

Event Menus



OMNI ORLANDO RESORT AT CHAMPIONS GATE
EVENT MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

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



EXPRESS

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

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OMNI EXPRESS

orchard fruits | apples, pears and oranges *gf v*

assorted danishes, croissants, breakfast breads, muffins (gluten-friendly options upon request)

sweet butter, assorted fruit marmalades, jams

greek yogurt with honey and strawberries

dry cereals | cheerios, raisin bran, kashi, corn flakes *df*

46 per person

ENHANCEMENT

scrambled eggs | 6 per person

CHAMPIONSGATE EXPRESS

seasonal market fruit & berry display *gf v*

greek yogurt, honey, strawberries *gf*

steel-cut oatmeal, brown sugar, sun-dried grapes, honey *df*

flaxseed, chia & nut granola, seasonal berries

assorted danishes, croissants, muffins (gluten-friendly options upon request)

sweet butter, assorted fruit marmalades, jams

hard-boiled eggs, olive oil, salt & pepper

dry cereals | cheerios, raisin bran, kashi, corn flakes *df v*

49 per person

ENHANCEMENT

breakfast potatoes | 4 per person

scrambled eggs | 6 per person



BREAKFAST ENHANCEMENTS

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PRE-MADE BREAKFAST SANDWICHES

scrambled farm-fresh eggs *gf*

choose one | new york-style bagel, buttermilk biscuit, english muffin or butter croissant

choose one | applewood-smoked bacon, pastrami, black forest cured ham, country-style sausage patty, turkey or chicken & apple sausage patty

choose one | aged cheddar, american, baby swiss, provolone, pepper jack

gluten-friendly options upon request

16 per person

COLD-SMOKED SCOTTISH SALMON

plain & herb cream cheeses, tomatoes, capers, onions, bibb lettuce, new york-style bagels

20 per person

STEEL-CUT OATMEAL

steel-cut irish oats, brown sugar *df*

sun-dried grapes, plantation bananas, milk, local honey

12 per person



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FARM-FRESH EGG BAR

EGGS & OMELETTES MADE TO ORDER

organic brown eggs, egg whites,
just eggs scrambled *gf*

bell peppers, bermuda onions, spinach, mushrooms,
sun-dried tomatoes *gf*

applewood-smoked bacon, black forest ham,
sausage, swiss & aged cheddar cheeses *gf*

24 per person

BREAKFAST BURRITOS

chorizo | farm-fresh eggs, chorizo, pepper jack,
flour tortilla

beef | farm-fresh eggs, ground beef, cheddar,
bell peppers, onions, flour tortilla

veggie | farm-fresh egg whites, spinach, tomatoes,
artichoke hearts, feta, spinach tortilla

mediterranean | farm-fresh eggs, roasted tomatoes,
basil, balsamic onions, zucchini, mozzarella,
whole wheat tortilla

roasted tomato salsa, pico de gallo, hot sauce

18 each



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RISE & SHINE

FRUIT, GRAINS & YOGURT

seasonal market fruit & berry display *gf v*

assorted individual yogurts *gf*

dry cereals | cheerios, raisin bran, kashi,
corn flakes *gf v*

buttermilk pancakes | strawberry compote,
florida orange-infused maple syrup

assorted seasonal fruit-filled danishes, muffins,
flaky butter croissants
(gluten-friendly options upon request)

sweet butter, craft fruit marmalades, jams

EGGS | CHOOSE ONE

scrambled eggs *gf*

breakfast cast iron skillet frittatas | eggs, spinach,
zucchini, yellow squash, onions, peppers, cheddar *gf*

BREAKFAST MEATS | CHOOSE TWO

applewood-smoked bacon

griddled ham steaks

canadian bacon

turkey sausage patties

country-style sausage links

apple & chicken sausage *df gf*

BREAKFAST POTATOES | CHOOSE ONE

red bliss o'brien

lyonnaise potatoes

chive & crispy yukon gold potato hash

chorizo & sweet potato hash

parsley & parmesan cheese pearl marble potatoes *gf*

58 per person



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FARM FRESH

FRUIT & GRAINS

seasonal market fruit & berry display *gf v*

dry cereals | cheerios, raisin bran, kashi,
corn flakes *df v*

assorted seasonal fruit-filled danishes, muffins,
flaky butter croissants
(gluten-friendly options upon request)

sweet butter, craft fruit marmalades and jam

garden juice | spinach, cucumber, apple *df gf v*

EGGS & BREAKFAST CLASSICS

scrambled farm-fresh eggs *gf*

stone-ground country-style florida grits,
sharp cheddar, country ham, cajun shrimp,
scallions, tomatoes

beef short rib potato hash

benedict | poached eggs, canadian bacon,
hollandaise

BREAKFAST MEATS | CHOOSE TWO

applewood-smoked bacon

griddled ham steaks

canadian bacon

turkey sausage patties

country-style sausage links

apple & chicken sausage *df gf*

BREAKFAST POTATOES | CHOOSE ONE

red bliss o'brien

lyonnaise potatoes

chive & crispy yukon gold potato hash

chorizo & sweet potato hash

parsley & parmesan cheese pearl marble potatoes *gf*

62 per person



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THE TRAVELER

FRUIT, GRAINS AND YOGURT

floribbean fruit salad | mangoes, papayas, grapes, pineapples, strawberries, agave nectar

dry cereals | cheerios, raisin bran, kashi, corn flakes *gf v*

parfaits & oatmeal | flaxseed, chia & nut granola, tahitian vanilla-infused greek yogurt, fresh berries

bake shop | all-butter croissants, scratch muffins, danishes, doughnuts, baguettes (gluten-friendly option upon request)

BREAKFAST CLASSICS

stone-ground country-style florida grits, sharp cheddar, country ham, cajun shrimp, scallions, tomatoes *gf*

crème brûlée-battered french toast, georgia peach compote, maple syrup

scrambled mascarpone & chive eggs *gf*

herb encrusted beef loin, black truffle hollandaise *gf*

applewood-smoked salmon, fennel, apple & pepper jam *df gf*

BREAKFAST POTATOES CHOOSE ONE

red bliss o'brien

lyonnaise potatoes

chive & crispy yukon gold potato hash

chorizo & sweet potato hash

parsley & parmesan cheese pearl marble potatoes *gf*
69 per person



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BRUNCH

FRUIT, GRAINS & YOGURT

floribbean fruit salad | mangoes, papayas, grapes, pineapples, strawberries, agave nectar *gf*

dry cereals | cheerios, raisin bran, kashi, corn flakes *dfv*

greek yogurt | local honey, seasonal berries, flaxseed, chia & nut granola

bake shop | all-butter croissants, scratch muffins, danishes, doughnuts, baguettes (gluten-friendly options upon request)

BREAKFAST CLASSICS

buttermilk pancakes | strawberry compote, florida orange-infused maple syrup, sweet butter, craft fruit marmalade jam, fruit & nut butter, local honey, sugared orange & ricotta zeppoles

vegetable quiche | squash, tomatoes, onions, spinach, herbs and swiss cheese

scrambled eggs *gf*

LUNCH STARTERS

roasted tomato bisque | basil, sweet garlic, cheese croutons

artisan local garden greens | tomatoes, cucumbers, carrots, red onions, broccoli, creamy buttermilk, garden herb & wine balsamic dressing

LUNCH ENTRÉES

cheese tortellini alfredo | sweet peas, pancetta, italian parsley

smoked salmon | chive cream cheese, tomatoes, red onions, bibb lettuce, bagels

grilled chicken breast | creamy herb polenta, summer squash, warm tomato vinaigrette

blackened snapper | potato hash, creole crawfish

grilled steak | herb chimichurri, roasted pearl marble potatoes

86 per person



À LA CARTE

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FRUIT, BAKED GOODS & MORE

seasonal fruit-filled danish
& cheese danish | 80 per dozen

whole fresh fruit *df gf v* | 7.5 each

floribbean fruit cup | pineapple, papaya,
mangoes, grapes, strawberries,
agave nectar *df gf v* | 18 per person

assorted bakery muffins (gluten-friendly &
paleo options upon request) | 80 per dozen

sweet butter or chocolate croissants | 80 per dozen

new york-style bagels | plain, fruit, chive
cream cheeses | 80 per dozen

breakfast breads | banana & nut, blueberry, cinnamon
& coffee swirl | 16 per person

assorted cookies | 80 per dozen

chocolate fudge brownies
or blondies | 80 per dozen

warm soft pretzels,
düsseldorf mustard | 82 per dozen

smoked hummus cups | garbanzo,
crudités vegetables, olive oil, cilantro | 80 per dozen

individual oatmeal | blueberry, apple, strawberry,
vanilla | 10 each

individual greek yogurts | vanilla, strawberry,
blueberry | 10 each

hard-boiled organic eggs | 49 per dozen

individually wrapped gluten-friendly
chocolate chip cookies *gf* | 10 each

BREAK SELECTIONS

assorted selection of candy bars | twix, m&m's,
kit kat, snickers, reese's cups, skittles | 7.5 each

protein bars | 7.5 each

granola bars | 7.5 each

ice cream novelties & fruit bars | 8.5 each

miss vickie's potato chips | sea salt, barbecue,
salt & vinegar | 7.5 each

individual bags of pretzels | 7.5 each

angie's boomchickapop sea salt popcorn | 7.5 each

dry cereals, 2%, fat-free, soy milks | 8 each

terra veggie chips | 8.5 each

local tortilla chips | 8.5 each

individual pringles cans | original,
sour cream & onion | 8.5 each



À LA CARTE

Priced by the pound, each pound serves 12.

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SNACK BAR

california mix | raisins, apricots, dates, coconut, almonds, papaya, pineapple, brazil nuts, banana chips, pecan halves, pumpkin seeds, cashews, hazelnuts, walnuts | 44 per pound

happy hour mix | pecans, cashews, cajun hot corn sticks, rice snacks, wasabi peas, butter toffee peanuts, hot mustard pretzels, almonds | 35 per pound

GOURMET NUT BAR

honey roasted peanuts *df gf* | 47 per pound

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

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

sea salt & black pepper cashews *gf* | 58 per pound

bourbon praline pecans | 56 per pound

mixture of all gourmet nuts | 57 per pound





THEMED BREAKS

All themed breaks are priced for 30 minutes of service.

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THE CAKE SHOP

cake pops | devil's food, vanilla, red velvet

cupcakes | double chocolate, orange & vanilla
double-chocolate, butter cream or cream cheese
icings

stance coffee, numi teas, assorted iced coffees

28 per person

CHIP & DIP BAR

barbecue kettle chips,
caramelized smoked onion dip *gf*

sea salt corn tortilla chips, queso, tomato salsa,
guacamole *gf v*

sea salt pita chips, smoked hummus *df gf v*

assorted sodas

26 per person

POPCORN TRIO

cake batter

confetti

salted kettle

28 per person

ORANGE BREAK

florida sunshine | roasted pumpkin seeds,
sun-dried papaya & pineapple, roasted peanuts,
almonds, pecans, hazelnuts, cashews

clementine sticky sponge cake

key lime & strawberry tarts

cold-pressed juice | orange, carrot,
lemon & cucumber, ginger, green apple

33 per person



THEMED

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ON THE TRAIL

buffalo stampede | buffalo nuts, everything sticks, peanuts, hickory-smoked almonds, watermelon-guacamole bites *v*

florida sunshine | roasted pumpkin seeds, sun-dried papaya and pineapple, roasted peanuts, almonds, pecans, hazelnuts, and cashews. *v*

key lime crunch | key lime bits, mini yogurt pretzels, roasted pecan, cashews, honey graham crackers *v*

assorted vitaminwater & sparkling water

29 per person

THE GRILLED CHEESE EXPERIENCE | CHOOSE THREE

basil & roasted tomato bisque *gf v*

white cheddar, tomato jam, sourdough *v*

turkey, brie, pear preserves, cranberry walnut bread

triple cheese | cheddar, provolone, american cheese, sourdough *v*

pastrami | caramelized onions, provolone, yellow mustard, rye bread

roasted summer squash, plum tomatoes, smoked gouda, arugula *gf v*

caprese | mozzarella, tomatoes, onions, balsamic, basil & pine nut pesto *gf v*

36 per person

TAKE ME OUT

crispy tortilla chips, pico de gallo, green chile cheese sauce *gf v*

corn dogs, mustard, ketchup

jumbo pretzels, local beer cheese sauce, düsseldorf mustard

34 per person



THEMED

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ENERGY BOOSTER

acai & blueberry smoothies *gf v*

cold-pressed juice shooters | kale, apple & ginger or
carrot, orange & lemon *gf v*

premium protein bars *v*

s.pellegrino bottled sparkling water

30 per person

COFFEE & DOUGHNUTS

assorted doughnut wall | powdered, glazed, plain,
cinnamon sugar, frosted

gourmet stance coffee station, flavored syrups,
toppings

30 per person

MARKET-FRESH BREAK

garden vegetable crudités *df gf v*

black bean hummus, spicy tomato hummus, feta
hummus *gf v*

pimento cheese spread *gf v*

sea salt pita crisps *df v*

french baguettes *df*

32 per person

PALEO/KETO

sea salt veggie straws *gf*

smoked chicken salad wraps *gf*

coconut & basil seed yogurt, blackberries *gf*

avocado mousse & chicharron dip *gf*

parmesan cheese crisps *gf*

35 per person

NITROGEN-FROZEN SMOOTHIES

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

CHOOSE THREE

gratifying greens *gf v*

superfruit medley *gf v*

organic detox *gf v*

mango *gf v*

strawberry *gf*

wild berry *gf v*

banana *gf v*

39 per person



DAY-OF-THE-WEEK BUFFET

All lunch buffets include your choice of iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

Minimum of 25 guests; for smaller groups add 6 per person. Pricing based on two hours of service. Add 2 per person if day-of-the-week buffet is selected for alternate day.

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MONDAY

HEALTHY LIVING

watercress kale salad | red grapes, feta, sunflower seeds, cucumbers, blueberries
orange blossom honey vinaigrette *gf v*

roasted tomato & fennel bisque *gf v*

lemon & garlic hummus, avocado spread, sea salt, sumac pita crisps

beet salad | roasted golden beets, pistachios, ricotta, parsley, lemon-thyme vinaigrette *gf v*

ENTRÉES

grilled salmon | roasted sprouts, romesco sauce *df gf*

chicken tahini | citrus segment preserve *gf*

marinated hanger steak | roasted corn relish, demi-glace *df gf*

ACCOMPANIMENTS

wild rice, broccoli, cannellini beans, tomatoes, roasted garlic, fresh herbs

curried cauliflower & garbanzo bean stew *df gf v*

DESSERTS

seasonal berry tart, lemon curd

olive oil cake, lemon glaze

70 per person

TUESDAY

LATIN CANTINA

cantina-style tortilla soup | limes, cotija *gf v*

nopales y chayote | chickpeas, red onions, cucumbers, grilled corn. cilantro pesto *df gf v*

chile & lime-dusted tortilla chips, salsa verde *df gf v*

house greens, vinaigrette dressing *df gf v*

ENTRÉES

chicken al pastor, carne asada *gf*

corn & flour tortillas

charred tomato salsa, pickled jalapeño peppers, jack cheese, pico de gallo, mexican cream *gf*

chorizo empanadas, guacamole *df gf*

ACCOMPANIMENTS

cilantro & lime rice, charred poblano *df gf v*

pinto bean stew *gf v*

south of the border tamales *df gf v*

DESSERTS

coffee & sugar-dusted churros, abuelita chocolate sauce

mexican chocolate cream tarts

70 per person



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WEDNESDAY

TASTE OF ITALY

insalata della casa | romaine hearts lettuce, pepperoncini, black olives, radishes, parmesan cheese, garlic & herb croutons, creamy lemon & garlic dressing

beefsteak tomato salad | lemon, artichokes, romano aged balsamic glaze *gf v*

vegetable minestrone soup *v*

gemelli alla carbonara | pancetta lardens, roasted garlic cream

ENTRÉES

tuscan pork marsala | mushrooms, marsala sauce *df gf*

meatballs | house pomodoro sauce, fresh basil, olive oil

chicken florentine | asiago cheese, spinach cream sauce

ACCOMPANIMENTS

broccolini | garlic, fennel & tomato confit *df gf v*
provolone-stuffed breadsticks

DESSERT

vanilla bean panna cotta, chianti strawberries, sicilian pistachio crumble

70 per person

THURSDAY

EXPLORING PERU

inka salad | artisan lettuces, fried avocado, queso fresco, maqui berry vinaigrette *v*

papa a la huancaína | heirloom potatoes, hard-boiled egg, black olives, spicy pepper cream sauce *gf*

ancient grain salad | blend of protein-rich grains, tomatoes, cucumbers, onion, chicha morada vinaigrette *gf*

ENTRÉES

beef lomo saltado | skirt steak, charred tomatoes, crispy steak frites

pollo anticucho | braised chicken thighs, pickled onions chalaca, ocopa sauce

pescado la plancha | seared corvina, tomatoes, onion, aji amarillo pepper sauce *gf*

ACCOMPANIMENTS

arroz | jalapeño, choclo rice *v*

panca roasted vegetable | seasonal roasted vegetables *v*

PERUVIAN INDULGENCES

churro bread pudding

alfajores

torta de cacao

70 per person



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FRIDAY

SOUTHERN TABLE

vine-ripened tomato & cucumber salad | chives, green apples, corn, green goddess dressing *v*

red potato salad | celery, onions, applewood-smoked bacon, scallions *gf*

sweet & sour coleslaw *df gf v*

deviled eggs *gf*

chicken noodle soup

ENTRÉES

crispy fried buttermilk chicken

smoked bbq beef brisket *gf*

jambalaya | andouille sausage, grilled chicken, coastal shrimp, long grain rice, creole sauce *gf*

ACCOMPANIMENTS

brown butter green beans | smoked vidalia onion

southern mac & cheese

sweet corn spoonbread | cinnamon honey butter

DESSERTS

bourbon pecan tarts

red velvet cupcakes

70 per person

SATURDAY

TASTE OF THE PENINSULA

vine-ripened tomato salad | queso fresco, red onions, jicama, cilantro lime dressing *gf v*

artisan greens | local greens, florida oranges, hearts of palm, cucumbers, cashews
florida citrus dressing *df gf*

watermelon gazpacho soup *df gf v*

ENTRÉES

ropa vieja

red snapper a la veracruzana *df gf*

caribbean jerk chicken *df gf*

ACCOMPANIMENTS

sweet plantains | tamarind glaze, onions, pickles, mint *df gf v*

fried yuca | onion and orange mayonnaise *gf v*

arroz con gandules *df gf v*

DESSERTS

pineapple rum coconut cake

key lime tart

70 per person



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SUNDAY

MAKE-YOUR-OWN KOREAN MARKET STREET BOWL

market basket | tofu, beech mushroom, bean sprout, carrot, mint, cilantro, nori seaweed, lotus root, boiled egg, bok choy, green onion, thai chile, lime, radish

steamed egg noodles

whole-grain brown rice

BROTH | CHOOSE TWO

lemongrass v

pork bone

ichiban fish dashi

beef

PROTEINS | CHOOSE THREE

korean karaage fried chicken

roasted pork belly

sweet & spicy chile shrimp

five-spice beyond meatballs v

soy sauce, sambal, korean bbq sauce, minced garlic & ginger paste, chile oil, kimchee

DESSERTS

tempura cheesecake

matcha swirl blondies

assorted mochi ice cream

72 per person



BUFFETS

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DELICATESSEN

OMNI GOURMET DELI

smoked tomato bisque

mixed seasonal greens | carrots, grape tomatoes, croutons, english cucumbers and broccoli, creamy ranch dressing, herb red wine vinaigrette *gf v*

roasted sweet potato salad | toasted pecans, eggs, green onions, celery, parsley, bourbon & mustard mayonnaise *gf*

far west salad | five-grain rice, golden raisins, edamame, carrots, cilantro, cashews
sesame-sweet chili vinaigrette *df*

assorted kettle chips *v*

PRE-MADE WRAP AND SANDWICH DISPLAY | CHOOSE THREE

roasted turkey | applewood-smoked bacon, aged cheddar, avocado & lime aioli
on roasted onion bun

ham and swiss | honey-cured ham, baby swiss cheese, arugula, vine-ripened tomato on gluten-friendly brioche bun

chicken salad wrap | pulled rotisserie chicken, mustard aioli, vine-ripened grapes, shaved almonds, bibb lettuce in a spinach wrap

garden wrap | spring lettuce mix, fire-roasted peppers, balsamic mushrooms, cucumbers, smoked hummus, pesto aioli
on a whole wheat tortilla

DESSERTS

oatmeal & raisin and chocolate chip cookies

new york-style cheesecake lollipops

68 per person



PLATED

All plated lunches include your choice of iced tea, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and artisan rolls. Mixing menu selections may be subject to additional changes.

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PAN-SEARED CHICKEN BREAST

STARTER

florida spinach salad | spinach, hearts of palm, oranges and radishes, sesame vinaigrette *df*

ENTRÉE

pan-seared chicken breast, brussels sprouts, roasted garlic mashed potatoes, carrots, natural rosemary chicken veloute *gf*

DESSERT

key lime pie | raspberry ginger sauce, vanilla bean whip and white chocolate

65 per person

HERB ENCRUSTED CHICKEN

STARTER

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

ENTRÉE

herb encrusted airline chicken breast, tuscan kale & potato hash, roasted tomatoes, broccoli rabe, foraged mushroom ragout *df gf*

DESSERT

chocolate truffle torte | salted milk jam, godiva whipped cream, rose puff

65 per person



PLATED

All plated lunches include your choice of iced tea, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and artisan rolls. Mixing menu selections may be subject to additional charges.

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GRILLED PACIFIC SALMON STARTER

champions gate salad | farm lettuce greens,
tomatoes, bermuda onions,
eggs, cucumbers, herb sherry vinaigrette *df gf*

ENTRÉE

grilled pacific salmon, roasted root vegetables,
brown butter & ginger sweet potato purée,
roasted piquillo pepper compote

DESSERT

chocolate & raspberry torte | raspberry sauce
and liquid chocolate
65 per person

PAN-SEARED SNAPPER STARTER

the islands salad | organic lettuce, avocado,
mangoes, hearts of palm, red onions,
queso fresco, citrus & guava dressing *gf v*

ENTRÉE

pan-seared local snapper, grilled asparagus,
five-grain & sweet plantain stir fry, grilled asparagus,
coconut yuzu sauce

DESSERT

sea salt caramel cheesecake | passion fruit sauce
72 per person



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STEAK SIRLOIN

STARTER

the wedge | iceberg lettuce, tomatoes, eggs, smoked vidalia onions, crispy applewood-smoked bacon, blue cheese buttermilk dressing

ENTRÉE

sirloin of beef | herb roasted heirloom potatoes, chile & brown sugar-glazed carrots and wild mushroom demi-glace *gf*

DESSERT

chocolate & peanut butter pretzel cake
luxardo cherry compote,
dark chocolate & espresso crisp

72 per person

BEEF SHORT RIBS

STARTER

wine and cheese salad | local artisan lettuces, blue cheese, cinnamon pecans, grapes, red wine-poached pears, cabernet vinaigrette dressing *gf*

ENTRÉE

braised beef short ribs | baby vegetables, rosemary & garlic mashed potatoes, black garlic molasses *gf*

DESSERT

lemon & blueberry layer cake | raspberry compote, poppyseed whipped cream

73 per person



HORS D'OEUVRES

Pricing based on one piece per person of each selection.

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COLD

four | 38 per person

five | 44 per person

six | 50 per person

eight | 54 per person

CHICKEN

chicken waldorf salad | caviar, phyllo cup

chicken salad | curry chicken salad, avocado, toast

BEEF

beef carpaccio | gorgonzola cheese mousse, candied walnuts, gluten-friendly toast *gf*

seared beef tataki | chimichurri wonton chip *df gf*

beef tartare | truffles, capers, shallots, brioche *df*

SEAFOOD

spicy tuna tartare | mango salsa wonton cup *df*

shrimp summer roll | cucumber, mint, basil *df gf*

gazpacho shrimp shooters *df gf*

PORK

jamón serrano | manchego cheese, sweet tomato jam, chives

pickled melon | crisp prosciutto, truffled orange blossom honey *df gf*

deviled farm-fresh egg | applewood-smoked bacon, radish, chive crème fraîche *gf*

VEGETARIAN

tomato & mozzarella | herb toast, balsamic onions, basil *v*

stuffed strawberry | boursin cheese, truffle honey, pistachio crumble *v*

whipped brie | pears, almonds *gf v*

VEGAN

cucumber cup | smoked hummus, crispy garbanzo, pickled pepper drop, coriander *df gf vg*

tartlet | wild mushrooms, figs *df vg*

dumplings | smoked tofu, sweet thai chile *df vg*



HORS D'OEUVRES

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HOT

four | 38 per person

five | 44 per person

six | 50 per person

eight | 54 per person

CHICKEN

colombian chicken empanada | tomatillo salsa *df gf*

buffalo chicken spring roll | blue cheese

tandoori chicken kabob | cucumber raita *gf*

BEEF

bourbon barbecue meatball | applewood-smoked
bacon-wrapped beef & blue cheese meatball *gf*

mini beef sliders | american cheese, special sauce,
sesame seed bun

short rib beef wellington | red onion marmalade

SEAFOOD

carribean conch fritter | key lime mustard aioli

crispy malibu coconut shrimp
horseradish orange marmalade

maryland crab cake | tomato & caper remoulade

PORK

mini cubans | dijonnaise

barbecue pulled pork toast
benne seed pickled carrot slaw,
grilled brioche bread *df gf*

sake-braised pork belly skewer | spring onion,
soy caramel, furakake *df v*

VEGETARIAN

parmesan cheese encrusted artichoke beignet
creamy herb dipping sauce *v*

mushroom and goat cheese rangoon *v*

vegetable empanada *df v*

cauliflower bite | harissa avocado dip *v*

VEGAN

broiled vegetable skewers *df gf vg*

tempura asparagus tips, sweet chile glaze *df vg*



STATIONS

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SUSHI

ZEN SUSHI | CHEF'S SELECTION

maki rolls, nigiri and sashimi *df*

ACCOMPANIMENTS

pickled ginger, wasabi, soy sauce *df*

50 per person | set quantities per items served

PASTA*

SAUCES

aged parmesan cream cheese, marinara,
extra virgin olive oil *v*

PASTA

cheese tortellini, orecchiette and rigatoni *v*

TOPPINGS

garlic, chile flakes, parmesan cheese, spinach,
mushrooms, roasted red peppers, artichokes,
chicken, sausage

38 per person

ENHANCEMENTS

shrimp | 6 per person

crispy pancetta | 6 per person

tofu | 6 per person

RISOTTO*

RICE

choose one | carnaroli or arborio *gf*

TOPPINGS

shrimp, italian sausage, grilled chicken,
grilled cipollini onions, artichokes,
sun-dried tomatoes, kalamata olives,
roasted peppers, mushrooms, parmesan cheese *gf*

39 per person

PAELLA

RICE

long rice *gf*

TOPPINGS

chicken, gulf shrimp, caribbean lobster, chorizo,
florida clams, mussels, cilantro, garlic, tomatoes,
peas, carrots, roasted piquillo pepper, coriander *gf*

50 per person



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STIR-FRY*

MAIN

chicken, beef, shrimp and tofu

BASE

egg noodles and jasmine rice

TOPPINGS

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

44 per person

LETTUCE WRAPS

MAIN

sesame teriyaki chicken, sweet & sour shrimp,
mongolian-style beef, carrot & golden raisin salad,
lobster salad, rice wine vinaigrette

ACCOMPANIMENTS

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

44 per person



STATIONS

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DIP DIP BAR

roasted garlic hummus, gouda pimento cheese, smoked onion dip, sea salt, paprika, tomato & roasted mushroom bruschetta, crispy pita, chile & lime corn tortilla chips *df v*

22 per person

WING BAR

buffalo sauce, thai sweet chile, bourbon barbecue, carrots, celery sticks, blue cheese, ranch *gf*

35 per person | five wings per person

OMNI GARDEN DISPLAY

assorted seasonal “the chef’s garden” vegetable display

choose two | gouda pimento cheese spread, creamy basil ranch, smoked onion blue cheese, smoked cannellini bean & sun-dried tomato hummus *gf v*

32 per person

GOURMET CHEESE BOARD

sliced and whole artisan and farmstead cheeses, fresh and dried fruits, house breads, lavosh

33 per person

CHARCUTERIE BOARD

assortment of cured meats, nuts, olives, house breads, lavosh

33 per person

SLIDERS | CHOOSE THREE

jerk chicken | mango slaw, honey and lime aioli

burger bites | applewood-smoked bacon, cheddar, special sauce

lil’ cubans | medianoche bread, roasted pork, ham, swiss cheese, pickles, yellow mustard

crab cake | chipotle aioli

short ribs | red onion jam, blue cheese

beyond meat | tomato pesto, goat cheese

36 per person | three sliders per person

RAW BAR

florida snapper ceviche, peruvian-style, tortilla strips *gf*

citrus-poached gulf shrimp, east coast oysters, shallot mignonette, hot sauce, cocktail sauce *gf*

poached mussels | white wine, garlic, tarragon *gf*

52 per person

RAW BAR ENHANCEMENTS

set quantities of each item served

ahi tuna poke, spiced wontons crisps *df* | 12 per person

poached caribbean lobster tail *df gf* | 42 per person

alaskan crab legs | 30 per person



STATIONS

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CHOP-CHOP

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

grilled chicken, pancetta, hard-boiled eggs, shredded cheddar *gf*

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

NACHOS

corn tortilla chips, warm queso dip *gf*

tequila & lime chicken, cumin-spiced beef *gf*

pico de gallo, guacamole, sour cream, onions, cilantro, black olives, cheddar and jack cheeses, pickled jalapeños, black beans, roasted corn salsa *gf*
29 per person

ANTIPASTO

assorted imported italian meats and cheeses, grilled baguettes, olives, roasted peppers, pepperoncini, artichoke & tomato-mozzarella salad *gf*
35 per person

FLATBREADS | CHOOSE THREE

margherita *v*

spinach, artichoke hearts, feta, tomatoes *v*

fig, whipped goat cheese, prosciutto, arugula

pepperoni, sausage, applewood-smoked bacon

rotisserie bbq chicken, smoked gouda, coriander
30 per person

SALAD WALL | CHOOSE TWO

wedge | iceberg, tomatoes, eggs, applewood-smoked bacon, onions, blue cheese dressing *gf*

berry | spinach, seasonal berries, toasted walnuts, goat cheese, balsamic dressing *gf v*

antioxidant | kale, sunflower seeds, grapes, orange blossom honey vinaigrette *df gf v*

caesar | baby romaine, parmigiano-reggiano, garlic crouton crisps, lemon anchovy dressing

garden | mixed greens, cucumbers, carrots, tomatoes, herb crouton crisps, buttermilk ranch *v*

strawberry fields | arugula, spinach, sunflower sprouts, cucumbers, strawberries, goat cheese, almonds, strawberry balsamic *gf v*
30 per person



CARVING STATIONS

*Culinary attendant required for all carving stations at 250 each with one per 100 guests.

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BUTCHER BLOCK

ROASTED TENDERLOIN OF BEEF*

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

750 | serves 15

MANHATTAN STRIP STEAK CUT*

aji amarillo roasted potatoes and chimichurri *gf*

650 | serves 20

GARAM MASALA ROASTED RACK OF LAMB*

moroccan couscous, tamarind & tomato compote, tzatziki

650 | serves 15

PRIME RIB OF BEEF*

sea salt & garden herb encrusted beef, garlic smashed yukon gold potatoes, horseradish crème fraîche and dill rolls *gf*

750 | serves 20

PORCHETTA*

roasted apple & golden raisin compote, applewood-smoked bacon, cheddar spoonbread

475 | serves 20

ROASTED TURKEY BREAST*

country brown gravy, cranberry relish, cornbread stuffing

375 | serves 10

ROASTED WHOLE FLORIDA SNAPPER*

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

600 | serves 15

STEAMSHIP OF BEEF*

roasted new potatoes, rosemary fig jus, soft rolls

1300 | serves 75

ROASTED CUBAN PORK PERNIL*

roasted sweet plantains with tamarind glaze, mojo sauce *df gf*

450 | serves 25

CHARCOALED WHOLE PASTURE PRIME PIG*

mustard and bourbon barbecue sauce, benne seed slaw, hawaiian rolls

1400 | serves 75



DESSERT STATIONS

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ARTISAN GELATO & SORBET STATION*

FLAVORS | CHOOSE FOUR

vanilla bean *gf*

chocolate *gf*

stance coffee

cookies and cream

nutella *gf*

pistachio *gf*

salted caramel *gf*

strawberry

strawberry yogurt

lemon sorbet *df gf*

mango sorbet *df gf*

pineapple sorbet *df gf*

raspberry sorbet *df gf*

strawberry sorbet *df gf*

TOPPINGS

hot fudge, caramel, strawberry compote

ACCOMPANIMENTS CHOOSE FOUR

sugar cones, maraschino cherries, whipped cream,
brownie bites, reese's pieces, oreo cookie pieces,
mini m&m's, mini marshmallows, peanuts,
rainbow sprinkles, mini chocolate chip cookies,
butterscotch chips

35 per person



DESSERT STATIONS

Nitrogen stations require a minimum two-week advance notice.

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BANANAS FOSTER*

sautéed plantation bananas, spiced rum, buttered brown sugar, over tahitian vanilla gelato *gf*

28 per person

BANANAS FOSTER ENHANCEMENT

add pineapple | 5 per person

NITROGEN-INFUSED FROZEN POPCORN*

FLAVORS | CHOOSE THREE

kettle corn, caramel, cookies & cream, banana & strawberry, cheddar, cake batter, confetti

ACCOMPANIMENTS | CHOOSE SIX

white chocolate pieces, shaved chocolate, gourmet nuts, mini m&m's, shaved coconut, rainbow sprinkles, toffee pieces, caramel sauce, chocolate sauce, strawberry sauce, raspberry sauce

52 per person

LIQUID NITROGEN ICE CREAM & SORBET*

FLAVORS | CHOOSE THREE

gelato | madagascar vanilla, european chocolate, salted caramel, pistachio

sorbet | mango, pineapple, strawberry *df gf*

ACCOMPANIMENTS | CHOOSE SIX

white chocolate pieces, shaved chocolate, gourmet nuts, mini m&m's, shaved coconut, rainbow sprinkles, toffee pieces, caramel sauce, chocolate sauce, strawberry sauce, raspberry sauce

52 per person

MINIATURE DESSERTS

chocolate fudge cake, fruit tartlet, strawberry shortcake shooter, key lime tarts

32 per person



BUFFETS

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FLORIBBEAN EXPERIENCE

STARTERS

papaya salad | queso fresco, chayote,
mint & lime dressing *gf v*

tropical greens | local greens, hearts of palm,
florida oranges, cucumbers, cashews,
citrus dressing *df gf v*

snapper ceviche | green plantain chips, toasted corn,
leche de tigre *gf*

ENTRÉES

picanha beef | pickled onions,
pineapple chimichurri *df gf*

jerk-seasoned chicken | chile rum glaze *gf*

roasted florida snapper | tropical fruit salsa *df gf*

pork ribs | guava & orange glaze *gf*

ACCOMPANIMENTS

cuban congri-style rice *df gf v*

sweet plantains escabeche *df gf*

yuca fries | tomato & garlic aioli *gf*

DESSERTS

coconut flan

key lime pie

144 per person



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LATIN CONNECTION EXPERIENCE

STARTERS

cantina-style tortilla soup | sour cream, tortilla strips

golden quinoa | toasted pumpkin seeds,
black beans, grape tomatoes, red onions, corn,
cilantro & lime vinaigrette *df v*

frijoles salad | scallion, jalapeño,
roasted cilantro & garlic dressing *df gf*

ENTRÉES

beef empanadas | salsa criollo *df gf*

charred poblano and garlic rice *df gf v*

choose two | grilled chicken, mahi-mahi fillet,
pork carnitas, shredded chicken, carne asada,
bay shrimp *df gf*

ENHANCEMENTS

add florida lobster | 27 per person

add angus beef filet | 27 per person

ACCOMPANIMENTS

mixed vegetables | black beans, corn, zucchini,
red onions and peppers *df gf v*

chayote slaw | carrots, onions, cabbage,
creamy key lime dressing *df gf v*

pinto bean casserole | chorizo, tomatoes, cilantro,
queso fresco, yellow rice *gf*

pico de gallo, salsa verde, jalapeño peppers,
cheddar and jack cheeses, flour tortillas,
sour cream, cilantro, lime, onions, guacamole,
crispy tortilla chips *v*

DESSERTS

traditional tres leches

cayenne & cinnamon sugar-dusted stuffed
caramel churros

136 per person



BUFFETS

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ZEN'S PAN-ASIAN EXPERIENCE

STARTERS

miso soup

chef's selection of assorted sushi rolls

thai salad | cabbage, thai chile, mint, carrots,
sweet lime dressing *gf v*

korean cucumber salad | green onions, carrots,
sesame seeds, chili flakes, rice wine vinaigrette *gf v*

ENTRÉES

sweet & sour chicken | pineapples, bell peppers,
green onions

beef and broccoli

spicy garlic shrimp | edamame, carrots,
salt & pepper cashew

ACCOMPANIMENTS

steamed jasmine rice *df gf v*

sugar snap peas | ginger, garlic, bean sprouts,
red chilies, hoisin sauce *v*

singapore noodles | pork, chicken, shrimp, curry

ENHANCEMENT*

fried rice station | peas, carrots, onions, eggs,
bean sprouts, chili peppers, green onions,
char sui pork, chicken, baby shrimp

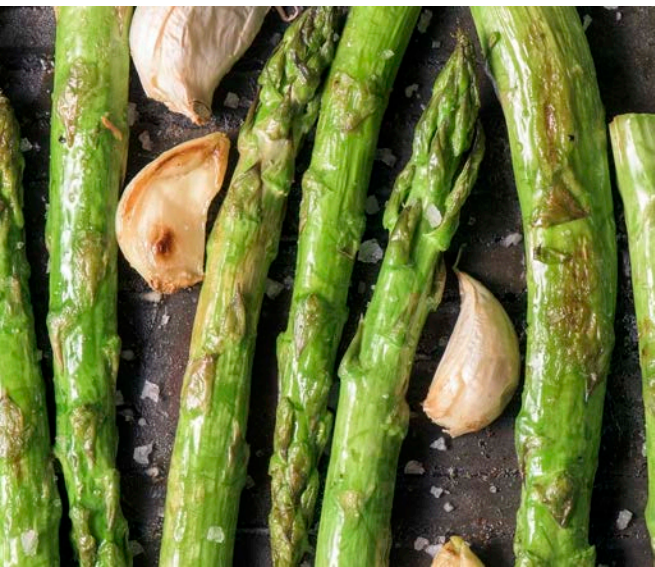
18 per person

DESSERTS

mandarin orange almond cake

coconut rice pudding, ginger mango compote

144 per person



BUFFETS

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DAVID'S CLUB STEAKHOUSE EXPERIENCE

STARTERS

french onion soup | gruyère toast

jumbo shrimp cocktail | cocktail sauce, lemon *df gf*

wedge salad | iceberg, applewood-smoked bacon, eggs, tomatoes, blue cheese buttermilk dressing *gf*

spinach salad | local spinach, red onions, tomatoes and mushrooms, warm applewood-smoked bacon dressing *df gf*

ENTRÉES

braised short ribs | natural jus *df gf*

grilled hanger steak | caramelized onions, house steak sauce *df gf*

roasted chicken | wild mushroom ragout *df gf*

roasted salmon | bourbon glaze *df gf*

ACCOMPANIMENTS

truffle gratin-style potatoes

steakhouse macaroni & cheese

florida citrus-infused jumbo asparagus *df gf v*

herb & cheddar biscuits

DESSERTS

new york-style strawberry cheesecake

dark chocolate sheet cake, pecan praline

200 per person



BUFFETS

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TREVI'S NAPOLITANO ITALIAN EXPERIENCE

STARTERS

insalata de casa | romaine, arugula,
parmigiano-reggiano, garlic & herb croutons,
pepperoncini, italian herb vinaigrette *gf v*

caprese | vine-ripened tomatoes, fresh mozzarella,
arugula, aged balsamic reduction,
extra virgin olive oil *gf v*

ENTRÉES

traditional bolognese | rigatoni pasta *gf*

mushroom ravioli | sweet peas and
roasted garlic cream

rosemary chicken breast | chianti wine sauce *df gf*

bistecca | ny strip steak, vincotto-glazed cipollini *gf*

branzino | tuscan white bean ragout, crispy spinach *gf*

ACCOMPANIMENTS

broiled broccolini

calabrian chili & honey glaze *df gf v*

herbes de florence roasted fingerling potatoes

garlic breadsticks

DESSERTS

lemoncello ricotta cheesecake

tiramisu

144 per person



BUFFETS

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EASTERN MEDITERRANEAN EXPERIENCE

STARTERS

greek salad | romaine hearts, kalamata olives, feta cheese, shaved red onion, grape tomatoes, red wine vinaigrette *gf v*

tabbouleh | cucumber, mint, parsley, tomatoes, radish, lemon, evoo *df v*

dolmas | grape leaves stuffed with rice, sweet onions, mint *gf v*

hummus | lemon, roasted sesame seeds, garbanzo beans, grilled pita *df v*

ENTRÉES

braised lamb shank | natural lamb jus *df gf*

chicken shawarma | broiled spiced chicken *df gf*

kofta | minced beef kababs, mushroom duxelles, plum tomato sauce *df*

ACCOMPANIMENTS

lemon-scented short grain rice *gf v*

warm naan *v*

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

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

skodalia | greek-style lemon & garlic mashed potatoes *gf v*

DESSERTS

baklava | roasted walnuts, local honey

turkish almond cookies

142 per person



BUFFETS

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AMERICAN BARBECUE

STARTERS

tomato & cucumber salad | red onions, green apples, chives and corn, green goddess dressing *gf v*

wedge salad | iceberg, applewood-smoked bacon, eggs, tomatoes, blue cheese buttermilk dressing *gf*

watermelon salad | feta, red onions, arugula, poppyseed zinfandel dressing *gf v*

ENTRÉES

buttermilk chicken

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

saucers | carolina mustard, garlic white honey and spicy tennessee whiskey *gf*

ACCOMPANIMENT

southern red potato salad *gf v*

creamy macaroni & cheese *v*

baked beans, applewood-smoked bacon lardons *gf*

parker house rolls

smoked jalapeño & cheddar cornbread muffins

DESSERTS

bourbon pecan pie

louisiana crunch cake

129 per person



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FREE-RANGE CHICKEN

KALE SALAD

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

GRILLED FREE-RANGE CHICKEN BREAST

roasted crushed marble potatoes, fresh beans, mango & basil coulis *gf*

KEY LIME CHEESECAKE BAR

raspberries, grapefruit coulis
99 per person

GRILLED CHICKEN

GOAT CHEESE SALAD

watercress, frisée, strawberries, red onions, almond encrusted goat cheese, cucumbers poppyseed zinfandel dressing *gf v*

GRILLED CHICKEN BREAST

wild mushroom risotto, agrumato grilled asparagus, port wine and fig demi-glaze *gf*

CHOCOLATE & RASPBERRY TORTE

fresh raspberries, raspberry sauce, liquid chocolate
95 per person

GRILLED FILET OF BEEF

WINE AND CHEESE SALAD

arugula, frisée, lolla rossa, blue cheese, cinnamon pecans, grapes, red wine-poached pears, zinfandel dressing *gf v*

GRILLED FILET OF BEEF

truffled potato terrine, grilled broccolini, port wine & fig demi-glaze *gf*

DARK CHOCOLATE LAYER CAKE

peanut butter crunch, white chocolate cream
135 per person

CASTELLO BLUE CRUSTED BISTECCA

“CAPRESE” CAPRICCIOSO SALAD

arugula, heirloom tomatoes, fresh mozzarella, red onions, crisp tuscan olive bread, sun-dried tomato vinaigrette *v*

BISTECCA

ny strip steak cut, roasted mediterranean vegetables, italian herb & parmesan cheese polenta cake, chianti wine sauce *gf*

TIRAMISU

liquid chocolate, amaretto whipped cream, chocolate shards, coffee crisp
137 per person



PLATED

Plated dinners include freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas, and artisan rolls. Mixing menu selections may be subject to additional changes.

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

FLORIDA SNAPPER KALE SALAD

baby kale, frisée, grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette *gf v*

OLIVE OIL-ROASTED FLORIDA SNAPPER

golden raisin & parsley red quinoa, pine nuts, asparagus, curried cauliflower sauce *df gf*

WHITE CHOCOLATE CHEESECAKE

cherry compote, pistachio macaron
129 per person

ORA KING SALMON THE WEDGE

iceberg, tomatoes, applewood-smoked bacon, crispy tobacco onions, eggs, blue cheese buttermilk dressing *gf*

ORA KING SALMON

blistered tomatoes, heirloom carrots, florida sun-dried golden grape farro

CARAMELIZED APPLE TART

caramel emulsion
135 per person

FILET OF BEEF & JUMBO PRAWNS

FLORIDA SPINACH SALAD

frisée, hearts of palm, orange, radishes, sesame vinaigrette

ALL-NATURAL FILET OF BEEF & SCAMPI-STYLE JUMBO PRAWNS

roasted lemon & thyme new potatoes, grilled asparagus, mushroom marsala sauce, lemon & chive beurre blanc *gf*

CHOCOLATE & PEANUT BUTTER PRETZEL

raspberry sauce, dark chocolate & coffee crisp
174 per person



PLATED

Plated dinners include freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas, and artisan rolls. Mixing menu selections may be subject to additional changes.

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BEEF SHORT RIB & SALMON

KALE SALAD

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

BEEF SHORT RIB & GRILLED ORA KING SALMON

whole-grain mustard demi-glaze, citrus & chive beurre blanc, white truffle-scented potato purée, lemon roasted baby vegetables *gf*

SEA SALT & CARAMEL CHEESECAKE

passion fruit glaze

149 per person

VEGETARIAN ENTRÉES

ROASTED CAULIFLOWER STEAK

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

MEATLESS TERRINE

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

WILD MUSHROOM RISOTTO

green peas, marscapone cheese, braised swiss chard, basil & parsley oil *gf*

BROILED TEMPEH

bbq brussels sprouts, coconut & ginger sweet potato purée, chimichurri *gf*

CRISPY EGGPLANT

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

LENTIL PENNE PASTA

roasted tomatoes, broccoli, yellow pepper coulis *df gf*



NON-ALCOHOLIC BEVERAGES

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

BEVERAGES

COFFEE AND TEA

stance regular or decaffeinated coffee | 135 per gallon
assorted numi hot teas | 130 per gallon
cold brew coffee | 140 per gallon or 8 per bottle
assorted kohana canned coffee drinks | 10 each
classic black iced tea | 110 per gallon
enroot cold brew tea | 10 each
flavored tea syrups | peach, raspberry, mango | 10 per gallon

SODA AND BOTTLED WATER

assorted soft drinks | 8 each
infused ice water | cucumber, berry, ginger, citrus or mint (3 gallon minimum) | 75 per gallon
pure life water | 8 each
acqua panna natural spring water | 9 each
s.pellegrino sparkling mineral water | 8.5 each
coconut water | 9.5 each
s.pellegrino essenza
flavored sparkling mineral water | 9 each

ENERGY DRINKS AND MORE

red bull | energy drink or sugarfree | 9 each
powerade | 8.5 each
5-hour energy drinks | 8 each

JUICE

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 40 per quart
assorted bottled juices | tangerine, apple and lemonade | 9 each
naked fruit juice & smoothies | 10 each
lemonade | 110 per gallon
hibiscus lemonade | 115 per gallon
tropical fruit punch | 105 per gallon

BEVERAGE PACKAGE À LA CARTE

FULL DAY

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
68 per person | up to 8 hours of service

HALF DAY

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
38 per person | up to 4 hours of service



BAR MIXOLOGY

Hosted Bars require one bartender per 100 guests at 250 each for up to four hours. Additional hours are 100 per bartender. Cash bars require an additional cashier per 100 guests at 150 each for up to four hours. Additional hours are 50 per cashier.

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

BRANDS

CRAFT

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
cognac | hennessy v.s.o.p

PREMIUM

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red label
rum | bacardi
tequila | milagro silver
cognac | hennessy vs

CALL

vodka | svedka
gin | seagram's
bourbon | jim beam
scotch | j&b
rum | castillo
tequila | sauza blanco
cognac | hennessy vs

BEERS

DOMESTIC | CHOOSE TWO

budweiser, bud light, miller lite, coors light

IMPORTED/CRAFT | CHOOSE THREE

heineken, corona, dos equis,
blue moon belgian white,
samuel adams boston lager,
voodoo ranger american haze ipa

WINES

craft | decoy
premium | wente hayes ranch
call | bulletin place

BAR SELECTIONS

HOSTED BARS ON CONSUMPTION

call brands cocktails | 13.5 per drink
premium brands cocktails | 14.5 per drink
craft brands cocktails | 15.5 per drink
imported beer | 10 each
craft beer | 11 each
domestic beer | 9.5 each
call wine selection | 13 per glass
premium wine selection | 14.5 per glass
craft wine selection | 16 per glass
soft drinks and bottled water | 8 each



BAR MIXOLOGY

Hosted Bars require one bartender per 100 guests at 250 each for up to four hours. Additional hours are 100 per bartender. Cash bars require an additional cashier per 100 guests at 150 each for up to four hours. Additional hours are 50 per cashier. Select a maximum of seven spirit brands per package.

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

PACKAGES

CRAFT

one hour | 43 per person
two hours | 59 per person
three hours | 75 per person
four hours | 91 per person

PREMIUM

one hour | 39 per person
two hours | 53 per person
three hours | 67 per person
four hours | 81 per person

CALL

one hour | 35 per person
two hours | 47 per person
three hours | 59 per person
four hours | 71 per person

BEER AND WINE

one hour | 35 per person
two hours | 47 per person
three hours | 59 per person
four hours | 71 per person



BAR MIXOLOGY

Hosted Bars require one bartender per 100 guests at 250 each for up to four hours. Additional hours are 100 per bartender. Cash bars require an additional cashier per 100 guests at 150 each for up to four hours. Additional hours are 50 per cashier.

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

OMNI SIGNATURE COCKTAILS

add barmalade inspired cocktails using craft, premium or call brands to any bar.

3 per person to package price per hour or 18 per drink on consumption

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade, pineapple juice and omni sour

BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade and omni sour

SPICY MANGO SMASH

vodka, rum or gin

mango-habanero barmalade, pineapple juice and omni sour

APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur and omni sour

MOCKTAILS

add barmalade-inspired mocktails to any bar.

2 per person to package price per hour or 14 per drink on consumption

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour and angostura bitters



BAR MIXOLOGY

Hosted Bars require one bartender per 100 guests at 250 each for up to four hours. Additional hours are 100 per bartender. Cash bars require an additional cashier per 100 guests at 150 each for up to four hours. Additional hours are 50 per cashier.

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SPECIALTY DRINKS

LIQUID NITROGEN-FROZEN DRINKS

lemon-lime and strawberry daiquiris, piña coladas, margaritas

19 per drink

MARTINI

cosmopolitan martini

appletini

classic martini

hibiscus martini

17 per drink

MOJITOS

muddled lime wedges, mint, sugar syrup, bacardí rum and soda water

16 per drink

MARGARITAS

classic margarita

blue margarita

italian margarita

cadillac margarita

16 per drink

CORDIALS

amaretto disaronno, baileys irish cream, b&b, bénédictine, chambord, cointreau, drambuie, frangelico, galliano, godiva dark, godiva white, grand marnier, kahlúa, sambuca, tuaca

18 per drink

SANGRIA

red wine, freshly squeezed lemons, spirits, fresh fruit

16 per drink

SEASONAL LOCAL KEGS

1300 per keg



WINE RACK

Hosted Bars require one bartender per 100 guests at 250 each for up to four hours. Additional hours are 100 per bartender.

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

WINES

SPARKLING

campo viejo | spain | cava brut | 44 per bottle
chandon | california | rosé | 82 per bottle
chandon | california | brut | 82 per bottle
moët & chandon imperial | france |
brut champagne | 215 per bottle
lunetta | italy | prosecco | 82 per bottle

WHITE AND BLUSH

decoy by duckhorn | california |
rosé | 69 per bottle
hayes ranch | california | rosé | 58 per bottle
decoy by duckhorn | california |
sauvignon blanc | 69 per bottle
bulletin place | australia |
sauvignon blanc | 43 per bottle
starmont vineyards | california |
sauvignon blanc | 84 per bottle
whitehaven | new zealand |
sauvignon blanc | 66 per bottle
bulletin place | australia |
chardonnay, unoaked | 43 per bottle
hayes ranch | california |
chardonnay | 56 per bottle
decoy by duckhorn | california |
chardonnay | 69 per bottle
rombauer carneros | california |
chardonnay | 95 per bottle
mannequin by orin swift | california |
chardonnay | 122 per bottle

RED

decoy by duckhorn | california |
pinot noir | 69 per bottle
belle glos clark & telephone vineyard | california |
pinot noir | 128 per bottle
hayes ranch | california | merlot | 56 per bottle
bulletin place | australia | merlot | 43 per bottle
decoy by duckhorn | california |
merlot | 69 per bottle
duckhorn | california | merlot | 140 per bottle
franciscan estate cornerstone | california |
merlot | 86 per bottle
hayes ranch | california |
cabernet sauvignon | 56 per bottle
decoy by duckhorn | california |
cabernet sauvignon | 69 per bottle
bulletin place | australia |
cabernet sauvignon | 43 per bottle
unshackled by the prisoner | california |
cabernet sauvignon | 85 per bottle



DETAILS

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

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

SERVICE CHARGES

All prices are subject to 26% service charge and 7.5% Florida state sales tax. (Please note service charge is taxable. Service charge and tax applies to attendant fees.)

An additional 4 per person will be added to any express breakfast that requires seating and/or table service.

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

A service fee of 250 per chef/attendant will be charged to any chef-attended carving or other preparation station.

A bartender fee of 250 will be applied per bartender for any bar.

If the resort receives a room setup change once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is 275; for ballroom sections the charge is 550 per section.

GURANTEES

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

Otherwise, the group's expected attendance as listed on the BEO will be used as the food guarantee.

Omni will prepare food portions for five percent (5%) above your food guarantee for functions up to 500 guests and three percent (3%) for functions over 500 guests. Omni Orlando Resort is not responsible for any meals exceeding the five/three percent overage; however, we will accommodate such occurrences to the best of our ability. Omni catering reserves the right to change menu items as necessary to accommodate the additional number of guests. The group will be charged for the food and beverage guarantee or actual attendance, whichever is greater. Any menu changes or increase in guaranteed attendance received after the three-day food guarantee will be accommodated to the best of our ability and additional charges will apply.

MEETING AND EVENT ARRANGEMENTS

Omni Orlando resort provides linen for all functions. should you wish to order specialty linens, we will be happy to make arrangements at an additional charge. please ask your catering/conference services representative for a list of linen options and pricing. Your catering/conference services manager can assist you in arranging appropriate entertainment, photography services, audio visual support, buffet and table centerpieces, ice carvings and complete theme décor packages to complement your event. Please note the use of confetti is not permitted. Omni Orlando resort also does not permit the affixing of anything to walls, floors or ceilings without prior written approval and supervision of the resort. The client will be responsible for any damages done to the facilities by the vendor during the period of time they are under your control, or the control of contractors hired by you and/or your organization.



DETAILS

SEATING FOR MEAL FUNCTIONS

Types of seating include:

- Seated cocktail rounds of four
- Standing cocktail rounds
- 72" round tables

The amount and type of seating provided for your event will be determined based on the venue, menu and duration of the event.

Omni Orlando Resort utilizes Meeting Matrix event diagramming software. Your catering/conference services manager will discuss and prepare an appropriate diagram for your event as/if required.

OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 30% or more chance of precipitation in the area
- Temperatures below 65 degrees fahrenheit
- Wind gusts in excess of 15 miles per hour
- Lightning

The resort will decide by 8 p.m. the evening prior for breakfast, by 7 a.m. the day of the event for lunch, and by noon for evening functions. The resort reserves the right to make the final decision on event location.

I HAVE READ AND AGREE TO ALL POLICIES AND GUIDELINES:

Signature: _____

Print Name: _____

Date: _____



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI ORLANDO RESORT AT CHAMPIONS GATE

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CONTACT INFORMATION