

Deluxe Wedding Package



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Catering and Event Design

The Deluxe Wedding 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 Centerpieces

Chair Covers and Sashes

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 Deluxe Wedding Package

You can customize your wedding according

to YOUR vision with

THREE FREE UPGRADES!!!

\$59.95 per person

All prices subject to 22% service charge and sales tax

Prices subject to change without notice

Your Deluxe Wedding Package Upgrade Choices (choose three):

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!

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 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 toasting your happiness with champagne and/or sparking 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).

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!

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!

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