

Disney MEETINGS & Events

PARKS SPECIALTY THEMED MENUS

Note from the Chefs

Our world class culinary team will provide exceptional cuisine for your next magical event. We thoughtfully source ingredients from purveyors of fine foods while our Culinary team carefully prepares them. We utilize seasonal cuisine when available and vary our flavor profiles from different cultures throughout some of our menus. Our team is inspired by creating crafted menus for you that are uniquely Disney, with a wide range of flavors, and decadent desserts.



Anthony R. De Luca
Culinary Director
Catering Event Operations
Walt Disney World® Resort



James Kleinschmidt
Executive Chef
Catering Event Operations
Walt Disney World® Resort

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EPCOT



WORLD SHOWCASE DINNER BUFFET

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$146++ per Guest

\$138++ per Guest without Dessert

SOUP AND SALAD STATION

“Canada Inspired” White Cheddar Cheese Soup

“Japan Inspired” Sunomono Salad, Marinated Cucumbers, Pickled Ginger, Sesame and Yuzu 🌿

“Germany Inspired” Warm Potato Salad with Bacon Vinaigrette

“Morocco Inspired” Couscous Salad with Grilled Eggplant and Preserved Lemon 🌿

HOT FOOD STATION

“American Inspired” Braised Beef Tri-Tip, Caramelized Onion Gravy

“Italy Inspired” Chicken Vesuvio - Boneless Thighs, Roasted Garlic White Wine Sauce

“Norway Inspired” Salmon Filets with Lemon and Dill

“China Inspired” Vegetable Fried Rice 🌿

“France Inspired” Ratatouille 🌿

SWEET STATION

“Germany Influenced” Karamel Pretzel Cookie

“Italy Influenced” Pistachio Cannoli

Fresh Brewed Joffrey’s™ Coffee, and Decaffeinated Coffee, and Selection of Twinings® Hot Teas



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🌿 Made without animal meat, dairy, eggs and honey

EPCOT FRENCH MENU

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$146++ per Guest

\$138++ per Guest without Dessert

Strawberry, Goat Cheese, Radicchio and Endive Salad, Dijon Vinaigrette, Candied Walnuts

Marinated Tomato and Olive Salad, Pickled Shallot, Champagne Vinegar, Basil, EVOO 🌿

White Bean Salad, Eggplant Plant-based Yogurt 🌿

French Baguettes and Butter

Beef Bourguignon, Red Wine, Carrots, Cipollini Onion, Herbs

Herb Panko-crusted White Fish, Braised Fennel and Leeks, Chardonnay Nage

Seared French Cut Chicken Breast, Chasseur style, Cognac, and Foraged Mushrooms

Ratatouille Niçoise 🌿

Herb Salt-roasted Fingerling Potatoes 🌿

Haricot Verts, Roasted Garlic Oil and Lemon 🌿

Chocolate Pot de Crème, Honey Pistachio Crunch

Glazed Orange Cake, Yogurt Whipped Panna Cotta

Served with Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, Lemonade, Iced Tea, and a Selection of Twinings® Hot Teas

EPCOT ITALIAN MENU

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$146++ per Guest

\$138++ per Guest without Dessert

Caesar Salad, Romaine Hearts, Parmesan Reggiano, Herb Croutons

Tomatoes and Mozzarella, Smoked Sea Salt, Balsamic, Basil

Orzo Pasta Salad, Salami, Mortadella, Pepperoncini, Red Onion, Olives, Oregano

Focaccia Bread and Olive Oil 🌿

Chicken Marsala, Mushrooms, Marsala Wine, Cream, Herbs

Grilled White Fish, Sicilian Salsa Verde, EVOO

Plant Based Bolognese, Penne Pasta, Tomato Ragù 🌿

Tortellini Alfredo

Broccolini, Roasted Garlic, Lemon Zest 🌿

Tiramisu

Pistachio Cannoli

Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, Lemonade, Iced Tea, and a Selection of Twinings® Hot Teas



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DISNEY'S ANIMAL KINGDOM



SAFARI BREAKFAST

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$64++ per Guest

BUFFET FRUITS AND GRAINS STATION

Variety of Fresh Fruits to include: Golden Pineapple, Melon, Apple Slices, Oranges, Grapes, Whole Bananas, and Berries with Pomegranate Yogurt Dip

Cream of Wheat Cereal with side of Dried Fruits, Cinnamon, Brown Sugar, and Milks

Whole Wheat Bran Muffin

HOT FOOD STATION

Roasted Sweet Potatoes 🌿

Hakuna Frittata with Cage-Free Eggs, Charred Zucchini, Tomato, and Goat Cheese

Scrambled Cage-Free Eggs

Mickey Waffles with Warm Fruit Compote, Chocolate Chips, Warm Syrup and Whipped Cream

Smoked Bacon and Chicken Sausage

Orange Juice, Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, and Selection of Twinings® Hot Teas

EVEREST DINNER BUFFET

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$162++ per Guest

BASE CAMP STATION

Asian Field Greens with Ginger Dressing and Fried Noodles 🌿

Roasted Corn and Bean Salad 🌿

Lemongrass Boiled Potatoes with Leeks

Pad Thai Noodles with Thai Shrimp, Scallops, Red Peppers, Green Onions, and Chopped Cashews

Orange Glazed Chicken Thighs

YAK MONGOLIAN GRILL ACTION STATION

Fresh Cucumbers, Tomato, Cilantro, and Rice Wine Vinegar

Vegetable Fried Rice with Edamame 🌿

Red Bean Cakes with Kim Chi Slaw 🌿

Spicy Quick-seared Salmon

Seared Beef Medallions with Soy Glaze

Grilled Flatbread with Hummus 🌿

SUMMIT DESSERT STATION

Coconut Chocolate Yeti Paw

Fresh Strawberries with Cinnamon Cream

Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, and Selection of Twinings® Hot Teas



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PANDORA DINNER BUFFET

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$154++ per Guest

GRAB AND GO BUFFET STATION

Kale, Collard and Swiss Chard Salad with Pickled Onions 🌿

Roasted Cauliflower Salad with Couscous, Green Olives, Green Onions 🌿

Shredded Chicken, Fire-roasted Corn and Cheese Quesadilla, Cilantro Sour Cream

Char-roasted Pork Shanks with Roasted Tomato Pepper Sauce

FLAVORS OF SATU'LI BOWL ACTION STATION

Pan-seared Vegetable Cake with Bean Stew 🌿

Duet of Mini Food Bowls with Flavors from Satu'li Canteen to include Beef and Vegetarian Options

'TEYLU' ACTION STATION

Shrimp and Crab Mac and Cheese with Panko

SWEETS STATION

Night Blossom Macaron

Banana Brownie Bite

Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, and Selection of Twinings® Hot Teas

HARAMBE DINNER BUFFET

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$150++ per Guest

Kale and Watermelon Salad 🌿

Caramelized Beet Salad with Sunflower Seeds 🌿

Roasted Cauliflower with Goan Curry 🌿

Cardamom-scented Basmati Rice 🌿

Berberbe Barbecue Beef with Fire Roasted Corn Butter Chicken, Yogurt, Spiced Tomato Sauce

Braised Lamb with Dates, Tomatoes, and Preserved Lemon

Vegetarian Harambe Cake with Harissa 🌿

Flatbread and Pita with Hummus 🌿

DESSERTS

Amarula Chocolate Pop

Fresh Fruit Salad 🌿

Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, and Selection of Twinings® Hot Teas



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SWEETS FROM VALLEY OF MO'ARA

Prices based on 1 hour of service for a minimum of 35 Guests

\$60++ per Guest

Night Blossom Macaron

Bioluminescent Cream Puff

Floating Mountain Pop

Banana Brownie Bite

Sun Lily Sorbet with Citrus Syrup 🌿
(Server to Scoop)

ACTION STATION ADD-ON

\$28++ per Guest

Prices based on 1.5 hours of service

Na'vi Cheesecake with Nitro Frozen Fruits and
Flowers from the Kasvapan River



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DISNEY'S HOLLYWOOD STUDIOS



FANTASMIC RECEPTION

Prices based on 1.5 hours of service for a minimum of 25 Guests


\$130++ per Guest

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

Falafel with Cucumber Yogurt, Roasted Tomato Relish 

Shrimp and Andouille Sausage Skewer with Chimichurri Sauce

FROM THE CARVING BOARD


Black Pepper Crusted Striploin of Beef with Violet Mustard Sauce, Creamy Horseradish and Assorted Rolls Served with Roast Garlic Mashed Potatoes

Served with Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, Lemonade, Iced Tea, and a Selection of Twinings® Hot Teas

FANTASMIC DINNER MENU

Prices based on 1.5 hour of service for a minimum of 25 Guests

\$156++ per Guest

Heirloom Toy Box Tomatoes, Pickled Onions, Feta Cheese, Champagne Vinaigrette 

Power Dream Kale Salad with Super Grains, Sundried Cherries, Pomegranate Vinaigrette

Hero Noodle Salad with Shrimp and Crisp Vegetable


Green Bean and Roasted Button Mushrooms 


Seared Crab Cakes with Vegetable Slaw, Ancho Remoulade

Slow-cooked Tamarind Braised Beef with Crispy Fried Onions

Lemon Chicken Piccata, Capers, and Herbs

Garlic Scented Basmati Rice 

Assorted Grilled Flatbread with Hummus, and Spreads 

Mickey's Dream Desserts
Chocolate, Lemon, Strawberry 

Served with Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, Lemonade, Iced Tea, and a Selection of Twinings® Hot Teas

FANTASMIC DESSERT ENHANCEMENT

Prices based on 1.5 hours of service for a minimum of 25 Guests


\$33++ per Guest

Build Your Own Mickey Shaped Ice Cream Sandwich & Sundae Bar, Chocolate Chip or Sugar Cookies served with Vanilla Ice Cream, Chocolate Ice Cream

Toppings to Include Rainbow Sprinkles, M&Ms, Chocolate Chips



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EPIC BUFFET DINNER

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$142++ per Guest

\$136++ per Guest without Dessert

Field Greens with Sundried Cherry Vinaigrette 🌱

Radish, Carrot, and Orange Salad with Cilantro and Pomegranate 🌱

Chick Pea, Cucumber and Pickled Red Onion Salad with Harissa Vinaigrette 🌱

Vegetarian Bean Watt 🌱

Cardamom-scented Basmati Rice 🌱

Chermoula Grilled Lamb Chops, Cucumber Mint Raita

Butter Chicken, Yogurt, Spiced Tomato Sauce

Sautéed Shrimp with Tomato, Spicy Sausage, and Okra

Grilled Flatbread and Hummus

DESSERTS

Chocolate Pistachio Boulder

Fresh Fruit Salad with Mint Fresh 🌱

Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, and Selection of Twinings® Hot Teas

PIXAR PLACE DESSERT PARTY

Prices based on 1 hour of service for a minimum of 35 Guests

\$58++ per Guest

Woody Lunch Box Tart

Jack-Jack Cookie Num Nums

Sully Blueberry Cream Puff

Lotso Strawberry Blondie

Pixar Ball Pop



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STAR WARS INSPIRED MENU PACKAGES



BUILD YOUR OWN BREAKFAST BUFFET

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$52++ per Guest

Choose Two Pastries

- Blumfruit Muffin (Blueberry)
- Muja Muffin (Cranberry Citrus)
- Chocolate Chip Muffins
- Five Blossom Bread (Cinnamon Rolls)
- Butter Pastry (Croissant)
- Fruit Danish

Choose Two Mains

- Scrambled Dewback Eggs with Cheese and Chives
- Endorian Geejaws Vegetable Frittata with Tomato Compote
- Endorian Geejaws Egg White Frittata with Tomato Compote
- Iktotch Toast (French Toast) with Maple Syrup
- Dewback Breakfast Quesadillas with Salsa

Choose Two Proteins

- Bantha Sausage (Pork)
- Shaak Bacon
- Geejaws Sausage (Chicken)
- Nuna Sausage (Turkey)
- Vegetable Sausage 🌱

Choose One Starch

- Shredded Orga Roots (Hash Browns)
- Roasted Orga Roots with Chyntuck (Onions) and Rodian Peppers 🌱
- Protato (Sweet Potato) with Caramelized Chyntuck (Onions) 🌱
- Beru Lars Fried Tatoes Barrels (Potato)
- Jerba (Cheddar) Grits

Includes Seasonal Fresh-cut Fruit 🌱

Orange Juice, Freshly Brewed Joffrey's Coffee™ and Decaffeinated Coffee, and a Selection of Twinings® Hot Teas



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BREAKS

Prices based on up to 30 minutes of service for a minimum of 35 Guests

AM BREAKS

Kashyyyk Forest Break

\$32 ++ per Guest

Build Your Own Trail Mix

Red Apple Slices with Caramel Dipping Sauces

Seasonal Berries with Whipped Cream

Mandalorian Fast Hunt Break

\$32 ++ per item

Granola Bars

Kashi Bars

Yogurt Covered Raisins

Seasonal Whole Fruit

AFTERNOON BREAKS

Alderaanian Afternoon Repast

\$32 ++ per Guest

Fresh Fruit Kabobs 🌿

Assorted Mini Cupcakes

Chocolate-Dipped Macaroons

Tatooine Afternoon Break

\$32 ++ per Guest

Grilled Flatbreads served with a Hummus,

Tuanulberry Hummus (Roasted Red Pepper) 🌿

Seasonal Raw Vegetables 🌿

Market Fresh Corn Tortilla Chips with Salsa 🌿



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DELI LUNCH BUFFET

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$70 ++ per Guest

Tomato and Ferroan Spinach Soup with Sea Salt Ciabatta Crips 🌿

Sizhranian Lettuce Salad with Ranch and Lemon Vinaigrette

Marinated Grilled and Chilled Balsamic Felucian Vegetables 🌿

Gungan Goober Fish Salad (Tuna)

Platters of Sliced, Cooked, and Cured Meats

Slow Roasted Dewback (Turkey)

Tavern Style Bladeback Boar (Ham)

Sliced Shaak (Beef)

Air-Dried Bladeback Salami

Assorted Sliced Cheeses, Tomatoes, Sliced Chyntuck(Onions), Pickles, and Lettuce

Stone Ground Mustard, Horseradish Cream, and Mayonnaise

Assorted Rolls, Sliced Breads, and Flour Tortillas

DESSERTS

Seasonal Cut Fruit

Assorted Jerba Cheese Cakes

NABOO AND GUNGAN CELEBRATION PACKAGE LUNCH BUFFET

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$70++ per Guest

Shaaks (Beef) and Geejaws (Chicken) Fajitas with Peppers and Chyntuck (Onions)

Rice with Pigeon Peas 🌿

Flour Tortillas

House Made Guacamole 🌿 (\$5+ for Action)

Traditional Guacamole and Poblano Guacamole 🌿 (with a touch of heat)

Diced Tomatoes, Red Onions, Diced Jalapeno, Black Olive, Queso Fresco, Pepper Jack Cheese, Cumin Scented Sour Cream, Chopped Scallions, Fresh Cilantro

Salsa Bar

Fresh Pico de Gallo, Roasted Tomatillo Salsa, Pineapple Cubanella Salsa 🌿

Warm Cheese Sauce

Fresh Made Tortilla Chips

DESSERTS

Bantha Milk Panna Cotta

Chocolate Forrest Cake



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DESIGN YOUR OWN RECEPTION MENU

Prices based on 1 hour of service for a minimum of 35 Guests

We suggest choosing 2 to 3 from the Hot, Cold, or Carving Stations below per event.

HOT DISPLAY STATION SELECTIONS

Mandalorian Barbeque

\$52++ per Guest

Protato Salad (Sweet Potato) with a Blood Orange Vinaigrette 🌿

Ditkoff Hottercorn and Denta Bean Cakes (Corn and Black Bean Cakes) 🌿

Sliced Smoked Nerf (Beef Brisket), Pulled Bladeback Boar (Pork)

Served with Chando Pepper (Chipotle) Barbeque and Sweet Honey Barbeque Sauces

Cornbread Muffins with Forest-honey Butter

Alderaan Herder Feast

\$44++ per Guest

Brekka Beet Salad and Arugula with a Cirtus Vinaigrette 🌿

Pan-Seared Nerf (Beef) Loin served with Kebroot (Mushroom) Ragout

Roasted Garlic Mashed Potatoes and Thyme Brushed Crostini

Jedha Noodle Station

\$37++ per Guest for Choice of 3

\$30++ per Guest for Choice of 2

Vesti Noodles with your choice of sauces from below:

Thala-siren Cream Sauce (Basil-pesto infused Alfredo sauce)

Rancor Sauce (Bolognese Sauce)

Saluted Spring Greens (Spinach) Crystal Mushrooms (Shitake), Rodian peppers, Garlic and Vegetable Broth 🌿

Yobshrimp, Yobcrabs, and Vegetables with a Light Crustacean Cream Sauce

Classic Topato Sauce (Marinara) 🌿

Served with Shredded Houjix Cheese (Parmesan) and Foccacia Bread

Endor Ewok Yub Nub

\$33++ per Guest for Choice of 3

\$28++ per Guest for Choice of 2

Build Your Own Slider Bar:

Grilled Maramu (Beef)

Geejaws Sliders (Chicken)

Blaa Tree Goat (BBQ Pulled Pork)

Condor Dragon Nuggets (Chicken)

Tree Mushroom Slider (Portobello) 🌿

Yobcrab Cake (Crab)

Served with classic accompaniments



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COLD DISPLAY STATION SELECTIONS

Gunguns Seafood Display

\$49++ per Guest

Boiled Yobshrimp and Steamed Yobcrab Claws
Chilled and served with Cocktail Sauce and
Roonan Lemons

Tatooine Market Display

\$35++ per Guest

An Array of Fresh meats, Salads, and Cheeses
Brought into the Market of Mos Eisley from
traders around the galaxy to include:

Bladeback Boar (Capicola), Cured Dewback
(Prosciutto) and Krayt Dragon Sausage (Salami)

Market Fresh Salads, Cheese and Spreads, served
with Flatbreads

Trade Federation Cheese Display

\$26++ per Guest

Cheeses from around the cosmos featuring
Bantha Blue Veined Cheese (Blue Cheese), Nerf
Aged Gouda, Houjix Cheese (Aged Parmesan),
Jerba Cheese (Cheddar), Traladon Cheese (Brie)

Served with Dried Fruits, Nuts, Forest-honey,
Artisan Breads, and Crackers

Jakku Portion Service

\$23++ per Guest

Grilled Flatbreads served with a Hummus,
Tuanulberry Hummus (Roasted Red Pepper)
and Grilled Bloggin (Chicken), Fresh and
Pickled Vegetables and Crumbled Feta

Scarif Tropical Fruit Display

\$20++ per Guest

Tropical Fruit Display served with Bantha
Yogurt Dip (Blueberry)

Coruscant Galactic Array of Salads

\$23++ per Guest

Mixed Green Salad with Toy Box Tomatoes
Cucumber and Herb Vinaigrette 🌿

Arugula, Watermelon and Feta Salad with
Balsamic Caviar

Fresh Berries with Fig Glaze 🌿

Ancient Grain Salad with Beet Pearls 🌿

CARVING ACTION STATION SELECTIONS

*Our Chefs would be happy to turn any reception
station into a Chef attended action station for an
additional \$250 per station. Action Station Quantity
Limitations, Based on Guest Count and Venue.*

Roasted Bantha (Beef Striploin) with an Alderan
Wine Sauce and Forest Mushroom Bread Pudding
\$38++ per Guest

Banana Leaf Roast Scale Fish, Jicama Slaw and
Mango Chutney
\$27++ per Guest

Bladeback Boar Loin (Pork Loin) with Stewed Greens
\$26++ per Guest

Roasted Nuna (Turkey) with Mashed Orga Roots
(Potatoes) served with a Nuna Sauce
\$30++ per Guest



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KASHYYYK WOOKIEE TRIBAL FEAST DINNER MENU

Prices based on 1.5 hours of service for a minimum of 35 Guests

\$135++ per Guest

Syren Greens (Mixed Greens) with Cucumber and Tomato and Chyntuck (Onion) Served with Balsamic Vinaigrette 🌿

Ancient Grain Salad

Cucumber and Pickled Chyntuck (Red Onion) Salad, after Ancient Grain Salad 🌿

Fresh Forest Vegetables 🌿

Rolls with Butter

Mashed Orga Roots (Potato) 🌿

Grilled Agr (Chicken) with Roasted Tomato Chutney

Tarisan Ale Marinated Anakkona (Pork Loin) sliced and served with Caramelized Chyntuck (Onion)

Carved Kashyyyk Bantha (Striploin) served with Forest Mushroom Ragout

Carbed Goober Fish (Mahi Mahi) Jicama Slaw and Mango Chutney



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STAR WARS INSPIRED DESSERT PACKAGES

Prices based on 1 hour of service for a minimum of 35 Guests

INSPIRED BY THE PLANET ENDOR

\$62++ per Guest

Mini Almakian Apple Tart

Chocolate Forest Cake

Citrus Snow Cake (Lemon)

Blue Puff Cube

Jerba Cheesecake

INSPIRED BY THE PLANET CORELLIA

\$62++ per Guest

Jogan Fruit Tart

Bespin Cloud Meringue Cake (Macaron)

Bantha Milk Panna Cotta

Thala-siren Cannoli (Pistachio)

Chocolate Mousse Dome

DESSERT MENU ADD-ON SELECTIONS

Prices based on 1 hour of service for a minimum of 35 Guests

Below prices are in addition to an existing Tribal Feast or the Gungan Celebration menu

\$27++ per Guest for Choice of four items

\$23++ per Guest for Choice of three items

\$18++ per Guest for Choice of two items

Mini Almakian Apple Tart

Jogan Fruit Tart

Citrus Snow Cake (Lemon)

Bespin Cloud Meringue Cake (Macarons)

Bantha Milk Panna Cotta

Thala-siren Cannoli (Pistachio)

Chocolate Forest Cake

Chocolate Mouse Dome

Brownie Bites

Jerba Cheese Cakes

Blue Puff Cube (Marshmallows)

KAT SAKA'S POPCORN ENHANCEMENT

Due to quality, this enhancement will only be serviced out of the kiosk.

\$22++per Guest

Outpost Popcorn Mix

“Colorful blend of seasonal flavors.”


(Price includes the attendant)



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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

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 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.

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.