



WALT DISNEY WORLD
SWAN RESERVE



I do, always and forever

1255 Epcot Resorts Blvd. Lake Buena Vista, FL 32830 | 407-934-1883 | swandolphinweddings.com





Reception Packages

Includes all of the following for a four-hour period.



Pre-Reception

One Hour Open Bar Package

Selection of (4) Teasers



Reception

Three Hour Open Bar Package
(Additional Hours Available Upon Request)

Buffet or Two Course Plated Meal Service

Champagne Toast for All Guests

One White House Wine and One Red House Wine Served
Tableside with Dinner.

Wedding Cake
(Sized According to Guest Count)



Note: The Four Hour Open Bar Package will include unlimited Beer, Wine and Liquor for all guests over the age of 21 years. Guests under 21 years will have unlimited soda, water and juice.

All food and beverage is subject to 26% service charge and 6.5% sales tax. Subject to change without notice.





All receptions include

Upgraded floor length linen and napkins for all tables in white or black

30" Round tall and short cocktail tables for the pre-reception

72" Round tables with seating up to 10 guests per table

Light gray banquet chairs with rubbed oil bronze metal

Upgraded glassware, silverware and silver rimmed china

Laminate wood dance floor and staging for entertainment (if needed)

Gold, Silver, Black, Clear or White Chiavari Chairs with Cushion for Dinner Tables

Votive Candle Holders in Gold, Silver or Black with LED Light (3 per table)

Table numbers

Private menu tasting for up to six guests *(Upon executed Catering Contract with a \$10,000++ Food and Beverage Minimum. Based on availability)*

Marriott Bonvoy® rewarding points of 2 points for every \$1 (Up to 60,000 points).

Discounted room block for overnight guest accommodations at Swan & Dolphin and Swan Reserve *(Minimum guarantee of (10) sleeping rooms on one peak night. Based on availability)*

Complimentary honeymoon standard room for one night for the wedding couple. *(Upon executed Catering Contract with a \$15,000++ Food and Beverage Minimum.)*



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Pre-Reception

Pre-Reception Menu Selections

Select Four Teasers

Two Hot and Two Cold

Cold Teasers will be Butler Passed, and Hot Teasers will be Displayed

Cold Teasers

Shots

Red Pepper Hummus, Pita Shot (V)

Shrimp Cocktail, Bloody Mary Cocktail Sauce Shot (GF, DF)

Bruschetta, Heirloom Tomato, Fresh Mozzarella, Basil Shot (V, GF)

Gulf Shrimp & Blue Crab Ceviche Shot, Key Lime Juice, Jalapeno (GF, DF)

Tuna Tartare, Sesame, Ginger, Miso Caviar, Avocado, Sriracha Aioli, Crispy Wonton*(DF)

Compressed Melon, Feta, Mint, Balsamic Shot (GF, V)

Maine Lobster, Grilled Potato, Confit Fennel, Clementine, Citrus Lace (GF, DF)

Watermelon, Cucumber Jalapeño Relish, Lump Crab Shot (GF, DF)

Braised Hearts of Palm, Edamame, Matsutake Mushrooms, Black Garlic, Grapefruit (GF, Vegan)

Lollipops

Havarti Cheese, Candied Almonds (GF, V, N)

Grape Tomato & Pesto Mozzarella (GF, V, N)

Yuzu Kosho Seared Ahi Tuna, Wasabi* (GF, DF)

Peppered Angus Beef, Tarragon Aioli* (GF, DF)

Chicken Yakitori, Sweet Soy Glaze (GF, DF)

Cones

Pimento Cheese, Chives (V)

Smoked Chicken, Lemon Thyme Aioli

“BLT” Applewood Smoked Bacon, Lettuce, Tomato

Smoked BBQ Jackfruit, Pickled Onion (Vegan)

Prime Beef Tartare, Caper*

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Hot Teasers

Short Rib Farce, Fried Polenta, Celery Root
Hazelnut Gremolata (GF)

Fontina Cheese Arancini, Roasted Red Pepper Fonduta
(V)

Stuffed Buffalo Chicken Meatballs, Blue Cheese, Celery
Root Puree

Braised Berkshire Pork Belly, Cornbread Puree, House
BBQ Sauce, Crispy Shallots

Cotija Cheese Filled Arepas, Roasted Salsa Roja (V)

Mac & Cheddar Cheese Poppers with Bacon,
Tomato Jam, Chives

Steamed Barbeque Pork Bao (DF)

Sundried Tomato and Marinated Feta Cheese, Golden
Filo, Roasted Garlic Ladolemono, Italian Parsley (V)

Vegetable Pot Sticker, Edamame, Chili Soy Glaze
(DE, V)

Bell & Evans Chicken Skewer, Green Onion Sticky Soy
(GF, DF)

Bacon Wrapped Scallop, Sweet Chile Sauce
(GF, DF, Shellfish)

Spinach and Feta Cheese, Golden Filo (V)

Lemon Grass Shrimp Satay,
Carrot Ginger Puree, Thai Basil (GF, DF, Shellfish)



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Pre-Reception

Enhancements

Charcuterie

\$32 Per Person

Iberico Ham, Sweet Coppa, Prosciutto de Parma, Calabrese, Toscano, Napoli, Petite Pickled Vegetables, Mustards, Wild Honey, Fig, Date Nut Cake, Assorted Breads

Imported & Artisanal Cheeses

\$35 Per Person

Brie, Cambozola, Pecorino, Emmentaler, English Cheddar, Naked Goat, Dried Fruit, Nuts, Fig Puree, Balsamic Syrup, Crusty Breads

Grilled Vegetables & Hummus Trio

\$35 Per Person

Eggplant, Peppers, Zucchini, Asparagus, Wild Mushrooms, Red Onions, Artichoke Hearts
Traditional, Basil Pesto, Roasted Pepper
Garlic Naan Bread and Grilled Pita

Antipasti

\$42 Per Person

Prosciutto, Sweet Coppa, Assorted Salamis and Soppresata, Brie, Pecorino, Emmentaler
Pickled Vegetables, Assorted Mustards, Crusty Breads



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Enhancements

Displayed Stations

Sushi and Sashimi*

Based on a Total of (4) Per Person. \$38 Per Person. Menu item price subject to change.

Spicy Tuna*, California, Tempura Chicken, Vegetable, Ahi Tuna*, Nova Scotia Salmon,* Yellow Tail*, Wasabi, Soy, Pickled Ginger

Raw Bar

Ask Catering Manager for Market Price

Cocktail Shrimp (4 Per Person)

Maine Lobster Tail (1 Per Person)

Snow Crab Claws (2 Per Person)

East & West Coast Oysters* (3 Per Person)

Cocktail Sauce, Mignonette, Dijon Mustard Aioli, Caramelized Lemons



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Dinner Selections

Plated Dinner

Our wedding package plated dinners include two courses- the salad and entrée. Additional courses are listed on the enhancements page for an additional cost per person.

All Meals include Artisan Rolls, Butter, Freshly Brewed Starbucks 100% Colombian Coffee, Decaffeinated Coffee and Selection of Herbal Teas.

“Choice of” Entrée Selection

A maximum of 3 entrée choices (including vegetarian) may be selected in advance for your guests. All entrée choices must be given fifteen days prior to the event. For multiple entrée selections, the highest priced entrée shall prevail. The same starch and vegetables shall be selected for all the entrée choices.

Estimated Counts for Entrée Choices

The estimated counts for each entrée choice of each wedding guest must be provided to the catering manager fifteen days prior to the event. Then final counts for each entrée choice must be provided at the time of final guarantee (3 business days prior to the event). Each wedding guest must have an indicator of entrée selection on their escort or place card to be displayed at their place setting.



Salad Course

Select One

Green and Red Oak Lettuce, Roma Tomato, Florida Oranges, Mango-Passion Fruit Vinaigrette (GF, DF, Vegan)

Tiny Lettuces, Poached Pear, Gorgonzola Fondue, Candied Georgia Pecans, White Balsamic (GF, V)

Local Baby Greens, Florida Citrus, Hearts of Palm, Cucumber, Marcona Almonds, Banyuls Vinaigrette (GF, Vegan, N)

Baby Iceberg Lettuce Wedge, Heirloom Tomatoes Blue Cheese, Crispy Hobbs’ Bacon, Buttermilk Herb (GF)

Hearts of Romaine, Black Batard Croutons, Shaved Romano, Parmesan-Garlic Vinaigrette (V)

Baby Greens, Buffalo Mozzarella, Plum Tomato, Pine Nut Puree, Baguette Crostini, Tomato Vinaigrette (V, N)

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Chicken Entrées

\$230 Per Person

Stuffed Chicken Breast

with Ricotta, Spinach, and Black Walnuts (GF, N)

Seared Organic Breast of Chicken

Herbs de Provence (GF, DF)

Pan Roasted Chicken Breast (GF, DF)

Fish Entrées

\$240 Per Person

Sautéed Florida Black Grouper

Caper Tapenade (GF, DF)

Seared Mahi-Mahi (GF, DF)

Pesto Marinated Salmon (GF, N)

Sustainable Atlantic Halibut (GF, DF)

Plancha Grilled Sea Bass (GF, DF)

Beef Entrées

\$260 Per Person

Sous Vide Tenderloin of Beef*

Rosemary Parmesan Panade

Char Grilled Beef Tenderloin Filet* (GF, DF)

All Day Braised Beef Short Rib (GF, DF)

Vegetarian Entrées

\$230 Per Person

Marinated Vegetable & Feta Kebab

Basmati Rice, Turmeric, Crimson Lentils,
Mint, Tahini Sauce (GF, V)

Stir Fried Seitan

Carrot Ginger Puree, Steamed Jasmine Rice,
Asparagus, Snow Peas, Shimeji Mushrooms,
Bok Choy, Sticky Soy (GF, Vegan)

Ricotta Gnocchi

Cauliflower "Bolognese", San Marzano Tomatoes,
Roasted Mushrooms, Fiore Sardo (V)

Dual Entrées

\$270 Per Person

Short Rib and Shrimp

All Day Braised Angus Beef Short Rib,
Florida Gulf White Shrimp
(GF, DF)

Chicken and Fish

Truffle Crusted Breast of Chicken,
Atlantic Halibut

\$285 Per Person

Filet and Lobster

Seared Beef Tenderloin Filet*,
Butter Poached Maine Lobster (GF, Shellfish)

Filet and Shrimp

Grilled Beef Tenderloin Filet*, Jumbo Shrimp
(GF, DF, Shellfish)

Filet and Crab Cake

Seared Beef Tenderloin Filet*,
Jumbo Lump Crab Cake
(DF, Shellfish)

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Starch Selection

Choose One

Anson Mills Polenta (GF, V)

Potato Silk (GF, V)

Potato Pave (GF, V)

Creamy Risotto (GF, V)

Truffled Whipped Potatoes (GF, V)

Purple Peruvian, Yukon Gold, and
Roasted Red New Potatoes
(GF, Vegan)

Crushed Fingerling Potatoes
(GF, V)

Anson Mills White Grits (GF, V)

Barley Risotto (V)

Vegetable Selection

Choose One

Roasted Tricolored
Organic Cauliflower (GF, Vegan)

Cauliflower Puree,
Baby Carrots (GF, Vegan)

Jumbo Green Asparagus (GF, V)

Petite Squash, Roasted
Organic Mushrooms (GF, Vegan)

Baby Root Vegetables,
Caramelized Pearl Onions (GF, V)

Seasonal Hammock
Hollow Vegetables
(Based on availability) (GF, Vegan)

Sauce Selections

Choose One

Romesco (GF, DF)
(Chicken, Beef, Seafood)

Veal Glace (GF, DF)
(Chicken, Beef)

Meyer Lemon Jus (GF)
(Chicken, Seafood)

Roasted Chicken Veloute (GF, DF)
(Chicken)

Cabernet Sauvignon Reduction
(GF, DF)
(Chicken, Beef)

Hamlin Orange Cream (GF)
(Chicken, Seafood)

Mushroom Crema (GF)
(Chicken, Beef, Seafood)

Truffle Madeira Sauce (GF, DF)
(Chicken, Beef)

Smoked Tomato Vin Blanc (GF)
(Chicken, Beef, Seafood)

Bordelaise (GF, DF)
(Chicken, Beef)

Spanish Caper Emulsion (GF)
(Chicken, Beef, Seafood)

Natural Cuisson (GF, DF)
(Braised Short Rib Only)

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Plated

Enhancements

Appetizer Course

Additional \$20 Per Person

Lioni Burrata

Local Heirloom Tomatoes, Black Garlic, Truffle Salt, Crostini (V)

Glazed Berkshire Pork Belly

Sweet Potato Puree, Sous Vide Pearl Onions
Toasted Mustard Greens (GF)

Seared Day Boat Scallops*

English Pea Puree, Carrot, White Asparagus (GF)

Pan Roasted Crab Cake

Roasted Red Pepper Fondue, Charred Corn,
Warm Cabbage Slaw, Sauce Gribiche

Chilled Maine Lobster

Fennel, Mango, Grilled Potato, Celery
Tarragon Vinaigrette (GF, DF, Shellfish)

Ahi Tuna Tataki*

Compressed Cucumber, Eel Sauce, Avocado,
Shiso Lotus Root (GF, DF)

Shrimp and Grits

Gulf Prawns, Anson Mills Grits, Andouille Sausage
Pickled Okra, Roasted Tomato Cream (GF, Shellfish)

Grilled Compressed Watermelon

Greek Feta, Cucumber, Avocado, Mint (GF, V)



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Soup Course *Additional \$15 Per Person*

Potato Leek Soup

Baguette Crostini (V)

Lobster Bisque en Croute

Maine Lobster, Pernod Cream,
Buttery Puff Pastry (Shellfish)

Carrot Ginger Soup

Coconut, Parsnip & Sweet Potato Chips (GF, Vegan)

Roasted Chicken Consomee

Vegetable Pearls, Black Truffle Diamonds (GF, DF)

Classic Clam Chowder

Clams, Bacon, Potato, Onion, Cream (Shellfish)

Cream of Mushroom Soup

Puree of Cultivated Mushrooms, Fresh Thyme, Garlic
(GF, V)

Desserts

Plated *Additional \$12 Per Person*

Chocolate Crunch Napoleon Cake, Fresh Raspberries,
Thin Dark Chocolate Layers, Raspberry Cream
and Sauce

Strawberry Angel, Vanilla Cream Dome, Strawberry
Compote Center, Angel Food Cake, Strawberry Sauce

Tropical Honeymoon, Lime Chiffon Sponge, Mango
Mousse and Vanilla Passion Fruit Cream Center,
Vanilla Coconut Sauce

Blue Heart Emoji, Buttermilk Blueberry Tart, Greek
Yogurt Mousse, Blueberry Sauce

Mauna Loa, Macadamia Nut Frangipane Crunchy
Layer Cake, Dulcey Chocolate Cream, Kona Coffee
Whipped Panna Cotta, Espresso Sauce

Family-Style Platter *Additional \$18 Per Person (One Per Table)*

Assorted Macarons

Based on 3 Per Person

Chocolate Dipped Tuxedo Strawberries

Based on 2 Per Person

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Dinner Selections

Buffet Dinner

Create your own wedding dinner buffet package menu

2 Salads / 2 Entrées / 1 Starch / 1 Vegetable / 3 Mini Desserts

\$230.00 Per Person

2 Salads / 2 Entrées & 1 Carving Station / 2 Starch / 1 Vegetable / 3 Mini Desserts

\$240.00 Per Person

3 Salads / 2 Entrées & 1 Carving Station / 2 Starch / 2 Vegetables / 4 Mini Desserts

\$260.00 Per Person

All Meals include Artisan Rolls, Butter, Freshly Brewed Starbucks 100% Colombian Coffee, Decaffeinated Coffee and Selection of Herbal Teas.

Salad

Petite Greens, Hearts Of Palm, Florida Citrus, Herb Buttermilk, Red Forum Vinaigrette (GF, V)

Slow Roasted and Marinated Red and Yellow Beets, Imported Feta Cheese, Pine Nuts, Chives, 20-Year Sherry Vinaigrette (GF, N)

Hammock Hollow Greens, Pickled Pears Compressed Apples, Point Reyes Blue Cheese, Toasted Almond Crumble, Wisteria Vinaigrette (V, N)

Mizuna Lettuce, Marinated Alaskan Crab, Edamame Matsutake Soy, English Pea Puree, Carnival Cauliflower, Ginger-Yuzu Dressing (GF, DF, Shellfish)

Toasted Israeli Couscous, Grape Tomatoes, Roasted Chick Peas, Cucumber, Feta, Lemon Thyme Vinaigrette (V)

Roasted Kale, Iberico Ham, Eggplant Caviar, Brioche Croutons, Ice Wine Vinaigrette

Entrées

Traditional Chicken Piccata

Lemon Butter, Fried Capers, Italian Parsley Sautéed Spinach

Line Caught Alaskan Halibut

Zellwood Corn & Applewood Smoked Bacon Relish, Brown Butter, Lemon, Parsley (GF)

Oven Roasted Sea Bass

Sautéed Local Tomatoes, Calabrian-Lemon Olive Oil Sauce (GF, DF)

Lemon & Herb Marinated Chicken Breast

Fried Eggplant & Artichoke Hearts, Sundried Tomatoes, Rosemary, Roasted Garlic Jus (GF, DF)

Slow Cooked Butler Steak

Baharat Spiced Petite Vegetables, Cilantro & Parsley Chermoula (GF, DF)

Sous Vide Pork Roast

Stewed French Flageolet Beans, Crispy Bacon, Caramelized Savoy Cabbage, Nashville Barbecue Glaze (GF, DF)

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Buffet Selections

Carving Stations

Attendant Fee of \$350 per Carving Station.

Herb Crusted Honey Brined Salmon and Boneless Prime Rib require (2) Attendants.

Brined Roasted Turkey Breast

Turkey Gravy

Oven Roasted Black Grouper

Toasted Herb Panade, Capers

Boneless Prime Rib*

Wild Mushrooms, Bordelaise Sauce

Herb Crusted Honey Brined Salmon

Key Lime Vin Blanc

Chargrilled Garlic Marinated Flank Steak

Minced Tomato, Shallot Relish

Starch

Wild Rice & Vegetable Pilaf (GF, Vegan)

Truffled Barley Risotto (V)

Poached Ancient Grains (Farro) (Vegan)

Whipped Potatoes (GF, V)

Creamy Risotto (GF, V)

Tri-Color Roasted Potatoes (GF, Vegan)

Rosemary Confit Fingerling Potatoes

(GF, Vegan)

Vegetables

Roasted Brussel Sprouts, Toasted Hazelnuts,

Balsamic Vinegar (GF, Vegan)

Baby Zucchini, Carrots, Wilted Onion, Dill

and Parsley Vinaigrette (GF, Vegan)

Grilled & Roasted Asparagus Spears (GF, Vegan)

Haricot Verts (GF, V)

Charred Cauliflower Florets, Herbed Bread

Crumbs (V)

Chef's Choice Of Fresh Seasonal Organic

Vegetables (and when available) (GF, Vegan)

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Desserts

Buffet Selections

Assorted Miniature Desserts

Based on 1 of each per person

Aragani 72% Chocolate Dome Cake (GF)

Florida Citrus Charlotte, Vanilla Cream Center
Almond Cookie (N)

Mini Cherry Clafoutis, Lemon Bake Custard Tart
(V)

Upside Down Nutella Cream Puff (N)

Tiramisu, Espresso Coffee Soaked Lady Finger,
Mascarpone Cream, Milk Chocolate Shaving

Fresh Seasonal Fruit Tarts, Vanilla White
Chocolate Whipped Ganache

Milk and Cookies... Chocolate Chip Panna Cotta,
Milk Sauce and Miniature Cookie

Chocolate Raspberry Mud Pie, Fresh Raspberries

Swando S'More, Homemade Marshmallow,
Graham Cookie, Caramel Sauce and Caramelized
Peanuts (N)

French Macarons (GF)

Pick 3 flavors

Flavors: Black Currant, Chocolate,
Hazelnut, Exotic, Pistachio, Caramel, Vanilla,
Strawberry-Lime, Citrus, Raspberry (DF)

Caramelized Banana Cream Éclair

Chocolate Crunch Dome (N)

Mixed Berries Zuppa Inglese

Vanilla Limoncello Panna Cotta, Marinated
Strawberry (GF)

Raspberry Tiramisu

Pineapple Cream Tart, Caramel Mousse

Cheese Cake Tart, Lemon Peel Mousse
and Raspberry Jam

Caramel Chocolate Apple S'more Cake

All Chocolate Cake (GF)

Banana Foster Tart (V)

Limoncello Cup Cake

Chocolate Torta Caprese (V)

Chocolate Avocado Mousse (Vegan)

Cheescake Shot, Strawberry Gel (Vegan)

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Wedding Cakes

A three or four tiered stacked round cake in white fondant or white buttercream is included in the wedding package (Number of tiers determined by final guest count). Select one cake flavor and one filling.

Note: Appliques, Upgraded Ribbon, Fresh Floral, Faux Floral or Upgraded Rhinestones Will be subject to an additional cost based on final selected design.

Signature Cake - Florida Citrus

Orange Peel Pound Cake Sponge,
Light Lemon Peel Vanilla Cream

Chocolate Dream

Chocolate Sponge,
Chocolate Mousse

Chocolate Crunch Cake

Chocolate Sponge,
Hazelnut Crunch Chocolate Mousse

Funfetti Sponge Cake

Creamy Vanilla Cake Filling

Classic Harmony

Lady Finger Sponge, White
Chocolate Mousse and Fresh
Strawberries or Fresh Raspberries

Red Velvet Sponge

Cream Cheese Mousse

The All Vanilla

Lightly Soaked Vanilla Sponge,
Vanilla Bavaroise Mousseline

Carrot Cake

Carrot Cake with Pineapple,
Cream Cheese Filling

Create Your Own Cake Flavor & Filling

1 Cakes

Flourless Chocolate Sponge (GF, V), Chocolate Sponge (V),
Pound Cake (V), Almond Sponge (N, V), Red Velvet Sponge
(V), Carrot Cake with Pineapple (V), Coconut Sponge (GF, V, N),
Funfetti (V), White (V)

2 Filling

Chocolate Mousse (GF), White Chocolate Mousse (GF), Vanilla
Mousse (GF), Light Lemon Peel Cream (GF), Cream Cheese
Mousse (GF), Cream Cheese Filling (GF, V), Dark Chocolate
Ganache (GF, V), Lemon Curd (GF), Vanilla Bavaroise Mousseline
(GF) Hazelnut Crunch Chocolate Mousse (GF, N)

3 Butter Cream

Vanilla (GF, V), Chocolate (GF, V), Coffee (GF, V), Caramel
(GF, V), Pistachio (GF, V, N), Lemon (GF, V)

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Bar Package

4 Hours included in the Wedding Reception Packages

Additional Hours of Bar Service \$14.00 Per Person, Per Hour

Bartender Fee(s) at \$350.00 Each (1 Per 100 Guests)

All packages include Assorted Sodas, Juices, Mineral Waters and Mixers

Wedding Bar Package Labels:

Bourbon: Maker's Mark

Scotch: Johnnie Walker Red Label

Vodka: Tito's

Whiskey: Jack Daniel's

Rum: Bacardi

Tequila: Don Julio Blanco

Gin: Tanqueray

Wine

Select one Red Varietal and one White Varietal for the Bar(s) and Tableside Wine Service

Red

Cabernet Sauvignon

Pinot Noir

White

Chardonnay

Sauvignon Blanc

Domestic Beer

Yuengling Lager, Miller Lite, Non-Alcoholic

Premium Beer

Heineken, Corona Extra

Craft Beer

Assorted Varieties Based on Availability

Swan & Dolphin Phins & Feathers Pale Ale, Cigar City, Funky Buddha, Florida Beer Companies



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Beverage

Enhancements & Signature Cocktails

Signature Cocktails are away to personalize your wedding. If you have a signature cocktail in mind, please review with your Catering Manager. They can assist you with pricing per drink or per person.

Personalized Canned Cocktails

(8-week lead time)

Cara Cara Spritz

Rosemary and Peach Grey
Goose Essence, Fiero Liqueur,
Tiki Bitters
\$22 Per Can

Cara Cara Mocktail

Non-Alcoholic Rosemary and
Peach Infusion, Lemon Cara
Cara Elixir, Seltzer
\$18 Per Can



Spice It Up With Sangria

\$18 Per Drink | Minimum of 100 people required

We have taken our favorite wines, fruits and juices to blend three great sangrias that are sure to be enjoyed. Fresh, fruity and delicious. Try one or try them all!

Flavors: White Sangria, Red Sangria, Sangria de Cava

The Interactive Mojito Bar

\$20 Per Drink

You choose the ingredients of your mojito from a selection of fresh fruits, sliced, muddled and hand blended right before your eyes.

Flavors: Classic, Citrus and Seasonal Berries

Smoked Old Fashioned

\$20 Per Drink

Woodford Reserve, Rock Candy Syrup, Bitters, Smoke Gun

Smoky Aroma

Experience the captivating aroma of smoked wood chips, adding a unique depth and complexity to your cocktail.

Interactive Experience

Watch as your cocktail is smoked to perfection right before your eyes, creating a memorable and engaging experience for you and your guests.



Catering Policies

GUARANTEE POLICY

Ten (10) working days prior to all food functions, the Hotel requires the client to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guaranteed number of guests. The guaranteed number of guests for all food functions must be submitted to the Catering Department by Noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut off date/time, the Hotel will assume that the “expected” (exp) number of guests noted at the top of the banquet event order or the expected number of guests submitted to Catering ten (10) working days prior to the event as the guarantee. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee; the customer will be charged for that number of guests. On plated Food and Beverage functions, the Hotel will set seating based on the guest list and seating chart given from the client.

TAX

All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately. The Current tax for Orange County is 6.5%.

LABOR CHARGES/ MINIMUMS

All Food & Beverage is subject to 26% Service Charge and 6.5% Sales Tax. This includes gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee. Outdoor functions (excluding wedding ceremonies and wedding pre-receptions/cocktail hours) will be charged a \$250.00 labor fee.

Decorative confetti, glitter, sprinkles, etc. will be subject to a clean up fee starting at \$200.00.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make the decision to move any outdoor function to the inside backup space due to inclement weather. The Group will be advised of all options for the function at a minimum of eight (8) hours in advance of the event. The final call must be made at a minimum of four (4) hours in advance of the event. The hotel’s decision is final. Any movement of equipment, chairs, tables and food and beverage after this time frame is subject to labor fees starting from \$250.00.

Inclement weather is defined as wind that exceeds more than 20mph, temperatures no lower than sixty (60) degrees or higher than ninety-five (95) degrees and a percentage of rain predicted at thirty percent (30%) or more during the set-up, tear down or duration of event.



FOOD AND BEVERAGE

No food or beverages of any kind will be permitted to be brought into the Hotel by the Group or any of the Group's guests or invitees. The only exception is for Wedding cakes. If a wedding cake is being brought in for an event, the Group must ensure that the vendor supplies a non-expired copy of their Certificate of Insurance to the Catering Manager.

FOOD AND BEVERAGE PRICING FOR GUESTS AGES 0-20

Guests ages 13-20 package price will be \$30 less than Wedding Package.

Guests ages 4-12 package price will be half off the Guests ages 13-20 package price, and will include a kid's plated meal.

Guests ages 0-3 will receive a complimentary kid's plated meal.

FOOD AND DRUG ADMINISTRATION CODES

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, oysters or eggs may increase your risk of food borne illness. We are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

LOST AND FOUND

The Hotel does not accept any responsibility for damage or loss of any merchandise or article left in the Hotel prior to, during, or following your function.

DAMAGE

Group agrees to be responsible and reimburse the Hotel for any damage done by Group or Group's guests to the Hotel.

SIGNS AND BANNERS

The Hotel has the following policy with respect to signs in the banquet and meeting areas. The Hotel reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guest room levels, elevators and main lobby of the guest levels, elevators and main lobby areas of the Hotel or building, exterior. Printed signs outside function rooms should be free standing or on an easel. The Hotel will assist in placing all signs and involved, a charge for the services will apply. To have professional signs made to order, please call GES at 407-934-4043 or 407-370-3892.

PARKING FEES

The Valet and Self-Parking for the Hotel is handled by a third party and is subject to change without notice.

Valet Parking Rates:

Day Use Valet	\$44.00 inclusive of tax each exit
Overnight Valet	\$44.00 plus tax per day

Self-Parking Rates:

Day Parking	\$36.00 inclusive of tax each exit
Overnight Guest Parking	\$36.00 plus tax per day

Up to (10) Complimentary Self-Parking vouchers will be provided to vendors who are working the event.

All food and beverage is subject to 26% service charge and 6.5% sales tax. Subject to change without notice.



DÉCOR / CENTERPIECES/ ENTERTAINMENT

The Hotel has the following policy with respect to centerpieces and décor in the banquet and meeting areas. It is incumbent upon the Reedy Creek Improvement District (the building and safety department) to insure that special events, entertainment, and convention functions take place in a safe manner concurrent with all applicable building and fire prevention codes as well as the RCID Land Development Regulations. Therefore, any event involving the use of displays, decorations, and miscellaneous items shall comply with the Epcot Building Code, the RCID Land Development Regulations and the Epcot Fire Code.

No decorative material shall be used that will ignite and allow flame to spread over the surface when exposed to a match flame. Flammable liquid or hazardous chemicals are prohibited. Balloons or other inflatable objects must be secured in such a way as not to block any sprinkler pattern or fire protection device. Candles when used as part of a centerpiece on a table must be protected by the use of an ornamental globe. Live decorations (centerpieces, table displays) shall be kept in a moist condition. Should they become dry and subject to ignition, they shall be removed immediately. No type of sparkler will be permitted.

NON-CONTRACTED OUTSIDE VENDORS

Should the Group choose to hire an outside vendor for providers of services not listed above (e.g. flowers, linen rental, furniture rental, DJ, Band, etc.) who are not on the Hotel's Preferred Vendor list, then the Group shall ensure that the outside vendor supplies a non-expired copy of their Certificate of Insurance and proof of Auto Insurance with no exclusions to the Catering Manager as well as a signed copy of the Outside Vendor Agreement.

ROOM EXTENSIONS AND SETUP FEES

For events that require more than 2 hours of set-up, tear down, or that wish to extend beyond the (4) Four-hour reception time frame, there will be additional fees incurred. Fees will be \$500 plus 26% service charge and 6.5% sales tax per half hour.

CONTRACTED VENDORS

Hotel has contracted with the following providers of services (e.g., audio-visual services) that Group shall use to provide services for its meeting or event. All Audio Visual items will be charged by Presentation Services Audio Visual at current published prices plus service charge and state tax.

Edlen – Exclusive provider of electrical services, and daily / pre & post exhibit hall cleaning services.

In-Tents, LLC – Exclusive provider for Rental/construction of all tents erected on property.

Encore – Exclusive provider of microphones and sound equipment for house sound system and exclusive provider of all overhead rigging in ballrooms and exhibit halls.

XpoDigital - Exclusive provider to program and book the LED Screen Wall in the Vue Ballroom and internet and convention ballrooms.

Swan and Dolphin Security Department – Exclusive provider of security services on property.



MARRIOTT BONVOY® EVENTS

Marriott Bonvoy Events provides Points to eligible Marriott Bonvoy Members who book and hold qualifying meetings and events at Participating Properties.

Approximately ten (10) business days after the conclusion of the Event (provided that the Event is not cancelled and has otherwise complied with the material terms and conditions of their Agreement, the Hotel will award Points to the Member and relevant account.

Marriott Bonvoy Events is not available in certain circumstances, including (1) for any government employee or official booking a government event (U.S. government event or non-U.S. government event); (2) for any employee of a state-owned or state-controlled entity (“SOE”) booking an event on behalf of the SOE; or (3) for any other planner or intermediary when booking an event on behalf of a non-U.S. governmental entity or SOE. Hotels in the Asia Pacific region are restricted from awarding Points to any intermediary booking an event on behalf of any governmental entity or SOE.

GROUP ROOM BLOCK

Should you wish to contract a group room block for your wedding, it will go through the hotel Group Sales team with a separate contract. Note that availability during the Wedding date(s) is not guaranteed. A Wedding Block is based on a minimum of (10) rooms on one night to be eligible for a discounted rate.