STADIUM SPECIAL EVENTS

EXPLORIA STADIUM IS NOT ONLY A GREAT PLACE TO WATCH YOUR FAVORITE SOCCER TEAMS, IT IS AN EXCELLENT PLACE TO HOST YOUR NEXT PRIVATE EVENT. THE VARIOUS AREAS WITHIN THE STADIUM AVAILABLE TO RENT PROVIDE A UNIQUE ATMOSPHERE FOR PRIVATE PARTIES, WEDDINGS, RECEPTIONS AND COMPANY FUNCTIONS.
CAPACITY

Each event space in our new downtown stadium provides a unique experience for you and your guests.

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<thead>
<tr>
<th>ROOM</th>
<th>STANDARD SET-UP</th>
<th>RECEPTION</th>
<th>BANQUET</th>
<th>CLASSROOM</th>
<th>THEATER</th>
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</thead>
<tbody>
<tr>
<td>WEST CLUB</td>
<td>168</td>
<td>560</td>
<td>200</td>
<td>250</td>
<td>180</td>
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<tr>
<td>AUDI SPORT CLUB</td>
<td>52</td>
<td>95</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>AUDI PARTY SUITE</td>
<td>41</td>
<td>68</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>VIP LOBBY</td>
<td>12</td>
<td>130</td>
<td>100</td>
<td>75</td>
<td>50</td>
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<tr>
<td>LOCKER ROOM</td>
<td>X</td>
<td>75</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>PRESS CONFERENCE ROOM</td>
<td>X</td>
<td>75</td>
<td>X</td>
<td>45</td>
<td>60</td>
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</tbody>
</table>
WEST CLUB

“ready for match day, or any event you can dream up”

AUDI SPORT CLUB

“give your mixer a view to talk about”

AUDI PARTY SUITE

“a cozy space with a very open feel”
“open floorplan makes for a welcoming reception”

“get the same classroom feel away from the classroom”

“have a pep talk in the same place the squad does”
EVENT PACKAGES

WHAT IS INCLUDED:

• ONE RENTAL SPACE FOR THREE HOURS
• STANDARD GAME-DAY FURNITURE
• EVENT SECURITY (REQUIRED)
• PRE/POST EVENT CLEANING
• RISER/STAGING
• PROJECTOR AND 100in. SCREEN
• TWO WIRELESS AND ONE LAPEL MICROPHONE
• ORLANDO CITY PODIUM
• HIGH SPEED WIRELESS INTERNET

ADD-ONS:

FURTHER COST APPLIES

• ADDED RENTAL HOURS
• FURNITURE AND LINEN RENTAL
• LIGHTING RENTAL
• PARKING/VALET
• STADIUM TOUR
• EXTRA SET-UP AND BREAKDOWN TIME

*FACILITY FEES BASED ON SPECIFIC EVENT NEEDS, NUMBER OF GUESTS AND LENGTH OF EVENT.
FOOD & BEVERAGE PACKAGES

BREAKFAST
BRUNCH
LUNCH/DINNER
SPECIALTY BUFFET
RECEPTION HORS D’OEUVRES
BEVERAGE/BAR

*FULL CATERING MENU AVAILABLE FOR FOOD & BEVERAGE ADD-ONS AT AN ADDITIONAL COST
*PRESET FOOD & BEVERAGE PACKAGES SERVED ON DISPOSABLE PLATEWARE/GLASSWARE/UTENSILS
BREAKFAST PACKAGES

HEALTHY START
FRESH FRUIT PLATTER
GRANOLA AND YOGURT PARFAIT, TRAIL MIX
ASSORTED JUICES
FRESHLY BREWED REGULAR COFFEE,
DECAFFEINATED COFFEE AND HOT WATER
$15 PER PERSON

THE CLASSIC
DANISH, MUFFINS AND BAGELS SERVED WITH BUTTER,
CREAM CHEESE AND PRESERVES
FRESH FRUIT PLATTER WITH YOGURT DIP
SCRAMBLED EGGS
HOME FRIED POTATOES
BACON OR SAUSAGE
ASSORTED JUICES, FRESHLY BREWED REGULAR COFFEE,
DECAFFEINATED COFFEE AND HOT WATER
$23 PER PERSON

THE CONTINENTAL
DANISH, MUFFINS AND BAGELS SERVED WITH BUTTER,
CREAM CHEESE AND PRESERVES
FRESH FRUIT PLATTER WITH YOGURT DIP
ASSORTED JUICES
FRESHLY BREWED REGULAR COFFEE,
DECAFFEINATED COFFEE AND HOT WATER
$19 PER PERSON

THE EXECUTIVE
DANISH, MUFFINS AND BAGELS SERVED WITH BUTTER,
CREAM CHEESE AND PRESERVES
FRESH FRUIT PLATTER WITH YOGURT DIP
SCRAMBLED EGGS
CHOICE OF BACON OR SAUSAGE
CHOICE OF WAFFLES OR FRENCH TOAST
HOME FRIED POTATOES
ASSORTED JUICES
FRESHLY BREWED REGULAR COFFEE,
DECAFFEINATED COFFEE AND HOT WATER
$25 PER PERSON

*ALL ORDERS SUBJECT TO 21% MANAGEMENT FEE
BRUNCH PACKAGE

HEALTHY START

FRESH FRUIT PLATTER
BAGELS SERVED WITH BUTTER, CREAM CHEESE AND PRESERVES
SCRAMBLED EGGS
FRENCH TOAST WITH BACON OR SAUSAGE
O’BRIEN POTATOES
CHEF ’S SELECTION OF A FRESHLY PREPARED SALAD

CHOICE OF STARCH:
- RICE PILAF, ROASTED POTATOES, ROSEMARY HERB BLISS POTATOES, GARLIC WHIPPED POTATOES OR CHEESY POTATOES AU GRATIN

CHOICE OF VEGETABLE:
- VEGETABLE MEDLEY, BROCCOLI AU GRATIN OR GREEN BEANS WITH BACON

CHOICE OF ONE ENTRÉE:
- CRUNCHY GROUPER ALMOND ENCRUSTED, STUFFED PASTA SHELLS BAKED GROUPER FLORENTINE, CHICKEN PICCATA IN A LEMON BUTTER CAPER SAUCE, STUFFED CHICKEN BREAST WITH SPINACH AND FETA CHEESE, PORK SCALLOPPINI BREADED WITH A WILD MUSHROOM SAUCE, BEEF STROGANOFF IN DEMI-GLACE OVER EGG NOODLES, CHICKEN FRANCOISE. SAUTÉED CHICKEN BREAST IN A WHITE WINE BUTTER SAUCE

DESSERT
DANISH AND PASTRIES
ASSORTED JUICES, SODA AND WATER
FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND HOT WATER

$45 PER PERSON
CHEF ATTENDANT FEE OF $150

*ALL ORDERS SUBJECT TO 21% MANAGEMENT FEE
LUNCH/DINNER BUFFETS

SOUTHWEST

SOUTHWEST SALAD
BEEF TACOS
SERVED WITH CHEESE, SALSA, JALAPEÑOS, LETTUCE & TACO SHELLS
CHICKEN TACOS
SERVED WITH CHEESE, SALSA, JALAPEÑOS, LETTUCE & TACO SHELLS
TORTILLA CHIPS
ASSORTED COOKIES
ASSORTED SODA AND WATER

BBQ

BBQ PULLED PORK WITH COLE SLAW BBQ CHICKEN
POTATO CHIPS
GARDEN SALAD
ASSORTED COOKIES
ASSORTED SODA AND WATER

CLASSIC

ALL BEEF DOGS SERVED WITH DICED ONIONS & SHREDDED CHEDDAR
BURGERS SERVED WITH LETTUCE, TOMATO, ONIONS & PICKLES
POTATO CHIPS
GARDEN SALAD
ASSORTED COOKIES
ASSORTED SODA AND WATER

ITALIAN

PASTA WITH MARINARA OR ALFREDO SAUCE CHICKEN OR EGGPLANT PARMIGIANA
GARLIC BREAD
CAESAR SALAD
ASSORTED DESSERTS
ASSORTED SODA AND WATER

PACKAGES ARE $26 - $30 PER PERSON

*ALL ORDERS SUBJECT TO 21% MANAGEMENT FEE
YELLOW CARD
CHIPOTLE CHICKEN AND CHICKEN CAESAR WRAPS
POTATO CHIPS
GARDEN SALAD
ASSORTED SANDWICHES
ASSORTED COOKIES
ASSORTED SODA AND WATER

RED CARD
MEATBALL SANDWICHES
SAUSAGE AND PEPPERS
POTATO CHIPS
CAESAR SALAD
ASSORTED COOKIES
ASSORTED SODA AND WATER

PHILLY
CHEESESTEAK OR CHICKEN CHEESESTEAK SANDWICHES
ROAST PORK ITALIANO TOPPED WITH PROVOLONE CHEESE
& SAUTÉED BROCCOLI RABE
POTATO CHIPS
CAESAR SALAD
ASSORTED COOKIES
ASSORTED SODA AND WATER

ASIAN
SWEET & SPICY CHICKEN
SESAME BEEF SATAY WITH COCONUT PEANUT SAUCE
FRIED RICE
ASSORTED DESSERTS
ASSORTED SODA AND WATER

SLIDERS
CHOICE OF TWO OF THE FOLLOWING:
BURGER SLIDERS
TURKEY BURGER SLIDERS
VEGGIE SLIDERS
BUFFALO CHICKEN SLIDERS
GRILLED CHICKEN SLIDERS
CHEESESTEAK SLIDERS
CHICKEN CHEESESTEAK SLIDERS
BBQ PULLED PORK SLIDERS
MEATBALL SLIDERS
FRANKS IN PUFF PASTRY
POTATO CHIPS
GARDEN SALAD
ASSORTED COOKIES
ASSORTED SODA AND WATER

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SPECIALTY BUFFETS

HOLIDAY

MAPLE GLAZED TURKEY
STUFFING WITH TRADITIONAL GRAVY CRANBERRY SAUCE
SWEET POTATO
MASHED POTATO
GREEN BEANS AND GLAZED CARROTS
ANTIPASTO PLATTER
CAESAR SALAD
HOLIDAY PIE
ASSORTED SODA AND WATER

$38 - $45 PER PERSON

CARIBBEAN

TORTILLA CHIPS SERVED WITH FRESH TOMATILLO SAUCE,
BLACK BEAN CORN SALSA AND PICO DE GALLO
& GUACAMOLE
PUERTO RICAN COD SALAD - SALTED COD FISH SAUTÉED
IN OLIVE OIL WITH PEPPERS, ONIONS, AVOCADOS AND
TOMATO; SERVED WITH PLANTAIN
BEEF EMpanadas - SERVED WITH SOUR CREAM
SOFRITO BRAISED CHICKEN
SERVED WITH BLACK BEANS AND YELLOW RICE
TRES LECHEs CAKE
ASSORTED SODA AND WATER

$38 - $45 PER PERSON

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CHOOSE FOUR OF THE FOLLOWING:

1-2 HOURS - $19 PER PERSON
2-4 HOURS - $22 PER PERSON
4-6 HOURS - $27 PER PERSON

WILD MUSHROOM RAVIOLI IN HUNTER SAUCE
BUTTERNUT SQUASH RISOTTO BALLS WITH SHALLOT MARMALADE
ALL BEEF FRANKS IN PUFF PASTRY
MINI GRILLED CHEESE WITH HOMEMADE TOMATO SOUP
BABY LAMB CHOPS WITH ROSEMARY AU JUS
MARYLAND CRAB CAKE WITH OLD BAY REMOULADE
VEAL BITES WITH MADEIRA SAUCE
MINI NEW YORK PASTRAMI ON RYE WITH SPICY BROWN MUSTARD
MINI REUBEN SERVED WITH 1000 ISLAND SAUCE
CHICKEN LOLLIPPOP WITH SESAME HOISIN MUSTARD
TUNA TARTAR WITH CUCUMBER MANGO AND SESAME AIOLI
CHICKEN TAQUITOS WITH PICO DE GALLO
MINIATURE BLT

ASPARAGUS TIPS WITH CRISPY PROSCIUTTO
CLASSIC STEAK TARTARE ON GRILLED SOURDOUGH BREAD
MINI BEEF EMPANADAS
MINI CHICKEN EMPANADAS
MINI VEGETABLE EMPANADAS
MINI BEEF SHORT RIBS IN PHYLLO CUP
CUCUMBER CUP SMOKED SALMON AND DILL CHEESE
YUCCA CUPS FILLED WITH MOJO CARNITAS
TOMATO, MOZZARELLA & BASIL BROCHETTES
VEGETABLES SPRING ROLLS WITH SOY SAUCE
CEVICHE SHOOTERS
GAZPACHO SHOOTERS
SRIRACHA GLAZED RISOTTO BALLS WITH MOZZARELLA

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BEVERAGE/BAR PACKAGES

FULL OPEN BAR
DOMESTIC & IMPORT BEER SELECTION
LIQUOR SELECTIONS:
  VODKA, GIN, TEQUILA, RUM, BOURBON, SCOTCH, WHISKEY, BRANDY
WINE SELECTIONS:
  CABERNET, CHARDONNAY, SAUVIGNON BLANC, PINOT NOIR, PINOT GRIGIO, REISLING
$45 PER PERSON BASED ON FOUR HOUR EVENT
$125 PER BARTENDER
1 BARTENDER FOR EVERY 50 PEOPLE

BEER & WINE BAR
DOMESTIC & IMPORT BEER SELECTION
WINE SELECTIONS:
  CABERNET, CHARDONNAY, SAUVIGNON BLANC, PINOT NOIR, PINOT GRIGIO, REISLING
$33 PER PERSON BASED ON FOUR HOUR EVENT
$125 PER BARTENDER
1 BARTENDER FOR EVERY 50 PEOPLE

*ALL ORDERS SUBJECT TO 21% MANAGEMENT FEE
It is unlawful to remove alcoholic beverages from the premises. Spectra Food Services & Hospitality has the right to refuse alcohol service and must dispense all alcohol.
FOR MORE INFORMATION AND TO BOOK YOUR EVENT, PLEASE VISIT
WWW.ORLANDOCITYSC.COM/STADIUM/BOOKEVENT

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