



*I do, always and forever*

1200 Epcot Resorts Blvd. Lake Buena Vista, FL 32830 | 407-934-1883 | [swandolphin.com/weddings](http://swandolphin.com/weddings)



# Reception PACKAGES

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



## Pre-Reception

One Hour Premium Open Bar Package

Selection of  
(3) Three Hors d'oeuvre Teasers  
(Hot and Cold Options)

One Displayed Classic

*Note: The Four Hour Open Bar 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.*



## Dinner Reception

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

Buffet or 2 Course Plated Meal Service

Champagne Toast for All Guests

Two Types of House Wine Served  
Tableside with Dinner

Wedding Cake  
(Sized According to Guest Count)







## All receptions include:

Floor length linen and napkins for all tables in white, black or navy blue

Round tall and short cocktail tables for the pre-reception

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

Banquet chairs

Glassware, silverware and white china

Laminate wood dance floor and staging for entertainment

Votive candles (6 per table)

Table numbers

Private menu tasting for up to six guests  
(Upon executed catering contract and deposit collection)

Marriott Bonvoy® rewarding points of 2 points for every \$1

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 upgrade for couple and parents for one night based on availability





# Pre-Reception

Select Three Teasers

(Any Combination of Hot and Cold)

The Couple will decide if the Teasers will be Butler Passed or Displayed from a Station

## COLD TEASERS

### Shots, Cones and Lollipops

Bruschetta, Heirloom Tomato, Fresh Mozzarella, Basil Shot

Red Pepper Hummus, Pita Shot

Smoked Chicken, Lemon Thyme Aioli Cone

“BLT” Applewood Smoked Bacon, Lettuce, Tomato Cone

Peppered Angus Beef, Tarragon Aioli Lollipop

Togarashi Seared Ahi Tuna Lollipop

## HOT TEASERS

### 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

Gochujang Glazed Jumbo Shrimp Skewers,  
Scallions, Toasted Sesame

Bacon Wrapped Scallops

### Vegetarian

Cotija Cheese Arepa, Charred Tomato Salsa

Spanakopita

Asiago And Romano Cheese Arancini,  
Tomato Fondue

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



# DISPLAYED CLASSICS

*Select One*

## **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



All food and beverage is subject to 26% service charge and 6.5% sales tax.



# Enhancements

## DISPLAYED STATIONS

### 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

### 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

### 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

### Sushi Display

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

Based on 4 pieces Per Person

\$25 Per Person



# Dinner Selections

## Plated Dinner

*Our wedding package plated dinners include two courses- the salad and entrée.*

*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 ten working 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 ten working 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.*

## Salads

*Select One*

Green And Red Oak Lettuce, Roma Tomato, Florida Oranges, Mango-Passion Fruit Vinaigrette

Baby Iceberg Lettuce Wedge, Heirloom Tomatoes, Blue Cheese, Crispy Hobbs’ Bacon

Local Baby Greens Florida Citrus, Hearts of Palm, Cucumber, Marcona Almonds, Banyuls Vinaigrette

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

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

Baby Greens, Buffalo Mozzarella, Plum Tomato, Pine Nut Puree, Baguette Crostini, Tomato Vinaigrette





## Entrées

*Select One*

### **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 and Jumbo Shrimp**

Anson Mill White Cheddar Grits, Black Kale, Tomato Fondue

\$182 Per Person

### **All-Day Braised Beef Short Rib and Garlic Prawns**

Creamy Risotto, Seasonal Roasted Vegetables, Sauce Bordelaise

\$197 Per Person

### **Potato Gnocchi**

Roasted Vegetable Bolognese, House Ricotta Cheese

\$160 Per Person

All food and beverage is subject to 26% service charge and 6.5% sales tax.





# Dinner Selections

## Buffet Dinner

### Salads

*Select One*

#### **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

### Included in Package

#### **Thyme Roasted Chicken Breast**

Charred Sweet Tomatoes, Roasted Garlic Jus

#### **Blackened Loch Duarte Salmon**

Ratatouille

#### **Seasonal Roasted Organic Vegetables**

### Sides

*Select Two*

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 26% service charge and 6.5% sales tax.



# Action Station Selection

*Select One*

## **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

## **Free Form Lasagna\***

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

# Carving Stations

*Select One*

## **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

# Mini Desserts

*Choose Three - based on 1 of each Per Person*

Caramelized Banana Cream Éclair

Chocolate Crunch Dome

Cheese Cake Tart, Lemon Peel Mousse And Raspberry Coulis

Limoncello Cup Cake

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

Pineapple Cream Tart, Caramel Mousse

Key Lime Tart

Mini Vanilla and Chocolate Cupcake



# Wedding Cake

## FLAVOR SELECTIONS

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.

### Suggested Cake Flavor & Filling Combinations

#### **Signature Cake - Classic Harmony**

White Chocolate Mousse, Lady Finger and Fresh Strawberry or Fresh Raspberry

#### **Chocolate Dream**

Chocolate Flourless and Chocolate Mousse

#### **Chocolate Crunch Cake**

Chocolate Sponge, Hazelnut Chocolate Crunch, Chocolate Mousse

#### **Funfetti Sponge Cake**

Creamy Vanilla Cake Filling

#### **Florida Citrus**

Orange Peel Pound Cake Sponge, Vanilla Lemon Light Cream

#### **Red Velvet Sponge**

Cream Cheese Mousse

#### **The All Vanilla**

Lightly Soaked Vanilla Sponge, Vanilla Bavaroise Mousse

#### **Carrot Cake**

Pineapple Comfit, Cream Cheese Filling

### Create Your Own Flavor & Filling

#### Cake

Flourless Chocolate, Chocolate, Pound Cake, Almond, Red Velvet, Carrot Cake, Coconut

#### Filling

Chocolate Mousse, White Chocolate Mousse, Vanilla Mousse, Light Lemon Peel Cream, Cream Cheese Mousse, Cream Cheese Frosting, Any Flavor of Butter Cream (Vanilla, Chocolate, Coffee, Caramel, Pistachio, Lemon)







# Bar Package

4 Hours included in the Wedding Reception Packages

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

Upgraded Brand Labels: \$14.00 Per Person

Bartender Fee(s) at \$225.00 Each (1 Per 100 Guests)

All packages include Assorted Sodas and Mineral Waters

## Wedding Bar Package Brand Labels

Bourbon: Jim Beam White Label  
Scotch: Johnnie Walker Red Label  
Vodka: New Amsterdam  
Gin: Beefeaters  
Whiskey: Seagram's 7  
Rum: Bacardi  
Tequila: Sauza Silver

## Upgraded Brand Labels

Bourbon: Jack Daniels  
Scotch: Johnnie Walker Black  
Vodka: Absolut  
Gin: Bombay Sapphire  
Whiskey: Crown Royal  
Rum: Flor De Cana 4 Year  
Tequila: Sauza Silver



All food and beverage is subject to 26% service charge and 6.5% sales tax.



# 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, Sam Adams

# Craft Beer

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





# 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.

For meal functions with groups of twenty (20) or less, the Hotel will charge a \$125.00 labor fee if total food and beverage revenue does not exceed \$1,500.00.

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.







## **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 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 factored on the number of hours needed, number of guests, what day of the week and time of the day starting from \$1,000.00 and up.

## **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.

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

TentLogix/Premier –Exclusive provider for Rental/construction of all tents erected on property.



ENCORE (previously PSAV) – 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.

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

### **MARRIOTT BONVOY® EVENTS**

Marriott Bonvoy Events provides Points or Miles 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 or Miles 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 or Miles to any intermediary booking an event on behalf of any governmental entity or SOE.