

EVENT DINING GUIDE



HILLARY JOVI-HASEMANN - EVENTS DIRECTOR

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310RESTAURANT.COM

BLUONTHEAVENUE.COM

BOVINESTEAKHOUSE.COM



BOVINE

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



310

nona

NEW AMERICAN CUISINE

310 Nona, located minutes from Medical City and the Orlando International Airport, offers private dining and lakefront patio dining.

310 Nona's private dining room seats up to 80 guests. The room can be divided in 2 smaller spaces, each seating 40 guests. Full restaurant buy is available.

10783 Narcoossee Road
Orlando, FL 32827
407.203.1120



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



BOVINE

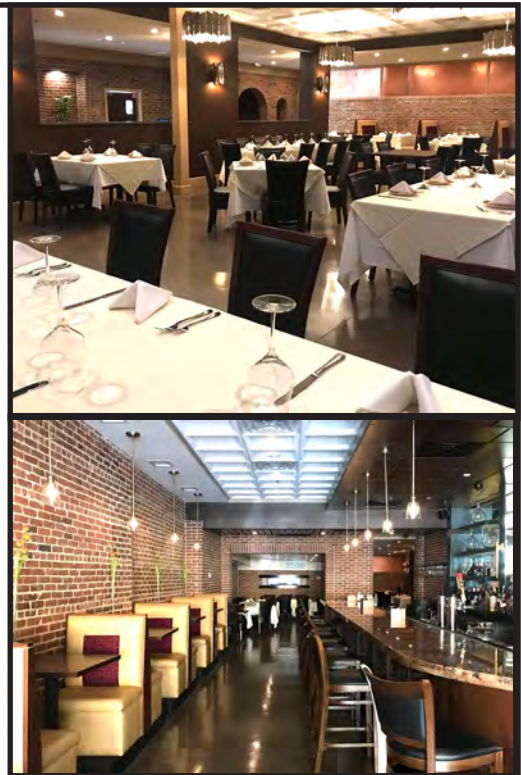
STEAKHOUSE

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



LUNCH OPTIONS

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

PLATED LUNCH

*\$24.00 per person plus 6.5% sales tax and 22% service charge
Iced tea, soft beverages, and Illy coffee included
select 3 entree options*

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

Assorted Dessert Bars

LUNCH BUFFET

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

Buffet Items

Mixed Greens Salad
balsamic vinaigrette

Pasta with Grilled Chicken
parmesan cream sauce

Mahi
lemon beurre blanc

Mashed Potatoes

Seasonal Vegetables

Dessert

Assorted Dessert Bars

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

\$34.00 per person plus 6.5% sales tax and 22% service charge

With Dessert Trifle - \$38.00 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 Tarragon
wild mushroom tarragon cream 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

Teriyaki Grilled Vegetables or Curry Vegetables
jasmine rice

Mushroom Ravioli
pesto cream sauce



DINNER PACKAGE 2

Includes Dinner Package 1 with the addition of a meat option on your menu.
\$42.00 per person plus 6.5% sales tax and 22% service charge

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

Additions

add to any entree

Jumbo Shrimp - \$4.00 each
Jumbo Lump Crab - \$12.00 per person
Lobster - \$12.00 per person
Filet - 8 oz - \$4.00 per person

Pasture

Prime Rib
au jus

Osso Buco
demi glaze

Filet (6 oz)
port wine demi

Pork Porterhouse
bacon jam, apple jus

BRUNCH OPTIONS



PLATED BRUNCH

2 courses including 2 hours of free flowing Champagne,
Mimosas and non alcoholic beverages
\$38.00 per person plus 6.5% sales tax and 22% service charge

Signature Salads

choice of:

Fresh Fruit Salad
strawberry coulis

Mixed Garden Greens
tomatoes, Bermuda onions, cucumbers balsamic vinaigrette

Entree

choice of:

French Toast
sweet crunch coated French bread, bacon

Spinach, Feta and Bacon Scramble
breakfast potatoes, English muffin

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

BRUNCH BUFFET

\$24.00 per person plus 6.5% sales tax and 22% service charge

Egg and Cheese Scramble

Sausage

Bacon

French Toast & Syrup

Breakfast Potatoes

Fresh Fruit

Assortment of Breakfast Breads & Muffins

Iced Tea, Soft Beverages, Coffee, Orange Juice

DESSERTS

DESSERT TRIFLES

Chocolate
*chocolate cake, Kahlua chocolate
pudding, Heath bar crunch*

Key Lime

Berries & Cream
balsamic infused strawberries, fresh cream

Cannoli

Cheesecake with caramel sauce

Tiramisu

Apple Caramel Crisp

Banana Pudding

Lemon Blueberry Custard

MINI CHEESECAKES

\$3.50 each

S'mores
Raspberry
Nutella
Oreo
Snickers
New York Style

CAKES

Serves 10 to 12 Guests

Italian Cream Cake - \$70.00
*Shredded Coconut, Pecans & Sweet
Cream Icing*

Triple Chocolate Cake - \$65.00

Carrot Cake - \$70.00

DESSERT BARS

\$2.50 each

Coconut Key Lime
German Chocolate
Raspberry Swirl
Chocolate Heath
Lemon



HORS D'OEUVRES

HOT DIPS

Served with lavosh crackers & pita chips

Artichoke, Spinach & Parmesan Dips
\$2.00 per person - Minimum Order \$40.00

Buffalo Chicken Dip
\$2.00 per person - Minimum Order \$40.00

Spicy Crab Dip
\$3.00 per person - Minimum Order \$60.00

Beef Taco Dip
avocado whip, sour cream, melted cheddar, scallions, tomatoes
\$3.00 per person - Minimum Order \$60.00



BRUSCHETTA

priced per piece

Tomato Bruschetta
balsamic glaze - \$1.75

Bacon Jam & Goat Cheese
\$2.00

Boursin & Prosciutto
arugula, extra virgin olive oil - \$2.00

HORS D'OEUVRES

priced per piece

Shrimp Cocktail - served in a shot glass, cocktail sauce - \$3.95

Tuna Tartare - crispy wonton - \$3.00

Chicken Satay - ginger teriyaki glaze - \$2.50

Beef Kabob - peppers, chimichurri - \$3.50

Bacon Wrapped Shrimp - \$3.95

Tomato Basil Soup Shooter - mini grilled cheese - \$3.00

Stuffed Mushroom - sausage, spinach, parmesan - \$2.00

Smoked Salmon - house made potato chip, lemon chive aioli - \$2.50

Fried Green Tomato - pimento spread, bacon jam, chives - \$2.50

BBQ Pulled Pork - cheddar toast points - \$2.50

Prime Rib Puffed Pastry - blue cheese, horseradish sauce \$3.50

Tomato and Mozzarella Skewer - fresh basil, extra virgin olive oil, balsamic glaze - \$2.25

HORS D'OEUVRES

FOOD BARS

Antipasto Display
salami, capicola, pepperoncini, pepperoni,
provolone cheese, and fresh baguette
\$5.00 per person

Artisan Cheese Display
smoked gouda, aged cheddar, Swiss, grapes, lavosh
crackers
\$4.00 per person

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

Fried 3 Cheese Ravioli
marinara, fresh herbs, grand padano parmesan cheese
\$3.00 per person



SUSHI

16 pieces - \$18.00 per roll selection

California - Kani krab, avocado, cucumber, masago
Spicy Tuna - spicy tuna, cucumber, spicy mayo
Shrimp Tempura - tempura shrimp, avocado, cucumber, eel sauce
Philadelphia - salmon, cream cheese, cucumber

SLIDERS

Beef and Cheese
Cherry Tomato - \$3.25 each

Buffalo Chicken
Bleu Cheese Dressing - \$3.25 each

Mini Cuban
Hawaiian Roll - \$3.00 each

Blackened Mahi
Old Bay Mayo, Pickle, Shaved Onion
\$3.95 each

Pulled Pork Tenderloin
\$3.25 each



BEVERAGE PACKAGES

WINE & BEER PACKAGE

\$20.00 per person/plus tax and service charge

2 hours unlimited consumption

or

\$26.00 per person/plus tax and service charge

3 hours unlimited consumption

Wine: Trapiche Chardonnay, Vico Pinot Grigio, Trapiche Cabernet and Merlot

Bottled Beer: Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Corona, Bass, Becks, Stella Artois, Heineken, Amstel Light, Newcastle, Buckler NA

Draught Beer: Peroni Lager, Bud Light, Harp, OBP, Yuengling

PREMIUM COCKTAIL PACKAGE

\$26.00 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: Trapiche Chardonnay, Vico Pinot Grigio, Trapiche Cabernet and Merlot

Bottled Beer: Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Corona, Bass, Becks, Stella Artois, Heineken, Amstel Light, Newcastle & Buckler NA

Draught: Peroni Lager, Bud Light, Harp, OBP, Yuengling

Liquor: Three Olives Vodka, Broker's Gin, Cuervo 1800 Tequila, Bacardi Light Rum, Jack Daniels Bourbon



BEVERAGE PACKAGES

SIGNATURE COCKTAIL PACKAGE

\$30.00 per person/plus tax and service charge

2 hours unlimited consumption

or

\$38.00 per person/plus tax and service charge

3 hours unlimited consumption

Wine: Acacia "A" Chardonnay, Vicolo Pinot Grigio, Root :1 Sauvignon Blanc, Irony Pinot Noir, Rodney Strong Merlot, Rodney Strong Cabernet

Bottled Beer: Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Corona, Bass, Becks, Stella Artois, Heineken, Amstel Light, Newcastle & Buckler NA

Draught: Peroni Lager, Bud Light, Harp, OBP, Yuengling

Liquor: Absolut Vodka, Grey Goose Vodka, Beefeater Gin, Hornitos Tequila, 10 Cane Rum, Jack Daniels Bourbon, Crown Royal, Jim Beam, Johnny Walker Red

CHAMPAGNE AND MIMOSA BAR

\$15.00 per person/plus tax and service charge

2 hours of free flowing champagne and mimosas

Add Bloody Mary's

\$18.00 per person/plus tax and service charge

olives, bacon, pickles, celery, jalapeños, peppadews, lemon and lime
with shrimp \$20.00 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 ==

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

Wine & Beer

Cabernet
Chardonnay
Bottled & Draught Beers
2 beverages per guest

To Share

Prime Rib Puffed Pastries
bleu cheese, horseradish sauce

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

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*

8 oz. Filet Mignon
*port wine demi
garlic mash, seasonal vegetables*

Mushroom Ravioli
pesto cream sauce

Dessert Trifles

Chocolate, Cheesecake, Key Lime



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. Just let us know your special salutation to be included on your menu.

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 \$3.00 each 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

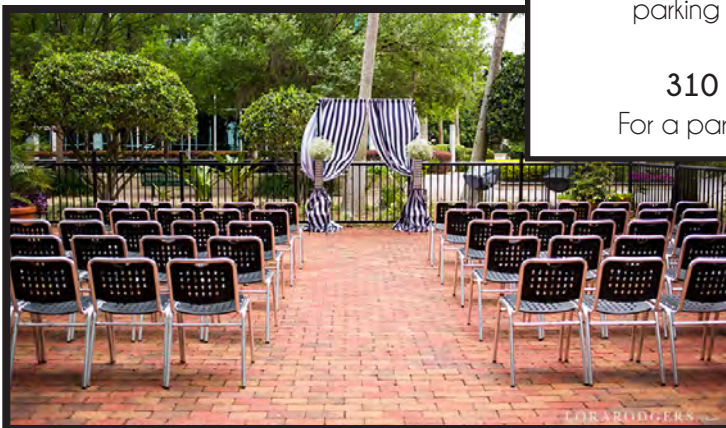
310 Lakeside Parking

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 and blu on the avenue Parking

For a parking map please visit: 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 (\$250.00 half room/\$500.00 full room) 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.

REFERENCES

Photographers

Tabitha McClausand - 407.810.5273
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

Le Fleur Atelier - Yolanda - 352.217.4947
Lee Forrest Design - Lee - 407.770.0440
Weddings By Carly Ane's - 407.294.7978
Greenery Productions - Eric - 407.363.9151. ext. 308
Flowers by Lesley - 407.694.0624
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

Music

DJ Rey - 407.760.3257
Subsonic - Shawn - 321.262.2895
Guitarist Jeff Scott - 407.365.3601
White Rose Entertainment - 407.601.3765
Tagas - Tommy Metzger - 407.826.5833
Exclusive Deejays - Andy - 407.914.9125
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)
events@310restaurant.com

