

SAMPLE FOOD & BEVERAGE PRICING

eat, drink & be “married”

The following sample pricing will help you to get an idea on how to meet your food & beverage minimum for your Wishes Collection event. Each sample pricing menu is an example for the meal period. During your planning session, you will have a large selection of options available to choose from in order to personalize your event offerings.

fairy tale brunch

Pre-Reception Menu

(Included in Menu Price)

- + Yogurt Parfait
- + Premium Cheese Display with Grapes, Crackers and Baguette
- + Chef's Selection of Breakfast Breads and Pastries
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Briar Rose Brunch Buffet Menu \$73++ per Adult

- + Tomatoes, Mozzarella and Basil with Balsamic Drizzle
- + Glazed Citrus Salmon with Avocado Mousse and Mango Relish
- + Pasta with Wild Mushrooms, Roasted Tomato Confit, Spinach and Asiago Cream Sauce
- + Maple Ginger-lacquered Roasted Pork Loin with Fig Compote
- + Cheddar Cheese Shredded Potato Gratin
- + Seasonal Vegetables tossed with Citrus Olive Oil and Sea Salt
- + Hardwood Smoked Bacon
- + Brioche French Toast with Caramelized Bananas Foster and Whipped Cream

Egg Cookery Station

- + Made-to-Order Omelets: Choice of Smoked Salmon, Ham, Bacon, Cheddar Cheese, Onions, Mushrooms, Peppers, Asparagus and Egg Substitute

Accompaniments

- + Croissants and Hard Rolls
- + Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Beverages

Four Hour (4) Call Brand Package Bar \$45++ per Adult

Specialty Drink

(Included in package bar)

Select one from the Specialty Drink List

Toast

House Sparkling Wine \$7++ per Adult

*Wedding Cake**

- + Your choice of flavor and filling \$15++ per Guest
- + Guest Count determines size of wedding cake (Average Price)

**You will choose your wedding cake with your Wedding Event Manager*

Adult	\$140++
Junior	\$125++ (ages 10–20)
Child	\$75++ (ages 3–9)

Price based on up to 1½ hours of service (minimum of 20 Guests)

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which foods to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All prices subject to change. All prices subject to a 24% service charge and 6.5% sales tax. Expires September 2019.

fairy tale buffet lunch

Pre-Reception Menu

\$21++ per Adult

- + Premium Cheese Display with Grapes, Crackers and Baguette

Drizella Lunch Buffet

\$77++ per Adult

- + Classic Minestrone with Asiago Basil Pesto
- + Caesar Salad, Romaine Hearts, Croûtons and Shaved Parmesan Cheese
- + Wild Mushrooms and Grilled Hearts of Palm Salad, with Prosciutto, Mache and Shaved Parmesan
- + Garlic-crusted Breast of Chicken with Marsala Mushroom Sauce
- + Pan-Seared Mahi Mahi with Limoncello Butter Sauce, Crispy Pancetta, Tomatoes and Basil Caper Relish
- + Creamy Herb Mascarpone Risotto
- + Poached Asparagus, Roasted Garlic and Sea Salt

Prepared Onstage

- + Penne Pasta Primavera. Includes Creamy Alfredo Sauce, Marinara, Fresh Vegetables and Parmesan Cheese

Accompaniments

- + Rolls, Butter and Garlic Breadsticks
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Beverages

Four Hour (4) Call Brand Package Bar

\$45++ per Adult

Specialty Drink

(Included in package bar)

Select one from the Specialty Drink List

Toast

House Sparkling Wine

\$7++ per Adult

*Wedding Cake**

- + Your choice of flavor and filling \$15++ per Guest
- + Guest Count determines size of wedding cake (Average Price)

**You will choose your wedding cake with your Wedding Event Manager*

Adult	\$165++
Junior	\$150++ (ages 10–20)
Child	\$75++ (ages 3–9)

Price based on up to 1½ hours of service (minimum of 20 Guests)

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fairy tale plated lunch

Pre-Reception Menu

\$16++ per Adult

- + Seasonal from the Garden Crudites with Grilled Onion Cream

A la Carté Plated Lunch Menu

\$82++ per Adult

Appetizer

- + Housemade Crab Cakes with Rémoulade Sauce and Vegetable-fennel Slaw

Salad

- + Caesar Salad Plated Table-side with Parmesan and Croûtons

Entrée

- + 9-oz Parmesan-crusted Chicken Breast with Marsala Sauce and Exotic Forest Mushrooms Served with Rice Pilaf with Honey Roasted Pecans and Fresh Parsley

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Beverages

Four Hour (4) Call Brand Package Bar

\$45++ per Adult

Specialty Drink

(Included in package bar)

Select one from the Specialty Drink List

Toast

House Sparkling Wine

\$7++ per Adult

*Wedding Cake**

- + Your choice of flavor and filling
 - + Guest Count determines size of wedding cake
- \$15++ per Guest
(Average Price)

**You will choose your wedding cake with your Wedding Event Manager*

Adult	\$165++
Junior	\$150++ (ages 10–20)
Child	\$75++ (ages 3–9)

Price based on up to 1½ hours of service (minimum of 20 Guests)

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fairy tale buffet dinner

Flora Pre-Reception Menu

\$36++ per Adult

- + Caprese Skewers
- + Pigs in the Blanket with Deli Mustard
- + Chicken Satay with Thai Peanut Sauce, Barbecue or Tandoori Sauce

Design Your Own Buffet

\$83++ per Adult

Salad

- + Garden Salad
Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette

Entrée

- + Seared Chicken Breast with Marsala Sauce and Exotic Forest Mushrooms
- + Pan-seared Beef Tenderloin Filet with Merlot Reduction

Sides

- + Yukon Gold Potato, Applewood Bacon and Gruyère Pavé
- + Wild Mushroom Risotto with Asiago and Romano Cheeses
- + Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom and Sweet Peppers

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Beverages

Four and One Half Hour (4 1/2) Call Brand Package Bar

\$49++ per Adult

Specialty Drink

(Included in package bar)

Select one from the Specialty Drink List

Toast

House Sparkling Wine

\$7++ per Adult

*Wedding Cake**

- + Your choice of flavor and filling \$15++ per Guest
- + Guest Count determines size of wedding cake (Average Price)

**You will choose your wedding cake with your Wedding Event Manager*

Adult	\$190++
Junior	\$175++ (ages 10–20)
Child	\$75++ (ages 3–9)

Price based on up to 1½ hours of service (minimum of 20 Guests)

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fairy tale plated dinner

Flora Pre-Reception Menu

\$36++ per Adult

- + Vegetable Spring Roll with Sweet Chile Sauce
- + Bacon-crust Beef and Blue Cheese Meatballs with Sun-dried Tomato Pesto
- + Bacon-wrapped Scallops with a Thai Sweet Chili Sugar Glaze

À la Carte Plated Dinner Menu

\$82++ per Adult

Appetizer

- + Truffle-Scented Poached Lobster Macaroni and Gourmet Cheese

Salad

- + Strawberry and Frisee Salad
Frisée and Strawberries with Spiced Pecans, Radishes and Goat Cheese

Entrée

- + 9-oz Roasted French-cut Chicken Breast Stuffed with Prosciutto, Spinach, and Fontina Cheese with Fire Roasted Tomato Coulis

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Beverages

Four and One Half Hour (4 1/2) Call Brand Package Bar

\$49++ per Adult

Specialty Drink

(Included in package bar)

Select one from the Specialty Drink List

Toast

House Sparkling Wine

\$7++ per Adult

*Wedding Cake**

- + Your choice of flavor and filling \$16++ per Guest
- + Guest Count determines size of wedding cake (Average Price)

**You will choose your wedding cake with your Wedding Event Manager*

Adult	\$190++
Junior	\$175++ (ages 10–20)
Child	\$75++ (ages 3–9)

Price based on up to 1½ hours of service (minimum of 20 Guests)

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which foods to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All prices subject to change. All prices subject to a 24% service charge and 6.5% sales tax. Expires September 2019.

Specialty cocktails



• *Apple-tini* •

Bloody Mary

Call Brand Vodka, Bloody Mary Mix

Planter's Punch

Myers's® Rum, Grenadine, Orange Juice, Pineapple Juice

Sangria

A delicious blend of Red or White Wine and Seasonal Fruit and Juice

Electric Lemonade

Call Brand Vodka, Blue Curaçao, Lemonade, Splash of Sprite®

Cosmopolitan

Call Brand Vodka, Triple Sec, Cranberry Juice, Lime Juice

Apple-tini

Call Brand Vodka, DeKuyper® Pucker® Sour Apple, MONIN® Granny Smith Apple

Blue Martini

Call Brand Vodka, Blue Curaçao, Pineapple Juice

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FAQ

MENU

1 *I have Guests with allergies/dietary needs.*
We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours.

2 *We really like all the options listed on the menu; however, there is one item we want to substitute. Can we offer a different chicken dish listed on another Disney menu in its place? Am I permitted to do so at no additional cost?*
Modifications are most definitely permitted. Please ask your Wedding Event Manager for options above and beyond what is listed in our menus.

3 *Can I create a custom menu?*
You most certainly can! Your Wedding Event Manager will be able to provide you with additional menu options and guidelines to make sure you meet your food and beverage minimum based on your signed Letter of Agreement.

4 *Is it possible to add additional courses to the plated menu or additional items to the buffet menus?*
Absolutely! You can discuss additional options directly with your Wedding Event Manager

5 *What is offered for children's meals?*
For children ages 3 to 9 years old, we offer two options. For buffet menus, children can simply enjoy the existing buffet or our talented chefs can prepare a plated kid-friendly meal just for them! For plated meals, or a kid-friendly meal will be prepared. Please speak directly with your Wedding Event Manager for more details.

6 *What events count toward my contracted food and beverage minimum?*
The contracted food and beverage minimum encompasses the pre-reception and reception menus, bar, toast, and cake. Additional events such as dessert parties or rehearsal dinners may be contracted, but are not part of your food and beverage minimum.

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FAQ

BAR



7 *Can I upgrade my bar and/or add hours?*

Absolutely! You can discuss additional options with your Wedding Event Manager

8 *My Guests don't drink. Can I remove the bar?*

Of course! You can make any adjustments to your selected menu as long as you still meet the food and beverage minimum based on your signed Letter of Agreement.

9 *My Guests are heavy drinkers. Can I have a cash bar?*

You can make any adjustments to your selected menu as long as you meet the food and beverage minimum based on your signed Letter of Agreement. Cash bars will incur cashier and bartender fees.

10 *If I choose to remove my bar, can I keep the specialty drink?*

Your specialty drink is part of the bar package, so removing the bar will also remove your specialty drink. You can order specialty drinks on an à la carte basis, please speak with your Wedding Event Manager.

11 *Can I have a different specialty drink than what is listed?*

You most certainly can! We realize this is a uniquely personal choice, so ask your Wedding Event Manager for more options and pricing.

WEDDING CAKE

12 *Can I customize my wedding cake?*

Yes! Please speak with your Wedding Event Manager for more details.

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