



YOUR STORY STARTS HERE.

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

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

Omni Orlando Resort'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.

TABLE OF CONTENTS

PACKAGES | 4 >

DETAILS | 5 >

MENU | 6 >

BEVERAGES | 10 >

DESSERTS | 11>

LATE NIGHT BITES | 12>









PACKAGES

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

THE CEREMONY

- Professional day of wedding coordinator for the rehearsal and wedding day
- DJ services to include microphones, music and speakers
- White garden chairs
- Fruit-infused water station

- Tables for gifts and programs
- Ceremony rehearsal location
- Indoor ballroom for outdoor ceremonies as a weather back-up
- Dressing rooms for bridal party on wedding day

THE RECEPTION

- One-hour cocktail hour and four-hour wedding reception
- Professional day of wedding coordinator
- DJ and emcee services for four hours to include uplighting, cold sparklers and mobi-photobooth
- Personal wedding service manager dedicated to organizing all in-house details
- Individually designed wedding cake and complimentary cake cutting
- Champagne toast for all guests
- Private menu tasting for up to four guests

Ceremony and reception fee is \$5,500
Reception only fee is \$4,500
Wedding receptions that exceed four hours will be charged an additional \$750 per hour added (max two additional hours)

Surcharge of \$3,000 will apply to all holidays*
*Includes Easter, Christmas Eve, and New Year's Eve
Prices are subject to a 26% service charge and a 7.5% state sales tax.
All menus and prices are subject to change.

- Indoor ballroom to include:
 - Round, rectangular, and sweetheart tables
 - Elegant floor-length linen and napkins available in white, ivory, or black $\,$
 - Choice of Chiavari chairs
 - Votive candles to accompany your provided table centerpiece
 - Dance floor and staging for entertainment
 - White china, silverware, and glassware
- Luxurious wedding night suite for the bride and groom
- Special room rates for guests
- Customized webpage for guest reservations
- Complimentary day-of self-parking for rehearsal and wedding

DETAILS

MINIMUMS

Additional to your contracted ceremony and reception fees is a required ballroom food and beverage minimum.

DEPOSIT AND PAYMENT

A signed contract and a non-refundable deposit of 25% of the estimated master bill charges will secure your date

An additional 20% of the estimated master bill charges due at 270 days out.

An additional 20% of the estimated master bill charges due at 180 days out.

An additional 20% of the estimated master bill charges due at 90 days out.

Remaining balance is due 14 business days prior to wedding date.

Deposit schedule subject to change based on your selected date

VENDOR POLICY AND INSURANCE

Aside from your planner, cake, and DJ vendors, you are welcome to select vendors with whom you feel most comfortable. All vendors are required to be licensed and insured. A certificate of insurance will be required with at least \$2 million in aggregate coverage and note Omni as the certificate holder.

NOISE ORDINANCE

Omni Orlando Resort has a strict noise ordinance of 1AM for indoor venues and 10PM for outdoor venues.

WELCOME BAGS

Bell services will be happy to deliver the gift bags to each guest room for a nominal fee.

OUTSIDE CATERING

Omni is a full-service resort with a well-versed culinary team. The usage of outside food and beverage is strictly prohibited, with the exception of specialty desserts and culturally specific catering that our team cannot replicate with Omni's approval.

SPECIAL MEAL REQUESTS

Vegetarian, kosher, and other dietary meals are available upon request.

SPA OFFERING

A 15% Discount is offered on Spa Services during your wedding weekend stay at Omni for all guests (does not include packages, special offers, or promotional pricing). Guests to provide spa concierge with your wedding specific code when checking in. A 15% discount is also offered on all Spa Retail with the purchase of two products or more. Bride & Groom will receive a (1) complimentary Wedding Day gift bag with any booked service.

GOLF OFFERING

(1) Complimentary round of golf is offered to the bride or groom and a 20% discount off is offered to other players within the same round during your wedding weekend. Tee times must be reserved by calling Golf Clubhouse and referencing your wedding specific code.







COCKTAIL HOUR

Select four of the following butler-passed hors d'oeuvres. Each selection is based on one piece per person (included in per person entrée cost). Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.

HORS D'OEUVRES | CHOICE OF FOUR **BUTLER PASSED**

HOT

Colombian chicken empanada | Tomatillo salsa (gf, df)

Buffalo chicken spring roll | Blue cheese

Tandoori chicken kabob | Cucumber raita (gf)

Bourbon barbecue meatball | Bacon-wrapped beef and blue cheese meatball (gf)

Short rib beef Wellington | Red onion marmalade

Crispy Malibu coconut shrimp | Orange-horseradish marmalade

Maryland crab cake | Tomato-caper remoulade

Mini Cubans | Dijonnaise

Barbecue pulled pork tostada | Pickled carrot-benne seed slaw (gf, df)

Parmesan cheese crusted artichoke beignet | Creamy herb dipping sauce

Mushroom and goat cheese Rangoon | Leek fondue (v)

Vegetable empanada (v, df)



Chicken salad | Curry chicken salad and avocado on toast

Spicy tuna tartare | Mango salsa in wonton lotus cups (df)

Gazpacho shrimp shooters (gf, df)

Jamón serrano | Manchego cheese, sweet tomato jam and micro pepper greens

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

Tomato and mozzarella | Herb toast, balsamic onions and basil (v

Hot and crunchy cauliflower bites with avocado dip

Additional hors d'oeuvres at \$8 per piece



PLATED DINNERS

All dinners are served with artisan rolls, freshly brewed regular coffee, decaffeinated coffee, and assorted organic herbal teas. If a selection is offered to your guests, the highest priced plate will prevail for all entrées. Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.

SALADS | CHOICE OF ONE

FLORIDA SPINACH SALAD

Frisée, hearts of palm, orange, and radishes served with sesame vinaigrette (v, df)

WINE AND CHEESE SALAD

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

"CAPRESE" CAPRICCIOSO SALAD

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

GOAT CHEESE SALAD

Watercress and frisée, strawberries, red onions, almond crusted goat cheese and cucumbers served with zinfandel poppyseed dressing (v, gf)

ENTRÉES

FREE-RANGE AIRLINE CHICKEN

Roasted crushed marble potatoes, fresh beans, and mano basil coulis (gf)

\$110 per person

GRILLED CHICKEN BREAST

Wild mushroom risotto, garlic green beans, port wine and fig demi-glace (gf)

\$110 per person

OLIVE OIL ROASTED FLORIDA SNAPPER

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

\$140 per person

ORA KING SALMON

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

\$140 per person

GRILLED FILET OF BEEF

Truffle potato terrine, grilled asparagus, port wine, and fig demi-glace (gf)

\$140 per person

GORGONZOLA CHEESE CRUSTED FILET OF BEEF

Italian herb and Parmesan cheese polenta cake, roasted Mediterranean vegetables and Chianti wine sauce (gf) \$145 per person

DUET OF ENTRÉES

ALL-NATURAL FILET OF BEEF AND PAN-SEARED SALMON

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

\$170 per person

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)

\$175 per person

OTHER MEALS

Children's meals (12 and under) | \$50 per person Vendor meals | \$50 per person









CELEBRATION BUFFET

All buffet dinners are served with artisan rolls, freshly brewed regular coffee, decaffeinated coffee, and assorted organic herbal teas. Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.

SALADS | CHOICE OF ONE

INSALATA DE CASA

Romaine, arugula, Parmigiano-Reggiano, garlic herb croutons and pepperoncini served with Italian herb vinaigrette (v, gf)

CAPRESE SALAD

Vine ripe tomatoes, fresh mozzarella, arugula, aged balsamic reduction and extra virgin olive oil (v, gf)

GREEK SALAD

Romaine hearts, kalamata olives, feta cheese, shaved red onion, grape tomatoes, red wine vinaigrette (v, gf)

SPINACH SALAD

Local spinach, red onions, tomatoes, and mushrooms served with warm bacon dressing (df, gf)

TROPICAL GREENS

Local greens, hearts of palm, Florida oranges, cucumbers and cashews served with Florida citrus dressing (v, gf, df)

ACCOMPANIMENTS | CHOICE OF THREE

Black beans and rice (v, gf, df)

Tamarind sweet plantains (gf, df)

Lemon scented short grain rice (v, gf)

Italian green beans

Truffle gratin-style potatoes

Steakhouse macaroni and cheese

Jumbo asparagus with Florida lemons (v, gf, df)

Roasted Mediterranean vegetables

ENTRÉES

ROASTED CHICKEN

Wild mushroom ragout (gf, df)

ROSEMARY CHICKEN BREAST

Chianti wine sauce (gf, df)

JERK SEASONED CHICKEN

Chili rum mango glaze (gf)

GUAVA ORANGE PORK RIBS

Red onion mojo (gf)

PAN ROASTED SALMON

Bourbon glaze (gf, df)

CHURRASCO BEEF

Vigoron and pineapple chimichurri (gf, df)

BRAISED SHORT RIBS

Natural jus (gf, df)

GRILLED HANGER STEAK

Caramelized onions and house-made steak sauce (gf, df)

MUSHROOM RAVIOLL

Sweet peas and roasted garlic cream

\$120 per person for two entrées \$130 per person for three entrées

OTHER MEALS

Children's meals (12 and under) | \$50 per person Vendor meals | \$50 per person

BUFFET ENHANCEMENTS

Priced as enhancements and may not be ordered individually. Attendant required for all stations at \$250 per attendant, per 100 guests. Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.

PASTA

PASTA

Cheese tortellini, orecchiette, and cavatappi

SAUCES

Aged Parmesan cream cheese, marinara, and extra virgin olive oil

TOPPINGS

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

\$36 per person

ENHANCEMENTS

Shrimp, crispy pancetta, and tofu add \$5 per person, per item

PAFIIA

RICE

Saffron (gf)

TOPPINGS

Chicken, gulf shrimp, lobster, chorizo, Florida clams, mussels, cilantro, garlic, and tomatoes (gf)

\$48 per person

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, straw mushrooms, baby corn, snow peas, bamboo shoots, green onions and napa cabbage

\$42 per person

BUTCHER BLOCK ROASTED AND CHEF CARVED

ROASTED TENDERLOIN OF BEEF

Buttermilk and chive smashed potatoes, garlic jus and horseradish sauce (gf)

\$750 each (serves 15)

ARGENTINEAN CHURRASCO (SKIRT STEAK)

Aji amarillo roast potatoes and chimichurri (gf) \$600 each (serves 20)

PRIME RIB OF BEEF

Sea salt and garden herb crusted beef, garlic smashed Yukon Gold potatoes, horseradish crème fraiche and house-made dill rolls

\$750 per rack (serves 20)

PORCHETTA

Roasted apple and golden raisin compote, smoked bacon and cheddar spoon bread \$600 each (serves 25)

WHOLE ROAST FLORIDA SNAPPER

Sweet pepper relish, mango pineapple salsa, and corn tortillas (gf, df)

\$600 each (serves 15)

STEAMSHIP OF BEEF

Roasted new potatoes, rosemary fig jus, and soft rolls \$1,300 each (serves 75)

ROASTED CUBAN PORK PERNIL

Roasted plantains with tamarind glaze and mojo sauce (gf,df)

\$550 each (serves 30)







BEVERAGES

Packaged bars subject to 26% taxable service charge and a 7.5% tax.

Bartender fee of \$250 each. Consumption bar will be charged per drink consumed. Cashier fee of \$150 each. ID's Required. No Shots Permitted.

Selections subject to change.

PREMIUM PACKAGE

One hour | \$34 per person

Two hours | \$40 per person

Three hours | \$47 per person

Four hours | \$55 per person

Five hours | \$60 per person

SELECTIONS

Vodka | Absolut

Gin | Beefeater

Scotch | Johnnie Walker Red

Rum | Bacardi

Tequila | Milagro Silver

Bourbon | Old Forester

Beer, wine (select two),

champagne, and soft drinks

CRAFT PACKAGE

One hour | \$46 per person

Two hours | \$53 per person

Three hours | \$61 per person

Four hours | \$70 per person

Five hours | \$75 per person

SELECTIONS

Vodka | Tito's

Gin | The Botanist

Scotch | Monkey Shoulder

Rum | Sailor Jerry

Tequila | Patrón Silver

Bourbon | Maker's Mark

Beer, wine (select two),

champagne, and soft drinks

Craft brand cocktail | \$15 per drink

BEER AND WINE PACKAGE

A selection of Domestic and Imported beers

merlot and cabernet sauvignon (Select two)

HOSTED ON CONSUMPTION

Chardonnay, sauvignon Blanc, Moscato,

One hour | \$28 per person

Two hours | \$34 per person

Three hours | \$40 per person

Four hours | \$46 per person

Five hours | \$52 per person

SELECTIONS

Soft drinks

Premium brand cocktail | \$14 per drink

Select house wine | \$12 per glass

Imported bottled beer | \$9.5 per bottle

Domestic bottled beer | \$9 per bottle

Soft drinks | \$7.5 per drink

Bottled water | \$7.5 per drink

ALL COCKTAIL BARS INCLUDE

Mixers & Garnishes: Coca Cola Products, Tonic Water, Cranberry Juice, Pineapple Juice, Orange Juice, Lime Juice, Grenadine, Sweet Vermouth, Dry Vermouth, Sour Mix, Triple Sec, Limes, Cherries, Olives

NON-ALCOHOLIC OPTIONS (SELF-SERVE)

SOFT DRINK PACKAGES

Two hours | \$10 per person

Three hours | \$15 per person

Four hours | \$20 per person

Complimentary Water Stations

OMNI MOCKTAILS | \$90 PER GALLON, 3 GALLON MINIMUM PER TYPE

Peach & Ginger Sangria: Peach and Ginger Puree infused in our non-alcoholic Sangria blend

Pineapple Spritzer: Pineapple Puree finished with Seltzer water

Omni Spicy Sunset: Mango-Habanero Barmalade, Orange Juice and grenadine

Omni Breeze: Blood Orange-guava Barmalade, Pineapple Juice and Cranberry Juice

Complimentary Water Stations

BEVERAGES | OMNI ORLANDO RESORT AT CHAMPIONSGATE | 10

DESSERTS

Attendant fee of \$250 required for each station. One attendant for every 50 guests recommended.

Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.

ARTISAN GELATO STATION

GELATO FLAVORS | CHOICE OF FOUR

Vanilla bean (gf), chocolate (gf), banana (gf), coffee, mint chocolate chip, cookies and cream, Nutella (gf), pistachio (gf), salted caramel (gf), strawberry (gf), tiramisu, cherry cheesecake, mixed berry yogurt, strawberry yogurt, lemon sorbet (gf, df), mango sorbet (gf, df), mixed berry sorbet (gf, df), papaya sorbet (gf, df), passion fruit sorbet (gf, df), peach sorbet (gf, df), pineapple sorbet (gf, df), raspberry sorbet (gf, df), strawberry sorbet (gf, df), watermelon sorbet (gf, df)

TOPPINGS | CHOICE OF THREE

Bittersweet dark chocolate, hot fudge, caramel, strawberry, pineapple, and spiced rum caramel banana

ACCOMPANIMENTS

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

BANANA'S FOSTER STATION

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

\$26 per person

add \$5 per person to substitute pineapple for bananas or add to station

CHOCOLATE DIPPED STRAWBERRIES AND OREOS

\$6 per person









LATE NIGHT BITES

Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.

SLIDERS | CHOOSE THREE

Jerk chicken | Mango slaw, honey, and lime aïoli

Burger bites | Bacon, cheddar and special sauce

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

Crab cake | Chipotle aïoli

Short ribs | Red onion jam and blue cheese

Barbecue brisket | Caramelized onions and smoked mozzarella

Roasted portabella | Tomato pesto and goat cheese \$34 per person

FLATBREADS

Margherita (v)

Spinach, artichoke hearts, feta, and tomatoes (v)
Fig, goat cheese, prosciutto, and arugula

Pepperoni, sausage, and bacon

Eggplant, roasted red peppers and herb Boursin (v) $\$30 \ per \ person$

WING BAR

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

\$34 per person | priced at five wings per person

THE GRILLED CHEESE EXPERIENCE | CHOOSE THREE

Oven-roasted tomato basil bisque (v, gf)

Smoked salmon, aged 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

Portobello mushrooms, plum tomatoes, smoked Gouda and arugula (v, gf)

Caprese | Mozzarella, tomatoes, onions, balsamic and basil pine nut pesto (v, gf)

\$35 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



CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

Omni Orlando Resort at ChampionsGate • 407-238-6547
OmniHotels.com/Orlando

