

PLAN THE ULTIMATE EVENT

Only at Mango's



STEP INTO THE FLAVOR AND RHYTHM OF MANGO'S TROPICAL CAFE!

When it comes to hosting unforgettable corporate events or social gatherings, no place does it quite like Mango's. Step inside and you're instantly immersed in a vibrant evening of live music, dancing, exceptional cuisine, craft cocktails, and the best of Orlando's nightlife. Our venue features a grand center stage, four semi-private spaces, and nine uniquely themed bars, each adorned with original artwork by local artists. With 4k LED TV screens and a state of the art AV system, Mango's stands as one of the most upscale and dynamic venues on I-Drive, perfect for private parties and exclusive events. Our renowned culinary team serves up a rich menu of gourmet Latin cuisine, blending flavors from across South & Latin America with custom menu options tailored to your event. Signature drinks like mojitos, margaritas and craft cocktails add a tropical flair to any celebration. Entertainment is fully customizable, from DJs and live bands to professional dancers, and you're welcome to bring in headline acts of your own.



CORAZÓN
By BAIRRES



KALI
DINING ROOM

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EXPLORE THE EXPERIENCE

MANGO'S TROPICAL CAFE VENUE EXCLUSIVE!

Venue Highlights

- Boasting a massive center stage
- Four private areas
- Nine unique bars
- Featuring original artwork by local artists
- Live camera feeds of the stage
- Showcase branding and sponsorships
- 4k LED tv screens throughout the venue
- State-of-the-art AV system
- Talented culinary team
- Bar packages and signature craft cocktails

Reception Capacity 2,500

Seated Capacity 950





FIRST FLOOR EXCLUSIVE

Our first floor offers an amazing view of the main stage and places your guests front and center for entertainment and programming. Award and recognition ceremonies are easily seen and enjoyed by your guests. Five large bars and a variety of traditional and soft seating options are available for all styles of events, as well as a huge dance floor able to accommodate up to 500 guests at once for maximum enjoyment.

Reception Capacity 1,000

Seated Capacity 350



CAFÉ PATIO & BAR – SEMI PRIVATE

Our colorful indoor and outdoor Café Bar allows your guests to enjoy great Florida weather under cover. It features a variety of seating options both near the live entertainment or just far enough away to feel like you are on vacation. A stage area is also available for private entertainment if you prefer.

Reception Capacity 200

Seated Capacity 80





CORAZÓN BY BAIRE'S EXCLUSIVE

Located on the second floor of Mango's Tropical Café, Corazón offers an immersive culinary journey that blends international techniques with fresh ingredients to craft Latin American inspired cuisine. The restaurant features a chic and inviting ambiance, merging the city's energetic spirit with upscale sophistication. Guests can enjoy private dining options, making it an ideal venue for unforgettable gatherings. The menu showcases prime-aged steaks and globally influenced creations, delivering a truly elevated gastronomic affair.

Reception Capacity (with Veranda) 500

Seated Capacity 200

Covered Outdoor Patio with

Private Bar Available

CORAZÓN
By **BAIRE'S**



CORAZÓN BY BAIRE'S SEMI-PRIVATE DINING ROOM

Our Semi-Private Dining in Corazon by Baires offers an area that can be used for a Seated Reception or a Plated Dinner Event and can be combined with the Main Bar for any style of function for up to 80 guests

**Reception Capacity 80
Seated Capacity 75**



CORAZÓN BY BAIRE'S NON-EXCLUSIVE MAIN DINING

Seating available from 15
guests up to 100 guests
Tailored menu options and
Specialty Bar Package
options available

CORAZÓN
By BAIRE'S





KALI DINING ROOM EXCLUSIVE

KALI Dining Room redefines the art of celebration, offering a space where timeless elegance meets cutting-edge innovation. Designed to captivate, our venue immerses guests in an atmosphere of magnificence, artistry and modern sophistication. With bespoke service, state-of-the-art technology and an unmistakable allure, KALI Dining Room transforms private events into unforgettable moments. Step into a world where every detail is designed to inspire and impress.

Reception Capacity 200

Seated Capacity 100

Private Bar, Stage and

Covered Patio Available

KALI

DINING ROOM





PLATED PACKAGES



Brisa Tropical

SALAD COURSE

Please select one for the entire group

Charred Romaine Caesar

Grilled romaine/shaved pecorino/crispy prosciutto/garlic croutons/caesar dressing
or

Key West Quinoa Salad

Baby greens/fried quinoa/pearl tomatoes/pickled onions/goat cheese/avocado vinaigrette

Bread Service with Herbed Butter

ENTRÉE COURSE

Choice of entrée to be made at table by guests

Roasted Panka BBQ Chicken

Garlic Mashed Potatoes/Panka BBQ/Salsa Criolla

Seared Salmon Filet del Mar

Creamed Spinach/Rosemary Potato Casserole

Cuba Libre Braised Short Ribs

Spiced rum/lime & Coca-Cola braised/yuca con mojo puree/
Cuba Libre BBQ/roasted tomatoes/garlic aioli

Vegetarian Option

DESSERT COURSE

Please choose one for the group

Triple Layer Chocolate Cake

Served with Hershey's Fudge & Housemade Chantilly Cream

NY Style Cheesecake

Served with Red Berry Coulis & Housemade Chantilly Cream

La Mesa del Caribe

APPETIZER COURSE (PLATTERS)

Please select one for the entire group

Calamari Caribe Fritti

Italian Breading/grilled Lemon/Fried Basil/Housemade Tartar Sauce

Signature Empanadas del Barrio

Hand cut beef & spicy pesto aioli

Salad Course

Please select one for the entire group

Charred Romaine Caesar

Grilled romaine/shaved pecorino/crispy prosciutto/garlic croutons/caesar dressing
or

Key West Quinoa Salad

Baby greens/fried quinoa/pearl tomatoes/pickled onions/goat cheese/avocado vinaigrette

Bread Service with Herbed Butter

ENTRÉE

Choice of entrée to be made at table by guests

Roasted Panka BBQ Chicken

Garlic Mashed Potatoes/Panka BBQ/Salsa Criolla

Seared Salmon Filet del Mar

Creamed Spinach/Rosemary Potato Casserole

Cuba Libre Braised Short Ribs

Spiced rum/lime & Coca-Cola braised/yuca con mojo puree/
Cuba Libre BBQ/roasted tomatoes/garlic aioli

Vegetarian Option

DESSERT COURSE

Please choose one for the group

Triple Layer Chocolate Cake

Served with Hershey's Fudge & Housemade Chantilly Cream

NY Style Cheesecake

Served with Red Berry Coulis & Housemade Chantilly Cream

Fusión Latina

APPETIZER COURSE (platters)

Please select one for the entire group

Calamari Caribe Fritti

Italian Breading/grilled Lemon/Fried Basil/Housemade Tartar Sauce

Signature Empanadas del Barrio

Hand cut beef & spicy pesto aioli

SALAD COURSE

Please select one for the entire group

Charred Romaine Caesar

Grilled romaine/shaved pecorino/crispy prosciutto/garlic croutons/caesar dressing
or

Key West Quinoa Salad

Baby greens/fried quinoa/pearl tomatoes/pickled onions/goat cheese/avocado vinaigrette

Bread Service with Herbed Butter

ENTRÉE

Choice of entrée to be made at table by guests

Roasted Panka BBQ Chicken

Garlic Mashed Potatoes/Panka BBQ/Salsa Criolla

Seared Salmon Filet del Mar

Creamed Spinach/Rosemary Potato Casserole

Mango's World Famous Churrasco Steak

Chairman's Reserve 10-ounce Skirt Steak prepared medium with Chimichurri

Vegetarian Option

DESSERT COURSE

Please choose one for the group

Triple Layer Chocolate Cake

Served with Hershey's Fudge & Housemade Chantilly Cream

NY Style Cheesecake

Served with Red Berry Coulis & Housemade Chantilly Cream





RECEPTION PACKAGES



RECEPTION MENU SUGGESTIONS

Fajitas y Más

PASSED APPETIZERS

Tropical Chicken Skewers

Char Grilled chicken thighs, marinated in citrus and pineapple mojo, served with our signature spicy aji de mango

Bruschetta

Stracciatella, confit heirloom tomato, creamy pesto

Argentinian Empanada

Beef, onion, peppers, and chipotle aioli

STATIONS

Fajita Station

Sautéed mix of onions, peppers, and chili peppers with your selection of churrasco or grilled chicken
Tomato Rice, refried beans, corn tortillas, Taqueria salsa, pickled jalapenos and limes

Pasta Station

Cheese Ravioli in a Pink Vodka Sauce
Served with parmesan cheese, focaccia bread, chili flakes, olive oil and chopped basil

Additional Items to add:

Pan fried meat balls, grilled chicken, sauteed shrimp or roasted salmon

CARVING STATION

Lechon Boricua

Low and slow roasted pork
Congri (rice and beans), Yuka con mojo and sweet plantains

DESSERTS

Chef's Selection of Mini Desserts

Key Lime Pie Shooters, Raspberry Panna Cotta, Chocolate Mousse, Tiramisu



RECEPTION MENU SUGGESTION

La Ruta del Sabor

PASSED APPETIZERS

Tropical Chicken Skewers

Char Grilled chicken thighs, marinated in citrus and pineapple mojo, served with our signature spicy aji de mango

Crostini

Goat cheese, Black figs, arugula, balsamic glaze

Tuna Tartare

Sushi grade tuna, avocado and serrano chili cream & fried leeks

Anticuchos

Peruvian skewers of beef marinated in aji panca and Andean spices

STATIONS

Marsala Chicken

(4 ounce breasts)

Served with mashed garlic potatoes and grilled asparagus

Paella

Valenciana (chicken and pork) or seafood
artisanal bread, aioli & lime wedges

Lomo Saltado

Famous Peruvian dish, wok sautéed beef loin, onions, tomatoes, and French fries

CARVING STATION

Lechon Boricua

Low and slow roasted pork

Congri (rice and beans), Yuka con mojo and sweet plantains

DESSERTS

Chef's Selection of Mini Desserts

Key Lime Pie Shooters, Raspberry Panna Cotta, Chocolate Mousse, Tiramisu



RECEPTION MENU SUGGESTIONS

Mar y Tierra

PASSED APPETIZERS

Mini Crab Cakes

With housemade remoulade sauce

Bruschetta

Stracciatella, confit heirloom tomato, creamy pesto

Tropical Chicken Skewers

Char Grilled chicken thighs, marinated in citrus and pineapple mojo, served with our signature spicy aji de mango

Empanada Selections

Beef in flaky pastry served with chipotle aioli and Tomato Caprese

STATIONS

Marsala Chicken

(4 ounce breasts)

Served with mashed garlic potatoes and grilled asparagus

Paella

Valenciana (chicken and pork) or seafood

House Salad, Olive Oil, black and green olives, artisanal bread, aioli & Lime wedges

Lomo Saltado

Famous Peruvian dish, wok sautéed beef loin, onions, tomatoes, and French fries

CARVING STATION

Lechon Boricua

Low and slow roasted pork

Congri (rice and beans), Yuka con mojo and sweet plantains

DESSERTS

Chef's Mini Dessert Selection

Key Lime Pie Shooters, Raspberry Panna Cotta, Chocolate Mousse, Tiramisu





HORS D'OEUVRE SELECTIONS



PASSED HOR D'OEUVRE SELECTIONS

Items sold by the piece (minimum order of 50 pieces)

SEAFOOD

(GF) **Peruvian Ceviche:** Fresh corvina, mango leche de tigre, and cancha fried corn

Tuna Tartare: Sushi-grade tuna, avocado, serrano chili cream, and fried leek

(GF) **Tostada:** Corn tortilla, crab salad, chipotle natto, and cilantro

Tiradito Pasión: Sushi-grade salmon, passion fruit, ají amarillo sauce, and crispy onions

Jumbo Shrimp: Panko, coconut flakes, and huancaína sauce

Shrimp Shumai: Open dumpling with soy and green onion

(GF) **Ceviche Shots:** Fresh fish or seafood mix

Mini Crab Cakes: With tangy remoulade

PORK

Montaditos: Open-face mini sandwiches topped with jamón ibérico, manchego, and pimientos

Bao Buns: Pork belly, chicken, beef, or mushrooms

Dim Sum: Pork and vegetable gyoza

BEEF

Argentinian Empanada: Beef, onion, peppers, and chimichurri

Beef Sliders: Brioche, cheddar cheese, relish, and chipotle mayo

(GF) **Anticuchos:** Peruvian beef skewers marinated in ají panca and Andean spices

(GF) **Tostones:** Ropa vieja, cilantro aioli, and olives

CHICKEN

Argentinian Empanada: Chicken, onion, peppers, and chimichurri

Crispy Chicken Slider: Coleslaw, smoked gouda, spicy mayo, and pickles

Chicken & Blue Cheese Poppers: Sweet petite peppers, Buffalo chicken, and blue cheese crumbles

(GF) **Tropical Chicken Skewers:** Char-grilled chicken thighs marinated in citrus and pineapple mojo, served with our signature spicy ají de mango

(GF) **Mini Causa:** Ají amarillo mashed potato cakes stuffed with chicken or shrimp, topped with avocado and green mayonnaise

VEGETARIAN

Crostini: Goat cheese, black figs, arugula, and balsamic glaze

Bruschetta: Stracciatella, confit heirloom tomato, and creamy pesto

(GF) **Esquites:** Corn, chipotle mayo, cotija cheese, cilantro, and chile Tajín

(GF) **Tortilla Española:** Spanish omelet with confit potatoes, garlic, onions, and aioli

(GF) **Patatas Bravas:** Fried red potato, spicy brava sauce, aioli, and scallions

Vegetable Dumplings: With gyoza sauce and sesame

STATIONS

Minimum requirement of 50 guests for stations

MEXICO

(GF) **Tacos de Birria:** Braised shredded beef in Mexican chilis and spices, cheese, corn tortillas, shredded lettuce, Mexican taqueria salsas, pickled jalapeños, onions, and limes

(GF) **Quesadilla:** Flour tortillas, Chihuahua cheese, and a choice of chicken, shrimp, or churrasco. Served with cheese, shredded lettuce, Mexican taqueria salsas, pickled jalapeños, onions, and limes (select one protein) **chicken, steak, shrimp**

(GF) **Nachos:** Corn totopos, beans, Oaxaca cheese, jalapeños, guacamole, sour cream, and pico de gallo, with a choice of beef or chicken

(GF) **Fajitas:** Sautéed mix of onions, peppers, and chili peppers with a choice of churrasco or grilled chicken. Served with cheese, shredded lettuce, Mexican taqueria salsas, pickled jalapeños, onions, and limes (select one protein) **chicken, steak, shrimp**

Suggested Accompaniments: Tomato rice, refried beans

SPAIN

(GF) **Valenciana Paella:** Chicken and pork with fresh vegetables and rice

(GF) **Seafood Paella:** Shrimp, calamari, mussels, scallops, vegetables, and rice

Suggested Accompaniments: House salad, olive oil, black and green olives, artisanal bread, aioli, and lime wedges

CARIBBEAN

(GF) **Arroz con Pollo:** Savory rice cooked in sofrito with chicken, peppers, onions, and sweet peas

(GF) **Ropa Vieja:** Traditional Cuban-style shredded beef with onions, peppers, and Latin spices

(GF) **Mojo Chicken:** Marinated 4-ounce grilled chicken breast with garlic, citrus, and onion

(GF) **Lechón Boricua:** Slow-roasted shredded pork served with yellow rice

Suggested Accompaniments: Congrí (rice and beans), yuca con mojo, sweet plantains or tostones, dinner rolls, cilantro mayo, lime wedges, jalapeño peppers, and spicy aioli

ASIA

Fried Rice: Stir-fried with fresh vegetables, bamboo shoots, and egg (select one protein) **chicken, steak, shrimp**

Chop Suey: Stir-fried with fresh vegetables, bamboo shoots, and egg (select one protein) **chicken, steak, shrimp**

Char Siu Pork: Garlic, hoisin, honey, and sesame oil served with white rice

Pepper Steak: Beef steak cooked with sliced bell peppers, bamboo shoots, soy sauce, and ginger

Chicken and Broccoli: Chicken and broccoli stir-fried in a savory garlic-ginger sauce

Suggested Accompaniments: Soy sauce, sweet chili sauce, ginger, and green salad

PERU

Chaufa Rice: Arroz Chaufa is Peruvian fried rice made with rice, chicken, hot dogs, bell peppers, and onions (select one protein) **chicken, steak**

Lomo Saltado: The most famous Peruvian dish. A stir-fry of marinated strips of sirloin, red onions, tomatoes, and French fries, traditionally served with white rice

Suggested Accompaniments: House salad, dinner rolls, cancha corn, huancaína sauce, green spicy mayo, and garlic aioli

PASTA

(Attendant fee required per station)

Pasta: Selection of spaghetti, rigatoni, or ravioli stuffed with ricotta cheese

Sauces: Choice of tomato, Bolognese, Alfredo, or pink vodka

Includes: Parmesan cheese, focaccia bread, chili flakes, olive oil, and chopped basil

One pasta and one sauce

Two pastas and two sauces

Three pastas and three sauces

Suggested Accompaniments: House-made meatballs, Grilled chicken, Sautéed shrimp, Roasted salmon

CARVING STATION

(Attendant fee required per station. Estimated at 4–6 ounces per person)

Beef London Broil

Beef Whole New York Roast

Beef Prime Rib

Beef Whole Tenderloin

Beef Whole Sirloin

Pork Shoulder

Roasted Turkey

Included Accompaniments: Dinner rolls, horseradish cream, chimichurri

Suggested Accompaniments: House salad, mashed potatoes, roasted seasonal vegetables

RAW BAR

SHELLFISH ALLERGY ALERT

West and East Coast Raw Oysters

Garlic and Herb Mussels

Chilled Shrimp Cocktail

Octopus Salad

Included Accompaniments: Mignonette sauce, cocktail sauce, Tabasco, lime wedges, and crostini

CHARCUTERIE

Meat Selections: Prosciutto, Genoa salami, chorizo, soppressata, ham, and cured sausages

Cheese Selections: A variety of hard cheeses including Gouda, Asiago, aged cheddar, and Colby

Semi-Soft Cheeses: Havarti, Muenster, and burrata

Accompaniments: Olives, pickles, cornichons, nuts, baguette slices, breadsticks, fruit, and vegetables



BEVERAGE PACKAGES



BEVERAGE PACKAGES

PREMIUM BRANDS

Grey Goose, Ciroc, Bombay Sapphire Gin, Patron Tequila, Bacardi 8, Zacapa 23, Crown Royal, Jameson's Irish Whiskey, Johnnie Walker Black, Chivas Regal 12, Buchanan's 12, Hennessy VS, Grand Marnier, Cointreau, Bailey's Irish Creme, and Amaretto di Saronno
Corona, Modelo, Stella, Yuengling, Heineken, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Lagunitas IPA, High Noon Seltzers
House Wines - Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Moscato, Cabernet & Merlot
Orange, Cranberry & Pineapple Juices - Coke Products

**First Two Hours at \$ per person / 3 Hours at \$ per person/
4 Hours at \$ per person**

Each additional Hour at \$ per person

CALL BRANDS

Absolut, Three Olives Vodka, Tanqueray Gin, Hornitos Reposado Tequila, Bacardi Rum & Assorted Flavors, Dewar's White Label, Jack Daniel's, Branson VSOP
Corona, Modelo, Stella, Yuengling, Heineken, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Lagunitas IPA & High Noon Seltzers
House Wines - Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Moscato, Cabernet & Merlot
Orange, Cranberry & Pineapple Juices - Coke Products

**First Two Hours at \$ per person / 3 Hours at \$ per person/
4 Hours at \$ per person**

Each additional Hour at \$ per person

BEER, HOUSE WINE & CLASSIC MOJITO BAR

Classic Mojito's, Corona, Modelo, Stella, Yuengling, Heineken, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Lagunitas IPA, High Noon Seltzers
House Wines - Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Moscato, Cabernet & Merlot
Orange, Cranberry & Pineapple Juices - Coke Products

**First Two Hours at \$ per person / 3 Hours at \$ per person/
4 Hours at \$ per person**

Each additional Hour at \$ per person

BEER AND HOUSE WINE BAR

Corona, Modelo, Stella, Yuengling, Heineken, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Lagunitas IPA, High Noon Seltzers
House Wines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Moscato, Cabernet & Merlot
Orange, Cranberry & Pineapple Juices - Coke Products

**First Two Hours at \$ per person / 3 Hours at \$ per person/
4 Hours at \$ per person**

Each additional Hour at \$ per person

PRE-PAID DRINK TICKETS

Premium: \$ / Call: \$ / Beer and Wine: \$

MANGO'S TROPICAL CAFE ORLANDO

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24% Service Charge and 6.5% State Sales tax not included
Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness. Please inform us if anyone in your party has a food allergy.
Menu items & prices are subject to change until contracted and deposit is received.