



Culinary Inspiration From The Chefs At

WALT DISNEY World®



Hors d'Oeuvres

À la Carte Hors d'Oeuvres

CHOICE OF **THREE** HORS D'OEUVRES \$35.50++ per Guest

CHOICE OF **FOUR** HORS D'OEUVRES \$43.25++ per Guest

CHOICE OF **FIVE** HORS D'OEUVRES \$49.00++ per Guest

ADDITIONAL HORS D'OEUVRES:

TO ADD MORE HOR D'OEUVRES TO YOUR **FIVE** CHOICE OPTION \$5.25++ per Guest

DELUXE COLD HORS D'OEUVRES

Bruschetta

Compressed Fruit with Prosciutto

Compressed Strawberries with Brie

Togarashi-spiced Tuna with Ogo Salad and Mango Wasabi Drizzle

Red Pepper Goat Cheese and Olive Tapenade Crostini

Avocado and Crab Salad with Citrus Vinaigrette in a Spinach Phyllo Cup

Mozzarella and Tomato Skewer with Aged Balsamic

Spicy Beef and Onion Jam Crostini

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016.



À la Carte Hors d'Oeuvres Selections

DELUXE HOT HORS D'OEUVRES

(In order to maintain appropriate temperature, hot food will be served at Stations)

Shrimp and Grit Cake with Bayou Aioli

Georgia Wild Shrimp Cake with Peach Coulis

Bratwurst en Croute with Spicy Mustard

Pork Pot Sticker with Asian Ginger Dipping Sauce

Bacon-crust Beef and Blue Cheese Meatballs

Cheeseburger Spring Roll with Tomato Curry Dip

Chicken Quesadilla with Salsa Fresca and Sour Cream

Jerk-seasoned Chicken Skewers with Pineapple Salsa

Buffalo Chicken Spring Roll with Blue Cheese Dip

Vegetable Samosa with Mango Chutney

Vegetable Spring Roll with Sweet Chili Sauce

French Onion Tart with Gruyère Cream

Vegetable Dumpling with Soy and Spring Onion

Mushroom Profiterole

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016.



Reception

Reception Action Stations

CHEFS PREPARING ON STAGE

Slow-roasted Tenderloin of Beef
with Tarragon Mustard, Creamy
Horseradish, Red Wine Demi,
and Assorted Rolls
\$625.00++ per each
(serves approximately 18 Guests)

Oven-roasted Turkey Breast with
Cranberry Mayonnaise, Stone Ground
Mustard, and Assorted Rolls
\$245.00++ per each
(serves approximately 20 Guests)

Honey and Garlic Chicken Stir-fry and
Vegetable Stir-fry with Pork Fried Rice
\$19.75++ per Guest

Black Pepper Crusted Strip Loin of Beef
with Creamy Horseradish
and Assorted Rolls
\$590.00++ per each
(serves approximately 30 Guests)

Mojo Marinated Pork Loin with Sweet
Plantains
\$445.00++ per each
(serves approximately 40 Guests)

Charcuterie Action Station
Cured Meats, Sausages, Pates,
Rillettes, Spreads, Vegetables, and Breads
\$28.00++ Per Guest

Premium Cheese Action Station
Assorted Gourmet Cheeses Displayed
with Fresh and Dried Fruits, Infused Honey, and Fruit Pastes served with a
Selection of Artisan Breads and Flat Breads
\$21.00++ per Guest

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016.



Reception

Reception Action Stations (cont.)

CHEFS PREPARING ON STAGE

Noodle Bowl Station

CHOOSE TWO OF THE FOLLOWING OPTIONS:

Soba Noodles with Mushroom Lemongrass and Ginger Broth, Mushrooms, Cabbage, Carrots, Green Onions, Snow Peas

Rice Noodles with Shrimp and Pad Thai Sauce, Green Onions, Garlic, Ginger, and Cilantro

Lo Mein Noodles with Chicken and Coconut Peanut Broth, Chilies, Ginger, Green Onions, Roasted Peanuts, and Lime

Udon Noodles with Beef Bulgogi and Korean Barbecue Broth, Onions, Mushrooms, Carrots, Garlic, and Spinach

\$19.00++ per Guest

Add \$5.50++ per Guest For Each Additional Selection

Macaroni And Cheese Station

CHOOSE TWO CHEESES:

Traditional, Tillamook Cheddar, Smoked Gouda, or Chili Con Queso

CHOOSE TWO MEATS:

Lobster, Spicy Beef Carnitas, Barbecue Pulled Chicken, or Kahlúa Pork

Served with Roasted Pancetta, Fried Onions, Truffle Oil, Butter-toasted Panko, Peas, Roasted Corn, Sundried Tomatoes, and Salsa

\$20.00++ Per Guest

Add \$5.75++ per Guest For Each Additional Selection

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016.



Reception

Reception Action Stations (cont.)

CHEFS PREPARING ON STAGE

BUILD YOUR OWN PASTA STATION

CHOOSE TWO PASTAS:

Penne, Bow Tie, Linguini, or Cheese Tortellini

CHOOSE TWO MEATS:

Shrimp, Meat Balls, Grilled Sliced Chicken, or Italian Sausage

CHOOSE TWO SAUCES:

Red or White Clam Sauce, Chicken or Beef Bolognese, Saffron Pomodoro with Mushrooms and Olives, Anise-scented Florentine, Fra Diavolo, Traditional Marinara, or Alfredo

Served with Grated Parmesan, Crushed Red Pepper, and Focaccia Bread

\$20.00++ per Guest

Add **\$5.75++** per Guest for Each Additional Selection

MASHED POTATO STATION

Mashed Yukon Gold Potato, Sweet Potato, and Peruvian Purple Potato

Toppings Bar to include: Gravy, Bacon Bits, Cheddar Cheese, Sour Cream, Butter, Steamed Broccoli, Sautéed Mushrooms, Brown Sugar, Marshmallow, and Candied Walnuts

\$19.75++ per Guest

GYRO STATION

Sliced Gyro Meat, Toasted Cumin Grilled Chicken, and Vegetarian Falafel Hash

Served with Grilled Naan Bread, Fresh Greens, Tomato, Cucumbers, Hummus, Tzatziki Sauce, Greek Pepper Rings, and Quick Pickled Onions

\$19.00++ Per Guest

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016



Reception

Reception Action Stations (cont.)

CHEFS PREPARING ON STAGE

SEAFOOD TACO ACTION STATION

Soft Tortilla Shells with:

Ancho Chili and Lime Grilled Mahi-Mahi
and

Lime Butter Seared Shrimp

Toppings Bar to include: Jalapeños, Baby Cilantro, Red Onions, Shredded Cabbage, Avocados, Citrus-macerated Cucumbers, Mango Salsa, Charred Tomato Salsa, and Chipotle Sour Cream

\$19.00++ Per Guest

SLIDER BAR ACTION STATION

Beef Sliders with Blue Cheese and Caramelized Onions

Lamb Slider with Mint Tzatziki

Pulled Chicken Slider with Peaches

Black Bean and Corn Sliders with Chipotle Aioli

Crab Cake Slider with Spicy Pineapple Salsa

Chick Pea Slider with Tahini Sauce

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

Choice of **Two Sliders** \$19.00++ per Guest

Choice of **Three Sliders** \$21.75++ per Guest

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016



Reception

Reception Culinary Displays

Deluxe Seafood Display to include:
Chilled Shrimp, Sea Scallops, Crab Claws,
Lemons, Limes, Cocktail Sauce,
and Citrus Rémoulade
\$38.50++ per Guest

Shrimp Display with
Lemons, Limes, Cocktail Sauce,
and Citrus Rémoulade
\$34.25++ per Guest
or \$9.25++ per piece

Sushi, Sashimi, California Rolls,
and Vegetable Rolls with Wasabi,
Soy Sauce, and Pickled Ginger
\$35.75++ per Guest
or \$8.75++ per piece

Antipasto Display to include:
Cured Meats, Gourmet Cheeses,
Marinated Vegetables,
and Fresh-baked Breads
\$20.75++ per Guest

Artisan Cheeses with Flatbreads
and Dried Fruits
\$16.50++ per Guest

Seasonal Garden Crudités
with Grilled Onion Cream
\$13.00++ per Guest

Seasonal Fresh-cut Fruit and Berries
with Yogurt Sauce
\$12.00++ per Guest

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016.



Reception

Reception Dessert Displays

CHOICE OF THREE ITEMS \$35.00++ per Guest

CHOICE OF FOUR ITEMS \$37.00++ per Guest

CHOICE OF FIVE ITEMS \$39.00++ per Guest

CHOOSE FROM THE FOLLOWING:

Panna Cotta with Raspberry Coulis

Assorted French Macaroons

Assorted Miniature Cupcakes

Tres Leches

Lemon Cheesecake with Blueberry Compote

Chocolate and Coconut Cake with Salted Caramel Ganache

Five-spice Chocolate Steamed Cake

Flan with Fresh Berries

Coconut Tapioca Pudding with Mango and Papaya

Salted Caramel Cookie Bars

Boston Cream Pie

Price Includes Coffees with Flavored Coffee Syrups

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016.



Reception

Reception Desserts

WHITE AND DARK CHOCOLATE FONDUE

Served with the following items to dip:

Cake, Fresh Fruits and Berries, Marshmallows, Graham Crackers, and Pretzels

\$15.75++ per Guest

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

\$17.50++ per Guest

SWEET FINISH GELATO ACTION STATION

Petite Gelato Cookie Sandwiches to Include:

Oatmeal Raisin Cookie with Almond Gelato

Sugar Cookie with Cappuccino Gelato

Chocolate Chip Cookie with Vanilla Gelato

\$20.00++ per Guest

THE CLASSICS DESSERT ACTION STATION

CHOOSE ONE OF THE FOLLOWING CLASSIC DESSERTS:

Bananas Foster, Cherries Jubilee, or Crêpes Suzette

Served with Vanilla Bean Ice Cream

\$19.00++ per Guest

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016.

Banquet / Convention Policies

Food and Beverage / Planned Function Policy:

A service charge and a sales tax (currently 23% and 6.5%, respectively) will be added to all food and beverage costs. The service charge is taxable. All prices are quoted per person unless otherwise indicated.

An additional service charge of \$50.00 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 48 hours in advance (or by 12:00 noon on the preceding Friday for functions scheduled on Sunday, Monday or Tuesday). If you do not do so, we will assume that the last figure received is the final guarantee. You will be billed for actual attendance or the final guarantee, whichever is higher (subject to any guaranteed minimum).

The Florida Beverage Law prohibits the consumption or possession of alcoholic beverages by any person under the age of 21.

Upon your request at the conclusion of your food and beverage functions, wine that was purchased by the bottle and partially consumed may be removed by you in accordance with Florida law. If you elect not to remove partially consumed bottles, such bottles shall be deemed transferred to us for no additional consideration. This paragraph does not apply in the case of hosted bars (where wine is purchased on a "by the drink" basis) or packaged bars (where wine is provided on an hourly/per person basis).

Labor Charge:

A Bartender Fee of \$100+ per bar will be applied for all Bars. This charge shall be waived should beverage sales exceed \$500++ per bar.

Additional bartenders can be requested for a service fee of \$100+ per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$35+ per cashier per hour will be applied for all Cash Bars, with a three-hour minimum. This is applied only in resort convention events. This charge shall be waived should bar sales exceed \$500++ cumulatively.

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.

The number of cashiers required for an event will be determined by catering operations

Outdoor Functions:

The decision to move an outdoor event to an indoor location (if available) will be made five hours before the event start time based on various factors including, but not limited to, the complexity of the event, prevailing weather conditions, and the local forecast. Disney will make this decision in the exercise of its sole discretion.