

ORLANDO'S

Catering & Special Event Design



314-638-6660 / orlandogardens.com

GATSBY BALLROOM



GRAND BALLROOM





All Buffet Packages include the following amenities:

**The menu of your choice
All china, silverware, and linen napkins
Water service to your tables
Our courteous event staff
and**

Four hours of continuous open bar service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Bud Select, Bud Light, Goose Island IPA, Bud Zero NA Beers, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House brand gin, rum, Scotch, bourbon, vodka, tequila, and amaretto, sodas, mixers, condiments and glassware

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

Grand Elegance

**\$59.00
per person**

Simple Elegance

**\$53.00
per person**

Country Elegance

**\$54.00
per person**

All prices based on a*four-hour event

***Additional hours available see upgrade pricing for details**

All prices listed are subject to an 22% service charge and applicable sales tax

Prices subject to change unless under contract

Facility rental fee not included in the price

Wedding ceremony pricing available at additional cost

Additional services and upgrades available!

See our Lasting Impressions and Available Options pages for more details

The Grand Elegance Buffet

Carved Entrées (please select 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, served with our honey bourbon and beer glaze

Herb Roasted Turkey Breast

Served with a brandied cherry glaze

Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

Pecan Encrusted Pork Loin

Paired with an apricot brandy glaze

Apple Brandy Ham

Seasoned with cloves and served with Pommery mustard

Italian Bistro Steaks

(additional \$2.00) Carved from the hanger steak and served with roasted tomato and caramelized onion Modena balsamic reduction

(additional \$2.00) Leg of Lamb Rotisseurs

Served with red currant demi glaze

Prime Rib

(additional \$4.00) Carved "English Style" served with au jus and horseradish mousse

Specialty Entrée (please select 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

Asian Chicken Barbeque

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

Smoked Bacon and 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)

Accompaniments (please select 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

Pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a cheesy bread crumb topping

Four Cheese Macaroni

Cavatappi pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses

Sun Dried Tomato Asiago Risotto

Started with chablis wine and 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

Chef's Grilled Vegetables

Grilled seasonal vegetables

Whole Green Beans & Parisian Carrots

Long green beans with unique round carrots

Italian Vegetable Medley

Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

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, mushrooms baked in a tomato oregano sauce

Grilled Vegetable Tray

Dramatically displayed grilled zucchini, tiny carrots, yellow squash, mushrooms, asparagus, and red bell peppers served room temperature with red pepper dip (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 select 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 Signature Italian dressing

Includes

Dinner Rolls and Butter

Fresh Brewed Coffee

The Simple Elegance Buffet

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

Asian Barbecued Chicken

Marinated and char grilled 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)

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

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich 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

Sun Dried Tomato Asiago Cheese Risotto

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

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

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 and tossed in a creamy cotija cheese sauce

Chef's Grilled Vegetables

Grilled seasonal vegetables

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 Simple Elegance Buffet includes:

Dinner Rolls and Butter

Freshly Brewed Coffee

(menu items subject to change)

The Country Elegance Buffet

Let Orlando's 50 years of pit master experience elevate your BBQ menu with style!
We always include our team of service professionals to ensure a first class presentation.

Hickory Smoked Entrées (please select two)

Chef Carved Beef Brisket	Chef Carved Ribeye with Horseradish Sauce Add \$6.50
Chef Carved Cider Infused Turkey Breast	St. Louis Style Ribs Add \$5.50
Pulled Pork	Orange Ginger Atlantic Salmon Cold Smoked Atlantic Salmon with an Orange Ginger Glaze Add \$6.50
Pulled Chicken	
Pecan Wood Smoked Cauliflower drizzled with a barbeque spice aioli	

"Get Sauced" Bar:

You and your guests can customize your choice of entrées with these great barbecue sauces!
honey bourbon, sweet & smokey, chipotle, Carolina mustard, honey mustard, tomato bacon jam

Accompaniments (please select three)

4-Cheese Mac with Cheez-It Topping	Red Skinned Potato Salad
Baked Beans with Pork Belly	Sunflower Broccoli Salad
Mexican Street Corn	Balsamic Grilled Vegetable Salad
Pecan Smoked Cauliflower tossed in bbq spice aioli	Italian Pasta Primavera Salad
Farm House Green Beans with Bacon and Onions	Italian Garden Salad
Poppy Seed Coleslaw	Caesar Salad

Plus many more options! If you don't see what you like here, just ask!

The Country Elegance Buffet includes:

Fresh Yeast Rolls and Honey Butter

Freshly Brewed Coffee Station

Country Elegance Options

Before and After Add Appetizers or a Late Night Snack

Barbecue Nacho Station

Fresh fried tri-color tortilla chips offered with both a white queso sauce and cheddar sauce, pulled pork, pulled chicken, candied jalapeno peppers, crumbled Cotija cheese, sour cream, fire roasted salsa, corn and black bean salsa, ripe olives, and hot sauces

\$5.50 per person

Add Guacamole (\$1.00 per person)
Add BBQ Shrimp (\$2.00 per person)

Different Twist Pretzel Station

Hand crafted by St. Louis' own "Different Twist Pretzel Company". Soft pretzel bites served warm with these fun dipping sauces:

- ♦ Cheddar Bacon Ale ♦ Chardonnay Cheese Fondue
- ♦ Kentucky Bourbon ♦ Honey Mustard
- ♦ Blackberry Dijon ♦ Spicy Buffalo

\$5.50 per person

Fire Starter Appetizers

Offered as a station or *butler passed service

Choose 3

Chef Joe's Smoked Beef & Bacon Meatballs
Sausage Stuffed Jalapeno Peppers
Honey Bourbon BBQ Wings
Buffalo Style Hot Wings
Asian BBQ Chicken Sates

Twisted Devilled Eggs
Ranch with Bacon Crumbles & Avocado with Pico de Gallo
Sharp Cheddar Mac and Cheese Bites
Roasted Corn Canapés in a black bean pastry shell
Burnt Ends Toasted Ravioli with Sweet and Smoky BBQ Sauce

\$8.95 per person

(based on 2 of each item per person)

Add one of our signature options:

Louisiana Grilled Shrimp with Chili Pepper Remoulade \$29.00 per dozen

Everything Bacon \$20.00 per dozen

Chocolate Bacon \$20.00 per dozen

Chimichurri Tenderloin Kabobs \$45.00 per dozen

Additional service charges apply for butler passed service

Blue Ribbon Winners

Shortcake Bar

\$3.50 perperson

House baked short cakes offered with whipped cream and these fun toppings:

Choose 3

- ♦Strawberry ♦Grilled Peaches
- ♦Blueberries ♦Apples ♦Chocolate

Warm Scratch Made Cobbler

\$3.95 peperson

Choose 1

Caramel Apple Pecan
topped with candied pecans and drizzled with warm caramel
Grilled Georgia Peach
Napa Valley Pinot Noir Cherry
Blueberry Lemon

(Choose a 2nd cobbler for an additional \$2.00 per person)

Dessert Nachos

Cinnamon and Sugar Sopapilla Chips
\$4.95 per person

or

Brownie/Blondie Bar

\$4.95 per person

Both offered with these fun toppings:

- Whipped cream
- Chocolate
- Caramel
- Vanilla cream
- Mango salsa
- Pineapple sauce
- Confetti candy sprinkles
- Chopped peanuts

Bar Upgrades and Available Options



4300 Hoffmeister Ave.
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Catering and Event Design

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, Goose Island IPA, Bud Zero 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
Tito's Vodka
Seagram's 7
Jim Beam

Dewar's Scotch,
Bacardi Rum
Jose Cuervo

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
Jack Daniels
Jim Beam
Jameson Irish
Tanqueray Gin

Grey Goose
Tito's Vodka
Bacardi Rum
Captain Morgan
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 \$5.50 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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Catering and Event Design

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	\$5.50
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 \$0.75 each	

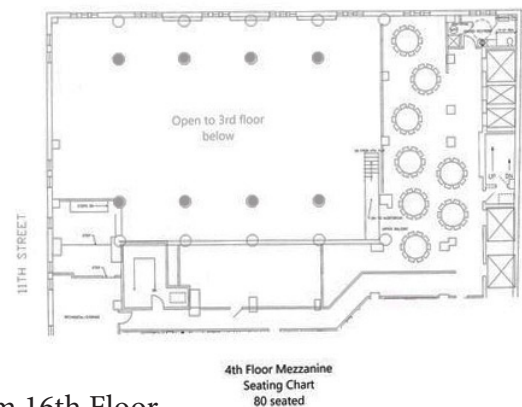
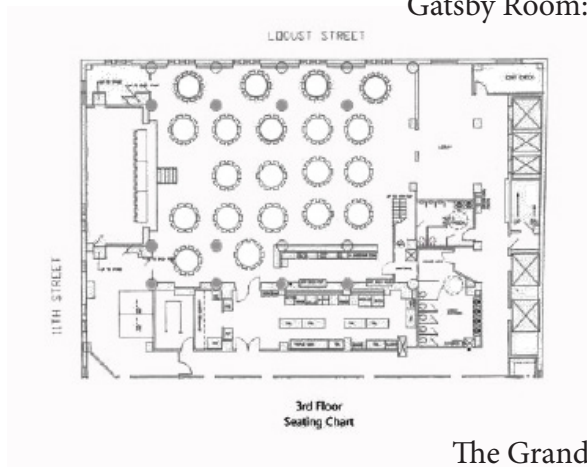
Typical rental delivery charge is \$250.00 (additional charges for timed delivery)

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

