



CULINARY INSPIRATION

from the chefs at

WALT DISNEY World®

RECEPTION

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

WALT DISNEY World.

À la Carte Hors d'Oeuvres

CHOICE OF THREE HORS D'OEUVRES \$36 ++ per Guest

CHOICE OF FOUR HORS D'OEUVRES \$43 ++ per Guest

CHOICE OF FIVE HORS D'OEUVRES \$49 ++ per Guest

ADDITIONAL HORS D'OEUVRES:

TO ADD MORE HORS D'OEUVRES TO YOUR FIVE CHOICE OPTION

\$6 ++ per Guest

DELUXE COLD HORS D'OEUVRES

Bruschetta

Compressed Fruit with Prosciutto

Compressed Strawberries with Brie

Togarashi-spiced Tuna with Ogo Salad and Mango Wasabi Drizzle

Red Pepper Goat Cheese and Olive Tapenade Crostini

Avocado and Crab Salad with Citrus Vinaigrette in a Spinach Phyllo Cup

Mozzarella and Tomato Skewer with Aged Balsamic

Mediterranean Antipasto Skewer

Spicy Beef and Onion Jam Crostini

Cream Cheese Stuffed Peppadew

Price based on up to 1½ hour of service. Hors d'Oeuvres must be ordered for the Entire Group.

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.

RECEPTION

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

WALT DISNEY World.

À la Carte Hors d'Oeuvres

DELUXE HOT HORS D'OEUVRES

(In order to maintain appropriate temperature, hot food will be served at stations)

Bratwurst en Croute with Spicy Mustard

Pork Pot Sticker with Asian Ginger Dipping Sauce

Bacon-crusted Beef and Blue Cheese Meatballs with Sun-dried Tomato Pesto

Cheeseburger Spring Roll with Tomato Curry Dip

Chicken Quesadilla Trumpet with Salsa Fresca and Sour Cream

Jerk-seasoned Chicken Skewers with Pineapple Salsa

Buffalo Chicken Spring Roll with Blue Cheese Dip

Vegetable Samosa with Mango Chutney

Vegetable Spring Roll with Sweet Chili Sauce

Vegetable Dumpling with Soy and Spring Onion

Mushroom Profiterole

Spanakopita with Artichoke Cream

Bacon-Wrapped Scallops with a Thai Sweet Chili-Sugar Glaze

Coconut Shrimp with Orange Horseradish Marmalade

Price based on up to 1½ hour of service. Hors d'Oeuvres must be ordered for the Entire Group.

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.

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

WALT DISNEY WORLD

RECEPTION

The Deluxe Reception Package

PASSED

Choose One Deluxe Cold Hors d'Oeuvres

COLD SELECTIONS

*Antipasto presentation to include Cured Meats,
Gourmet Cheeses, Marinated Vegetables, and
Fresh-baked Breads, Spreads, and Hummus*

Fresh-sliced Seasonal Fruit With Yogurt Dip

HOT SELECTIONS

Choose Two Deluxe Hot Hors d'Oeuvres

FROM THE CARVING BOARD

*Black Pepper Crusted Striploin of Beef with
Creamy Horseradish and Assorted Rolls
Served with Roast Garlic Mashed Potatoes*

\$87 ++ per Guest

The Essential Reception Package

COLD SELECTIONS

*International and Domestic Cheese Display with
Flatbreads and Dried Fruits*

*Seasonal from the Garden Crudités with Grilled
Onion Cream*

Fresh-sliced Seasonal Fruit With Yogurt Dip

HOT SELECTIONS

Choose Two Deluxe Hot Hors d'Oeuvres

FROM THE CARVING BOARD

*Oven Roast Turkey Breast Cranberry
Mayonnaise, Stone Ground Mustard and Served
with Roasted Root Vegetable and Herb Sauté*

\$79 ++ per Guest

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group.

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.

RECEPTION ENHANCEMENTS



Reception Action Stations

CHEFS PREPARING ON STAGE

Pan Seared Beef Medallions

Red Wine Demi, Horseradish and Shallot Ragout served with Mushroom and Truffle Oil Bread Pudding
\$36 ++ per Guest

Black Pepper Crusted Beef Striploin

Creamy Horseradish and Assorted Rolls served with Roast Garlic Mashed Potatoes
\$27 ++ per Guest

Oven Roasted Turkey Breast

Cranberry Mayonnaise, Stone-ground Mustard and Assorted Rolls served with Herb Roasted Root Vegetables
\$19 ++ per Guest

Premium Cheese Action Station

Assorted Gourmet Cheeses displayed with Fresh and Dried Fruits, Infused Honeys, and Fruit Pastes served with a Selection of Artisan Breads and Flat Breads
\$30 ++ per Guest

Price based on up to 1½ hours of service. Reception Action Stations must be ordered for the Entire Group.

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 discretion 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.

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

WALT DISNEY World.

RECEPTION ENHANCEMENTS

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

WALT DISNEY WORLD®

Reception Stations

**PLEASE NOTE: OUR CHEFS WOULD BE HAPPY TO TURN ANY
RECEPTION STATION INTO A CHEF ATTENDED ACTION STATION
FOR AN ADDITIONAL \$5++ PER GUEST PER STATION**

MASHED POTATO STATION

*Mashed Yukon Gold Potato, Sweet Potato, and Peruvian Purple Potato
Toppings Bar to include: Gravy, Bacon Bits, Cheddar Cheese, Sour Cream, Butter, Steamed Broccoli,
Sautéed Mushrooms, Brown Sugar, Marshmallow, and Candied Walnuts
\$25 ++ per Guest*

ASIAN STIR-FRY STATION

*Korean Beef Stir-fry, Honey Garlic Chicken Stir-fry, and Vegetable Stir-fry with Vegetable Fried Rice
\$27 ++ per Guest*

SLIDER BAR STATION

*Beef Slider with Blue Cheese and Caramelized Onions
Pulled Chicken Slider with Peaches
Portobello And Grilled Vegetable Slider With Boursin Aioli
Crab Cake Slider with Spicy Pineapple Salsa
Falafel Slider with Tahini Sauce
Sofrito-braised Pulled Pork Slider with Peppers, Onions, and Queso Fresco
Choice of **Two Sliders** \$25 ++ per Guest
Choice of **Three Sliders** \$28 ++ per Guest*

Price based on up to 1½ hours of service. Reception Stations must be ordered for the Entire Group.

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 discretion 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.

RECEPTION ENHANCEMENTS

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

WALT DISNEY World.

Reception Stations

**PLEASE NOTE: OUR CHEFS WOULD BE HAPPY TO TURN ANY
RECEPTION STATION INTO A CHEF ATTENDED ACTION STATION
FOR AN ADDITIONAL \$5++ PER GUEST PER STATION**

PASTA STATION CHOOSE TWO:

Shrimp Scampi

Scampi-style Shrimp with Garlic, Crushed Red Pepper Flakes, Parsley and White Wine

Chicken Carbonara

Grilled Julienne Chicken, Pancetta, Peas tossed in a Rich Cream Sauce

Mushroom Pomodoro

Tossed with Pepperoni and Sausage and finished with Fresh Buffalo Mozzarella

Pasta Primavera

Mushrooms, Peas, Tomatoes, Zucchini, Yellow Squash, Peppers tossed with Pesto

Traditional Pasta

Pasta tossed with Marinara and Alfredo

All served with Grated Parmesan, Crushed Red Pepper, and Focaccia Bread

\$25 ++ per Guest

Add \$6 ++ per Guest for Each Additional Selection

Price based on up to 1½ hours of service. Reception Stations must be ordered for the Entire Group.

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.

RECEPTION ENHANCEMENTS

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

Walt Disney World.

Reception Stations

**PLEASE NOTE: OUR CHEFS WOULD BE HAPPY TO TURN ANY
RECEPTION STATION INTO A CHEF ATTENDED ACTION STATION
FOR AN ADDITIONAL \$5++ PER GUEST PER STATION**

MACARONI AND CHEESE STATION CHOOSE TWO:

A Twist on the Traditional Mac

Crispy Pancetta, Tillamook Cheese with Truffle Scented Panko

Buffalo Chicken Mac

Shredded Chicken Silky Cheese Sauce Spiked with Hot Sauce Finished with Smoky Blue Cheese Panko

Lobster Thermidor Mac

*Maine Lobster, Mushrooms, Hint of Dry Mustard and Tarragon, Swiss, Gruyere, Parmesan Cheese Sauce
Laced with Brandy*

Braised Beef Short Rib Mac

*Mushrooms, Sundried Tomatoes, Chives with Triple Cheddar Tillamook, Irish Porter accent of Horseradish
Cheddar topped with Crispy Onion Finish*

Kalua Pork Mac

*Pulled Pork, Smoked Gouda Cheese Laced with Pineapple BBQ
Panko Pork Rinds*

All Served with Grated Parmesan, Crushed Red Pepper, and Focaccia Bread

\$30 ++ per Guest

Add \$6 ++ per Guest for Each Additional Selection

Price based on up to 1½ hours of service. Reception Stations must be ordered for the Entire Group.

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.

RECEPTION ENHANCEMENTS

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

WALT DISNEY World.

Reception Culinary Displays

*Deluxe Seafood Display to include:
Chilled Shrimp, Sea Scallops, Crab Claws, Lemons,
Limes, Cocktail Sauce, and Citrus Rémoulade
\$44 ++ per Guest*

*Sushi, Sashimi, California Rolls,
and Vegetable Rolls with Wasabi,
Soy Sauce, and Pickled Ginger
\$40 ++ per Guest*

*Artisan Cheeses with Flatbreads
and Dried Fruits
\$21 ++ per Guest*

*Seasonal Garden Crudités
with Grilled Onion Cream
\$16 ++ per Guest*

*Shrimp Display with
Lemons, Limes, Cocktail Sauce,
and Citrus Rémoulade
\$35 ++ per Guest*

*Antipasto Display to include:
Cured Meats, Gourmet Cheeses,
Marinated Vegetables,
and Fresh-baked Breads
\$29 ++ per Guest*

*Seasonal Fresh-cut Fruit and Berries
with Yogurt Sauce
\$15 ++ per Guest*

Price based on up to 1½ hours of service. Reception Displays must be ordered for the Entire Group.

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 discretion 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.

RECEPTION ENHANCEMENTS



Reception Desserts

WHITE AND DARK CHOCOLATE FONDUE

Served with the following items to dip:

Cake, Fresh Fruits and Berries, Marshmallows, Graham Crackers, and Pretzels

\$18 ++ per Guest

ICE CREAM SUNDAE BAR

Hand-dipped Vanilla Bean and Chocolate Ice Cream served with Assorted Toppings to include:

Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Chocolate Cookie Crumbs,

Candy Pieces, Whipped Cream, Cherries, Nuts, and Jimmies

\$25 ++ per Guest

SWEET FINISH GELATO ACTION STATION

Gelato Cookie Sandwiches to Include:

Oatmeal Raisin Cookie with Almond Gelato

Sugar Cookie with Cappuccino Gelato

Chocolate Chip Cookie with Vanilla Gelato

\$20 ++ per Guest

DONUTS FLAMBÉ

Doughnut Holes, Cinnamon, Sugar, and Whiskey Infused Cherries cooked-to-order

Served with Vanilla Bean Ice Cream

\$19 ++ per Guest

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE
NOTES

*Culinary Inspiration
from the chefs at*

WALT DISNEY World.

Price based on up to 1½ hours of service. Reception Desserts must be ordered for the Entire Group.

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

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

DESSERT

SERVICE NOTES

*Culinary Inspiration
from the chefs at*

Walt Disney World.

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.

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.