



Wedding Ceremonies & Receptions At ChampionsGate

The International Golf Course offers a spectacular location for ceremonies, with it's perfectly manicured Bermuda grass and exquisite views of the Greg Norman designed, British links style golf course offering fantastic, unobstructed evening sunsets over beautiful Florida wetlands. Imagine your entrance down the staircase as guests admire the tranquil setting. When selecting one of our wedding packages we are pleased to offer the following amenities:

- *Use of the ceremony area with a spectacular view*
- *White folding chairs for your guests during the ceremony*
- *Microphone and speakers for your officiate*
- *Use of Lattice Arch during your ceremony*
- *One hour ceremony rehearsal before the wedding*
- *Innovative & Creative dining & culinary options*
- *Complimentary Champagne or Sparkling Cider toast*
- *Complimentary Cake cutting service*
- *Included Chair Covers, Full length table linens with napkins & table skirting*
- *Event Planning guidance by our Food & Beverage Director*
- *Attentive personal service by our professional staff*
- *Head Table or Sweetheart table for the Bridal party*
- *Dance floor, Gift table, Place card & Cake table as well as additional vendor tables*
- *Complimentary round of golf for the groom & discounted rates for his party*
- *Up to four complimentary vendor meals*

At ChampionsGate we are committed to ensuring that all the details of your ceremony and reception come together as planned. We take great pride in coordinating the timing of the ceremony and reception, as it is crucial to the success of your event.

We welcome you to ChampionsGate and are pleased to offer you an unforgettable event on your special day.



The National Wedding Plated Dinner Package

Plated Dinner packages include a choice of one Starter, one Entrée or preorder a selection of up to three Entrée choices, Chef's fresh vegetable selection & starch.

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Grilled & Fresh Vegetable Crudités
With Ranch & Bleu Cheese
Domestic & Imported Cheese Boards
Garnished with Seasonal Fruit & Served With Crackers and French Bread
Choice of two (2) Hot or Cold Hors d' oeuvres

Starters

Garden Salad

Romaine, Iceberg and Radicchio Lettuces tossed with Julienne Carrots,
Radishes and Zucchini *Herbed Vinaigrette*

Beefsteak Tomato Salad

Baby Romaine with Sliced Beefsteak Tomatoes
Red Onion and Bleu Cheese Crumbles *Balsamic Vinaigrette*

Fresh Florida Baby Greens

Surrounded by Pear Tomatoes, Sun-Dried Cherries and Toasted Walnuts *Citrus Dressing*

Mélange of Fresh Seasonal Fruit

Ripe Melon, Berries, Grapes and Florida Citrus *Lime Yogurt Sauce*

Entrée Selections

Pan Seared Breast of Chicken

Stuffed with Mozzarella and Boursin Cheese *Herb Infused Chablis Cream Sauce*

Seared Atlantic Salmon

Accented with a Mild Cajun Seasoning *Thyme and Lemon Creole Sauce*

Cracked Pepper Roasted Pork Tenderloin

Vidalia Onion and *Dijon Cream Sauce*

Garlic Roasted Strip Loin of Beef

Cowboy Onions and *Wild Mushroom Sauce*

Herb Crusted Prime Rib of Beef

Roasted to Medium Rare *Pan Au Jus & Horseradish Sauce*

Chicken Oscar

Sautéed Breast of Chicken Topped with Lump Crab, Pencil Asparagus and *Sauce Hollandaise*

Hearth Baked Breads and Creamy Butter accompany all Dinners
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

\$72.00 per person
Plus 20% service charge & 7% sales tax
\$48.00 per guest with Cash Bar option

1400 Masters Boulevard
ChampionsGate, Florida 33896
407-787-4653 *Fax 407-787-4650
www.championsgategolf.com

The International Wedding Plated Dinner Package

Plated Dinner packages include a choice of one Starter, one Entrée or preorder a selection of up to three Entrée choices, Chef's fresh vegetable selection & starch.

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Grilled & Fresh Vegetable Crudités
With Ranch & Bleu Cheese
Domestic & Imported Cheese Boards
Garnished with Seasonal Fruit & Served With Crackers and French Bread
Chef's Selection of assorted Nigiri & California Sushi Rolls
With Pickled Ginger, Wasabi & Soy Sauce
Choice of three (3) Hot or Cold Hors d' oeuvres

Starters

Shrimp Cocktail

(\$5.00 additional per person)
Gulf Shrimp Served Traditionally with Spicy Cocktail Sauce

Lobster Martini

(\$6.00 additional per person)
Rock Lobster Tail Meat on Baby Oak Lettuce with Asparagus and Lemon

Greek Salad

Crisp Romaine Topped with Fresh Tomato, Feta Cheese, Kalamata Olives,
Red Onion and Cucumbers Herbed Vinaigrette

Antipasto Plate

Balsamic Grilled Peppers & Portobello Mushroom, Prosciutto Ham, Roma Tomato, Fresh Mozzarella,
Olives, Marinated Artichoke Hearts and Orzo Pasta Salad, Soft Focaccia Wedge

Classic Caesar Salad

Tossed with Herbed Croutons and shaved Parmesan Cheese

Entrée Selections

Pan-Seared Filet of Beef Tenderloin

Sauce Béarnaise

Tournedo of Beef Tenderloin & Chilean Sea Bass

Sauce Bordelaise & Chile-Lime Buerre Blanc

New York Strip Steak

Reduction of Red Onion, Port Wine Bordelaise

Jumbo Shrimp Scampi

Shrimp sautéed with fresh Garlic, Olive Oil & Butter

Crab Stuffed Fillet of Flounder

Chardonnay Cream Sauce

Herb Crusted Double Lamb Chops Provencal

Roasted Garlic Jus

Pan-Seared Medallion of Veal Tenderloin

Artichoke and Portobello Veal Sauce

Hearth Baked Breads and Creamy Butter accompany all Dinners
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

\$88.00 per person
Plus 20% service charge & 7% sales tax
\$59.00 per guest with Cash Bar option

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The National Buffet Dinner Package

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Grilled & Fresh Vegetable Crudités

With Ranch & Bleu Cheese

Domestic & Imported Cheese Boards

Garnished with Seasonal Fruit & Served With Crackers and French Bread

Choice of two (2) Hot or Cold Hors d' oeuvres

Salad Selections *(Choose two)*

Tropical Fruit Salad with Lime Syrup

Cucumber Salad

Fresh Vegetables with Dip

Seasonal Fruit Salad

Greek Olive and Feta Salad

Napa Slaw with Ginger Vinaigrette

Tossed Caesar Salad

Penne Pasta with Vegetables

Spinach Salad with Apple Vinaigrette

Traditional Salad with Dressings

Israeli Couscous

Starch Selections *(Choose one)*

Roasted Rosemary Garlic Red Potatoes

Au Gratin Potatoes

Parsley Buttered Baby Potatoes

Garlic Mashed Potatoes

Penne Primavera with Pesto Sauce

Baked Potatoes with Sour Cream

Caribbean Red Beans & Rice

Seasoned Roasted Wedge Potatoes

Fettuccine Alfredo

Wild Rice Florentine

Vegetable Selections *(Choose one)*

Baby Carrots with Honey Glaze

Green Beans Almandine

Grilled Garden Vegetables

Southwest Succotash

Corn O'Brien

Stir Fried Vegetable Blend

Sweet Peas with Pearl Onions

Cauliflower Mornay

Entrée Selections *(Choose two)*

Chicken Marsala

Chicken Cordon Bleu

Classic Beef Lasagna

Florida Seafood Newberg

Chicken Parmesan

Chicken Cacciatore

Mostaccioli Rigati

Cabernet Beef Tenderloin Tips

Italian Sausage & Peppers

Pan-seared Salmon with Dill Cream

Crab Stuffed Baked Grouper

Beef Stroganoff

Broiled Mahi Mahi with Lemon Butter

Sliced Beef Au Jus

Attended Carving Selections *(Choose one)*

All Carved items include attendant and are presented with Appropriate Condiments & Rolls

Herb Roasted Round of Beef

Apricot Glazed Pork Loin

Herbed Roasted Chicken

Roast Breast of Tom Turkey

Whole carved Suckling Pig

Honey Glazed Baked Ham

Grilled Peppered Flank Steak

Strip Loin of Beef

Hearth Baked Breads and Creamy Butter accompany all Dinners
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

\$78.00 per person

Plus 20% service charge & 7% sales tax

\$48.00 per guest with Cash Bar option

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The International Buffet Dinner Package

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Grilled & Fresh Vegetable Crudités

With Ranch & Bleu Cheese

Domestic & Imported Cheese Boards

Garnished with Seasonal Fruit & Served With Crackers and French Bread

Chef's Selection of assorted Nigiri & California Sushi Rolls

with Soy Sauce, Wasabi & Pickled Ginger

Choice of three (3) Hot or Cold Hors d' oeuvres

Salad Selections *(Choose two)*

Gulf Shrimp Cocktail *(3 pcs per person)*

Wild Mushroom & Artichoke

Fresh Mozzarella & Plum Tomato

Haricots Vert with Scallions & Walnuts

Chopped Chef's Salad

Cajun Shrimp & Mango

Calamari & Scallop with Citrus

Hearts of Palm & Garlic Crab

Starch Selections *(Choose one)*

Horseradish-Blue Cheese Mashed Potatoes

Lobster Ravioli with Saffron Cream

Dauphinois Gratin Potatoes

Duchess Potatoes

Mashed Martini Potato Bar

Mushroom Tortellini Pesto Sauce

Roasted Tomato Wild Rice

Twice Baked Potatoes

Vegetable Selections *(Choose one)*

Baby Vegetable Bouquets

Buttered Sugar Snap Peas

Broccoli Polonaise

Baked Acorn Squash with Brown Sugar

Asparagus with Hollandaise

Tomatoes with Spaghetti Squash

Ratatouille Nicoise

Haricot verts Lyonnaise

Entrée Selections *(Choose two)*

Chicken Oscar

Ribeye Steak

Classic Beef Lasagna

Chicken Franchise

Grilled Swordfish Basil-Olive Tapenade

Baked Cod – Tomato Caper Salsa

Chilean Sea Bass Ponzu sauce

Italian Sausage & Peppers

Pan-seared Salmon with Dill Cream

Chicken Parmesan

Crab-stuffed Sole en Paupiette

Tropical Chicken Kabobs

Chef Attended Carving & Action Selections *(Choose one)*

All include attendant and items are presented with Appropriate Condiments & Rolls

Salmon Florentine en Croute

Garlic Crusted Prime Rib of Beef

Rock Cornish Game Hen

Mahi Mahi Baked in Ti leaves

Cider Glazed Rack of Pork Loin

Herb Crusted Rack of Lamb

Beef Wellington

Roast Tenderloin of Beef

Jumbo Shrimp Scampi

Garlic Herb Grilled Pork Tenderloin

Blackened Tuna Loin & Ginger Glaze

Chef's Selection Pasta Bar

Hearth Baked Breads and Creamy Butter accompany all Dinners
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

\$88.00 per person

Plus 20% service charge & 7% sales tax

\$59.00 per guest with Cash Bar option

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Chef's Presentation Station Package

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Fresh Vegetable Crudités

With Ranch & Bleu Cheese

Domestic & Imported Cheese Boards

Garnished with Seasonal Fruit & Served With Crackers and French Bread

Choice of two (2) Hot or Cold Hors d' oeuvres

Chef Attended Action & Carving Stations *(Choose Four)*

Antipasto Bar

Assorted Italian Meats & Cheeses to include: Shaved Prosciutto Ham, Genoa Salami, Cappelletti Ham, Pepperoni, Provolone, Mozzarella and Fresh Mozzarella Cheeses presented with Marinated Vegetables, Tuna & Olives with Chef's Choice of Pasta Salad & Assorted Breads

California Rolls & Nigiri

Chef's Selection of Assorted Seafood & Vegetarian California & Hand Rolls to include:

Tuna, Salmon, Smoked Eel, Crab, Cucumber, Asparagus, Carrot & Avocado.

Presented with Wasabi, Pickled Ginger, Wakame & Soy Sauce

Chef's Market Salad Bar

Traditional Caesar Salad, Mixed Field Greens & Assorted toppings to include:

Tomatoes, Cucumbers, Olives, Onions, Shredded Cheese, Herbed Croutons & Assorted Dressings

The Carving Board

Slow Roasted Top Round of Beef &

Choice of Honey-Brown Sugar Glazed Pit Ham or Herb Roasted Breast of Tom Turkey
with Horseradish Sauce, Whole Grain Mustard, Mayonnaise & Assorted Rolls

Sautéed Pasta

Penne & Tricolor Tortellini sautéed with Marinara, Alfredo & Pesto Cream Sauces,
Fresh Vegetables Garlic & Parmesan Cheese with Baskets of Garlic Bread

Asian Stir-Fry Station

Tender Chicken & Beef stir-fried with Broccoli, Pea Pods, Onion, Baby Corn, Bean Sprouts, Water Chestnuts, Mushrooms & Pineapple with choice of Szechuan or Zesty Orange Sauce

Martini Mashed Potato Bar

Yukon Gold mashed potatoes with choice of Lobster Cream Sauce, Basil Pesto or Cabernet Gravy.
Toppings such as grated Cheddar Cheese, crumbled Bleu Cheese, Sour Cream, Grilled Chicken,
Warm Wild Mushrooms, Bacon Bits & Scallions

Fajita Station

Marinated Beef Skirt Steak & Chicken Breasts Grilled with Peppers & Onions and served with
Warm Flour Tortillas, Shredded Cheeses, Pico de Gallo, Guacamole, Sour Cream & Jalepenos

Crepe Station

Seafood, Vegetable & Chicken fillings wrapped in delicate Crepes with a light white wine sauce
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

\$82.00 per person

Plus 20% service charge & 7% sales tax

\$54.00 per guest with Cash Bar option

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Downtown Elegance

Plated Wedding with Hors d'oeuvre Reception

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Hors d'oeuvre Reception (1 Hour)

Shrimp & Crab Cocktail with Mustard Tartar
Miniature Chicken Cordon Bleu
Tempura Chicken Skewers with Spicy Peanut Glaze
Pan Seared Scallops wrapped in Apple Smoked Bacon
Domestic & Imported Cheeses with Crackers & French Bread

Salad

Traditional Tossed Caesar with Foccacia Croutons & Parmesan

Entree Selections

Pan Roasted Veal Rib Chop
On Wild Mushroom Polenta
With Grilled Vegetables and Balsamic-Fig Glaze
\$90.00 ++ Per Guest

or

Roasted Filet of Beef with Roasted Red Potatoes
& Grilled Vegetables in a Portobello-Bourbon Sauce
\$85.00 ++ Per Guest

or

Spinach Crusted Sea Bass on Vegetable Stew
With Caramelized Ginger-Shallot Butter
\$82.00 ++ Per Guest

Freshly Baked Rolls and Butter

Freshly Brewed Coffee
Decaffeinated Coffee and Selection of Herbal Teas
Iced Tea & Soft Drinks

++ Indicates 20% service charge & 7% sales tax

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Just Like Paradise

Wedding Buffet Menu with Open bar

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Florida Seafood Chowder

With Shrimp and Crab, Spicy Herbed Tomato Broth

Escabeche

Fried Grouper, Pickled with Onions, Capers, Olives and Rice Vinegar

Spring Greens Citrus Salad

Sesame- Plum Vinaigrette

Tropical Fruit Salad

Tequila Lime Sauce & Toasted Coconut

Whole Roasted Chicken

Mango-Pineapple Barbeque Sauce

Grilled Marlin Steaks

In Roasted Red Pepper Lobster Sauce

Garlic Mashed Potatoes

Green Onions and Butter

Rice & Chick Peas

With Saffron & Spring Peas

Sautéed Chayote Squash

With Cilantro & Caramelized Onions

Freshly Baked Rolls and Butter

Freshly Brewed Coffee

Decaffeinated Coffee and Selection of Herbal Teas

Iced Tea & Soft Drinks

\$72.00 ++ Per Guest

++ Indicates 20% service charge & 7% sales tax

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Asian Fantasy

Buffet Wedding with Hors d'oeuvre Reception

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Hors d' oeuvres

Crispy Crab Rolls Served with a Sweet Thai Sauce
Chicken Satay Skewers Marinated in Coconut Milk and Curry
Tempura Shrimp Skewers with Plum Chili Sauce
Assorted California & Sushi Rolls with Sashimi
Served with Soy, Pickled Ginger & Wasabi

Buffet Dinner

Baby Lettuce, Bok Choy, Fried Spinach & Green
Apricot-Ginger Dressing

Pad Thai

Sautéed Pork, Chicken and Shrimp with Long Bean Chili Peppers
Served with White Rice

Shanghai Lobster

Tempura Lobster Tail with Ginger, Coconut and Crispy Spinach
Served with Chili-Bean Sauce

Beef Teriyaki

Medallions of Beef Tenderloin
With Petite Vegetables in Teriyaki-Ginger Sauce

Wok-Fried basmati Vegetable Rice

Lo-Mien Noodle Fry

Garnished with Bean Sprouts
Chopped Peanuts and Cilantro

Freshly Brewed Coffee
Decaffeinated Coffee and Selection of Herbal Teas
Iced Tea & Soft Drinks

\$84.00 ++ per person

++ Indicates 20% service charge & 7% sales tax

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