

Deluxe Bridal Package

Let us make your dream wedding a reality!



SOUTH COUNTY • 314-638-6660
MARYLAND HEIGHTS • 314-453-9000
WEBSTER GROVES • 314-842-3316
www.orlandogardens.com

Catering and Special Event Design

Your Deluxe Bridal 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

Crystal Candle Centerpieces

White Linen Table Cloths

Our courteous Event Staff

A Complimentary Champagne Toast for the Bridal Table

And

With Orlando's Deluxe Bridal Package

**You can customize your wedding according to YOUR vision
with **THREE FREE UPGRADES!!****

Please call for pricing!

South County Location 314-638-6660 ♦ Webster/Watson Road Location 314-842-3316

Maryland Heights Location 314-453-9000

All prices subject to a 20% service charge and sales tax.

Prices subject to change without notice.

Your Deluxe Bridal Package Upgrade Choices (choose three):

Chair Covers from Take-a-Seat (this counts as two option choices) - Choose from seven different colors and styles of chair covers and over fifty colors and styles of sashes. Take-a-Seat's team of professionals cover all of your chairs and tie each and every sash.

Wedding Cake from Wedding Wonderland – Choose your cake from one of their **FIFTY** incredible designs which will serve the total number of your guests.

Hand crafted Ice Sculpture as buffet centerpiece (four designs to choose from) - a beautiful hand carved work of art, lit from below by an ice glow to add a touch of elegance to your reception.

Upgrade to a "Call Brand" bar - Turn your "house brand" bar into something special! Our "Call Brand" Bar features Tanqueray Gin, Absolut Vodka, Seagram's V.O., Jim Beam, Dewar's Scotch, Bacardi Rum, Bailey's Irish Cream, Kahlua and Cream, and Amaretto DiSaronno plus all the draught Bud Light and Budweiser beers, wine, soda, mixers, and condiments we offer on our Deluxe Open Bar along with our friendly professional bartenders!

Glassware at your bar - we normally serve drinks from our bar in disposable cups but you can turn up the elegance by offering your guests drinks in glass stemware.

A Signature Cocktail choice with a name personalized for you - choose from the following list of cocktails served as your featured cocktail named by and for you! Your signature drink will be served in glassware with a sign at the bar letting everyone know to ask for your drink by name!

Butler Passed Hors D'oeuvres—Our friendly uniformed staff will walk amongst your guests offering a variety of wonderful chef selected hors d'oeuvres.

Bruschetta Station presented during your cocktail hour - a decorative display of three delicious house-made spreads: Olive Tapenade, Red Pepper Pesto and Feta Artichoke served with an abundant assortment of crackers, crostinis and lavosh.

Salad served to your guests — Prior to the buffet your salad will be served to the tables as a separate course for your guests.

Champagne Toast in fluted glasses—allowing all of your guests to participate in toasting your happiness with champagne and/or sparkling cider.

Confetti Cannons - providing a shower of confetti over the dance floor during a special dance of your choice.

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!

Pretzel Bite Bar offered as a "late night snack" - a station set up with fresh hot pretzel bites offered with a variety of dipping sauces some savory and some sweet...the best of both worlds!

The Reflection Combo: Add light and sparkle 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 and icicle lights to illuminate your bridal table.

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 Offerings (please select one):

Prime Rib

...carved "English Style" and served with horseradish mousse

Sicilian Roast Beef

...a customer favorite for forty-five years! Delicious top round of beef prepared "Orlando's style" and served with au jus and horseradish mousse

Pecan Encrusted Pork Loin

...paired with apricot brandy glaze

Golden Roast Turkey Breast

...served with caramelized onion chutney and brandied cherry glaze

Apple Brandy Ham

...spiced with cloves and served with Pommerey mustard

Leg of Lamb Rotisseurs

...served with red currant sauce and fresh spearmint aioli

Mesquite Grilled Tenderloin of Beef

...(additional \$4.50 per person) with sweet smoked tomato marmalade and green peppercorn sauce

Specialty Entrees (please select one):

Chicken Milano

...(additional \$1.00 per person) stuffed with Orlando's Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

Beef Bourguignon

...select tenderloin with portabella mushrooms in a velvety wine sauce

Chicken Asiago

...an Italian breaded breast, atop a pool of Orlando's home made marinara sauce, topped with provol and Asiago cheeses

Napa Valley Chicken

...sautéed, with a sweet White Zinfandel wine, cream and seedless red grapes

Chicken Modiga

...an Italian breaded breast generously crowned with provol cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce, an Orlando's specialty!

Chicken Dijon

...sautéed with artichoke hearts and finished with a white wine and Dijon mustard sauce

Steak Tapenade Olivida

...Beef scaloppini dressed with olive tapenade, rolled and breaded, then enhanced with Barolo wine sauce

Coconut Panko Chicken Brochettes

...with Asian apricot sauce

Herb Roasted Pork Loin

...stuffed with sage onion dressing with rosemary pan gravy

Corvina Sea Bass

...(additional \$1.00 per person) served in a Tomatilla reduction with roasted red pepper and crème fraîche

Sautéed Tilapia

...(additional \$1.00 per person) scented with fresh fennel and finished with capers and a crisp California wine sauce

Accompaniments (please choose three):

Cavatelli Carbonara ...cavatelli pasta with our rich cream sauce, bacon and green onions

Ziti Bolognese...ziti pasta in our rich tomato and pork sauce

Penne Pomodoro...penne pasta baked in our zesty marinara sauce with provol cheese

Pesto Genovese...penne pasta with pesto sauce and sun dried tomatoes

Tuscan Tomato and Spinach Orzo...a blend of tomato and spinach with white orzo pasta and garlic butter

Fusilli Broccoli...spiral pasta with broccoli in cream sauce

Tortellini Pepperonata...cheese tortellini tossed with roasted red bell peppers, tomatoes, garlic, and olive oil

Potatoes Siciliano...our family recipe. Potatoes sliced with the jackets left on, baked in a butter, basil and herb sauce

Roasted Garlic Mashers...potatoes whipped with fresh roasted garlic...the Italian way!

Bacon Cheddar Roasted Potatoes...generous portions of bacon and cheddar cheese compliments our specially seasoned red roasted potatoes

Asiago Potatoes Gratinée...layered with cream and Asiago cheese

Sweet Potato Fusion...sweet potato mashers enveloped on either side with seasoned mashed potatoes

Asiago Risotto...Aborio rice blended with Asiago cheese

Artichoke Pancetta Risotto...pancetta is Italian bacon that is rolled and seasoned with nutmeg

Avjar Couscous...roasted eggplant and red pepper vegetable spread blended with couscous

Rice Pilaf...a blend of long grain and wild rice steamed with our special herb seasonings

Almond Basmati Rice...exotic rice spiced with cinnamon, raisins and almond slivers

Green Beans Amandine...green beans topped with roasted almonds– always a crowd pleaser!

Honey Cinnamon Baby Carrots...baby carrots laced with a light blend of honey and cinnamon

Ratatouille Portabella...sliced eggplant filled and rolled with zucchini, yellow squash, and mushrooms then baked in tomato oregano sauce

Whole Green Beans & Parisian Carrots...long greens beans with unique round carrots

Italian Vegetable Giardiniera...zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

Grilled Vegetable Sambuca...zucchini, yellow squash, tender carrots, mushrooms, red peppers, onions, and garlic, grilled and lightly drizzled with Sambuca liqueur

Spinach Feta Gratin...(additional \$.50 per person) baked casserole topped with feta cheese

Asparagus Romano Pecorino...(additional \$.50 per person) topped with Romano cheese

The Deluxe Buffet also includes:

Fresh Garden Italian Salad

...iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion, and cucumber, tossed with Orlando's own signature Italian dressing

Dinner Rolls

...served with butter

Freshly Brewed Coffee Station

Orlando Event Centers Amenities:

Wedding Planning Services—Our highly trained wedding consultants are at your service to help with every detail of your wedding reception so that it will truly be a treasured event. Orlando's has been fulfilling a lifetime of memories for St. Louis brides and grooms for over forty-five years. We want to make the whole process as simple and easy for you as possible. We will be there for you from initial conceptual design to the last dance. Our consultants can also recommend companies providing flowers, limousines, photography and videography.

Elegant Ballrooms – Choose from one of our stylishly decorated ballrooms seating from 50 to 850.

Decor – Your head table is clothed, skirted in white with complimenting crystal candle pillars. The cake, coffee and gift tables are also clothed and skirted in classic white. Locked card boxes are included for each ballroom. A wood parquet floor is provided for dancing as well as luxurious patterned carpet for guest seating. Crystal and brass chandeliers will set the mood for your special event. Your guests will also enjoy being seated at round tables highlighted by the warm glow of our lovely crystal candle centerpieces.

China, Linen, and Water Service – Your guests will be seated at round tables dressed in white linen cloths and napkins. Your guests will also enjoy your specially selected menu on our white china plates accompanied by our rose patterned silverware. China cups, saucers and cake plates are always standard at Orlando's along with a fresh glass of water at each place setting adding sparkle as well as refreshment.

Service Staff – Excellent service seems to be a lost art when you visit most places. At Orlando's, our friendly and courteous staff are uniformed to suit the occasion. This staff includes a maître d', chef, servers, bartenders and a coatroom attendant. Our staff is completely dedicated to ensuring you and your guests are serviced beyond your expectations.

Deluxe Open Bar Service (4 continuous hours) – Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are Budweiser and Bud Light Draught Beers, O'Doul's Non-Alcoholic Beer, Chablis and Merlot Wines, Gin, Rum, Scotch, Bourbon, Vodka, Amaretto, Peach Schnapps, Sour Mix, Cranberry Juice, Bloody Mary Mix, Tonic, Club Soda, Orange Juice, Pepsi, Diet Pepsi, Sierra Mist, Sweet and Dry Vermouths, Lemons, Limes, Olives and Cherries. Our Bartenders are T.I.P.S. trained and will safely monitor the consumption of alcohol.

Champagne Bridal Toast - A complimentary champagne toast with fluted stemware is provided for your wedding party.

Complimentary Appetizer - Orlando's specially made cheese spread is always featured at our bar to give your guests a little nosh before dinner!

Additional Event/Bar Options:

Call Brand Bar Service (4 continuous hours) – Upgrade your bar with call brand liquors and cordials: Tanqueray Gin, Absolut Vodka, Seagram's V.O., Jim Beam, Dewar's Scotch, Bacardi Rum, Bailey's Irish Cream, Kahlua and Cream, and Amaretto DiSaronno. **Add \$3.00 per person.**

Bottled Beer Upgrade - Budweiser and Bud Light Bottled Beer available. **Add \$4.00 per person.**

Glassware at the Bar—up grade to glass stemware a your bar. **Add \$4.00 per person.**

Extended Event and Bar Service:

\$1.50 per person per to extend the event and open bar per half hour

\$2.50 per person per to extend the event and open bar per half hour if you have upgraded to Call Brand Service and/or Bottled Beer.

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