

**Put a Sparkle in Your Celebration Today!**

**Magicale Brachetto, Piemonte DOC**  
 off-dry rosé enjoyed by Queen Cleopatra and Julius Caesar, fresh red berry and Bing cherry flavors are magical with chocolate and great as an aperitif  
*gls 11.00 btl 49.00*

<b>White Varietals</b>	<i>gls</i>	<i>btl</i>
<b>Rudi Wiest Riesling, Hooked Rhein-Mosel</b> dry style, honeysuckle on the nose with tangy lime and lemon, ripe green apples and white peaches with a floral and spicy frame	<i>9.00</i>	<i>39.00</i>
<b>DeValier, Soave, Veneto</b> dry, soft, richly textured, sweet ripe fruit flavors of yellow apple, pineapple and Meyer lemon with a fresh smooth finish	<i>8.00</i>	<i>35.00</i>
<b>Brassfield Estate Serenity, High Valley Appellation, Lake County</b> tropical fruit cocktail flavors are perfectly balanced with the palate-cleansing acidity that lingers to a wonderfully long, bright finish	<i>9.00</i>	<i>39.00</i>
<b>Valley of the Moon Pinot Blanc, Sonoma County</b> juicy aromas and flavors of melon, banana, and lime. Light-bodied, round as rainwater, tart citrus and juicy fruit flavors are crisp and palate cleansing	<i>9.00</i>	<i>39.00</i>
<b>Southern Point Chardonnay, California</b> aromas of green apple, pear, and citrus showing ripeness of fruit that provides a rich, creamy texture, while maintaining a vibrant crisp backbone	<i>9.00</i>	<i>39.00</i>
<b>Flora Springs Chardonnay, Napa Valley</b> smooth, rich and vibrant, with layers of ripe pear, fig, melon, vanilla, and hazelnut, finishing long and lively	<i>10.00</i>	<i>45.00</i>
<b>Red Varietals</b>		
<b>Mommessin, Old Vines, Beaujolais-Villages</b> bouquet of violets and red fruits, ripe and dense flavors of strawberry and raspberry are balanced and elegant	<i>9.00</i>	<i>39.00</i>
<b>Edna Valley Vineyard, Pinot Noir, Edna Valley</b> subtle cola and perfume nuances with hints of rose petal, caramel, and forest floor weave through the jammy red fruit core	<i>9.00</i>	<i>39.00</i>
<b>Canyon Road Merlot, California</b> black cherry and juicy plum notes, balanced with a round velvety texture	<i>9.00</i>	<i>39.00</i>
<b>Brassfield Estate Cabernet Sauvignon, High Valley Appellation, Lake County</b> black cherries and sweet dried currants, with hints of bay laurel and fennel, spicy oak and long finish	<i>11.00</i>	<i>49.00</i>
<b>Cupcake Vineyards Cabernet Sauvignon, Central Coast</b> aroma and flavors of blackberry, dark cherry, and plum, mocha and toasty oak, soft tannins and long silky finish	<i>9.00</i>	<i>39.00</i>
<b>Miguel Gascón Malbec, Mendoza, Argentina</b> dark black plum and blackberry flavors with fruit forward intensity, smooth and round finish	<i>9.00</i>	<i>39.00</i>
<b>Kenwood Vineyards Jack London Zinfandel, Sonoma County</b> ripe aromas of raspberry and strawberry blended with notes of chocolate-covered cherries and white pepper; rich viscous body with red fruit flavor and a long finish	<i>10.00</i>	<i>45.00</i>

*One Disney Wine & Dine Plan Entitlement – bottles only*



**Velkommen**

*Welcome to the Norwegian castle of Akershus, one of the oldest and most impressive of Norway's medieval fortresses. Looming over the Oslo harbor, Akershus is actually both fortress and palace and is patrolled by Norway's Royal Guard today. Many of Akershus's grand halls are still used for elaborate state banquets.*

*The people of Norge are known for their hospitality, especially when it comes to sharing their native cuisine. Here at the Akershus Royal Banquet Hall, you can enjoy their authentic Norwegian Buffet called koldtbord. Although the literal meaning of koldtbord is "cold table," this magnificent feast includes cold meats, seafood, and a grand selection of prepared salads, cheeses, and breads as well as traditional hot items served at your table.*

*Our Norwegian hosts and hostesses will be happy to answer any questions you may have.*

***Kom og opplev varmen av Norge!  
 Come, enjoy the warmth of Norway!***



Dinner-Princess Storybook Dining



## Specialty Drinks

### Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.25

### The Stavanger

A refreshing frozen blend of Raspberry, Vodka, and Linie Aquavit 10.25

### The Kristiansand

Taste Norway's southern coast with a frozen combination of Raspberries, Mango, Linie Aquavit, and Rum 10.25

### The Oslo

A creation from the capital city; this frozen fruity favorite combines Strawberries with Crème de Banana, Linie Aquavit, and Vodka 10.25

### Tromso

A frozen blend of creamy Cappuccino, Baileys Irish Cream, and Amaretto 9.25

Linie Aquavit Glacier Shot 8.25

Fjellbekk (Mountain Stream)—Aquavit, Vodka, Sprite, and Lime 9.25

Prince of Norway—A royal blend of Apricot Brandy, Sloe Gin, Sour Mix, and Orange Juice 7.25

### Carlsberg Draft Beer

Add a Light Lager to make your traditional "Skål" memorable 7.25

### Voss Artesian Water from Norway

Still or Sparkling 375 mL 4.50  
Still or Sparkling 800 mL 6.50 Serves Two



An 18% service charge is added for parties of 6 or more.

Everyone's Royal Feast begins with a "Taste of Norway"

This magnificent feast includes sliced deli meats, seafood, and a grand selection of prepared salads and cheeses.

❖ Rudi Wiest Riesling, Hooked, Rhein-Mosel ❖

## Entrées

Mustard-glazed Seared Salmon with Roasted Carrots and Potatoes and Mustard-Shallot Drizzle

❖ Cupcake Vineyards Cabernet Sauvignon, Central Coast ❖

Sautéed Chicken Breast served with fresh Vegetable Barley Risotto and Herb Chicken Jus

❖ Flora Springs Chardonnay, Napa Valley ❖

### Traditional Kjøttkake

Ground Beef and Pork Dumplings served with Mashed Potatoes, seasonal Vegetables, and Lingonberry Sauce

❖ Canyon Road Merlot, California ❖

Grilled Vegetable-stuffed Pasta with Sautéed Vegetables, Tomato-Truffle Broth, and Shaved Parmesan

❖ Southern Point Chardonnay, California ❖

### Citrus-marinated Mahi Mahi

with Mashed Potatoes, Arugula, and Mushroom Vinaigrette

❖ Flora Springs Chardonnay, Napa Valley ❖

### Grilled Pork Chop

with Potato Gratin, Apple-Raisin Chutney, and Demi-glace

❖ Rudi Wiest Riesling, Hooked, Rhein-Mosel ❖

### Seared Herb-dusted Beef Tips

with seasonal Vegetables in a Mustard Brandy Sauce

❖ Edna Valley Pinot Noir, Edna Valley ❖



Soft Drinks and Dessert included

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

## Princes and Princesses

Guests Ages 9 and Under

Entrées include Dessert and choice of 1% Milk, Bottled Water, or Juice

## Entrées

Grilled Chicken Breast served with Vegetables and Roasted Potatoes

Cheese Ravioli served with Tomato Sauce

Pizza topped with Mozzarella

Hot Dog served with Corn

Soft Drinks Available Upon Request

Coca-Cola, Coca-Cola Zero, Diet Coke, Sprite, Minute Maid Light Pomegranate Lemonade, Barq's Root Beer



## Non-Alcoholic Specialties

Tinker Bell and Friends or Lightning McQueen Raceway Punch  
Minute Maid Light Lemonade Punch served in a souvenir Fairies or Cars Cup with a glowing Tinker Bell or Lightning McQueen Clip-on Light 6.49

## The Royal Chef's Dessert Plate

served Family-style

Sweet and Savory Chocolate Mousse

Traditional Rice Cream topped with Strawberry Sauce

### Apple Tart

Flaky Pastry filled with Apples served with Vanilla Ice Cream and Caramel Sauce



## Coffee

Viking Coffee  
a robust combination of Columbian Coffee, Kamora Coffee Liqueur, and Baileys Irish Cream 8.25