

MYSTIC DUNES RESORT & GOLF CLUB



*Wedding*  
P A C K A G E S

1.407.787.5615

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7600 Mystic Dunes Lane • Celebration, Florida 34747



## WEDDING *Amenities*

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

### COMPLIMENTARY PARKING FOR ALL RESORT & EVENT GUESTS

### COMPLIMENTARY ONE-BEDROOM HONEYMOON VILLA

One night stay provided for bride and groom on the evening of their wedding with bottle of champagne and chocolate covered strawberries.

### DISCOUNTED GROUP BLOCKS

Based on a contract of five or more villas.

### PRE-PRINTED DIRECTIONAL CARDS FOR ALL EVENT INVITATIONS

### LINEN & NAPKINS FOR ALL GUEST TABLES

Any color poly/solid tablecloths with an assortment of napkin colors.

### EVENT SET-UP & BREAKDOWN

### WAIVED COCKTAIL HOUR RENTAL FEE

### REHEARSAL DINNER LOCATIONS

Please ask your Group Events Manager for more information regarding our numerous rehearsal locations and menus.

### PREFERRED TEE TIMES AND DISCOUNT PACKAGES AVAILABLE

Please ask your Group Events Manager for more information.



# GENERAL *Information*

## PREFERRED LICENSED VENDORS

Please ask us for a list of our highly recommended preferred vendors. When contacting our preferred vendors, please indicate you are booked at Mystic Dunes Resort & Golf Club.

## FOOD & BEVERAGE MINIMUMS

Food and beverage minimums do not include taxes and gratuities.

\*All food items must be prepared and served by Mystic Dunes Resort & Golf Club. Due to local beverage laws, all alcoholic beverages must be supplied and served by the resort.

## PEAK SEASON

**March 1 - May 31 and October 1 - December 31**

|                        |          |
|------------------------|----------|
| Friday (all day) ..... | \$7,000  |
| Saturday morning ..... | \$6,000  |
| Saturday evening ..... | \$12,000 |
| Sunday (all day) ..... | \$5,000  |

## OFF SEASON

**January 1 - February 28 and June 1 - September 30**

|                        |          |
|------------------------|----------|
| Friday (all day) ..... | \$6,000  |
| Saturday morning ..... | \$4,000  |
| Saturday evening ..... | \$10,000 |
| Sunday (all day) ..... | \$3,000  |

## BALLROOM CAPACITY

|                         |                        |           |
|-------------------------|------------------------|-----------|
| The Grande Ballroom ... | Up to 300 guests ..... | \$2,000++ |
| Ballrooms A & B .....   | Up to 200 guests ..... | \$1,000++ |
| Ballroom A .....        | Up to 75 guests .....  | \$500++   |

## EVENT TIMING

All events are scheduled in five hour blocks. On-site ceremonies receive an extra half hour of time with the ceremony fee. Any additional time must be contracted and paid for in advance.

|                            |         |
|----------------------------|---------|
| Additional half hour ..... | \$500   |
| Additional hour .....      | \$1,000 |

## PAYMENTS & DEPOSITS

An initial 20% non-refundable deposit in the form of cash, credit card or debit card is required to secure your date with a signed agreement. All final payments are due 10 business days prior to your event. Payment in full for the estimated total will be provided in the form of cash, credit card or debit card.

A “++” indicates 20% service charge and 7% tax, which is applied to all food and beverage items. Prices and menu items are subject to change.



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 LOCATIONS**

- Kissing Bridge . . . . . Ceremonies of 10 or less
- Front Portico . . . . . Seats up to 50 guests
- Garden Patio . . . . . Seats up to 100 guests
- Veranda Patio . . . . . Seats up to 175 guests
- Driving Range . . . . . 175 guests or more

**CEREMONY SET**

- White padded chairs
- White arbor and columns
- Unity table

**COMPLIMENTARY ONE HOUR REHEARSAL**

Wedding coordinator is not provided.

**PRIVATE ON-SITE SPACE FOR BRIDAL PARTY**

**ICED WATER & LEMONADE STATION FOR GUESTS**

Set-up 30 minutes prior to your ceremony start time.

**MAP & ACCESS TO ALL ON-PROPERTY LOCATIONS FOR PHOTOGRAPHY**

Before and after ceremony.

**CEREMONY PACKAGE**

**\$1,200.00++**

**WEDDING COORDINATOR REQUIRED**

Please refer to our preferred vendor listing. Ceremony rental discounted when you book one of our preferred wedding planners / coordinators.

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*Brunch*  
B U F F E T S



# CLASSIC *Brunch*

Minimum of 75 guests or more

A surcharge of \$5.00 per person will be charged for parties less than 75 people.

## PASSED TO GUESTS ON ARRIVAL

- Champagne mimosas
- Fruit-infused water

## DISPLAYED & BUTLER-PASSED HORS D'OEUVRES

- Smoked salmon display
- Battered strawberry stuffed French toast
- Crab meat stuffed mushrooms

## CHAMPAGNE TOAST FOR ALL GUESTS

## BRUNCH BUFFET & STATION

- Fresh tropical fruit display
- Omelet station with fresh vegetables, shredded cheddar cheese, Black Forest Ham and apple-wood smoked bacon
- Carved garlic beef tenderloin served with stone-ground mustard
- Seafood crepes in creamy volute
- Herb roasted red bliss potatoes and orange scented haricot vert
- Assorted breakfast pastries and croissants served with butter and preserves
- Freshly brewed coffee, decaf and hot teas
- Freshly squeezed orange juice, cranberry juice and grapefruit juice

**\$45.95 per person++**

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# INDULGENCE *Brunch*

Minimum of 75 guests or more

A surcharge of \$5.00 per person will be charged for parties less than 75 people.

## PASSED TO GUESTS ON ARRIVAL

- Champagne mimosas
- Fruit-infused water

## DISPLAYED & BUTLER-PASSED HORS D'OEUVRES

- Shrimp cocktail displayed with fresh lemons
- Smoked atlantic salmon display
- Bruschetta

## CHAMPAGNE TOAST FOR ALL GUESTS

## BRUNCH BUFFET & STATION

- Fresh tropical fruit display
- Omelet station with fresh vegetables and shredded cheddar cheese
- Black Forest Ham and apple-wood smoked bacon
- Island-style eggs benedict with hollandaise sauce
- Carved herb crusted pork tenderloin served with a fruit compote
- Grilled asparagus and mini potato pancakes with apple compote
- Assorted breakfast pastries and croissants served with butter and preserves
- Freshly brewed coffee, decaf and hot teas
- Florida squeezed orange juice, cranberry juice and grapefruit juice

**\$58.95 per person++**

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





SEASIDE PARADISE  
*Dinner*

Minimum of 75 guests or more

Warm rolls and butter, freshly brewed regular and decaf coffee, and hot teas included

A surcharge of \$5.00 per person will be charged for parties less than 75 people.

**PASSED TO GUESTS ON ARRIVAL**

- Spiked watermelon lemonade
- Fruit-infused water

**BUTLER-PASSED  
 HORS D'OEUVRES** (Please select three)

- Mini beef wellington
- Coconut shrimp
- Mini crab cakes with rémoulade
- Grilled asparagus with blasamic glaze
- Mini chicken cordon bleu
- Stuffed herb mushroom
- Lobster ravioli with creamy veloute
- Brie and pear phyllo purse

**CHAMPAGNE TOAST FOR ALL GUESTS**

**FIRST COURSE**

Candied pecan and currant spinach salad served with bleu cheese crumbles and raspberry vinaigrette

**ENTRÉES** (Please select two)

- Chimichurri beef tenderloin
- Stuffed chicken with fresh mozzarella, spinach and red peppers
- Chicken marsala
- Grilled salmon with lemon sauce

**ACCOMPANIMENTS** (Please select two)

- Saffron rice
- Garlic mashed potatoes
- Italian roasted potatoes
- Tri-colored carrots
- Grilled asparagus

**\$64.95 per person++ (plated)**

**\$58.95 per person++ (buffet)**

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## SPANISH ROMANCE

# Dinner

Minimum of 75 guests or more

Warm rolls and butter, freshly brewed regular and decaf coffee, and hot teas included

A surcharge of \$5.00 per person will be charged for parties less than 75 people.

### PASSED TO GUESTS ON ARRIVAL

- Sangria
- Fruit-infused water

### DISPLAYED & BUTLER-PASSED HORS D'OEUVRES

- Guacamole display with plantain and tortilla chips
- Ceviche shooters
- Beef empanadas with cilantro mayo

### CHAMPAGNE TOAST FOR ALL GUESTS

### FIRST COURSE

Mango avocado salad tossed with mixed greens served with tangy cilantro lime vinaigrette

### ENTRÉES

- Mango tango chicken
- Chimichurri beef tenderloin

### ACCOMPANIMENTS

- Saffron rice
- Cuban-style yucca

\$68.95 per person++ (plated)

\$62.95 per person++ (buffet)

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## GARDEN ELEGANCE

# Dinner

Minimum of 75 guests or more

Warm rolls and butter, freshly brewed regular and decaf coffee, and hot teas included

A surcharge of \$5.00 per person will be charged for parties less than 75 people.

### PASSED TO GUESTS ON ARRIVAL

- Classic cosmopolitans
- Fruit-infused water

### DISPLAYED & BUTLER-PASSED HORS D'OEUVRES

- Chilled seafood display shrimp with appropriate condiments
- Mini beef wellingtons
- Shrimp flat bread

### CHAMPAGNE TOAST FOR ALL GUESTS

### FIRST COURSE

Waldorf salad with micro greens

### ENTRÉES

- Apple-wood bacon wrapped filet of beef topped with béarnaise
- Grouper filet topped with crab meat and served with hollandaise sauce

### ACCOMPANIMENTS

- Twice baked potato
- Grilled asparagus

\$72.95 per person++ (plated)

\$64.95 per person++ (buffet)

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# BELLA VITA *Dinner*

Minimum of 75 guests or more

Warm rolls and butter, freshly brewed regular and decaf coffee, and hot teas included

A surcharge of \$5.00 per person will be charged for parties less than 75 people.

## PASSED TO GUESTS ON ARRIVAL

- House wines
- Fruit-infused water

## DISPLAYED & BUTLER-PASSED HORS D'OEUVRES

- Stuffed fresh mozzarella caprese display
- Lobster ravioli with spicy marinara sauce
- Bruschetta

## CHAMPAGNE TOAST FOR ALL GUESTS

## FIRST COURSE

Insalata caprese

## ENTRÉES

- Chicken marsala
- Veal picatta

## ACCOMPANIMENTS

- Italian garlic mashed potatoes
- Tri-color carrots

\$56.95 per person++ (plated)

\$52.95 per person++ (buffet)

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# Enhancements

## RECEPTION ENHANCEMENTS

### CHILDREN

(Please select one option for all children ages 3 to 12 years)

- Tossed salad or fresh fruit salad
- Chicken fingers served with macaroni & cheese
- Choice of soda, juice or milk

**\$15.00++ per child**

### CHOCOLATE FOUNTAIN

Based on one and a half hours of food service

- Fresh strawberries, pretzel sticks, marshmallows and Rice Krispie treats

**\$9.00++ per person**

### VENETIAN HOUR

Based on one hour of food service

- An assortment of specialty desserts and pastries. Specialty coffee station to include flavored syrups, whipped cream, chocolate shavings and cinnamon sticks

**\$15.00++ per person**

## EVENT ENHANCEMENTS

### CHAIR COVER & BOWS

**\$5.00++ per chair**

### CHIVARI CHAIRS

Varied color combinations

**\$7.00++ per chair, plus delivery**

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# Libations

## HOSTED BARS

### PREMIUM BAR

Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Patron Silver Tequila, Chivas Regal Scotch, Jack Daniels Whiskey, Makers Mark Bourbon, premium red and white wines, domestic beer, imported beer, soft drinks and bottled water

First hour **\$16.00 per person**  
 Each additional hour **\$8.00 per person**

### STANDARD BAR

Absolut Vodka, Bombay Gin, Bacardi Rum, José Cuervo Tequila, Dewars Scotch, Seagrams 7 Whiskey, Jim Beam Bourbon, house red and white wines, domestic beer, imported beer, soft drinks and bottled water

First hour **\$14.00 per person**  
 Each additional hour **\$7.00 per person**

### BEER, WINE & SODA

House red and white wines, domestic beer, imported beer, soft drinks and bottled water

First hour **\$12.00 per person**  
 Each additional hour **\$6.00 per person**

## CONSUMPTION BARS

### CONSUMPTION BAR (Per drink prices)

Prices are inclusive of gratuity and tax.

|                                   |        |
|-----------------------------------|--------|
| Premium brands . . . . .          | \$8.00 |
| Call brands . . . . .             | \$7.00 |
| House wine (glass) . . . . .      | \$6.00 |
| Imported beer . . . . .           | \$6.00 |
| Domestic beer . . . . .           | \$5.00 |
| Bottled water and juice . . . . . | \$4.00 |
| Soft drinks . . . . .             | \$3.00 |

### CASH BAR

\$500.00 minimum sales requirement for evening receptions  
 \$100.00 set-up fee, per bartender

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