

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!!

\$46.95 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

Cavatappi Alfredo

Spiral pasta in our house made alfredo sauce

Potatoes Siciliano

Potatoes thinly sliced with the jackets left on, baked in rows in a butter 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!

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