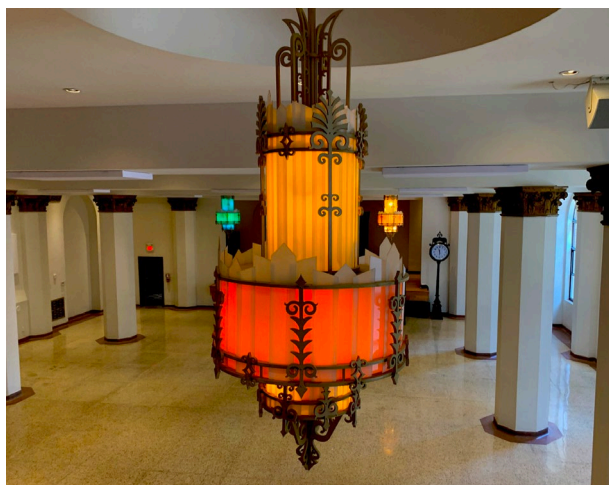


ORLANDO'S

Catering & Special Event Design



314-638-6660 / orlandogardens.com





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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 cocktail plates, forks, and cocktail napkins

Our courteous Orlando's event coordinators & staff

Signature Stations at The Grand Ballroom STL

ORLANDO'S
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Catering and Special Event Design

Create a special energy as guests mingle throughout this four-station menu enjoying an interactive culinary experience!

Station 1

(Choose 1 Interactive Chef Station)

Smashed Martini Bar

-guests are given a choice of a multitude of toppings to add to their garlic smashed potatoes as our chef prepares individual orders at the buffet and serves them in an elegant martini glass! (martini glasses rented separately)

Gourmet Grilled Cheese Station

A "Comfort Food" station with a touch of class! Our chef will sear these delightful sandwiches, to order, served in petite pieces.

Brie Cheese and Walnuts on Cinnamon Raisin Bread

Colby Cheese and Sliced Pear on Brioche

Smoked Gouda Cheese on Calamata Olive Bread

Thai Chicken and Asian Vegetable Stir Fry

-tender chicken wok fried with Asian vegetables served atop jasmine rice in Chinese carryout containers complete with chopsticks.

Mini Cheese Burgers in Paradise

-prepared by our chef as your guests look on, served on miniature buns with traditional and not so traditional toppings like guacamole, bacon, and jalapeno peppers so your guests can create their own customized burger.

Shaken Not Stirred Salad "Bar"

-this is anything but your typical salad bar. This looks like a typical beverage bar with back bar filled with martini glasses (martini glasses rented separately).

Guests choose:

The Saki- Japanese soba noodles, Thai peanut saki dressing, Asian vegetables and duck confit

The Cosmo - Baby greens, dried cranberries, provol cheese, sugared almonds and cranberry vodka vinaigrette

The Margarita - tequila chicken, romaine, roasted red peppers, cilantro lime vinaigrette finished with tortilla straws

Your Salad Bartender puts the ingredients into a martini shaker, shakes it up and then pours it into a martini glass.

Herb Risotto Bar

-our chef will combine a rich herb risotto with an assortment of condiments chosen by each guests, to create their own personal culinary work of art.

Tenderloin Sate Masterpiece

-an artistic masterpiece, skewered pieces of tenderloin marinated with soy and Asian spices, and encrusted with white and black sesame seeds, are stuck in the center of this gilded framed picture and served vertically.

Guests choose from three sauces with paint brushes displayed on a painters pallet so they can add the finishing touch to their masterpiece.

Station 2

Carved Top Round of Beef

-served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Smoked Tomato Marmalade, and Horseradish Mousse
(substitute Beef Tenderloin—add \$1.50 per person)

Capellini Frittelle

-capellini pasta rolled into balls with cream and Asiago cheese, breaded and deep fried, offered with marinara sauce for dipping

Sicilian Chicken Spedini

-skewered chicken breaded with Italian bread crumbs and topped with a light lemon garlic butter

Pistachio Encrusted Salsicce Lollipops

-homemade Italian Sausage encrusted with crushed Pistachios and served on a lollipop stick for a unique presentation

Lattice Potato Chips

-home made lattice cut potato chips dusted with truffle sea salt and served in paper cones for easy mingling

Skewered Bloody Marys

-pepper vodka marinated grape tomatoes skewered and offered in a giant martini glass with lemon pepper for dipping

Station 3

Fire Roasted Vegetables with Gourmet Cheese Fondue

-fresh asparagus, mushrooms, red pepper, zucchini and yellow squash marinated, and oven roasted dramatically served with our warm chardonnay cheese sauce for dipping

Orlando's Cheese and Fruit Display

-assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted flat breads and crackers

Station 4

Assorted Petite Sweets

Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Gooley Coconut Chocolate Chip Bars, Luscious Lemon Layers
(actual assortment may vary)

Fresh Baked Macaroons

-half dipped in chocolate

Chocolate Dipped Strawberries

Stations Package:

\$60.00 per person

(based on a four-hour event, menu served for two hours)

Includes 4 hour full open bar, china cocktail plates, silver forks, & cocktail napkins
(see our Amenities page for more info)

Facility rental charge included in the price!

All quoted prices are subject to sales tax and a 22% service charge

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!