



# EVENT PLANNING GUIDE

Corporate Meetings and Retreats, Banquets, Holiday Parties  
Social Events, Family Reunions, Wedding Receptions  
Church Retreats, Team Building Activities



**OFFERING DAY RATES AND EXTENDED STAYS**

# WELCOME

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The Jackie Robinson Training Complex is a full-service, year-round event, conference and retreat center. Internationally recognized as a sports training campus, we also offer more than 14,000 total sq. ft. of flexible meeting space and 20 meetings rooms ranging in size from 200 to 3,000 sq. ft. In addition, your guests will be steps away from the on-site hotel villa rooms, dining/catering and recreation, and parking.

Recreation at the Complex is unmatched. We offer a competition-size swimming pool and deck to accommodate up to 500 guests, lighted tennis and basketball courts, sand volleyball, fields for games, park-like settings, professional fitness rooms and paths for walking and jogging.

From 1948-2008 this was the Spring Training home of the Brooklyn and Los Angeles Dodgers. From those 60 years come some impressive credentials, including six World Championship teams which started their seasons right here in Vero Beach. Baseball greats from Jackie Robinson to Clayton Kershaw played on these fields, and more than 150 baseball Hall of Famers have played and visited.

Today the Jackie Robinson Training Complex welcomes guests from around the world for sports and events. Our campus can be configured for a variety of uses, from a shared property to complete exclusivity.

Contact our professional conference planning staff to learn more and to schedule a site visit.



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## MENU OPTIONS

# GRAND BUFFET ENTREE SELECTIONS

Grand Buffet without carving station	<b>\$24.00</b>
Carved Turkey	<b>\$28.00</b>
Carved Ham	<b>\$28.00</b>
London Broil with Mushroom Sauce	<b>\$32.00</b>
Carved Prime Rib with Au Jus & Horseradish Sauce	<b>\$39.00</b>
Tenderloin of Beef	<b>Market Price</b>

(above prices per person, based on 50 person minimum)

## Our Grand Buffet will include:

Grilled Chicken Monterey or Catch of the Day (fish)  
Salad Bar (tossed salad with assorted condiments and dressings)  
Assorted Fresh Fruit Tray  
Medley of Assorted Fresh Steamed Vegetables  
Rice Pilaf or Potato of the Day  
Penne Pasta with a Marinara Sauce  
Rolls and Butter  
Coffee, Tea, Iced Tea, and Soda

## Chef's Dessert Table

Sundae Bar, Assorted Cookies, Mini Pastries, Strawberries, Whipped Cream	<b>\$4.00pp</b>
Chocolate Fountain with Assorted Fruit	<b>\$6.00pp</b>
Cake Cutting Fee - includes plates, utensils and napkins	<b>\$2.00pp</b>



ALL PRICES SUBJECT TO LOCAL SALES TAX AND 20% GRATUITY

MENU OPTIONS

PLATED DINNER SELECTIONS

All plated dinner selections include a dinner salad, assorted vegetable medley, potato or rice dish, rolls and butter, coffee, tea, iced tea, and soda.



<b>Roast Prime Rib of Beef Au Jus</b>	<b>\$29.00</b>
This tender cut is roasted to perfection, served with a steaming baked potato, mushroom caps and a bordelaise sauce	
<b>Pork Tenderloin</b>	<b>\$22.00</b>
Pan seared and topped with mushroom vermouth, served with herb baked baby red potatoes	
<b>Filet Mignon</b>	<b>Market Price</b>
USDA Choice steer tenderloin broiled to perfection, served with a bearnaise sauce and a steaming baked potato	
<b>Chicken Monterey</b>	<b>\$22.00</b>
Grilled boneless chicken breast topped with guacamole, fresh salsa, and monterey pepper jack cheese	
<b>Parmesan Crusted Chicken</b>	<b>\$22.00</b>
Breaded chicken breast topped with marinara sauce and fresh mozzarella laid over spaghetti noodles	
<b>Roasted Chicken</b>	<b>\$16.00</b>
Leg or breast quarter, roasted to perfection and served with homemade stuffing, cream gravy and mashed potatoes	
<b>Grilled Mahi Mahi or Tilapia with Mango Salsa</b>	<b>\$22.00</b>
Boneless filet of mahi mahi grilled to perfection and topped with a pacific rim stir fry	

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MENU OPTIONS

Cold Hors d'Oeuvres *(priced per 100 pieces)*

<b>Vegetable Crudite with Dip</b>	
Small - 50 people	\$85.00
Large - 100 people	\$150.00
<b>Cheese Board (Imported and Domestic)</b>	
Small - 50 people	\$85.00
Large - 100 people	\$150.00
<b>Combination Cheese &amp; Fruit Display</b>	
Small - 50 people	\$90.00
Large - 100 people	\$180.00
<b>Stuffed Eggs Topped with Caviar</b>	\$125.00
<b>Jumbo Shrimp on Ice</b>	\$225.00
<b>Assorted Decorated Canapes</b>	\$200.00
<b>Various Chips - per lb.</b>	
(3 lbs. per 50 people)	\$5.00
<b>Chips with Dip - per lb.</b>	\$8.00
<b>Chocolate Fountain with Assorted Fruit</b>	
Small - 50 people	\$85.00
Large - 100 people	\$150.00
<b>Tomato/Basil Mozzarella Tray</b>	
Small - 50 people	\$85.00
Large - 100 people	\$150.00
<b>Pasta Bar</b>	\$9.50pp
<b>Salad Bar</b>	\$7.50pp
<b>Drink Station per person</b>	\$2.00pp



Hot Hors d'Oeuvres *(priced per 100 pieces)*

Meatball Bordelaise, Cocktail Franks in a puff pastry or Mozzarella Sticks	\$112.00
Chicken Brochette, Mini Ruebens or Chicken Fingers with assorted sauces	\$168.00
Mini Crabcakes, Pot Stickers or Assorted Wings	\$196.00
Scallops Wrapped in Bacon or Coconut Fried Shrimp	\$224.00
Turkey or Ham	\$3.50
Roast Beef	\$5.75
London Broil	\$8.50
Slider Station	\$9.00

# WINES & SPIRITS



## WINES

An ample assortment of wines are available including Merlot, Chardonnay, Pinot Grigio, Zinfandel and more. If we don't have your favorite wine on hand we can make arrangements to have it brought in. Please contact event planning in advance with any specific requests for wine.

### House Wine

.750 liter bottle

**\$20.00 per bottle**

1.5 liter bottle

**\$40.00 per bottle**

### House Champagne

.750 liter bottle

**\$25.00 per bottle**

### Champagne Fountain

(minimum 5 gallons)

**\$50.00 per gallon**

## KEG BEER

Beer by the keg is available for your private functions, including imported and domestic beers (brands subject to availability). A regular keg serves 210 - 10 oz. glasses. A pony keg serves 110 - 10 oz. glasses. Please contact your event planner for prices and brand availability.

### Regular Keg Domestic

**\$250.00 per keg**

### Pony Keg Domestic

**\$150.00 per keg**

### Imported Keg Beer

**Contact your planner for price**

## PRIVATE BAR

Private Bar Service is available for your event and includes ice, setups, glassware and garnishes. Private Bar fees are as follows:

### Set up Fee

**\$75.00**

### Bartender Charge

**\$40.00**

**\$15.00 per each additional hour**

ALL PRICES SUBJECT TO LOCAL SALES TAX AND 20% GRATUITY



## MENU OPTIONS

# OUTDOOR COOKOUTS

*Below menus available poolside or the Western BBQ area. Please inquire for event pricing at Holman Stadium.*

### THE STARTER - \$18.50/person

- Hamburgers & Cheeseburgers
- Grilled Chicken Breasts
- Hot Dogs
- Macaroni Salad or Potato Salad
- Chips
- Baked Beans
- Soft Drinks (two per person)

### THE LEGEND - \$27.00/person

- Hamburgers & Cheeseburgers
- Grilled Chicken Breasts
- BBQ Pork
- Roasted Corn-on-the-Cob
- Tossed Salad
- Red Bliss Potato & Cucumber Salad
- Assorted Fruit Salad
- Strawberry Shortcake or Blueberry Pie
- Soft Drinks (two per person)

### THE ALL-STAR - \$22.00/person

- Hamburgers & Cheeseburgers
- Bratwurst
- Grilled Chicken Breasts
- Chili
- Nachos & Cheese
- Sweet Slaw
- Cookies & Brownies
- Soft Drinks (two per person)

### THE HALL OF FAMER - \$38.00/person

- Grilled Swordfish
- BBQ Ribs (slow-cooked with our Major League dry rub)
- Minute Sirloins
- Roasted Corn-on-the-Cob
- Penne & Tuna Salad
- Grilled Zucchini & Onions
- Full Salad Bar & Assorted Fruit Tray
- Baked Apple Pie
- Soft Drinks (two per person)



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# FACILITY CHARGES

## INDOOR EVENTS

**\$650.00** Jackie Robinson Room (entire) - 44' x 68' (2992 sq. ft.) Up to 180 people

**\$500.00** Jackie Robinson Room II- 44' x 40' (1760 sq. ft.) Up to 80 people

**\$300.00** Dining Room (up to 125 people)  
Stadium Club Lounge (80-100)

*\*additional charge for round tables*

### Included in the Indoor Event Fee:

Round tables with seating for eight, hurricane lamp centerpieces for each table, skirted tables for head table, guest book/reception table, gift table, cake table, DJ table, white table cloths, white napkins, dance floor (up to 15'x18'), discounted rate on hotel villa room block (based on availability), bridal party auxiliary area.

## OUTDOOR EVENTS

**\$650.00** Poolside or themed BBQ area  
Seating up to 400 people  
(Bonfire additional \$100.00)

### Included in the Outdoor Event Fee:

Outdoor style seating (picnic tables, umbrella tables, use of poolside recreation (swimming, sand volleyball, basketball and tennis courts, shuffle board, cornhole games), practice field for softball or soccer (subject to availability), discounted rate on hotel villa rooms block (based on availability).

**Payment terms as follows: a facility fee is due upon signing of contract. Balance of contracted amount is due seven (7) days prior to the event. Any remaining balance is due upon receipt of invoice on the date of event.**



*Above prices are for a four hour block and are subject to state and local sales tax. The client has three hours prior to the beginning of the event and one hour following the conclusion of the event for set up and breakdown of personal decorations. All decorations must be removed upon conclusion of event. The Jackie Robinson Training Complex will not be responsible for any items left behind.*



# DAY MEETING PACKAGES



## Full Day Guest (Eight Hours)

- Two Refreshment Breaks and Lunch
- Meeting Room
- Standard Audio Visual Equipment
- Conference Supplies
- Conference Planning & Services
- Complimentary Parking

**\$65.00**  
with lunch

**\$48.00**  
without lunch

## Half Day Guest (Four Hours)

- One Refreshment Breaks and Lunch
- Meeting Room
- Standard Audio Visual Equipment
- Conference Supplies
- Conference Planning & Services
- Complimentary Parking

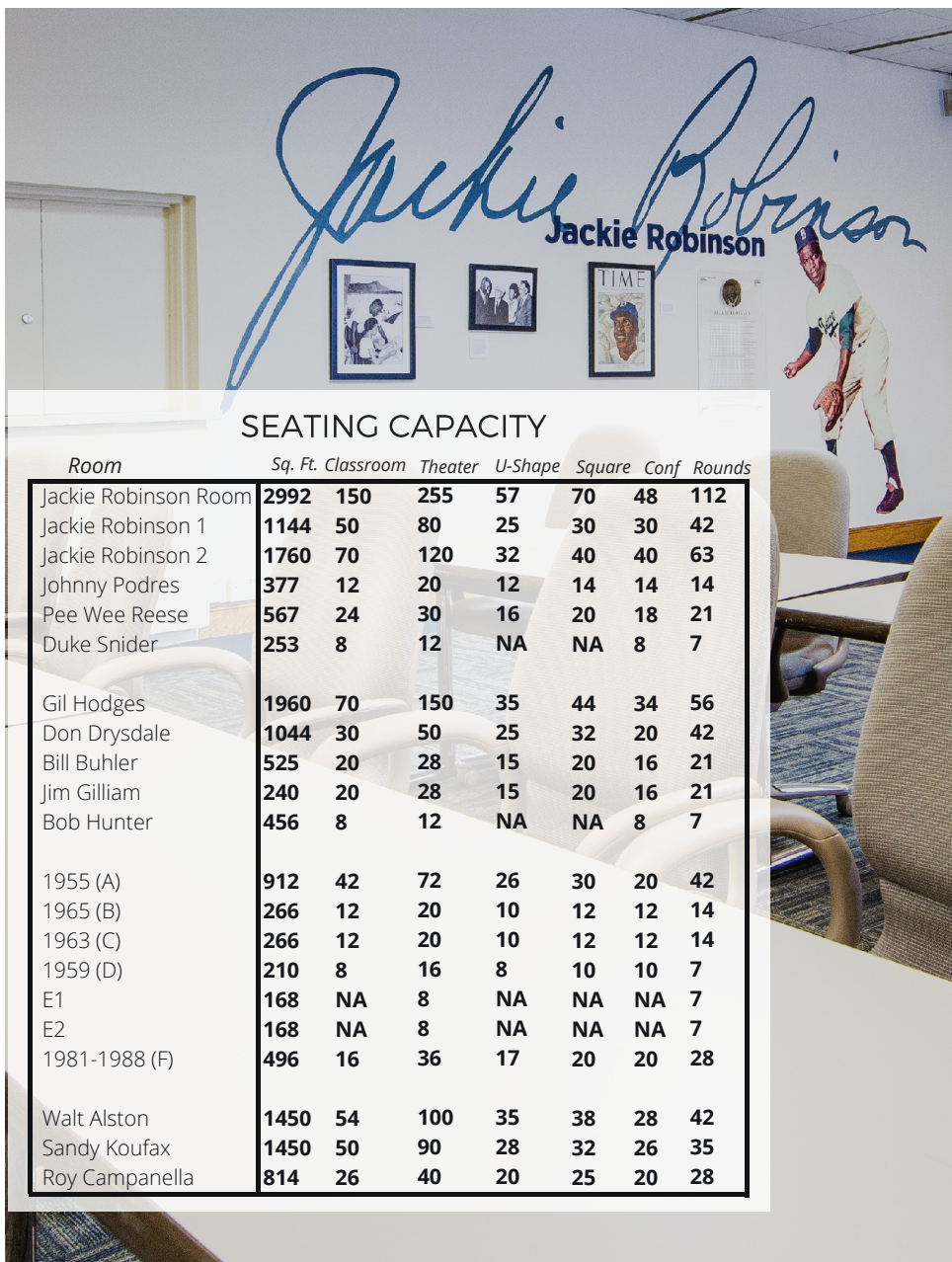
**\$50.00**  
with lunch

**\$33.00**  
without lunch



PRICES ARE PER PERSON, PER DAY. BASED ON MINIMUM OF 50 PEOPLE.

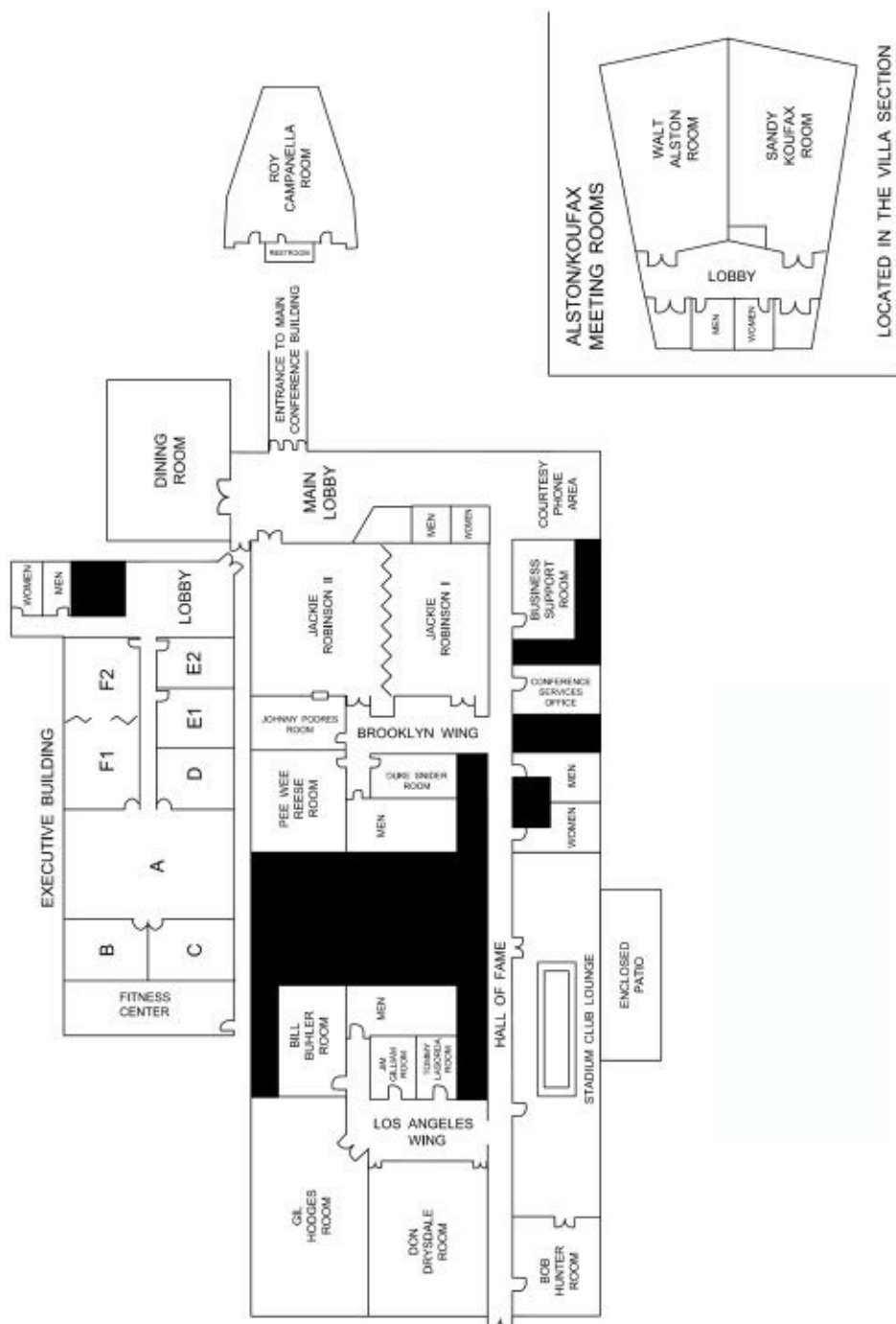
# ROOMING GRID



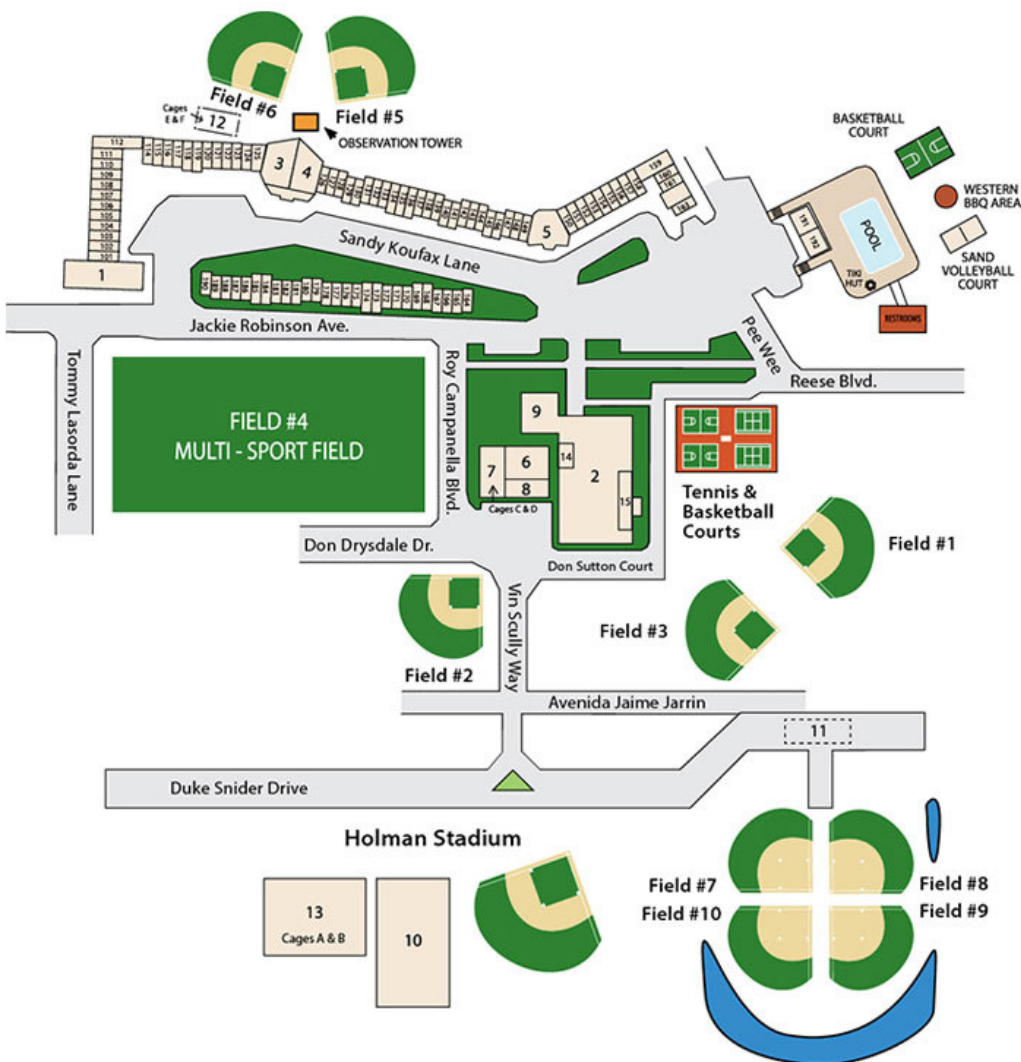
SEATING CAPACITY							
Room	Sq. Ft.	Classroom	Theater	U-Shape	Square	Conf	Rounds
Jackie Robinson Room	2992	150	255	57	70	48	112
Jackie Robinson 1	1144	50	80	25	30	30	42
Jackie Robinson 2	1760	70	120	32	40	40	63
Johnny Podres	377	12	20	12	14	14	14
Pee Wee Reese	567	24	30	16	20	18	21
Duke Snider	253	8	12	NA	NA	8	7
Gil Hodges	1960	70	150	35	44	34	56
Don Drysdale	1044	30	50	25	32	20	42
Bill Buhler	525	20	28	15	20	16	21
Jim Gilliam	240	20	28	15	20	16	21
Bob Hunter	456	8	12	NA	NA	8	7
1955 (A)	912	42	72	26	30	20	42
1965 (B)	266	12	20	10	12	12	14
1963 (C)	266	12	20	10	12	12	14
1959 (D)	210	8	16	8	10	10	7
E1	168	NA	8	NA	NA	NA	7
E2	168	NA	8	NA	NA	NA	7
1981-1988 (F)	496	16	36	17	20	20	28
Walt Alston	1450	54	100	35	38	28	42
Sandy Koufax	1450	50	90	28	32	26	35
Roy Campanella	814	26	40	20	25	20	28



# CONFERENCE CENTER



# CAMPUS MAP



**Contact us today to learn more and to schedule a site visit.**

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