



BANQUET & EVENT MENUS

OMNI  HOTELS & RESORTS®
championsgate | orlando

THE OMNI ORLANDO RESORT
AT CHAMPIONSGATE

BANQUET & EVENT
MENUS

Our Orlando resort accommodations, including 720 guest rooms and suites, as well as two- and three-bedroom villas are equipped with every modern convenience and a host of luxury amenities. In addition to walk-out golf, guests may choose to relax in our European-style spa, dine in one of our five restaurants or enjoy 15 acres of pools and recreation activities including the 850-foot lazy river.

1500 Masters Blvd
ChampionsGate, Florida 33896
Phone: (407) 390-6664
omnihotels.com



To Our Valued Customers

In an Effort to Ensure a Memorable Experience, Our Chefs and Catering Team Have Created Menus Especially For You. Here at the Omni Orlando Resort at ChampionsGate, Impeccable Service and Hospitality Go Hand in Hand.

Our Culinary Vision is to Serve You the Best, Utilizing the Best Resources Available and to be Recognized as a Top Food and Beverage Destination in Orlando and the Country.

Our Mission is to Deliver the Most Extraordinary and Memorable Event Experience to our Meeting Planners and our Guests. Provide the Optimal Environment Where our Associates are Proud to Serve the Best Food and Beverage Experiences in Orlando, FL.

Bon Appétit

Robert Ash, Resort Executive Chef

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BREAKS

Please enjoy selecting your “one of a kind” experience, and whatever you may choose know that we use the finest ingredients and have an expert staff to ensure the highest quality.



A La Carte Break Selections

Seasonal Fruit and Cheese Filled Danish Selection
\$59 per Dozen

Assortment of Scratch Bakery Muffins
\$59 per Dozen

Sweet Butter or Chocolate Croissants
\$54 per Dozen

New York Style Bagels with Cream Cheese
\$60 per Dozen

Cinnamon and Sugar Bagel Holes
with Cream Cheese Icing Dip \$32 per Dozen

Breakfast Breads \$9 per Person

Banana Nut / Zucchini / Blueberry /
Cinnamon Coffee Swirl

Bakery Fresh Assortment of Cookies \$59 per Dozen

Chocolate Fudge Brownies or Blondie’s
\$60 per Dozen

Warm Soft Pretzels with Dusseldorf Mustard
\$60 per Dozen

Individual Fage® Fruyo Greek Yogurts \$5.50 each

Organic Cage-Free Hard-Boiled Eggs
\$26 per Dozen

Whole Fresh Fruit \$4 each

Carved Seasonal Tropical Fruit \$12 per Person

Seasonal Berries with Lemon Curd
and Brown Sugar Cream \$10 per Person

Fresh Seasonal Fruit Kabobs with
Citrus Yogurt Dipping Sauce \$7 each

Gourmet Nut Bar

priced by the pound
(Approximately 12 Portions Per Pound)

Honey Roasted Peanut	\$35
Pistachio	\$49
Walnut	\$40
Almonds	\$42
Hickory Smoked Almonds	\$49
Macadamia Nut	\$55
Sea Salt and Black Pepper Cashew	\$50
Bourbon Praline Pecan	\$47
Mixture of the above	\$49

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BREAKS

Beverages



Freshly Squeezed Orange & Grapefruit Juices
\$26 per Quart

Apple / Tomato / Cranberry or V-8 Juices
\$26 per Quart

Coca-Cola® Sodas \$5.75 each

Coke / Diet Coke / Sprite
Starbucks Iced Frappuccinos \$6.50 each
Caramel / Mocha / Vanilla

Bottled Spring Water \$5.75 each

San Pellegrino Bottled Water \$6.50 each

Red Bull Energy Drink \$6.50 each

5 Hour Energy Drinks \$6.50 each

Aqua Panna Bottled Water \$6 each

Assorted Bottled Juices \$5.75 each

Lorina Sparkling Lemonade \$6.50 each

Special K® Protein Shakes \$6.50 each
Strawberry / Vanilla / Chocolate

Vitamin Water \$6.50 each

Gatorade \$6.50 each

Naked Juices & Smoothies \$6.50 each
Green Machine / Blue Machine /
Mango / Vanilla Protein

Freshly Brewed Regular Coffee \$92 per Gallon

Freshly Brewed Decaffeinated Coffee
\$92 per Gallon

Assorted Gourmet Teas \$92 per Gallon

Freshly Brewed Iced Tea \$84 per Gallon

Freshly Made Lemonade \$84 per Gallon

Freshly Made Hibiscus Lemonade \$84 per Gallon

Tropical Fruit Punch \$84 per Gallon

Infused Ice Water \$47 per Gallon
Cucumber/ Berry/ Ginger/ Citrus/ Mint

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BREAKS



Break Items

Assorted Mar's® Brand Candy Bars Twix / M&M / Kit Kat / Milky Way / Snickers	\$4.50 each
Power Bars / Special K® Protein Bars	\$5.50 each
Granola Bars	\$4.50 each
Ice Cream Novelties and Fruit Bars	\$6 each
Miss Vickie's Potato Chips Sea Salt / BBQ / Salt & Vinegar	\$5 each
Individual Bags of Pretzels and Popcorn	5 each
Dry Cereals with 2 % / Fat Free / Soy Milk	\$5.50 each

Snack Bar

priced by the pound
(Approximately 12 Portions Per lb.)

Kona Coffee Krunch	\$35
Cinnamon Yogurt Raisins / Kona Coffee Pecans Cherry Flavored Cranberries	
Poppin Nut Crunch	\$30
Peanuts / Pecans / Chocolate Caramel Corn / White Chocolate Caramel Corn Cashews / White Chocolate Drops / Dark Chocolate Chunks	
Hi Energy Mix	\$32
Raisins / Turkish Apricots / Almonds / Papaya / Pineapple / Dates / Brazil Nuts / Banana Chips / Pecans / Cashews / Hazelnuts / Pumpkin Seeds / Walnuts	
Checkmate	\$25
Peanuts / Cheese Sesame Sticks / Pretzels / Corn Chex / Chex Seasoning	
Sweet Heat	\$30
Nacho Peanuts / Butter Toasted Peanuts / Pecans / Hot & Spicy Sesame Sticks / Cajun Corn Sticks / Honey Roasted Peanuts / Cajun Blackening Seasoning	
Happy Hour	\$25
Pecans / Cashews / Cajun Hot Corn Sticks / Rice Snacks / Wasabi Peas / Butter Toffee Peanuts / Hot Mustard Pretzels / Almonds	

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BREAKFAST

Express Breakfast Options

Pricing based on 1 hour of service. Full Seating and / or table service will be subject to an additional \$4 per person



Omni Express \$32 per person

Florida Fresh Orange and Grapefruit Juice
Carved Fruit and Berry Display
Individual Fage® Fruyo Greek Yogurts
Kellogg's® Brand Dry Cereals with 2% / Fat Free Milk
Silk® Soy Milk
Fruit and Cheese Danish / Artisan Multigrain Bread
Flakey Croissants
Sweet Butter / Crafted Fruit Marmalades and Jam
Freshly Brewed Coffees and Gourmet Teas

Enhancement Option:
Add Scrambled Eggs ~ \$4 per Person



BUFFET MINIMUM
Breakfast Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$4 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

ChampionsGate Express \$37 per person

Florida Fresh Orange Juice / Grapefruit and Cranberry Juices
Floribbean Fruit Salad with Passion Fruit Syrup and MintFage® Fruyo Greek Yogurts / All Natural Roasted Granola / Plantation Banana's / Seasonal Berries
Kellogg's® Brand Dry Cereals with 2% / Fat Free Milk
Silk® Soy Milk
Assorted Bagel Holes / Fruit and Cheese Danish
Artisan Multigrain Bread
Whipped Cream Cheese / Sweet Butter / Crafted Fruit Marmalades and Jam
Freshly Brewed Coffees and Gourmet Teas

Enhancement Option: Add Scrambled Eggs ~ \$4 per Person

NOTE: Enhancements are only available at prices shown when accompanying Full Buffet Menus

BREAKFAST

Breakfast Enhancements



Selection of Premade Breakfast Sandwich
\$7.25 each

Scrambled Lake Meadow Farm Fresh Organic Eggs
Select Two Options Below

Bread Selection: NY Bagel / Buttermilk Biscuit
English Muffin / Butter Croissant

Meat Selection: Canadian Bacon
Cherrywood Smoked Bacon
Black Forest Cured Ham / Country Style Sausage Patty

Cheese Selection: Aged Cheddar / American
Baby Swiss / Pepperjack

Cold Smoked Scottish Salmon Display
\$12 per Person
Plain & Herb Cream Cheese/ Tomato/ Caper/ Onion/ Lola
Rossa/ NY Style Bagels

Individual Quiche \$9 per Person (select (1) one)

- Goat Cheese / Baby Spinach / Sundried Tomato
- Black Forest Ham / Mushroom / Leeks / Gruyere Cheese
- Cherrywood Smoked Bacon / Caramelized Onion
Aged Cheddar Cheese

McCann's Steel Cut Irish Oatmeal \$5.75 per Person
Steel Cut Irish Oats with Sugar in the Raw
Sun Dried Grapes / Plantation Banana's

Buttermilk Pancakes \$10 per Person
Vermont Maple Syrup / Chocolate Chunks
Fresh Blueberries and Strawberries
House made Fruit Compotes / All Natural Granola
Vanilla Whipped Cream

Farm Fresh Egg Bar \$12.50 per Person*
Attendant Fee Applies
Eggs and Omelet's "made your way" to Order:

Lake Meadow Cage-Free Organic Brown Eggs
Egg Whites / Egg Beaters

Bell Peppers / Bermuda Onions / Spinach / Mushrooms
Sundried Tomatoes

Cherrywood Smoked Bacon / Black Forest Ham
Swiss / Aged Cheddar

Carved Meat Enhancements

Apple and Rosemary Glazed Pork Belly
\$8.50 per Person* + Attendant Fee

Herbed Sea Salt Crusted Prime Rib of Beef
\$9.50 per Person* + Attendant Fee

Maple and Thyme Hot Smoked Salmon
\$8.50 per Person* + Attendant Fee

(*) Attendant Required at \$225 per Attendant

NOTE: Enhancements are only available at prices show
when accompanying Full Buffet Menus

A 24% service charge and 7%
sales tax will be applied to all
food and beverage pricing.

BREAKFAST

Breakfast Experiences

(pricing based on 2 hours of service)



Rise and Shine \$45 per Person

Florida Orange and Grapefruit Juice
Cranberry Juices
Market Fresh Seasonal Fruit and Berry Display

Choice of:
Assorted Kellogg's® Brand Dry Cereals with 2 %
Fat Free Milk / Silk® Soy Milk

or

Build Your Own Parfait Station to Include:
All Natural Roasted Granola / Vanilla Bean Yogurt
Golden Raisins

Choice of:
Banana Chips / Seasonal Berries
Lake Meadow Farm Fresh Scrambled Eggs

or

Individual Breakfast Soufflé with Farm Fresh Eggs
Mushrooms / Onions / Peppers / Cheddar Cheese

Fluffy Buttermilk Pancakes with Toasted Pecans and
Florida Orange Infused Syrup

Meat Selections: Choose (2) Two

Crisp Apple wood Smoked Bacon / Griddled Ham
Steaks / Canadian Bacon / Turkey Sausage Patties
Country Style Sausage Links

Potato Selections: Choose (1) One

Red Bliss O'Brien / Lyonnais Style / Crispy Yukon
Potato Hash / Herb Potato Baby Cakes / Parsley and
Parmesan Russian Fingerlings

Assorted Bagel Holes / Artisan Sliced Bread / Flakey
Butter Croissants / Sweet Butter / Crafted Fruit
Marmalades and Jam

Freshly Brewed Coffee and Specialty Teas

BUFFET MINIMUM

Breakfast Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$4 Per Person

A 24% service charge and 7%
sales tax will be applied to all
food and beverage pricing.

BREAKFAST



A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

Breakfast Experiences

Pricing based on 2 hours of service

Southern Comfort \$49 per Person

Florida Fresh Orange and Grapefruit Juice / Cranberry Juices

Dairy Farm Fresh Cottage Cheese with Peaches in Spiced Syrup

Stone Ground Country Style Florida Grits with Sharp Cheddar / Parmesan / Country Ham / Cajun Shrimp Pecans / Scallions / Tomato

Lake Meadow Farm Fresh Scrambled Eggs

“Me maws” Buttermilk Biscuits and Country Sausage Gravy “Tabasco Included”

Corned Brisket and Yukon Potato Hash

Meat Selections: Select (2) Two
Crisp Cherrywood Smoked Bacon
Grilled Country Ham Steaks / Canadian Bacon
Turkey Sausage Patties / Country Style Sausage Links

Potato Selections: Select (1) One
Red Bliss O’Brien / Lyonnaise Style
Crispy Yukon Potato Hash
Herb Potato Baby Cakes / Parsley and Parmesan
Russian Fingerlings

Muffin Tin Apple-Cornbread Muffins / Fruit and Cheese Danish / Sour Dough Bread
Cinnamon-Honey Butter / Sweet Butter
Crafted Fruit Marmalades and Jam
Freshly Brewed Coffees and Gourmet Teas

The Gourmand \$70 per Person

Florida Orange and Grapefruit Juice
Assortment of Watermelon / Guava / Pineapple Juices

Floribbean Fruit Salad with Passion Fruit Syrup and Mint

Build Your Own Parfait Station to Include:
All Natural Roasted Granola / Vanilla Bean Yogurt
Sun-Dried Fruits / Fresh Berries

McCann’s Steel Cut Irish Oatmeal with In The Raw Sugar
Sun Dried Grapes / Plantation Bananas

Crème Brulee Battered French Toast with Florida Peach Compote and Warm Vermont Maple Syrup

Lake Meadow Farms Black Summer Truffle and Chive Scrambled Eggs

“From the Butcher” Hand Carved to Order
Trevi’s Garden Herb and Red Wine Vinegar Hangar Steak
Hollandaise Sauce / Applewood Smoked and Cured Pork Belly / Apple-Pepper Jam
*Attendant required - (1) per 75 guests

Potato Selections: Select (1) One
Red Bliss O’Brien / Lyonnais Style / Crispy Yukon Potato Hash / Herb Potato Baby Cakes / Parsley and Parmesan
Russian Fingerlings

Florida Orange Marmalade Muffins / French Baguettes
Chocolate Croissants / Sweet & Nut Butters
Crafted Fruit Marmalades and Jam
Freshly Brewed Coffees and Gourmet Teas
(* Attendant Required at \$225 per Attendant

BUFFET MINIMUM

Breakfast Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$4 Per Person

BREAKFAST

Breakfast Experiences

Pricing based on 2 hours of service. Freshly Brewed Coffees and Gourmet Teas



“Brain Food Breakfast” \$80 per person
Stimulate your brain for the busy day ahead!

Eggs

Farm Fresh Egg Frittata
Wild Mushrooms / Caramelized Leeks / Gruyere
Oven Roast Tomato Compote

Eggs’ nutrients can help you with weight management, muscle strength, eye health, brain function and having a healthy pregnancy.



Blueberries

Blueberry Corn Griddle Cakes
Lemon and Blueberry Compote

Special nutrients in blueberries increase the production of brain cells in the hippocampus. These nutrients may help reverse age-related problems in the area of brain function. Blueberries’ antioxidant power could reduce the stress of oxidation in the brain—which makes them strong allies in the fight against Alzheimer’s

Fish

Grilled Wild Salmon
Spinach Barley Salad / Roasted Red Pepper Salsa
Olive Oil Parsley Vinaigrette

One of the reasons fish oil plays such a big role in brain health and in the health of other organs like your heart is that many of the vitamins you need require fat to break them down.

Curry

Paneer Curry
Chic Peas / Onions / Mushrooms / Stewed Tomato
Garlic-Herb Naan

Another important ingredient in curry is curcumin. Curcumin is part of turmeric, and has been proven to have antitumor, antioxidant and anti-inflammatory properties.

Avocado and Leafy Greens

Avocado and Arugula Salad
Pickled Red Onions / Charred Jalapeno / Oregano
Citrus Olive Oil

Avocados are an excellent source of healthy fat. And this healthy monounsaturated fat increases blood flow to the brain. That means more oxygen and more nutrients getting to those parts of your brain that help you to think and to remember details. Leafy greens could strengthen your memory? That’s because they are high in iron. And iron deficiency has been linked to lagging memory.

Apples and Dark Chocolate

Dark Chocolate Dipped Fuji Apple Pops
Manchego Cheese / Toasted Marcona Almonds

Apples are a valuable source of quercetin. Quercetin is a flavonoid, and flavonoids are powerful antioxidants. Other studies have linked the concentrated juice of apples to a reduction in cell death and oxidative damage in the brain. Dark chocolate contains a special kind of flavonoid called “procyanidin.” This flavonoid counteracts the damage caused by inflammation and oxidation. Procyanidins also boost the circulation of blood to the brain, and along with this blood come oxygen and nutrients for optimum health.

Green Tea

Green Tea Quinoa Oatmeal
Orange Macerated Golden Raisins
Peach and Sun Dried Blueberry Compote

Green tea is full of these antioxidants—particularly one called EGCG. EGCG (the name is too long to try to pronounce) protects the brain. It lowers the amount of protein that builds up as plaque. This plaque has been linked to the type of memory loss and nerve damage common amongst Alzheimer’s patient

BUFFET MINIMUM

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For Smaller Groups add \$4 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BREAKS

Break Time

Pricing based on 30 Minutes of Service



The Cake Shop \$14 per Person

Cake Pops
Devils Food / Vanilla / Red Velvet Cupcakes
Double Chocolate and Orange-Vanilla Butter Cream
Cream Cheese Icing
Rainbow Jimmies / Chocolate Shavings / Toasted
Coconut / Salted Pecans / M&M's

Chip and Dip Bar \$15 per Person

House made Kettle Chips - Caramelized Onion Dip
Chile Lime Corn Tortilla Chips - Queso Dip & Tomato
Salsa
Crispy Plantain Chips - Guacamole
Sea Salt Pita Chips - Roasted Garlic Hummus

Bake Shop \$16 per Person

Includes attendant
Oven Fresh Chocolate Chip Cookies "News paper
included"
Double Chocolate Whoopie Pies
Coconut-Cherry Haystack Macaroons
Bars-Lemon & Puffed Rice

Orange Break \$19 per Person

Malted Orange Juice Coolers
Fresh Florida Orange Wedges
Orange Cranberry Mini Muffins with Ginger Spiced
Butter / Spindrift Sparkling Orange Mango Soda
Aged Cheddar / Winter Park Orange Blossom Honey
& Cheddar Lavosh Crackers

On the Trail \$18 per Person

Salty Pretzels / Yogurt Covered Raisins / Dried
Cherries / Roasted Peanuts / Golden Raisins
Sunflower Seeds / Chocolate Chunks / Gummy Bears
/ Wasabi Peas / Banana Chips / M&M's
Panna & Pellegrino Bottled Water

The Grilled Cheese Experience \$23 per Person

Oven Roasted Tomato Basil Bisque
Spicy Coppa with Aged White Cheddar & Tomato
Jam on Sourdough
Prosciutto with Brie & Fig Preserve on Cranberry
Walnut Bread
Kalamata Olive Tapenade / Oven Roast Tomato
Caramelized Fennel & Herb Boursin on
Artisan Olive Bread
Lorina Sparkling Lemonades

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BREAKS

Break Time

Pricing based on 30 Minutes of Service



Take Me Out..... \$20 per Person

Fresh Popped Popcorn - includes attendant
Assorted Shakers of Powdered Flavorings
Mini All Beef Dogs / Mustard / Ketchup
Jumbo Bavarian Style Pretzels with Jalapeno Cheese
"Wiz" Sauce
Cracker Jacks
Assorted Nestle® Ice Cream Novelties
Old fashioned Root Beer and Signature Hibiscus
Lemonade



Mr. Frosty \$17 per Person

Assorted Premium Ice Cream Novelties
Frozen Fresh Fruit Puree Bars
Ice Cream Sandwiches
Nutty Buddy Ice Cream Cones
Assorted Ice Cream Bars
Bottled Spring Water

Energy Booster \$18 per Person

Blueberry Yogurt Covered Pretzels
Acai-Blueberry Smoothies
Mini Pomegranate-Blueberry Muffins with Lemon
Curd
Blueberry Chia and Flax Crumb Bars
Sparkling Blueberry-Pomegranate Lemonade

"Tee" Time \$22 per Person

Assorted Tea Sandwiches -
Smoked Salmon with Fennel Cream Cheese
Watercress and Radish with Salted Butter
Tuna with Alfalfa Sprouts
Assorted Scones with Lemon Curd
and Clotted Cream
Chocolate Dipped Strawberries
French Macaroons
Assorted Hot Tea Selections,
Local Winter Park Honey

Coffee and Donuts \$18 per Person

A Selection of Hand Crafted Donuts -
Stuffed and Holes
House made Jelly / Cream / Powdered / Glazed
Plain Cinnamon
Dark Chocolate, Caramel, Raspberry Dipping Sauces
Gourmet Coffee Station with Flavored Syrups and
Toppings
Iced Coffee (Caramel/Mocha/Vanilla)

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BREAKS

Break Time

Pricing based on 30 Minutes of Service



Life in the Keys \$21 per Person
Conch Fritters with Key Lime Remoulade
Chilled Coconut Gazpacho Shooters
Coconut Crusted Shrimp with Curried Banana Dip
Key Lime Tarts
N/A Pina Colada Smoothies

Retro Candy Store \$19 per Person
A Step Back Into Candy
Atomic Fireballs / Boston Baked Beans
Necco Wafers / Wax Bottles / Salt Water Taffy / Now
and Later's / Caramel Creams Swedish Fish / Bit O'
Honey / Mary Janes / Pixy Sticks / Jaw Breakers



Poppin Tarts, Cereals and Bars \$19 per Person
"Everything but Your Pajamas"
Assorted Kellogg's® Pop Tarts
Nutri-Grain Cereal Bars - Apple Cinnamon
Blueberry / Strawberry
Kellogg's® Cereal in a Cup - Cocoa Krispies
Froot Loops / Apple Jacks
Ice Cold Whole / Low Fat and Soy Milk
The Best Part of the Cereal "dehydrated
marshmallows"

Personal Trainer \$20 per Person
Includes attendant
Smoothies Made to Order
Strawberry / Banana / Pomegranate / Blueberry Acai
Choose Lean 1 Healthy Performance Powder -
Strawberry or Vanilla
Special K® Protein Bars
Whole Fresh Local Fruit
Flavored Vitamin Waters

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

7 Day Lunch Menu - Monday



Healthy Living

Kale Salad
Red Grape, Feta, Sunflower Seeds, Cucumbers, Lemon-Mint Dressing

Farro Salad
Tomatoes, Cucumbers, Parsley, Lemon, Roasted Garlic Cumin Vinaigrette

Roasted Garlic and Red Pepper Hummus Sea Salt and Sumac Pita Crisps

Grilled Salmon with Caper-Pomodoro Sauce

Oven Roast Chicken with Figs, Cilantro and Lemon

Tofu and Vegetable Stir Fry

Curried Cauliflower and Garbanzo Bean Stew

Golden Raisin and Barley Pilaf

Passion Fruit and Mint Glazed Fruit Salad / Walnut Baklava

Iced Tea and Country Style Lemonade
Freshly Brewed Coffees and Gourmet Teas

Choose this for your Lunch on Monday \$55.00 per Person
Any Other Day \$59.00

BUFFET MINIMUM

Luncheon Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$6 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

7 Day Lunch Menu - Tuesday



Taste of the Peninsula

Tomato Salad
Queso Fresco / Red Onion / Cilantro Pesto

Tropical Greens
Local Greens / Palm Hearts / Florida Orange / Jicama / Cashews / Florida Citrus Dressing

Jerk Seasoned Chicken with Chili Rum Mango Glaze

Roast Cilantro Snapper / Pineapple Salsa

Ropa Vieja with Onions

Sweet Plantains

Cuban Black Beans

Arroz con Gandules

Strawberry Mousse Cake / Key West Key Lime Pie

Choose this for your Lunch on Tuesday \$55.00 per Person
Any Other Day \$59.00



A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BUFFET MINIMUM

Luncheon Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$6 Per Person

LUNCH

7 Day Lunch Menu - Wednesday



Taste of Italy

Tuscan Vegetable Minestrone

Traditional Caesar Salad with Romaine Lettuce / Parmesan Cheese
Garlic Herb Croutons / Creamy Lemon Garlic Dressing

Arugula and Beef Steak Tomato Salad / Lemon / Romano / Balsamic Dressing

Penne Pasta with Red Sauce / Parmigiano-Reggiano

Orecchiette Pasta with Pancetta / Sweet Peas / Roasted Garlic Cream

Chicken Mushroom Marsala

Meatballs in Marinara

Broccolini with Sweet Garlic

Garlic Bread Sticks

Chocolate Chip and Ricotta Cannoli's / Tiramisu

Freshly Brewed Coffee and Gourmet Teas

Choose this for your Lunch on Wednesday \$55.00 per Person
Any Other Day \$59.00

BUFFET MINIMUM

Luncheon Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$6 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

7 Day Lunch Menu - Thursday



Champions Cantina

Cantina Style Tortilla Soup

Chorizo Potato Salad with Scallions / Jalapeno / Cheddar Cheese
Cilantro-Garlic Aioli

Chili- Lime Dusted Tortilla Chips
Salsa Verde / Charred Tomato Salsa



Chicken and Beef Fajita Style
Pico de Gallo / Salsa Verde / Charred Tomato Salsa / Pickled Jalapeno Peppers / Jack Cheese / Flour Tortillas
Sour Cream / Cilantro / Lime / Onion / Guacamole

Pork Tamales with Ranchero Sauce

Mexican Rice

Refried Beans with Queso Fresco

Cheese Arepas with Chihuahua Cheese

Tres Leches / Coffee-Sugar Dusted Churros with Amaretto Custard Sauce

Choose this for your Lunch on Thursday \$55.00 per Person
Any Other Day \$59.00

BUFFET MINIMUM

Luncheon Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$6 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

7 Day Lunch Menu - Friday



Southern Table

Gumbo

Curried Sweet Potato and Georgia Pecan Salad

Sweet and Sour Coleslaw

Crispy Buttermilk Chicken

Grilled Smoked Pork Chops Smothered in Spiced Apples and Bacon

Cornmeal Crusted Catfish with Crawfish Creole Sauce

Slow Braised Greens

Crispy Okra

Buttery Whipped Red Skin Potatoes

Mini Corn Muffins with Cinnamon Honey Butter

Raspberry Filled Sugared Beignets / Blondie's

Iced Tea and Country Style Lemonade

Freshly Brewed Coffees and Gourmet Teas

Choose this for your Lunch on Friday \$55.00 per Person

Any Other Day \$59.00

BUFFET MINIMUM

Luncheon Buffets Require a Minimum of 25 Persons

For Smaller Groups add \$6 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

7 Day Lunch Menu - Saturday



China Town Express

Egg Drop Soup

Garden Salad / Carrots / Cucumber / Wontons / Ginger- Sesame Dressing

Teriyaki Chicken Salad / Crispy Asian Vegetables / Napa Cabbage / Peanuts / Peanut Ginger Dressing

Sweet and Sour Chicken with Pineapple / Bell Pepper / Green Onion

Mongolian Beef

Vegetable Egg Rolls with Sweet Chili Sauce

Pork Fried Rice

Steamed Jasmine Rice

Gingered Baby Bok Choy

Mandarin Orange Custard Tarts / Coconut Cake

Choose this for your Lunch on Saturday \$55.00 per Person
Any Other Day \$59.00

BUFFET MINIMUM

Luncheon Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$6 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

7 Day Lunch Menu - Sunday



Grill Out

Chefs Garden Salad
Iceberg / Cucumber / Carrots / Tomato / Buttermilk Ranch and Balsamic Dressings

Creamy Coleslaw

Old Fashioned Macaroni Salad

Miss Vickie's Kettle Chips

House Blend Angus Beef Burgers and Turkey Burgers

Bratwurst with Braised Sauerkraut

BBQ Chicken

Challah Buns and Rolls

Lettuce / Tomato / Onion / Pickles / Mustard / Mayonnaise / Ketchup

Creamy Macaroni and Cheese

Coca Cola Baked Beans with Sorghum / Cherrywood Bacon Lardons

Chocolate Chip Cookies / Brownies
Freshly Brewed Coffee and Gourmet Teas

**Choose this for your Lunch on Sunday \$55.00 per Person
Any Other Day \$59.00**

BUFFET MINIMUM

Luncheon Buffets Require a Minimum of 25 Persons

For Smaller Groups add \$6 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

Delicatessen Lunch

Pricing based on 2 hours of service



Omni Gourmet Deli \$52 per Person

Oven Roasted Tomato Soup

Mixed Seasonal Greens with Shredded Carrots
Grape Tomatoes / Croutons
English Cucumbers / Creamy Ranch Dressing and
Zinfandel Herb Vinaigrette

Bulgur Wheat Salad
Roasted Golden Beets / Pistachio / Feta / Parsley
Lemon-Thyme Vinaigrette

Far West Salad
Brown Rice / Golden Raisin / Edamame / Carrot
Cilantro / Cashew / Sesame-Sweet Chili Vinaigrette

Pre-Made Wrap and Sandwich Display Includes:

Grilled Chicken Caesar in a Garlic Herb Tortilla

Albacore Tuna Salad with Florida Tomatoes
Alfalfa Sprouts in Lettuce Cups

Roast Beef with Cheddar / Red Onion / Watercress
Cranberry Aioli / Asiago Kaiser

Fresh Mozzarella with Spinach / Basil Pesto
Sun-Dried Tomato / Herb Focaccia

Florida Lemon Bars / Oatmeal Raisin Cookies
Jazmin's Fudge Brownies

Iced Tea and Country Style Lemonade
Freshly Brewed Coffees and Gourmet Teas

Recommended Enhancement: Dr. Browns Assorted
Sodas \$3 per Person

BUFFET MINIMUM

Luncheon Buffets Require a Minimum of 25 Persons
For Smaller Groups add \$6 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH



“Grab and Go” Lunches \$48 per Person

The days of boring boxed lunches are over! We have designed a boxed lunch experience like no other. Have fun and indulge in the choices provided. When creating your own boxed lunch, you choose what you want to eat. Select of up to Three (3) Sandwich/Entrée Options. Included in the Box is One (1) Composed Salad, One (1) Piece of Whole Fresh Local Seasonal Fruit, One (1) Bag of Terra Vegetable Chips, One (1) Kind Granola Bar & One (1) Seasonal Selection of Pastry Chefs Delights

Cold Sandwich Options

Chicken Salad with Toasted Almonds / Grapes
Bibb on a Baguette

Oven Roast Turkey Breast with Aged Cheddar
Arugula / Cranberry Honey Cup Mustard
Yellow Tomato / Multigrain Bread

Shaved Roast Beef with Blue Cream Cheese Spread
Watercress / Roasted Tomato Compote
Asiago Kaiser Roll

Gourmet BLT with Cherrywood Smoked Bacon
Sweet Tomato Jam / Bibb / Jalapeno - Cheddar
Mayonnaise / Rustic Ciabatta Bun

Vegetarian Sandwich with Artichoke Boursin Cheese
Spread / Arugula Roasted Red Peppers / Red Onion
Cucumber / Pita Wrap

Black Forest Ham with Gruyere / Green Apple
Honey Mustard Aioli / Pretzel Roll

Bahn Mi / Roast Pork / Pickled Vegetables / Cilantro
French Roll

*Please Note that Gluten Free Bread is available Upon
Request

Entree Salads

Can Be Selected in Place of One Sandwich Type

Chef Salad

Chopped Mixed Lettuces / Ham / Turkey / Cheddar
Swiss / Egg / Tomato / Cucumber / Pepperoncini

Greek Salad

Feta Cheese / Tomato / Kalamata Olives
Pepperoncini / Cucumber
Red Onion / Spiced Pita Crisp / Olive Oil Dressing

Chinese Chicken

Napa Cabbage / Carrots / Red Peppers
Snow Peas / Bean Sprouts / Peanuts
Teriyaki Chicken / Sesame Dressing / Crispy Wontons

Composed Side Salads: Select (1) One

Tabbouleh Salad (Vegan)

Italian Style Pasta Salad tossed in a Balsamic Vinaigrette

Curried Sweet Potato and Pecan Salad

Red Quinoa with Sun-Dried Fruit and Mint

Black Bean and Corn Salad

Passion Fruit Glazed Fruit Salad

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

Hot Plated Lunches

Three Course Plated Lunches are Inclusive of Iced Tea with Florida Lemon, Coffee & Hot Teas, Artisan Rolls



Free Range Airline Chicken

Florida Spinach Salad
Spinach / Palm Hearts / Orange / Radish
Sesame Vinaigrette

Roast Free Range Airline Chicken Breast
Roasted Garlic Mashed Potatoes
Haricot Vertes / Natural Rosemary Chicken Jus

Key Lime Pie
Raspberry Ginger Sauce / Vanilla Bean Whip
White Chocolate

\$50 per Person

Stuffed Chicken

Toasted Goat Salad
Watercress and Frisee / Strawberry
Cranberry Crisp / Almond Crusted Goat Cheese
Cucumber / Zinfandel Poppyseed Dressing

Chicken Breast Stuffed with Black Forest Ham & Gruyere in the style of Kiev (Breaded)
Garlicky Green Beans / Yukon Potato Puree
Tomato and Swiss Fonduta

Carrot Cake
Cream Cheese Icing / Asian Spiced Pear Compote
Ginger Caramel

\$51 per Person

CUSTOM MENUS

Mixing and Matching Salads and Desserts with Entrees May Require Price Adjustments Consult Your Catering/Conference Manager For Options and Pricing

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

Hot Plated Lunches

Three Course Plated Lunches are Inclusive of Iced Tea with Florida Lemon, Coffee & Hot Teas, Artisan Rolls



Roasted Duroc Pork Chop

Gluten Free Option

Champions Gate
Market Greens / Tomato / Bermuda Onion
Cucumber / Buttermilk Herb Dressing and Dijon-
Verjus Rouge Dressing



Brined Duroc Pork Chop
Wild Rice and Dried Cranberry Pilaf
Charred Root Vegetables
Dried Cherry and Apple Bourbon Sauce

Colombian
Milk Chocolate Mousse Cake / Dulce De Leche
Strawberry / Mint

\$54 per Person

Pan Seared Florida Black Grouper

The Islands
Caribbean Lettuces / Mango / Palm Hearts
Red Onion / Cashew / Queso Fresco
Citrus-Guava Dressing

Florida Black Grouper served with Sweet Potato-
Sultana Puree
Ginger Bok Choy and Lemongrass-Coconut Sauce

Sea Salt Caramel Cheese Cake
Passionfruit Sauce / Banana

\$62 per Person

CUSTOM MENUS
Mixing and Matching Salads and Desserts with
Entrees May Require Price Adjustments Consult
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For Options and Pricing

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

LUNCH

Hot Plated Lunches

Three Course Plated Lunches are Inclusive of Iced Tea with Florida Lemon, Coffee & Hot Teas, Artisan Rolls



Roast Sirloin

“The Wedge”

Iceberg Lettuce / Tomato / Cherrywood Bacon
Crispy Tobacco Onions / Egg
Buttermilk Blue Dressing

Roast Sirloin of Beef with Buttermilk and Chive
Mashed Potatoes
Broccolini / Wild Mushroom Marsala

Chocolate Ireland
Chocolate Guinness Mousse / Pretzel
Raspberry Caramel / Coffee Espuma

\$56 per Person

CUSTOM MENUS

Mixing and Matching Salads and Desserts with
Entrees May Require Price Adjustments Consult
Your Catering/Conference Manager
For Options and Pricing

Petite Filet of Beef

Wine and Cheese Salad

Arugula, Frisee, Lolla Rossa / Blue Cheese / Cinnamon
Pecan / Grapes / Red Wine Poached Pears / Zinfandel
Dressing

Grilled Petite of Beef with Rosemary and Garlic
Roasted New Potatoes
Roasted Baby Vegetables
Green Peppercorn-Cognac Demi

Chocolate Marquis Cake
Chocolate Caramel / Salted Cream
Bourbon Praline Pecans

\$63 per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

RECEPTION

Cold Hors D'oeuvre

Minimum order 25 pieces



Chicken/Poultry/Fowl

Chicken Waldorf Salad In a Phyllo Cup with Caviar	\$6.25
Duck Prosciutto with Fig-Marsala Compote / Petite Celery	\$6.50
Foie Gras Torchon with Red Onion Marmalade / Blackberry / Chervil	\$6.75

Beef

Beef Carpaccio with Gorgonzola Mousse / Candied Walnuts / Brioche	\$6
Japanese Beef Tataki / Caramelized Enoki Mushrooms / Wonton Lotus	\$6.50
Beef Tartare Beet Caper Shallot Brioche	\$6.50

Seafood

Salmon Poke with Ginger / White Soy	\$6.75
Shrimp Summer Roll with Cucumber / Mint / Basil	\$6.75
Crab Salad Push Pop with Avocado / Red Pepper	\$7
Hamachi with Rice Cracker/ Wakame Yuzu	\$7.25

Pork

Serrano Ham with Manchego Cheese / Sweet Tomato Jam / Arugula	\$6.25
San Danielle Prosciutto Wrapped Melon Skewers with Truffled Honey Drizzle	\$6.75
Deviled Farm Fresh Egg with Bacon and Chive Crème Fraiche	\$6

Vegetarian

Tomato-Mozzarella with Herb Toast/ Balsamic Onion/ Basil	\$6
Mint Compressed Melon with Balsamic /Goat Cheese	\$6.25
Whipped Brie with Pear / Almonds	\$6



A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

RECEPTION

Hot Hors D'oeuvre

Minimum order 25 pieces



Chicken

Cashew Chicken Spring Roll with Sesame Hoisin Sauce	\$6.50
Chicken Lollipop with Spicy Pepper Blue Cheese	\$6.50
Tandoori Chicken Kabob with Cucumber Raita	\$6.50

Beef

Beef Wellington en Croute with Mushroom Duxelle	\$6.50
Mini Kobe Beef Slider	\$6.75
Philly Cheese Steak "Hoagie" with Creamy Cheese Fondue	\$6.75

Seafood

Lobster Fritter with Spicy Herb Aioli	\$7
Crispy Malibu Coconut Shrimp with Orange-Horse'radish Marmalade	\$6.75
Mini Blue Crab Cake with Tomato-Caper Remoulade	\$6.75

Pork

Smoked Pork Belly with Apple Napa Gabbage	\$6.50
Mini Pressed Cubans with Dijonnaise	\$6.50
BBQ Pork Bao Bun with Chinese BBQ Sauce	\$6.25
Crispy Mac and Cheese Croquette with Ham Black Truffle	\$6.75

Vegetarian

Potato Samosa with Mint Chutney	\$6.25
Parmesan Crusted Artichoke Beignet with Creamy Herb Dipping Sauce	\$6.25
Mushroom and Goat Cheese Rangoon with Leek Fondue	\$6.50

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

RECEPTION

Specialty Station Menus

These Stations are designed and priced as enhancements to your Reception and cannot be ordered by themselves at the prices shown. There is a minimum of 50 guests for these stations which will be continually replenished for 1.5 hours.

We recommend one station for every 75 - 100 guests.



Sushi Station \$34 per Person

Our in House Zen Sushi Chefs Selection of
Maki Rolls / Nigiri / Sashimi
Above Items Served with Pickled Ginger / Wasabi /
Soy Sauce



(*) Pasta Station \$26 per Person

Cheese Tortellini / Orecchiette / Gluten Free Penne
Pastas
Aged Parmesan Cream / Marinara / Extra Virgin
Olive Oil / Garlic / Chili Flakes / Parmesan Cheese
/ Onion / Mushroom / Roasted Red Pepper /
Artichokes / Chicken / Sausage

Enhanced Pasta Station Options:

Shrimp / Pine Nuts / Crispy Pancetta / Kalamata
Olives / Capers / Basil Pesto / Sun-Dried Tomato -
Add \$1 per Person, per Item

(*) Risotto \$30 per Person

Carnaroli Rice Served with the Following:
Shrimp / Italian Sausage / Smoked Chicken
Basil Pesto / Grilled Cippolini Onions / Artichokes
/ Roasted Tomatoes / Kalamata Olives / Roasted
Peppers / Cremini Mushrooms / Parmesan Cheese /
Mascarpone Cheese / Pine Nuts

Paella Station \$31 per Person

Paella Pans Filled with Chicken / Gulf Shrimp /
Caribbean Lobster / Chorizo / Florida Clams /
Mussels / Cilantro / Garlic / Tomatoes / Peppers
Served Over Saffron Rice

(*) Stir-Fry Station \$26 per Person

Chicken / Beef / Shrimp / Tofu Rice Noodles / Soba
Noodles / Jasmine Rice / Teriyaki Glaze / Lemongrass
Broth / Red Curry / Coconut Cream / Red Curry
/ Bok Choy / Bean Sprouts / Carrots / Straw
Mushrooms / Baby Corn / Snow Peas / Bamboo
Shoot / Green Onion / Napa Cabbage

* One (1) Attendant required per 75 guests at \$225 each

A 24% service charge and 7%
sales tax will be applied to all
food and beverage pricing.

RECEPTION



Butcher Block Roasted and Chef Carved

(* Attendant Fee of \$225 for each Carver

We Recommend One (1) Carving Station for each 100 Persons

& there is a Twenty (20) Person Minimum for each Carving Station

(* Roast Tenderloin of Beef

\$475 serves 15

Buttermilk and Chive Crushed Potatoes

Garlic Jus

(* Argentinean Churrasco (Skirt Steak)

\$380 serves 20

Aji Amarillo Roast Potatoes

Chimichurri

(* Moonshine Brined Pork Loin

\$375 serves 15

Green Tomato Marmalade

Tasso Ham Logan Mills Grits

(* Prime Rib of Beef

\$550 serves 20

Sea Salt and Garden Herb Crusted

Garlic Smashed Yukon Potatoes

Horseradish Crème Fraiche

(* Blis Bourbon Maple Roasted Pork Belly

\$400 serves 25

Roasted Apple and Golden Raisin Compote

Smoked Bacon and Cheddar Spoon Bread

(* Sage and Orange Roasted Turkey

\$200 serves 10

Country Brown Gravy / Cranberry Relish

Corn Bread Stuffing

(* Salmon Wellington

\$350 serves 15

Fennel and Green Apple Slaw Stuffed

Baked in Puff Pastry

Horseradish Crème Fraiche

(* Steamship of Beef

\$975 serves 100

Roasted New Potatoes

Rosemary -Fig Jus

(* Kabsa Spiced Ahi Tuna Loin

\$475 serves 15

Chilled Soba Noodle Salad

Yuzu-Apple Ponzu

(* Roasted Cuban Pork Pernil

\$375 serves 30

Roasted Plantains with Tamarind Glaze

Mojo Sauce

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

RECEPTION

Reception Enhancements



Hot Parmesan Artichoke Dip \$12 per Person
Served with Sea Salt - Smoked Paprika Seasoned Pita Crisps

Hot Spinach and Blue Crab Dip \$16 per Person
Served with French Baguette

Wing Bar \$18 per Person
Buffalo / Caribbean Jerk / Bourbon Bbq
Carrot and Celery Sticks / Blue Cheese / Ranch /
Mango - Chili Dip



Omni Garden Display \$16 per Person
An Assortment of Garden Fresh Vegetables of the
Season
Select (2) Two Dips:
•Creamy Buttermilk Ranch
•Chunky Blue Cheese and Scallion
•Sundried Tomato and Cannellini Bean
•Roasted Red Pepper and Feta Hummus

Gourmet Cheese Boards \$18 per Person
Sliced and Whole Artisan and Farmstead Cheeses /
Fresh and Dried Fruits / French Baguette / Cracker
Crisps

Wing Bar \$18 per Person
(Six Wings per Person)
Buffalo / Caribbean Jerk / Bourbon Barbecue
Carrot and Celery Sticks / Blue Cheese / Ranch
Mango - Chili Dip

Slider's \$19 per Person
(Three Sliders per Person)
•Jerked Chicken / Mango Slaw / Honey and Lime
Aioli
•Mini Burger Bites / Bacon- Blue Cheese /
Caramelized Onions
•Lil' Cuban's Media Noche Bread / Roasted Pork /
Ham / Swiss Cheese / Pickles / Yellow Mustard

Raw Bar \$37 per Person
•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 / Tarragon
•East Coast Oyster / Mignonette / Classic Cocktail
Sauce / Hot Sauce

Specific Quantities of Each Item Will Be Served

Raw Bar Enhancement Options:
•Ahi Tuna Poke / Sweet Potato Crisps | \$8 per Person
•Split Alaskan King Crab Legs | \$18 per Person
•Smoked Bay Scallops / Spicy Miso Aioli | \$6 per
Person

A 24% service charge and 7%
sales tax will be applied to all
food and beverage pricing.

RECEPTION

Reception Enhancements



Chop-Chop Station \$19 per Person
Romaine / Iceberg and Radicchio / Tomato /
Cucumber / Red Onion / Carrots / Garbanzo
Beans / Palm Hearts / Grilled Chicken / Ham /
Hard Boiled Egg / Bacon / Shredded Cheddar
/ Served with Balsamic Dressing / Italian
Vinaigrette & Buttermilk Ranch Dressing

Nacho Station \$19 per Person
Corn Tortilla Chips / Warm Queso Dip
Tequila-Lime Chicken/ Cumin Spiced Beef
Pico De Gallo / Guacamole / Sour Cream / Onions
/ Cilantro / Black Olives / Cheddar & Jack Cheese
/ Pickled Jalapenos / Black Bean and Roasted
Corn Salsa



Antipasto Station \$24 per Person
An Elegant Assortment of Imported Italian Meats
& Cheeses Served in Freshly Baked Boules
Olives / Roasted Peppers / Pepperoncini /
Tomato-Mozzarella Salad

Fondue Station \$20 per Person

Select (2) Two Cheeses:

- Gruyere
- Muenster
- Cheddar
- Boursin Cheese
- Monterey Jack
- Dilled Havarti
- Gouda

Served with Cubed Breads / Carrot Sticks / Celery
Sticks / Grape Tomatoes / Broccoli & Cauliflower
Florets

A 24% service charge and 7%
sales tax will be applied to all
food and beverage pricing.

RECEPTION

Dessert Reception Enhancements



Dessert Fondue Station \$24 per Person

Choice of (2) Two Dips:
 Creamy Milk Chocolate
 Hazelnut-Milk Chocolate
 Orange-Milk Chocolate
 White Chocolate
 Coconut -White Chocolate
 Bitter Sweet Dark Chocolate
 Chambord-Dark Chocolate
 Spiced Rum Caramel-Dark Chocolate

Served with Strawberries / Pound Cake / Brownie Bites / Pretzel Rods / Marshmallows / Rice Krispy Squares / Chocolate Chip Cookies



Artisan Gelato Station

\$23 per Person + Attendant

Choice of (2) Two Gelato Flavors:

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
 Spumoni

Choice of (3) Three Sauces:

Bitter Sweet Dark Chocolate
 Hot Fudge
 Caramel
 Butterscotch
 Strawberry
 Pineapple
 Blueberry
 Apple Pie
 Spiced Rum - Caramel Banana

Served with: Sugar Cones / Maraschino Cherries
 Whipped Cream / Brownie Bites / Reece's Pieces
 Oreo Cookie Pieces / Mini M&M's / Mini Marshmallows
 Caramel Bits / Rainbow Jimmies / Mini Chocolate
 Chip Cookies

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

RECEPTION

Dessert Reception Enhancements



Miniature Dessert Selections

Chocolate Dipped Strawberries	\$6.25
Coconut Flan with Tropical Fruit Salsa	\$6.25
Kona Coffee Crème Brulee Tarts with Chocolate Espuma	\$6.25
Banana Cream Pie Shooters	\$7.25
Strawberry Rice Pudding with Toasted Pistachio Crumble	\$7.25
Pineapple Upside Down Cake	\$6.25
Mango Tres Leche Trifles	\$7.25
Chocolate Mousse Cone with Raspberry Preserve	\$6.25
Florida Market Fruit Tarts	\$7.25
Tira Mi Su Coupes	\$7.25
Creamsicle Panna Cotta with Orange Mint Salad	\$7.25

Banana's Foster Station

\$14 per Person + Attendant

Sautéed Plantation Banana's with Spiced Rum Butter / Brown Sugar and Served over Tahitian Vanilla Gelato (can substitute Pineapple for Banana's)

Liquid Nitrogen Ice Cream Station

\$32 per Person + Attendant

Requires a Minimum Two (2) Week Advance Notice

Your Choice of (2) Two Flavors of Ice Cream or Sorbet:

Madagascar Vanilla
European Chocolate
Sweet Cream Caramel
Creamy Peanut Butter
Mint Chip
Butter Pecan
Coconut
Italian Lemon Sorbet
Watermelon Sorbet
Florida Orange Sorbet

Your Choice of (4) Four Toppings:

Crushed Oreo
Butterfinger Pieces
Cookie Dough
Mini M&M's
Heath Bar Crunch
Mini Marshmallows
Shaved Coconut
Rainbow Sprinkles
Caramel

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

DINNER

Specialty Dinner Buffets

Our Buffets have been designed with true authentic flavors and recipes in mind. Our Chefs work hand in hand with our diverse family of culinary professionals to bring you buffets that reflect the flavors of the region they originate from. You will experience food like it was cooked in the homes of our proud team of culinarians preparing a meal for their family. From our family to your family, please enjoy.



Our Partners

Farmers/Foragers/Ranchers

Mack Farms / Lake Wales, Florida
Mr. McGregors / Mount Dora, Florida
Uncle Matt's Organic Citrus / Clermont, Florida
Long and Scott Farm / Zellwood, Florida
Florida Classic Grower's / Haines City, Florida
Wilkinson-Cooper / Belle Glade, Florida
Chef's Garden / Huron, Ohio
Winter Park Honey / Winter Park, Florida
Winter Park Dairy / Winter Park, Florida
Halpern's Premium Angus Beef / Atlanta, Georgia

Fisherman

Gary's Seafood / Orlando, Florida
Steve Connolly Seafood / Gloucester, Massachusetts
Honolulu Fish Company / Honolulu, Hawaii

The Above is a Small Sampling of our GREAT "Local" American Partners.

BUFFET MINIMUM

Dinner Buffets Require a Minimum of 35 Per Persons
For Smaller Groups Add \$10 Per Person

Floribbean Experience \$90 per Person (pricing based on 2 hours of service)

Tomato Salad

Queso Fresco / Red Onion / Cilantro Pesto

Tropical Greens

Local Greens / Palm Hearts / Florida Orange / Jicama
Cashews / Florida Citrus Dressing

Churrasco Beef with Vigoron / Flour Tortillas

Jerk Seasoned Chicken with Mango Glaze
Black Beans and Rice

Grilled Mahi Mahi / Pineapple Salsa / Sweet Plantains

Sour Orange Pork Loin / Red Onion Mojo
Whipped Boniato

Coconut Tres Leches / Key Lime Pie

Freshly Brewed Coffees and Gourmet Teas

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

DINNER

Specialty Dinner Buffets



Latin Connection Experience \$92 per Person

Cantina Style Tortilla Soup

Golden Quinoa with Toasted Pumpkin Seeds / Black Bean / Grape Tomato / Red Onion / Corn / Cilantro-Lime Vinaigrette

Chorizo Potato Salad with Scallions / Jalapeno Cheddar Cheese / Cilantro-Garlic Aioli

“Taco Bar”

Meat Selections: Choose (2) Two
Pork Carnitas / Shredded Chicken / Picadillo (Ground Beef)
Mixed Vegetables (Black Beans / Corn / Zucchini Red Onion / Peppers) / Beef Fajita Style

BUFFET MINIMUM

Dinner Buffets Require a Minimum of 35 Per Persons
For Smaller Groups Add \$10 Per Person

Enhanced Meat Options:

Mahi Mahi or Hand Carved Skirt Steak
Add \$7 per Person

Certified Angus Beef Filet or Florida Lobster
Add \$20 per Person

Pico de Gallo / Salsa Verde / Charred Tomato Salsa
Pickled Jalapeno Peppers / Chihuahua and Jack Cheeses / Flour Tortillas / Sour Cream / Cilantro Lime / Onion / “Molcajete” Guacamole Made in Front of You

Pork Tamales with Ranchero Sauce

Cilantro-Lime Rice

Hominy Casserole with Zucchini / Tomato / Chorizo Queso Fresco

Orange Caramel Flan / Coffee-Sugar Dusted Churros with Amaretto Custard Sauce

Freshly Brewed Coffees and Gourmet Teas

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

DINNER

Specialty Dinner Buffets



Zen Experience \$90 per Person

Soup: Miso Soup
Shiitake Mushroom / Scallions

Thai Salad with Cabbage / Thai Chile / Mint / Carrot
Sweet Lime Dressing

Korean Cucumber Salad with Green Onion / Carrots
Sesame Seeds / Chili Flakes / Rice Wine Vinaigrette

Sweet and Sour Chicken with Pineapple
Bell Pepper / Green Onion

Broccoli and Beef
Spicy Garlic Shrimp with Edamame / Carrot / Salt and
Pepper Cashew

Steamed Jasmine Rice

Sugar Snap Peas with Ginger / Garlic / Bean Sprout
Red Chile / Hoisin

Mandarin Orange-Almond Cake / Coconut Rice
Pudding with Lychee

Freshly Brewed Coffees and Gourmet Teas

*Station Enhancement: Fried Rice Station
Add \$11 per Person

Peas / Carrot / Onion / Egg / Bean Sprout / Chili
Peppers / Green Onion / Char Sui Pork / Chicken
Baby Shrimp

*(1) Attendant required per 50 guests at \$225 each

A 24% service charge and 7%
sales tax will be applied to all
food and beverage pricing.

BUFFET MINIMUM

Dinner Buffets Require a Minimum of 35 Per Persons
For Smaller Groups Add \$10 Per Person

DINNER

Specialty Dinner Buffets



Spanish Experience \$98 per Person

Crispy Shaved Serrano Ham with Oven Roasted Tomatoes / Almonds / Manchego Cheese / Arugula Xeres Sherry Vinaigrette

Marinated Artichoke Heart Salad with Piquillo Peppers / Olives / Roasted Garlic Cloves / Grilled Cippolini Onions / Zamorano Cheese Herb Infused Olive Oil

Roast Cod a la Vizcaina - Olive Oil / Garlic / Spanish Olives / Tomato-Caper Stew

Paella - Chorizo / Clams / Mussels / Shrimp Scallops / Chicken / Tomato / Sweet Peas / Rice Saffron-Shellfish Broth

Roast Chicken with Pearl Onions and Romesco Sauce

Pringá - Braised Beef with Bacon / Chorizo Chick Peas / Potato / Saffron / Chard

Papas a la Riojana - Roasted Potatoes with Peppers Garlic / Chorizo / Olive Oil

Catalonia-Style Spinach with Garlic Pine Nuts / Raisins

Chocolate Cinnamon Torta / Vanilla Bean Pudim Flan Freshly Brewed Coffee and Gourmet Teas

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BUFFET MINIMUM

Dinner Buffets Require a Minimum of 35 Per Persons For Smaller Groups Add \$10 Per Person

DINNER

Specialty Dinner Buffets



Tour of Italy Experience \$97 per Person

San Marzano Tomato Bisque

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

Caprese with Vine Ripe Tomatoes / Fresh Mozzarella
/ Arugula / Aged Balsamic Reduction / Extra Virgin
Olive Oil

Penne Pasta with Red Sauce / Parmigiano-Reggiano

Cheese Tortelloni with Pancetta / Sweet Peas
Roasted Garlic Cream

Chicken Saltimbocca - Sage / Prosciutto / Marsala
Sauce

Grilled Italian Sausage Pomodoro with Onions and
Sweet Peppers

Italian Green Beans with Oven Roasted Tomato and
Vidalia Onion Compote

Garlic Bread Sticks

Chocolate Chip and Ricotta Cannoli's / Tiramisu
Freshly Brewed Coffee and Gourmet Teas

Station Enhancement: (*)Carving Station
Add \$9 per Person

Bistecca alla Fiorentina - Roasted Steak in the Style of
Florence

*(1) Attendant required per 75 guests at \$225 each

A 24% service charge and 7%
sales tax will be applied to all
food and beverage pricing.

BUFFET MINIMUM

Dinner Buffets Require a Minimum of 35 Per Persons
For Smaller Groups Add \$10 Per Person

DINNER

Specialty Dinner Buffets



American BBQ Buffet \$90 per Person

Cast Iron Chili

Wedge Salad
Iceberg / Bacon / Egg / Tomato / Buttermilk Blue Dressing

Sweet and Sour Coleslaw

Southern Style Potato Salad

Watermelon Salad
Feta / Red Onion / Arugula / Zinfandel Poppyseed Dressing

Country Fried Buttermilk Chicken

Dry Rubbed Meat Selection:

Smoked Sausage Links / Baby Back Ribs
Slow Roasted Beef Brisket

Sauce Selection:

Carolina Mustard Sauce / White Honey-Garlic Sauce
Spicy Tennessee Whiskey Sauce

Parkerhouse Roll / Smoked Jalapeno and Cheddar
Corn Bread Muffins

Smoked Gouda Baked Macaroni and Cheese with
Buttery Bread Crumbs

Coca Cola Baked Beans with Sorghum
Cherrywood Bacon Lardons

Bourbon Pecan Pie / Seasonal Bread Pudding
Freshly Brewed Coffee and Gourmet Teas

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BUFFET MINIMUM

Dinner Buffets Require a Minimum of 35 Per Persons
For Smaller Groups Add \$10 Per Person

DINNER

Specialty Dinner Buffets



Steak House Buffet \$94 per Person

New England Clam Chowder

Wedge Salad
Baby Lettuce Wedges / Bacon / Egg / Tomato
Buttermilk Blue Dressing

Spinach Salad
Local Spinach / Red Onion / Tomato / Warm Bacon Dressing

Braised Short Ribs
Snap Peas / Cola-Soy Reduction

Grilled Flank Steak
Caramelized Onions / Umami Sauce

Roast Chicken Thighs
Wild Mushroom Ragout / Kale Salad

Artisan Baked Dinner Rolls

Truffle Macaroni and Cheese

Gratinee Style Potatoes

Strawberry NY Cheesecake / Kona Coffee Brulee Tarts

Freshly Brewed Coffee and Gourmet Teas

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BUFFET MINIMUM

Dinner Buffets Require a Minimum of 35 Per Persons
For Smaller Groups Add \$10 Per Person

DINNER

Specialty Dinner Buffets



Taste of Omni ChampionsGate Buffet \$130 per Person

Trevi's

San Marzano Tomato Bisque
Vine Ripe Tomato / Buffalo Mozzarella / Basil / Balsamic
Pan Seared Salmon with Tomato-Caper Broth
Cheese Tortellini / Spinach / Lemon Cream
Sweet Garlic Broccolini
Tiramisu

David's

Wedge Salad
Iceberg / Red Onion / Egg / Bacon / Buttermilk Blue Dressing
Braised Shortribs / Red Wine Sauce
Florida Grouper / Swiss Chard
Roasted Garlic Smashed Potatoes
Seasonal Fruit Bread Pudding

Zen

Sushi Display
Wasabi / Pickled Ginger / Shoyu
Beef and Broccoli
Spicy Orange Chicken
Steamed Jasmine Rice
Mandarin Orange Almond Cake

Freshly Brewed Coffees and Gourmet Teas

BUFFET MINIMUM

Dinner Buffets Require a Minimum of 35 Per Persons
For Smaller Groups Add \$10 Per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

DINNER

Hot Plated Dinner

Three Course Plated Dinners are Inclusive of Iced Tea with Florida Lemon, Coffee & Hot Teas, Artisan Rolls



Free Range Chicken

Kale Salad
Baby Kale and Frisee / Red and Green Grapes
Feta /Sunflower Seeds / Grape Tomato / Mint-Lime Dressing

Grilled Free Range Chicken Breast / Roasted Vegetable Barley Salad / Haricot Vertes / Charred Tomato Basil Coulis

Chocolate Hazelnut Kit Kat
Liquid Mango / Coffee Whip / Cocoa Nib Chocolate Bark

\$73 per Person

Stuffed Chicken

Toasted Goat Salad
Watercress and Frisee / Strawberry / Cranberry Crisp / Almond Crusted Goat Cheese / Cucumber Zinfandel Poppyseed Dressing

Chicken Breast Stuffed with Wild Mushroom Risotto
Garlicky Green Beans / Port Wine and Fig Demi Glace

Coconut Crème Caramel
Caribbean Rum Mangoes / Banana Custard Sauce
Toasted Coconut

\$79 per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

CUSTOM MENUS

Mixing and Matching Salads and Desserts with Entrees May Require Price Adjustments
Consult Your Catering / Conference Manager For Options and Pricing

DINNER

Hot Plated Dinner

Three Course Plated Dinners are Inclusive of Iced Tea with Florida Lemon, Coffee & Hot Teas, Artisan Rolls



Porcini Dusted Filet of Beef

Wine and Cheese Salad
Arugula, Frisee, Lolla Rossa / Blue Cheese
Cinnamon Pecan / Grapes / Red Wine Poached
Pears / Zinfandel Dressing

Porcini Dusted Filet of Beef with Wild Mushroom
and Arugula Risotto / Grilled Asparagus / Port
Wine and Fig Demi Glace

Chocolate Marquis Cake
Chocolate Caramel / Salted Cream / Bourbon
Praline Pecans

\$98 per Person

Gorgonzola Crusted Filet of Beef

“Caprese” Capriccioso Salad

Arugula / Heirloom Tomatoes / Fresh Mozzarella
Red Onion / Crisp Tuscan Olive Bread / Sun-Dried
Tomato Vinaigrette

Gorgonzola Crusted Filet of Beef with
Italian Herb and Parmesan Polenta Cake
Roasted Mediterranean Vegetables
Chianti Wine Sauce

Tiramisu
Liquid Chocolate / Amaretto Whipped Cream
Chocolate Shards

\$99 per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

CUSTOM MENUS

Mixing and Matching Salads and Desserts with Entrees May Require Price Adjustments
Consult Your Catering / Conference Manager For Options and Pricing

DINNER

Hot Plated Dinner

Three Course Plated Dinners are Inclusive of Iced Tea with Florida Lemon, Coffee & Hot Teas, Artisan Rolls



Florida Snapper

Gluten Free and Heart Healthy Option

Kale Salad

Baby Kale and Frisee / Red and Green Grapes
Feta / Sunflower Seeds / Grape Tomato
Mint-Lime Dressing

Olive Oil Roast Florida Snapper with Golden Raisin-Parsley Red Quinoa / Pine nuts / Asparagus Curried Cauliflower Sauce

Lychee Sago (tapioca) Pudding
Papaya Tartare / Sun-Dried Cherry / Sake Gelo Cubes / Mango Caviar

\$94 per Person

Duroc Pork Chop



"The Wedge"

Iceberg Lettuce / Tomato / Cherrywood Bacon
Crispy Tobacco Onions / Egg / Buttermilk Blue Dressing

Char-Grilled Duroc Pork Chop with Creamy Chevre Polenta Haricot Vertes and Baby Patty Pan Squash
Green Apple-Blis Maple Syrup & Golden Raisin Compote

Apple-Almond Tart
Melted Bourbon Ice Cream / Cinnamon Whip
Moonshine Raisins

\$86 per Person

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

CUSTOM MENUS

Mixing and Matching Salads and Desserts with Entrees May Require Price Adjustments
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DINNER

Hot Plated Dinner

Three Course Plated Dinners are Inclusive of Iced Tea with Florida Lemon, Coffee & Hot Teas, Artisan Rolls



Filet of Beef and Jumbo Prawns

Florida Spinach Salad
Spinach / Palm Hearts / Orange / Radish
Sesame Vinaigrette

All Natural Filet of Beef with Scampi Style
Jumbo Prawns
Roasted Lemon and Thyme New Potatoes
Grilled Asparagus Mushroom Marsala sauce
Lemon Chive Buerre Blanc

Caramelo
Chocolate & Caramel Mousse / Chocolate
Daquoise / Pineapple

\$132 per Person
Filet of Beef and Salmon

Kale Salad
Baby Kale and Frisee / Red and Green Grapes
Feta / Sunflower Seeds / Grape Tomato
Mint-Lime Dressing

All Natural Filet of Beef and Pan Seared Loc
Duart Salmon
Whole Grain Mustard Demi Glace and Citrus
Chive Buerre Blanc White Truffle Scented Potato
Puree / Lemon Roasted Baby Vegetables

Sea Salt Caramel Cheese Cake
Passionfruit Sauce / Banana

\$127 per Person



A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

CUSTOM MENUS

Mixing and Matching Salads and Desserts with Entrees May Require Price Adjustments
Consult Your Catering / Conference Manager For Options and Pricing

BEVERAGES

Bar Selections



Hosted Bars - On Consumption

House Brand Cocktails	\$9.50 per Drink
Premium Brands Cocktails	\$10 per Drink
Deluxe Brands Cocktails	\$11 per Drink
Imported and Craft Beer	\$8 per Bottle
Domestic Beer	\$7 per Bottle
Tier One Wine Selection	\$8.50 per Glass
Tier Two Wine Selection	\$9.25 per Glass
Tier Three Wine Selection	\$10 per Glass
Soft Drinks and Bottled Water	\$5.75 Each

Hosted Bars - Per Person, Per Hour

House Brands, Tier One Wines, Domestic Beer, Soft Drinks and Bottled Water

First Hour - \$23

Additional Hours - \$10

Premium Brands, Tier Two Wines, Imported and Craft Beer, Domestic Beer, Soft Drinks and Bottled Water

First Hour - \$26

Additional Hours - \$12

Deluxe Brands, Tier Three Wines, Imported and Craft Beer, Domestic Beer, Soft Drinks and Bottled Water

First Hour - \$29

Additional Hours - \$14

Wine by the Glass

Tier One

Hogue Cellars, Washington State
Chardonnay, Cabernet Sauvignon and Merlot
Banfi Pinot Grigio
Chateau Ste. Michelle Reisling

Tier Two

Wente Hays Ranch, California
Chardonnay and Cabernet Sauvignon
Carneros Highway Pinot Noir
Joel Gott Sauvignon Blanc
Chateau Ste. Michelle Reisling

Tier Three

Franciscan, California
Chardonnay and Merlot
Louis Martini Cabernet Sauvignon
Kim Crawford Sauvignon Blanc
Chateau Ste. Michelle Reisling

Labor Charges

Bartender Fee - \$225.00 each
(Fee waived with purchase of \$750 per bar)
Cashier Fee (Cash Bars Only) - \$100 each

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BEVERAGES

Brands by Category



House Brands

Vodka	Svedka
Gin	Seagrams
Bourbon	Jim Beam
Scotch	J&B
Blended Whiskey	Canadian Mist
Rum	Bacardi Silver
Tequila	Sauza Blanco

Premium Brands

Vodka	Three Olives
Gin	Bombay
American Whiskey	Jack Daniels
Scotch	Deward's White Label
Blended Whiskey	Collinwood
Rum	Bacardi Superior
Tequila	1800 Silver

Deluxe Brands

Vodka	Grey Goose
Gin	Bombay Sapphire
Bourbon	Woodford Reserve
Scotch	Deward's 12 Year
Blended Whiskey	Whistle Peg
Rum	Maestro de Bacardi
Tequila	Corzo Silver

Beer

Standard Selections on Every Bar

Domestic

Budweiser
Miller Lite
Corona
Samuel Adams

Imported

Heiniken

Local Craft

Cigar City Jai Alai Indian Pale Ale

MORE BEER

Maximum 7 Brand Choices total on Bars

Stella Artois
Amstel
Budweiser Light
Coors Light
Cigar City Florida Cracker Belgian Style White Ale
Two Henrys Gilded Age Golden Lager

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

BEVERAGES

Specialty Drink Stations



Frozen Drinks \$13 per Drink
Regular & Strawberry Daiquiris, Piña Coladas, and Margaritas

Martinis \$14 per Drink
Cosmopolitan - Vodka, Triple Sec, Cranberry Juice, Splash of Sour Mix
Blue Sky - Vodka, Blue Curacao, Sour Mix
Chocolate - Vodka, Dark Cacao, Bailey's, Liquor 43,
Half & Half Apple Sour - Vodka, Pucker Apple Sour, Sour Mix
Key Lime - Vodka, Liquor 43, Lime Juice, Half & Half, Garnished With Lime Twist



Mojitos \$12 per Drink
Muddled Lime Wedges, Mint, Sugar Syrup, Bacardi Rum, and Soda Water

Margaritas \$14 per Drink
Omni Margarita - Cuervo Gold Tequila, Triple Sec, Sour Mix, Cranberry Juice, and Lime Juice

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

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

Italian Margarita - Cuervo Gold Tequila, Amaretto, Sour Mix, and Lime Juice

Cordials \$14 per Drink
Amaretto Di Saronna, Bailey's Irish Cream, B & B, Bénédictine, Chambord, Cointreau, Drambuie, Frangelico, Galliano, Godiva Dark, Godiva White, Grand Marnier, Kahlúa, Sambuca, Tuaca

Sangria Station \$14 per Drink
A Mixture of Red Wine, Freshly Squeezed Lemonade, Spirits and Fresh Fruit

Beers Of The World \$9 per Drink
Sam Adams Seasonal, Blue Moon Belgian Ale, Yuenling, Stella Artois, Red Stripe, Modelo Light, Sapporo

Sake \$13 per Drink
Gekkeikan, Itami Onigoroshi, Kitaya Junmai, Momokawa Pearl

A 24% Taxable Service Charge and 7% Florida Sales Tax will be Applied to all Food And Beverage Pricing

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

WINE LIST



Sparkling Wines and Champagne

- Kenwood, Yulupa Cuvee Brut California, NV 44
- Piper Sonoma, Brut Sonoma, California, NV 65
- Moet & Chandon, Imperial, Champagne, NV 195

White Wines

Specialty White Wines

- Beringer, White Zinfandel California, 2010 39
- Pinot Grigio, Banfi, "Le Rime", Tuscany, Italy 40
- Riesling, Chateau Ste. Michelle, Washington 42

Sauvignon Blanc

- Joel Gott, California, 2009 43
- Kim Crawford, New Zealand 56

Chardonnay

- Hogue, Columbia Valley, Washington 43
- Kendall-Jackson, Vintner's Reserve, California, 2009 49
- Sonoma Cutrer, "Russian River Ranches" 80
- Franciscan, Napa Valley, California, 2008 54

Red Wines

Pinot Noir

- Estancia, "Pinnacles Ranches", Monterey County 52
- La Crema, Sonoma Coast, 2008 82

Merlot

- Hogue, Columbia Valley, Washington 43
- Hahn Estates, Central Coast, California 49
- Franciscan Oakville Estate, Napa Valley 72

Cabernet Sauvignon

- Hogue, Columbia Valley, Washington 43
- Louis M. Martini, Sonoma, California 50
- Franciscan, Estate, Napa Valley 80

Specialty Reds

- Malbec, Terrazas de los andes, 'Altos del Plata', 44
Mendoza, Argentina
- Banfi, Chianti Classico, Riserva, Tuscany, Italy 69

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

POLICIES

General Information

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

Our Chef's will accommodate those 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 24% service charge and 7% Florida State sales tax. (Note: Service Charge is Taxable)

An additional \$4.00 per person shall be added to any Continental Breakfast that requires seating and/or table service.

An additional per person charge will be added and will be applied to any serviced meal function of less than 50 guests.

A service fee of \$225.00 per Chef/Attendant will be charged to any Chef Attended carving or other preparation station.

A Bartender fee of \$225.00 will be applied to any package bar for groups of less than 50 guests

A Bartender fee of \$225.00 will be applied to any consumption or cash bar where the sales per bartender do not exceed \$750.00.

Service Charges (cont.)

A fee of \$250.00 per Bartender will be applied to any event that requests additional bartenders over the Resort's standard of 1 Bartender per 100 guests.

Please note: If the Resort receives a Room Set-up 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 \$275.00, for ballroom sections the charge is \$550.00 each.

Guarantees

Omni ChampionsGate requires a food guarantee Three (3) Business Days in advance of the event for all catered food and beverage events.

If Omni ChampionsGate does not receive a (3) business day guarantee, the Group's expected attendance as listed on the BEO will be used as the food guarantee.

Omni ChampionsGate 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 ChampionsGate is not responsible for any meals exceeding the five/three percent (5/3%) overage; however we will accommodate such occurrences to the best of our ability. Omni ChampionsGate catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

POLICIES

Guarantees (cont.)

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 (3) day food guarantee will be accommodated to the best of our ability and additional charges will apply.

Meeting and Event Arrangements

Omni ChampionsGate 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, audiovisual support, buffet and table centerpieces, ice carvings and complete theme décor packages to compliment your event.

The use of confetti is not permitted.

The Omni Orlando Resort at ChampionsGate 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.

A 24% service charge and 7% sales tax will be applied to all food and beverage pricing.

Seating for Meal Functions

Types of seating include: seated cocktail rounds of four (4), standing cocktail rounds and 72" round tables. The amount and type of seating provided for your event will be determined based on the event venue, menu and duration of the event.

Omni ChampionsGate 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
- Wind gusts in excess of 15 mph.
- Lightning

The Resort will decide by 8:00 p.m. the evening prior for breakfast, by 7:00am the day of the event for lunch, and by 12:00pm for evening functions.

The hotel reserves the right to make the final decision on event location

I have read and agree to the above catering guidelines:

Signed _____

Print Name: _____

Date: _____