

# Deluxe Event Package

**ORLANDO'S**  
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*Catering and Special Event Design*

**50 YEARS**

Orlando's is celebrating 50 years of producing unique and memorable events!

**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!!****

**All for just \$45.00 per person!**

**(\$43.00 per person on Fridays, Saturday afternoons and Sundays)**

**INCLUSIVE OF TAX AND SERVICE CHARGE!!!**

**This offer is only available to new customers who contract our services**

## 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! Upgrade to a “Call Brand” bar - Turn your “house brand” bar into something special! Upgrade to a Call Brand Bar (see Bar Options Section for Liquor Upgrades) served by our friendly professional bartenders in 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 Entrées (please choose one)

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### Prime Rib

Carved "English Style" and served with au jus and horseradish mousse

### Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning and served with au jus and horseradish mousse

### Pecan Wood Smoked Beef Brisket

Slow smoked in house and served with our honey bourbon and beer glaze

### Italian Bistro Steaks

Carved from the hanger steak and served with roasted tomato and caramelized onion Modena balsamic reduction

### Herb Roasted Turkey Breast

Served with a brandied cherry glaze

### Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

### Pecan Encrusted Pork Loin

Paired with an apricot brandy glaze

### Apple Brandy Ham

Seasoned with cloves and served with Pommery mustard

### Leg of Lamb Rotisseurs

Served with red currant demi glaze

## Specialty Entrées (please choose one)

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### Chicken Milano

Stuffed with Orlando's hand crafted Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

### Chicken Parmesan

Italian breaded breast, atop Orlando's home made marinara sauce, finished with a blend of parmesan, Provel and Asiago cheeses

### White Truffle Chicken Fonduta

Sautéed breast ladled with a creamy three cheese sauce infused with white truffles

### Chicken Cacciatore

Our fifth generation recipe with olive oil, tomatoes, Kalamata olives, capers, peppers, and onions

### Asian Chicken Barbeque

Marinated and chargrilled Filipino-style with a tangy banana molasses tomato sauce

### Smoked Bacon and Bourbon Jam Chicken

Roasted chicken breast finished with provolone cheese and smoky bacon bourbon jam

### Chicken Modiga

An Italian breaded breast generously crowned with Provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce

### Turkey Scaloppini

Thin slices of turkey breast sautéed with chardonnay, capers, and mushrooms

### Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

### Panko and Parmesan Encrusted Tilapia

Tilapia fillets with seasoned panko bread crumbs and aged parmesan cheese topped with basil and tomato salsa

### Sole Florentine

Fillet of Sole with crab stuffing with a light garlic spinach cream (additional \$2.00)

### Grilled Atlantic Salmon

Fillet of salmon with orange ginger glaze (additional \$3.00)

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## The Deluxe Buffet also includes:

### Dinner Rolls

Served with butter

### Freshly Brewed Coffee Station

## Accompaniments (please choose three)

### Cavatelli Carbonara

Shell pasta with parmesan cream sauce, bacon and green onions

### Pasta Bolognese

Penne pasta in our rich tomato and pork sauce

### Penne Pomodoro

Penne pasta in our zesty marinara sauce baked with Provel cheese

### Cavatelli Broccoli

Shell pasta with broccoli in a parmesan cream sauce

### Garden Cavatappi

Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

### Buffalo Chicken Pasta

Penne pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a blue cheese bread crumb topping

### Four Cheese Macaroni

Orecchiette pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses.

### Sun Dried Tomato Asiago Cheese Risotto

Started with chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

### Artichoke Pancetta Risotto

Artichokes and nutmeg infused Italian bacon folded into a creamy arborio rice.

### Potatoes Siciliano

Our family recipe! Potatoes thinly sliced with the jackets left on, baked in rows in a butter, basil herb sauce

### Bacon Cheddar Roasted Potatoes

Generous portions of bacon and cheddar cheese compliments our roasted red potatoes

### Sweet Potato Fusion

Mashed sweet potatoes topped with candied almonds served along side roasted garlic red-skinned mashed potatoes

### Roasted Garlic Mashers

Red-skinned potatoes whipped with fresh roasted garlic

### White Cheddar Potatoes Gratinée

Sliced russet potatoes layered with cream and white cheddar cheese

### Heritage Blend Pilaf

A blend of brown, long grain, and wild rice with beluga pearl barley and daikon radish seed

### Almond Basmati Rice

Exotic rice spiced with cinnamon, raisins and almond slivers

### Farm House Green Beans

with smoked bacon and sautéed onions

### Baked Vegetable Gratin

A casserole of layered squash, peppers, baby spinach, and mushrooms baked with a special blend of cheeses

### 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 Grilled Vegetables

Grilled seasonal vegetables

### Mexican Street Corn

Grilled with sweet bell peppers and onion and tossed in a creamy cotija cheese sauce

### Green Beans Amandine

Green beans topped with roasted almonds

### Honey Cinnamon Baby Carrots

Baby carrots laced with a light blend of honey and cinnamon

### Ratatouille Portabella

Eggplant, zucchini, yellow squash, and mushrooms baked in a tomato oregano sauce

### Grilled Vegetable Tray

Dramatically displayed grilled zucchini, tiny carrots, yellow squash, mushrooms, asparagus, and red bell peppers (additional \$1.00 per person)

### Asparagus Provel Gratin

Quick blanched fresh asparagus spears baked with creamy provolone cheese (additional \$2.00 per person)

## Salads (please choose one)

### Classic Caesar Salad

Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made 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

### Cheddar Ranch Salad

Mixed greens, cheddar cheese, sliced cucumbers, tomatoes, buttermilk ranch dressing

### Orlando's Italian Café Salad

Iceberg and romaine lettuces, artichoke hearts, Provel cheese with Orlando's signature dressing

### 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

# 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 fifty 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 dance 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.

**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:

**Soft Drink Bar**—Pepsi, Diet Pepsi, Sierra Mist and freshly brewed ice tea are available at the bar.  
**Add \$1.50 per person**

**Mimosas**—Turn your brunch into an exquisite “Champagne Brunch.” Each serving is garnished with a fresh strawberry. Unlimited Mimosas will be served in fluted champagne glasses for the duration of your event. **Add \$2.95 per person (add Bloody Marys for \$2.00 more)**

**Full Open Bar Service (4 continuous hours)** – 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.  
**Add \$7.00 extra per person**

**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 \$11.00 per person (includes beer and soda from regular bar package)**

**Bottled Beer Upgrade** - Budweiser, Bud Select, Bud Light Bottled Beer and Schlafly Pale Ale available (choose three). **Add \$4.00 per person added only to bar services with beer**

**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 \$12.50 per person (includes beer and soda from regular bar package)**

#### 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/Premium 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!**