

Caribe Royale Wedding Package

Your Deluxe Wedding package includes:

- ◆ *Professional Wedding Planning Services*
- ◆ *Five Hour Facility Rental*
- ◆ *Selection of Four Hors D'oeuvres*
- ◆ *Three Course Dinner of Your Selection*
- ◆ *Champagne Toast for All Wedding Guests*
- ◆ *White Glove Service*
- ◆ *Dance Floor and Staging*
- ◆ *Cake Table, DJ Table, Sign-In Table, Gift Table*
- ◆ *Sweetheart Table or Head Table*
- ◆ *A Traditional Wedding Cake Prepared to Your Specifications*
- ◆ *A Complimentary Suite for the Bride and Groom on Their Wedding Night to Include Champagne and Chocolate Covered Strawberries*
- ◆ *Preferred Suite Rates for Guest Accommodations*
- ◆ *Mirrors and Votive Candles for your Tables*
- ◆ *Complimentary Guest Self Parking*

Minimum of 60 People

Hors D'oeuvres Selection

Included with Plated Dinner.

Select Four Hors D'oeuvres from the following:

Fresh Vegetable Crudités

Ranch and Bleu Cheese Dip

Selection of Imported and Domestic Cheeses

Fresh Berries

Breads and Crackers

Mini Quiche

Mini Rubens with Russian Dressing

Vegetable Spring Rolls

Duck Sauce

Spicy Sausage Stuffed Mushrooms

Sweet and Sour Meatballs

Fried Ravioli

Fresh Marinara Sauce

Select One Salad

All Salads Served with Fresh Rolls and Butter

Sierra Salad

Fresh Mixed Greens

Roma Tomato, Cucumber and Red Cabbage

Alfalfa Sprouts and House Dressing

Or

Boston Bibb Salad

Wedge of Boston Bibb Lettuce

Red Belgian Endive and Dykon Sprouts

Sliced Roma Tomato and Hearts of Palm

Greek Salad Dressing

Or

Heart of Romaine

Beef Steak Tomatoes, Marinate Mushrooms, Watercress

Bermuda Onion and Crumbled Bleu Cheese

House Dressing

Choice of Plated Entrée Selection

All Entrees include coffee, decaf and tea

Chicken Royale

Chicken Breast Stuffed with Mushroom Duxelle

Baked to a Golden Brown

Chef's Selection of Starch and Vegetable

\$76.00++ Per Person

Cilantro Grilled Chicken

Chicken Breast Marinated with Cilantro, Cumin,

Virgin Olive Oil and Citrus Juices

Chef's Selection of Starch and Vegetable

\$74.00++ Per Person

Sautéed Breast of Chicken and Grilled Jumbo Shrimp

Garlic Cream Sauce

Chef's Selection of Starch and Vegetable

\$82.00++ Per Person

Pan Seared Filet Mignon

Balsamic Béarnaise and Roasted Shallots

Chef's Selection of Starch and Vegetable

\$95.00++ Per Person

Surf and Turf

Aged Sirloin Steak with Cabernet Glace

Seafood Stuffed Shrimp Pinwheel with Saffron Cream

\$95.00++

All prices are per guest and subject to a 22% taxable service charge and 6.5% sales tax.

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.*****

White Wine

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

Red Wine

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

Champagne/Sparkling Wine

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

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.

HOSPITALITY BEVERAGE PRICE LIST

VODKA

<i>Smirnoff</i>	\$70.00
<i>Stolichnaya</i>	\$80.00
<i>Absolut</i>	\$90.00

GIN

<i>Beefeater</i>	\$70.00
<i>Tangeray</i>	\$80.00
<i>Bombay Sapphire</i>	\$90.00

RUM

<i>Bacardi Silver</i>	\$70.00
<i>Captain Morgan</i>	\$80.00
<i>Myers' Dark</i>	\$90.00

SCOTCH

<i>Dewars</i>	\$70.00
<i>Johnny Walker Black</i>	\$80.00
<i>Chivas Regal</i>	\$90.00

BOURBON

<i>Jim Beam</i>	\$70.00
<i>Jack Daniel's</i>	\$80.00
<i>Wild Turkey</i>	\$90.00

BLEND

<i>Seagram's 7</i>	\$70.00
<i>Seagram's VO</i>	\$80.00
<i>Crown Royal</i>	\$90.00

CORDIALS, MALTED SCOTCH AND BRANDY

<i>Di Saronno Amaretto</i>	\$80.00
<i>Kahlua</i>	\$80.00
<i>Baileys Irish Cream</i>	\$90.00
<i>Sambucca</i>	\$90.00
<i>Grand Marnier</i>	\$100.00
<i>Drambuie</i>	\$100.00
<i>Remy Martin V.S.O.P.</i>	\$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.*