

# Classic Event Package



2050 Dorsett Village  
Maryland Heights, MO 63043  
314.453.9000  
www.orlandogardens.com

*Catering and Special Event Design*

**50 YEARS**

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

**The Classic Event Package includes the following amenities:**

**A Four Hour Reception in an elegantly decorated ballroom**

**Four Hours of continuous Open Bar Service**

**Our Classic Buffet Menu**

**All China, Silverware, and Linen Napkins**

**Water Service to your tables and all glassware at the bar**

**White Linen Table Cloths and Crystal Candle Centerpieces**

**Dramatic Up Lighting in a color of your choice**

**Our Courteous Event Staff**

And

**With Orlando's Classic Event Package**

**You can customize your function according to YOUR vision**

**with A FREE UPGRADE of your choice!!**

**\$40.95 per person**

All prices subject to 22% service charge and sales tax

Prices subject to change without notice

## Your Classic Event Package Upgrade Choices (choose one):

**Free Dessert** - Choose a dessert from our list of delectable treats!

**Chair covers with your choice of sash** - Choose from different colors and styles of chair covers with a variety of colors and styles of sashes. 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).

**Hand crafted Ice Sculpture (four designs to choose from)** - a beautiful hand carved work of art, lit from below by an ice glow to add a touch of elegance to your reception.

**Confetti Cannons** - providing a shower of confetti over the dance floor during a special dance of your choice.

**The Reflection Combo** - Add light and sparkle to your reception with mirror tiles set under our crystal candle centerpieces surrounded by four votive candles at each guest table.

# Classic Buffet Menu

## 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 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 Italian dressing

### Dinner Rolls and Butter

### Freshly Brewed Coffee Station

(menu items subject to change)

# 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

(menu items subject to change)

## 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.

**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 \$6.00 per person.**

**Bottled Beer Upgrade** - Budweiser, Bud Select, Bud Light Bottled Beer and Schlafly Pale Ale (choose three) available. **Add \$6.00 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 \$10.00 per person.**

### Extended Event and Bar Service:

**\$2.50 per person** per to extend the event and open bar per half hour

**\$4.00 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!**