

enchanting
weddings for life
long memories.
wedding brochure



OMNI
ORLANDO
AT CHAMPIONSGATE





Table of Contents

04.	INTRO	12.	CELEBRATION BUFFET
05.	ABOUT	13.	BUFFET ENHANCEMENTS
08.	PACKAGES	14.	BEVERAGES
09.	DETAILS	15.	DESSERTS
10.	COCKTAIL HOUR	16.	LATE NIGHT BITES
11.	PLATED DINNERS		



your
Four-Diamond
Wedding Retreat

Spread across 800 acres of lush palms and sparkling water, Four Diamond-rated Omni Orlando Resort at ChampionsGate is the ideal retreat for your one-of-a-kind wedding celebration. Stunning ballrooms and fabulous outdoor spaces offer memorable venues for ceremonies and receptions of all types. Our wedding specialists are available to help you design your ideal event, from welcome reception to farewell brunch.

With 1,005 guestrooms and suites, including the adjacent Villas at ChampionsGate, each guest can enjoy spacious accommodations during their stay. Just a short drive from Orlando International Airport, Omni Orlando Resort at ChampionsGate is within easy reach for out-of-town guests. Expand your celebration beyond our resort with group excursions to nearby Walt Disney World®, Universal Orlando Resort®, SeaWorld and much more.



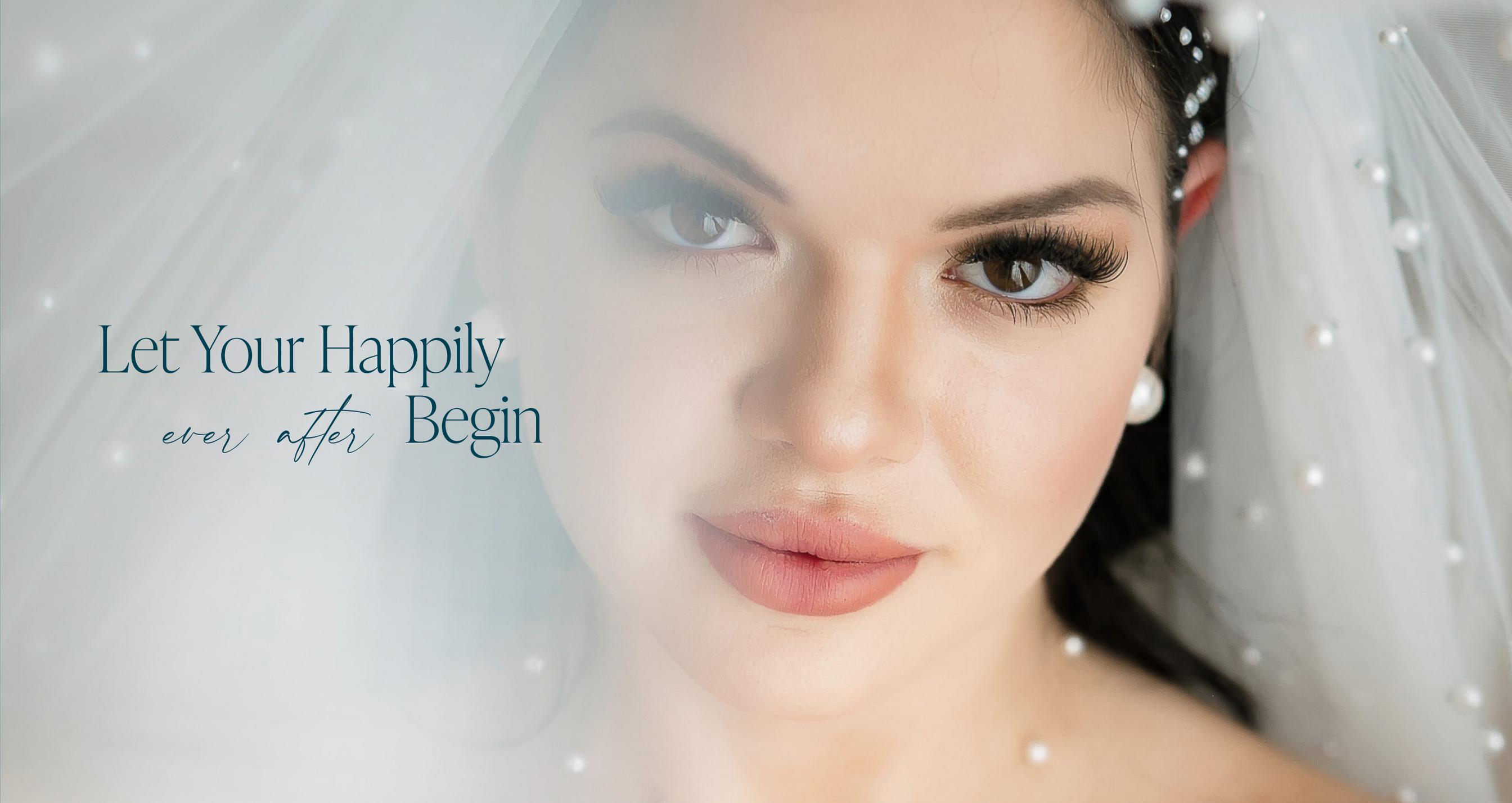
about
Omni Orlando
Resort At
ChampionsGate.

**A MEMORABLE WEDDING BEGINS WITH A
MAGICAL DESTINATION**

Omni Orlando Resort at ChampionsGate offers something for everyone. Two championship golf courses will keep players busy. A kid-friendly water park and adults-only pool welcome play or relaxation. And ten distinct restaurant options can satisfy any craving. Nearby, world-class theme parks are within easy reach, from the Walt Disney World Resort® to Universal Orlando Resort®.

- 1,005 guest rooms, suites, and villas
- Over 255,000 square feet of flexible indoor and outdoor ceremony, reception and cocktail space across 69 rooms, including the 28,800 square foot Osceola Ballroom and three event lawns
- On-site catering
- Customized wedding cakes
- Two championship 18-hole golf courses: the European-style International Course and the American-style National Course. Plus a lighted nine-hole short course, a miniature golf course with 18 themed holes and Eagles Edge at ChampionsGate, a Toptracer golf venue
- Ten unique restaurants including David's Club, offering an upscale sports bar dining experience; Zen, upscale Chinese cuisine and sushi bar; Trevi's, an Italian bistro with indoor and terrazzo seating; and Croc's Pool Bar & Grill with grilled sandwiches and refreshing cocktails
- Outdoor family pool, kid's pool with water slides, lazy river and Orlando's only resort wave pool. Adults can relax in the tranquil 18+ pool and select a cabana from one of our pools with flat-screen TVs
- Experience spa luxury at Mokara Spa, which offers a selection of serene treatments such as massages, facials, manicures and pedicures for an unparalleled spa experience
- Our 24-hour complimentary full-service fitness center, equipped with treadmills, bikes, ellipticals and Peloton® bikes—is designed to ensure your attendees feel supported and energized throughout their visit





Let Your Happily
ever after Begin

Wedding 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 venue 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 photo booth
- 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
- 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

RECEPTION BALLROOM SET-UP 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

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 (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.



Details.

MINIMUMS

Additional to your contracted ceremony and reception fee 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 for one player to use during your wedding weekend and a 20% discount is offered to other players within the same round. 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)

COLD

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 mango 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 RAVIOLI

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

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

PAELLA

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 mashed 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

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

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

BEER AND WINE PACKAGE

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

A selection of Domestic and Imported beers, Chardonnay, sauvignon Blanc, Moscato, merlot and cabernet sauvignon (Select two)
Soft drinks

HOSTED ON CONSUMPTION

Craft brand cocktail | \$15 per drink
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

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





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

BANANAS FOSTER STATION

Sautéed plantain 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 OR 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 aioli

Burger bites | Bacon, cheddar and special sauce

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

Crab cake | Chipotle aioli

Short ribs | Red onion jam and blue cheese

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





Delight
in every moment.



forever
starts here.

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CONNECT WITH A WEDDING SPECIALIST

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