

Catered Event Experience

*SAMPLE
MENU*

eat, drink & be “married”

fairy tale buffet brunch

Brunch Buffet Menu

- Premium Cheese and Fruit Display, Crackers and Artisanal Breads with Butter and Jams
- Kale, Oranges, Toasted Almonds and Goat Cheese with a Citrus Honey Vinaigrette
- Seared Cod with Lemon Beurre Blanc
- Maple Bourbon-Lacquered Pork Loin with Apple Compote
- Pasta with Roasted Tomatoes, Arugula and Parmesan Cream
- Seasonal Vegetables Tossed with Herb Oil and Sea Salt

Breakfast Selections

- Egg White and Vegetable Frittata
- Hardwood-Smoked Bacon
- Thyme-Roasted Marble Potatoes

Accompaniments

Assorted Juices, Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Beverages

- Three (3) Hour Beer, Wine and Soft Drink Package Bar
- Three (3) Hour Soft Drink Beverage Package (21 and under)

Specialty Drink

Select one from Specialty Drink List, included in bar package

Toast

House Sparkling Wine or Sparkling Cider

Chef's Design Buttercream Wedding Cake

- Your choice of flavor and filling
- Guest count determines size of your wedding cake

| | |
|--------|---------------------|
| Adult | \$100++ |
| Junior | \$90++ (ages 10–20) |
| Child | \$60++ (ages 3–9) |

Price based on up to 1½ hours of service (minimum of 20 Guests)

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which foods 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 24% service charge and 6.5% sales tax. Expires December 2017.

fairy tale buffet lunch

Buffet Lunch Menu

- Mixed Garden Greens with Assorted Toppings Served with Choice of Honey-Lime Cream or Papaya Vinaigrette
- Toasted Quinoa, Pickled Pineapple, Roasted Red Pepper and Hearts of Palm Salad Tossed in a Poppy Seed Dressing
- Charred Corn and Ham Salad
- Pan-Fried Pot Stickers with a Thai Chili Glaze
- Coriander Grilled Chicken with a Lychee Pepper Relish and Peanut Sauce
- Teriyaki Grilled Beef Short Rib Medallions with Crispy Onions and Chives
- Garlic Herb Grilled Luau Turkey Skewers with a Coconut Jerk Glaze
- Big Island Fried Rice
- Ginger Soy Butter Sautéed Green Beans
- Roast Sweet Potato, Plantain and Bok Choy

Accompaniments

Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Beverages

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- Three (3) Hour Soft Drink Beverage Package (21 and under)

Specialty Drink

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Toast

House Sparkling Wine or Sparkling Cider

Chef's Design Buttercream Wedding Cake

- Your choice of flavor and filling
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| | |
|--------|----------------------|
| Adult | \$125++ |
| Junior | \$113++ (ages 10–20) |
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fairy tale plated lunch

Plated Lunch Menu

Appetizer

- White Cheddar Mac and Cheese with Crispy Prosciutto and Sage

Salad

- Romaine Hearts, Marcona Almond Brittle and Bocconcini with Lemon-Roasted Garlic Vinaigrette

Entrée

- Herb-Marinated Seared Beef, Whipped Sour Cream Yukon Gold Potatoes, Seasonal Vegetable with a Tamarind Demi-Glace

Accompaniments

- Rolls and Butter
- Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Beverages

- Three (3) Hour Beer, Wine and Soft Drink Package Bar
- Three (3) Hour Soft Drink Beverage Package (21 and under)

Specialty Drink

Select one from Specialty Drink List, included in bar package

Toast

House Sparkling Wine or Sparkling Cider

Chef's Design Buttercream Wedding Cake

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fairy tale cocktail party

Cocktail Menu

Cold Selection

- Antipasto presentation to include: Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-Baked Breads
- Artful display of Crisp Seasonal Vegetables Crudités in Glasses with a Trio of Dipping Sauces

Hot Selections

- Orecchiette Pasta with Cognac Cream Sauce, Grilled Chicken, Wild Mushrooms and Green Peas
- Seared Lump Crab Cake with Mustard Chive Cream

From The Carving Board

- Black Pepper and Sea Salt-Crusted Strip Loin of Beef with Green Peppercorn Brandy Demi, Horseradish Cream and Smoked Paprika Aioli

Gourmet Mashed Potato Bar

- Mashed Yukon Gold, Sweet and Peruvian Purple Potatoes
- Toppings Bar to include: Gravy, Bacon Bits, Cheddar Cheese, Sour Cream, Butter, Steamed Broccoli, Sautéed Mushrooms, Scallions, Brown Sugar and Candied Walnuts

Available for the 7:30pm ceremony only

Beverages

- Three (3) Hour Beer, Wine and Soft Drink Package Bar
- Three (3) Hour Soft Drink Beverage Package (21 and under)

Specialty Drink

From List, Included in bar package

Toast

House Sparkling Wine
Nonalcoholic Sparkling Apple Cider

Chef's Design Buttercream Wedding Cake

- Your choice of flavor and filling
- Guest count determines size of your wedding cake

| | |
|--------|----------------------|
| Adult | \$150++ |
| Junior | \$140++ (ages 10–20) |
| Child | \$60++ (ages 3–9) |

Price based on up to 1½ hours of service (minimum of 20 Guests)

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fairy tale dessert party

Dessert Menu

Savory

- Antipasto presentation to include: Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-Baked Breads
- Slow-Roasted Petite Filet Sliders with Caramelized Onions and Hollandaise Aioli on a Whole Wheat Roll
- Grilled Portobello with Arugula, Roasted Peppers, Goat Cheese Balsamic Fig Drizzle on a Multigrain Roll

Sweet Display

- Chocolate Brownie Pops
- Strawberry-Champagne Verrine
- Black Forest Cake Martini
- Mousse Dome Crunch
- Sugar-Free Fruit-Topped Cheesecake
- Bananas Foster
Rum and Brown Sugar Caramelized Bananas Served with Vanilla Ice Cream
- Assorted Ice Cream Novelties and Fruit Bars

Coffee

- Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups

Available for the 7:30pm ceremony only

Beverages

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Specialty cocktails



• *Appletini* •

Bloody Mary

Call Brand Vodka, Bloody Mary Mix

Planter's Punch

Myers's® Rum, Grenadine, Orange Juice, Pineapple Juice

Electric Lemonade

Call Brand Vodka, Blue Curaçao, Lemonade, Splash of Sprite®

Cosmopolitan

Call Brand Vodka, Triple Sec, Cranberry Juice, Lime Juice

Appletini

Call Brand Vodka, DeKuyper® Pucker® Sour Apple, MONIN® Granny Smith Apple

Blue Martini

Call Brand Vodka, Blue Curaçao, Pineapple Juice

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FAQ

MENU

1 *What is a Catered Event Experience?*
This menu is based on a 1-hour ceremony and a 3-hour catered event experience. If you wish to extend your catered event experience, please speak directly to your Wedding Services Manager. Additional minimums will apply if you choose to extend.

2 *I have Guests with allergies/dietary needs.*
We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours.

3 *We really like all the options listed on the menu; however, there is one item we want to substitute. Can we offer a different chicken dish listed on another Disney menu in its place? Am I permitted to do so at no additional cost?*
Modifications are most definitely permitted. Please ask your Wedding Services Manager for options above and beyond what is listed in our menus.

4 *Can I create a custom menu?*
You most certainly can! Your Wedding Services Manager will be able to provide you with additional menu options and guidelines to make sure you meet your food and beverage minimum based on your signed Letter of Agreement.

5 *Is it possible to add additional courses to the plated menu or additional items to the buffet menus?*
Absolutely! You can discuss additional options directly with your Wedding Services Manager.

6 *What is offered for children's meals?*
For children ages 3 to 9 years old, we offer two options. For buffet menus, children can simply enjoy the existing buffet or our talented chefs can prepare a plated kid-friendly meal just for them! For plated meals, a smaller version of the meal or a kid-friendly meal will be prepared. Please speak directly with your Wedding Services Manager for more details.

7 *What events count toward my contracted food and beverage minimum?*
The contracted food and beverage minimum encompasses the Catered Event Experience menus, bar and cake. Additional events such as dessert parties or rehearsal dinners may be contracted, but are not part of your food and beverage minimum.

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FAQ

BAR



8 *Can I upgrade my bar and/or add hours?*
Absolutely! You can discuss additional options with your Wedding Services Manager.

9 *My Guests don't drink. Can I remove the bar?*
Of course! You can make any adjustments to your selected menu as long as you still meet the food and beverage minimum based on your signed Letter of Agreement.

10 *My Guests are heavy drinkers. Can I have a cash bar?*
You can make any adjustments to your selected menu as long as you meet the food and beverage minimum based on your signed Letter of Agreement.

11 *If I choose to remove my bar, can I keep the specialty drink?*
Your specialty drink is part of the bar package, so removing the bar will also remove your specialty drink.

12 *Can I have a different specialty drink than what is listed?*
You most certainly can! We realize this is a uniquely personal choice, so ask your Wedding Services Manager for more options and pricing.

WEDDING CAKE

13 *Can I customize my wedding cake?*
Yes. Please click [here](#) to view our cake brochure or speak with your Wedding Services Manager for more details.

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