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

White Varietals

	Gls.	Btl.
Rudi Wiest Riesling, *Hooked* Rhein-Mosel dry style, honeysuckle on the nose with tangy lime and lemon, ripe green apples and white peaches with a floral and spicy frame	9.00	39.00
DeValier, Soave, Veneto dry, soft, richly textured, sweet ripe fruit flavors of yellow apple, pineapple and Meyer lemon with a fresh smooth finish	8.00	35.00
Brassfield Estate *Serenity*, High Valley Appellation, Lake County tropical fruit cocktail flavors are perfectly balanced with the palate-cleansing acidity that lingers to a wonderfully long, bright finish	9.00	39.00
Valley of the Moon Pinot Blanc, Sonoma County 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	9.00	39.00
Southern Point Chardonnay, California aromas of green apple, pear, and citrus showing ripeness of fruit that provides a rich, creamy texture, while maintaining a vibrant crisp backbone	9.00	39.00
Flora Springs Chardonnay, Napa Valley smooth, rich and vibrant, with layers of ripe pear, fig, melon, vanilla, and hazelnut, finishing long and lively	10.00	45.00

Red Varietals

Mommessin, Old Vines, Beaujolais-Villages bouquet of violets and red fruits, ripe and dense flavors of strawberry and raspberry are balanced and elegant	9.00	39.00
Edna Valley Vineyard, Pinot Noir, Edna Valley subtle cola and perfume nuances with hints of rose petal, caramel, and forest floor weave through the jammy red fruit core	9.00	39.00
Canyon Road Merlot, California black cherry and juicy plum notes, balanced with a round velvety texture	9.00	39.00
Brassfield Estate Cabernet Sauvignon, High Valley Appellation, Lake County black cherries and sweet dried currants, with hints of bay laurel and fennel, spicy oak and long finish	11.00	49.00
Cupcake Vineyards Cabernet Sauvignon, Central Coast aroma and flavors of blackberry, dark cherry, and plum, mocha and toasty oak, soft tannins and long silky finish	9.00	39.00
Miguel Gascón Malbec, Mendoza, Argentina dark black plum and blackberry flavors with fruit forward intensity, smooth and round finish	9.00	39.00
Kenwood Vineyards *Jack London* Zinfandel, Sonoma County 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	10.00	45.00

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!

AKERSHUS ROYAL BANQUET HALL

Lunch–Princess Storybook Dining

AKERSHUS ROYAL BANQUET HALL

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.

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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

Sandwiches are served with Potato and Fennel Salad and your choice of Corn Chowder or hearty Vegetable Soup

Akershus Salmon Burger
on a Toasted Onion Roll with Tomatoes, Arugula, and Spicy Red Pepper Coulis
Carlsberg Draft Beer or Kenwood Vineyards Jack London Zinfandel, Sonoma County

Open-faced Chicken Sandwich
on Sourdough Bread with Tomatoes, Arugula, Mushroom Vinaigrette, Jarlsberg, and Lingonberry Mayonnaise
Edna Valley Pinot Noir, Edna Valley

Traditional Kjottkake
Ground Beef and Pork Dumplings served with Mashed Potatoes, seasonal Vegetables, and Lingonberry Sauce
Canyon Road Merlot, California

Grilled Venison Sausage Sandwich
served with Pickled Red Cabbage Slaw on a Potato and Mustard Roll
Southern Point Chardonnay, California

Mushroom-stuffed Pasta
with Swiss Chard, Oven-roasted Shiitakes, and Parmesan Cream
Flora Springs Chardonnay, Napa Valley

Sautéed Chicken Breast
served with fresh Vegetable Farro Risotto and Herb Chicken Jus
Flora Springs Chardonnay, Napa 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

Pizza
topped with Mozzarella

Cheese Ravioli
served with Tomato Sauce

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 Buzz Lightyear Punch
Minute Maid Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 cup with a glowing Tinker Bell or Buzz Lightyear 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

Flaky Puff Pastry
filled with Mascarpone Mousse topped with fresh Berries

Coffee

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

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