



I do, always and forever

1200 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 Favorites Open Bar Package

Selection of (3) Teasers

Dinner Reception

Three Hour Favorites 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)



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:

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 with chair covers

Glassware, silverware and white china

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

Votive candles (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 at the Walt Disney World Swan or Dolphin, applicable with a \$15,000 or higher Food and Beverage Minimum.





Pre-Reception

Select Three Teasers (Any Combination of Hot and Cold)
Teasers will be Butler Passed.

COLD TEASERS

Shots, Cones and Lollipops

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

Red Pepper Hummus, Pita Shot (V)

Smoked Chicken, Lemon Thyme Aioli Cone

"BLT" Applewood Smoked Bacon, Lettuce, Tomato Cone

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

Togarashi Seared Ahi Tuna Lollipop* (GF, DF)

HOT TEASERS

Chicken and Beef

Thai Chicken Skewers, Thai
Curry Sauce (GF, DF, N)

Chicken Quesadilla Cones,
Avocado Ranch (GF)

Buffalo Chicken Spring Roll,
Blue Cheese Sauce

Short Rib & Manchego
Empanada, Truffle Aioli

Seafood

Crab Cakes, Remoulade
(Shellfish)

Gochujang Glazed Jumbo
Shrimp Skewers, Scallions,
Toasted Sesame (GF, DF,
Shellfish)

Bacon Wrapped Scallops (GF,
DF, Shellfish)

Vegetarian

Cotija Cheese Arepa, Charred
Tomato Salsa (V)

Spanakopita (V)

Asiago And Romano Cheese
Arancini, Tomato Fondue (V)

Honey Goat Cheese Phyllo, Basil
(V)

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contrain Nuts (N), Shellfish (Shellfish)

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Enhancements

DISPLAYED CLASSICS

Artisan Cheese

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

\$35 Per Person

Assorted Dips

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

\$25 Per Person

Crudité

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

\$28 Per Person



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Enhancements

DISPLAYED STATIONS

Raw Bar

Market Price Per Item

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

Seasonal East & West Coast Oysters* (GF, DF, Shellfish)

Snow Crab Claws (GF, DF, Shellfish)

Caribbean White Shrimp (GF, DF, Shellfish)

King Crab Legs (GF, DF, Shellfish)

Shrimp Cocktail Steamrollers (GF, DF, Shellfish)

Sushi Display

Array of Sushi Rolls*, Sashimi*, Nigiri*,
(GF, DF) Wasabi, Soy, Pickled Ginger,
Chop Sticks

Based on 4 Pieces Per Person

\$38 Per Person

Falafel

Chick Pea Croquettes (Vegan), Tzatziki, Tahini
Dressing, Iceberg, Tomato, Onion, Pickled
Vegetable Relish, Harissa (Attendant and Power
Fee Required)

\$20 Per Person

Handcrafted Italian Meatballs

San Marzano Tomato Basil Sauce, Parmesan &
Mascarpone Polenta, Genovese Basil (Attendant
Required)

\$22 Per Person

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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.

Entrée Selections

A choice of entrée is available upon request. A maximum of (3) three entrée choices (including vegetarian) may be selected in advance for your guests. The same starch and vegetables shall be selected for all the entrée choices.

All entrée counts (how many of each entrée choice) must be given (15) fifteen days prior to the event. Then final counts for each entrée choice must be provided at the time of final guarantee (3) three business days prior to the event. Each guest must have an indicator of entrée selection on their escort or place card and be displayed at their place setting at the table.

Salads

Select One

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

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

Hearts of Romaine, Toasted Brioche, Parmesan, Creamy Garlic Dressing (V)

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



Entrées

Herb Crusted Chicken Breast

Pinot Noir Reduction

\$170 Per Person

Sautéed Florida Grouper (GF)

Meyer Lemon Jus

\$185 Per Person

Roasted Filet Mignon of Beef* (GF, DF)

Port Wine Reduction

\$200 Per Person

Buttermilk Brined Chicken Breast and Jumbo Shrimp (GF, Shellfish)

Tomato Fondue

\$190 Per Person

All-Day Braised Beef Short Rib and Garlic Prawns (GF, DF, Shellfish)

Sauce Bordelaise

\$210 Per Person

Potato Gnocchi (V)

Roasted Vegetable Bolognese, House Ricotta Cheese

\$170 Per Person

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Starches

Select One

Anson Mill White Cheddar Grits (GF, V)

New Crop Potatoes (GF, Vegan)

Potato Silk (GF, V)

Creamy Risotto (GF, V)

Vegetables

Select One

Roasted Cauliflower (GF, Vegan)

Organic Vegetables (GF, Vegan)

Seasonal Roasted Vegetables (GF, Vegan)

Organic Asparagus (GF, Vegan)



Dinner Selections

Buffet Dinner

\$180 Per Person

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 (V, N)

Included in Package

Thyme Roasted Chicken Breast

Charred Sweet Tomatoes, Roasted Garlic Jus (GF, DF)

Blackened Loch Duarte Salmon

Ratatouille (GF, DF)

Sides

Select Two

Creamed Spinach (GF, V)

Truffle Whipped Potatoes (GF, V)

Oven Roasted Asparagus (GF, DF, Vegan)

Sautéed Mushrooms (GF, V)

Country Smashed Potatoes (GF, V)

Mashed Sweet Potatoes (GF, V)

Creamy Risotto (GF, V)

Seasonal Roasted Vegetables (GF, DF, Vegan)



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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

Enhancements ACTION STATIONS

Super Mac & Cheese †

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

Toppings:

Pancetta, Caramelized Onions, Toasted Panko Bread Crumbs

\$32 Per Person

Mmmpanadas (2 Per Person) †

Corn Empanadas: Braised Shredded Beef, Ancho Marinated Chicken, Guava & Cheese

Served with:

Toasted Cumin & Lime Creme, Fraiche, Green Chili Aioli, Chipolte Ranch

\$24 Per Person

† Attendants & chef fees per carving or action station at \$350.00 each

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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.

Signature Cake - Classic Harmony

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

Chocolate Dream

Chocolate Spongecake, Chocolate Mousse

Chocolate Crunch Cake

Chocolate Sponge,
Hazelnut Crunch Chocolate Mousse

Funfetti Sponge Cake

Creamy Vanilla Cake Filling

Florida Citrus

Orange Peel Pound Cake Sponge,
Light Lemon Peel Vanilla Cream

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

1 Create Your Own Cake Flavor & Filling

Cakes

Flourless Chocolate Sponge (GF, V), Chocolate Sponge (V),
Orange Peel 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)





Bar Package

4 Hours included in Wedding Packages

Additional Hours of Bar Service \$14 Per Person, Per Hour

Appreciated Brand Labels: \$16 Per Person for 4 Hours

Bartender Fee(s) at \$350 Each (1 Per 100 Guests)

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



Wedding Bar Package Favorite Labels

Bourbon: Jim Beam White Label

Scotch: Johnnie Walker Red Label

Vodka: New Amsterdam

Whiskey: Seagram's 7

Rum: Bacardi

Tequila: Sauza

Gin: Beefeaters or New Amsterdam
(based on availability)

Appreciated Labels

Bourbon: Elijah Craig

Scotch: Johnnie Walker Black

Vodka: Absolut

Whiskey: Crown Royal

Rum: Bacardi

Tequila: Milagro

Gin: Bombay Sapphire



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





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 \$500.00 labor fee.

Decorative confetti, glitter, sprinkles, etc. will be subject to a clean up fee starting at \$250.00.

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 \$500.00.

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.

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 automobile 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 ENCORE 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.

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.