



Wedding Packages

*Start planning your dream wedding at the
Walt Disney World Swan and Dolphin Resort*



Contact our Catering Department at 407.934.1883
1500 Epcot Resorts Blvd., Lake Buena Vista, FL 32830



Reception Packages

Packages Include:

Cocktail Hour

One-Hour Premium Hosted Bar with a Selection of Three Teasers
(Hot and Cold Options) and One Displayed Classic

Dinner Reception

Plated or Buffet Dinner

Three Hours Premium Hosted Bar

Champagne Toast

House Wine served with Dinner

Choice of Swan and Dolphin Wedding Cake

Upgraded House Linen

Dance Floor

Staging for Entertainment

Votive Candles and Silver Framed Table Numbers

Private Menu Tasting for up to Four People

*upon catering contract signing and deposit collection

Bonvoy Rewarding Events Points

*sign up at Bonvoy.com

Discounted Room Block for Overnight Guest Accommodations

*with minimum guarantee of 10 sleeping rooms - based on availability

Cocktail Hour

Allow your guests to mix and mingle while you make your way around our iconic property for post-ceremony photos in our many stunning locations.

— Select 3 Cold Teasers or 3 Hot Teasers along with 1 Displayed Classic —

Hot and Cold Teasers

Passed Cold Teasers

Shots, Cones, and Lollipops

Passed on a 3-Tier Acrylic Stand
(select 1 of each, based on 1 of each per person)

Bruschetta Shot, Basil Oil Shot

Roasted Beet Salad, Chive Cream Shot

Smoked Chicken Cone, Lemon Thyme Aioli Cone

Crab Salad Cone, Avocado Mousse Cone

Teriyaki Beef Block Lollipop

Sesame Seared Tuna Lollipop

Hot Displayed Teasers

Choose 3

(based on 1 of each per person)

Chicken and Beef

Thai Chicken Skewers, Thai Curry Sauce

Chicken Quesadilla Cones, Avocado Ranch

Buffalo Chicken Spring Roll, Blue Cheese Sauce

Short Rib & Manchego Empanada, Truffle Aioli

Seafood

Crab Cakes, Remoulade

Grilled Jumbo Shrimp Skewer, Coconut Curry Sauce

Bacon Wrapped Scallops

Vegetarian

Breaded Parmesan Stuffed Peppadew

Artichoke Beignet

Mushroom & Taleggio Arancini, Fontina Fondue

Kalamata Olive, Artichoke, Goat Cheese Tart, Basil Crème Fraiche

Displayed Classics

Antipasti

Imported Meats and Cheeses,
Marinated Roasted Vegetables, Crusty Breads

Artisan Cheese

Domestic and Imported Cheese Display, Dried Fruit,
Nuts, Fig Puree, Balsamic Syrup, Crusty Breads

Assorted Dips

Spinach and Roasted Garlic,
White Bean-Mascarpone Cheese,
Hummus, Gorgonzola-Candied Walnuts, Pitas, Lavosh, French Bread

Crudité

Seasonal Variety of Raw Vegetables,
Asiago Cream and Herb Buttermilk and Hummus





Cocktail Hour

— Enhancements —

Raw Bar

**priced per item*

Served with Bloody Mary Cocktail Sauce, Dijon Aioli, Red Wine Mignonette, Fresh Lemon Wedges

Seasonal East & West Coast Oysters \$6 each

Snow Crab Claws \$8 each

Caribbean White Shrimp \$7 each

King Crab Legs \$10 each

Shrimp Cocktail Steamrollers \$10 each

Custom Ice Carving Display

\$600



Dim Sum

Pork Gyoza, Barbecued Pork Buns, Shrimp Har Gow, Pork Shumai, Steamed Vegetable Dumpling, Soy, Chili Oil, Ponzu

Based on 4 pieces per person

**Attendant and power fees apply*

\$20 per person

Sushi Display

Array of Sushi Rolls, Sashimi, Nigiri, Wasabi, Soy, Pickled Ginger, Chop Sticks

Based on 4 pieces per person

\$25 per person

Falafel

Chick Pea Croquettes, Tzatziki, Tahini Dressing, Iceberg, Tomato, Onion, Pickled Vegetable Relish, Harissa

Based on 1 per person

**Attendant and power fees apply*

\$15 per person



All food and beverage is subject to 25% gratuity and 6.5% sales tax.

**Attendant required. \$225 each.*



Buffet Dinner

Price per person includes package cocktail hour selections, hosted premium bar for 1 hour cocktail hour and 3 hour reception.



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Buffet Dinner

Salad Station Selections

Please select 1

Garden Salad Bar

Variety of Fresh Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Olives, Pepperoncinis, Walnuts, Shredded Cheddar, Citrus Vinaigrette, Creamy Buttermilk, and Blue Cheese Dressings

Not So Traditional Waldorf Salad

Caramelized Walnuts, Grilled Apples, Celery Root, Macerated Cherries, Chopped Romaine, Waldorf Dressing

Entrées

All selections included

Thyme Roasted Chicken Breast

Charred Sweet Tomatoes, Roasted Garlic Jus

Blackened Loch Duarte Salmon

Ratatouille

Seasonal Roasted Organic Vegetables

Artisan Rolls and Butter

Action Station Selections

Please select 1

*Free Form Lasagna

Herbed Ricotta, Fresh Pasta Ribbons, Seasonal Organic Vegetables, Mushrooms, Pecorino

*Super Mac & Cheese

Creamy Mac & Cheese, Smoked Gouda, Cheddar and Gruyere Cheeses

Toppings:

Pancetta, Peas, Crab, Caramelized Onions, Toasted Panko Bread Crumbs

*La Pasta Pazza

Cheese Tortellini or Papparedelle Pasta
Marinara and Pesto Alfredo Sauces, Chili Flakes, Parmesan, Garlic Breadsticks

Carving Station Selections

Please select 1

*Herb Crusted Slow Roasted Beef Top Round

Horseradish Cream, Pommery Mustard, Mayonnaise

*Brined Turkey Breast

Served with Mustard, Mayonnaise, Turkey Veloute

*Roasted Smoked Ham

Tarragon Mustard Sauce

Sides

Please select 2

Creamed Spinach

Truffle Whipped Potatoes

Oven Roasted Asparagus

Sautéed Mushrooms

Country Smashed Potatoes

Mashed Sweet Potatoes

Creamy Risotto

All food and beverage is subject to 25% gratuity and 6.5% sales tax.

**Attendant required. \$225 each.*



Choice of Swan and Dolphin Wedding Cake

Assorted Miniature Desserts

Beverages

Freshly Brewed Starbucks 100% Columbian Coffee,
Decaffeinated Coffee and Herbal Teas

Tableside Wine Service with Dinner

Champagne Toast

Premium Hosted Bar for 4 Hours Total

(1 Hour Cocktail Hour and 3 Hour Reception)

— \$180 per person —



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Plated Dinner

Price per person includes package cocktail hour selections, hosted premium bar for 1 hour cocktail hour and 3 hour reception.



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Plated Dinner

Salad Selections

Please select 1

Green and Red Oak Lettuce, Roma Tomato, Florida Orange,
Mango Passion Fruit Vinaigrette

Hearts of Romaine, Pesto Crostini, Shaved Parmesan,
Creamy Garlic Dressing

Tiny Lettuces, Poached Pear,
Gorgonzola Fondue, Candied Pecans, White Balsamic

Entrées

Please select 1

Herb Crusted Chicken Breast

Truffled Risotto Cake, Organic Vegetables, Pinot Noir Reduction
- \$160 per person -

Sautéed Florida Grouper

New Crop Potatoes, Braised Frisee, Meyer Lemon Jus
- \$175 per person -

Roasted Filet Mignon of Beef

Port Wine Reduction, Organic Asparagus, Potato Silk
-\$190 per person -

Buttermilk Brined Chicken Breast

Jumbo Shrimp, Anson Mill White Cheddar Grits, Black Kale, Tomato Fondue
-\$182 per person -

All Day Braised Beef Short Rib

Garlic Prawns, Creamy Risotto, Seasonal Roasted Vegetables, Sauce Bordelaise
-\$197 per person -

Artisan Rolls and Butter



Choice of Swan and Dolphin Wedding Cake

Assorted Miniature Desserts

Beverages

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Dessert

Choice of Wedding Cake

Please select 1



Classic Harmony

White Sponge Cake, White Chocolate Mousse, Fresh Strawberries, Buttercream *traditional design with gum paste flowers*

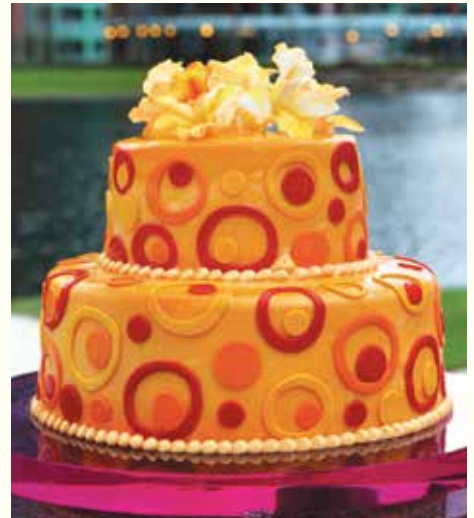


Chocolate Dream

Chocolate Lady Finger Sponge Cake, Chocolate Mousse Layers, Dark Chocolate Velvet Frosting

**Chocolate Flower Topper Available for \$25 Upgrade*

**Custom cakes and pricing available upon request*



Exotic Orange

Orange Sponge Cake, Layered Exotic Mousse, Colorful Fondant Frosting

**Available in other colors*



All food and beverage is subject to 25% gratuity and 6.5% sales tax.

**Attendant required. \$225 each.*

Ceremony Services

As part of your total Wedding Experience, the Walt Disney World Swan and Dolphin offers a beautiful outdoor area on property to hold your ceremony as well as provide a Professional Bridal Consultant to assist you on your wedding day. When you reserve this area it will include: the ceremony location, a back-up room inside (*in case of inclement weather*) and setup of white outdoor chairs and staging. The Bridal Consultant services will include: planning the flow of your wedding ceremony, positioning your bridal party, organizing ushers, selecting ceremony music, running your rehearsal and assisting your wedding party through your ceremony.

Please contact our Wedding Coordinators from Just Marry for pricing!

407-259-2388 ext. 108 or info@justmarry.com



For more information visit us at swandolphin.com/weddings

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