

# ORLANDO'S

Catering & Special Event Design

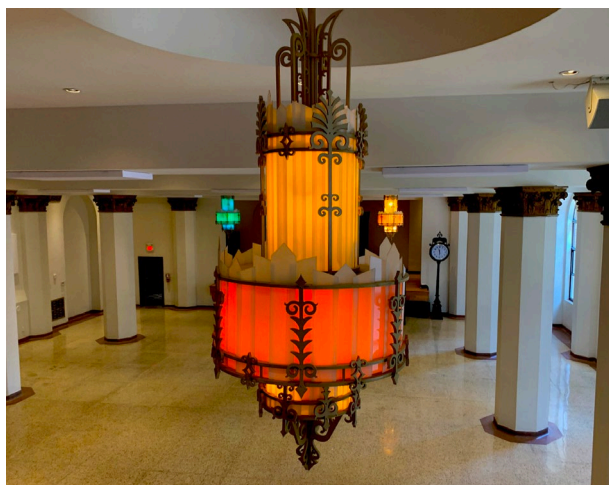


GRAND  
BALLROOM  
STL



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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**





## **All Buffet Packages** include the following amenities:

The menu of your choice  
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.

### **Grand Elegance**

**\$56.00  
per person**

### **Simple Elegance**

**\$50.00  
per person**

### **Country Elegance**

**\$51.00  
per person**

All prices based on a\*four-hour event

\*Additional hours available see upgrade pricing for details

All prices listed are subject to an 22% 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 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 & chargrilled 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  
(You may also choose from any of the Simple Elegance Accompaniments)

- 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**  
Wild greens, apple honey vinaigrette and garnished with candied walnuts

- Cheddar Ranch Salad**  
Mixed greens, cheddar cheese, cucumbers, tomatoes, buttermilk ranch dressing
- Orlando's Italian Café Salad**  
Iceberg and romaine, artichoke hearts, Provel cheese with Orlando's dressing
- Fresh Italian Garden Salad**  
Iceberg and romaine topped with parmesan cheese, diced red pepper, sliced red onion and cucumber and tossing in Orlando's Signature Italian dressing

## Includes

Dinner Rolls and Butter

(menu items subject to change)

Fresh Brewed Coffee

# The Simple Elegance Buffet

## Entrées (please select one)

### Sicilian Roast Beef

Top round of beef prepared with Orlando's special seasoning 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 a rich 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 topped with parmesan cheese, diced red pepper, sliced red onion and cucumber and tossing in Orlando's Signature Italian dressing

### Dinner Rolls and Butter

### Fresh Brewed Coffee

(menu items subject to change)

# The Country Elegance Buffet

Let Orlando's 50 years of pit master experience elevate your BBQ menu with style!  
We always include our team of service professionals to ensure a first class presentation.

## Hickory Smoked Entrées (please select two)

Chef Carved Beef Brisket	Chef Carved Ribeye with Horseradish Sauce Add \$6.50
Chef Carved Cider Infused Turkey Breast	St. Louis Style Ribs Add \$5.50
Pulled Pork	Orange Ginger Atlantic Salmon Cold Smoked Atlantic Salmon with an Orange Ginger Glaze Add \$6.50
Pulled Chicken	
Pecan Wood Smoked Cauliflower drizzled with a barbeque spice aioli	

### "Get Sauced" Bar:

You and your guests can customize your choice of entrées with these great barbecue sauces!  
honey bourbon, sweet & smokey, chipotle, Carolina mustard, honey mustard, tomato bacon jam

## Accompaniments (please select three)

4-Cheese Mac with Cheez-It Topping	Red Skinned Potato Salad
Baked Beans with Pork Belly	Sunflower Broccoli Salad
Mexican Street Corn	Balsamic Grilled Vegetable Salad
Pecan Smoked Cauliflower tossed in bbq spice aioli	Italian Pasta Primavera Salad
Farm House Green Beans with Bacon and Onions	Italian Garden Salad
Poppy Seed Coleslaw	Caesar Salad

Plus many more options! If you don't see what you like here, just ask!

## The Country Elegance Buffet includes:

Fresh Yeast Rolls and Honey Butter

Freshly Brewed Coffee Station

## Country Elegance Options

### Before and After Add Appetizers or a Late Night Snack

#### Barbecue Nacho Station

Fresh fried tri-color tortilla chips offered with both a white queso sauce and cheddar sauce, pulled pork, pulled chicken, candied jalapeno peppers, crumbled Cotija cheese, sour cream, fire roasted salsa, corn and black bean salsa, ripe olives, and hot sauces

**\$5.50 per person**

Add Guacamole (\$1.00 per person )  
Add BBQ Shrimp (\$2.00 per person)

#### Different Twist Pretzel Station

Hand crafted by St. Louis' own "Different Twist Pretzel Company". Soft pretzel bites served warm with these fun dipping sauces:

- ♦ Cheddar Bacon Ale ♦ Chardonnay Cheese Fondue
- ♦ Kentucky Bourbon ♦ Honey Mustard
- ♦ Blackberry Dijon ♦ Spicy Buffalo

**\$5.50 per person**

#### Fire Starter Appetizers

Offered as a station or \*butler passed service

##### Choose 3

Chef Joe's Smoked Beef & Bacon Meatballs  
Sausage Stuffed Jalapeno Peppers  
Honey Bourbon BBQ Wings  
Buffalo Style Hot Wings  
Asian BBQ Chicken Sates

Twisted Devilled Eggs  
Ranch with Bacon Crumbles & Avocado with Pico de Gallo  
Sharp Cheddar Mac and Cheese Bites  
Roasted Corn Canapés in a black bean pastry shell  
Burnt Ends Toasted Ravioli with Sweet and Smoky BBQ Sauce

**\$8.95 per person**

(based on 2 of each item per person)

#### Add one of our signature options:

Louisiana Grilled Shrimp with Chili Pepper Remoulade \$21.00 per dozen  
Everything Bacon \$20.00 per dozen  
Chocolate Bacon \$20.00 per dozen  
Chimichurri Tenderloin Kabobs \$45.00 per dozen

Additional service charges apply for butler passed service

### Blue Ribbon Winners

#### Shortcake Bar

**\$3.50 per person**

House baked short cakes offered with whipped cream and these fun toppings:

##### Choose 3

- ♦ Strawberry ♦ Grilled Peaches
- ♦ Blueberries ♦ Apples ♦ Chocolate

#### Warm Scratch Made Cobbler

**\$3.95 per person**

##### Choose 1

Caramel Apple Pecan  
topped with candied pecans and drizzled with warm caramel  
Grilled Georgia Peach  
Napa Valley Pinot Noir Cherry  
Blueberry Lemon

(Choose a 2nd cobbler for an additional \$2.00 per person)

#### Dessert Nachos

Cinnamon and Sugar Sopapilla Chips  
**\$4.95 per person**

or

#### Brownie/Blondie Bar

**\$4.95 per person**

Both offered with these fun toppings:

Whipped cream  
Chocolate  
Caramel  
Vanilla cream  
Mango salsa  
Pineapple sauce  
Confetti candy sprinkles  
Chopped peanuts



## 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 (buffet packages)**— 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.

**China cocktail plates, silver forks, and cocktail napkins (hors d'oeuvre packages)** with glassware at the bar

**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 \$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 Dewar's 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 to extend the event and open bar per half hour

\$4.00 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!**