

CULINARY INSPIRATION

From the chefs at EPCOT

LUNCH

DINNER

DESSERT

BUY OUT

SERVICE NOTES

Assorted Eclairons

Sampler Dessert Buffet

Petite Cannolis

Rice Crispy Bon Bons

Chile Chocolate Bites

Lemon Curd with Ruby Red Glitter

Chocolate Pot de Crème Tarts

Baklava

Berries with Crème Anglaise

Fruit Punch Coffee, Decaffeinated Coffee, and a Selection of Teas

> \$41 ++ per Guest 25 Guest minimum

Star Dessert Buffet

Assorted Éclairs

Boston Cream Cupcake

Key Lime Strawberry Meringue Tart

Caramel Astro Bar

Assorted Macaroons

Fresh Fruit Platter with Passion Fruit Dip

Fruit Punch Coffee, Decaffeinated Coffee, and a Selection of Teas

> \$40 ++ per Guest 25 Guest minimum



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SERVICE NOTES - CODO

Celebrate Dessert Buffet

Hand Dipped Vanilla Bean Ice Cream served with:

Root Beer and Coke
Chocolate, Caramel, Pineapple, and Strawberry Sauces
Oreo Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts, and Jimmies

Chocolate Brownies

Assorted Cheesecakes

Fresh Fruit Salad

Fruit Punch
Coffee, Decaffeinated Coffee, and a Selection of Teas

\$37 ++ per Guest 25 Guest minimum



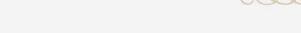
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Main Dessert Buffet

Fresh Fruit Display with Amarula Anglaise

Assorted Cheesecakes

Cocoa Dusted Red Velvet Cupcake

Key Lime Mickey Tart

Toasted Almond Cookies

Fruit Punch Coffee, Decaffeinated Coffee, and a Selection of Teas

> \$34 ++ per Guest 25 Guest minimum

Young at Heart Dessert Buffet

Chocolate Hazelnut Spread Stuffed Chocolate Bundt Cake

Crisped Rice Bon Bons

Orange Creamsicle Tart

Strawberry Shortcake

Assorted Cookies

Fruit Punch Coffee, Decaffeinated Coffee, and a Selection of Teas

> \$33 ++ per Guest 25 Guest minimum



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Culinary Inspiration from the chefs at





Churro Flambé

Cinnamon Sugar Churro, Butter, Rum, and Kahlua cooked to order Served with Vanilla Bean Ice Cream Additional \$15 ++ per Guest 35 Guest minimum

Mango Flambé

Mango, Pineapple, Rum, Butter, and Sugar cooked to order Served with Vanilla Bean Ice Cream Additional \$17 ++ per Guest 35 Guest minimum

Selection of Dried Meats and Aged Cheeses

Displayed with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads, and Crackers

Additional \$25 ++ per Guest

35 Guest minimum

Donuts Flambé

Doughnuts, Cinnamon, Sugar, and Fireball Whiskey Infused Cherries cooked to order

Served with Vanilla Bean Ice Cream

Additional \$17 ++ per Guest

35 Guest minimum

Selection of Cheeses

Display of Artisan Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads, and Crackers

Additional \$19 ++ per Guest

35 Guest minimum

Chocolate Fondue

Warm Milk Chocolate Fondue with Melons, Pineapple, Apples, Strawberries, Marshmallows, Pretzels, and Sponge Cake
Additional \$19 ++ per Guest

35 Guest minimum

Based on up to 1 hour of service or less.

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own direction on which food items 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.

BANQUET/CONVENTION POLICIES

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Food and Beverage / Planned Function Policy:

A service charge and a sales tax (currently 24% and 6.5%, respectively) will be added to all food and beverage costs. The service charge is taxable. All prices are quoted per person unless otherwise indicated.

An additional service charge of \$75.00 will be applied to each meal function with a guarantee of 19 or fewer attendees.

We must receive a final guarantee of attendance for Food and Beverage, Disney Institute Programming, Golf and Recreational Activities at least 48 hours in advance (or by 12:00 noon on the preceding Friday for functions scheduled on Sunday, Monday or Tuesday). If you do not do so, we will assume that the last figure received is the final guarantee. You will be billed for actual attendance or the final guarantee, whichever is higher (subject to any guaranteed minimum).

The Florida Beverage Law prohibits the consumption or possession of alcoholic beverages by any person under the age of 21. Upon your request at the conclusion of your food and beverage functions, wine that was purchased by the bottle and partially consumed may be removed by you in accordance with Florida law. If you elect not to remove partially consumed bottles, such bottles shall be deemed transferred to us for no additional consideration. This paragraph does not apply in the case of hosted bars (where wine is purchased on a "by the drink" basis) or packaged bars (where wine is provided on an hourly/per person basis).

Labor Charge:

A Bartender Fee of \$150+ per bar will be applied for all Bars. For every \$500 in bar sales (1) Bartender Fee is waived.

Additional bartenders can be requested for a service fee of \$150+ per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$120+ per cashier for up to four hours will be applied. Every \$500 in bar sales (1) Cashier Fee is waived.

The number of cashiers required for an event will be determined by catering operations.

Outdoor Functions:

The decision to move an outdoor event to an indoor location (if available) will be made five hours before the event start time based on various factors including, but not limited to, the complexity of the event, prevailing weather conditions, and the local forecast. Disney will make this decision in the exercise of its sole discretion.

