

Disney's  
FAIRY TALE

*Weddings & Honeymoons*

# PRE-RECEPTION MENU







## 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

## HORS D'OEUVRE SELECTIONS

#### HOT SELECTIONS

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

**Balsamic-glazed Bacon-crusted Beef and Blue Cheese Meatballs**

**Bacon-wrapped Scallops** with a Sweet Thai Chili Glaze

**Beef Skewers** with Gochujang BBQ

**Crab Cakes** with Remoulade

**Vegetable Spring Roll** with Plum Sauce

**Cheeseburger Spring Roll** with Tomato Curry Dip

**Tempura Shrimp** with Sriracha Mayo

**Seasoned Chicken Skewers** with Teriyaki

**Pork Pot Sticker** with Asian Ginger Dipping Sauce

**Vegetable Dumpling** with Ponzu and

Spring Onion 🌿

**Vegetable Samosa** with Mango Chutney 🌿

#### COLD SELECTIONS

**Korean Spiced Beef** with Onion Jam

**Chef's Inspiration Deviled Egg**

**Rock Shrimp Citrus Ceviche**

**Avocado and Crab Salad** with Citrus Vinaigrette

**Bruschetta** 🌿

**Mozzarella and Tomato Skewer** with Aged Balsamic

**Antipasto Bites**

**Spiced Tuna Mondadito**

**Grilled Apple, Smokey Blue Cheese and**

**Toasted Walnut Crostini** with Citrus Honey

**Thai-spiced Chicken Basil and Mango**

**Pimento Cheese** with Red Pepper Jam, Bacon, in Phyllo

**Hearts of Palm Ceviche** 🌿

**Ricotta and Tomato Jam Tart**



## 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

### CHEFS CARVING ONSTAGE

**Black Pepper Crusted Beef Striploin** with Red Wine Demi, 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





## 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 Onion

**Truffled Mushroom Mac** with Crispy Fried Onions and Chives

### SPECIALITY 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**



## NOBLE RECEPTION STATIONS

### POKE STATION

\$48++ per Guest

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

### 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 Mayo

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

#### Steamed Bao Pods

**Vegetable Curry Steam Bao Pod**

**Cheeseburger Steam Bao Pod**

# SERVICE NOTES

## FOOD AND BEVERAGE / PLANNED FUNCTION POLICY

A service charge and a sales tax (currently 25% 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.

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

An additional service charge of \$100 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 \$210+ 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.