

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.



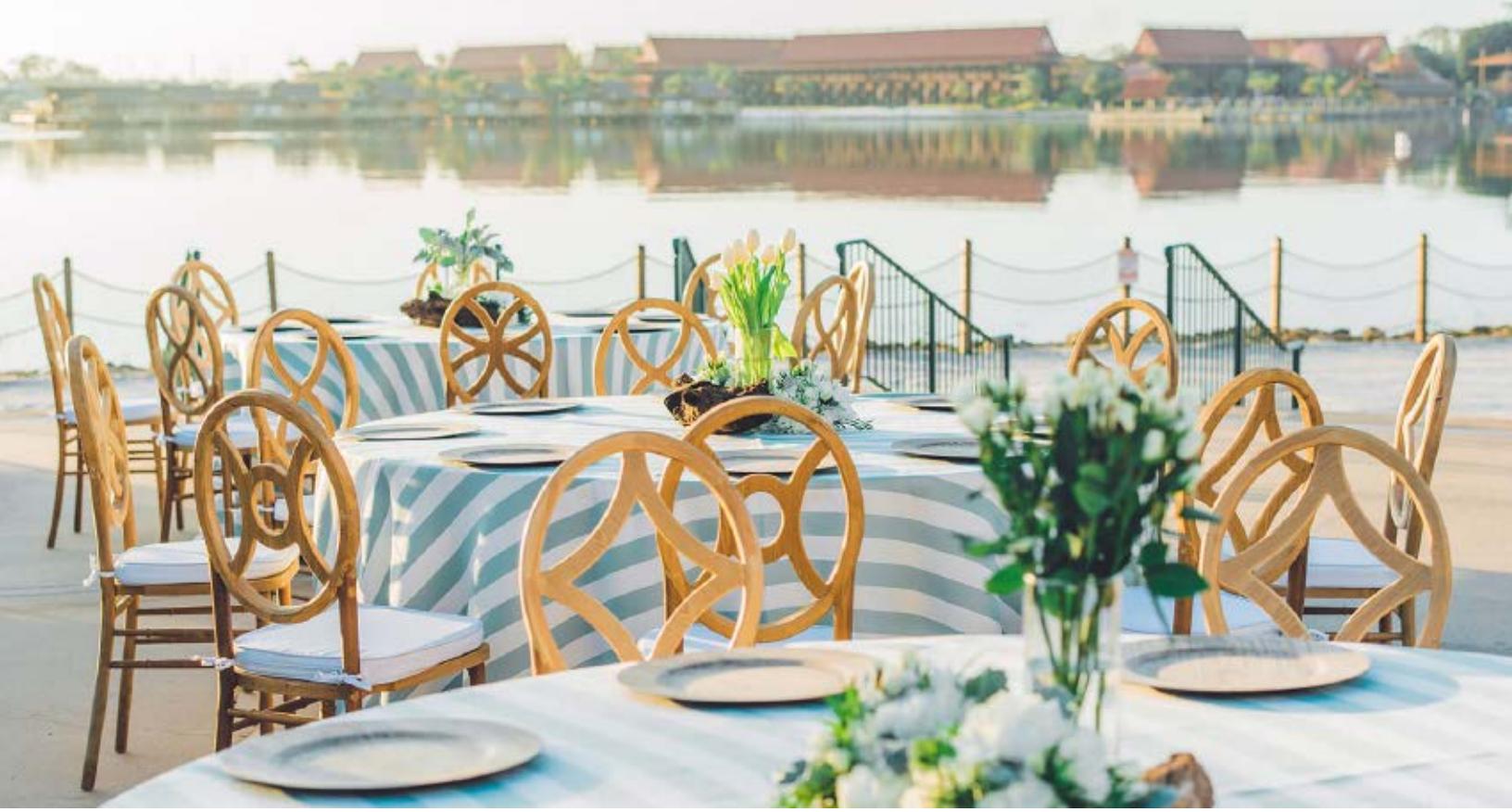


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THE FAIRY TALE BEGINS

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 Peak® Iced Tea, and
Assorted Twinings® Infused Hot Teas*

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FROM THE GARDEN

\$74++ per Guest

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

Parker House Rolls with Whipped Butter

DESSERTS

Salted Caramel Cookie Bar

Assorted Sliced Melon

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

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

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ENCHANTED GARDEN BRUNCH MENU





CREATE YOUR OWN BRUNCH BUFFET & ACTION STATIONS

\$114++ per Guest (minimum of 20 Guests)

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

COCKTAIL HOUR

CHOOSE THREE OF THE FOLLOWING:

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

Cured Meats and Dried Fruits

Assorted Flatbreads & Hummus

Seasonal Garden Crudité with Ranch Dip

BRUNCH BUFFET & ACCOMPANIMENT SELECTION

CHOOSE ONE OF THE FOLLOWING STATIONS WITH ATTENDANT:

Cage-free Omelet and Egg Station

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

Avocado Toast Station

Selection of Toppings to include Pickled Onions, Radishes, Greens, Tomatoes, Bacon, Smoked Salmon

SPECIALTY PASTA STATION - CHOOSE ONE OF THE FOLLOWING:

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

Plant-based Pasta Bolognese with Basil

Mushroom Ravioli with Mushroom, Kale, Pine Nuts, Truffle Oil

Pasta Primavera with Seasonal Vegetables, Pomodoro Tomatoes, Olive Oil, Shaved 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

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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

Saffron Basmati Rice with Almonds and Golden Raisins

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

Lemon Ricotta Pancakes with Fruit Compote and Maple Syrup

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 Salad

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)

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 TWO OF THE FOLLOWING:

Braised Chicken Provençale

Lemon, Capers, and Fresh Parsley

Tomatoes, Olives, Fresh Herbs

Boneless Fried Chicken Thighs

Hot Honey

Seared Salmon Filet

Shaved Fennel, Artichokes, Sauce Verte

Maple Ginger-lacquered Roast Pork Tenderloin

Apple Compote

Braised Beef Short Rib

Wild Mushrooms, Caramelized Cipollini Onions, and Red Wine Demi-glace

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 Selection of Twinings® Hot Teas

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ENCHANTED GARDEN BRUNCH STATIONS ENHANCEMENTS

*Enhancement Prices based on 1.5 hours of service
Must be ordered for the entire group*

Chicken & Waffles

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

\$28++ per Guest

Black Pepper Crusted Beef Striploin with Red Wine Reduction and Creamy Horseradish
Additional \$25++ per Guest

Warm Cinnamon Rolls with Assorted Toppings
DOLE® Whip Schmear with Coconut Crunch, Vanilla Bean Schmear with Strawberry Crunch, and Maple Schmear with Bacon-Churro Crunch
\$15++ per Guest

Overnight Oats 
\$9++ per Guest

Chia Seed Pudding

\$9++ per Guest

Smoked Salmon and Bagels

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

Donut Bar

Display of chef inspired brioche donuts, finished with a mix of classic offerings, seasonal ingredients, and gourmet toppings
\$15++ per Guest

*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.*



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

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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

Zero Proof Mojito

Lime, Honey Syrup, Mint, Club Soda

Watermelon Lemonade

Minute Maid® Lemonade, Watermelon Juice

Red Sangria

White Sangria

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

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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 Mahi-Mahi

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

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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 Peak® 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, and Buttermilk Ranch

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, Caramelized Shallot Jus

Pan-seared Sea Bass Olive Oil-crushed Potatoes, Grilled Asparagus, Romesco Sauce

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.

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COCKTAIL HOUR MENU





THE GRAND BALL

A LA CARTE COCKTAIL HOUR

Reception Prices based on 1 hour of service

FLORA

Choice of three Hors d'Oeuvres

\$47++ per Guest

MERRYWEATHER

Choice of five Hors d'Oeuvres

\$60++ per Guest

FAUNA

Choice of four Hors d'Oeuvres

\$54++ per Guest

ADDITIONAL HORS D'OEUVRES

Hors d'Oeuvres on top of five-choice selections

\$10++ per Guest per item

HORS D'OEUVRES SELECTIONS

HOT SELECTIONS

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

Beef Skewers with Gochujang BBQ

Crab Cakes with Remoulade

Vegetable Spring Roll with Sweet Chili Sauce

Cheeseburger Spring Roll with Tomato Curry Dip

Tempura Shrimp with Sriracha Mayonnaise

Seasoned Chicken Skewers with Harissa Yogurt

Ohana Style Pork Dumpling with Asian Ginger Dipping Sauce

Mushroom 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

Arancini Bolognese with Pomodoro Sauce

Corn Fritter with Pepper Jelly and Pimento Cheese

Shrimp Toast with Avocado & Sesame

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 with Aged Balsamic

Antipasto Bites

Spicy Marinated Tuna with Crispy Rice

Hearts of Palm Ceviche

Ricotta and Tomato Jam Tart

Smoked Salmon and Olive Tapenade

Confit Chicken in Endive, Shallot Mayo, Candied Walnuts

Pan con Tomate with Oregano and EVOO

Hummus Pita, Harissa, Preserved Lemons, Micros



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COCKTAIL HOUR PACKAGES

Reception Prices based on 1 hour of service

THE DELUXE RECEPTION PACKAGE

\$115++ per Guest

Passed

Choose One Deluxe Gold 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

\$108++ 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.*



BEST DAY EVER RECEPTION

\$120++ per Guest

Cold Selections

Hand Passed

Mini Tuna Poke Cups

American Chop House Cups 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

Lager Braised Beef Mini Crocks topped with Gouda Mashed Potato

Chicken Empanadas with Chimichurri

(1) Action Station*

Guest Selection

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

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



GRAND BALL COCKTAIL HOUR 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

Sanaa-Inspired Bread Service
Traditional Naan and Pita with Cucumber Raita, Red Pepper Hummus, Mango Chutney, Tomato Date Jam, and Coriander chutney
\$28++ per Guest

CHEF-ATTENDED STATIONS

Black Pepper Crusted Beef Striploin with Red Wine Reduction, Creamy Horseradish, Roasted 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



GRAND BALL COCKTAIL HOUR 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
Falafel 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
Plant-based Pasta Bolognese with Basil
Mushroom Pasta with Mushroom, Kale, Pine Nuts, Truffle Oil
Pasta Primavera with Seasonal Vegetables, Pomodoraccio Tomatoes, Olive Oil, Shaved 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

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GRAND BALL COCKTAIL HOUR 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

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

Char-Siu Chicken with Kimchi Slaw, Tamarind
Hoisin Sauce

Mushroom Bulgogi with Ginger, Soy, Radish,
Sesame

Cheeseburger Steam Bao Pod

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**"MAY ALL YOUR
DREAMS COME TRUE"**

Design Your Own Plated Menu



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 Peak® 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, Candied Walnut Crumble, 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, Chives, and Buttermilk Ranch
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 

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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 Beef Tenderloin Medallions, Jumbo Scallop, and Shrimp with Herb-roasted Marble Potatoes, Seasonal Vegetables, Red Wine Demi and Lemon Beurre Blanc
\$164++ per Guest

Seared Chicken and Grilled Shrimp with Polenta, Warm Tomato-Basil Vinaigrette, and Seasonal Vegetables
\$125++ per Guest

Braised Beef Short Rib and Char-grilled Chicken Breast with Crème Fraiche Whipped Potatoes, Caramelized Carrots and Parsnips, Saffron Cream Sauce
\$138++ 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 additional Plant-based entrée options, as they are created seasonally.

Porcini-dusted Grass Fed Beef Filet with Mushroom Conserva, Red Wine Sauce, Truffled Potato Puree, Roasted Root Vegetables
\$158++ per Guest

Falafel-crusted Tofu with Herb Hummus, Sun-Dried Tomato Pesto

Short Rib with Mushroom Conserva, Red Wine Demi-glace, Truffled Potato Puree, Roasted Root Vegetables
\$128++ per Guest

Vegetable Wellington with Red Lentils and Carrot Jus

Sea Bass with Fregola Sardo, Sauce Vierge, Seasonal Squash, and Roasted Artichoke,
\$127++ per Guest

Roasted Lamb Rack with Butter Bean Purée, Lamb Jus, Confit Tomatoes, Date Purée, Rainbow Swiss Chard, Preserved Lemon

Salmon with Miso-Soy Butter Sauce, Braised Onions, Basmati Rice, Baby Bok Choy, Pickled Radish
\$118++ per Guest

Pan-Seared Duck Breast with Parsnip Puree, Truffle Butter, Romanesco, Sour Cherry Gastrique, Pistachio Crumb
\$152++ per Guest

Roasted Chicken with White Cheddar Truffle Mac and Cheese, Sauce Chasseur, Seasonal Vegetables
\$110++ per Guest

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WEDDING CAKE ENHANCEMENTS

Prices based on enhancement to plated event

Wedding Couple Strawberries Design Plate
for your Wedding Cake
\$18++ 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

Pick a Princess

End your meal with a sweet treat themed to your favorite fairytale princess. Choose from Cinderella, Rapunzel, Ariel, Tiana, or ask for a custom option.
\$15.00++ per Guest

Friandise

Small, sweet bites to complete your meal.
\$10++ 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, Salad Courses. Also to include Signature Bread Service and a Sorbet Intermezzo.

Followed by Guest Choice of Entrée chosen during beginning of Service prior to Salad Course.

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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 Peak® Iced Tea and a Selection of Twinings® Hot Teas

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

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

**CHOOSE Two Entrees, Two Sides,
Two Soups or Salads**
\$118++ 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 Crumble, 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 Mashed 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

Bone-in Chicken Thigh Provençale with Olives, Tomatoes and Fresh Herbs

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

Pan-seared Sea Bass 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

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DESSERT PACKAGES

Prices based on 1 hour of service





A "SPOON FULL OF SUGAR" DESSERT PACKAGES

HAPPILY EVER AFTER

Vanilla Cheesecake
House-made Cookie
French Macaron
Chocolate Pop
Fresh Fruit
\$56++ per Guest

ONCE UPON A DREAM

Madeleine
Fruit Tart
Layered Parfait
Cream Puff
Mousse Pop
\$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 Peak® Iced Tea, and a Selection of Twinings® Hot Teas

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DESSERT ENHANCEMENTS FOR YOUR RECEPTION

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

FLAMBÉ STATION

Choice of Churros or Donuts. Cinnamon Sugar, Butter, Kahlua and Rum, served with hand-dipped Vanilla Bean Ice Cream
\$28++ per Guest

STROLLING CANNOLI CART

Filled to order Cannoli with Chef's selection of toppings.
\$30 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*

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"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
\$29++ per Guest

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
Falafel Slider with 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)

HAPPILY EVER AFTER FARE

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
\$9++ per each

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BREAKFAST MENUS





THE CLASSIC CONTINENTAL

Selection of Breakfast Pastries from our Bakery, Seasonal Fresh-cut Fruit with Yogurt Sauce
\$50++ per Guest

THE "SEE YA REAL SOON" BREAKFAST BUFFET

Prices based on 1.5 hours of service. Includes Assortment of Minute Maid® Juices, Fresh Brewed Joffrey's Coffee™, and Decaf-feniated Coffee, Gold Peak® 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

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 

Lyonnaise Potatoes

Sweet Potato with Kale and Caramelized Onions 

Southern-style Cheesy Grits

\$64++ per Guest

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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, Bacon, Diced Ham, Diced Turkey, 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++ 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

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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

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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 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.

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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.

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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.

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