OMNI ORLANDO RESORT AT CHAMPIONSGATE WEDDINGS

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.

10[™] 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.

- Indoor ballroom for outdoor ceremonies as a weather back-up
- Dressing rooms for bridal party the day of the wedding
- Reception fee waived

- Head table or sweetheart table
- Dance floor and staging for entertainment
- Dedicated banquet captain
- Wedding reception for four hours
- Luxurious wedding night suite for the bride and groom with champagne and strawberries
- Private menu tasting for up to four guests
- Special room rates for guests
- Customized webpage for guest reservations
- Complimentary day-of self-parking for rehearsal and wedding

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 aïoli \$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

GORGONZOLA 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

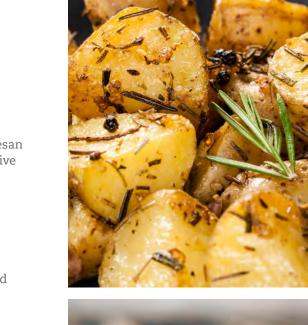
\$142 per person

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









PLATED DINNER ENHANCEMENTS

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.

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 aïoli

\$16 per person

Beef carpaccio | Rosemary maple mustard aïoli, 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 gelée 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

CELEBRATION BUFFET

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 coffee, decaffeinated coffee and an assortment of teas.

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ENTRÉES

JERK SEASONED CHICKEN Mango glaze

CHICKEN SALTIMBOCCA Sage, prosciutto and marsala sauce

SWEET AND SOUR CHICKEN Pineapples, bell peppers and green onions

ROASTED CHICKEN THIGHS Wild mushroom ragout and kale salad

ROASTED JOYCE FARMS CHICKEN BREAST Pearl onions and romesco sauce

GRILLED MAHI-MAHI Pineapple salsa

PAN-SEARED SALMON Tomato and caper broth

SPICY GARLIC SHRIMP Edamame, carrots, salt and pepper cashews

SOUR ORANGE PORK LOIN Red onion mojo

GRILLED ITALIAN SAUSAGE POMODORO Onions and sweet peppers BROCCOLI AND BEEF Mongolian beef sauce, onions and sesame seeds

BRAISED SHORT RIBS Snap peas and cola soy reduction

GRILLED HANGER STEAK Caramelized onions and umami sauce

PRINGÁ BRAISED BEEF WITH BACON

PENNE PASTA Red sauce and Parmigiano-Reggiano

CHEESE TORTELLONI Pancetta, sweet peas and roasted garlic cream

\$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)

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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







DESSERT ENHANCEMENTS

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

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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 aïoli

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.

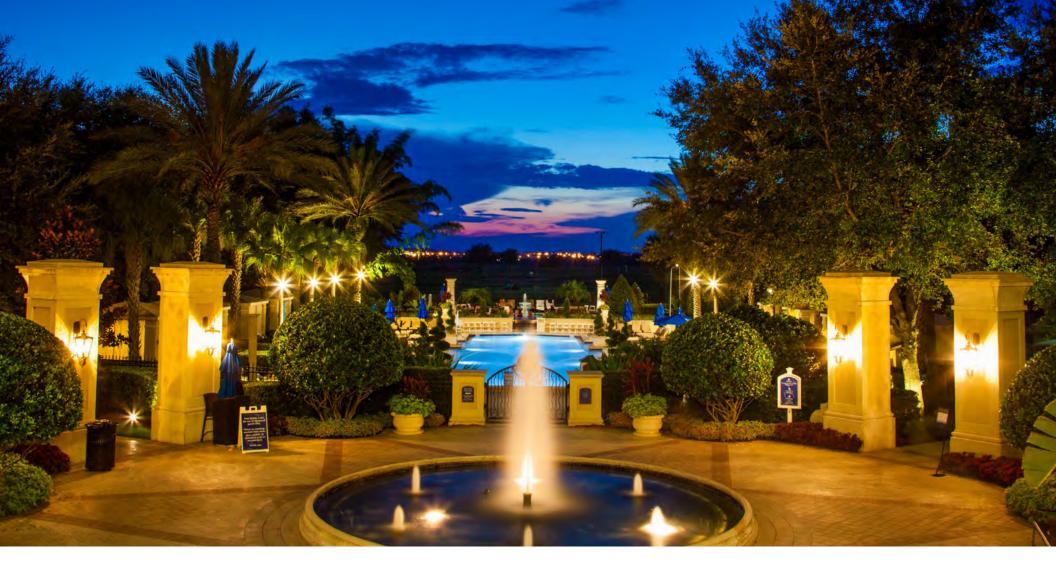
DO I BRING MY OWN OFFICIATE, FLOWERS AND ENTERTAINMENT?

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

