

Classic Event Package



4300 Hoffmeister Ave.
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orlandoevents.com

Catering and Event Design

The Classic Event Package includes the following amenities:

Four Hours of continuous Open Bar Service

Our Classic Buffet Menu

Your choice of dessert

All China, Silverware, and Linen Napkins

Water Service to your tables and all glassware at the bar

White linen table cloths

Dramatic Up Lighting in a color of your choice

Our courteous Event Staff

\$46.95 per person

Facility Rental Fees not included in the price (see next page)

All prices subject to 22% service charge and sales tax

Prices subject to change without notice

Facility Rental Charges

Orlando's Event Center South only

includes the exclusive use of your contracted ballroom all day
until the end of your event

Exclusive use of the entire Orlando's Event Center:

Saturday and Sundays: \$4,000

Fridays: \$2,500

(\$10,000 food & beverage minimum)

also includes exclusive use of the wedding party suites



***Individual Ballrooms:**

Verona Ballroom (minimum guest count 200)

Saturday and Sundays: \$1,500

Fridays: \$950.00

Sorrento Ballroom (minimum guest count 100)

Saturday and Sundays: \$1,250

Fridays: \$775.00

Palermo Ballroom (minimum guest count 100)

Saturday and Sundays: \$1,250

Fridays: \$775.00

Room rental for a wedding ceremony only in a separate room:

Rental fee for the separate room based on the rates above plus

\$750 for ceremony set up

includes Wedding Rehearsal Time

All prices subject to sales tax

Prices subject to change without notice

***Orlando's has only two wedding party suites, the first two ballrooms booked
will be given choice of wedding party rooms**

Classic Buffet Menu

Entrées (please select two)

Sicilian Roast Beef GF

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 GF

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 GF

Baked with brown sugar and sugar sweet pineapple

Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

Eggplant Parmesan V

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 V

Penne pasta in our zesty marinara sauce baked with Provel cheese

Garden Cavatappi VG

Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

Cavatelli Broccoli V

Shell pasta with broccoli in a parmesan sauce

Fettuccine Alfredo V

Prepared with our house made alfredo sauce

Potatoes Siciliano GF

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

Roasted Garlic Mashers GF|V

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 V

Started with Chablis wine and then finished with asiago cheese and fresh cream

Heritage Blend Pilaf GF|VG

A blend of grains; brown rice, crimson lentils, wild rice, black beluga lentils, and multi color split peas

Almond Basmati Rice GF|VG

Exotic rice spiced with cinnamon, raisins, and almond slivers

Farm House Green Beans GF

With smoked bacon and sautéed onions

Mexican Street Corn GF|V

Grilled with sweet bell peppers and onion tossed in a creamy cotija cheese sauce

Chef's Grilled Vegetables GF|VG

Red peppers, yellow squash, carrots, & broccoli

Green Beans Amandine GF|V

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots GF|V

Peas & Carrots in a Butter Basil Sauce GF|V

Salad (please select one)

Fresh Italian Garden Salad GF|V

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

Dessert Options and Upgrades

Buffet Package Dessert Options included in each package: (choose one)

Decorated Sheet Cake

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

Assorted Bite-Sized Treats

(based on 3 per person) choose **5 items** from our extensive list of house made pastries:

Spumoni Dessert Bars
Snickerdoodle Apple Cream Cheese Bars
Sopapilla Cheesecake Bars
Mississippi Mud Bars
Lemon Bars
Caramel Apple Bars
Pumpkin Bars
Almond Ricotta Bites

White Chocolate Cranberry Blondies
Chocolate Chip Cream Cheese Brownies
Goopy Butter Bites
Chocolate Dipped Macaroons
Chocolate Dipped Strawberries
Mini Tollhouse Cookies
(ask about sugar & gluten free options)

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:

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

Premium 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 Plus 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:

Choose Two
Bud Select
Bud Light
Kona Big Wave
Mic Ultra

Our draught beer choices are also available to your guests

***\$4.00 each additional half hour
\$8.00 each additional hour**

Centerpiece Options:

Gold Lanterns with Pillar Candles \$30 each (20 in stock)

Five Tier Gold Taper Candle \$40 each (20 in stock)

Glass Chargers with Globes \$20 each (32 in stock)

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.