
CULINARY INSPIRATION

from the chefs at

The EPCOT logo is centered within a dark blue rectangular box. This box is positioned in the middle of a horizontal teal bar that spans the width of the page. The text 'EPCOT' is in a bold, white, sans-serif font, with a registered trademark symbol (®) to its upper right.

EPCOT®

CULINARY
INSPIRATION

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DESSERT

Star Dessert Buffet

Vanilla Cream Puff

Boston Cream Cake

Key Lime Mickey Tart

Salted Caramel Bar

Assorted Macaroons

Fresh Fruit Platter with Yogurt Fruit Dip

Fruit Punch

Fresh Brewed Coffee, Fresh Brewed Decaffeinated
Coffee and a Selection of Teas

\$48 ++ per Guest
25 Guest minimum

Celebrate Dessert Buffet

Hand Dipped Vanilla Bean Ice Cream served with:
Root Beer and Coke
Chocolate, Caramel and Strawberry Sauces
Oreo Crumbs, Candy Pieces, Whipped Cream,
Cherries, Nuts, and Jimmies

Chocolate Brownies

Assorted Cheesecake Bites

Fresh Fruit Salad

Fruit Punch

Fresh Brewed Coffee, Fresh Brewed Decaffeinated
Coffee and a Selection of Teas

\$45 ++ per Guest
25 Guest minimum

Based on up to 1 hours or less of service

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. ++ indicates service charge (currently 25%, which is taxable) and sales tax (currently 6.5%). Pricing, service charge, and taxes are subject to change without notice.

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DESSERT

Main Dessert Buffet

Fresh Fruit Display with Lemon Cream

Assorted Cheesecake Bites

Red Velvet Whoopie Pie

Lemon Meringue Mickey Tart

Chocolate Almond Cake

Fruit Punch

Fresh Brewed Coffee, Fresh Brewed Decaffeinated
Coffee and a Selection of Teas

\$42 ++ per Guest
25 Guest minimum

Young at Heart Dessert Buffet

Chocolate S'mores Tart

Fruit Crispy Treats

Fresh Strawberries with Cream

Assorted Ice Cream Novelties

Assorted Macarons

Fruit Punch

Fresh Brewed Coffee, Fresh Brewed Decaffeinated
Coffee and a Selection of Teas

\$42 ++ per Guest
25 Guest minimum

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DESSERT

Dessert Party Enhancements

Churro Flambé

Cinnamon Sugar Churro, Butter, Rum, and Kahlua cooked to order, served with Vanilla Bean Ice Cream
Additional \$24 ++ 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 \$31 ++ per Guest
35 Guest minimum

Donuts Flambé

Doughnuts, Cinnamon, Sugar, and Fireball Whiskey cooked to order, served with Vanilla Bean Ice Cream
Additional \$24 ++ per Guest
35 Guest minimum

Selection of Cheeses

Display of Artisan Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads, and Crackers
Additional \$25 ++ per Guest
35 Guest minimum

Chocolate Fondue

Warm Milk Chocolate Fondue
with Melons, Pineapple, Apples, Strawberries, Marshmallows, Graham Crackers, Pretzels,
and Sponge Cake
Additional \$25 ++ per Guest
35 Guest minimum

Based on up to 1 hours or less of service

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SERVICE NOTES

Food and Beverage / Planned Function Policy:

A service charge and a sales tax (currently 25% 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 \$100 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 \$200+ 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 \$200+ per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$190+ 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.

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