

Deluxe Event Package

Let us make your event memorable!



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Catering and Special Event Design

Your Deluxe Event Package includes the following amenities:

A Four Hour Reception in an elegantly decorated ballroom

Four Hours of continuous Open Bar Service

Our Deluxe 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 Deluxe Event Package

You can customize your function according to YOUR vision

with **THREE FREE UPGRADES!!**

Please call for pricing!

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

Prices subject to change without notice.

Your Deluxe Event Package Upgrade Choices (choose three):

Chair Covers from Take-a-Seat (this counts as two option choices) - 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)!

Dramatic Up Lighting for your room – 16 lights arranged around the ballroom set to the color of your choice! You will be amazed how it transforms your ballroom into your own unique space!

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

Upgrade to a “Call Brand” bar - Turn your “house brand” bar into something special! Our “Call Brand” Bar features Tanqueray Gin, Absolut Vodka, Seagram's V.O., Jim Beam, Dewar's Scotch, Bacardi Rum, Bailey's Irish Cream, Kahlua, and Amaretto DiSaronno plus all the draught Bud Light and Budweiser beers, wine, soda, mixers, and condiments we offer on our Deluxe Open Bar along with our friendly professional bartenders and full glassware!

A Signature Cocktail choice with a name personalized for you - choose from the following list of cocktails served as your featured cocktail named by and for you! Your signature drink will be served in glassware with a sign at the bar letting everyone know to ask for your drink by name!

Butler Passed Hors D'oeuvres—Our friendly uniformed staff will walk amongst your guests offering a variety of wonderful chef selected hors d'oeuvres.

Bruschetta Station presented during your cocktail hour - a decorative display of three delicious house-made spreads: Olive Tapenade, Red Pepper Pesto and Feta Artichoke served with an abundant assortment of crackers, crostinis and lavosh.

Salad served to your guests — Prior to the buffet your salad will be served to the tables as a separate course for your guests.

Champagne Toast in fluted glasses—allowing all of your guests to participate in toasting your happiness with champagne and/or sparkling cider.

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

St. Louis Toasted Ravioli offered as a “late night snack” - dancing can make you and your guests hungry so why not offer your guests a great St. Louis treat later in the evening?

Pretzel Bite Bar offered as a “late night snack” - a station set up with fresh hot pretzel bites offered with a variety of dipping sauces some savory and some sweet...the best of both worlds!

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

Deluxe Buffet Menu

Hand Carved Offerings (please select one):

Prime Rib

...carved "English Style" and served with horseradish mousse

Sicilian Roast Beef

...a customer favorite for almost 50 years! Delicious top round of beef prepared "Orlando's style" and served with au jus and horseradish mousse

Pecan Encrusted Pork Loin

...paired with apricot brandy glaze

Golden Roast Turkey Breast

...served with caramelized onion chutney and brandied cherry glaze

Apple Brandy Ham

...spiced with cloves and served with Pommerey mustard

Leg of Lamb Rotisseurs

...served with red currant sauce and fresh spearmint aioli

Mesquite Grilled Tenderloin of Beef

...(additional \$5.00 per person) with sweet smoked tomato marmalade and green peppercorn sauce

Specialty Entrees (please select one):

Chicken Milano

...(additional \$1.00 per person) stuffed with Orlando's Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

Beef Bourguignon

...select tenderloin with portabella mushrooms in a velvety wine sauce

Chicken Asiago

...an Italian breaded breast, atop a pool of Orlando's home made marinara sauce, topped with provol and Asiago cheeses

Napa Valley Chicken

...sautéed, with a sweet White Zinfandel wine, cream and seedless red grapes

Chicken Modiga

...an Italian breaded breast generously crowned with provol cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce, an Orlando's specialty!

Chicken Dijon

...sautéed with artichoke hearts and finished with a white wine and Dijon mustard sauce

Steak Tapenade Olivida

...Beef scaloppini dressed with olive tapenade, rolled and breaded, then enhanced with Barolo wine sauce

Coconut Panko Chicken Brochettes

...with Asian apricot sauce

Herb Roasted Pork Loin

...stuffed with sage onion dressing with rosemary pan gravy

Sautéed Tilapia

...(additional \$1.00 per person) scented with fresh fennel and finished with capers and a crisp California wine sauce

Corvina Sea Bass

...(additional \$2.00 per person) served in a Tomatilla reduction with roasted red pepper and crème fraiche

Grilled Atlantic Salmon

...(additional \$2.00 per person) served with a fennel white wine and caper sauce

Accompaniments (please choose three):

- Cavatelli Carbonara** ...cavatelli pasta with our rich cream sauce, bacon and green onions
- Pasta Bolognese**...penne pasta in our rich tomato and pork sauce
- Penne Pomodoro**...penne pasta baked in our zesty marinara sauce with provol cheese
- Pesto Genovese**...penne pasta with pesto sauce and sun dried tomatoes
- Tuscan Tomato and Spinach Orzo**...a blend of tomato and spinach with white orzo pasta and garlic butter
- Fusilli Broccoli**...spiral pasta with broccoli in cream sauce
- Tortellini Alfredo**...tri-colored cheese tortellini tossed in a cream sauce with sundried tomatoes and peas
- Chicken Tettazzini**...fettuccine pasta topped with chicken, sundried tomatoes, and mushrooms in a sherry cream sauce
- Potatoes Siciliano**...our family recipe. Potatoes sliced with the jackets left on, baked in a butter, basil and herb sauce
- Roasted Garlic Mashers**...red skinned potatoes whipped with fresh roasted garlic...the Italian way!
- Bacon Cheddar Roasted Potatoes**...generous portions of bacon and cheddar cheese compliments our specially seasoned red roasted potatoes
- Asiago Potatoes Gratinée**...sliced Russet potatoes layered with cream and Asiago cheese
- Sweet Potato Fusion**...sweet potato mashers enveloped on either side with seasoned mashed potatoes
- Asiago Risotto**...Aborio rice blended with select herbs and a rich Asiago cheese
- Artichoke Pancetta Risotto**...pancetta is Italian bacon!
- 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
- Green Beans Amandine**...green beans topped with roasted almonds– always a crowd pleaser!
- Honey Cinnamon Baby Carrots**...baby carrots laced with a light blend of honey and cinnamon
- Ratatouille Portabella**...sliced eggplant filled and rolled with zucchini, yellow squash, and mushrooms then baked in tomato oregano sauce
- Whole Green Beans & Parisian Carrots**...long greens beans with unique round carrots
- Italian Vegetable Medley**...zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine
- Chef's Steakhouse Grilled Vegetables**...grilled yellow squash, red peppers, carrots, and broccoli florets
- Grilled Vegetable Sambuca**...zucchini, yellow squash, tender carrots, mushrooms, red peppers, onions, and garlic, grilled and lightly drizzled with Sambuca liqueur
- Spinach Feta Gratin**...(additional \$.50 per person) baked casserole topped with feta cheese
- Asparagus Romano Pecorino**...(additional \$.50 per person) topped with Romano cheese

Salads (please choose one)

- Orlando's Italian Café Salad**...iceberg and romaine lettuces, artichoke hearts, provol cheese with Orlando's signature dressing
- Classic Caesar Salad**...crisp romaine lettuce with creamy Caesar dressing, parmesan cheese and our homemade croutons
- California Salad**...Baby field greens with strawberries, mandarin oranges, toasted almonds and honey raspberry vinaigrette
- Mixed Field Green Salad**...a mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

The Deluxe Buffet also includes:

Dinner Rolls
...served with 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

laddled with sautéed bananas in warm butterscotch caramel

Gourmet Chocolate Chip Brownie

with Warm Goey 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, Goey 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!