

MYSTIC DUNES RESORT & GOLF CLUB



Banquet
M E N U



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7600 Mystic Dunes Lane • Celebration, Florida 34747



GENERAL

Information

We, at Mystic Dunes Resort & Golf Club, look forward to coordinating the many details necessary to make your event a success. The attached menu items are only suggestions. Our Group Event Manager will be happy to customize a menu to meet your expectations.

AUTHORITY TO SIGN

An event booked by telephone is tentative until the responsible person or authorized representative signs the function letter of confirmation, contract and/or remits a non-refundable deposit.

GUARANTEES

- The resort requires your menu no later than 14 days in advance of your function.
- We will require a final guarantee by 10:00 a.m., three (3) business days (Monday-Friday) in advance. This will be the minimum guarantee, not subject to reduction. We will not be responsible for service to more than 3% above your guarantee, or 30 covers maximum. If no guarantee is received by the resort, the original estimated attendance shall become the guarantee.

ENTRÉE SELECTION

- To ensure prompt service and satisfaction of all guests, the entrée selection on all catering menus is limited to one choice unless special dietary laws or religious holidays must be adhered to. In these instances, the exact number of special substitute entrées must be specified with the guaranteed attendance, as well as, the exact location and/or name of the guest(s) with these special requests.

LABOR CHARGES

- Hosted bar bartenders
- Cash bar bartenders
- Carvers and station attendants
- Electrical, security and other special labor services are available on request and are charged accordingly.

DECORATIONS

- The resort will not permit the affixing to the walls, floor or ceiling of rooms with nails, staples, push pins, tape or any other substance unless approved by the resort in writing. In the event this is done without authorization, and any damage is suffered, the cost of repair and or replacement will be billed to the patron.



GENERAL *Information* Continued...

DEPOSITS AND PAYMENT SCHEDULES

- Payment shall be made in advance of the function. A non-refundable 20% deposit will be required at the contract signing. Final payment will be required ten (10) business days before the function date. Any remaining balance of the account is due and payable on the day of the event. After thirty (30) days, any balance will incur a service charge at 1.5% per month.

SECURITY

- The resort will not assume responsibility for damage or loss of any merchandise or articles left in the resort prior to, during or following the function.
- Arrangements for security of exhibits, merchandise or articles set up for display can be made prior to your function. Any security arrangements must be approved by the resort. Additional fees will be applied when meeting room locks are requested to be changed.

FOOD AND BEVERAGE MINIMUMS

- All events are required to meet a contracted food and beverage minimum. Our food and beverage minimums do not include a 21% service charge, 7% sales tax, rentals fees, and/or miscellaneous charges.

AUDIO VISUAL

- Limited audio/visual equipment and services are available. Rate quotes upon request. Audio/visual services are an additional cost.

BALLROOM CAPACITY

- Ballroom Capacity/Reception Rental fees will apply. Clubhouse Buyout options are available. Please ask your event manager for more information.
Mulligan Grande Ballroom: Up to 225 guests
Mulligan Ballroom: Up to 150 guests
Fairways B: Up to 75 guests
Mulligan A: Up to 40 guests

FOOD AND ALCOHOLIC BEVERAGES

- All food and beverage is to be purchased solely through Mystic Dunes Golf, LLC with the exception of Celebration Cakes. Absolutely, no outside beer, wine or liquor can be brought into the event space. Furthermore, if it is discovered that any of your guests, including the bridal party, have brought outside alcohol, we will be forced to confiscate the outside alcohol immediately, per our Liquor License with the State of Florida. We ask for your cooperation in monitoring this. The State of Florida has also required that no food or beverage is allowed to leave property, with the exception of a Celebration Cake.



GENERAL *Information* Continued...

PREFERRED VENDORS

- We will be happy to recommend vendors for your cake, floral, entertainment, lighting and décor needs. Please ask your event manager for our preferred vendors list. Mystic Dunes Golf, LLC reserves the right to approve all vendors prior to event. A list of vendors should be submitted to Mystic Dunes Golf, LLC for review and approval prior to the date of the event. If you wish to use a third party vendor(s), to provide a specific service(s) not available through Mystic Dunes Golf, LLC, you agree to use vendor(s) that meet the insurance requirements established by Mystic Dunes Golf, LLC. We reserve the right to reject any proposed vendors in its sole discretion. We reserve the right to limit the volume of musical entertainment. Entertainment enhancing machinery must be approved prior to the event. We will not be liable for any claims contracted between the client and the agent/ services provided.

OUTSIDE CATERERS

- As a full service facility, we do not typically allow outside caterers or any outside food and beverage venue in our event space. The following exceptions apply: Specialty Caterers for weddings requiring ethnic or religious specialty items. If you wish to use a third party caterer(s) not available through Mystic Dunes Golf, LLC, you agree to use vendor(s) that meet the insurance requirements established by Mystic Dunes Golf, LLC. We reserve the right to reject any proposed vendors at its sole discretion.

SERVICE CHARGE AND TAX

- All food and beverage, attendant/bartender fees and related services are subject to 21% service charge and current Florida Sales tax. If you are Florida Tax Exempt, please inform the staff prior to completing the contract. You will need to provide the proper paperwork, including your certificate of sales tax exemption. Please keep in mind that form of payment must match the name on the tax exemption form for consideration. We will adhere to all State of Florida rules regarding this type of sale.



BREAKFAST *Plated*

Minimum of 25 guests or more

EGG CLASSIC

- Seasonal Fresh Fruit Bowl
- Assorted Danishes
- Two (2) scrambled eggs with your choice of apple-wood bacon, maple sausage links, or country ham
- Seasoned home fries
- Orange juice
- Freshly brewed coffee, decaf and hot tea

THE GRIDDLE

- Seasonal fresh fruit bowl
- Assorted Danishes
- French toast or pancakes with strawberries or blueberries served with warm syrup
- Choice of apple-wood bacon, maple sausage links or country ham
- Orange juice
- Freshly brewed coffee, decaf and hot tea

SUNRISE BREAKFAST

- Seasonal fresh fruit bowl
- Croissant breakfast sandwich with eggs, cheddar cheese and choice of apple-wood bacon, maple sausage links or country ham
- Assorted Danishes
- Orange juice
- Freshly brewed coffee, decaf and hot tea

A ++ indicates 21% service charge and 7% tax, which is applied to all food and beverage items. Prices and menu items are subject to change.



BREAKFAST *Buffets*

Minimum of 25 guests or more

THE WAKE UP CALL

- Assorted whole fruit
- Assorted cold cereals with regular and 2% milk
- Assorted breakfast pastries
- Assorted bagels, croissants, butter and preserves
- Choice of two (2): Orange juice, apple juice, grapefruit juice or cranberry juice
- Freshly brewed coffee, decaf and hot tea

MORNING DELIGHT

- Sliced seasonal fruit and berries display
- Assorted breakfast pastries to include Danish, muffins and cinnamon rolls
- Croissants with selection of butter and preserves
- Scrambled eggs
- Apple-wood bacon and maple sausage links
- Seasoned home fries
- Choice of two (2): Orange juice, apple juice, grapefruit juice or cranberry juice
- Freshly brewed coffee, decaf and hot tea

BREAKFAST ENHANCEMENTS

- Eggs Benedict
- Breakfast Burrito
- Breakfast croissant sandwiches with ham, egg and cheese
- Bagel station to include assorted bagels, smoked salmon, cream cheese, shaved red onion, capers and diced eggs
- Waffle or omelet station w/condiments

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+Uniformed Attendant required for every cooking or carving station



BREAKFAST *A La Carte*

Note: there are sixteen (16) eight ounce cups per gallon

A LA CARTE MENU ITEMS

- Freshly brewed coffee, decaf and hot tea
- Orange juice/apple juice
- Raspberry iced tea/pink lemonade
- Freshly brewed iced tea (sweet/unsweet)
- Lemonade
- Assorted soft drinks (Coke products)
- Bottled Water
- Orange juice/apple juice bottles
- Assorted breakfast Danish
- Assorted breakfast muffins
- Assorted whole fruit (oranges, apples, bananas)
- Bagels with cream cheese
- Mini croissants with preserves
- 4 oz fruit yogurts with granola
- Assorted dry cereals with whole, 2% and/or skim milk
- Assorted soft baked cookies
- Assorted chocolate bars
- Granola bars
- Fudge brownies
- Soft pretzels with mustard dip
- Individual popcorn bags (1.5 oz)
- Individual potato chip bags (1.5 oz)

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SNACK Break

MORNING HEALTH BREAK

- Fruit kabobs with honey yogurt dipping sauce, assorted energy, granola and Nutri Grain bars, freshly brewed coffee, decaf, herbal teas and bottled water

COOKIE CORNER BREAK

- Assorted fresh baked cookies, which include chocolate chip, oatmeal raisin, macadamia walnut, freshly brewed coffee, decaf, herbal teas and whole milk or 2% milk

9TH HOLE BREAK

- Warm soft pretzels with ground stone mustard and salted beer nuts, freshly brewed coffee, decaf, herbal teas, assorted soft drinks and bottled water

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BOXED *Lunches*

All boxed lunches include a cookie or brownie, gourmet chips, piece of whole fruit, and Bottled Water

VEGGIE

- Herb foccacia with grilled eggplant, roasted red peppers, zucchini and portobello mushrooms lightly tossed in a garlic pesto sauce

ROAST BEEF

- Savory roast beef shaved with caramelized onions and cheddar cheese served on herb foccacia with creamy horseradish garlic spread

TORTILLA WRAP OR SUB

- Choice of black forest ham, smoked turkey breast or Thai chicken salad with Swiss cheese, lettuce, tomato and herb cheese aioli

CHICKEN CAESAR WRAP

- Marinated grilled chicken breast with classic romaine lettuce, and parmesan cheese tossed in a creamy Caesar dressing rolled in a spinach tortilla

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LUNCH Buffets

Minimum of 25 guests or more

All lunch buffets include dessert, freshly brewed coffee, decaf and iced tea

CHEF'S BBQ BUFFET

- Seasonal greens with choice of dressing, coleslaw and watermelon slices
- Choice of two (2): Fried chicken, marinated grilled chicken, BBQ ribs or fried catfish
- Choice of one (1): Four cheese mac & cheese, mashed potatoes with gravy, creamy potato salad
- Choice of one (1): Collard greens, southern style green beans or corn on the cob
- Warm apple cobbler

ITALIAN BUFFET

- Caesar salad with shaved Parmesan cheese and croutons
- Lightly tossed penne pasta with basil infused olive oil
- Vegetable primavera/ratatouille
- Choice of one (1): Chicken saltimbocca with lemon caper sauce, chicken marsala, Chicken parmesan
- Choice of one (1): Meat Bolognese or Italian sausage with peppers and onions
- Warm parmesan garlic rolls and butter
- Tiramisu

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LUNCH Buffets

Continued...

Minimum of 25 guests or more

All lunch buffets include dessert, freshly brewed coffee, decaf and iced tea

DELI BUFFET

- Tossed garden salad with choice of dressing
- Pasta salad and home style potato salad
- Assorted deli meats: Black forest ham, smoked turkey, Genoa salami and roast beef
- Assorted deli cheese: Cheddar, Swiss and pepper jack cheese
- Assorted fresh breads, relish tray, condiments, dill pickles
- Chocolate fudge cake

ALL AMERICAN BUFFET

- Tossed garden salad with choice of dressing
- Fresh fruit salad
- Grilled hamburgers and all beef hot dogs with traditional accompaniments
- Baked beans and creamy potato salad
- Relish tray, dill pickles and condiments
- Warm apple pie

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PLATED LUNCH

Lunches

Minimum of 25 guests or more

All plated lunches include seasonal field green salad with choice of dressing, Chef's choice of vegetable and starch, warm rolls and butter, freshly brewed coffee, decaf and Chef's choice of dessert

HERB CRUSTED SLICED PORK TENDERLOIN

- With Madeira sauce

FLAT IRON GRILLED FLANK STEAK

- Served with roasted peppers, zucchini and portabello mushrooms

FRENCH CUT HERB ROASTED CHICKEN BREAST

- With mushroom and red wine demi glace

FRESH GRILLED TERIYAKI SALMON

- topped with pineapple salsa

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HORS D'OEUVRE

Selections

Prices are per piece

CHICKEN

- Chicken wings served with bleu cheese or ranch, carrots and celery
- Thai style chicken satay with spicy sweet chili sauce
- Thai curry chicken salad with a savory pita
- Mini chicken cordon bleu

PORK/BEEF/LAMB

- Meatballs (Swedish or BBQ)
- Pastry wrapped cocktail franks
- Sausage stuffed mushrooms
- Mini beef wellingtons
- Steak herb and cheese crostini
- Teriyaki beef satay
- Lollipop lamb chops with port sage and mint jus

SEAFOOD

- Citrus shrimp bruschetta
- Mini crab cakes with zesty remoulade
- Crab stuffed mushrooms
- Apple-wood wrapped scallops with a lemon beurre blanc
- Shrimp and tuna ceviche shooters

VEGETABLES

- Spanokopita
- Tomato basil bruschetta
- Raspberry brie crostini
- Crispy vegetable spring rolls with sweet plum sauce
- Flatbread foccacia with goat cheese, fig and bacon
- Vegetable crudité platter (serves 25 per platter)
- Antipasto platter (serves 25 per platter)
- International/Domestic cheese display with fresh tropical fruit (serves 50 per platter)

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ACTION *Stations*

Minimum of 50 guests or more

ACTION STATIONS

- Leg of lamb (serves 20-25 guests)
- Marinated pork loin (serves 20 guests)
- Herb crusted prime rib (serves 25-30 guests)
- Pesto crusted sliced beef tenderloin (serves 15 guests)

PASTA STATION

- Choice of penne or bow tie pasta, served with garlic, mushrooms, Parmesan, onions, peppers, sausage, asparagus, spinach and sun dried tomatoes with choice of (2) sauces: marinara, Alfredo, pesto, or a la vodka

POTATO STATION

- Garlic mashed potato, baked potato and sweet potato mash with sautéed onions, bacon, assorted cheeses, broccoli, sautéed mushrooms, sautéed peppers, green onions, butter and sour cream

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PLATED *Dinners*

Minimum of 50 guests or more

All plated dinners include seasonal field green salad with choice of dressing, Chef's choice of vegetable and starch, warm rolls and butter, freshly brewed coffee, decaf, iced tea and Chef's choice of dessert

SINGLE / DUO PLATES

- Pan seared salmon with lemon beurre blanc
- Prosciutto wrapped chicken with white wine Parmesan béchamel
- French cut herb roasted chicken breast paired with grilled shrimp
- Bacon wrapped filet mignon with espagnole and béarnaise sauce
- Veal scaloppini al marsala
- 6 oz filet mignon paired with grilled shrimp
- Chilean sea bass with roasted red pepper coulis paired with 4 oz petite filet mignon

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CUSTOM *Dinner Buffet*

Minimum of 50 guests or more

All buffet dinners include seasonal field green salad with choice of dressing, warm rolls and butter, freshly brewed coffee, decaf, iced tea and Chef's choice of dessert

ENTRÉES (Please select two)

- Braised beef short ribs with natural au jus, marinated pork loin with mango chutney or chimmi churri, eye of round, apricot brandy glazed pork loin, herb roasted chicken, chicken saltimbocca, pan seared salmon

ACCOMPANIMENTS

(Select Two Starch and One Vegetable)

- Mashed sweet potato, sun dried tomato au gratin, wild rice pilaf, vegetable rice pilaf, herb roasted potatoes, whipped garlic mashed potatoes with chives, sautéed asparagus, tri-colored carrots, broccolini, roasted glazed beets with spinach, southern style green beans

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RECEPTION

Libations

Hosted and Cash Bar Options

PREMIUM BAR

- Grey Goose® Vodka, Tanqueray® Gin, Captain Morgan® Rum, Patrón Silver Tequila, Chivas Regal scotch
- Jack Daniel's Whiskey, Makers Mark® Bourbon, Premium red and white wines
- Domestic beer, imported beer
- Pepsi product soft drinks
- Bottled water and juices

STANDARD BAR

- Absolut® Vodka, Bombay-Sapphire Gin, Bacardi Rum, Jose Cuervo® Tequila, Dewars® Scotch
- Seagrams 7 Whiskey, Jim Beam® Bourbon, House red and white wines
- Domestic beer, imported beer
- Pepsi product soft drinks
- Bottled water and juices

BEER, WINE AND SODA

- House red and white wines, domestic beer, imported beer, Pepsi product soft drinks, bottled water and juices

UNLIMITED SODA PACKAGE

- When purchasing a bar package, the unlimited soda package is required for all guests between the ages of 4 and 21. This package includes all Coke products, juices and bottled water.

CONSUMPTION BAR

Prices are inclusive of gratuity and tax.

- Premium brands
- Call brands
- House wine (glass)
- Imported beer
- Domestic beer
- Bottled water and juice
- Soft drinks

CASH BAR

- Minimum sales requirement for evening receptions

BARTENDER



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