

## WALT DISNEY WORLD SWAN AND DOLPHIN

### The Assembly

Receptions are the perfect opportunity to gather and catch up with old friends and colleagues.

Enhance the experience with a selection of hot and cold butler passed teasers, accompanied by your favorite drink.

*(See banquet bar menu below for selections and pricing).*

#### Option #1

##### Cold Teasers

Smoked Duck, Granny Smith, Fig  
Smoked Chicken with Lemon Thyme Aioli (Cone)  
Chef's Choice of Assorted Canapés

##### Hot Teasers

Portobello Puffs  
Spanakopita  
Vegetable En Croute

Note: All selections listed above are Butler Passed. Based on (6) pieces per person.

@ \$15 Per Person

Note: Based on 1 Hour of Service

#### Option #2

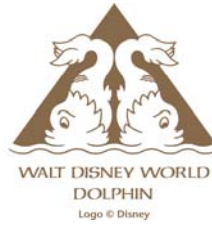
Assorted Domestic Cheese Display  
Garnished with Dried Fruits, Accompanied by Crusty Bread

Seasonal Variety of Raw Vegetables Served with Asiago Cream and Herb Buttermilk

@ \$12 Per Person

Note: Based on 1 Hour of Service

**Pricing is subject to 22% Service Charge and 6.5% Sales Tax**



## WALT DISNEY WORLD SWAN AND DOLPHIN

### Holiday Plated Dinners

An exclusive three-course plated meal to be served to seated guests. Entrée price includes salad, entree, rolls and butter, dessert and coffee.

### Home for the Holidays (Plated Option 1)

Mixed Garden Greens, Grape Tomato, Julienne Carrots, Cucumbers  
Herb Vinaigrette

Roasted Sliced Turkey Breast  
And Mushroom Gravy

Cornbread Stuffing

Chef's Choice of Assorted Organic Roasted Vegetables

Freshly Baked Rolls & Butter

Mini Yule Log  
With Vanilla and Chocolate.

Freshly Brewed 100% Starbucks Coffee, Decaffeinated Coffee  
and Selection of Herbal Teas.

@ \$32 Per Person

Chef's choice of vegetarian plates will be available on request.

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## WALT DISNEY WORLD SWAN AND DOLPHIN

### **Tis the Season (Plated Option 2)**

Chopped Hearts of Romaine with Croutons, Parmesan Cheese,  
and Creamy Caesar Dressing

Herb Crusted Chicken Breast  
Porcini Mushroom Sauce

Yukon Gold Potato Puree

Chef's Choice of Assorted Organic Vegetables

Freshly Baked Rolls & Butter

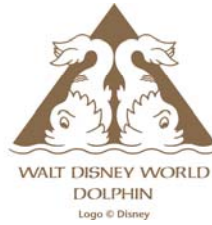
Snow ball  
Coconut Bavarian, Lime Pain De Gene

Freshly Brewed 100% Starbucks Coffee, Decaffeinated Coffee  
and Selection of Herbal Teas.

@ \$35 Per Person

Chef's choice of vegetarian plates will be available on request.

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## WALT DISNEY WORLD SWAN AND DOLPHIN

### **Comfort and Joy (Plated Option3)**

Baby Spinach Leaves with Sliced Mushrooms, Roasted Tomatoes,  
and Warm Bacon Vinaigrette

Grilled Filet Mignon of Beef,  
Red Wine Reduction

Note: All steaks prepared medium

Potato Silk

Chef's Choice of Assorted Organic Vegetables

Freshly Baked Rolls & Butter

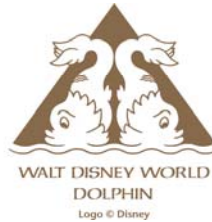
Peppermint Milk Chocolate  
Milk chocolate mousse, Chocolate Cake, Peppermint Cream

Freshly Brewed 100% Starbucks Coffee, Decaffeinated Coffee  
and Selection of Herbal Teas.

@ \$53 Per Person

Chef's choice of vegetarian plates will be available on request.

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## WALT DISNEY WORLD SWAN AND DOLPHIN

### **The Holiday Buffet Feasts**

(All buffets listed below are based on 2 hours of service).

#### **The Ultimate Spread (Buffet Option 1)**

Tossed Green Salad Bar (Separate Station)

Sprouts, Bacon Bits, Chopped Eggs, Cherry Tomatoes

Pepperoncini, Olives, Shredded Cheddar, Cucumbers and Carrots

Choice of Dressing: Thousand Island, Bleu Cheese, Gourmet Vinaigrette

#### **Served from our Double Sided Buffet:**

Pan-Seared Chicken Breast  
with Mushroom Cabernet Sauce

Penne Pasta

Assorted Julienne Vegetables in a Creamy Alfredo Sauce  
Accompanied by Parmesan Cheese and Red Pepper Flakes

Chef's Selection of Roasted Organic Vegetables

Garlic Mashed Potatoes

Freshly Baked Artesian Rolls and Butter

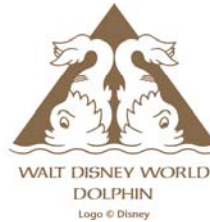
#### **Assorted Dessert Selection to include:**

Vanilla Raspberry, Eggnog Panacotta, Chocolate Peppermint Frame, Pumpkin Cranberry Upside Down,  
Exotic Mousse Savarin, Hazelnut Chestnut., Rum Raisin Rice Pudding and Fruit tarts

Freshly Brewed Starbuck's Coffee, Brewed Decaffeinated Coffee and Tea  
Accompanied by Flavored Coffee Syrups

@ \$45 Per Person

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## WALT DISNEY WORLD SWAN AND DOLPHIN

### **The Gathering (Buffet Option 2)**

Note: The menu is displayed on a Double Sided Buffet

Garden Greens with Tomatoes, Julienne Carrots, Cucumbers, Croutons  
Accompanied by White Balsamic Vinaigrette, Creamy Dill Buttermilk  
and Thousand Island Dressing.

Traditional Cobb Salad, Lettuce, Tomato, Eggs, Bacon, Diced Chicken,  
Bleu Cheese and Dijon dressing

Herb Crusted Breast of Chicken

### **Caving Station (Separate Station)**

Slow Roasted Barron of Beef  
Creamy Horseradish, Whole Grain Mustard  
and Mayonnaise, Sliced Artesian Rolls  
\*Uniformed Chef Required

Green Bean Casserole

Creamy Custard Potatoes

Freshly Baked Artesian Rolls and Butter

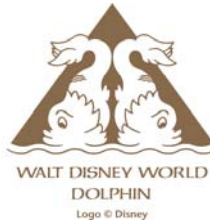
### **Dessert and Coffee Display to include:**

Exotic Yule Logs, Eggnog Crème Brule, Pumpkin Ciabust, Strawberry Pistachio Cake,  
The Orange, Apple Pie, Chocolate Mousse Dome and Berry Trifle.

Freshly Brewed Starbuck's Coffee, Brewed Decaffeinated Coffee and Tea  
Accompanied by Flavored Coffee Syrups

@ \$53 Per Person

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## WALT DISNEY WORLD SWAN AND DOLPHIN

### **The Feast Interactive Dinner (Buffet Option 3)**

*(The menu listed below contains various food stations and is designed to be interactive, as your guest's leisurely stroll around the room to Eat, Drink and be Merry!)*

#### **Station #1**

Caesar Salad  
Crisp Romaine Leaves with Parmesan Cheese,  
Croutons, Creamy Caesar Dressing

Spinach Salad, Crystallized Ginger, Macerated Tomatoes, Pesto Crostini,  
Warm Apricot Dressing

Fresh Buffalo Mozzarella, Arugula, Red and Yellow Tomatoes,  
Balsamic Vinegar, Extra Virgin Olive Oil and Fresh Basil

Fresh Artesian Rolls and Butter

#### **Station #2**

Chicken Marsala  
Chicken Breast Sautéed With Mushrooms  
and Marsala Sauce

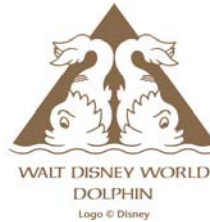
Butter Poached Red Skin Potatoes with Parsley

Green Beans Almandine

#### **Station #3**

Cheese Tortellini  
with Marinara and Pesto Alfredo Sauce  
Accompanied by Parmesan Cheese and Red Pepper Flakes  
Uniformed Chef Required

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### **Station #4**

#### Carving Station(s)

Virginia Country Smoked Ham  
Served with Creamy Horseradish, Mayonnaise  
Honey Mustard and Silver Dollar Rolls  
&  
Oven Roasted Turkey (Breast)  
Mustard, Mayonnaise and Cranberry Chutney  
Uniformed Chefs are Required

Traditional Holiday Stuffing

### **Station #5**

#### Holiday Dessert Selection to include:

Chocolate Yule Logs, Chocolate Chestnut Tart, Pumpkin Macaroon,  
Mini Loaf Spiced Bread, Egnog Tres Leches Cake, Cherry Custard Pie,  
Exotic Mousse Dome and Cranberry Savarin.

#### Beverage Selections to include:

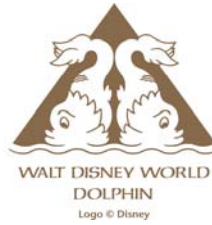
Egg Nog  
Hot Chocolate  
Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Tea  
Accompanied by:  
Light Cream, Whipped Cream, Sugar, Sweet-N-Low, Equal,  
Shaved Chocolate, Rock Candy, Orange Zest, Lemon Zest,  
Honey, Lemon Wedges, Cinnamon Sticks

Flavored Oils to include some of the following choices  
Carmel, Hazelnut, Almond, Raspberry and Vanilla

@ \$65 Per Person

(All Uniformed Chef and Attendants listed above are at no additional cost)

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## WALT DISNEY WORLD SWAN AND DOLPHIN

### Beverage Service

#### Hosted Bar (Per Drink)

	<b>Premium</b>	<b>Super Premium</b>
<i>Mixed Drink / Cocktail</i>	\$700	\$8.00
<i>Domestic Beer</i>	5.00	5.00
<i>Imported Beer</i>	6.00	6.00
<i>Wine</i>	7.00	8.00
<i>Mineral Water</i>	3.50	3.50
<i>Soft Drinks</i>	3.25	3.25
<i>Cognacs and Cordials</i>	8.00	8.00
<i>Micro Brews</i>	6.00	6.00

#### The Cocktail Hour (Per Person)

	<b>Call</b>	<b>Premium</b>
<i>1 hour</i>	\$21.00	\$24.00
<i>1½ hours</i>	26.00	29.00
<i>2 hours</i>	29.00	32.00
<i>Additional bar service per hour</i>	12.00	12.00

#### Cash Bar (Per Drink)

	<b>Call</b>	<b>Premium</b>
<i>Mixed Drink / Cocktail</i>	\$7.25	\$8.25
<i>Domestic Beer</i>	5.25	5.25
<i>Imported Beer</i>	6.25	6.25
<i>Wine</i>	7.25	8.25
<i>Mineral Water</i>	3.75	3.75
<i>Soft Drinks</i>	3.50	3.50
<i>Cognacs and Cordials from</i>	8.25	8.25
<i>Micro Brews</i>	6.25	6.25

**Bartender and Cashier labor is at no additional charge.**

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