

Orlando's South County Special Event Package



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Catering and Special Event Design

50 YEARS

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

**Your Special Event Package
includes the following amenities:**

A Four Hour Reception in an elegantly decorated ballroom

Four Hours of continuous Open Bar Service

Our Special Buffet Menu

All China, Silverware, and Linen Napkins

All glassware at the bar

Crystal Candle Centerpieces

White Linen Table Cloths

Our courteous Event Staff

And

**Your choice from a list of Orlando's amazing
Desserts!**

All for just \$30.00 per person!

INCLUSIVE OF TAX AND SERVICE CHARGE!!!

(based on a minimum of 100 guests)

Available for any evening in 2018

ONLY at the South County Orlando's location.

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

Special Buffet Menu

Entrees – selection of two please:

Top Round of Beef with Bordelaise Sauce...slow roasted, tender top round of beef with bordelaise sauce

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

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

Roast Turkey in Gravy...white and dark meat turkey roasted to perfection with a rich turkey pan gravy

Accompaniments – selection of two please:

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

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

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

Potatoes Siciliano...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!

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 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!