

A
SEASON
- TO -
CELEBRATE

HOLIDAY MENUS

OMNI  HOTELS & RESORTS
championsgate | orlando

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- TO -
CELEBRATE

Our Orlando resort accommodations, including 720 guest rooms and suites, as well as two- and three-bedroom villas are equipped with every modern convenience and a host of luxury amenities.

In addition to walk-out golf, guests may choose to relax in our European-style spa, dine in one of our five restaurants or enjoy 15 acres of pools and recreation activities including the 850-foot lazy river.

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1500 Master Boulevard | Championsgate, Florida 33896 | 407.390.6664



DINNER

Choose one Salad, one Entrée

Championsgate Salad

Market Baby Greens, Radish, Grape Tomato, European Cucumber, Carrots, Dijon-Verjus Dressing

Traditional Caesar Salad

Crisp Hearts of Romaine Lettuce, Shaved Reggiano Parmesan, Buttery Focaccia Croutons, Creamy Caesar Dressing

Gala Apple and Belgium Endive Salad

Watercress, Frissee, Radicchio, Danish Blue Cheese, Dried Cherries, Roasted Spiced Walnuts, Apple Cider-Maple Dressing

Dessert

Holiday Spice Cake

Chocolate Decadence Cake

Roasted Truffle Chicken \$78

Garlic and Herb Roasted, Smoked Bacon Brussels Sprouts, Herb Boursin Yukon Gold Potato Puree, Rosemary Tomatoes, Black Truffle Bordelaise

Tuscan Chicken \$78

Citrus-Anise Marinated, Baby Peppers, Sweet Garlic Broccolini, Balsamic Cippolini Onions, Smoked Marble Pearl Potatoes, Roasted Fennel Cream

Lemon and Herb Grilled Local Swordfish \$90

Israeli Cous Cous with Cilantro, Dried Fruits, Toasted Almonds, Winter Vegetable Medley, Sweet and Spicy Pepper Jam

Grilled Filet Cut of Sirloin \$90

French Beans, Heirloom Baby Tomatoes, Roasted Corn, Wild Rice, Horseradish Demi

Creekstone Farms Filet of Beef \$110

Gorgonzola Crusted, Haricot Vertes, Baby Tricolor Carrots, Pearl Onions, Gruyere Potato Gratin, Wild Mushroom Ragout

All prices will incur a taxable 24% service charge and 7% sales tax



SILVER BELLS BUFFET \$89

Salads

Market Baby Lettuces, Carrot, Cucumber, Tomato, Red Onion, Ciabatta Croutons
Buttermilk Ranch, House Herb Vinaigrette, Champagne-Citrus Vinaigrette

Winter Bean Salad with Lemon Mustard Seed Dressing and Garden Tarragon

Traditional Caesar, Hearts of Romaine, Dressing, Shaved Parmesan Cheese, Ciabatta Croutons

Desserts

Key Lime Pie

Old-Fashioned Apple-Raisin Bread Pudding, Kentucky Bourbon Custard Sauce

Chocolate Layer Cake

Entrees

Grilled Flat Iron Steak, Caramelized Onions, Green Peppercorn-Cognac Cream

Garlic and Herb Crusted Chicken with Smoked Bacon Brussels Sprouts, Toasted Tomatoes, Mustard Demi

Roast Filet of Cod with Warm Lentil Salad, Parsley, Lemon

Accompaniments

Sour Cream & Scallion Whipped
Red Bliss Potatoes

Sun-Kissed Fruit and Wild Rice Pilaf

Chefs Seasonal Vegetable Selections

All prices will incur a taxable 24% service charge and 7% sales tax



EVERGREEN BUFFET \$94

Salads

Market Baby Lettuces, Carrot, Cucumber, Tomato, Red Onion, Ciabatta Croutons Buttermilk Ranch, House Herb Vinaigrette, Champagne-Citrus Vinaigrette

Golden Quinoa Salad with Chick Peas, Queso Fresco, Cilantro Pesto

Roasted Fingerling and Sweet Potato Salad with Chorizo and Smoked Paprika Vinaigrette, Cotija Cheese

Desserts

Old-Fashioned Apple-Raisin Bread Pudding, Kentucky Bourbon Custard Sauce

Southern Pecan Pie with Cinnamon Whipped Cream

Chocolate Layer Cake

Entrees

Braised Chicken Vera Cruz

Florida Black Grouper, Jerk Seasoned, Roasted Corn and Black Bean Salsa

Ancho Braised Short Rib of Beef with Tomato and Pepita Salad

Accompaniments

Roasted Poblano and Garlic Rice

Chayote Casserole with Zucchini, Yellow Squash, Onions, Peppers, Tomatoes

Honey Butter Glazed Baby Carrots

Roasted Marble Potatoes with Onions and Garlic

Assorted Rolls with Butter

All prices will incur a taxable 24% service charge and 7% sales tax



HOLLY & IVY BUFFET \$99

Salads

Champions Gate Salad
Market Baby Greens, Local Florida Oranges,
Grape Tomato, European Cucumber, Carrots,
Champagne-Citrus Vinaigrette

Local Red Beets with Coach Farms Goat Cheese,
Frisee, Orange Blossom Honey Granola, Blis
Maple Sherry Vinaigrette

Italian Farro with Poached Shrimp, Asparagus,
Walnuts, Tomatoes, Lemon and Herb Vinaigrette

Desserts

Key Lime Pie

Old-Fashioned Apple-Raisin Bread Pudding,
Bourbon Custard Sauce

Southern Pecan Pie with Cinnamon
Whipped Cream

Chocolate Layer Cake

Carving Stations (Choice of Two)

Herb Roasted Young Tom Turkey, Traditional
Giblet Gravy, Cranberry-Mandarin Orange Relish

Bone-In Baked Ham Glazed with Pineapple-
Honey Bourbon Glaze, Cloves

Carved Aged Black Angus Prime Rib of Beef
Sea Salt and Black Pepper Crusted, Natural Au
Jus, Horseradish and Chive Sour Cream

Roasted Berkshire Loin of Pork, Gala Apples &
Sun Dried Cherry Demi-Glace

Freshly Baked Assorted Rolls with Butter

An Additional Carving Station Choice is Available
At an Additional Charge of \$12 Per Person

Accompaniments

Southern Corn Bread Dressing, Sausage, Sage
and Dried Fruits

Yukon Gold Mashed Potatoes

Seasonal Garden Fresh Vegetables

Gingered Sweet Potato Casserole, Vanilla, Rum
and Buttery Praline Pecans

All prices will incur a taxable 24% service charge and 7% sales tax

RECEPTION

Hors D'oeuvre Package for Receptions \$39

Hors D'oeuvre Packages Include the Following Displayed Items and a Choice of 4 Hot Items to be Butler Passed.
(Based on one Hour of Service and one Piece of Each Hors d'oeuvre Per Person)

Displayed Hors D' oeuvres

International and Domestic Cheese

Display of Sliced and Whole Cheeses Garnished with Grape Clusters, Seasonal Berries, French Bread, Assorted Crackers

Vegetable Crudités

Assorted Garden Fresh Bite-Sized Vegetables of the Season, Creamy Herbed Dip, Onion Dip

Butler Passed Hors D' oeuvres

(Please Select (4) Four Items)

Chicken

Cashew Chicken Spring Roll with Sesame Hoisin Sauce
Buffalo Chicken Meatball / Blue Cheese
Tandoori Chicken Kabob with Cucumber Raita

Beef

Beef Wellington en Croûte with Mushroom Duxelles
Mini Kobe Beef Sliders
Philly Cheese Steak "Hoagie" with Creamy Cheese Fondue

Pork

Mini Cubans with Dijonnaise
BBQ Pork Bao Bun with Chinese BBQ Sauce
Crispy Mac and Cheese Croquette with Ham / Black Truffle

Seafood

Lobster Fritter with Spicy Herb Aioli
Crispy Coconut Shrimp with Orange-Horseradish Marmalade
Mini Blue Crab Cakes with Tomato-Caper Remoulade

Vegetarian

Portobello Mushroom Arancini with Arrabiata Sauce
Parmesan Crusted Artichoke Beignet with Creamy Herb Dipping Sauce
Ricotta Stuffed Sweet Potato Cake with Sage and Honey



RECEPTION

Specialty Stations

Specialty Stations are designed and priced to enhance your Reception Menu and are based upon your Guarantee Number given. There is a Minimum of 50 Guests for all Specialty Stations and the Specialty Station Prices listed are based upon a Maximum of 90 minutes of Service. We recommend one Station for every 75-100 Guests.

Antipasto Station \$24 Per person

An Elegant Assortment of Imported Italian Meats & Cheeses, Served in Freshly Baked Boule, Bâtarde and Baguettes
Traditional Condiments to include Olives, Roasted Peppers, Cherry Peppers, Pepperoncini, Anchovies & Tomato-Mozzarella Salad

Fondue Station \$20 per person

Choice of Two Cheeses: Gruyere, Muenster, Cheddar, Boursin Cheese, Monterey Jack, Dilled Havarti, Jalapeno Jack, Feta & Gouda

Served with Cubed Breads, Carrot Sticks, Celery, Grape Tomatoes, Broccoli & Cauliflower Florets

Bruschetta Station \$18 per person

Focaccia Bread with Fresh Mozzarella, Roasted Eggplant, Tomatoes, Kalamata Olives, Roasted Red Peppers, Soprapsetta, Prosciutto, Garlic Spread, Asiago Cheese

Paella Station \$31 per person

Large Paella Pans Filled with Chicken, Gulf Shrimp, Lobster, Chorizo, Clams, Cilantro, Garlic, Tomatoes, & Peppers, Served over Saffron Rice

Sushi Station \$34 per person

Our in House Zen Sushi Chefs
Selection of: Maki Rolls, Nigri, Sashimi
Served with Pickled Ginger, Wasabi, Soy Sauce





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***Risotto Station \$30 Per Person**

Plain Risotto, Saffron Risotto and Tomato Basil Artichokes, Diced Tomatoes, Fresh Herbs, Roasted Root Vegetables, Goat Cheese

Parmesan Cheese, Sautéed Mushrooms, Grilled Shrimp, Crisp Pancetta, Spinach, Sweet Butter, Asparagus Tips, Peas, Grilled Vegetables

Pasta Station \$26 Per Person

Cheese Tortellini with Carbonara Peas and Pancetta Parmesan Penne Pasta with Tomato-Basil Marinara

Rigatoni Bolognese with Traditional Meat Ragu Sauce, Tomato, Pecorino Romano Cheese

Served with Fresh Baked Garlic Bread Sticks

(*) Attendant Fee of \$225 per
Chef Attended Station

Chop-Chop Station \$19 Per Person

Romaine, Iceberg and Radicchio with Tomato, Cucumber, Red Onion, Garbanzo Beans, Carrots Hearts of Palm, Grilled Chicken, Diced Ham, Hard Boiled Egg, Bacon, Shredded Cheddar

Served with Balsamic Dressing, Golden Italian Vinaigrette and Sweet Buttermilk Ranch Dressing

All prices will incur a taxable 24% service charge and 7% sales tax

RECEPTION

Roasted and Chef Carved Meats



(*) Attendant Fee of \$225 for each Carver. We Recommend One (1) Carving Station for each 100 Persons & there is a Twenty (20) Person Minimum for each Carving Station

(*) Roast Tenderloin of Beef

\$475 serves 15

Buttermilk and Chive Crushed Potatoes
Garlic Jus

(*) Moonshine Brined Pork Loin

\$375 serves 15

Green Tomato Marmalade
Tasso Ham Logan Mills Grits

(*) Blis Bourbon Maple Roasted Pork Belly

\$400 serves 25

Roasted Apple and Golden Raisin Compote
Smoked Bacon and Cheddar Spoon Bread

(*) Salmon Wellington

\$350 serves 15

Fennel and Green Apple Slaw Stuffed
Baked in Puff Pastry
Horseradish Crème Fraiche

(*) Kabsa Spiced Ahi Tuna Loin

\$475 serves 15

Chilled Soba Noodle Salad
Yuzu-Apple Ponzu

(*) Argentinean Churrasco (Skirt Steak)

\$380 serves 20

Aji Amarillo Roast Potatoes
Chimichurri

(*) Prime Rib of Beef

\$550 serves 20

Sea Salt and Garden Herb Crusted
Garlic Smashed Yukon Potatoes
Horseradish Crème Fraiche

(*) Sage and Orange Roasted Turkey

\$200 serves 10

Country Brown Gravy, Cranberry Relish
Corn Bread Stuffing

(*) Steamship of Beef

\$975 serves 100

Roasted New Potatoes
Rosemary-Fig Jus

(*) Roasted Cuban Pork Pernil

\$375 serves 30

Roasted Plantains with Tamarind Glaze
Mojo Sauce

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THE BAR

Hosted Bars – on Consumption

House Brand Cocktails	\$9.50 per Drink
Premium Brands Cocktails	\$10 per Drink
Deluxe Brands Cocktails	\$11 per Drink
Imported and Craft Beer	\$8 per Bottle
Domestic Beer	\$7 per Bottle
Tier one Wine Selection	\$8.50 per Glass
Tier Two Wine Selection	\$9.25 per Glass
Tier Three Wine Selection	\$10 per Glass
Soft Drinks and Bottled Water	\$5.75 Each

Hosted Bars – Per Person, Per Hour

House Brands, Tier One Wines, Domestic Beer, Soft Drinks and Bottled Water
 First Hour - \$23
 Additional Hours - \$10

Premium Brands, Tier Two Wines, Imported and Craft Beer, Domestic Beer, Soft Drinks and Bottled Water
 First Hour - \$26
 Additional Hours - \$12

Deluxe Brands, Tier Three Wines, Imported and Craft Beer, Domestic Beer, Soft Drinks and Bottled Water
 First Hour - \$29
 Additional Hours - \$14

Wine by the Glass

Tier one

Hogue Cellars, Washington State
 Chardonnay, Cabernet Sauvignon and Merlot
 Banfi Pinot Grigio
 Chateau Ste. Michelle Reisling

Tier Two

Wente Hays Ranch, California
 Chardonnay and Cabernet Sauvignon
 Carneros Highway Pinot Noir
 Joel Gott Sauvignon Blanc
 Chateau Ste. Michelle Reisling

Tier Three

Franciscan, California
 Chardonnay and Merlot
 Louis Martini Cabernet Sauvignon
 Whitehaven Sauvignon Blanc
 Chateau Ste. Michelle Reisling

Labor Charges

Bartender Fee - \$225.00 each
 (Fee waived with purchase of \$750 per bar)
 Cashier Fee (Cash Bars only) - \$100 each

A \$100.00 Bartender Fee Per Bartender Will Be Charged for Any Consumption Bar That Does Not Exceed An Average of \$750.00 In Net Sales Per Bartender
 Cash Bars Will Incur A \$100.00 Cashier Fee Per Cashier
 Drink Tickets Available Upon Request

All prices will incur a taxable 24% service charge and 7% sales tax



THE BAR

House Brands

Vodka	Svedka
Gin	Seagrams
Bourbon	Jim Beam
Scotch	J&B
Blended Whiskey	Canadian Mist
Rum	Bacardi Silver
Tequila	Sauza Blanco

Premium Brands

Vodka	Three Olives
Gin	Bombay
American Whiskey	Jack Daniel's
Scotch	Dewar's White Label
Blended Whiskey	Collingwood
Rum	Bacardi Superior
Tequila	1800 Silver

Deluxe Brands

Vodka	Grey Goose
Gin	Bombay Sapphire
Bourbon	Woodford Reserve
Scotch	Dewar's 12 Year
Blended Whiskey	Crown Royal
Rum	Maestro de Bacardi
Tequila	Corzo Silver

Beer

Standard Selections on Every Bar

Domestic

Budweiser
Miller Lite
Corona
Samuel Adams

Imported

Heiniken

Local Craft

Cigar City Jai Alai Indian Pale Ale

More Beer

Maximum 7 Brand Choices total on Bars
Stella Artois
Amstel
Budweiser Light
Coors Light
Cigar City Florida Cracker Belgian Style White Ale
Two Henrys Gilded Age Golden Lager

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Not Exceed An Average of \$750.00 In
Net Sales Per Bartender
Cash Bars Will Incur A \$100.00
Cashier Fee Per Cashier
Drink Tickets Available Upon Request

All prices will incur a taxable 24% service charge and 7% sales tax