BANQUET & EVENT MENUS

The award-winning chefs of the Omni Orlando Resort at ChampionsGate combine creative menus with the freshest ingredients available to present culinary delights that are sure to complement every delicious diversion on your agenda. Locally sourced meats, cheeses and produce provide a regional flare, and a friendly, professional staff ensures every meal is as inspired as your event itself.
BREAKFAST MENU
BREAKFAST

EXPRESSION BREAKFAST

OMNI EXPRESS | $35 PER PERSON

Florida orchard fresh orange juice
Orchard fruits—Apples, pears, oranges
Greek yogurt—Honey, strawberry
Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes
Bakeshop fruit and cheese danish, flaky croissants
Assortment of scratch bakery muffins
Sweet butter, crafted fruit marmalades and jam
Freshly brewed coffees and gourmet teas

Enhancement Option:
Add scrambled eggs | $6.50 per person

Pricing based on one hour of service. Full seating and/or table service will be subject to an additional $4 per person.

Breakfast buffets require a minimum of 25 persons for smaller groups add $4 per person.

Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

CHAMPIONSGATE EXPRESS | $39 PER PERSON

Florida orchard fresh orange juice
Floribbean fruit salad with passion fruit syrup and mint
Greek yogurt—Honey, strawberry
House-made flaxseed and chia nut granola—Seasonal berries
Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes
Bakeshop fruit and cheese danish, flaky croissants
Assortment of scratch bakery muffins
Steel-cut oatmeal—Brown sugar, sundried grapes and honey
Sweet butter, crafted fruit marmalades and jam
Freshly brewed coffees and gourmet teas

Enhancement Option:
Add scrambled eggs | $6.50 per person

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
BREAKFAST

SELECTION OF PRE-MADE BREAKFAST SANDWICH | $8.50 EACH

Scrambled Lake Meadow farm fresh organic eggs
Select three options below:

Bread Selection—NY bagel, buttermilk biscuit, English muffin, butter croissant

Meat Selection—Canadian bacon, cherrywood smoked bacon, pastrami, black forest cured ham, country style sausage patty

Cheese Selection—Aged cheddar, American, baby Swiss, provolone

COLD SMOKED SCOTTISH SALMON DISPLAY | $14 PER PERSON

Plain & herb cream cheese, tomato, caper, onion, lola rossa, NY style bagels

INDIVIDUAL QUICHE | $9.25 PER PERSON

Select one below:

Goat cheese, baby spinach, sundried tomato
Black forest ham, mushroom, leeks, gruyere cheese
Cherrywood smoked bacon, caramelized onion, aged cheddar cheese

STEEL CUT OATMEAL | $6 PER PERSON

Steel cut Irish oats with sugar in the raw
Sun dried grapes, plantation bananas, honey, milk

CARVED JUMBO BUTTERMILK PANCAKES | $10 PER PERSON

Maple rum butter, seasonal berry compote, bananas foster, whipped Cream

FARM FRESH EGG BAR | $14 PER PERSON*

Eggs and omelets made to order:

Lake Meadow cage-free organic brown eggs, egg whites, egg beaters
Bell peppers, bermuda onions, spinach, mushrooms, sundried tomatoes
Cherrywood smoked bacon, black forest ham, sausage, Swiss, aged cheddar

CARVED MEAT ENHANCEMENTS

Apple and Rosemary Glazed Roast Pork Belly | $8.75 per Person* + Attendant Fee
Herbed Sea Salt Crusted Prime Rib of Beef | $9.75 per Person* + Attendant Fee
Maple and Bourbon Hot Smoked Salmon | $8.75 per Person* + Attendant Fee

* Attendant Required at $225 per Attendant
Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
BREAKFAST

BREAKFAST EXPERIENCES

RISE AND SHINE | $48 PER PERSON

Florida orange juice
Market fresh seasonal fruit and berry display
Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes
Build Your Own Parfait Station to Include:
House made flax seed and chia nut granola, vanilla bean yogurt, seasonal berries
Choice of:
Lake Meadow farm fresh scrambled eggs
or
Breakfast skillet frittatas with farm fresh eggs, spinach, zucchini, yellow squash, onions, peppers, cheddar cheese
Fluffy buttermilk pancakes with strawberry compote and Florida orange infused syrup, Vermont maple syrup

Meat Selections: Choose Two
Crisp applewood smoked bacon, griddled ham steaks, Canadian bacon, turkey sausage patties, country style sausage links, chicken apple sausage

Potato Selections: Choose One
Red bliss o’brien, lyonnaise style, crispy yukon potato hash, herb potato baby cakes, parsley and parmesan marble pearl potatoes, sweet potato and chorizo hash
Seasonal fruit and cheese filled danish selection, assortment of scratch bakery muffins, flaky butter croissants, sweet butter, crafted fruit marmalades and jam
Freshly brewed coffee and gourmet teas

SOUTHERN COMFORT | $51 PER PERSON

Florida orange juice
Market fresh seasonal fruit and berry display
Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes
Stone ground country style florida grits with sharp cheddar, country ham, cajun shrimp, scallions, tomato
Lake Meadow farm fresh scrambled eggs
“Me maws’” buttermilk biscuits and country sausage gravy “hot sauce included”
Corned beef and yukon potato hash

Meat Selections: Choose Two
Crisp applewood smoked bacon, griddled ham steaks, Canadian bacon, turkey sausage patties, country style sausage links, chicken apple sausage

Potato Selections: Choose One
Red bliss o’brien, lyonnaise style, crispy yukon potato hash, herb potato baby cakes, parsley and parmesan marble pearl potatoes, sweet potato and chorizo hash
Blueberry muffins, fruit and cheese danish
Sweet butter, crafted fruit marmalades and jam
Freshly brewed coffee and gourmet teas

Pricing based on 2 hours of service.
Breakfast buffets require a minimum of 25 persons for smaller groups add $4 per person.

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BREAKFAST

EXPERIENCES CONTINUED

THE TRAVELER | $58 PER PERSON

Florida orange juice
Floribbean fruit salad with passion fruit syrup and mint
Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes

Build Your Own Parfait Station to Include:
House made flax seed and chia nut granola, Tahitian vanilla infused Greek yogurt, fresh berries
Individual oatmeal—Flavors from an a la carte selection
Crème brulee battered french toast with Florida peach compote and warm Vermont maple syrup
Mascarpone and chive scrambled Lake Meadow farm eggs
Herb and red wine vinegar hangar steak, hollandaise sauce
Applewood smoked and cured pork belly, apple-pepper jam

Potato Selections: Choose One
Red bliss o’brien, lyonnaise style, crispy yukon potato hash, herb potato baby cakes, parsley and parmesan marble pearls, sweet potato and chorizo hash
Florida orange marmalade muffins, chocolate croissants, Crafted fruit marmalades and jam
Freshly brewed coffee and gourmet teas

(*) Attendant required at $225 per attendant
Breakfast buffets require a minimum of 25 persons for smaller groups add $4 per person.

BRUNCH BUFFET | $68 PER PERSON

Florida orange juice

FLORRIEBAN FRUIT SALAD | Mango, papaya, pineapple, strawberry, passion fruit syrup, garden mint
GREEK YOGURT | Honey, strawberry

HOUSE-MADE FLAXSEED AND CHIA NUT GRANOLA | Seasonal berries

DRY CEREALS | Cheerios, Raisin Bran, Kashi, Corn Flakes

ROASTED TOMATO BISQUE | Basil, sweet garlic, cheese croutons

GARDEN GREENS | Tomato, cucumber, carrots, red onion, broccoli, creamy buttermilk, garden herb and wine, balsamic dressing

SMOKED SALMON | Chive cream cheese, tomato, red onion, bibb lettuce, bagels

VEGETABLE QUICHE | Squash, tomato, onion, spinach, herb, Swiss

GRILLED STEAK | Herb chimichurri, roasted marble pearl potatoes

BAKESHOP | All butter croissant, scratch muffins, danish

BUTTERMILK PANCAKES | Strawberry compote, Florida orange infused maple syrup, Vermont pure maple syrup
Sweet butter, crafted fruit marmalade jam
Sugared orange-ricotta zeppoles
Freshly brewed coffee and gourmet teas

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
“BRAIN FOOD BREAKFAST” | $68 PER PERSON

Stimulate your brain for the busy day ahead!

EGGS

Farm Fresh Egg Frittata
Wild mushrooms, caramelized leeks, gruyere oven roast
tomato compote

Eggs’ nutrients can help you with weight management, muscle
strength, eye health, and healthy brain function.

BLUEBERRIES

Blueberry Corn Griddle Cakes
Lemon and blueberry compote

Special nutrients in blueberries increase the production of
brain cells in the hippocampus. These nutrients may help
reverse age-related problems in the area of brain function.
Blueberries’ antioxidant power could reduce the stress of
oxidation in the brain—which makes them strong allies in the
fight against Alzheimer’s

FISH

Grilled Wild Salmon & Smoked Salmon
Spinach barley salad, roasted red pepper salsa, olive oil
parsley vinaigrette

One of the reasons fish oil plays such a big role in brain health
and in the health of other organs, like your heart, is that many
of the vitamins you need require fat found in fish oils to break
them down.

CURRY

Paneer Curry
Chick peas, onions, mushrooms,
stewed tomato garlic-herb naan

An important ingredient in curry is curcumin. Curcumin is
part of turmeric, and has been proven to have anti-tumor,
antioxidant and anti-inflammatory properties.

AVOCADO AND LEAFY GREENS

Avocado and Arugula Salad
Pickled red onions, charred jalapeño, oregano,
citrus olive oil

Avocados are an excellent source of healthy, Monosaturated fat,
which increases blood flow to the brain. Leafy greens are high
in iron, which can help strengthen your memory.

APPLES AND DARK CHOCOLATE

Dark Chocolate Dipped Fuji Apple Pops
Manchego cheese, toasted marcona almonds

Apples are a valuable source of quercetin. Quercetin is a
flavonoid, and flavonoids are powerful antioxidants. Other
studies have linked the concentrated juice of apples to a
reduction in cell death and oxidative damage in the brain.
Dark chocolate contains a special kind of flavonoid called
“procyanidin.” This flavonoid counteracts the damage caused
by inflammation and oxidation. Procyanidins also boost the
circulation of blood to the brain, and along with this blood
come oxygen and nutrients for optimum health.

GREEN TEA

Green Tea Quinoa Oatmeal
Orange macerated golden raisins, peach and sundried
blueberry compote

Green tea is full of antioxidants—particularly one called EGCG.
EGCG protects the brain, and lowers the amount of protein that
builds up as plaque. This plaque has been linked to the type of
memory loss and nerve damage common amongst Alzheimer’s
patients

Breakfast buffets require a minimum of 25 persons for
smaller groups add $4 per person.
BREAKS

A LA CARTE SELECTIONS

A LA CARTE BREAK SELECTIONS

Seasonal fruit and cheese filled danish selection | $62 per dozen
Assortment of scratch bakery muffins | $62 per dozen
Includes gluten free and paleo choices
Sweet butter or chocolate croissants | $62 per dozen
New York style bagels with plain, fruit, and chive cream cheese | $62 per Dozen
Breakfast breads | $9.25 per person
Banana nut, blueberry, cinnamon coffee swirl
Bakery fresh assortment of cookies | $62 per dozen
Chocolate fudge brownies or blondie’s | $62 per dozen
Warm soft pretzels with dusseldorf mustard | $62 per Dozen
Individual Fage® Greek yogurts | $6 each
Honey, strawberry, blueberry
Individual oatmeal | $6
5 berry, goji blueberry, apple walnut
Organic cage-free hard-boiled eggs | $30 per dozen
Whole fresh fruit | $4.25 each
Carved seasonal tropical fruit | $12.50 per person
Krispy Kreme assorted donuts | $60 per dozen

GOURMET NUT BAR

priced by the pound
(approximately 12 portions per pound)
Honey roasted peanut | $36
Pistachio (in the shell) | $50
Hickory smoked almonds | $50
Sea salt and black pepper cashew | $51
Bourbon praline pecan | $48
Mixture of the above | $50

BEVERAGES

Freshly squeezed orange and grapefruit juices | $27 per quart
Apple, tomato, cranberry or V-8 juices | $27 per Quart
Coca-Cola® Sodas | $6.25 each
Coke, Diet Coke, Coke Zero, Sprite
Starbucks Iced Frappuccinos | $6.75 each
Caramel, mocha, vanilla
Bottled Spring Water | $6.25 each
San Pellegrino Bottled Water | $6.75 each
Red Bull Energy Drink | $6.75 each
5–Hour Energy Drinks | $6.75 each
Aqua Panna bottled water | $6.25 each
Assorted Noble bottled juices | $7 each
Tangerine, apple, lemonade
Lorina sparkling lemonade | $6.75 each
Special K® protein shakes | $6.75 each
Strawberry, vanilla, chocolate
Coconut water | $7 each

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
BEVERAGES CONTINUED

Bottled watermelon juice | $7 each
Vitamin Water | $6.75 each
Gatorade | $6.75 each
Naked Juices & Smoothies | $7 each
Green machine, blue machine, mango, vanilla protein
Freshly brewed shade grown organic regular coffee | $98 per gallon
Freshly brewed shade grown organic decaffeinated coffee | $98 per gallon
Assorted gourmet teas | $98 per gallon
Freshly brewed southern sweet or unsweet iced tea | $86 per gallon
Iced tea enhancements:
  Flavored syrups | $6 per gallon
  Peach, raspberry, mango syrups
Freshly made lemonade | $86 per gallon
Freshly made hibiscus lemonade | $86 per gallon
Tropical fruit punch | $84 per gallon
Infused ice water | $48 per gallon
  Cucumber, berry, ginger, citrus, mint

BREAK ITEMS

Assorted Mars® Brand Candy Bars | $5 each
  Twix, M&M, Kit Kat, Milky Way, Snickers
Protein bars | $5.75 each
Granola bars | $5 each
Ice cream novelties and fruit bars | $6.25 each
Miss Vickie’s Potato Chips | $5.25 each
  Sea salt, BBQ, salt and vinegar
Individual bags of pretzels | $5.25
Boom Chicka Pop Popcorn | $5.75
  Sea salt
Dry Cereals with 2%, fat free, soy milk | $5.75 each
Popcorn machine | $7.50
  Fresh popped, seasonings
Terra Veggie Chips | $5.75
Veggie or apple straws | $5.75
Individual packs of gluten-free cookies | $5.75
  Chocolate chip
Individual pringles cans | $5.75
  Original, sour cream & onion

SNACK BAR

priced by the pound
(approximately 12 portions per pound)
Kona coffee krunch | $36
  Cinnamon yogurt raisins, kona coffee pecans, cherry flavored cranberries
Hi energy mix | $34
  Raisins, Turkish apricots, almonds, papaya, pineapple, dates, Brazil nuts, banana chips, pecans, cashews, hazelnuts, pumpkin seeds, walnuts
Checkmate | $26
  Peanuts, cheese sesame sticks, pretzels, corn Chex, Chex seasoning
Happy Hour | $26
  Pecans, cashews, cajun hot corn sticks, rice snacks, wasabi peas, butter toffee peanuts, hot mustard pretzels, almonds

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
THE CAKE SHOP | $14.50 PER PERSON

CAKE POPS
- Devils food, vanilla, red velvet cupcakes,
- Double chocolate and orange-vanilla butter cream,
- Cream cheese icing

CHIP AND DIP BAR | $15.50 PER PERSON
- BBQ house made kettle chips—caramelized onion dip
- Sea salt dusted corn tortilla chips—queso dip, tomato salsa and guacamole
- Sea salt pita chips—roasted garlic hummus

BAKE SHOP | $18 PER PERSON
- Oven fresh chocolate chip cookies “news paper included”
- Oatmeal raisin and sugar cookies
- Coconut-cherry haystack macaroons
- Bars—lemon and puffed Rice

ORANGE BREAK | $22 PER PERSON
- Malted orange juice coolers
- Fresh Florida orange wedges
- Orange custard meringue tarts
- Aged cheddar, winter park orange blossom honey and cheddar lavosh crackers
- Orange poppy seed cupcakes with vanilla bean cream

ON THE TRAIL | $23 PER PERSON
- Salty pretzels, yogurt covered raisins, dried cherries, roasted peanuts, golden raisins sunflower seeds, chocolate chunks, gummy bears, wasabi peas, banana chips, M&M’s

THE GRILLED CHEESE EXPERIENCE | $25 PER PERSON
- Choose three sandwiches:
  - Oven roasted tomato basil bisque
  - Spicy coppa with aged white cheddar and tomato jam on sourdough
  - Turkey with brie and fig preserve on cranberry walnut bread
  - Triple cheese—cheddar, provolone, American, sourdough
  - Pastrami—caramelized onion, provolone, spicy mustard, rye bread
  - Fried green tomato with pimento cheese, bacon jam
  - Caprese, mozzarella, tomato, balsamic, onion, basil pine nut pesto

TAKE ME OUT | $23 PER PERSON
- Crispy tortilla chips, pickled jalapeños, black olives, cheese sauce
- Corn gogs, mustard, ketchup
- Jumbo Bavarian style pretzels with jalapeño cheese “wiz” sauce
- Cracker Jacks
- Ice cream novelties

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
BREKS

THEMED

MR. FROSTY | $22 PER PERSON
- Assorted premium ice cream novelties
- Frozen fresh fruit purée bars
- Ice cream sandwiches
- Nutty Buddy ice cream cones
- Assorted ice cream bars

ENERGY BOOSTER | $23 PER PERSON
- Blueberry yogurt covered pretzels
- Acai-blueberry smoothies
- Mini pomegranate-blueberry muffins with lemon curd
- Blueberry chia and flax crumb bars
- Sparkling blueberry-pomegranate lemonade

“TEA” TIME | $24 PER PERSON
- Assorted tea sandwiches -
- Smoked salmon with fennel cream cheese
- Watercress and radish with salted butter
- Tuna with alfalfa sprouts
- Pimento cheese with arugula
- Assorted scones with lemon curd
- Chocolate-dipped strawberries
- French macaroons
- Assorted hot tea selections, local winter park honey

COFFEE AND DONUTS | $21 PER PERSON
- A selection of hand crafted donuts - stuffed and holes
  Jelly, cream, powdered, glazed, plain, cinnamon
- Gourmet coffee station with flavored syrups and toppings
  Iced coffee
  Caramel, mocha, vanilla

RETRO CANDY STORE | $16 PER PERSON
- A STEP BACK INTO CANDY
- Atomic Fireballs, Boston Baked Beans, Necco Wafers, Wax Bottles, Salt Water Taffy, Now and Later’s, Caramel Creams, Swedish Fish, Bit O’ Honey, Mary Janes, Pixy Sticks, Jaw Breakers

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
BREAKS

A LA CARTE SELECTIONS

NITROGEN FROZEN SMOOTHIES | $26 PER PERSON

Requires a Minimum Two Week Advance Notice

Choose three flavors:

- Gratifying greens, superfruit medley, organic detox, mango, strawberry, wild berry, banana, granola & protein bars, whole fresh local fruit

MARKET FRESH BREAK | $22 PER PERSON

- Garden fresh vegetable crudité
- White bean hummus
- Spicy tomato and feta hummus
- Pimento cheese spread
- Sea salt pita crisps
- French baguette

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
LUNCH

DAY OF THE WEEK MENU

MONDAY | $58 PER PERSON
$60 ANY OTHER DAY

HEALTHY LIVING

**KALE SALAD** | Red grape, feta, sunflower seeds, cucumbers, blueberries, orange blossom honey vinaigrette

**ROASTED TOMATO AND FENNEL BISQUE**

**ROASTED GARLIC AND RED PEPPER HUMMUS |** Sea salt and sumac pita crisps

**GRILLED SALMON |** Roasted root vegetable and quinoa salad, tomato vinaigrette

**OVEN ROAST CHICKEN WITH FIGS |** Cilantro, lemon

**WHOLE WHEAT PENNE |** Broccoli, cannellini beans, tomato, garlic herb sauce

**CURRIED CAULIFLOWER AND GARLANZO BEAN STEW**

**FARRO RISOTTO WITH ROASTED SEASONAL SQUASH AND KALE**

**SEASONAL BERRY TART WITH LEMON CURD**

**WALNUT BAKLAVA**

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

TUESDAY | $57 PER PERSON
$60 ANY OTHER DAY

TASTE OF THE PENINSULA

**TOMATO SALAD |** Queso fresco, red onion, jicama, mint-lime dressing

**TROPICAL GREENS |** Local greens, palm hearts, Florida orange, cucumber, cashews, Florida citrus dressing

**JERK SEASONED CHICKEN |** Chili rum mango glaze

**ROAST CILANTRO SNAPPER |** Veracruz sauce

**ROPA VIEJA WITH ONIONS**

**SWEET PLANTAINS**

**CUBAN BLACK BEANS**

**ARROZ CON GANDULES**

**PLANT CITY STRAWBERRY SHORTCAKE - KEY WEST KEY LIME PIE**

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 25 persons; for smaller groups, add $6 per person.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
LUNCH

DAY OF THE WEEK MENU

WEDNESDAY | $57 PER PERSON
$60 ANY OTHER DAY

TASTE OF ITALY

CAESAR SALAD | Kale & romaine, parmesan cheese, garlic herb croutons, creamy lemon garlic dressing
ARUGULA AND BEEF STEAK TOMATO SALAD | Lemon, romano, balsamic dressing
CHEESE TORTELLINI WITH ARRABIATA SAUCE | Parmigiano-reggiano
GEMELLI WITH ROASTED TOMATOES | Sweet peas, roasted garlic cream
CHICKEN MUSHROOM MARSALA
MEATBALLS IN RED SAUCE | Italian hoagie, mozzarella,
BROCCOLINI WITH SWEET GARLIC AND TOMATO STUFFED BREADSTICKS | Provolone, marinara
CHOCOLATE CHIP AND RICOTTA CANNOLI’S, TIRAMISU
Iced tea and country style lemonade, freshly brewed coffee and gourmet teas
Luncheon buffets require a minimum of 25 persons for smaller groups add $6 Per Person.

THURSDAY | $57 PER PERSON
$60 ANY OTHER DAY

CHAMPIONS CANTINA

CANTINA STYLE TORTILLA SOUP | Limes, crispy tortilla strips
QUINOA | Chickpea, red onion, cucumber, chayote, corn, cilantro pesto
CHILI- LIME DUSTED TORTILLA CHIPS | Salsa verde, charred tomato salsa
CHICKEN TINGA AND CARNE ASADA | Pico de gallo, salsa verde, charred tomato salsa, pickled jalapeño peppers, jack cheese, flour tortillas, sour cream, cilantro, lime, onion, guacamole
BEEF EMPANADAS WITH RANCHERO SAUCE
SMOKED CHILI RICE
DRUNKEN BEANS WITH QUESO FRESCO | Epazote, ham hock
BEAN AND CHEESE ENCHILADAS | Chipotle–honey sauce, cheddar, Jack cheese
COFFEE-SUGAR DUSTED CHURROS WITH ABUEILITA CHOCOLATE SAUCE
COCONUT AND FLAN COCHO
Iced tea and country style lemonade, freshly brewed coffee and gourmet teas
Luncheon buffets require a minimum of 25 persons for smaller groups add $6 Per Person.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
## LUNCH

### DAY OF THE WEEK MENU

#### FRIDAY | $57 PER PERSON
$60 ANY OTHER DAY

**SOUTHERN TABLE**

- **TOMATO AND CUCUMBER SALAD** | Red onion, bacon, corn, green goddess dressing
- **RED SKIN POTATO SALAD**
- **SWEET AND SOUR COLESLAW**
- **CRISPY BUTTERMILK CHICKEN WITH COUNTRY GRAVY**
- **BOURBON BRINED PORK LOIN WITH SPICED PEACHES**
- **CREAMY CHEDDAR GRITS WITH ANDOUILLE SAUSAGE AND COASTAL SHRIMP**
- **BROWN BUTTER GREEN BEANS WITH BACON & CARAMELIZED ONIONS**
- **BUTTERY WHIPPED RED SKIN AND DILL POTATOES**
- **MINI CORN MUFFINS** | Cinnamon honey butter
- **SOUTHERN PECAN TARTS/BLONDIE’S**

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 25 persons; for smaller groups, add $6 per person.

#### SATURDAY | $57 PER PERSON
$60 ANY OTHER DAY

**CHINA TOWN EXPRESS**

- **EGG DROP SOUP**
- **CHILLED NOODLE SALAD** | Carrot, spring onion, bean sprout, cilantro, sesame dressing
- **TERIYAKI CHICKEN CHOPPED SALAD** | Crispy Asian vegetables, Napa cabbage, peanuts, peanut ginger dressing
- **SWEET AND SOUR CHICKEN** | Pineapple, bell pepper, green onion
- **MONGOLIAN BEEF**
- **VEGETABLE EGG ROLLS** | Sweet chili-scallion sauce
- **VEGGIE FRIED RICE**
- **SIMPLY STEAMED JASMINE RICE**
- **GINGERED BABY BOK CHOY**
- **MANDARIN ORANGE CUSTARD TARTS/COCONUT CAKE**

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 25 persons; for smaller groups, add $6 per person.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
LUNCH

DAY OF THE WEEK MENU

SUNDAY | $57 PER PERSON
$60 ANY OTHER DAY

GRILL OUT

CHEF’S GARDEN SALAD | Iceberg, cucumber, carrots, tomato, buttermilk ranch dressing and red wine vinaigrette

CREAMY COLESLAW

OLD FASHIONED MACARONI SALAD

MISS VICKIE’S KETTLE CHIPS

HOUSE BLEND ANGUS BEEF BURGERS AND TURKEY BURGERS

GRILLED CHEDDARWURST SAUSAGES WITH BRAISED MUSTARD SEED SAUERKRAUT

BBQ CHICKEN

CHALLAH BUNS AND ROLLS

TOPPINGS | Lettuce, tomato, onion, pickles, mustard, mayonnaise, ketchup

EXTRA TOPPINGS | Applewood smoked bacon, tobacco onions

CREAMY MACARONI AND CHEESE

COCA COLA BAKED BEANS WITH SORGHUM | Cherrywood bacon lardons

SWEET CORN | Peppers, scallions

CHOCOLATE CHIP COOKIES/JAZMIN’S FUDGE BROWNIES

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 25 persons; for smaller groups, add $6 per person.

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LUNCH

DELICATESSEN LUNCH

OMNI GOURMET DELI | $55 PER PERSON
Pricing based on two hours of service.

OVEN ROASTED TOMATO SOUP

MIXED SEASONAL GREENS | Carrots, grape tomatoes, croutons, english cucumbers, broccoli, creamy ranch dressing and red wine herb vinaigrette

BULGUR WHEAT SALAD | Roasted golden beets, pistachio, feta, parsley, lemon-thyme vinaigrette

FAR WEST SALAD | Brown rice, golden raisin, edamame, carrot, cilantro, cashew, sesame-sweet chili vinaigrette

PRE-MADE WRAP AND SANDWICH DISPLAY INCLUDES:

OVEN ROASTED TURKEY | Applewood smoked bacon, cheddar, tomato, arugula, tomato pesto mayo, herb foccacia

CHICKEN MANGO SALAD | Tomato, cucumber, avocado, lettuce cups, toasted almonds

ROAST BEEF WITH CHEDDAR | Caramelized onion, watercress, horseradish, yellow tomato, asiago kaiser

HEALTHY GRAINS WRAP | Brown rice, quinoa, tomato, garbanzo beans, cucumber, edamame, feta, basil-pinenuet dressing, spinach tortilla

OATMEAL RAISIN/CHOCOLATE CHIP COOKIES

JAZMIN’S FUDGE BROWNIES

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

RECOMMENDED ENHANCEMENT:

DR. BROWNS ASSORTED SODAS | $3 per Person

BLT STATION | $7 PER PERSON + ATTENDANT FEE
Crisp fruitwood smoked bacon, lettuce, local tomatoes, mayo, cheddar jalapeño mayo, bourbon pecan mayo, multigrain and sourdough breads

Luncheon buffets require a minimum of 25 persons; for smaller groups, add $6 per person.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
HOT PLATED

Three course plated lunches are inclusive of iced tea with Florida lemon, coffee and hot teas, artisan rolls

FREE RANGE AIRLINE CHICKEN | $51 PER PERSON

FLORIDA SPINACH SALAD | Spinach, palm hearts, orange, radish, sesame vinaigrette

ROAST FREE RANGE AIRLINE CHICKEN BREAST | Roasted garlic mashed potatoes, haricots verts, natural rosemary chicken jus

KEY LIME PIE | Raspberry ginger sauce, vanilla bean whip, white chocolate

CHICKEN | $52 PER PERSON

TOASTED GOAT SALAD | Watercress and frisee, strawberry, red onion, almond crusted goat cheese cucumber, zinfandel poppyseed dressing

HERB CRUSTED AIRLINE CHICKEN BREAST | Tuscan kale and potato hash, oven roasted tomato, foraged mushroom ragout

CHOCOLATE TRUFFLE TORTE | Salted milk jam, Godiva whipped cream, rose puff

ROASTED DUROC PORK CHOP | $55 PER PERSON

CHAMPIONS GATE | Farm lettuce greens, tomato, bermuda onion, carrots, cucumber, sherry herb vinaigrette

BRINED DUROC PORK CHOP | Wild rice and dried cranberry pilaf, roast root vegetables, apple-bourbon jam

CHOCOLATE RASPBERRY TORTE | Raspberry sauce, liquid chocolate

PAN SEARED FLORIDA BLACK GROUPER | $63 PER PERSON

THE ISLANDS | Caribbean lettuces, mango, palm hearts, red onion, cashew, queso fresco, citrus-guava dressing

FLORIDA BLACK GROUPER SERVED | Sweet potato-sultana puree, ginger bok choy, lemongrass-coconut sauce

SEA SALT CARAMEL CHEESE CAKE | Passion fruit sauce, banana

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments. Consult your catering/conference manager for options and pricing.
LUNCH

HOT PLATED CONTINUED

ROAST SIRLOIN | $59 PER PERSON

THE WEDGE | Iceberg lettuce, tomato, cherrywood bacon, crispy tobacco onions, egg, buttermilk blue dressing

ROAST SIRLOIN OF BEEF | Buttermilk and chive mashed potatoes, broccolini, wild mushroom marsala

CHOCOLATE PEANUT BUTTER PRETZEL CAKE | Raspberry sauce, dark chocolate, espresso crisp

PETITE FILET OF BEEF | $66 PER PERSON

WINE AND CHEESE SALAD | Arugula, frisee, lolla rossa, blue cheese, cinnamon pecan, grapes, red wine poached pears, zinfandel dressing

GRILLED PETITE OF BEEF | Rosemary–garlic roasted marble pearl potatoes, baby vegetables, green peppercorn-cognac demi

LEMON BLUEBERRY LAYER CAKE | Blueberry merlot compote, poppyseed whipped cream

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments. Consult your catering/conference manager for options and pricing.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
RECEPTIONS

HORS D’OEUVRES

Choose the following:

Three cold or hot | $19
Four cold or hot | $25
Five cold or hot | $31

COLD

CHICKEN/POULTRY/FOWL

CHICKEN WALDORF SALAD IN A PHYLLO CUP WITH CAVIAR

DUCK PROSCIUTTO | Celery-apple salad, fig reduction

SMOKED CHICKEN | Chipotle aioli, corn salad

BEEF

BEEF CARPACCIO | Gorgonzola mousse, candied walnuts, brioche

JAPANESE BEEF TATAKI | Caramelized enoki mushrooms, wonton lotus

BEEF TARTARE | Beet, caper, shallot, brioche

SEAFOOD

SPICY TUNA TARTARE | Mango salsa, wonton crisp

SHRIMP SUMMER ROLL | Cucumber, mint, basil

GAZPACHO SHRIMP SHOOTERS

PORK

SERRANO HAM | Manchego Cheese, sweet tomato jam, arugula

PICKLED MELON CRISP PROSCUITTO | Truffled orange blossom honey

DEVILED FARM FRESH EGG | Bacon, radish and chive crème fraîche

VEGETARIAN

TOMATO-MOZZARELLA | Herb toast, balsamic onion, basil

RATATOUILLE CUP | Herb and garlic boursin

WHIPPED BRIE | Pear, almonds

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
RECEPTIONS

HORS D’OEURVES

Choose the following:

Three cold or hot | $19
Four cold or hot | $25
Five cold or hot | $31

HOT

CHICKEN

CHICKEN EMPANADA | Tomatillo salsa
BUFFALO CHICKEN SPRING ROLL | Bleu cheese
TANDOORI CHICKEN KABOB | Cucumber raita

BEEF

BOURBON BBQ BACON WRAPPED BEEF AND BLUE CHEESE MEATBALL
MINI KOBE BEEF SLIDER
SHEPARD’S PIE TART | Mashed potatoes

SEAFOOD

SHRIMP AND GRITS CAKE POP | Lemon-tarragon aioli
CRISPY MALIBU COCONUT SHRIMP | Orange-horseradish marmalade
MARYLAND CRAB CAKE | Tomato-caper remoulade

PORK

MINI CUBANS | Dijonnaise
SWEET CORN AREPA | Roast pork, cotija cheese
CRISPY MAC AND CHEESE CROQUETTE | Ham, black truffle

VEGETARIAN

PARMESAN CRUSTED ARTICHOKE BEIGNET | Creamy herb dipping sauce
MUSHROOM AND GOAT CHEESE RANGOON | Leek fondue
HAND-BREADED CHEESE AND HERB STUFFED PEPPADEW PEPPERS | Chipotle ranch dipping sauce

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
RECEPTIONS

SPECIALTY STATIONS

SUSHI STATION | $34.50 PER PERSON
Our in House Zen sushi chefs selection of maki rolls, nigiri, sashimi
Above Items Served with pickled ginger, wasabi, soy sauce

PASTA STATION* | $27 PER PERSON
Cheese tortellini, orecchiette, cavatappi, aged parmesan cream, marinara, extra virgin olive oil, garlic, chili flakes, parmesan cheese spinach, mushroom, roasted red pepper, artichokes, chicken, sausage

ENHANCED PASTA STATION OPTIONS:
Shrimp, pine nuts, crispy pancetta, kalamata olives, capers, basil pesto, sun-dried tomato
Add $2 per person, per item

RISOTTO* | $31 PER PERSON
Carnaroli rice served with the following:
Shrimp, Italian sausage, grilled chicken, grilled cippolini onions, artichokes, sundried tomatoes, kalamata olives, roasted peppers, mushrooms, parmesan cheese

PAELLA STATION | $34 PER PERSON
Paella pans filled with chicken, gulf shrimp, Caribbean lobster, chorizo, Florida clams, mussels, cilantro, garlic, tomatoes, peppers served over saffron rice

STIR-FRY STATION* | $29 PER PERSON
Chicken, beef, shrimp, tofu, egg noodles, jasmine rice, teriyaki glaze, lemongrass broth, red curry coconut cream, bok choy, bean sprouts, carrots, straw mushrooms, baby corn, snow peas, bamboo shoot, green onion, napa cabbage

PHO STATION | $26 PER PERSON
Chicken and vegetable broths, chicken, rare beef, curry shrimp, grilled tofu, bean sprouts, carrots, baby corn, basil, cilantro sprigs, jalapeño, rice and egg noodles, lime, garlic chile paste, sesame

LETTUCE WRAP STATION | $24 PER PERSON
Sesame teriyaki chicken, sweet and sour shrimp, mongolian style beef, carrot salad with golden raisins and rice wine vinaigrette, cucumber and onion salad, chopped peanuts, mung bean sprouts, bibb lettuce, spicy peanut ginger sauce, pineapple salsa, crispy wonton strips

These Stations are designed and priced as enhancements to your reception and cannot be ordered by themselves at the prices shown. There is a minimum of 50 guests for these stations, which will be continually replenished for 1.5 hours. We recommend one station for every 75-100 guests.

* One (1) attendant required per 75 guests at $250 each
Consult with your conference or catering manager about special package pricing for four or more stations/selections.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
ENHANCEMENTS | MINIMUM 50 GUESTS

HOT PARMESAN SPINACH ARTICHOKE DIP | $14 PER PERSON
Served with sea salt–smoked paprika seasoned pita crisps

WING BAR | $18.50 PER PERSON
Four wings per person
Buffalo, Thai sweet chili, bourbon barbeque, carrot and celery sticks, bleu cheese, ranch

OMNI GARDEN DISPLAY | $18 PER PERSON
An assortment of garden fresh vegetables of the season
Select Two Dips:
Creamy buttermilk ranch
Chunky bleu cheese and scallion
Sundried tomato and cannellini bean
Pimento cheese spread

GOURMET CHEESE BOARDS | $21 PER PERSON
Sliced and whole artisan and farmstead cheeses, fresh and dried fruits, French baguette, cracker crisps

SLIDERS | $19.50 PER PERSON
Three sliders per person. Choice of three options:
Jerked chicken, mango slaw, honey and lime aioli
Mini burger bites, bacon, cheddar, special sauce
Lil’ Cuban’s media noche bread, roasted pork, ham, Swiss, pickles, yellow mustard
Crab cake, chipotle aioli
Shortrib, red onion jam and blue cheese
BBQ brisket, caramelized onion & smoked mozzarella
Roasted portobella, tomato pesto and goat cheese

RAW BAR | $38 PER PERSON
Florida snapper ceviche, Peruvian style, tortilla strips
Lime poached gulf shrimp, spiced rum cocktail sauce
Snow crab claws, key lime mustard sauce
Poached mussels, white wine, garlic, tarragon
Specific quantities of each item will be served

RAW BAR ENHANCEMENT OPTIONS:
Ahi tuna poke, spiced wontons crisps | $8 per person
Split Alaskan King Crab legs | $18 per person
Smoked bay scallops, spicy miso aioli | $6 per person
East coast oyster, mignonette, classic cocktail sauce, hot sauce | $4 per person

These stations will be continually replenished for 1.5 hours. Consult with your conference or catering manager about special package pricing for four or more stations/selections.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
CHOP-CHOP STATION | $21 PER PERSON
Romaine, iceberg and radicchio, tomato, cucumber, red onion, carrots, garbanzo beans, palm hearts, grilled chicken, ham, hard boiled egg, bacon, shredded cheddar
Served with Italian vinaigrette & buttermilk ranch dressing

NACHO STATION | $21 PER PERSON
Corn tortilla chips, warm queso dip
Tequila-lime chicken, cumin spiced beef
Pico de gallo, guacamole, sour cream, onions, cilantro, black olives, cheddar and jack cheese, pickled jalapeños, black bean and roasted corn salsa

ANTIPASTO STATION | $26 PER PERSON
An elegant assortment of imported Italian meats and cheeses served in freshly baked boules, olives, roasted peppers, pepperoncini, tomato-mozzarella salad

FLAT BREAD STATION | $24 PER PERSON
Margherita
Spinach, artichoke heart, feta, tomato
Fig, goat cheese, prosciutto, arugula
Pepperoni, sausage, bacon
Eggplant, roasted red peppers, herb boursin cheese

FONDUE STATION | $22 PER PERSON
Select Two Cheeses:
Gruyere, muenster, cheddar, boursin cheese, monterey jack, dilled havarti, gouda
Served with crusty artisan country breads, carrot, celery, grape tomatoes, broccoli and cauliflower florets, apples, smoked sausage

These stations will be continually replenished for 1.5 hours. Consult with your conference or catering manager about special package pricing for four or more stations/selections.

RECEPTIONS

ENHANCEMENTS CONTINUED | MINIMUM 50 GUESTS

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
<table>
<thead>
<tr>
<th>RECEPTIONS</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROAST TENDERLOIN OF BEEF</strong></td>
<td>$500</td>
<td>15</td>
</tr>
<tr>
<td>Buttermilk and chive crushed potatoes, garlic jus</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>ARGENTINEAN CHURRASCO (SKIRT STEAK)</strong></td>
<td>$400</td>
<td>20</td>
</tr>
<tr>
<td>Aji amarillo roast potatoes, chimichurri</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>GARAM MASALA ROAST RACK OF LAMB</strong></td>
<td>$475</td>
<td>15</td>
</tr>
<tr>
<td>Moroccan couscous, tamarind-tomato compote, tzatziki</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PRIME RIB OF BEEF</strong></td>
<td>$575</td>
<td>20</td>
</tr>
<tr>
<td>Sea salt and garden herb crusted, garlic smashed yukon potatoes, horseradish crème fraîche</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>BLIS BOURBON MAPLE ROASTED PORK BELLY</strong></td>
<td>$410</td>
<td>25</td>
</tr>
<tr>
<td>Roasted apple and golden raisin compote, smoked bacon and cheddar spoon bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SAGE AND ORANGE ROASTED TURKEY</strong></td>
<td>$210</td>
<td>10</td>
</tr>
<tr>
<td>Country brown gravy, cranberry relish, corn bread stuffing</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>WHOLE ROAST FLORIDA SNAPPER</strong></td>
<td>$390</td>
<td>15</td>
</tr>
<tr>
<td>Sweet pepper relish, flour tortillas</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>STEAMSHIP OF BEEF</strong></td>
<td>$995</td>
<td>75</td>
</tr>
<tr>
<td>Roasted new potatoes, rosemary-fig jus</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SHICHIMI SPICED AHI TUNA LOIN</strong></td>
<td>$525</td>
<td>15</td>
</tr>
<tr>
<td>Chilled soba noodle salad, yuzu-apple ponzu</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED CUBAN PORK PERNIL</strong></td>
<td>$395</td>
<td>30</td>
</tr>
<tr>
<td>Roasted plantains with tamarind glaze, mojo sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CHARCOALED WHOLE PASTURE PRIME PIG</strong></td>
<td>$950</td>
<td>75</td>
</tr>
<tr>
<td>Mustard and bourbon BBQ sauce, benne seed slaw, rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td>* attendant fee of $225 for each carver</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Twenty person minimum for each carving station</td>
<td></td>
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</tr>
<tr>
<td>We recommend one carving station for each 100 persons.</td>
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</tbody>
</table>

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
DESSERT ENHANCEMENTS

DESSERT FONDUE STATION |
$22.50 PER PERSON

Choice of Two Dips:
- Creamy milk chocolate
- Hazelnut-milk chocolate
- Orange-milk chocolate
- White chocolate
- Coconut-white chocolate
- Bittersweet dark chocolate
- Chambord-dark chocolate
- Spiced rum caramel-dark chocolate

Served with strawberries, pound cake, brownie bites, pretzel rods, marshmallows, Rice Krispie squares, chocolate chip cookies

ARTISAN GELATO STATION |
$23.50 PER PERSON + ATTENDANT

Choice of Four Gelato Flavors:
- Vanilla Bean*
- Chocolate*
- Banana*
- Coffee
- Mint chocolate chip
- Cookies and cream
- Nutella*
- Pistachio*
- Salted caramel*
- Strawberry*
- Tiramisu
- Cherry cheesecake
- Yogurt cheesecake
- Yogurt mixed berries
- Yogurt strawberry

Choice of Three Sauces:
- Bittersweet dark chocolate
- Hot fudge
- Caramel
- Butterscotch
- Strawberry
- Pineapple
- Spiced Rum–Caramel Banana

Served with: Sugar cones, maraschino cherries, whipped cream, brownie bites, Reese’s Pieces, Oreo cookie pieces, mini M&M’s, mini marshmallows, peanuts, rainbow jimmies, mini chocolate chip cookies

ARTISAN GELATO STATION | CONTINUED
Sorbet:
- Lemon
- Mango
- Mixed Berry
- Papaya
- Passion Fruit
- Peach
- Pineapple
- Raspberry
- Strawberry
- Watermelon

Choice of Three Sauces:
- Bittersweet dark chocolate
- Hot fudge
- Caramel
- Butterscotch
- Strawberry
- Pineapple
- Spiced Rum–Caramel Banana

Served with: Sugar cones, maraschino cherries, whipped cream, brownie bites, Reese’s Pieces, Oreo cookie pieces, mini M&M’s, mini marshmallows, peanuts, rainbow jimmies, mini chocolate chip cookies

MINIATURE DESSERT SELECTIONS |
$75 PER PERSON

Pastry chef’s selection of seasonal favorites

* Indicates a Gluten-free option.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
DESSERT ENHANCEMENTS

BANANA’S FOSTER STATION | $14.50 PER PERSON + ATTENDANT
Sautéed plantation bananas with spiced rum, butter-brown sugar and served over Tahitian vanilla gelato
Can substitute pineapple for bananas or add to station for $4.50 per person.

LIQUID NITROGEN ICE CREAM STATION | $32.50 PER PERSON + ATTENDANT
Requires a minimum two week advance notice
Madagascar vanilla
European chocolate
Salted caramel
Included toppings:
White chocolate pieces
Shaved chocolate
Gourmet nuts
Mini M&M’s
Shaved coconut
Rainbow sprinkles
Toffee pieces
Caramel sauce
Chocolate sauce
Strawberry sauce
Raspberry sauce

NITROGEN INFUSED FROZEN POPCORN | $32.50 PER PERSON + ATTENDANT
Requires a minimum two week advance notice
Choice of three flavors:
Kettle corn
Caramel
Chocolate truffle
Bananas foster
Cheddar
Cherry
Green apple
Red cinnamon
Included toppings:
White chocolate pieces
Shaved chocolate
Gourmet nuts
Mini M&M’s
Shaved coconut
Rainbow sprinkles
Toffee pieces
Caramel sauce
Chocolate sauce
Strawberry sauce
Raspberry sauce

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
DINNER MENU
DINNER

SPECIALTY BUFFETS

Our buffets have been designed with true authentic flavors and recipes in mind. Our chefs work hand in hand with our diverse family of culinary professionals to bring you buffets that reflect the flavors of the region from which they originate.

You will experience food like it was cooked in the homes of our proud team of culinarians preparing a meal for their family. From our family to your family, please enjoy.

OUR PARTNERS

FARMERS/FORAGERS/RANCHERS
- Mack Farms–Lake Wales, Florida
- Mr. McGregors–Mount Dora, Florida
- Uncle Matt’s Organic Citrus–Clermont, Florida
- Long and Scott Farm–Zellwood, Florida
- Florida Classic Grower’s–Haines City, Florida
- Wilkinson-Cooper–Belle Glade, Florida
- Chef’s Garden–Huron, Ohio
- Winter Park Honey–Winter Park, Florida
- Winter Park Dairy–Winter Park, Florida
- Halpern’s Premium Angus Beef–Atlanta, Georgia
- Creekstone Farms–Arkansas, Kansas
- Hinton Farms–Dover, Florida
- Lake Meadow Naturals–Ocoee, Florida
- Dakin Dairy Farms–Myakka City, Florida

FISHERMAN
- Gary’s Seafood, Orlando, Florida
- Steve Connolly Seafood, Gloucester, Massachusetts
- Honolulu Fish Company, Honolulu, Hawaii
- Bar Harbor Seafood, Fort Lauderdale, FL

The is just a small sampling of our great “local” american partners.

Dinner buffets require a minimum of 35 persons. For smaller groups, add $10 per person.

FLORIBBEAN EXPERIENCE | $101 PER PERSON

Pricing based on two hours of service

- **TOMATO SALAD** | Queso fresco, jicama, mint-lime dressing
- **TROPICAL GREENS** | Local greens, palm hearts, Florida orange, cucumber, cashews, Florida citrus dressing
- **CHURRASCO BEEF WITH VIGORON** | Flour tortillas
- **JERK SEASONED CHICKEN** | Chili rum mango glaze
- **BLACK BEANS AND RICE**
- **ROASTED FLORIDA SNAPPER** | Pineapple salsa, sweet plantains
- **SOUR ORANGE PORK LOIN** | Red onion mojo, whipped boniato

Plant City strawberry short cake, Key lime pie
Freshly brewed coffees and gourmet teas

LATIN CONNECTION EXPERIENCE | $97 PER PERSON

- **CANTINA STYLE TORTILLA SOUP**
- **GOLDEN QUINOA** | Toasted pumpkin seeds, black bean, grape tomato, red onion, corn, cilantro-lime vinaigrette
- **CHORIZO POTATO SALAD** | Scallions, jalapeño, cheddar cheese, cilantro-garlic aioli

TACO BAR

- Meat Selections: Choose Two
- Pork carnitas, shredded chicken, carne asada
- Mixed vegetables (black beans, corn, zucchini, red onion, peppers)

ENHANCED MEAT OPTIONS:
- Mahi Mahi or hand carved skirt steak | $7 per person
- Certified Angus beef filet or Florida lobster | $18 per person
- Pico de gallo, salsa verde, charred tomato salsa, pickled jalapeño peppers, cheddar and jack cheeses, flour tortillas, sour cream, cilantro, lime, onion, “Molcajete” guacamole
- Beef empanadas
- Charred poblano and garlic rice
- Chayote casserole with zucchini, tomato, chorizo, cilantro, queso fresco
- Coconut flan cocho, coffee-sugar dusted churros with abuelita chocolate Sauce
- Freshly brewed coffees and gourmet teas

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
# DINNER

## SPECIALTY BUFFETS

### ZEN EXPERIENCE | $97 PER PERSON

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>MISO SOUP</td>
<td>Shiitake mushroom, scallions</td>
</tr>
<tr>
<td>THAI SALAD WITH CABBAGE</td>
<td>Thai chile, mint, carrot, sweet lime dressing</td>
</tr>
<tr>
<td>KOREAN CUCUMBER SALAD</td>
<td>Green onion, carrots, sesame seeds, chili flakes, rice wine vinaigrette</td>
</tr>
<tr>
<td>SWEET AND SOUR CHICKEN</td>
<td>Pineapple, bell pepper, green onion</td>
</tr>
<tr>
<td>BROCCOLI AND BEEF</td>
<td></td>
</tr>
<tr>
<td>SPICY GARLIC SHRIMP</td>
<td>Edamame, carrot, salt and pepper cashew</td>
</tr>
<tr>
<td>STEAMED JASMINE RICE</td>
<td></td>
</tr>
<tr>
<td>SUGAR SNAP PEAS</td>
<td>Ginger, garlic, bean sprout red chile, hoisin</td>
</tr>
<tr>
<td>MANDARIN ORANGE-ALMOND CAKE</td>
<td>COCONUT RICE PUDDING WITH LYCHEE</td>
</tr>
</tbody>
</table>

Freshly brewed coffees and gourmet teas, green tea

### SPANISH EXPERIENCE | $103 PER PERSON

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRISPY SHAVED SERRANO HAM WITH OVEN ROASTED TOMATOES</td>
<td>Almonds, manchego cheese, arugula, Xeres sherry vinaigrette</td>
</tr>
<tr>
<td>MARINATED ARTICHOKE HEART SALAD</td>
<td>Piquillo peppers, olives, roasted garlic cloves, grilled cippolini onions, zamorano cheese, herb infused olive oil</td>
</tr>
<tr>
<td>ROAST COD A LA VIZCAINA</td>
<td>Olive oil, garlic, Spanish olives, tomato-caper stew</td>
</tr>
<tr>
<td>GAMBAS AL AJILLO</td>
<td>Shrimp, olive oil, garlic, white wine</td>
</tr>
<tr>
<td>MEJILLONES A LA MARINERA</td>
<td>Steamed mussels with marinara</td>
</tr>
<tr>
<td>ROAST CHICKEN WITH PEARL ONIONS AND ROMESCO SAUCE</td>
<td></td>
</tr>
<tr>
<td>PRINGÁ</td>
<td>Braised beef with bacon, chorizo chick peas, potato, saffron, chard</td>
</tr>
<tr>
<td>PATATAS BRAVA</td>
<td>Spicy potatoes</td>
</tr>
<tr>
<td>PISTO MANCHEGO</td>
<td>Roasted vegetables</td>
</tr>
<tr>
<td>CHOCOLATE CINNAMON TORTA</td>
<td>Crema Catalana</td>
</tr>
</tbody>
</table>

Freshly brewed coffees and gourmet teas

### TOUR OF ITALY EXPERIENCE | $103 PER PERSON

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAN MARZANO TOMATO BISQUE</td>
<td></td>
</tr>
<tr>
<td>TRADITIONAL CAESAR SALAD</td>
<td>Romaine, parmigiano-reggiano cheese, garlic herb croutons, creamy lemon garlic dressing</td>
</tr>
<tr>
<td>CAPRESE WITH VINE RIPE TOMATOES</td>
<td>Fresh mozzarella, arugula, aged balsamic reduction, extra virgin olive oil</td>
</tr>
<tr>
<td>CAVATAPPI WITH SHORTRIB BOLOGNESE</td>
<td></td>
</tr>
<tr>
<td>CHEESE TORTELLONI WITH PANCETTA</td>
<td>Sweet peas, roasted garlic cream</td>
</tr>
<tr>
<td>CHICKEN SALTIMBOCCA</td>
<td>Sage, prosciutto, marsala sauce</td>
</tr>
<tr>
<td>GRILLED ITALIAN SAUSAGE POMODORO WITH ONIONS AND SWEET PEPPERS</td>
<td></td>
</tr>
<tr>
<td>ITALIAN GREEN BEANS WITH OVEN ROASTED TOMATO AND VIDALIA ONION COMPOTE</td>
<td></td>
</tr>
<tr>
<td>STUFFED BREAD STICKS</td>
<td>Provolone, marinara</td>
</tr>
<tr>
<td>AMARETTO &amp; CHERRY CHEESECAKE</td>
<td>TIRAMISU</td>
</tr>
</tbody>
</table>

Freshly brewed coffees and gourmet teas

### STATION ENHANCEMENT*: FRIED RICE STATION | $11 PER PERSON

Peas, carrot, onion, egg, bean sprout, chili peppers, green onion, char sui pork, chicken baby shrimp

*Attendant required per 50 guests at $250 each

### STATION ENHANCEMENT*: CARVING STATION | $9 PER PERSON

BISTECCA ALLA FIORENTINA | Roasted steak in the Style of Florence

*Attendant required per 75 guests at $250 each

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A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
**DINNER**

**SPECIALTY BUFFETS**

**AMERICAN BBQ BUFFET | $96 PER PERSON**

- **TOMATO CUCUMBER SALAD** | Red onion, bacon, chives, corn, green goddess dressing
- **WEDGE SALAD** | Iceberg, bacon, egg, tomato, buttermilk blue dressing
- **SOUTHERN STYLE RED SKIN POTATO SALAD**
- **WATERMELON SALAD** | Feta, red onion, arugula, zinfandel poppyseed dressing
- **COUNTRY FRIED BUTTERMILK CHICKEN WITH COUNTRY GRAVY**
- **DRY RUBBED MEAT SELECTION:**
  - Smoked sausage links, baby back ribs, slow roasted beef brisket
- **SAUCE SELECTION:**
  - Carolina mustard sauce, white honey-garlic sauce, spicy Tennessee whiskey sauce
  - Parker House roll, smoked jalapeño and cheddar corn bread muffins
  - Creamy macaroni and cheese
  - Coca Cola baked beans with sorghum, cherrywood bacon lardons
  - Bourbon pecan pie, seasonal bread pudding
  - Freshly brewed coffees and gourmet teas

**DAVID’S EXPERIENCE | $109 PER PERSON**

- **NEW ENGLAND CLAM CHOWDER**
- **WEDGE SALAD** | Baby lettuce wedges, bacon, egg, tomato, buttermilk blue dressing
- **SPINACH SALAD** | Local spinach, red onion, tomato, warm bacon dressing
- **BRAISED SHORT RIBS** | Snap peas, natural jus
- **GRILLED FLANK STEAK** | Caramelized onions, umami sauce
- **ROAST CHICKEN THIGHS** | Wild mushroom ragout, kale salad
- **ARTISAN BAKED DINNER ROLLS**
- **TRUFFLE MACARONI AND CHEESE**
- **GRATINEE STYLE POTATOES**
- **STRAWBERRY NY CHEESECAKE, CHOCOLATE LAYER CAKE**
  - Freshly brewed coffees and gourmet teas

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
SPECIALTY BUFFETS

TASTE OF OMNI CHAMPIONSGATE BUFFET | $140 PER PERSON

TREVI’S
- San Marzano tomato bisque
- Vine ripe tomato, buffalo mozzarella, basil, balsamic
- Pan seared salmon with tomato-caper broth
- Cheese tortellini, spinach, lemon cream
- Sweet garlic broccolini
- Tiramisu

DAVID’S
- Wedge Salad | Iceberg, red onion, egg, bacon, buttermilk blue dressing
- Braised short ribs, red wine sauce
- Florida grouper, swiss chard
- Roasted garlic smashed potatoes
- Seasonal fruit bread pudding

ZEN
- Sushi display
- Wasabi, pickled ginger, shoyu
- Beef and broccoli
- Spicy orange chicken
- Steamed jasmine rice
- Mandarin orange almond cake
- Freshly brewed coffees and gourmet teas

HOT PLATED DINNERS

FREE RANGE CHICKEN | $78 PER PERSON

- KALE SALAD | Baby kale and frisee, red and green grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette
- GRILLED FREE RANGE AIRLINE CHICKEN BREAST | Roasted vegetable barley salad, haricots verts, charred tomato basil coulis
- VALENCIA BLOOD ORANGE CAKE | Chocolate sauce, Grand Marnier whip, white chocolate

STUFFED CHICKEN | $84 PER PERSON

- TOASTED GOAT SALAD | Watercress and frisee, strawberry, red onion, almond crusted goat cheese, cucumber zinfandel poppyseed dressing
- CHICKEN BREAST STUFFED WITH WILD MUSHROOM RISOTTO | Garlicky green beans, port wine and fig demi glace
- CHOCOLATE RASPBERRY TORTE | Fresh raspberries, raspberry sauce, liquid chocolate

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments.
Consult your catering or conference manager for options and pricing.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
DINNER

HOT PLATED DINNERS

Three course plated dinners are inclusive of iced tea with Florida lemon, coffee & hot teas, artisan rolls

PORCINI DUSTED FILET OF BEEF | $102 PER PERSON

WINE AND CHEESE SALAD | Arugula, frisee, lolla rossa, bleu cheese cinnamon pecan, grapes, red wine poached pears, zinfandel dressing

PORCINI DUSTED FILET OF BEEF WITH WILD MUSHROOM AND ARUGULA RISOTTO | Grilled asparagus, port wine and fig demi glace

CHOCOLATE TRUFFLE TORTE | Salted milk jam, Godiva whipped cream, rose puff

GORGONZOLA CRUSTED FILET OF BEEF | $110 PER PERSON

“CAPRESE” CAPRICCIOSO SALAD | Arugula, heirloom tomatoes, fresh mozzarella, red onion, crisp tuscan olive bread, sun-dried tomato vinaigrette

GORGONZOLA CRUSTED FILET OF BEEF | Italian herb and parmesan polenta cake, roasted Mediterranean vegetables, chianti wine sauce

TIRAMISU | Liquid chocolate, amaretto whipped cream chocolate shards, coffee crisp

FLORIDA SNAPPER | $97 PER PERSON

KALE SALAD | Baby kale and frisee, grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette

OLIVE OIL ROAST FLORIDA SNAPPER | Golden raisin-parsley red quinoa, pine nuts, asparagus, curried cauliflower sauce

LEMON BLUEBERRY LAYER CAKE | Blueberry merlot compote, poppy seed whipped cream

DUROC PORK CHOP | $90 PER PERSON

THE WEDGE | Iceberg lettuce, tomato, cherrywood bacon, crispy tobacco onions, egg, buttermilk blue dressing

CHAR-GRILLED CREEKSTONE FARMS DUROC PORK CHOP | Creamy chèvre polenta, haricots verts, baby patty pan squash, green apple-bliss maple syrup and golden raisin compote

APPLE TART | Melted bourbon ice cream, cinnamon whip, moonshine raisins

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments.

Consult your catering or conference manager for options and pricing.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
DINNER

PLATED DINNERS

Three course plated dinners are inclusive of iced tea with Florida lemon, coffee & hot teas, artisan rolls

FILET OF BEEF AND JUMBO PRAWNS | $135 PER PERSON

FLORIDA SPINACH SALAD | Frisee, palm hearts, orange, radish, sesame vinaigrette

ALL NATURAL FILET OF BEEF WITH SCAMPI STYLE JUMBO PRAWNS |
Roasted lemon and thyme new potatoes, grilled asparagus, mushroom marsala sauce, lemon chive buerre blanc

CHOCOLATE PEANUT BUTTER PRETZEL | Raspberry sauce, dark chocolate, coffee crisp

FILET OF BEEF AND SALMON | $130 PER PERSON

KALE SALAD | Baby kale and frisee, grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette

ALL NATURAL FILET OF BEEF AND PAN SEARED LOC DUART SALMON |
Whole grain mustard demi glace and citrus chive buerre blanc, white truffle scented potato puree, lemon roasted baby vegetables

SEA SAL T CARAMEL CHEESE CAKE |
Passion fruit sauce, banana

VEGETARIAN ENTRÉES

ROAST CAULIFLOWER STEAK | Pine nut-parsley gremolata, toasted red quinoa, curry sauce

CRISPY PARMESAN EGGPLANT | Fresh mozzarella, basil, yellow tomato, asparagus, red sauce

BEET RISOTTO | Sweet peas, mascarpone, walnut, parsley, yellow pepper relish

GRILLED ANNATO TOFU | Onion chutney, cilantro and pidgeon pea rice, sweet plantain, black bean sauce

PANEER CURRY | Basmati rice, crispy chick peas, saffron puff

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
BEVERAGE MENU
BEVERAGES

BAR SELECTIONS

HOSTED BARS – ON CONSUMPTION
House brand cocktails | $10.75 per drink
Premium brands cocktails | $11.50 per drink
Deluxe brands cocktails | $12.50 per drink
Imported beer | $8.50 per drink
Craft beer | $8.50 per drink
Domestic beer | $7.50 per drink
Tier One wine selection | $9.75 per drink
Tier Two wine selection | $10.50 per drink
Tier Three wine selection | $12 per drink
Soft drinks and bottled water | $6.25 per drink

HOSTED BARS – PER PERSON, PER HOUR
House brands, tier one wines, domestic beer, soft drinks and bottled water
First hour | $26
Additional hours | $11
Premium brands, tier two wines, imported and craft beer, domestic beer, soft drinks and bottled water
First hour | $30
Additional hours | $13
Deluxe brands, tier three wines, imported and craft beer, domestic beer, soft drinks and bottled water
First hour | $34
Additional hours | $15

WINE BY THE GLASS

TIER ONE
M·A·N Family Wines | South Africa
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 | $235.00 each
Cashier Fee (Cash Bars Only) | $125 each

BRAND BY CATEGORY

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

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
BEVERAGES

BRAND BY CATEGORY

BEER
- Standard selections on every bar

DOMESTIC
- Budweiser
- Miller Lite
- Samuel Adams

IMPORTED
- Heineken
- Corona

LOCAL CRAFT
- Cigar City Jai Alai Indian Pale Ale

MORE BEER
- Maximum 7 brand choices total on bars

- Stella Artois
- Amstel
- Bud Light
- Coors Light
- Cigar City Florida Cracker Belgian Style White Ale
- Two Henrys Gilded Age Golden Lager

SPECIALTY DRINK STATIONS

FROZEN DRINKS® | $13.50 PER DRINK
- Regular and strawberry daiquiris, piña coladas, and margaritas

MARTINIS® | $14.50 PER DRINK
- Cosmopolitan | Vodka, Triple Sec, cranberry juice, splash of sour mix
- Blue Sky | Vodka, Blue Curacao, Sour Mix
- Chocolate | Vodka, Dark Cacao, Bailey’s, Liquor 43, half and half
- Apple Sour | Vodka, Pucker Apple Sour, Sour Mix
- Key Lime | Vodka, Liquor 43, lime juice, half & half, garnished with lime twist

MOJITOS® | $12.50 PER DRINK
- Muddled lime wedges, mint, sugar syrup, Bacardi rum, and soda water

CORNDAILS | $14.50 PER DRINK
- Amaretto Di Saronna, Bailey’s Irish Cream, B&B, Bénédictine, Chambord, Cointreau, Drambuie, Frangelico, Galliano, Godiva Dark, Godiva White, Grand Marnier, Kahlúa, Sambuca, Tuaca

SAKE | $13.50 PER DRINK
- Gekkeikan, Itami Onigoroshi, Kitaya Junmai, Momokawa Pearl

*Martender(s) required at $235 each. Fee waived with purchase of $750 per bar.

SANGRIA STATION | $14.50 PER DRINK
- A mixture of red wine, freshly squeezed lemonade, spirits and fresh fruit

BEERS OF THE WORLD | $8.50 PER DRINK
- Sam Adams Seasonal, Blue Moon Belgian Ale, Yuengling, Stella Artois, Red Stripe, Modelo Light, Sapporo

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
BEVERAGES

WINE LIST

SPARKLING WINES AND CHAMPAGNE
- Kenwood, Yulupa Cuvee Brut California | $44
- Piper Sonoma, Brut Sonoma, California | $65
- Moet & Chandon, Imperial, Champagne | $195

WHITE WINES

SPECIALTY WHITE WINES
- Beringer, White Zinfandel California | $39
- Pinot Grigio, Banfi, “Le Rime”, Tuscany, Italy | $40
- Riesling, Chateau Ste. Michelle, Washington | $42

SAUVIGNON BLANC
- Joel Gott, California | $43
- Whitehaven, Marlborough, New Zealand | $56

CHARDONNAY
- Hogue, Columbia Valley, Washington | $43
- Kendall-Jackson, Vintner’s Reserve, California | $49
- Sonoma Cutrer, “Russian River Ranches” | $70
- Franciscan, Napa Valley, California | $54

RED WINES

PINOT NOIR
- Estancia, “Pinnacles Ranches,” Monterey County | $52
- La Crema, Sonoma Coast | $82

MERLOT
- Hogue, Columbia Valley, Washington | $43
- Hahn Estates, Central Coast, California | $49
- Franciscan Oakville Estate, Napa Valley | $72

CABERNET SAUVIGNON
- Hogue, Columbia Valley, Washington | $43
- Louis M. Martini, Sonoma, California | $50
- Franciscan, Estate, Napa Valley | $75

SPECIALTY REDS
- Malbec, Terrazas de los andes, ‘Altos del Plata,’ Mendoza, Argentina | $44
- Banfi, Chianti Classico, Riserva, Tuscany, Italy | $69

* A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.
GENERAL INFORMATION

All food and beverage must be provided by Omni Orlando and consumed on the premises. All alcoholic beverages must be properly received and served under the direction of Omni Orlando staff.

Our chefs will accommodate guests with special dietary needs. Please advise your Catering/Conference Services Manager of any special needs as early as possible.

SERVICE CHARGES

All prices are subject to a 25% service charge and 7.5% Florida State sales tax. (Note: Service Charge is Taxable)

An additional $4.00 per person shall be added to any Continental Breakfast that requires seating and/or table service.

An additional per person charge will be added and will be applied to any serviced meal function of less than 50 guests.

A service fee of $250 per Chef/Attendant will be charged to any chef–attended carving or other preparation station.

A bartender fee of $235 will be applied to any package bar for groups of less than 50 guests.

A bartender fee of $235 will be applied to any consumption or cash bar where the sales per bartender do not exceed $750.

If the resort receives a room set-up change once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is $275, for ballroom sections the charge is $550 each section.

GUARANTEES

Omni Orlando requires a food guarantee three Business Days in advance of the event for all catered food and beverage events.

If Omni Orlando does not receive a three business day guarantee, the group’s expected attendance as listed on the BEO will be used as the food guarantee.

Omni Orlando will prepare food portions for five percent (5%) above your food guarantee for functions up to 500 guests and three percent (3%) for functions over 500 guests. Omni Orlando is not responsible for any meals exceeding the five/three percent (5/3%) overage; however, we will accommodate such occurrences to the best of our ability. Omni Orlando catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

The group will be charged for the food and beverage guarantee or actual attendance, whichever is greater.

Any menu changes or increase in guaranteed attendance received after the three day food guarantee will be accommodated to the best of our ability and additional charges will apply.

MEETING AND EVENT ARRANGEMENTS

Omni Orlando provides linen for all functions. Should you wish to order specialty linens, we will be happy to make arrangements at an additional charge. Please ask your catering/conference services representative for a list of linen options and pricing.

Your Catering/Conference Services Manager can assist you in arranging appropriate entertainment, photography services, audio/visual support, buffet and table centerpieces, ice carvings and complete theme décor packages to complement your event.

OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

• Weather report of a 30% or more chance of precipitation in the area
• Temperatures below 65 degrees
• Wind gusts in excess of 15 mph.
• Lightning

The Resort will decide by 8:00pm the evening prior for breakfast, by 7:00am the day of the event for lunch, and by 12:00pm for evening functions.

The hotel reserves the right to make the final decision on event location.

I have read and agree to the above catering guidelines:

Signed: ________________________________
Print Name: ________________________________
Date: ________________________________
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST

407-238-6547 • OmniHotels.com/Orlando