

MYSTIC DUNES RESORT & GOLF CLUB



Wedding

1.407.787.5615

events@mystic-dunes-resort.com

7600 Mystic Dunes Lane • Celebration, Florida 34747

MYSTIC DUNES RESORT & GOLF CLUB



GENERAL Information

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.

BALLROOM CAPACITY

Ballroom Capacity/Reception Rental

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

EVENT TIME

You are guaranteed two (2) hours prior to the function for all set up requirements and deliveries. All events are scheduled in five (5) hour blocks. Morning afternoon functions are requested to conclude no later than 3:00 p.m. and evening functions no later than 1:00 a.m. On-site ceremonies receive an extra half hour of time included in the ceremony fee. Any special set up, tear down times, or additional time required must be contracted and paid for in advance. Rehearsal Space is not guaranteed until thirty (30) days prior to your event.

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.

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.

AUDIO VISUAL

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

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.

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.

DEPOSITS AND PAYMENT SCHEDULES

To secure your villa rates, banquet space and event date, a signed contract is required with a 20% non-refundable deposit based on the estimated revenue of your event. All final payments and final guarantees are due 10 business days prior to your event. The forms of payment accepted are cash, credit card or debit card only.



WEDDING *Amenities*

From intimate ceremonies to black tie affairs, you and your guests will enjoy the finest resort accommodations, amenities and complimentary additions.

- Complimentary one-bedroom Honeymoon Villa on the evening of the reception for Bride and Groom, with a bottle of champagne and chocolate covered strawberries.
- Discounted group room block, based on five (5) or more villas per night.
- Complimentary parking for all resort and event guests.
- Personal wedding coordinator for the day of the wedding.
- Complimentary iced water and lemonade, set up 30 minutes prior to your ceremony start time.
- Complimentary private on-site space for bridal party with cocktail reception appetizers.
- One-hour cocktail reception and four-hour wedding reception.
- Complimentary dance floor, banquet tables, banquet chairs, champagne toast and cake cutting services.
- Complimentary poly table linen and napkins, in any color (upgrades available).
- Rehearsal dinner options with waived rental fee.
- Farewell breakfast/brunch options.
- One complimentary round of golf during the week of the wedding for Bride and Groom. Preferred tee times and discount packages for additional players available.

+ Indicates 7% sales tax only. ++ Indicates 21% service charge and 7% sales tax, which is applied to food and beverage items.



WEDDING REHEARSAL PLATED

Dinners

All dinners include choice of salad, warm rolls and butter, freshly brewed coffee and chef's choice of dessert.

CHICKEN

- French cut herb roasted chicken breast with mushroom and red wine demi glace

SEAFOOD

- Pan seared salmon with rosemary lemon beurre blanc

PRIME RIB BEEF

- Prime rib with fines herbes jus lie

BEEF TENDERLOIN

- Au poivre crusted sliced beef tenderloin with cabernet wine and shallot gastrique

PORK

- Herb crusted sliced pork tenderloin with madeira sauce

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CEREMONY *Package*

Ceremonies at Mystic Dunes Resort & Golf Club encompass views of our sprawling property and surrounding natural habitat, with the elegance of a resort experience.

CEREMONY PACKAGE

Set up includes :

- White padded chairs
- Wedding arbor
- Unity table
- Iced water and lemonade for guests
30 minutes prior to your ceremony start time.

Package also includes :

- Complimentary one-hour rehearsal space.
- Private on-site space for bridal party set with light appetizers and beverages.
- Map and access to all on-property locations for photography.
- Personal wedding coordinator for the day of the wedding to assist with the details of your event.

Ceremony fee is subject to tax and is non-negotiable.

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Brunch

R E C E P T I O N S



CLASSIC Brunch

COCKTAIL RECEPTION:

- Smoked salmon display
- Tropical fruit display
- Bananas foster french toast*

(*NOTE: Pecans and walnuts are used in this dish.)

BRUNCH RECEPTION*

*Chef Attendant Fees are \$100.00 per chef+

- Complimentary champagne toast for all guests.
- Mimosa bar available for an extra charge
- Omelet station includes fresh vegetables, shredded cheddar and monterey cheeses, black forest ham and applewood smoked bacon
- Carved prime rib served with au jus and horseradish sauce
- Cheese blintzes with fruit toppings and citrus zest
- Seasoned red bliss potatoes and southern style green beans
- Assorted breakfast pastries served with butter and preserves
- Orange juice
- Freshly brewed coffee, decaf and hot tea

Minimum of 50 guests or more. A per person surcharge will be charged for parties less than 50 people.

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INDULGENCE Brunch

COCKTAIL RECEPTION:

- Shrimp cocktail display with lemon wedges and cocktail sauce
- Tropical fruit display
- Crab stuffed mushrooms

BRUNCH RECEPTION

- Omelet station includes fresh vegetables, shredded cheddar cheese, black forest ham and applewood smoked bacon
- Carved prime rib served with au jus and horseradish sauce
- Roasted garlic bow tie pasta served with a white creamy wine sauce
- Sausage patties OR applewood crisp bacon
- Eggs benedict on biscuits served with hollandaise sauce
- Seasoned red bliss potatoes and grilled asparagus
- Mini-quiche
- Assorted breakfast pastries served with butter and preserves
- Orange juice
- Freshly brewed coffee, decaf and hot tea
- Complimentary champagne toast for all guests

MIMOSA BAR

Minimum of 50 guests or more. A per person surcharge will be charged for parties less than 50 people.

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Evening
R E C E P T I O N S
Receptions



COCKTAIL Reception

DISPLAY

Please select one (1) display to be served during your cocktail reception
(included with your wedding plated and/or buffet dinner package)

- Imported and domestic cheese display garnished with fresh berries and served with assorted crackers
- Vegetable crudité served with an herb dipping sauce
- Spinach and artichoke dip with tri-colored tortillas
- Caprese display
- Marinated grilled vegetables (served cold)

RAW BAR

- Shrimp cocktail, oysters, clams

BUTLER-PASSED HORS D'OEUVRES

Please select two (2) hors d'oeuvres to be served during your cocktail reception

(included with your wedding plated and/or buffet dinner package)

CHICKEN:

- Thai style chicken saté with spicy sweet chilli sauce
- Curry chicken mousse on savory pita
- Mini-chicken cordon bleu
- Southwestern chicken egg rolls

PORK:

- Pork pot stickers with a ginger infused soy sauce
- Sausage stuffed mushrooms

BEEF:

- Teriyaki beef saté
- Mini-beef wellingtons with demi
- Steak herb and cheese crostini

SEAFOOD:

- Citrus shrimp bruschetta
- Shrimp and tuna ceviche with cucumber
- Sesame crusted ahi tuna with soy ginger reduction and wakame salad
- Applewood smoked bacon wrapped scallops with lemon lime beurre blanc
- Crab stuffed mushroom
- Mini-crab cakes with zesty remoulade

VEGETARIAN:

- Spanakopita
- Tomato basil bruschetta
- Raspberry and brie crostini
- Crispy vegetable spring rolls with sweet plum sauce

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PLATED ENTRÉES, SALADS AND SIDES

Dinners

CHOICE OF ONE (1) SALAD

Included in all plated and buffet selections

- Garden salad with red onion, tomatoes and cucumbers, served with choice of dressing
- Contemporary romaine salad with caesar vinaigrette
- Spinach and arugula salad with dried cranberries, crumbled bacon, blue cheese and cherry tomatoes, served with raspberry vinaigrette

SALAD UPGRADE

- Artisan salad greens with brie, grilled portobello and candied walnuts drizzled with balsamic vinaigrette reduction

ENTRÉES INCLUDE:

Choice of one (1) starch and one (1) vegetable

STARCHES:

- Sun-dried tomato au gratin potatoes
- Mashed sweet potatoes
- Wild rice pilaf
- Herb roasted red bliss potatoes
- Garlic whipped mashed potatoes
- Wild mushroom risotto
- Vegetable rice pilaf

VEGETABLES:

- Sautéed asparagus
- Green beans with carrots
- Tri-colored carrots
- Broccolini
- Roasted glazed beets with spinach
- Southern style green beans

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PLATED ENTRÉE SELECTIONS – MAXIMUM SELECTION OF TWO (2) ENTRÉES

All dinners include warm rolls and butter, champagne toast, cake cutting services and freshly brewed coffee.

CHICKEN:

- French cut herb-roasted chicken breast with mushroom and red wine demi glace
- Prosciutto basil wrapped chicken with white wine Parmesan béchamel

SEAFOOD:

- Chilean sea bass with roasted red pepper coulis
- Pan seared salmon with rosemary lemon beurre blanc

BEEF:

- Au poivre crusted sliced beef tenderloin with cabernet wine and shallot gastrique
- Bacon wrapped filet mignon with espagnole and béarnaise sauce
- Prime rib with fines herbes jus lie

PORK:

- Herb-cruste sliced pork tenderloin with madeira sauce
- Cranberry apple stuffed pork chop with an apricot grand marnier glaze

LAMB AND VEAL

- Frenched rack of lamb with marchand de vin sauce
- Veal scaloppini al marsala

PLATED DUO ENTRÉE SELECTIONS

- Chilean sea bass with roasted red pepper coulis paired with a 4 ounce petite filet mignon
- 6 ounce filet mignon paired with grilled shrimp
- French cut herb-roasted chicken breast paired with grilled shrimp+
- French cut herb-roasted chicken breast paired with 4 ounce petite filet mignon
- Sliced beef tenderloin paired with a pan seared salmon

Vegetarian, vegan and gluten free options are available with advance notice. Menu offered is based on chef's choice.

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BUFFET Packages

All dinners include warm rolls and butter, champagne toast, cake cutting services and freshly brewed coffee, decaf and hot tea

DIAMOND BUFFET

- Choice of salad
- Choice of two (2) starch
- Choice of one (1) vegetable
- Choice of two (2) entrée selections:
 - Chimmichurri flank steak
 - Herb-roasted chicken
 - Cajun pangasius with pineapple salsa
 - Mojo sliced pork

GRANDE BUFFET

- Choice of salad
- Choice of two (2) starch
- Choice of one (1) vegetable
- Choice of two (2) entrée selections:
 - Carved beef tenderloin*
 - Chicken Francese
 - Mediterranean style filet of tilapia
 - Apricot brandy glazed pork loin

ELITE BUFFET

- Choice of salad
- Choice of two (2) starch
- Choice of one (1) vegetable
- Choice of three (3) entrée selections:
 - Carved herb-crust prime rib*
 - Chicken coq au vin
 - Grilled salmon with scallion, lemon and herb butter
 - Marinated pork kebabs with peppers and onions

Minimum of 50 guests or more. A per person surcharge will be charged for parties less than 50 people.

**Carver attendant requires additional fee.*

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RECEPTION Enhancements

SORBET INTERMEZZO

Cleanse your palette with one (1) of our delicious sorbet flavors:

- Mango
- Lemon

CHILDREN AGES 3 - 12

- Fruit salad
- Chicken tenders with macaroni and cheese
- Selection of beverages

CHOCOLATE FOUNTAIN

Milk chocolate with selection of three (3) dippers:

- Fresh strawberries
- Marshmallows
- Pretzel sticks
- Rice Krispie treats or pound cake

(based on 1 ½ hours of service)

VENETIAN HOUR

- An assortment of specialty desserts and pastries
- Freshly brewed coffee
- Flavored syrups
- Whipped cream
- Cinnamon sticks
- Chocolate shavings

(based on 1 ½ hours of service)

CARVING STATIONS*:

LEG OF LAMB

Serves 20-25 people

MARINATED PORK LOIN

serves 20 people

HERB-CRUSTED PRIME RIB

serves 25-30 people

PESTO-CRUSTED SLICED BEEF TENDERLOINS

Serves 15 people

**Carver attendant fee of \$100++*

PASTA STATION

Choice of penne or bow-tie pasta, served with garlic, mushrooms, Parmesan cheese, onions, peppers, sausage, asparagus, spinach and sun-dried tomatoes.

Choice of two (2) sauces:

- Marinara
- Pesto
- Alfredo
- À la vodka

ATTENDANT FEES

CHAIR COVERS AND SASHES

CHIAVARI CHAIRS

Additional upgraded linen, charger plates and draping available. Please ask your event manager about various upgrades.

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RECEPTION

Sibations

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

Choices include:

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

CASH BAR

There is a minimum sales requirement for evening receptions

BARTENDER

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PREFERRED *Sponsors*

OFFICIANTS

- SENSATIONAL CEREMONIES
1.407.361.7781
sensational-ceremonies.com
- REV. BOB MYERS
1.407.370.2068
orlandoweddingchaplain.com
- REV. TIM HERRING
1.407.876.6433
disneyweddingminister.com

DJ AND ENTERTAINMENT

- AL DEE PRODUCTIONS
1.321.214.0834
aldeeproductions.com
- OUR DJ AND PHOTOBOOTH ROCKS
1.407.509.9786
ourdjrocks.net
- SOUNDWAVE ENTERTAINMENT
1.407.905.0324
djsoundwave.net
- DJ LIVE PRODUCTIONS
1.407.383.1740
djliveproductions.com
- RHYTHM OF THE NIGHT
1.407.466.1570
therhythmofthenight.com

PHOTOGRAPHY AND VIDEOGRAPHY

- KEY MOMENTS
1.321.821.2306
keymomentfilms.com
- RHODES STUDIOS
1.407.242.7800
rhodesstudios.com
- THIRTEENTH MOON PHOTOGRAPHY
1.407.421.7372
thirteenthmoonphotography.com
- VICTORIA ANGELA PHOTOGRAPHY & CINEMA
1.407.504.1227
victoriaangela.com

HAIR AND MAKEUP

- ABOUT FACE
1.407.647.2700
aboutfacedesignteam.com
- BRIDES BE BEAUTIFUL
1.386.456.7633
bridesbebeautiful.com

CAKES

- SWEET DESIGN KITCHEN
1.407.851.0093
sweetdesignkitchen.com
- EPIC DELIGHTS BAKERY, LLC
1.407.536.6181
epicdelightsbakery.com
- PARTY FLAVORS
1.407.578.2082
orlandocustomcakes.com
- SUGAR SUITE
1.321.972.8650
thesugarsuite.com

FLORAL AND EVENT DESIGNS

- JONATHAN FLOWERS
1.407.767.5004
jonthansflowers.com
- FLOWERS BY LESLEY
1.407.694.0624
flowersbylesley.com
- ATMOSPHERES FLORAL
407-592-5511
atmospheresfloral.com

WEDDING SERVICES

- A CHAIR AFFAIR
1.386.479.4308
chairaffairrentals.com
- CHRISTINE MACPHIL - HARPIST
1.407.239.1330
orlandoharpist.com
- QUEST DRAPES
1.407.361.7739
questdrape.com
- VIP TRANSPORTATION
1.407.822.7755
viptg.com
- GET LIT PRODUCTIONS
1.407.924.4246
get-lit-orlando.com
- CONNIE DUGLIN LINEN
1.407.647.2800
E-mail: orldiv@cdlinen.com
- CASA DI BELLA BOUTIQUE
1.407.566.9198
casadibellacelebration.com
- HIGH HORSE CARRIAGE RIDES
1.386.334.4386
highhorsecarriagerides.com
- FLORIDA CANDY BUFFETS
1.407.529.5880
floridacandybuffets.com
- LETZ DANCE ON IT
1.407.222.9968
letzdanceonit.com
- AFR EVENT FURNISHINGS
1.407.608.5141
afrevents.com
- MAKU ICE
1.407.238.2426
makuice.com

INVITATIONS/STATIONARY

- INVITATIONS BY NANNUK
1.407.745.9070
nannukmedia.com
- THE INVITATION LOUNGE
1.407.409.8714
theinvitationlounge.com



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