



310 PARK SOUTH, 310 NONA AND 310 LAKESIDE

AWARD WINNING CUISINE AND DINING FOR YOUR CORPORATE EVENTS, WEDDING RECEPTIONS, REHEARSAL DINNERS, HOLIDAY PARTIES AND MORE.

310 PARK SOUTH, LOCATED IN HISTORIC WINTER PARK, OFFERS CAFÉ STYLE DINING ALONG PARK AVENUE AND PRIVATE DINING FOR UP TO 68 GUESTS, JUST STEPS FROM ROLLINS COLLEGE.

310 LAKESIDE, LOCATED IN THE HEART OF DOWNTOWN ORLANDO, IS WITHIN WALKING DISTANCE TO WORLD-CLASS HOTELS, SPAS AND BOUTIQUES. OFFERING PRIVATE EVENT ROOMS AND OUTDOOR DINING WITH SPACIOUS VIEWS OF LAKE EOLA, FOR UP TO 130 GUESTS.

WE PRIDE OURSELVES IN USING ONLY THE FRESHEST INGREDIENTS PAIRED WITH FRIENDLY, IMPECCABLE SERVICE. COUPLE GREAT FOOD AND SERVICE WITH A HIP BAR AND RELAXED ATMOSPHERE, AND BOTH 310 RESTAURANTS ARE THE PERFECT PLACE FOR YOUR LUNCH, DINNER & SUNDAY BRUNCH EVENTS.

VISIT OUR WEBSITE AT WWW.310RESTAURANT.COM FOR ADDITIONAL INFORMATION...

CELEBRATE WITH 310!

CALL TO SCHEDULE YOUR ON-SIGHT CONSULTATION.

PRIVATE EVENT SALES:

HILLARY JOVI - EVENTS DIRECTOR

SHANON HALL - EVENTS MANAGER

407.730-6249 (DIRECT LINE)

EVENTS@310RESTAURANT.COM

310 LAKESIDE
301 EAST PINE STREET
ORLANDO, FL 32801
407.373.0310

310 NONA
10783 NARCOOSSEE ROAD
ORLANDO, FL 32827
407.203.1120

310 PARK SOUTH
310 SOUTH PARK AVENUE
WINTER PARK, FL 32789
407.647.7277

“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

“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.

WARM REGARDS, ANITA”

ANITA WALKER, ORLANDO/ORANGE COUNTY CONVENTION & VISITORS BUREAU INC.

“BOB AND I WANT TO THANK YOU FOR ALL THAT YOU AND YOUR 310 LAKESIDE STAFF DID TO MAKE OUR SON’S REHEARSAL DINNER SUCH A GREAT SUCCESS! THE FOOD WAS DELICIOUS! THE WAIT STAFF COURTEOUS AND EFFICIENT. MANY OF OUR GUESTS COMMENTED ON THE DELECTABLE FOOD—SO PLEASE PASS THAT ON TO YOUR CHEF.”

GINGER McMAHON

“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 MUCH FOR EVERYTHING! RAVE REVIEWS!”

TIFFANY REIS, FRANKLIN SQUARE CAPITOL PARTNERS

“I JUST WANTED TO THANK YOU FOR ALL YOUR HELP IN SETTING UP OUR DINNER THIS PAST THURSDAY NIGHT. ISAAC SAID THAT EVERYTHING WAS EXCELLENT AND YOUR STAFF WAS GREAT IN TIMING THE DINNER OUT.

WE WILL DEFINITELY USE 310 AGAIN!”

SHARI CAMHY

“THANK YOU SO MUCH FOR EVERYTHING YOU DID FOR US. EVERYTHING WAS SIMPLY PERFECT! FROM THE STAFF TO THE FOOD TO THE SPACE... EVERYONE HAS COMMENTED ON WHAT A WONDERFUL TIME THEY HAD AND HOW LOVELY THE PLACE & FOOD WAS, ETC... I HAVE ALREADY SHARED YOUR NAME & CONTACT INFO WITH SEVERAL OTHERS SO HOPEFULLY, THEY WILL PLAN AN EVENT THERE AS WELL.

THANK YOU AGAIN- WE ARE VERY HAPPY!!!”

ALLISON DAY, REALTOR, PRUDENTIAL FLORIDA REALTY

“WHAT A PERFECT WEDDING LUNCH! YOU AND YOUR STAFF WERE EVERYTHING WE NEEDED. A MILLION THANKS!”

SUSAN THOMPSON

“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

“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

“THE EVENING WAS WONDERFUL ! EVERYONE HAD SUCH A GREAT TIME AND THE STAFF WAS EXCELLENT! THANK YOU AGAIN FOR MAKING THIS NIGHT FOR MY SON AND FIANCÉE SO MEMORABLE.”

KATHY

“I DIDN’ T GET A CHANCE TO TALK TO YOU AFTER, BUT THANK YOU SO MUCH FOR ALL OF YOUR HELP FOR THIS MEETING. THE SERVICE AND VENUE WERE GREAT!! YOUR WERE A PHENOMENAL HELP, ESPECIALLY WHEN MORE THAN THE ALLOTTED AMOUNT OF PEOPLE SHOWED UP. THANK YOU AGAIN AND WE’ LL BE IN TOUCH FOR OUR NEXT EVENT :)”

SARAH - METLIFE

“HILLARY, THANK YOU SO MUCH!!! YOU AND YOUR STAFF, THE PLACE, THE AMBIANCE, THE SERVICE, THE FOOD, EVERYTHING WAS EXCELLENT!!! EVERYONE WILL BE TALKING ABOUT IT FOR A WHILE. THE COMPLIMENTS KEEP COMING! I HAVE A FEELING IT WILL BE “THE PLACE” FOR UPCOMING EVENTS. I PLAN TO VISIT AGAIN WITH MY FRIENDS WHEN I VISIT ORLANDO. WHAT A GREAT PLACE! THANKS AGAIN!!”

MARY BURGESS

“JUST WANTED TO SEND A BIG THANK YOU FOR HELPING US HAVE SUCH A WONDERFUL WEDDING. IT WAS PERFECT AND EXACTLY AS I IMAGINED. I WILL BE WRITING EXCELLENT REVIEWS :) THANKS AGAIN!”

LISA HOSS

MAGNOLIA AVENUE MENU

ENTREE

CHOICE OF:

CAESAR SALAD WITH GRILLED SHRIMP

CRISP HEARTS OF ROMAINE TOSSED WITH OUR OWN CAESAR DRESSING AND TOPPED WITH FRESH GRATED GRANA PADANO CHEESE AND CROUTONS.

TURKEY SANDWICH

SLICED OVEN ROASTED TURKEY WITH LETTUCE, TOMATO, BACON, CLOVER SPROUTS, BRIE CHEESE AND HONEY MUSTARD ON A HONEY WHEAT WRAP.
SERVED WITH A MIXED GREENS SALAD AND OUR SIGNATURE BALSAMIC VINAIGRETTE.

310 GARDEN SALAD WITH GRILLED CHICKEN

MIXED GARDEN GREENS TOPPED WITH GRAPE TOMATOES, CUCUMBERS, CARROTS, BERMUDA ONIONS AND CRUMBLLED GOAT CHEESE.
SPRINKLED WITH CRAISINS AND SUNFLOWER KERNELS. SERVED WITH OUR RASPBERRY VINAIGRETTE.

DESSERT

CHOCOLATE TRIFLE

INCLUDES ICED TEA, SOFT BEVERAGES AND "ILLY" COFFEE

\$19 PER PERSON PLUS TAX AND GRATUITY

CENTRAL AVENUE MENU

SIGNATURE SALAD

MIXED GARDEN GREENS

TOPPED WITH TOMATOES, CARROTS, BERMUDA ONIONS AND CUCUMBERS.

DRIZZLED WITH OUR SIGNATURE BALSAMIC VINAIGRETTE.

ENTREE

CHOICE OF:

CHICKEN BORDELAISE

ALL NATURAL BONELESS CHICKEN BREAST SAUTÉED AND TOPPED WITH A CLASSIC BORDELAISE SAUCE.

SERVED WITH GARLIC MASH AND SEASONAL VEGETABLE.

GRILLED SALMON

FINISHED WITH A TOMATO BRUSCHETTA AND BALSAMIC GLAZE.

SERVED WITH GARLIC MASH AND SEASONAL VEGETABLE.

PENNE AURORA

PENNE PASTA TOSSED IN A TOMATO BASIL CREAM SAUCE WITH SEASONAL VEGETABLES.

GARNISHED WITH FRESH ARUGULA.

DESSERT TRIFLE

SEE TRIFLE SELECTIONS

INCLUDES ICED TEA, SOFT BEVERAGES AND “ILLY” COFFEE

\$30 PER PERSON PLUS TAX AND GRATUITY

LUNCH ENTREE PORTIONS AVAILABLE - \$25.00 PER PERSON PLUS TAX AND GRATUITY

ROBINSON AVENUE MENU

SIGNATURE SALAD

CAESAR SALAD

CRISP HEARTS OF ROMAINE TOSSED WITH OUR OWN CAESAR DRESSING AND
TOPPED WITH FRESH GRATED GRANA PADANO CHEESE AND CROUTONS.

ENTREE

CHOICE OF:

MAHI

PAN SEARED AND FINISHED WITH A TROPICAL SALSA.
SERVED WITH GARLIC MASH AND SEASONAL VEGETABLE.

CHICKEN TARRAGON

BONELESS CHICKEN BREAST SAUTÉED AND TOPPED WITH A MUSHROOM, TARRAGON, AND CARAMELIZED LEEK SAUCE.
SERVED WITH GARLIC MASH AND SEASONAL VEGETABLE.

QUEEN CUT PRIME RIB

OVEN ROASTED AND FINISHED WITH AU JUS.
SERVED WITH GARLIC MASH AND SEASONAL VEGETABLE.

MUSHROOM RAVIOLI

WILD MUSHROOM RAVIOLI SIMMERED IN A TRINITY OF VEGETABLES.
FINISHED WITH EXTRA VIRGIN OLIVE OIL

DESSERT TRIFLES

SEE TRIFLE SELECTIONS

INCLUDES ICED TEA, SOFT BEVERAGES AND “ILLY” COFFEE
\$35 PER PERSON PLUS TAX AND GRATUITY

ANDERSON AVENUE MENU

SIGNATURE SALAD

CAESAR SALAD

CRISP HEARTS OF ROMAINE TOSSED WITH OUR OWN CAESAR DRESSING AND TOPPED WITH FRESH GRATED GRANA PADANO CHEESE AND CROUTONS.

ENTREE

CHOICE OF:

MAHI

PAN SEARED AND TOPPED WITH AN HERBED BUTTER AND FINISHED WITH A TOASTED CITRUS CRUST.
SERVED WITH CARLIC MASH AND SEASONAL VEGETABLE.

PETIT FILET MIGNON

FRESH CUT BEEF TENDERLOIN, PAN SEARED WITH A PORT WINE DEMI GLACE.
SERVED WITH CARLIC MASH AND SEASONAL VEGETABLE.

CHICKEN ASIAGO

ALL NATURAL BONELESS CHICKEN BREAST STUFFED ASIAGO CHEESE, RED PEPPER AND BABY SPINACH.
FINISHED WITH A TOMATO JUS LIE.
SERVED WITH CARLIC MASH AND SEASONAL VEGETABLE.

DESSERT TRIFLE

SEE TRIFLE SELECTIONS

INCLUDES ICED TEA, SOFT BEVERAGES AND "ILLY" COFFEE
\$39 PER PERSON PLUS TAX AND GRATUITY

DELANEY AVENUE MENU

SIGNATURE SALAD AND SOUP

CHOICE OF:

CAESAR SALAD

CRISP HEARTS OF ROMAINE TOSSED WITH OUR OWN CAESAR DRESSING AND
TOPPED WITH FRESH GRATED GRANA PADANO CHEESE AND CROUTONS.

SOUP DU JOUR

ENTREE

CHOICE OF:

CRAB ENCRUSTED MAHI

TOPPED WITH FRESH ARUGULA AND FINISHED WITH A TROPICAL SALSA.
SERVED WITH GARLIC MASH.

FILET MIGNON

FRESH CUT BEEF TENDERLOIN, PAN SEARED AND FINISHED WITH A WHOLE GRAIN MUSTARD SAUCE.
SERVED WITH GARLIC MASH AND SEASONAL VEGETABLE.

PORK TENDERLOIN

BOURBON MARINATED AND OVEN ROASTED, FINISHED WITH A MUSTARD CREAM SAUCE.
SERVED WITH GARLIC MASH AND SEASONAL VEGETABLE.

DESSERT TRIFLE

SEE TRIFLE SELECTIONS

INCLUDES ICED TEA, SOFT BEVERAGES AND "ILLY" COFFEE

\$44 PER PERSON PLUS TAX AND GRATUITY

EOLA AVENUE MENU

SIGNATURE SALAD AND SOUP

CHOICE OF:

310 SALAD

MIXED GARDEN GREENS TOPPED WITH GRAPE TOMATOES, CUCUMBERS, CARROTS AND BERMUDA ONIONS. SPRINKLED WITH CRAISINS AND SUNFLOWER SEEDS. ACCOMPANIED BY GOAT CHEESE AND DRIZZLED WITH OUR SIGNATURE BALSAMIC VINAIGRETTE.

LOBSTER BISQUE

ENTREE

CHOICE OF:

YELLOWFIN TUNA

SESAME ENCRUSTED, SERVED WITH SCALLION RICE AND STEAMED BROCCOLINI. FINISHED WITH A TERYAKI GLACE.

FILET MIGNON AND JUMBO SHRIMP

FRESH CUT BEEF TENDERLOIN, PAN SEARED AND FINISHED WITH A WHOLE GRAIN MUSTARD SAUCE. SERVED WITH CARLIC MASH AND SEASONAL VEGETABLE.

HALF ROASTED DUCK

FINISHED WITH A PLUM DEMI. SERVED WITH CARLIC MASH AND SEASONAL VEGETABLE.

DESSERT TRIFLE

SEE TRIFLE SELECTIONS

INCLUDES ICED TEA, SOFT BEVERAGES AND "ILLY" COFFEE

\$49 PER PERSON PLUS TAX AND GRATUITY

DESSERT TRIFLE SELECTIONS

CHOCOLATE

LAYERS OF CHOCOLATE CAKE AND KAHLUA CHOCOLATE PUDDING TOPPED WITH HEATH BAR CRUNCH

KEYLIME

BERRIES & CREAM

BALSAMIC INFUSED STRAWBERRIES WITH FRESH CREAM

CANNOLI

CHEESECAKE WITH CARAMEL SAUCE

TIRAMISU

APPLE CARAMEL CRISP

BANANA PUDDING

LEMON BLUEBERRY CUSTARD

ASSORTED CUPCAKES - AVAILABLE UPON REQUEST - \$4.00 EACH

CAKES - SERVES 10 TO 12 GUESTS

ITALIAN CREAM CAKE - \$60.00
SHREDED COCONUT, PECANS & SWEET CREAM ICING

TRIPLE CHOCOLATE CAKE - \$50.00

CARROT CAKE - \$60.00

MINI CHEESECAKES - \$3.50 EA

SMORES, RASPBERRY, NUTELLA
OREO, SNICKERS, NEW YORK STYLE

DESSERT BARS - \$2.50 EA

COCONUT, KEY LIME, GERMAN CHOCOLATE
RASPBERRY SWIRL, CHOCOLATE HEATH, LEMON

TO SHARE

HOT DIPS

DIPS ARE SERVED WITH LAVOSH & PITA CHIPS

\$1.50 PER PERSON, PER SELECTION - MINIMUM ORDER \$40.00

ARTICHOKE, SPINACH & PARMESAN DIP

SPICY CRAB DIP

BUFFALO CHICKEN DIP

HORS D'OEUVRES

PRICED PER PIECE

CRAB CAKES WITH A ROASTED GARLIC AIOLI	\$3.25
SHRIMP COCKTAIL - SERVED IN A SHOT GLASS WITH COCKTAIL SAUCE	\$3.25
TUNA TARTARE SERVED ON A CRISPY WONTON	\$3.00
CHICKEN SATAY DRIZZLED WITH A TERIYAKI GLAZE	\$2.50
BEEF SATAY DRIZZLED WITH A THAI PEANUT SAUCE	\$3.00
TOMATO AND MOZZARELLA SKEWER WITH A KALAMATA OLIVE AND FRESH BASIL	\$2.00
SMOKED CHICKEN BREAST ON LAVOSH WITH A CRANBERRY JALEPENO RELISH AND GOAT CHEESE	\$2.00
SMOKED SALMON ON HOUSE MADE POTATO CHIP WITH A LEMON CHIVE AIOLI	\$2.50
TOMATO BRUSCHETTA WITH A BALSAMIC GLAZE	\$1.75
CARAMELIZED ONION AND APPLE BRUSCHETTA WITH HERBED CREAM CHEESE	\$1.75
WARM PISTACHIO CRUSTED GOAT CHEESE ON A FRIED GREEN TOMATO WITH A BALSAMIC GLAZE	\$2.50
PULLED PORK TENDERLOIN ON CHEDDAR TOAST POINTS	\$2.25
TOMATO BASIL SOUP SHOOTERS WITH MINI GRILLED CHEESE	\$3.00

SLIDERS

BEEF AND CHEESE SLIDERS \$2.50 EA

BUFFALO CHICKEN SLIDERS WITH BLUE CHEESE DRESSING \$2.50 EA

AHI TUNA SLIDERS WITH AN ASIAN SLAW \$3.95 EA

FOOD BARS

WHOLE BRIE IN PASTRY DISPLAY

BAKED WITH ALMONDS, CRAISINS AND CARAMELIZED APPLE

GARNISHED WITH DRIED FRUIT AND ASSORTED NUTS

\$50.00 – SERVES 25 GUESTS

\$90.00 – SERVES 50 GUESTS

ANTIPASTA DISPLAY

SOPPRESSATA, PROSCIUTTO, PROVOLONE CHEESE, CHERRY PEPPERS, OLIVE TAPENADE AND FRESH BAGUETTE

\$75.00 – SERVES 25 GUESTS

\$150.00 – SERVES 50 GUESTS

\$225.00 – SERVES 75 GUESTS

CHILLED SEASONAL SEAFOOD DISPLAY

BLUE CRAB FINGERS, SHRIMP COCKTAIL, MUSSELS AND SEAFOOD CEVICHE

SERVED WITH LAVOSH AND COCKTAIL SAUCE

\$250.00 – SERVES 25 GUESTS

\$500.00 – SERVES 50 GUESTS

ARTISAN CHEESE & LAVOSH DISPLAY - \$3.00 PER PERSON

GARNISHED WITH GRAPES AND ASSORTED NUTS

BRUNCH

2 COURSES INCLUDING 2 HOURS OF FREE FLOWING CHAMPAGNE, MIMOSAS AND NON ALCOHOLIC BEVERAGES

SIGNATURE SALADS

CHOICE OF:

FRESH FRUIT SALAD WITH A BERRY COULIS

MIXED GARDEN GREENS

TOPPED WITH TOMATOES, CARROTS, BERMUDA ONIONS AND CUCUMBERS.

DRIZZLED WITH OUR SIGNATURE BALSAMIC VINAIGRETTE.

ENTREE

CHOICE OF:

FRENCH TOAST AND EGG SCRAMBLE

PEAR AND BRIE SCRAMBLE

SERVED WITH HOME FRIES AND ENGLISH MUFFIN.

CHICKEN BORDELAISE

ALL NATURAL BONELESS CHICKEN BREAST SAUTÉED AND TOPPED WITH A CLASSIC BORDELAISE SAUCE.

SERVED WITH GARLIC MASH AND SEASONAL VEGETABLE.

PENNE AURORA

PENNE PASTA TOSSED IN A TOMATO BASIL CREAM SAUCE WITH SEASONAL VEGETABLES.

GARNISHED WITH FRESH ARUGULA.

\$32.00 PER PERSON PLUS TAX AND GRATUITY

BREAKFAST BUFFET

EGG AND CHEESE SCRAMBLE

SAUSAGE

BACON

FRENCH TOAST & SYRUP

HASH BROWNS

FRESH FRUIT

ASSORTMENT OF BREAKFAST BREADS & MUFFINS

JAM & BUTTER

COFFEE & ORANGE JUICE

\$20.00 PER PERSON PLUS TAX AND GRATUITY

BEVERAGE PACKAGE OPTIONS

ALCOHOL IS ALSO AVAILABLE UPON CONSUMPTION (OPEN BAR)

OR AS A CASH BAR TO YOUR GUESTS.

WINE & BEER

\$18 PER PERSON/PLUS TAX AND GRATUITY - 2 HOURS UNLIMITED CONSUMPTION

\$24.00 PER PERSON/PLUS TAX AND GRATUITY - 3 HOURS UNLIMITED CONSUMPTION

WINE: TRAPICHE CHARDONNAY, VICOLO 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

\$24.00 PER PERSON/PLUS TAX AND GRATUITY - 2 HOURS UNLIMITED CONSUMPTION

\$30.00 PER PERSON/PLUS TAX AND GRATUITY - 3 HOURS UNLIMITED CONSUMPTION

WINE: TRAPICHE CHARDONNAY, VICOLO 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

SIGNATURE COCKTAIL PACKAGE

\$28.00 PER PERSON/PLUS TAX AND GRATUITY - 2 HOURS UNLIMITED CONSUMPTION

\$36.00 PER PERSON/PLUS TAX AND GRATUITY - 3 HOURS UNLIMITED CONSUMPTION

WINE: ACACIA "A" CHARDONNAY, VICOLO PINOT GRIGIO, ROOT :I 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, IO CANE RUM, JACK DANIELS BOURBON, CROWN ROYAL, JIM BEAM, JOHNNY WALKER RED

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 CONTRACT, CANNOT BE REDUCED ONCE THE CONTRACT IS SIGNED AND THE DEPOSIT HAS BEEN PROCESSED.

PATIO CEREMONY

OUR PRIVATE SIDE PATIO, OVERLOOKING LAKE EOLA, AT 310 LAKESIDE IS AVAILABLE FOR CEREMONIES BEFORE YOUR RECEPTION. THERE IS A CHARGE OF \$125.00 FOR USE OF THE SPACE AND INCLUDES CHAIRS.

SERVICE CHARGE & TAX

A SERVICE CHARGE OF 22% AND STATE TAX OF 6.5% WILL BE ADDED TO ALL FOOD AND BEVERAGE CHARGES.

MENU

A FINAL MENU IS REQUIRED 14 BUSINESS DAYS PRIOR TO YOUR EVENT. NO CHANGES WILL BE ACCEPTED AFTER THE 14 DAY PERIOD.

MISCELLANEOUS CHARGES

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.

COMPLIMENTARY CUSTOMIZED MENUS

310 RESTAURANTS IS PLEASED TO INCLUDE CUSTOMIZED PRINTED MENUS FOR YOUR EVENT. JUST LET US KNOW YOUR SPECIAL SALUTATION TO BE INCLUDED ON YOUR MENU.

TABLE LINENS

310 RESTAURANTS 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.

ROOM CAPACITIES

LAKESIDE PRIVATE ROOM OVERLOOKING LAKE EOLA - 130 GUESTS/106 GUESTS WITH A DANCE FLOOR (THE ROOM CAN BE DIVIDED IN TWO SMALLER SPACES SEATING 40 GUESTS AND 72 GUESTS.)

PARK SOUTH PRIVATE DINING ROOM - 68 GUESTS (THE ROOM CAN BE DIVIDED IN TWO SMALLER SPACES, EACH SEATING 32 GUESTS.)

DEPOSIT PAYMENT

A NON-REFUNDABLE DEPOSIT (\$250.00/\$500.00)

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 CANCELLED.

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 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.



310 LAKESIDE CEREMONY PATIO

310 LAKESIDE





310 PARK SOUTH



Photographers

TABITHA McCLAUSAND - 407.810.5273

KV PHOTOGRAPHY - VALERIA - 407.923.0183

RINAT HALON - 407.607.3297

DJs

DJ Rey - 407.760.3257

JUNCTION 88 PRODUCTION - MJ - 407-293-2728

WHITE ROSE ENTERTAINMENT - 407.601.3765

TAGAS - TOMMY METZER - 407.826.5833

ORLANDO DJ AND LIGHTING - 321.695.4072

DJ LIVE PRODUCTIONS - 407.383.1740

Florists

WINDERMERE FLOWERS - REBECCA - 407.296.9002

LEE FORREST DESIGN - LEE - 407.770.0440

Cake

EVERYTHING CAKE - ALEX - 321.438.9408

PARTY FLAVORS - 407.578.2082

TOP TIER WEDDING CAKES - KAREN - 407.804.0229

Hair & Make-Up

CITY BRIDAL HAIR - ASHLEY McCRANIE - 888-508-3016

310 LAKESIDE PARKING

310 LAKESIDE RESTAURANT IS LOCATED IN THE MAIN LOBBY OF
THE AMERICAN MOMENTUM BUILDING,
AT 301 EAST PINE STREET, ORLANDO, 32801.

COMPLIMENTARY PARKING IS AVAILABLE
AFTER 5PM MONDAY THROUGH FRIDAY AND
ALL DAY SATURDAY AND SUNDAY,
IN THE CAPITAL PLAZA PARKING GARAGE,
DIRECTLY ACROSS PINE STREET.

PLEASE LET THE PARKING ATTENDANT KNOW YOU ARE
DINING AT 310 LAKESIDE.

PLEASE BRING IN YOUR PARKING TICKET TO BE VALIDATED BY
THE 310 LAKESIDE HOST STAFF.

310 PARK SOUTH PARKING

PLEASE VISIT WWW.EXPERIENCEPARKAVENUE.COM
FOR A MAP OF THE AREA