

Your perfect event location

SPECIAL EVENTS MENU



CHAMPIONS GATE



GOLF CLUB



Tournament & Event Catering

Continental Breakfast — \$19.00 per person

Fresh Squeezed Orange Juice,
Fruit Cup, Danish and Muffins
Coffee, Decaffeinated Coffee and Hot Tea

Florida Awakener — \$10.00 Per Person

Fresh Brewed Coffee,
Fresh Squeezed Orange Juice
Daily Muffin Assortment

Tucson National Breakfast — \$13.00 Per Person

Breakfast Burrito, Chorizo, Eggs,
Pepperjack Cheese Salsa Verde
Fresh Brewed Coffee, Fresh Squeezed Orange Juice

Interlocken Breakfast — \$14.00 Per Person

Breakfast Sandwich - Buttermilk Herb Biscuits,
Corned Beef Hash, Scrambled Eggs,
Cheddar Cheese, Fresh Brewed Coffee,
Fresh Squeezed Orange Juice

**Minimum 25 Guests Required for Packaged Breakfast*

A La Carte

Fresh Orange Juice — \$40.00 Per Gallon
Fruit Cup — \$5.00 Each
Danish or Muffins — \$36.00 Per Dozen
Bacon, Egg and Cheese Croissant — \$5.00 Each
Whole Fruit Apples, Bananas, Pears — \$1.75 Each
Regular or Decaf Coffee — \$60.00 Per Gallon
Hot Tea Selection with Water — \$60.00 Per Gallon
Soft Drinks (Coke Products) — \$3.50 Each
Bottled Water — \$3.50 Each

The Bunker Lunch Box

All Box Lunches are served with Deli Pasta Salad,
Potato Chips, Piece of Whole Fruit,
Fresh Baked Jumbo Cookie

Select Any Two Box Lunches Varieties \$ 25.00 Per Person

Hole #1

Roast Turkey and Applewood Bacon Wrap,
Honey Wheat Tortilla, Aged Cheddar,
Lettuce, Tomato

Hole #2

Shaved Black Forest Ham, Swiss Cheese,
Lettuce, Beefsteak Tomato, Pretzel Bun, Honey
Mustard Mayonnaise

Hole #3

Shaved Roast Beef, Ciabatta, Caramelized Sweet
Onions, Boursin Cheese, Arugula, Asiago Kaiser

Hole #4

Grilled Buffalo Style Chicken Wrap,
Whole Wheat Tortilla, Shredded Cheddar Cheese,
Carrots, Blue Cheese and Chopped Lettuce

Hole #5

Marinated Grilled Vegetables, Roasted Pepper
Hummus Spread, Spinach Tortilla, Goat Cheese

**Soft Drinks or Bottled Water are Additional*

** Plus 24% service charge & 7% sales tax*

Tournament & Event Catering

Luncheon Buffets

Cookout — \$31.00 Per Person

Potato Salad, Cole Slaw, Pasta Salad,
Hamburgers and Hot Dogs, Buns,
Cheddar Cheese, Condiments, Baked Beans with
Bacon, Corn on the Cob, Assorted Cookies
Coffee and Iced Tea

Barbeque — \$35.00 Per Person

Potato Salad, Cole Slaw, Pasta Salad,
Grilled Barbequed Chicken – Bone In
Pulled Pork Sandwiches, Buns, BBQ Sauce,
Baked Beans with Bacon, Corn on the Cob,
Assorted Cookies
Coffee and Iced Tea

The Floridian BBQ — \$39.00 Per Person

Tossed Green Salad with Orange Blossom
Vinaigrette and Ranch Dressing, Caribbean
Pineapple Cole Slaw, Tender Sliced Beef Brisket,
Pan Roasted bone in Chicken / Citrus Allspice BBQ
Sauce, Congri Rice and Beans,
Roasted Plantains with Tamarind Chile Glaze,
Orange Blossom Honey Cornbread,
Strawberry Shortcake
Coffee and Iced Tea

Under the Tuscan Sun — \$38.00 Per Person

Caesar Salad – Freshly Tossed, Grilled Vegetables,
Baked Ziti, Chicken Picatta, Eggplant Parmesan,
Canoli, Garlic Bread
Coffee and Iced Tea

Reception Buffets

19th Hole Snacks — \$26.00 Per Person

Omni Garden Display with Dips

Gourmet Cheese Boards

Sliced and Whole Artisan and Farmstead Cheeses
Fresh and Dried Fruits, French Baguette,
Cracker Crisps

Hot Parmesan Artichoke Dip

Served with Sea Salt - Smoked Paprika Seasoned
Pita Crisps

Club House Combination — \$29.00 Per Person

Italian Antipasto

Sliced Meats and Cheese, Marinated Grilled
Vegetables, Toasted Italian Bread with Sundried
Tomato Pesto

Hot Spinach Dip

Served with French Baguette

Wing Bar

Buffalo, Caribbean Jerk, Bourbon Barbeque Sauce,
Carrot and Celery Sticks, Blue Cheese, Ranch

Pasta Station

Cheese Tortellini, Rigatoni, Penne Pasta,
Aged Parmesan Cream, Marinara, Extra Virgin
Olive Oil, Garlic, Chili Flakes, Parmesan Cheese,
Onion, Mushroom, Roasted Red Pepper,
Artichokes, Chicken, Sausage

*One Attendant required at \$200.00. Beverages are charged
additionally.





Champions Hall Evening Event Catering

Dinner Buffets

Italian Buffet — \$52.00 Per Person

Traditional Caesar Salad with Garlic Dressing and Croutons, Pasta Salad with Pesto, Fresh Mozzarella Salad with Tomato and Arugula

Chicken Marsala
Meatballs Marinara
Tortellini Primavera
Baked Penne
Italian Green Beans, Roasted Tomato & Onion Compote

Chocolate Chip Ricotta Canoli's, Tiramisu

Crispy Garlic Bread
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection

Island Breeze — \$50.00 Per Person

Watercress and Avocado Salad
Toasted Sesame Vinaigrette
Tropical Fruit with Sweet Tequila Lime Juice

Roast Chicken with Tamarind Barbeque Sauce, Seared Grouper with Roasted Peanut Lobster Sauce, Mashed Plantain, Rice and Blackeyed Peas with Ham and Sausage

Caramel Flan, Tres Leche

Rolls and Butter
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection

Lakeside Cookout — \$54.00 Per Person

Salad Bar featuring Bistro Greens, Tomatoes, Cucumbers, Carrots, Egg, Bacon, Pepperoncini, Olives, Bay Shrimp, Cheddar, Choice of Two Dressings

Grilled Marinated Sirloin Steak, Olive Butter, Herb Crusted Breast of Chicken, Cumin Buckwheat Honey Essence, Roasted Zucchini and Squash, German Potato Salad

Pina Colada Bread Pudding, Key Lime Pie

Rolls and Butter
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection

Sand Trap Party — \$46.00 Per Person

Summer Salad - Romaine with Spinach Blend Tomato, Cucumbers, Strawberries, Almonds, Balsamic Dressing, Red Bliss Potato Salad, Cole Slaw

Country Fried Chicken
Hamburgers and Bratwurst with Buns and Condiments
Corn on the Cob, Baked Beans

Apple Cobbler, Cheesecake

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection

Champions Hall Evening Event Catering

Course Service Dinner

Three Course Dinner

Choose one item from each Category
Salad—Entree—Dessert

Salad Course

Traditional Caesar Salad with Romaine Lettuce,
Parmesano-Reggiano Cheese, Garlic Herb
Croutons, Creamy Lemon Garlic Dressing

Florida Spinach Salad with Palm Hearts, Orange,
Radish, Sesame Vinaigrette

Wedge Salad with Tomato, Red Onion, Bacon, Egg
and Creamy Bleu Cheese Dressing

Entrée Selections

The price for the Meal is shown next to each
Entree

Roasted Chicken Stuffed with Mushroom Risotto \$44.00 per guest

Vegetable Medley, Roasted Fingerling Potato

Braised Short Rib with Marsala Sauce \$46.00 per guest

Grilled Asparagus, Creamy Herb Polenta

Chicken Picatta with Lemon Butter and Capers \$42.00 per guest

Tomato and Artichoke Compote, Buttered Capellini

Seared Black Grouper with Honey Tamarind Glaze \$48.00 per guest

Mashed Plantains, Floribbean Vegetables

Petit Filet Mignon with Rosemary Demi-Glace \$52.00 per guest

Roasted New Potato, Garlic Green Beans

Dessert Course

Apple Blueberry Tart with Rum-Raisin Custard Sauce
Cheesecake with Strawberry Compote
Bread Pudding with Whiskey Cream Sauce
Chocolate Marquis with Bourbon Pecans
Key Lime Pie with Raspberry Coulis
Milk Chocolate Mousse Cake with Dulce De Leche
Tiramisu

Fresh Brewed Coffee, Decaffeinated Coffee
and Herbal Tea Selection

Enhancements

Shrimp Cocktail

As Fourth Course - \$12.00 Per Guest
In Place of Salad - \$6.00 Per Guest

Crab Cake Remoulade

As Fourth Course - \$14.00 Per Guest
In Place of Salad - \$7.00 Per Guest

Grilled Ahi Tuna

As Fourth Course - \$15.00 Per Guest
In Place of Salad - \$8.00 Per Guest

Crab and Corn Chowder

As Fourth Course - \$8.00 Per Guest
In Place of Salad - \$4.00 Per Guest

* Plus 24% service charge & 7% sales tax





Beverages and Wines

Bar Selections

Premium Brand Cocktail Reception

First Hour \$18.00 per Person

Each Additional Hour \$8.00 per Person

Premium Brand Cocktails

Imported and Domestic Bottled Beers

Select Chardonnay, Cabernet Sauvignon & White Zinfandel Wines

Soft Drinks and Bottled Spring Water

House Brand Cocktail Reception

First Hour \$16.00 per Person

Each Additional Hour \$7.50 per Person

Deluxe Brand Cocktails

Imported and Domestic Bottled Beers

Select Chardonnay, Cabernet Sauvignon & White Zinfandel Wines

Soft Drinks and Bottled Spring Water

Hosted On Consumption

Premium Brand Cocktail — \$8.00 per Drink

House Brand Cocktail — \$7.50 per Drink

Specialty Cocktails — \$10.00 per Drink

Imported Bottled Beer — \$7.50 per Bottle

Domestic Bottled Beer — \$6.50 per Bottle

Select House Wine — \$8.00 per Glass

Soft Drinks — \$5.50 Each

Bottled Spring Water — \$5.50 Each

A \$200.00 Bartender Fee will be charged for any Consumption Bar that does not reach \$500.00 in Net Sales

Specialty Drink Stations — \$10.00 Per Drink

Martini's

Cosmopolitan — Vodka, Triple Sec, Cranberry Juice, Splash of Sour Mix

Blue Sky — Vodka, Blue Curacao, Sour Mix

Chocolate — Vodka, Dark Cacao, Bailey's, Liqueur 43, Half & Half

Margarita's

Omni Margarita — Cuervo Gold Tequila, Triple Sec, Sour Mix, Cranberry Juice and Lime Juice

Green Iguana Margarita — Cuervo Gold Tequila, Midori, Sour Mix and Lime Juice

Blue Margarita — Cuervo Gold Tequila, Blue Curacao, Sour Mix and Lime Juice

Daiquiri's & Colada's

Frozen Strawberry Daiquiri and Pina Coladas

Wine with Dinner

Hogue Cellars - Washington State

Chardonnay and Cabernet Sauvignon — \$36.00 Per Bottle

White

Joel Gott - California Sauvignon Blanc — \$40.00 Per Bottle

Franciscan Estate - Napa Valley Chardonnay — \$45.00 Per Bottle

Red

Hann Estates - California Merlot — \$45.00 Per Bottle

Estancia - California Pinot Noir — \$42.00 Per Bottle

Louis Martini - Sonoma Cabernet Sauvignon — \$48.00 Per Bottle

Policies & Procedures

Confirmation Process

Our Catering Representative will confirm you event in writing once you have made your decision to bring your guests to ChampionsGate.

We are unable to hold the space without this commitment. We will ask for a minimum revenue commitment commensurate with your group size and type of event. Your confirmation will include a request for an advance deposit representing 20% of the estimated total for the event. It will also establish a due date for the return of the signed confirmation and deposit. Once this is completed your planning can begin.

Attendance Guarantees

As you begin the planning you may find that attendance estimates will change. Please keep us informed of these changes as they occur so that we can better serve you. We require that you provide us with a guarantee of attendance three working days prior to the event. You will be responsible for charges relating to this guarantee or a higher number if you exceed the guarantee. We will provide comparable menu selections for up to 3% over your guarantee.

Payment

Advance payment is required for all events unless billing has been satisfactorily established. We cannot establish billing for events where the total amount due is less than \$10,000.00. Payment can be made by credit card, certified check, company check or wire transfer.

Service Charges

All prices are subject to 24% taxable service charge and 7% sales tax. Additional labor charges are required for Bartenders and Station Attendance.

Products from Outside

No Food or Beverage can be brought into the club for service at events from outside sources.

Special Dietary Needs

With advance information our Chef will accommodate special diets with appropriate menu substitutions. Pricing will remain at the same level as the main meal unless we experience increase costs in food or labor.

Décor

Standard Linens and decorations will be provided. Upgraded décor can be obtained from Access Destination Services. 407-761-6897

Audio Visual Needs

Internet Access and Audio Visual Equipment are provided by Encore Event Technologies. 407-390-6581





OMNI  HOTELS & RESORTS
championsgate | orlando

8575 White Shark Boulevard | ChampionsGate, FL 33896 | (407) 787-4653