BARS HULLIST ONLY ONL

bar offerings

DELUXE WINE

Sartori di Verona Pinot Grigio Matua Sauvignon Blanc Cambria Katherine's Vineyard Chardonnay Edna Valley Pinot Noir Columbia Crest H3 Merlot Simi Cabernet Sauvignon

PREMIUM WINE

Chateau Ste. Michelle Riesling
Benvolio Pinot Grigio
Hess Select Chardonnay Chateau Souverain
Cabernet Sauvignon
Matua Sauvignon Blanc

DELUXE LIQUOR

Grey Goose Vodka
Hendrick's Gin
Appleton Estate Signature Rum
Captain Morgan Black Spiced Rum Herradura
Reposado Tequila
Maker's Mark Kentucky Bourbon
Knob Creek Small Batch Rye
Jack Daniel's Old No. 7 Tennessee Whiskey
Glenfiddich Single Malt Scotch 12 Year

PREMIUM LIQUOR

Tito's Handmade Vodka
Tanqueray Gin
Bacardí Superior Rum
Captain Morgan Rum Spiced
Jose Cuervo Tradicional Silver Tequila
Jim Beam White Label
Woodford Reserve Kentucky Bourbon
Bulleit 95 Rye
Johnnie Walker Black Label 12 Year Scotch

DELUXE BEER Michelob Ultra | Stella Artois | Samuel Adams Boston Lager | Funky Buddha Floridian Hefeweizen | Stone Brewing |PA | Angry Orchard Hard Cider | O'Doul's Non-alcoholic PREMIUM BEER Bud Light | Yuengling Traditional Lager | Corona Extra | Blue Moon Belgian White | Sierra Nevada Pale Ale | Angry Orchard Hard Cider | O'Doul's Non-Alcoholic PACKAGE BARS INCLUDE: Coca-Cola® | Diet Coke® | Sprite® | Dasani® Purified Water | Perrier Carbonated Mineral Water | Minute Maid® Orange Juice | Cranberry Juice | Dole® Pineapple Juice

pricing

TIME FRAME	DELUXE PACKAGE BAR
1 Hour	\$34.00++per Guest
2 Hours	\$44.00++per Guest
3 Hours	\$54.00++per Guest
4 Hours	\$64.00++per Guest
5 Hours	\$74.00++per Guest
Each additional ½ Hour	\$5.00++ per Guest

TIME FRAME	BEER & DELUXE WINE PACKAGE BAR
1 Hour	\$31.00++per Guest
2 Hours	\$41.00++per Guest
3 Hours	\$51.00++per Guest
4 Hours	\$61.00++per Guest
5 Hours	\$71.00++per Guest
Each additional ½ Hour	\$5.00++ per Guest

TIME FRAME	SOFT DRINKS & BOTTLED WATER PACKAGE	
1 Hour	\$14.00++per Guest	
2 Hours	\$21.00++per Guest	
3 Hours	\$28.00++per Guest	
4 Hours	\$35.00++per Guest	
5 Hours	\$42.00++per Guest	
Each additional ½ Hour	\$3.50++ per Guest	

TIME FRAME	PREMIUM PACKAGE BAR	e
1 Hour	\$29.00++ per Guest	
2 Hours	\$38.00++ per Guest	
3 Hours	\$47.00++ per Guest	
4 Hours	\$56.00++ per Guest	
5 Hours	\$65.00++ per Guest	
Each additional ½ Hour	\$4.50++ per Guest	

TIME FRAME	BEER & PREMIUM WINE PACKAGE BAR
1 Hour	\$26.00++per Guest
2 Hours	\$35.00++per Guest
3 Hours	\$44.00++per Guest
4 Hours	\$53.00++per Guest
5 Hours	\$62.00++per Guest
Each additional ½ Hour	\$4.50++ per Guest



bill on consumption hosted bars

Deluxe Offerings

WINES

Sartori di Verona Pinot Grigio | Cambria Katherine's Vineyard Chardonnay | Matua Sauvignon Blanc | Edna Valley Pinot Noir | Columbia Crest H3 Merlot | Simi Cabernet Sauvignon

\$16.00++ per glass

LIQUORS:

Grey Goose Vodka | Hendrick's Gin | Appleton Estate Signature Rum | Captain Morgan Black Spiced Run | Herradura Reposado Tequila | Maker's Mark Kentucky Bourbon | Knob Creek Small Batch Rye | Jack Daniel's Old No. 7 Tennessee Whiskey | Glenfiddich Single Malt Scotch 12 Year

\$12.00++ glass

BEERS AND HARD CIDER:

Funky Buddha Floridian Hefeweizen I O'Doul's Non-

Alcoholic

\$8++ each

Michelob Ultra | Stella Artois | Samuel Adams Boston Lager | Stone Brewing IPA | Angry Orchard Hard Crisp Apple Cider

\$9++ each

Soft Drinks, Bottled Water & Juice Offerings

Coca-Cola® | Diet Coke® | Sprite® | Dasani® Purified

Water* | Perrier Carbonated Mineral Water

\$6.75++ each

:

Minute Maid® Orange Juice | Cranberry Juice | Dole® Pineapple Juice

\$7.00++ glass

*Dasani bottled water is tax-free and billed gratuity only.

Premium Offerings

WINES

Chateau Ste. Michelle Riesling | Benvolio Pinot Grigio | Hess Select Chardonnay | Castle Rock Pinot Noir | Chateau Souverain | Cabernet Sauvignon \$12.00++perglass

LIQUORS:

Tito's Vodka | Tanqueray Gin | Bacardi Superior Rum | Captain Morgan Spiced Rum | Jose Cuervo Tradicional Silver | Jim Beam White Label Kentucky Bourbon | Woodford Reserve Kentucky Bourbon | Bulleit 95 Rye | Johnie Walker Black Label 12 Year Scotch

\$11.00++per glass

BEERS AND HARD CIDER:

Bud Light | Yuengling Traditional Lager | Blue Moon Belgian White | O'Doul's Non-Alcoholic

\$8++ each

Corona Extra | Angry Orchard Hard Crisp Apple Cider | Sierra Nevada Pale Ale

\$9++each

Optional Enhancements

DELUXE CORDIAL OFFERINGS: Taylor-Fladgate Fine Tawny Port | Hennessy Cognac VSOP | Baileys Irish Cream | Grand Marnier | Kahlúa Coffee Liqueur | Godiva

Chocolate Liqueur

\$12.00++ each

BY THE BOTTLE:

Martinelli's Sparkling Cider Domaine Ste. Michelle Brut Enchantée Champagne

\$33.00++bottle \$48.00++bottle

\$94.00++bottle

Deluxe Sparking Wine

Chandon Brut Classic, California

\$66 ++ per bottle

Apple, pear and citrus flavors and aromas with a hint of spice that leads to a crisp, dry finish.

Deluxe White and Red Wine

Sartori di Verona Pinot Grigio, Delle Venezie

\$49++ per bottle

Floral and mineral aromas with refreshing flavors of citrus and green apples producing a clean lemon zest finish.

Matua Sauvignon Blanc, Marlborough

\$53 ++ per bottle

Tropical and citrus fruits with subtle herbaceous characters. Its crisp fresh palate offers classic Marlborough acidity, structure and length.

Cambria Katherine's Vineyard Chardonnay, Santa Maria Valley

\$58++ per bottle

Ripe pineapple, tangerine, white peach and golden delicious apples fill the glass along with citrus blossom and baking spices yielding a luscious finish.

Edna Valley Pinot Noir, Central Coast

\$50++ per bottle

Nuances of rose petal and black cherry, leading to flavors of fresh baked blackberry pie and a silky mouthfeel.

Columbia Crest H3 Merlot, Horse Heaven Hills

\$68++ per bottle

Medium-bodied Merlot delivers aromas of spice and blackberry, with a perfect balance of earth, cocoa and ripe cherry flavors with a rich, velvety finish.

Simi Cabernet Sauvignon, Alexander Valley

\$78 ++ per bottle

Well structured masculine Sonoma Cabernet with a nose of burnt smoke and lilac followed by a fruit base of cassis and cherry.

Premium Sparking Wine

Domaine Ste. Michelle Brut, Washington

Bright fruit with apple, lemon and melon flavors combined with a crisp and toasty finish

\$48 ++ per bottle

Premium White & Red Wine

Chateau Ste. Michelle Riesling, Columbia Valley

Slightly sweet with fruit characters of peach, apple and lemon zest with a touch of orange blossom.

Benvolio Pinot Grigio, Italy

Refreshingly crisp with nice acidity, the nose highlights delicate wildflowers and lychee, while the palate has notes of apple and pear.

Hess Select Chardonnay, Monterey

Crisp and clean with bright wonderfully-balanced acidity, the signature lemon-lime, and a touch of apple flavors of Monterey shine through.

Castle Rock Pinot Noir, Mendocino County

Elegant and smooth offering aromas of cherry, raspberry, tea and herbal spice. with flavors of black cherry, plum and a touch of vanilla.

Chateau Souverain Cabernet Sauvignon, California

Boasts vivid aromas of blackberry, ripe cherry and mochas with juicy dark fruit, baking spice flavors that fill the palate with round lingering tannins.

\$48 ++ per bottle

\$49 ++ per bottle

\$50++ per bottle

\$47 ++ per bottle

\$48 ++ per bottle

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Veuve Clicquot Ponsardin Yellow Label Brut, Reims Sophisticated bouquet of apple, pecan, vanilla and apricots with balanced

acidity and a creamy finish.

Nicolas Feuillatte Brut, Épernay

Floral aromas complemented by flavors of pear, apple, apricot and almonds.

Moët & Chandon Brut Impérial, Épernay

Golden yellow with shades of amber. Aromas of flowers, hazelnuts, and biscuits.

The palate is soft with a fruity finish, evoking the peach and pear flavors.

Sparking Wine

Paul Cheneau Lady Of Spain Cuvée, Cava, Spain Delicate mousse displaying hints of apple, apricot and crème with a toasty finish.

Rosa Regale Sparkling Red, Piedmont

Slightly sweet red sparkling wine with rose petal aromas and strawberries, Raspberries and cranberries on the palate.

Slightly Sweet White Wine

Coppo Moncalvina Moscato d'Asti, Piedmont

Fresh aromatic with floral notes accompanied with peach and pear overtones.

Selbach-Oster Riesling Kabinett, Mosel

Slight tropical notes accompanied by lime and apple. Intricate and layered with notes of mineral and slate.

Conundrum White, California

Aromas of peach, apricot, honeysuckle, and lemon zest with flavors of apricot, green melon, and pear backed by notes of tropical fruit and spicy vanilla.

Pinot Gris/Grigio

King Estate Pinot Gris, Oregon

Aromas of pineapple, honeysuckle, tangerine, melon and ripe pear with flavors of grapefruit, apple, pineapple, honeysuckle and lemon.

Attems Pinot Grigio, Friuli

A slight coppery yellow hue, expressively fruity bouquet with mineral undertones on the palate.

\$115 ++ per bottle

\$94 ++ per bottle

\$102++ per bottle

\$59 ++ per bottle

\$68 ++ per bottle

\$54 ++ per bottle

\$68 ++ per bottle

\$77 ++ per bottle

\$63 ++ per bottle

\$68 ++ per bottle

Sauvignon Blanc

Honig, Napa Valley \$63++ per bottle

Crisp lemon and melon notes perfectly balanced with fresh cut herbs and fresh citrus.

Patient Cottat Anciennes Vignes Sancerre, Loire Valley \$78++ per bottle

Complex and intense aromas of zingy gooseberry, apple and citrus with savory notes of thyme and chives.

Cloudy Bay, Marlborough \$81 ++ per bottle

The fruit flavors are tart and complex with scents of grapefruit, orange zest and mango followed by a refreshingly clean finish.

Grüner Veltliner \$59++ per bottle

Domäne Wachau Terrassan Federspiel Grüner Veltliner, Wachau

Bright yellow-green in color, this wine offers distinctive aromas of golden delicious apple, white pepper, hints of exotic fruits, balanced with delicate herbal notes.

Chardonnay

Chalk Hill, Sonoma Coast \$74 ++ per bottle

Fruit forward with notes of yellow apples and lemon curd, balanced with non-fruit flavors of marzipan, toast, and crème brûlée.

Sonoma–Cutrer, Russian River Valley \$74 ++ per bottle

Well balanced medium-bodied. Golden apple, pear, and lemon zest highlighted by a bright acidity and notes of spice and butterscotch from the oak influences.

Mer Soleil Silver Unoaked, Monterey \$91 ++ per bottle

Medium-bodied with a mouth filling quality. Tropical fruit, peach, and Meyer lemon balance with the oak characteristics of coconut and butterscotch.

Newton Unfiltered, Napa Valley \$94 ++ per bottle

Delicate aromas of white flowers, crisp apple and toasted bread translate to rich fruit flavors.

Cakebread, Napa Valley \$94 ++ per bottle

Apples and pears with citrus on the finish, very well integrated oak; graceful yet persistent.

Pinot Noir

Argyle, Willamette Valley \$68++ per bottle

Notably silky tannins, dark cherries, and earthy tea-like notes with a long finish.

La Crema, Sonoma Coast \$78 ++ per bottle

Lush cherries and plums, dark chocolate and tea notes with distinguished terrier influence. Approachable tannins with a vibrant acidity.

CrossBarn by Paul Hobbs, Sonoma Coast \$88++ per bottle

Lively aromas of red cherry, raspberry and violets with flavors earl grey tea, spice that interact with soft and elegant tannins.

Merlot

Kendall Jackson Vintner's Reserve, California \$63++ per bottle

Lightly tannic with layers of dark fruit. Cherry, currant, plums and wild berries five way to overtones of toast and oak.

Markham, Napa Valley \$68 ++ per bottle

Bordeaux blend with sour cherry and characteristic Bing cherry notes, layered against notes of vanilla, cocoa powder, and cola. Soft, chewy tannins & layers of depth.

Italian Red Wine

Frescobaldi Nipozzano Chianti Rúfina Riserva, Tuscany \$68 ++ per bottle

Ruby red in hue, full of the non fruit influences of sage, rosemary, black pepper, cocoa powder and vanilla rounded to a full mouthfeel by flavors of blueberry, blackberry and dark cherry.

Prunotto Barbaresco, Piedmont \$102++ per bottle

Layers of structure and complexity held together by strong acidity and tannins. Red currants, black cherries, leather and prunes.

Cabernet Sauvignon

Concha y Toro Marques de Casa Concha, Maipo Valley \$68++ per bottle

Bouquet of eucalyptus, chocolate, black tar and smoke with flavors of black currants, cherry and bell pepper on the finish.

Robert Mondavi Winery, Napa Valley \$78++ per bottle

Classic Napa Valley style with loads of cassis, blackberries and rich tannins with cedar notes on the back palate.

Chappellet Mountain Cuvée Bordeaux Blend, Napa Valley \$83++ per bottle

Full body and mouthfeel, abundant red and black fruit aromas and flavors with layers of mocha, coffee, and cedar with hints of French oak aging.

Frank Family Vineyards, Napa Valley \$107++ per bottle

Deep purple in color with hints of blackberry, cocoa and vanilla on the aroma that bursts with juicy cherries and roasted figs on the palate.

Spanish Red Wine

Torres Celeste Crianza Tempranillo, Ribera del Duero Showcases juicy red fruits, blueberries, and boysenberry. Mild tannins and a distinctive vanilla profile from the oak influence. \$68++ per bottle

Bodegas Muga Reserva Tempranillo Blend, Rioja
Full of jammy fruits with a touch of licorice and fennel.

\$78 ++ per bottle

Bodega Numanthia Termes Tempranillo, Toro

Fresh and intense with violet and lavender aromas, complimented red fruit, gentle spice, tobacco, and eucalyptus. Silky smooth mouthfeel with a long complex finish.

\$78 ++ per bottle

Diverse Red Varietals Around the World

Yangarra Shiraz, Mclaren Vale Slight chicory and juniper with predominant blackberry and prune notes accompanied by faint leather. \$63++ per bottle

Seghesio Zinfandel, Sonoma County

Classic spicy notes highlight the structure of this wine accompanied by bramble berry fruits.

\$68 ++ per bottle

Catena Vista Flores Malbec, Mendoza

Fully integrated tannins and a bright acidity balance this wine with a flinty minerality against the rich flavors of blueberries, blackberries, leather, and cinnamon.

\$73 ++ per bottle

Stags'Leap Winery Petite Sirah, Napa Valley

Big and full bodied while remaining approachable, lush fruit and notes of clove spice compliment the soft tannins.

\$91++ per bottle

Dessert Red Wine (3-oz Pour)

Fonseca Finest Reserve Bin 27 Port, Portugal

Luscious blackcurrant and cherry flavors with a rich and velvety structure and an intense finish.

\$68 ++ per bottle

bar service notes

Bill on Consumption Bar Packages (BOC)

Liquor consumed on a "bill on consumption" basis will be charged per serving portion based on consumption determined by cocktail recipe. Walt Disney World® Resort's standard for an alcohol portion is based on a 1¼ ounce pour. If a double pour cocktail or martini is requested by a Guest, it will be billed as (2) two cocktails. Walt Disney World Resort's standard wine pour is 5 ounces.

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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 for all Cash Bars. This is applied only in Resort convention events. For ever \$500 in bar sales (1) Cashier Fee is waived.
- + The Cashier Fee is covered in the venue rental fee for Theme Park catered events and is only charged if no venue rental is charged.
- + The number of cashiers required for an event will be determined by catering operations.

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Wine Service

When wine service is requested to be poured table-side at plated or buffet dinner events, wine will need to be purchased and charged "Bill on Consumption" (BOC) based on the retail tier of the bottle of wine++.

*If additional bar service is required in that function, it would need to be charged as "Bill on Consumption" or "Cash."



Florida Responsible Vendor Law

Walt Disney World Company is the only entity licensed to sell alcoholic beverages at *Walt Disney World* Resort; therefore, Walt Disney World Company employees must staff all bars, and sell and serve all alcoholic beverages. Walt Disney World Company participates in the Florida Responsible Vendor Program and bartenders and servers are required to monitor the age of all persons consuming alcoholic beverages on the premises.