



OMNI ORLANDO RESORT AT CHAMPIONS GATE
EVENTS MENU



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[DETAILS](#)

[CONTACT INFORMATION](#)

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.

OMNI ORLANDO RESORT AT CHAMPIONS GATE
BREAKFAST





EXPRESS BREAKFASTS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and Florida orchard fresh orange juice. Prices are based on 60 minutes of continuous service and do not include full seating or table service. Full seating and/or table service will be subject to an additional 4 per person. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 4 per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

OMNI EXPRESS

48 per person

orchard fruits | apples, pears, oranges **gf vg**

assorted danishes, croissants,
breakfast breads, muffins
(gluten-friendly options upon request) **n**

sweet butter, assorted fruit marmalades, jams **gf**

greek yogurt, honey, strawberries **gf**

dry cereals | cheerios, raisin bran,
kashi, corn flakes **n df**

scrambled eggs **gf** | **8 per person**

CHAMPIONSGATE EXPRESS

50 per person

seasonal market fruit & berry display **gf vg**

greek yogurt, honey, strawberries **gf**

steel-cut oatmeal, brown sugar,
sun-dried grapes, honey **vg**

flaxseed, chia & nut granola,
seasonal berries **n gf vg**

assorted danishes, croissants, muffins
(gluten-friendly options upon request) **n**

sweet butter, assorted fruit marmalades, jams **gf**

hard-boiled eggs, sea salt **df**

dry cereals | cheerios, raisin bran,
kashi, corn flakes **n df**

scrambled eggs **gf** | **8 per person**

breakfast potatoes **gf vg** | **4 per person**



BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement express breakfasts and breakfast experiences and are portioned accordingly. Enhancements are only available at prices shown when accompanying full experiences or express breakfast menus. Chef attendant required as indicated at 250 per chef with one chef per 100 guests.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

MADE-TO-ORDER OMELETTE BAR

24 per person | attendant required

whole eggs, egg whites, egg beaters *df gf*

applewood-smoked bacon, sausage,
black forest ham *df gf*

bell peppers, white onions, spinach,
mushrooms, tomatoes *gf vg*

swiss cheese, cheddar cheese *gf*

COLD-SMOKED SCOTTISH SALMON STATION

20 per person

cold-smoked scottish salmon *df gf*

eggs, tomatoes, capers, onions, bibb lettuce *df gf*

plain & chive cream cheeses

new york-style bagels

OATMEAL BAR

12 per person

steel-cut oats *vg*

golden raisins, walnuts, honey *n*



BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement express breakfasts and breakfast experiences and are portioned accordingly. Enhancements are only available at prices shown when accompanying full experiences or express breakfast menus.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

PRE-MADE BREAKFAST SANDWICHES

16 per person

EGGS

scrambled egg *gf*

fried egg *gf*

MEATS | CHOOSE ONE

applewood-smoked bacon *df gf*

black forest cured ham *df gf*

country-style sausage patty *df gf*

chorizo sausage patty *df gf*

turkey sausage link *df gf*

pastrami *df gf*

CHEESES | CHOOSE ONE

american *gf*

tillamook cheddar *gf*

swiss *gf*

provolone *gf*

pepper jack *gf*

BREADS | CHOOSE ONE

new york-style bagel

english muffin

buttermilk biscuit

butter croissant

(gluten-friendly options upon request)

BREAKFAST BURRITOS

roasted tomato salsa, avocado pico de gallo, hot sauce bar *df gf vg*

mexican chorizo, scrambled eggs, pepper jack, flour tortilla | **18 each**

sliced beef, scrambled eggs, cheddar, onions, bell peppers, flour tortilla | **18 each**

veggie burrito | scrambled egg whites, spinach, tomatoes, artichoke hearts, mushrooms, spinach tortilla | **18 each**

mediterranean burrito | scrambled egg whites, roasted tomatoes, basil, crispy garbanzo, zucchini, feta cheese, whole wheat tortilla | **18 each**

substitute just eggs *vg* | **4 each**



BREAKFAST EXPERIENCES

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and Florida orchard fresh orange juice. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 4 per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

RISE & SHINE

59 per person

SLICED FRUIT, GRAINS & YOGURT

sliced fruit & berry display *gf vg*

assorted individual yogurts *gf*

assorted seasonal fruit-filled danishes,
muffins, flaky butter croissants
(gluten-friendly options upon request) *n*

sweet butter, craft fruit marmalades, jam *gf*

dry cereals | cheerios, raisin bran,
kashi, corn flakes *n gf*

buttermilk pancakes | strawberry compote,
florida orange-infused maple syrup

EGGS | CHOOSE ONE

scrambled eggs, cheddar cheese *gf*

egg white frittatas | spinach, zucchini,
peppers, swiss cheese *gf*

BREAKFAST POTATOES CHOOSE ONE

red bliss o'brien *gf vg*

lyonnaise potatoes *gf vg*

roasted yukon & caramelized onions *gf vg*

potato & chorizo casserole *df gf*

BREAKFAST MEATS CHOOSE TWO

applewood-smoked bacon *df gf*

canadian bacon *df gf*

turkey sausage *df gf*

country-style sausage links *df gf*

apple chicken sausage *df gf*



BREAKFAST EXPERIENCES

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and Florida orchard fresh orange juice. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 4 per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

CHAMPIONSGATE

62 per person

SLICED FRUIT & GRAINS

sliced fruit & berry display *gf vg*

assorted fruit-filled danishes,
muffins, flaky butter croissants
(gluten-friendly options upon request) *n*

sweet butter, fruit marmalades, jam *gf*

dry cereals | cheerios, raisin bran,
kashi, corn flakes *n gf*

fresh juice | spinach, cucumber, apple *gf vg*

BREAKFAST CLASSICS

scrambled eggs *gf*

stone-ground country-style grits, cajun shrimp,
andouille sausage, sharp cheddar,
scallions, tomatoes *gf*

benedict | poached eggs, country ham, hollandaise

BREAKFAST POTATOES CHOOSE ONE

red bliss o'brien *gf vg*

lyonnaise potatoes *gf vg*

roasted yukon & caramelized onions *gf vg*

potato & chorizo casserole *df gf*

BREAKFAST MEATS CHOOSE TWO

canadian bacon *df gf*

applewood-smoked bacon *df gf*

turkey sausage patties *df gf*

country-style sausage links *df gf*

apple chicken sausage *df gf*



BREAKFAST EXPERIENCES

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and Florida orchard fresh orange juice. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 4 per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

THE TRAVELER

72 per person

SLICED FRUIT, GRAINS & YOGURT

floribbean fruit salad | mangoes, papayas, grapes,
pineapples, strawberries, agave nectar **gf vg**

individual greek yogurt parfaits | flaxseed,
chia & nut granola, vanilla-infused,
orange blossom honey, fresh berries **n**

bake shop | doughnuts, scratch muffins,
danishes, all-butter croissants, baguettes
(gluten-friendly options upon request)

dry cereals | cheerios, raisin bran,
kashi, corn flakes **n gf**

BREAKFAST CLASSICS

scrambled eggs **gf**

french toast, georgia peach compote,
vanilla crème brûlée

broken egg sandwich | cheddar, tomato &
applewood-smoked bacon jam, sourdough

peppercorn crust beef hanger steak,
jalapeño hollandaise, dijon **gf**

braised roasted pork belly, fennel,
apple, pepper jam **df gf**

BREAKFAST POTATOES CHOOSE ONE

red bliss o'brien **gf vg**

lyonnaise potatoes **gf vg**

roasted yukon & caramelized onions **gf vg**

potato & chorizo casserole **df gf**



BREAKFAST EXPERIENCES

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and Florida orchard fresh orange juice. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 4 per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

BRUNCH

89 per person

SLICED FRUIT, GRAINS & YOGURT

floribbean fruit salad | mangos, papayas, grapes,
pineapples, strawberries, agave nectar **gf vg**

greek yogurt | chia & nut granola, flaxseed,
local honey, seasonal berries **n**

bake shop | doughnuts, scratch muffins,
danishes, all-butter croissants, baguettes
(gluten-friendly options upon request)

BREAKFAST CLASSICS

scrambled eggs **gf**

vegetable quiche | squash, tomatoes, onions,
spinach, herbs, swiss cheese

avocado toast, olive oil, sea salt, lemon, sourdough

buttermilk pancakes | strawberry compote,
florida orange-infused maple syrup,
sweet butter, whipped cream, nutella **n**

orange-ricotta zeppoles, honey syrup

LUNCH STARTERS

mixed greens salad | grape tomatoes, carrots,
cucumbers, olives, buttermilk dressing,
wine balsamic vinaigrette **gf vg**

roasted tomato bisque, basil,
sweet garlic & cheese croutons

LUNCH ENTRÉES

roasted chicken, creamy herb polenta,
zucchini, squash, sage chicken jus **gf**

grilled hanger steak, herb chimichurri,
roasted fingerling potatoes **df gf**

smoked scottish salmon, herbed cream cheese,
tomatoes, red onions, bibb lettuce, bagels

blackened swordfish, lobster creole sauce **gf**

OMNI ORLANDO RESORT AT CHAMPIONS GATE
BREAKS





À LA CARTE BREAKS

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

HEALTHY BITES

whole fruit **gf vg** | 7 each
individual greek yogurt | honey,
strawberry, blueberry **gf** | 9 each
floribbean fruit cup | pineapple, papaya,
mangoes, grapes, strawberries,
agave nectar **gf vg** | 18 each
red pepper hummus cup | garbanzo, crudité
vegetables, olive oil **gf vg** | 79 per dozen
hard-boiled organic eggs **df gf** | 49 per dozen

BAKED GOODS

new york-style bagels, plain, fruit &
chive cream cheeses | 80 per dozen
raspberry fruit-filled &
cheese danishes **n** | 79 per dozen
sweet butter croissants | 80 per dozen
chocolate croissants | 80 per dozen
assorted bakery muffins (gluten-friendly &
paleo options upon request) **n** | 80 per dozen
breakfast breads | banana & nut, blueberry,
cinnamon & coffee swirl **n** | 16 per person
assorted baked cookies | 80 per dozen
chocolate fudge brownies | 80 per dozen
blondies | 80 per dozen
warm soft pretzels,
lusty monk mustard | 80 per dozen

SWEET TREATS

assorted selection of candy bars | twix, m&m's,
kit kat, snickers, reese's cups, skittles | 7.5 each
ice cream novelties & fruit bars | 8.5 each
individually wrapped
chocolate chip cookies **gf** | 10 each

NUTS & OATS

individual oatmeal | vanilla, apple,
blueberry, strawberry | 9 each
dry cereals, 2%, fat-free & soy milks **n** | 8 each
granola bar **n** | 8 each
protein bar | 8 each

SALTY SNACKS

individual bags of pretzels | 7.5 each
terra veggie chips **gf vg** | 8.5 each
miss vickie's potato chips | sea salt,
barbecue, salt & vinegar | 7.5 each
individual pringles cans | original,
sour cream & onion | 8.5 each
angie's boomchickapop
sea salt popcorn **gf** | 7.5 each



À LA CARTE BREAKS

Gourmet Nut Bar and Snack Bar are priced by the pound with approximately 12 portions per pound.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

SNACK BAR

california mix | raisins, dates, apricots, coconut, papaya, pineapple, banana chips, pumpkin seeds, brazil nuts, pecan halves, almonds, cashews, hazelnuts, walnuts ***n gf vg*** | **45 per pound**

happy hour mix | pecans, cashews, almonds, cajun hot corn sticks, rice snacks, wasabi peas, butter toffee peanuts, hot mustard pretzels ***n*** | **42 per pound**

GOURMET NUT BAR

honey-roasted peanuts ***n gf vg*** | **48 per pound**

pistachios in the shell ***n gf vg*** | **65 per pound**

hickory-smoked almonds ***n gf vg*** | **58 per pound**

sea salt & black pepper cashews ***gf*** | **58 per pound**

bourbon praline pecans ***n df*** | **57 per pound**

mixture of all gourmet nuts ***n df*** | **58 per pound**



THEMED BREAKS

All themed break prices are based on 30 minutes of service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 4 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

FOUR CORNERS MARKET

32 per person

vegetable crudité *gf vg*
black bean hummus, feta hummus,
spicy tomato hummus *gf*
pimento cheese spread *gf*
sea salt pita crisps *df*
french baguettes *vg*

THE GREAT MEZZE

34 per person

lemon garlic hummus, pickle giardiniera,
vegetables, naan, pita bread *df*
baba ghanoush, olive oil, carrots,
sliced cucumbers *gf vg*
muhammara, kalamata olives,
salumi cheese, flatbread *n vg*
flavored sparkling water

FLORIDA MULE DIP BAR

28 per person

ranchero onion dip, idaho potato kettle chips *gf*
poblano queso, fire-roasted tomato salsa,
guacamole, sea salt corn tortilla chips *gf*
jalapeño dip, crispy chicharrones *df gf*
jarritos mexican soda

COFFEE & DOUGHNUTS

30 per person

assorted doughnuts | powdered, glazed,
plain, cinnamon sugar, frosted
cold brew coffee

NITROGEN-FROZEN SMOOTHIES

39 per person

local fresh whole fruit, granola, paleo granola,
protein bars, mixed nuts *n*

FLAVORS | CHOOSE THREE

gratifying greens *gf vg*
superfruit medley *gf*
organic detox *gf vg*
mango *gf*
strawberry *gf*
blueberries *gf*
banana *gf*

ENERGY BOOSTER

30 per person

açaí & blueberry smoothies *gf*
cold-pressed kale, apple & ginger
juice shooters *gf vg*
cold-pressed carrot, orange & lemon
juice shooters *gf vg*
premium protein bars
bottled s.pellegrino sparkling water



THEMED BREAKS

All themed break prices are based on 30 minutes of service. Requires a minimum of 25 guests.
For groups with less than the minimum requirement, an additional charge of 4 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

ON THE TRAIL

32 per person

buffalo stampede | buffalo nuts, peanuts,
hickory-smoked almonds, everything sticks,
watermelon-guacamole bites **n**

florida sunshine | roasted pumpkin seeds,
oven-roasted peanuts, almonds, hazelnuts,
pecans, cashews, sun-dried papaya,
sun-dried pineapple **n**

key lime crunch | key lime bits,
mini yogurt pretzels, oven-roasted pecans,
cashews, honey graham crackers **n**

assorted vitamin water, sparkling water

PAELO/KETO

38 per person

chai seed & basil yogurt, blueberries **gf**

deviled eggs, beets, avocado tartar **gf**

coconut-cashews, dark chocolate bars **n gf**

chicken salad, green endives **gf**

collard greens spring rolls, sweet chili sauce

turkey skewers, mango glaze **gf**

THE GRILLED CHEESE EXPERIENCE

38 per person

roasted tomato & basil bisque **gf**

turkey, brie, pear preserves, multigrain bread

triple-cheese | cheddar, provolone,
dill cheese, brioche

pastrami | caramelized onions, pimento cheese,
lusty monk mustard, rye bread

caprese | mozzarella, tomatoes, onions,
balsamic, basil & pesto, focaccia bread

TAKE ME OUT

36 per person

pico de gallo, green chili cheese sauce,
crispy tortilla chips **gf**

corn dogs, yellow mustard, ketchup

jumbo pretzels, ipa beer cheese sauce,
lusty monk mustard

florida fresh lemonade



THEMED BREAKS

All themed break prices are based on 30 minutes of service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 4 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

ORANGE MAGIC CITY

34 per person

orange, orange jelly fruit, sun-dried papaya,
lantana magos, oven-roasted peanuts, almonds,
pecans, hazelnuts, cashews *n*

dark chocolate dip

clementine sticky sponge cake

key lime tart

strawberry tart

cold-pressed orange, carrot & lemon juice *gf vg*

cold-pressed cucumber,
ginger & green apple juice *gf vg*



FOUR CORNERS INDULGE

34 per person

passion fruit dome

white chocolate mocha mousse cake

dark chocolate orange cake

piña colada cupcakes

chocolate peanut clusters *n*

key lime pie meringue eclairs

italian coffee soda

OMNI ORLANDO RESORT AT CHAMPIONS GATE
LUNCH





DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 2 per person will apply.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

MONDAY HEALTHY LIVING

73 per person

STARTERS

watercress & kale salad | red grapes, feta, sunflower seeds, cucumbers, blueberries, orange blossom honey vinaigrette **gf**

beet salad | roasted golden beets, pistachios, ricotta, parsley, lemon & thyme vinaigrette **n gf**

roasted tomato & fennel bisque **gf**

lemon & garlic hummus, avocado spread, sea salt, sumac pita crisps **df**

ENTRÉES

atlantic salmon, cannellini beans purée, romesco sauce **df gf**

chicken tahini, black mission figs, citrus segment preserve **gf**

dijon peppercorn-crusted hanger steak, melon, corn relish **df gf**

ACCOMPANIMENTS

cauliflower rice, toasted almonds, raisins **n df gf**

roasted sprouts, dried cranberries, honey chili peppers **df gf**

shrimp enchiladas, ranchero sauce

DESSERTS

wild berries tart, lemon curd

olive oil cake **gf**

coconut panna cotta **df**

TUESDAY | CANTINA

78 per person

STARTERS

caesar salad | romaine lettuce, olives, cotija cheese, chipotle caesar dressing **gf**

pear-chayote salad | black beans, cucumbers, chickpeas, red onions, cilantro epazote pesto **df gf**

street corn salad | roasted corn, tomatoes, nopales & serrano mayo dressing **gf**

cantina-style tortilla soup, limes, cilantro, onions **gf vg**

BUILD YOUR OWN TACO

charred chipotle chicken al pastor, pineapple, onions **df gf**

beef barbacoa, chile guajillo, cilantro **df gf**

pulled jackfruit **df vg**

tomatillo salsa, pico de gallo, guacamole, pickled jalapeño peppers, jack cheese, mexican cream **gf**

corn & flour tortillas

ACCOMPANIMENTS

arroz a la mexicana, poblano rajitas **df gf**

naco-pinto beans, cotija cheese **gf**

chili-lime dusted tortilla chips **df gf**

shrimp enchiladas, ranchero sauce **gf**

DESSERTS

coffee & sugar-dusted churros, abuelita chocolate sauce

mexican flan

tres leches



DAY-OF-THE-WEEK LUNCH BUFFETS

Chef attendant required as indicated at 250 per chef with one chef per 75 guests. All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 2 per person will apply.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

WEDNESDAY TASTE OF ITALY

75 per person

STARTERS

insalata romana | hearts of romaine, radicchio, pepperoncini, pecorino romano cheese, black olives, italian lemon vinaigrette **gf**
artichoke panzanella | arugula, artichokes, tomatoes, pesto vinaigrette **gf**
vegetable minestrone soup **gf vg**

ENTRÉES

chicken parmigiana, mozzarella cheese, arrabiata sauce
beef lasagna, béchamel, fresh basil, olive oil
tuscan butter salmon, caponata, dill lemon gremolata **df gf**
penne a la vodka, basil, parmigiano-reggiano cheese

ACCOMPANIMENTS

squash, garlic, fennel, tomato confit **gf vg**
tomato focaccia bread, olive oil **df**

DESSERTS

vanilla bean panna cotta
tiramisu
cannelloni's pistachio crumble **n**

THURSDAY FUELING FLORIDA

79 per person | attendant required

STARTERS

chopped kale salad | chickpea soil, cranberries, blueberries, apple cider vinaigrette **df gf**
spinach & almond salad | sliced banana peppers, orange segments, balsamic vinaigrette **n df gf**
avocado citrus salad | campari tomatoes, artichokes, herb basil vinaigrette **df gf**
vegetable & white bean soup **n gf vg**

BUILD YOUR OWN BOWL

teriyaki zen chicken bowl, garlic broccolini **df**
crusted steak harissa, chimichurri **df gf**
fuel up salmon bowl, preserve lemon dill **df gf**
omega miso bowl | maple sweet potatoes, miso-glazed tofu, pesto noodles, ginger turmeric dressing **df gf**
cauliflower rice, forbidden rice, brown rice, red quinoa **gf vg**
cucumber, red onion, brown lentils, marinated grape tomatoes, kalamata olives, feta cheese, parmesan cheese **gf**

DESSERTS

key lime pie
coconut panna cotta
chocolate flourless



DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 2 per person will apply.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

FRIDAY SOUTHERN TABLE

72 per person

STARTERS

baby kale salad | roasted apples, tomatoes,
candied pecans, honey cider vinaigrette *n df gf*

watermelon salad | goat cheese, pepitas,
wild honey vinaigrette *gf*

red skin potato salad | celery, onions,
chopped hard-boiled eggs *gf*

sweet & sour coleslaw *gf*

beef chili soup

ENTRÉES

ipa honey buttermilk fried chicken

sweet rub beef brisket, bbq sauce *df*

shrimp & grits, andouille sausage, green onions *gf*

ACCOMPANIMENTS

brussels sprouts, cranberries, honey glaze *df gf*

pimento mac & cheese

jalapeño cheddar cornbread

DESSERTS

strawberry shortcake

red velvet cupcake

SATURDAY NY DELI

74 per person

STARTER

matzo ball soup

BUILD YOUR OWN SALAD & SANDWICH

romaine, spinach, kale *gf vg*

smoked turkey breast, grilled chicken,
falafel, salmon, tofu *df*

quinoa, farro, brown rice

eggs, cranberries, sweet potatoes, edamame,
cucumbers, tomatoes, olives, avocado,
hummus, feta cheese *gf*

rye croutons, bagel chips

lemon dill yogurt sauce, sesame soy dressing,
white balsamic vinaigrette *gf*

sliced corned beef, pastrami *df gf*

swiss cheese, provolone cheese

deli mustard, thousand island dressing *gf vg*

rye bread, multigrain, pretzel roll

DESSERTS

chia pudding

oatmeal banana bites

mini olive oil citrus cakes



DAY-OF-THE-WEEK LUNCH BUFFETS

Chef attendant required as indicated at 250 per chef with one chef per 75 guests. All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 2 per person will apply.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

SUNDAY ASIAN MARKET | STREET NOODLE BOWL

78 per person | attendant required

BROTHS

dashi *df gf*

beef broth *df gf*

ginger-lemon grass *gf vg*

PROTEINS

korean fried chicken

pork bánh-mì

sweet & spicy chili shrimp *df*

five-spice fried rice *df gf*

stir-fried green beans *gf vg*

ACCOMPANIMENTS

tofu, boiled egg, mushrooms, sprouts, carrots,

nori seaweed, bok choy, green onion, mint,

cilantro, lotus root, thai chili, lime *df gf*

udon noodles

soy sauce, sambal, korean bbq sauce, chile oil,

kimchee, minced garlic, ginger paste *df*

DESSERTS

green tea cheesecake

matcha swirl blondies

coconut mango sago

ube cream buns



LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

DELICATESSAN

71 per person

STARTERS

homestead greens | mesclun, romaine, tomatoes, cucumbers, broccoli, parmesan, croutons, buttermilk ranch, red wine herb vinaigrette

the southern salad | quinoa, black eyed peas, golden raisins, roasted almonds, pecans, sorghum vinaigrette **ndf**

lakeland sweet potato salad | eggs, green onions, toasted pecans, lusty monk mustard mayonnaise **ngf**

cheese broccoli soup

SANDWICH DISPLAY

roasted turkey, applewood-smoked bacon, aged provolone, fig marmalade, multigrain bread

honey-cured ham, swiss cheese, arugula, honey lusty monk mustard, brioche bun

chicken salad | grilled chicken, baby spinach, raisins, silver almonds, honey mustard aioli, wheat tortilla wrap **n**

garden | baby kale, dried blueberries, mushrooms, peppers, cucumbers, hummus, herb vinaigrette, spinach flour tortilla

ACCOMPANIMENT

assorted kettle chips



PLATED LUNCHES

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and your choice of iced tea and Florida lemons with artisan rolls. Mixing menu selections may be subject to additional charges.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

BELL & EVANS HALF NATURAL CHICKEN

72 per person

STARTER

florida spinach salad | orange segments, pecan, goat cheese, tupelo honey vinaigrette *n gf*

ENTRÉE

herb-roasted half chicken, oven-dried tomatoes, red bliss mashed potatoes, baby carrots, sage butter natural gravy

DESSERT

key lime pie | raspberry ginger sauce, vanilla bean whip, fresh blueberries

HERB-ENCRUSTED CHICKEN

75 per person

STARTER

kale salad | plant city strawberries, red onions, cucumbers, almond-encrusted goat cheese, red wine poppyseed dressing *n gf*

ENTRÉE

herb-encrusted chicken breast, broccolini, roasted tomatoes, fingerling potato salad, peppercorn butter sauce *gf*

DESSERT

chocolate truffle torte | salted milk jam, godiva whipped cream

ATLANTIC SALMON

75 per person

STARTER

champions gate salad | homestead lettuce, dundee orange, red creole onions, pecans, buttermilk ranch vinaigrette *n gf*

ENTRÉE

salmon citrus fennel, sweet potatoes, zellwood corn succotash, broccolini, lemon thyme mustard sauce *gf*

DESSERT

chocolate chestnut torte, ganache glaze, raspberry sauce *n*

GULF RED SNAPPER

78 per person

STARTER

the island wedge | iceberg, eggs, grape tomatoes, radishes, queso fresco, passion fruit vinaigrette *gf*

ENTRÉE

red snapper, coconut forbidden rice, cabbage, chard piquillo peppers, saffron, capers tomato vinaigrette *df gf*

DESSERT

guava cheesecake, caramel sauce, vanilla whipped cream



PLATED LUNCHES

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and your choice of iced tea and Florida lemons with artisan rolls. Mixing menu selections may be subject to additional charges.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

STEAK SIRLOIN

72 per person

STARTER

wedge salad | iceberg lettuce, bacon lardons, hard-boiled eggs, tomatoes, pickled onions, buttermilk blue cheese dressing *gf*

ENTRÉE

sirloin steak of beef, whipped gold yukon potatoes, chili-honey glazed rainbow carrots, peppercorn demi-glace *gf*

DESSERT

chocolate & peanut butter pretzel cake, cherry compote, dark chocolate & espresso crisp *n*

BEEF SHORT RIBS

75 per person

STARTER

wine & cheese salad | frisée, boston bibb lettuce, poached sweet pears, grapes, cinnamon pecans, blue cheese, red wine vinaigrette *n gf*

ENTRÉE

braised beef short ribs, gouda cheese polenta, roasted root vegetables, citrus gremolata *gf*

DESSERT

lemon & blueberry layer cake, raspberry compote, poppyseed whipped cream

OMNI ORLANDO RESORT AT CHAMPIONS GATE
RECEPTION





HORS D'OEUVRES

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

SELECTION PACKAGES

39 per person | choose four
 45 per person | choose five
 49 per person | choose six
 51 per person | choose eight

COLD

chicken waldorf salad, caviar, phyllo cup
 curry chicken salad, avocado
 beef carpaccio, gorgonzola cheese mousse,
 candied walnuts, toast **n**
 seared beef tataki, chimichurri, wonton chip **df**
 beef tartare | truffles, capers,
 shallots, brioche toast **df**
 spicy tuna tartare, mango salsa wonton cup **df**
 shrimp summer roll | cucumber, mint, basil **df gf**
 gazpacho shrimp shooters **df gf**
 jamón serrano | manchego cheese,
 sweet tomato jam, chives **gf**
 pickled melon, crisp prosciutto,
 truffled orange blossom honey **df gf**
 deviled eggs, applewood-smoked bacon,
 radishes, chive crème fraîche **gf**
 tomato, mozzarella, baslamic onions,
 basil, herb toast
 pears, almonds, whipped brie cheese **n gf**
 stuffed strawberry, boursin cheese,
 truffle honey, pistachio crumble **n**
 cucumber cup, chickpea hummus,
 pickled pepper drop, coriander **gf vg**
 tartlet, wild mushrooms, figs **gf vg**

HOT

chicken empanada, ají amarillo aioli **df gf**
 buffalo chicken spring roll, blue cheese
 tandoori chicken kabob, cucumber raita **gf**
 bourbon barbecue meatball | blue cheese meatball,
 applewood-smoked bacon-wrapped beef
 beef sliders, american cheese,
 special sauce, brioche bun
 short rib beef wellington, black fig marmalade
 caribbean conch fritter, key lime mustard aioli
 crispy malibu coconut shrimp,
 orange & horseradish marmalade
 maryland crab cake, spicy rémoulade
 mini cubans | roasted pork, ham, swiss cheese,
 mustard, cuban bread
 sake-braised pork belly skewer | spring onion,
 soy caramel, kimchi **df**
 parmesan cheese artichoke beignet,
 creamy herb dipping sauce
 mushroom & goat cheese rangoon,
 sweet & sour sauce
 vegetable empanada, avocado dip **df**
 cauliflower bites, chipotle mayo dip
 broiled vegetable skewers,
 sweet balsamic glaze **df vg**
 crispy brussels sprouts skewer,
 honey sweet chili glaze **gf vg**



CARVING STATIONS

Chef attendant required for all carving stations at 250 per chef with one chef per 100 guests.
Prices are based on 90 minutes of continuous service.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

BEEF TENDERLOIN

755 | serves 15 | attendant required

buttermilk & chive smashed potatoes,
garlic jus, horseradish sauce *gf*

NY STRIP LOIN

710 | serves 20 | attendant required

rosemary-thyme roasted potatoes, chimichurri *df gf*

RACK OF LAMB

655 | serves 15 | attendant required

couscous, mint jelly, tzatziki sauce *gf*

PRIME RIB OF BEEF

755 | serves 20 | attendant required

garlic smashed yukon gold potatoes,
horseradish crème *gf*

brioche rolls

STEAMSHIP OF BEEF

1350 | serves 75 | attendant required

roasted new potatoes, rosemary fig jus *df gf*
soft rolls

ROASTED WHOLE TURKEY

480 | serves 10 | attendant required

brown gravy, cranberry relish, cornbread stuffing

WHOLE FLORIDA SNAPPER

660 | serves 15 | attendant required

mango pineapple salsa, cilantro lime rice *df gf*

PORK STEAMSHIP

555 | serves 25 | attendant required

roasted sweet plantains, orange & ginger glaze,
mojo sauce *df gf*

WHOLE PRIME PIG

1450 | serves 75 | attendant required

mustard & bourbon barbecue sauce,
benne seed slaw *gf*

hawaiian rolls



DISPLAY STATIONS

Station-only receptions require a minimum of 4 stations. Enhancements are only available at prices shown when accompanying their corresponding station and may not be ordered individually. Prices are based on 90 minutes of continuous service. Requires a minimum of 50 guests with one station per 75-100 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

OMNI GARDEN DISPLAY

32 per person

vegetable display | celery, carrots, cucumbers, peppers, tomatoes, radishes *gf vg*

ACCOMPANIMENTS CHOOSE TWO

creamy basil ranch *gf*

onion blue cheese *gf*

gouda pimento cheese spread *gf*

cannellini bean & sun-dried tomato hummus *gf*

ANTIPASTO

35 per person

assorted imported italian meats & cheeses *gf*

olives, roasted peppers, pepperoncini, artichoke *gf*

tomato-provolone salad *gf*

grilled baguettes *gf*

DIP BAR

22 per person

gouda pimento cheese *gf*

roasted garlic hummus *df gf*

onion dip

tomato & roasted mushroom bruschetta *df*

sea salt, paprika, crispy pita,
chili lime corn tortilla chips *df*

CHEESE BOARD

33 per person

berries, dried fruits *gf vg*

imported cheeses *gf*

honey, fruit jams *df gf*

french baguette, lavosh

CHARCUTERIE BOARD

33 per person

assorted cured meats *df*

olives, nuts *n df gf*

sourdough breads, lavish

RAW BAR

55 per person

peruvian-style florida snapper ceviche,
tortilla chips *df gf*

citrus-poached gulf shrimp, east coast oysters,
shallot mignonette, hot sauce,
house cocktail sauce *df gf*

poached mussels, white wine, garlic, tarragon *df gf*

ahi tuna poke,
spiced wonton crisps *df* | 12 per person

poached caribbean
lobster tail *df gf* | 69 per person

alaskan crab legs *df gf* | 80 per person



DISPLAY STATIONS

Station-only receptions require a minimum of 4 stations. Enhancements are only available at prices shown when accompanying their corresponding station and may not be ordered individually. Prices are based on 90 minutes of continuous service. Requires a minimum of 50 guests with one station per 75-100 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

GREEN GARDEN BUCKET

32 per person

SALADS | CHOOSE TWO

chop iceberg | applewood-smoked bacon, eggs, tomatoes, onions, blue cheese dressing **gf**

berry | spinach, seasonal berries, goat cheese, toasted walnuts, balsamic dressing **n gf**

antioxidant kale | grapes, sunflower seeds, orange blossom honey vinaigrette **df gf**

caesar | romaine, parmigiano-reggiano, garlic crouton, lemon caesar dressing

garden | mixed greens, cucumber, carrots, tomatoes, herb crouton, buttermilk ranch

strawberry fields | mesclun, spinach, cucumbers, sunflower sprouts, goat cheese, toasted almonds, white balsamic **n gf**

LETTUCE WRAPS

53 per person

grilled chicken, barbecue teriyaki sauce **df**

pineapple sweet & sour shrimp **df**

szechuan-style beef **df**

grilled pineapple, gochujang, golden raisins **df vg**

lobster salad, shishito peppers, creamy tiger sauce **gf**

bibb lettuce, kimchi cucumbers, snow peas, edamame, pickled ginger, chopped peanuts, crispy wonton strips, peanut sauce, sweet soy **n df**

SLIDERS

36 per person | 3 sliders per person

SLIDERS | CHOOSE THREE

crispy chicken, serrano slaw, mango & lime aioli

burger bites, applewood-smoked bacon, cheddar, special sauce

lil' cubans | roasted pork, ham, swiss cheese, pickles, yellow mustard, cuban bread

crab cake, kimchi, rémoulade aioli

short ribs, blue cheese, fig onion jam

black bean burger, goat cheese, spinach, tomato pesto

FLATBREADS

35 per person

FLATBREADS | CHOOSE THREE

margherita

spinach, feta, artichoke hearts, tomatoes

fig, whipped goat cheese, prosciutto, arugula

pepperoni, sausage, applewood-smoked bacon

bbq chicken, gouda cheese, benne seeds

WING BAR

35 per person | 5 wings per person

buffalo sauce, thai sweet chili,

bourbon barbecue **df gf**

carrot, celery sticks **vg**

blue cheese, ranch **gf**



ACTION STATIONS

Chef attendant required as indicated at 250 per chef with one chef per 100 guests. Station-only receptions require a minimum of 4 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 50 guests with one station per 75-100 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

RISOTTO

48 per person | attendant required

grilled chicken breast, sun-dried tomatoes, mushrooms, olives, chicken stock *gf*

italian sausage, crispy applewood-smoked bacon, roasted peppers, olive oil *gf*

garlic jumbo shrimp, green peas, lobster stock, parmigiano-reggiano cheese *gf*

arparagus, roasted artichoke, vegetable broth *gf*

PAELLA

69 per person

long rice *gf*

chicken, chorizo, gulf shrimp, caribbean lobster, florida clams, mussels *df*

tomatoes, peas, carrots, roasted piquillo pepper, garlic, cilantro, coriander *df gf*

SUSHI

50 per person

maki rolls *df*

nigiri *df*

sashimi *df*

pickled ginger, wasabi, soy sauce *df*

STIR-FRY

48 per person | attendant required

chicken, red curry coconut cream *df gf*

beef, black bean garlic sauce *df*

shrimp, miso barbecue sauce *df*

tofu, bok choy, snow peas, red peppers, carrots, zucchini, infused garlic sesame oil *df gf vg*

lo mein egg noodles, black forbidden rice

green onions, edamame, mushroom conserva, sesame seeds, wonton strips *df*

LETTUCE WRAPS

53 per person

grilled chicken, barbecue teriyaki sauce

pineapple sweet & sour shrimp skewer

szechuan-style beef

grilled pineapple, gochujang, golden raisins

lobster salad, shishito peppers, creamy tiger sauce

bibb lettuce, kimchi cucumbers, snow peas,

edamame, pickled ginger, chopped peanuts,

crispy wonton strips, peanut sauce, sweet soy *n df*



ACTION STATIONS

Chef attendant required as indicated at 250 per chef with one chef per 100 guests. Station-only receptions require a minimum of 4 stations. Enhancements are only available at prices shown when accompanying their corresponding station and may not be ordered individually. Prices are based on 90 minutes of continuous service. Requires a minimum of 50 guests with one station per 75-100 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

CHOP-CHOP

30 per person

romaine, iceberg, baby kale *gf vg*

grilled chicken, pancetta, hard-boiled eggs *df gf*

tomatoes, cucumbers, red onions, carrots, garbanzo beans, hearts of palm, roasted corn, shredded cheddar *gf*

italian vinaigrette, buttermilk ranch *gf*

NACHOS

32 per person

corn tortilla chips, warm queso dip

tequila-lime chicken, cumin-spiced beef *df gf*

onions, black olives, pickled jalapeños, cilantro, black bean & roasted corn salsa, pico de gallo, cheddar jack cheese, guacamole, sour cream *gf*

PASTA

39 per person | attendant required

cheese tortellini, grilled chicken, roasted mushrooms, pancetta, béchamel parmesan cheese sauce

rigatoni pasta, italian sausage, chili flakes, tomato marinara sauce

orecchiette pasta, red peppers, olives, tomatoes, artichokes, spinach, basil pesto sauce

shrimp *df gf* | 8 per person

tempe *gf vg* | 8 per person

tofu *gf vg* | 8 per person



DESSERT STATIONS

Chef attendant required as indicated at 250 per chef with one chef per 100 guests. Station-only receptions require a minimum of 4 stations. Enhancements are only available at prices shown when accompanying their corresponding station and may not be ordered individually. Prices are based on 90 minutes of continuous service. Requires a minimum of 50 guests with one station per 75-100 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

MINIATURE DESSERTS

38 per person

chocolate fudge cake

strawberry shortcake shooter

key lime tarts

fruit tartlet

BANANAS FOSTER

30 per person | attendant required

sautéed plantation bananas, spiced rum, buttered brown sugar, tahitian vanilla gelato *gf*

substitute or add pineapple | **5 per person**





DESSERT STATIONS

Chef attendant required as indicated at 250 per chef with one chef per 100 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 50 guests with one station per 50-100 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

ARTISAN GELATO & SORBET STATION

35 per person | attendant required

FLAVORS | CHOOSE FOUR

vanilla bean gelato *gf*
chocolate gelato *gf*
cookies & cream gelato
nutella gelato *n gf*
pistachio gelato *n gf*
salted caramel gelato *gf*
strawberry gelato
lemon sorbet *df gf*
mango sorbet *df gf*
pineapple sorbet *df gf*
raspberry sorbet *df gf*
strawberry sorbet *df gf*

TOPPINGS | CHOOSE FOUR

traverse city cherries
sugar cones
whipped cream
peanuts *n*
rainbow sprinkles
butterscotch chips
mini marshmallows
mini chocolate chip cookies
brownie bites
reese's pieces *n*
oreo cookie pieces
mini m&m's

DRIZZLES

hot fudge, caramel, strawberry compote *gf*



NITROGEN DESSERT STATIONS

Chef attendant required as indicated at 250 per chef with one chef per 100 guests. Station-only receptions require a minimum of 4 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 50 guests with one station per 75-100 guests. For groups with less than the minimum requirement, an additional charge of 6 per person will be applied.

Nitrogen stations require a minimum of two weeks' advanced notice when scheduling.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

NITROGEN-INFUSED FROZEN POPCORN

53 per person | attendant required

FLAVORS | CHOOSE THREE

kettle corn *gf*
cheddar *gf*
caramel *gf*
cookies & cream
confetti *gf*
cake batter
banana & strawberry *gf*

TOPPINGS | CHOOSE SIX

white chocolate pieces *gf*
shaved chocolates *gf*
gourmet nuts *n gf*
shaved coconut *gf*
toffee pieces *gf*
rainbow sprinkles
mini m&m's
chocolate sauce
caramel sauce
strawberry sauce *df gf*
raspberry sauce *df gf*

LIQUID NITROGEN ICE CREAM & SORBET

52 per person | attendant required

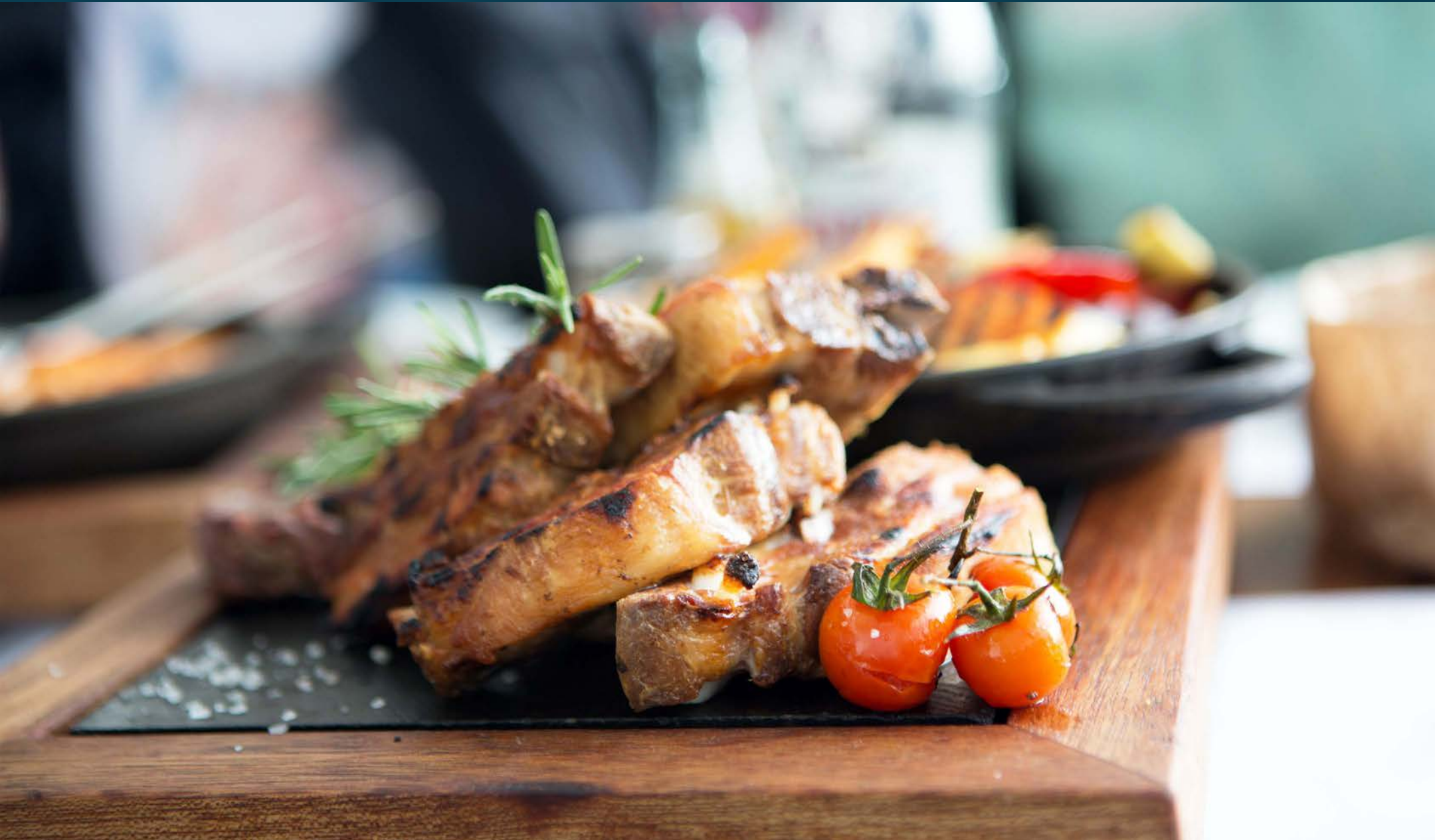
FLAVORS | CHOOSE THREE

madagascar vanilla gelato
european chocolate gelato
salted caramel gelato
pistachio gelato *n*
mango sorbet *df gf*
pineapple sorbet *df gf*
strawberry sorbet *df gf*

TOPPINGS | CHOOSE SIX

white chocolate pieces *gf*
shaved chocolates *gf*
gourmet nuts *n*
shaved coconut *gf*
toffee pieces *gf*
rainbow sprinkles
mini m&m's
chocolate sauce
caramel sauce
strawberry sauce *df gf*
raspberry sauce *df gf*

OMNI ORLANDO RESORT AT CHAMPIONS GATE
DINNER





DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 35 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

FLORIBBEAN EXPERIENCE

150 per person

STARTERS

field greens | plant city strawberries,
hearts of palm, citrus segments,
cucumbers, guava vinaigrette **gf vg**

papaya salad | queso fresco, chayote,
mint & passion fruit dressing **gf**

red snapper ceviche | plantain chips,
toasted corn, leche de tigre **df gf**

ENTRÉES

jerk-roasted chicken, sweet chili rum glaze **df gf**

beef skirt, asado, encebollado, chimichurri **df gf**

florida grouper, shrimp coconut sauce **df gf**

masitas de puerco, pickle onions,
guava bbq sauce **df gf**

ACCOMPANIMENTS

cuban congri rice **gf vg**

sweet plantains escabeche **gf vg**

yuca fries, tomato & garlic aioli **gf**

roasted chayote **gf vg**

DESSERTS

coconut flan

key lime pie

pineapple upside-down cake

TREVI'S ITALIAN EXPERIENCE

155 per person

STARTERS

insalata de casa | romaine, arugula, pepperoncini,
parmigiano-reggiano, garlic herb croutons,
italian herb vinaigrette

antipasto | cured meats salami, aged provolone,
mozzarella, whipped feta, roasted red peppers,
marinated artichokes, roasted carrots,
tomatoes, onions, basil **gf**

ENTRÉES

chicken piccata, capers, lemon butter sauce

bistecca | ny strip steak,
vincotto glazed cipollini **df gf**

swordfish, tuscan white ragout, crispy spinach **gf**

lasagna | zucchini, mozzarella cheese,
tomato sauce **gf**

mushroom ravioli, sweet peas béchamel

ACCOMPANIMENTS

broiled broccolini,
calabrian chili & honey glaze **df gf**

creamy polenta, gouda cheese, fresh herbs
tomato focaccia bread, fresh oils, roasted garlic

DESSERTS

limoncello ricotta cheesecake

tiramisu

panna cotta wild berries



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 35 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

AMERICAN BARBECUE

142 per person

STARTERS

wedge salad | iceberg, applewood-smoked bacon, eggs, tomatoes, buttermilk blue cheese dressing **gf**

roasted apple salad | red onions, cucumbers, tomatoes, chives, green goddess dressing **gf**

watermelon salad | arugula, roasted corn, feta cheese, sorghum vinaigrette dressing **gf**

ENTRÉES

lemon herb whole roasted chicken **df gf**

pulled pork, dry-rubbed **df gf**

louisiana barbecue ribs, dry-rubbed **df gf**

slow-roasted beef brisket, dry rubbed **df gf**

ACCOMPANIMENTS

carolina mustard, garlic white honey, spicy tennessee whiskey **gf**

green bean casserole **gf**

roasted heirloom carrots **df gf**

boston molasses baked beans **df gf**

cornbread

flaky biscuits

DESSERTS

bourbon pecan pie **n**

chocolate crunch cake

red velvet cupcakes



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 35 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

EASTERN MEDITERRANEAN EXPERIENCE

164 per person

STARTERS

greek salad | romaine hearts, kalamata olives, shaved red onion, grape tomatoes, feta cheese, red wine vinaigrette **gf**

lentil salad | cucumber, tomatoes, feta cheese, mint, parsley, pomegranate vinegar **df**

stuffed dolma grape leaves, rice, sweet onions , mint **gf**

roasted eggplant dip | greek yogurt, lemon, roasted sesame seeds, grilled pita

ENTRÉES

chicken chermoula, broiled spiced skewers **df gf**

moroccan lamb rack, natural lamb jus, apricots, almonds, mint **n df gf**

saffron salmon tagine, preserve lemons **df gf**

ACCOMPANIMENTS

lemon-scented short grain rice **df gf**

za'atar spice-roasted seasonal vegetables **df gf**

sliced tomato, red onion, lettuce, tzatziki cucumber sauce **gf**

tunisian couscous **df**

warm naan

DESSERTS

baklava, roasted walnuts, local honey **n**

turkish rice pudding, fig sauce

sweet dumplings, honey syrup



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Chef attendant required as indicated at 250 per chef with one chef per 50 guests. Prices are based on 120 minutes of continuous service. Requires a minimum of 35 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

ZEN'S PAN-ASIAN EXPERIENCE

150 per person

STARTERS

thai salad | cabbage, thai chile, carrots, mint, sweet lime dressing **df gf**

korean cucumber salad | green onions, carrots, sesame seeds, chili flakes, rice wine vinaigrette **df gf**

miso wonton soup

assorted sushi rolls, makis & sashimi

ENTRÉES

general tso's chicken, bell peppers, pineapples, green onions **df**

szechuan beef & broccoli **df**

black garlic shrimp, bok choy **df**

FRIED RICE STATION ENHANCEMENT

30 per person | attendant required

chicken, beef, shrimp **df**

eggs, carrots, onions, bean sprouts, peas, chili peppers, green onions **df gf**

ACCOMPANIMENTS

chinese steamed rice **df gf**

lo mein egg noodles, char siu pork **df**

stir-fried vegetables | snap peas, shiitake, mushrooms, tofu, red chilis, hoisin sauce **df**

DESSERTS

mandarin orange almond cake **n**

coconut rice pudding, mango-ginger compote

green tea ice cream



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 35 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

TEXAS CONNECTION EXPERIENCE

146 per person

STARTERS

chopped bbq ranch salad | street corn, red onions, black beans, toasted pumpkin seeds, cilantro, cotija cheese, guajillo lime vinaigrette **gf**
watermelon jalapeño | pomegranate seeds, scallion, cilantro-agave vinaigrette **gf vg**

ENTRÉES

poblano enchiladas, melted asadero cheese, ranchero sauce
texas-style smoked beef brisket, slow-smoked, sliced & sauced **df gf**
bbq pulled pork, housemade bbq sauce **df gf**
grilled texas gulf shrimp skewers, chili-lime butter **gf**
ny strip steak **df gf** | 69 per person
maine lobster **gf** | 69 per person

ACCOMPANIMENTS

creamy jalapeño mac & cheese
grilled street corn, cotija cheese, chili powder **gf**
ranch-style pinto beans **df gf**
skillet cornbread, honey butter

DESSERTS

texas sheet cake | rich chocolate cake, fudgy frosting
peach cobbler, vanilla ice cream
pecan pie bites **n**
mini banana pudding cups, vanilla wafers



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 35 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

DAVID'S CLUB STEAKHOUSE EXPERIENCE

239 per person

STARTERS

wedge salad | iceberg, applewood-smoked bacon, eggs, tomatoes, buttermilk blue cheese dressing **gf**

buffalo mozzarella salad | heirloom tomatoes, basil, aged balsamic vinaigrette **gf**

jumbo shrimp cocktail, cocktail sauce, dill sauce, lemon **df gf**

ENTRÉES

bell & evans roasted chicken, sage jus **df gf**

american lamb chops, rosemary natural jus, mint jelly **df gf**

boneless ribeye steak, chimichurri, black lava salt **df gf**

red snapper, creamy polenta, tomato capers, vierge sauce **df gf**

ACCOMPANIMENTS

baked macaroni & cheese

wedge potato fries, fresh herbs, parmesan cheese

jumbo asparagus **df gf**

herb & cheddar biscuits

DESSERTS

champagne truffle pops

champagne infused-dark chocolate truffle centers

red velvet cake pops, white chocolate, gold dust accents

pistachio & white chocolate pops, crushed pistachios **n**

lemon tartlets | zesty lemon curd, buttery pastry shells



PLATED DINNERS

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan rolls. Mixing menu selections may be subject to additional charges.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

BELL & EVANS CHICKEN

99 per person

STARTER

kale salad | baby kale, frisée, red & green grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette *gf*

ENTRÉE

herb-crusted chicken breast, crushed fingerling potatoes, braised leaks, plum tomatoes, thyme-sage natural jus *df gf*

DESSERT

key lime cheesecake bar, raspberries, grapefruit coulis

TAHINI CHICKEN

102 per person

STARTER

goat cheese salad | watercress, frisée, cucumbers, red onions, strawberries, toasted almonds, fig & poppyseed vinaigrette *n gf*

ENTRÉE

grilled tahini chicken, saffron lemon basmati rice, zucchini, charred tomatoes *gf*

DESSERT

chocolate & raspberry torte | fresh raspberries, raspberry sauce, liquid chocolate

FILET OF BEEF

145 per person

STARTER

wine & cheese salad | arugula, frisée, bibb lettuce, grapes, red wine-poached pears, blue cheese, cinnamon pecans, zinfandel dressing *n gf*

ENTRÉE

center-cut filet mignon, potato purée, jumbo asparagus, aged wine demi-glace *gf*

DESSERT

dark chocolate layer cake, peanut butter crunch, white chocolate cream *n*

BLUE-CRUSTED BISTECCA

140 per person

STARTER

caprese salad | arugula, heirloom tomatoes, buffalo mozzarella, parmesan crisp, basil, white balsamic vinaigrette

ENTRÉE

bistecca | manhattan strip steak, italian herb & parmesan cheese polenta cake, roasted mediterranean vegetables, chianti wine sauce *gf*

DESSERT

tiramisu | liquid chocolate, chocolate shards, amaretto whipped cream, coffee crisp



PLATED DINNERS

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan rolls. Mixing menu selections may be subject to additional charges.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

FLORIDA SNAPPER

140 per person

STARTER

kale salad | baby kale, frisée, grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette *gf*

ENTRÉE

olive-oil florida snapper, golden raisin coconut rice, asparagus, curried escabeche sauce *df gf*

DESSERT

white chocolate cheesecake, cherry compote, pistachio macaron *n*

CHERMOULA SALMON

137 per person

STARTER

the wedge | iceberg, applewood-smoked bacon, eggs, tomatoes, pickled onions, buttermilk blue cheese dressing *gf*

ENTRÉE

chermoula salmon, red quinoa couscous, blistered tomatoes, heirloom carrots

DESSERT

caramelized apple tart, caramel emulsion

FILET OF BEEF & JUMBO SHRIMP

180 per person

STARTER

florida spinach salad | baby spinach, frisée, hearts of palm, orange, radishes, citrus honey vinaigrette

ENTRÉE

center-cut filet of beef & jumbo shrimp, parsnips & potato purée, mushroom conserva, asparagus, lemon chive beurre blanc *gf*

DESSERT

chocolate & peanut butter pretzel, raspberry sauce, dark chocolate, coffee crisp *n*



PLATED DINNERS

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan rolls. Mixing menu selections may be subject to additional charges.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

BEEF SHORT RIB & SALMON

162 per person

STARTER

kale salad | baby kale, frisée, roasted grapes, blueberries, feta, sunflower seeds, orange blossom honey vinaigrette *gf*

ENTRÉE

beef short rib & grilled atlantic salmon, parsnip purée, roasted vegetables, capers, whole-grain mustard demi-glace, vierge sauce *gf*

DESSERT

sea salt & caramel cheesecake, passion fruit glaze

VEGETARIAN SELECTIONS

ENTRÉES

chickpeas & lentil stew, cauliflower rice, roasted brussels sprouts *df gf*

meatless terrine, broiled vegetables, roasted corn salsa, roasted pepper coulis *df gf*

maitake mushroom, braised cabbage, french lentils, hazelnut soil *n gf*

cauliflower steak, bbq bok choy, chimichurri, coconut & ginger sweet potato purée *df gf*

crispy eggplant, gigante bean, tomato ragout, squash agrodolce, pomodoro *df gf*

lentil penne pasta, oven-roasted tomatoes, broccoli, yellow pepper coulis *df gf*

OMNI ORLANDO RESORT AT CHAMPIONS GATE
BEVERAGES





NON-ALCOHOLIC BEVERAGES

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

COFFEE & TEA

regular or decaffeinated coffee | **140 per gallon**
cold brew coffee | **150 per gallon | 10 each**
assorted canned coffee drinks | **10 each**
assorted hot tea | **140 per gallon**
classic black iced tea | **120 per gallon**
flavored tea syrups | peach,
raspberry, mango | **10 per gallon**

SODA & BOTTLED WATER

soft drinks | coke, diet coke,
coke zero, sprite | **8.25 each**
pure life water | **8.25 each**
acqua panna natural spring water | **9 each**
s.pellegrino sparkling mineral water | **10 each**
s.pellegrino essenza flavored sparkling
mineral water | **10 each**
coconut water | **10 each**

JUICE & LEMONADE

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | **45 per quart**
assorted bottled juices | tangerine, apple,
lemonade | **10 each**
naked fruit juice & smoothies | **10 each**
freshly made lemonade | **120 per gallon**
freshly made hibiscus lemonade | **120 per gallon**
tropical fruit punch | **120 per gallon**

FLAVORED BEVERAGES

INFUSED ICE WATER CHOOSE ONE

85 per gallon | 3 gallon minimum
cucumber
berry
ginger
citrus
mint

ENERGY DRINKS

powerade sports drinks | **8.25 each**
red bull | energy drink or sugarfree | **10 each**
5-hour energy drinks | **8.25 each**

BEVERAGE PACKAGES

regular & decaffeinated coffee,
assorted hot teas, iced tea, soft drinks,
bottled still water, sparkling water
full day (8 hours) | **64 per person**
half-day (4 hours) | **38 per person**



BAR MIXOLOGY

Select a maximum of seven beer brands total.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
cognac | hennessy v.s.o.p

PREMIUM

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red label
rum | bacardí
tequila | milagro silver
cognac | hennessy v.s

CALL

vodka | svedka
gin | seagram's
bourbon | jim beam
scotch | j&b
rum | castillo
tequila | sauza blanco
cognac | hennessy v.s

BEERS

DOMESTIC CHOOSE TWO

budweiser
bud light
miller lite
coors light

IMPORTED & CRAFT CHOOSE THREE

heineken
corona extra
dos equis
blue moon belgian white
samuel adams boston lager
voodoo ranger american haze ipa

WINES

tier i | bulletin place
tier ii | hayes ranch
tier iii | decoy by duckhorn



BAR MIXOLOGY

Bartender required at 250 per bartender with one bartender per 100 guests for 4 hours of continuous service. Additional hours are 100 per bartender.

Cash bar pricing available upon request. Cashier required for Cash Bars at 150 per cashier with one cashier per 100 guests for 4 hours of continuous service. Additional hours are 50 per cashier. Cashier required in addition to 250 bartender fee.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

PACKAGES

CRAFT

one hour | 44 per person
two hours | 60 per person
three hours | 76 per person
four hours | 92 per person
each additional hour | 14 per person

PREMIUM

one hour | 40 per person
two hours | 54 per person
three hours | 68 per person
four hours | 82 per person
each additional hour | 12 per person

CALL

one hour | 36 per person
two hours | 48 per person
three hours | 60 per person
four hours | 72 per person
each additional hour | 10 per person

BEER & WINE

one hour | 36 per person
two hours | 48 per person
three hours | 60 per person
four hours | 72 per person
each additional hour | 10 per person

HOSTED BAR

craft brands | 16.5 per drink
premium brands | 15 per drink
call brands | 13.5 per drink
domestic beers | 10 per drink
imported beers | 11 per drink
craft beers | 12 per drink
tier i wines | 13 per drink
tier ii wines | 15 per drink
tier iii wines | 16 per drink
soft drinks & bottled water | 8.25 per drink



BAR MIXOLOGY

Bartender required at 250 per bartender with one bartender per 100 guests for 4 hours of continuous service. Additional hours are 100 per bartender.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

OMNI SIGNATURE COCKTAILS

**12 per person added to package price
or 17 per drink**

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade,
pineapple juice, omni sour

BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

rum, vodka or gin

mango-habanero barmalade,
pineapple juice, omni sour

APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur, omni sour

OMNI SIGNATURE MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar

BLOOD ORANGE MADRAS

14 per drink

blood orange-guava barmalade,
cranberry juice, lime

CINNAMON APPLE SOUR

14.5 per drink

apple-pear barmalade, monin cinnamon,
omni sour, angostura bitters



BAR MIXOLOGY

Bartender required at 250 per bartender with one bartender per 100 guests for 4 hours of continuous service. Additional hours are 100 per bartender.

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

SPECIALTY DRINKS

LIQUID NITROGEN-FROZEN DRINKS

19 per drink

lemon-lime daiquiri
strawberry daiquiri
piña colada
margaritas

MARGARITAS

17 per drink

classic margarita
blue margarita
italian margarita
cadillac margarita

MARTINIS

16 per drink

cosmopolitan martini
appletini
classic martini
hibiscus martini

MOJITOS

17 per drink

muddled lime wedges, mint, sugar syrup,
bacardí rum, soda water

CORDIALS

18 per drink

amaretto disaronno
baileys irish cream
b&b
bénédictine
chambord
cointreau
drambuie
frangelico
galliano
godiva dark
godiva white
grand marnier
kahlúa
sambuca
tuaca

SANGRIA STATION

16 per drink

red wine, freshly squeezed lemons,
spirits, fresh fruit

SEASONAL LOCAL KEGS

1400 per keg



WINE RACK

Prices are subject to 26% service charge and 7.5% state sales tax. All menus and prices are subject to change.

SPARKLING

campo viejo, cava brut, spain | **43 per bottle**
chandon, rosé, california | **82 per bottle**
chandon, brut, california | **82 per bottle**
moët & chandon impérial, brut champagne, france | **212 per bottle**
lunetta, prosecco, italy | **80 per bottle**

WHITE & BLUSH

decoy by duckhorn, rosé, california | **69 per bottle**
hayes ranch, rosé, california | **56 per bottle**
decoy by duckhorn, sauvignon blanc, california | **69 per bottle**
bulletin place, sauvignon blanc, australia | **42 per bottle**
starmont vineyards, sauvignon blanc, california | **84 per bottle**
whitehaven, sauvignon blanc, new zealand | **66 per bottle**
bulletin place, chardonnay, unoaked, australia | **42 per bottle**
hayes ranch, chardonnay, california | **56 per bottle**
decoy by duckhorn, chardonnay, california | **69 per bottle**
rombauer carneros, chardonnay, california | **96 per bottle**
mannequin by orin swift, chardonnay, california | **124 per bottle**

RED

decoy by duckhorn, pinot noir, california | **69 per bottle**
belle glos clark & telephone vineyard, pinot noir, california | **129 per bottle**
hayes ranch, merlot, california | **56 per bottle**
bulletin place, merlot, australia | **42 per bottle**
decoy by duckhorn, merlot, california | **69 per bottle**
duckhorn, merlot, napa valley | **140 per bottle**
franciscan estate cornerstone, merlot, california | **85 per bottle**
hayes ranch, cabernet sauvignon, california | **56 per bottle**
decoy by duckhorn, cabernet sauvignon, california | **69 per bottle**
bulletin place, cabernet sauvignon, australia | **42 per bottle**
unshackled by the prisoner, cabernet sauvignon, california | **85 per bottle**

OMNI ORLANDO RESORT AT CHAMPIONS GATE

DETAILS





DETAILS

Thank you for selecting the Omni Orlando Resort at Champions Gate for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES

Omni Orlando Resort requires a preliminary food guarantee ten business days in advance and a final guarantee three business days in advance of the event for all catered food and beverage events. The final guarantee can not decrease by more than ten percent (10%) of the guarantee number provided ten days in advance.

Otherwise, the group's expected attendance as listed on the BEO will be used as the food guarantee.

Omni 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 Resort is not responsible for any meals exceeding the five/three percent overage; however, we will accommodate such occurrences to the best of our ability. Omni 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.

SERVICE CHARGES

All prices are subject to a 26% service charge and 7.5% Florida state sales tax. (Please note service charge is taxable.)

An additional 4 per person will be added to any continental breakfast that requires seating and/or table service.

A service fee of 250 per chef/attendant will be charged to any chef-attended carving or other preparation station.

A bartender fee of 250 will be applied to any bar.

If the resort receives a room setup change once the room has already been setup 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 per section.



DETAILS

SEATING FOR MEAL FUNCTIONS

Types of seating include:

- Seated cocktail rounds of four
- Standing cocktail rounds
- 72" round tables

The amount and type of seating provided for your event will be determined based on the venue, menu and duration of the event.

Omni Orlando Resort utilizes Meeting Matrix event diagramming software. Your catering/conference services manager will discuss and prepare an appropriate diagram for your event as/if required.

OUTDOOR FUNCTIONS

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

- Weather report of 30% or more chance of precipitation in the area
- Temperatures below 65 degrees fahrenheit
- Wind gusts in excess of 15 miles per hour
- Lightning

The resort will decide by 8 p.m. the evening prior for breakfast, by 7 a.m. the day of the event for lunch, and by noon for evening functions. The resort reserves the right to make the final decision on event location.

MEETING & EVENT ARRANGEMENTS

Omni Orlando Resort 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.

Please note the use of confetti is not permitted. Omni Orlando Resort also does not permit the affixing of anything to walls, floors or ceilings without prior written approval and supervision of the resort. The client will be responsible for any damages done to the facilities by the vendor during the period of time they are under your control, or the control of contractors hired by you and/or your organization.

I HAVE READ AND AGREE TO ALL POLICIES AND GUIDELINES:

Signature: _____

Print Name: _____

Date: _____



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI ORLANDO RESORT AT CHAMPIONS GATE • 407.238.6547

MCOCHALEADS@OMNIHOTELS.COM

OMNI

ORLANDO
AT CHAMPIONSGATE

CONTACT INFORMATION