

# Classic Wedding Package



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## Catering and Event Design

### **The Classic Wedding 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**

**A Complimentary Champagne Toast for the Bridal Table**

**And**

**With Orlando's Classic Wedding Package**

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

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

## **\$41.95 per person**

All prices subject to 22% service charge and sales tax

As well as a \$100 lot security fee

Prices subject to change without notice

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

**Your Choice of Dessert** - Choose one of the following desserts:

### Wedding Cake from Wedding Wonderland

Choose your cake from one of their many 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). You will work directly with the bakery to design your dream wedding cake.

OR

### Assorted Bite-Sized Treats

(based on 3 per person) choose 5 items from our extensive list of house made pastries:

Spumoni Dessert Bars	Almond Ricotta Bites
Snickerdoodle Apple Cream Cheese Bars	White Chocolate Cranberry Blondies
Sopapilla Cheesecake Bars	Chocolate Chip Cream Cheese Brownies
Mississippi Mud Bars	Goopy Butter Bites
Lemon Bars	Chocolate Dipped Macaroons
Caramel Apple Bars	Chocolate Dipped Strawberries
Pumpkin Bars	Mini Tollhouse Cookies

Let us know if you need additional options for gluten free or sugar free guests!

**Chair covers with your choice of sashes** - 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).

**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).

**The Decorative Combo** - Add light and color 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, your choice of table runners and colored napkins (see your consultant for available colors).

**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!

# 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

### Braised Beef Bordelaise

with mushrooms and grilled onion demi-glace

### Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce and offered with a fresh tomato, basil and garlic salsa on the side

### Asian Barbequed Chicken

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

### Carved Grilled Chicken Breast

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

### Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich gravy

### Hot Baked Ham with Pineapple

Baked with brown sugar and sugar sweet pineapple

### 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

## Accompaniments (please select three)

### 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

### Fettuccine Alfredo

Prepared with our house made alfredo sauce

### 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

### Sun Dried Tomato Asiago Risotto

Started with Chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

### 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 tossed in a creamy cotija cheese sauce

### Chef's Grilled Vegetables

Red peppers, yellow squash, carrots, & broccoli

### Green Beans Amandine

Green beans topped with roasted almonds

### Honey Cinnamon Baby Carrots

### Peas & Carrots in a Butter Basil Sauce

## Salad (please select one)

### 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

### Classic Caesar Salad

Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made croutons

**The Classic Buffet includes:**

**Dinner Rolls and Butter**

**Freshly Brewed Coffee Station**

# Available Options and Upgrades

**Orlando's Full Open Bar Service (up to \*4 continuous hours) included in your package** is an open bar that features Bud Select, Bud Light, Shock Top, and Urban Chestnut's Zwickel Draught Beers, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and Moscato 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, Starry, 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.

**\*To extend your bar over 4 hours: \$2.50 each additional half hour - \$5.00 each additional hour**

## Upgraded Event Bar Options:

### Call Brand Bar Service

(up to \*4 continuous hours)

**\$6.00 per person**

upgrade your bar with  
call brand liquors!:

Tanqueray Gin	Dewar's Scotch
Tito's Vodka	Bacardi Rum
Seagram's 7	Jose Cuervo
Jim Beam	

**Your choice of 3 wines:**

Cabernet Sauvignon, Pinot Noir,  
Sauvignon Blanc, Chardonnay and  
Moscato wines.

**\*\$4.00 each additional half hour  
\$8.00 each additional hour**

### Premium Bar Service

(up to \*4 continuous hours)

**\$10.00 per person**

upgrade your bar with  
premium liquors!:

Four Roses Bourbon	Tito's Vodka
Jack Daniels	Bacardi Rum
Jim Beam	Captain Morgan
Jameson Irish	Dewars Scotch
Tanqueray Gin	Jose Cuervo
Grey Goose	

**Includes:** Cabernet Sauvignon,  
Pinot Noir, Chardonnay,  
Sauvignon Blanc, and  
Moscato wines.

**\*\$4.00 each additional half hour  
\$8.00 each additional hour**

### Bottled Beer Upgrade

(up to \*4 continuous hours)

**\$6.00 per person**

upgrade your bar with bottled beer:

Bud Select  
and  
Bud Light

Our draught beer choices are  
also available to your guests

**\*\$4.00 each additional half hour  
\$8.00 each additional hour**

### Additional Table Service Options

Salad served to your tables: **\$3.50 per person**

Cake & Coffee served to the tables: **\$3.50 per person**

Wine Service (white & red): **\$5.00 per person**

Champagne Toast for all: **\$4.00 per person**

Seated Service to the head table only (on buffet packages):

**\$20.00 per person at the head table**

Discounts available for combining three  
or more service items

Service items subject to 22% service charge

### Wedding Ceremonies at Orlando's

**Ceremonies in your reception ballroom - \$700**

**Ceremonies in a separate room - \$1,100**

◆ Two-hour rental includes preparation time  
& ceremony

◆ Bridal Preparation Room available at all Orlando's  
locations during the two hour rental period

See one of our consultants for more wedding ceremony information

### Décor & Specialty Options

**Monogram Gobo Light - \$300**

**Ice Carvings: \$450.00 each**

(includes ice glow—\$10.00 additional for color)

**Elevated Head Table** (based on number of people at the head table)

2-7 = \$200

16-20 = \$425

8-10 = \$300

21-25 = \$475

11-15 = \$375

Cost for band stage will be based  
on size of stage needed

### Other items available

**Twinkle Lights on the head table or cake table \$100**

**Specialty linens or full length cloths for guest tables**  
(starting at \$25 each)

**Colored Napkins at \$2.00 each**

**Mirror Tiles at \$4.00 each**

**Votive Candles at \$2.00 each**

**Chair Covers with choice of sash \$5.00 per chair**

**Mirror Covered Cake Table \$40.00**

Rental delivery & pickup charges billed separately

# Before & After

Help make your event memorable with these cocktail hour and after dinner options!

## Before...

Offer your guests one or both of our Hors D'oeuvre packages for your cocktail hour:

### Hors D'oeuvre Station (choose two) \$7.00 per person

#### Orlando's Fresh Fruit & Cheese Display V, GF

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

#### Artichoke Parmesan Dip V

a rich spread of artichoke hearts and parmesan cheese served warm with garlic toasted baguettes

#### Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salamis served with assorted crackers

#### Fresh Garden Crudités with Dips V, VG, GF

a dramatic and colorful display of fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

#### Bruschetta Presentation

choice of 3 spreads served with caramelized onion herb Focaccia crostini and sliced baguettes and for spreading

**Choose 3:** Olive Tapenade V, Red Pepper Pesto V, Feta Artichoke Spread V, Roasted Tomato Balsamic VG, and Hummus T'ahini VG

### Butler-Passed Hors D'oeuvres (choose three) \$8.00 per person

#### Roma Tomato Bruschetta V

crisp baguette topped with a slice of balsamic marinated Roma tomato, Buffalo Mozzarella, and fresh basil

#### Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden

#### Mojo Pork Tacos GF

One bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

#### Arancini de Riso V

creamy risotto rolled with Asiago Cheese, breaded and deep fried,

#### Rolling Mac & Cheese V

traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

#### Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished with a sweet and spicy Peppadew pepper

#### Miso Chicken Canapes

phyllo cup filled with shredded chicken tossed in Asian Miso sauce and finished with Sriracha Aioli

#### Edamame and Pea Hummus

Canapes GF, V, VG

served in cucumber cups, garnished with roasted tomato

#### French Onion Gruyere Tart V

caramelized onion jam baked with Gruyere cheese in a pastry shell

#### Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

#### Buffalo Chicken Tortilla Spirals

chicken breast folded into spicy buffalo infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

#### Buffalo Chicken Paninos

miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

#### Boursin Cheese Soufflés V

miniature boursin cheese soufflés in a panko crust garnished with red grape relish

#### Jamaican Chicken Mini Tacos GF

One bite mini crispy taco shells filled with jerk chicken accented with a Jamaican grilled pineapple glaze

#### Roasted Poblano Avocado Tostada

GF, V, VG

Avocado on a corn torilla round topped with roasted poblano peppers

#### Antipasto Bruschetta

Crostini with boursin cheese, diced salami, tomatoes, olive tapenade and balsamic syrup drizzle

#### Roasted Tomato Crostinis V, VG

roasted tomato relish with balsamic syrup on crostinis

#### Beef Roulade

tender beef rolled with horseradish mousse and served on crostini

GF = gluten free (without the crackers, breads, etc.) VG = vegan (without the dips) V = vegetarian (may include dairy)

## After...

### Sweets!

#### Orlando's Homemade Bite-sized Desserts

Starting at \$3.00 per person

#### Chocolate Covered Strawberries \$18.00 per table

Presented on a tray to each table

### Late night snacks!

#### St. Louis Toasted Ravioli \$4.95 per person

a great St. Louis treat served with marinara

#### Pretzel Bite Bar \$4.95 per person

station set up with fresh hot pretzel bites with a variety of dipping sauces some savory and some sweet

## Endless Possibilities!

Orlando's can help you arrange an endless variety of treats for you and your guests:

**Meet Me in St. Louis!** Talk to our consultants about arranging for Imo's Pizza, White Castles, or Ted Drewes (just to name a few)

**Ice Cream Cart from Sling N Scoops ♦ Signature Drinks ♦ Donuts ♦ Dessert Stations ♦ and more!**

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