

ORLANDO'S

Catering & Special Event Design



GATSBY BALLROOM



GRAND BALLROOM



Plated Presentations at The Grand Ballroom STL

ORLANDO'S
4300 Hoffmeister, Hwy 55 at Union
St. Louis, MO 63125 314.638.6660
www.orlandogardens.com

Catering and Special Event Design

Our **Plated Presentation Packages** include a four hour reception in your elegantly decorated ballroom with four hours of continuous open bar service (see the Amenities page for more detail) and a complimentary champagne toast for the bridal table. Your choice of salad, entrée, and dessert, served to your tables by our courteous event staff with china, silverware, napkins, water and coffee service.

Salads

LIMONCELLO SALAD...mesclun greens, with candied almonds, dried cranberries, feta cheese, dressed with a Limoncello vinaigrette

TRADITIONAL CAESAR...romaine lettuce tossed in traditional Caesar dressing finished with parmesan & homemade croutons

GARDEN RANCH...a blend of iceberg & romaine paired with plum tomatoes, pepper bacon, cheddar cheese, cucumbers, & topped with our own buttermilk ranch dressing

RUSTIC HEARTS...a romaine heart topped with shaved Asiago cheese, grilled Spanish onions & roast red peppers, ladled with sun dried tomato oregano vinaigrette and garnished with a Kalamata olive bread crouton

ITALIAN BISTRO...a blend of iceberg & romaine with artichoke hearts, sweet red bell peppers, green onions, provolone cheese, and our house made creamy Barolo wine vinaigrette

AUTUMN HARVEST...baby kale, shaved Brussels sprouts, Napa cabbage, radicchio, red cabbage tossed with golden raisins & candied almonds, tossed in an apple pomegranate honey vinaigrette (available year round)

Dual Entrées

FILET MERLOT & CHICKEN PARISIENNE

A center cut filet of beef with Merlot wine demi-glace & sautéed breast of chicken with a parsley cream with just a hint of garlic

Goat Cheese Polenta

FILET DE VIN & ATLANTIC SALMON

Beef tenderloin with port wine demi-glace & grilled Atlantic salmon with ginger orange glaze
Gruyere au Gratin Potatoes

FILET MIGNON & PESTO PRAWNS

Bacon wrapped filet of beef with merlot wine sauce & three large shrimp with basil pesto
Asiago Cheese Herb Risotto

(menu items subject to change)

Our Chef has pared each entrée with a complimenting accompaniment & seasonal fresh vegetables provided by local farmers whenever possible.

Entrées

STAR WELLINGTON

Traditional Wellington deconstructed.
Tenderloin topped with mushroom duxelle & merlot bordelaise, finished with a pastry 'star'
Asiago Scalloped Potatoes

COCOA FUSION

Filet of beef ladled with a port wine demi-glace infused with a hint of Dutch cocoa
Goat Cheese & Quinoa Polenta

SHALLOT GRILLED TENDERLOIN (Gluten free)

Grilled medallions of beef tenderloin served with a shallot & mustard seed jus
Rooster Mashed Potatoes

FILET FONTINELLA

Grilled bacon wrapped filet mignon capped with a crust of Fontinella cheese, a hint of fresh grated horseradish, & Italian bread crumbs, finished with Marsala wine demi-glace
Black Truffle Yukon Gold Mashed Potatoes

JACK DANIEL'S® STRIP

Custom cut New York Strip steak chargrilled with sweet onions topped with a Jack Daniel's® glaze
Smoked Gouda Macaroni & Cheese

PARMESAN ENCRUSTED TILAPIA

With an Italian basil salsa
Lobster Risotto

THAI GINGER SALMON

Brushed with sweet & spicy rice wine ginger chili glaze
Jasmine & Bamboo Rice

SRIRACHA CHORIZO CHICKEN

A culinary fusion of East & West! Boneless breast stuffed with Chorizo sausage & fresh chives, ladled with roasted red pepper & Sriracha cream, finished with crispy tortilla straws
Sun Dried Tomato Au Gratin Potatoes

ORLANDO'S CHICKEN MODIGA

Boneless breast encrusted in Italian bread crumbs, topped with Provel cheese, smoked bacon, & fresh mushrooms ladled with a white wine lemon garlic cream
Roasted Garlic & Chive Duchess Potatoes

GRILLED CHICKEN (Gluten free)

Grilled breast of chicken with olive oil & fresh herbs
Rice pasta with sun dried tomato basil parmesan sauce

GRILLED PEACH CHICKEN (Gluten free)

Grilled boneless breast accented with a sweet & slightly spicy chipotle peach glaze & finished with grilled peaches.
Sundried Tomato Manchego Cheese Polenta

TUSCAN CHICKEN

Boneless breast filled with fresh leeks, sun dried tomatoes, prosciutto ham, & Fontinella cheese, highlighted with a sauce of fresh thyme cream.
White Truffle Parmesan Risotto

SPEDINI SALVATORE

Chicken breast hand rolled with prosciutto, Asiago cheese, extra virgin olive oil, fresh basil, & sun dried tomatoes, sliced & topped with Orlando's sweet Italian tomato basil salsa
Angel Hair Pasta Nest with Creamy Basil Pesto

PANCETTA PORK TENDERLOIN

Lightly smoked & roasted with a sweet hazelnut glaze, garnished with crispy pancetta
Italian Parsley & Chive Potato Pancakes

TURKEY FILET MIGNON

chargrilled center cut turkey breast wrapped with apple wood smoked bacon with apple & sun dried cranberry glaze
Candied Pecan Mashed Sweet Potatoes

GARDEN HARVEST

(Vegetarian/Vegan/Gluten Free)
Brown rice, daikon radish seed, & black pearl barley medley. Olive oil poached Roma tomato, grilled yellow squash & zucchini, baby carrots, asparagus, roasted red pepper, sautéed mushrooms

PORTABELLA STEAK

(Vegetarian/Vegan/Gluten Free)
Char-grilled portabella mushroom steak with chive potato pancakes & fresh seasonal vegetables

(menu items subject to change)

Pastas

Optional Pasta Course...An Orlando Family Tradition

PENNE BOLOGNESE...penne pasta generously ladled with the Orlando family tomato & pork sauce recipe & finished with parmesan cheese...\$2.75 per person

BACON MAC & CHEESE...penne pasta tossed with crispy bacon & our three cheese blend of Provel, Asiago, & cheddar...\$3.95 per person

ITALIAN SAUSAGE & BROCCOLINI RAVIOLI...with sun dried tomato parmesan cream sauce...\$6.95 per person

OVEN ROASTED PORTABELLA MUSHROOM & SPINACH RAVIOLI...grilled red pepper & eggplant ratatouille tomato sauce... \$6.95 per person

Desserts

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

CREAMY ORANGE POUND CAKE TRIFLE
layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

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

WHITE CHOCOLATE BREAD PUDDING
ladled with sautéed bananas in warm butterscotch caramel

AMARETTO CHOCOLATE MOUSSE BOMBE
coated with our decadent chocolate ganache & served with vanilla egg cream sauce

TRIPLE DECADENCE (please add \$1.00 per person)
Three mini desserts in one!
Almond ricotta cheese cake, amaretto chocolate mousse, Bavarian cream fruit tartlet

VANILLA MOUSSE TOWER
coated with white chocolate ganache, peach blossom sauce

FLOURLESS CHOCOLATE CAKE
Cloaked with dark chocolate ganache & served with raspberry melba sauce (**gluten free**)

YOUR WEDDING CAKE!!

We will serve your wedding cake! You will receive a \$1.00 per person credit and we will take care of cutting, plating, and serving your wedding cake as your dessert course.

If you have not chosen a wedding cake, we highly recommend **Wedding Wonderland Cake Shop!** **Wedding Wonderland** has a wide variety of styles for the cake of your dreams and they will happily offer you a 10% discount on your cake exclusive to Orlando's Catering. See your sales consultant for more information on Wedding Wonderland or visit their website at weddingwonderlandcakes.com!

All plated dinners include fresh baked Artisan rolls & butter, water service, & freshly brewed coffee offered to your tables.

Plated Presentation Prices (per person)

All prices based on 75 guests or more
(smaller parties may require additional labor charge)

All Chicken Entrees	\$66.50
Pancetta Pork Tenderloin	\$66.50
Turkey Filet Mignon	\$66.50
Vegan/Vegetarian or Portabella Steak	\$66.50
Parmesan Encrusted Tilapia	\$66.50
Thai Ginger Salmon	\$72.95
Star Wellington, Cocoa Fusion, or Grilled Shallot Tenderloin	\$82.50
Filet Fontinella	\$85.50
Jack Daniel's® Strip	\$76.50
Dual Entrees:	
Filet Merlot & Chicken Parisienne	\$79.95
Filet de Vin & Atlantic Salmon	\$85.50
Filet Mignon & Pesto Prawns	\$83.50

Prices include:

~all necessary wait staff for a four-hour event (please add \$1.50 per person per additional half hour to extend bar and service staff)
~full service, china, water glasses, coffee service, & all necessary equipment.

Facility rental is not included in the price.

Please add 22% service charge & sales tax.

Bar Upgrades and Available Options



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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 additional

upgrade your bar with these **call brand** liquors:

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

Choose 3:

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 additional

upgrade your bar with these **premium** liquors:

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

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

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

\$8.00 each additional hour

Specialty liquors and beers are available on an à la carte basis, see your consultant for pricing!

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

Décor & Specialty Options

Monogram Gobo Light - \$300

Ice Carvings: \$450.00 each
(includes ice glow—\$10.00 additional for color)

Chair Covers with choice of sash \$5.00 per chair

Rental delivery & pickup charges billed separately

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.

Great option if you are planning to have your ceremony and reception in the same location!

Lasting Impressions



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Cocktail Hour Options

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, served with marinara sauce for dipping

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

breast of chicken folded into spicy buffalo seasoned 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 tortilla 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)

Sweet Bites Trays!

Orlando's Homemade Bite-sized Desserts
Starting at \$3.00 per person

After Dinner...

Endless Possibilities!

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

Signature Drinks ♦ Donuts ♦ Food Trucks ♦ Nacho Bar ♦ Imo's Pizza ♦ White Castles

Candy Bar ♦ Smore Station ♦ Nothing Bundt Cakes ♦ Dessert Nachos ♦ Specialty Cupcakes or Cheesecakes

Ice Cream Cart from Sling N Scoops ♦ Ted Drewes Frozen Custard Cups

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

Many alternate and additional suggestions available upon request

Late night snacks!

Sample Linen Pricing:

Regular Polyester Tablecloths with 50 color choices for most sizes (prices are for each cloth/item)

132" Round Cloths (round guest tables)	\$19.00
90" Round Cloths (short cocktail tables)	\$10.00
108" Round Cloths (cake or sweetheart table)	\$11.00
120" Round Cloths (tall cocktail tables)	\$12.00
72 X 72 cloths for overlays	\$7.00
All-in-one to the floor for 6' table	\$19.00
All-in-one to the floor for 8' table	\$19.00
Chair Covers with sashes	\$4.50
Specialty cloths range from \$24 - \$50 depending on size and fabric	
Table Runners from \$4.80 - \$12.00 each based on fabric	
Specialty napkins up to \$0.60 each	

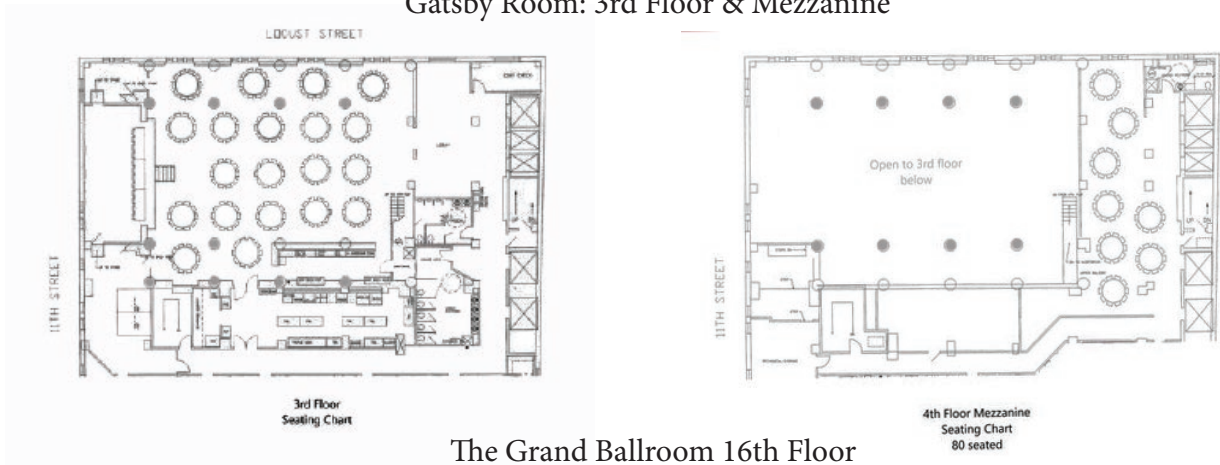
Typical rental delivery charge is \$100.00

Orlando's will place and remove the linens you have ordered on your tables.

You are welcome to bring in any outside rental or decorating vendor but they must be approved by Orlando's in advance. Your vendors will be responsible for placing and removing any linens and/or decorations at the end of your event.

Sample Floor Plans:

Gatsby Room: 3rd Floor & Mezzanine



The Grand Ballroom 16th Floor

