

Disney's
FAIRY TALE
Weddings & Honeymoons
WEDDING MENUS



WALT DISNEY World® Resort

WELCOME

At Disney's Fairy Tale Weddings & Honeymoons, our team passionately crafts every detail of the celebration in your head into an unforgettable moment that's just what you dreamed, and better than you ever imagined.

Our culinary experts are masters at creating unique, well-balanced culinary experiences. We are happy to create a customized menu that matches your vision.

Disney's planners channel master storytelling ability into a curated experience that delights at every turn. At the end of the day, it's all about you. That's why we strive to create a celebration as meaningful and unique as the love you share. Because this is more than just a special day. It's your fairy tale by Disney.





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THE FAIRY TALE BEGINS

REHEARSAL DINNER BUFFET MENUS

Dinner Menu Prices based on 1.5 hours of service



LADY AND THE TRAMP

\$78++ per Guest

Caesar Salad

Romaine Hearts, Creamy Caesar Dressing,
Parmesan Cheese, Herb Croutons

Mozzarella and Heirloom Tomato Salad

Sherry Vinaigrette, Torn Basil, Sea Salt

Farro Salad 🌱

Raisins, Sun-Dried Cranberries, Toasted Almonds,
Citrus Thyme Vinaigrette

Green Beans with Citrus Oil 🌱

Chicken Saltimbocca

Seared Chicken with Prosciutto, Fresh Sage,
White Wine Pan Sauce

White Fish Piccata

Lemon, Capers, Parsley

Spaghetti and Meatballs

Creamy Pasta

Broccoli, Parmesan Cream Sauce

Garlic Breadsticks with Marinara

DESSERTS

Fruit Salad with Berries 🌱

Tiramisu

*Fresh Brewed Joffrey's™ Signature Blend Regular
& Decaffeinated Coffee*

*Minute Maid® Lemonade, Gold Peaks® Iced Tea, and
Assorted Twinings® Infused Hot Teas*



FROM THE GARDEN

\$74++ per Guest

Parker House Rolls with Whipped Butter

Hearts of Romaine and Iceberg

Cucumbers, Tomatoes, Carrots, Red Onions, Hard Boiled Eggs, Toasted Pumpkin Seeds, Shredded Cheddar Cheese, and Croutons, Served with Ranch and Herb Vinaigrette

Salad of Farfalle 🌱

Tomatoes, Olives, Marinated Vegetables, White Balsamic Vinaigrette

Broccoli and Carrot Slaw 🌱

Plant-based Mayonnaise, Cranberries and Sunflower Seeds

Braised Beef

Wild Mushrooms and Caramelized Onions

Pan-seared Cod Filets

Lemon Butter Sauce, Sweet Corn, Scallions, Tomato Relish

Roasted Marble Potatoes 🌱

Seasonal Vegetables 🌱

DESSERTS

Salted Caramel Cookie Bar

Assorted Sliced Melon 🌱

Fresh Brewed Joffrey's™ Signature Blend Regular & Decaffeinated Coffee

Minute Maid® Lemonade, Gold Peaks® Iced Tea, and Assorted Twinings® Infused Hot Teas



ENCHANTED GARDEN BRUNCH MENU



THE CLASSIC CONTINENTAL

\$48++ per Guest

Seasonal Fresh-cut Fruit 🌿 with Yogurt Sauce

Selection of Breakfast Pastries from our Bakery

CREATE YOUR OWN BUFFET WITH ACCOMPANIMENTS & EGG COOKERY STATION

\$110++ per Guest (minimum of 20 Guests)

Brunch Prices based on 2.5 hours of service including the cocktail hour

BRIAR ROSE RECEPTION HOUR

Seasonal Fresh-cut Fruit 🌿 with Honey Yogurt Dip

Build Your Own Yogurt Parfait

Premium Cheese Display with Grapes, Crackers and Baguettes

Selection of Breakfast Pastries from our Bakery with Jams and Preserves

BRUNCH BUFFET & ACCOMPANIMENT SELECTION

CHOOSE TWO OF THE FOLLOWING:

Oven Roasted Yukon Gold Potatoes

with Fresh Herb Butter

Potatoes Au Gratin

Aged Cheddar, Gruyere, Parmesan

Creamy Penne Pasta with Pancetta, English Peas, and Parmesan Cream Sauce

'Ohana Style Noodles

CHOOSE ONE OF THE FOLLOWING:

(additional \$12++ per Guest for two selections)

Smoked Bacon

Pork Sausage

Turkey Sausage

Ham Steaks

Chicken Sausage

Plant-based Sausage 🌿

CHOOSE ONE OF THE FOLLOWING:

(additional \$10++ per Guest for two selections)

Mickey Waffles with Seasonal Berries, Warm Fruit Compote, Maple Syrup and Whipped Cream

French Toast with Caramelized Bananas Foster and Whipped Cream

Cinnamon Roll Bread Pudding with Vanilla Anglaise



CHOOSE ONE OF THE FOLLOWING:

(additional \$4++ per Guest for two selections)

Caesar Salad

Romaine Hearts, Creamy Caesar Dressing,
Parmesan Cheese, Herb Croutons

Crisp Fresh Lettuces and Mixed Greens

Carrots, Radishes, Cucumbers and Petite Tomatoes
with Balsamic Vinaigrette and Watercress Ranch

Mozzarella and Heirloom Tomato Salad

Sherry Vinaigrette, Torn Basil, Sea Salt

Farro Salad

Raisins, Sun-dried Cranberries, Toasted
Almonds, Citrus Thyme Vinaigrette 🌱

Kale and Apple Slaw

Cider Vinaigrette 🌱

“INSPIRED BY” ITEMS

Brown Derby Style Cobb Salad

Tomatoes, Hard boiled Eggs, Turkey, Avocados,
Bacon, Blue Cheese, and Red Wine Vinaigrette

1900 Park Fare Style Strawberry Soup

Le Cellier Style Canadian Cheddar Soup

(additional \$4++ per Guest to add Pretzel Bread)

EGG COOKERY STATION

Cage-free Omelet and Egg Station

Shrimp, Smoked Salmon, Bacon, Diced Ham,
Spinach, Tomato, Peppers, Mushrooms,
Scallions, and Assorted Cheeses

CHOOSE TWO OF THE FOLLOWING:

Braised Boneless Chicken Piccata

Lemon, Capers, and Fresh Parsley

Chermoula Salmon

Kalamata Olive Tapenade

Maple Ginger-lacquered Roast Pork Loin

Apple Compote

Braised Beef Short Rib

Wild Mushrooms, Caramelized Cipollini Onions,
and Red Wine Demi

Le Cellier Style Beef Filet

Mushroom and Truffle Butter (additional \$10++
per Guest)

CHOOSE ONE OF THE FOLLOWING:

Petite Baby Vegetables 🌱

Ratatouille 🌱

French Green Beans

Roasted Garlic Oil and Lemon 🌱

ACCOMPANIMENTS

Assorted Artisan Breads

Flavored Oils and Butters, Jams, and Preserves

*Includes Assorted Minute Maid® Juices, Fresh Brewed
Joffrey's™ Coffee, and Decaffeinated Coffee, and Selec-
tion of Twinings® Hot Teas*



ENCHANTED GARDEN BRUNCH STATIONS ENHANCEMENTS

Enhancement Prices based on 1.5 hours of service

Our Chefs would be happy to turn any station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, Based on Guest Count and Venue.

Shrimp & Grits

Sauteed Shrimp, Piperade, Creamy Smoked Gouda Grits
\$28++ per Guest

Chicken & Waffles

Crispy Chicken Thigh, Bourbon Bacon Jam, Sweet Thai Chili, Hot Honey, Toasted Coconut, Blue Cheese Crumbles, Green Onions
\$28++ per Guest

Avocado Toast Station

Selection of Toppings to include Pickled Onions, Radishes, Greens, Tomatoes, Bacon, Smoked Salmon
\$21++ per Guest

Sweet & Savory Crepe Action Station

Cream Cheese Crepes with Wild Berry Compote, Orange and Grand Marnier, Ham and Gruyere
\$28++ per Guest

Pancake Station

Lemon Blueberry, Chocolate Chip, Seasonal Fruit, Maple Bacon, Lemon Mascarpone Maple Syrup, Flavored Syrup, Assorted Toppings
\$28++ per Guest

Warm Cinnamon Rolls with Assorted Toppings

DOLE® Whip Schmear with Coconut-Almond Crunch, Vanilla Bean Schmear with Strawberry Crunch, and Maple Schmear with Bacon-Churro Crunch
\$15++ per Guest

Overnight Oats and Chia Seed Pudding 🌱

\$9++ per Guest

Smoked Salmon and Bagels

Cream Cheese, Capers, Lemon, and Red Onions
\$18++ per Guest

CHEF-ATTENDED STATIONS

Donuts Flambé

Cinnamon, Sugar, and Whiskey cooked-to-order served with Vanilla Bean Ice Cream
\$28++ per Guest

Churros Flambé

Cinnamon Sugar, Butter, Kahlua and Rum, served with Hand-dipped Vanilla Bean Ice Cream
\$28++ per Guest



ENHANCE YOUR BRUNCH MENU

MIMOSA BAR

Assorted Minute Maid® Juices with a Splash of Prosecco and fruit garnish

Juice Selections: Minute Maid® Orange, Minute Maid® Tropical and Minute Maid® Cranberry

\$32++ per Guest for 1 hour of service - \$12++ per Guest for each additional hour

BLOODY MARY BAR

Premium Vodka and Bloody Mary Mix with your choice of garnishes

Garnish Selections: Celery, Cheese Cubes, Salami, Shrimp, Cornichons, Tabasco, Worcestershire, Lime Slices, Lemon Slices and Celery Salt

\$32++ per Guest for 1 hour of service - \$12++ per Guest for each additional hour

MIMOSA & BLOODY MARY BAR

Assorted Minute Maid® Juices with a Splash of Prosecco and fruit garnish as well as Premium Vodka and Bloody Mary Mix with your choice of garnishes

Juice Selections: Minute Maid® Orange Juice, Minute Maid® Apple Juice, Minute Maid® Cranberry Juice, Minute Maid® Passion Fruit Orange Guava Juice

Garnish Selections: Celery, Cheese Cubes, Salami, Shrimp, Cornichons, Tabasco, Worcestershire, Lime Slices, Lemon Slices, and Celery Salt

\$36++ per Guest for 1 hour of service - \$12++ per Guest for each additional hour



CRAFT MOCKTAIL SELECTIONS

Pick up to two selections from the combined
Craft Cocktail/Mocktail menus
Hosted Bar - \$14.00++ per each

Cinderella

Minute Maid® Orange Juice, Minute Maid®
Pineapple Juice, Lemon Juice, Grenadine,
Ginger Ale

Zero Proof Margarita

Lime Juice, Lemon Juice, Minute Maid®
Orange Juice, Agave Nectar, Club Soda

Zero Proof Mule

Minute Maid® Orange Juice, Ginger Beer,
Fresh Mint

Virgin Mojito

Lime, Honey Syrup, Mint, Club Soda

Watermelon Lemonade

Minute Maid® Lemonade, Watermelon Juice

Lavender Lemonade

Minute Maid® Lemonade, Lavender, Club Soda

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

CHAMPAGNE

Nicolas Feuillatte Brut, Épernay

\$102++ per bottle

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

Moët & Chandon Brut Impérial, Épernay

\$126++ per bottle

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

Veuve Clicquot Ponsardin Yellow Label Brut, Reims

\$148++ per bottle

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

SPARKLING WINE

Chandon Brut Classic, California

\$63++ 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

\$61++ per bottle

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



PART OF YOUR WORLD LUNCH BUFFET

Enhancement Prices based on 1.5 hours of service

\$84++ per Guest

Focaccia Bread, Butter, and Extra Virgin Olive Oil

Roasted Beets

Whipped Goat Cheese, Watercress,

Candied Walnut Crumb, Citrus Vinaigrette

Avocado, Tomato and Red Onion Salad 🌱

Herb Vinaigrette

White Bean Salad 🌱

Eggplant Plant-based Yogurt

Herb Panko-crusted White Fish

Braised Fennel and Leeks, Chardonnay Nage

Seared French Cut Chicken Breast

Chasseur style, Cognac, and Foraged Mushrooms

Herb Salt-roasted Fingerling Potatoes 🌱

Green Beans 🌱

Roasted Garlic Oil and Lemon



BE OUR GUESTS PLATED LUNCH MENU SELECTION

All plated entrée selections are served with salad, warm bakery breads and butter, Fresh Brewed Joffrey's Coffee™, and Decaffeinated Coffee, Gold Peaks® Iced Tea and a Selection of Twinings® Hot Teas

\$84++ per Guest

SALADS

(Please choose one of the following)

Traditional Caesar Salad Romaine, Parmesan, Herb Croutons, and Classic Caesar Dressing

Classic Wedge Salad Bacon, Tomatoes, Blue Cheese, Chives

Seasonal Varieties of Local Lettuce Citrus, Goat Cheese, Dried Cherry Vinaigrette

ENTREES

(Please choose one of the following)

French Cut Chicken Roasted Sweet Potatoes, Corn, Bacon Lardons, Kale, Sherry Shallot Reduction

Pan-seared White Fish Olive Oil-crushed Potatoes, Grilled Asparagus, Romesco

Braised Beef Gouda Mashed Potatoes, Caramelized Cipollini Onions, Baby Carrots, Mushrooms, Pickled Sweet Pepper Relish

Please ask your Planner or Chef for Plant-based entrée options as they are created seasonally.



THE GRAND BALL

A LA CARTE PRE-RECEPTION OR COCKTAIL HOUR

Reception Prices based on 1 hour of service

FLORA

Choice of three Hors d'Oeuvres

\$42++ per Guest

MERRYWEATHER

Choice of five Hors d'Oeuvres

\$58++ per Guest

FAUNA

Choice of four Hors d'Oeuvres

\$52++ per Guest

ADDITIONAL HORS D'OEUVRES

Hors d'Oeuvres on top of five-choice selections

\$10++ per Guest per item

RECEPTION PACKAGES

Reception Prices based on 1 hour of service

THE DELUXE RECEPTION PACKAGE

\$112++ per Guest

Passed

Choose One Deluxe Cold Hors D'oeuvre

Cold Selections

Antipasto Presentation to Include Cured Meats,
Gourmet Cheeses, Marinated Vegetables, and Fresh-
Baked Breads, Spreads, and Hummus
Fresh-Sliced Seasonal Fruit with Yogurt Dip

Hot Selections

Choose Two Deluxe Hot Hors D'oeuvres

(1) Action Station*

Guest Selection

THE ESSENTIAL RECEPTION PACKAGE

\$105++ per Guest

Cold Selections

International and Domestic Cheese Display with
Flatbreads and Dried Fruits

Seasonal from the Garden Crudités with
Avocado Crema 🥑

Fresh-Sliced Seasonal Fruit with Yogurt Dip

(1) Action Station*

Guest Selection

**The Action Station Guest Selections above include one (1) on-stage Chef attendant, and are not subject to an attendant fee.*



HORS D'OEUVRE SELECTIONS

HOT SELECTIONS

To maintain appropriate temperatures, hot food will be served at stations, not passed.

Balsamic-glazed Bacon-crust Beef and Blue Cheese Meatballs
Beef Skewers with Gochujang BBQ
Crab Cakes with Remoulade
Vegetable Spring Roll with Sweet and Sour Sauce
Cheeseburger Spring Roll with Tomato Curry Dip
Tempura Shrimp with Sriracha Mayonnaise
Seasoned Chicken Skewers with Teriyaki
Ohana Style Pork Dumpling with Asian Ginger Dipping Sauce
Vegetable Dumpling with Ponzu and Spring Onion 🌱
Vegetable Samosa with Mango Chutney 🌱
Pork Belly Skewers with Red Pepper Honey Glaze
Short Rib Croquette with Mushroom Crema

COLD SELECTIONS

Chef's Inspiration Deviled Egg
Rock Shrimp Citrus Ceviche
Avocado and Crab Salad with Citrus Vinaigrette
Vegetable Bruschetta with Vegan Farmers Cheese 🌱
Mozzarella and Tomato Skewer with Aged Balsamic
Antipasto Bites
Spicy Marinated Tuna on Crispy Rice
Grilled Apple, Smokey Blue Cheese and Toasted Walnut Crostini with Citrus Honey
Spicy Chicken Wonton with Kimchi Slaw and Wasabi Cream
Pimento Cheese with Red Pepper Jam, Bacon, in Phyllo
Hearts of Palm Ceviche 🌱
Ricotta and Tomato Jam Tart
Smoked Salmon and Olive Tapenade 🌱
Hummus Toast, Harissa, Preserved Lemons, Micros



ROYAL ENHANCEMENTS

Enhancements must be ordered for the Entire Group and be added to an Existing Menu

Reception Prices based on 1 hour of service

MAJESTIC CULINARY DISPLAYS

Sushi, Sashimi, California Rolls, and Vegetable Rolls with Wasabi, Soy Sauce, and Pickled Ginger
\$55++ per Guest

Shrimp Display with Lemons, Limes, Cocktail Sauce, and Rémoulade
\$43++ per Guest

Antipasto Display to include: Cured Meats, Gourmet Cheeses, Marinated Vegetables, and Fresh-baked Breads
\$39++ per Guest

Artisan Cheeses with Flatbreads and Dried Fruits
\$33++ per Guest

Seasonal Garden Crudités with Hummus
\$20++ per Guest

Seasonal Fresh Sliced Fruit with Yogurt Sauce
\$22++ per Guest

CHEF-ATTENDED STATIONS

Black Pepper Crusted Beef Striploin with Red Wine Reduction, Creamy Horseradish, Roast Garlic Mashed Potatoes and Bread and Butter
\$38++ per Guest

Oven-roasted Turkey with Cranberry Mayonnaise, Stone-ground Mustard, Seasonal Grain Sauté and Gravy and Bread and Butter
\$30++ per Guest

South Beach Steakhouse

Mojo Marinated Tri-tip Steak serviced with Cilantro Chimichurri, Arroz Congri and Sweet Plantains
\$42++ per Guest



NOBLE RECEPTION STATIONS

Our Chefs would be happy to turn any station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, Based on Guest Count and Venue.

ASIAN STIR-FRY STATION

Korean Beef Stir-fry, Honey Garlic Chicken Stir-fry, and Vegetable Stir-fry with Vegetable Fried Rice
\$38++ per Guest

SLIDER BAR STATION - CHOOSE TWO

\$37++ per Guest (add \$10++ per Guest for each additional selection)

Beef Slider with Cheese, Caramelized Onions

Southern Style Chicken Slider with BBQ

Mayonnaise

Crab Cake Slider with Spicy Remoulade and Citrus Slaw

Plant-based Slider with Chickpea and Harissa Hummus 🌱

Sofrito-braised Pulled Pork Slider with Peppers, Onions, and Queso Fresco

MACARONI AND CHEESE - CHOOSE TWO

\$39++ per Guest (add \$10++ per Guest for each additional selection)

Crispy Pork Belly with Smoked Cheddar Panko Crust

Buffalo Chicken Mac with Shredded Chicken, Hot Sauce, Blue Cheese Crumbles

Shrimp & Crab Mac with Shrimp, Crab, Mascarpone, Parmesan

Braised Beef Short Rib Mac with Sundried Tomatoes, Chives, Artisan Cheeses, Crispy Onions

Truffled Mushroom Mac with Crispy Fried Onions and Chives

SPECIALTY PASTA "ENHANCEMENT" STATION - CHOOSE TWO

\$38++ per Guest (add \$10++ per Guest for each additional selection)

Shrimp Scampi with Garlic, White Wine, Crushed Red Pepper Flakes, Lemon, Butter, Parsley

Creamy Chicken Pasta with Grilled Chicken, Pancetta, English Peas, Parmesan Cream Sauce

Sausage and Pasta with Italian Sausage, Broccoli Rabe, Marinara Sauce, Shaved Parmesan

Mushroom Pasta with Mushroom, Kale, Pine Nuts, Truffle Oil 🌱

Pasta Primavera with Seasonal Vegetables, Pomodoraccio Tomatoes, Olive Oil, Shave Pecorino Cheese, Fresh Torn Basil

Traditional Meatballs with Pasta tossed with Marinara or Alfredo

All served with Grated Parmesan, Crushed Red Pepper, and Focaccia Bread

AREPA STATION

\$39++ per Guest

Corn Arepas (Choose 2) Topped with your choice of **Shredded Chicken Tinga, Pulled Pork Pernil, or Braised Beef**

Toppings to include Avocado, Sliced Tomato, Queso de Mano (fresh mozzarella), Shredded Gouda, Lettuce, Pico de Gallo, Cilantro Sauce, Garlic Sauce, and Salsa Picante



NOBLE RECEPTION STATIONS

POKE STATION

\$48++ per Guest

Assorted Marinaded Fish, Shrimp, and Tofu
Cucumbers, Carrots, Edamame, Red Onions,
Rice, Wakame, Pickled Ginger Jalapeno,
Sesame Seeds, Spicy Mayonnaise, Sweet Soy, Soy,
Wasabi

CHICKEN & WAFFLES STATION

\$28++ per Guest

Crispy Chicken Thigh, Bourbon Bacon Jam, Sweet
Thai Chili, Hot Honey, Toasted Coconut, Blue
Cheese Crumbles, Green Onions

BAO STATION

\$38++ per Guest – Choice 2

\$45++ per Guest – Choice 3

Add \$10++ per Guest for Each

Additional Selection

Folded Bao Buns

Crispy Pork Belly with Cucumbers,
Carrots, Mint, Cilantro, Spicy Mayonnaise

Char-Siu Chicken with Kim Chi Slaw,
Tamarian Hoisin Sauce

Steamed Bao Pods

Vegetable Curry Steam Bao Pod

Cheeseburger Steam Bao Pod

BEST DAY EVER RECEPTION

\$120++ per Guest

Cold Selections

Hand Passed Mini Tuna Poke Cups

American Chop House Salad Cones Crumbled
Bacon, Cheddar Cheese, White Balsamic Vinaigrette

Antipasto Presentation to include Cured Meats,

Gourmet Cheeses, Marinated Vegetables, and
Fresh-Baked Breads, Spreads, and Hummus

Fresh-Sliced Seasonal Fruit with Yogurt Dip

Hot Selections

Baked Gouda Mashed Potato topped Lager Braised
Beef Mini Cocks

Chicken Empanadas with Chimichurri

(1) Action Station*

Guest Selection

Asian Stir Fry, Slider Bar, Pasta Station, Mac and
Cheese, or Chefs Carving Station



"MAY ALL YOUR DREAMS COME TRUE"

Design Your Own Plated Menu



All plated entrée selections are served with appetizer, salad, two sides, warm bakery breads and butter, Fresh Brewed Joffrey's Coffee™, and Decaffeinated Coffee, Gold Peaks® Iced Tea and a Selection of Twinings® Hot Teas

APPETIZER SELECTIONS (SELECT ONE)

Lump Crab Cake with Citrus Saffron Aioli
Tuna Tataki with Kimchi Style Slaw
Chilled Shrimp with Hearts of Palm, Frisée, Pickled Onions, Avocado Puree, Citrus Vinaigrette
Heirloom Tomato Tart with Ricotta, Baby Arugula, Pickled Shallots, and Balsamic
Roasted Beets with Lemon Vinaigrette, Almond Crumble, Tree Nut Brittle, Affilla Cress, Plant-based Yogurt 🌱
Charcuterie and Cheese with Accompaniments

SOUP AND SALAD SELECTIONS (SELECT ONE)

Bouquet of European Lettuces with Edible Flowers served with Balsamic Vinaigrette 🌱
Hearts of Romaine with Parmesan dressing, Coppa Secca, Shaved Parmesan, Preserved Lemon, sauce Gribiche, Herb Focaccia crisp
Classic Wedge Salad with Crisp Bacon, Tomatoes, Blue Cheese, and Chives
Frisée and Strawberries with Spiced Pecans, Radishes, and Goat Cheese, Champagne–Dijon Vinaigrette
Burrata Salad with Arugula, Confit Tomatoes, Basil Oil, Aged Balsamic
Crab Bisque with Sweet Corn and Chives
Mushroom Bisque 🌱



DUO ENTRÉE SELECTIONS

Meal selections are due to your Wedding Event Planner 30 days before the reception. Please ask your Planner or Chef for Plant-based entrée options as they are created seasonally.

Seared Filet of Beef Tenderloin Medallions, Jumbo Scallop, and Shrimp with Herb-roasted Marble Potatoes, Seasonal Vegetables, Red Wine Demi and Lemon Beurre Blanc
\$160.00++ per Guest

Seared Chicken and Grilled Shrimp with Polenta, Warm Tomato-Basil Vinaigrette, and Seasonal Vegetables
\$122.00++ per Guest

Braised Beef Short Rib and Char-grilled Chicken Breast with Crème Fraiche Whipped Potatoes, Caramelized Carrots and Parsnips, Saffron Cream Sauce
\$133.00++ per Guest

SINGLE ENTRÉE SELECTIONS

Meal selections are due to your Wedding Event Planner 30 days before the reception. Please ask your Planner or Chef for Plant-based entrée options as they are created seasonally.

Porcini-dusted Grass Fed Beef Filet with Mushroom Conserva, Red Wine Demi, Truffled Potato Puree, Roasted Root Vegetables
\$152.00++ per Guest

Roasted Chicken with White Cheddar Truffle Mac and Cheese, Sauce Chasseur, Seasonal Vegetables
\$102.00++ per Guest

Short Rib with Mushroom Conserva, Red Wine Demi, Truffled Potato Puree, Roasted Root Vegetables
\$128.00++ per Guest

Roasted Lamb Rack with Butter Bean Purée, Lamb Jus, Confit Tomatoes, Date Purée, Rainbow Swiss Chard, Preserved Lemon
\$152.00++ per Guest

Sea Bass with Fregola Sardo, Sauce Vierge, Seasonal Squash, and Roasted Artichoke, Citrus Nage
\$120.00++ per Guest

Pan-Seared Duck Breast with Parsnip Puree, Truffle Butter, Romanesco, Sour Cherry Gastrique, Pistachio Crumb
\$152.00++ per Guest

Salmon with Miso-Soy Butter Sauce, Braised Onions, Basmati Rice, Baby Bok Choy, Pickled Radishes
\$110.00++ per Guest



WEDDING CAKE ENHANCEMENTS

Prices based on enhancement to plated event

Wedding Couple Strawberries Design Plate

for your Wedding Cake

\$16++ per Guest

Scoop of Ice Cream to accompany your

Wedding Cake

\$8++ per Guest

PLATED DESSERT SELECTIONS

Enchanted Rose Dark Chocolate Mousse

with Raspberry and Passion Fruit Sauce

\$15.00++ per Guest

Cinderella's Carriage Citrus Whipped

Panna Cotta with Blueberry and Cinderella

Blue Glacage

\$15.00++ per Guest

SORBET COURSE

Market Inspired Seasonal Sorbet

\$11++ per Guest

ROYAL CROWN DINNER SERVICE

\$70++ per Guest Surcharge

Be Our Guest for an evening of exquisite elegance and refined dining. Experience a tradition of regal hospitality with meticulously plated courses, served in the grand style of Royal Banquets.

Chefs Selection Amuse Bouche, Pre-Selected Starter, Soup or Salad Course. Also to include Signature Bread Service and a Sorbet Intermezzo.

Followed by Guest Choice of a Pre-Selected Entrée chosen during beginning of Service prior to Soup or Salad Course.

WONDERLAND OF FLAVORS

Design Your Own Buffet Menu





Buffet prices based on 1.5 hours of service. Buffet menus are served with warm rolls and butter, Fresh Brewed Joffrey's Coffee™, and Decaffeinated Coffee, Gold Peaks® Iced Tea and a Selection of Twinings® Hot Teas

**CHOOSE Three Entrees, Two Sides,
Two Soups or Salads - \$128++ per Guest**

**CHOOSE Three Entrees, Three Sides,
Three Soups or Salads - \$148++ per Guest**

SOUPS & SALADS

(add \$11++ per Guest for each additional Selection)

Canadian Cheddar Soup

Chef's Seasonally Inspired Soup

Caesar Salad

Romaine, Dressing, Cheese and Croutons

Seasonal Varieties of Local Lettuce

Citrus, Crumbled Goat Cheese, Dried Cherry

Vinaigrette

French Bistro Salad of Baby Lettuces with

Dijon-Champagne Vinaigrette 🌱

Salad of Artichokes

Seasonal Greens, Chickpeas, Lemon Vinaigrette,
and Feta Cheese

Roasted Beets Whipped Goat Cheese

Watercress, Candied Walnut Crumb, Citrus

Vinaigrette

Mozzarella and Heirloom Tomato Salad

Sherry Vinaigrette, Torn Basil

Farro Salad

Raisins, Sun Dried Cranberries, Toasted Almonds,

Citrus Thyme Vinaigrette 🌱

Pearl Couscous

Citrus, Apricots, Almonds Mint 🌱

Watermelon, Tomato, and Arugula Salad

Feta Cheese, White Balsamic Vinaigrette

Brown Derby Style Cobb Salad

Tomatoes, Hard boiled Eggs, Turkey, Avocados,
Bacon, Blue Cheese, and Red Wine Vinaigrette

1900 Park Fare Style Strawberry Soup



SIDES

(add \$11++ per Guest for each additional Side)

Basmati Rice with Cashew Crunch 🌱

Roasted Garlic Mash Potatoes

Herb Salt Roasted Fingerling Potatoes 🌱

Cheddar Baked Mac and Cheese

Potatoes Au Gratin with Aged Cheddar,
Gruyere, Parmesan

Creamy Gouda Grits

Brussels Sprouts with Sweet and Sour 🌱

Broccolini with Roasted Garlic Butter, Lemon
Gremolata

ENTRÉES

(add \$25++ per Guest for each additional Entrée)

Braised Beef Short Ribs with Roasted Cipollini
Onions, Red Wine Demi

Butternut Squash Ravioli with Goat Cheese and
Cider Apple Slaw

Pasta and Vegetable Bolognese with Cultivated
Mushrooms 🌱

Porcini Beef Medallion with Wild Mushrooms,
Truffle Butter

Braised Lamb Shoulder with Dates, Tomatoes,
Preserved Lemon

Roasted Bone-in Chicken Thigh with Pomegranate-
Balsamic Glaze

French Cut Chicken with Rioja Sauce, Jamon
and Grapes

Korean Style Pork Tenderloin with Gochujang
Chili, Soy Sauce

French Green Beans with Roasted Garlic Oil
and Lemon 🌱

Roasted Cauliflower with Cashew Cream,
Crispy Spiced Chickpeas 🌱

Roasted Carrots with Chamoy, Hazelnuts,
Plant-based Lime Yogurt 🌱

Ratatouille 🌱

Chef's Seasonally inspired Vegetables 🌱

Sweet Potato Mash with Coconut Milk 🌱

Falafel Crusted Tofu with Herb Hummus, Sun-
Dried Tomato Pesto 🌱

Eggplant Lasagna Mushroom Duxelle, Tofu
"Ricotta," San Marzano Tomatoes 🌱

Pan-seared White Fish with Miso Butter,
Braised Onions

Pan-seared Salmon with Preserved Lemon,
Caper Beurre Blanc

Shrimp Skewer with Tomatoes, Roasted Garlic
Misoyaki Tofu with Broccoli, Carrots 🌱

"INSPIRED BY" WALT DISNEY WORLD

Le Cellier Style Beef Filet with Mushrooms and
Truffle Butter

'Ohana Style Noodles with Pineapples, Cabbage,
Ginger, Garlic, Peppers and Soy

DESSERT PACKAGES

Prices based on 1 hour of service





A "SPOON FULL OF SUGAR" DESSERT PACKAGES

HAPPILY EVER AFTER

Vanilla Cheesecake
 Cream Puff
 French Macaron
 Chocolate Pop
 Fresh Fruit
 \$56++ per Guest

ONCE UPON A DREAM

Whoopie Pie
 Lunch Box Tart
 House made Cookies
 Cereal Treat
 Fresh Scooped Mini Ice Cream Cone
 \$60++ per Guest

CHOOSE YOUR THEME

Enchant your guests with a special dessert overlay inspired by beloved Disney stories.

Classic Wedding
 Cinderella
 Beauty & The Beast
 Haunted Mansion

Our Chefs are happy to accommodate any custom requests and help bring your favorite Disney story to life. Speak with your Wedding Planner to discuss pricing.

Served with Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, Minute Maid® Lemonade, Gold Peaks® Iced Tea, and a Selection of Twinings® Hot Teas



DESSERT ENHANCEMENTS

Prices based on 1 hour of service.

Our Chefs would be happy to turn any station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, Based on Guest Count and Venue.

ICE CREAM SUNDAE BAR

Hand-dipped Vanilla Bean and Chocolate Ice Cream served with Assorted Toppings to include: Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Chocolate Cookie Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts and Jimmies
\$33++ per Guest

CHOCOLATE FONDUE

Warm Dark and White Chocolate served with Fresh Fruits and Berries, Cake, Marshmallows, Pretzels, Graham Crackers
\$28++ per Guest

MINI CINNAMON SUGAR CHURROS

Ice Cream with Chocolate Sauce, Caramel Sauce, Strawberries and Whipped Cream
\$15++ per Guest

Dessert Enhancements must be ordered for the Entire Group.

Chef-Attended Stations*

CHURROS FLAMBÉ

Cinnamon Sugar, Butter, Kahlua and Rum, served with Hand Dipped Vanilla Bean Ice Cream
\$28++ per Guest

DONUTS FLAMBÉ

Donuts, Cinnamon, Sugar and Whiskey cooked-to-order, served with Vanilla Bean Ice Cream
\$28++ per Guest

DOUBLE-DIPPED MICKEY BAR

Classic Mickey Ice Cream Bar with an extra dip in White Chocolate Shell and Fruity Cereal

Or

Milk Chocolate Shell and Toffee Pieces plunged into Liquid Nitrogen to Set
\$34++ per Guest

**No additional attendant fee required*



"THE CLOCK STRIKES MIDNIGHT" AFTER HOURS ENHANCEMENTS

Must be ordered for the Entire Group and be added to an Existing Menu. Prices based on 1 hour of service.

NACHO BAR

Warm Tortilla Chips with toppings to include:
Seasoned Ground Beef, Nacho Cheese, Bacon Bits,
Salsa, Ranch Infused Sour Cream, Olives, Green
Onions and Jalapenos

\$25++ per Guest based on 1 hour of service

SLIDER BAR STATION - CHOOSE TWO

Beef Slider with Cheese, Caramelized Onions

Southern Style Chicken Slider with BBQ

Mayonnaise

Crab Cake Slider with Spicy Remoulade and
Citrus Slaw

Plant-based Slider with Chickpea and Harissa
Hummus 🌱

Kahlua Pork Slider with Sweet-and-Sour DOLE®

Pineapple Chutney and Spicy Mayonnaise

\$37++ per Guest (add \$10++ per Guest for each
additional selection)

WISH UPON A STAR PACKAGE

Cheeseburger Spring Rolls

Warm Mickey Pretzels

Southern Style Chicken Sliders

Mickey Caramel Apple Pop

Dole Whip Cream Puff

\$63++ per Guest

Mickey Pretzels with Warm Cheese Sauce
and Mustard

\$12++ per Guest based on 1 hour of service

Mickey Waffles & Ice Cream

Chocolate Sauce, Caramel Sauce, Strawberries,
and Whipped Cream

\$15++ per Guest based on 1 hour of service

Ice Cream Novelties

A Variety of Disney Premium Ice Cream
and Fruit Bars Additional

\$9++ per each

THE "SEE YA REAL SOON" FAREWELL BREAKFAST BUFFET





Prices based on 1.5 hours of service. Includes Assortment of Minute Maid® Juices, Fresh Brewed Joffrey's Coffee™, and Decaf-feinated Coffee, Gold Peaks® Iced Tea and a Selection of Twinings® Hot Teas

Selection of Breakfast Pastries from our Bakery **Seasonal Fresh-cut Fruit**

CHOOSE TWO

Cage-free Scrambled Eggs includes Chives and Cheddar Cheese
Add Suggested Enhancements - \$3.00++ per Guest
Mix of Caramelized Onions, Spinach and Sauteed Mushrooms

CHEF-INSPIRED

Cage-free Egg White Frittata with Seasonal Compote
Cage-free Seasonal Egg Frittata with Seasonal Compote
Seasonal Plant-Based Egg Frittata with Seasonal Compote 🌱
Mickey Waffles with Maple Syrup, Seasonal Berries, and Whipped Cream
French Toast with Maple Syrup, Seasonal Berries, and Whipped Cream
Steel-cut Oatmeal cooked with Oat Milk, Cinnamon, Agave, Brown Sugar, and Dried Fruits

CHOOSE TWO

Smoked Bacon
Pork Sausage
Turkey Sausage
Ham Steaks
Chicken Sausage
Plant-based Sausage 🌱

CHOOSE ONE

Country-style Potato Casserole
Home Fries
Roasted Potatoes with Peppers and Onions 🌱
Triangle Cut Hash Browns 🌱
Lyonnais Potatoes
Sweet Potato with Kale and Caramelized Onions 🌱
Southern-style Cheesy Grits
\$62++ per Guest

THE CLASSIC CONTINENTAL

Selection of Breakfast Pastries from our Bakery
Seasonal Fresh-cut Fruit with Yogurt Sauce
\$48++ per Guest



BREAKFAST ENHANCEMENTS

Must be ordered for the Entire Group and be added to an Existing Menu. Prices based on 1.5 hours of service

CHEFS PREPARING ON-STAGE

Cage-free Omelet and Egg Station served with Shrimp, Smoked Salmon, Bacon, Diced Ham, Spinach, Tomatoes, Peppers, Mushrooms, Scallions, and Assorted Cheeses
\$21++ per Guest

Avocado Toast Station

Selection of Toppings to include Pickled Onions, Radishes, Greens, Tomatoes, Bacon, Smoked Salmon
\$21.00++ per Guest

GRITS STATION

Southern Style Grits mixed by our attendant with your choice of Pimento Cheese, Yellow Cheddar Cheese, Crumbled Bacon, Smoked Sausage, Spice Seared Shrimp, Fire Roasted Tomato Salsa, Avocados, Green Onions
\$26++ per Guest

BREAKFAST ENHANCEMENTS

Warm Cinnamon Rolls with Assorted Toppings
\$15++ per Guest

Assorted Greek Yogurts
\$9++ per Guest

Assorted Bagels with Plain Cream Cheese, Butter, and Nut Butter
\$8++ per Guest

Cold Cereals served with 1% Milk and Whole Milk
\$8++ per Guest

Smoked Salmon with Bagels, Cream Cheese, Capers, Lemon, and Red Onion
\$18++ per Guest

Steel-cut Oatmeal cooked with Oat Milk, Cinnamon, and Honey served with Brown Sugar and Dried Fruits 🌱
\$9++ per Guest

BIBBIDI BOBBIDI

Design Your Own Children's Menu





Pre-select in advance for all Children. Prices based on 1.5 hours of service.
\$38++ per Guest

CHOOSE ONE SALAD/STARTER

Seasonal Greens with Tomatoes, Carrots and
Ranch Dressing
Fruit Salad
Vegetable stick with Ranch Dressing

CHOOSE ONE ENTRÉE

Pasta with Meatballs
Chicken Fritters with BBQ Sauce
Grilled Chicken Breast

CHOOSE TWO SIDES

Steamed Broccoli
Green Beans
Butter Corn off the Cob
Macaroni & Cheese
Mashed Potatoes
Crispy Potato Triangles

CHOOSE ONE DESSERT

Cookies
Brownies
Crisped Rice Treats
Fruit Salad
Cup Cake

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 1.25-ounce pour. If a double pour is requested by a Guest, 2.5 ounces will be poured and will be billed as a Double Cocktail. Martinis and multi-liquor cocktails will be counted and billed as Double Cocktails. Walt Disney World Resort’s standard wine pour is 5 ounces.

LABOR CHARGE

- A Bartender Fee of \$220+ per bar will be applied for all bars. For every \$500 in bar sales, one Bartender Fee is waived.
- Additional bartenders can be requested for a service fee of \$220+ per bartender (Fee for additional bartenders shall not be waived).
- A Cashier Fee of \$220+ per cashier, for up to four hours, will be applied for all Cash Bars. This is applied only in Resort convention events. Every \$500 in bar sales, one 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.
- Our Chefs would be happy to turn any station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, based on Guest Count and Venue.
- The number of cashiers required for an event will be determined by catering operations.

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.

SERVICE NOTES

FOOD AND BEVERAGE / PLANNED FUNCTION POLICY

All prices are subject to a taxable 15% gratuity, 11% service charge, and 6.5% sales tax. All prices are quoted per person unless otherwise indicated. Taxes, gratuities, and service charges may be subject to change without notice. Upon any increase in the taxes or service charge, any inclusive prices will be increased accordingly. Additionally, Disney may change prices without notice at any time before this Event Agreement is signed by Client and Disney.

Any changes to the standard menu will be subject to additional fees.

An additional service charge of \$200 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 Monday, Tuesday or Wednesday). 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).

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.

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 \$220+ 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 FUNCTION

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.