

# Disney MEETINGS & Events



BAR OFFERINGS

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## PREMIUM

### WINE

La Fiera Moscato, Sicily  
 Benvolio Pinot Grigio, Friuli  
 Hess Select Chardonnay, Monterey County  
 Castle Rock Pinot Noir, Mendocino County  
 Chateau Souverain Cabernet Sauvignon, California

### LIQUOR

Vodka: Tito's Handmade  
 Gin: Fords  
 Rum: Bacardí Superior  
 Rum Spiced: Captain Morgan Original  
 Tequila: Lunazul Reposado  
 Kentucky Bourbon: Jim Beam White Label  
 Tennessee Whiskey: Jack Daniel's Old No. 7  
 Canadian Whisky: Crown Royal Deluxe  
 Scotch: Monkey Shoulder  
 Dry Vermouth: Dolin Dry  
 Sweet Vermouth: Dolin Rouge

### BEER

Bud Light Lager  
 Corona Extra Lager  
 Yuengling Lager  
 Blue Moon Belgian White Ale  
 O'Doul's Premium Non-Alcoholic Beer

## DELUXE

### WINE

La Marca Prosecco, Treviso  
 Coppo Moncalvina Moscato d'Asti, Piedmont  
 Sartori di Verona Pinot Grigio, Delle Venezie  
 Cambria Katherine's Vineyard Chardonnay, Santa Maria Valley  
 Edna Valley Pinot Noir, Central Coast  
 Simi Cabernet Sauvignon, Alexander Valley

### LIQUOR

Vodka: Grey Goose  
 Gin: Hendrick's  
 Rum: Appleton Estate Signature Blend  
 Rum Spiced: Kraken Black Rum  
 Tequila: Don Julio Reposado  
 Kentucky Bourbon: Woodford Reserve  
 Rye: Crown Royal X.O.  
 Tennessee Whiskey: Gentleman Jack  
 Scotch: Johnny Walker Black Label 12 year  
 Dry Vermouth: Dolin Dry  
 Sweet Vermouth: Dolin Rouge

### BEER

Michelob Ultra Lager  
 Stone IPA  
 White Claw Black Cherry Hard Seltzer  
 Corona Extra Lager  
 Yuengling Lager  
 Blue Moon Belgian White Ale  
 O'Doul's Premium Non-Alcoholic Beer



Your Guests must speak to a Cast Member about their Allergy-Friendly requests. See Notes Page for more details. ++ 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.

## PACKAGE BARS

*Package Bars Include: Coca-Cola®, Diet Coke®, Sprite®, Dasani® Purified Water, Perrier Carbonated Mineral Water, Minute Maid® Orange Juice, Cranberry Juice, and Dole® Pineapple Juice*

### PREMIUM PACKAGE BAR

First hour of service

**\$34++ per Guest**

Per additional hour of service

**\$12++ per Guest**

Add up to two Craft Cocktails/Mocktails

**\$6.50++ per hour**

### DELUXE PACKAGE BAR

First hour of service

**\$39++ per Guest**

Per additional hour of service

**\$13++ per Guest**

Add up to two Craft Cocktails/Mocktails

**\$6.50++ per hour**

### BEER & PREMIUM WINE PACKAGE BAR

First hour of service

**\$31++ per Guest**

Per additional hour of service

**\$12++ per Guest**

Add up to two Craft Cocktails/Mocktails

**\$6.50++ per hour**

### BEER & DELUXE WINE PACKAGE BAR

First hour of service

**\$37++ per Guest**

Per additional hour of service

**\$13++ per Guest**

Add up to two Craft Cocktails/Mocktails

**\$6.50++ per hour**

### SOFT DRINKS, BOTTLED WATER & JUICE PACKAGE

First hour of service

**\$17 ++ per Guest**

Per additional hour of service

**\$11++ per Guest**

Add up to two Mocktails

**\$4.50++ per hour**



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## HOSTED BARS

### PREMIUM OFFERINGS

#### Wines

**\$15++ glass**

#### Cocktails

**\$14++ glass**

#### Beers

**\$11++ each**

Corona Extra Lager

**\$10++ each**

Blue Moon Belgian White Ale

Bud Light Lager

Yuengling Lager

O'Doul's Premium Non-Alcoholic Beer

### DELUXE OFFERINGS

#### Wines

**\$19++ glass**

#### Cocktails

**\$15++ glass**

#### Beers and Hard Seltzer

**\$11++ each**

Michelob Ultra Lager

Corona Extra Lager

Stone IPA

White Claw Black Cherry Hard Seltzer

**\$10++ each**

Yuengling Lager

Blue Moon Belgian White Ale

O'Doul's Premium Non-Alcoholic Beer

### SOFT DRINKS, BOTTLED WATER, AND JUICE OFFERINGS

#### Soft Drinks and Water

**\$9++ each**

Coca-Cola®, Diet Coke®, Sprite®, Dasani®, and Perrier Carbonated Mineral Water

#### Juices

**\$9++ each**

Minute Maid® Orange Juice, Cranberry Juice, and Dole® Pineapple Juice

### OPTIONAL ENHANCEMENTS:

#### Deluxe Wine and Cordial Offerings

**\$13++ glass**

Taylor-Fladgate Fine Tawny Port

Hennessy Cognac VSOP

Baileys Irish Cream

Grand Marnier

Kahlúa

Godiva Chocolate Liqueur

#### Sparkling Wines By The Bottle

**\$58++ bottle**

Domaine Ste. Michelle Brut

**\$51++ bottle**

Zonin Cuvée 1821 Prosecco

**\$78++ bottle**

Chandon Brut Classic

**\$106++ bottle**

Iron Horse Fairy Tale Celebration Cuvée

**\$36++ bottle**

Martinelli's Sparkling Cider (Non-Alcoholic)



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## CRAFT COCKTAIL & MOCKTAIL SELECTIONS

Choose up to two selections from the combined Craft Cocktail/Mocktail menus per event

### COCKTAILS

Premium Hosted Bar: \$14++ glass

Deluxe Hosted Bar: \$15++ glass

Classic Old Fashion

Bourbon, Bitters, Orange, Luxardo Cherry

Whiskey Mule

Bourbon, Lime Juice, Ginger Beer

Negroni

Gin, Campari, Sweet Vermouth

Rosemary Gin Fizz

Gin, Lemon Juice, Rosemary Simple Syrup,  
Club Soda

Mojito

White Rum, Fresh Mint, Lime Juice, Club Soda

Pineapple Basil Rum Cocktail

Light Rum, Pineapple Juice, Lime Juice, Basil

Spicy Margarita

Tequila, Lime Juice, Orange Juice,  
Agave Nectar, Fresh Jalapeño

Paloma

Tequila, Grapefruit Juice, Lime Juice, Club  
Soda

Vodka Spritzer

Vodka, Cranberry Juice, Strawberry, Club Soda

Vodka Sunrise

Vodka, Orange Juice, Grenadine

### MOCKTAILS

Hosted Bar: \$13++ glass

Cinderella

Orange Juice, Pineapple Juice, Lemon Juice,  
Grenadine, Ginger Ale

Peach Sunrise

Peach Juice, Sprite, Grenadine

Zero Proof Margarita

Lime Juice, Lemon Juice, Orange Juice, Agave  
Nectar, Club Soda

Zero Proof Mule

Orange Juice, Ginger Beer, Fresh Mint

Baby Bellini

Peach Nectar, Sparkling Cider, Fresh Peach

Virgin Mojito

Lime, Honey Syrup, Mint, Club Soda

Watermelon Lemonade

Lemonade, Watermelon Juice

Zero Proof Mango Mojito

Mango Nectar, Mint, Lime, Soda Water



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## DELUXE WHITE AND RED WINE

**Sartori di Verona Pinot Grigio, Delle Venezie**  
**\$50++ per bottle**

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

**Coppo Moncalvina Moscato d'Asti, Piedmont**  
**\$66++ per bottle**

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

**Cambria Katherine's Vineyard Chardonnay, Santa Maria Valley**  
**\$65++ 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**  
**\$65++ per bottle**

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

**Simi Cabernet Sauvignon, Alexander Valley**  
**\$80++ 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 Sparkling Wine

**Domaine Ste. Michelle Brut, Washington**  
**\$58++ per bottle**

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

## PREMIUM WHITE AND RED WINE

**La Fiera Moscato, Sicily**  
**\$50++ per bottle**

Soft white wine with flavors of apricot and peach in its fruity bouquet. The palate is sweet and crisp with a hint of spritz.

**Benvolio Pinot Grigio, Italy**  
**\$50++ per bottle**

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**  
**\$55++ per bottle**

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**  
**\$55++ per bottle**

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**  
**\$50++ per bottle**

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



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## CHAMPAGNE

Nicolas Feuillatte Brut, Épernay  
**\$102++ per bottle**

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

Moët & Chandon Brut Impérial, Épernay  
**\$108++ per bottle**

Golden yellow with pristine bubbles. Aromas of flowers, hazelnuts, and biscuits. The palate is soft with a fruity finish, evoking the peach and pear flavors.

Veuve Clicquot Ponsardin Yellow Label Brut, Reims

**\$126++ per bottle**

Sophisticated bouquet of apple, pecan, vanilla and apricots with balanced acidity and a creamy finish.

## SPARKLING WINE

Chandon Brut Classic, California  
**\$78++ per bottle**

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

Rosa Regale Sparkling Red, Piedmont  
**\$75++ per bottle**

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

## SLIGHTLY SWEET WHITE WINE

Selbach-Oster Riesling Kabinett, Mosel  
**\$82++ per bottle**

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

Conundrum White, California  
**\$73++ per bottle**

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.

## DRY ROSE

Château d'Esclans Whispering Angel Rosé, Côtes de Provence  
**\$75++ per bottle**

Fresh red berry fruit characteristics with a floral nose. Ripe and fleshy feel on the palate.



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## DRY, MEDIUM BODY WHITE WINES

**Martin Codax Albariño, Rías Baixas**

**\$66++ per bottle**

Clean, bright lemon yellow with greenish reflections. Medium intensity with ripe citrus notes and tangerine.

**Raats Original Chenin Blanc, South Africa**

**\$66++ per bottle**

Distinctive yellow apple, kiwi fruit and pineapple core, alongside notes of green melon and limes.

**Infamous Goose Sauvignon Blanc, Marlborough**

**\$65++ per bottle**

Pale lemon straw with green hue. Fresh aromas of white peach, fresh green herbs, blackcurrant bush and wet river stones.

**King Estate Pinot Gris, Oregon**

**\$77++ per bottle**

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

**Patient Cottat Anciennes Vignes Sancerre, Loire Valley**

**\$102++ per bottle**

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

## DRY, FULL BODY WHITE WINES

**Chalk Hill, Sonoma Coast**

**\$75++ per bottle**

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

**Feudi di San Gregorio Fiano di Avellino, Campagna**

**\$86++ per bottle**

Fresh flowers such as chamomile, yellow peach and candied orange. On the palate, there are typical notes of the softness of the vine that are supplemented by freshness and minerality.

**Hartford Court Chardonnay, Russian River Valley**

**\$85++ per bottle**

Medium gold color, followed by a rounded, supple, textured Chardonnay with classic notes of pineapple, white flowers, honeysuckle, and toasted spice.

**Mer Soleil Silver Unoaked, Monterey**

**\$78++ per bottle**

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

**Cakebread, Napa Valley**

**\$113++ per bottle**

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



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## PINOT NOIR

Argyle, Willamette Valley

**\$81++ per bottle**

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

La Crema, Sonoma Coast

**\$82++ 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

**\$86++ 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

**\$66++ 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

**\$82++ per bottle**

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

## ITALIAN RED WINE

Banfi Chianti Classico Riserva, Tuscany

**\$72++ per bottle**

Ruby-red with intense bouquet with notes of cherries, plums, and violets. Rich flavors of cherry and leather. Supple tannins and good acidity.

Villa Antinori Toscana Rosso, Tuscany

**\$78++ per bottle**

Aromas of wild berries and plums that blend with hints of toasted hazelnuts, spices and vanilla. Full-bodied palate rounded with soft velvety tannins and a long savory finish.



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## CABERNET SAUVIGNON

Daou Vineyards Cabernet Sauvignon, Paso Robles

**\$81++ per bottle**

Youthful primary bouquet of currants and plums. On the palate, it's full-bodied, richly structured and generous with a dry, fine-grained finish.

Robert Mondavi Winery, Napa Valley

**\$101++ 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

**\$87++ 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

**\$134++ 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.

## DESSERT RED WINE (3-oz pour)

Fonseca Finest Reserve Bin 27 Port, Portugal

**\$79++ per bottle**

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

## DIVERSE RED VARIETALS AROUND THE WORLD

Penfolds Bin 28 Shiraz, Barossa Valley

**\$91++ per bottle**

Vibrant, dense plum, and dark flavors of camphor and tobacco with sour cherry notes and cloaked continuum of lingering tannins.

Seghesio Zinfandel, Sonoma County

**\$78++ per bottle**

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

Catena Vista Flores Malbec, Mendoza

**\$65++ per bottle**

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

Southern Right Pinotage, Walker Bay

**\$73++ per bottle**

Intense classically styled, clay-grown wine, packed with complex berry fruit, beautiful tannins and subtle wood spice.

Marqués de Murrieta Rioja Reserva, Rioja

**\$85++ per bottle**

Strong balsamic notes of incense, smoked meat, leather, fennel and cherries. The palate is medium-bodied, balanced, with great acidity and freshness.



## 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’s standard for an alcohol portion is based on a 1¼ ounce pour. If a double pour is requested by a Guest, it will be billed as two Cocktails.

Martinis and multi-liquor cocktails will be counted and billed as two Cocktails. Walt Disney World’s standard wine pour is 5 ounces.

**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”.

**Labor Charge:** A Bartender Fee of \$220+ 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 \$220+ per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$210+ 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.

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

**Allergy-Friendly Requests:** We are happy to discuss and attempt to accommodate any special dietary requests. It is ultimately up to each individual to make an informed choice based upon their individual dietary needs. Your guests with food allergies must speak to a Special Diets Trained Cast Member upon arrival.

While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Buffets may be susceptible to cross-contact due to their self-service approach. Our Allergy-Friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens.

Nothing in this document will reduce or negate any food and beverage commitment in any agreement entered into between you and us or any of our affiliates.

**Additional Notes:** Photographs in this document are of various set up styles which may not represent the typical or standard set up of the event location, are the property of Disney Destinations, and cannot be duplicated without prior written consent.

## BANQUET/CONVENTION POLICIES

**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).

**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.