A day unlike any other
should happen
at a place unlike any other.
YOUR STORY STARTS HERE.

Your wedding day is one of the most important days of your life. It’s a day you’ll never forget. At Omni Orlando Resort at ChampionsGate, we’re committed to making sure your wedding day is nothing short of spectacular — by filling it with love, laughter and magical memories. That’s our promise to you.

Whether we’re playing host to your wedding reception, rehearsal dinner or bridesmaid brunch, we’ll bring together the best of everything: distinctive venues, exceptional cuisine, luxurious accommodations and legendary service. It all comes together to ensure your event is truly sensational.

Omni Orlando’s experienced wedding team will be by your side every step of the way — from your first planning meeting to your final toast, so you can focus on what matters most: making memories that last a lifetime.

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VENUES

CEREMONY LOCATIONS
The resort offers several indoor and outdoor venues perfect for small or large ceremonies. A professional wedding day coordinator is included in our ceremony package as well as white garden chairs. An indoor ballroom is reserved for inclement weather or can also be the planned ceremony location.

THE GARDEN
The Garden is the most popular intimate wedding ceremony venue and features a lovely wrought iron wedding gazebo, creating an enchanting outdoor setting for you and up to 60 guests.

10TH TEE
The 10th Tee offers panoramic views of ChampionsGate Golf Course, exclusively for Clubhouse weddings. This location seats up to 120 guests.

GOLF COURSE COMMONS AND BALLROOM COMMONS
Both of these outdoor venues offer lush golf greens and tropical landscapes. Golf Course Commons seats up to 150 guests and offers wonderful sunset views. Ballroom Commons can accommodate up to 600 guests and features tropical landscape as a backdrop for your ceremony. Both also serve as a cocktail hour reception location.

GRAND SALON PATIO AND OSCEOLA EVENT LAWN
The new Grand Salon Patio and Osceola Event Lawn are ideal for hosting sizable weddings. Features include a picturesque 60’ by 12’ water wall, garden areas and a promenade patio with high-performance pavers and a fireplace.

RECEPTION LOCATIONS
We offer an inviting array of wedding venues, from elegant ballrooms to smaller, more intimate spaces, perfect for any size event.

CHAMPIONS HALL AT GOLF CLUBHOUSE
The Champions Hall clubhouse ballroom features a private reception setting accommodating up to 120 guests. Enjoy sunsets on the verandah, listen to the famous bag-piper (seasonal), and enjoy the panoramic views of ChampionsGate Golf Course.

CHAMPIONSGATE BALLROOM
With sweeping views of the resort, ChampionsGate Ballroom has 2,750 square feet of space and a 600 square foot private outdoor balcony. This beautiful location is the ideal venue for your wedding reception, accommodating up to 120 guests.

INTERNATIONAL, NATIONAL AND OSCEOLA BALLROOMS
The 20,000 square foot International Ballroom, 25,000 square foot National Ballroom and 29,000 square foot Osceola Ballroom can be divided into individual ballrooms of up to 7,200 square feet each to accommodate weddings with 100 to 1,600 guests.

GRAND SALON
Designed specifically for weddings, the new Grand Salon is ideal for hosting up to 240 guests for your reception. The space includes new bridal party suites and floor-to-ceiling windows that overlook the Grand Salon Patio. In addition, guests are situated under a magnificent Swarovski crystal chandelier.
PACKAGES

Our promise is to make your wedding spectacular. From sampling culinary creations during your pre-wedding tasting to pampering your entire party with a spa day, every event leads up to the one you’ve been dreaming of most — your wedding day. Our wedding packages are designed with you in mind. We’ll ensure that you enjoy your special day while we take care of the details.

THE CEREMONY

- Professional wedding coordinator for the rehearsal and wedding day
- White garden chairs
- Fruit-infused water station
- Ceremony rehearsal location
- Tables for gifts and programs

Ceremony fee is $2,500.

THE RECEPTION

- Professional wedding coordinator for wedding day
- A selection of four hot or cold hors d’oeuvres for your private cocktail hour
- Private cocktail reception for bride and groom
- Choice of dinner package | Plated, buffet and station options available
- Individually designed wedding cake
- Champagne toast for all guests
- Elegant floor-length linen and napkins available in white, ivory or black
- Choice of chiavari chairs
- Votive candles to accompany your table centerpieces

Reception fee is $1,500.

Ballroom fee is waived for ceremonies at Omni Orlando Resort. Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.
COCKTAIL HOUR

Select four of the following butler-passed hors d’oeuvres. Each selection based on one piece per person (included in the entrée price).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.

HORS D’OEUVRES | CHOICE OF FOUR

HOT
- Crispy coconut shrimp | Orange-horseradish marmalade
- Mini pressed Cubans | Dijonnaise
- Crispy mac and cheese croquette | Ham and black truffle
- Parmesan cheese crusted artichoke beignet
- Buffalo chicken spring rolls | Blue cheese
- Maryland crab cakes | Tomato-caper remoulade
- Short rib beef wellington
- Empanadas | Vegan, chicken, chorizo, beef

COLD
- Deviled farm fresh egg | Bacon, radish and chives
- Tomato and mozzarella bruschetta | Herb toast, balsamic onions and basil
- Whipped brie, pear and almond spoon
- Gazpacho shrimp shooters
- Seared beef tenderloin | Balsamic mousse
- Strawberries and goat cheese mousse bruschetta
- Shrimp and mango salsa spoon
- Shrimp summer roll
- Ratatouille cup | Herb and garlic boursin
COCKTAIL HOUR DISPLAYS

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ANTIPASTO STATION
Assorted selection of imported Italian meats and cheeses served in freshly baked boules and artisan loafs
Traditional condiments | Olives, roasted peppers, pepperoncini and tomatoes and mozzarella salad
$24 per person

OMNI GARDEN DISPLAY
Assorted selection of seasonal garden fresh vegetables
Dips | Choice of two | Creamy buttermilk ranch, chunky blue cheese and scallions, sundried tomatoes and cannellini beans and roasted red peppers and feta hummus
$16 per person

GOURMET CHEESE BOARDS
Sliced and whole artisan and farmstead cheeses, fresh and dried fruits, French baguettes and cracker crisps
$18 per person

FONDUE STATION
Cheese | Choice of two | Gruyere, Muenster, cheddar, boursin, Monterey Jack, dilled havarti and Gouda
Served with cubed breads, carrot sticks, celery sticks, grape tomatoes, broccoli and cauliflower florets
$20 per person

RAW BAR
Florida snapper ceviche | Peruvian-style
Lime poached gulf shrimp | Spiced rum cocktail sauce
Snow crab claws | Key lime mustard sauce
Poached mussels | White wine, garlic and tarragon
East Coast oyster | Mignonette, classic cocktail sauce and hot sauce
$37 per person

RAW BAR ENHANCEMENT OPTIONS
Ahi tuna poke and sweet potato crisps
$8 per person
Split Alaskan king crab legs
$18 per person
Smoked bay scallops and spicy miso aioli
$6 per person
PLATED DINNERS

Vegetarian meals, kosher meals and other specialty dietary meals are available upon request. All plated dinners are served with bakery fresh dinner rolls, freshly brewed regular coffee, decaffeinated coffee and an assortment of teas. If a selection is offered to your guests, the highest price will prevail for all entrées.

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SALADS | CHOICE OF ONE

CAESAR SALAD
Baby romaine lettuce, Parmigiano-Reggiano cheese, ciabatta croutons and Floridian lemon Caesar dressing

CHAMPIONSGATE
Market greens, tomatoes, Bermuda onions, cucumbers and sherry herb vinaigrette

FLORIDA SPINACH SALAD
Spinach, palm hearts, oranges, radishes and sesame vinaigrette

THE WEDGE
Iceberg lettuce, tomatoes, cherrywood bacon, crispy tobacco onions, egg and buttermilk blue cheese dressing

THE ISLANDS
Caribbean lettuce, mangos, palm hearts, red onions, cashews, queso fresco and citrus guava dressing

ENTRÉES

GRILLED FREE-RANGE CHICKEN BREAST
Roasted garlic mashed potatoes, broccolini and natural rosemary chicken jus
$98 per person

CHICKEN BREAST STUFFED WITH WILD MUSHROOM RISOTTO
Grilled asparagus, port wine and fig demi glace
$98 per person

CHICKEN TUSCANY
Smoked mozzarella, tomato, marsala sauce, garlic green beans and Yukon Gold potato purée
$98 per person

PAN ROASTED SALMON
Truffle scented mashed potatoes, broccolini, blistered cherry tomatoes and lemon chive beurre blanc
$108 per person

GARAM MASALA SPICED MAHI-MAHI
Almond and sweet pea basmati rice, grilled asparagus, roasted pineapple chutney and cucumber raita
$112 per person

FLORIDA BLACK GROUPER
Sweet potato sultana purée, ginger bok choy and lemongrass coconut sauce
$112 per person

ROASTED TOP SIRLOIN OF BEEF
Buttermilk and chive mashed potatoes, broccolini and wild mushroom marsala
$118 per person

RED WINE BRAISED SHORT RIBS
Wild mushroom risotto, roasted baby vegetables and rosemary natural jus
$118 per person
GRILLED PETITE FILET OF BEEF
Rosemary and garlic roasted new potatoes, roasted baby vegetables and green peppercorn-cognac demi
$122 per person

PORCINI DUSTED FILET OF BEEF
Triple cream and Parmesan cheese polenta, grilled asparagus, port wine and fig demi-glace
$132 per person

GORONZOLA CRUSTED FILET OF BEEF
Yukon potato and wild mushroom hash, roasted mediterranean vegetables and green peppercorn-cognac demi glace
$132 per person

DUET OF ENTRÉES

GRILLED BREAST OF CHICKEN AND PAN-SEARED NORTH ATLANTIC SALMON
Charred tomato basil coulis, broccolini, aged Parmesan cheese and roasted garlic cream buttermilk and chive mashed potatoes
$118 per person

SHORT RIB OF BEEF AND BRONZED MAHI-MAHI
Roasted vegetable barley, smokey Swiss chard, rum guava glaze and tropical fruit salsa
$132 per person

GRILLED CHICKEN BREAST AND ALL NATURAL FILET OF BEEF
Charred tomato basil coulis, broccolini, aged Parmesan cheese and roasted garlic cream buttermilk and chive mashed potatoes
$132 per person

ALL NATURAL FILET OF BEEF AND PAN-SEARED SALMON
Whole-grain mustard demi-glace, citrus and chive beurre blanc, white truffle scented potato purée and lemon roasted baby vegetables
$142 per person

ALL NATURAL FILET OF BEEF WITH SCAMPI STYLE JUMBO PRAWNS
Roasted lemon thyme new potatoes, grilled asparagus, mushroom marsala sauce and lemon chive beurre blanc
$152 per person

OTHER MEALS
Children’s meals | $40 per person
Vendor meals | $40 per person
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APPETIZERS
Jumbo shrimp and snow crab claw cocktail | Citrus poached gulf shrimp, horseradish tomato emulsion and lemons
$19 per person
Maryland lump crab cakes | Black bean and corn salad with chipotle-lime aioli
$16 per person
Beef carpaccio | Rosemary maple mustard aioli, arugula, blue cheese, toasted walnuts and aged balsamic
$14 per person
Pan-roasted sea scallops | Roasted cauliflowers, sultana purée and creamy saffron nage
$18 per person
Seared tuna tataki | Togarashi seared ahi tuna, charcoaled enoki and maitake mushrooms, shiso and roasted garlic ponzu
$19 per person

SOUPS
Wild mushroom bisque with white truffle crema and chives
Roasted tomato soup with herb Parmesan cheese croutons
Purée of broccoli with smoked cheddar crostini
Ginger scented butternut squash soup with roasted pears
Potato leek soup with crispy potato strings
Zellwood corn broth with Florida rock shrimp and spiced popcorn
add $8 per person

INTERMEZZO
Pear soda spritzer with pomegranate
Lemon sorbet with mint gel and lemon balm
Lemongrass gélee with passion fruit caviar and micro mint
add $6 per person
CELEBRATION BUFFET

All buffets are served with bakery fresh dinner rolls, freshly brewed regular coffee, decaffeinated coffee and an assortment of teas.

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SALADS | CHOICE OF ONE
SERVED PLATED OR BUFFET

BULGUR WHEAT
Roasted golden beets, pistachios, feta, parsley and lemon thyme vinaigrette

FAR WEST
Brown rice, golden raisins, edamame, carrots, cilantro, cashews and sweet sesame chili vinaigrette

RED QUINOA
Kale, toasted sunflower seeds, dried apricots and orange Winter Park honey vinaigrette

TRADITIONAL CAESAR
Romaine, shaved Parmigiano-Reggiano, garlic herb croutons and creamy lemon garlic dressing

CAPRESE
Vine ripe tomatoes, fresh mozzarella, arugula and balsamic reduction

CHEF’S GARDEN
Iceberg lettuce, cucumbers, carrots, tomatoes, buttermilk ranch and balsamic dressings

ACCOMPANIMENTS | CHOICE OF THREE

Roasted garlic mashed potatoes
Buttermilk and chive mashed potatoes
Parmesan cheese, garlic and parsley roasted fingerling potatoes
Yukon Gold potatoes and wild mushroom hash
Sweet potato purée
Sweet plantains
Wild rice and dried cranberry pilaf
Jasmine rice
Arroz con gandules
Warm roasted vegetable barley salad
Broccolini
Garlic green beans
Broccoli florets with olive oil and garlic
Roasted Mediterranean vegetables
Glazed baby carrots
Charred root vegetables
VEGETARIAN MEALS, KOSHER MEALS AND OTHER SPECIALTY DIETARY MEALS ARE AVAILABLE UPON REQUEST. ALL BUFFETS ARE SERVED WITH BAKERY FRESH DINNER ROLLS, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND AN ASSORTMENT OF TEAS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PRICES ARE SUBJECT TO A 26% SERVICE CHARGE AND A 7.5% STATE SALES TAX. ALL MENUS AND PRICES ARE SUBJECT TO CHANGE.

## ENTRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>JERK SEASONED CHICKEN</strong></td>
<td>Mango glaze</td>
</tr>
<tr>
<td><strong>CHICKEN SALTIMBOCCA</strong></td>
<td>Sage, prosciutto and marsala sauce</td>
</tr>
<tr>
<td><strong>SWEET AND SOUR CHICKEN</strong></td>
<td>Pineapples, bell peppers and green onions</td>
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<tr>
<td><strong>ROASTED CHICKEN THIGHS</strong></td>
<td>Wild mushroom ragout and kale salad</td>
</tr>
<tr>
<td><strong>ROASTED JOYCE FARMS CHICKEN BREAST</strong></td>
<td>Pearl onions and romesco sauce</td>
</tr>
<tr>
<td><strong>GRILLED MAHI-MAHI</strong></td>
<td>Pineapple salsa</td>
</tr>
<tr>
<td><strong>PAN-SEARED SALMON</strong></td>
<td>Tomato and caper broth</td>
</tr>
<tr>
<td><strong>SPICY GARLIC SHRIMP</strong></td>
<td>Edamame, carrots, salt and pepper cashews</td>
</tr>
<tr>
<td><strong>SOUR ORANGE PORK LOIN</strong></td>
<td>Red onion mojo</td>
</tr>
<tr>
<td><strong>GRILLED ITALIAN SAUSAGE POMODORO</strong></td>
<td>Onions and sweet peppers</td>
</tr>
<tr>
<td><strong>BROCCOLI AND BEEF</strong></td>
<td>Mongolian beef sauce, onions and sesame seeds</td>
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<tr>
<td><strong>BRAISED SHORT RIBS</strong></td>
<td>Snap peas and cola soy reduction</td>
</tr>
<tr>
<td><strong>GRILLED HANGER STEAK</strong></td>
<td>Caramelized onions and umami sauce</td>
</tr>
<tr>
<td><strong>PRINGÁ BRAISED BEEF WITH BACON</strong></td>
<td>Pancetta, sweet peas and roasted garlic cream</td>
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</table>

$108 per person for two entrées  
$118 per person for three entrées

**OTHER MEALS**

- Children’s meals | $40 per person  
- Vendor meals | $40 per person
BUFFET ENHANCEMENTS

Attendant fee of $200 required for each station. One attendant for every 50 guests recommended.

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CHOP-CHOP SALADS
Lettuces | Romaine, iceberg and radicchio
Toppings | Tomatoes, cucumbers, red onions, carrots, palm hearts, garbanzo beans, hard-boiled eggs and shredded cheddar cheese
Meats | Grilled chicken, diced ham and bacon
Dressings | Balsamic, Italian vinaigrette and buttermilk ranch
$19 per person

STIR-FRY STATION
Meats | Chicken, beef, shrimp and tofu
Starches | Rice noodles, soba noodles and jasmine rice
Sauces | Teriyaki glaze, lemongrass broth and red curry coconut cream
Toppings | Bok choy, bean sprouts, carrots, straw mushrooms, baby corn, snow peas, bamboo shoots, green onions and Napa cabbage
$26 per person

PASTA STATION
Pastas | Cheese tortellini and orecchiette
Sauces | Aged Parmesan cheese cream, marinara and extra virgin olive oil
Toppings | Garlic, chili flakes, Parmesan cheese, onions, mushrooms, roasted red peppers and artichokes
$20 per person

RISOTTO STATION
Rice | Carnaroli
Meats | Shrimp, Italian sausage and smoked chicken
Toppings | Basil pesto, cipollini onions, artichokes, roasted tomatoes, Kalamata olives, roasted peppers, cremini mushrooms, Parmesan cheese, mascarpone cheese and pine nuts
$30 per person

PAELLA
Rice | Saffron
Meats | Chicken, Gulf Coast shrimp, Florida lobster, chorizo, Cedar Key clams and mussels
Toppings | Cilantro, garlic, tomatoes and peppers
$31 per person

SUSHI DISPLAY
Zen sushi chef’s selection of maki rolls, nigiri and sashimi
Served with pickled ginger, wasabi and soy sauce
$34 per person
BUFFET ENHANCEMENTS

Attendant fee of $200 required for each carver. One attendant for every 50 guests recommended.
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BUTCHER BLOCK ROASTED AND CHEF CARVED

ROAST TENDERLOIN OF BEEF
Garlic jus
$475 (serves 15)

MOONSHINE BRINED PORK LOIN
Green tomato marmalade
$375 (serves 15)

BLIS BOURBON MAPLE ROASTED PORK BELLY
Roasted apple and golden raisin compote
$400 (serves 25)

SALMON WELLINGTON
Stuffed with a fennel and green apple slaw, topped with a horseradish crème fraîche and baked in a puff pastry
$350 (serves 15)

KABSA SPICED AHI TUNA LOIN
Chilled soba noodle salad and yuzu-apple ponzu
$475 (serves 15)

ARGENTINEAN CHURRASCO (SKIRT STEAK)
Chimichurri
$380 (serves 20)

PRIME RIB OF BEEF
Horseradish crème fraîche
$550 (serves 20)

SAGE AND ORANGE ROASTED TURKEY
Country brown gravy, cranberry relish
$200 (serves 10)

STEAMSHIP OF BEEF
Rosemary fig jus
$975 (serves 100)

ROASTED CUBAN PORK PERNIL
Mojo sauce
$375 (serves 30)
BEVERAGES

Consumption bar will be charged per drink consumed. Host bar subject to 26% taxable service charge and a 7.5% tax. Cash bar pricing is inclusive of service charge and sales tax. Bartender fee of $150 per bartender, plus tax. A $225 bartender fee per bartender will be charged for any consumption bar that does not exceed an average of $750 in net sales per bartender. Cashier fee of $100 for cash bar only. Selections subject to change.

HOSTED ON CONSUMPTION
Deluxe brand cocktail | $11 per drink
Premium brand cocktail | $10 per drink
Select house wine | $10 per glass
Imported bottled beer | $9 per bottle
Domestic bottled beer | $8 per bottle
Soft drinks | $5 per drink
Bottled water | $5 per drink

BEER AND WINE PACKAGE
One hour | $18 per person
Two hours | $24 per person
Three hours | $30 per person
Four hours | $36 per person
Five hours | $42 per person

SELECTIONS
Bud Light, Miller Lite, Michelob Ultra, Heineken, Crooked Can and Corona
Chardonnay, pinot grigio, reisling, merlot and cabernet sauvignon (Select two)
Soft drinks and bottled water

PREMIUM PACKAGE
One hour | $24 per person
Two hours | $30 per person
Three hours | $37 per person
Four hours | $45 per person
Five hours | $50 per person

SELECTIONS
Absolut vodka, Beefeater gin, Jack Daniel’s American whisky, Johnnie Walker Red scotch, Seagram’s 7 whisky, Bacardi rum, Hornitos Añejo tequila, Jim Beam bourbon and Hennessy VS cognac
Beer, wine, soft drinks and bottled water

DELUXE PACKAGE
One hour | $31 per person
Two hours | $38 per person
Three hours | $46 per person
Four hours | $55 per person
Five hours | $60 per person

SELECTIONS
Tito’s vodka, Grey Goose vodka, Aviation gin, Elijah Craig bourbon, Monkey Shoulder scotch, Crown Royal blended whisky, Sailor Jerry rum, Patrón Silver tequila and Hennessy V.S.O.P. cognac
Beer, wine, soft drinks and bottled water
DESSERTS  |  OMNI ORLANDO RESORT AT CHAMPIONS GATE  |  RETURN TO TABLE OF CONTENTS  |  18

Attendant fee of $200 required for each station. One attendant for every 50 guests recommended.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.

DESSERT FONDUE STATION

DIPS | CHOICE OF TWO
Creamy milk chocolate, hazelnut milk chocolate, orange milk chocolate, white chocolate, coconut white chocolate, bittersweet dark chocolate, chambord dark chocolate, spiced rum or caramel-dark chocolate

ACCOMPANIMENTS
Strawberries, pound cake, brownie bites pretzel rods, marshmallows, rice krispy squares and chocolate chip cookies

$24 per person

ARTISAN GELATO STATION

GELATO FLAVORS | CHOICE OF TWO
Tahitian vanilla bean, sugar-free vanilla, chocolate, strawberry, butter pecan, cookies and cream, mint chocolate chip, cookie dough, pistachio, coffee, dulce de leche, cinnamon, tiramisu and spumoni

SAUCES | CHOICE OF THREE
Bittersweet dark chocolate, hot fudge, caramel, butterscotch, strawberry, pineapple, blueberry, apple pie, spiced rum and caramel banana

ACCOMPANIMENTS
Sugar cones, maraschino cherries, whipped cream, brownie bites, Reese’s Pieces, Oreo cookie pieces, mini M&M’s, mini marshmallows, Butterfingers, rainbow jimmies and mini chocolate chip cookies

$21 per person

MINIATURE DESSERT DISPLAY
Chocolate dipped strawberries
Coconut flan with tropical fruit salsa
Kona coffee crème brûlée tarts with chocolate espuma
Banana cream pie shooters
Strawberry rice pudding with toasted pistachio crumble
Pineapple upside-down cake
Caribbean rum balls
Mango tres leche trifles
Chocolate mousse cone with raspberry preserve
Florida market fruit tarts
Tiramisu en coupes
Creamsicle panna cotta with orange mint salad

$5.50 per piece | Minimum 24 pieces per selection

BANANA’S FOSTER STATION
Sautéed plantation bananas with spiced rum, butter brown sugar and Tahitian vanilla gelato

$16 per person
LATE NIGHT BITES

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HOT PARMESAN CHEESE ARTICHOKE DIP
Sea salt and smoked paprika seasoned pita crisps
$12 per person

HOT SPINACH AND BLUE CRAB DIP
French baguettes
$16 per person

WING BAR
Wings | Buffalo, Caribbean jerk and bourbon barbecue
Carrots, celery sticks, blue cheese and ranch
$18 per person | Three per person

THE PIZZA EXPERIENCE
Margherita | Cheese
Classic | Pepperoni and cheese
Meat lovers | Bacon, pepperoni and sausage
$26 per 16" pizza

SLIDERS
Jerk chicken | Mango slaw, honey and lime aioli
Mini burger bites | Bacon, blue cheese and caramelized onions
Lil’ Cubans | Medianoche bread, roasted pork, ham, Swiss cheese, pickles and yellow mustard
$21 per person | Three per person

NACHO STATION
Corn tortilla chips, warm queso dip, pico de gallo, guacamole, sour cream, black bean and roasted corn salsa and jalapeños
$15 per person

KRISPY KREME DONUT WALL
$74 per dozen | Five dozen minimum

WARM SOFT PRETZELS
Dusseldorf mustard
$74 per dozen

CHICKEN & WAFFLES
Chili maple syrup
$16 per person | Two per person
DETAILS

WHAT IS NEEDED TO SECURE MY DATE?
A signed contract and a nonrefundable deposit of 25% of the food and beverage minimum will secure your date.

WHAT OVERNIGHT ACCOMMODATIONS ARE AVAILABLE FOR MY GUESTS?
Your catering team can set up a wedding room block for your guests. All rates are seasonal and rooms are based on the availability of the resort.

AFTER MY WEDDING IS BOOKED, WHAT’S NEXT?
Now is the time to begin booking other vendors for your wedding day! Our catering team will be in touch with you in the next few months to begin firming up your menu and other details for your big day.

DO I BRING MY OWN OFFICIATE, FLOWERS AND ENTERTAINMENT?
Yes! Your professional wedding coordinator can provide you with recommended vendors to help you with the remainder of your planning.

CAN I PROVIDE GIFT BAGS TO MY GUESTS STAYING AT THE HOTEL?
Bell services will be happy to deliver the gift bags to each guest room for a nominal fee.
CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.
Omni Orlando Resort at ChampionsGate • 407-238-6547
OmniHotels.com/Orlando