

Disney's
FAIRY TALE
Weddings & Honeymoons

BAR OFFERINGS

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PREMIUM

WINE

Kim Crawford Sauvignon Blanc
 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: El Jimador Blanco
 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
 Stella Artois
 High Noon Pineapple Seltzer
 Goose Island IPA
 Heineken 0.0
 Yuengling Lager

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: Captain Morgan Original
 Tequila: Don Julio Reposado
 Kentucky Bourbon: Woodford Reserve
 Rye: Knob Creek Rye
 Tennessee Whiskey: Uncle Nearest 1884
 Small Batch
 Scotch: Johnny Walker Black Label 12 year
 Dry Vermouth: Dolin Dry
 Sweet Vermouth: Dolin Rouge

BEER

Bud Light Lager
 Corona Extra Lager
 Yuengling Lager
 Stella Artois
 High Noon Pineapple Seltzer
 Goose Island IPA
 Heineken 0.0



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PACKAGE BARS

Package Bars Include: Up to Two (2) Specialty/Mocktail Drinks from the Specialty Drink & Mocktail

Menu, 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

\$36++ per Guest

Per additional hour of
service

\$13++ per Guest

DELUXE PACKAGE BAR

First Hour of Service

\$41++ per Guest

Per additional hour of service

\$14++ per Guest

BEER & PREMIUM WINE PACKAGE BAR

First hour of service

\$34++ per Guest

Per additional hour of service

\$13++ per Guest

BEER & DELUXE WINE PACKAGE BAR

First hour of service

\$38++ per Guest

Per additional hour of service

\$14++ per Guest

SOFT DRINK, BOTTLED WATER & JUICE PACKAGE

First hour of service

\$17++ per Guest

Per additional hour of service

\$12++ per Guest



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HOSTED BARS

PREMIUM OFFERINGS

Wines

\$15++ glass

Cocktails

\$14++ glass

DELUXE OFFERINGS

Wines

\$19++ glass

Cocktails

\$15++ glass

Beers and Hard Seltzer

\$11++ each

Bud Light Lager

Corona Extra Lager

Stella Artois

High Noon Pineapple Seltzer

Goose Island IPA

Heineken 0.0

SOFT DRINKS, BOTTLED WATER, AND JUICE OFFERINGS

Soft Drinks and Water

\$9++ each

Coca-Cola®, Diet Coke®, Sprite®, Dasani®

\$11++

Perrier Carbonated Mineral Water

Juices

\$9++ each

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

OPTIONAL ENHANCEMENTS

Deluxe Sparkling Wine and Champagne Offerings

Sparkling Wines By The Bottle

\$58++ bottle

Domaine Ste. Michelle Brut

\$51++ bottle

Zonin Cuvée 1821 Prosecco

\$63.00++ bottle

Chandon Brut Classic

\$150++ bottle

Iron Horse Fairy Tale Celebration Cuvée

\$36++

Martinelli's Sparkling Cider (Non-Alcoholic)



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SPECIALTY DRINKS

Up to Two (2) Selections Included in Package Bar Pricing

SPECIALTY DRINKS

Add to Premium Hosted Bar: \$15.00++ each

Add to Deluxe Hosted Bar: \$16.00++ each

Sea Breeze

Vodka, Cranberry Juice, Grapefruit Juice

Bay Breeze

Vodka, Cranberry Juice, Pineapple Juice

Purple Oasis

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

Rosemary Gin Fizz

Gin, Lemon Juice, Rosemary Simple Syrup, Club Soda

Mint Julep

Bourbon, Mint, Simple Syrup

Spicy Margarita

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

Vodka Spritzer

Vodka, Cranberry Juice, Strawberry, Club Soda

Whiskey Mule

Bourbon, Lime Juice, Ginger Beer

Bloody Mary

Vodka, Bloody Mary Mix, Garnishes

Espresso Martini

Vodka, Joffrey's Coffee, Simple Syrup, Kahlua

Aperol Spritz

Aperol, Prosecco, Club Soda

Seasonal Sangria

MOCKTAILS

Add to Hosted Bar: \$14.00++ each

Cinderella

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

Zero Proof Margarita

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

Zero Proof Mule

Orange Juice, Ginger Beer, Fresh Mint

Zero Proof Mojito

Lime, Honey Syrup, Mint, Club Soda

Watermelon Lemonade

Lemonade, Watermelon Juice

Lavender Lemonade

Lemonade, Lavender, Club Soda



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

Kim Crawford Sauvignon Blanc

\$50++ per bottle

Very pale yellow. Classic Marlborough Sauvignon Blanc aromas of lifted citrus, tropical fruit, and crushed herbs. A fresh, juicy wine with vibrant acidity.

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

\$126++ 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

\$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

SLIGHTLY SWEET WHITE WINE

Selbach-Oster Riesling Kabinett, Mosel

\$67++ per bottle

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

Conundrum White, California

\$60++ 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, Côte de Provence

\$60++ 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

\$64++ per bottle

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

Raats Original Chenin Blanc, South Africa

\$60++ 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

\$60++ 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

\$66++ 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

\$66++ 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

\$60++ 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

\$73++ per bottle

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

La Crema, Sonoma Coast

\$64++ 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

\$80++ 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

\$60++ per bottle

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

Markham, Napa Valley

\$66++ 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

\$66++ 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

\$60++ 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

\$74++ 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

\$92++ 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

\$111++ per bottle

Full body and mouth feel, 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

\$105++ 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

\$73++ 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

\$78++ 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

\$72++ per bottle

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

Catena Vista Flores Malbec, Mendoza

\$60++ 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

\$70++ 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

\$74++ per bottle

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



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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 \$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.

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

All prices are quoted per person unless otherwise indicated.

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 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.