

Deluxe Wedding 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 creating wonderful memories for wedding couples!

The Deluxe Wedding 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 (in your choice of style and color)

Round White Linen Guest Table Cloths to the floor

Dramatic Up Lighting in a color of your choice

Our courteous Event Staff

A Complimentary Champagne Toast for the Bridal Table

And

With Orlando's Deluxe Wedding Package

You can customize your wedding according to YOUR vision with

THREE FREE UPGRADES!!!

\$53.95 per person

All prices subject to 22% service charge and sales tax

Prices subject to change without notice

Your Deluxe Wedding Package Upgrade Choices (choose three):

Wedding Cake from Wedding Wonderland - Choose your cake from one of their **FIFTY** incredible designs which will serve the total number of your guests (based on a minimum of 75 guests, smaller parties will be charged \$2.50 per cake serving below 75).

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.

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 toasting your happiness 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 to your reception with mirror tiles set under our crystal candle centerpieces surrounded by four votive candles at each guest table, a mirrored cake table and icicle lights to illuminate your bridal table.

Your head table elevated onto a stage - you are the star so it's only appropriate that you should be on stage! It's a great way for all your family and friends to see you on your special day!

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

Orlando Event Centers Amenities:

Wedding Planning Services—Our highly trained wedding consultants are at your service to help with every detail of your wedding reception so that it will truly be a treasured event. Orlando's has been fulfilling a lifetime of memories for St. Louis brides and grooms for over fifty 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 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. 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! 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.

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

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, and 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!