

**ORLA**

**SPECIAL EVENTS**

# About Us

## **CHEF-PARTNER**

Michael Mina

## **GENERAL MANAGER**

Christine Fin

## **EXECUTIVE CHEF**

Elliot Drew

## **LEAD SOMMELIER**

Bobby Vinograd

## **EVENTS SPACES & CAPACITY**

**Odyssey Private Room** – up to 22

**Odyssey Semi Private Room** – up to 36

**Patio Area Seated** – up to 20

**Patio Area Reception** – up to 30

**Lounge Reception** – up to 15

**Main Dining Room** – up to 25

**Full Buyout Seated** – 120

**Full Buyout Reception** – 240

## **CONTACT**

Get in touch for more information  
and to start planning your event.

You can find us at:  
[mbhgroupdining@mandalaybay.com](mailto:mbhgroupdining@mandalaybay.com)

## **ORLA LAS VEGAS**

3930 S Las Vegas Blvd, Las Vegas, NV 89119 | [orla.com](http://orla.com) | 702.632.7447

# Menu

## Our Menu

Orla is inspired by the markets of the Mediterranean and the Middle East with a focus on seafood and highlighting regional flavors and cooking techniques.



# Orla Receptions

## STATIONARY MEZZE PLATTERS

SELECT 3 \$54/PER PERSON | SELECT 5 \$90/PER PERSON | SELECT 7 \$126/PER PERSON  
ANY ADDITIONAL PLATTERS \$18/PER PERSON

### Hamachi Crudo GF

Persimmon, Cara Cara Orange, Chili Crunch

### Kataifi Prawns GF

Young Coconut, Spicy Mango, Lime Leaf

### Crispy Halloumi V|GF

Wild Thyme Honey, Mountain Oregano

### Assorted Pickles and Warm Olives V|GF

### Oysters on the Half Shell V|GF

Seasonal Mignonette, Ouzo Cocktail Sauce

### Crispy Falafel V|GF

Whipped Tahini, Sumac Onion

### Spiced Lamb Meatballs GF

Preserved Tomato, Date Chutney

### Zucchini Fritters V|GF

Feta, Mint, Chive Yogurt

### F.M. Crudite V|GF

Fava Bean Bessara, Onion Yogurt, Muhammara

### Marinated Beets V|GF

Toasted Pistachio, Orange Labneh

## LARGE FORMAT ADDITIONS

ADD TO ANY MENU  
SERVES 10

### Orla Caviar Service

4oz \$650

### Ice Cold Shellfish

\$295

### Orla Assorted Kebabs

Chefs Selection \$150

## DESSERT PLATTERS

PRICED PER PIECE. MINIMUM ½ DOZEN PER ORDER.

**Brown Sugar Kataifi Banana Bites V|GF \$4**

**Dark Chocolate Pudding Cups V|GF \$4**

**Mini Baklava Baklava V|GF \$4**

**Rice Pudding Cups V|GF \$3**

V - Vegetarian | GF - Gluten Free

All menus subject to seasonal change

# Olive

\$115/PER PERSON - 3 COURSE MENU, FEATURING FAMILY STYLE APPETIZERS AND INDIVIDUAL MAIN COURSE WITH CHOICE OF DESSERT

## APPS

CHOOSE 3 - FAMILY STYLE

**The Greek** v|GF  
Persian Cucumber  
Peppers, Kalamata Olives  
Tomato, Red Onion

**Orla Salad** v|GF  
Butter Lettuce, Crisp Apple, Walnut  
Poppy Seed Yogurt

**Za'atar Cured  
Wild King Salmon**  
Warm Pita, Pickled Red Onion  
Lemon Tzatziki

**Hummus** GF  
Pomegranate, Chilies, Warm Pita

**Chargrilled Octopus** GF  
Ful Medames, Cardamon Schug  
Poached Egg  
(SUPP. \$10 PP)

**Saganaki** v  
Roasted Wild Mushrooms, Honey  
Metaxa

## MID COURSE

SUPPLEMENT \$15/PP - CHOOSE ONE, INDIVIDUALLY PLATED

**Toasted Orzo & Spicy Duck**  
Kefalograviera Cheese, Fresh Peas  
Urfa & Aleppo Pepper

**Macaroni Bechamel** v  
Mushroom Duxelles, Parmesan, Black Truffle

**Gnudi & Lamb Meatball**  
Cheese Dumplings, Date Chutney, Preserved Lemon

## ENTRÉE

CHOOSE 3 - SERVED INDIVIDUALLY, GUEST SELECTS UPON ARRIVAL

**Tomato-Ginger Glazed Salmon**  
Saffron Couscous, Dill Yogurt Espuma  
Blistered Cherry Tomatoes

**Grilled Orange Swordfish**  
Smokey Eggplant, Nigella Seeds, Preserved Lemon

**Chargrilled Branzino** GF  
Steamed Wild Greens, Lemon Vinaigrette

**Yemenite Spiced New York Striploin** GF  
Matbucha, Charred Scallion, White Yam

**Roasted Lemon Chicken** GF  
Lemon Potatoes, Chilies, Feta, Mint

**Black Harissa-Grilled Lamb Chop** GF  
'Yemista' Stuffed Squash, Roasted Pepper

**Medallion of Butternut Squash** v  
Brussels Sprouts, Onion Labneh  
Valencia Orange Vinaigrette

V - Vegetarian | GF - Gluten Free

All menus subject to seasonal change

## SIDES

FOR THE TABLE

**Steamed Wild Greens** v|GF

**Creamy Lemon Potatoes** v|GF

**Saffron Basmati Rice Pilaf** v|GF

## DESSERT

CHOOSE 1 - INDIVIDUALLY PLATED

**Dark Chocolate  
Pudding Cups** v|GF  
Sesame Seed Crunch  
Whipped Cream, Arabic Coffee Caramel

**Rice Pudding** v  
Ceylon Cinnamon

# Laurel

\$95/PER PERSON  
GUEST TO CHOOSE UPON ARRIVAL

## COURSE 1

CHOICE OF

### The Greek V|GF

Persian Cucumber, Peppers, Kalamata Olives  
Tomato Raisins

### Za'atar Cured Wild King Salmon

Warm Pita, Pickled Red Onion  
Lemon Tzatziki

### Charcoal Grilled Octopus

Ful Medames, Cardamon Schug  
Poached Egg

## MID COURSE

SUPPLEMENT \$15/PER PERSON  
CHOOSE 1

### Macaroni Bechamel V|GF

Mushroom Duxelles, Pine Nuts  
Black Truffle

### Gnudi & Lamb Meatball

Cheese Dumplings, Date Chutney  
Preserved Lemon

## COURSE 2

CHOICE OF

### Roasted Lemon Chicken GF

Lemon Potatoes, Chillies, Feta, Mint

### Chargrilled Branzino GF

Steamed Wild Greens, Lemon Vinaigrette

### Yemenite Spiced Filet Mignon GF

Matbucha, Charred Scallion  
White Yam

### Medallion of Butternut Squash V

Brussels Sprouts, Onion Labneh  
Valencia Orange Vinaigrette

## COURSE 3

CHOICE OF

### Dark Chocolate

### Pudding Cups V|GF

Sesame Seed Crunch  
Whipped Cream, Arabic Coffee Caramel

### Rice Pudding V

Ceylon Cinnamon

V - Vegetarian | GF - Gluten Free

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# Cypress

\$125/PER PERSON – INDIVIDUALLY PLATED EXPERIENCE

## COURSE 1

**Urfa Dusted Big Eye Tuna** V|GF  
Crispy Falafel, Whipped Tahini, Salada Baladi

## COURSE 2

**Chargrilled Octopus** GF  
Ful Medamas, Cardamon Schug, Poached Egg

## COURSE 3

**Gnudi & Lamb Meatball**  
Cheese Dumplings, Date Chutney, Preserved Lemon

## COURSE 4

**Phyllo-Crusted Petrale Sole**  
Smoked Dukkah, Smashed Cauliflower  
Golden Raisins, Turmeric Butter

## COURSE 5

**Hawaij Spiced New York Striploin** GF  
Matbucha, Charred Scallion, White Yam

## COURSE 6

**Roasted Brown Sugar Kataifi Banana**  
Candied Rose Cherries, Macadamaia Nuts  
Roasted Carob Cocoa Nib Ice Cream

V – Vegetarian | GF – Gluten Free

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## Beverage Options

### Premium Liquor Package

\$40/PER PERSON – FIRST HOUR | \$30 PER PERSON EACH ADDITIONAL HOUR

Includes Premium Liquor, Sommelier Selected Wines, Beers  
Soft Drinks, Juices

### Wine & Beer Package

\$30/PER PERSON – FIRST HOUR | \$20 PER PERSON EACH ADDITIONAL HOUR

Includes Sommelier Selected Wines, Beers, Soft Drinks, Juices

### Hosted Beverages Charged On Consumption

Charged At Standard Drink Pricing



ADDITIONAL  
LAYOUT OPTIONS





## The Big Idea

# Sensory Intrigue of the Mediterranean

Channeling the aromatic markets and bazaars of the Mediterranean and re-imagining them through a highly hospitable lens, Orla is an ever-evolving and elevated dining experience that awakens our senses and enlivens our imagination. Here, creativity comes to life in unexpected ways—whether it's introducing our fresh interpretation on the classics or testing out innovative cooking styles—endlessly inspired by the Mediterranean and Middle Eastern spirit and cultures.





## Our Menu

Tradition meets innovation on the seafood-centric menu, which is deeply influenced by the culinary heritage of Greece and the fragrant spices of the Middle East. Orla is Chef Mina's tribute to the tastes and aromas of his childhood.

