

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**



Your Simple Elegance Package
includes the following amenities:

The Simple Elegance Buffet Menu

All china, silverware, and linen napkins

Water service to your tables

Our courteous event staff

and

Four hours of continuous open bar service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Bud Select, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House brand gin, rum, Scotch, bourbon, vodka, tequila, and amaretto, sodas, mixers, condiments and glassware

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

\$45.50 per person

Based on a*four-hour event with a minimum of 150 guests

***Additional hours available see upgrade pricing for details**

All prices listed are subject to an 20% service charge and applicable sales tax

Prices subject to change unless under contract

Facility rental fee not included in the price

Wedding ceremony pricing available at additional cost

Additional services and upgrades available!

See our Lasting Impressions and Available Options pages for more details

The Simple Elegance Buffet

Entrées (please select two)

Sicilian Roast Beef

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

Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce

Asian Barbequed Chicken

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

Roasted Pork with Gravy

Fresh pork, oven roasted and covered in our house made gravy

Carved Grilled Chicken Breast

Roasted chicken breasts, carved and offered with caramelized onion pan gravy (additional \$2.00 if chosen with carved beef)

Hot Baked Ham with Pineapple

Virginia ham, baked with brown sugar and sugar sweet pineapple

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in our rich house made gravy

Eggplant Parmesan

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

Accompaniments (please select three)

Cavatelli Carbonara

Shell pasta with our parmesan 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

Garden Cavatappi

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

Cavatelli Broccoli

Shell pasta with broccoli in a parmesan sauce

Buffalo Chicken Pasta

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

Fettuccine Alfredo

Prepared with our house made alfredo sauce

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

Potatoes Siciliano

Potatoes thinly sliced with the jackets left on, baked in rows in a butter and basil herb sauce

Roasted Garlic Mashers

Red-skinned potatoes whipped with fresh roasted garlic

Bacon Cheddar Mashers

Generous portions of bacon and cheddar cheese added to mashed potatoes

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

Mexican Street Corn

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

Italian Vegetable Medley

Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

Chef's Grilled Vegetables

Grilled seasonal vegetables

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots

Peas & Carrots in a Butter Basil Sauce

The Simple Elegance 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



Your Grand Elegance Package
includes the following amenities:

The Grand Elegance Buffet Menu
All china, silverware, and linen napkins
Water service to your tables
Our courteous event staff
and

Four hours of continuous open bar service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Bud Select, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House brand gin, rum, Scotch, bourbon, vodka, tequila, and amaretto, sodas, mixers, condiments and glassware

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

\$51.50 per person

Based on a*four-hour event with a minimum of 150 guests

*Additional hours available see upgrade pricing for details

All prices listed are subject to an 20% service charge and applicable sales tax

Prices subject to change unless under contract

Facility rental not included in the price

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The Grand Elegance Buffet

Carved Entrées (please select 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, 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 Entrée (please select 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

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

Eggplant Parmesan
Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce

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)
(Feel free to choose any non-carved item from the Simple Elegance Entree list as well!)

Accompaniments (please select three)

Choose from the following side dishes exclusively available on our Grand Elegance Buffet and you may choose from any of the Simple Elegance Accompaniments as well:

Artichoke Pancetta Risotto
Artichokes and nutmeg infused Italian bacon folded into a creamy arborio rice

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 pecans served along side roasted garlic red-skinned mashed potatoes

White Cheddar Potatoes Gratinée
Sliced russet potatoes layered with cream and white cheddar cheese

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, fineherbs, and white wine

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 select 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

Includes

Dinner Rolls and Butter

Fresh Brewed Coffee

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!

