

A day to be remembered

OMNI  HOTELS & RESORTS
championsgate | orlando





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Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Orlando Resort at ChampionsGate, we're committed to making sure your wedding day is nothing short of spectacular—by filling it with love, laughter and magical memories. That's our promise to you.

Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational.

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









Wedding Packages

Private Cocktail Reception Room for Bridal Party

A Selection of Butler Passed Hot & Cold Hors d'oeuvres

Dressing Room for Bride and Groom the day of the Wedding (based on availability)

Elegant Floor Length Table Linens & Napkins Available in White, Ivory and Black

Votive Candles & Mirrors to Accompany Your Table Centerpieces

Buffet Style or Plated Dinner

Individually Designed Wedding Cake

Head Table or Sweetheart Table

Champagne Toast for All Guests

Parquet Dance Floor & Staging for Entertainment

Luxurious Wedding Night Suite for the Bride & Groom with Champagne and Strawberries

Special Room Rates for Guests

Complimentary Day of Self Parking for Rehearsal and Wedding

Menu Tasting for up to Four Guests

In addition to the above wedding package we welcome the opportunity to customize arrangements and menus to create the exact wedding reception you desire!



The Ceremony

White Garden Gazebo

White Garden Chairs

Water Station with Fresh Lemons

Rehearsal and Wedding Day Coordinator

Indoor Function Space Reserved for Outdoor Ceremonies as Back Up in Case of Inclement Weather

\$2,000

Enhancements

Your Catering Manager can also assist by providing a listing of our preferred service providers to assist you with your event planning and can also assist with the following arrangements:

Bridal Spa Packages

ChampionsGate Golf Outings

Valet Parking

Bridal Showers

Rehearsal Dinners

Post Wedding Brunch



Cocktail Hour

Select four of the following hors d'oeuvres

Hot Hors D'oeuvres

- Coconut Chicken
- Scallop Wrapped with Bacon
- Crab Cakes with Tomato Remoulade
- Tempura Chicken with Thai Chili Sauce
- Italian Sausage Stuffed Button Mushrooms
- Meatballs with Blue Cheese Wrapped in Bacon
- Vegetable Spring Rolls with Plum Dipping Sauce
- Petite Beef Tenderloin en Croute with Mushroom Duxelle
- Crispy Phyllo Triangles Filled with Spinach and Feta Cheese
- Crispy Coconut Shrimp with Orange-Horseradish Marmalade

Cold Hors D'oeuvres

- Smoked Salmon on Pumpernickel
- Boursin Stuffed Red Bliss Potatoes
- Artichoke and Roma Tomato Crostini
- Prosciutto Ham Wrapped Pencil Asparagus
- Macadamia Crusted Beef Medallion on Garlic Crouton



Reception

Select any of the following reception stations to enhance your cocktail hour

Baked Brie en Croute \$6.50 per serving

Garnished with Toasted Almonds, Fresh Berries and Raspberry Coulis, Sliced French Banquets and Assorted Crackers

Vegetable Crudités Display \$11 per serving

An Assortment of Garden Fresh Vegetables of the Season With Creamy Herb and Onion Dips

International Cheese Display \$11 per serving

Hand Selected Artisan Cheese with Grapes, Sliced French Baguettes and Assorted Crackers

Antipasto Supreme \$12 per serving

Buffalo Mozzarella, Aged Provolone, Genoa Salami, Soppresata, Roasted Peppers, Grilled Eggplant, Zucchini and Yellow Squash, Cherry Peppers, Marinated Sun-Dried Tomatoes, Olives, Roasted Garlic and Foccacia

Sushi and Sashimi \$12 per serving

(two pieces per serving)

Assortment of Fresh Maki Sushi and Sashimi Selections With Pickled Ginger, Wasabi and Soy Sauce

The Main Course

All Entrees are Served with Bakery Fresh Dinner Rolls; Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of Teas

Salads

Please select one of the following

Fresh Field Greens Salad

Organic Baby Greens with Tomatoes, Cucumbers and Carrots
With Two Choices of Dressings

Creamy Caesar Salad

Crisp Romaine, Shaved Parmesan and Focaccia Croutons
With Creamy Caesar Dressing

ChampionsGate Salad

Belgium Endive, Lola Rosa, Frisee, Tomato and
Sun Dried Tomato Cheesecake with Champagne Vinaigrette Dressing

Entrees

Please select one or two of the following

Mediterranean Chicken \$85 per person

Herb Crusted Airline Chicken Breast, Provençal Vegetables, Fingerling Potatoes, Melted Arugula, Roasted Garlic jus

Chicken Tuscany \$85 per person

Grilled Breast of Chicken Topped with Sliced Tomato, Parmesan Potatoes Smoked Mozzarella Cheese and Sauce Marsala

Pan Seared Florida Grouper \$95 per person

Chorizo Potato Puree, Brocolini, Tomatillo-Pepper Salsa, Cilantro Buerre Blanc

Napa Valley Filet Mignon \$110 per person

Roast Filet Mignon with Merlot Infused Sweet Onion Compote, Yountville Goat Cheese Potato Gratin, Wild Forest Mushroom Demi Glaze

Duet Entrees

Grilled Breast of Chicken and Bronzed

Mahi Mahi Filet \$105 per person
with a Guava Glaze and a Tropical Fruit Salsa, Macadamia Nut Rice Pilaf and Green Beans

Roasted Rack of Lamb with Balsamic Demi Glaze, Grilled Jumbo Prawns with Citrus Cream Sauce \$105 per person
Rosemary Polenta Cake, Melted Spinach, Warm Mushroom Fig Salad

Petite Filet Mignon with Basil Butter Sauce, Jumbo Lump Maryland Crab Cake with Corn & Pepper Relish \$125 per person

Sundried Tomato Whipped Potatoes, Lemon Scented Asparagus

Petite Filet Mignon with Red Wine Sauce, Shrimp Stuffed Shrimp with Tarragon \$125 per person

Tomato Buerre Blanc
Artichoke Thyme Risotto and Roasted Garlic Brocolini

Celebration Buffet

Salads

Please select two of the following

- Baby Garden Greens with Grape Tomatoes, Shredded Carrots, Ranch and Balsamic Vinaigrette Dressings
- Sliced Tomato & Buffalo Mozzarella Salad
- Crisp Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing
- Balsamic Marinated Asparagus and Roasted Pepper Salad
- Italian Style Orzo Salad
- Wild Rice Salad with Sun-Dried Cranberries, Toasted Pine Nuts and Fresh Goat Cheese
- Mediterranean Salad with Iceberg, Romaine, Radicchio, Frisee, Kalamata Olives, Artichoke Hearts, Roasted Peppers, Red Onions, Capers, Feta Cheese, Cucumbers and Tomatoes with Lemon Thyme Vinaigrette and Balsamic Vinaigrette Dressings

Entrees

Please select three of the following

- Chicken Rusticae: Roasted Chicken, Stewed Tomatoes, Peppers, Onions, Mushrooms, Garbanzo Beans and Fresh Artichokes
- Lemon Scented Grouper with Stewed Tomatoes and Capers
- Pan Seared Mahi-Mahi with Tamarind Honey Glaze and Tropical Fruit Salsa
- Oven Roasted Chicken with a Tomato-Basil Saffron Broth
- Herb Roasted Chicken with Wild Mushroom Demi-Glace
- Braised Chicken Cacciatore with Peppers, Onions, Tomatoes and Mushrooms
- Sliced Sirloin of Beef with Sautéed Peppers and Onions
- Seared Salmon with Lemon Buerre Blanc
- Sliced Pork Loin with Butter-Rum Glaze
- Orecchiette Pasta with Tomato Basil Cream Topped with Grated Parmesan
- Gnocchi Carbonara - Potato Dumplings with Caramelized Onions, Bacon and Peas in a Nutmeg Cream Sauce
- Rotini with Zesty House Made Marinara Sauce with Italian Meatballs and Shredded Provolone Cheese

Accompaniments

Please select two of the following

- Long Grain Wild Rice Blend
- Roasted Potatoes with Caramelized Onions
- Basil Whipped Potatoes
- Roasted Garlic Red Bliss Mashed Potatoes
- Bacon-Cheddar Mashed Potatoes
- Roasted Vegetable Medley
- Grilled Asparagus
- Haricot Verts and Baby Carrot
- Green Beans Amandine
- Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of Teas

Three-Course Celebration Menu

\$85 per person

Other Meals

- (Available on Request)
- Vegetarian Meals
- Kosher Meals
- Children's Meals (ages 3 - 11)
- Vendor Meals

The Bar



Deluxe Brands

1 hour	\$21 per person
2 hours	\$26 per person
3 hours	\$30 per person
4 hours	\$34 per person
5 hours	\$37 per person

Premium Brands

1 hour	\$19 per person
2 hours	\$24 per person
3 hours	\$28 per person
4 hours	\$32 per person
5 hours	\$35 per person

Beer and Wine Brands

1 hour	\$15 per person
2 hours	\$20 per person
3 hours	\$24 per person
4 hours	\$28 per person
5 hours	\$31 per person

Liquor

Vodka
Gin
Bourbon
Whiskey
Rum
Scotch
Tequila

Premium

Skyy
Bombay
Jim Beam
Seagrams VO
Bacardi
Dewars
Jose Cuervo

Deluxe

Ketel one
Bombay Sapphire
Gentleman Jack
Crown Royal
Captain Morgan
Johnnie Walker Black
Patron Silver

*Liquor Brands are Subject to Change

Hosted on Consumption

Deluxe Brand Cocktai	\$9 per drink
Premium Brand Cocktail	\$8 per drink
Select House Wine	\$7.50 per glass
Imported Bottled Beer	\$6.50 per bottle
Domestic Bottled Beer	\$6 per bottle
Soft Drinks	\$4.75 each
Bottled water	\$5.50 each

One bar for every 100 pp

All Bars Include...Wine Selections: Chardonnay, White Zinfandel and Cabernet Sauvignon

Beer Brands: Budweiser, Miller Lite, Bud Light, Michelob Ultra, Heineken and Corona

Sodas and Bottled waters

A \$155 Bartender Fee per bartender will be charged for any consumption bar that does not exceed an average of \$750 in net sales per bartender.

Any Questions?



What is needed to secure my date and space?

A signed contract and a non-refundable deposit of 20% of the estimated amount will secure your date and space.

What is the payment policy?

Upon signing the contract, 20% of the estimated amount is required. Sixty days prior to the event, an additional 30% is required. Lastly, ten business days prior to your wedding date, the final amount is required.

What overnight accommodations are available for my guests?

Your catering manager can set up a "Wedding Room Block" for your guests. All rates are seasonal and rooms are based on the availability of the hotel.

Is there a Room Rental Charge? Food and Beverage Minimum?

The Omni Orlando Resort does not have a room rental charge. Please speak with your Catering Manager regarding the Food and Beverage minimum.

After my wedding is booked, what's next?

Now is the time to begin booking other vendors for your wedding day! Our Catering Manager will be in touch with you in the next few weeks or months to begin firming up your menu and other details for your big day.

Do I bring my own officiate, flowers and entertainment?

Yes! Our Catering Manager can provide you with a preferred vendor's list to help you with the remainder of your planning.

Can I provide gift bags to my guests staying at the hotel?

Yes! Please make an appointment with the Catering Manager to drop off gift bags, as well as any other materials the hotel will store, a few days prior. We will be happy to deliver the gift bags to each room for a nominal fee. Gift bags are not able to be given out at check-in.