

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 event. Each sample pricing menu is an example for the meal period. 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

\$78++ per Adult

- + Cheddar Cheese Shredded Potato Gratin
- + Penne Pasta with Cognac Cream Sauce, Artichoke and Green Peas
- + Mickey Waffle Bar With Seasonal Berries, Warm Fruit Compote, Maple Syrup and Whipped Cream
- + Hardwood Smoked Bacon
- + Locally Sourced Lettuce with Sunflower Brittle, Golden Raisins, Crumbled Chevre with Choice of Cranberry or Lemon Herb Vinaigrette
- + Tomatoes, Mozzarella and Basil with Balsamic Drizzle
- + Sugared Beets and Citrus with Watercress
- + Grilled Chicken with Wild Mushroom Ragout and Pinot Reduction
- + Maple Ginger Lacquered Roast Pork Loin With Fig Compote
- + Petite Baby Vegetables

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) Mimosa & Bloody Mary Bar

\$38++ per Adult

Toast

House Sparkling Wine

\$8++ per Adult

Wedding Cake*

\$16++ per Guest
(Pricing Varies)

- + Your choice of flavor and filling
- + Guest Count determines size of wedding cake

*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 pricing and offerings subject to change. All prices subject to a 25% service charge and 6.5% sales tax. Expires September 2020.

fairy tale buffet lunch

Pre-Reception Menu

\$17++ per Adult

- + Seasonal from the Garden Crudites with Grilled Onion Cream

Drizella Lunch Buffet

\$79++ 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-cruste 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

\$56++ per Adult

Four Hour (4) Premium Brand Package Bar

Specialty Drink

(Included in package bar)

*Wedding Cake**

\$13++ per Guest

- + Your choice of flavor and filling
- + Guest Count determines size of wedding cake

(Pricing Varies)

**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

\$17++ per Adult

- + Seasonal from the Garden Crudites with Grilled Onion Cream

(2) Course Plated Lunch Menu

\$78++ per Adult

Appetizer

- + Housemade Crab Cake with Lemon Aioli, Shaved Fennel, and Jicama Slaw

Entrée

- + Pan Seared Chicken Breast with Foraged Mushrooms and Marsala Sauce
- + Yukon Gold Potato, Applewood Bacon and Gruyere Pave
- + Baby Carrots, Tri-Color Cauliflower and Asparagus

Accompaniments

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

Beverages

\$56++ per Adult

Four Hour (4) Premium Brand Package Bar

Specialty Drink

(Included in package bar)

Select one from the Specialty Drink List

*Wedding Cake**

\$14++ per Guest

- + Your choice of flavor and filling
- + Guest Count determines size of wedding cake

(Pricing Varies)

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

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

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fairy tale buffet dinner

Pre-Reception Menu

\$32++ per Adult

- + Antipasto Display to include Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-Baked Breads

Design Your Own

\$86++ per Adult

Buffet 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

\$56++ per Adult

(4) Four Hour Premium Brand Package Bar

Specialty Drink

(Included in package bar)
Select one from the Specialty Drink

Wedding Cake*

\$16++ per Guest

(Pricing Varies)

- + Your choice of flavor and filling
- + Guest Count determines size of wedding cake

*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

Pre-Reception Menu

\$33++ per Adult

- + Seasonal from the Garden Crudités with Grilled Onion Cream
- + Seasonal Fresh-cut Fruit and Berries with Yogurt Sauce

À la Carte Plated Dinner Menu

\$85++ 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

- + 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

\$56++ per Adult

(4) Four Hour Premium Brand Package Bar

Specialty Drink

(Included in package bar)

Select one from the Specialty Drink List

*Wedding Cake**

\$16++ per Guest

- + Your choice of flavor and filling
 - + Guest Count determines size of wedding cake
- (Pricing Varies)

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

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

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Specialty cocktails



• *Sour Apple Martini* •

Purple Oasis

White Rum, Blue Curacao, Cranberry Juice, Grenadine, Club Soda

Tropical Sunset

White Rum, Pineapple Juice, Orange Juice, Guava Juice

Chocolatini

Chocolate Liquor, Vodka

The Glass Slipper

Vodka, Blue Curacao, Peach Schnapps, Sprite

Pink Lemonade

Vodka, Pink Lemonade, Grenadine, Sprite

Sour Apple Martini

Vodka, Sour Apple Liquor, Melon Liquor, Sour Mix, Sprite

Aqua Punch

Vodka, Blue Curacao, Pineapple Juice, Sour Mix

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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?*
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. Children can simply enjoy the existing buffet or our talented chefs can prepare a plated kid-friendly meal just for them! 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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