\$33.00

Buttermilk Pancakes and Farmers Omelet

With Mushroom, Onion, Tomato & Green Pepper

\$35.00

Farm Fresh Scrambled Eggs with Cheese and Waffles with Caramel Maple Syrup

\$35.00

Farm Fresh Scrambled Eggs and Golden Brown French Toast with Maple Flavored Syrup

\$34.00

Eggs Caribe

Fluffy Scrambled Eggs Served on Toasted English Muffin
On a Bed of Sliced Sugar Baked Ham Topped with Aged Cheddar

\$34.00

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CARIBE ROYALE O R L A N D O

ACCOMPANIMENTS

(Choice of One)

Buttermilk Biscuit and Country Gravy
Hash Brown Potatoes
Cheese Hominy Grits
Cinnamon and Raisin Oatmeal
Country Fried Potatoes
Cheese Blintzes with Fruit Topping

(Choice of One)

Crisp Bacon
Link Sausage
Canadian Bacon
Grilled Sugar Cured Ham
Turkey Sausage

Breakfast Buffet Enhancements

(Minimum 50 People)

Waffle Station

Assorted Berries, Whipped Cream, Butter, Maple Flavored Syrup, and Warm Banana Syrup
\$8.00

Pancake Station

Regular and Blueberry Griddle Pancakes with Assorted Fruit Toppings
Butter and Maple Flavored Syrup
\$8.00

Ham & Biscuits

Carved Virginia Ham with Buttermilk Biscuits and Country Gravy
\$8.00

Omelet Station

Omelets prepared to order with an assortment of toppings to include:
Ham, Bacon, Cheese, Onions, Mushrooms, Assorted Peppers, and Tomato,
\$10.00

Chef Attendant required
\$125.00 each

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CARIBE ROYALE
O R L A N D O

ANTIGUA BRUNCH
(Minimum 75 people)

Orange and Grapefruit Juice
Assorted Pastries and Breakfast Breads
Fruit Preserves and Flavored Whipped Butter

Fresh Tropical Fruit and Berries with Yogurt Dip
Marinated Tomatoes and Avocado with Cilantro Vinaigrette
Pasta Salad with Pesto and Shrimp
Smoked Salmon with Capers, Onions, Cream Cheese,
Egg, Tomato, and Bagels

Red Sautéed Snapper with Caper Butter Sauce and Fresh Tomatoes
Marinated Grilled Chicken Breast with Mango Butter
Eggs Benedict
Caribbean French Toast with Warm Banana Syrup
Cheese Blintzes with Fruit Topping
Oven Roasted Potatoes
Seasonal Grilled Vegetables

Carved Roast Sirloin of Beef with Creole Mustard Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, and International Tea Selection

\$58.00

Carver \$125.00

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CARIBE ROYALE
O R L A N D O

~PLATED LUNCH~

Include Choice of Soup or Salad, Fresh Baked Rolls and Butter, Dessert, Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

SOUPS

Old Fashioned Chicken Noodle

Cream of Mushroom

Minestrone

Tomato Basil Bisque

Black Bean Soup

SALADS

Wild Mixed Green Salad

Wild Mixed Greens with Fresh Tomatoes,
Banana Peppers and Vegetable Confetti
Choice of Italian Vinaigrette or Ranch

Spinach Salad

Spinach, Mushroom, Bermuda Onion, and Tomato with Apple Cider Mustard Dressing

Caribe Salad

Fresh Garden Salad, with House Vinaigrette Dressing

Sliced Seasonal Fruit and Berries with Wedge of Gouda

Fresh from the Groves and Orchards

ENHANCEMENT:

Mimosa Salad

Boston Bibb Lettuce, Sliced Tomatoes, Chopped Eggs, and Watercress Orange
Champagne Dressing

(To ensure quality, we ask this salad be served to 500 guests or less)

\$1.50 Additional

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CARIBE ROYALE
O R L A N D O

~PLATED HOT LUNCH ENTREES~

Baked Lasagna

Homemade Lasagna
Served with Sautéed Fresh Vegetables
Selection Options:
Meat Sauce \$29.00
Vegetable \$28.00

Penne Pasta

Freshly Prepared Penne Pasta Tossed with Plum Tomatoes, Asparagus Tips,
Wild Mushrooms, Roasted Garlic, and Grilled Vegetables
Selection Options:
Primavera \$31.00
Sliced Grilled Chicken Breast \$34.00
Sautéed Shrimp \$37.00

Breast of Chicken Coq au Vin

Saffron Rice Pilaf, Red Wine Mushroom and Pearl Onion Sauce
Fresh Sautéed Vegetables
\$36.00

Snapper Vera Cruz

Sautéed in Lemon Butter
With Tomatoes, Onions, Green Olives, Capers and Cilantro
\$37.00

Tortilla Crusted Tilapia

Farm Raised and served with Mexican Rice, Seasonal Fresh Vegetables
\$34.00

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CARIBE ROYALE
O R L A N D O

Reuben

Turkey or Corned Beef Reuben on Marble Rye
Warm German Potato Salad
Broiled Tomato with Herbs
\$30.00

Seafood Creole

Louisiana Dirty Rice Garnished with Blackened Shrimp
\$38.00

Caribbean Chicken

Marinated Chicken Breast glazed with Tamarind Sauce
Served with Pineapple Papaya Salsa
Red Beans and Rice, Sweet Plantains
\$37.00

Asian Breast of Chicken

Vegetable Fried Rice, Spring Roll, Grilled Pineapple with Ginger Teriyaki Glaze
\$38.00

Saltimbocca of Chicken

Tender Breast of Chicken combined with Fresh Basil, Prosciutto Ham and
Provolone Cheese, Served over Penne Pasta
White Wine Butter Sauce
\$38.00

Chinese Roast Pork

Marinated Sliced Pork Loin on a Bed of Lo-Mein Noodles
Stir-Fried Vegetables
\$39.00

New York Strip Steak

10 oz. Midwestern Choice Beef, Broiled and Garnished with Wild Mushrooms
Roasted Garlic Red Bliss Mashed Potatoes
Seasonal Sautéed Vegetables
\$45.00

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CARIBE ROYALE
O R L A N D O

~PLATED CHILLED LUNCH ENTREES~

Jamaican Caesar Salad

Chicken Breast or Swordfish Encrusted with Jerk Seasoning served over Fresh Romaine,
Tossed with Homemade Garlic Dressing

Chicken Breast - \$34.00

Swordfish - \$37.00

Croissant Duet

Choice of Two of the following:

Honey Mustard Chicken Salad or Shaved Turkey with Gruyere Cheese,
Albacore Tuna Salad or Shaved Honey Baked Ham and Boursin Cheese
Served with Asparagus, Potato Salad, Lettuce, Tomato, and Pickles

\$34.00

Caribbean Nicoise

Jerk spiced crusted Grilled Swordfish or Grilled Chicken with Tomatoes,
Potatoes, Hard Boiled Egg, Haricot Vert, Black Olives, Bermuda Onions
On a bed of Greens with Dijon Vinaigrette

\$38.00

Floridian Cobb Salad

Mixed Greens topped with Turkey, Ham, Bay Shrimp, Avocado, Red Potato, Tomato,
Hericot Vert, Crumbled Blue Cheese and Bacon

Fresh Vinaigrette Dressing

\$36.00

Summer Trio

Grilled Chicken Salad, Albacore Tuna Salad, and Seafood Salad
Sliced Onion, Asparagus, Tomato, and Cucumber on a bed of Bibb Lettuce

\$38.00

Sirloin and Spinach Salad

Sliced Sirloin, Orzo, Black Olives, Sun Dried Tomatoes, Capers, Portobello Mushroom
Fresh Lemon, Virgin Olive Oil, and Asiago Cheese on a bed of Fresh Spinach

\$39.00

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CARIBE ROYALE
O R L A N D O

~PLATED LUNCH DESSERTS~

Raspberry Swirl Cheesecake

New York Style Cheesecake with Grand Marnier Fresh Fruit

Key Lime Pie

Traditional Florida Specialty topped with a thick layer of Whipped Cream

Chocolate Truffle Cake

A blend of chocolate and cocoa creating a rich and creamy ganache filled cake

Fresh Fruit Torte

Pastry cream filled cake, topped with fresh fruit

Profiteroles

Chantilly Cream filled Puff Pastry with Fresh Fruit and Chocolate Sauce

Strawberry Pound Cake

Two Layers of Pound Cake filled with Fresh Strawberries and Whipped Cream

Banana Cream Cake

Spiced Vanilla Sponge Cake Filled with Sliced Bananas and Whipped Cream

Carrot Cake

Two layers of moist cake with Vanilla Bean Cheese Cake Filling and Whipped Cream

Lemon Meringue

Individual Tartlet of Lemon Custard
Golden Brown Meringue drizzled with Strawberry Coulis

Apple Strudel

Hand Pulled Dough Filled with a delicious Apple Filling with Vanilla Sauce

Deep Dish Pecan Pie

Pecans with White and Dark Chocolate Chunks served with Bourbon Sauce

White Chocolate Bread Pudding

Served Room Temperature with Bailey's Irish Cream Sauce

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CARIBE ROYALE
O R L A N D O

~**BOXED LUNCHES**~

All Boxed Lunches include whole fruit, Potato Chips, Cheese & Crackers, Cookie or Brownie, Soft Drink and choice of Potato Salad, Cole Slaw, Tomato Cucumber Salad or Penne & Pesto Salad

Chicken Sandwich

Citrus Marinated Grilled Chicken Breast
Lettuce and Tomato on a Kaiser Roll
\$26.00

Ham, Turkey, or Roast Beef Sandwich

Sliced Ham, Turkey, or Roast Beef, Swiss or Provolone Cheese,
With Lettuce and Tomato on Kaiser Roll
Accompanied by Mayonnaise, Mustard, and Horseradish
\$25.00

Tortilla Wrap

Turkey, Ham, or Grilled Vegetable Tortilla Wrap with Shredded Lettuce, Chopped Tomato,
And Vinaigrette Dressing
\$27.00

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CARIBE ROYALE

ORLANDO

THEMED LUNCH BUFFETS

Selections Include Iced Tea, Coffee, Decaffeinated Coffee and Tea
(Minimum of 50 Guests)

Deluxe Deli

New Potato Salad, Creamy Cole Slaw, Tropical Fresh Fruit Salad
A Deli assortment including Roast Beef, Honey Glazed Ham,
Roasted Breast of Turkey, Genoa Salami
American, Swiss and Provolone Cheese,
Sliced Vine Ripe Tomato, Sliced Red Onion, Crisp Lettuce,
Black Olives and Dill Pickle Spears

An array of Breads, Rolls, Mayonnaise, Mustard, Dijon Mustard, and Horseradish
Assorted Ginger and Sugar Cookies, and Fruit Tartlets
\$38.00

Spring Salad

Fresh Florida Fruit Salad, Chilled Pasta Salad, Fresh Seasonal Greens
House and Ranch Dressing
Fresh Buffalo Mozzarella and Vine Ripe Tomatoes, Grilled Marinated Chicken and Pesto Salad,
Albacore Tuna Salad, Seafood Salad
White and Wheat Pita, Sliced Rolls, and Croissants
Sliced Vine Ripe Tomato, Sliced Red Onion, Crisp Lettuce, Black and Green Olives,
Dill Pickles, Pepperoncini, Alfalfa Sprouts, Mayonnaise and Mustard
Make your own Strawberry Shortcake
\$38.00

Sandwich Shop

Tossed Green Salad with House and Ranch Dressing
Warm German Potato Salad, Tortellini with Sun Dried Tomato and Pesto,
Turkey or Corned Beef Reuben's on Marbled Rye
with Sauerkraut, Swiss Cheese, and Russian Dressing,
Homemade Cheese and Pepperoni Pizza
Make Your Own Philly Cheese Steak
Philly Steak with Grilled Onions, Peppers, Mushrooms, and Mini Hoagie Rolls
Hot White Cheese Sauce
Potato Chips
Chocolate Brownies and Blondies
\$41.00

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CARIBE ROYALE
O R L A N D O

THEMED LUNCH BUFFETS

Mexican

Tossed Garden Salad, Marinated Tomato Avocado Salad,
Marinated Beef and Chicken Fajita with Grilled Onion and Peppers, Seasoned Taco Beef
Guacamole, Jack Cheese, Jalapeno Peppers, Sour Cream, Shredded Lettuce
Chopped Tomato, Green Tomato Salsa, and Pico de Gallo
Warm Corn Tortilla Shells and Soft Flour Tortillas
Tortilla Chips with Chili Con Queso, Re-Fried Beans, Yellow Rice with Peas
Rice Pudding
Churros
\$45.00

Italian

Antipasto Platter, Caesar Salad, Tuscan Pasta Salad
Beef Steak Tomato and Buffalo Mozzarella
Fresh Fruit Display
Garlic Bread and Bread Sticks
Baked Eggplant Parmigiana, Sautéed Breast of Chicken Piccata
Stuffed Shells with Ricotta and Marinara Sauce, Ratatouille
Cannoli, Amaretto Cookies, Tiramisu
\$43.00

Southern

Louisiana Seafood Gumbo
Florida Greens with Citrus Dressing
Alabama Three Bean Salad
Black Eyed Peas and Spicy Sausage
Virginia Scalloped Potato
Tennessee Lynchburg Chicken Breast
Carolina Barbecue Beef Brisket with Mini Hoagies
Georgia Peach Cobbler
Mississippi Pecan Pie
Messy Mud Pie
\$45.00

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CARIBE ROYALE
O R L A N D O

THEMED LUNCH BUFFETS

Executive

Cream of Three Onion Soup
Fresh Fruit Display with Berries
Pepper Encrusted Chilled Strip Loin of Beef with Orzo, Spinach, and Asiago Cheese
Seasonal Baby Greens with Chef's Dressing, Waldorf Salad
Whole Grain Freshly Baked Rolls and Butter
Sautéed Chicken Breast with Wild Mushroom and Red Wine Sauce
Seafood Newburg with Shrimp and Scallops in a Sherry Cream Sauce
Fresh Sautéed Vegetables, Saffron Rice Pilaf
Assorted French Pastry
\$48.00

Caribbean

Conch Chowder
Shrimp Salad, Bahamian Onion, Cilantro Vinaigrette
Papaya, Cantaloupe, Pineapple and Coconut Salad
Mixed Greens with Cucumber, Tomato, and Crispy Plantain Chips
Lime Vinaigrette
Black Beans and Rice
Fried Yucca with Garlic Mojo
Roasted Adobo Pork with Sugar Cane Dijon
Pan Seared Mahi with Mango Sauce
Jamaican Jerk Chicken Breast
Bread Pudding with Warm Coco Lopez Sauce
Passion Fruit Mousse Cake
Guava Coconut Macaroons
\$45.00

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CARIBE ROYALE
O R L A N D O

~**WORKING ROLL-IN BUFFETS**~

Designed for Functions with Less Than 50 Guests
(May be rolled into room-less than 25 people)

Sierra Executive Deli

Chilled Pasta Salad with Basil, Tomato, Toasted Garlic and Olive Oil
Roasted Potato Salad with Chive Dressing
Platters of Smoked Turkey, Sugar Cured Ham and Roast Beef
Mirrors of Sliced Cheese
Garnishments of Lettuce, Tomato, Onion and Pickles
Homemade Rolls and Bread
Choice of Dessert
Iced Tea
\$37.00

Pita Power

Tri-Color Tortilla Chips with Salsa
Cilantro Shrimp Salad, Tabouli and Potato Salad
"Stuff Your Own"
Curry Chicken Salad with Mango and Albacore Tuna Salad
Floridian Greens, Alfalfa Sprouts, Tomatoes, Cucumber
Onions and Cheddar Cheese
Gourmet Breads and Pita Pockets
Choice of Dessert
Iced Tea
\$39.00

Deli Italian Sub

Marinated Vegetable Salad with balsamic Vinaigrette
Redskin Potato Salad
Fresh Baked Semolina Hoagie with Your Choice of:
Italian, Fresh Turkey, Tuna Salad or Ham & Swiss Cheese and Dijon Mustard
Assorted Brownies and Cookies
Iced Tea
\$38.00

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CARIBE ROYALE
O R L A N D O

~RECEPTION SPECIALTIES~

Florida Raw Bar

(Minimum of 50 pieces)

Iced Gulf Shrimp	\$500.00 per 100 pieces
Cultured Oysters on the Half Shell	\$450.00 per 100 pieces
Cocktail Crab Claws	\$500.00 per 100 pieces

Served with Lemon,
Key West Cocktail and Remoulade Sauce

Caviar and Vodka

Beluga Caviar with Toast Points, Capers, Chopped Eggs, Chopped Red Onion,
Sour Cream and Lemon
Assorted Chilled Premium Vodkas
Presented in an Ice Sculpture
Market Price

Smoked Salmon

Twin sides of Scottish Smoked Salmon, Chopped Red Onions, Capers, and Chopped Eggs
Bagel Chips, Toast Points and Cocktail Breads
\$500.00

Sushi Display

An array of Sashimi and Sushi served with Pickled Ginger,
Wasabi, Soy Sauce and Rice Vinegar
\$575.00 (100 pieces)

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CARIBE ROYALE

ORLANDO

~**RECEPTION**~
SPECIALTIES~
(Minimum of 25 Guests)

Caribbean Fondue

Fresh Florida Fruits and Berries
Served with Cubed Pound Cake and Chocolate Fondue & Powdered Sugar
\$ 8.00 per order

Display of Imported & Domestic Cheese

Garnished with Fresh Fruit and Berries
Assorted Bread and Crackers
Small Tray (serves 25 people) \$250.00
Large Tray (serves 75 people) \$750.00

Snack and Dip

Potato Chips, Spinach Dip in Country Rye Bread,
Onion Sour Cream Dip
Tortilla Chips and Homemade Pico De Gallo
Terra Chips & Pretzels
\$11.00 per order

Crudité Presentation

An assortment of Fresh Vegetables and Relishes
Accompanied with Ranch and Bleu Cheese Dip
Small Tray (serves 25 people) \$200.00
Large Tray (serves 75 people) \$650.00

Greek Antipasto

Imported and Domestic Sliced Julienne Meats, Assortment of Cheeses with Roasted Pepper,
Peperoncini, Olives, and Marinated Stuffed Grape Leaves
\$18.00 per order

Bruschetta

Traditionally toasted Garlic Bread drizzled with Olive Oil served
With Sliced Capicola, Sliced Salami, Fresh Mozzarella and Asiago Cheese,
Roasted Red Pepper, Oven Dried Tomato, Calamata and Nicoise Olives,
and Grilled Eggplant
\$18.00 per order

2012 Price Guidelines
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REVISED January 2012



CARIBE ROYALE
O R L A N D O

RECEPTION SPECIALTIES

~ACTION STATIONS~
(Minimum of 25 Guests)

Stir Fry

Stir Fried Chicken or Beef with Oyster Sauce and Broccoli
Young Chow Fried Rice
Spring Rolls
Served with Hot Mustard, Duck, and Soy Dipping Sauces
\$15.00 per order

Pasta

Fettuccini, Tortellini, and Penne Pasta
Marinara, Alfredo, and Pesto Sauces
Choice of Toppings to include
Fresh Diced Tomatoes, Onions, Peppers, Sliced Mushrooms, and Pepperoni
\$13.00 per order

ENHANCEMENTS: Add Shrimp and Scallops
\$16.00 per order

Fajita

Marinated Chicken or Beef served with Onions, Tri-Colored Peppers, Mushrooms,
Diced Tomatoes, Cheddar Cheese, Sour Cream, Guacamole, Jalapeño Peppers,
Fresh homemade Pico De Gallo and Warm Tortillas
\$15.00 per order

Paella Station

Saffron Rice with Shrimp, Chicken, Chorizo, Mussels, Clams, and Calamari
With a Variety of Hot Sauces
\$16.00 per order

Station Prepared to Order with Attendant.
\$125.00 each

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

RECEPTION

~CARVING STATIONS~

Country Style Honey Glazed Ham

With Mayonnaise, Stone Ground Mustard, and Homemade Biscuits
\$400.00 (Serves 75 people)

Roasted Prime Rib of Beef

Au Jus and Horseradish Sauce with an Assortment of Silver Dollar Rolls
\$500.00 (Serves 40 people)

Roasted Pork Loin

Green Peppercorn Raisin Sauce with an Assortment of Silver Dollar Rolls
\$425.00 (Serves 30 people)

Rotisserie Style Turkey

With Mayonnaise, Dijon Mustard, Cranberry Sauce and Assortment of Silver Dollar Rolls
\$400.00 (Serves 40 people)

Pepper Encrusted New York Sirloin Strip

Bordelaise Sauce with an Assortment of Silver Dollar Rolls
\$500.00 (Serves 40 people)

Au Poivre Tenderloin of Beef

Bernaise Sauce and Silver Dollar Rolls
\$600.00 (Serves 30 people)

Steamship Round of Beef

Au Jus, Horseradish, Mayonnaise, Mustard, Silver Dollar Rolls
\$825.00 (Serves 150 people)

Carver Fee: \$125.00

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REVISED January 2012



CARIBE ROYALE

O R L A N D O

RECEPTION

~COLD HORS D'OEUVRES-A LA CARTE~ (prices based on 100 pieces)

Assorted Chef's Selection of Cold Canapés	\$425.00
Salami with Herb Cheese Coronet	\$425.00
Cone of Ham Filled with Pineapple Cream Cheese On Toasted Rounds	\$425.00
Smoked Salmon Mousse with Caper Berries	\$425.00
Prosciutto and Melon	\$425.00
Herb Cheese and Cucumber	\$450.00
Baby Brie with Berries and Mango Cream	\$450.00
Curried Chicken and Cashews	\$450.00
Olives Tapada on Ripe Roma Tomato	\$450.00
Tartlet of Shrimp & Avocado	\$450.00
Tomato Mozzarella with Basil Aoli	\$450.00
Asparagus and Herbed Cream Cheese	\$450.00
Curry Pineapple Chicken on Melba Toast	\$500.00
Chilled Tenderloin with Mustard Sauce	\$500.00
Mini Antipasto in Artichoke Bottom	\$500.00
Shrimp Salad in Artichoke	\$500.00
Tuna Tartare on Cucumber	\$500.00
Ahi with Seaweed Salad on Cucumber	\$500.00

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REVISED January 2012



~HOT HORS D'OEUVRES- A LA CARTE~

(Prices based on 100 pieces)

Mini Quiche	\$425.00
Mini Reubens with Russian Dressing	\$450.00
Vegetable Spring Rolls with Duck Sauce	\$450.00
Baby Back Ribs	\$450.00
Spicy Sausage Stuffed Mushrooms	\$450.00
Conch Fritters with Key Lime Rémolade Sauce	\$450.00
Chicken Wings with Blue Cheese Dressing	\$450.00
Beef Teriyaki Garnished with Fried Rice Noodles	\$450.00
Sweet & Sour Meat Balls	\$450.00
Pot Stickers with Hoisin Balsamic Sauce	\$450.00
Mini Beef Empanada	\$450.00
Boursin & Spinach Stuffed Mushrooms	\$450.00
Grilled Citrus Marinated Chicken Tenderloins	\$450.00
Fried Ravioli with Fresh Marinara Sauce	\$450.00
Spanakopita (Spinach and Feta Cheese in Phyllo Dough)	\$475.00
Jerk Spiced Chicken Kabob	\$475.00
Scallops Wrapped in Bacon	\$500.00
Ropa Vieja Quesadillas with Sour Cream & Pico de Gallo	\$550.00
Beef Tenderloin and Vegetable Brochettes	\$550.00
Clams Casino	\$550.00
Oysters Rockefeller	\$575.00
Grilled Baby Lamb Chops with Cilantro Concasse	\$575.00
Coconut Shrimp with Tropical Chutney	\$575.00
Mini Crab Cakes with Honey Dijon	\$525.00
Gulf Shrimp and Scallop Brochettes	\$600.00

Minimum Order of 50 Pieces Required per Hors d' Oeuvres

2012 Price Guidelines

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REVISED January 2012



CARIBE ROYALE

ORLANDO

HORS D'OEUVRES COMBINATIONS

*Designed specifically for one hour Reception based on seven pieces per person
with a Minimum of 50 Guests*

Sierra

Assorted Cold Canapés, Scallop Rumaki, Spicy Sausage Stuffed Mushrooms,
Mini-Quiche, Mini-Reubens
Spring Rolls and Duck Sauce
\$33.00

Palm

Fresh Vegetable Crudité and Dip, Conch Fritters and Key Lime Remoulade,
Coconut Shrimp with Tropical Chutney, Boneless Chicken Tenders with Blue Cheese Dressing,
Beef Teriyaki, Fried Ravioli with Marinara Sauce,
Pot Stickers with Hoisin Balsamic Sauce
\$37.00

Caribbean

Domestic and Imported Cheese with Fruit Garnish, Sliced Breads and Crackers
Iced Gulf Shrimp and Cultured Oysters on the Half Shell with Cocktail Sauce, and Lemon
Mini Crab Cakes with Honey Dijon Sauce, Baby Back Ribs
Grilled Baby Lamb Chops Cilantro Concassé,
Ropa Vieja Quesadillas, with Sour Cream and Pico de Gallo
\$41.00

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

~PLATED DINNER~

Includes Choice of Salad and Dessert, Fresh Baked Rolls and Butter and Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee, and International Tea Selection

APPETIZERS

May be added to enhance entrée for additional price

Lobster Bisque

\$8.00

Cream of Three Onion Soup

\$7.00

Grilled Portobello Mushroom

Grilled Portobello, Eggplant and Beefsteak Tomato Topped with Mozzarella

\$7.00

Ravioli Trio

with a Roasted Bell Pepper Coulis Finish and Asiago Cheese

Choice of Seafood, Cheese, or Vegetable

\$9.00

Jumbo Shrimp Cocktail

With Lemon and Cocktail Sauce

\$11.00

Blackened Scallops with Angel Hair Pasta

Salmon Caviar Cream

\$12.00

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

SALADS

Heart of Romaine

With Beef Steak Tomatoes, Marinated Mushrooms, Watercress, Bermuda Onions, and Crumbled Bleu Cheese

Sierra Salad

Fresh Mixed Greens with Roma Tomato, Cucumber and Red Cabbage
Topped with Alfalfa Sprouts
Choice of Ranch, Vinaigrette, or Blue Cheese Dressing

Boston Bibb Salad

Wedge of Boston Bibb Lettuce, Red Belgian Endive, Dykon Sprouts
Sliced Roma Tomato, Hearts of Palm
Greek Salad Dressing

ENHANCEMENT:

Mimosa Salad

Boston Bibb Lettuce, Sliced Tomatoes, Chopped Eggs, and Watercress Orange
Champagne Dressing
(To ensure quality, we ask this salad be served to 500 guests or less)
\$1.50 Additional

Mozzarella and Beef Steak Tomatoes

Green Leaf Lettuce topped with Beef Steak Tomatoes, Fresh Mozzarella and Basil Pesto
\$1.75 Additional

Roma Tomatoes and Baby Red Leaf

Stuffed Roma Tomato with Red Leaf Lettuce on a ring of English Cucumbers
Oriental Vinaigrette
(To ensure quality, we ask this salad be served to 500 guests or less)
\$1.50 Additional

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

ENTREES

Roast Prime Rib of Beef

Pepper Crusted and Slow Roasted
With Natural Juices and Horseradish Sauce
\$52.00

Chicken Forestiere

Chicken Breast Stuffed with Wild Mushrooms
Topped with a Red Wine Sauce
\$46.00

Sautéed Salmon with Fresh Dill and Lemon

\$51.00

Sautéed Breast of Chicken and Grilled Jumbo Shrimp

with Garlic Cream
\$52.00

Cilantro Grilled Chicken

Chicken Breast Marinated with Cilantro, Cumin,
Virgin Olive Oil and Citrus Juices
\$44.00

Roasted Breast of Chicken & Grilled Salmon

with Ragout of Spinach, Tomato, and Feta
\$57.00

Broiled New York Strip Steak

Center Cut 12oz. With Sautéed Wild Mushroom and Green Peppercorn Sauce
\$58.00

Pan Seared Filet Mignon

7 oz. Pan Seared With Balsamic Béarnaise, and Roasted Shallots
\$70.00

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

ENTREES
(Continued)

Caribbean Trio

Grilled Salmon accompanied with Blue Crab Cakes
Topped with Pan Seared Shrimp, Mango Couli, Beurre Rouge
and Cucumber Ragout
\$64.00

Roasted Rack of Lamb

Herb Crusted American Lamb with Rosemary
Nutty Wild Rice, Barley Swiss Chard red and Baby Carrots
\$67.00

Surf and Turf Caribe

Aged Sirloin Steak with Cabernet Glace
Seafood Stuffed Shrimp Pinwheel with Saffron Cream
\$69.00

Pan Seared Veal Chop

Center Cut Chop with Braised Fennel and Morel Cream
\$68.00

Filet of Beef and Florida Lobster Tail

Grilled Petite Filet and Lobster Tail served with Lemon Butter
\$79.00

Fresh Catch

Swordfish, Grouper, Snapper or Mahi Mahi
Sautéed and topped with a Cilantro Tomato Concassé
Beurre Blanc Sauce
\$53.00

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

DESSERTS

Tiramisu Cake

Classic Recipe from Italy Layered between Marsala Wine and Espresso Soaked Chocolate
Cake Topped with Extra Brute Cocoa Powder

Fresh Berries

Variety of Berries Drizzled with a Balsamic Vinegar Reduction Garnished with Fresh Mint

Sacher Torte

Apricot Marmalade and Deep Dark Chocolate

Chocolate & Kahlua Mousse

A layer of each Chocolate and Kahlua Mousse

Chocolate Chambord Torte

With Hazelnut Daquoise

Key West Bavarian Torte

Served with Passion Fruit Sauce

Piña Colada Tower

With Coconut Wafers and Pineapple
(500 guests or less)

Banana Cheesecake

With a Praline Crust

Grand Marnier Sabayon

Served in a Martini Glass and Garnished with Sliced Strawberries

White Chocolate Passion Fruit Mousse Cake

Guava Coconut Border

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REVISED January 2012



CARIBE ROYALE

ORLANDO

~THEMED DINNER BUFFETS~

CARIBBEAN

Wild Greens and Hearts of Palm
Curried Chicken Pineapple and Coconut Salad
Potato, Egg and Cilantro Lime Vinaigrette Salad
Shrimp Pasta Salad
Display of Fresh Tropical Fruits

Jamaican Jerk Chicken Garnished with Sweet Plantains
Grilled Marinated Mahi Mahi and Papaya-Mango Chutney
Tender Fried pieces of Pork Calypso in a Mojo topped with Sautéed Onions
Black Beans and Rice
Plantain Chayote Ratatouille

Coconut Cream Pie, Mango Mousse Cake, Key Lime Pie

\$74.00

LATIN AMERICAN

Black Bean Soup
Marinated Tomatoes, Onion and Avocado
Spanish Green Salad
Fresh Fruit Display

Paella Valenciana

Saffron Rice with Seafood and Chicken

Ropa Vieja

Shredded Spiced Beef, with Tomato, Olives, Onions, and Peppers

Red Snapper Veracruz

Sautéed Snapper in a Lime Wine Sauce with Fresh Tomatoes, Onions,
Stuffed Olives and Capers

Ripe Plantains

Soft sweet fried Plantains with a Corn Cilantro Relish

Sliced Marinated Pork Loin

Tres Leches, Rice Pudding, Flan, Mexican Chocolate Cake

\$81.00

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REVISED January 2012



CARIBE ROYALE

ORLANDO

~ THEMED DINNER BUFFET~

ITALIAN

Antipasto made with Cheeses, Cured Meats and Sausage
Grilled Vegetable Salad with Olives
Caesar Salad with Asiago Cheese
Mushroom and Artichoke Salad

Tender Scalloppini of Veal with Lemon and Capers
Chicken Breast Parmesan
Grouper Provencal with fresh Basil
Penne Pasta with Pine Nuts and Sun Dried Tomato Pesto
Ratatouille
Herb Garlic Sticks and Bread

Assorted Mini Italian Pastries
Cannoli, Tiramisu Cake, Biscotti, and Macaroons

\$78.00

ASIAN

Won Ton Soup
Lo Mein Chicken Salad
Shrimp and Bean Sprouts with Grilled Tofu
Baby Spinach, Bok Choy, Blood Orange Salad
Fresh Baby Greens with Ginger Soy Dressing
Melon and Pineapple Salad with Candied Ginger

Fried Rice
Spring Rolls
Honey Garlic Pork Ribs
Sweet and Sour Chicken
Stir Fried Vegetables
Orange Glazed Beef
Pot Stickers with Hoisin Sauce and Rice Noodles
Seafood Worbar

Gingered Rice Pudding, Chocolate Dipped Fortune Cookies
Fan Wafers

\$81.00

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

~ THEMED DINNER BUFFETS~

AMERICAN

Tossed Mixed Greens with Vinaigrette
Old Fashioned Cole Slaw and Macaroni Salad
Waldorf Salad

Hamburgers and Hot Dogs
Hamburger and Hot Dog Buns, Grilled Onions, Sauerkraut,
Chili Sauce, Sliced Tomato and Onion, Lettuce, and Pickle Chips
Mustard, Mayonnaise, and Ketchup
Barbecue Breast of Chicken

Baked Potato Bar with Sour Cream, Whipped Butter, Cheddar Cheese, Chives, and Bacon Bits

Homemade Fruit Pies and Cobbler

\$64.00

WESTERN COOK OUT

Mixed Baby Greens with House Dressing
Macaroni Salad and Cole Slaw
Fresh Fruit Display

Barbeque Chicken
Bourbon Glazed Salmon
Grilled New York Strip Steak
Sautéed Vegetables
Baked Beans, Corn on the Cob, and Skillet Potatoes
Rolls and Corn Muffins with Whipped Honey Butter

Bread Pudding with Whiskey Sauce, Deep Dish Pecan Pie
Pineapple Upside Down Cake

\$82.00

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

THEMED DINNER BUFFET

CLAM BAKE

Blackened Shrimp and Sea Scallops
Steamed Clams

Conch Chowder

Tossed Garden Salad with House Dressing
Swamp Slaw
Red Bliss Potato Salad
Carrot Raisin Salad
Tropical Fruit Display

Grilled New York Sirloin
Citrus Marinated Grilled Chicken
Steamed Maine Lobster Tail with Drawn Butter
(Based on two per person)

Corn on the Cob
Grilled Seasonal Vegetables
Skillet Potatoes
Rolls and Butter

Make Your Own Ice Cream Sundae Bar
Vanilla, Chocolate, and Strawberry Ice Cream
Hot Fudge, Hot Caramel, Strawberry Sauce, and Crushed Pineapple
Chocolate and Rainbow Sprinkles, M&M's, Whipped Cream, Chopped Walnuts
Crushed Oreos and Maraschino Cherries

or

Boston Cream Pie
Peach Cobbler
Key Lime Pie

\$115.00

Carver or Attendant required \$125.00

Themed dinner buffets require a minimum of 75 guests.

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REVISED January 2012



CARIBE ROYALE
O R L A N D O

HOST BAR

Cordials	\$8.00	Domestic Beer	\$5.50
Premium Brands	\$8.00	Non-Alcoholic Beer	\$5.50
Call Brands	\$7.00	Mineral Water	\$4.00
Select Wine	\$6.00	Soft Drinks	\$3.50
Imported Beer	\$6.00		

CASH BAR

Cordials	\$9.00	Domestic Beer	\$6.00
Premium Brands	\$9.00	Non-Alcoholic Beer	\$6.00
Call Brands	\$8.00	Mineral Water	\$4.00
Select Wine	\$7.00	Soft Drink	\$3.50
Imported Beer	\$7.00		

A \$75.00 Cashier fee will apply to all cash bars for up to 3 hours.

TIMED OPEN BAR

	Premium Brands	Call Brands
First Hour	\$21.00 per person	\$19.00 per person
Two Hours	\$27.00 per person	\$25.00 per person
Additional Hours	\$8.00 per person	\$7.00 per person

COCKTAIL PUNCH

Non Alcoholic Punch	\$55.00 per gallon	Margarita	\$84.00 per gallon
Bloody Mary	\$80.00 per gallon	Mai Tai	\$86.00 per gallon
Screwdriver	\$80.00 per gallon	Planters Punch	\$86.00 per gallon

Bartender Fee per bar is \$125.00 for up to three hours.

Each additional hour \$25.00 per hour

Draft Beer Available Upon Request

*****Please note that it is the policy of the Caribe Royale that all beverages consumed on the premises must be purchased from the Hotel. *****

2012 Price Guidelines

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REVISED January 2012



White Wine

Sycamore Lane Chardonnay, California	\$33
Francis-Ford Coppola Chardonnay, "Diamond Series", Monterey	\$39
Columbia Crest Chardonnay, "Two Vines", Columbia Valley	\$45
Rutherford Hill Chardonnay, Napa Valley	\$47
Kendall Jackson Chardonnay "Grand Reserve", Monterey, Santa Barbara, Sonoma	\$47
Beringer Vineyards Chardonnay "Knights Valley", Napa Valley	\$53
Clos Du Val Chardonnay, Napa Valley	\$59
Groth Chardonnay Vineyards & Winery, Napa Valley	\$65
Stags' Leap Chardonnay Winery, Napa Valley	\$72
Grgich Hills Chardonnay Cellar, Napa Valley	\$86
Louis Jadot White Burgundy, Pouilly-Fuisse	\$61
Echelon Pinot Grigio, California	\$37
Santa Margherita Pinto Grigio, Alto Adige, Italy	\$50
Schmitt Sohne, Reislung	\$28
Dynamite Sauvignon Blanc, California	\$30
Sterling Vineyards Sauvignon Blanc, Napa Valley	\$37
Groth Vineyards & Winery Sauvignon Blanc, Napa Valley	\$47
Round Hill White Zinfandel, California	\$26
Beringer Vineyards White Zinfandel, California	\$30

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REVISED January 2012



Red Wine

Geyser Peak Merlot, Sonoma County	\$33
Sterling Vineyards Merlot, Napa Valley	\$39
Grgich Hills Cellar Merlot, Napa Valley	\$63
Francis-Ford Coppola, Claret "Diamond Series"	\$39
Franciscan Oakville Estate "Magnificat", Napa Valley	\$71
Castle Rock Pinot Noir, Monterey County	\$39
Chalone Vineyard Pinot Noir, Monterey County	\$43
Da Vinci, Chianti Classico, Tuscany	\$46
Ruffino Chianti Classico Reserva "Gold Label", Tuscany	\$85
Greg Norman Syrah, "Limestone Coast", Australia	\$45
Geyser Peak "Reserve" Syrah, Sonoma County	\$78
Alexander Valley Vineyards Zinfandel, "Sin Zin", Alexander Valley	\$43
Sycamore Lane Cabernet, California	\$33
Beaulieu-Vineyard Cabernet, Napa Valley	\$43
Columbia Crest Winery Cabernet, "Grand Estates", Columbia Valley	\$43
Mount Veeder Winery Cabernet, Napa Valley	\$68
Robert Mondavi Winery Cabernet, Napa Valley	\$100
Groth Vineyard & Winery Cabernet, "Oakville", Napa Valley	\$135
Grgich Hills Cellar Cabernet, Napa Valley	\$155
Jordan Vineyard & Winery Cabernet, Sonoma County	\$125

Champagne/Sparkling Wine

G.H. Mumm "Cordon Rouge", Brut, Reims	\$70
Perrier-Jouet "Grand Brut", Espernay	\$100
Veuve Cliquot Ponsardin "Yellow Label" Brut, Reims	\$120
Moet et Chandon "White Star", Espernay	\$110
Domaine Ste. Michelle, Blanc de Noirs, Brut, Washington	\$44

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REVISED January 2012



HOSPITALITY BEVERAGE BAR PACKAGES

BAR ROYALE

\$625.00

Smirnoff
Beefeater
Bacardi Silver
Dewars
Jim Beam
Crown Royal

Set up to include:

Sweet and Dry Vermouth 375ml
(1) Bottle California Cabernet Sauvignon or Merlot
(1) Bottle California Chardonnay
(24) Assorted Bottled Beer: Budweiser, Miller Light, Bud Light,
Heineken, Grolsch or Corona
(4) each 10oz: Coke, Sprite, Ginger Ale, Tonic Water and Club Soda
(1) qt Each: Orange and Grapefruit Juices, Bloody Mary Mix and Cranberry Juice, Sour
Mix
Grenadine or Lime Juice on request

Bar includes a complete set-up: ice, garnishes, glassware, and beverage napkins.

Refreshing the bar set-up entails the cleaning out of all used set-ups and restocking ice.
A \$50.00 charge per room will apply.

Please arrange your hospitality bar with your Convention Services Manager
24 hours in advance.

**Please note that it is the policy of the Caribe Royale that all beverages consumed on
the premises must be purchased from the Hotel.**

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REVISED January 2012



HOSPITALITY BEVERAGE PRICE LIST

VODKA

Smirnoff	\$70.00
Stolichnaya	\$80.00
Absolut	\$90.00

GIN

Beefeater	\$70.00
Tangeray	\$80.00
Bombay Sapphire	\$90.00

RUM

Bacardi Silver	\$70.00
Captain Morgan	\$80.00
Myers' Dark	\$90.00

SCOTCH

Dewars	\$70.00
Johnny Walker Black	\$80.00
Chivas Regal	\$90.00

BOURBON

Jim Beam	\$70.00
Jack Daniel's	\$80.00
Wild Turkey	\$90.00

BLEND

Seagram's 7	\$70.00
Seagram's VO	\$80.00
Crown Royal	\$90.00

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REVISED January 2012



CORDIALS, MALTED SCOTCH AND BRANDY

Di Saronno Amaretto	\$80.00
Kahlua	\$80.00
Baileys Irish Cream	\$90.00
Sambucca	\$90.00
Grand Marnier	\$100.00
Drambuie	\$100.00
Remy Martin V.S.O.P.	\$110.00

Single bottles include choices of mixers and their appropriate garnishes glasses and ice up to 10 people.

Should you request bartender service, there will be a \$125.00 Bartender Charge per three hour minimum; each additional hour at \$25.00. A 24 hour advance notice is required.

Please note that it is the policy of the Caribe Royale Orlando that all beverages consumed on the premises must be purchased from the Resort.

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REVISED January 2012



BANQUET POLICY

Food and Beverage

Food and beverage items consumed in hotel rooms, suites, villas, and banquet rooms or in hotel premises shall be purchased from the hotel. Food and beverage cannot be removed from the premises due to license restrictions. Our guests that participate in events or use our facilities agree to conform with any restrictions that are imposed by State liquor control, insofar as they affect these premises.

Confirmation of Attendance

The number of people attending a function must be communicated to the hotel by 12 Noon, forty-eight (48) hours in advance. This number is considered a guarantee, not subject to reduction. Guarantees for Sunday, Monday, and Tuesday are required by Noon the preceding Friday. The hotel is not responsible for service over five percent (5%) of the estimated guarantee. The hotel reserves the right to deny entrance to more than the maximum number or persons estimated. The Management reserves the right to change the rooms if number of attendance has changed to accommodate the parties properly. A \$50.00 server fee is applicable to food/beverage functions with a guarantee of 20 or under.

Service Charges and Labor

Prices are current and subject to change. All food and beverage charges are subject to 22% service charge. A Florida State Sales Tax of 6.5% is applicable on the total charges including fees. There will be a \$50.00 server fee applied for all food functions with a guarantee of 20 or under. 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.

Scheduling

Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. The patron also agrees to reimburse the hotel for any wage payments or other expenses incurred due to the Patron's failure to comply.

Authorized Signatures (s)

Approved individuals to sign Master Account charges must be specified no later than 15 days prior the group's scheduled arrival.

Electrical Requirements

The hotel requires all electrical service needs 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, *Edlen Electric (407) 854-9991* and charged to the group's Master Account.

Rigging

Any attachments to the building structure must be coordinated and installed exclusively by our approved rigging contractor *National Production Services (888) 4-RIGGERS* and charged to the group's Master Account.

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REVISED January 2012



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 to the assistance of placement by the hotel

Outdoor Functions

An additional charge will be applied for outdoors events:

- 1) attendance up to 100 guests, a flat fee of \$250.00 minimum or
- 2) attendance in excess of 100 guests, a fee of \$2.50 per person.

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 arrangement have been made.

Liability

The hotel is not liable for its failure to perform any signed contract if such failure is due to acts of God, labor problems, including but not limited to strikes, fire, flood, weather, earthquake, restriction upon travel, food, beverage, or supplies, or any other cause beyond its control or interfering with performance whether enumerated herein or not.

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.