

# EVENT DINING GUIDE



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310RESTAURANT.COM

BLUONTHEAVENUE.COM

BOVINESTEAKHOUSE.COM



**BÖVINE**  
STEAKHOUSE  
ESTD ★ 2020

**310**  
Restaurants  
NEW AMERICAN CUISINE

# 310

## park south

NEW AMERICAN CUISINE

Located in historic Winter Park, offers cafe style dining along Park Avenue and private dining just steps from Rollins College.

310 Park South's private dining room seats up to 68 guests. The room can be divided in two smaller spaces, seating 34 guests and 30 guests.

310 South Park Avenue  
Winter Park, FL 32789  
407.647.7277



# 310

## lakeside

NEW AMERICAN CUISINE

Located in the heart of downtown Orlando, offers private event rooms and outdoor patio dining with spacious views of Lake Eola.

310 Lakeside has a private room overlooking Lake Eola. This room seats up to 136 guests or 106 guests with a dance floor. The room can also be divided in two smaller spaces, seating 40 guests and 74 guests. Full restaurant buyout is available.

301 East Pine Street  
Orlando, FL 32801  
407.373.0310



# BōVINE

## STEAKHOUSE

ESTD ★ 2020

Located in historic Winter Park along Park Avenue and private dining just steps from Rollins College. Inspired by the beauty of Winter Park, BoVine Steakhouse brings sophistication and class back to the former Park Plaza Gardens.

Bovine Steakhouse offers full restaurant buyout and lunch dining options.

319 South Park Avenue  
Winter Park, FL 32789  
407.794.1850



Located in historic Winter Park along Park Avenue just steps from Park Plaza Hotel and Rollins College.

blu on the avenue has a private dining room located in the back of the building. This room can seat up to 84 guests.

326 South Park Avenue  
Winter Park, FL 32789  
407.960.3778



# = LUNCH & BRUNCH OPTIONS =

LUNCH MENUS ARE AVAILABLE WHEN DINING BETWEEN THE HOURS OF 10AM TO 2PM

## PLATED LUNCH

*\$30.00 per person plus 6.5% sales tax and 22% service charge  
Iced tea, soft beverages, and Illy coffee included*

### Entree Options

Caesar Salad with Grilled Chicken

Pasta Primavera  
*seasonal vegetables, grana padano cheese*

Chicken Piccata  
*white wine, butter, capers, lemon sauce*

Salmon  
*tomato bruschetta, balsamic glaze*

### Dessert

Key Lime Trifle

## PLATED BRUNCH

2 courses including 2 hours of free flowing Champagne,  
Mimosas and non alcoholic beverages  
\$48.00 per person plus 6.5% sales tax and 22% service charge  
\$32 per person without Champagne and Mimosas

### Signature Salad

Fresh Fruit Salad  
*strawberry coulis*

### Entree

*choice of:*

French Toast  
*sweet crunch coated French bread, bacon*

Spinach, Bacon and Feta Scramble  
*breakfast potatoes, English muffin*

Steak and Eggs  
*grilled rib eye, egg scramble,  
brunch potatoes*



# DINNER OPTIONS

## DINNER PACKAGE 1

Create your menu by selecting 1 salad, 1 chicken, 1 fish and 1 vegetarian option  
Entrees served with Garlic Mash and Seasonal Vegetables

Iced tea, soft beverages, and coffee included

\$40.00 per person plus 6.5% sales tax and 22% service charge

With Dessert Trifle - \$46.00 per person plus 6.5% sales tax and 22% service charge

### Signature Salad

Mixed Greens  
tomatoes, cucumbers, Bermuda onions, house made balsamic vinaigrette

Caesar  
grana padano cheese, house made caesar dressing

### Farm

Chicken Piccata  
white wine, butter, capers, lemon sauce

Chicken Sorrentino  
mozzarella, parmesan, tomato ragu, fresh basil

### Ocean

Salmon  
tomato bruschetta, balsamic glaze

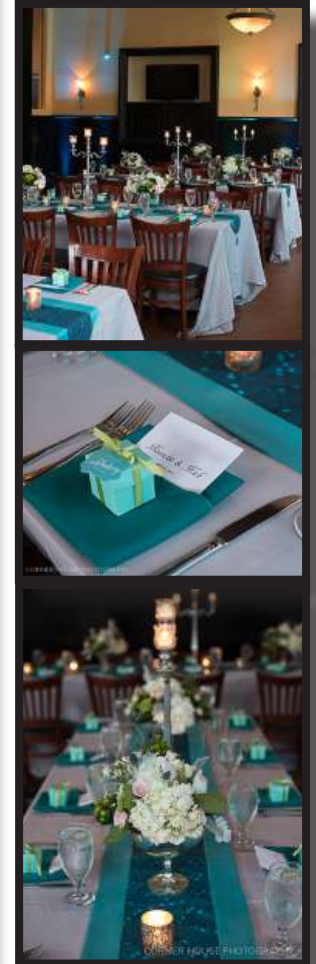
Mahi  
lemon beurre blanc

### Vegetarian

Pasta Aurora  
seasonal vegetables, creamy tomato basil sauce, fresh arugula

Seasonal Grilled Vegetables  
Moroccan couscous

Mushroom Ravioli  
pesto cream sauce



## DINNER PACKAGE 2

Includes Dinner Package 1 with the addition of 1 meat option for your menu.

\$52.00 per person plus 6.5% sales tax and 22% service charge

With Dessert - \$58.00 per person plus 6.5% sales tax and 22% service charge

### Additions for Dinner Package 2

add to Filet entree

Jumbo Shrimp - \$4.00 each

Crab Oscar - \$12.00 per person

Lobster Meat - \$14.00 per person

### Pasture

Prime Rib  
au jus, creamy horseradish sauce

Crispy Duck  
char siu hoisin glaze

**Filet**  
port wine demi

# DESSERTS

## DESSERT TRIFLES

Oreo Cream

Key Lime

Cannoli

Cheesecake with caramel sauce

Tiramisu

Apple Caramel Crisp

## MINI CHEESECAKES

*\$5.00 each*

S'mores

Raspberry

Oreo

New York Style

## CAKES

*Serves 10 to 12 Guests*

Italian Cream Cake - \$75.00  
*Shredded Coconut, Pecans & Sweet  
Cream Icing*

Triple Chocolate Cake - \$70.00

Carrot Cake - \$75.00





# HORS D'OEUVRES

## HOT DIP

*Served with lavosh crackers &  
house made pita chips*

Artichoke, Spinach & Parmesan Dip  
*\$3.00 per person - Minimum Order \$75.00*

Buffalo Chicken Dip  
*\$3.50 per person - Minimum Order \$87.50*

Crab Dip  
*\$5.00 per person - Minimum Order \$100.00*



## BRUSCHETTA

*priced per piece*

Tomato Bruschetta  
*balsamic glaze - \$2.50*

Pimento Cheese & Fresh Arugula  
*\$2.50*

Caramelized Onion & Goat Cheese  
*\$2.50*

## HORS D'OEUVRES

*priced per piece*

Shrimp Cocktail - served in a shot glass, cocktail sauce - \$5.00

Tuna Tartare - crispy wonton - \$4.50

Chicken Satay - ginger teriyaki glaze - \$3.50

Tomato Basil Soup Shooter - mini grilled cheese - \$4.00

Stuffed Mushroom - sausage, spinach, parmesan - \$3.00

Smoked Salmon - house made pita chip, lemon chive aioli - \$4.00

Fried Green Tomato - pimento spread, bacon jam, chives - \$3.25

BBQ Pulled Pork - cheddar toast points - \$3.50

Prime Rib Puffed Pastry - blue cheese, horseradish sauce - \$4.00

Tomato and Mozzarella Skewer - fresh basil, extra virgin olive oil, balsamic glaze - \$3.00

# HORS D'OEUVRES

## FOOD BARS

Charcuterie  
salami, pepperoncini, pepperoni,  
aged cheddar, smoked gouda,  
green olives, lavosh crackers, grapes  
*\$8.00 per person*

Fresh Vegetable Crudite  
carrots, broccoli, celery, peppers, buttermilk ranch,  
house pita chips  
*\$4.00 per person*

Fresh Fruit  
melon, pineapple, apple, oranges, blueberries, strawberries  
*\$6.00 per person*

Fried 3 Cheese Ravioli  
marinara, fresh herbs, grand padano parmesan cheese  
*\$3.50 per person*



## SLIDERS

Beef and Cheese  
*Cherry Tomato - \$3.50 each*

Buffalo Chicken  
*Bleu Cheese Dressing - \$4.00 each*

Mini Cuban  
*Hawaiian Roll - \$4.00 each*

Blackened Mahi  
*Old Bay Mayo, Pickle, Shaved Onion*  
*\$5.00 each*

Pulled Pork Tenderloin  
*\$4.00 each*





# BEVERAGE PACKAGES

## WINE & BEER PACKAGE

\$24.00 per person/plus tax and service charge  
2 hours unlimited consumption

or

\$32.00 per person/plus tax and service charge  
3 hours unlimited consumption

**Wine:** House Selection Cabernet, Merlot, Pinot Grigio, Chardonnay

**Bottled and Draught Beer:** Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Corona, Samuel Adams, Yuengling, Blue Moon, Amstel Light, Heineken, IPA, Florida Lager, Guinness

## PREMIUM COCKTAIL PACKAGE

\$32.00 per person/plus tax and service charge  
2 hours unlimited consumption

or

\$40.00 per person/plus tax and service charge  
3 hours unlimited consumption

**Wine:** House Selection Cabernet, Merlot, Pinot Grigio, Chardonnay

**Bottled and Draught Beer:** Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Corona, Samuel Adams, Yuengling, Blue Moon, Amstel Light, Heineken, IPA, Florida Lager, Guinness

**Liquor (Single Liquor Mixed Drinks):** Three Olives Vodka, Tito's Vodka, Grey Goose, Ketel One, Deep Eddie, Beefeater, Tanqueray, Bacardi Light, Captain Morgan, 1800 Silver, Milagro, Jack Daniels, Crown Royal, Jim Beam, Johnny Walker Red

## CHAMPAGNE AND MIMOSAS

\$22.00 per person/plus tax and service charge  
2 hours of free flowing champagne and mimosas

### **Add Bloody Mary's**

\$26.00 per person/plus tax and service charge  
olives, bacon, pickles, celery, jalapeños, peppadews, lemon and lime

### **Champagne Toast**

\$4.00 per person/plus tax and service charge

ALCOHOL IS ALSO AVAILABLE UPON CONSUMPTION (OPEN BAR)  
OR AS A CASH BAR TO YOUR GUESTS

# == ALL INCLUSIVE PACKAGE ==

## To Share

Prime Rib Puffed Pastries  
*bleu cheese, horseradish sauce*

Tomato & Mozzarella Skewers  
*basil, extra virgin olive oil, balsamic glaze*

Shrimp Cocktail

## To Start

Mixed Greens  
*tomato, cucumber, carrots, shaved onion, craisins,  
goat cheese, balsamic glaze*

## Entree

*choice of:*

Chicken Piccata  
*white wine, butter, capers, lemon sauce garlic mash,  
seasonal vegetables*

Salmon  
*tomato bruschetta, balsamic glaze garlic mash,  
seasonal vegetables*

Filet Mignon  
*port wine demi  
garlic mash, seasonal vegetables*

Mushroom Ravioli  
*pesto cream sauce*

## Dessert Trifles

Oreo, Cheesecake, Key Lime

*\$100.00 per person, inclusive of tax and gratuity charges  
iced tea, soft beverages, and Illy coffee included*



# TESTIMONIALS

"On behalf of the entire team at the Orlando CVB, I would like to take this opportunity to thank you for working with us on our recent Canada/USA fam trip. 310 Lakeside made us feel right at home with your cafe style seating, great food and extensive wine list. The food and service was exceptional and made for the perfect venue for our opening dinner. Thank you for your attention to detail. The agents had nothing but praise for your restaurant and are sure to recommend it to their future clients."

- Anita Walker, Orlando/Orange County Convention & Visitors Bureau Inc.

"What a perfect wedding lunch! You and your staff were everything we needed. A million thanks!"

- Susan Thompson

"Thank you, thank you, thank you!!! You were awesome, the staff was wonderful, the food was delicious. Thank you so much for making me look soooooooo good!!! Please thank everyone for me, the feed back I received was wonderful."

- Hope Myers, Progressive

**We pride ourselves on using only the freshest ingredients. We couple great food and service with a hip bar and relaxed atmosphere. Our restaurants are the perfect place for your next event.**

"I just want to thank you and tell you how wonderful our dinner was this past Thursday evening! The food and presentation of the food was excellent! The servers were all patient, kind, efficient and professional! Everyone was very impressed with the food and service. My husband and I are so pleased with how it all turned out and especially the bride and groom and her family! I would definitely select 310 Lakeside again for a special event! Many thanks to you and your staff for making our rehearsal dinner such a special night!"

- Lesley Stapp

"I just wanted to send you a HUGE THANK YOU for our party Saturday night. We had a wonderful time. The food was wonderful and your staff was amazing. They were so attentive! Please tell them that we really appreciated them. I hope you have a wonderful holiday and thanks again!"

- Hillary Philbrick, Orange County Schools

"Thank you so very much for everything. It was just what Mike and Kristine wanted. They had a blast and enjoyed every minute. Food was great, things looked beautiful, the staff WONDERFUL. And most importantly thank you for fixing her hair!!! You were like an angel from heaven at that moment!!!! Thanks again, we so appreciate everything!"

- Linda Coffin

"Thank you so much for everything! Rave reviews!"

- Tiffany Reis, Franklin Square Capitol Partners



# == ADDITIONAL INFORMATION ==

## OPTIONAL SERVICES

### **Complimentary Customized Menus**

We are pleased to include customized printed menus for your event.

### **Cake Cutting**

Celebration cakes are welcome.

A \$1 cake-cutting service charge will be charged per guest.

Our staff will cut and serve the cake for you.

### **Table Linens**

310 Restaurants and blu on the avenue includes linen napkins for all events in white, ivory or black.

Linen table clothes are an additional \$6.00 per table of 6 guests and can be ordered in white, ivory and black.

### **Chargers**

Chargers are available in either gold or silver, for an additional \$1.00 per place setting.

### **Patio Ceremony - 310 Lakeside**

Our private side patio, overlooking Lake Eola, at 310 Lakeside is available for ceremonies before your reception.

There is a charge of \$250.00 for use of the space and includes chairs.

### **Off Site Catering**

Please contact us for more details about off site catering.

## PARKING

### **310 Lakeside Parking**

310 Lakeside Restaurant is located in the main lobby of The TD Bank Building, at 301 East Pine Street, Orlando, 32801.

Complimentary parking is available after 6pm on weekdays (Monday-Friday) and all day Saturday and Sunday, in the Capital Plaza Parking Garage, directly across Pine Street. Please bring in your parking ticket to be validated by the 310 Lakeside staff.

### **310 Park South, BoVine Steakhouse & blu on the avenue Parking**

For a parking map please visit: [experienceparkavenue.com](http://experienceparkavenue.com)



# AGREEMENTS

## TERMS

### **Guest Count**

A final confirmation of the number of guests in your party is required 7 business days prior to your event date. No further reductions will be accepted after this time.

If the guest count exceeds the guaranteed number, the additional food and beverage charge will be added for each guest.

Please note, the minimum number of guests that the customer guarantees on the final signed contract, or the minimum guarantee of food revenue as stated on the final contract, cannot be reduced once the contract is signed 7 business days prior to event date.

### **Menu**

A final menu is required 14 business days prior to your event. No changes will be accepted after the 14 day period.



## PAYMENT AND CHARGES

### **Service Charge & Tax**

A service charge of 22% and state sales tax of 6.5% will be added to all food and beverage charges.

### **Deposit Payment**

A non-refundable deposit of \$250.00 is required to secure your reservation for private space.

Your deposit will be deducted from your final bill.

This payment will be processed immediately and is non-refundable.

The payment will not be refunded if event is canceled.

If the date of the event is changed within 120 days of the contracted date, the deposit will not be refunded and an additional deposit will be required to hold the new date. If customer books the date within 120 days of the scheduled event,

All amounts paid to date are non-refundable.

### **Payment Terms**

310 Restaurants and blu on the avenue requires the balance of the event to be paid in full the day of the event. The credit card used to hold the reservation is held on file and will be processed for the balance unless an alternate method of payment is presented before the event date.

# DECOR & LINEN

## Photographers

KV Photography - Valeria - 407.923.0183  
Victoria Angela Photography - 407.730.0614  
Brittany Johnson - Rose Ivy Photography - 407.223.4899

## Cake

Everything Cake - Alex - 321.438.9408  
Party Flavors - 407.578.2082  
Anna Cakes - 407.792.8096

## Florists

Flowers by Lesley - 407.694.0624  
Le Fleur Atelier - Yolanda - 352.217.4947  
Lee Forrest Design - Lee - 407.770.0440  
Weddings By Carly Ane's - 407.294.7978  
Fern & Curl - 321.298.3557

## Decor Rental

Ocean Hawks Rentals - 507.564.2957  
Orlando Wedding and Party Rentals - 407.739.5740  
Over the Top Linen - 407.601.5977  
Bryant Production Events - Toni Bryant - 352.449.2767

## Music

FyerFly Productions - Jim O'Neill - 407.574.2020  
DJ Rey - 407.760.3257  
Subsonic - Shawn - 321.262.2895  
Guitarist Jeff Scott - 407.365.3601  
White Rose Entertainment - 407.601.3765  
Live Musicians - Seba and that Guy - 352.455.6278

## Audio Visual

AV Matters - Rob - 407.702.7744

## Officiants

Sensational Ceremonies - 888.390.7299

## Coordinators

Runway Events - Rebekkah - 321.236.0757  
Nicole Squared Events - 407.617.6874

## Transportation

VIP Transportation Group - Ginette - 407.373.4455

FOR MORE INFORMATION OR TO SCHEDULE YOUR ON-SITE CONSULTATION

Hillary Jovi-Hasemann - Events Director  
407.730.6249 (Direct Line)  
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