

Deluxe Event Package



4300 Hoffmeister, Hwy 55 at Union
St. Louis, MO 63125 314.638.6660
www.orlandogardens.com

Catering and Special Event Design

50 YEARS

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

The 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

Chair Covers and Sashes (or your choice of an addition upgrade option)

Round White Linen Guest Table Cloths to the floor

Dramatic Up Lighting in a color of your choice

Our courteous Event Staff

And

With Orlando's Deluxe Event Package

You can customize your function according to YOUR vision

with THREE FREE UPGRADES!!

Saturday Evening \$49.95 per person

Friday Evening, Saturday Afternoon & Sunday \$45.95 per person

All prices subject to 20% service charge and sales tax
As well as a \$75 lot security fee (South County location only)

Prices subject to change without notice

Your Deluxe Event Package Upgrade Choices (choose three):

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!

A Signature Cocktail choice with a name personalized for you - choose your featured cocktail named by and for you (please ask your sales consultant for the list)! Your signature drink will be served with a sign at the bar letting everyone know to ask for your drink by name!

Hors D'oeuvre Station presented during your cocktail hour - choose two hors d'oeuvres from our "Before & After" hors d'oeuvre station list of items. Elegantly displayed for your guests to enjoy as they mingle during your cocktail hour (**please add \$2.00 per person if you would like your hors d'oeuvres butler-passed**).

Salad served to your guests - Your choice of salad to be served to the tables as a separate course for your guests. After the salad course, your guests will be invited to the buffet.

Champagne Toast in fluted glasses - allowing all of your guests to participate in a toast 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? Your guests can help themselves to golden delicious toasted ravioli served with a rich marinara sauces?

Pretzel Bite Bar offered as a "late night snack" - a station set up with fresh hot pretzel bites offered with donut icing, chocolate sauce, cheese sauce, and honey mustard.

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)

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, carved, 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)

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)

Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce (please add \$1.00 per person)

The Deluxe Buffet also includes:

Dinner Rolls

Served with butter

Freshly Brewed Coffee Station

(menu items subject to change)

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 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 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 Centers 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.

Dramatic Up Lighting for your room - accent up lighting 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!

Decor – Your head table is clothed, skirted in white with complimenting crystal candle pillars. The cake, coffee and gift tables are also clothed and skirted in classic white. A dance floor is provided as well as luxurious patterned carpet for guest seating. Chandeliers will set the mood for your special event. Your guests will also enjoy being seated at 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!

Full Open Bar Service (4 continuous hours) – Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks! 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.

Additional Event/Bar Options:

Call Brand Bar Service (4 continuous hours)—Upgrade your bar with call brand liquors: Tanqueray Gin, Tito's Vodka, Seagram's 7, Jim Beam, Dewar's Scotch, Bacardi Rum, and Jose Cuervo Tequila, your choice of **three wines**: 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: Crown Royal, Jack Daniels, Jim Beam, Tanqueray Gin, Grey Goose 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 \$7.00 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, Premium 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!