



The Private Dining Rooms of Fulton's

About & Amenities

- The Private Dining Rooms of Fulton's are located on the Third Deck, featuring outdoor areas with magnificent views of beautiful Lake Buena Vista and the Marketplace at Downtown Disney
- Specializing in plated dinners and chef table receptions
- Ideal for corporate lunch and dinner events, intimate wedding ceremonies, receptions, and rehearsal dinners
- Available for breakfast events from 7:30am to 11:00am, and meetings until 3:00pm
- Complimentary house linen, votive candles and personalized menus
- Complimentary self-parking

Group Event Space

- Third Deck – The Private Dining Rooms of Fulton's
 - Bow Seating up to 80 guests
 - Lounge Seating up to 40 guests
 - Third Deck Exclusive – Chef Table Reception Up to 200 guests
- Exclusive Restaurant Events
 - Seating up to 500 guests
 - Reception up to 1,000 guests

Group Booking Information

- Deposits required with signed contracts, balances due 7 business days prior
- All food and beverage subject to 6.5% Florida sales tax and 21% service charge
- Food and beverage minimums may apply

Event Sales Director – Marian Ream
407.828.8996 mream@levyrestaurants.com
1670 Buena Vista Drive Lake Buena Vista, FL 32830
www.fultonscrabhouse.com

Plated Lunch Menu

Hook and Sinker 25 per person

Entrées

Choice of (day of event)

Seasonal Fish Sandwich and Salad

chef's selection of seasonal fish, brioche bun, lettuce, tomato, onion, pickle, and remoulade sauce, served with house salad

Chicken Ciabatta and Salad

wood grilled chicken breast, sun-dried tomato pesto, provolone, spinach, served with house salad

Dessert

Florida Key Lime Torte

graham cracker crust, meringue

Accompanied with fresh bread and butter, iced tea and coffee service

Above prices subject to 6.5% sales tax and 21% service charge
Vegetarian items available upon request
Menus and pricing subject to seasonal changes and availability

Plated Lunch Menu

Quarter Deck 30 per person

First Course

House Salad

Mixed greens, tomato, cucumber, hearts of palm, sherry vinaigrette

Entrées

Choice of (day of event)

Crab Cake

roasted corn maque choux, fried green tomato, remoulade

Linguine with Clam Sauce

Cedar Key littleneck clams, white wine clam sauce

Beef Tenderloin Skewers

garlic mojo marinade, toasted hazelnut romesco, pickled red onion

Dessert

New York Style Cheesecake

seasonal berry compote

Accompanied with fresh bread and butter, iced tea and coffee service

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Appetizers

Butler passed or displayed
Priced by the piece, minimum of 24 each

Cold Appetizers

Displayed or Passed

Chilled Shrimp
house cocktail sauce 4

Deviled Egg
candied bacon, smoked trout roe 3

Roasted Corn "Elote"
sweet Florida corn, fresh lime juice, chili lime salt, Cotija cheese 3.50

Tomato Caprese Skewers
Teardrop tomato, bocconcini, basil, balsamic glaze 3

Crab Ceviche 4.50
Jumbo lump crab, avocado, peppers, onions, lime, salsa verde

Hot Appetizers

Displayed or Passed

Crab Cake
jumbo lump blue crab, remoulade 4

Lobster Risotto Bites
Maine lobster, fontina, herb panko crust, white truffle aioli 4

Chorizo Stuffed Dates
Piquillo pepper sauce 4

Iberico Ham Canape
sun-dried tomato pesto, goat cheese, arugula, canteloupe, shaved Iberico ham, sherry vinegar 4

Beef Tenderloin Skewers 4
garlic mojo marinade, toasted hazelnut romesco, pickled red onion

Chicken Brochette
preserved lemon vinaigrette 3.25

Panko Crusted Lobster Ravioli
tomato-basil sauce, shaved parmesan 5

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Menus and pricing subject to seasonal changes and availability

Beverage Arrangements

CASH & CONSUMPTION (Hosted) BARS

The following individual alcohol beverage pricing applies to Cash Bars (individual purchase) or Consumption Bars (all beverages purchased by host)

Premium Brands 12.00-13.00	Classic Brands 8.00-10.00	Premium / Imported Beer 6.00-8.00
House Wine (by the glass) 10.00	Bottled Water (liter) 6.00	Domestic Beer 6.00-8.00

There is a \$150.00 Bartender Fee for all exclusive events with cash bars.
This fee shall be waived if cash sales meet or exceed \$350.00 per bar.

PACKAGE BARS

Bar packages are created for groups events with a per guest charge, and is based on a per guest basis in accordance with the guaranteed attendance or actual attendance, if higher.

	Premium Bar	Classic Bar	Beer, Wine, Soda Bar
Bar Packages Include	Ketel One Vodka, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Makers Mark Bourbon, Bacardi 8 Rum, Crown Royal Whisky, Sauza Hornitos Reposado, Remy Martin VS Beer & House Wine by the glass, assorted soft drinks	Smirnoff Vodka, Beefeater Gin, Bacardi Silver, Canadian Club, Jim Beam, Dewar's Scotch, El Destilador Tequila, Christian Bros. Brandy Beer & House Wine by the glass, assorted soft drinks	Amstel Light, Heineken, Miller Lite House Wine by the glass, assorted soft drinks
1 Hour	27.00	22.00	17.00
2 Hours	38.00	30.00	25.00
3 Hours	45.00	38.00	32.00

Liquors and pricing are subject to change.
Martini drinks and shots are not included in bar packages.

Prices do not include 6.5% sales tax and 21% service charge