

# Event Menus



OMNI ORLANDO RESORT AT CHAMPIONS GATE  
EVENTS MENU





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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.





# EXPRESS

All breakfast buffets are served with your choice of Florida orchard fresh orange juice and freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request. Express breakfast buffet pricing based on one hour of service. Full seating and/or table service subject to an additional 4 per person. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

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## OMNI EXPRESS

Orchard fruits | Apples, pears and oranges *gf v*

Assorted Danishes, croissants, breakfast breads and muffins served with sweet butter, assorted fruit marmalades and jam  
(gluten-friendly options upon request)

Greek yogurt with honey and strawberries *gf*

Dry cereals | Cheerios, Raisin Bran, Kashi and Corn Flakes *df v*

44 per person  
add scrambled eggs | 6 per person

## CHAMPIONSGATE EXPRESS

Market-fresh seasonal fruit and berry display *gf v*

Greek yogurt with honey and strawberries *gf*

Steel-cut oatmeal with brown sugar, sun-dried grapes and honey *df*

Flaxseed, chia & nut granola with seasonal berries

Assorted Danishes, croissants and muffins served with sweet butter, assorted fruit marmalades and jam  
(gluten-friendly options upon request)

Hard-boiled eggs, olive oil, salt and pepper

Dry cereals | Cheerios, Raisin Bran, Kashi and Corn Flakes *df v*

49 per person  
add scrambled eggs | 6 per person  
add breakfast potatoes | 4 per person







# ENHANCEMENTS

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## PRE-MADE BREAKFAST SANDWICHES

Farm-fresh scrambled eggs *gf*

Bread | Choose one | New York-style bagel, buttermilk biscuit, English muffin or butter croissant

Meat | Choose one | Applewood-smoked bacon, pastrami, Black Forest cured ham, country-style sausage patty, turkey or chicken & apple sausage patty

Cheese | Choose one | Aged Cheddar, American cheese, baby Swiss cheese, provolone or Pepper Jack cheese

Gluten-friendly options available upon request

16 per person

## COLD-SMOKED SCOTTISH SALMON

Plain and herb cream cheeses, tomatoes, capers, onions, bibb lettuce and New York-style bagels

18 per person

## STEEL-CUT OATMEAL

Steel-cut Irish oats with brown sugar *df*

Sun-dried grapes, plantation bananas, milk and Local honey

11 per person





# ENHANCEMENTS

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon or turkey sausage may be selected as a substitution upon request. Enhancements only available at prices shown when accompanying full buffet or continental breakfast menus. Attendant required at Farm-Fresh Egg Bar and Carving Stations at 250 per attendant.

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## FARM-FRESH EGG BAR

### EGGS AND OMELETTES MADE TO ORDER

Farm-fresh organic brown eggs, egg whites and JUST eggs scrambled *gf*

Bell peppers, Bermuda onions, spinach, mushrooms and sun-dried tomatoes *gf*

Applewood-smoked bacon, Black Forest ham, sausage, Swiss and aged cheddar cheeses *gf*

24 per person

## BREAKFAST BURRITOS

Chorizo | Farm-fresh eggs, chorizo, pepper jack on flour tortilla

Beef | Farm-fresh eggs, ground beef, cheddar, bell peppers and onions on a flour tortilla

Veggie | Farm-fresh egg whites, spinach, tomatoes, artichoke hearts and feta on a spinach tortilla

Mediterranean | Farm-fresh eggs, roasted tomatoes, basil, balsamic onions, zucchini and mozzarella on a whole wheat tortilla

Served with toasted tomato salsa, pico de gallo and house made hot sauce

17 each







# EXPERIENCES

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## RISE AND SHINE

### FRESH FRUIT, GRAINS AND YOGURT

Market-fresh seasonal fruit and berry display *gf v*

Assorted individual yogurts *gf*

Dry cereals | Cheerios, Raisin Bran, Kashi and Corn Flakes *gf v*

Buttermilk pancakes | Strawberry compote and Florida orange-infused maple syrup

Assorted seasonal fruit-filled Danishes, muffins and flaky butter croissants served with sweet butter, craft fruit marmalades and jam

(Gluten-friendly options upon request)

### EGGS | CHOICE OF ONE

Farm-fresh scrambled eggs *gf*

Breakfast cast iron skillet frittatas | Farm-fresh eggs, spinach, zucchini, yellow squash, onions, peppers and cheddar *gf*

### BREAKFAST POTATOES | CHOICE OF ONE

Red Bliss O'Brien, Lyonnaise potatoes, Crispy Yukon gold & chive potato hash, Sweet potato & chorizo hash, Parsley & parmesan cheese pearl marble potatoes *gf*

58 per person

### BREAKFAST MEATS | CHOICE OF TWO

Applewood-smoked bacon, griddled ham steaks, Canadian bacon, turkey sausage patties, country-style sausage links and chicken & apple sausage *df gf*





# EXPERIENCES

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## FARM-FRESH

### FRESH FRUIT AND GRAINS

Market-fresh seasonal fruit and berry display *gf v*

Dry cereals | Cheerios, Raisin Bran, Kashi and Corn Flakes *df v*

Assorted seasonal fruit-filled Danishes, muffins and flaky butter croissants served with sweet butter, craft fruit marmalades and jam

(Gluten-friendly options upon request)

Garden fresh juice | Spinach, cucumber and apple *df gf v*

### EGGS AND BREAKFAST CLASSICS

Farm-fresh scrambled eggs *gf*

Stone-ground country-style Florida grits with sharp cheddar, country ham, Cajun shrimp, scallions and tomatoes

Beef short rib potato hash

Benedict | Poached eggs, Canadian bacon and hollandaise

### BREAKFAST MEATS | CHOICE OF TWO

Applewood-smoked bacon, griddled ham steaks, Canadian bacon, turkey sausage patties, country-style sausage links and chicken & apple sausage *df gf*

### BREAKFAST POTATOES | CHOICE OF ONE

Red Bliss O'Brien, Lyonnaise potatoes, Crispy Yukon gold & chive potato hash, Sweet potato & chorizo hash, Parsley & parmesan cheese pearl marble potatoes *gf*  
60 per person





# EXPERIENCES

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## THE TRAVELER

### FRESH FRUIT, GRAINS AND YOGURT

Floribbean fruit salad | Mangoes, papayas, grapes, pineapples, strawberries, agave nectar

Dry cereals | Cheerios, Raisin Bran, Kashi and Corn Flakes *gf v*

Parfaits and oatmeal | Flaxseed, chia & nut granola, Tahitian vanilla-infused Greek yogurt and fresh berries

Bake shop | All-butter croissants, scratch muffins, Danishes, doughnuts and baguettes (gluten-friendly option upon request)

### BREAKFAST CLASSICS

Stone-ground country-style Florida grits with sharp cheddar, country ham, Cajun shrimp, scallions and tomatoes *gf*

Crème brûlée-battered French toast served with Georgia peach compote and maple syrup

Mascarpone and chive Farm-fresh scrambled eggs *gf*

Herb encrusted beef loin with black truffle hollandaise *gf*

Applewood-smoked salmon with fennel and apple & pepper jam *df gf*

### BREAKFAST POTATOES | CHOICE OF ONE

Red Bliss O'Brien, Lyonnaise potatoes, Crispy Yukon gold & chive potato hash, Sweet potato & chorizo hash, Parsley & parmesan cheese pearl marble potatoes *gf*  
68 per person







# EXPERIENCES

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## BRUNCH

### FRESH FRUIT, GRAINS AND YOGURT

Floribbean fruit salad | Mangoes, papayas, grapes, pineapples, strawberries, agave nectar *gf*

Dry cereals | Cheerios, Raisin Bran, Kashi and Corn Flakes *df v*

Greek yogurt | Local honey, seasonal berries, flaxseed, chia & nut granola

Bake shop | All-butter croissants, scratch muffins, Danishes, doughnuts and baguettes (gluten-friendly options upon request)

### BREAKFAST CLASSICS

Buttermilk pancakes | Strawberry compote, Florida orange-infused maple syrup, sweet butter, craft fruit marmalade jam, fruit and nut butter, Local honey and sugared orange-ricotta zeppoles

Vegetable quiche | Squash, tomatoes, onions, spinach, herbs and Swiss cheese

Farm-fresh scrambled eggs *gf*

### LUNCH STARTERS AND ENTRÉES

Roasted tomato bisque | Basil, sweet garlic and cheese croutons

Artisan local garden greens | Tomatoes, cucumbers, carrots, red onions and broccoli served with creamy buttermilk & garden herb and wine balsamic dressing

Cheese tortellini alfredo | Sweet peas, pancetta and Italian parsley

Smoked salmon | Chive cream cheese, tomatoes, red onions, bibb lettuce and bagels

Grilled chicken breast | Creamy herb polenta, summer squash and warm tomato vinaigrette

Blackened snapper | Potato hash and Creole crawfish

Grilled steak | Herb chimichurri and roasted pearl marble potatoes

86 per person





## À LA CARTE

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

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing.  
All menus and prices are subject to change.

### FRESH FRUIT, BAKERY GOODS AND MORE

Seasonal fruit-filled Danish and cheese Danish | 79 per dozen

Whole fresh fruit *df gf v* | 7 each

Floribbean Fruit Cup | Pineapple, Papaya, Mangoes, Grapes, Strawberries, Agave nectar *df gf v* | 18 per person

Assorted bakery muffins (gluten-friendly and paleo options upon request) | 79 per dozen

Sweet butter or chocolate croissants | 79 per dozen

New York-style bagels served with plain, fruit and chive cream cheese | 79 per dozen

Breakfast breads | Banana & nut, blueberry and cinnamon & coffee swirl | 16 per person

Assorted fresh cookies | 79 per dozen

Chocolate fudge brownies or blondies | 79 per dozen

Warm soft pretzels with Düsseldorf mustard | 80 per dozen

Smoked Hummus Cups | Garbanzo, crudité vegetables, olive oil, cilantro | 79 per dozen

Individual oatmeal | Blueberry, apple, strawberry and vanilla | 9 each

Individual greek yogurts | Honey, strawberry and blueberry | 9 each

Organic farm fresh hard-boiled eggs | 48 per dozen

Individually wrapped gluten-free chocolate chip cookies *gf* | 9 each

### BREAK SELECTIONS

Assorted selection of candy bars | Twix, M&M's, Kit Kat, Snickers, Reese's Cups, Skittles | 7.5 each

Protein bars | 7.5 each

Granola bars | 7.5 each

Ice cream novelties and fruit bars | 8.5 each

Miss Vickie's potato chips | Sea salt, barbecue and salt and vinegar | 7.5 each

Individual bags of pretzels | 7.5 each

Angie's BOOMCHICKAPOP sea salt popcorn | 7.5 each

Dry cereals with 2%, fat-free and soy milk | 8 each

TERRA veggie chips | 8 each

OLD FLORIDA tortilla chips | 8.50 each

Individual Pringles cans | Original and sour cream & onion | 8 each

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# À LA CARTE

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

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## SNACK BAR

California Mix | Raisins, apricots, dates, coconut, almonds, papaya, pineapple, Brazil nut, banana chips, pecan halves, pumpkin seeds, cashews, hazelnuts and walnuts | 44 per pound

Happy Hour Mix | Pecans, cashews, Cajun hot corn sticks, rice snacks, wasabi peas, butter toffee peanuts, hot mustard pretzels, almonds | 35 per pound

## GOURMET NUT BAR

Honey-roasted peanuts *df gf* | 47 per pound

Pistachios in the shell *df gf* | 65 per pound

Hickory-smoked almonds *df gf* | 58 per pound

Sea salt and black pepper cashews *gf* | 58 per pound

Bourbon praline pecans | 56 per pound

Mixture of all gourmet nuts | 57 per pound







## THEMED

Priced at 30 minutes per person.

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### THE CAKE SHOP

Cake pops | Devil's food, vanilla and red velvet cupcakes with double chocolate, orange-vanilla butter cream and cream cheese icing

Stance coffee, Numi teas and assorted iced coffees  
28 per person

### CHIP AND DIP BAR

Barbecue kettle chips with caramelized smoked onion dip *gf*

Sea salt corn tortilla chips with queso, tomato salsa and guacamole *gf v*

Sea salt pita chips with smoked hummus *df gf v*

Assorted sodas  
26 per person

### POPCORN TRIO

Cake Batter

Confetti

Salted Kettle

28 per person

### ORANGE BREAK

Florida Sunshine | Roasted pumpkin seeds, sun dried papaya and pineapple, oven roasted peanuts, almonds, pecans, hazelnuts, and cashews

Clementine Sticky Sponge cake  
Key Lime & Strawberry Tarts

Cold-pressed Juice | orange, carrot, lemon & Cucumber, ginger, Green Apple

33 per person







# THEMED

Priced at 30 minutes per person.

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## ON THE TRAIL

Buffalo Stampede | Buffalo Nuts, everything sticks, peanuts, hickory smoked almonds, and Watermelon-guacamole bites

Florida Sunshine | Roasted pumpkin seeds, sun dried papaya and pineapple, oven roasted peanuts, almonds, pecans, hazelnuts, and cashews.

Key Lime Crunch | Key lime bits, mini yogurt pretzels, oven roasted pecan, cashews, and honey graham crackers

Assorted Vitamin Water & Sparkling Water

29 per person

## THE GRILLED CHEESE EXPERIENCE | CHOICE OF THREE

Roasted tomato & basil bisque *gf v*

White Cheddar and Tomato jam on sourdough

Turkey, brie and pear preserves on cranberry walnut bread

Triple cheese | Cheddar, provolone and American cheese on sourdough

Pastrami | Caramelized onions, provolone and yellow mustard on rye bread

Roasted summer squash, plum tomatoes, smoked gouda and arugula *gf v*

Caprese | Mozzarella, tomatoes, onions, balsamic and basil & pine nut pesto *gf v*

36 per person

## TAKE ME OUT

Crispy tortilla chips, Pico de Gallo and green chili cheese sauce *gf v*

Corn dogs, mustard and ketchup

Jumbo pretzels with Local Beer cheese sauce and Düsseldorf mustard

34 per person

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# THEMED

Priced at 30 minutes per person.

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## ENERGY BOOSTER

Acai & blueberry smoothies *gf*

Cold-pressed juice shooters | Kale, apple & ginger or carrot, orange & lemon

RX Bars

Sparkling S.Pellegrino bottled water

30 per person

## COFFEE AND DOUGHNUTS

Assorted doughnut wall | Powdered, glazed, plain, cinnamon sugar and frosted

Gourmet Stance coffee station with flavored syrups and toppings

30 per person

## MARKET-FRESH BREAK

Garden-fresh vegetable crudité *df gf v*

Black bean, spicy tomato and feta hummus *gf v*

Pimento cheese spread *gf v*

Sea salt pita crisps *df v*

French baguettes *df*

32 per person

## PALEO/KETO

Sea salt veggie straws *gf*

Smoked chicken salad wraps *gf*

Coconut & basil seed yogurt, blackberries *gf*

Avocado mousse & chicharron dip *gf*

Parmesan cheese crisps *gf*

35 per person

## NITROGEN-FROZEN SMOOTHIES

Granola, paleo granola and protein bars, local fresh whole fruit and mixed nuts

### CHOICE OF THREE

Gratifying greens

Superfruit medley

Organic detox

Mango

Strawberry

Wild berry

Banana

39 per person





# DAY-OF-THE-WEEK BUFFET

All lunch buffets are served with your choice of iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Lunch buffets require a minimum of 25 guests. For smaller groups add 6 per person. If you choose a day-of-the-week buffet on a day other than what is listed, and additional fee of 2 per person will apply.

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## MONDAY

### HEALTHY LIVING

Watercress kale salad | Red grapes, feta, sunflower seeds, cucumbers, blueberries and orange blossom honey vinaigrette *gf v*

Roasted tomato and fennel bisque *gf v*

Lemon garlic hummus | Avocado spread, sea salt and sumac pita crisps

Beet salad | Roasted golden beets, pistachios, ricotta, parsley and lemon-thyme vinaigrette *gf v*

### ENTRÉES

Grilled salmon | Roasted sprouts and romesco sauce *df gf*

Chicken tahini with citrus segment preserve *gf*

Marinated hanger steak | Roasted corn relish and demi-glaze *df gf*

### ACCOMPANIMENTS

Wild rice | Broccoli, cannellini beans, tomatoes, roasted garlic and fresh herbs

Curried cauliflower and garbanzo bean stew *df gf v*

### DESSERTS

Seasonal berry tart with lemon curd

Olive oil cake with lemon glaze

69 per person

## TUESDAY

### LATIN CANTINA

Cantina-style tortilla soup | Limes, cotija *gf v*

Nopales y chayote | Chickpeas, red onions, cucumbers, grilled corn and cilantro pesto *df gf v*

Chili-lime dusted tortilla chips | Salsa verde *df gf v*

House greens and vinaigrette dressing *df gf v*

### ENTRÉES

Chicken al pastor and carne asada *gf*

Corn & flour tortillas

Charred tomato salsa, pickled jalapeño peppers, Jack cheese, Pico de Gallo, Mexican cream *gf*

Chorizo empanadas | Guacamole *df gf*

### ACCOMPANIMENTS

Cilantro-Lime rice | charred poblano *df gf v*

Pinto Beans Stew *gf v*

South of the boarder tamales *df gf v*

### DESSERTS

Coffee and sugar-dusted churros | Abuelita chocolate sauce

Mexican chocolate cream tarts

70 per person





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## WEDNESDAY

### TASTE OF ITALY

Insalata della casa | Romain hearts lettuce, Pepperoncini, black olives, radishes, Parmesan cheese and garlic & herb croutons served with creamy lemon & garlic dressing

Beefsteak tomato salad | Lemon, artichokes, Romano and aged balsamic glaze *gf v*

Vegetable-Minestrone Soup *v*

Gemelli alla carbonara | Pancetta lardens and roasted garlic cream

### ENTRÉES

Tuscan pork Marsala | Mushrooms and Marsala sauce *df gf*

Meatballs | House Pomodoro Sauce, fresh basil and Olive Oil

Chicken Florentine | Asiago cheese and spinach cream sauce

### ACCOMPANIMENTS

Broccolini | Garlic, fennel and tomato confit *df gf v*

Provolone-stuffed breadsticks

### DESSERT

Vanilla bean panna cotta | Chianti strawberries and Sicilian pistachio crumble

70 per person

## THURSDAY

### EXPLORING PERU

Inka salad | Artisan Lettuces, Fried Avocado, Queso Fresco, Maqui Berry Vinaigrette *v*

Papa a la Huancaína | Heirloom potatoes, Hard-Boiled Egg, Black Olives, Spicy Pepper cream sauce *gf*

Ancient Grain Salad | Blend Protein Rich Grains, Tomatoes, Cucumbers, Onion, chicha morada Vinaigrette *gf*

### ENTRÉES

Beef Lomo Saltado | Skirt Steak, Charred Tomatoes, Crispy Steak Frites

Pollo Anticucho | Braised Chicken Thighs, Pickled onions chalaca, Ocopa Sauce

Pescado la Plancha | Seared Corvina, Tomatoes, Onion, Aji Amarillo Pepper Sauce *gf*

### ACCOMPANIMENTS

Arroz | Jalapeno, Choclo Rice *v*

Panca Roasted Vegetable | Seasonal roasted Vegetables *v*

### PERUVIAN INDULGENCES

Churro Bread Pudding

Alfajores

Torta de cacao

70 per person

LUNCH

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# DAY-OF-THE-WEEK BUFFET

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## FRIDAY

### SOUTHERN TABLE

Vine-ripened tomato and cucumber salad | Chives, green apples, corn and green goddess dressing *v*

Red skin potato salad | Celery, onions, applewood-smoked bacon and scallions *gf*

Sweet and sour coleslaw *df gf v*

Deviled eggs *gf*

Chicken Noodle Soup

### ENTRÉES

Crispy fried buttermilk chicken

Smoked BBQ Beef Brisket *gf*

Jambalaya | Andouille sausage, grilled chicken and coastal shrimp, long grain rice in Creole Sauce *gf*

### ACCOMPANIMENTS

Brown butter green beans | Smoked Vidalia onion

Southern Mac & Cheese

Sweet corn spoonbread served with cinnamon honey butter

### DESSERTS

Bourbon pecan tarts

Red velvet cupcakes

72 per person

## SATURDAY

### TASTE OF THE PENINSULA

Vine ripe tomato salad | Queso fresco, red onions, jicama and cilantro-lime dressing *gf v*

Artisan greens | Local greens, hearts of palm, Florida oranges, cucumbers and cashews served with Florida citrus dressing *df gf*

Watermelon Gazpacho Soup *df gf v*

### ENTRÉES

Ropa Vieja

Red snapper a la Veracruzana *df gf*

Caribbean jerk chicken *df gf*

### ACCOMPANIMENTS

Sweet plantains | Tamarind glaze, onions, pickles and mint *df gf v*

Fried yucca | Onion and orange mayonnaise *gf v*

Arroz con gandules *df gf v*

### DESSERTS

Pineapple Rum Coconut Cake

Key lime tart

69 per person

LUNCH

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# DAY-OF-THE-WEEK BUFFET

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## SUNDAY

### MAKE-YOUR-OWN KOREAN MARKET STREET BOWL

Market Basket | Tofu, Beech Mushroom, Bean Sprout, Carrot, Mint, Cilantro, Nori Seaweed, Lotus Root, Boiled Egg, Bok Choy, Green Onion, Thai Chile, Lime & Radish

Steamed egg noodles

Whole grain brown rice

### CHOICE OF TWO BROTHS

Lemongrass Broth v

Pork Bone Broth

Ichiban Fish Dashi

Beef Broth

### CHOICE OF THREE PROTEINS

Korean Kargi Fried Chicken

Roasted Pork Belly

Sweet & Spicy Chili Shrimp

Five Spice Beyond Meatballs v

Sauces & More | Soy Sauce, Sambal, Korean BBQ Sauce, Minced Garlic & Ginger Paste, Chili Oil, Kimchee

### DESSERTS

Tempura cheesecake

Matcha Swirl Blondie's

Assorted Mochi Ice Cream

72 per person





# BUFFETS

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## DELICATESSEN

### OMNI GOURMET DELI

Smoked Tomato Bisque

Mixed seasonal greens | Carrots, grape tomatoes, croutons, English cucumbers and broccoli served with creamy ranch dressing and red wine herb vinaigrette *gf*

Roasted sweet potato salad | Toasted pecans, eggs, green onions, celery, parsley and bourbon & mustard mayonnaise *gf*

Far West salad | Five grain rice, golden raisins, edamame, carrots, cilantro and cashews served with sesame-sweet chili vinaigrette *df*

Assorted kettle chips

### PRE-MADE WRAP AND SANDWICH DISPLAY | CHOICE OF THREE

Roasted turkey | Applewood-smoked bacon, aged cheddar, avocado-lime aioli on roasted onion bun

Ham and Swiss | Honey-cured ham, baby Swiss cheese, arugula, vine-ripened tomato on Gluten Free brioche bun

Chicken salad wrap | Pulled rotisserie chicken, mustard aioli, vine-ripened grapes, shaved almonds, bibb lettuce on a spinach wrap

Garden wrap | Spring Lettuce Mix, fire-roasted peppers, balsamic mushrooms, cucumbers, smoked hummus, pesto aioli, on a whole wheat tortilla

### DESSERTS

Oatmeal & raisin and chocolate chip cookies

New York-style cheesecake lollipops

67 per person





# PLATED

All plated lunches are served with your choice of iced tea with Florida lemons, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and artisan rolls. Mix and matching menu selections may require price adjustments.

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## PAN SEARED CHICKEN BREAST

### STARTER

Florida spinach salad | Spinach, hearts of palm, oranges and radishes, with sesame vinaigrette *df*

### ENTRÉE

Pan seared chicken breast | Roasted garlic mashed potatoes, Brussels sprouts, carrots and natural rosemary chicken veloute *gf*

### DESSERT

Key lime pie | Raspberry ginger sauce, vanilla bean whip and white chocolate

64 per person

## HERB ENCRUSTED CHICKEN

### STARTER

Goat cheese salad | Watercress, frisée, strawberries, red onions, almond encrusted goat cheese, cucumbers , with red wine poppyseed dressing *gf v*

### ENTRÉE

Herb encrusted airline chicken breast | Tuscan kale and potato hash, roasted tomatoes, broccoli rabe and foraged mushroom ragout *df gf*

### DESSERT

Chocolate truffle torte | Salted milk jam, Godiva whipped cream and rose puff

64 per person





# PLATED

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## GRILLED PACIFIC SALMON STARTER

Champions Gate salad | Farm lettuce greens, tomatoes, Bermuda onions, eggs and cucumbers. with sherry & herb vinaigrette *df gf*

## ENTRÉE

Grilled pacific salmon | Brown butter-ginger Sweet potato puree, roasted root vegetables, and roasted piquillo pepper compote

## DESSERT

Chocolate raspberry torte | Raspberry sauce and liquid chocolate  
63 per person

## PAN SEARED SNAPPER STARTER

The islands salad | Organic lettuce, avocado, mangoes, hearts of palm, red onions and queso fresco, with citrus & guava dressing *gf v*

## ENTRÉE

Pan seared snapper | Pan seared local snapper, five grain-sweet plantain stir fry, grilled asparagus, and yuzu-coconut sauce

## DESSERT

Sea salt caramel cheesecake | Passion fruit sauce  
71 per person





# PLATED

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## STEAK SIRLOIN

### STARTER

The wedge | Iceberg lettuce, tomatoes, crispy bacon, smoked Vidalia onions and eggs, with buttermilk blue cheese dressing

### ENTRÉE

Sirloin of beef | herb roasted heirloom potatoes, Chili-Brown Sugar glazed carrots and wild mushroom demi-glace *gf*

### DESSERT

Chocolate & peanut butter pretzel cake | Luxardo Cherry compote, dark chocolate and espresso crisp  
70 per person

## BEEF SHORT RIBS

### STARTER

Wine and cheese salad | Local Artisan lettuces, blue cheese, cinnamon pecans, grapes and red wine-poached pears. with Cabernet Vinaigrette dressing *gf*

### ENTRÉE

Braised beef short ribs | Rosemary & garlic mashed potatoes, baby vegetables and black garlic molasses *gf*

### DESSERT

Lemon & blueberry layer cake | Raspberry compote and poppyseed whipped cream  
73 per person







# HORS D'OEUVRES

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## COLD

Four cold or hot | 38 per person

Five cold or hot | 44 per person

Six cold or hot | 48 per person

Eight cold or hot | 50 per person

## CHICKEN

Chicken Waldorf salad | Caviar in a phyllo cup

Chicken salad | Curry chicken salad and avocado on toast

## BEEF

Beef carpaccio | Gorgonzola cheese mousse and candied walnuts on Gluten Free toast *gf*

Seared beef tataki | Chimichurri on a wonton chip *df gf*

Beef tartare | Truffles, capers and shallots on brioche *df*

## SEAFOOD

Spicy tuna tartare | Mango salsa in a wonton cup *df*

Shrimp summer roll | Cucumber, mint and basil *df gf*

Gazpacho shrimp shooters *df gf*

## PORK

Jamón Serrano | Manchego cheese, sweet tomato jam and chives

Pickled melon | Crisp prosciutto and truffled orange blossom honey *df gf*

Farm-fresh deviled egg | Applewood-smoked bacon, radishes and chive crème fraîche *gf*

## VEGETARIAN

Tomato & mozzarella | Herb toast, balsamic onions and basil *v*

Stuffed Strawberry | Boursin cheese, truffle honey, pistachio crumble *v*

Whipped brie | Pears and almonds *gf v*

## VEGAN

Cucumber cup | smoked hummus, crispy garbanzo, pickled pepper drop, coriander

Tartlet | Wild mushrooms and figs

Dumplings | Smoked tofu and sweet Thai chili





# HORS D'OEUVRES

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## HOT

Four cold or hot | 38 per person

Five cold or hot | 44 per person

Six cold or hot | 48 per person

Eight cold or hot | 50 per person

## CHICKEN

Colombian chicken empanada | Tomatillo salsa *df gf*

Buffalo chicken spring roll | Blue cheese

Tandoori chicken kabob | Cucumber raita *gf*

## BEEF

Bourbon barbecue meatball | Applewood-smoked bacon-wrapped beef and blue cheese meatball *gf*

Mini beef sliders | American cheese, special sauce, sesame seed bun

Short rib beef Wellington | Red onion marmalade

## SEAFOOD

Caribbean conch fritter | Key lime mustard aioli

Crispy Malibu coconut shrimp | Orange & horseradish marmalade

Maryland crab cake | Tomato & caper remoulade

## PORK

Mini Cubans | Dijonnaise

Barbecue pulled pork toast | Pickled carrot-benne seed slaw, grilled brioche bread *df gf*

Sake-braised pork belly skewer | spring onion, soy caramel, furakake” *df*

## VEGETARIAN

Parmesan cheese encrusted artichoke beignet | Creamy herb dipping sauce *v*

Mushroom and goat cheese Rangoon *v*

Vegetable empanada *df v*

Cauliflower bites | Harissa avocado dip *v*

## VEGAN

Broiled Vegetable Skewers

Tempura Asparagus Tips, Sweet Chili glaze





# STATIONS

Stations require a minimum of 50 guests with one station for every 75-100 guests. Stations are continually replenished for a period of 90 minutes. Priced as enhancements and may not be ordered individually. Attendant required for Pasta and Risotto at 250 per attendant, per 100 guests. Package pricing available for four or more stations.

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## SUSHI

### ZEN SUSHI CHEF'S SELECTION

Maki rolls, nigiri and sashimi *df*

### ACCOMPANIMENTS

Pickled ginger, wasabi and soy sauce *df*

50 per person | Set Quantities Per Items Served

## PASTA

### SAUCES

Aged Parmesan cream cheese, marinara and extra virgin olive oil

### PASTA

Cheese tortellini, orecchiette and rigatoni

### TOPPINGS

Garlic, chili flakes, Parmesan cheese, spinach, mushrooms, roasted red peppers, artichokes, chicken and sausage

37 per person

### ENHANCEMENTS

Shrimp, crispy pancetta, tofu

add 6 per person, per item

## RISOTTO

### RICE

SELECTION OF ONE | Carnaroli or Arborio *gf*

### TOPPINGS

Shrimp, Italian sausage, grilled chicken, grilled cipollini onions, artichokes, sun-dried tomatoes, Kalamata olives, roasted peppers, mushrooms and Parmesan cheese *gf*

39 per person

## PAELLA

### RICE

Long Rice *gf*

### TOPPINGS

Chicken, Gulf shrimp, Caribbean lobster, chorizo, Florida clams, mussels, cilantro, garlic, tomatoes, peas, carrots, roasted piquillo pepper, coriander *gf*

50 per person





# STATIONS

Stations require a minimum of 50 guests with one station for every 75-100 guests. Stations are continually replenished for a period of 90 minutes. Priced as enhancements and may not be ordered individually. Attendant required for Stir-Fry at 250 per attendant, per 100 guests. Package pricing available for four or more stations.

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## STIR-FRY

### MAIN

Chicken, beef, shrimp and tofu

### BASE

Egg noodles and jasmine rice

### TOPPINGS

Teriyaki glaze, lemongrass broth, red curry & coconut cream, bok choy, bean sprouts, carrots, mushrooms, baby corn, snow peas, lotus root, green onions and Napa cabbage

43 per person

## LETTUCE WRAPS

### MAIN

Sesame teriyaki chicken, sweet and sour shrimp, Mongolian-style beef, carrot salad with golden raisins, lobster salad and rice wine vinaigrette

### ACCOMPANIMENTS

Cucumber and onion salad, chopped peanuts, bean sprouts, bibb lettuce, spicy peanut & ginger sauce, pineapple salsa and crispy wonton strips *df*

44 per person



# STATIONS

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## ENHANCEMENTS

### DIP DIP BAR

Roasted Garlic Hummus, Gouda Pimento Cheese, Smoked Onion Dip, Tomato & roasted mushroom bruschetta, Sea Salt, Paprika, Crispy Pita & Chili Lime corn Tortilla Chips *df v*

22 per person

### WING BAR

Buffalo sauce, Thai sweet chili, bourbon barbecue, carrots, celery sticks, blue cheese and ranch *gf*

35 per person | five wings per person

### OMNI GARDEN DISPLAY

Assorted seasonal “The Chef’s Garden” fresh vegetable display

Choice of two accompaniments | Creamy Basil Ranch, Smoked Onion Blue Cheese, Gouda Pimento Chee spread, or Smoked Cannellini Bean & Sun-dried tomato Hummus *gf v*

32 per person

### GOURMET CHEESE BOARD

Sliced and whole artisan and farmstead cheeses, fresh and dried fruits, house breads and Lavosh

33 per person

### CHARCUTERIE BOARD

Assortment of cured meats, nuts, olives, house breads and Lavosh

33 per person

### SLIDERS | CHOICE OF THREE

Jerk chicken | Mango slaw, honey and lime aioli

Burger bites | Applewood-smoked bacon, cheddar and special sauce

Lil’ Cubans | Medianoche bread, roasted pork, ham, Swiss cheese, pickles and yellow mustard

Crab cake | Chipotle aioli

Short ribs | Red onion jam and blue cheese

Beyond Meat | Tomato pesto and goat cheese

36 per person | three sliders per person

### RAW BAR

Florida snapper ceviche, Peruvian-style with tortilla strips *gf*

Citrus poached gulf shrimp and East coast oysters served with shallot mignonette, hot sauce and house cocktail sauce *gf*

Poached mussels with white wine, garlic and tarragon *gf*

52 per person

### RAW BAR ENHANCEMENTS

Set quantities of each item served

Ahi tuna poke with spiced wontons crisps *df* | 12 per person

Poached Caribbean lobster tail *df gf* | 42 per person

Alaskan Crab legs | 30 per person

RECEPTION

| OMNI ORLANDO RESORT AT CHAMPIONS GATE

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# STATIONS

Stations require a minimum of 50 guests with one station for every 75-100 guests. Stations continually replenished for a period of 90 minutes. Priced as enhancements and may not be ordered individually.

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## ENHANCEMENTS

### CHOP-CHOP

Romaine, spinach, watercress, tomatoes, cucumbers, red onions, carrots, garbanzo beans, hearts of palm, chard corn *gf*

Grilled chicken, pancetta, hard-boiled eggs, and shredded cheddar *gf*

Italian vinaigrette and buttermilk ranch *df gf v*  
29 per person

### NACHOS

Corn tortilla chips and warm queso dip

Tequila-lime chicken and cumin spiced beef

Pico de gallo, guacamole, sour cream, onions, cilantro, black olives, cheddar and Jack cheese, pickled jalapeños, black bean and roasted corn salsa *gf*

28 per person

### ANTIPASTO

Assorted imported Italian meats and cheeses, grilled baguettes, olives, roasted peppers, pepperoncini, artichoke and tomato-mozzarella salad *gf*

35 per person

### FLATBREADS | CHOICE OF THREE

Margherita *v*

Spinach, artichoke hearts, feta and tomatoes *v*

Fig, whipped goat cheese, prosciutto and arugula

Pepperoni, sausage and applewood-smoked bacon

Rotisserie BBQ chicken, smoked gouda, coriander  
30 per person

### SALAD WALL | CHOICE OF TWO

Wedge | Iceberg, tomatoes, eggs, bacon and onions served with blue cheese dressing *gf*

Berry | Spinach, seasonal berries, toasted walnuts and goat cheese served with balsamic dressing *gf v*

Antioxidant | Kale, sunflower seeds and grapes served with orange blossom honey vinaigrette *df gf v*

Caesar | Baby romaine, Parmigiano-Reggiano and garlic crouton crisps served with lemon anchovy dressing

Garden | Mixed greens, cucumbers, carrots, tomatoes, herb crouton crisps, served with buttermilk ranch *v*

Strawberry fields | Arugula, spinach, sunflower sprouts, cucumbers, strawberries, goat cheese and almonds served with strawberry balsamic *gf v*

30 per person



# CARVING STATIONS

Attendant required for all carving stations at 250 per attendant.

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## BUTCHER BLOCK | ROASTED AND CHEF-CARVED ROAST TENDERLOIN OF BEEF

Buttermilk and chive smashed potatoes, garlic jus and horseradish sauce *gf*

750 | serves 15

## MANHATTAN STRIP STEAK CUT

Aji Amarillo roast potatoes and chimichurri *gf*

650 | serves 20

## GARAM MASALA ROAST RACK OF LAMB

Moroccan couscous, tamarind tomato compote and tzatziki

650 | serves 15

## PRIME RIB OF BEEF

Sea salt and garden herb encrusted beef, garlic smashed Yukon Gold potatoes, horseradish crème fraîche and dill rolls *gf*

750 | serves 20

## PORCHETTA

Roasted apple and golden raisin compote, applewood-smoked bacon and cheddar spoonbread

475 | serves 20

## ROASTED TURKEY BREAST

Country brown gravy, cranberry relish, cornbread stuffing

375 | serves 10

## ROASTED WHOLE FLORIDA SNAPPER

Sweet pepper relish, mango pineapple, cilantro lime rice *df gf*

600 | serves 15

## STEAMSHIP BEEF

Roasted new potatoes, rosemary fig jus and soft rolls

1300 | serves 75

## ROASTED CUBAN PORK PERNIL

Roasted sweet plantains with tamarind glaze and mojo sauce *df gf*

450 | Serves 25

## CHARCOALED WHOLE PASTURE PRIME PIG

Mustard and bourbon barbecue sauce, benne seed slaw and Hawaiian rolls

1400 | serves 75





# DESSERTS

Attendant required at Artisan Gelato Station for 250 per attendant, per 100 guests.

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## ARTISAN GELATO & SORBET STATION

### FLAVORS | CHOICE OF FOUR

- Vanilla bean *gf*
- Chocolate *gf*
- Stance coffee
- Cookies and cream
- Nutella *gf*
- Pistachio *gf*
- Salted caramel *gf*
- Strawberry
- Strawberry yogurt
- Lemon sorbet *df gf*
- Mango sorbet *df gf*
- Pineapple sorbet *df gf*
- Raspberry sorbet *df gf*
- Strawberry sorbet *df gf*

### TOPPINGS

Hot fudge, caramel, strawberry compote

### ACCOMPANIMENTS CHOICE OF FOUR

Sugar cones, Maraschino cherries, whipped cream, brownie bites, Reese's Pieces, Oreo cookie pieces, mini M&M's, mini marshmallows, peanuts, rainbow sprinkles, mini chocolate chip cookies, and butterscotch chips

34 per person

## MINIATURE DESSERTS

Chocolate fudge cake, fruit tartlet, strawberry shortcake shooter, Key lime tarts

32 per person



# DESSERTS

Attendant required on all dessert stations at 250 per attendant, per 100 guests. Nitrogen stations require a minimum two-week advanced notice.

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## BANANAS FOSTER STATION

Sautéed plantation bananas with spiced rum and buttered brown sugar served over Tahitian vanilla gelato *gf*

26 per person

Substitute or add pineapple | 5 additional per person

## NITROGEN-INFUSED FROZEN POPCORN

### FLAVORS | CHOICE OF THREE

Kettle corn, caramel, cookies and cream, banana-strawberry, cheddar, cake batter, and confetti

### ACCOMPANIMENTS CHOICE OF SIX

White chocolate pieces, shaved chocolate, gourmet nuts, mini M&M's, shaved coconut, rainbow sprinkles, toffee pieces, caramel sauce, chocolate sauce, strawberry sauce and raspberry sauce

52 per person

## LIQUID NITROGEN ICE CREAM & SORBET STATION

### FLAVORS | CHOICE OF THREE

Gelato | Madagascar vanilla, European chocolate, Salted caramel, Pistachio

Sorbet | Mango, Pineapple, Strawberry *df gf*

### ACCOMPANIMENTS CHOICE OF SIX

White chocolate pieces, shaved chocolate, gourmet nuts, mini M&M's, shaved coconut, rainbow sprinkles, toffee pieces, caramel sauce, chocolate sauce, strawberry sauce and raspberry sauce

52 per person





# BUFFETS

Dinner buffets require a minimum of 35 guests. For smaller groups add 10 per person. Pricing based on two hours of service. All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

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## FLORIBBEAN EXPERIENCE

### STARTERS

Papaya salad | Queso fresco, chayote and mint & lime dressing *gf v*

Tropical greens | Local greens, hearts of palm, Florida oranges, cucumbers and cashews served with citrus dressing *df gf v*

Snapper ceviche | Green plantain chips toasted corn and leche de tigre *gf*

### ENTRÉES

Picanha beef | Pickled Onions and Pineapple Chimichurri *df gf*

Jerk-seasoned chicken | Chili rum glaze *gf*

Roasted Florida snapper | Tropical fruit salsa *df gf*

Pork ribs | Guava & orange glaze *gf*

### ACCOMPANIMENTS

Cuban Congri Style Rice *df gf v*

Sweet plantains escabeche *df gf*

Yucca Fries | Tomato-garlic aioli *gf*

### DESSERTS

Coconut flan

Key lime pie

142 per person

DINNER

| OMNI ORLANDO RESORT AT CHAMPIONS GATE

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# BUFFETS

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## LATIN CONNECTION EXPERIENCE

### STARTERS

Cantina-style tortilla soup | Sour cream and tortilla strips

Golden quinoa | Toasted pumpkin seeds, black beans, grape tomatoes, red onions, corn and cilantro & lime vinaigrette *df v*

Frijoles Salad | scallion, jalapeño, cilantro-roasted garlic dressing *df gf*

### ENTRÉES

Beef empanadas | Salsa criollo *df gf*

Charred poblano and garlic rice *df gf v*

CHOICE OF TWO | Grilled chicken, mahi mahi filet, pork carnitas, shredded chicken, carne asada and bay shrimp *df gf*

### ENHANCEMENTS

Angus beef filet or Florida lobster | add 27 per person

### ACCOMPANIMENTS

Mixed vegetables | Black beans, corn, zucchini, red onions and peppers *df gf v*

Chayote Slaw | carrots, onions, cabbage, and creamy key lime dressing *df gf v*

Pinto Bean Casserole | chorizo, tomatoes, cilantro and queso fresco over Yellow Rice *gf*

Toppings | Pico de gallo, salsa verde, jalapeño peppers, cheddar and Jack cheese, flour tortillas, sour cream, cilantro, lime, onions, guacamole and crispy tortilla chips *v*

### DESSERTS

Traditional Tres Leches

Cayenne & Cinnamon Sugar dusted stuffed caramel churros

135 per person





# BUFFETS

Dinner buffets require a minimum of 35 guests. For smaller groups add 10 per person. Pricing based on two hours of service. Attendant required for Fried Rice Station Enhancement at 250 per attendant, per 50 guests. All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

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## ZEN'S PAN-ASIAN EXPERIENCE

### STARTERS

Miso soup

Chef's selection of assorted sushi rolls

Thai salad | Cabbage, Thai chile, mint, carrots and sweet lime dressing *gf v*

Korean cucumber salad | Green onions, carrots, sesame seeds, chili flakes and rice wine vinaigrette *gf v*

### ENTRÉES

Sweet and sour chicken | Pineapples, bell peppers and green onions

Beef and broccoli

Spicy garlic shrimp | Edamame, carrots, salt and pepper cashew

### ACCOMPANIMENTS

Steamed jasmine rice *df gf v*

Sugar snap peas | Ginger, garlic, bean sprouts, red chilies and hoisin sauce *v*

Singapore noodles | Pork, chicken, shrimp and curry

### DESSERTS

Mandarin orange almond cake

Coconut rice pudding with Mango-Ginger Compote  
142 per person

### ENHANCEMENT

Fried rice station | Peas, carrots, onions, eggs, bean sprouts, chili peppers, green onions, char sui pork, chicken and baby shrimp

15 per person



# BUFFETS

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## DAVID'S CLUB STEAKHOUSE EXPERIENCE

### STARTERS

French onion soup | Gruyere toast

Jumbo shrimp cocktail | Cocktail sauce and lemon *df gf*

Wedge salad | Iceberg, applewood-smoked bacon, eggs and tomatoes served with buttermilk blue cheese dressing *gf*

Spinach salad | Local spinach, red onions, tomatoes and mushrooms served with warm applewood-smoked bacon dressing *df gf*

### ENTRÉES

Braised short ribs | Natural jus *df gf*

Grilled hanger steak | Caramelized onions and house steak sauce *df gf*

Roasted chicken | Wild mushroom ragout *df gf*

Roasted salmon | Bourbon glaze *df gf*

### ACCOMPANIMENTS

Truffle gratin-style potatoes

Steakhouse macaroni and cheese

Florida citrus infused jumbo asparagus *df gf v*

Herb & Cheddar biscuits

### DESSERTS

New York-style strawberry cheesecake

Dark Chocolate Sheet Cake, Pecan Praline  
200 per person





# BUFFETS

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## TREVI'S NAPOLITANO ITALIAN EXPERIENCE

### STARTERS

Insalata de Casa | Romaine, arugula, Parmigiano-Reggiano, garlic herb croutons and pepperoncini served with Italian herb vinaigrette *gf v*

Caprese with vine-ripe tomatoes | Fresh mozzarella, arugula, aged balsamic reduction and extra virgin olive oil *gf v*

### ENTRÉES

Traditional Bolognese | Rigatoni Pasta *gf*

Mushroom Ravioli | sweet peas and roasted garlic cream

Rosemary chicken breast | Chianti wine sauce *df gf*

Bistecca | NY Strip Steak, Vincotto glazed cipollini *gf*

Branzino | Tuscan white ragout, crispy spinach *gf*

Veal scaloppine

### ACCOMPANIMENTS

Broiled Broccolini | Calabrian chili & honey glaze *df gf v*

Herbes de Florence Roasted Fingerling Potatoes

Garlic breadsticks

### DESSERTS

Lemoncello Ricotta cheesecake

Tiramisu

140 per person





# BUFFETS

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## EASTERN MEDITERRANEAN EXPERIENCE

### STARTERS

Greek salad | Romaine hearts, Kalamata olives, feta cheese, shaved red onion, grape tomatoes, red wine vinaigrette *gf v*

Tabbouleh | Cucumber, mint, parsley, tomatoes, radish, lemon, evoo *df v*

Dolma grape leaves | Stuffed with rice, sweet onions & mint *gf v*

Hummus | Lemon, roasted sesame seeds, garbanzo beans, grilled pita *df v*

### ENTRÉES

Braised lamb shank | Natural lamb jus *df gf*

Chicken shawarma | Broiled spiced chicken *df gf*

Kofta | Minced beef kababs, mushroom duxelles, plum tomato sauce *df*

### ACCOMPANIMENTS

Lemon-scented short grain rice *gf v*

Warm naan *v*

Sliced tomato, red onion, lettuce, tzatziki cucumber sauce (for shawarma) *gf v*

Za'atar spice roasted seasonal vegetables *df gf v*

Skodalia | Greek-style lemon & garlic mashed potatoes *gf v*

### DESSERTS

Baklava | Roasted walnuts, local honey

Turkish almond cookies

140 per person





# BUFFETS

Dinner buffets require a minimum of 35 guests. For smaller groups add 10 per person. Pricing based on two hours of service. Attendant required for American Barbecue at 250 per attendant, per 50 guests. All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

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## AMERICAN BARBECUE

### STARTERS

Tomato cucumber salad | Red onions, green apples, chives and corn served with green goddess dressing *gf v*

Wedge salad | Iceberg, applewood-smoked bacon, eggs and tomatoes served with buttermilk blue cheese dressing *gf*

Watermelon salad | Feta, red onions and arugula served with zinfandel & poppyseed dressing *gf v*

### ENTRÉES

Buttermilk chicken

Dry-rubbed meats | Pulled pork, baby back ribs and slow-roasted beef brisket *df gf*

Sauces | Carolina mustard, garlic white honey and spicy Tennessee whiskey *gf*

### ACCOMPANIMENT

Southern red skin potato salad *gf v*

Creamy macaroni and cheese *v*

Pot baked beans and applewood-smoked bacon lardons *gf*

Parker House rolls

Smoked jalapeño and cheddar cornbread muffins

### DESSERTS

Bourbon pecan pie

Louisiana Crunch Cake

126 per person



# PLATED

All three-course, hot plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and artisan rolls. Mix and matching menu selections may require price adjustments.

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## FREE-RANGE CHICKEN KALE SALAD

Baby kale and frisée, red and green grapes, feta, sunflower seeds and blueberries served with orange blossom honey vinaigrette *gf v*

## GRILLED FREE-RANGE CHICKEN BREAST

Roasted crushed marble potatoes, fresh beans and mango basil coulis *gf*

## KEY LIME CHEESECAKE BAR

raspberries, grapefruit coulis  
99 per person

## GRILLED CHICKEN GOAT CHEESE SALAD

Watercress and frisée, strawberries, red onions, almond encrusted goat cheese and cucumbers served with zinfandel & poppyseed dressing *gf v*

## GRILLED CHICKEN BREAST

Wild mushroom risotto, Agrumato Grilled Asparagus, port wine and fig demi-glace *gf*

## CHOCOLATE & RASPBERRY TORTE

Fresh raspberries, raspberry sauce and liquid chocolate  
95 per person

## GRILLED FILET OF BEEF WINE AND CHEESE SALAD

Arugula, frisée, lolla rossa, blue cheese, cinnamon pecans, grapes and red wine-poached pears served with zinfandel dressing *gf v*

## GRILLED FILET OF BEEF

Truffled potato terrine, grilled broccolini, port wine and fig demi-glace *gf*

## DARK CHOCOLATE LAYER CAKE

Peanut butter crunch and white chocolate cream  
135 per person

## CASTELLO BLUE CRUSTED BISTECCA

## “CAPRESE” CAPRICCIOSO SALAD

Arugula, heirloom tomatoes, fresh mozzarella, red onions and crisp Tuscan olive bread served with sun-dried tomato vinaigrette *v*

## BISTECCA

NY Strip steak cut, Italian herb and Parmesan cheese polenta cake, roasted Mediterranean vegetables and chianti wine sauce *gf*

## TIRAMISU

Liquid chocolate, amaretto whipped cream, chocolate shards and coffee crisp  
135 per person

DINNER

| OMNI ORLANDO RESORT AT CHAMPIONS GATE

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# PLATED

All three-course, hot plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and artisan rolls. Mix and matching menu selections may require price adjustments.

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## FLORIDA SNAPPER KALE SALAD

Baby kale and frisée, grapes, feta, sunflower seeds and blueberries served with orange blossom honey vinaigrette *gf v*

## OLIVE OIL-ROASTED FLORIDA SNAPPER

Golden raisin and parsley red quinoa, pine nuts, asparagus and curried cauliflower sauce *df gf*

## WHITE CHOCOLATE CHEESECAKE

Cherry compote and pistachio macaron  
125 per person

## ORA KING SALMON THE WEDGE

Iceberg, tomatoes, applewood-smoked bacon, crispy tobacco onions and eggs served with buttermilk blue cheese dressing *gf*

## ORA KING SALMON

Blistered tomatoes, Florida sun-dried golden grapes farro, heirloom carrots

## CARAMELIZED APPLE TART

Caramel emulsion  
135 per person

## FILET OF BEEF AND JUMBO PRAWNS

## FLORIDA SPINACH SALAD

Frisée, hearts of palm, orange and radishes served with sesame vinaigrette

## ALL-NATURAL FILET OF BEEF WITH SCAMPI-STYLE JUMBO PRAWNS

Roasted lemon and thyme new potatoes, grilled asparagus, mushroom Marsala sauce and lemon chive beurre blanc *gf*

## CHOCOLATE & PEANUT BUTTER PRETZEL

Raspberry sauce, dark chocolate and coffee crisp  
170 per person



# PLATED

All three-course, hot plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and artisan rolls. Mix and matching menu selections may require price adjustments.

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## BEEF SHORT RIB AND SALMON

### KALE SALAD

Baby kale and frisée, grapes, feta, sunflower seeds and blueberries served with orange blossom honey vinaigrette *gf v*

## BEEF SHORT RIB AND GRILLED ORA KING SALMON

Whole-grain mustard demi-glace and citrus chive beurre blanc, white truffle-scented potato purée and lemon-roasted baby vegetables *gf*

## SEA SALT & CARAMEL CHEESECAKE

Passion fruit glaze  
148 per person

## VEGETARIAN ENTRÉES

### ROASTED CAULIFLOWER STEAK

Pine nut and parsley gremolata, toasted red quinoa and curry sauce *df gf*

### MEATLESS TERRINE

Broiled vegetables, roasted corn pico, baby pepper coulis *df gf*

### WILD MUSHROOM RISOTTO

Green peas, marscapone cheese, braised Swiss chard, basil and parsley oil *gf*

### BROILED TEMPEH

BBQ Brussels sprouts, coconut-ginger sweet potato puree, chimichurri *gf*

### CRISPY EGGPLANT

Gigante bean and tomato ragout, taleggio, squash agrodolce, pomodoro *df gf*

### LENTIL PENNE PASTA

Oven-roasted tomatoes, broccoli and yellow pepper coulis *df gf*





# À LA CARTE

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## BEVERAGES

### COFFEE AND TEA

- Cold brew coffee | 130 per gallon or 8 per bottle
- Stance regular or decaffeinated coffee | 120 per gallon
- Assorted Numi hot teas | 120 per gallon
- Classic black iced tea | 100 per gallon
- Assorted Kohana canned coffee drinks | 10 each
- Enroot cold brew tea | 10 each
- Flavored tea syrups | Peach, raspberry and mango | 9 additional per gallon

### SODA AND BOTTLED WATER

- Assorted soft drinks | 8 each
- Infused ice water | Cucumber, berry, ginger, citrus or mint | 75 per gallon | 3-gallon minimum
- Pure Life water | 8 each
- Acqua Panna natural spring water | 8.5 each
- S.Pellegrino sparkling mineral water | 8 each
- Coconut water | 8.50 each
- S.Pellegrino Essenza flavored sparkling mineral water | 8.50 each

### ENERGY DRINKS AND MORE

- Red Bull | Energy Drink or Sugarfree | 8.5 each
- Powerade | 8 each
- 5-hour ENERGY drinks | 8 each

### JUICE

- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 38 per quart
- Assorted bottled juices | Tangerine, apple and lemonade | 8 each
- Naked fruit juice & smoothies | 9 each
- Freshly made lemonade | 105 per gallon
- Freshly made hibiscus lemonade | 105 per gallon
- Tropical fruit punch | 105 per gallon

## BEVERAGE PACKAGE À LA CARTE

### FULL DAY

- Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
- 60 per person | up to 8 hours of service

### HALF DAY

- Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
- 35 per person | up to 4 hours of service



# BAR MIXOLOGY

Bartender fee of 250 each. Cash bar cashier fee of 150 each. Select a maximum of seven brands total. A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. 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 | Bacardi
- Tequila | Milagro Silver
- Cognac | Hennessy VS

### CALL

- Vodka | Svedka
- Gin | Seagram's
- Bourbon | Jim Beam
- Scotch | J&B
- Rum | Castillo
- Tequila | Sauza Blanco
- Cognac | Hennessy VS

## BEERS

### DOMESTIC | CHOICE OF TWO

Budweiser, Bud Light, Miller Lite, Coors Light

### IMPORTED/CRAFT | CHOICE OF THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger American Haze IPA

## WINES

- Craft | Bulletin Place
- Premium | Wente Hayes
- Craft | Decoy

## BAR SELECTIONS

### HOSTED BARS ON CONSUMPTION

- Call brands cocktails | 13.5 per drink
- Premium brands cocktails | 14.5 per drink
- Craft brands cocktails | 15.5 per drink
- Imported beer | 10 per drink
- Craft beer | 11 per drink
- Domestic beer | 9.5 per drink
- Tier one wine selection | 12.5 per drink
- Tier two wine selection | 14.5 per drink
- Tier three wine selection | 15.5 per drink
- Soft drinks and bottled water | 7.5 per drink





# BAR MIXOLOGY CONTINUED

Bartender fee of 250 each. Cash bar cashier fee of 150 each. Select a maximum of seven brands total.

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## PACKAGES

### CRAFT

- One hour | 43 per person
- Two hours | 59 per person
- Three hours | 75 per person
- Four hours | 91 per person

### PREMIUM

- One hour | 39 per person
- Two hours | 53 per person
- Three hours | 67 per person
- Four hours | 81 per person

### CALL

- One hour | 35 per person
- Two hours | 47 per person
- Three hours | 59 per person
- Four hours | 71 per person

### BEER AND WINE

- One hour | 35 per person
- Two hours | 47 per person
- Three hours | 59 per person
- Four hours | 71 per person



# BAR MIXOLOGY CONTINUED

Bartender fee of 250 each. Cash bar cashier fee of 150 each. Select a maximum of seven brands total.

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar. | 16 per drink

### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

## MOCKTAILS

Add a selection of Barmalade-inspired mocktails to any bar.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

14 per drink

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

14 per drink





# BEVERAGES

Bartender fee of 250 each for Liquid Nitrogen Frozen Drinks, Martinis, Mojitos and Margaritas.

A 26% service charge and 7.5% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## SPECIALTY DRINK STATIONS

### LIQUID NITROGEN-FROZEN DRINKS

Lemon lime and strawberry daiquiris, piña coladas and margaritas

18 per drink

### MARTINI

Cosmopolitan martini

Appletini

Classic martini

Hibiscus martini

16 per drink

### MOJITOS

Muddled lime wedges, mint, sugar syrup, Bacardí rum and soda water

14 per drink

### MARGARITAS

Classic margarita

Blue margarita

Italian margarita

Cadillac margarita

16 per drink

### CORDIALS

Amaretto Disaronno, Baileys Irish Cream, B&B, Bénédictine, Chambord, Cointreau, Drambuie, Frangelico, Galliano, GODIVA Dark, GODIVA White, Grand Marnier, Kahlúa, Sambuca and Tuaca

16 per drink

### SANGRIA STATION

Red wine, freshly squeezed lemons, spirits and fresh fruit

14 per drink

### SEASONAL LOCAL KEGS

1200 per keg



# WINE RACK

Bartenders are \$250 per bartender for up to four hours with one bartender per 100 people. 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

## WINES

### SPARKLING WINES

Campo Viejo | Spain | cava brut | 42 per bottle

Chandon | California | rosé | 80 per bottle

Chandon | California | brut | 80 per bottle

Moët & Chandon Imperial | France |  
brut champagne | 210 per bottle

Lunetta | Italy | prosecco | 80 per bottle

### WHITE AND BLUSH

Decoy by Duckhorn | California |  
rosé | 68 per bottle

Hayes Ranch | California | rosé | 56 per bottle

Decoy by Duckhorn | California |  
sauvignon blanc | 68 per bottle

Bulletin Place | Australia |  
sauvignon blanc | 42 per bottle

Starmont Vineyards | California | sauvignon  
blanc | 84 per bottle

Whitehaven | Marlborough, New Zealand |  
sauvignon blanc | 66 per bottle

Bulletin Place | Australia | chardonnay,  
unoaked | 42 per bottle

Hayes Ranch | California |  
chardonnay | 52 per bottle

Decoy by Duckhorn | California |  
chardonnay | 68 per bottle

Rombauer Carneros | California |  
chardonnay | 95 per bottle

Mannequin by Orin Swift | California |  
chardonnay | 122 per bottle

## RED

Decoy by Duckhorn | California |  
pinot noir | 68 per bottle

Belle Glos Clark & Telephone Vineyard | California |  
pinot noir | 128 per bottle

Hayes Ranch | California | merlot | 56 per bottle

Bulletin Place | Australia | merlot | 42 per bottle

Decoy by Duckhorn | California |  
merlot | 68 per bottle

Duckhorn | Napa valley | merlot | 140 per bottle

Franciscan Estate Cornerstone | Napa Valley,  
California | merlot | 85 per bottle

Hayes Ranch | California |  
cabernet sauvignon | 56 per bottle

Decoy by Duckhorn | California |  
cabernet sauvignon | 68 per bottle

Bulletin Place | Australia |  
cabernet sauvignon | 42 per bottle

Unshackled by the Prisoner | Napa Valley | cabernet  
sauvignon | 84 per bottle

## BEVERAGES

| OMNI ORLANDO RESORT AT CHAMPIONS GATE

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## DETAILS

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

Our chefs will accommodate guests with special dietary needs. Please advise your catering/conference services manager of any special needs as early as possible.

## SERVICE CHARGES

All prices are subject to a 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.

An additional per person charge will be added to any serviced meal function of 50 people or less.

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 set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is 275; for ballroom sections the charge is 550 per section.

## GUARANTEES

Omni Orlando Resort requires a food guarantee three business days in advance of the event for all catered food and beverage events.

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.

## MEETING AND 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.

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# 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 a 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.

**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

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CONTACT INFORMATION