

CULINARY INSPIRATION

som the chefs at

DISNEY'S HOLLYWOOD STUDIOS

DINNER



EPIC Buffet Dinner

Wild Greens with Sundried Cherry Vinaigrette
Radish, Carrot, and Orange Salad with Cilantro and Pomegranate
Fresh Cucumber and Red Onion Salad with Harissa Vinaigrette
Sliced Eggplant and Tomato with Peppers, Garlic, and Basil
Vegetarian Bean Watt

Cardamom Scented Basmati Rice
Charmoula Grilled Lamb Chops served with Cucumber Mint Raita
Butter Chicken with Roasted Garlic, Paprika, Cumin, and Green Olives
Sautéed Shrimp with Tomato, Spicy Sausage, and Okra
Grilled Flatbread, Blatjang, and Hummus

DESSERTS

Ganache Stuffed Mocha Chocolate Bundts

Baklava

Fresh Fruit Salad with Mint

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$112 ++ per Guest \$106 ++ per Guest without Desserts 50 Guest minimum

Based on up to 1 ½ hours or less of service.

LUNCH

DINNER

DESSERT

BUY OUT

SERVICE NOTES

Culinary Inspiration from the chefs at

DINNER



Toy Story Buffet Dinner

Medley of Greens with Corkscrew Carrots and Beets Lite Vinaigrette and Watercress Ranch

Gourmet Tomatoes with Grilled Onions and Basil

Pasta Salad with Peas

Green Pesto Roasted Tri Color Cauliflower with Toasted Panko

Whipped White Potatoes

Fried Chicken Breast with Roasted Corn Gravy

BBQ Grilled Mahi Mahi with Citrus

Mom's Tender Braised Beef Pot Roast with Mushroom Sauce

Parker House Rolls with Butter

SWEETS STATION

Strawberries and Cream Paws

Toasted S'mores Tart

Space Debris Caramel Brownie

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$92 ++ per Guest \$84 ++ per Guest without Desserts 50 Guest minimum

LUNCH

DINNER

DESSERT

BUY OUT

SERVICE NOTES

Culinary Inspiration
from the chefs at

WALT DISNEPWORLD.

Based on up to 1 $\frac{1}{2}$ hours or less of service.

DINNER



Fantasmic Buffet Dinner

Medley of Field Greens with Lite Vinaigrette and Watercress Ranch Dressing

Pickled Cabbage, Cucumbers, and Red Onion Salad

Grilled Corn off the Cob

Green Beans with Mushrooms

Mac and Cheese with Butter Toasted Panko

Smashed Red Skin Potatoes infused with Sour Cream and topped with Chives

Apple Pear Barbecue Braised Pork Shanks with Crispy Onions

Mesquite Roasted Chicken with Grilled Citrus

House-made Cornbread with Butter

DESSERTS

Jungle Book Banana Cream Tart

Scar's Marble Brownie Paws

Colors of the Wind Crisped Rice Bon Bons

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$89 ++ per Guest \$82 ++ per Guest without Desserts 50 Guest minimum

Based on up to 1 ½ hours or less of service.

LUNCH

DINNER

DESSERT

BUY OUT

SERVICE NOTES

Culinary Inspiration from the chefs at



BANQUET/CONVENTION POLICIES



LUNCH

DINNER

DESSERT

BUY OUT

SERVICE NOTES

Culinary Inspiration from the chefs at **Walt** DisnepWorld.

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 72 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.