

OMNI ORLANDO RESORT AT CHAMPIONSGATE

WEDDINGS





A DAY UNLIKE ANY OTHER

SHOULD HAPPEN

AT A PLACE UNLIKE ANY OTHER.

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 bridesmaid 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

MENU 6

BEVERAGES 16

DESSERTS 18

LATE NIGHT BITES 19

DETAILS 20







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 wedding coordinator for the rehearsal and wedding day
- ◆ White garden chairs
- ◆ Fruit-infused water station
- ◆ Ceremony rehearsal location
- ◆ Tables for gifts and programs
- ◆ Indoor ballroom for outdoor ceremonies as a weather back-up
- ◆ Dressing rooms for bridal party the day of the wedding
- ◆ Reception fee waived

Ceremony fee is \$3,000.

THE RECEPTION

- ◆ Professional wedding coordinator for the rehearsal and wedding day
- ◆ A selection of four hot or cold hors d'oeuvres for your private cocktail hour
- ◆ Private cocktail reception for bride and groom
- ◆ Choice of dinner package | Plated, buffet and station options available
- ◆ Individually designed wedding cake
- ◆ Champagne toast for all guests
- ◆ Elegant floor-length linen and napkins available in white, ivory or black
- ◆ Choice of chiavari chairs
- ◆ Votive candles to accompany your table centerpieces
- ◆ Head table or sweetheart table
- ◆ Dance floor and staging for entertainment (indoor use only)
- ◆ Dedicated banquet captain
- ◆ Wedding reception for four hours
- ◆ Luxurious wedding night suite for the bride and groom with champagne and strawberries
- ◆ Private menu tasting for up to four guests
- ◆ Special room rates for guests
- ◆ Customized webpage for guest reservations
- ◆ Complimentary day-of self-parking for rehearsal and wedding

Reception fee is \$2,000.

Reception fee is waived when also booking your ceremony at Omni Orlando Resort. Prices are subject to a 26% service charge and a 7.5% state sales tax. All menus and prices are subject to change.







COCKTAIL HOUR

Select four of the following butler-passed hors d'oeuvres. Each selection based on one piece per person (included in the entrée price).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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

- Crispy coconut shrimp | Orange-horseradish marmalade
- Mini pressed Cubans | Dijonnaise
- Crispy mac and cheese croquette | Ham and black truffle
- Parmesan cheese crusted artichoke beignet
- Buffalo chicken spring rolls | Blue cheese
- Maryland crab cakes | Tomato-caper remoulade
- Short rib beef wellington

COLD

- Deviled farm fresh egg | Bacon, radish and chives
- Tomato and mozzarella bruschetta | Herb toast, balsamic onions and basil
- Whipped brie, pear and almond spoon
- Gazpacho shrimp shooters
- Seared beef tenderloin | Balsamic mousse
- Strawberries and goat cheese mousse bruschetta
- Shrimp and mango salsa spoon
- Shrimp summer roll
- Ratatouille cup | Herb and garlic boursin

COCKTAIL HOUR DISPLAYS

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ANTIPASTO STATION

Assorted imported Italian meats and cheeses, freshly baked boules, olives, roasted peppers, pepperoncini and tomato-mozzarella salad

\$25 per person

OMNI GARDEN DISPLAY

Assorted seasonal garden fresh vegetables

Choice of two accompaniments | Creamy buttermilk ranch, chunky blue cheese and scallions, sun-dried tomatoes and cannellini beans, pimento cheese spread

\$18 per person

GOURMET CHEESE BOARDS

Sliced and whole artisan and farmstead cheeses, fresh and dried fruits, French baguettes and cracker crisps

\$21 per person

HOT PARMESAN CHEESE

ARTICHOKE DIP

Sea salt and smoked paprika seasoned pita crisps

\$14 per person

FONDUE STATION

Choice of two | Gruyere, Muenster, cheddar, boursin, Monterey Jack, dilled havarti and Gouda

Crusted artisan country breads, carrots, celery, grape tomatoes, broccoli and cauliflower florets, apples and smoked sausage

\$22 per person

RAW BAR

Florida snapper ceviche, Peruvian-style with tortilla strips

Lime poached gulf shrimp with spiced rum cocktail sauce

Snow crab claws with Key lime mustard sauce

Poached mussels with white wine, garlic and tarragon

\$37 per person, set quantities of each item served

RAW BAR ENHANCEMENTS

Ahi tuna poke with spiced wontons crisps

\$8 per person

Split Alaskan king crab legs

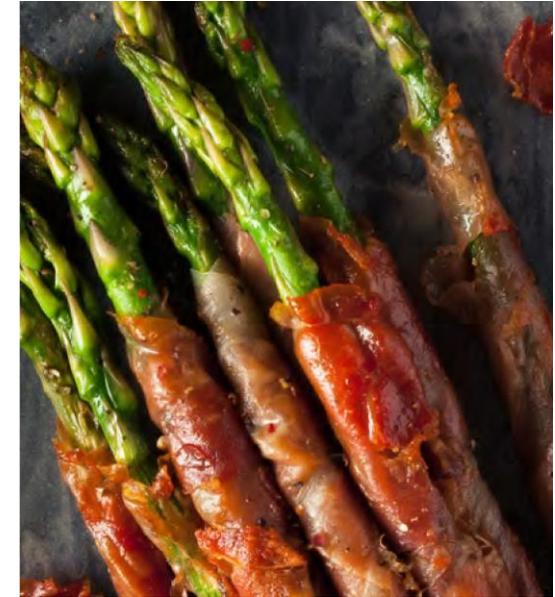
\$20 per person

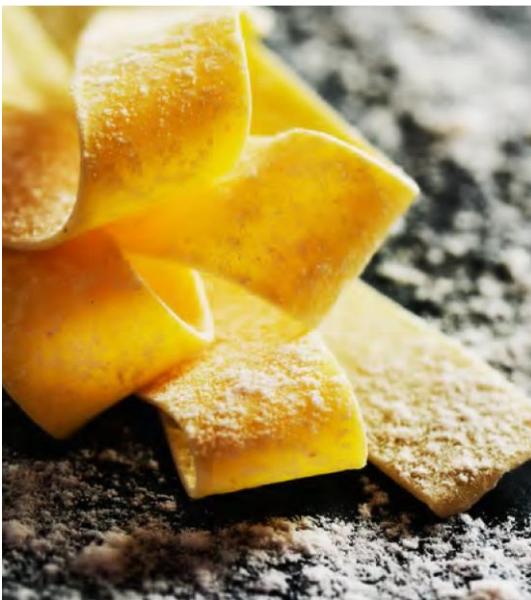
Smoked bay scallops with spicy miso aioli

\$6 per person

East coast oysters with mignonette, classic cocktail sauce and hot sauce

\$4 per person





PLATED DINNERS

Vegetarian meals, kosher meals and other specialty dietary meals are available upon request. All plated dinners are served with bakery fresh dinner rolls, freshly brewed regular coffee, decaffeinated coffee and an assortment of teas. If a selection is offered to your guests, the highest priced plate will prevail for all entrées.

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SALADS | CHOICE OF ONE

CAESAR SALAD

Baby romaine lettuce, Parmigiano-Reggiano cheese, ciabatta croutons and Floridian lemon Caesar dressing

CHAMPIONSGATE

Market greens, tomatoes, Bermuda onions, cucumbers and sherry herb vinaigrette

FLORIDA SPINACH SALAD

Spinach, palm hearts, oranges, radishes and sesame vinaigrette

THE WEDGE

Iceberg lettuce, tomatoes, cherrywood bacon, crispy tobacco onions, egg and buttermilk blue cheese dressing

THE ISLANDS

Caribbean lettuce, mangos, palm hearts, red onions, cashews, queso fresco and citrus guava dressing

ENTRÉES

GRILLED FREE-RANGE CHICKEN BREAST

Roasted garlic mashed potatoes, broccolini and natural rosemary chicken jus

\$98 per person

CHICKEN BREAST STUFFED WITH WILD MUSHROOM RISOTTO

Grilled asparagus, port wine and fig demi-glace

\$98 per person

CHICKEN TUSCANY

Smoked mozzarella, tomato, marsala sauce, garlic green beans and Yukon Gold potato purée

\$98 per person

PAN ROASTED SALMON

Truffle scented mashed potatoes, broccolini, blistered cherry tomatoes and lemon chive beurre blanc

\$108 per person

GARAM MASALA SPICED MAHI-MAHI

Almond and sweet pea basmati rice, grilled asparagus, roasted pineapple chutney and cucumber raita

\$112 per person

FLORIDA BLACK GROUPER

Sweet potato sultana purée, ginger bok choy and lemongrass coconut sauce

\$112 per person

ROASTED TOP SIRLOIN OF BEEF

Buttermilk and chive mashed potatoes, broccolini and wild mushroom marsala

\$118 per person

RED WINE BRAISED SHORT RIBS

Wild mushroom risotto, roasted baby vegetables and rosemary natural jus

\$118 per person

GRILLED PETITE FILET OF BEEF

Rosemary and garlic roasted new potatoes, roasted baby vegetables and green peppercorn-cognac demi-glace

\$122 per person

PORCINI DUSTED FILET OF BEEF

Triple cream and Parmesan cheese polenta, grilled asparagus, port wine and fig demi-glace

\$132 per person

GORGONZOLA CRUSTED FILET OF BEEF

Yukon potato and wild mushroom hash, roasted Mediterranean vegetables and green peppercorn-cognac demi-glace

\$132 per person

DUET OF ENTRÉES

GRILLED BREAST OF CHICKEN AND PAN-SEARED NORTH ATLANTIC SALMON

Charred tomato basil coulis, broccolini, aged Parmesan cheese and roasted garlic cream buttermilk and chive mashed potatoes

\$118 per person

SHORT RIB OF BEEF AND BRONZED MAHI-MAHI

Roasted vegetable barley, smokey Swiss chard, rum guava glaze and tropical fruit salsa

\$132 per person

GRILLED CHICKEN BREAST AND ALL-NATURAL FILET OF BEEF

Charred tomato basil coulis, broccolini, aged Parmesan cheese and roasted garlic cream buttermilk and chive mashed potatoes

\$132 per person

ALL-NATURAL FILET OF BEEF AND PAN-SEARED SALMON

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

\$142 per person

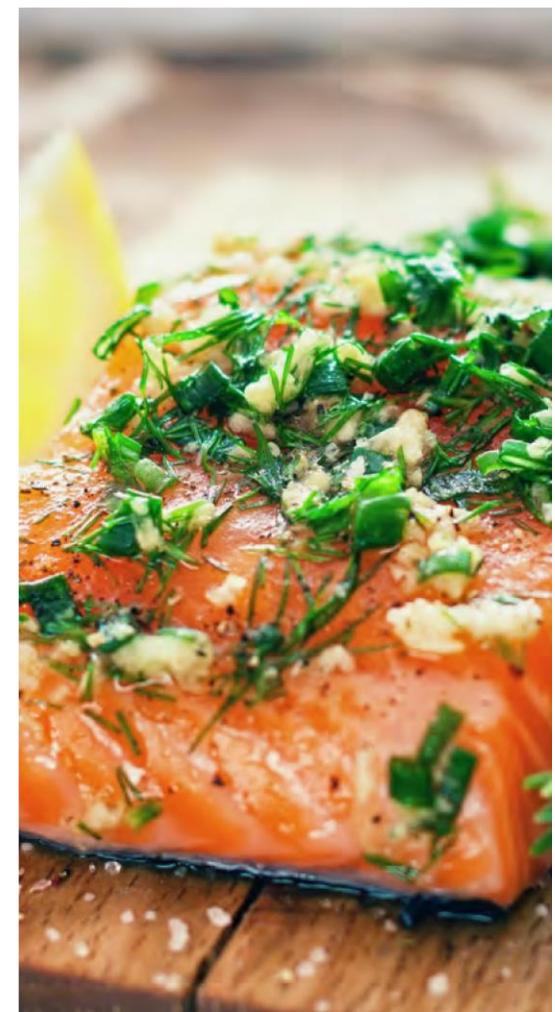
ALL-NATURAL FILET OF BEEF WITH SCAMPI STYLE JUMBO PRAWNS

Roasted lemon thyme new potatoes, grilled asparagus, mushroom marsala sauce, and lemon chive beurre blanc

\$152 per person

OTHER MEALS

Children's meals (ages 4-12) | *\$50 per person*
Vendor meals | *\$50 per person*





PLATED DINNERS ENHANCEMENTS

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APPETIZERS

Jumbo shrimp and snow crab claw cocktail | Citrus poached gulf shrimp, horseradish tomato emulsion and lemons

\$19 per person

Maryland lump crab cakes | Black bean and corn salad with chipotle-lime aioli

\$16 per person

Beef carpaccio | Rosemary maple mustard aioli, arugula, blue cheese, toasted walnuts and aged balsamic

\$14 per person

Pan-roasted sea scallops | Roasted cauliflowers, sultana purée and creamy saffron nage

\$18 per person

Seared tuna tataki | Togarashi seared ahi tuna, charcoaled enoki and maitake mushrooms, shiso and roasted garlic ponzu

\$19 per person

SOUPS

Wild mushroom bisque with white truffle crema and chives

Roasted tomato soup with herb Parmesan cheese croutons

Purée of broccoli with smoked cheddar crostini

Ginger scented butternut squash soup with roasted pears

Potato leek soup with crispy potato strings

Zellwood corn broth with Florida rock shrimp and spiced popcorn

\$8 per person

INTERMEZZO

Pear soda spritzer with pomegranate

Lemon sorbet with mint gel and lemon balm

Lemongrass gelée with passion fruit caviar and micro mint

\$6 per person





CELEBRATION BUFFET

Vegetarian meals, kosher meals and other specialty dietary meals are available upon request. All buffets are served with bakery fresh dinner rolls, freshly brewed regular coffee, decaffeinated coffee and an assortment of teas.

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SALADS | CHOICE OF ONE

BULGUR WHEAT

Roasted golden beets, pistachios, feta, parsley and lemon thyme vinaigrette

FAR WEST

Brown rice, golden raisins, edamame, carrots, cilantro, cashews and sweet sesame chili vinaigrette

RED QUINOA

Kale, toasted sunflower seeds, dried apricots and orange Winter Park honey vinaigrette

TRADITIONAL CAESAR

Romaine, shaved Parmigiano-Reggiano, garlic herb croutons and creamy lemon garlic dressing

CAPRESE

Vine ripe tomatoes, fresh mozzarella, arugula and balsamic reduction

CHEF'S GARDEN

Iceberg lettuce, cucumbers, carrots, tomatoes, buttermilk ranch and balsamic dressings

ACCOMPANIMENTS | CHOICE OF THREE

Roasted garlic mashed potatoes

Buttermilk and chive mashed potatoes

Parmesan cheese, garlic and parsley roasted fingerling potatoes

Yukon Gold potatoes and wild mushroom hash

Sweet potato purée

Sweet plantains

Wild rice and dried cranberry pilaf

Jasmine rice

Arroz con Gandules

Warm roasted vegetable barley salad

Broccolini

Garlic green beans

Broccoli florets with olive oil and garlic

Roasted Mediterranean vegetables

Glazed baby carrots

Charred root vegetables

ENTRÉES

JERK SEASONED CHICKEN

Mango glaze

CHICKEN SALTIMBOCCA

Sage, prosciutto and marsala sauce

SWEET AND SOUR CHICKEN

Pineapples, bell peppers and green onions

ROASTED CHICKEN THIGHS

Wild mushroom ragout and kale salad

ROASTED JOYCE FARMS CHICKEN BREAST

Pearl onions and romesco sauce

GRILLED MAHI-MAHI

Pineapple salsa

PAN-SEARED SALMON

Tomato and caper broth

SPICY GARLIC SHRIMP

Edamame, carrots, salt and pepper cashews

SOUR ORANGE PORK LOIN

Red onion mojo

GRILLED ITALIAN SAUSAGE POMODORO

Onions and sweet peppers

BROCCOLI AND BEEF

Mongolian beef sauce, onions and sesame seeds

BRAISED SHORT RIBS

Snap peas and cola soy reduction

GRILLED HANGER STEAK

Caramelized onions and umami sauce

PRINGÁ BRAISED BEEF WITH BACON

PENNE PASTA

Red Sauce and Parmigiano-Reggiano

CHEESE TORTELLONI

Pancetta, sweet peas and roasted garlic cream

\$108 per person for two entrées

\$118 per person for three entrées

OTHER MEALS

Children's meals (ages 4-12) | *\$50 per person*

Vendor meals | *\$50 per person*





BUFFET ENHANCEMENTS

Stations require a minimum of 50 guests with one station for every 100 guests. Priced as enhancements and may not be ordered individually. Attendant required at \$250 per attendant, per 100 guests.

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PASTA STATION

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

\$27 per person

ENHANCEMENTS

Shrimp, pine nuts, crispy pancetta, kalamata olives, capers, basil pesto and sun-dried tomatoes

add \$2 per person, per item

PAELLA STATION

RICE

Saffron

TOPPINGS

Chicken, gulf shrimp, Caribbean lobster, chorizo, Florida clams, mussels, cilantro, garlic and tomatoes

\$35 per person

RISOTTO STATION

RICE

Carnaroli

TOPPINGS

Shrimp, Italian sausage, grilled chicken, grilled cippolini onions, artichokes, sundried tomatoes, Kalamata olives, roasted peppers, mushrooms and Parmesan cheese

\$30 per person

STIR-FRY STATION

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

\$29 per person

BUFFET ENHANCEMENTS

Attendant fee of \$250 required for each carving station.

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BUTCHER BLOCK ROASTED AND CHEF CARVED

ROASTED TENDERLOIN OF BEEF

Garlic jus

\$475 (serves 15)

MOONSHINE BRINED PORK LOIN

Green tomato marmalade

\$375 (serves 15)

BLIS BOURBON MAPLE ROASTED PORK BELLY

Roasted apple and golden raisin compote

\$400 (serves 25)

SALMON WELLINGTON

Stuffed with a fennel and green apple slaw, topped with a horseradish crème fraiche and baked in a puff pastry

\$350 (serves 15)

KABSA SPICED AHI TUNA LOIN

Chilled soba noodle salad and yuzu-apple ponzu

\$475 (serves 15)

ARGENTINEAN CHURRASCO (SKIRT STEAK)

Chimichurri

\$380 (serves 20)

PRIME RIB OF BEEF

Horseradish crème fraiche

\$550 (serves 20)

SAGE AND ORANGE ROASTED TURKEY

Country brown gravy and cranberry relish

\$200 (serves 10)

STEAMSHIP OF BEEF

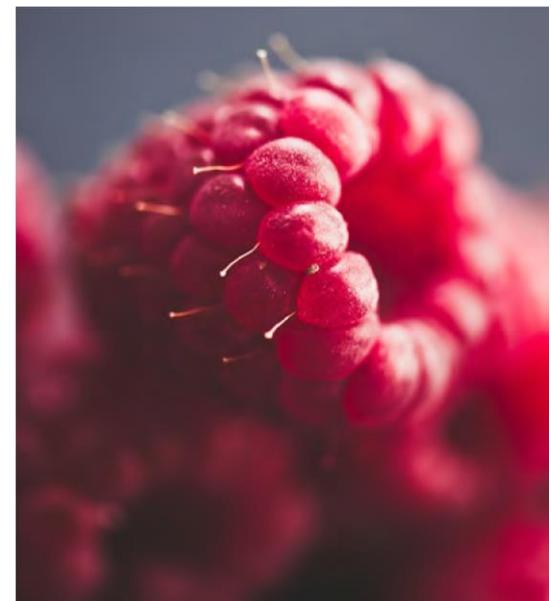
Rosemary fig jus

\$975 (serves 100)

ROASTED CUBAN PORK PERNIL

Mojo Sauce

\$375 (serves 30)





BEVERAGES

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

Bartender fee of \$250, plus 26% taxable service charge and 7.5% tax, per bartender for a maximum of 3 hours required for consumption and cash bar. Consumption bar will be charged per drink consumed. Cash bar pricing is inclusive of service charge and sales tax. Cashier fee of \$150, plus 26% taxable service charge and 7.5% tax, per cashier for a maximum of 3 hours required. Consumption and cash bar are subject to a pre-determined minimum spend. 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

Whisky | Gentleman Jack OR Seagram's 7

Scotch | Johnnie Walker Red

Rum | Bacardi

Tequila | Hornitos Añejo

Bourbon | Jim Beam

Beer, wine, soft drinks and bottled water

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, pinot grigio, Riesling, merlot and cabernet sauvignon (Select two)

Soft drinks and bottled water

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 OR Grey Goose

Gin | Aviation

Whisky | Knobcreek

Scotch | Monkey Shoulder

Rum | Sailor Jerry

Tequila | Patrón Silver

Bourbon | Elijah Craig

Beer, wine, soft drinks and bottled water

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





DESSERT ENHANCEMENTS

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

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DESSERT FONDUE STATION

DIPS | CHOICE OF TWO

Creamy milk chocolate, hazelnut milk chocolate, orange milk chocolate, white chocolate, coconut white chocolate, bittersweet dark chocolate, Chambord dark chocolate and spiced rum caramel-dark chocolate

ACCOMPANIMENTS

Strawberries, pound cake, brownie bites, pretzel rods, marshmallows, Rice Krispies squares and chocolate chip cookies

\$21 per person

MINIATURE DESSERT DISPLAY | CHOICE OF THREE

Chocolate dipped strawberries
Coconut flan with tropical fruit salsa

Kona coffee crème brûlée tarts with chocolate espuma

Banana cream pie shooters

Strawberry rice pudding with toasted pistachio crumble

Pineapple upside-down cake

Caribbean rum balls

Mango tres leche trifles

Chocolate mousse cone with raspberry preserve

Florida market fruit tarts

Tiramisu en coupes

Creamsicle panna cotta with orange mint salad

\$18 per person

ARTISAN GELATO STATION

GELATO FLAVORS | CHOICE OF TWO

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

SAUCES | CHOICE OF THREE

Bittersweet dark chocolate, hot fudge, caramel, butterscotch, 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 and mini chocolate chip cookies

\$22 per person

BANANA'S FOSTER STATION

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

\$15 per person

add \$4.5 per person to substitute pineapple for bananas or add to station

LATE NIGHT BITES

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SLIDERS | CHOOSE THREE

Jerk chicken | Mango slaw, honey and lime aioli

Mini burger bites | Bacon, blue cheese and caramelized onions

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

Roasted portobella | Tomato pesto and goat cheese

\$21 per person

THE PIZZA EXPERIENCE

Margherita | Cheese

Classic | Pepperoni and cheese

Meat lovers | Bacon, pepperoni, and sausage

\$26 per 16" pizza

CHICKEN & WAFFLES

Chili maple syrup

\$18 per person | Two per person

TAKE ME OUT

Crispy tortilla chips, pickled jalapeños and cheese sauce

Corn dogs, mustard and ketchup

Jumbo Bavarian-style pretzels with cheese "wiz" sauce and Düsseldorf mustard

\$21 per person

THE GRILLED CHEESE

EXPERIENCE | CHOOSE THREE

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

Caprese | Mozzarella, tomatoes, onions, balsamic and basil pine nut pesto

\$26 per person

NACHO STATION

Corn tortilla chips and warm queso dip

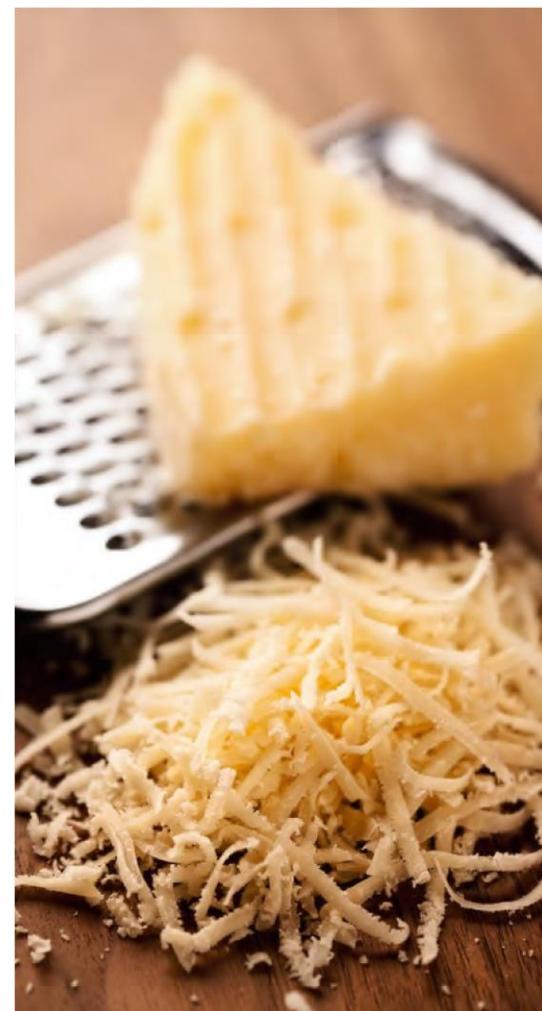
Pico de gallo, guacamole, sour cream, onions, cilantro, black olives, cheddar and jack cheese, pickled jalapeños, black bean and roasted corn salsa

\$20 per person

WING BAR

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

\$18 per person | Three per person





DETAILS

WHAT IS NEEDED TO SECURE MY DATE?

A signed contract and a nonrefundable deposit of 25% of the food and beverage minimum will secure your date.

WHAT OVERNIGHT ACCOMMODATIONS ARE AVAILABLE FOR MY GUESTS?

Your catering team can set up a wedding room block for your guests. All rates are seasonal, and rooms are based on the availability of the resort.

AFTER MY WEDDING IS BOOKED, WHAT'S NEXT?

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

DO I BRING MY OWN OFFICIATE, FLOWERS AND ENTERTAINMENT?

Yes! Your professional wedding coordinator can provide you with recommended vendors to help you with the remainder of your planning.

CAN I PROVIDE GIFT BAGS TO MY GUESTS STAYING AT THE HOTEL?

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





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST

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