

# Deluxe Event Package



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*Catering and Event Design*

## **The Deluxe Event 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**

**White Linen Table Cloths and Crystal Candle Centerpiece**

**Chair Covers and Sashes**

**Dramatic Up Lighting in a color of your choice**

**Our courteous Event Staff**

**And**

**With Orlando's Deluxe Event Package**

**You can customize your function**

**according to YOUR vision**

**with THREE FREE UPGRADES!!**

## **\$56.95 per person**

All prices subject to 22% service charge and sales tax

As well as a \$100 lot security fee (South County location only)

Prices subject to change without notice

## Your Deluxe Event Package Upgrade Choices (choose three):

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

### **Decorated Sheet Cake**

decorated appropriately for your occasion to serve the total number of your guests  
(logos, specialty décor, and/or cake fillings will be an additional charge)

OR

### **Assorted Bite-Sized Treats**

(based on 3 per person) choose up to 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	Goosey 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!

**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 Available Options and Upgrades 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 a toast with champagne and/or sparkling cider.

**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 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).

# Deluxe Buffet Menu

## Hand Carved Entrées (please choose one)

### 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

### Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

### Herb Roasted Turkey Breast

Served with a brandied cherry glaze

### Pecan Encrusted Pork Loin

Paired with an apricot brandy glaze

### Apple Brandy Ham

Served with Pommery mustard

### Italian Bistro Steaks

Carved from the hanger steak and served with a roasted tomato, caramelized onion Modena balsamic reduction

### Leg of Lamb Rotisseurs

Served with red currant demi glaze

### Prime Rib

Carved "English Style" and served with au jus and horseradish mousse

## Specialty Entrées (please choose one)

### Chicken Modiga

An Italian breaded breast generously crowned with Provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce

### 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, olives, capers, peppers, and onions

### Asian Chicken Barbeque

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

### Smoked Bacon & Bourbon Jam Chicken

Roasted chicken breast finished with provolone cheese and smoky bacon bourbon jam

### Braised Beef Bordelaise

with mushrooms and grilled onion demi-glaze

### 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)

The Deluxe Buffet also includes:

**Dinner Rolls** served with butter

**Freshly Brewed Coffee Station**

## 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 pizza cheese bread crumb topping

### Four Cheese Macaroni

Cavatappi 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 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 pecans 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 Yukon 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

### 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

# 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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