

Classic Event Package

Let us make your event memorable!



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Catering and Special Event Design

*For an elegant event with your budget in mind,
this package offers everything!*

Your Classic Event Package includes the following amenities:

A Four Hour Reception in an elegantly decorated ballroom

Four Hours of continuous Open Bar Service

Our Classic Buffet Menu

All China, Silverware, and Linen Napkins

Water Service to your tables and all glassware at the bar

Crystal Candle Centerpieces

White Linen Table Cloths

Our Courteous Event Staff

And

With Orlando's Classic Event Package

You can customize your function according to YOUR vision

with A FREE UPGRADE of your choice!!

Please call for pricing!

All prices subject to 20% service charge and sales tax.

Prices subject to change without notice.

Your Classic Event Package Upgrade Choices (choose one):

\$1.00 discount off chair covers with your choice of sash from Take-a-Seat - Choose from seven different colors and styles of chair covers and over fifty colors and styles of sashes. Take-a-Seat is Orlando's exclusive chair cover provider and their team of professionals will cover all of your chairs and tie each and every sash (no other chair covers are allowed).

Free Dessert—Choose a dessert from our list of delectable treats!

Hand crafted Ice Sculpture as buffet centerpiece (four designs to choose from) - a beautiful hand carved work of art, lit from below by an ice glow to add a touch of elegance to your reception.

Confetti Cannons - providing a shower of confetti over the dance floor during a special dance of your choice.

The Reflection Combo - Add light and sparkle to your reception with mirror tiles set under our crystal candle centerpieces surrounded by four votive candles at each guest table.

Classic Buffet Menu

Entrees – selection of two please:

Sicilian Roast Beef...a customer favorite for almost 50 years! Delicious top round of beef prepared “Orlando’s style” hand carved and served with au jus and horseradish mousse

Italian Chicken Spedini...boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce

Roast Pork and Gravy...fresh pork, oven roasted and topped with our house made gravy

Hot Baked Ham with Pineapple...Virginia ham, baked with brown sugar and topped with sugar sweet pineapple

Accompaniments – selection of three please:

Green Beans Amandine...Long green beans topped with roasted almonds and butter

Italian Vegetable Medley...zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fineherbs, and white wine

Peas & Carrots in a Butter Basil Sauce...baby carrots and peas in a light butter and basil sauce

Honey Cinnamon Baby Carrots...baby carrots steamed with a light blend of honey and cinnamon

Fusilli Broccoli...spiral pasta in our house made rich cream sauce and broccoli

Fettuccine Alfredo...Fettuccine pasta prepared with our house made Alfredo sauce

Cavatelli Carbonara... cavatelli pasta with our rich house made cream sauce, bacon and green onions

Pasta Bolognese...penne pasta in our rich tomato and pork sauce baked with provol cheese

Penne Pomodoro...penne pasta topped in our zesty marinara sauce

Pesto Genovese... penne pasta with fresh basil pesto sauce and sun dried tomatoes

Tuscan Tomato and Spinach Orzo...tomato and spinach blended with orzo pasta and garlic butter

Potatoes Siciliano...our family recipe. Red potatoes sliced with the jackets left on, baked in a butter, basil and herb sauce

Roasted Garlic Mashers...red skinned potatoes whipped with roasted garlic...the Italian way!

Bacon Cheddar Mashers...whipped potatoes with generous portions of bacon and cheddar cheese

Asiago Risotto... Arborio rice blended with Asiago cheese

Avjar Couscous...roasted eggplant and red pepper vegetable spread blended with couscous

Rice Pilaf...a blend of long grain and wild rice steamed with our special herb seasonings

Almond Basmati Rice...exotic rice spiced with cinnamon, raisins and almond slivers

The Classic Buffet includes:

Fresh Italian Garden Salad

iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in Orlando’s Signature Italian dressing

Dinner Rolls and Butter

Freshly Brewed Coffee Station

Dessert Choices

Choose One of our Pastry Chef's Desserts:

Strawberries & Cream Cheese Pound Cake

Our special pound cake with sugared strawberries and whipped cream

Orange Cream Cheese Pound Cake

layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

White Chocolate Bread Pudding

ladled with sautéed bananas in warm butterscotch caramel

Gourmet Chocolate Chip Brownie

with Warm Goopy Hot Fudge Topped with a scoop of vanilla bean ice cream

Jungle Rumble

banana cream torte with a crunchy dark chocolate coating and finished with chocolate ganache

Assorted Cheesecakes

See your consultant for list of available flavors

Decorated Sheet Cake

ordered for the size of your event

Assorted Petite Sweets (3 per person)

An assortment of bite size pastries for the ultimate in sweet tooth sampling! Including specialties such as: Chocolate Irish Cream, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Goopy Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Strawberries

New York Cheesecake with Strawberries (please add \$1.00 per person)

garnished with whipped cream

Tollhouse Cheesecake Tower (please add \$1.00 per person)

a Tollhouse chocolate chip cookie serves as the crust of this unique cylinder shaped cheesecake drizzled with warm chocolate sauce

Hazelnut Mascarpone Cheesecake (please add \$1.00 per person)

a rich, old world cheesecake prepared in house with mascarpone cheese, garnished with port wine poached pear & port wine reduction

Flourless Chocolate Cake (please add \$1.00 per person)

Cloaked with dark chocolate ganache & served with raspberry melba sauce (**gluten free**)

Amaretto Chocolate Mousse Bombe (please add \$1.00 per person)

coated with our decadent chocolate ganache & served with vanilla egg cream sauce

Vanilla Mousse Tower (please add \$1.00 per person)

coated with white chocolate ganache, peach blossom sauce

Orlando Event Center Amenities:

Event Planning Services—Our highly trained event consultants are at your service to help with every detail of your function so that it will truly be an event to remember. Orlando's has been servicing the St. Louis community for over forty-five years. We want to make the whole process as simple and easy for you as possible. We will be there for you from initial conceptual design to the last dance. Our consultants can also recommend companies providing special audio-visual services, entertainment, limousines, photography and videography.

Elegant Ballrooms – Choose from one of our stylishly decorated ballrooms seating from 50 to 850.

Decor – All necessary tables are clothed and skirted. A wood parquet floor is provided for dancing as well as luxurious patterned carpet for guest seating. Crystal and brass chandeliers will set the mood for your special event. Your guests will also enjoy being seated at round tables highlighted by the warm glow of our lovely crystal candle centerpieces.

China, Linen, and Water Service – Your guests will be seated at round tables dressed in white linen cloths and napkins. Your guests will also enjoy your specially selected menu on our white china plates accompanied by our rose patterned silverware. China cups, saucers and cake plates are always standard at Orlando's along with a fresh glass of water at each place setting adding sparkle as well as refreshment.

Service Staff – Excellent service seems to be a lost art when you visit most places. At Orlando's, our friendly and courteous staff are uniformed to suit the occasion. This staff includes a maitre d', chef, servers, bartenders and a coatroom attendant. Our staff is completely dedicated to ensuring you and your guests are serviced beyond your expectations.

Full Open Bar Service (4 continuous hours) – Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks all served in glassware! Included are Bud Select, Bud Light, Shock Top, and Urban Chestnut's Zwickel Draught Beers, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel Wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Sierra Mist, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries. Our Bartenders are T.I.P.S. trained and will safely monitor the consumption of alcohol

Complimentary Appetizer - Orlando's specially made cheese spread is always featured at our bar to give your guests a little nosh before dinner!

Additional Event/Bar Options:

Call Brand Bar Service (4 continuous hours) – Upgrade your bar with call brand liquors and cordials: Tanqueray Gin, Tito's Vodka, Absolut Vodka, Seagram's 7, Jim Beam, Dewar's Scotch, Bacardi Rum, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines. **Add \$4.00 per person.**

Bottled Beer Upgrade - Budweiser, Bud Select, Bud Light Bottled Beer and Schlafly Pale Ale (choose three) available. **Add \$4.00 per person.**

Premium Bar Service (4 continuous hours) – Upgrade your bar with premium brands and cordials: Crown Royal, Jack Daniels, Jim Beam, Tanqueray Gin, Grey Goose Vodka, Absolut Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Chivas and Dewars Scotch, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

Add \$5.50 per person.

Extended Event and Bar Service:

\$1.50 per person per to extend the event and open bar per half hour

\$3.00 per person per to extend the event and open bar per half hour if you have upgraded to Call Brand Service and/or Bottled Beer.

Specialty liquors and beers are available on an à la carte basis, see your consultant for pricing!

All our bars feature all glassware at every level of service!