

ORLANDO'S

Catering & Special Event Design







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Catering and Event Design

The Grand Ballroom STL Event Packages



All packages include the following:

- A four hour reception at the elegantly decorated Gatsby Room or the Grand Ballroom**
- Four hours of continuous Open Bar service**
- A menu of your choice**
- All china, silverware, and linen napkins**
- Our courteous Orlando's event coordinators & staff**

Plated Presentations at The Grand Ballroom STL

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Our **Plated Presentation Packages** include a four hour reception in your elegantly decorated ballroom with four hours of continuous open bar service (see the Amenities page for more detail) and a complimentary champagne toast for the bridal table. Your choice of salad, entrée, and dessert, served to your tables by our courteous event staff with china, silverware, napkins, water and coffee service.

Salads

LIMONCELLO SALAD...mesclun greens, with candied almonds, dried cranberries, feta cheese, dressed with a Limoncello vinaigrette

TRADITIONAL CAESAR...romaine lettuce tossed in traditional Caesar dressing finished with parmesan & homemade croutons

GARDEN RANCH...a blend of iceberg & romaine paired with plum tomatoes, pepper bacon, cheddar cheese, cucumbers, & topped with our own buttermilk ranch dressing

RUSTIC HEARTS...a romaine heart topped with shaved Asiago cheese, grilled Spanish onions & roast red peppers, ladled with sun dried tomato oregano vinaigrette and garnished with a Kalamata olive bread crouton

ITALIAN BISTRO...a blend of iceberg & romaine with artichoke hearts, sweet red bell peppers, green onions, provolone cheese, and our house made creamy Barolo wine vinaigrette

AUTUMN HARVEST...baby kale, shaved Brussels sprouts, Napa cabbage, radicchio, red cabbage tossed with golden raisins & candied almonds, tossed in an apple pomegranate honey vinaigrette (available year round)

Dual Entrées

FILET MERLOT & CHICKEN PARISIENNE

A center cut filet of beef with Merlot wine demi-glace & sautéed breast of chicken with a parsley cream with just a hint of garlic

Goat Cheese Polenta

FILET DE VIN & ATLANTIC SALMON

Beef tenderloin with port wine demi-glace & grilled Atlantic salmon with ginger orange glaze
Gruyere au Gratin Potatoes

FILET MIGNON & PESTO PRAWNS

Bacon wrapped filet of beef with merlot wine sauce & three large shrimp with basil pesto
Asiago Cheese Herb Risotto

(menu items subject to change)

Our Chef has pared each entrée with a complimenting accompaniment & seasonal fresh vegetables provided by local farmers whenever possible.

Entrées

STAR WELLINGTON

Traditional Wellington deconstructed.
Tenderloin topped with mushroom duxelle & merlot bordelaise, finished with a pastry 'star'
Asiago Scalloped Potatoes

COCOA FUSION

Filet of beef ladled with a port wine demi-glace infused with a hint of Dutch cocoa
Goat Cheese & Quinoa Polenta

SHALLOT GRILLED TENDERLOIN (Gluten free)

Grilled medallions of beef tenderloin served with a shallot & mustard seed jus
Rooster Mashed Potatoes

FILET FONTINELLA

Grilled bacon wrapped filet mignon capped with a crust of Fontinella cheese, a hint of fresh grated horseradish, & Italian bread crumbs, finished with Marsala wine demi-glace
Black Truffle Yukon Gold Mashed Potatoes

JACK DANIEL'S® STRIP

Custom cut New York Strip steak chargrilled with sweet onions topped with a Jack Daniel's® glaze
Smoked Gouda Macaroni & Cheese

PARMESAN ENCRUSTED TILAPIA

With an Italian basil salsa
Lobster Risotto

THAI GINGER SALMON

Brushed with sweet & spicy rice wine ginger chili glaze
Jasmine & Bamboo Rice

SRIRACHA CHORIZO CHICKEN

A culinary fusion of East & West! Boneless breast stuffed with Chorizo sausage & fresh chives, ladled with roasted red pepper & Sriracha cream, finished with crispy tortilla straws
Sun Dried Tomato Au Gratin Potatoes

ORLANDO'S CHICKEN MODIGA

Boneless breast encrusted in Italian bread crumbs, topped with Provel cheese, smoked bacon, & fresh mushrooms ladled with a white wine lemon garlic cream
Roasted Garlic & Chive Duchess Potatoes

GRILLED CHICKEN (Gluten free)

Grilled breast of chicken with olive oil & fresh herbs
Rice pasta with sun dried tomato basil parmesan sauce

GRILLED PEACH CHICKEN (Gluten free)

Grilled boneless breast accented with a sweet & slightly spicy chipotle peach glaze & finished with grilled peaches.
Sundried Tomato Manchego Cheese Polenta

TUSCAN CHICKEN

Boneless breast filled with fresh leeks, sun dried tomatoes, prosciutto ham, & Fontinella cheese, highlighted with a sauce of fresh thyme cream.
White Truffle Parmesan Risotto

SPEDINI SALVATORE

Chicken breast hand rolled with prosciutto, Asiago cheese, extra virgin olive oil, fresh basil, & sun dried tomatoes, sliced & topped with Orlando's sweet Italian tomato basil salsa
Angel Hair Pasta Nest with Creamy Basil Pesto

PANCETTA PORK TENDERLOIN

Lightly smoked & roasted with a sweet hazelnut glaze, garnished with crispy pancetta
Italian Parsley & Chive Potato Pancakes

TURKEY FILET MIGNON

chargrilled center cut turkey breast wrapped with apple wood smoked bacon with apple & sun dried cranberry glaze
Candied Pecan Mashed Sweet Potatoes

GARDEN HARVEST

(Vegetarian/Vegan/Gluten Free)
Brown rice, daikon radish seed, & black pearl barley medley. Olive oil poached Roma tomato, grilled yellow squash & zucchini, baby carrots, asparagus, roasted red pepper, sautéed mushrooms

PORTABELLA STEAK

(Vegetarian/Vegan/Gluten Free)
Char-grilled portabella mushroom steak with chive potato pancakes & fresh seasonal vegetables

(menu items subject to change)

Pastas

Optional Pasta Course...An Orlando Family Tradition

PENNE BOLOGNESE...penne pasta generously ladled with the Orlando family tomato & pork sauce recipe & finished with parmesan cheese...\$2.75 per person

BACON MAC & CHEESE...penne pasta tossed with crispy bacon & our three cheese blend of Provel, Asiago, & cheddar...\$3.95 per person

ITALIAN SAUSAGE & BROCCOLINI RAVIOLI...with sun dried tomato parmesan cream sauce...\$6.95 per person

OVEN ROASTED PORTABELLA MUSHROOM & SPINACH RAVIOLI...grilled red pepper & eggplant ratatouille tomato sauce... \$6.95 per person

Desserts

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

CREAMY ORANGE POUND CAKE TRIFLE
layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

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

WHITE CHOCOLATE BREAD PUDDING
ladled with sautéed bananas in warm butterscotch caramel

AMARETTO CHOCOLATE MOUSSE BOMBE
coated with our decadent chocolate ganache & served with vanilla egg cream sauce

TRIPLE DECADENCE (please add \$1.00 per person)
Three mini desserts in one!
Almond ricotta cheese cake, amaretto chocolate mousse, Bavarian cream fruit tartlet

VANILLA MOUSSE TOWER
coated with white chocolate ganache, peach blossom sauce

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

YOUR WEDDING CAKE!!

We will serve your wedding cake! You will receive a \$1.00 per person credit and we will take care of cutting, plating, and serving your wedding cake as your dessert course.

If you have not chosen a wedding cake, we highly recommend **Wedding Wonderland Cake Shop!** **Wedding Wonderland** has a wide variety of styles for the cake of your dreams and they will happily offer you a 10% discount on your cake exclusive to Orlando's Catering. See your sales consultant for more information on Wedding Wonderland or visit their website at weddingwonderlandcakes.com!

All plated dinners include fresh baked Artisan rolls & butter, water service, & freshly brewed coffee offered to your tables.

Plated Presentation Prices (per person)

All prices based on a minimum of 150 guests

All Chicken Entrees	\$66.50
Pancetta Pork Tenderloin	\$66.50
Turkey Filet Mignon	\$66.50
Vegan/Vegetarian or Portabella Steak	\$66.50
Parmesan Encrusted Tilapia	\$66.50
Thai Ginger Salmon	\$72.95
Star Wellington, Cocoa Fusion, or Grilled Shallot Tenderloin	\$82.50
Filet Fontinella	\$85.50
Jack Daniel's® Strip	\$76.50
Dual Entrees:	
Filet Merlot & Chicken Parisienne	\$79.95
Filet de Vin & Atlantic Salmon	\$85.50
Filet Mignon & Pesto Prawns	\$83.50

Prices include:

~all necessary wait staff for a four-hour event (please add \$1.50 per person per additional half hour to extend bar and service staff)

~full service, china, water glasses, coffee service, & all necessary equipment.

Facility rental is not included in the price.

Please add 20% service charge & sales tax.

The Grand Ballroom STL Amenities

The Grand Ballroom STL has two separate ballrooms that may be rented separately or together:

The Grand Ballroom which is a large open ballroom on the 16th floor that features gorgeous arched windows that provide spectacular views of historic downtown St. Louis and can seat up to 400 guests. The Grand Ballroom also features a house sound system and mood lighting systems.

The Gatsby Room which features iconic Art Deco chandeliers that have been painstakingly repaired and restored as have the stately columns in this 3rd floor venue. This room can accommodate up to 250 guests and boasts new state-of-the-art sound and lighting systems well as a large stage and mezzanine balcony.

Event Planning Services—Our highly trained consultants are at your service to help with every detail of your event. Orlando's has been fulfilling a lifetime of memories for our private clients for over 50 years! We want to make the whole process as simple and easy for you as possible. Our consultants can also recommend companies providing flowers, limousines, photography, videography, and more to help you create the party of your dreams. We will assist you to create the floor plan that is right for you as well as help you with all your linen rental needs. Chair covers or special chair rentals can also be added to give your event extra elegance!

China, Silverware and Glassware—Your guests will enjoy your specially selected menu on our white china plates and your tables will be set with silverware and linen napkins. Water service to your tables, Glass coffee mugs, china cake plates and glassware at the bar are always standard at The Grand Ballroom STL.

Service Staff—At Grand Ballroom STL our friendly and courteous staff are uniformed to suit the occasion. This staff includes your maitre d', chef, servers, and bartenders, as well as a coat check person during cold weather months. 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 served in glassware! Included are Bud Select, Bud Light, and Schlafly Pale Ale bottled 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.

Champagne Bridal Toast - A complimentary champagne toast with fluted stemware is provided for your wedding party. Non-alcoholic sparkling cider is also available.

Additional Bar and Event 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, and your choice of three wines: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

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 Dewar's Scotch, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

Add \$7.00 per person

Glassware at the Bar: Upgrade to glassware! We will provide wine glasses and all purpose glasses for your mixed drinks.

Add \$4.25 per person

Extended Event and Bar Service:

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

\$3.00 per person to extend the event and open bar per half hour if you have upgraded to Call Brand Service and Premium Bar Service

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

Chair Covers - Chair covers must be arranged through Orlando's and start at \$4.50 per chair (includes chair cover and choice of sash).

Please see our "Lasting Impressions" and "Available Options" for additional ways to make your event unique!

